

Morley Hayes

FUNCTION BROCHURE

Price List and Terms 2010



Thank you for your valued enquiry into our function suites. Morley Hayes is a stunning example of an old country farmstead tastefully enhanced and converted into function suites, restaurant, bar and golf courses to provide the highest standards of comfort and facilities.

The Morley Hayes Hotel offers four star accommodation with suites, family rooms and executive bedrooms. All air-conditioned with private balconies, terraces and luxurious bathrooms.

Set amongst acres of beautiful parkland golf course, Morley Hayes provides the perfect venue for private dining or any other special occasion.

Enclosed is a copy of our function menus for large private events. We offer a range of suggested set menus, or alternatively, you can create your own individual menu from our extensive choices of starters, main courses and desserts. Please choose one menu only for your entire party, with the exceptions of vegetarians, special dietary requirements and children.

Prices are inclusive of:

- Room Hire (see terms and conditions No.28)
- Serviettes
- Discounted rates available for you and all your guest (this room and any other rooms must be booked directly with the hotel)
- Dedicated events management team
- Cake stand (round or square available) and knife
- VAT
- Private bar (with late licence)
- Security Controlled Car Parking

Our resident DJ is also available at an additional cost, as are any flowers that may be required.

Maximum Room Capacity is as follows:

	<u>Sacheverell Suite</u>	<u>de Ferrers Suite</u>	<u>Pavilion Suite</u>
DINNER	118	64	96
DINNER DANCE	90	64	72
BUFFET	150	120	130

Should you require any further information or would like to view our facilities please do not hesitate to contact us on 01332 782005.

We look forward to welcoming you.

Kindest regards,

Sarah Hancock
Events Manager

REAL FOOD – DELICIOUSLY LOCAL

Here at Morley Hayes we are extremely passionate about the food that we serve. We believe it is important to know where our produce comes from.

We believe in good quality local ingredients, locally sourced. We are committed to using where possible fresh local grown fruit and vegetables, and meat reared using traditional grazing methods from right here in Derbyshire.

We have supported and built long standing relationships with our local suppliers, many of which we have been using for nearly 20 years.

Through using local suppliers we are able to ensure full traceability of all ingredients.

Our chefs have a wealth of knowledge and experience, enabling us to give you the highest quality and standards of the finest food with that extra flavour and texture that you only find by using really fresh and well looked after produce.

SET FUNCTION MENUS

The Cloves Wood £34.45

Roasted plum tomato, mozzarella and basil salad served with a garlic crostini (v) served with a freshly baked roll

Chicken breast wrapped in pancetta with red onion compote and a creamy white wine sauce

Classic baked lemon cheesecake with berry compote and vanilla cream

Freshly brewed coffee or tea with mints

The Morley Wood £34.50

Cantaloupe and galia melon with strawberries and a mint syrup (v) served with a freshly baked roll

Traditional roast chicken breast with a pork, apple and sage stuffing and chipolata wrapped in bacon

French apple tart with caramel sauce and clotted cream ice cream

Freshly brewed coffee or tea with mints

The Hayes Wood £34.70

Broccoli and white stilton soup (v) served with a freshly baked roll

Roasted Leg of Derbyshire lamb with sea salt and rosemary served with a red-currant and white wine sauce

Traditional vanilla crème brûlée with raspberry sorbet

Freshly brewed coffee or tea with mints

The Little Wood £36.85

Roasted tomato soup with basil croutons (v) served with a freshly baked roll

Derbyshire traditional roast sirloin of beef with beef gravy, homemade Yorkshire pudding and pots of horseradish sauce on the tables

Profiteroles filled with a baileys cream and served on a dark chocolate sauce
(served individually or in bowls in the centre of the tables for guests to help themselves)

Freshly brewed coffee or tea with mints

SET FUNCTION MENUS

The Bluebell Wood £39.60

Warm red onion and gold cross goats cheese tart (v) served with a freshly baked roll

Roasted rack of local lamb with a Dijon mustard and herb crust served with caramelised sweet baby onions and vine tomatoes finished with a red wine jus with little pots of dauphinoise potatoes

Glazed lemon tart with raspberries & cream

Freshly brewed coffee or tea with hand made chocolates

The Dove Wood £44.75

Warm potato cake served with locally smoked salmon and a sweet mustard and dill dressing, served with a freshly baked roll

Derbyshire sirloin steak (served medium) with roasted tomatoes, portabella mushroom and béarnaise sauce

Individual baked Alaska filled with lemon ice cream on a lemon soaked sponge with mixed berries

Freshly brewed coffee or tea with hand made chocolates

The Executive Chef's Menu £48.40

Marinated Golden Cross goat's cheese, watercress salad, and beetroot sorbet (v) served with a freshly baked roll

Derbyshire fillet of beef (served medium) on a potato fondant, with red onion and balsamic marmalade

Warm chocolate tart with fennel ice cream

Freshly brewed coffee or tea with hand made chocolates

The Executive Chef's Classic Menu £36.40

Morley Hayes king prawn cocktail with a sherry and tomato mayonnaise served with brown bread and butter

Award winning Barry Fitch pork and leek sausages, red onion and apple jam served with spring onion and smoked bacon mash

Home style traditional apple and blackberry crumble with custard
(one large dish of crumble served to your table)

Freshly brewed coffee or tea with hand made chocolates

BESPOKE FUNCTION MENUS

Instead of choosing one of our set menus you are very welcome to create your own set menu from the below items.

Every function is different so if you would like our executive chef to create a bespoke menu please do not hesitate to contact one of our co-ordinators.

One menu to be chosen for the whole party (with the exception of guests with special dietary needs)

STARTERS **All served with freshly baked rolls**

Cantaloupe and galia melon with strawberries and a mint syrup (v)	£6.25
Classic chicken liver parfait with red onion compote and toasted brioche	£7.25
Classically served locally smoked salmon with lemon and capers	£7.95
Warm red onion and Golden Cross goats cheese tart (v)	£7.25
Roasted plum tomato, mozzarella and basil salad served with a garlic crostini (v)	£6.25
Morley Hayes king prawn cocktail with a sherry and tomato mayonnaise served with brown bread and butter	£7.50
Morley Hayes seasonal fruit cocktail served with passion fruit and mango sorbet and sparkling wine (v)	£6.50
Warm potato cake served with locally smoked salmon and a sweet mustard and dill dressing	£7.75
Goats cheese, pear and walnut salad (v)	£7.25
Wild mushroom tart with Cornish brie (v)	£7.25
Smoked chicken and avocado Caesar salad	£7.50
Roasted English asparagus wrapped in pancetta with a hollandaise sauce (<i>available May to Mid June</i>)	£7.25
Carpaccio of pineapple with mango sorbet and lime syrup	£6.50

SOUPS **All served with freshly baked rolls**

Broccoli and white stilton (v)	£5.65
Minestrone served with rocket pesto (v)	£5.65
Roasted tomato with basil croutons (v)	£5.65
Classic farmhouse vegetable (v)	£5.65
Wild mushroom with chives and crème fraiche (v)	£5.65
Cream of leek and potato with a rustic ciabatta croute (v)	£5.65
Carrot and coriander (v)	£5.65
Cream of cauliflower with a blue cheese crouté (v)	£5.65
Pea and camembert (v)	£5.65
Butternut squash with caramelised ginger and sour cream (v)	£5.65

SORBET COURSE

Lemon and gin, raspberry or mango and passion fruit sorbet	£3.50
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FISH COURSE

Seared fillet of sea bass on a roasted red pepper and crab mash with a lemongrass cream sauce	£8.25
Roasted fillet of salmon with braised little gem lettuce, French style peas and tarragon	£8.25
Baked loin of cod with crushed potatoes, chorizo and French beans	£8.25
Hot smoked trout served with a marinated beetroot salad and a horseradish dressing	£8.25

MAIN COURSE

All served with a selection of seasonal vegetables and potatoes of the day

Chicken

Traditional roast chicken breast with a pork, apple and sage stuffing and chipolata wrapped in bacon	£18.95
Chicken breast wrapped in pancetta with red onion compote and a creamy white wine sauce	£19.50
Roasted chicken breast served on a creamy mashed potato with lardons of bacon, roasted shallots and a medley of pan fried mushrooms	£19.50
Roasted chicken breast filled with a lemon and thyme chicken farce on a bed of roasted seasonal vegetables accompanied by a chicken and tarragon jus	£19.95

Lamb

Roasted leg of Derbyshire lamb with sea salt and rosemary served with a red-currant and white wine sauce	£19.75
Roasted rack of local lamb with a Dijon mustard and herb crust served with caramelised sweet baby onions and vine tomatoes finished with a red wine jus and little pots of dauphinoise potatoes	£21.95
Marinated rump of lamb with creamed potatoes and a black cherry and kirsch jus	£20.95
Derbyshire shepherd's pie made with local lamb with a crispy potato topping (served in a large dish to the table)	£18.95
Slow cooked braised lamb shank with roasted onion mash potato and a rosemary gravy	£19.75

Beef

Derbyshire slow braised blade of beef, baby onions, lardons and mushrooms served with a red wine gravy and horseradish mash	£18.75
Derbyshire traditional roast sirloin of beef with gravy, homemade Yorkshire pudding and pots of horseradish sauce on the tables	£21.95
Derbyshire fillet of beef served on a potato fondant, with red onion and balsamic marmalade	£29.95

Pork

Award winning Barry Fitch pork and leek sausages, red onion and apple jam served with spring onion and smoked bacon mash	£18.95
Roasted rack of local pork glazed with honey, mustard and balsamic vinegar served with a pork, lemon and sage stuffing	£18.95
Traditional roast loin of local pork with a sage and apricot stuffing, pork gravy and homemade Bramley apple sauce	£18.95

Game

Pan fried breast of Gressingham duck set on a vanilla mash with a lightly spiced plum chutney	£21.50
Roast loin of venison with crushed parsnips and blackberries and sloe gin	£23.95

Fish

Seared fillet of sea bass on a roasted red pepper and crab mash with a lemongrass cream sauce	£19.50
Roasted fillet of salmon with braised little gem lettuce, French style peas and tarragon	£18.95
Baked loin of cod with crushed potatoes, chorizo and French beans	£19.50
Hot smoked trout served with a marinated beetroot salad and a horseradish dressing	£18.95

Vegetarian

Wild mushroom tart finished with a herb crème fraîche (v)	£15.95
Feta and brie parcel (v)	£15.95
Pea and asparagus risotto with shaving of parmesan (v)	£15.95
Char-grilled aubergine with honey char-grilled halloumi (v)	£15.95
Vine tomatoes, thyme and goats cheese baked with a crispy crumb topping (v)	£15.95
Spinach and ricotta cannelloni (v)	£15.95

Vegan

Courgette, tomato and potato bake, with a basil and rocket pesto (v)	£15.95
Tagine of Moroccan vegetables served with coriander couscous (v)	£15.95
Wild mushroom risotto with truffle oil (v)	£15.95
Butternut squash, sweet pepper, tomato, coconut and lime curry served with jasmine rice (v)	£15.95

Special dietary requirements

Our chefs are willing and able to help with any special dietary requirements. Dishes may be cooked plainly and without sauce if required. Dishes may contain nuts and seeds therefore please contact one of our co-ordinators who will be able to offer alternative choices.

PUDDINGS

Classic baked lemon cheesecake with berry compote and vanilla cream	£6.25
Chocolate torte with a passion fruit sorbet	£6.95
Profiteroles filled with a baileys cream and served on a dark chocolate sauce (served individually or in bowls in the centre of the tables for guests to help themselves)	£6.50
French apple tart with caramel sauce and clotted cream ice cream	£6.85
Individual strawberry shortcake served with a strawberry coulis	£6.50
Warm chocolate fondant with white chocolate ice cream	£7.25
Individual baked Alaska filled with Amaretto ice cream on a chocolate brownie base and a cognac sauce	£7.25
Glazed lemon tart with raspberries & cream	£6.95
Almond and strawberry pavlova with elderflower and cassis puree	£6.45
Treacle tart with vanilla pod ice cream	£6.50
Grand Marnier bread and butter pudding (one large dish served to your table with jugs of cream)	£6.75
Home style traditional apple and blackberry crumble with custard (one large dish of crumble served to your table)	£6.50
Traditional Bakewell pudding with cream	£6.50
Traditional vanilla crème brûlée with raspberry sorbet	£6.75
Morley Hayes mini meringue wedding cake filled with vanilla cream and seasonal berries, with a mango and passion fruit coulis	£6.95
A slate platter of three British cheeses served with biscuits, celery and grapes (one platter to served to the table)	£6.50

TO FINISH

Freshly brewed coffee or tea with mints	£2.45
Freshly brewed coffee or tea with hand made chocolates	£3.45

A selection of herbal and fruit teas and decaffeinated coffee available upon request

Liqueurs

As an accompaniment to your dessert why not try a glass of our delicious dessert wine, or to compliment you cheese selection enjoy a glass of port. We stock a wide variety of brandy's, malt whisky, dessert wines, port and other liqueurs.

CHILDREN'S MENU Children will be classed as 12 years of age and under

Children may choose to have a half portion of the adult meal at half the adult price or, as an alternative three courses and a soft drink (served during the meal) at a cost of **£11.85** from the following:

One menu from the selection below to be chosen for all the children

STARTER

Fan of melon with minted strawberries (v)

Chef's soup of the day (v)

Garlic ciabatta (v)

Nacho's served with salsa and cheese (v)

MAIN COURSE

Penne pasta served with tomato sauce and cheese garlic bread (v)

Homemade breaded chicken fillets served with potato wedges and peas

Locally made pork and apple sausages served with mashed potatoes and peas

Roasted fillet of cod, potato wedges and peas

PUDDING

Bluebell farm Ice cream

Fresh fruit salad

Fresh fruit jelly with Bluebell farm ice cream

Chocolate and fudge banana sundae

Due to licensing laws we are not allowed to serve alcoholic drinks to under 18's. An alternative to the toast sparkling lemonade and lime can be offered at a cost of **£1.15**.

Children under the age of 5 years are free of charge

COLD FORK BUFFET

This can be served as an alternative to the main course. Please choose a selection of two meats and four salads at a price of **£24.95** per person.

Additional items may be added at: Meat **£5.25** per person / Salads: **£2.95** per person

Meat selection (choose two)

Home roasted honey and mustard ham served with Cumberland sauce

Roast topside of Derbyshire beef served with creamed horseradish sauce

Chicken breast stuffed with sun-dried tomatoes and wrapped in pancetta served with roasted Mediterranean vegetables

Poached salmon served with lemon mayonnaise

Coronation chicken (chicken, apricots, curry mayonnaise, and almonds)

Vegetarian course

Please choose one of the following

a Feta and brie parcels **and** Aubergine, tomato and parmesan bake

b Individual mozzarella, basil and plum tomato terrines **and** Shropshire blue and quince tart

All served with hot new potatoes with minted butter, roasted baby new potatoes with rosemary and sea salt or mini jacket potatoes and freshly baked bread and butter.

Salad Bowls (choose four)

New potato salad cooked, diced potato bound with crème fraîche, sour cream, spring onions and anchovies (optional)

Green salad crisp iceberg lettuce, cucumber, pepper, celery, avocado and smoked bacon dressing

Spiced beetroot salad sliced beetroot, star anise, chillies, poppy seeds and balsamic dressing

Red and yellow cherry tomato salad tomatoes with sliced red onions and a basil dressing

Coleslaw Dutch white cabbage, carrots, onions, chives and mixed with mayonnaise

Mixed salad mixed leaves, tomatoes, cucumber, peppers, onions, celery and cress

Caesar salad lettuce, egg and croutons with Caesar salad dressing

Spicy pasta salad pasta mixed with onion, pepper, sweetcorn, cheese, mushrooms, curry spices and vinaigrette

Moroccan style couscous salad couscous mixed with roasted peppers, courgettes, aubergine, onions and apricots

Thai rice noodle salad with roasted sesame seeds

Courgette and fennel salad

Wild rice salad with coriander, carrot and olives

A starter and dessert **must be** chosen from the bespoke function menu to compliment your buffet, at the additional cost shown for each item.

HOT WINTER FORK BUFFET

This can be served as an alternative to the main course. Please choose a selection of two meats and four salads at a price of **£24.95** per person.

Additional items may be added at: Meat **£5.25** per person / Salads: **£2.95** per person

Meat selection (choose two)

Lamb tagine served with Moroccan couscous

Beef stroganoff served with rice

Morley Hayes fish pie

Classic pan fried chicken with cream, white wine and tarragon

Tandoori chicken skewers with a cucumber, mint and coriander salad

Aubergine, tomato and parmesan bake (v) with fresh basil

Thai green chicken curry (v) with fragrant rice

Salad Bowls (choose four)

New potato salad cooked, diced potato bound with crème fraîche, sour cream, spring onions and anchovies (optional)

Green salad crisp iceberg lettuce, cucumber, pepper, celery, avocado and smoked bacon dressing

Spiced beetroot salad sliced beetroot, star anise, chillies, poppy seeds and balsamic dressing

Red and yellow cherry tomato salad tomatoes with sliced red onions and a basil dressing

Coleslaw Dutch white cabbage, carrots, onions, chives and mixed with mayonnaise

Mixed salad mixed leaves, tomatoes, cucumber, peppers, onions, celery and cress

Caesar salad lettuce, egg and croutons with Caesar salad dressing

Spicy pasta salad pasta mixed with onion, pepper, sweetcorn, cheese, mushrooms, curry spices and vinaigrette

Moroccan style couscous salad couscous mixed with roasted peppers, courgettes, aubergine, onions and apricots

Thai rice noodle salad with roasted sesame seeds

Courgette and fennel salad

Wild rice salad with coriander, carrot and olives

All served with hot new potatoes with minted butter, roasted baby new potatoes with rosemary and sea salt or mini jacket potatoes and freshly baked bread and butter.

A starter and dessert **must be** chosen from the bespoke function menu to compliment your buffet, at the additional cost shown for each item

*** Please note this menu is only available for winter functions during December, January and February**

CARVERY FUNCTION MENU

AVAILABLE IN THE PAVILION SUITE

£39.95 per person (A minimum of 40 guests is required for this option)

STARTERS (please make one selection)

Cantaloupe and gala melon with strawberries and mint syrup (v)

Classic chicken liver parfait with red onion compote and toasted brioche

Soup (see bespoke menu choices)

Classically served locally smoked salmon with lemon and capers

Morley Hayes king prawn cocktail with a sherry and tomato mayonnaise served with brown bread and butter

MAIN COURSE (please make two meat selections and one fish selection)

Locally sourced honey mustard roast loin of pork, gravy and a pork and apple stuffing

Roast sirloin of Derbyshire beef with Yorkshire pudding and gravy

Roast leg of Derbyshire lamb with a redcurrant gravy

Crown of turkey with cranberry sauce, bread sauce and gravy

Honey glazed ham with Cumberland sauce

Roasted fillet of seabass with crab and red pepper mash, lemon butter cream sauce

Fillet of sea trout with a herb crumb and lemon butter cream sauce

Roasted fillet of salmon with braised little gem lettuce, French style peas and tarragon

VEGETARIAN (Please make one selection available for vegetarians only)

V Goats cheese, sun blushed tomatoes and olive wellington

V Aubergine and mozzarella bake

All main courses served with roast potatoes, new potatoes and seasonal vegetables

PUDDINGS (please make one selection)

Classic baked lemon cheesecake with berry compote and vanilla cream

Profiteroles filled with a baileys cream and served on a dark chocolate sauce

(served individually or in bowls in the centre of the tables for guests to help themselves)

French apple tart with caramel sauce and clotted cream ice cream

Home style traditional apple and blackberry crumble with custard

(one large dish of crumble served to your table)

Grand Marnier bread and butter pudding

(one large dish served to your table with jugs of cream)

Additional cheese course

A slate platter of three British cheeses served with biscuits, celery and grapes

(one platter to served to the table)

£6.50 per person

Freshly brewed coffee or tea with mints

£2.45

Freshly brewed coffee or tea with hand made chocolates

£3.45

A selection of herbal and fruit teas and decaffeinated coffee available upon request

FINGER BUFFET

Our buffet is inclusive of;

Closed sandwiches made with farmhouse brown & white bread with five different fillings
(vegetarian option catered for)

Crisps, nuts, assorted savoury nibbles and salad garnish

In addition please choose four lines from the selection below at a price of £15.95 per person

Cheese & onion mini quiches* (v) **and** cod goujons with homemade tartare sauce *

Feta cheese and potato rosti* (v) served with a tomato salsa **and** cheese straws* (v)

Breaded chicken drumsticks*

Deep-fried Japanese bubble king prawns* **and** sweet potato bites * (v) served with a sweet chilli sauce

Mango and brie parcels* (v) **and** garlic and herb ciabatta bites* (v)

Cocktail sized chicken samosas* **and** vegetable samosas* (v)

Individual margarita pizza* (v) **and** sausage rolls*

Deep fried chicken fillets* **and** cheese and pineapple on sticks (v)

Cracked black pepper potato skins* (v) **and** breaded mushrooms* (v) with a garlic mayonnaise

Hoisin duck wraps **and** mango and tomato salsa wonton* (v)

Honey and sesame seed mini sausages* served with relish **and** Owen Taylor's award winning pork, chicken and stuffing pork pie with locally made pickle

Flat breads with hummus, tzatziki and, olives (v)

Items marked * are served hot

Items marked (v) are suitable for vegetarians

Tea and coffee - **£1.60** per cup

Additional items may be added to the above menu at £3.25 per line per head

Something sweet to follow...

A selection of mini cakes	£2.95 per person
Fresh fruit platter	£3.45 per person
Gateaux's – Lemon meringue, strawberry shortcake, or chocolate and cherry roulade	£35.00 each
Sweet bowl	£20.00 per bowl

Platter of three British cheeses served with biscuits, celery and grapes (caters for 10 people) **£49.95 each**

Midnight munchies...

(only available as a late snack to be served at midnight)

Bacon Rolls	£4.50
Owen Taylor's sausage cobs with caramelised onions	£4.50
Roast pork and apple cobs with sage and onion stuffing	£5.50
Classic beef burgers served in an onion bap with red onion chutney	£5.50
Platter of three British cheeses served with biscuits, celery and grapes (caters for 10 people)	£49.95 each

HOT FORK BUFFET

£15.95 per person

Homemade beef chilli with rice
Tortilla chips with salsa, sour cream and guacamole
Tortillas
Jacket potato
Grated cheese

This buffet is not available as a daytime wedding menu

MUSIC

During your event we can provide a range of background music. Should you wish to listen to our selection please do not hesitate to make an appointment with one of our co-ordinators. Alternatively you are very welcome to provide your own music on a CD.

For your special event why not choose to have our resident DJ. He will be able to play to your exact tastes to create the perfect atmosphere.

A form is provided for you to select the types and eras of music to be played and also request or dedicate any particular songs for your guests.

Our resident DJ can play until 1.00 am on a Friday and Saturday, and until 12.30 am on a Sunday to Thursday.

Cost £245.00

BARBECUE PARTY MENU

MENU A - £15.85

1 Pork sausage and
1 Specialised sausage
Marinated chicken leg.

MENU B - £21.25

Marinated chicken leg
Specialised sausage
6oz/170g Rib-eye steak

MENU C - £23.65

Lamb steak marinated in rosemary and garlic
4oz Rib-eye steak
Marinated Chicken Leg

MENU D - £23.65

Salmon
Lamb steak marinated in Rosemary
and garlic
4oz Rib-eye steak

VEGETARIAN OPTION - £15.70

Vegetable kebabs
Corn on the Cob
Stuffed Field Mushrooms

All weights stated are approximate and are un-cooked values.

All served with **barbecue sauce** and **mixed salad**, **French bread and butter**, **French dressing**, **roasted new potatoes** and **coleslaw**

Additional Salads from the selection below may be added at £1.85 per person

Corn on the cob - Green Salad - Ham and Cheese Pasta salad - Beetroot Salad - Tomato Salad

DESSERTS

Strawberry Shortcake, Warm Apple and Blackberry Lattice with custard or **Profiteroles with hot chocolate sauce** - £5.25

(one selection to be chosen for the entire party)

A sweet may be chosen from the function menu to compliment your meal, at the additional cost shown for each item.

A suitable menu must be pre-selected and ordered for all guests alike.

The barbecue is situated in our courtyard. Subject to weather conditions there is out-door and indoor seating available

CANAPÉS

Whilst guests are arriving or photographs are being taken why not offer a selection of canapés with the reception drinks.

Selection of 3 canapés

£4.75

Selection of 4 canapés

£6.35

HOT SELECTION

Mini Yorkshire pudding filled with aged Derbyshire beef and horseradish sauce

Tartlet of smoked salmon and scrambled eggs

Skewers of Thai chicken satay

Smoked haddock fishcake with lemon and chive mayonnaise

Sweet potato and spring onion bhaji with roasted cumin and yoghurt dip

Lamb koftas with a raita and mango chutney and poppadoms

Mini Thai rice noodle and vegetable spring rolls with a sweet chilli dipping sauce

Wild mushroom tart with chervil

COLD SELECTION

Smoked salmon blinis with crème fraiche and dill

Classic chicken liver parfait with onion marmalade served on toasted brioche

Capriccio of beef with rocket, mascarpone and truffle oil

Filo basket filled with lemon roasted fennel and toasted pine nuts topped with feta cheese

Peking duck pancakes with shredded cucumber and spring onion with hoisin sauce

Mini chicken Caesar salad

Crab and roasted red pepper in a filo basket

Mini prawn cocktails

RECEPTION DRINKS

All prices are per glass. A minimum of one glass per person to be offered.

Sherry

Harvey's Bristol Cream (sweet) £3.25

Harvey's Club Amontillado (medium) £3.25

Tio Pepé (dry) £3.25

Pimms and Lemonade

a classic thirst-quenching drink served with cucumber and a sprig of fresh mint, over ice. £5.95

Bucks Fizz

a refreshing mix of fresh orange juice and sparkling white wine £4.95

Hot Winter Punch

a warming blend of red wine, scotch whisky, fresh orange juice, cinnamon and citrus fruits £4.95

Red or White French House Wine

£3.25

Sparkling White Wine

£4.95

Sparkling Rosé Wine

£4.95

Kir Royal sparkling white wine laced with crème de cassis £5.95

House Champagne £7.50

Moet et Chandon Champagne £9.50

Fresh Orange Juice is served as an accompaniment to all reception drinks £6.00 per litre

If the weather is fine, drinks will be offered to your guests on the lawns, the gardens or on the courtyard

WINE TO BE SERVED WITH MEAL

A minimum of one glass per person to be offered.

An alternative to putting bottles of wine on the tables is to tell us how many glasses you wish your guests to have. You will then be charged for the total estimated number of bottles we think you will use on the day. On the day we will keep count of the bottles. We will then reimburse you after the event if we have over estimated or we will send an invoice if we have under estimated.

Guests who choose not to have a glass of wine with their meal will be offered a soft drink as an alternative.

House Wines

Our house wines are of the highest of standards

French Dry White £13.20

French Medium White £13.20

French Red £13.20

German Medium Sweet White £13.20

House Rosé £15.40

Ocean Point Shiraz £17.95

Ocean Point Chardonnay £17.95

Bottled Table Water

Sparkling water £3.00

Still water £3.00

White Wines

Niersteiner Gutes Domtal full flavoured wine from the bank of the majestic German Rhine	£15.75
La Pintora Chardonnay a wonderful un-oaked Chilean chardonnay. Excellent tropical fruit with peaches and melons on the palate	£17.35
Muscadet de Sevre et Maine a fragrant, zestful dry white French table wine	£17.45
Piesporter Michelsburg attractive, flowery bouquet, rich fruit, medium dry German wine	£17.45
La Pintora Sauvignon blanc an easy drinking Chilean wine with a refreshing grassy Sauvignon nose and excellent quality of fruit	£17.35
Frascati fruity but sharply dry light wine from Italy	£20.35
Lutzville Chenin Blanc from the Western Cape a soft and fruity chenin with nice balance of guava fruit character and balancing acidity	£22.50
Macon Charnay lovely peaches aromas on the nose, leading to a full and ripe citrusy white wine. Long and lingering finish with gentle acidity make this wine a good match for many rich fish dishes	£22.60

Red Wines

Orchid Boulevard Merlot soft black cherry aroma with a touch of green olives and rhubarb. The flavour has smooth berry fruit character and soft tannins. Easy drinking	£17.25
La Pintora Cabernet Sauvignon a simple, un-oaked style with classic blackcurrant fruit on the nose. Soft, ripe black and red fruit on the palate with a perfect balance of tannins and acidity,	£17.35
Marktree Cabernet Merlot Shiraz a medium bodied fruity red wine blended from Cabernet Sauvignon, Merlot and Shiraz grapes grown in South Australia	£18.80
Cotes de Rhone deep red, vigorous, heavily robust and full of life	£20.50
Lutzville Shiraz deep maroon coloured South African wine. Slightly smoked character on the nose with a rich taste that hints of coffee and dried fruits.	£20.85
St Emilion good balance with a long fruity after taste, excellent French Bordeaux	£26.60

Rosé Wine

La Pintora Merlot Rose Chilean wine with lots of upfront strawberry fruit flavours and medium dry in style	£17.50
Orchid Boulevard White Zinfandel Rose attractive salmon pink colour. Pleasant floral bouquet with soft fruit characters. Medium sweet taste with nice strawberry fruit flavours and balancing acidity	£17.25

Dessert Wine

Marques De Caceres a medium sweet wine with vivid bright straw colour. Lively notes of acacia flowers and pears on the nose, with depth of exotic fruits.	£17.25
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TOAST TO BE SERVED WITH SPEECHES

A minimum of one glass per person to be offered.

Cavalier Blanc de Blanc Brut light, dry French sparkling with a clean flesh finish	£20.95
Cavalier Blanc de Blanc, Demi Sec light, easy drinking medium style French sparkling wine	£20.95
Cavalier Rose Sec soft and fruity pink sparkling wine from France – not too dry	£20.95
Prosecco Tenute San Marco NV a light, fresh Italian sparkling wine. Not too dry on the finish	£21.95
Moutard Grande dry, medium weight and nicely balanced champagne	£32.95
Moutard Prestige Rose dry, soft pink champagne with a crisp refreshing sparkle	£36.50
Moet et Chandon classic champagne, distinctive, dry, light and graceful	£42.75
Dom Perignon Vintage Champagne a special treat for the bride & bridegroom and the top table guests. Reputably the best champagne in the world	£108.00

BOOKING PROCEDURES, RULES AND CODES OF CONDUCT FOR FUNCTION PACKAGES

BOOKING PROCEDURES

1. Prior to booking a Function package it is recommended that you undertake a viewing of the facilities available and discuss any special requirements you may have with one of our co-ordinators.
2. Prior to booking our co-ordinator will advise on the timings of the event. These timings must be adhered to.
3. A date for your Function can be provisionally held for fourteen days without commitment.

MINIMUM NUMBERS

4. Minimum numbers for Friday / Saturday Functions are:

Sacheverell: 60 De Ferrers : 40 Pavilion : 60
5. Minimum numbers for weekday/Sunday Functions are:

Sacheverell : 50 De Ferrers : 30 Pavilion : 50
6. Maximum guests for a buffet, casually seated, are:

Sacheverell : 150 De Ferrers : 120 Pavilion : 130
7. A minimum number of 80 guests during the day and 225 guests during the evening are required to reserve two suites.

CATERING

8. **One** menu is to be chosen for the whole party, with the exception of vegetarian, special dietary needs and children.
9. The finger buffet is only available for an evening event.
10. All persons attending Your Function Package must be catered for.
11. Children are classed as twelve years of age or under.
12. We do not operate a corkage policy.
13. No food, wine, beer or spirits may be brought into the establishment by the customer or guests, for consumption on the premises.
14. We do not allow chocolate fountains on the premises.
15. The evening buffet will be cleared away at Midnight as required by the Environmental Health Office.

ENTERTAINMENT

16. If you have chosen our in house musical entertainment our function suite bars are licensed until 12.30 am Friday and Saturday and 12.00 midnight on Sunday to Thursday.
17. If you have chosen outside musical entertainment our function suite bars are licensed until 12.00 midnight Friday and Saturday, and

11.30 pm on Sunday to Thursday.

18. Musical entertainment must continue for 30 minutes after last orders.

ACCOMMODATION

19. All discounted and non-discounted hotel bedrooms must be booked by the client directly with the hotel reception staff. Our coordinators do **not** book any of the hotel rooms on the client's behalf.
20. All rooms are subject to availability.
21. Rooms will be available to check in from 3.00 pm. onwards.
22. Guests must check out of the room by 11.00 am.
23. A non-refundable deposit of £50.00 is required to secure a hotel bedroom. The remaining balance may be paid in advance or on departure.
24. In the event of a cancellation full charge is made if the cancellation is made within twenty four hours of the arrival date.

GENERAL

25. Table plans must be received by our events office twenty four hours prior to the event date. Any children, vegetarians, special diets, persons under 18 years old, highchairs and boosters seats must be highlighted on the table plan.
26. Morley Hayes does not produce display table plans or guests place name cards these must be done by yourself or a supplier.
27. **Metallic confetti** as table decorations and throwing either within the premises or the grounds is prohibited.
28. We are happy for your guests to throw bio-degradable confetti, within the grounds, following a ceremony.
29. Cakes, balloons, flowers and other accessories can be set up after 10.30 a.m for a daytime event, or after 6.30 pm for an evening event. Alternatively they may be delivered to our events office one day prior to the event.
30. Balloons must be blown up prior to the delivery to Morley Hayes.
31. Sizes of chairs must be checked prior to the ordering of any chair covers.
32. Guests are very welcome to use the grounds and gardens for photographs and reception drinks, however, exclusive use of a particular garden cannot be guaranteed. Areas for photographs and reception drinks will be allocated on the day.
33. Sunday luncheon and daytime finger buffet celebrations will be subject to a room hire charge of £80.00.
34. Baby naming ceremonies will incur a ceremony charge of £185.00 for the De Ferrers Suite and £250.00 for the Sacheverell Suite.
35. We do not allow fireworks.
36. We recommend that you consider taking out insurance in relation to your event in order to protect yourself against any unforeseen circumstances.
37. **Our prices and terms and conditions are for 2010 only and will be subject to change from 1st January 2011.**

MORLEY HAYES LEISURE LIMITED

TERMS AND CONDITIONS FOR FUNCTION PACKAGES

I DEFINITIONS

In these terms and conditions, the following words and expressions shall have the following meanings:

- “Booking”** means a contract between Us and You for the provision of a Function Package for You and Your Party created in accordance with condition 2;
- “Booking Form”** means our current standard booking form for the provision of a Function Package into which these terms and conditions are incorporated;
- “Codes of Conduct”** means the booking procedures, rules and codes of conduct to be observed by all visitors to the Venue and which are set out in the booklet provided with the Booking Form (or if not provided which is available on request);
- “Deposit”** has the meaning given in condition 3;
- “Estimated Numbers”** the estimated number of guests in the Party as set out in the Booking Form and confirmed to Us in accordance with condition 4.1;
- “Event Date”** means the date of the Function Package as set out in the Booking Form;
- “Excluded Loss”** means loss or deferment of profit, loss of revenue, loss of use, business interruption, loss of contract, loss of reputation, credit or goodwill, loss of opportunity and any other indirect or consequential losses howsoever caused including the negligence or breach of duty of either party to the Booking;
- “Final Numbers”** the final number of guests in the Party to be confirmed by You to Us in accordance with condition 4;
- “Function Package”** means the provision of a Function or event and related facilities to You and Your Party at the Venue;
- “I”, “We”, “Us” or “Our”** means Morley Hayes Leisure Limited, Main Road, Morley, Derbyshire, DE7 6DG;
- “Price”** means the aggregate amount payable by You to us for the provision of the Function Package either as set out in the Booking Form or calculated in accordance with condition 4;
- “Party”** means the persons (in addition to You) who will attend the Venue in connection with the Function;
- “Venue”** means Morley Hayes Main Road, Morley, Derbyshire, DE7 6DG;
- “You” or “Your”** means the person(s), firm, company or other body named in the Booking Form.

2 MAKING A BOOKING

2.1 A Booking can be confirmed with Us in the following ways:

2.1.1 in person at the Venue by signing a completed Booking Form;

2.1.2 by posting, faxing or emailing a signed Booking Form to Us; or

2.1.3 by sending written confirmation by e-mail, fax or post,

when a contract for the supply and purchase of a Function Package shall be created on these terms and conditions.

2.2 Your Booking is subject to You making all payments to Us in accordance with conditions 3 and 4 below.

2.3 These terms and conditions shall:

2.3.1 apply to and be incorporated into the Booking; and

2.3.2 prevail over any inconsistent terms and conditions contained, or referred to, in Your purchase order, confirmation of order, acceptance of quotation, or implied by trade, trade custom, practice or course of dealing.

2.4 If the Booking Form is signed by or on behalf of more than one person, firm or company, then each such signatory shall be jointly and severally liable to Us for its obligations under the contract created by the Booking and “You” and “Your” shall be construed accordingly in these terms and conditions.

2.5 The times during which Our function suites are booked by you (as described in the Booking Form) must be strictly adhered to. If you seek to change the time of your Function Package without Our prior written consent we shall have no liability to You if we are unable to provide the Function Package to You due to the unavailability of Our facilities.

3 DEPOSITS

3.1 A deposit of £250 is required to secure the Booking and reserve the Venue on the Event Date (“**Deposit**”). Deposits are payable no later than one week after a signed Booking Form or other written confirmation being received by Us, after which time, in the absence of receipt of the Deposit, we may cancel the Booking. Deposits are not refundable in the event of a cancellation except at Our sole discretion.

4 FINAL PAYMENT AND PAYMENT OF BALANCES

4.1 You agree to provide Us with a revised estimate of the number of guests in Your Party by no later than 28 days prior to the Event Date (“**Estimated Number**”).

4.2 You agree to inform Us of the final number of guests in Your Party by no later than 10 days prior to the Event Date (“**Final Numbers**”). The Price will be calculated on the basis that the number of guests in Your Party is not less than the Final Numbers.

4.3 If You do not inform Us of the Final Numbers in accordance with condition 4.2, the Final Numbers will be deemed to be the Estimated Numbers.

4.4 An amount equal to the estimated Price (based on the Final Numbers) less any Deposits paid pursuant to condition 3 is due and payable, in accordance with Our pro-forma invoice, 21 days prior to the Event Date. Time of payment is of the essence of the contract created by the Booking.

- 4.5 We will be entitled to raise an additional invoice after the Event Date in relation to any adjustments to the Function Package (which are agreed to by Us) or other costs incurred on the Event Date. Any such costs shall be payable immediately upon receipt of Our invoice by You.
- 4.6 Payments may be made in cash or cheque or by credit or debit card. There is no additional charge for payment by credit card.
- 4.7 Accounts in relation to the purchase of drinks on the Event Date may be offered in Our sole discretion. All such accounts must be settled at the end of the Function Package either in cash or by debit or credit card.

5 CANCELLATIONS BY YOU

- 5.1 Subject to Clause 5.2, You may cancel or postpone Your Function Package at any time provided that the change or cancellation is made in writing. In these circumstances we will retain Your Deposit and cancellations made after any balances have been paid will result in forfeiture of all monies paid or due at that time.
- 5.2 If You cancel or postpone Your Booking for any reason within the time periods set out in the table below You shall be liable to pay to us a late cancellation charge calculated in accordance with the table below. If the final Price has not been confirmed at the date of cancellation, the Price for the purpose of this condition 5 shall be calculated by Us based on the Estimated Numbers and Our standard cancellation rate per person applicable at the date of cancellation.

Date of Cancellation or Postponement	Cancellation Charge (based on Estimated Numbers)
Between 91-182 days prior to the Event Date	25% of the Price
Between 56-90 days prior to the Event Date	50% of the Price
Between 28-55 days prior to the Event Date	75% of the Price
Less than 28 days prior to the Event Date	100% of the Price

- 5.3 In the event of a cancellation or postponement in accordance with this condition 5, We shall be entitled to issue an invoice to You for any cancellation fees calculated in accordance with condition 5.2. Such invoice shall be payable immediately upon receipt.

6 CATERING AND OPTIONAL EXTRAS

If You require services or any other optional extras as part of Your Function Package, then this may be arranged at the time Your Booking is made. Such orders can be made at a later date but if made within 2 weeks of the Event Date, whilst every effort will be made, availability is not guaranteed and extra costs for delivery may apply.

7 LOSS, DAMAGE AND CODES OF CONDUCT

- 7.1 It is a condition of the Booking that You and each member of Your Party must observe Our Codes of Conduct at all times when visiting the Venue.
- 7.2 You shall be liable to Us (on a full indemnity basis) for Our costs, losses, fines, penalties or other liabilities resulting from any loss of or damage to property at the Venue or a breach of the terms of the Booking caused either by You or any member of Your Party whether deliberate or accidental or through negligence or otherwise.
- 7.3 You shall not, and shall procure that each of Your Party shall not, act in an illegal manner or in a manner which may cause us to be in breach of any law or the terms of Our license for the sale of alcohol or for music and dancing at the Venue.

8 CHANGES AND CANCELLATIONS BY US

- 8.1 We may cancel a Booking if:
- 8.1.1 We reasonably believe the fulfilment of the Booking by Us may result in damage to the Venue (or any part of it);
 - 8.1.2 We reasonably consider the fulfilment of the Booking may have an adverse effect on the good name and reputation of the Venue;
 - 8.1.3 You (being an individual and either of You if more than one person) become bankrupt or subject to any circumstances which we reasonably consider mean You will be unable to pay the Price in full;
 - 8.1.4 You (being a company) becomes insolvent or unable to pay Your debts when due or winding up proceedings are commenced in relation to You or if an administrator or administration receiver is appointed over You and Your affairs;
 - 8.1.5 the Venue is unable (or is likely to be unable) to fulfil all or any material part of its obligations in relation to the Booking as a result of circumstances beyond its reasonable contract;
 - 8.1.6 You fail to make any payment in relation to the Booking when such payment is due; or
 - 8.1.7 You are in material breach of the Booking.
- 8.2 In the event of cancellation by Us pursuant to conditions 8.1.1 or 8.1.5, we will refund any Deposit or other amounts paid by You in relation to the Function Package but otherwise we shall have no further liability to You for such cancellation.
- 8.3 Occasionally, We have to make changes to and correct errors in our brochure and other details both before and after bookings have been confirmed bookings. Whilst We always endeavour to avoid changes, we must reserve the right to do so. Most changes are minor. Occasionally, We have to make a “significant change”. If We have to make a significant change, We will tell you as soon as possible. If there is time to do so before Your Event Date, We will offer You the choice of the following options:
- 8.3.1 (for significant changes) accepting the changed arrangements; or
 - 8.3.2 purchasing an alternative Function Package from Us, of a similar standard to that originally booked if available. We will offer You at least one alternative Function Package of equivalent or higher standard for which you will not be asked to pay any more than the price of the original Function Package. If the Price for this package is lower than the original Price, We will refund the difference; or
 - 8.3.3 cancelling the Booking in which case You will be entitled to a full refund of any part of the Price which you have paid to Us.
- The options set out in condition 8.3 are not available where any change made is a minor one.
- 8.4 Provided We comply with Our obligations to You in accordance with this condition 8 we shall have no further liability to You for any changes to or cancellations of Your Booking.

9 WARRANTY AND LIMITATION OF LIABILITY

- 9.1 We warrant to You that the Function Package will be provided using reasonable care and skill and, as far as reasonably practicable, in accordance with the Booking. Where We supply in connection with the provision of the Function Package any goods or services supplied by a third party or, utilise any facilities provided by a third party, We give no warranty, guarantee or other terms as to their quality, fitness for purpose or otherwise.

- 9.2 Except as provided in condition 9.5, We shall not be liable to You by reason of any representation (unless fraudulent), or any implied warranty, condition or other term, or any duty at common law, or under the express terms of the Booking for any Excluded Loss or other claims which arise out of or in connection with the provision of the Function Package (including any delay in providing or failure to provide the Function Package) except as expressly provided in these conditions.
- 9.3 Our liability to You arising out of or in connection with the Booking shall be limited to the aggregate of the amount of the Price paid by You to Us in connection with the Booking.
- 9.4 We shall not be liable to You or be deemed to be in breach of the Booking by reason of any delay in performing, or any failure to perform, any of Our obligations in relation to the Booking, if the delay or failure was due to any cause beyond Our reasonable control.
- 9.5 Nothing in the Booking or in these conditions shall have the effect of limiting or excluding and liability;
- 9.5.1 for death or personal injury caused by our negligence;
- 9.5.2 for fraudulent misrepresentation by Us; or
- 9.5.3 which cannot be excluded or limited by law.
- 9.6 Where You are dealing with Us as a consumer, Your statutory rights are not affected by either the terms set out in the Booking or these conditions.
- 9.7 We accept no liability for any loss of or damage to any item of property, equipment or furniture whatsoever which is brought to the Venue by You, any person authorised to do so on Your behalf or by any member of Your Party. All such items of property must be removed from the Venue at the end of the Function Package.

10 GENERAL

- 10.1 You may not assign the Booking or any part of it without Our prior written consent.
- 10.2 We shall have no liability to You under the Booking if We are prevented from or delayed in performing Our obligations under the Booking or from carrying on Our business by acts, events, omissions or accidents beyond Our reasonable control, including strikes, lock-outs or other industrial disputes (whether involving Our workforce or any other party), failure of a utility service or transport network, act of God, war, riot, civil commotion, malicious damage, compliance with any law or governmental order, rule, regulation or direction, accident, breakdown of plant or machinery, fire, flood, storm or default of suppliers or sub-contractors.
- 10.3 No variation of the Booking or these conditions shall be valid unless it is in writing and signed by or on behalf of each of the parties.
- 10.4 A waiver of any right under the Booking is only effective if it is in writing and it applies only to the party to whom the waiver is addressed and the circumstances of which it is given.
- 10.5 If any provision (or part of a provision) of the Booking is found by any court or administrative body of competent jurisdiction to be invalid, unenforceable or illegal, the other provision will remain in force.
- 10.6 Each of the parties acknowledges and agrees that, in entering into the Booking it does not rely on any undertaking, promise, assurance, statement, representation, warranty or understanding (whether in writing or not) of any person (whether party to these terms and conditions or not) relating to the subject matter of the Booking, other than as expressly set out in the Booking.
- 10.7 The Booking is made for the benefit of the parties to it and (where applicable) their successors and permitted assigns and is not intended to benefit, or be enforceable by, anyone else.

- 10.8 Notice given under the Booking shall be in writing, sent for the attention of the person, and to the address or fax number, given in the Booking (or such other address, fax number or person as the relevant party may notify to the other party) and shall be delivered personally, sent by fax, e-mail or sent by pre-paid, first class post or recorded delivery. A notice is deemed to have been received, if delivered personally, at the time of delivery, in the case of fax or e-mail at the time of transmission, in the case if pre-paid first class post or recorded delivery, 48 hours from the date of posting and, if deemed receipt under this condition 10.8 is not within business hours meaning 9:00am to 5:30pm Monday to Friday on a day that is a business day), at 9:00am on the first business day following delivery. To prove service, it is sufficient to prove that the notice was transmitted by fax or e-mail to the fax number or e-mail address of the party or, in the case of post, that the envelope containing the notice was properly addressed and posted.
- 10.9 The Booking and any of dispute or claim arising out of or in connection with it or its subject matter, shall be governed by, and construed in accordance with, the law of England and Wales.
- 10.10 The parties irrevocably agree that the courts of England and Wales shall have exclusive jurisdiction to settle any dispute or claim that arises out of or in connection with the Booking or its subject matter.