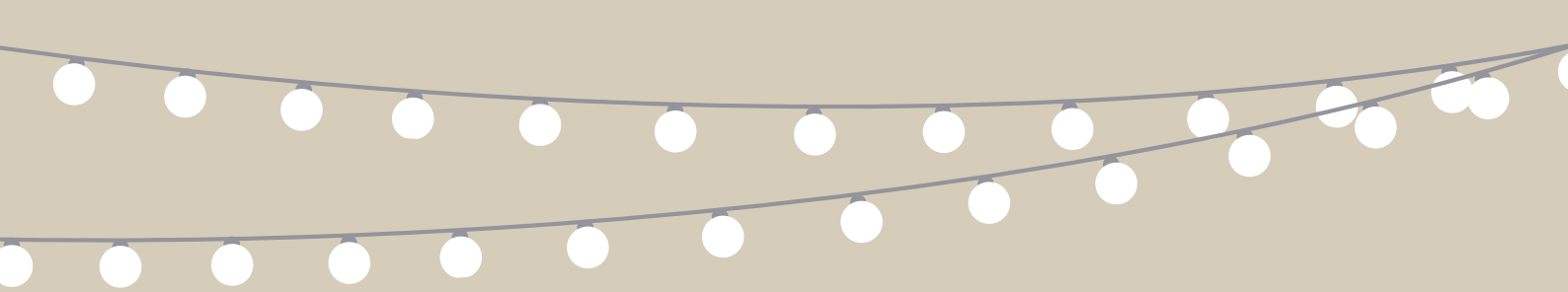


YOUR WEDDING

AT HOLIDAY INN
SOUTH NORMANTON





YOUR WEDDING YOUR
WAY

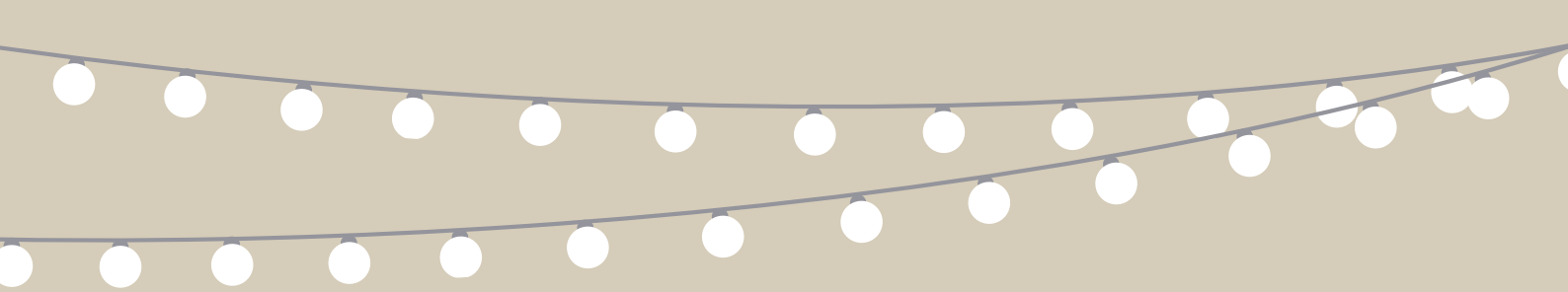




WELCOME

LET US AT THE HOLIDAY INN SOUTH NORMANTON BE
THE FIRST TO CONGRATULATE YOU AT THIS EXCITING
TIME. THANK YOU FOR LETTING US BE PART OF
YOUR SPECIAL DAY WE WOULD BE DELIGHTED TO
HOST YOUR WEDDING!



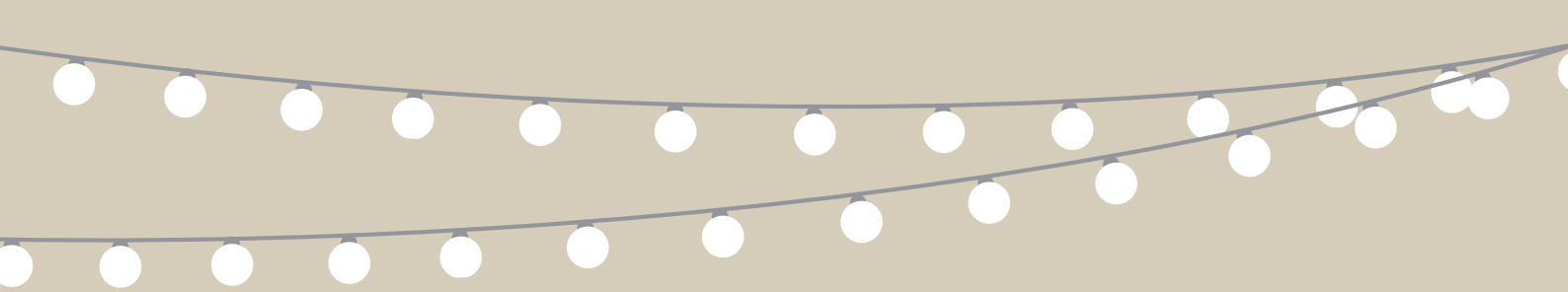




ROOM OPTIONS

ROOM	CEREMONY CAPACITY	BREAKFAST CAPACITY
THE DERBYSHIRE	180	180
PAVILION SUITE	80	80







PACKAGES

OUR WEDDING PACKAGES ARE SPECIALLY DESIGNED TO HELP YOU PLAN YOUR WEDDING, SO YOU CAN RELAX AND PLAN YOUR PERFECT DAY. WE HAVE A RANGE OF OPTIONS TO SUIT ALL BUDGETS AND PLENTY OF OPTIONAL EXTRAS FOR YOU TO CHOOSE FROM.

NOT SURE WHICH PACKAGE TO GO FOR? YOUR DEDICATED WEDDING CO-ORDINATOR WILL BE PLEASED TO MEET WITH YOU AND TAILOR YOUR REQUIREMENTS TO CREATE A BESPOKE PACKAGE



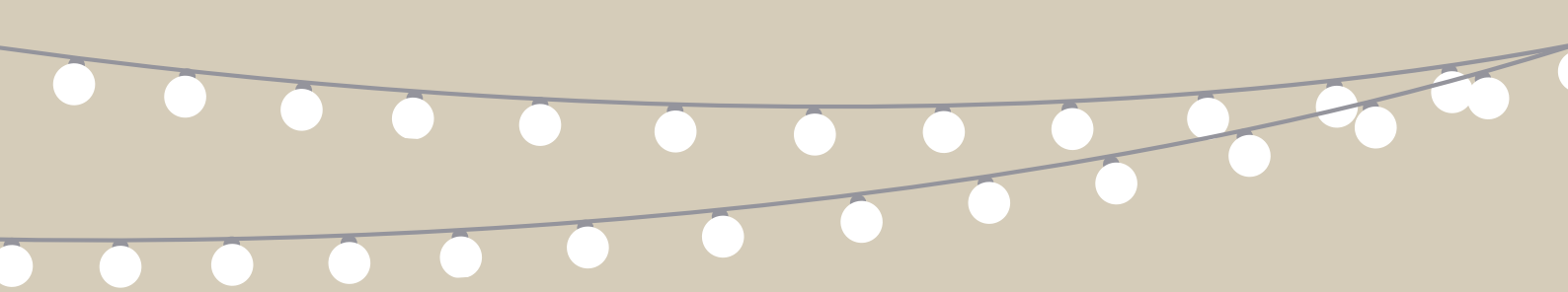


CIVIL CEREMONIES

PLEASE CALL THE WEDDING COORDINATOR FOR A QUOTE. ROOM HIRE PRICES
WILL VARY ON THE DAY OF THE WEEK AND TIME OF THE YEAR.

THE REGISTRAR MUST BE BOOKED THROUGH CHESTERFIELD REGISTRY OFFICE
01629 533110







WEDDING PACKAGES

ALL OF OUR FULL DAY PACKAGES INCLUDE:

- WEDDING COORDINATOR
- EXCLUSIVE USE OF YOUR SUITE
- HIRE OF OUR CAKE STAND AND KNIFE
- DISCOUNTED ROOM RATES FOR FRIENDS AND FAMILY
- COMPLIMENTARY CAR PARKING
- COMPLIMENTARY SUPERIOR ROOM FOR THE NIGHT OF THE WEDDING
FOR THE WEDDING COUPLE
- COMPLIMENTARY FOOD TASTING
- MASTER OF CEREMONIES





SILVER

BASED ON 30 DAY GUEST AND 70 EVENING GUESTS
IN OUR PAVILION SUITE

- RED CARPET
- 30 CHAIR COVERS & COLOURED SASHES
- 30 ARRIVAL DRINKS
- 30 GLASSES OF WINE
- 30 GLASSES OF SPARKLING WINE FOR THE TOAST
- 3 COURSE SIT DOWN WEDDING BREAKFAST FOR 30 PEOPLE
- EVENING BUFFET MENU
- DISCO WITH OUR RESIDENT DJ

WEEKDAY AND SUNDAY £3250

ADDITIONAL DAY GUESTS

£72.00 PER PERSON

EVENING GUEST

£20.00 PER PERSON





EMERALD

BASED ON 50 DAY GUESTS AND 100 EVENING GUESTS

- RED CARPET
- 50 CHAIR COVERS & COLOURED SASHES
- 50 ARRIVAL DRINKS INC 3 CANAPE OPTIONS
- 2 GLASSES OF WINE PER PERSON
- 50 GLASSES OF SPARKLING WINE FOR THE TOAST
- 3 COURSE SIT DOWN WEDDING BREAKFAST FOR 50 PEOPLE
- EVENING BUFFET MENU
- DISCO WITH OUR RESIDENT DJ

SATURDAY £5500

WEEKDAY AND SUNDAY £5000

ADDITIONAL DAY GUESTS

£80.00 PER PERSON

EVENING GUEST

£20.00 PER PERSON





ROSE GOLD

BASED ON 50 DAY GUESTS AND 100 EVENING GUESTS

- CHOICE OF RED OR WHITE CEREMONY AISLE
- 50 CHAIR COVERS & COLOURED SASHES
- 50 COCKTAILS ON ARRIVAL WITH A SELECTION OF CANAPES
- HALF A BOTTLE OF WINE PER PERSON
- 50 GLASSES OF PROSECCO FOR THE TOAST
- 3 COURSE SIT DOWN WEDDING BREAKFAST FOR 50
- TABLE RUNNERS
- EVENING BUFFET MENU
- DISCO WITH OUR RESIDENT DJ INCLUDING UPLIGHTERS
- COMPLIMENTARY BEDROOM FOR THE BRIDE OR GROOM THE NIGHT BEFORE THE WEDDING
- ANNIVERSARY STAY FOR THE HAPPY COUPLE

SATURDAY & BANK HOLIDAY SUNDAYS £6900

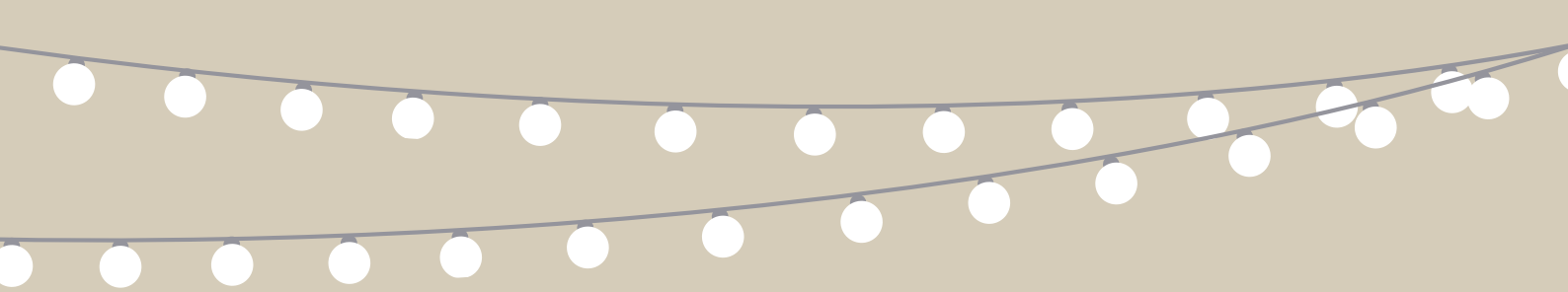
WEEKDAY AND SUNDAY £6500

£89.00 PER PERSON

EVENING GUEST

£20.00 PER PERSON







EVENING RECEPTION

BASED ON 80 GUESTS

- FISH BOWL CANDLE CENTRE PIECES
- EVENING BUFFET MENU
- EXCLUSIVE HIRE OF THE PAVILION SUITE
- DISCO WITH OUR RESIDENT DJ

SATURDAY £2750

WEEKDAY AND SUNDAY £2300

UPGRADE!

INCLUDE CHAIR COVERS & COLOURED SASHES AND ARRIVAL
DRINK

ADDITIONAL £750





MENU

SILVER

STARTER

CHICKEN LIVER PATE, MIXED FRUIT CHUTNEY, ARTISAN BREAD CROUTES
BROCCOLI & STILTON SOUP WITH WARM BREAD
SAUTEED WILD MUSHROOMS, PINOT GRIGIO CREAM, TOASTED CIABATTA

MAIN

SLOW ROASTED BELLY PORK, FONDANT POTATO, GREEN BEANS & CARROT BEER JUS
LEMON & THYME CHICKEN SUPREME, DAUPHINOISE POTATO, ROOT VEGETABLES
CREAMED LEEKS & JUS
CUMBERLAND SAUSAGE, CREAMED POTATOES, SEASONAL VEGETABLES, ONION & RED
WINE JUS

DESSERT

THE DERBYSHIRE MESS, WHIPPED CREAM, MERINGUE PIECES & MIXED BERRIES
HOMEMADE WARM CHOCOLATE BROWNIE, CHOCOLATE SAUCE & VANILLA ICE CREAM





MENU

EMERALD

STARTER

SMOKED HADDOCK & SPRING ONION FISHCAKE, CUCUMBER & RED ONION SALSA

CARPACCIO BEETROOT, CRUMBLED GOATS CHEESE, CANDIED WALNUTS

CREAMED LEEK AND BRIE TARTLETS WITH BABY LEAVES

MAIN

ROAST SIRLOIN BEEF, YORKSHIRE GARNISH, ROAST POTATOES, HONEY ROOT

VEGETABLES RED WINE JUS

BRAISED BEEF BRISKET, CREAMED POTATO, GREEN BEANS & CARROTS BEER JUS

FILLET OF SALMON ROASTED NEW POTATOES, WILTED SPINACH, DILL & WHITE WINE
SAUCE

DESSERT

STICKY TOFFEE PUDDING WITH WARM BUTTERSCOTCH SAUCE

BLACK CHERRY & MARSHMALLOW CHEESECAKE

LEMON TART, CANDIED LEMON & LEMON SORBET





MENU

ROSE GOLD

STARTER

OAK ROAST SALMON & PRAWNS, DILL CREME FRAICHE, WATERCRESS SALAD
DERBYSHIRE ANTI PASTO, SELECTION OF CONTINENTAL MEATS, SUNBLUSHED
TOMATOES AND OLIVES

TEMPURA KING PRAWNS, GARLIC ALIOI & ROQUETTE SALAD
SLOW ROASTED BELLY PORK, APPLE PUREE BABY HERBS

MAIN

PAN SEARED COD SUPREME, FONDANT POTATO, WILTED GREENS, CLAM CHOWDER
RACK OF LAMB, DAUPHINOISE POTATO, BUTTERED KALE, CARROT PUREE REDCURRANT
JUS

DESSERT

PROFITEROLE TOPPED TRUFFLE TORTE WITH TOFFEE CENTRE
CHOCOLATE ORANGE TRUFFLE TORTE
BANOFFEE PIE WITH GLAZED BANANA AND TOFFEE SAUCE
BELGIAN CHOCOLATE FONDANT WITH CHANTILLY CREAM





MENU

UPGRADED INTERMEDIATE COURSE

SORBETS/SOUPS

LEMON SORBET WITH CANDIED LEMON

CHAMPAGNE SORBET WITH STRAWBERRIES

RASPBERRY SORBET WITH ICED RASPBERRIES

LEEK & POTATO SOUP CRISPY LEEKS

CREAM OF MUSHROOM TOASTED CROUTONS

CARROT & CORIANDER SOUP, CARROT CRISPS

SPRING VEGETABLE SOUP

CHILDRENS MENU

SAUSAGE AND MASH WITH SEASONAL VEGETABLES AND GRAVY

CHICKEN GOUJONS, CHIPS AND BEANS

BREADED FISH FINGERS, CHIPS AND PEAS

CHEESY PASA WITH TOMATO SAUCE

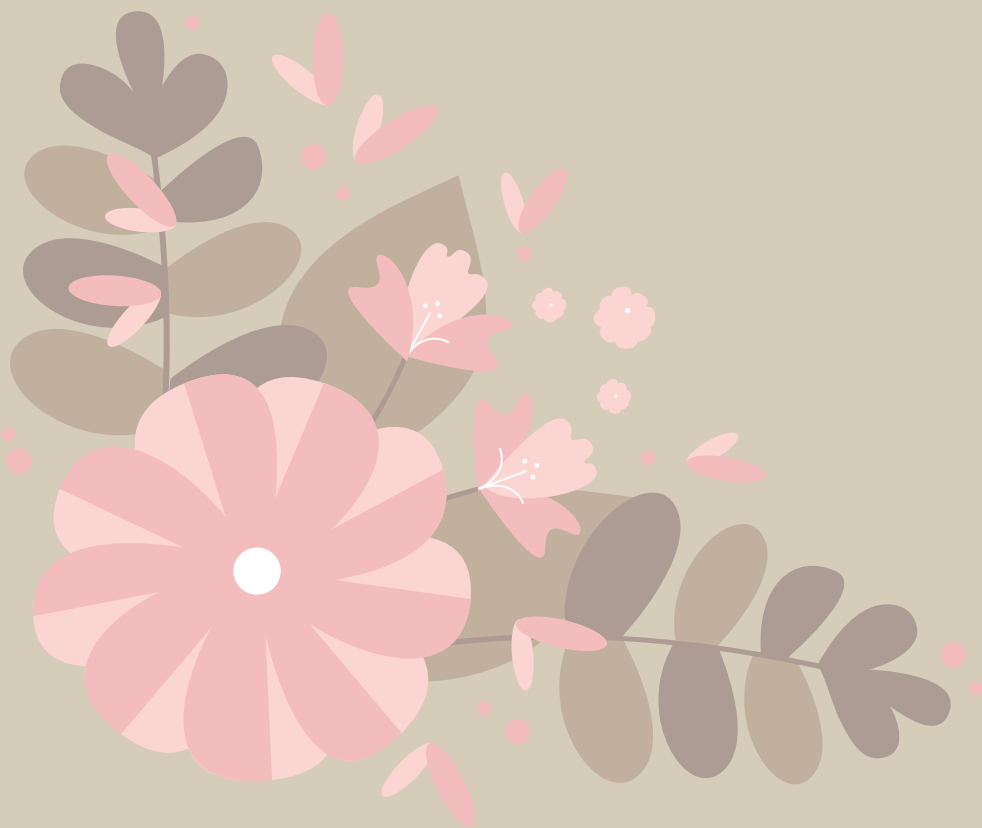
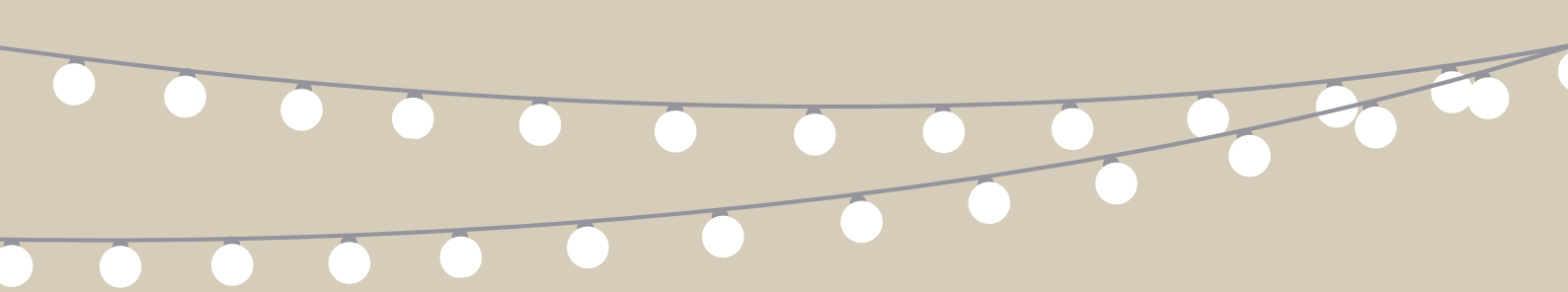
MINI MEDITERRANEAN PIZZA, WEDGES AND BEANS

JELLY AND ICE CREAM

FRESH FRUIT SALAD

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM







MENU

EVENING BUFFET MENU

ASSORTED SANDWICH SELECTION

MINI ASSORTED QUICHE SELECTION OR STONE BAKED PIZZA SELECTION

POTATO WEDGES

MINI CHICKEN SKEWERS

MIXED SALAD

CHOOSE TWO FROM THE FOLLOWING:

POTATO SALAD

COUS COUS

PASTA SALAD OR RICE WITH ROASTED VEGETABLES

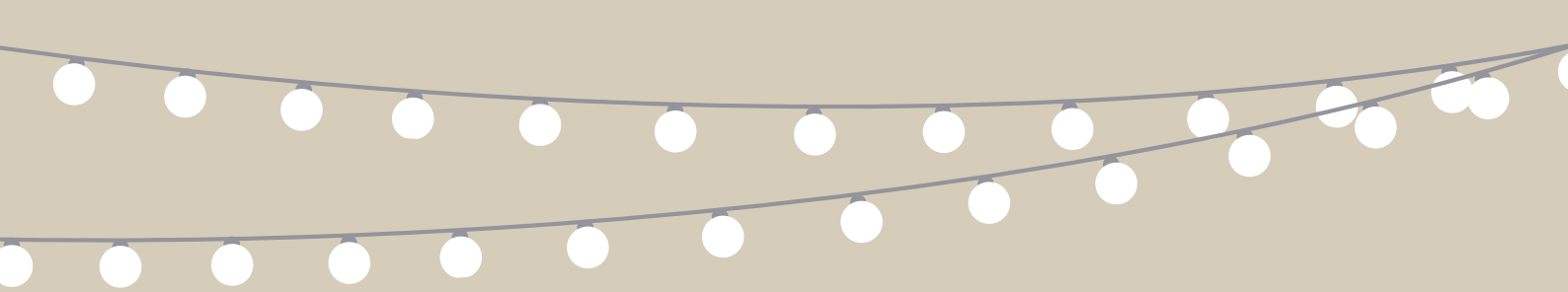
CHOOSE ONE FROM THE FOLLOWING:

BEEF LASAGNE ACCOMPANIED BY GARLIC BREAD

CHILLI CON CARNE WITH RICE, SOUR CREAM AND GUACAMOLE

CHICKEN CURRY AND RICE, POPPADUMS AND CHUTNEY







DRINK PACKAGES

PRICES BASED ON 50 GUESTS

GIN STATION

SELECTION OF ORIGINAL AND FLAVOURED GIN
TONIC WATERS, FRUIT, ICE

£350

PROSECCO TABLE

SELECTION OF PROSECCO
PEACH SYRUP, GRENADINE, CRÈME DE CASSIS

FRUIT

£400

BEER FRIDGE

FRIDGE FULL OF A VARIETY OF BOTTLED BEER

£300





YOUR BIG DAY

PLEASE CONTACT OUR WEDDING COORDINATOR FOR A BESPOKE
PROPOSAL AND TO BOOK A SHOWROUND APPOINTMENT!

WEDDINGS@HITHEDERBYSHIRE.CO.UK

01773 812000



