

Welcome to The Malthouse

The Malthouse function room is situated on the upper level of the restaurant in a traditionally converted stable house. The modern yet traditional features of this room make it the perfect setting for any function. The room can accommodate up to 60 for a seated luncheon or up to 150 stand alone.

The information in this brochure has been created to act as a guide to help you plan your function with us. We will endeavour to cater for your every need and requirement in both the planning stages and on your special day. We strive to make whatever occasion you are organising as relaxing, friendly and enjoyable as we possibly can.

Our dedicated team have many years experience and can help and advise you on any queries you may have. Our dedicated functions co-ordinator is on hand to plan your function from start to finish, thus ensuring your day is perfect.

Included inside this brochure are:

Wedding Packages
Buffet Menus
Luncheon Menu Options
Accommodation Guide
Drinks
Additional Services and Entertainment
A History of The Malthouse
Directions

For any further queries or to book a meeting with our functions co-ordinator, Lee Roberts, please do not hesitate to contact us

Tel: 01422 822382 (use extension 1)
E-mail: functions@malthouserishworth.co.uk

Thank you

The Malthouse Team

Wedding Packages

If you're looking for somewhere to celebrate your big day, where better than the Malthouse? With its stunning, intimate function room and connecting lawn, it's perfect for a wedding day you'll never forget.

Your wedding day is all about you. Tell us what you want; tell us how you want it and our dedicated functions co-ordinator will build your day around you. However, should you wish for a simple arrangement, we offer four pre-built wedding packages at a fantastic price.

The Malthouse is delighted to be able to offer its customers the choice of four dedicated wedding packages. Whether you're a bride on a budget or looking for luxury, we can offer a package for everyone. With three full day packages and one evening reception package, there's something for everybody. These packages can be tailored to suit your numbers and tastes- please contact our functions co-ordinator, Amy, for information on additional prices.



Simplicity Wedding Package

Dedicated wedding planner

Full day hire of function suite and private bar

3 course wedding breakfast for 30 guests- including bridal party

You may choose one starter, main course and dessert from the luncheon menu.
Please note, there is a surcharge for fillet of beef wellington and cheese selection.

Evening entertainment provided by our DJ

Buffet menu A for 50 guests

Complimentary bridal suite- includes breakfast

Complimentary centrepiece hire

Complimentary cake knife hire

Late bar licence until 1am

£1000

Deluxe Wedding package

Dedicated wedding planner

Full day hire of Function Suite and Private bar

Italian Prosecco toast

3 course Wedding Breakfast for 50 guests- including bridal party

You may choose two starters, main courses and desserts from our luncheon menu.

Please note, there is a surcharge for fillet of beef wellington.

Glass of red or white wine provided during meals for adult guests

Evening entertainment provided by our DJ

Buffet menu A or B for 75 guests

5 rooms, 1 night Bed & Breakfast in our accommodation

Complimentary centrepiece hire

Complimentary cake knife hire

Late bar licence until 1am

£2000

Superior Wedding Package

Dedicated wedding planner

Full day hire of function suite and private bar

Laurent Perrier Champagne toast

3 course wedding breakfast for 50 guests- including bridal party.

You may choose three starters, main courses and desserts from the luncheon menu.

½ bottle of wine per adult guest.

Tea and coffee served with after dinner mints

Evening entertainment provided by our DJ

A choice of buffet menu A, B, C, D or E for 75 guests with tea and coffee

5 rooms, 1 night in our accommodation

Breakfast buffet for up to 25 guests

Complimentary bottle of champagne in the Bridal suite

Complimentary centrepiece hire

Complimentary cake knife hire

Late bar licence until 1am

£3000

Evening Reception Package

Dedicated wedding planner

Half day hire of function suite and private bar

Evening entertainment provided by our DJ

Buffet menu A for 75 guests

Complimentary centrepiece hire

Complimentary cake knife hire

Late bar licence until 1am

£750

BUFFET MENU

BUFFET MENU A £10.00 PER PERSON

Mixed selection of closed sandwiches

A **choice of 3** of the following savoury platters;

Cheesy tortillas with salsa dip

Cajun spiced potato wedges

Hot sticky chicken drumsticks

Homemade mini sausage rolls & local pork pies

Mini pizza squares

Crudites served with guacamole

Breaded chicken goujons with mild salsa

Haddock goujons with a tartar sauce dip

Mini Indian selection with raita dip

BUFFET MENU B £12.00 PER PERSON

Mixed selection of closed sandwiches

Potato & onion frittata

Homemade sausage rolls

Selection of Salads - coleslaw, potato & spring onion, pasta bean salad

Cajun spiced wedges

Homemade square cut pizzas

Mini Indian selection with Raita dip

Garlic chicken

Selection of homemade breads

BUFFET MENU C £17.00 PER PERSON

Seafood platter – prawns, salmon and market fresh fish

Wraps, foccacia, ciabatta sandwiches

Anti Pasta- cured meats, chargrilled veg, olives, balsamic Dressing

Selection of Salads - as above plus Russian and Feta

Patatas Bravas

Mini Indian selection with Raita dip

Selection of homemade breads

Frittata of your choice

BUFFET MENU D £17.00 PER PERSON

Homemade garlic bread
Various warmed freshly baked breads
A choice of 4 of the following options;
A selection of modern & traditional sausages
Homemade beef burgers
Homemade spicy vegetarian bean burgers
Spicy Cajun chicken fillets
Tuna steaks marinated in fresh chilli infused olive oil
Vegetable skewered kebabs
Buttered sweet corn cobs
Sirloin steaks cooked as required (£1 supplement per person)

BUFFET MENU E £20.00 PER PERSON

Beef Bourguignon
Chilli (Veg or Meat)
Rogan Josh Curry (Veg or Meat)
Chicken & mushroom or Steak & Ale Pie
Rice
New potatoes
Hand cut chips
A selection of homemade breads

A member of staff will assist in the service of hot dishes. This will improve service and reduce queuing times.

Luncheon Menu

Please choose one option from each of the following courses. A vegetarian option may also be selected from the main course menu if required.

STARTERS

Homemade Soup – served with fresh crusty bread £4.00

Stuffed Field Mushroom - flat field mushroom, chive ricotta cheese stuffing, leek & garlic crumble £4.50

Ham Hock & Black Pudding Terrine - pineapple chutney, pea shoot salad £5.00

Trio of Cheeses - trio of breaded cheeses, homemade chutney £5.00

Trio of Melon - seasonal melon, melon soup, midori jelly £5.00

Italian Meat Tartlet - chorizo, parma ham, salami milano, buffalo mozzarella, confit cherry tomato £5.50

Belly Pork - pressed confit belly pork, boudin noir cake, wholegrain mustard dressing £5.50

Prawn Cocktail - classic dish served with salad garnish £5.50

Seafood Cocktail - crab, crayfish, prawns, basil mayo, giant caper berries £6.00

Duck Spring Roll - confit duck leg, hoi sin noodle salad £6.00

Salmon - oak roast salmon salad, sundried tomatoes £6.00

MAINS

Roast Dinner – Pick 1 of the following choices: Topside of beef, leg of pork, Leg of Lamb or vegetarian nut roast, served with Yorkshire pudding and roast potatoes £10.00 (£11.50 for Lamb)

Liver & Bacon- bubble & squeak Cake, red wine jus £11.00

Poached Salmon- fresh vegetables, new potatoes and hollandaise sauce £12.00

Chicken Breast- stuffed with leeks and soft cheese, wrapped in bacon £13.00

Pork Steak Chargrilled- cider infused red cabbage, wholegrain mustard jus £13.00

Lamb Shank- mashed potato, red wine and mint jus £13.00

Halibut Steak- wilted spinach, chive beurre blanc £15.00

Fillet of Beef Wellington- chicken liver pate, spinach, puff pastry, madeira jus £19.50

Butternut Squash and Gorgonzola Rissotto- parmesan, cream, garlic £10.00

Mediterranean Vegetable Lasagne- garlic bread, salad garnish £10.00

All mains served with fresh seasonal vegetables and roasted new potatoes

DESSERTS

Eton Mess- shortcake biscuit £4.00
Sticky Toffee Pudding- toffee sauce, custard £5.00
Lemon Tart- Cornish clotted cream £5.00
Warm Chocolate Fudge Cake- vanilla ice cream £5.00
Cheesecake of your choice £5.00
Mixed Fruit Pannacotta- shortbread £5.00
Creme Brulee £5.00
Selection of European Cheeses- biscuits, grapes, celery, chutney £6.00

Below is an example of how the above options can be arranged into a set menu.

SET MENU A

Homemade Soup £4.00
Beef Roast Dinner £10.00
Eton Mess £4.00

Cost per head £18.00

SET MENU B

Prawn Cockatil £5.50
Fillet of Beef Wellington £19.50
Cheesecake £5.00

Cost per head £30.00

Drinks

Why not treat your guests to Coffee after your meal?

Coffee with an after dinner mint can be served for just £1.50 per person. Alternatively, you may wish to let your guests help themselves. Self service tea and coffee is available for just £10 per jug.

Accommodation

The Malthouse is home to 5 newly refurbished, en-suite bedrooms- situated above our restaurant.



All of our rooms are finished to a very high standard, are non-smoking and have en-suite with shower as well as complimentary toiletries and tea/coffee making facilities.

Throughout The Malthouse we strive to provide the highest of service. Rooms are cleaned and replenished daily to ensure you have a pleasant stay with us.

All of our rooms are doubles- prices start at the competitive rate of just £50 per room. A limited number of additional airbeds can be provided for families travelling with children. We can also help provide additional rooms, wherever possible, at our closest restaurant, The Turnpike Inn, which is situated a short distance of 2 miles away.

Breakfast is provided in our restaurant from 8am-11am, where our chefs and waiting staff will prepare and serve you with a wide range of fresh breakfasts, from cereal and toast to a full English breakfast.

Entertainment and Additional services

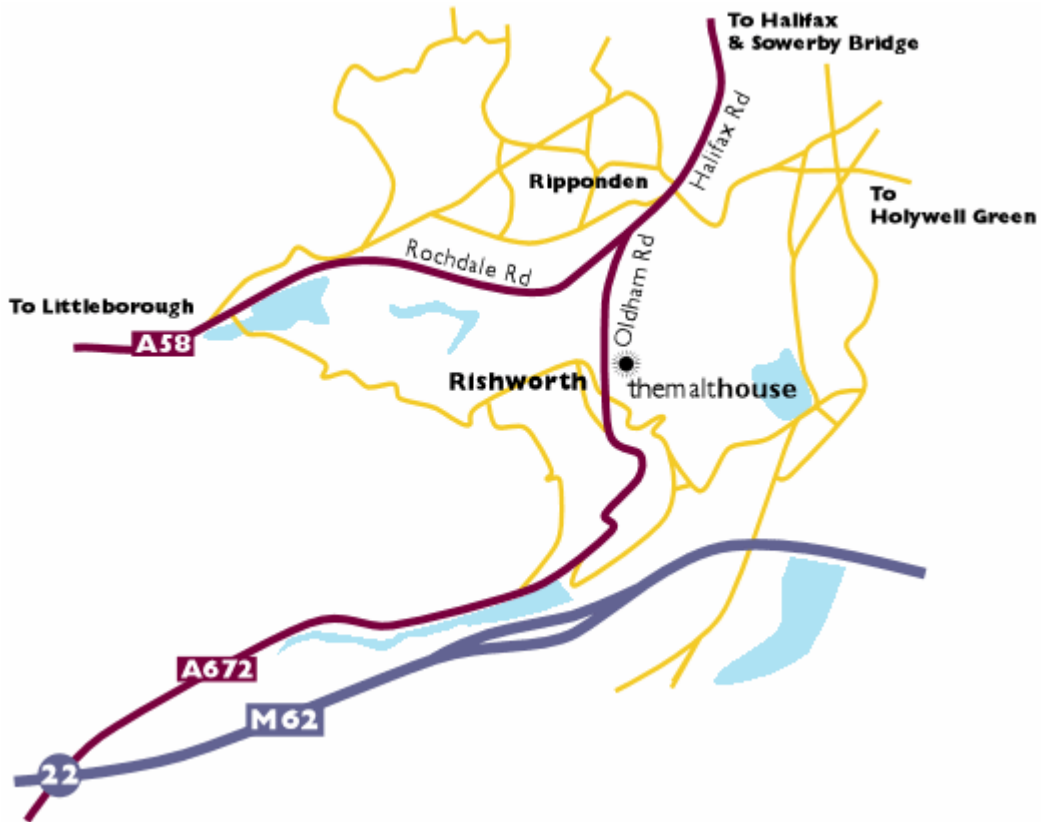
As part of our service, our dedicated team will be more than happy to decorate the function room with any decorations you provide.

We can also provide decorative centrepieces for your tables should you wish to opt for something simpler.

Live entertainment can be arranged by us if required. We are on good terms with several artists and bands with whom we are more than happy to recommend or contact on your behalf. Please ask our functions co-ordinator for more information.

Alternatively you may wish to make use of one of our DJ's who can supply a range of music from any era that suits you and your guests needs. Again, we are more than happy to recommend or contact on your behalf. The prices of our DJs are very competitive- please ask our functions co-ordinator for more information. The cost of this entertainment will be added to your final price.

Directions



The Malthouse is situated approximately 3.5 miles from the M62, Junction 22 and Sowerby Bridge railway station.

A History of The Malthouse



The Royal Hotel at Rishworth was built early in the 18th Century by John Walker of Scammonden- a clothier. When built, it was originally called "The Kings Arms".



The present building, or an older one on the same site, was an important Posting House in the old Turnpike Road days. Records of travellers show stabling horses for 4d. a night (including fodder). Travellers paid 4 1/2d. for dinner in the hotel and 6d. to stay the night.

At this time in 1827, Mr Carver and his family ran the Inn alongside a large-scale carrier business. His family name is perpetuated by the rivulet and block of houses nearby "Carver Clough". The history of Rishworth School records that in April 1827, the trustees met at the "House of Carver" to arrange the laying out of the Foundation Stone of the school.

Over time, Isaac Kershaw changed the name "Kings Arms" to the "Royal Hotel". John Berry became the Inn-keeper and his family ran it for over a hundred years- the name, Berry, changing by marriage to Crowther.

In 1960, the Hotel was sold by Florence Crowther, a grand-daughter of John Berry, for the sum of £6,400. At the time, the Hotel bars had been partially modernised to present day standard.



The photographs above show the "Best Room" and "Tap Room" in the original form, the whole area being "served" from the window bar in the corridor, which now forms the main bar area.