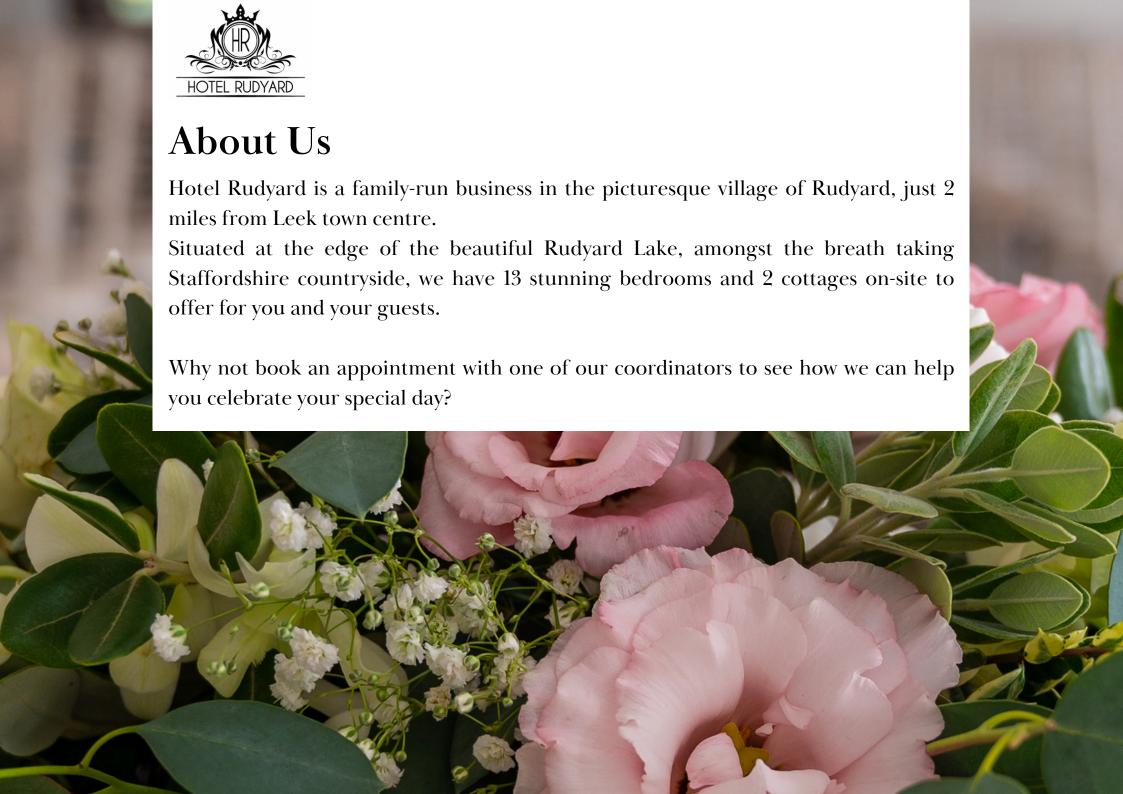


'beautiful surroundings, the venue and food were excellent and the staff could not have done anything more to make the day magical if they had tried'

'we had a Fantastic experience!!! All staff are soo helpful and we couldn't have asked for the day to go any smoother. Everyone who attending the wedding said what a great venue it was and that the food was amazing.'

'If your looking for a stunning venue to have your wedding then look no further

Than here.'



The Kipling Package.

40 daytime guests | 80 evening guests

Exclusive use of our Ballroom & Captain's Lounge

Set up of the room – civil ceremony if required

White or ivory tablecloths and linen napkins to match

Designated outdoor space for your guests in our garden

One of our wedding coordinators as your events manager to run the day

3 course Wedding Breakfast for your daytime guests

A toasting drink of Prosecco or Apple/Orange Juice

One of our resident DJs for the evening (until 11 pm)

Classic Buffet for Your Evening Guests

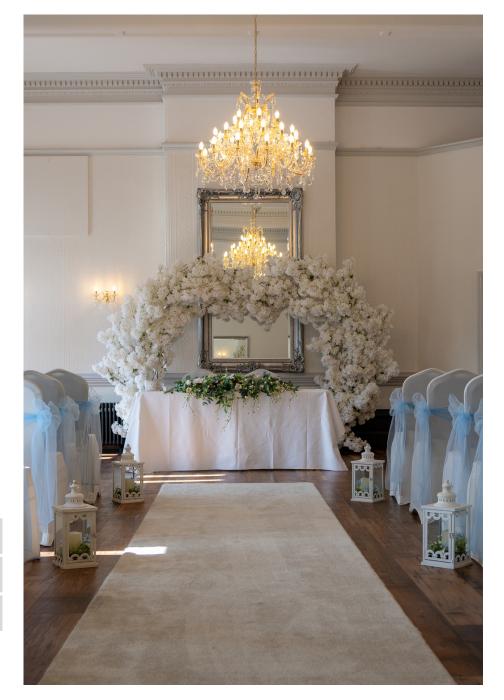
Night's stay in our complimentary Bridal Suite including breakfast the following morning.

	SUN - THURS	FRI	SAT
LOW	5500	5750	6000
HIGH	6000	6250	6500

Low Season - October to March

High Season - April to September

Extra day guest £50 | Extra evening guest £25













The Cherished Package.

25 guests

Exclusive use of our Ballroom & Captain's Lounge

Set up of the room – civil ceremony if required

White or ivory tablecloths and linen napkins to match

Designated outdoor space for your guests in our garden

One of our wedding coordinators as your events manager to run the day

A welcome drink of Prosecco or Apple/Orange Juice

Canapes for all 25 guests to pair with the welcome drink

3 course Wedding Breakfast for your guests

A toasting drink of Prosecco or Apple/Orange Juice

Night's stay in our complimentary Bridal Suite including breakfast the following morning.

	SUN - THURS	FRI	SAT
LOW	2000	2250	2500
HIGH	2250	2500	2750

Low Season - October to March Extra guest £55

High Season - April to September



















The Twilight Package.

60 guests | Ceremony from 4pm

Exclusive use of our Ballroom & Captain's Lounge

Set up of the room for the late ceremony

White or ivory tablecloths and linen napkins to match

Designated outdoor space for your guests in our garden

One of our wedding coordinators as your events manager to run the day

A welcome drink of Prosecco, Peroni or Orange/Apple Juice

Canapes for all 60 guests to pair with the welcome drink

One of our resident DJs for the evening (until 11 pm)

Classic Evening Buffet for Your Evening Guests

Night's stay in our complimentary Bridal Suite including breakfast the following morning.

	SUN - THURS	FRI	SAT
LOW	3250	3500	3750
HIGH	3500	3750	4000

Low Season - October to March

High Season - April to September

Extra guest £30



ORDER OF EVENTS

STARTING AT 4 PM

WEDDING CEREMONY

STARTING AT 4.30 PM CANAPÉS & WELCOME DRINKS

STARTING AT 5.30 PM RECEPTION & SPEECHES

STARTING AT 7 PM

DJ ARRIVES

STARTING AT 8 PM

TIME TO EAT

STARTING AT 11 PM

MUSIC OFF

FINISHING AT 12PM

HOME TIME













The Accommodation.

13 rooms, 2 cottages, all with breakfast included.

When booking with us, as soon as the deposit is paid all available* rooms for the evening are booked out for you and your guests.

Room 1 -	£150
Sleeps 5,	Double, Single,
Bunk	

^{*}any pre-booked rooms cannot be changed, anything available is booked for you.

Wedding Breakfast

The Bride & Grooms choice of each course.

Starters

Fresh Tomato & Basil Soup Toasted Sourdough.

Local Sourced Buxton Blue Cheese & Broccoli Soup Toasted Sourdough.

Ham Hock Terrine Piccalilli Jelly, Toasted Sourdough Croute, Salad Garnish.

Atlantic Prawn & Smoked Salmon Cocktail Marie Rose Sauce, Citrus Salad, Buttered Wholegrain Bread.

Braised Pork Belly Jerusalem Artichoke Puree, Red Wine Jus, Salad Garnish.

Braised Beef Brisket Croquette Maple & Orange Glaze, Salad Garnish.

Satay Chicken Skewers Thai Mango Pak Choi, Spring Onion, Chilli, Bean Sprout Salad.

Homemade Arancini Buffalo Mozzarella, Sun Dried Tomato, Tomato & Basil Sauce, Parmesan, Micro Basil.

Chicken Liver & Cognac Pate Toasted Brioche, Spiced Fruit Chutney, Salad Garnish.

Melon Trio Fresh Fruit, Citrus Mint Glaze, Lemon Sorbet.

Stuffed Mushroom Spinach, Garlic, Ricotta, Golden Parmesan Rosemary Breaded Crust.

Mains

Pan Roasted Chicken Supreme Fondant Potato, Slow Roasted Carrot, Tender Stem Broccoli, Wild Mushroom Sauce.

Duck Confit Braised Red Cabbage, Chantenay Carrots, Fondant Potato, Blackberry & Sherry Jus.

Slow Roasted Beef Short Rib Roasted Root Vegetables, Dauphinoise Potato, Tender Stem Broccoli, Red Wine Jus.

Staffordshire Roasted Turkey Rosemary & Garlic Roast Potato, Roasted Root Vegetable, Sage & Onion Stuffing, Homemade Yorkshire Pudding, Rich Turkey Gravy.

Roasted Black Angus Beef Topside Rosemary & Garlic Roast Potato, Roasted Root Vegetable, Sage & Onion Stuffing, Homemade Yorkshire Pudding, Rich Beef Gravy.

Pan Fried Seabass Braised Fennel, Colcannon Potato, Tender Stem Broccoli, Lobster Bisque.

Butternut Squash & Spinach Wellington Rosemary & Garlic Roast Potato, Roasted Root Vegetables, Butternut Squash Velouté Sauce.

Wild Mushroom Risotto Wild mushrooms, truffle, parmesan.

Braised Pork Belly Roasted Garlic & Sage Pomme Puree, Roasted Carrot, Tender Stem Broccoli, Confit Shallot, Red Wine Jus.

Dessert

Homemade Chocolate Brownie Vanilla Ice Cream.

Sticky Toffee Pudding Crème Anglaise, Toffee Sauce.

Vanilla Cheesecake Raspberry Coulis, Vanilla Ice Cream.

Homemade Apple Crumble Silky Custard.

Trio Of Ice Creams.

Tarte Citron Forrest Fruit Compote, Chantilly Cream.

'The food,
the service,
everything
was
excellent.'

Kids Wedding Breakfast

To keep the little ones happy.

Sta	rt	er	`S
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Tomato & Basil Soup with warm bread & butter

Toasted Cheesy Garlic Bread

Chicken Goujons with BBQ dipping sauce

Breaded Fish Goujons with plenty of mayo & ketchup

Mains

Breaded Chicken Pieces with fries & beans

Margherita Pizza with fries & beans

Roasted Turkey or Beef with roast potatoes, carrots, Yorkshire pudding & gravy on the side

Dessert

Vanilla Cheesecake with vanilla ice cream

Chocolate Brownie with vanilla ice cream

Trio of Ice Cream

Strawberry Trifle







Canapes

Add a choice of 3 canapes - £10pp

- Tomato, basil, & pickled red onion bruschetta
- Blue cheese & tomato tart
- Garlic mushroom, cream cheese & chive toast
- Smoked salmon, cream cheese, pickled cucumber & dill on toast
- Nut free satay chicken, garnished with micro coriander.
- Indian spice kebab with yoghurt rita
- Mini crispy fish with tartare sauce & mushy peas
- Tempura cauliflower & spicy mango chutney
- Mini Beef Yorkshire pudding with roast root veg & beef gravy

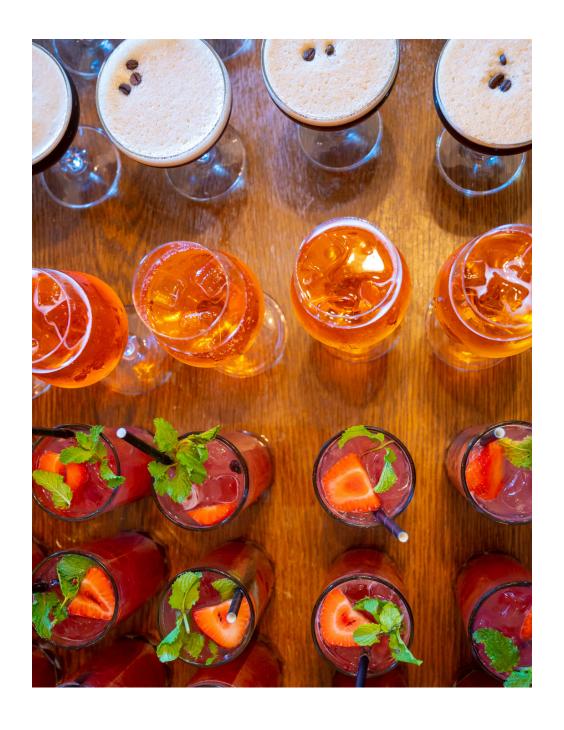
Sorbet

Add a sorbet course to your wedding breakfast, between starter and main as a palate cleanser. £4pp, the couple's choice of flavour.

Dessert Upgrade

Add a choice of 3 miniature desserts to your buffet - £10pp

- Eton Mess
- Strawberry Trifle
- Lemon Posset
- Chocolate Mousse
- Churros with Chocolate Sauce
- Vanilla Cheesecake
- Lemon Drizzle
- Victoria Sponge
- Banoffee Pie
- Lemon Meringue Pie



Drinks upgrades

Add a Toasting or Welcome drink of Prosecco, Peroni or Orange & Apple Juice - £8pp

Upgrade Prosecco for Welcome/Toasting Drinks to:

- Bellini + £4pp
- Aperol Spritz + £5pp
- Pimms Cup + £5pp
- Single Gin & Tonic + £6pp

Add table wines at £25 per bottle

Add a cocktail table to your reception - £10pp

The Buffet

Classic

Sandwich Selection, Chicken Wings, Sausage Rolls, Quiches, Salads, Potato Salad, Fries

Chippy + £4pp

Breaded Fish, Battered Sausage, Chips, Curry Sauce, Gravy, Mushy Peas, Bread & Butter, Mixed Salad

French + £5pp

Beef Bourguignon, Chicken Chasseur, Mixed Vegetable Cassoulet, Rustic Breads, Mixed Salad, Potato Salad

Mexican + £6pp

Pulled Pork Burrito, Beef Chilli, Vegetable Chilli, Rice, Nachos, Salsa, Guacamole, Chips, Mixed Salad

Italian + £5pp

Beef Lasagne, Vegetarian Lasagne, Seafood Penne, Garlic Bread, Mixed Salads, Pizza

Asian + £6pp

Methi Chicken Curry, Panner Makhani, Aloo Gobi, Samosa, Spring Roll, Naan, Rice, Mixed Salad

Street Food + £7pp

Beef Burgers, Pulled Pork Burgers, Pork Ribs, Chicken Wings, Loaded Hot Dogs, Slaw, Mixed Salad, Fries

Hot & Cold + £4pp

Mini Battered Fish Fillets, Chicken Goujons, Cheese & Onion Rolls, Mixed Meat Platters, Potato Wedges, Mixed Salads, Slaw

Traditional + £5pp

Lamb Hot Pot, Fish Pies, Mushroom & Blue Cheese Pie, Pickled Cabbage, Mixed Salad, Chips

Mediterranean + £5pp

Lamb Kofta, Vegetable Moussaka, Seafood Paella, Fattoush Salad, Hummus, Flatbreads, Greek Salad























The Next Steps

Book your registrar with Staffordshire (check their availability).

Book your day with us!

£1000 deposit* secures your day.

Upon booking, we reserve all available accommodation.

All Payments are to your schedule, as long as the balance is met 6 weeks before the big day.

In between we can book you in for wedding tastings, meetings and sort out the finer details.

6 weeks before, we book in your Final Choices meeting, and pay the final balance.























