

# Morley Hayes

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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 (see terms and conditions No.28)
- 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

<b>Maximum Room Capacities are as follows:</b>	<b>Sacheverell</b>	<b>de Ferrers</b>	<b>Pavilion Suite</b>
Dinner	118	64	95
Dinner Dance	90	64	72
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 2012

### *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 and 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.*



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## SET FUNCTION MENUS

THE MORLEY WOOD	£36.95
Minestrone soup, rocket pesto (v) Traditional roast chicken breast, pork, apple and caramelised onion stuffing, chipolata wrapped in streaky bacon Strawberry tart, vanilla cream, strawberry coulis Freshly made coffee or tea with mints	
THE CLOVES WOOD	£37.95
Galia melon, tropical fruit salsa, coconut sorbet, Malibu dressing (v) Classic pan fried chicken breast, white wine, mushroom and dill sauce Profiteroles filled with cream, jug of toffee sauce (served in glass cubes in the centre of the tables for guests to help themselves) Freshly made coffee or tea with mints	
THE GREEN WOOD	£37.95
Garden vegetable soup with croutons (v) Roasted rack of local pork glazed with honey, mustard and balsamic vinegar, served with a pork, sultana and sage stuffing French apple tart, caramel sauce, clotted cream ice cream Freshly made coffee or tea with mints	
THE BEECH WOOD	£38.95
King prawns, avocado mousse, tomato mayonnaise Roasted chicken breast, potato fondant, lardons of bacon, roasted baby onions, medley of pan fried mushrooms, red wine sauce Eton mess; crushed meringues layered with seasonal berries and vanilla cream (served in glass cubes in the center of the tables for guests to help themselves) Freshly made coffee or tea with mints	
THE HAYES WOOD	£40.25
Roasted plum tomato, buffalo mozzarella, basil oil, served with a garlic croute (v) Roasted leg of Derbyshire lamb with sea salt and rosemary, and a redcurrant and white wine sauce Classic lemon tart, raspberries, cream Freshly made coffee or tea with mints	
THE LITTLE WOOD	£43.75
Classically served locally smoked salmon, horseradish and shallot dressing Roast sirloin of Derbyshire beef, homemade Yorkshire pudding, port and thyme gravy, pots of horseradish sauce on the tables Sticky toffee pudding, toffee sauce, jugs of double cream (one large dish of served to your table) Freshly made coffee or tea with mints	
THE BLUEBELL WOOD	£44.20
Wild mushroom and smoked bacon tart, grilled goats cheese, salad cress Roasted rack of local lamb, dauphinoise potatoes, roasted cherry tomatoes, thyme gravy One large pavlova filled with mascarpone, vanilla cream, and fresh seasonal berries, with jugs of double cream served in the centre of the tables for guests to help themselves Freshly made coffee or tea with handmade chocolates	
THE DOVE WOOD	£51.40
Whisky cured smoked salmon, warm potato blinis, crème fraiche, local honey and mustard dressing Roasted fillet of Derbyshire beef, twice cooked fat chips, horseradish béarnaise sauce, watercress salad Lemon posset, berry salad, warm almond madeleines Freshly made coffee or tea with handmade chocolates	
THE EXECUTIVE CHEF'S MENU	£61.65
Crab, apple and mayonnaise salad Filet of Derbyshire beef, wild mushroom and parmesan crust, fondant potatoes, French beans with pancetta Chocolate marquise, malted milk ice cream, salted caramel A slate platter of three British cheeses served with biscuits, celery and grapes Freshly made coffee or tea with handmade chocolates	

*To compliment your wedding menu why not select one of our Olympic drink packages*

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## BESPOKE FUNCTION MENUS

Instead of choosing one of our set menus you are very welcome to create your own menu from the below items. Every function is different and our executive chef would be delighted to create a bespoke menu for you. Please contact one of our co-ordinators to discuss this further.

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

### STARTERS All served with freshly baked rolls

Galia melon, tropical fruit salsa, coconut sorbet, Malibu dressing (v)	£7.10
Smoked haddock fishcake, slow roasted tomatoes, chive hollandaise sauce	£7.85
Classic chicken liver parfait, golden raisin puree, toasted brioche	£8.20
Classically served locally smoked salmon, horseradish and shallot dressing	£8.65
Roasted plum tomato, buffalo mozzarella, basil oil, served with a garlic croute (v)	£7.10
King prawns, avocado mousse, tomato mayonnaise	£8.30
Lightly spiced roasted pineapple, mango sorbet (v)	£7.30
Wild mushroom and smoked bacon tart, grilled goats cheese, salad cress	£8.20
Whisky cured smoked salmon, warm potato blinis, crème fraiche, local honey, mustard dressing	£8.90
Derbyshire ham hock terrine, homemade piccalilli, granary bread	£8.35
Lobster, mango, chilli, and lime salad	Market Price
Roasted English asparagus wrapped in pancetta, hollandaise sauce (available May to Mid June)	£8.20
Half cantaloupe melon, fresh strawberries, apple sorbet, strawberry syrup (v)	£7.30
A trio of salmon; Smoked salmon and pressed crab terrine, Mini salmon and chive fishcake, A warm potato blinis with whiskey cured smoked salmon	£9.95

### Soups All served with freshly baked rolls

Broccoli, leek and white stilton soup (v)	£6.25
Garden vegetable soup with croutons (v)	£6.25
Minestrone soup, rocket pesto (v)	£6.25
Cream of pea and mint soup (v)	£6.25
Roasted vine tomato soup. basil crème fraiche (v)	£6.25
Wild mushroom soup, chives, crème fraiche (v)	£6.25
Celery, apple and stilton soup (v)	£6.25
Roasted butternut squash soup, ginger cream (v)	£6.25
French onion soup, gruyere croute (v)	£6.25
Traditional leek and potato soup, rustic ciabatta croute (v)	£6.25

### SORBET COURSE

Lemon and gin, raspberry and cranberry, pimms, peach bellini, or Mango and passion fruit	£3.95
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MAIN COURSE All served with a selection of seasonal vegetables and potatoes of the day

### Chicken

Traditional roast chicken breast, pork, apple and caramelised onion stuffing, chipolata wrapped in streaky bacon	£20.95
Chicken breast wrapped in pancetta, stuffed with creamy feta cheese and oregano, fresh tomato sauce, watercress salad	£20.95
Roasted chicken breast, potato fondant, lardons of bacon, roasted baby onions, medley of pan fried mushrooms, red wine sauce (no further potato option available)	£20.95
Roasted Moroccan style chicken supreme, saffron potatoes, roasted Mediterranean vegetables (no further potato option available)	£20.95
Classic pan fried chicken breast, white wine, mushroom and dill sauce	£20.95

### Lamb

Roasted leg of local lamb with sea salt and rosemary, and a redcurrant and white wine sauce	£22.95
Roasted rack of local lamb, dauphinoise potatoes, roasted cherry tomatoes, thyme gravy (no further potato option available)	£24.95
Roasted rump of local lamb, creamed minted peas, potato fondant, red wine jus (no further potato option available)	£22.50
Dijon mustard and herb crusted loin of local lamb, creamed leeks, Boulangère potatoes (no further potato option available)	£22.95

### Beef

Derbyshire slow braised beef, shallot and bacon mash, red wine gravy, crispy fried onions (no further potato option available)	£21.20
Roast sirloin of Derbyshire beef, homemade Yorkshire pudding, port and thyme gravy, pots of horseradish sauce on the tables	£24.85
Roasted fillet of Derbyshire beef, twice cooked fat chips, horseradish béarnaise sauce, watercress salad (no further potato option available)	£31.25

### Pork

Award winning Barry Fitch Lincolnshire sausages, red onion compote, spring onion and smoked bacon mash (no further potato option available)	£20.45
Roasted rack of local pork glazed with honey, mustard and balsamic vinegar, served with a pork, sultana and sage stuffing	£21.45
Slow roasted Derbyshire belly pork, black pudding, apple mash, cider gravy	£21.45

### Game

Pan fried breast of Gressingham duck, creamed Savoy cabbage and bacon, fondant potato, blackberry sauce (no further potato option available)	£24.95
Traditional venison wellington, mushroom duxelle, sherry and truffle oil sauce	£29.95

### Fish

Seared fillet of sea bass, crushed potatoes, fennel salad, tomato and crab butter sauce (no further potato option available)	£20.45
Roasted fillet of salmon, basil herb crust, shallot and chive cream sauce	£19.95
Fillet of halibut, brown shrimp sauce, crushed potatoes	£20.45
Fillet of salmon, French style peas, dill and tomatoes	£19.95

### Vegetarian

Portobello mushroom wellington filled with a feta cheese and oregano mousse (v)	£17.25
Cauliflower and buffalo mozzarella arancini, lightly curried cream sauce (v)	£17.25
Pea and asparagus risotto, shavings of parmesan (v)	£17.25
Char-grilled aubergine with honey char-grilled halloumi (v)	£17.25
Dauphinoise crème delice pithivier, sticky red onion (v)	£17.25
Roasted Mediterranean vegetable tart, buffalo mozzarella and tomato fondue (v)	£17.25

### Vegan

Aubergine and butter bean biryani (v)	£17.25
Honey roasted Mediterranean vegetables, white bean mash (v)	£17.25
Cauliflower and date tangine, almond couscous (v)	£17.25
Butternut squash, sweet potato, tomato, coconut, and lime curry served with jasmine rice (v)	£17.25

## PUDDINGS

Strawberry tart, vanilla cream, strawberry coulis	£7.10
Lemon posset, berry salad, warm almond madeleines	£7.30
One large pavlova filled with mascarpone, vanilla cream, and fresh seasonal berries, with jugs of double cream served in the centre of the tables for guests to help themselves	£7.10
French apple tart, caramel sauce, clotted cream ice cream	£7.60
Profiteroles filled with a baileys cream, jug of dark chocolate sauce (served in glass cubes in the centre of the tables for guests to help themselves)	£7.25
Classic baked vanilla cheesecake, blackcurrant and cassis, vanilla cream	£7.10
Warm sticky toffee pudding, toffee sauce, jugs of double cream (one large dish served to your table)	£7.60
Traditional apple, blackberry and cinnamon crumble, jugs of vanilla custard (one large dish of crumble served to your table)	£7.25
Warm chocolate fondant, white chocolate ice cream, caramel sauce	£8.20
Classic lemon tart, raspberries, cream	£7.60
Profiteroles filled with cream, jug of toffee sauce (served in glass cubes in the centre of the tables for guests to help themselves)	£7.30
Treacle tart, raspberries, clotted cream	£7.30
Classic vanilla crème brûlée, compote of seasonal berries, lavender shortbread biscuits	£7.10
Eton mess; crushed meringues layered with seasonal berries and vanilla cream (served in glass cubes in the center of the tables for guests to help themselves)	£7.10
A trio of Morley Hayes' chocolate pudding; Milk chocolate mousse, Dark chocolate marquise, Malted milk and white chocolate ice cream, Salted caramel	£8.95
A trio of fruit desserts; Lemon tart, Strawberry pavlova, Passion fruit sorbet	£8.95
A slate platter of three British cheeses, biscuits, celery and grapes (one platter to served to the table)	£7.25 per person

## TO FINISH

Freshly made coffee or tea with mints	£2.65
Freshly made coffee or tea with mini macaroons	£2.95
Freshly made coffee or tea with handmade chocolates	£3.95
A selection of herbal and fruit teas and decaffeinated coffee available upon request	

## Liqueurs

As an accompaniment to your dessert why not try a glass of our delicious dessert wine, or to compliment your cheese selection enjoy a glass of port. We stock a wide variety of brandy, malt whiskey, dessert wine, port and other liqueurs.

## Special dietary requirements

Our chef's 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.



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## CHILDREN'S MENU

Children will be classed as 12 years of age and under.  
Children may choose to have a half portion of the adult meal at half the adult price or as an alternative, three courses and a soft drink (served during the meal) at a cost of £13.45 from the following:

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

### STARTER

Seasonal melon, minted strawberries (v)

Chef's soup of the day (v)

Garlic ciabatta (v)

Warm nachos, tomato salsa, cheddar cheese (v)

### MAIN COURSE

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

Homemade breaded chicken fillets, potato wedges, buttered peas

Roasted fillet of cod, potato wedges, buttered peas

Locally made Lincolnshire sausages, mashed potatoes, buttered peas, gravy

Homemade breaded salmon fish fingers, potato wedges, buttered peas

### PUDDING

A trio of Bluebell farm Ice cream, lirol wafer

Fresh fruit salad

Strawberry jelly, Bluebell Farm vanilla ice cream

Chocolate and homemade fudge 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



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## BARBECUE PARTY MENU

MENU A £16.95 per person  
Pork and apple sausage  
Derbyshire beef burger served with tomato relish  
Orange and basil marinated chicken leg

MENU B £22.95 per person  
Lincolnshire sausage  
Orange and basil marinated chicken leg  
4oz / 113g Derbyshire rib-eye steak served with a selection of mustards

MENU C £25.50 per person  
4oz / 113g Lamb steak marinated in rosemary and garlic  
4oz / 113g Derbyshire rib-eye steak served with a selection of mustards  
Orange and basil marinated chicken leg

MENU D £25.50 per person  
Fillet of salmon cooked with white wine, butter and lemon in a foil parcel  
4oz / 113g Lamb steak marinated in rosemary and garlic  
4oz / 113g Derbyshire rib-eye steak served with a selection of mustards

VEGETARIAN OPTIONS £16.95 per person  
Vegetable kebabs marinated with a herb pesto (v)  
Corn on the cob with chilli butter (v)  
Portobello mushrooms stuffed with pine nuts and feta with a herb butter crust (v)

All weights stated are approximate and are uncooked values.

All served with hickory smoked barbecue sauce, mixed salad leaves, warm bread rolls and butter, roasted baby potatoes and coleslaw

The Barbecue will be served for a duration of one and a half hours

PUDDING TABLE Please choose three £7.10 per person

Bowls of strawberries served with jugs of double cream

Profiteroles filled with an Irish cream and served with a toffee sauce

Chocolate roulade with jugs of double cream

Tropical fruit salad with a Malibu dressing

Raspberry and whisky crunch served with jugs of double cream

Eton Mess Crushed meringues layered with seasonal berries and vanilla cream

Classic lemon cheesecake with jugs of double cream



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## COLD SERVED BUFFET

Please choose a selection of two main courses and three salads at a price of £26.50 per person.  
Additional items may be added at: Main courses £5.60 per person / Salads £3.20 per person

### SELECTION OF MAIN COURSES (please choose two)

Home roasted ham glazed with orange and maple syrup with a selection of mustards  
Roast topside of Derbyshire beef with creamy horseradish sauce  
Roasted chicken breast stuffed with sun-blushed tomatoes, basil and wrapped in pancetta  
Poached fillet of salmon served with a watercress salad and lemon mayonnaise  
Classic coronation chicken (chicken, apricots, curried mayonnaise, and almonds)  
Tandoori chicken skewers with a cucumber, mint and coriander salad

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

Pea, goats cheese and chilli tart (v)  
Spanish potato and pepper tortilla (v)  
Individual mozzarella, basil and plum tomato terrines (v)  
Shropshire blue and quince 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  
Red and yellow cherry tomato salad tomatoes with sliced red onions and a basil dressing  
Coleslaw Dutch white cabbage, carrots, onions, chives and mixed with mayonnaise  
Mixed salad mixed leaves, tomatoes, cucumber, peppers, onions, celery and cress  
Caesar salad lettuce, egg and croutons with Caesar salad dressing  
Spicy pasta salad pasta mixed with onion, pepper, sweetcorn, cheese, mushrooms, curry spices and vinaigrette  
Moroccan style couscous salad couscous mixed with roasted peppers, courgettes, aubergine, onions and apricots  
Thai rice noodle salad with roasted sesame seeds  
Grilled courgette and fennel salad  
Wild rice salad with coriander, lemon, carrot and olives

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



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## HOT SERVED BUFFET

Please choose a selection of two main course and three salads at a price of £26.50 per person.  
Additional items may be added at: Main Course £5.60 per person / Salads £3.20 per person

### SELECTION OF MAIN COURSES (please choose two)

Spicy lamb and apricot tagine served with Moroccan couscous  
Beef stroganoff served with steamed rice  
Classic Morley Hayes fish pie with a crispy potato rosti topping  
Tandoori chicken skewers with a cucumber, mint and coriander salad  
Classic pan fried chicken with cream, white wine and tarragon sauce

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

Aubergine, tomato and parmesan bake (v) with fresh basil  
Thai green chicken curry (v) with fragrant rice  
Oven roasted Moroccan vegetable bake topped with a cinnamon béchamel sauce (v)  
Montgomery cheddar cheese shallot 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  
Red and yellow cherry tomato salad tomatoes with sliced red onions and a basil dressing  
Coleslaw Dutch white cabbage, carrots, onions, chives and mixed with mayonnaise  
Mixed salad mixed leaves, tomatoes, cucumber, peppers, onions, celery and cress  
Caesar salad lettuce, egg and croutons with Caesar salad dressing  
Spicy pasta salad pasta mixed with onion, pepper, sweetcorn, cheese, mushrooms, curry spices and vinaigrette  
Moroccan style couscous salad couscous mixed with roasted peppers, courgettes, aubergine, onions and apricots  
Thai rice noodle salad with roasted sesame seeds  
Grilled courgette and fennel salad  
Wild rice salad with coriander, lemon, carrot and olives

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



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## CARVERY FUNCTION MENU AVAILABLE IN THE PAVILION SUITE

£41.95 per person (A minimum of 40 guests and maximum of 70 guests is required for this option)

### STARTERS (please make one selection)

Galia melon, tropical fruit salsa, coconut sorbet, Malibu dressing (v)

Classic chicken liver parfait, golden raisin puree, toasted brioche

Soup (see bespoke menu choices)

Classically served locally smoked salmon, horseradish and shallot dressing

King prawns, avocado mousse, tomato mayonnaise

### MAIN COURSE (please make two meat selections)

Locally sourced roast loin of pork glazed with honey, mustard and balsamic vinegar, pork, sultana and sage stuffing

Roast sirloin of Derbyshire beef, homemade Yorkshire pudding, port and thyme gravy, and pots of horseradish sauce on the tables  
(supplement of £3.95)

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

Honey glazed ham, Cumberland sauce

Roast breast of turkey, chipolata wrapped in bacon, cranberry sauce, bread sauce

### VEGETARIAN (Please make one selection available for vegetarians only)

Roasted Mediterranean vegetable tart, buffalo mozzarella and tomato fondue (v)

Portobello mushroom wellington filled with a feta cheese and oregano mousse (v)

Pea and asparagus risotto, shavings of parmesan (v)

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

### PUDDINGS (please make one selection)

Classic baked vanilla cheesecake, blackcurrant and cassis, vanilla cream

Profiteroles filled with a baileys cream, jug of dark chocolate sauce (served in glass cubes in the centre of the tables for guests to help themselves)

French apple tart, caramel sauce, clotted cream ice cream

Lemon posset, berry salad, warm almond madeleines

Warm sticky toffee pudding, toffee sauce, jugs of double cream (one large dish of served to your table)

### ADDITIONAL CHEESE COURSE

£6.95 per person

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 £2.65

Freshly made coffee or tea with mini macaroons £2.95

Freshly made coffee or tea with handmade chocolates £3.95

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



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## AFTERNOON TEA

£16.95 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 (1½ rounds per person)

Home baked scone with strawberry jam and clotted cream

Chocolate éclair

Traditional afternoon cakes

Freshly made tea, fruit tea or coffee

### **Make It Extra Special**

## CHAMPAGNE AFTERNOON TEA

A glass of house champagne £8.15 per glass

Moët et Chandon champagne £10.50 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.*



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# FINGER BUFFET

£16.95 per person

Our buffet is inclusive of;

Freshly made sandwiches served on farmhouse brown and white bread with five different fillings including an assortment of the following; Free range egg mayonnaise, farmhouse cheddar, salmon and cucumber, tuna and spring onion, baked ham, roast beef and coronation chicken. (One round of sandwiches per person)

Accompanied by bowls of crisps, nuts, assorted savoury nibbles and salad garnish

In addition, please choose four lines from the below list:

Beef chilli skewers\* with flat breads, coriander and yogurt dip, chilli jam dip and jalapeno peppers

Cheese & onion mini quiches\* (v) and Sausage rolls\*

A selection of dim sums\* to include sweet chilli vegetable wontons, prawn crackers and Thai green chicken curry parcels served with a sweet chilli sauce

Southern fried chicken\* with bourbon cream dip and Garlic and herb ciabatta bites\* (v)

Filo wrapped king prawns\* and Vegetable spring rolls \* (v) served with mango and chilli dip

Chicken pakora\* with a mint yogurt dip and Cocktail sized vegetable samosas\* (v)

Individual margarita pizza\* (v) and Cracked black pepper potato wedges\* (v) with sour cream

Mini chicken and tarragon pie \* and Mini beef and stilton pie\* served with onion relish

Cocktail sized chicken samosas\* and Onion bhaji\* (v) served with crème fraiche

Battered fish and mushy peas served on a crispy potato rosti \* and Breaded mushrooms\*(v) with a garlic mayonnaise

Honey and sesame seed mini sausages \*served with relish and Owen Taylor's award winning pork, chicken and stuffing pork pie with locally made pickle

Mini cheese burger on crostini\* and Mini smoked salmon bagels

Items marked \* are served hot

Items marked (v) are suitable for vegetarians

Additional items may be added to the above menu

£3.45 per line per person

Freshly made tea and coffee

£1.75 per cup

## PUDDINGS Something sweet to follow

A selection of mini cakes

£3.25 per person

(for example; Chocolate éclairs, Apple crumble tart, Fresh fruit meringue, Fruit tarts, Strawberry shortcake, Lemon tart, Chocolate tart and Bakewell tart)

Seasonal fresh fruit platter

£3.95 per person

Gateaux – Lemon meringue, strawberry shortcake, or chocolate and cherry roulade (minimum of 24 portions)

£4.45 per portion

Glass sweet bowl of individually wrapped pick and mix style sweets

£22.55 per bowl

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

£7.25 per person

Mini macarons and Mini doughnuts

£2.60 per person



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## MEXICAN HOT FORK BUFFET

£16.95 per person

Homemade beef chilli, steamed rice  
Bowls of tortilla chips, tomato salsa, sour cream and guacamole (v)  
Warm flour tortillas (v)  
Cracked black pepper potato skins (v)  
Bowls of grated cheddar cheese (v)  
Mexican refried beans (v)

The Mexican fork buffet is not available as a daytime wedding menu

### MIDNIGHT MUNCHIES... (only available as a late snack to be served at midnight)

Derbyshire Bacon Rolls	£5.95
Owen Taylor's sausage cobs, caramelised onions	£5.95
Roast loin of pork and apple cobs, sage and onion stuffing, apple sauce	£6.25
Classic beef burgers served in an onion bap, red onion chutney	£6.25
A platter of three British cheeses, biscuits, celery and grapes	£7.25 per person

### MUSIC AND ENTERTAINMENT

We can provide a range of background music or alternatively you can provide your own music. Our resident DJ is also available at an additional cost. Please speak to one of our coordinators to discuss your music and entertainment requirements.

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

Cost £278.00



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## CANAPÉS

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

Selection of 3 canapés	£5.50 per person
Selection of 4 canapés	£7.25 per person
Selection of 5 canapés	£8.95 per person

### COLD SELECTION

Smoked salmon blinis, crème fraiche, caper berries  
Classic chicken liver parfait, onion marmalade served on toasted brioche  
Carpaccio of Derbyshire beef with rocket, parmesan, mascarpone and truffle oil  
Parmesan biscuit, cherry tomato, mozzarella and basil (v)  
Filo basket filled with shredded Asian duck and cucumber salad  
Mini smoked chicken Caesar salad  
Mini prawn cocktail, coconut and lime dressing  
Crab tart, bloody mary mayo  
Nest of lightly boiled quail's egg with celery, salt, toasted sesame seeds and black pepper

### HOT SELECTION

Mini Yorkshire pudding filled with aged Derbyshire beef and horseradish sauce  
"Fish, Chips and Mushy peas" – Rosti potato, crushed peas, tartare sauce and battered white fish  
Tartlet of smoked salmon and scrambled eggs  
Skewers of chicken or beef satay, sweet chilli sauce  
Thai fish cakes with cucumber, peanut and chilli dipping sauce  
Lamb koftas, raita and mango chutney, poppadoms  
Wild mushroom and brie tart (v)  
Sweet potato and onion bhaji, coriander and mint yogurt (v)  
Red onion and blue cheese tart tatin



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## OLYMPIC DRINK PACKAGES

Join in with our celebrations for the London 2012 Olympic Games by opting for one of the below drinks packages

### BRONZE

£14.60 per person

Reception Drink: 1 glass per person (please make one selection)  
Bucks Fizz, Sparkling White Wine, Sparkling Rose or Mulled Wine,

Wine to be served with the meal: ¼ bottle per person  
House French Red, House Medium/Dry White or House Rose

Toast: 1 glass per person (please make one selection)  
Cavalier Blanc de Blanc Brut, Demi-Sec or Rose Sec

### SILVER

£19.20 per person

Reception Drink: 1 glass per person (please make one selection)  
Reception drinks as above, Sea breeze, Mojito, Peach bellini, Strawberry bellini or Moscow mule.

Wine to be served with the meal: ½ bottle per person  
House French red, House Medium/Dry White or House Rose

Toast: 1 glass per person (please make one selection)  
Prosecco Tenute San Marco, Cavalier Blanc de Blanc Brut, Demi-sec or Rose sec

### GOLD

£24.90 per person

Reception Drink: 1 glass per person (please make one selection)  
Reception drinks as above, House Champagne, Pimms Royale or Classic Champagne Cocktail

Wine to be served with the meal: ½ bottle per person  
House French Red, House Medium/Dry White or House Rose

Toast: 1 glass per person  
House Champagne



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## BESPOKE FUNCTION DRINKS

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

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

### SHERRY

Harvey's Bristol Cream (sweet)	£3.65
Harvey's Club Amontillado (medium)	£3.65
Tio Pepé (dry)	£3.65

### WINE

House French Red or White Wine	£3.65
Sparkling White Wine	£5.50
Sparkling Rosé Wine	£5.50

### BUCKS FIZZ

a refreshing mix of fresh orange juice and sparkling white wine	£5.50
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### SEA BREEZE

vodka, cranberry juice and grapefruit juice served in a tall glass with ice	£5.95
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### MOSCOW MULE

refreshing ginger beer mixed with vodka and served in a tall glass with ice	£5.95
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### PEACH BELLINI

peach puree slowly topped with prosecco	£5.95
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### STRAWBERRY BELLINI

strawberry puree, slowly topped with prosecco	£5.95
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### 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	£5.95
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### KIR ROYAL

sparkling white wine laced with crème de cassis	£6.50
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### PIMMS AND LEMONADE

a classic thirst-quenching drink served with cucumber and a sprig of fresh mint, over ice.	£6.85
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### MULLED WINE

a blend of smooth red wine and aromatic spices	£5.50
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### WARM APPLE CIDER

served with a touch of local Broomfield honey	£5.65
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### HOT TODDY

Whiskey, honey, lemon and hot water	£5.65
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### CHAMPAGNE

House Champagne	£8.15
Moet et Chandon Champagne	£10.50

### CLASSIC CHAMPAGNE COCKTAIL

house champagne laced with cognac	£9.50
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### PIMMS ROYALE

simple yet stylish cocktail; pimms topped with house champagne	£8.95
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NON ALCOHOLIC RECEPTION DRINK is served as an accompaniment to all reception drinks

Fresh Orange Juice	£6.50 per litre
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Elderflower cordial and sparkling water	£1.25 per glass
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If the weather is fine, drinks will be offered to your guests on the lawns, the gardens or on 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

French Dry White – Cuvee Paul Simon	£14.50
French Medium White – Cuvee Paul Simon	£14.50
French Red – Cuvee Paul Simon	£14.50
German Medium Sweet White - Liebfraumilch	£14.50
Grenache Syrah Rosé	£17.45
Ocean Point Shiraz	£19.60
Ocean Point Chardonnay	£19.60

### WHITE WINES

Lavilla Nanni Pinot Grigio, medium body with a light fruity bouquet	£17.25
La Pintora Sauvignon Blanc, an easy drinking Chilean wine	£19.60
The Crossings Malborough Sauvignon Blanc, bright with powerful aromas of passion fruit and tropical notes	£28.30
Petit Chablis J. Moreau, fresh, supple and very fruity	£34.15

### RED WINES

Lavilla Nanni Merlot, bright, ruby red in appearance with a nose of fresh berry fruit	£17.25
La Pintora Cabernet Sauvignon, a simple, un-oaked style wine	£19.60
Las Olas Malbec, an intense red with remarkable aromas	£24.60
Carlos Serres Crianza Rioja, aromas of mature red fruit and spice	£29.35
The Crossings Pinot Noir, a wine that is generous but always elegant in style	£30.95

### ROSÉ WINE

Boulevard White Zinfandel Rose, medium sweet taste	£19.50
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### BOTTLED TABLE WATER

Sparkling water	£3.30
Still water	£3.30

### DESSERT WINE

Marques De Caceres, a medium sweet wine with vivid bright straw colour.	£19.50
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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	£23.65
Cavalier Blanc de Blanc, Demi Sec NV light easy drinking medium style French sparkling wine	£23.65
Cavalier Rose Sec NV soft and fruity pink sparkling wine from France – not too dry	£23.65
Prosecco Tenute San Marco NV a light, fresh Italian sparkling wine. Not too dry on the finish	£24.10
Moutard Grande dry, medium weight and nicely balanced champagne	£37.25
Moutard Prestige Rose dry, soft pink champagne with a crisp refreshing sparkle	£41.25
Moet et Chandon classic champagne, distinctive, dry, light and graceful	£48.25
Bollinger Special Cuvee graceful quality for the special occasion	£61.30
Dom Perignon Vintage Champagne a special treat for the bride and bridegroom and the top table guests. Reputably the best champagne in the world	£121.75

# 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.

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## 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 twelve 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.

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## 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.

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## 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 within twenty four hours of the arrival date.

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## 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. Sunday luncheon and daytime finger buffet celebrations will be subject to a room hire charge of £75.00.
34. Baby naming ceremonies will incur a ceremony charge of £205.00 for the De Ferrers Suite and £285.00 for the Sacheverell Suite.
35. We do not allow fireworks.
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 2012 only and will be subject to change from 1st January 2013.

# 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, 21 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)
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Between 91-182 days prior to the Event Date	25% of the Price
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Between 56-90 days prior to the Event Date	50% of the Price
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Between 28-55 days prior to the Event Date	75% of the Price
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Less than 28 days prior to the Event Date	100% of the Price
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**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.



## 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 \_\_\_\_\_

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, Main Road, Morley, Ilkeston, Derbyshire, DE7 6DG

# 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, 21 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 if 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.