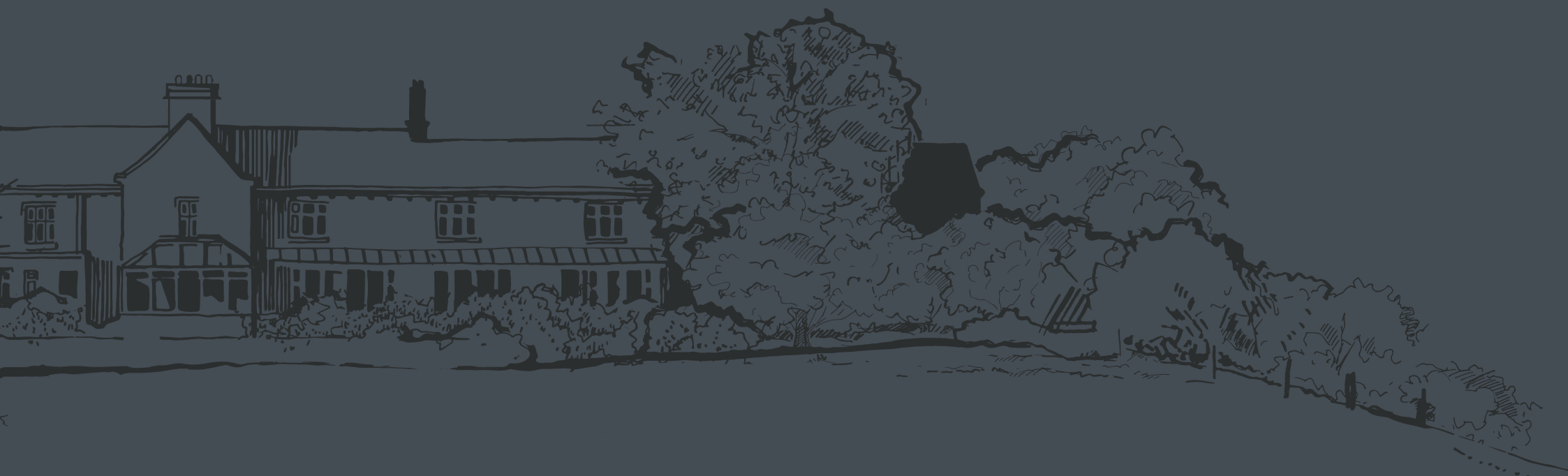




HORSLEY LODGE ESTATE
DERBYSHIRE



HORSLEY LODGE events

EVENTS AND CELEBRATIONS 2026

HORSLEY LODGE events

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HORSLEY LODGE events

Welcome

Set within the beautiful Derbyshire countryside, Horsley Lodge Estate offers a unique and stylish setting for life's most special occasions. Whether you are planning an elegant wedding, a heartfelt wake, a milestone birthday, baby shower, hen party, anniversary celebration, corporate gathering or any private event, our dedicated team is here to bring your vision to life.

From intimate gatherings to larger celebrations, we offer a range of versatile event spaces, exceptional food, and warm, professional service to ensure every detail is taken care of. Our menus have been thoughtfully created to suit all styles of occasion, from relaxed grazing tables and vibrant street food to private dining and fine dining experiences.

Our food offering is led by Head Chef Chris Higham, who joined us in January 2026. Chris previously held the position of Head Chef at Darleys and brings experience from acclaimed rosette-level and Michelin-starred kitchens. His passion for quality ingredients, creativity and beautifully presented dishes ensures every event menu at Horsley Lodge Estate is crafted to the highest standard.

Bespoke Dining Experiences

At Horsley Lodge Estate, no two events are the same. We pride ourselves on creating memorable experiences tailored to you and your guests. If you have something specific in mind, our talented chef would be delighted to meet with you to discuss bespoke menu ideas and create something truly personal for your event.

Whatever the occasion, we look forward to welcoming you and helping you celebrate in style at Horsley Lodge Estate.

All prices listed include VAT.

01332 780 838 | events@horsleylodgeestate.co.uk | horsleylodgeestate.co.uk

HORSLEY LODGE events

Events and Celebrations

...your day, your way

Horsley Lodge 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.

- CELEBRATIONS
- BIRTHDAYS
- CHRISTENINGS
- NAMING CEREMONIES
- CIVIL WEDDINGS & PARTNERSHIPS
- FUNERAL RECEPTIONS
- FUNDRAISING EVENTS
- DINNER DANCES
- END OF SEASON PRESENTATIONS
- WEDDING FAIRS
- AUCTIONS
- QUIZZES
- LEAVERS BALLS
- BABY SHOWERS

CAPACITY	SIT-DOWN MEAL	BUFFET
THE AMBER SUITE	120	160
THE CONSERVATORY	20	20
THE ATRIUM	40	40
ROOM SIZES	DIMENSIONS	METRES ²
THE AMBER SUITE	19m x 9m	171
THE CONSERVATORY	5m x 5m	25
THE ATRIUM	8m x 8m	64
ROOM HIRE COST	WITH BAR	WITHOUT BAR
THE AMBER SUITE	150.00	-
THE CONSERVATORY	-	100.00
THE ATRIUM	150.00	100.00

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

HORSLEY LODGE events

Buffets

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

Traditional Buffet

£19.95 PER PERSON | 2026 | MINIMUM 30 GUESTS

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

Selection of classic British sandwiches
Selection of Vegetable quiches
Selection of Cheese quiches
Traditional sausage rolls
Cold meat and cheese board
Potato salad
Coleslaw
Scones with clotted cream and jam

Grazing Buffet

£25.50 PER PERSON | 2026 | MINIMUM 30 GUESTS

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

Huntsmans Pie
Farmhouse Sausage Roll
Marinated Olives
Corn Ribs, Smoked Paprika & Lime
Korean Fried Chicken
Smoked Almonds
Farmhouse Charcuterie Board
Cotswold Crunch Focaccia with oil & Balsamic
Hummus with Wood Fired Flatbread
Loaded Fries, BBQ Sauce, Smoked Bacon & Cheddar
Coleslaw

HORSLEY LODGE events

Street Food

£28.50 PER PERSON | 2026 | MINIMUM 30 GUESTS

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

Spicy Beef Tacos

BBQ Pulled Pork Sliders

Mini Classic Cheeseburgers

Mini Fish & Chips

Indian Balti Cups

Chow Mein Cups

Loaded Fries, Beef Chilli, Cheddar & Garlic Mayo

Loaded Fries, BBQ Sauce, Smoked Bacon & Cheddar

Barbecue Buffet

£35.00 PER PERSON | 2026 | MINIMUM 30 GUESTS

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

Sirloin Steak

Marinated Chicken thighs

Lamb Kofta Kebab

Farmhouse Burger Patty

Vegetable & Halloumi Kebab

Country Sausage

Corn On The Cob

Hummus & Woodfired Flatbread

Potato Salad, Spring Onion, Sweet Mustard Mayonnaise

Coleslaw

Pesto Pasta Salad

Served With

Hot Dog Buns, Burger Buns, Wraps

HORSLEY LODGE events

Buffets

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Desserts

£6.50 PER PERSON | 2026 | MINIMUM 30 GUESTS

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

Cheesecake

Jam Doughnuts

Warm Bakes Cookies

Brownie Bites

£4.50 PER PERSON | 2026 | MINIMUM 30 GUESTS

Scones with clotted cream and jam

HORSLEY LODGE events

To drink

To complement your menu we have a range of wines and reception drinks for you to choose from.

White Wine

75CL BOTTLE

MAISON BOSQUET SAUVIGNON BLANC (FRANCE)	23.00
A fruity and lively palate followed by a voluminous but well-balanced mid-palate offering notes of white flowers and lychees with a citrus finish.	
CASTELLO DI GABBIANO PINOT GRIGIO (ITALY)	24.00
Light golden yellow with apple green hues give way to bright citrus, bramley apple and a breezy floral finish.	
LA COUR DES DAMES VIOGNIER (FRANCE)	26.00
A rich and aromatic wine with flavors of apricots and white peach and notes of acacia. It's fresh and well-balanced between richness and acidity.	
RONGOPAI SAUVIGNON SAUVIGNON BLANC	32.00
An aromatic embrace with a soft, smoky perfume, tropical fruits and mandarin. Finely textured and generous palate with a crisp finish. Flavours of citrus, melon and sweet garden herbs.	
GUIDO MATTEO GAVI (ITALY)	35.00
A lean and pure Petit Chablis, with restrained fruit and light body	

Rosé Wine

MAISON BOSQUET GRENACHE ROSÉ (FRANCE)	23.00
An amazing fruity wine with an abundance of blackcurrant and cherry. A well-balanced aromatic palate.	
TAIL SIDE WHITE ZINFANDEL (ITALY)	21.00
Medium-sweet with delicious red fruit flavours and plenty of lively acidity	
RONGOPAI ROSÉ (FRANCE)	35.00
Crisp and dry with aromas of ripe summer fruits with an explosion of raspberry and cherry flavours on the palate.	
WHISPERING ANGEL GRENACHE (FRANCE)	50.00
Pale pastel pink. Fragrant and floral aromas-very inviting. Elegant cool precision with easy going open and attractive fruitiness, Airy fresh palate that distinguishes good Provence rosé.	

Red Wine

75CL BOTTLE

MAISON BOSQUET MERLOT (FRANCE)	23.00
An easy-drinking red wine with aromas of red fruits, blackberries with hints of roasted almonds and mocha	
VILLA DEI FIORI PRIMITIVO (ITALY)	25.00
Notes of ripe red berry fruit and liquorice. Full-bodied but with a delicious fruit finish, warm spices, and powerful tannins.	
MONOLOGO RIOJA CRIANZA (SPAIN)	29.00
Aromas of ripe fruit, jam, and cherries. A nice mouthfeel, with round tannins, a balanced acidity, and intense toasted and ripe fruit flavors. A medium finish, resulting in an easy wine to drink, perfect for any occasion.	
ACORDEAN MALBEC (ARGENTINA)	32.00
A full-bodied red wine with soft tannins, vibrant aromas of blackcurrant, plum, and a touch of spice.	
BOUCHON BLOCK SERIES CABERNET SAUVIGNON	32.00
Block Series is all about terroir. Grapes are selected from small parcels of less than two hectares in order to capture the essence of its origins. This is a classic Cabernet with notes of blackcurrant, elegant tannins, great balance, and length.	

Sparkling Wine

ITALIA PROSECCO (ITALY)	27.50
Citrus, green apple, and stone fruit. The palate is zesty with an appealing finish.	
FREIXENET SPARKLING WINE 0% (SPAIN)	18.00
Refreshing tropical notes and elegant citrus hints.	

*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.*

Champagne

AYALA BRUT MAJEUR CHAMPAGNE (FRANCE)	50.00
Citrus, florals, and white fruits. A modern style shines through, shaped by strong grower partnerships and stainless-steel winemaking for their Chardonnay-driven wines.	
MOËT & CHANDON ROSÉ (FRANCE)	62.00
A lively, intense bouquet of red fruits with wild strawberry, raspberry and cherry.	
VEUVE CLICQUOT YELLOW LABEL (FRANCE)	75.00
A refined balance of bright fruit and subtle toasty bottle-age notes. It delivers the signature Yellow Label freshness and power, with lively fruit layered over delicate brioche tones.	
BOLLINGER SPECIAL CUVÉE (FRANCE)	90.00
The nose offers red currant, cherry, and wild strawberry with a subtle spice. The palate is structured and lively, with depth and a gently tannic finish from the added red wine.	

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

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.

	2025	2026	
EXECUTIVE DOUBLE OR TWIN BEDROOM <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>	Double occupancy (£30 discount for single occupancy)	£160	£165
LUXURY DOUBLE OR TWIN BEDROOM <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>	Double occupancy (£30 discount for single occupancy)	£160	£160
FAMILY ROOM <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>	Double occupancy This room can accommodate 2 additional children @ £20 per child	£200	£205
JUNIOR SUITE <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>	Double occupancy This room can accommodate 2 additional children @ £20 per child or 2 additional adults @ £40 per adult	£200	£200
SALT SUITE <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>	Double occupancy This room can accommodate a further 4 guests charged at £20 per child or £40 per adult	£240	£245
BARN COTTAGE SUITE <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>	Double occupancy This room can accommodate a further 2 guests charged at £20 per child or £40 per adult	£240	£245

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 40% 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 four weeks 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 ESTATE

DERBYSHIRE

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

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