



THE CAVENDISH HOTEL

Weddings & Private Dining at The Cavendish Hotel

Set on the Duke of Devonshire's Estate in the beautiful and un-spoilt Peak District National Park, The Cavendish Hotel makes for an elegant setting for Private Dinners, Family Occasions and smaller Wedding gatherings. The garden overlooking the Chatsworth Estate is available for pre-event drinks and sets the scene for a memorable occasion.

You may by now be beginning to realise that the organisation for even a modest gathering can be daunting – that is where we come in! We have a small, but highly experienced team available to guide you every step of the way to ensure you have a superb day. We are here to help and advise – we want to create an experience individually tailored to you. Kathryn Joseph, our Events Manager, is available to assist with every aspect of your function and Chef Alan Hill will be happy to discuss your individual menu requirements.

Special Occasions and Private Dining

Smaller gatherings can be accommodated in either the Boardroom to a maximum of 18 or the Private Dining Room to a maximum of 10. The Gallery Restaurant is available for daytime receptions to a maximum of 42 guests, but unless exclusive use of the whole hotel is taken, must be vacated by 4.30pm

Table plans and room layout are largely limited by the size and shape of the room we offer, for example for maximum numbers in the Boardroom and Private Dining Room, an oval shaped table is only possible. For the Gallery Restaurant please consult the table plan.



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Exclusive Use of the Hotel

Exclusive use of the hotel enhances the privacy and comfort for your celebrations throughout the day and evening, whilst ensuring that the Gallery Restaurant need not be vacated by 4.30pm. By taking exclusive use, all the hotel bedrooms will be reserved for your party. The exclusive use charge includes all 24 bedrooms and all public areas from the point of which your party is booked to arrive until after breakfast the following morning. All other dining and reception costs are additional.

You must guarantee that your party will book all the bedrooms – the cost of which can be met by you in entirety on behalf of your guests or, as is more usual, your guests pay for their rooms on departure in the normal way.

The Cavendish is licenced for the solemnization of marriage.

With the exception of the Boardroom, civil ceremonies can only be booked when exclusive use of the hotel is taken

We offer civil ceremonies between Monday and Friday inclusive

Exclusive Use:

To 23 December 2017 (all bedrooms)	£6,390.00
Additional Exclusive Use Charge	£2,575.00
Total Exclusive Use Charge	£8,965.00
Civil ceremony charge Boardroom	£350.00
Civil ceremony charge Devonshire Link	£550.00

Smaller gatherings not taking exclusive use of the hotel are subject to a room hire charge as follows:

Hire of Boardroom / Private Dining Room per half day	per half day	£75.00
	per full day	£120.00
	per hour	£15.00

Hire of Restaurant for day use only (Under 30 guests)	£500.00
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Menu prices quoted within this information are applicable to functions held in 2016.

5% service levy is added to all accounts to be distributed directly to staff.



THE CAVENDISH HOTEL

Menus

Wherever possible, individual requirements for menus can be accommodated, Head Chef Alan Hill is available to offer help and expertise on menu arrangements. Experience tells us that the quality of food and service can be best achieved for functions when the whole party dines from a set menu common to all, it is quite usual and acceptable for the hosts to choose a menu in this way on behalf of their guests.

The menu maker selection is designed for minimum number of 10. For numbers up to 10 where a set menu is not chosen, the a la carte menu available at the time is offered. For parties between 11 and 20, a reduced menu comprising 3 starters 3 main courses and 3 desserts, again chosen from the prevailing a la carte menu, will be offered.

The final choice from this menu can be made when all the party are gathered; please bear in mind that for these larger numbers, even a limited choice will increase preparation times. The current Gallery menu is enclosed as a sample, but changes are incorporated on a regular basis, we will therefore advise you of the prevailing menu to be offered nearer the time.

For numbers above 20, then a set menu common to all must be chosen from the menu maker selection.

For Buffet style menus there are two options:

1. A 'Finger Buffet' comprises various items presented on platters and eaten with ones fingers.
2. A 'Banquet buffet' which is an elaborate display of numerous items carved personally by the chef.

Finger buffets are subject to a minimum number of 10 persons and a Banquet buffet a minimum of 25 persons. Vegetarian and dietary requirements can be accommodated in most cases.



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Evening Entertainment

When the Cavendish is taken on an exclusive use basis, a variety of entertainment can be made available into the evening, from a string quartet to disco or live band. The cost of a DJ ranges from £350.00 and prices for live bands are available on request. The area for evening entertainment is in the Garden Room

Terms and Conditions

For payment of deposits, final payments, cancellation policy and general requirements please refer to the separate terms and conditions document for completion with your deposit. Please note a 5% service levy is added to all accounts for distribution directly to staff.



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Menu Maker

(Please choose one starter, one main course and one dessert common to all)

For an intermediate course, please choose from the starter section

Any 2 courses £42.00 | 3 courses £52.00 | 4 courses £63.00 | 5 courses £70.00

Cafetiere coffee with homemade petit fours £5.00

Starters

Caesar salad, pisaladiere, crispy anchovies
Jaquest smoked salmon, tabbouleh, celeriac coleslaw
Chicken liver pate, red onion marmalade, mustard mayonnaise
Derbyshire ham hock, Jaquest smoked chicken roulade, pineapple piccalilli
Spinach, sweet potato pithivier, micro herbs, cucumber
Smoked mackerel, new potato salad, beetroot ice
English lobster, mac 'n' cheese, mustard, porter's cheese (£4 supplement)
French onion soup, Roscoff onions, parmesan & truffles

Main Courses

Cornish sea bass, crab, English pea sabayon, boulangere potatoes
Roasted duck breast, apricot, oranges, fondant potato
Loin of pork, braised cheek, apple & walnut salad, dauphinoise potatoes
Baked cod fillet, butter beans, chorizo, mussels, saffron
Rack of lamb, soubise mash, kale, mint sauce
West coast plaice, scallop mousse, saffron potatoes, lobster espuma
Roast fillet of beef 'Wellington', dauphinoise potatoes and seasonal vegetables

Vegetarian Selections

(1 choice common to all)

Wild mushroom "Shepherd's pie" carrots, petit pois
Butternut squash risotto with honey roast squash, crispy duck egg & watercress
Goats cheese gratin with beetroot & shallot vinaigrette
Spinach & truffle scented ravioli with pepperonata and herb oil



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Desserts

Baked egg custard tart, vanilla ice cream
Selection of Cavendish homemade ice-creams
Pear 'Belle Helene' chocolate sauce
Plum and blackberry tart, plum sorbet
Chocolate fudge cake, cherries, red wine
Cavendish treacle tart, vanilla Anglaise
Crème brulee, orange blossom shortbread biscuit
'Mrs Hills' lemon tart, raspberry ice cream

Cavendish Cheese Board

Sourced by the Award Winning Courtyard Dairy in Settle

Dorstone

One of Britain's most outstanding goats milk cheeses. Made in a French style it is mousse like, creamy and rich with a hint of goat flavour. Made by Charlie Westhead in Herefordshire England.

Baron Bigod

A classic and original Brie made in Suffolk. Britain's only unpasteurised 3 kg Brie made on the farm. Rich and ripe. Made by Jonny & Dulice Crickmore in the Bungay Suffolk.

Sparkenhoe Vintage Red Leicester

The only unpasteurised farmhouse red Leicester made in the world. Earthy and mellow with a flaky texture. This vintage version is aged for 18 months. Made by David & Jo Clarke in Leicestershire England.

Barwheys Cheddar

Tricia makes cheese with rich, unpasteurised milk from her 36 Ayrshire cattle, after building up the herd and dairy from scratch in 2008. This Cheddar is fast becoming renowned for its complex and long flavours. Made by Tricia Bey at Maybole near Ayrshire, Scotland.

Cote Hill Blue

With the milk price falling the Davenports took a short course in cheese making and invented Britain's first unpasteurised soft, rich creamy blue. Made by Michael & Mary Davenport in Lincolnshire.

Stichelton

Hand ladled and made to a traditional Stilton recipe but with unpasteurised milk. Creamy and nutty with a rich blue flavour. Made by Joe Schneider in Nottinghamshire, England.

(Cheese taken as an alternative to dessert has a supplementary charge of £4.00)



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For Something Extra Special

Canapés

Hand dived scallops
with cauliflower puree, raisins, Chatsworth estate farm shop bacon, salted walnuts

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Wild mushroom & smoked chicken soup, truffle

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Roast fillet of beef
fondant potato, wild mushrooms, foie gras, vichy carrots

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Sorbet

Dark chocolate delice with salted milk chocolate & banana ice-cream

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Court Yard Dairy English cheese selection with Cavendish chutney and biscuits

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Fresh filter coffee and petit fours

Five courses £89.00 including VAT



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The Banquet Buffet

(Available for parties of 25 and above)

Soup of the day

Duck liver parfait with Yorkshire chutney

Beetroot cured salmon, rye & bulls blood

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Roast sirloin of Castlegate beef & horseradish

Honey baked ham with piccalilli

Moss Valley roast pork with burnt apple sauce

The vegetarians' platter

(Please advise number required)

Mixed leaf, Waldorf salad, Niçoise salad, coleslaw, sour cream potato salad

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Dark chocolate tart with vanilla ice-cream

Mixed berry Pavlova.

Selection of British Isle cheeses with chutney and homemade water biscuits.

Cavendish blend of tea or coffee

£49.00 including VAT



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Finger Buffet No.1

Hand cut sandwiches
(egg mayonnaise, ham & English mustard, cheese and onion)
Bacon and stilton quiche
Mr Hancocks sausage rolls – grain mustard
Jaquest pastrami & pickled onion focaccia
BBQ chicken drumsticks

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Chocolate tart with Cornish ice-cream
Cavendish blend tea or coffee

£25.00 including VAT

Finger Buffet No.2

Hand cut sandwiches
(Smoked salmon & cucumber, pastrami & pickled onion, egg mayonnaise)
Mr Hancock's pork pie with homemade piccalilli
Italian olives
Caesar salad
Cornish crab & potato salad
Jaquest hot roast smoked salmon plate

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Lemon tart & crème fraiche
Cavendish blend tea or coffee

£34.00 Including VAT



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Canapé Menu

(Please choose three of the following)

Mini Yorkshire pudding with salt beef & horseradish

Redwood smoked salmon with cucumber & lime pickle

Pressed ham hock terrine & piccalilli

Sundried tomato & mozzarella, basil

Duck liver parfait with Cavendish chutney

Mini crab cakes with saffron mayonnaise

Asparagus wrapped in Parma ham with mayonnaise & dill (seasonal)

Red onion & goats cheese tartlet, baby rocket salad

Mini Caesar salad

Per person price £6.50



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TERMS AND CONDITIONS OF BOOKING

PROVISIONAL BOOKINGS – We will hold a booking not secured by a deposit for 7 days. Should a deposit to confirm the booking **not** be received after this time, we will release the booking and offer the date to other enquirers.

DEPOSITS – To confirm your booking we require a deposit of £500 irrespective of numbers, together with written confirmation. Please note that this deposit is non-refundable whatever the circumstances arising from any subsequent cancellation. We will issue a receipt together with confirmation of details of the booking at that stage. You will be asked to sign a copy of these terms and conditions to indicate your acceptance of same.

NUMBERS – the basis of the numbers attending the function are deemed to be those referred to when confirming the event with your deposit ('the minimum number') A reduction in 'the minimum numbers' of up to no more than 10% of those originally booked will be acceptable up to 4 weeks prior to the event taking place. Any reduction of the 'minimum number' within 4 weeks of the function taking place will result in the original 'minimum number' being charged. Final numbers should be advised no less than seven days prior to the event.

PRICES – The price charged for facilities or services will be those indicated on the confirmation of the booking from us to you following receipt of deposit. Prices within the Special Occasions literature have a guarantee date; for events beyond this date, we will be happy to supply a written quotation. A 5% service levy is added to all accounts for distribution directly to staff.

FINAL PAYMENT- 50% of the full value of the event will be required 3 months prior to the date of the event, followed by a further 40% 1 month prior. The balance will be required on confirmation of final numbers seven days prior.

CANCELLATION – The deposit paid to confirm the booking is non refundable, irrespective of the circumstances leading to cancellation. Further to this, should cancellation of the event take place, a cancellation charge based on the value of the pre-booked business, will be levied on the following scale:

Less than 4 weeks prior to the event	100% of the value of the booking
Between 4 and 12 weeks prior to the event	75% of the value of the booking
Between 12 and 26 weeks prior to the event	50% of the value of the booking

The value of the deposit will be deducted from any cancellation fee levied. Re-booking the event within 30 days will waive the cancellation fee.

CORKAGE – We regret that no wines or spirits may be brought into the hotel.

CANCELLATION BY THE HOTEL – The Hotel may cancel the booking at any time without obligation to you in any of the following circumstances-

If the Hotel or any part of it is closed due to fire, alteration or re-decoration, by order of any public authority, or through any reason beyond the Hotel's control.

If you become bankrupt or insolvent or enter into liquidation.

If you are more than 30 days in arrears with payment to the Hotel for previously supplied services. If the event may, in the opinion of the Hotel Management, prejudice the reputation of the Hotel.

Kindly complete the details below and return to indicate your acceptance of these terms and conditions:

Name..... Function date.....

Signature..... Date.....



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Table Plan

