



Rich heritage

THE GRAND, YORK

Built in 1906 as the headquarters of the North Eastern Railway Company, The Grand, York, is an example of early 20th-century architecture. Designed by William Bell and Horace Field, it features elegant marble, oak-panelled spaces, and a majestic Grand Boardroom.

Restored to its original splendour in 2010, The Grand is now an award-winning five-star hotel, recognised for its timeless elegance and exceptional service. A cherished city landmark, in the heart of Yorkshire.



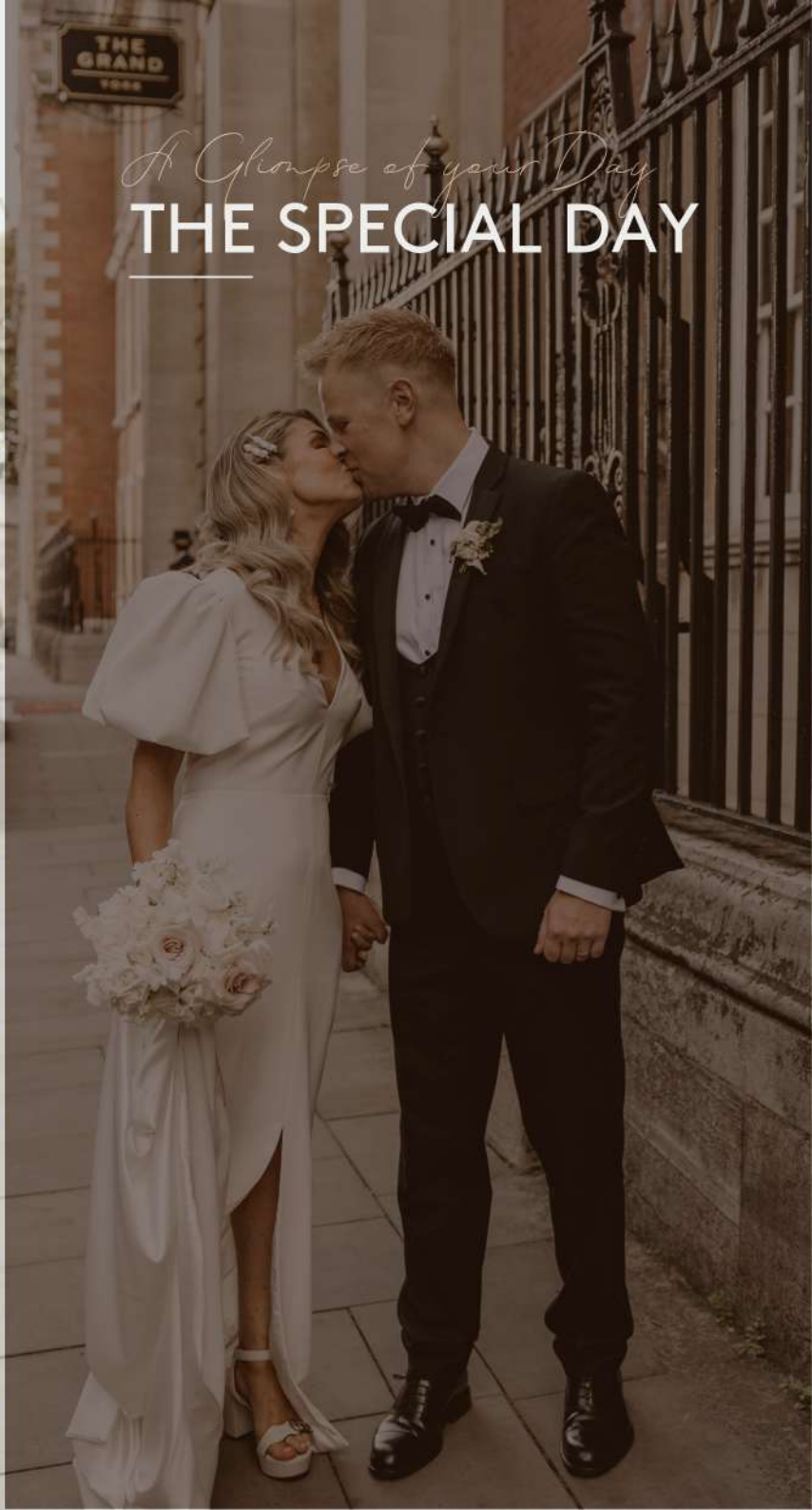
Your Forever
**BEGINS
IN YORK**



Enquire now

✉ weddings@thegrandyork.co.uk

A Glimpse of your Day
THE SPECIAL DAY



A Moment for You

Before the excitement of the big day begins, take a moment to relax together. Choose to enjoy a 60-minute spa treatment either the evening before or the morning of your wedding, with full access to spa facilities.



Capture the Moment

Take this opportunity to create lasting memories with stunning photographs of your York wedding. Whether by the river, along the city walls, or with the Minster as your backdrop, these picturesque locations provide the perfect setting to capture the essence of your special day.

The Next Day

Wake up to your first morning as newlyweds in the Grand Heritage Suite. Start the day with a full breakfast at The Rise, or take it slow and enjoy breakfast in bed.

Check In

Check in to your Grand Heritage suite at The Grand, York. Our concierge team is on hand to provide personalised recommendations, ensuring you experience the best of York.

Ceremony

With views of the city walls, take a moment to breathe and cherish your special day in the intimate Chairman's Suite. Surrounded by beautiful wedding flowers, this serene setting is just for the two of you, offering the perfect space to exchange vows and create unforgettable memories.



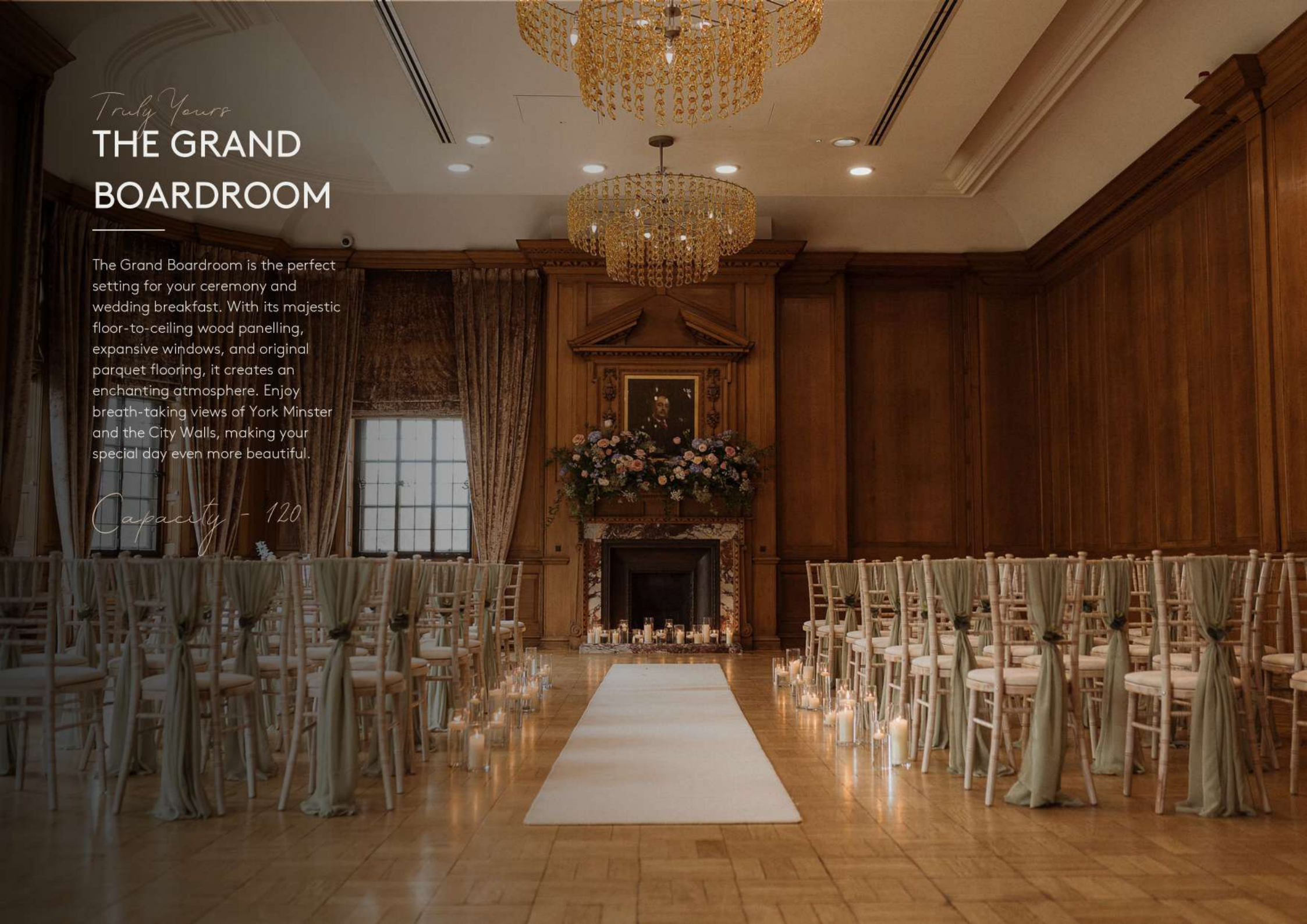
Wedding Breakfast

After the ceremony, the Chairman's Suite is beautifully dressed and ready for your wedding breakfast. Enjoy a delicious three-course meal, paired with wine, and raise a glass with a champagne toast to celebrate your unforgettable day just for you.

Truly Yours
**THE GRAND
BOARDROOM**

The Grand Boardroom is the perfect setting for your ceremony and wedding breakfast. With its majestic floor-to-ceiling wood panelling, expansive windows, and original parquet flooring, it creates an enchanting atmosphere. Enjoy breath-taking views of York Minster and the City Walls, making your special day even more beautiful.

Capacity - 120

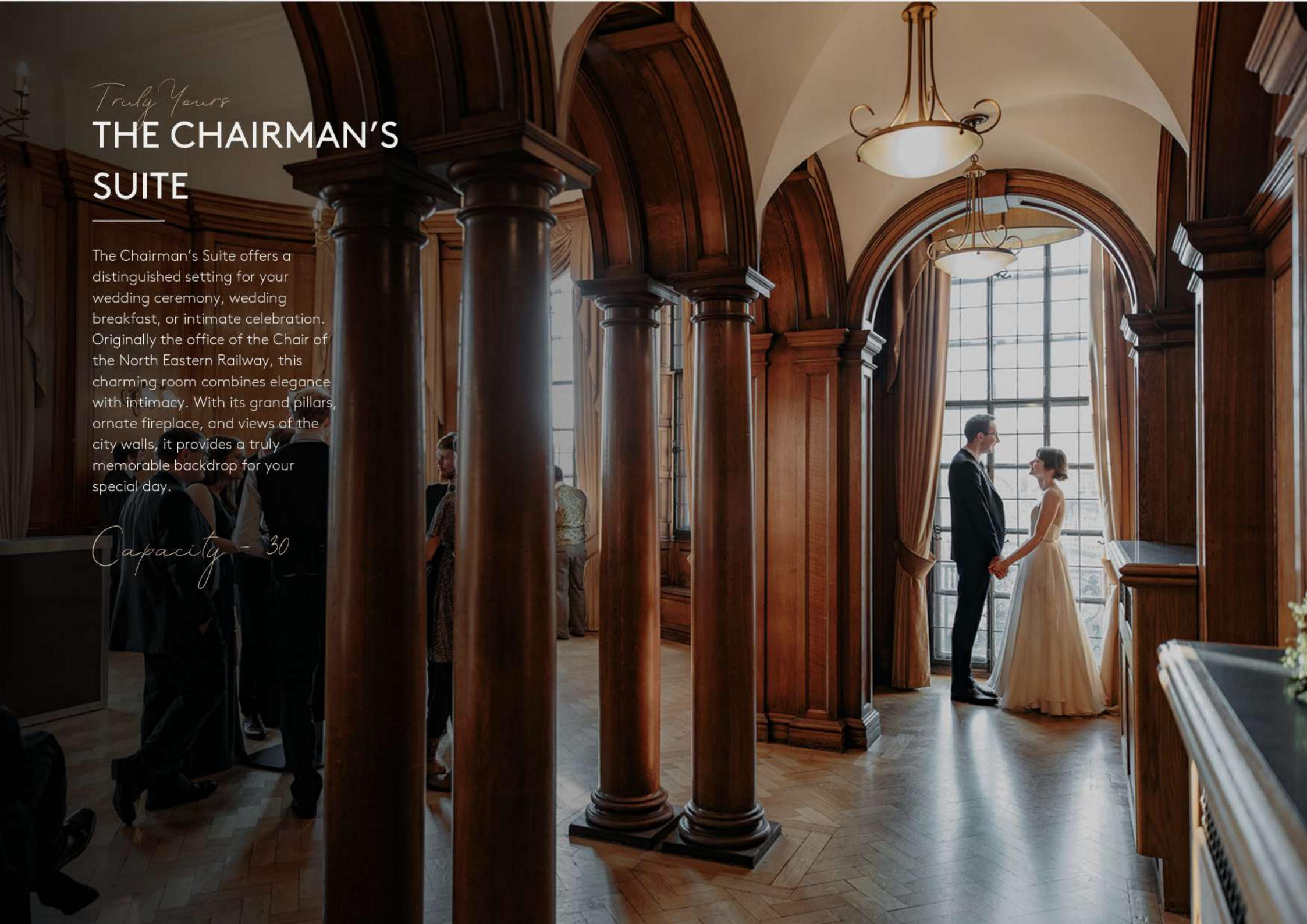


Truly Yours

THE CHAIRMAN'S SUITE

The Chairman's Suite offers a distinguished setting for your wedding ceremony, wedding breakfast, or intimate celebration. Originally the office of the Chair of the North Eastern Railway, this charming room combines elegance with intimacy. With its grand pillars, ornate fireplace, and views of the city walls, it provides a truly memorable backdrop for your special day.

Capacity - 30





The Grand, York
CATERING

Known for culinary excellence, The Grand is proud to have Kevin Bonello as Executive Chef, Ahmed Abdalla as Head Chef, Devin Jones as Head Pastry Chef and Derek Scaife as Executive Sommelier. The four each have in-depth and specialist knowledge of their field. With this, they can create you a perfectly bespoke menu that reflects your unique story, on your wedding day.

Kevin Bonello

Kevin Bonello, Executive Head Chef at The Grand, York, brings over 20 years of culinary excellence, including his role as Culinary Director at the Michelin-starred De Mondion. Bonello is passionate about elevating the hotel's dining experience with fresh, innovative dishes that celebrate the region's finest produce.

Ahmed Abdalla

Ahmed Abdalla leads the kitchen at The Grand, York's fine dining restaurant, Legacy. With a passion for sustainability, locality and seasonality, Abdalla combines culinary skill with exceptional produce to create unforgettable dining experiences.

Devin Jones

Head Pastry Chef Devin Jones, with extensive experience in five-star South African properties, brings a passion for bold flavours and creative techniques to The Grand.

Derek Scaife

Executive Sommelier Derek works closely with Executive Chef Kevin Bonello to elevate The Grand's modern British cuisine. Guests can enjoy expertly curated wine pairings to perfectly complement each course.

Sample Menu

WEDDING BREAKFAST

This menu offers a glimpse into the culinary options available for weddings at The Grand.

Starter

GRILLED VEGETABLE ROULADE

Chickpea-miso fritter, pickled daikon and fermented carrot salad, caper-raisin gel

SEARED SCOTTISH SCALLOPS

Textures of Jerusalem artichokes, broad beans, verjus and golden raisin cream

CRISPY SKIN BRAISED PORK BELLY

Crushed squash, smoked onion, charred apricot, white soy and yeast flavoured jus

Intermediate

Available as an add on.

FRESH TUNA TARTARE

Crushed avocado, crème fraîche, quail egg and calamansi vinaigrette

CURED DUCK BREAST

Lime brioche, white port and miso brulée, pickled celery and compressed figs

RISOTTO 'MARGHERITA'

Dried Kalamata Olives, Dried Tomatoes, Marjoram, Burrata & Parmesan

Main

BAKED AUBERGINE

Crushed Jersey potatoes, vegetable ratatouille, wilted spinach, vine tomato sauce and basil oil

MISO ROASTED ATLANTIC COD

Crushed Jersey potatoes, vegetable caponata, charred leeks, vine tomato velouté and basil oil

CUMIN DUSTED BARBARY DUCK BREAST

Caramelised endives, heritage carrots, pressed herb & potato terrine and orange infused jus

Dessert

STRAWBERRY & LYCHEE PARFAIT

Coconut and white chocolate soil, piña colada sorbet and strawberry gel

TEXTURES OF VALRHONA CHOCOLATE

Manjari chocolate bavarois, basil sorbet, jivaree and miso aero and tonka bean sable

STICKY TOFFEE PUDDING

Ginger and pineapple compote, apple and mint sorbet, almond breton

Cheese

Available as an add on.

YORKSHIRE CHEESE PLATE

Fruit chutney, biscuits and honeycomb

BRIE DE MEAUX

Truffled honey, figs and dried fruit cake

Sample Menu

EVENING BUFFET

Three light bites included

All served with mixed leaf salad, French fries and potato wedges.

BURGER SLIDER

Ketchup, pickles

PULLED BBQ PORK SLIDER

Crispy onions, Bloody Mary ketchup

CHICKEN SLIDER

Cranberry ketchup, smoked cheese

VEGAN CHICKPEA SLIDER

Grilled aubergine, vegan chickpea mayo

MINI CHICKEN HOT DOG

Honey mustard, ketchup, mayo

FISH & CHIPS

Lemon and parsley mayo

MINI TURKISH CHICKEN WRAP

Cous cous, garlic chilli mayo, pickled vegetables

MINI PIZZA CALZONE

Ham, cheese, tomato

MINI PIZZA

Mozzarella, caponata, rocket

Sample Drinks Reception CANAPES

Three to five light bites included.

GOAT'S CHEESE ROYALE TART

Dried tomato and pea shoots

DUO OF PRAWN TARTLET

Yoghurt sponge and tarragon emulsion

PULLED PORK ROULADE

Mango and 'nduja

VEGETABLE SAMOSAS

Minted raita

CARBONARA PASTA FRITTER

Guanciale and cacio cheese, tomato soffrito

MINI PIZZA SPICY BEEF RAGOUT

Chorizo and sweet pepper

MINI LEMON MERINGUE TART

Pine nuts

PISTACHIO CAKE

Mango curd and coconut

EGGNOG PANNA COTTA

Tangerine and thyme jelly

A place to unwind
**SUBROSA SPA AT
THE GRAND, YORK**

Beneath The Grand lies a sanctuary crafted for two. The Spa is an enclave of calm and quiet luxury – where time slows, and the world above fades away. Here, you'll unwind side by side in soothing waters, private spaces, and the soft glow. It's a moment to exhale before forever begins – to savour each other, indulge in stillness, and emerge renewed, ready for your celebration.

Treatments available

SUBROSA



Lakiyah Stephens
**BEGIN YOUR
JOURNEY**

Our Luxury Wedding Consultant, Lakiyah, is here to guide you through crafting a bespoke wedding tailored to you. Begin your journey and bring your dream day to life!

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