



*Weddings*  
AT ELLAND ROAD





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Your wedding day is one of the most wonderful days of your life, filled with romance and excitement.

Choosing a wedding venue can be a very daunting task and we recognise that each wedding is different. The memories of your special day will remain with you forever and it is important to ensure that every detail is perfect.

Our award winning, professional and experienced team will work with you to help you build your dream day.





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At Elland Road, choose from a fantastic selection of suites for your Wedding Breakfast and Evening Reception, with many licensed for Civil Ceremonies.

Our packages are designed to simplify your experience, catering to weddings of all sizes – from intimate parties to large celebrations.

All packages are based on 50 guests for the wedding breakfast and 80 guests for the evening reception. Speak to our wedding coordinators to add any extras for a personalised touch.







## Gold

Room Hire for Civil Ceremony in one of our licensed suites or Directors Box  
3 course Wedding Breakfast

Drinks Package to include drink reception. 1/2 bottle of wine per person and  
Prosecco toast

Pitch side and LUFC changing room photos for immediate family

Evening reception room hire

Evening buffet

DJ & Dancefloor

**£6000 inc VAT**

## Platinum

Room hire for Civil Ceremony in one of our licensed suites, Directors Box or on  
our famous pitch side

Canapes prior to Wedding Breakfast

3 course Wedding Breakfast

Drinks package to include drink reception. 1/2 bottle of wine per person and  
Champagne toast

Pitch side and LUFC changing room photos for immediate family

Evening reception room hire

Evening buffet

DJ & Dancefloor

**£7000 inc VAT**



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## Choice Menu

### Starter

Warm chicken salad with wholegrain mustard dressing

Thai style salmon fishcakes & spicy tomato sauce

Rare breed ham hock terrine, piccalilli puree, confit baby plum tomatoes

### Main

Roast breast of Dale's chicken with roasted garlic and parsley crumb, sherry roasted onion, sauteed sprouts and rosti potato

Roast sirloin of beef with Yorkshire pudding, seasonal vegetables & gratin potatoes (£3 supplement per person)

Fillet of seabass, creamed spinach, sauteed potatoes with a sauce vierge

Wild mushroom and mascapone risotto, parmesan and fennel seed water with a truffle oil mixed salad (v)

### Dessert

Sticky toffee pudding with toffee sauce and vanilla ice cream (v)

Baked Bramley apple pie and vanilla custard (v)

New York cheesecake with fresh berries

Additional £5pp for a choice menu, pre-orders required\*