



## THE CAVENDISH HOTEL

### **Private Dining & Weddings**

Set on the Duke of Devonshire's Estate in the beautiful and un-spoilt Peak District National Park, the Cavendish makes an elegant setting for Private Dinners, Family Occasions and smaller Wedding gatherings. Given the right weather, the garden overlooking the Estate is available for pre-event drinks and sets the scene for a memorable occasion.

You may by now be beginning to realize that the organization for even a modest gathering can be daunting – that is where we come in! We have a small, but highly experienced team available to guide you every step of the way to ensure you have a superb day. We are here to help and advise – we want to create an experience individually tailored to you. Kathryn Joseph, our Events Manager, is available to assist with every aspect of your function and Chef Mike Thompson will be happy to discuss your individual menu requirements.

#### **Special Occasions and Private Dining**

Smaller gatherings can be accommodated in either The Boardroom to a maximum of 18 persons, or The Private Dining Room to a maximum of 10.

The Gallery Restaurant is available for daytime receptions only, to a maximum of 42 guests, and unless exclusive use of the whole hotel including bedrooms is taken, the Gallery must be vacated by 4.30pm.

#### **Exclusive Use**

Exclusive use of the Hotel enhances the privacy and comfort of your celebrations throughout the day and evening whilst ensuring that the Gallery Restaurant need not be vacated by 4.30pm. You will have in effect complete use of The Cavendish for your private house party, with all the hotel bedrooms being reserved for your party, along with all public areas, lounge and bar.

The Exclusive Use charge includes all 24 bedrooms and public areas from the point at which your party is booked to arrive until after breakfast the following morning. All other breakfast, dining and reception costs are additional. You must guarantee that your party will occupy all the bedrooms – the cost of which can be met either by you in entirety on behalf of your guests or, as is more usual, your guests pay for their rooms on departure in the normal way.



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### **Table Plans**

Table plans and room layout are largely limited by the size and shape of the rooms we offer, for example for maximum numbers in the Boardroom and Private Dining Room, an oval shaped table is the only possibility.

### **Menus**

Wherever possible, individual requirements for menus can be accommodated. Head Chef Mike Thompson is available to offer help and expertise on menu arrangements.

Experience tells us that the quality of food, presentation and service can be best achieved for functions when the whole party dines from a set menu common to all; it is quite usual and acceptable for the hosts to choose a menu in this way on behalf of their guests.

For numbers of 20 and above, a set menu common to all must be chosen from the menu maker. For numbers between 11 and 19 a reduced menu of 3 starters, 3 mains courses and 3 desserts can be chosen from the prevailing a la carte menu. For numbers of 10 or less, the full a la carte menu is offered.

For further information and help with your booking please contact Kathryn Joseph on **01433 652261** (direct dial) or on the Cavendish number **01246 582311**.