ELSWORTH AT THE MILL

Corporate Daytime Packages
2026 - 2027



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ABOUT US & KEY INFO

Elsworth at the Mill is perfect for any corporate event, from training days and strategy sessions to team meetings. With flexible catering options tailored to your needs, we can help make every occasion a success, whatever the event.

The details:

- Central Skipton location - just 0.7 miles from Skipton train station
- 19.4 miles from Leeds Bradford airport
- Maximum seated room capacity, 64
- Maximum informal/standing room capacity, 80
- In house catering from award winning chefs
- Multiple layouts inc boardroom, classroom etc
- 65'' TV connectable via HDMI lead
- 2 Flip charts
- On site car parking (approx. 6 spaces)
- 3 local car parks under 5 min walk away
- Super fast fibre Wi-Fi
- Comfortable lounge areas within the space
- Fully stocked bar (if required)







VENUE HIRE INCLUDING CATERING

Prices inclusive of venue hire between 9am and 5pm (for hours outside this time an extra charge will apply). All menus include venue hire and staffing.

Menus on offer

- Hot Buffet - £27.50+VAT
- Cold Buffet - £22.50+VAT
- Hot Plated Menu (1 Course) - £22.50 + VAT
- A La Carte (2 or 3 courses) - Priced upon request, dependant on requirements.

All packages include unlimited tea & coffee. All dietary requirements can be catered for and menus outside of our packages can be discussed.

Minimum 20 people, maximum 64.
For numbers below 20 please still enquire but custom pricing may apply.



CORPORATE DAY PACKAGE

For those looking for a simple, hassle-free day, we've brought together our most popular choices in our Corporate Day Package, designed to make planning your event easy.

What's included:

- Venue hire 9am - 5pm (additional hours can be added)
- Unlimited tea and coffee available throughout the day
- Homemade shortbread biscuits during morning break
- Cold buffet lunch including savoury upgrade (see page 6 for details)
- Cake platter during afternoon break
- Dedicated conference advisor for the duration of your event
- Flip chart stand with paper and pens
- Wi-Fi access
- Onsite parking
- Disabled access
- 65" TV

£33.00pp + VAT



COLD BUFFET MENU

£22.50+VAT. Cold Buffet includes 7 choices. See Page 3 for package inclusions.

Wraps/Sandwiches - PICK 4

Yorkshire ham and mustard mayonnaise
Coronation chicken
Mature cheddar cheese and pickle **V (DF available)**
Egg and watercress **V**
Tuna, rocket and mayonnaise
Spicy pulled jackfruit **Ve**
Chicken, bacon and sweetcorn
Roast beef and horseradish
Ham, cheese and fruit chutney
Avocado, tomato, rocket and sriracha sauce **Ve**
Sweet mango and chicken
BBQ pulled pork and sweet chilli
Harissa sweet potato and celeriac **V**

Sides - PICK 3

Homemade coleslaw **V, GF**
Pear, blue cheese, serrano ham & candied nuts **GF (V available)**
Quinoa, pea, courgette, kale and walnut pesto **GF, Ve**
Roasted new potato salad **V, GF**
Classic Greek salad **V, GF (Ve available)**
Caesar salad **(GF available)**
Beetroot and apple salad **V, GF (DF available)**
Tomato, olive, red onion and basil dressing **Ve, GF**
Mediterranean chickpea salad **Ve, GF**
Buffalo mozzarella and prosciutto **GF**

Savoury Upgrades - PICK 2 | £4.50pp + VAT

Homemade pork and red onion marmalade sausage roll **(GF available)**
Roasted root vegetable roll **V (DF/GF available)**
Blue cheese and broccoli quiche **V (GF available)**
Quiche Lorraine **(GF available)**
French fries **Ve, GF**
Buffalo or BBQ chicken wings **GF (DF available)**
Garlic and rosemary flatbreads **V (DF/GF available)**
Nachos with guacamole, sour cream **V, GF (DF available)**

Includes:
Venue hire from 9am-5pm
(additional hours can be added).
Unlimited tea and coffee

Additional dietary requirements can be catered for separately to your menu choices.

V - vegetarian
Ve - vegan
DF - dairy free
GF - gluten free



HOT BUFFET MENU

£27.50+VAT. Hot Buffet includes 6 choices. See Page 3 for package inclusions

PICK 6

Meat / Fish

Chicken tikka masala **GF**
Chicken & chorizo pastry
Pulled pork bao bun **DF**
Chicken burrito **DF**
Ham hock and apple arancini **(DF, GF available)**
Beef brisket arancini **(DF, GF available)**
Lamb kofta, mint yogurt **(DF, GF available)**
Smoked cod and chorizo bean pot **DF, GF**
Mini hot dogs
Sticky chipolatas glazed with cider **DF**
Goats cheese & crab tart **(GF available)**
Tempura prawns with Thai chilli & orange dipping sauce **DF (GF available)**
Jerk chicken bites with rum glazed pineapple **DF, GF**
Mini cheeseburger with barbecue sauce **(DF, GF available)**

Vegetarian / Vegan

Thai spiced butternut squash curry **DF/GF**
Black bean burrito **DF**
Goats Cheese & Caramelised Onion Tartlet **(GF available)**
Crispy Sweet Potato & Sage Bon Bons **(DF, GF available)**
Chana Masala **DF/GF**
Teriyaki Noodle Pots **DF/GF**
Avocado and tomato tacos **DF/GF**
Cauliflower Harissa with Chickpea Salad **DF/GF**
Wild Mushroom & Truffle Arancini (**DF, GF available)**
Jack Fruit Bao Bun **DF**

V - vegetarian
Ve - vegan
DF - dairy free
GF - gluten free
Additional dietary requirements can be catered for separately to your menu choices.

Includes:
Venue hire from 9am-5pm
(additional hours can be added).
Unlimited tea and coffee



HOT PLATED MENU

£22.50+VAT. Hot Plated Menu includes 1 choice, additional options available on request.
See Page 3 for package inclusions.

Meat

Moroccan chicken tagine
Pomegranate couscous
Moroccan flatbreads
DF

Beef bourguignon
Dauphinoise potatoes
Roasted root vegetables
GF

Chicken chasseur
Creamed potatoes
Sauteed greens
GF (DF available)

Chilli con carne
Basmati rice
Nachos, sour cream
GF (DF available)

Pulled pork
Smoky BBQ beans
Corn ribs
DF/GF

Beef brisket
Coleslaw
Southern style potato salad **GF (DF available)**

Lancashire hot pot
Pickled red cabbage
Steamed greens
DF/GF

Lasagne
Garlic flatbreads
Rosemary fries
DF available

Lamb moussaka
Lemon and garlic roasted potatoes
Greek orzo salad
DF available

Vegetarian

Wild mushroom stroganoff
Buttered noodles
Roasted broccoli
(DF available)

Thai spiced butternut squash curry
Jasmine rice
Thai mango salad
DF/GF

Vegetable moussaka
Lemon and garlic roasted potatoes
Greek orzo salad
(DF available)

Butternut squash, spinach, lentil dal
Basmati rice
Chapati
DF

Roasted vegetable hot pot
Pickled red cabbage
Steamed greens
DF/GF

Chana masala
Jeera rice
Raita
DF/GF

Includes:
Venue hire from 9am-5pm (additional hours can be added).
Unlimited tea and coffee

V - vegetarian
Ve - vegan
DF - dairy free
GF - gluten free

Additional dietary requirements can be catered for separately to your menu choices.



2-3 COURSE LUNCH

Sample Menu. Prices start from £33+VAT per person. Each event is priced upon request.

Under 20 guests - please choose and pre-order from 2 starters, 2 mains and 2 deserts.
Over 20 guests - please choose and pre-order from 3 starters, 3 mains and 3 deserts.
Includes: Venue hire from 9am-5pm (additional hours can be added). Unlimited tea and coffee

Starters

Chicken and smoked ham hock terrine, chutney and chicken scratching **DF/GF**
Crispy lamb breast fritters, harissa mayo **DF (GF available)**
Baked queenie scallops, gruyere cheese, garlic & lemon butter **(DG/GF available)**
Pear, Harrogate blue cheese and serrano ham salad, candied walnut, truffle and honey dressing **GF (V, DF available)**
Warm wild mushroom and artichoke salad, vegetable crisps, truffle mayonnaise **V, GF (DF available)**
Roasted pumpkin velouté, spiced seeds, herb oil **V, GF (DF available)**

Mains

Slowly braised shoulder of lamb, rosemary and garlic potatoes, savoy cabbage, lamb jus **GF (DF available)**
Roasted chicken breast, celeriac, glazed carrots, braised red cabbage, thyme jus **GF/DF**
Pork belly, black pudding bonbons, parsnip puree, apple & sage jus **(DF/GF available)**
Seabass fillet, chive potatoes, seasonal greens**,** crab velouté **GF (DF available)**
Roasted cod fillet, fricassee of Jerusalem artichoke, pancetta and leeks, beurre Blanc, crispy kale **GF (DF available)**
Sweet potato, chickpea and spinach curry, fruity couscous, herb yogurt **V, GF (DF available)**

Dessert

Warm apple cake, cinnamon cream, poached blackberries **V (DF available)**
Chocolate tart, chocolate textures, crème fraiche **V**
Spiced poached pear, vanilla panna cotta, torched meringue **GF (DF available)**
Roasted plum and apple crumble, oat crème fraiche, poached blackberries **V (DF/GF available)**
Earl grey crème brûlée, thyme shortbread **V (DF/GF available)**
Artisan cheeses, jelly, chutney and crackers **(GF available)**

Our award winning chefs can tailor our 2 and 3 course lunch menu specially for your event, please enquire for bespoke packages.
Additional dietary requirements can be catered for separately to your menu choices.



OPTIONAL EXTRAS

Homemade shortbread (£1.50 + vat per person)
Sausage and/or bacon sandwiches (£5.50 + vat per person)
Assortment of croissants (£3.00 + vat per person)
Granola, fruit and Greek yogurt (£3.00 + vat per person)
Fresh orange and/or apple Juice (£2.50 + vat per person)
Continental breakfast - croissants, meats, cheeses, breads, granola pot, fresh juice. (£14.00 +VAT per person)

Add a cake board to your afternoon
(Choose 3 options) for £4.50 + VAT per person

Orange and almond cake **GF, DF**
Yorkshire curd tart **(GF, DF available)**
Salted chocolate tart **(GF, DF available)**
Chocolate brownie **(GF, DF available)**
Victoria sponge **(GF, DF available)**
Carrot cake **(GF, DF available)**
Banana loaf **(GF, DF available)**
Fruit and nut flapjack **(GF, DF available)**
Shortbread **(GF, DF available)**
Tiffin **(GF, DF available)**
Apple and cinnamon cake **(GF, DF available)**
Lemon meringue tartlet **(GF, DF available)**
Pear frangipane **(GF, DF available)**
Lemon drizzle **(GF, DF available)**
Plain/fruit scone with jam and cream **(GF, DF available)**

Additional hours outside 9-5pm can be added at £29.95+VAT per hour
Bar staffing available if arranged in advance



VENUE HIRE WITHOUT CATERING (DRY HIRE)

Hourly Rate £29.95+ VAT per hour

Minimum of 3 hours hire
Available Monday - Friday 9am - 5pm

If you require timings outside of these hours, please still get in touch. We're happy to accommodate where possible, although additional charges may apply depending on staffing requirements.

Teas, coffees, cakes etc can be added. Please see page 10 for available add ons.



CORPORATE SOCIALS & EXPERIENCES

Corporate Socials
We can also host special occasions for you and your team, whether that's leaving parties, retirement parties, summer socials or you annual Christmas Party.

For our evening parties we offer menus including A la carte, street food buffet, hot buffet or grazing tables plus much more.

Take a look at our corporate socials brochure for more details and reach out today.

Corporate Experiences
We can cater for all events and now also offer corporate experiences. We work with our list of wonderful suppliers to offer something a little different whether that's a DJ, craft workshop, team building exercises, heritage walks, yoga classes, private cooking demos or wine tastings.



THANK YOU.

Contact Details
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