



ILKLEY MOOR
VAULTS

PARTIES &
FUNCTIONS

EVENTS AT THE VAULTS

We really love helping people to organise parties, from Birthdays to Christenings, Family Gatherings to Business Meetings.

We have a passion for creating individual and memorable events and, over the years, we have hosted and planned many special days!

We can provide everything from DJs, bands and magicians to flowers, balloons and other finishing touches for your tailor-made event.

Our menus can be personalised to your requirements - we have a wide range of options to suit your style and budget, so if there's something you have in mind that you don't see below, please ask us! Whether it's fries with your pint or canapes with your champagne, we can create a menu to suit your event.

ROOMS

SMALL BAR

Great for family events, meetings & club dinners. Seats up to 25 for a meal & up to 30 for buffets. No room hire charges for groups of 20 or more.

DINING ROOM

Perfect for weddings, larger parties & corporate events.

Seats up to 80 for a sit-down meal and up to 100 for buffets & nibbles. Fully-stocked private bar. Room hire starts from £200.

You can also hire the whole pub including the beer garden & outside bar, suitable for up to 250+ guests.

Please ask for a tour!

FOOD

Here are some of our most popular buffet menus for functions. All our menus have options for vegetarian, vegan, or gluten free guests. Please let us know if you would like us to cater for any additional dietary and allergy requirements.

Cold Sandwiches

Honey Roast Ham & Wholegrain Mustard Mayo (gfa)
Mature Cheddar, Tomato & Pickle (v) (gfa)
Tuna & Cucumber (gfa)
Hummus & Roast Mediterranean Vegetable (ve) (gfa)
Homemade Sausage Rolls (vea)
Triple Cooked Chips (vea) (gfa)

£16.95 per person

Add Homemade Cakes (v) (vea) (gfa) & Chocolate Truffles (v) (gf)

£8.95 per person

Pie Buffet

Served with Chips, Seasonal Vegetables & Gravy
Choose one or two of our homemade pies:

Steak & Ale (gfa)
Chicken & Mushroom (gfa)
Root Vegetable & Puy Lentil (ve) (gfa)

£23.95 per person

Asian Nibbles

Vegetable Spring Rolls - Soy & Chilli Dip (ve) (gf)
Sticky Chicken Bao Buns - Homemade Pickles
Thai Sweet Potato & Corn Fritters - Soy & Ginger Dip (ve)
Mixed Vietnamese Crackers & Vaults Sweet Chilli Sauce (ve) (gfa)
Salt & Pepper Chips (ve) (gfa)
Lemongrass Pork Lettuce Cups (gf)

£17.95 per person

Pie & Peas

Served with Chips, Vaults Mushy Peas & Mint Sauce

JB Wilkinson's Pork Pies
Homemade Root Vegetable Pithivier (ve) (gfa)

£9.95 per person

Vaults Curry Buffet

Chicken Red Curry (gf)
Mixed Vegetable Red Curry (ve) (gf)
Steamed Jasmine Rice (ve) (gf)
Mixed Vietnamese Crackers (ve) (gfa)
Homemade Sweet Chilli Sauce (ve) (gf)

£23.95 per person

Vaults Buffet

Honey Glazed Roast Yorkshire Ham (gf)
Scottish Salmon, Lemon & Chive Crème Fraîche Roulade (gf)
Roast Mediterranean Vegetable & Goat's Cheese Tartlets (v) (vea)
Pub Garden Herb New Potatoes (v) (vea) (gf)
Homemade Sausage Rolls (vea)
Dressed House Salad (ve) (gf)
Selection of Freshly Baked Bread (ve) (gfa)

£25.95 per person

Vaults Roast

28 Day Aged Yorkshire Striploin of Beef (gf)
Garlic & Herb Roast Pork Belly (gf)
Root Vegetable & Nut Roast (ve) (gf)
Rosemary Roast Potatoes (ve) (gf)
Seasonal Vegetables (ve) (gf)
Cauliflower Cheese (v) (gf)
Yorkshire Pudding (v) (vea) (gfa)
Vaults Gravy (vea)

£25.95 per person

Seasonal Set Menus

We specialise in freshly prepared food using the best quality seasonal ingredients sourced from local suppliers... sometimes even picked straight from our pub garden, at our kitchen backdoor!

If you are looking for a sit down meal for your event, we can create a bespoke, seasonal set menu to suit your requirements.

From £49.95 per person

Finishing Touches

Desserts

Sticky Toffee Pudding, Toffee Sauce & Pouring Cream (v) (vea) (gfa)

Vaults Tiramisu - Homemade Biscotti (v)

Mixed Berry Pavlova - Chantilly Cream - Raspberry Coulis (v) (gf)

Dark Chocolate & Orange Crèmeux - Chantilly Cream (v) (gfa)

£8.95 each per person

After Dinner Treats

Selection of Vaults Cakes (v) (vea) (gfa) & Chocolate Truffles (v) (gfa)

£7.95 per person

Tea & Coffee

£3.95 per person

Vaults Cheese Board

Selection of Yorkshire Cheeses

Chutney

Celery

Grapes

Assortment of Biscuits (gfa)

£69.95 per board (serves up to 10 people)

Rolled Ice Cream Machine

You can now hire our ice cream machine for your event and indulge in unlimited combinations of flavours & sprinkles! The rolled ice creams are always great fun and your guests can even join in to help create their artisan ice cream.

£395.95 for 1.5 hours

DRINKS

From classic cocktails to Vaults favourites, we can help you find the perfect drinks to welcome your guests, serve throughout your event and for after dinner. If you have a favourite drink, spirit or garnish, let us know and we can design a drink around you!

Non-alcoholic options are also available.

Fizz

White Peach Bellini

Kir Royale

Buck's Fizz

Spritzers

Aperol Spritz

Chambord Spritz

Lemon & Elderflower Spritz

Gin & Tonics

Made with Fever Tree Mixers and Bob's Bitters

Ginger & Lime G&T

Citrus G&T

Rhubarb & Ginger G&T

Berry & Lime G&T

Cocktails

Pimm's

Raspberry Mojito

Spiced Apple Collins

Green Apple Margarita

Bramble

After Dinner Cocktails

Espresso Martini

Biscoff White Russian

Woodford Reserve Old Fashioned

Rhubarb & Ginger Gin Sour

Black Forest Gâteau

Slingsby Rhubarb & Custard

Aperitifs

Available per head or as a bottle for the table

Grand Marnier

Pedro Ximénez Sherry

Frangelico

Baileys

Yuzucello

**Please ask for a drinks menu to see our extensive selection of
wine, port, whisky & brandy**

Aperitifs from £5.45 per person

After dinner cocktails & spritzers from £9.95 per person

All other options from £7.95 per person

FAQS

What is included in the hire?

All events are staffed to match your menu choice/event and hire of the Dining Room includes white table linen.

Can we have a late licence?

All our events are licensed until 11pm. If you would like to extend the party to 12am, there is an additional fee of £50.

Do you take a deposit to secure the booking?

We are happy to pencil in a provisional date for you for 14 days. Once the date is confirmed, we then require a £200 deposit. This deposit is non-transferable & non-refundable and will be deducted from your final bill.

Is there a minimum number of guests required for buffets?

We require a minimum of 20 guests for most menus. If you are inviting fewer guests, please ask us about which menus are adaptable to your function.

When do we need final numbers?

We ask for a guide on numbers around 4 weeks prior to the event. Final numbers must be confirmed 14 days beforehand.

Can we decorate the room ourselves?

Yes, of course! There will be an hour's timeslot where you can access the room on the day of your event. Decorations can be stored overnight to be collected the following day.