

Morley Hayes

HOTEL GOLF RESTAURANT

Dear

Thank you for your valued enquiry. Morley Hayes is a stunning country farmstead, tastefully enhanced and converted into function suites with a restaurant, bar and golf courses, providing the perfect venue for those special occasions.

The Morley Hayes Hotel offers four star accommodation with suites, family rooms and executive bedrooms, all fully air-conditioned with private balconies, terraces and luxurious bathrooms.

Set amongst acres of beautiful parkland golf course, Morley Hayes provides an ideal location for private dining and celebrations alike.

Enclosed is a copy of our function menus for private events. We offer a range of set courses or alternatively you can create your own individual menu tailored to suit your requirements.

Prices are inclusive of:

- Room Hire
- White linen or Dunilin Serviettes co-ordinated to your colour scheme
- Table linen (coloured linen subject to a surcharge)
- Discounted rates available for you and all your guest (rooms must be booked directly with the hotel and are subject to availability)
- Dedicated events management and function team
- Cake stand (round or square available) and knife
- Private bar (with late licence)
- Security patrolled car parking
- VAT

Maximum Room Capacities are as follows:	Sacheverell	de Ferrers	Pavilion Suite
Dinner	132	64	108
Dinner Dance	96	64	90
Buffet	150	120	130

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

Kindest regards,

Sarah Gadsby
Events Manager

Morley Hayes



FUNCTION BROCHURE

Price List and Terms 2018

Real food – deliciously local

Here at Morley Hayes we are extremely passionate about the food that we serve.

We believe it is important to know where our produce comes from and as such where possible we use good quality locally grown fruit and vegetables; with meat reared using traditional grazing methods within Derbyshire and Nottinghamshire.

We have supported and built long standing relationships with our local suppliers and with our chef's extensive knowledge and experience we only offer the finest food produced using exceptional local produce.



THE MORLEY WOOD MENU

£45.60 2018

One menu option to be chosen for the whole party (with the exception of guests with special dietary requirements)

STARTER

Roasted plum tomato soup, crème fraîche, parmesan croutons (v)

Compressed watermelon and galia, rose and pomegranate syrup (v)

Roasted field mushroom, sage Derby, crispy bacon and herb crumble, endive and rocket salad

Country vegetable soup, rustic thyme croutons (v)

MAIN COURSE

Traditional roast chicken breast, homemade lemon and thyme stuffing, chipolata wrapped in streaky bacon

Broomfield honey glazed loin of local pork, sage and apple compote, cider gravy

Roasted chicken breast, pesto crumb, cherry tomato compote, white wine and shallot cream

Roasted fillet of salmon, French style peas, crushed new potatoes
(no further potato option available)

Ratatouille of roasted Mediterranean vegetables, white bean and rosemary mash (v)

Served with a selection of seasonal vegetables and potatoes of the day (unless otherwise stated)

PUDDING

Raspberry and prosecco cheesecake, vanilla cream

Profiteroles filled with bailey's cream, jugs of warm chocolate sauce
(served in glass bowls to the centre of the tables for guests to help themselves)

French apple tart, vanilla cream, warm caramel sauce

Meringue roulade, white chocolate cream, strawberries, with jugs of double cream
(served in the centre of the tables for guests to help themselves)

Freshly made coffee or tea with mints



THE HAYES WOOD MENU

£48.30 2018

One menu option to be chosen for the whole party (with the exception of guests with special dietary requirements)

STARTER

Cream of leed soup, whipped cream, crispy bacon

Grilled goat's cheese on toast. pear amd watercress salad. caramelised pecans (v)

Tropical salad, passion fruit and mango sorbet, lime syrup (v)

Classic fishcake, pea puree. tartar sauces, pea shoots

Salmon, hake, haddock

MAIN COURSE

Slow braised daube of beef, shallot and bacon mash, red wine gravy, crispy fried onions

(no further potato option available)

Corn fed chicken breast, filled with a wild mushroom farce, truffle potatoes, brandy cream sauce

(no further potato option available)

Roasted leg of British lamb, sea salt and rosemary scented potatoes, redcurrant and white wine sauce

(no further potato option available)

Seared fillet of sea bass, tartar sauce mash, roasted tomatoes, butter sauce

(no further potato option available)

Morroccan cauliflower tagine, almond couscous, date syrup (v)

Served with a selection of seasonal vegetables

PUDDING

Lemon posset, seasonal berry compote, madeleine

Sticky toffee pudding, caramelised walnuts, jugs of toffee sauce, lightly whipped double cream

(one large dish served at your table)

Raspberry meringues, macerated strawberries, strawberry coulis, Chantilly cream

Chocolate mousse, espresso sorbet, mascarpone cream

Freshly made coffee or tea with mints



THE LITTLE WOOD MENU

£48.30 2018

One menu option to be chosen for the whole party (with the exception of guests with special dietary requirements)

STARTER

Morley Hayes fish smokie

Hot smoked haddock, prawns, salmon, cheese sauce, parmesan and parsley crumb

Roasted butternut squash soup, smoked chilli crème fraîche (v)

Classic chicken liver parfait, golden raisin and apple compote, toasted brioche

Spicy prawn salad, glass noodles, shredded spring onions, toasted sesame seeds, chilli and lime

MAIN COURSE

Roast sirloin of English beef, homemade Yorkshire pudding, herb roasted potatoes, port and thyme gravy, pots of horseradish sauce on the tables - **Supplement of £2.50** (no further potato option available)

Fillet of gilthead bream, crab crushed potatoes, lemongrass cream sauce
(no further potato option available)

British shank of lamb slow cooked with Rioja, potato and shallot mash, balsamic and mint jus
(no further potato option available)

Guinea fowl, blueberry and red cabbage puree, braised kale

Sweet potato, coconut and cashew nut curry, yellow basmati rice, tomato sambal (v)

Served with a selection of seasonal vegetables

PUDDING

Warm limoncello and almond polenta cake, blueberry compote, Chantilly cream

Tipsy trifle with sponge cake soaked in Drambuie, vanilla custard, raspberries, and cream
(served in glass bowls to the centre of the tables for guests to help themselves)

Warm chocolate pudding, pistachio nut ice cream

Vanilla panna cotta, strawberry jelly, strawberry meringue, baby basil

Freshly made coffee or tea with homemade chocolates



THE BLUEBELL MENU

£56.50 2018

One menu option to be chosen for the whole party (with the exception of guests with special dietary requirements)

STARTER

Sharing platter - **Supplement of £2.50**

Mortadella sausage, buffalo mozzarella, sun blushed tomatoes, figs, garlic bread, crispy squids, aioli, olives

Classically served salmon smoked in Bolsover, lemon, caper and shallot dressing

Tomato and basil pesto tart, buffalo mozzarella (v)

MAIN COURSE

Whole joint of roast sirloin of English beef – carved at the table by a nominated carver on the table Homemade Yorkshire pudding, duck fat and marmite roasted potatoes, caramelised onion gravy, homemade horseradish cream
(no further potato option available) – **Supplement of £5.00**

For tables of 7 and over

Fillet of halibut, celeriac fondants, celeriac puree, devilled brown shrimps

Rack of English lamb with basil crust, dauphinoise potatoes, seasonal greens
(no further potato option available)

Harissa roasted vegetables, tabbouleh, coconut yoghurt (v)

Served with a selection of seasonal vegetables

PUDDING

Paris brest

*Choux pastry, banana and chocolate, caramelised almonds
(one large pastry served to the table)*

Glazed passion fruit tart, mango sorbet, coconut cream

A trio of lemon desserts - **Supplement of £3.50**

Warm lemon and polenta cake, lemon and elderflower Eton mess, lemon sherbet sorbet

Freshly made coffee or tea with petit fours



ADDITIONAL ITEMS

SORBET COURSE

£4.65 2018

Mojito with sugared mint leaves

Pimms

Gin and tonic

Pink grapefruit

Mango and passion fruit

Strawberry sorbet with pink champagne

CHEESE COURSE

£9.10 2018

A slate platter of three British cheeses, biscuits, celery and grapes
(one platter to be served to the table)

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 coordinators who will be able to offer alternative choices.



CHILDREN'S MENU

£17.00 2018

Children will be classed as 12 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

STARTER

Cantaloupe melon, minted strawberries (v)

Garlic and herb dough balls, sour cream (v)

Warm nachos, tomato salsa, cheddar cheese (v)

Crispy sweet potato wedges, mayonnaise, tomato relish (v)

MAIN COURSE

Homemade chicken fillets, potato wedges, buttered peas

Penne pasta, tomato sauce, cheesy garlic bread (v)

Homemade cod fish fingers, potato wedges, buttered peas

Sausage and mash, buttered peas

PUDDING

A trio of Bluebell Farm ice cream, lirol wafer

Fresh fruit salad

Strawberry jelly, Bluebell Farm vanilla ice cream

Chocolate brownie and banana sundae, whipped cream

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.



CARVERY FUNCTION MENU AVAILABLE IN THE PAVILION SUITE

£51.95 PER PERSON 2018

(A minimum of 40 guests and maximum of 70 guests is required for this option)

STARTER *(please make one selection)*

Compressed watermelon and galia, rose and pomegranate syrup (v)

Classic fishcake, pea puree tartar sauce, pea shoots

Salmon, hake, haddock

Country vegetable soup, rustic thyme croutons (v)

Roasted plum tomato soup, crème fraîche, parmesan croutons (v)

Classic chicken liver parfait, golden raisin and apple compote, toasted brioche

Morley Hayes fish smokie

Hot smoked haddock, prawns, salmon, cheese sauce, parmesan and parsley crumb

MAIN *(please make two meat selections)*

Broomfield honey glazed loin of local pork, apricot and rosemary stuffing, apple compote, cider gravy

Roast sirloin of English beef, homemade Yorkshire pudding, herb roasted potatoes, port and thyme gravy,

pots of horseradish sauce on the tables *(no further potato option available) (supplement of £5.00)*

Roasted leg of English lamb with sea salt and rosemary, and a redcurrant and white wine sauce

Roasted breast of turkey, sage and onion stuffing, chipolata wrapped in streaky bacon

VEGETARIAN *(please make one selection available for vegetarians only)*

Ratatouille of roasted Mediterranean vegetables, white bean and rosemary mash (v)

Moroccan cauliflower tagine, almond couscous, date syrup (v)

Sweet potato, coconut and cashew nut curry, yellow basmati rice, tomato sambal (v)

Harissa roasted vegetables, tabbouleh, coconut yoghurt (v)

All main courses served with roast potatoes, new potatoes and seasonal vegetables

PUDDING *(please make one selection)*

Profiteroles filled with bailey's cream, jugs of warm chocolate sauce

(served in glass bowls to the centre of the tables for guests to help themselves)

Raspberry and prosecco cheesecake, vanilla cream

Meringue roulade, white chocolate cream, strawberries, with jugs of double cream

(served in the centre of the tables for guests to help themselves)

Bakewell tart, raspberry sauce, clotted cream

Apple and Somerset cider crumble, oat and cinnamon crumb, jugs of vanilla custard

(one large dish of crumble served at your table)

ADDITIONAL CHEESE COURSE

£9.10 PER PERSON 2018

A slate platter of three British cheeses, biscuits, celery and grapes *(one platter to served to the table)*

TO FINISH

Freshly made coffee or tea with mints

£3.30 2018

Freshly made coffee or tea with mini macaroons

£3.85 2018

Freshly made coffee or tea with handmade chocolates

£4.95 2018

A selection of herbal and fruit teas and decaffeinated coffee available upon request

COLD SERVED BUFFET

Please choose a selection of two main courses and three salads at a price of £28.80 PER PERSON
Additional items may be added at: Main courses £5.95 PER PERSON / Salads £3.45 PER PERSON

SELECTION OF MAIN COURSES *(please choose two)*

Home roasted ham glazed with orange, cloves and maple syrup with a selection of mustards
Lemon, honey, and sesame glazed chicken breast, Asian dressing of chili, ginger and mango
Smoked haddock, crème fraiche and leek tart
Roast topside of Derbyshire beef with horseradish cream and watercress
Roasted Moroccan chicken breast pomegranate dressing, shredded pickled carrot and orange
Poached fillet of salmon served with a watercress salad and roasted tomato and basil mayonnaise
Tandoori chicken skewers with a cucumber, mint and coriander dressing
Broccoli and stilton tart with walnut pastry

SELECTION OF VEGETARIAN MAIN COURSES *(please choose two)*

Fresh fig and goat's cheese filo tart pine nuts, balsamic syrup dressing (v)
Spanish tortilla with potato, pepper, and smoked paprika (v)
Individual mozzarella, basil and plum tomato terrines (v)
Wild mushroom, tarragon and crème fraiche tart (v)

SALAD BOWLS *(please choose three)*

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
Moroccan style couscous salad couscous mixed with roasted peppers, courgettes, aubergine, onions, apricots, roasted lemon
Chick pea salad with red onions, chillies, and feta cheese
Vegetable Niçoise salad cherry tomatoes, French beans and olives, anchovy dressing
Wasabi brown rice salad roasted butternut squash, pomegranate and rocket
Greek salad, olives, feta cheese, tomatoes, cucumber, red onion and oregano and lemon dressing

All served with freshly baked bread and butter, and either potato salad, hot baby potatoes with minted butter, roasted baby potatoes with rosemary and sea salt or mini jacket potatoes.

A starter or pudding can be chosen from the function menus to compliment your buffet



HOT SERVED BUFFET

Please choose a selection of two main course and three salads at a price of £28.80 PER PERSON
Additional items may be added at: Main Course £5.95 PER PERSON / Salads £3.45 PER PERSON

SELECTION OF MAIN COURSES *(please choose two)*

Lamb and mint pie with rough puff pastry crust

Classic Beef stroganoff served with steamed basmati rice (£2.50 supplement)

Morley Hayes layered fish pie with spinach, sliced potatoes, and a crispy herb crumbs

Kedgeree with natural smoked Grimsby haddock, salmon, egg and basmati rice

Traditional beef lasagna

Tandoori chicken skewers with a cucumber, mint and coriander salad

Classic pan fried chicken with cream, white wine and tarragon sauce

Parmesan crumbed chicken breast with red pepper pesto dressing

SELECTION OF VEGETARIAN MAIN COURSES *(please choose two)*

Parmigiana (v) aubergine, parmesan and tomato bake

Thai green vegetable curry, deep fried basil, steamed jasmine rice (v)

Portobello mushroom and porcini pie, caramelised onion and Madeira gravy (v)

Roasted sun blushed tomato and goat's cheese tart with a polenta crust, baby spinach and chive salad (v)

SALAD BOWLS *(please choose three)*

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

Moroccan style couscous salad couscous mixed with roasted peppers, courgettes, aubergine, onions, apricots, roasted lemon

Chick pea salad with red onions, chillies, and feta cheese

Vegetable Niçoise salad cherry tomatoes, French beans and olives, anchovy dressing

Wasabi brown rice salad roasted butternut squash, pomegranate and rocket

Greek salad, olives, feta cheese, tomatoes, cucumber, red onion and oregano and lemon dressing

All served with freshly baked bread and butter, and either potato salad, hot baby potatoes with minted butter, roasted baby potatoes with rosemary and sea salt or mini jacket potatoes.

A starter or pudding can be chosen from the function menus to compliment your buffet

AFTERNOON TEA

£19.25 PER PERSON

A selection of freshly made cucumber, locally smoked salmon with lemon, free range egg mayonnaise and ham finger sandwiches served on farmhouse brown and white bread

Homemade scone with raspberry jam and clotted cream

Chocolate éclair

A cake stand of traditional afternoon cakes

Freshly made tea, fruit tea or coffee

MAKE IT EXTRA SPECIAL

CHAMPAGNE AFTERNOON TEA

A glass of house champagne £9.75 PER GLASS

A glass of Moët et Chandon champagne £12.35 PER GLASS

Afternoon Tea became popular around 1841 when Anna Maria Russell, 7th Duchess of Bedford, requested that tea and cakes should be served in the Afternoon to tide her over until her evening meal, as time passed and she began to invite friends to partake of tea with her, creating this social event we know and love today.



FINGER BUFFET After wedding evening celebration menu

7 ITEMS £18.10 2018

8 ITEMS £19.15 2018

9 ITEMS £20.20 2018

Please select your items from the below list:

(sandwiches must be one of your options)

Accompanied by potato crisps

Freshly made selection of sandwiches and wraps

Marinated chicken and red pepper skewers* with chilli jam

Thick cut onion rings* (v) with smoky BBQ sauce

Lamb kofta* with harissa yoghurt

Seasoned jacket potato wedges* (v) with smoked bacon mayo

Belly pork bites*, apple sauce

Breaded mushrooms*(v) with a garlic mayonnaise

A selection of mini Indian appetisers* (v) with mango chutney and mini poppadoms

Mini margarita pizza's*

Mississippi southern fried chicken* with smoky BBQ sauce and St Agur buttermilk

Garlic cheese bread* (v)

Scampi* with tartare sauce

Mini sausages wrapped in bacon* with chilli jam

Owen Taylor's award winning pork, chicken and stuffing pork pie with Mr Pitchfork's piccalilli

Mini bacon and Aberdeen Angus cheese burger*

Warm Owen Taylor's sausage rolls*

Fisherman's platter of the day* a selection of four battered, breaded and grilled seafood with mushy pea dip and tartare sauce *(classed as two items)*

Mediterranean Meze, Turkish sausage, Humus, falafel, cucumber yoghurt, fried aubergine, tomato and onion dip, olives, breads, feta, yoghurt and dill dip *(classed as two items)*

Items marked * are served hot

Items marked (v) are suitable for vegetarians

PUDDINGS Something sweet to follow

Chocolate iced mini doughnuts

A selection of mini cakes

Seasonal fresh fruit plate

A slate of three British cheeses, biscuits, celery and grapes

£3.30 PER PERSON 2018

£3.85 PER PERSON 2018

£4.70 PER PERSON 2018

£9.10 PER PERSON 2018

The finger buffet is not available as a daytime wedding menu



PORK ROAST SUPPER After wedding celebration evening buffet menu

£17.55 PER PERSON 2018

Carved loin of local pork and pulled pork shoulder with crackling
Soft floured bap (v)
Traditional sage and onion stuffing
Chunky Bramley apple sauce (v)
Roast potatoes (v)
Mixed salad shredded mixed salad leaves, tomatoes, cucumber, red onion, parsley, house dressing (v)
Coleslaw (v)

Not available as a daytime wedding menu

BARBEQUE PARTY MENUS After wedding celebration evening menu

CLASSIC DERBYSHIRE BARBECUE £20.50 PER PERSON 2018

Local pork and apricot sausage
Derbyshire beef burger, brioche bap, tomato relish, sliced pickled gherkins
Garlic and rosemary chicken breast
Mixed salad, shredded mixed salad leaves, tomatoes, cucumber, red onion, parsley, house dressing (v)
Coleslaw (v)
Roasted new potatoes (v)
Warm bread rolls and butter (v)
A selection of condiments

AMERICAN BARBECUE £20.50 PER PERSON 2018

4oz / 113g rib eye steak
Cajun rubbed chicken breast
Pulled pork
Green salad, gem lettuce, avocado, green peppers, spring onions and cucumber (v)
American slaw (v)
Sweet potato wedges (v)
Cornbread (v)
Barbecue beans (v)

Vegetarian option available upon request.

All barbecues will be served for a duration of one and a half hours.

Not available as a daytime wedding menu.



LATE NIGHT FEAST (only available as a late snack to be served at midnight)

Derbyshire bacon baps	£7.15 2018
Owen Taylor's sausage cobs, caramelised onions	£7.15 2018
Classic beef burgers served in a brioche bun, red onion chutney	£7.55 2018
Chicken kebab, flat breads, mint yoghurt	£8.55 2018
A platter of three British cheeses, biscuits, celery and grapes	£9.10 2018

MUSIC AND ENTERTAINMENT

During your wedding we can provide a range of background music. Should you wish to listen to our selection please do not hesitate to make an appointment with one of our co-ordinators. Alternatively you are very welcome to provide your own music on a CD.

For your special event why not choose to have our preferred DJ. He will be able to play to your exact tastes to create the perfect atmosphere. A form is provided for you to select the types and eras of music to be played and also request or dedicate any particular songs for your guests.

Our preferred DJ can play until 1.00am on a Friday and Saturday, and until 12.30am on a Sunday to Thursday.

£290.00 2018

You are welcome to bring in your own entertainment. However, they must bring their own equipment and provide us with a copy of their PAT certificate. If you do chose your own DJ they can play until 12.30am on a Friday and Saturday, and until 12.00 midnight on a Sunday to Thursday.



2018 PLATES OF SMALL BITES

Whilst 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	£4.95 2018
Prawn crackers (v) sweet chilli sauce	
Salted and roasted spiced almonds (v)	
Buckets of warm cheese straws with black sesame seeds and parmesan, local chutney (v)	
Freshly hand cut crisps (v)	
A selection of olives (v)	
Whitby scampi, tartare sauce	
Sesame seed mini sausages, honey and mustard dip	
New potato wedges, bacon jam mayo	
Mini cheese and ham toasties	
Shots of summer tomato soup or Butternut squash and ginger soup	

2018 CANAPÉS

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

Selection of 3 canapés	£6.95 PER PERSON 2018
Selection of 4 canapés	£9.00 PER PERSON 2018
Selection of 5 canapés	£11.30 PER PERSON 2018

COLD SELECTION

Salmon smoked in Bolsover, cream cheese and rocket club sandwich
Classic chicken liver parfait, bitter orange jelly and crispy chicken skins, toasted brioche
Classic mini prawn cocktail on a canapé spoon
Carpaccio of of venison, pickled blackberry gel, horseradish cream, crispy shallots
Savoury goat's cheese cheesecake, red onion chutney (v)
Salmon terrine, shallot, capers and pickled lemon
Pea and feta frittata, summer herbs, homemade chutney (v)

WARM SELECTION

Mini Yorkshire pudding filled with aged Derbyshire beef, watercress and horseradish sauce
Tempura battered fish and chips, wasabi mayo
Skewers of classic chicken satay or beef satay
Thai fish cake, sweet chilli and lime leaf dipping sauce on a banana leaf
Turkish lamb koftas, pine nuts, apricots and harissa, mint yoghurt
Warm wild mushroom gougère (v)
Haggis bonbons, whiskey cream
Sweet potato and onion bhaji, mango chutney
Confit belly pork, fermented apple sauce
Mini baked new potatoes, sour cream and Avruga caviar

DRINK PACKAGES

BRONZE

£18.15 2018

Reception Drink: 1 glass per person

Bucks Fizz

Sparkling White Wine

Sparkling Rosé

Mulled Wine

(please make one selection from the above)

Wine to be served with the meal: ¼ bottle per person

House French Red

House French Medium or Dry White

House Rosé

Toast: 1 glass per person

Cavalier Blanc de Blanc, Brut, Demi-Sec or Rosé

(please make one selection from the above)

SILVER

£23.80 2018

Reception Drink: 1 glass per person

Reception drinks as above or

Sea breeze

Mojito

Peach bellini

Strawberry bellini

Moscow mule

Sangria

(please make one selection from the above)

To include complimentary freshly hand cut crisps

Wine to be served with the meal: ½ bottle per person

House French Red

House French Medium or Dry White

House Rosé

Toast: 1 glass per person

Prosecco

Cavalier Blanc de Blanc, Brut, Demi-Sec or Rosé

(please make one selection from the above)

GOLD

£30.95 2018

Reception Drink: 1 glass per person

Reception drinks as above or

House Champagne

Pimms Royale

Classic Champagne Cocktail

(please make one selection from the above)

To include a complimentary selection of 3 small bites

Wine to be served with the meal: ½ bottle per person

House French Red

House French Medium or Dry White

House Rosé

Toast: 1 glass per person

House Champagne



2018 BESPOKE RECEPTION DRINKS

All prices are per glass. A minimum of one glass per person to be offered.

Instead of choosing one of our drinks packages you are very welcome to create your own package from the list below of reception drinks, wine and toast.

	PER GLASS
House French Red, or House French Medium/Dry White Wine	2018 £4.35
Sparkling Wine (demi sec, brut or rosé)	£6.60
Bucks fizz a refreshing mix of fresh orange juice and sparkling white wine	£6.60
Sea breeze vodka, cranberry juice and grapefruit juice served in a tall glass with ice	£7.10
Moscow mule refreshing ginger beer mixed with vodka and served in a tall glass with ice	£7.10
Peach bellini peach purée slowly topped with prosecco	£7.10
Strawberry bellini strawberry purée, slowly topped with prosecco	£7.10
Mojito crushed mint leaves, sugar and lime, mixed with white rum and poured over ice, topped with soda water and garnished with a fresh mint sprig	£7.10
Strawberry daiquiri Strawberry liqueur/schnapps, fresh strawberries, white rum, lime juice	£7.10
Sangria red wine, orange juice, lemonade and fresh mint, slices of orange and lime with ice	£7.10
Hibiscus cocktail a hibiscus flower that has been preserved in syrup is dropped into the bottom of a champagne flute then topped with sparkling wine	£7.65
Kir royal sparkling white wine laced with crème de cassis	£7.65
Pimms and lemonade a classic thirst-quenching drink served with cucumber and a sprig of fresh mint, over ice	£7.85
Mulled wine a blend of smooth red wine and aromatic spices	£6.60
Hot toddy whisky, honey, lemon and hot water served with a touch of local Broomfield honey	£6.75
Christmas cranberry gimlet cranberry cordial, gin and a twist of orange	£6.75
Sherry Harvey's Bristol Cream (sweet) Harvey's Club Amontillado (medium) Tio Pepé (dry)	£4.35 £4.35 £4.35
CHAMPAGNE House Champagne Moët et Chandon Champagne	£9.75 £12.35
Classic champagne cocktail House champagne laced with cognac	£11.30
Pimms royale simple yet stylish cocktail; pimms topped with house champagne	£10.75

NON ALCOHOLIC RECEPTION DRINK is served as an accompaniment to all reception drinks

Fresh Orange Juice <i>per jug</i>	£5.20
Elderflower cordial and sparkling water per glass	£1.50
Shirley Temple <i>per jug</i> Ginger beer, grenadine and lime	£5.70
Saint clements <i>per jug</i> orange juice and bitter lemon soda	£5.50
Jamaican breezer <i>per jug</i> pineapple juice, orange juice, soda, lime and fresh mint	£5.50
Pomegranate cocktail <i>per jug</i> club soda, orange juice, lime and pomegranate juice	£5.70

If the weather is fine, drinks will be offered to your guests on the lawns, in the gardens or the courtyard

WINE LIST

A minimum of one glass per person to be offered.

An alternative to putting bottles of wine on the tables is to tell us how many glasses you wish your guests to have. You will then be charged for the total estimated number of bottles we think you will use on the day. On the day we will keep count of the bottles. We will then reimburse you after the event if we have over-estimated or we will send an invoice if we have under estimated.

As a general rule normally we estimate four glasses of wine per bottle and five glasses of sparkling wine/champagne per bottle. Guests who choose not to have a glass of wine with their meal will be offered a soft drink as an alternative.

HOUSE WINES	Our house wines are of the highest of standard	PER BOTTLE
		2018
French Dry White – Cuvée Paul Simon		£18.25
French Medium White – Cuvée Paul Simon		£18.25
French Red – Cuvée Paul Simon		£18.25
German Medium Sweet White – Liebfraumilch		£18.25
Grenache Syrah Rosé		£21.90
Ocean Point Shiraz		£24.70
Ocean Point Chardonnay		£24.70

WHITE WINES

Lavilla Nanni Pinot Grigio, medium body with a light fruity bouquet	£21.65
La Pintora Sauvignon Blanc, an easy drinking Chilean wine	£24.60
The Crossings Malborough Sauvignon Blanc, bright with powerful aromas of passion fruit and tropical notes	£35.60
Chablis, fresh, supple and very fruity	£42.90

RED WINES

Castel torre Merlot, bright, ruby red in appearance with a nose of fresh berry fruit	£21.70
La Pintora Cabernet Sauvignon, a simple, un-oaked style wine	£24.60
Las Olas Malbec, an intense red with remarkable aromas	£30.90
Carlos Serres Crianza Rioja, aromas of mature red fruit and spice	£36.90
The Crossings Pinot Noir, a wine that is generous but always elegant in style	£38.85

ROSÉ WINE

Boulevard White Zinfandel Rosé, medium sweet taste	£24.60
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BOTTLED WATER

Sparkling water	£4.10
Still water	£4.10

DESSERT WINE

Marques De Caceres, a medium sweet wine with vivid bright straw colour	£24.50
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TOAST

a minimum of one glass per person to be offered.

Cavalier Blanc de Blanc Brut NV light, dry French sparkling with a clean fresh finish	£29.75
Cavalier Blanc de Blanc, Demi Sec NV light easy drinking medium style French sparkling wine	£29.75
Cavalier Rosé Sec NV soft and fruity pink sparkling wine from France – not too dry	£29.75
Prosecco Siva delicate, elegant aromatic bouquet with distinctive fruity notes	£30.30
House Champagne	£46.85
House Rosé Champagne	£51.80
Moët et Chandon classic champagne, distinctive, dry, light and graceful	£60.65
Bollinger Special Cuvée graceful quality for the special occasion	£77.00
Dom Perignon Vintage Champagne	£152.15

a special treat for the bride and bridegroom and the top table guests.

Reputably the best champagne in the world.

BOOKING PROCEDURES, Rules and code of conduct for function packages

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: Sacheverell : 60 De Ferrers : 40 Pavilion : 60
5. Minimum numbers for weekday/Sunday Functions are: Sacheverell : 50 De Ferrers : 30 Pavilion : 50
6. Maximum guests for a buffet, casually seated, are: Sacheverell : 150 De Ferrers : 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.
15. The evening buffet will be cleared away at Midnight as required by the Environmental Health Office.

ENTERTAINMENT

16. If you have chosen our in house musical entertainment our function suite bars are licensed until 12.30 am Friday and Saturday and 12.00 midnight on Sunday to Thursday.
17. If you have chosen outside musical entertainment our function suite bars are licensed until 12.00 midnight Friday and Saturday, and 11.30 pm on Sunday to Thursday.
18. Musical entertainment must continue for 30 minutes after last orders.

ACCOMMODATION

19. 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.
20. All rooms are subject to availability.
21. Rooms will be available to check in from 3.00pm onwards.
22. Guests must check out of the room by 11.00am.
23. 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.
24. In the event of a cancellation a full charge is made if the cancellation is made after 3pm the day before arrival.

GENERAL

25. 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.
26. Morley Hayes does not produce table plans or guests place name cards, these must be supplied by you or a supplier.
27. Metallic confetti as table decorations and throwing either within the premises or the grounds is prohibited.
28. We are happy for your guests to throw bio-degradable confetti, within the grounds, following a ceremony.
29. 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.
30. Balloons must be blown up prior to the delivery to Morley Hayes.
31. Sizes of chairs must be checked prior to the ordering of any chair covers.
32. 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.
33. Baby naming ceremonies will incur a ceremony charge of £230.00 for the De Ferrers Suite and Pavilion suite and £320.00 for the Sacheverell Suite.
34. We do not allow fireworks, however we do allow silent fireworks
35. We do not allow Chinese Lanterns.
36. We recommend that you consider taking out insurance in relation to your event in order to protect yourself against any unforeseen circumstances.
37. Our prices and terms and conditions are for 2018 only and could be subject to change from 1st January 2019.

MORLEY HAYES LEISURE LIMITED
TERMS AND CONDITIONS FOR FUNCTION
PACKAGES

1 DEFINITIONS

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 6DG;

“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 6DG;

“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 £250 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 91-182 days prior to the Event Date	25% of the Price
Between 56-90 days prior to the Event Date	50% of the Price
Between 28-55 days prior to the Event Date	75% of the Price
Less than 28 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 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 5:30pm 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.





AGREEMENT FOR THE PROVISION OF FUNCTION PACKAGE

BOOKING DETAILS

Date of event _____

Function suite _____

Start time _____ End time _____

Deposit _____ Estimated numbers _____

Your details _____

Name _____

Address _____

Contact name _____

Contact telephone no _____

Email address _____

Morley Hayes agrees to provide the facilities described above to you in accordance with this Agreement and our standard terms and conditions for the provision of function packages which are attached to this Agreement and which are expressly incorporated into this Agreement.

Please sign to confirm that the details in this Agreement are correct and to confirm your acceptance of the incorporation of both the terms set out in this Agreement and our standard terms and conditions for the provision of function packages.

Signature _____ Print Name _____

Company _____ Date _____

MORLEY HAYES LEISURE LIMITED

TERMS AND CONDITIONS FOR FUNCTION PACKAGES

1 DEFINITIONS

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 6DG;

“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 6DG;

“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 £250 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 91-182 days prior to the Event Date	25% of the Price
Between 56-90 days prior to the Event Date	50% of the Price
Between 28-55 days prior to the Event Date	75% of the Price
Less than 28 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 5:30pm 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.