

Callow Hall

Country House Hotel

Mappleton Road, Ashbourne, Derbyshire DE6 2AA

Wedding Guide 2009

1

Callow Hall Mappleton Road Ashbourne Derbyshire DE6 2AA
T: 01335300900 E: info@callowhall.co.uk W: www.callowhall.co.uk

Welcome to Callow Hall

Congratulations on your engagement and thank you for considering Callow Hall as your wedding venue. The following pack has been designed to help you start planning your special day. We understand that every couple would like their day to be unique, so we try to accommodate most ideas and options.

Should you wish to make a booking or enquire further, please do not hesitate to contact Clare Hambleton, Callow Hall Manager, to arrange an appointment.

Callow Hall is a unique country house hotel with an unrivalled setting and renowned restaurant, situated at the gateway to the Peak District National Park, close to the lively market town of Ashbourne.

Surrounded by acres of private garden, fields and woodland overlooking the Bentley Brook and vale of the River Dove, this ivy-clad Victorian hotel really is a haven of peace and tranquillity, the perfect setting for your perfect day.

As you step into the elegant hall, it's like stepping back in time with elaborate ceilings, heavily draped curtains, oak staircases, fine antiques and fireplaces, and other wonderful touches. We operate three intimate dining rooms all with an individual style and atmosphere.

The hotel has sixteen bedrooms in total, all individually and tastefully furnished to provide every comfort, and some with uninterrupted views across the countryside. All rooms boast flat screen televisions with satellite channels, internet access, luxurious toiletries, comfortable beds and fluffy towels.

The Wedding

The Ceremony

Callow Hall has applied for a civil license for ceremonies and is awaiting for a response, please contact Callow Hall for further details.

Exclusive Use

At Callow Hall you have the option of taking the hotel exclusively. This includes all public areas, 16 bedrooms and all room hire charges in the cost. Private use of the house allows you to have evening entertainment with music and dancing.

Day Weddings

If you are considering a smaller wedding without taking over the whole hotel exclusively, we are able to offer the hotel until 6pm.

Marquee

Callow Hall cater's for upto 46 guests inside the hall, if you were considering a larger wedding we can organise a marquee in the grounds of the hotel for upto 300 guests.

Please note that the hotel must be booked on an exclusive use basis for a marquee to be erected. Additional charges will be incurred for erecting a marquee and any catering equipment that is required to service your function.

The Wedding Reception

Celebration Drinks

We offer a selection of reception drinks which can be taken within the beautiful grounds outside in the warmer months or in the hall in front of the open log fires in the colder months.

Canapés

Perfect accompaniments to any reception drink, available hot or cold and with a vegetarian alternative.

Menu

Dining is a particular delight at Callow hall, making it justly proud of its reputation for freshly prepared and home produced food, including its home baking, smoking and curing; crafts which have been passed down through the centuries.

The imaginative approach to modern English cuisine is complemented by the fresh local game and fayre selected daily.

Select your ideal menu from our Head Chef's selection of dishes, vegetarian and special diets are also catered for.

Our three-course Wedding Breakfast menu starts at £42.00 per person; this includes coffee and petit-fours.

Menu choices must be provided one month prior to your event.

Wines

Once you have chosen your ideal menu, please ask to view our banqueting wine list and our full wine list for you to choose the wines to accompany your meal.

We recommend allowing half a bottle per person.

Evening Buffet

Evening buffets are only available for Exclusive Use Weddings only. We offer a selection of buffet items; we also offer vegetarian and special diet options.

Flowers

We highly recommend John Preston Flowers, established 3½ years ago John Preston has quickly become known as Derbyshire's most recognised and applauded florist.

The creator of beautifully stunning floral masterpieces for private parties, weddings, prestigious corporate events and celebrations throughout the county, John's vibrant creativity shines through with every unique floral design.

Located in Friar Gate, Derby, Shop & Bridal Room showcases a floral workshop and a seasonal showroom, featuring truly inspirational and ever-changing displays of wedding and festive decorations and accessories.

Master of Ceremonies

Our friendly and caring staff provide attentive, yet unobtrusive service, and will be happy to officiate on your big day. If you would prefer a professional toast master we will be happy to assist with your selection.

Music

We have a selection of musicians we are happy to recommend, or you may wish to organise your own entertainment, we ask that you provide us with the contact details in advance.

Cake Stand and Knife

You are welcome to use the hotels cake stand and knife with our compliments.

Insurance

We strongly recommend that you take out an appropriate policy to cover your wedding arrangements.

Drink Packages

Bronze Package

£16.00 per person

- A reception glass of Bucks Fizz, Sparkling Wine, or Wine Spritzer.
- A glass (175ml) of White or Red Wine, from our Banqueting selection to accompany the Wedding Breakfast.
- A Flute of House Sparkling Wine for the Toast.

Silver Package

£20.00 per person

- A glass of Pimms No 1 served traditionally with lemonade or with a twist, ginger beer, or a glass of Kir Royale.
- Two glasses (175ml) of White or Red Wine, from our Banqueting Selection to accompany the Wedding Breakfast.
- A Flute of House Sparkling Wine for the Toast

Gold Package

£28.00 per person

- A Flute of Kir Royale; Sparkling Rose or Traditional Bloody Mary.
- Three glasses (175ml) of White or Red Wine, from our Banqueting Selection to accompany the Wedding Breakfast.
- A Flute of House Champagne for the Toast.

Platinum Package

£48.00 per person

- Free Flow reception drink of Mercier Champagne.
- Free Flow White or Red Wine from our Banqueting Selection, to accompany the Wedding Breakfast.
- A Flute of Mercier Rose Champagne for the Toast.

The Perfect Summer Wedding Package

£25.00 per person

- A reception glass of Champagne Bellini or Traditional Sangria.
- Two Glasses of White or Red Wine from our Banqueting Selection to accompany the Wedding Breakfast.
- A Flute of Sparkling Rose for the Toast.

The Perfect Winter Wedding Package

£25.00 per person

- A selection of warming winter spirits on your arrival; Baileys, Cointreau, Tia Maria, Oban & Courvoisier, **or** a warm glass of Traditional Mulled Wine.
- Two Glasses of White or Red Wine from our Banqueting Selection to accompany the Wedding Breakfast.
- A Flute of Sparkling Ruby Shiraz for the Toast.

Wedding Breakfast Menu

Canapé Selection

£6.00 per person, please select four choices.

Additional choices priced at £1.00 per guest.

- Homemade Pork Sausages
- Homemade Dried Marinated Plum Tomatoes
- Olives
- Lightly Spiced Home Roasted Mixed Nuts
- Mini Fishcakes with Lemon Mayonnaise Dip
- Spinach, Home Smoked Salmon & Herb Cream Roulade
- Fish Goujons, Tartare Sauce
- Sesame Roast Chicken Drumettes, Sweet Chilli Dip
- Dill Scones, Horseradish Cream & Smoked Salmon
- Gruyere & Potato Beignets
- Parmesan Shortbread, Parsley, Pesto & Goats Cheese
- Parmesan Cheese Straws
- Mini Quiches
- Yorkshire Puddings with Roast Beef & Horseradish
- Rolled Ricotta & Sage Crepes with Parmesan

A choice of dishes from which you can create your menu

Starters

- Fennel & Tomato Soup, Crème Fraiche & Aged Balsamic Vinegar
- White Onion & Thyme Soup, Parmesan Crisp, Confit Garlic
- Lobster & Prawn Bisque, Crème Fraiche & Chives
- Confit of Duck with Black Pudding and Onions, Duck & Red Wine Reduction
- Parma Ham, Roast Vegetable & Herb Leaf Salad, Parmesan Shavings, Ground Black Pepper
- Duo of Terrines; Chicken Liver & Bacon, Venison & Game, Fig & Orange Chutney
- Terrine of Foie Gras with Cumberland Sauce & Toasted Brioche.
- Duck Liver Parfait, Port Jelly, Salad Leaves & Crispbread
- Asparagus Spears with Pressed Plum Tomatoes, Extra Virgin Olive Oil, Aged Balsamic Vinegar & Parmesan Shavings
- Callow Hall Cured and Smoked, Scottish Salmon, Chilled Horseradish Soufflé, Lemon Foam
- Tian of Avocado Salsa, Devon Crab & Crevette Prawn Tails, Salad Leaves & Marie Rose Dressing
- Succulent Charentaise Melon, Parma Ham, Port Jelly & Stilton
- Chilled Galia Melon with Home Made Fruit Sorbet & Summer Fruits
- Twice Baked Goats Cheese Soufflé, Saffron Pear Chutney, Winter Salad Leaves
- Slow Roast Belly Pork & Seared King Scallops, Rocket, Balsamic Dressing

Main Courses

- Fillet of Beef Baked En Croute with a Mushroom Duxelle, Wild Forest Mushroom & Rich Red Wine Sauce.
- Panfried Sirloin of Beef, Roast Sweet Potato with Black Onion Seeds, Curly Kale, Wild Mushroom & Rich Red Wine Sauce
- Loin of Venison, Slow braised Blade of Beef, Parsnip Tian, Beetroot Puree (supp)
- Breast of Cornfed Guinea Fowl, Butternut Squash & Pumpkin Seed Tian, Guinea Fowl & Red Wine Reduction.
- Roast Loin & Rack of Lamb (Pink) with Slow Braised Breast of Lamb, Parsnip "Rosti", Lamb, Honey & Red Wine Glaze
- Roast Sirloin of Scotch Beef with Yorkshire Pudding & Horseradish.
- Roast Loin of Pork with Crispy Crackling, Apple Sauce and Stuffing
- Steak & Mushroom Pie with Ale Gravy
- Steamed Fillet of Organic Scottish Salmon, Creamy Mash & Spinach, Vermouth Fish Cream Sauce
- Grilled Fillet of Sea Bass with Crispy Fine Leek, Thai Lime & Coriander
- Roast Monkfish Fillet, Pan Roasted Fennel, Dry Cured Bacon, Pernod Fumé.
- Grilled Halibut Steak, Seafood Risotto, Saffron Oil
- Baked Fillet of Cod, Mussel Chowder with Fennel, Leek & Chives
- Roast Winter Vegetables with Thyme, Ratatouille Tart, Tomato Coulis & Black Olive Puree. (V)
- Cous Cous with Tomato & Aubergine Tagine, Roast Tomato, Butternut Squash & Courgette. (V)
- Spinach & Potato Gnocchi with Tomato Ragout (V)

Puddings

- Summer Pudding with Fresh Soft Fruits, Coulis & Crème Fraiche
- Dark Chocolate Soufflé with Berries, Fruit Coulis & Chocolate Fudge Sauce
- Warm Franzipan Flan of Raspberries & Blueberries with Cream, Crème Fraiche or Ice Cream
- Brandy Snap Basket with Prune & Cognac Ice Cream
- Mauritania Vacherin (Layers of Continental Meringue with Whipped Cream) Served with Seasonal Fruits & Fruit Coulis
- Chef's Surprise Dessert Plate of the Day (a Selection of Miniature Desserts)
- Callow Flan - Lattice Flan of Apple, Almond & Mincemeat, Apricot Glaze, Vanilla Ice-Cream
- Lightly Set Lemon Cream Posset with Homemade Shortbread
- Vanilla Crème Brulée, Poached Rhubarb, Gingerbread
- Hot Chocolate Fondant Cake, Chocolate Fudge Sauce, Chocolate Chip Ice Cream
- Sticky Toffee Pudding, Toffee Sauce, Baileys Ice Cream
- Bread & Butter Pudding with Marinated Sultanas and Custard, Cream or Ice Cream
- Rhubarb Cheese Cake, Lemon-Scented Poached Rhubarb

Evening Buffet Menu

£25 per person, please select 9 choices.

- Thai Style Chicken Wrap
- Peking Duck Pancakes
- Smoked Salmon Malt Crunch Crostini
- Homemade Pork Sausage Rolls
- Individual Quiche Lorraine
- Individual Vegetarian Quiche
- Mini Hot Dogs (Homemade Pork Sausage) Confit Tomato Relish
- Baby Tomato & Mozzarella Pizza
- Crudities & Dips
- Yorkshire Pudding, Roast Beef & Horseradish
- Filo Prawns, Avocado Guacamole
- Vol au Vents - Ham, Mushroom, Oregano
 - Seafood
 - Provencale Vegetable
- Moussaka Parcels (Spiced Lamb, Aubergine & Feta Cheese)
- Smoked Haddock & Salmon Fishcakes, Tartare Sauce
- Open Sandwiches
- Monkfish & Parma Ham
- Homemade Pork Sausages

Evening Buffet Puddings

£32 per person if you require dessert, please choose 5 choices of dessert

- Mini Fresh Cream Meringues
- Cheesecakes - Dark Chocolate
 - Red Berry
 - White Chocolate & Blueberry
- Chocolate Eclairs
- Callow Flan (Lattice Tart of Apple, Almond & Mincemeat)
- Pecan Tart
- Franzipan Flan
- Glazed Fresh Fruit Tartlets (Crème Patissier)
- Continental Fruit Flan
- Mini Trifles
- Mini Crème Brulees
- Mini Tiramisu

Marquee Hire

Based on 140 seated with optional extras:

- 15 x 9 Marquee (clear span).
- Solid wood floor.
- Ivory linings; roofs/curtains/valences.
- Tunnel access from the Hall to the marquee.
- Aluminium double door access.
- White plastic chandelier lighting.
- All 6ft/5ft round tables.
- All banquet chairs
- 15 kva generator with cabling (free of charge)
- 6x6 extension to form band area.

Total price £5060.00

- 6x6 extensions to form separate bar area £287.50
- Solid wood flooring in 6x6 area £143.75
- Cord Carpet any colour £2.90 sq metre fitted
- Up lighters £14.38 each
- Star ceiling to cover 1 bay £517.50
- Outdoor freestanding lights (white plastic) £20.13 each

Based on 300 seated with optional extras:

- 15 x 24 metre marquee (clear span)
- Solid wood floor
- Ivory linings; roofs/curtains/valences
- Aluminium double door access
- White plastic chandelier lighting
- All 6ft/5ft round tables
- All banquet chairs
- 30 kva generator with cabling (free of charge)

Total price £10,580.00

- 6x6 catering area with flooring £345.00
- 10 x 6 catering area with flooring £517.50
- Pavilion entrance with solid wood floor £563.50
- Star ceiling to cover 1 bay £517.50
- Uplighters £14.38 each
- Outdoor freestanding lights (white plastic) £20.13 each
- Cord Carpet (any colour) £2.90 sq metre fitted

Rooming List

Callow Hall has 8 Classic bedrooms, 5 Superior bedrooms, a Four Poster bedroom, a Junior Suite and a Master Suite; they provide a luxurious, comfortable stay with crisp white linen, fluffy white towels and robes, all with well appointed bathrooms and bespoke Culpepper products.

The Classic Room

Located in the range to the right angle of the Hall, the view from these rooms is of our woodland border. The Classic bedrooms are full of charm and delightfully decorated with subtle, soft tones.

The Superior Room

These rooms are at the front of the main Hall and they all have a view, either overlooking the gardens to the front of the Hall, or to the side of the Hall. The Superior rooms have a seated area and they are all individually and tastefully decorated to compliment the furniture in the room.

The Four Poster Room

Located at the front of the Hall with stunning views of the countryside beyond. The Four Poster bedroom is a large room with a seated area, traditionally decorated, and furnished with antiques including the Four Poster bed.

The Junior Suite

The Junior Suite has its own shared entrance with The Master Suite, located on the ground floor overlooking the front of the Hall. The open log fire is the focal point of the bedroom; it is open and airy with a seated area to relax and its own kitchenette.

The Master Suite

Located on the ground floor, in the range to the right angle of the Hall, the Suite consists of the bedroom, bathroom and sitting/dining room. Adorned with antique furniture and tasteful fabrics, the Master Suite is in a quiet location and makes an ideal hideaway to relax and enjoy the peace of your surroundings.

How to book your Special Day

- Make an appointment to have a look around Callow Hall, from there a private consultation can be arranged to discuss your wedding plans. After this meeting a full quotation will be provided.
- If you are happy with the arrangements, you can provisionally hold the planned date in the diary for 14 days without making a firm commitment. This will allow you to contact the registrars or church with your chosen date.
- After 14 days a deposit of £1000 and letter of confirmation is required to secure your wedding reception.
- Once a deposit has been received, a contract will be sent to you confirming the arrangements to date.
- We are more than happy to meet with you at any stage during the preparation of your special day; it is advised that any meetings required are to be booked ahead so we are able to give you our undivided attention.

Terms and Conditions

1. Agreement

This form represents your confirmation for your forthcoming Wedding or Ceremony of Commitment.

2. Provisional Bookings

A provisional booking can be made for 14 days before a deposit of £1000 is required.

3. Payment

6 months prior to the date of your wedding 50% of the remaining balance is due.

1 month prior to the date of your wedding the remainder of the balance is due.

For all marquee weddings, a full payment for the marquee costing is due no later than 3 months prior to your wedding date.

All other charges incurred on the day are to be settled upon departure.

4. Cancellation Fees

We operate the following cancellation charges:

- Cancellation received with 12 months notice -
- Cancellation received with 6 months notice -
- Cancellation received with 3 months notice –

5. Force Majeure

The Hotel shall not be responsible for any failure to provide facilities contracted for, in the event of it being prevented from doing so as a result of 'Force Majeure' for any other cases beyond its control.

6. Loss/Damage

The Hotel shall not be liable for any loss or damage to property owned by, or in the custody of, the client. The client is advised to arrange adequate Insurance Cover.

7. Final Numbers

Final numbers, for day and evening guests, are preferably required 1 week before your wedding date.

8. Behaviour

The client is reminded, as a licensee; the Hotel is obliged to ensure appropriate behaviour on the premises and is sole arbiter of what constitutes such behaviour.