

Celebration Brochure 2027

Morley Hayes

Beautiful celebrations since 1991

Welcome to Morley Hayes

Morley Hayes is a family run business which has been hosting events and celebrations, large and small, since 1991.

As a family business, we have made it our priority throughout our 270 acres of beautiful woodland and parkland, to reduce our impact on the environment and continue to work towards becoming a more sustainable business.

Through innovative practices such as being a 100% recyclable site, using high quality ingredients from local farmers and suppliers, and installing solar panels across our complex we aim to ensure a sustainable future for generations to come and inspire positive change. We also produce our own honey and have installed bat and owl boxes across the complex.

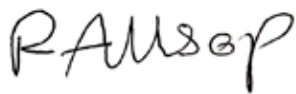
Our 2027 celebrations brochure provides full information about our facilities.

Our prices are inclusive of:

- Complimentary venue hire
- Dedicated events management and operational team
- White table linen, crockery, cutlery and glassware included on tables
- White linen napkins
- Cake stand (round or square available) and knife
- Discounted rates available for you and all your guest (rooms must be booked directly with the hotel and are subject to availability)
- Private bar (with late licence)

Should you require further information or would like to view our facilities, please do not hesitate to contact us on 01332 782005.

Kind regards,



Andrew Allsop and Robert Allsop
Managing Directors



CONTENTS

Celebration and Events Private Rooms

<i>The Mill Room.....</i>	<i>5</i>
<i>The Pavilion</i>	<i>6</i>
<i>The Granary Loft</i>	<i>7</i>
<i>The Stables Bar</i>	<i>8</i>

Food & Drink Packages

<i>Drinks Packages.....</i>	<i>10</i>
<i>Start your celebration.....</i>	<i>11</i>
<i>Wine List.....</i>	<i>11</i>
<i>Plates of small bites</i>	<i>12</i>
<i>Canapés</i>	<i>12</i>
<i>Private Celebration Set Menu.....</i>	<i>13</i>
<i>Children's Set Menu</i>	<i>14</i>
<i>Private Sunday Lunch.....</i>	<i>15</i>
<i>Served Fork Buffet</i>	<i>16</i>
<i>Prosecco Celebration Breakfast.....</i>	<i>17</i>
<i>Celebration Afternoon Tea.....</i>	<i>18</i>
<i>Evening Celebration Menus.....</i>	<i>19-20</i>
<i>Late Night Feast.....</i>	<i>21</i>

<i>Music & Entertainment.....</i>	<i>21</i>
--	------------------

<i>Morley Hayes Hotel.....</i>	<i>22</i>
---------------------------------------	------------------

<i>Booking Procedures.....</i>	<i>24</i>
---------------------------------------	------------------

<i>Terms & Conditions</i>	<i>26</i>
--	------------------

CELEBRATION AND EVENT PRIVATE ROOMS



© Field Photographic

THE MILL ROOM

Located on the ground floor with a sunlit conservatory opening onto a private paved courtyard.

Seating capacity

Dinner 64

Dinner Dance 64

Buffet 120



© Field Photographic

THE PAVILION

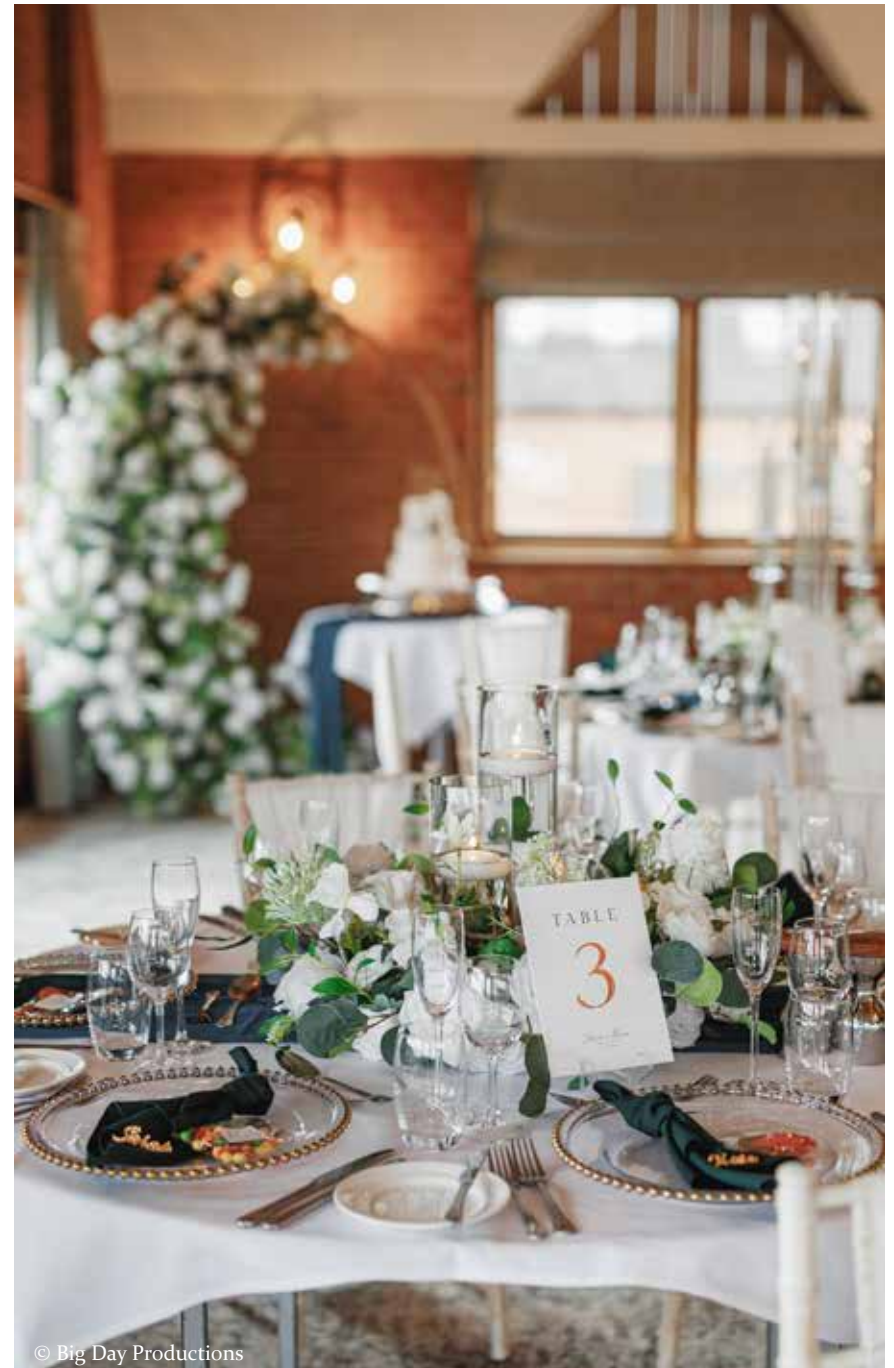
French doors leading on to the balcony, offers a superb venue with panoramic views over the Derbyshire countryside.

Seating capacity

Dinner 118

Dinner Dance 100

Buffet 130



© Big Day Productions



THE GRANARY LOFT

The Granary Loft is situated on the first floor. A spacious and airy room, full of character; it is more suitable for a larger wedding.

Seating capacity

Dinner 132

Dinner Dance 96

Buffet 150



© Field Photographic

THE OLD STABLES BAR

Our Old Stables Bar is the perfect place to privately hire for an intimate get together for up to 50 people.



Minimum of 3 hours hire. Minimum of 30 people.

*Add a menu from below for complimentary room hire**

PLOUGHMAN'S GRAZING BOARD

Owen Taylor's huntsman pork pie
Owen Taylor's sausage roll
Local Cheddar v
Local chutney v
Homemade pickled onions v
Rye bread v
Sour dough bread v
Grapes and celery v

CAMEMBERT GRAZER

Baked camembert v
Chorizo
Milano Salami
Breads and oils v
Grapes v
Olives v
Figs v
Toasted fruit bread v

STABLES BAR GRAZER BUFFET

Sandwiches and wraps v
Salt and pepper chicken with sweet chilli dip
Owen Taylor's huntsman pork pie
Mini sausages wrapped in bacon with honey mustard
Cheese and onion quiches v
Coleslaw v
Green salad v

THE MORLEY BBQ

Available May to September

Morley Hayes' own Dexter beef burger, brioche bap, tomato relish, sliced gherkins
Cheddar cheese sauce
Local pork sausage
Peri Peri chicken breast
Dressed mixed salad v
House coleslaw v
Homemade seasoned potato wedges v
Mayonnaise, tomato ketchup and BBQ sauce v

**Up to a maximum of 4 hours complimentary hire*

FOOD & DRINK PACKAGES

BRONZE DRINKS PACKAGE

Reception Drink: 1 glass per person

(please make one selection from below)

- House Prosecco
- Mimosa: a mix of orange juice and Prosecco
- Bottle of beer

To include complimentary freshly cooked hand cut crisps

Wine to be served with the meal:

¼ bottle per person

- House Red, White or Rosé

Toast: 1 glass per person

- House Prosecco

Upgrade your reception drink at £1.00 per person

- English Country Garden: elderflower cordial and Prosecco topped with mint and cucumber
- Peach Bellini: peach purée topped with Prosecco
- Aperol Spritz: strawberry, Aperol, Prosecco
- Gin and Elderflower: gin, elderflower cordial, lemon juice, soda
- Negroni: gin, vermouth, Campari
- Pimm's and lemonade: topped with cucumber and fresh mint



SILVER DRINKS PACKAGE

Reception Drink: 1 glass per person

(please make one selection from below)

- House Prosecco
- Mimosa: a mix of orange juice and Prosecco
- Bottle of beer
- English Country Garden: elderflower cordial and Prosecco topped with mint and cucumber
- Peach Bellini: peach purée topped with Prosecco
- Aperol Spritz: strawberry, Aperol, Prosecco
- Gin and Elderflower Cocktail: gin, elderflower cordial, lemon juice, soda
- Negroni: gin, vermouth, Campari
- Kir Royale: crème de cassis topped house champagne
- Pimm's and lemonade: topped with cucumber and fresh mint

To include complimentary freshly cooked hand cut crisps

Wine to be served with the meal:

½ bottle per person

- House Red, White or Rose

Toast: 1 glass per person

(please make one selection from below)

- House Prosecco or Rosé Prosecco



GOLD DRINKS PACKAGE

Reception Drink: 1 glass per person

(please make one selection from below)

- House Prosecco
- Mimosa: a mix of orange juice and Prosecco
- Bottle of beer
- English Country Garden: elderflower cordial and Prosecco topped with mint and cucumber
- Peach Bellini: peach purée topped with Prosecco
- Aperol Spritz: strawberry, Aperol, Prosecco
- Gin and Elderflower Cocktail: gin, elderflower cordial, lemon juice, soda
- Negroni: gin, vermouth, Campari
- Kir Royale: crème de cassis topped house champagne
- House champagne
- Pimm's and lemonade: topped with cucumber and fresh mint

To include a complimentary selection of chef's 3 small bites

Wine to be served with the meal:

½ bottle per person

- House Red, White or Rosé

Toast: 1 glass per person

- House Champagne



© Michael Powell Photographer

START YOUR CELEBRATION...with a drink

- House Rosé, White or Red Wine
- House Prosecco or House Rosé Prosecco

Prosecco Cocktail

- Mimosa: a mix of orange juice and prosecco
- English Country Garden: elderflower cordial and prosecco topped with mint and cucumber
- Peach Bellini: peach purée slowly topped with prosecco
- Aperol Spritz: strawberry, Aperol and prosecco

Gin

- Gin and Elderflower: collins gin, elderflower cordial, lemon juice and soda
- Negroni: gin, vermouth, Campari

Classic Cocktail

- Cosmopolitan: vodka, triple sec and cranberry juice
- Pimm's and Lemonade: topped with cucumber and fresh mint
- Mulled Wine: smooth red wine blended with aromatic spices

Rum

- Barbados Rum Cocktail: rum, pineapple juice and grenadine

Bottled Beer

Champagne

- House Champagne
- Classic Champagne Cocktail: house champagne laced with cognac
- Kir Royale: crème de cassis topped house champagne

Non Alcoholic Reception Drinks

- Freshly squeezed orange juice per jug
- Elderflower cordial and soda water per glass

Mocktail per jug

- Saint Clements: orange juice and bitter lemon soda
- Jamaican Breezer: pineapple juice, orange juice, soda, lime and fresh mint
- Sparkling Pom Collins: pomegranate juice, soda water, and lime juice

WINE LIST

Please speak with our events team for our latest wine list.



© Hannah Taylor Photography

PLATES OF SMALL BITES

While guests are arriving or photographs are being taken why not offer a selection of small bites with the reception drinks.

Selection of 3 small bites

- Pork and beef meatballs, cranberry compote
- Warm cheese straws with black sesame seeds, local chutney v
- Battered cod, mushy peas, homemade tartare sauce
- Warm foot long sausage roll, homemade tomato relish
- Seville marmalade glazed mini sausages, English mustard mayo
- Cauliflower wings, katsu sauce ve
- Southern fried chicken, Ranch dressing and BBQ sauce



© Michael Powell Photographer

CANAPÉS

During your reception drinks and whilst photographs are being taken why not offer a selection of homemade canapés with the reception drinks.

Selection of 3 canapés

Selection of 4 canapés

- Chicken, pancetta, sun dried tomato and pesto skewer
- Mini burger, gruyère, caramelised onions, tomato relish
- Mini Yorkshire pudding, aged Derbyshire beef, watercress, horseradish crème fraiche
- Lamb kofta, tzatziki
- Cod fishcake, pea purée
- Smoked salmon, rocket and cream cheese club sandwich
- Tempura prawns, sweet chilli mayo
- Old Winchester, tomato and basil arancini v
- Tempura tofu, tartare sauce, pea purée ve



© Hannah Taylor Photography

PRIVATE CELEBRATION SET MENU

Friday and Saturday Evening	Monday to Thursday evening	Monday to Saturday Lunch
2-course	2-course	2-course
3-course	3-course	3-course

This is not a choice menu – one menu option to be chosen for the whole party
(with the exception of guests with special dietary requirements)

Starter

- Roasted tomato and red pepper soup v
- Morley Hayes fish smokie: Hot smoked haddock, prawns, salmon, cheese sauce, parmesan and parsley crumb
- Celeriac and apple soup, blue cheese v
- Heritage tomato, mozzarella and basil salad, toasted focaccia v
- Whipped feta, beetroot, candied walnuts v **pp supplement**
- Smoked salmon, wholegrain mustard dressing **pp supplement**
- Classic chicken liver parfait, red onion compote, toasted brioche **pp supplement**

Main Course

- Chicken breast poached in a mushroom and tarragon cream sauce, parmentier potatoes
- Traditional roast chicken breast, sage and onion stuffing, crispy pancetta, roasted potatoes
- Chicken breast, sun blushed tomato and nduja crumb, dauphinoise potato
- Roast loin of pork, roasted apples, balsamic and shallot sauce, crème fraîche and chive mash
- Braised loin of pork cooked in a wholegrain and cider sauce, parmentier potatoes
- Daube of beef, smoked bacon, button mushrooms, baby onions and red wine sauce, creamed potatoes **pp supplement**
- Roast fillet of gilthead bream, crushed new potatoes, citrus and herb crumb, sauce vierge
- Roasted leg of British lamb, sea salt and rosemary potatoes, redcurrant and white wine sauce **pp supplement**
- Roast sirloin of British beef, homemade Yorkshire pudding, herb roasted potatoes, Madeira gravy **pp supplement**
- Potato, leek and cheese lattice pie, red onion compote, gravy v
- Smoky red Lentil and roasted vegetables stew v

Served with seasonal vegetables

Pudding

- Chocolate fudge brookie, vanilla ice cream v
- Passion fruit and raspberry cheesecake, whipped cream, raspberries
- Warm sticky ginger pudding, vanilla ice cream, toffee sauce
- Warm apple torte, vanilla ice cream
- Pavlova, vanilla cream, seasonal berries, white chocolate
(served to the centre of the tables for guests to help themselves)
- Lemon posset, mixed berries, shortbread v
- Warm chocolate fondant, vanilla ice cream, salted caramel sauce **pp supplement**
- A slate platter of three British cheeses, biscuits, celery and grapes **pp supplement**

Coffee

- Freshly made coffee or tea with mints



ADDITIONAL COURSES

Cheese Course

A cheese board with Stilton, Cornish Brie and a Mature Farmhouse Cheddar, local chutney, cheese biscuits, celery sticks and grapes

Catering for 4 people



CHILDREN'S MENU

Children are classed as 10 years and under.

Children may choose to have a half portion of the adult meal at half the price or as an alternative, three courses and a soft drink (served during the meal) from the following:

One menu from the selection below to be chosen for all the children

Starter

- Carrot, cucumber and pepper sticks, sour cream v
- Garlic and cheese ciabatta v
- Melon and strawberries v

Main Course

- Local sausages, mashed potatoes, garden peas
- Fried buttermilk chicken fillets, chips, garden peas
- Cod goujons, chips, garden peas
- Penne pasta and roasted vegetables v

Pudding

- Strawberry and marshmallow skewers, chocolate sauce v
- Chocolate brownie, vanilla ice cream v
- A trio of Bluebell Farm ice cream, wafer v

As an alternative to the toast we can offer children a complimentary sparkling lemonade and lime.

Due to licensing laws we do not serve alcoholic drinks to under 18's.

Children under the age of 5 years eat free of charge.

Allergen Menu

Allergen menu is available upon request

Our chefs are willing and able to help with any special dietary requirements. Dishes may be cooked plainly and without sauce as required.

Dishes may contain nuts and seeds therefore, please contact one of our co-ordinators who will be able to offer alternative choices

PRIVATE SUNDAY LUNCH

Set Three Course Menu *per person* 2-course 3-course

Minimum of 30 adults

(One menu to be chosen for the whole party from the list below, with the exception of vegetarians and special diets.)

Choice Three Course Menu *per person* 2-course 3-course

Minimum of 40 adults

(Please select two options from the starters, main courses set as below, and select two options for puddings, from the menu below. A pre-order is required prior the event.)

- Roasted tomato and red pepper soup ve
- Morley Hayes fish smokie: Hot smoked haddock, prawns, salmon, cheese sauce, parmesan and parsley crumb
- Celeriac and apple soup, blue cheese v
- Heritage tomato, mozzarella and basil salad, toasted focaccia v
- Traditional roast chicken breast, sage and onion stuffing, crispy pancetta
- Roast fillet of gilthead bream, citrus and herb crumb, sauce vierge
- Potato, leek and cheese lattice pie, red onion compote, gravy v

Served with seasonal vegetables and potatoes

- Passion fruit and raspberry cheesecake, whipped cream, raspberries
- Chocolate fudge brookie, vanilla ice cream v
- Lemon posset, mixed berries, shortbread v
- Warm apple torte, vanilla ice cream
- Freshly made coffee or tea with mints

Substitute chicken for roasted leg of British lamb, sea salt and rosemary potatoes, redcurrant and white wine sauce **pp supplement** or Roast sirloin of British beef, homemade Yorkshire pudding, herb roasted potatoes, Madeira gravy **pp supplement**

CHILDREN'S SET MENU

Children are classed as 10 years and under.

Children may choose to have a half portion of the adult meal or a three courses and a soft drink (served during the meal) from the following:

Starter

- Melon and strawberries v

Main Course

- Fried buttermilk chicken fillets, chips, garden peas
- Penne pasta and roasted vegetables v

Pudding

- Chocolate brownie, vanilla ice cream v

Allergen Menu

Allergen menu available upon request

Our chefs are willing and able to help with any special dietary requirements.

Dishes may be cooked plainly and without sauce as required.

Dishes may contain nuts and seeds therefore please contact one of our co-ordinators who will be able to offer alternative choices



SERVED FORK BUFFET

Our private served buffet is perfect for a less formal gathering.

Please choose a selection of two main courses, three salads and one potato option

Additional items may be added at:

Main courses **per person** / Salads **per person** / Potatoes **per person**

Selection of Main Courses

- Ham glazed with orange, cloves and maple syrup with a selection of mustards
- Coronation chicken: curried mayonnaise, apricots, sultanas, flaked almonds
- Warm quiche Lorraine
- Roast topside of Derbyshire beef with horseradish cream and watercress
- Poached fillet of salmon served with a watercress salad and roasted tomato and basil mayonnaise
- Warm tandoori chicken skewers

Selection of Vegetarian Main Courses

- Brie and red onion tart v
- Spanish tortilla with potato, pepper, and smoked paprika v
- Parmigiana: aubergine, parmesan and tomato bake v
- Beetroot and red onion tart v

Salad Bowls

- Green salad: crisp iceberg lettuce, cucumber, pepper, celery, avocado and smoked bacon dressing
- Spiced beetroot salad: sliced beetroot, star anise, chillies, poppy seeds and balsamic dressing
- Heritage tomato and mozzarella salad: heritage tomatoes, torn basil, mozzarella, black olive, toasted sour dough
- American slaw: white and Savoy cabbage, French mustard, crunchy apple, raisins and mixed with mayonnaise
- Mixed salad: mixed leaves, chopped parsley, tomatoes, cucumber, peppers, onions, celery and cress
- Caesar salad: cos lettuce, egg and sour dough croutons with Caesar salad dressing and shavings of parmesan
- Orzo pasta salad: baby spinach leaves, roasted peppers, cooked baby spinach, grilled courgettes, fresh tomatoes summer herb dressing
- Greek salad: olives, feta cheese, tomatoes, cucumber, red onion and oregano and lemon dressing

Potato Option

- Potato salad: crème fraîche, spring onion, garden herbs
- Hot baby potatoes with minted butter
- Roasted baby potatoes with rosemary and sea salt

All served with sour dough, rye bread and English butter

WHY NOT ADD ON A PUDDING

- Chocolate fudge brookie, vanilla ice cream v
- Passion fruit and raspberry cheesecake, whipped cream, raspberries
- Warm sticky ginger pudding, vanilla ice cream, toffee sauce
- Warm apple torte, vanilla ice cream
- Pavlova, vanilla cream, seasonal berries, white chocolate (served to the centre of the tables for guests to help themselves)
- Lemon posset, mixed berries, shortbread v
- A cheese board with Stilton, Cornish Brie and a Mature Farmhouse Cheddar, local chutney, cheese biscuits, celery sticks and grapes
(catering for 4 people)



© Michael Powell Photographer

PRIVATE PROSECCO CELEBRATION BREAKFAST

Join us for a relaxing morning in the beautiful surroundings of either our Granary Loft or Pavilion suite to celebrate your special occasion with your friends, family and loved ones.

On Arrival

Enjoy a glass of Prosecco and orange juice with breakfast
Freshly brewed coffee and English breakfast tea

To Begin - Buffet Style

- Greek yoghurt, honey, candied walnuts v
- Smoked haddock, smoked salmon and hen's egg kedgerie
- Buttermilk pancakes with a choice of maple syrup, Nutella®, or blueberry compote
- Jugs of orange juice and apple juice v

Breakfast - Pre Ordered

- Derbyshire breakfast
Derbyshire sausage, back bacon, scrambled eggs, roasted vine tomato, field mushroom, black pudding, hash brown, baked beans and fried bread
- Vegetarian breakfast
Vegetarian sausage, scrambled eggs, roasted vine tomato, field mushroom, hash brown, avocado v
- Smoked salmon, scrambled eggs, avocado, toasted English crumpet

To Finish

- Freshly baked croissants
- Toast, preserves, jams and marmalades

A pre-order of main courses is required prior to the event.

Make it Extra Special

Upgrade to House Champagne



CELEBRATION AFTERNOON TEA

Join us for this quintessentially British tradition. Guests can indulge in a delicious selection of finger sandwiches, freshly baked scones and an assortment of cakes, which will be replenished on request whilst dining.

- A selection of freshly made sandwiches served on farmhouse brown and white bread to include:
Cucumber, dill and cream cheese
Smoked salmon with lemon
Free range egg mayonnaise and mustard cress
Coronation chicken
- Homemade scone with raspberry jam and Cornish clotted cream
- A cake stand of traditional afternoon tea cakes
- Freshly made tea, fruit tea or coffee

Upgrade to Savoury Afternoon Tea

Owen Taylor's warm Sausage Roll and Owen Taylor's Huntsman Pie with piccalilli – **pp supplement**

Make it Extra Special

A glass of House Prosecco or Rosé Prosecco

A glass of House Champagne



EVENING CELEBRATION MENUS

TRADITIONAL FINGER BUFFET

7 items

8 items

9 items

Please select your items from the list below (sandwiches and wraps must be one of your options):

Accompanied by potato crisps

- Freshly made selection of sandwiches and wraps
- Tandoori chicken skewers
- Cheese and onion quiches v
- Spanish chorizo sausage cooked in red wine
- Salt and pepper chicken with sweet chilli dip
- Whole tail scampi with tartare sauce
- Seasoned jacket potato wedges v with smoked bacon mayo
- Breaded mushrooms v with a garlic mayo
- Stuffed crust pizzas
- Seville marmalade glazed mini sausages with English mustard mayo
- Mini beef burgers on crostini
- Owen Taylor's sausage rolls
- Garlic cheese bread v
- Owen Taylor's huntsman pork pie with piccalilli
- Breaded halloumi with sweet chilli dip v

ADDITIONAL ITEMS

- Mixed dressed salad **per person**
- Blondies, brownies and rocky road **per person**
- Seasonal fresh fruit plate **per person**
- A cheeseboard - Stilton, Cornish Brie and a Mature Farmhouse Cheddar, house chutney, cheese biscuits, celery and grapes (**catering for 10 people**)

The finger buffet is not available as a daytime wedding menu

THE MORLEY BBQ

Available between May and September

- Morley Hayes' own Dexter beef burger, brioche bap, tomato relish, sliced gherkins
- Cheddar cheese sauce
- Local pork sausage
- Peri Peri chicken breast
- Dressed mixed salad v
- House coleslaw v
- Homemade seasoned potato wedges v
- Mayonnaise, tomato ketchup and BBQ sauce v

Vegetarian and vegan option available upon request with prior arrangement

This menu is not available as a daytime wedding menu

This menu is served for a duration of one and a half hours then placed on a buffet table for guests to help themselves.



ROAST PORK SUPPER

- Roasted loin of local pork carved by our chef
- Pulled pork shoulder with crackling
- Potato bread bap v
- Traditional sage and onion stuffing v
- Bramley apple sauce v
- Roast potatoes v
- Dressed Mixed salad v
- House Coleslaw v

PERI PERI FEAST

- Peri Peri chicken
- Peri Peri pork belly with grilled pineapple
- Spicy rice v
- House coleslaw v
- Rainbow salad v
- Homemade seasoned potato wedges v
- Sriracha mayonnaise v
- Macho peas

STREET FOOD SMOKEHOUSE

- Beer BBQ braised brisket
- Jerk honey pork rib steaks
- Brioche bun v
- House coleslaw, Ranch dressing v
- Crispy fried onion stacks v
- Sweet potato wedges v
- Kilners of house pickles v

GRAZING TABLE

- Cured meats and salami
- Mozzarella with sun blushed tomato and roast garlic oil v
- Manchego v
- Selection of Artisan breads and crostini v
- Grapes v
- Olives v
- Dried fruits v
- Hummus v
- Balsamic vinegar and oils v



STREET FOOD KEBABS

- Turkish chicken kebab
- Spiced lamb kofta
- Flatbread v
- Turkish mixed salad with pomegranate dressing v
- Mint and garlic yoghurt v
- Tomato chilli sauce v
- Pickled red cabbage v
- Pickled biber peppers v

Additional Items:

- Baked camembert **per person**
- Spanish chorizo sausage cooked in red wine **per person**
- Warm foot long sausage roll, homemade tomato relish **per person**

Vegetarian and vegan option available upon request with prior arrangement

These menus are not available as a daytime wedding menu

LATE NIGHT FEAST

(only available as a late snack to be served at 11.30pm / midnight)

- Cheesy chips
- Derbyshire bacon baps
- Owen Taylor's sausage cobs, caramelised onions
- Tandoori chicken kebab, flat breads, mint yoghurt
- A cheese board with a mature farmhouse cheese, house chutney, cheese biscuits, and grapes
(catering for 10 people)



© Michael Powell Photographer

MUSIC AND ENTERTAINMENT

During your wedding we can provide a range of background music – have a chat with one of our co-ordinators to discuss your options. You are very welcome to provide your own music from your own device via bluetooth or your own CD.

For your special event why not choose to have our preferred DJs. They will be able to play to your exact tastes to create the perfect atmosphere. The disco comes with a high-quality sound system, and elegant light show. Our DJs are happy to work from a detailed playlist or take general guidance for the styles of music to be played. They will be able to skilfully weave in your guests' requests without interrupting the flow of music.

Our DJs can play until 12.30am on a Friday and Saturday, and until 12.00 midnight on a Sunday to Thursday.

Please contact Alan and the team at Soundlab Disco:

Telephone: 01773 606600 or 07971 414121.

Email: alansoundlab@gmail.com

Alternatively you are welcome to bring in your own entertainment. They must, however, bring their own equipment and provide us with a copy of their PAT certificate, and public liability insurance certificate.

If you do choose your own DJ they can play until 12.00 midnight on a Friday and Saturday, and until 11.30pm on a Sunday to Thursday.



© Tom Groves Weddings

THE MORLEY HAYES HOTEL

The Morley Hayes AA 4-star Hotel offers 32 luxury bedrooms including honeymoon suites and a stunning penthouse, all with wonderful views of the parkland golf courses amidst the Derbyshire countryside.

- Super king size beds
- Luxury bathrooms with Molton Brown toiletries
- Balconies or terraces
- Fully air conditioned
- Full Derbyshire breakfast cooked to order using local produce
- Complimentary Wi-Fi

All guests attending your special day will be able to take advantage of our discounted hotel rates – please speak with our events team for more details.



BOOKING PROCEDURES

BOOKING PROCEDURES

Making a Booking

1. Prior to booking a Function package it is recommended that you undertake a viewing of the facilities available and discuss any special requirements you may have with one of our co-ordinators.
2. Prior to booking our co-ordinator will advise on the timings of the event. These timings must be adhered to.
3. A date for your Function can be provisionally held for fourteen days without commitment.

Minimum Numbers

4. Minimum numbers for Friday / Saturday Functions are:
Granary Loft : 60 Mill Room : 40 Pavilion : 50
5. Minimum numbers for weekday/Sunday Functions are:
Granary Loft : 50 Mill Room : 30 Pavilion : 40
6. Maximum guests for a buffet, casually seated are:
Granary Loft : 150 Mill Room : 120 Pavilion : 130
7. A minimum number of 80 guests during the day and 225 guests during the evening are required to reserve two suites.

Catering

8. One menu is to be chosen for the whole party, with the exception of vegetarian, special dietary needs and children.
9. The finger buffet is only available for an evening event.
10. All persons attending Your Function Package must be catered for.
11. Children are classed as ten years of age or under.
12. We do not operate a corkage policy.
13. No food, wine, beer or spirits may be brought into the establishment by the customer or guests, for consumption on the premises.
14. We do not allow chocolate fountains on the premises.

Entertainment

15. If you have chosen our in-house musical entertainment our function suite bars are licensed until 12.00 am Friday and Saturday and 11.30pm on Sunday to Thursday.
16. If you have chosen outside musical entertainment our function suite bars are licensed until 11.30pm Friday and Saturday, and 11.00 pm on Sunday to Thursday.
17. Musical entertainment must continue for 30 minutes after last orders.

Accommodation

18. All discounted and non-discounted hotel bedrooms must be booked by the client directly with the hotel reception staff. Our co-ordinators do not book any of the hotel rooms on the client's behalf.
19. All rooms are subject to availability.
20. Rooms will be available to check in from 3.00pm onwards.

21. Guests must check out of the room by 11.00am.
22. A non-refundable deposit of £50.00 is required to secure a hotel bedroom. The remaining balance may be paid in advance or on departure.
23. In the event of a cancellation a full charge is made if the cancellation is made after 3pm the day before arrival.

General

24. Table plans must be received by our events office twenty four hours prior to the event date. Any children, vegetarians, dietary requirements, persons under 18 years old, highchairs and boosters seats must be highlighted on the table plan.
25. Morley Hayes does not produce table plans or guests place name cards, these must be supplied by you or a supplier.
26. Metallic confetti as table decorations and throwing either within the premises or the grounds is prohibited.
27. We are happy for your guests to throw bio-degradable confetti, within the grounds, following a ceremony.
28. Cakes, balloons, flowers and other accessories can be set up after 10.30am for a daytime event, or after 6.30 pm for an evening event. Alternatively they may be delivered to our events office one day prior to Morley Hayes.
29. Balloons must be blown up prior to the delivery to Morley Hayes.
30. Sizes of chairs must be checked prior to the ordering of any chair covers.
31. Guests are very welcome to use the grounds and gardens for photographs and reception drinks, however, exclusive use of a particular garden cannot be guaranteed. Areas for photographs and reception drinks will be allocated on the day.
32. Baby naming ceremonies will incur a ceremony charge of £395.00 for the Mill Room and Pavilion and £564.00 for the Granary Loft.
33. We do not allow fireworks, however we do allow silent fireworks.
34. We do not allow Chinese Lanterns.
35. We recommend that you consider taking out insurance in relation to your event in order to protect yourself against any unforeseen circumstances.
36. Our prices and terms and conditions are for 2027 only and are subject to change from 1st January 2028.
37. Prices are inclusive of VAT at current rate of 20% and current import duty as of the 31st March.

Deposits and Final Balance

38. To reserve a private function room a non-refundable deposit of £500.00 is required – see full terms and conditions
39. Final payment is required 6 weeks prior to the event – see full terms and conditions.
40. Final numbers are required 10 days prior to the event, this will be the minimum charged – see full terms and conditions.

TERMS & CONDITIONS

TERMS AND CONDITIONS

In these terms and conditions, the following words and expressions shall have the following meanings:

“**Booking**” means a contract between Us and You for the provision of a Function Package for You and Your Party created in accordance with condition 2;

“**Booking Form**” means our current standard booking form for the provision of a Function Package into which these terms and conditions are incorporated;

“**Codes of Conduct**” means the booking procedures, rules and codes of conduct to be observed by all visitors to the Venue and which are set out in the booklet provided with the Booking Form (or if not provided which is available on request);

“**Deposit**” has the meaning given in condition 3;

“**Estimated Numbers**” the estimated number of guests in the Party as set out in the Booking Form and confirmed to Us in accordance with condition 4.1;

“**Event Date**” means the date of the Function Package as set out in the Booking Form;

“**Excluded Loss**” means loss or deferment of profit, loss of revenue, loss of use, business interruption, loss of contract, loss of reputation, credit or goodwill, loss of opportunity and any other indirect or consequential losses howsoever caused including the negligence or breach of duty of either party to the Booking;

“**Final Numbers**” the final number of guests in the Party to be confirmed by You to Us in accordance with condition 4;

“**Function Package**” means the provision of a Function or event and related facilities to You and Your Party at the Venue;

“**I**”, “**We**”, “**Us**” or “**Our**” means Morley Hayes Leisure Limited, Main Road, Morley, Derbyshire, DE7 6QA;

“**Price**” means the aggregate amount payable by You to us for the provision of the Function Package either as set out in the Booking Form or calculated in accordance with condition 4;

“**Party**” means the persons (in addition to You) who will attend the Venue in connection with the Function;

“**Venue**” means Morley Hayes Main Road, Morley, Derbyshire, DE7 6QA;

“**You**” or “**Your**” means the person(s), firm, company or other body named in the Booking Form.

2. MAKING A BOOKING

- 2.1 A Booking can be confirmed with Us in the following ways:
 - 2.1.1 in person at the Venue by signing a completed Booking Form;
 - 2.1.2 by posting, faxing or emailing a signed Booking Form to Us; or
 - 2.1.3 by sending written confirmation by e-mail, fax or post, when a contract for the supply and purchase of a Function Package shall be created on these terms and conditions.
- 2.2 Your Booking is subject to You making all payments to Us in accordance with conditions 3 and 4 below.
- 2.3 These terms and conditions shall:
 - 2.3.1 apply to and be incorporated into the Booking; and
 - 2.3.2 prevail over any inconsistent terms and conditions contained, or referred to, in Your purchase order, confirmation of order, acceptance of quotation, or implied by trade, trade custom, practice or course of dealing.
- 2.4 If the Booking Form is signed by or on behalf of more than one person, firm or company, then each such signatory shall be jointly and severally liable to Us for its obligations under the contract created by the Booking and “You” and “Your” shall be construed accordingly in these terms and conditions.
- 2.5 The times during which Our function suites are booked by you (as described in the Booking Form) must be strictly adhered to. If you seek to change the time of your Function Package without Our prior written consent we shall have no liability to You if we are unable to provide the Function Package to You due to the unavailability of Our facilities.

3. DEPOSITS

- 3.1 A deposit of £500.00 is required to secure the Booking and reserve the Venue on the Event Date (“Deposit”). Deposits are payable no later than one week after a signed Booking Form or other written confirmation being received by Us, after which time, in the absence of receipt of the Deposit, we may cancel the Booking. Deposits are not refundable in the event of a cancellation except at Our sole discretion.

4. FINAL PAYMENT AND PAYMENT OF BALANCES

- 4.1 You agree to provide Us with a revised estimate of the number of guests in Your Party by no later than 28 days prior to the Event Date (“Estimated Number”).
- 4.2 You agree to inform Us of the final number of guests in Your Party by no later than 10 days prior to the Event Date (“Final Numbers”). The Price will be calculated on the basis that the number of guests in Your Party is not less than the Final Numbers.
- 4.3 If You do not inform Us of the Final Numbers in accordance with condition 4.2, the Final Numbers will be deemed to be the Estimated Numbers.
- 4.4 An amount equal to the estimated Price (based on the Final Numbers) less any Deposits paid pursuant to condition 3 is due and payable, in accordance with Our pro-forma invoice, 28 days prior to the Event Date. Time of payment is of the essence of the contract created by the Booking.
- 4.5 We will be entitled to raise an additional invoice after the Event Date in relation to any adjustments to the Function Package (which are agreed to by Us) or other costs incurred on the Event Date. Any such costs shall be payable immediately upon receipt of Our invoice by You.
- 4.6 Payments may be made in cash or cheque or by credit or debit card. There is no additional charge for payment by credit card.
- 4.7 Accounts in relation to the purchase of drinks on the Event Date may be offered at Our sole discretion. All such accounts must be settled at the end of the Function Package either in cash or by debit or credit card.

5. CANCELLATIONS BY YOU

- 5.1 Subject to Clause 5.2, You may cancel or postpone Your Function Package at any time provided that the change or cancellation is made in writing. In these circumstances we will retain Your Deposit and cancellations made after any balances have been paid will result in forfeiture of all monies paid or due at that time.
- 5.2 If You cancel or postpone Your Booking for any reason within the time periods set out in the table below You shall be liable to pay to us a late cancellation charge calculated in accordance with the table below. If the final Price has not been confirmed at the date of cancellation, the Price for the purpose of this condition 5 shall be calculated by Us based on the Estimated Numbers and Our standard cancellation rate per person applicable at the date of cancellation.

Date of Cancellation or Postponement Cancellation Charge (based on Estimated Numbers)

Between 121 -182 days prior to the Event Date	25% of the Price
Between 91 - 120 days prior to the Event Date	50% of the Price
Between 42 - 90 days prior to the Event Date	75% of the Price
Less than 42 days prior to the Event Date	100% of the Price

- 5.3 In the event of a cancellation or postponement in accordance with this condition 5, We shall be entitled to issue an invoice to You for any cancellation fees calculated in accordance with condition 5.2. Such invoice shall be payable immediately upon receipt.

6. CATERING AND OPTIONAL EXTRAS

If you require services or any other optional extras as part of Your Function Package, then this may be arranged at the time Your Booking is made. Such orders can be made at a later date but if made within 2 weeks of the Event Date, whilst every effort will be made, availability is not guaranteed and extra costs for delivery may apply.

7. LOSS, DAMAGE AND CODES OF CONDUCT

- 7.1 It is a condition of the Booking that You and each member of Your Party must observe Our Codes of Conduct at all times when visiting the Venue.
- 7.2 You shall be liable to Us (on a full indemnity basis) for Our costs, losses, fines, penalties or other liabilities resulting from any loss of or damage to property at the Venue or a breach of the terms of the Booking caused either by You or any member of Your Party whether deliberate or accidental or through negligence or otherwise.
- 7.3 You shall not, and shall procure that each of Your Party shall not, act in an illegal manner or in a manner which may cause us to be in breach of any law or the terms of Our license for the sale of alcohol or for music and dancing at the Venue.

8. CHANGES AND CANCELLATIONS BY US

- 8.1 We may cancel a Booking if:
- 8.1.1 We reasonably believe the fulfilment of the Booking by Us may result in damage to the Venue (or any part of it);
 - 8.1.2 We reasonably consider the fulfilment of the Booking may have an adverse effect on the good name and reputation of the Venue;
 - 8.1.3 You (being an individual and either of You if more than one person) become bankrupt or subject to any circumstances which we reasonably consider mean You will be unable to pay the Price in full;
 - 8.1.4 You (being a company) becomes insolvent or unable to pay Your debts when due or winding up proceedings are commenced in relation to You or if an administrator or administration receiver is appointed over You and Your affairs;
 - 8.1.5 the Venue is unable (or is likely to be unable) to fulfil all or any material part of its obligations in relation to the Booking as a result of circumstances beyond its reasonable control;
 - 8.1.6 You fail to make any payment in relation to the Booking when such payment is due; or
 - 8.1.7 You are in material breach of the Booking.
- 8.2 In the event of cancellation by Us pursuant to conditions 8.1.1 or 8.1.5, we will refund any Deposit or other amounts paid by You in relation to the Function Package but otherwise we shall have no further liability to You for such cancellation.
- 8.3 Occasionally, We have to make changes to and correct errors in our brochure and other details both before and after bookings have been confirmed bookings. Whilst We always endeavour to avoid changes, we must reserve the right to do so. Most changes are minor. Occasionally, We have to make a "significant change". If We have to make a significant change, We will tell you as soon as possible. If there is time to do so before Your Event Date, We will offer You the choice of the following options:
- 8.3.1 (for significant changes) accepting the changed arrangements; or
 - 8.3.2 purchasing an alternative Function Package from Us, of a similar standard to that originally booked if available. We will offer You at least one alternative Function Package of equivalent or higher standard for which you will not be asked to pay any more than the price of the original Function Package. If the Price for this package is lower than the original Price, We will refund the difference; or
 - 8.3.3 cancelling the Booking in which case You will be entitled to a full refund of any part of the Price which you have paid to Us. The options set out in condition 8.3 are not available where any change made is a minor one.
- 8.4 Provided We comply with Our obligations to You in accordance with this condition 8 we shall have no further liability to You for any changes to or cancellations of Your Booking.

9. WARRANTY AND LIMITATION OF LIABILITY

- 9.1 We warrant to You that the Function Package will be provided using reasonable care and skill and, as far as reasonably practicable, in accordance with the Booking. Where We supply in connection with the provision of the Function Package any goods or services supplied by a third party or, utilise any facilities provided by a third party, We give no warranty, guarantee or other terms as to their quality, fitness for purpose or otherwise.
- 9.2 Except as provided in condition 9.5, We shall not be liable to You by reason of any representation (unless fraudulent), or any implied warranty, condition or other term, or any duty at common law, or under the express terms of the Booking for any Excluded Loss or other claims which arise out of or in connection with the provision of the Function Package (including any delay in providing or failure to provide the Function Package) except as expressly provided in these conditions.
- 9.3 Our liability to You arising out of or in connection with the Booking shall be limited to the aggregate of the amount of the Price paid by You to Us in connection with the Booking.
- 9.4 We shall not be liable to You or be deemed to be in breach of the Booking by reason of any delay in performing, or any failure to perform, any of Our obligations in relation to the Booking, if the delay or failure was due to any cause beyond Our reasonable control.
- 9.5 Nothing in the Booking or in these conditions shall have the effect of limiting or excluding and liability;
- 9.5.1 for death or personal injury caused by our negligence;
 - 9.5.2 for fraudulent misrepresentation by Us; or
 - 9.5.3 which cannot be excluded or limited by law.

- 9.6 Where You are dealing with Us as a consumer, Your statutory rights are not affected by either the terms set out in the Booking or these conditions.
- 9.7 We accept no liability for any loss of or damage to any item of property, equipment or furniture whatsoever which is brought to the Venue by You, any person authorised to do so on Your behalf or by any member of Your Party. All such items of property must be removed from the Venue at the end of the Function Package

10. GENERAL

- 10.1 You may not assign the Booking or any part of it without Our prior written consent.
- 10.2 We shall have no liability to You under the Booking if We are prevented from or delayed in performing Our obligations under the Booking or from carrying on Our business by acts, events, omissions or accidents beyond Our reasonable control, including strikes, lock-outs or other industrial disputes (whether involving Our workforce or any other party), failure of a utility service or transport network, act of God, war, riot, civil commotion, malicious damage, compliance with any law or governmental order, rule, regulation or direction, accident, breakdown of plant or machinery, fire, flood, storm or default of suppliers or sub-contractors.
- 10.3 No variation of the Booking or these conditions shall be valid unless it is in writing and signed by or on behalf of each of the parties.
- 10.4 A waiver of any right under the Booking is only effective if it is in writing and it applies only to the party to whom the waiver is addressed and the circumstances of which it is given.
- 10.5 If any provision (or part of a provision) of the Booking is found by any court or administrative body of competent jurisdiction to be invalid, unenforceable or illegal, the other provision will remain in force.
- 10.6 Each of the parties acknowledges and agrees that, in entering into the Booking it does not rely on any undertaking, promise, assurance, statement, representation, warranty or understanding (whether in writing or not) of any person (whether party to these terms and conditions or not) relating to the subject matter of the Booking, other than as expressly set out in the Booking
- 10.7 The Booking is made for the benefit of the parties to it and (where applicable) their successors and permitted assigns and is not intended to benefit, or be enforceable by, anyone else.
- 10.8 Notice given under the Booking shall be in writing, sent for the attention of the person, and to the address or fax number, given in the Booking (or such other address, fax number or person as the relevant party may notify to the other party) and shall be delivered personally, sent by fax, e-mail or sent by pre-paid, first class post or recorded delivery. A notice is deemed to have been received, if delivered personally, at the time of delivery, in the case of fax or e-mail at the time of transmission, in the case of pre-paid first class post or recorded delivery, 48 hours from the date of posting and, if deemed receipt under this condition 10.8 is not within business hours meaning 9:00am to 5:00pm Monday to Friday on a day that is a business day), at 9:00am on the first business day following delivery. To prove service, it is sufficient to prove that the notice was transmitted by fax or e-mail to the fax number or e-mail address of the party or, in the case of post, that the envelope containing the notice was properly addressed and posted.
- 10.9 The Booking and any of dispute or claim arising out of or in connection with it or its subject matter, shall be governed by, and construed in accordance with, the law of England and Wales.
- 10.10 The parties irrevocably agree that the courts of England and Wales shall have exclusive jurisdiction to settle any dispute or claim that arises out of or in connection with the Booking or its subject matter.



Morley Hayes
Main Road, Morley, Derbyshire, DE7 6QA

Telephone: 01332 782005
Email: events@morleyhayes.com
www.morleyhayes.com