

# Congratulations

...on your engagement and thank you for considering The Cavendish Hotel as your wedding venue.

## Let's set the scene

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 your perfect day. The garden overlooking the Chatsworth Estate is available for drinks receptions and sets the scene for a memorable occasion.

We have a small, but highly experienced team available to guide you every step of the way to ensure you have a superb day. We are here to help and advise - we want to create an experience individually tailored to you. Kathryn Joseph, our Events Manager, is available to assist with every aspect of your wedding. The Cavendish Hotel is licenced for the solemnization of marriage up to 20 guests in the Chatsworth Room and up to 50 in the Devonshire Link. With the exception of the Chatsworth Room, civil ceremonies can only be booked when exclusive use of the hotel is taken. We offer civil ceremonies between Monday and Friday inclusive, unless exclusive use is taken.

# 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 public areas from the point of which your party is booked to arrive until midday the following morning. All other dining, accommodation 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.

To December 2026

Additional Exclusive Use Charge: Monday to Thursday - £12,000.00 per day | Friday to Sunday - £15,000.00 per day ( both excluding all 28 rooms and Reception costs)

Civil ceremony charge: The Chatsworth Room - £575.00 | Devonshire Link - £895.00

Room dressing from £50.00 per man hour or part thereof (subject to agreed parameters)

## 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 £550.00. 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.

# Intimate Weddings

## Smaller Gatherings

Smaller weddings can be accommodated in either the Chatsworth Room to a maximum of 18 or the Private Dining Room to a maximum of 10. The Gallery & Garden Room Restaurants are available for daytime receptions to a maximum of 40 guests (or 50 if the Private Dining Room is also used in conjunction with the Gallery.) 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 Chatsworth Room, oval table and Private Dining Room, a square table is only possible.

The layouts for the Gallery and Garden Room are as seen, there are no other layouts available.

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

Hire of the Chatsworth Room:

£135 per half day | £200 per full day | £20 per hour

Hire of the Gallery Restaurant (Day use only, 12.30pm-4.30pm minimum 30, maximum 40

Monday to Thursday £750 | Friday to Sunday £2,000

Hire of the Garden Room (Day use only 12noon to 4.30pm, min. 30 – max. 40):

Monday to Thursday £1,500 | Friday to Sunday £2,250

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. 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 18+. For numbers up to 10 where a set menu is not chosen, the Gallery menu available at the time is offered. For parties 10 – 18 our Party menu will be offered, with a pre-order requested no later than 1 week prior to the event.

For numbers 18 and above, a set menu common to all must be chosen from the Menu Maker selection enclosed.

For buffet style menus there are two options:

A 'Finger Buffer' comprises various items presented on platters and eaten with ones fingers  
A 'Banquet Buffet' which is an elaborate display of numerous items carved personally by the chefs

Finger buffets are subject to a minimum number of 10 people, and the banquet buffets are subject to a minimum of 25 people. Vegetarian and dietary requirements can be accommodated in most cases.

# Menu Maker

Any 2 courses £69 | 3 courses £89 | 4 courses £99 | 5 courses £109

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, sourdough

Chatsworth beetroot terrine, Peakland white cheese, Estate mushrooms

Moss Valley pork belly, satay sauce, mango, chilli

French onion soup, parmesan and black truffle crouton

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

## Mains

Beef wellington, roast vegetables, chateaux potatoes, beef jus

Ladybower trout, herb potatoes, garden greens, white butter sauce

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

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

Lemon sole, onions, leeks, roast garlic sauce

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

## Desserts

Chatsworth honey iced parfait, lemon granola

Pear frangipane tart, vanilla ice cream, poached pears

Chocolate and coffee torte, hazelnut Baileys

Lemon tart, raspberry sorbet

Cinnamon pavlova, mixed berry compote, Chantilly cream

Chocolate fondant, raspberry sorbet

Cafetiere coffee with homemade petit fours £10.50

# The Banquet Buffet

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

Chatsworth beef sirloin & horseradish  
Moss Valley roast pork with caramelised apples  
Roast mediterranean platter  
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

£89.00 per person including VAT

Menu prices quoted within this information are applicable to functions held only in 2026.

# Finger Buffets

Minimum number of 10 guests

## Finger Buffet No.1

£35 including VAT

Hand cut sandwiches  
(Ham & mustard, cheese savoury, smoked salmon & cream cheese)

Lemon & pepper chicken breast

Sourdough, olives & balsamic

Mini quiche Lorraine

Tomato & basil salad crouton

Homemade lemon tart

Homemade scones, clotted cream, homemade raspberry jam

## Finger Buffet No.2

£45 including VAT

Hand cut sandwiches  
(Ham & Mustard, cheese savoury, smoked salmon & cream cheese)

Smoked salmon oatcake roulade

Homemade sausage rolls, sweet pickle

BBQ chicken drumsticks

Artichoke & sun blushed tomato salad bruschetta

Crab crumpet

Bread, olives & balsamic

Homemade lemon tart

**Cavendish blend of tea, coffee and petit fours £10.50 per person**

Menu prices quoted within this information are applicable to functions held only in 2026.

# Canapé Menu

Please choose three of the following:

Vol au Vent of braised Chatsworth beef, pickled onion

Cod fishcake, lemon mayonnaise

Ham hock croquet, piccalilli puree

Cheese and potato tart

Goats cheese mousse, beetroot crisp

Home cured Ladybower trout

Mini quiche

Chicken liver parfait, linseed cracker

Crab scone

Crispy artichoke, truffle

£12.50 per person

# Terms & 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 | Between 4 to 12 weeks – 75% of the value | Between 12 and 26 weeks prior – 50% of the value**  
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.

# Accepting The Terms & Conditions of Booking

**Please kindly complete the details below and return to indicate that you are accepting of our terms and conditions.**

**First Name:**.....

**Last Name:**.....

**Contact number:**.....

**Function Date:**.....

**Signature:**.....

**Date:**.....