



# HORSLEY LODGE events

EVENTS AND CELEBRATIONS 2024/25



# HORSLEY LODGE events

## Events and Celebrations

*...your day, your way*

Horsley Lodge is set in one of the most picturesque valleys in Derbyshire and is the perfect location for any occasion. This charming country house hotel with its beautiful setting and friendly atmosphere offers a large, spacious Amber Suite and, for smaller events, The Conservatory or The Atrium.

The Amber Suite is a large and airy reception space perfect for dining and dancing. This Suite offers its own exclusive bar and an opportunity to enjoy the courtyard which leads from the atrium where your guests can take in the stunning views of the golf course and countryside beyond.

Our dedicated team has the experience to make your special event run without a hitch and we are always willing to discuss alternative dining or hosting ideas. We have a large free car park and are easy to find and well sign-posted from all directions.

CAPACITY	SIT-DOWN MEAL	BUFFET
THE AMBER SUITE	120	160
THE CONSERVATORY	10	10
THE ATRIUM	40	40

ROOM SIZES	DIMENSIONS	METRES <sup>2</sup>
THE AMBER SUITE	19m x 9m	171
THE CONSERVATORY	5m x 5m	25
THE ATRIUM	8m x 8m	64

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HORSLEY LODGE, HORSLEY LODGE DRIVE, SMALLEY MILL ROAD, HORSLEY, DERBYSHIRE, DE21 5BL

# HORSLEY LODGE *events*

## The Menu Collection

Choose your menu from the selection of menus created by our talented chefs and make it your very own bespoke dining experience with our range of delicious additional options. Where at all possible we always source fresh and local produce.

*All prices listed include VAT.*

### Canapés

4 ITEMS | £8.00 PER PERSON

*Tray served and circulated by our waiting staff*

Mini Yorkshire puddings with roast beef and onion chutney

Thai fishcakes with a hint of chilli

Brie and leek tartlet

Whipped paté on a crispy croûte

Tomato and mozzarella bruschetta

Black pudding bon bon

Tiger prawns on a chive pancake

### SWEET CANAPES

Mini Scone Jam and Cream

Chocolate Brownie White Chocolate

White Chocolate Tiffin

Mini Éclair

Mini Tart au Citron

# HORSLEY LODGE events

## Menu I

THREE COURSES £30 PER PERSON

Please select one dish from each of the three courses for the whole party.

*Specific dietary requirements will be catered for individually.*

Ham and chicken terrine, pickled mushrooms and tarragon mayonnaise, bacon shards  
Breaded goats cheese, beetroot pickle, balsamic vinaigrette, fresh picked leaves  
Honeydew melon and strawberries, macerated strawberries and strawberry coulis

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Pan-seared chicken supreme, smooth mashed potato, creamed leeks, red wine jus  
Roast gilt head bream, heritage tomato compote, herb butter dressing  
Roast pork loin steak, slow cooked english apple, sweet garlic sauce

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Rich chocolate mousse, chocolate soil and chocolate cookie  
Apple and raspberry crumble tart, vanilla ice cream  
Baked vanilla cheesecake, hedgerow berry compote, fresh cream

~

Tea and coffee

# HORSLEY LODGE *events*

## Menu II

THREE COURSES £35 PER PERSON

Please select one dish from each of the three courses for the whole party.

*Specific dietary requirements will be catered for individually.*

Venison potato cake, wild garlic crumb, blackberry coulis and crispy seasoned onion

Mussels in cream, leek, and cider sauce, toasted crusty bread, English parsley

Sauté of foraged mushrooms and shallots, wild tarragon, parmesan shaves, English rapeseed toasted bread

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Twice cooked belly pork, apple and black pudding compote, confit carrots and cider jus

Slow braised beef shin daube, beetroot fondants, trio of green peas, Horsley ale gravy

Pan fried sea trout, spinach and broccoli, herbed puff pastry, Poacher and parmesan sauce

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Warm bakewell tart, toasted almonds and gin-soaked raspberries, clotted cream

Horsley honey set cream, toasted mixed nuts, burnt sugar brittle, honey biscuits

Caramel and chocolate custard tart, broken shortbread, fudge and poached apple

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Tea and coffee

# HORSLEY LODGE *events*

## Menu III

THREE COURSES £40 PER PERSON

Please select one dish from each of the three courses for the whole party.

*Specific dietary requirements will be catered for individually.*

Port, red onion and stilton tart, fine leaves and herbs, balsamic reduction, and pickled walnuts

Traditional smoked salmon, diced beetroot, capers, red vein chard, lemon dressing

Potted Gressingham duck rilette, baby pickled cornichon and red cabbage, sourdough bread and herb butter

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Roast rump of Belvoir lamb, dauphinoise potatoes, braised red cabbage, rosemary and red onion muffin

Supreme of chicken in locally smoked streaky bacon, medley of wild mushrooms, wine and tarragon cream

Herbed baked British bass, lemon and pepper dusted langoustines, caper and butter sauce

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Double cream lemon posset, scented lavender shortbread, lavender flowers and candid lemon

Dark chocolate, Horsley honey, and orange zest tart, caramelised hazelnuts and orange peel marmalade

White chocolate bread and butter pudding, nutmeg and raisins, date purée and free-range egg custard

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Tea and coffee

# HORSLEY LODGE events

## Additional Menu Options

### Soups

£3.00 PER PERSON

As an additional course

Leek and potato, herb dumpling

Broccoli and Stilton, savoury scone


Tomato and red pepper, crème fraîche and chives


### Selection of cheeses

£8.50 PER PERSON

As an additional course

### Vegetarian | Vegan options

Root vegetable, lentil and nut roast, parmentier potatoes,  
mange tout, roast vegetable gravy 

Wild mushroom tagliatelle, coriander and garlic ciabatta,  
parmesan crisp and white truffle oil 

Asparagus, mint and pea risotto, crispy herbs and tarragon oil 

### Handmade chocolates

£1.50 PER PERSON

To accompany coffee

## Children's Menu

£20.00 PER PERSON

Please select one dish per course for all children 10 years and under.  
*Half portions of our main menus priced accordingly are also available.*

Soup of the day served with a warm bread roll

Fresh fruit

Garlic bread

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Two pork sausages, mash, peas & gravy

Breaded chicken strips, skinny fries & beans

Cheeseburger and skinny fries

Battered fish goujons, skinny fries & peas

Pasta bolognese

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Chocolate brownie with ice cream

Two scoops of ice cream

Fruit plate



# HORSLEY LODGE *events*

## Buffets

*Please note that 100% of the anticipated guests in attendance must be catered for.*

## Finger Buffet

£22.50 PER PERSON | 2024/25

*A traditional self-service buffet station accompanied with crockery, cutlery and napkins.*

Open and closed sandwiches on a selection of fresh bread

Tuna mayo, chive and tomato

Smoked salmon, cucumber and cream cheese

Leicester and Cheddar savoury

Egg and cress

Ham and chutney

Roasted vegetable and humous

Hot sausage rolls, HP sauce

Huntsman's Pork Pie

Onion bhajis, mint and cucumber riata

Lemon and thyme chicken skewers

Vegetable quiche selection

Sea salt roasted new potatoes

# HORSLEY LODGE events

## Buffets

*Please note that 100% of the anticipated guests in attendance must be catered for.*

### Hot carvery cobs

£22.50 PER PERSON | 2024/25

*Minimum 30 guests*

*Carved in the room by our Chef*

Freshly roasted topside of beef and loin of pork  
Duck fat roasted potatoes  
Horseradish sauce,  
Sage and onion stuffing  
Rich pan roasted gravy  
Buttered cobs

*Choose 3 salads from the options below:*

Creamy chive coleslaw  
Tomato, red onion and feta, balsamic and olive oil  
New potato, spring onion and mayonnaise  
Penne pasta, diced peppers, fresh basil vinaigrette  
Dressed, mixed leaves, baby herbs, house dressing

Vegetarian option:  
Lentil and nut roast  
Garlic and thyme roasted potatoes  
Vegetable gravy

### Street Food

£23.50 PER PERSON | 2024/25

*Minimum 30 guests*

Mini slider selection  
BBQ pulled pork  
Mini classic cheeseburger  
Pepper and halloumi  
Mini fish and chips  
Indian balti bowls  
Chow mein cups  
*Flatbread selection:*  
Napoli salami  
Roasted peppers  
Barbecue Chicken

### Barbecue

£28.00 PER PERSON | 2024/25

*Minimum 30 guests*

*Served hot from the barbecue by our Chef*

Minute sirloin steak  
Marinated chicken fillets  
Lamb kofta kebabs  
Vegetable and halloumi kebabs  
Rosemary, olive oil and garlic new potatoes  
Red onion and tomato salad  
Parmesan and rocket salad

*Served with:*

Pitta bread  
Olives  
Corn on the cob  
Tzatziki  
Houmous  
Homemade hot chilli and tomato relish

# HORSLEY LODGE events

## To drink

To complement your menu we have a range of wines and reception drinks for you to choose from.  
Alternatively we can tailor make your drinks to your own requirements.

### White Wine

75CL BOTTLE

MORAJO PINOT GRIGIO DOC VENEZIE	20.00
A clean, fresh wine with fresh ripe yellow plum and an almost a floral note on the nose, following through onto the palate	
CLOUD ISLAND CAPE SAUVIGNON BLANC	22.00
Tons of citrus and tropical fruits, with a little less intense acidity than it's Kiwi sibling	
J. M. AUJOUX, VIOGNIER 'LES GAZELLES' IGP <span>V</span> <span>VE</span>	27.00
Beautifully aromatic and lifted, with classic peach and apricot Viognier aromas	
BOX OF BUDGIES MARLBOROUGH SAUVIGNON BLANC	29.00
A youthful aroma of fruit and herbs is followed by a palate that is light and lively	
PETIT CHABLIS, DOMAINE MILLET	39.00
A lean and pure Petit Chablis, with restrained fruit and light body	

### Rosé Wine

MORAJO PINOT GRIGIO BLUSH, DOC VENEZIE	20.00
A wine with youthful hints of red fruit on the nose, following through into the palate	
JACK & GINA ZINFANDEL ROSÉ	25.00
Medium-sweet with delicious red fruit flavours and plenty of lively acidity	
HENRI GAILLARD CÔTES DE PROVENCE ROSÉ	30.00
A classic French rosé: bone dry and light bodied with delicate red fruit. Pale pink and fine intensity dominated by spices on the nose	

### Red Wine

75CL BOTTLE

FINCA DE ORO RIOJA <span>V</span> <span>VE</span>	20.00
A refined, complex mid bodied wine, showing dark fruit, spice and oak aromas	
CLOCKWORK RAVEN MERLOT	23.00
Smooth and approachable with classic dark plummy Merlot fruit	
LAS ONDAS CABERNET SAUVIGNON	23.00
A juicy full bodied red wine that has plenty of dark fruit on the nose and palate	
ALTA VISTA 'VIVE' MALBEC	30.00
Intense red fruit aromas, especially plums, with hints of vanilla and subtle coffee.	
DOMAINE DE LA BAUME 'LA JEUNESSE' SYRAH	32.00
A full-bodied and concentrated red wine with yielding tannins and generous fruit	

### Champagne & Sparklers

LYRIC PROSECCO EXTRA DRY	29.50
A good mousse is followed by green fruit on the nose and an off-dry but citrusy palate	
CHAMPAGNE H. LANVIN & FILS BRUT NV <span>V</span> <span>VE</span>	45.00
Golden in colour with fine bubbles, this elegant Champagne is fresh on the nose with a rounded toasty palate	

V Vegetarian VE Vegan

### Reception Drink Options\*

Bottled Beers   330ml	£4.50
Pimms N°1 and lemonade   250 ml glass	£5.00
Prosecco   125ml glass	£7.00
Bellini Champagne   125ml glass	£9.50
Bucks Fizz Champagne   125ml glass	£8.50
Kir Royale Champagne   125ml glass	£8.50

#### SOFT DRINKS

Still or Sparkling Water   750ml bottle	£4.00
Orange juice   1 litre jug	£7.50
Sparkling Elderflower   1 litre jug	£7.50
Cloudy lemonade   1 litre jug	£7.50

*Unless requested otherwise, our wine is served in a 175ml glass and sparkling wines 125ml | \* Please note that Reception Drink Options prices are subject to change.*

# HORSLEY LODGE *events*

## Accommodation

Horsley Lodge offers a total of 14 en-suite bedrooms, 11 of which are in the main hotel, with the majority enjoying views over the golf course and surrounding countryside. There are also two three-story limestone cottages full of original features and designed with complete luxury in mind. When you celebrate at Horsley Lodge we can offer a preferential accommodation tariff to your guests inclusive of full English Breakfast.

	2024	2025
<p><b>EXECUTIVE DOUBLE OR TWIN BEDROOM</b>  <i>Our Executive Double Rooms are contemporary in design with bespoke designer fabrics and model en-suite bathrooms. Views are limited as some are rear facing, others have partial views over the Championship 18 hole Golf Course.</i></p>	<p><b>Double occupancy</b>  <i>(£30 discount for single occupancy)</i></p>	<p>£155      £160</p>
<p><b>LUXURY DOUBLE OR TWIN BEDROOM</b>  <i>Our Luxury Double Rooms have uninterrupted south facing views over our 18 hole Championship Golf Course. Contemporary in design, with bespoke designer fabrics and modern en-suite bathrooms.</i></p>	<p><b>Double occupancy</b>  <i>(£30 discount for single occupancy)</i></p>	<p>£155      £160</p>
<p><b>FAMILY ROOM</b>  <i>Family Rooms offer space and star qualities, with warm designs and a luxury sofa bed that sleeps 2 children. The super king size beds offer the perfect night's sleep, all with relaxing en suite bathrooms.</i></p>	<p><b>Double occupancy</b>  <i>This room can accommodate 2 additional children @ £20 per child</i></p>	<p>£195      £200</p>
<p><b>JUNIOR SUITE</b>  <i>A spacious room, contemporary in style with oodles of room to spread out. Set in the eves of the hotel, views are restricted. Modern, spacious en-suite bathroom.</i></p>	<p><b>Double occupancy</b>  <i>This room can accommodate 2 additional children @ £20 per child or 2 additional adults @ £40 per adult</i></p>	<p>£195      £200</p>
<p><b>SALT SUITE</b>  <i>The luxurious Salt Suite is self contained and split over three levels with a kitchenette, dining area, sofa bed, master bedroom with roll-top bath and Juliette balcony, family bathroom with sauna and a top floor bedroom with twin beds.</i></p>	<p><b>Double occupancy</b>  <i>This room can accommodate a further 4 guests charged at £20 per child or £40 per adult</i></p>	<p>£235      £240</p>
<p><b>BARN COTTAGE SUITE</b>  <i>Barn cottage is set over 3 floors with a lounge and kitchen, a magnificent master bedroom with superking Hypnos bed, spa bath, shower room and lounge area with spiral staircase and two luxury sofa beds.</i></p>	<p><b>Double occupancy</b>  <i>This room can accommodate a further 2 guests charged at £20 per child or £40 per adult</i></p>	<p>£235      £240</p>

All rates inclusive of VAT | All accommodation is subject to availability, so please make sure your accommodation requirements are planned well in advance | Check in time is from 3.00pm | All bedrooms must be secured with a £50 non-refundable deposit at least 4 months prior to the event - any unallocated rooms at this point will be released back onto general sale | Our cancellation policy for individual room bookings is 48 hours prior to arrival, after which a cancellation charge will apply

# HORSLEY LODGE events

## Terms and conditions

### Booking and deposits

Once you have decided on possible dates, please contact us so that we can check availability. It is at this stage we are able to make a provisional reservation for you, which will be held for 14 days. A non-transferable, non-refundable deposit of £100 for the Old Restaurant & £200 for the Amber Suite is required to secure the booking. If the deposit is not paid within 14 days of the provisional booking being made, then Horsley Lodge reserves the right to release your booking without further notification.

### Final Numbers

Final numbers, menu choice and any special dietary requirements must be confirmed one week prior to the event. Any changes to guest numbers after this period are deemed to be fully chargeable.

### Payment

Full payment of the total estimate cost for the event is required seven days prior to the event. Any additional charges e.g. bar drinks additional wine etc. must be paid for upon departure.

### Entertainment - Amber Suite only

We can provide the services of our house DJ for an additional charge. If you wish to arrange your own entertainment, a surcharge of £100 applies. Your entertainer must provide us with a copy of their Public Liability Insurance in advance of the event. Our DJ's equipment is not available for hire.

### Damages

The hirer shall be required to pay for any loss or damage to any part of the hotel premises, fixtures, fittings & equipment, which is caused by the hirer, his guests or paid servants.

### Golf Course

For safety reasons, guests are not permitted on any part of the golf course.

### Responsibility

Horsley Lodge will not be held responsible for the loss of or damage to any items brought onto the premises e.g. cameras, gifts, decorations etc. Horsley Lodge will not be held responsible for circumstances beyond our control. If the need to change any aspect of your event arises, you will be notified immediately. We will endeavour to ensure that the changed service will be of an equal or higher standard.

### Children

Children are very welcome. We do ask that they are supervised at all times, especially whilst the food is being served. Horsley Lodge does not have a creche or children's play area.

### Photographs

You may wish to take photos on the purpose built paved area by the lakes at the entrance to Horsley Lodge, as the surroundings provide excellent photo opportunities. For safety reasons photographs are not permitted on any other area of the golf course.

### Outside Catering

All food & beverages must be purchased from Horsley Lodge. With the exception of items such as celebration cakes & chocolate fountains, we do not permit guests to provide their own food or engage outside caterers.

### Licensing Act 1964

The hirer & all persons attending must comply with all requirements of the licensing act 1964.

### End of the Night

All musical entertainment must finish no later than midnight. Last orders are called at 11.45pm & the club's bars close at midnight.



# HORSLEY LODGE

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HORSLEY LODGE, HORSLEY LODGE DRIVE, SMALLEY MILL ROAD, HORSLEY, DERBYSHIRE, DE21 5BL

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