



CAVENDISH HOTEL

BASLOW

Special Occasions & Private Dining

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 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 event. 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 Head Chef, Adam Harper, will be happy to discuss your individual menu requirements.

Exclusive Use

TAILORED TO YOU

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 28 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.

Exclusive Use:

To 23 December 2020 (all bedrooms) - £8,670.00

Additional Exclusive Use Charge - £3,250.00

Total Exclusive Use Charge - £11,920.00

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 Front Hall.

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.

Private Dining

SMALLER GATHERINGS

Intimate events 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 40 guests (or 50 if the Private Dining Room is also used) 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. Gallery table plans to be discussed on an individual basis.

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

Hire of Boardroom / Private Dining Room:

£100.00 per half day

£170.00 per full day

£20.00 per hour

Hire of Gallery Restaurant:

For day use only (Under 30 guests) £550.00

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.

Menus

Wherever possible, individual requirements for menus can be accommodated, Head Chef Adam Harper 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 enclosed.

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.

Menu Maker

Any 2 courses £48.00 | 3 courses £58.00 | 4 courses £68.00 | 5 courses £78.00

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

For an intermediate course, please choose from the starter section.

STARTERS

Lobster and salmon ravioli, buttered spinach,
lobster bisque

Pressed smoked salmon, horseradish butter,
Caviar, sour dough

Goats cheese terrine, pineapple, balsamic
dressed salad

Twice baked crab soufflé, Bloody Mary, lime,
Henderson's

French onion soup, parmesan and black truffle
crouton

Confit duck leg, honey and orange glaze,
beetroot, carrot, spiced granola

MAIN COURSES

Beef wellington, roast vegetables, chateaux
potatoes, beef jus

Pan seared seabass, handmade tagliatelle,
tender stem broccoli caper butter sauce

Roast cherry tomato tart, feta, aged balsamic,
dressed leaves

Saddle of lamb, dauphinoise potatoes,
seasonal vegetables, rosemary jus

Lemon sole, onions, leeks, roast garlic sauce

Roast corn fed chicken breast, pancetta, peas,
new potatoes, baby gem lettuce mustard
sauce

DESSERTS

Billionaire shortbread, salted caramel ice
cream

Pear frangipane tart, vanilla ice cream,
poached pears

Pear Belle Helene chocolate sauce
Lemon tart, raspberry sorbet

Cinnamon Pavlova, mixed berry
compote, Chantilly cream

Chocolate fondant, raspberry sorbet

Cafetiere coffee with homemade petit
fours £6.00

The Banquet Buffet

£52.50 including VAT - Available for parties of 25 and above

French onion soup, black truffle and parmesan croutons

Pressed smoked salmon terrine, horseradish butter, caviar

Confit and cured duck, orange and carrot

Roast sirloin of Castlegate beef & horseradish

Moss Valley roast pork with caramelised apples

Roast Mediterranean platter

(Please advise number required)

Whole poached salmon, smoked salmon, grilled lemon

Mixed leaf salad, Waldorf salad, Niçoise salad, Sundried tomato, artichoke, Basil olive salad

Chocolate and pecan tart maple ice cream

Mixed berry Pavlova

Selection of cheeses, grapes crackers, quince jelly, celery, salted butter

Cavendish blend of tea or coffee

Finger Buffets

Minimum numbers 8

Finger Buffet No.1

£25.00 including VAT

Hand cut sandwiches

(Ham & mustard, cheese savoy, smoked salmon & cream cheese)

Lemon & pepper chicken breast

Sour dough, olives, balsamic

Mini Quiche Lorraine

Tomato & Basil salad crouton

Homemade lemon tart

Homemade scones, clotted cream homemade raspberry jam

Finger Buffet No.2

£35.00 including VAT

Hand cut sandwiches

(Ham & mustard, cheese savoy, smoked salmon & cream cheese)

Smoked salmon oatcake roulade

Homemade Hunters pie, sweet pickle

BBQ chicken drumsticks

Artichoke & sun blushed tomato salad Brushetta

Crab Crumpet

Breads, olives & balsamic

Homemade lemon tart

Cavendish blend of tea, coffee and petit fours £6.00 per person

Canapé Menu

Please choose three of the following:

Whipped goats cheese curd & crispy onion cone

Pressed duck liver and confit duck

Blue cheese and pear jelly

Truffle cracker, beef tartar, egg yolk

Cod beignet, lemon mayonnaise

Sun dried tomato, mozzarella, Basil pesto

Mini quiche Lorraine

Red onion & goats cheese tartlet, baby rocket salad

Ham hock terrine, piccalilli

Per person price £6.50

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 and Wedding 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: