



The Lee Wood Hotel

Weddings and Civil Ceremonies



Congratulations

First of all we would like to congratulate you on your engagement and thank you for considering the Lee Wood Hotel as a venue for your wedding.

At the Lee Wood we take pride in being privately owned and managed, our hallmark is one of quality given with an individual and personal touch.

Located just a few moments from the vibrant and historical town of Buxton Spa — we offer an oasis of calm within our own gardens overlooking the Park.

We have a policy of only booking one Wedding per day so unlike other venues you will always be the only focus of our attention throughout the entire day.

We hope that we can be of service to you and if you wish to discuss your requirements further please do not hesitate to contact one of our dedicated Events Team.



Civil Ceremonies

The hotel has two function rooms that can be used for Civil Ceremonies - The Conservatory and the Pendennis Suite. The civil ceremony room hire costs include the following:

- *Setting up and hire of the function room for the Ceremony*
- *Venue licence and posting of official notices within the hotel*
- *Personalised fresh floral arrangement for the registration table*
- *A member of our management team to liaise with the registrar as required*
- *Background music or facilities for you to provide your own*
- *Private room required by the registrar*



Wedding Reception

Included in the Room Hire for your chosen Wedding Reception room we offer the following services to make your day run smoothly:

- *Banqueting room for wedding breakfast*
- *Banqueting room for evening reception*
- *Bridal suite for evening of wedding*
- *A member of the hotel management to act as master of ceremonies*
- *Red carpet arrival*
- *Silver cake stand and ceremonial knife*
- *White table linen and napkins*
- *Table plan*
- *Printed menu for each table*
- *Use of the hotel ground for photography*
- *Reduced accommodation rates for your guests*



Function Rooms - The Conservatory

A beautiful Conservatory surrounded by landscaped, mature gardens. The Conservatory provides a light and romantic setting for a Wedding Breakfast and can seat up to 150 guests. Room Hire from £100.00.

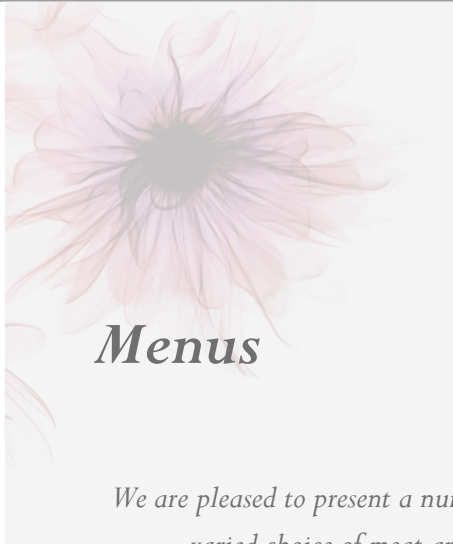
Evening Reception available in here also (Terms and Conditions apply)



Function Rooms - The Pendennis Suite

An exquisite oak-panelled room, this traditional room has sumptuous deep blue and gold furnishing and is suitable for up to 90 guests seated for a wedding breakfast and can offer an evening reception for up to 225 guests. This room includes its own private bar area with seating for those guests who may wish to be slightly away from the main party. Room Hire from £50.00.





Menus

We are pleased to present a number of dishes in our wedding menu for your consideration. Our Head Chef has selected a varied choice of meat and vegetarian options along with a wide selection of desserts for you to choose from.

Each dish is served with suggested accompaniments, however should you wish to suggest an alternative to this menu or have a favourite dish you would prefer please do not hesitate to attain a quote from our events team.

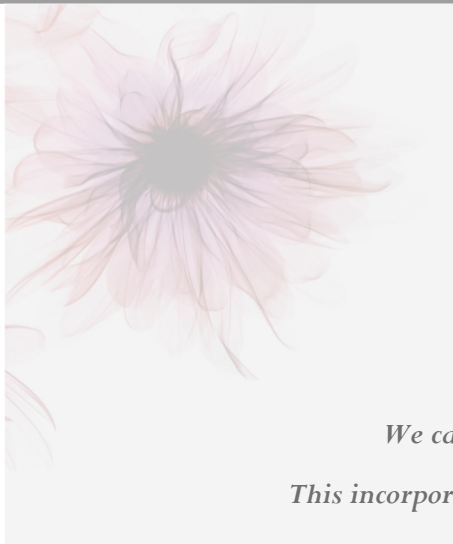
All our wedding menus are freshly prepared and cooked on the premises and all ingredients are locally sourced where possible.

The prices quoted are per person and subject to only a single choice for each course. Various special dietary requirements can be catered for, however please advise our events team of any dietary requirements at least two weeks prior to your wedding day.

Please refer to conditions of booking for our fully detailed terms.

All Prices quoted include VAT at 20%.





Set Menu

We can offer a reduced price for this specially selected set menu.

This incorporates some of our most popular menu options at a discounted price.

A Soup of Your Choice

Pan Fried Breast of Chicken

with Baby Onions, Smoked Bacon and Button Mushroom Sauce

Raspberry and Vanilla Cheesecake

Raspberry Coulis

Freshly Filtered Coffee

with Minted Chocolates

£29.95 per person for 3 Courses

Why not have your Wedding Cake as Dessert? 2 Course Meals from £23.95





Starters

A Soup of Your Choice

All our soups and broths are prepared freshly on the premises.

Here are some suggestions of our most popular.

Cream of Tomato and Basil

Traditional Leek and Potato

Potato and Watercress

Tomato, Red Pepper and Aubergine

Wild Woodland Mushroom and Thyme

Spiced Carrot and Coriander

Courgette, Lemon and Thyme

A Tian of Prawn and Blue Swimmer Crab

with a Micro Herb Salad and Tomato Gazpacho

Honeydew and Cantaloupe Melon

Cinnamon Roast Plum, Vanilla Crème Fraiche

Home-Made Chicken Liver Parfait

served with Freshly Prepared Chutney and Toasted Brioche

A Pressing of Ham Hock and Mature Cheddar

served with Piccalilli and Granary Toast

A Smoked Chicken Salad with Mango, Green Beans and
Roasted Cashew Nuts

Sweet Chilli Dressing

Warm Salad of Hot Smoked Salmon

Cherry Tomato, Celeriac, Baby Leaves

Warm Blue Cheese Mousse

Poached Pear, Watercress

All Starters are offered with Bread and Butter

We are always pleased to discuss Intermediate Course dishes
of your choice – sorbets, etc

Priced from £5.95





Mains

Roast Derbyshire Beef and Yorkshire Pudding

Red Wine Jus Horseradish Sauce

Pan Fried Breast of Chicken

with Baby Onions, Smoked Bacon and Button Mushroom Sauce

Honey Roast Loin of Pork

served on Celeriac Rosti with Sage and Apple Compote

Pan Roast Supreme of Seabass

with Herb Crust, Crushed Potatoes and Chive Butter Sauce

Roast Derbyshire Turkey

with Sage & Onion Stuffing and Bacon Chipolata

Rolled Sirloin of Derbyshire Beef

with Blue Cheese Potatoes Dauphinoise and a Truffle Infused Jus

Rump of Welsh Lamb

served with Fondant Potatoes and Rosemary Jus

The above dishes will be accompanied by freshly cooked seasonal vegetables Our beef is cooked 'medium' unless otherwise requested.

VEGETARIAN OPTIONS

Mediterranean Tart Tatin with Peppered Goats Cheese

and Rocket Salad

Butternut Squash, Spinach, and Goats' Cheese Tartlet

Red Lentil, Spinach and Nut 'Wellington'

with a Spiced Tomato Sauce

Wild Mushroom, Spinach and Rosemary Risotto

Shaved Parmesan



Priced from £15.95



Desserts

Profiteroles filled with Baileys Cream

Served with a Warm Chocolate Sauce

Classic Vanilla Crème Brulee

with Shrewsbury Biscuit

Warm Sticky Toffee Pudding

with Toffee Sauce and Vanilla Ice Cream

Rich Dark Chocolate Tart

Chantilly Cream, Raspberry Sorbet

Raspberry and Vanilla Cheesecake

Raspberry Coulis

Iced Berry Parfait

Meringue, Berry Compote

Priced from £6.25

A Platter of Fine English and Continental Cheeses

Biscuits - Grapes - Celery - Home-Made Chutney

£8.75 pp

A Platter of Cheese for up to 8 people

£32.00

Freshly Filtered Coffee

with Minted Chocolates

£2.95pp





Drinks Packages

We have some suggested drinks packages for you to choose from or you can create your own. We work closely with our wine supplier to make sure that our wine list offers guests excellent quality wines with plenty of diversity.

Arrival Drinks

Bucks Fizz - £5.50

Prosecco - £5.50

Champagne - £7.85

Kir Royal - £6.50

Pimms - £5.95

Chilled Fruit Punch - £5.50

Reception Canapes

On arrival at the hotel you may wish to offer your guests a Selection of Canapes to accompany your chosen Arrival Drinks.

From £6.00 per person

Bronze Package

Arrival drink of Bucks Fizz

1 glass of house wine with meal

1 glass of Prosecco for Toasts

£15.50

Silver Package

Arrival drink of Prosecco

1 / 2 Bottle of house wine with meal

1 glass of Prosecco for Toasts

£20.95

Gold Package

Arrival drink of Kir Royal

1 / 2 Bottle of house wine with meal

1 glass of Champagne for Toasts

£23.95





Evening Buffet Options

Here are some suggestions of dishes and/or buffet menus available but as always we would be pleased to quote to your suggestions if you would like something a little different.

Buffet Option 1

Country Style Bap with Warm Roast Pork Sliced
Stuffing Apple Sauce Coleslaw Potato Wedges

Buffet Option 2

A Selection of Farm House Sandwiches:

Cheese & Pickle – Ham & Mustard – Egg & Cress

Tuna & Sweetcorn—Beef & Horseradish

Lemon and Pepper Chicken Drumsticks Vegetable
Spring Rolls and Chilli Sauce

Assorted Quiche Slices Potato Wedges Assorted Pizza
Slices

Lighter Options

Bacon Baps

Sausage Baps

Fish and Chip Cones

Chip Baps

From £5.00 per person





Payment Plans

To secure the date you would like we ask for a deposit of £500.00.

14 days prior to the Wedding Day we will require final payment of the pro forma invoice issued.

Any alteration to arrangements that incur charges after the final payment
should be settled at the time they are made.

Any charges incurred on the day of your wedding should be settled the morning following the event unless
other arrangements have been agreed with the Hotel.

All prices published in this brochure are inclusive of VAT at 20%.

Any changes in VAT will be passed on to the customer

Any 'Special Rates' quoted by management must be confirmed in writing.

By paying your deposit you agree to the Terms and Conditions set by the hotel

The deposit of £500.00 is none refundable and non-transferable