

The icons are stylized and white. The glass is a simple cylinder with a rim. The plate is a circle with a thin rim. The fork is a simple T-shape with two tines.

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 canapés 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 at £275.

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

Roast Chicken - Truffle Aioli - Pickled Onion (gfa)
Mature Cheddar - Caramelised Onion Chutney (v) (gfa)
Red Pepper Hummus - Roast Vegetables (ve) (gfa)
Triple Cooked Chips - Rosemary Salt (vea) (gfa)
Homemade Sausage Rolls - Bloody Mary Ketchup

£16.95 per person

Homemade Scones - Jam - Chantilly Cream (v)

£5.95 per person

Tea & Coffee

£4.45 per person

Vaults Roast

28 Day Aged Yorkshire Striploin of Beef (gf)

Roast Pork Belly (gf)

Root Vegetable & Nut Roast (ve) (gf)

Rosemary Roast Potatoes (ve) (gf)

Seasonal Vegetables (vea) (gf)

Cauliflower Cheese (v) (gf)

Yorkshire Pudding (v) (vea) (gfa)

Vaults Gravy (vea) (gfa)

£25.95 per person

Burger Buffet

Classic Fried Chicken Burger

Fried Celeriac Schnitzel Burger (ve) (gfa)

Dill Pickled Cucumbers (ve) (gf)

Picked Red Onion (ve) (gf)

Buttermilk - Herb & Garlic Ranch (v) (gf)

Vaults Salad (ve) (gf)

Triple Cooked Chips - Rosemary Salt (vea) (gfa)

£23.95 per person

Light Bites

Mac & Cheese Bites (v)
Corn Fritters - Chilli Jam (vea) (gfa)
Crispy Potato Wedges - Rosemary Salt (vea) (gfa)

£9.95 per person

Curry Buffet

Kashmiri Butter Chicken - Ghati Masala (gf)
Kashmiri Butter Cauliflower - Ghati Masala (v) (vea) (gf)
Pickled Red Onions (ve) (gf)
Steamed Rice (ve) (gf)
Garlic Naans (v) (vea)
Raita (v) (gf)

£24.95 per person

Vaults Snacks

Cauliflower Cheese Stuffed Yorkshire Puddings (v)
Prawn Toast - Lime Leaf - Buttermilk Marie Rose - Furikake
Corn Fritters - Chilli Jam (vea) (gfa)
Crispy Belly Pork Nuggets - Apple Miso Sauce
Salt & Pepper Chips - Korean BBQ Sauce (vea) (gfa)

£18.95 per person

Finishing Touches

Desserts & After Dinner Treast

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

Candied Orange Burnt Basque Cheesecake - Dark Chocolate Sauce (v)

£8.95 each per person

Mini Homemade Doughnuts - Chocolate Sauce

£5.95 per person

Tea & Coffee

£4.45 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.

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.

Cocktails & Spritzers

Hugo Spritz

Buck's Fizz

Aperol Spritz

Pimm's

Raspberry Mojito

Yuzu Collins

Passion Fruit Margarita

Bramble

Espresso Martini

Biscoff White Russian

Woodford Reserve Old Fashioned

Aperitifs

Available per head or as a bottle for the table

Grand Marnier

Pedro Ximénez Sherry

Frangelico

Baileys

Limoncello

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

Aperitifs from 5.95 per person

Cocktails & Spritzers From 9.95 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.

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 £275 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.