



Welcome...

Firstly can we thank you for considering The Manifold Inn as a choice of venue. The beautiful setting, meandering river and the romantic views offer breathtaking photo opportunities in your own personalised retreat.

In the heart of the Peak District, in an idyllic location and surroundings of outstanding natural beauty The Manifold Inn is truly a wedding venue for all seasons. We can offer exciting possibilities for both indoor and outdoor receptions with a variety of room layouts whether in our restaurant, conservatory or fully heated and fitted marquees within the grounds.





The Venue...

The Manifold Inn has achieved 4 stars and our accommodation is beautifully presented in the converted Blacksmiths shops. All rooms are tastefully decorated and have en-suite shower rooms, flatscreen TV, tea & coffee making facilities and telephones. There is also a specially equipped bedroom for disabled guests. Guests may relax in their own quiet lounge or join in the friendly local atmosphere of the bar with deep panelled window seats and beamed ceilings.

The Manifold Marquees

Our Marquees are tailored to suit each individual function, whether it is a small intimate reception for 50 guests or larger weddings for 600 guests. The Manifold Inn can provide everything from the Marquee to the Bar, Luxury Toilets & Catering if required.

Our marquees have specific design features which take them away from being just a standard marquee. We have incorporated several design features to add character and charm, they can be fully heated and are well manufactured for wet and cold weather conditions, ideal for winter weddings.





The Bridal Suite...

Our Bridal suite occupies the top floor of a 200 year old converted blacksmiths forge. This is our largest room and boasts a King Size bed, exposed beams, en-suite bathroom and sitting area. Perfect for the bride and groom to enjoy on their special day.

The Retreat...

The Old Diary is situated close to The Manifold Inn and is a perfect retreat for the Bride & Bridesmaids to prepare before the big event.

The cottage comprises two double rooms, kitchen and lounge with it's own wood burner, ideal for the dressing of the bride.





Drinks Packages

In order to help you celebrate your wedding day we have prepared a number of drinks packages for you to choose from.

Welcome drinks

- £3.50 • Glass of Hot Mulled Wine (winter)
 - House Wine, Red or White
- £4.00 • Sparkling Wine
 - Bucks Fizz
- £6.00 • Champagne
- £6.50 • Kir Royal

Bronze Package - £12.50 pp

Arrival drink

- Hot mulled wine (winter)
- Glass of Pimms cocktail (summer)

With the meal

- Half Bottle of House Wine

Toast

- Glass of Sparkling Wine

Silver Package - £15.00 pp

Arrival drink

- Glass of Sparkling Wine
- Bucks Fizz
- Orange Juice

With the meal

- Half Bottle of House Wine

Toast

- Glass of Sparkling Wine

Gold Package - £17.50 pp

Arrival drink

- Glass of Kir Royal
- Sparkling wine
- Bucks Fizz
- Orange Juice

With the meal

- Half Bottle of House Wine

Toast

- Glass of Champagne

These packages have been prepared to serve as a guide to your drinks requirements. Should you wish to look at other options, we would be more than happy to discuss and quote for specific items. A full wine list available upon request.



Wine List

Our White Wine

	250ml	175ml	Bottle
Pinot Grigio Olive Hills - Italy	£3.50	£2.50	£10.00
Sauvignon Blanc Kintu Central Valley - Chile	£4.50	£3.50	£12.50
Ugni Blanc / Sauvignon Blanc Le Pionnier - Vin de Pays – France	£5.00	£4.00	£14.00
Brockford Chardonnay South eastern Australia	£5.00	£4.00	£15.00
Viura Monfil Macaboa - Spain			£15.50
Semillon / Chardonnay Mango Bay / Willow Glen - Hunter Valley – Australia			£16.50
Pinot Grigio Carlo Damani - Delle Venezie – Italy			£17.00
Chenin Blanc Stonedale - Bodegas BorBore - Argentina			£18.50
Sancerre Domaine Raimbault - Loire Valley - France			£40.00
Our Rose Wine	250ml	175ml	Bottle
White Zinfandel One world Californian	£3.50	£2.50	£10.00
Monfil Rosado Carlo Damiani - Delle Venezie - Italy	£5.50	£3.80	£15.50
Le Poussin Rose D'Aix en Provence – France			£24.00

Our Red Wine

	250ml	175ml	Bottle
Cabernet Merlot Orange Street - South Africa	£3.50	£2.50	£10.00
Grenache / Merlot Le Pionnier - Vin de Pays - France	£5.00	£4.00	£14.95
Shiraz Stonedale - Rietvallei – Robertson South Africa	£5.00	£4.00	£14.50
Garnacha Monfil - Macaboa - Spain			£15.50
Cabernet Sauvignon Los Caminos - Colchagua - Chile			£16.50
Nero d'Avola Il Paradosso - Sicilia - Italy			£17.50
Tempranillo Azabache - Rioja - Spain			£19.00
Shiraz Cranswick Estate - South East – Australia			£21.00
Pinot Noir Waimea Takutai - Nelson – New Zealand			£24.00
Our Sparkling Wine & Champagnes			Bottle
Prosecco Casteller - Italy			£19.00
Veuve Cliquot Champagne – France			£65.00
Veuve Cliquot Rose Champagne – France			£75.00
Bollinger (nv) Champagne – France			£65.00

This is only a selection of wines we can offer. Please contact us to discuss fine wines and unusual, unique varieties.



Restaurant Finger Buffet Menus

Our Head Chef is committed to serving the freshest local produce and we take great pride in providing a bespoke approach to your wedding menu, in addition to a range of set menu options.

Function 1 - £6.50 pp

- Assorted Sandwiches
(ham, beef, egg, cheese, tuna mayonnaise)
- Mushroom Vol au Vents
- Sausage Rolls
- Assorted Quiches
- Locally made Pork Pies
- Crisps, Nuts & Dips
- Tea/Coffee

Function 2 - £8.50 pp

- Assorted Sandwiches
(ham, beef, egg, cheese, tuna mayonnaise)
- Mushroom Vol au Vents
- Sausage Rolls
- Assorted Quiches
- Locally made Pork Pies
- Assorted Pizzas
- Hot Breaded Chicken Goujons
- Hot Spring Rolls
- Hot Vegetable Samosas

Function 3 - £10.50 pp

- Assorted Sandwiches, Open Rolls and Baguettes
(ham, beef, prawn Marie Rose, cheese & pickle, tuna mayonnaise)
- Prawn and Chicken Pasties
- Sausage Rolls
- Tomato & Basil Quiche
- Broccoli & Stilton Quiche
- Locally made Pork Pies
- Smoked Salmon & Crème Fraiche Blinis
- Mini Baked Potatoes with Cream Cheese
- Vegetable Samosas
- Chinese Spring Rolls
- Barbecued Chicken Pieces

We can also supply a selection of homemade desserts from £4.50 pp

If you have any special dietary requirements please let us know so that we can adjust our buffet menus to suit.



Restaurant Menu Selections

Please find listed everything you need to compile your special menu from starters to desserts. These menus are designed for you to make one choice from each section whether it be 1, 2, 3 or more courses, so that way you can create your own personal menu according to your taste. All prices are subject to change at any given time. If you have any specific dietary requirements or any other special needs we will make every effort to provide these.

Soup - £4.00pp

- Wild Mushroom.
- Broccoli & Stilton.
- Red Lentil.
- Country Vegetable.
- Cherry Tomato & Red Pepper.
- Chicken & Sweetcorn.

Starters 1 - £5.50pp

- Chicken Liver Pate with Fresh Cranberry Chutney & French Toast.
- Baked Avocado with Bacon & Stilton Cheese.
- Prawn Cocktail with Marie Rose Sauce & Buttered Brown Bread.
- Warm Grilled Halloumi Cheese with Beef Tomatoes & Balsamic Syrup.
- Chilled Pearls of Assorted Melons with Champagne Sorbet.

Starters 2 - £7.50pp

- Trio of Smoked Fish with Red Onion Pickle & Horseradish Sauce.
- Crown Ogen Melon. Fresh Fruits, Lemon Sorbet & Cointreau.
- Ballotine of Duck with Mixed Leaves & Spiced Fruit Chutney.
- Grilled Vegetables with Goats Cheese & Fresh Tomato Coulis.

Sorbet - £3.50pp

Should you wish to include a refreshing sorbet between your starter and main course, please feel free to ask which sorbets we have available.

Main Courses 1 - £13.00pp

- Roast Topside of Derbyshire Beef with Yorkshire Pudding.
- Bacon wrapped Chicken with a rich Red Wine Jus.
- Beef & Hartington Ale Pie.
- Poached Salmon with Hollandaise Sauce.
- Slow Braised Shank of Derbyshire Lamb in a mint Gravy.

Main Courses 2 - £16.00pp

- Breast of Chicken filled with Stilton, Ham & Leeks with a Port Wine Sauce.
- Roast Leg of Derbyshire Lamb with Parmentier Potatoes & a Redcurrant & Red Wine Jus.

- Baked Cod with Tomatoes, Welsh Rarebit & a Sauternes sauce.
- Game Pie with Rosemary Roasted New Potatoes.

Main Courses 3 - £19.00pp

- Breast of Barbary Duck with Orange Sauce.
- Fresh Plaice Fillet with Prawns & Crayfish in a White Wine Sauce.
- Parma Ham Wrapped Chicken breast filled with Dolcelatte Cheese & finished with a tomato and Basil Sauce.
- Prime Sirloin Steak with a Red Wine, Tomato, Mushroom & Tarragon Sauce.
- Fresh Salmon Coulbiaca Best Scottish salmon wrapped in semolina pancakes with fresh spinach, hard boiled eggs & cooked in puff pastry.

Main Courses 4 - £25.00pp

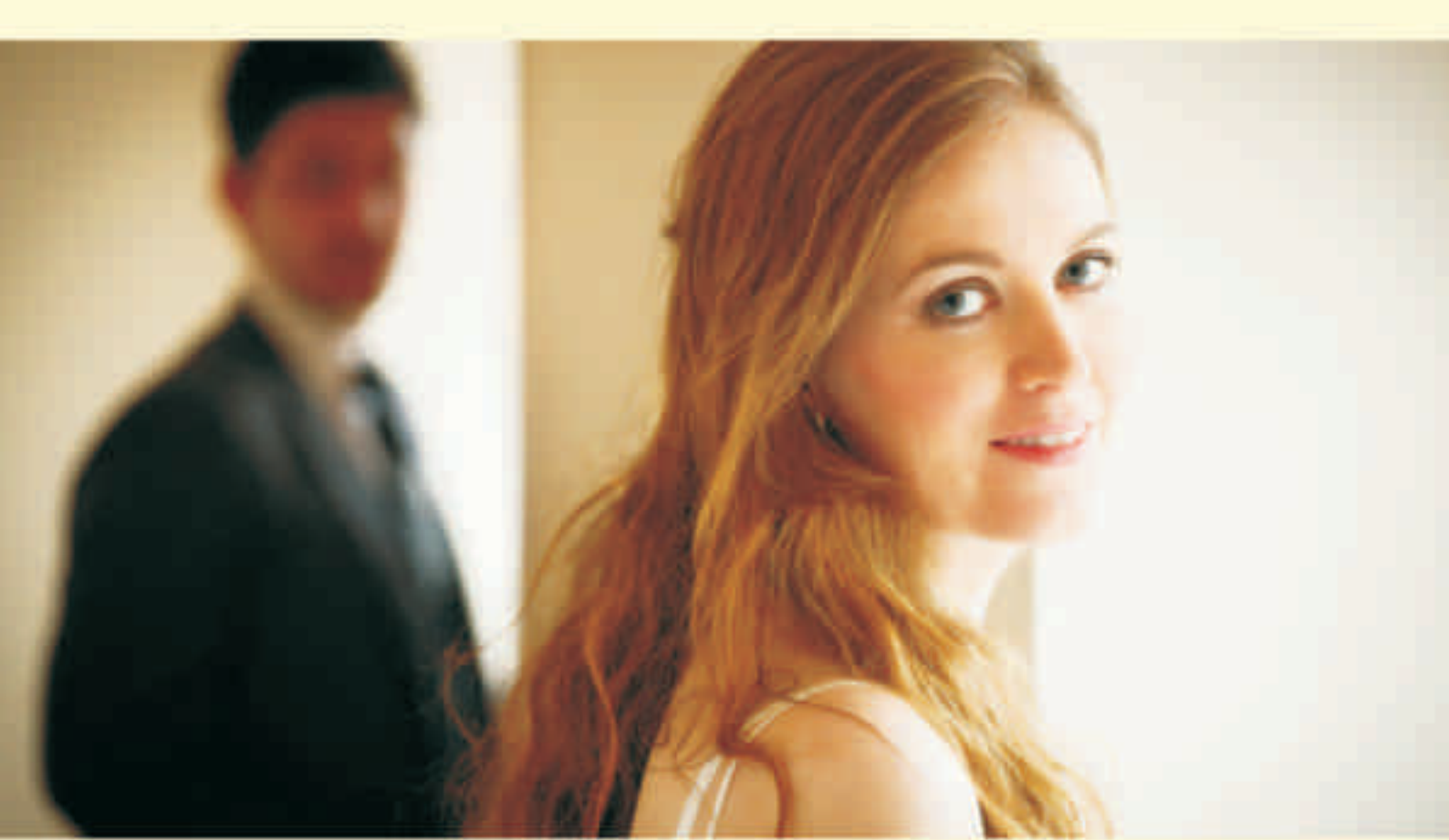
- Roast Fillet of Beef Wellington.
- Tender locally reared beef roasted with mixed peppercorns coated in mustard & with a mushroom duxelle cooked in a puff pastry case.
- Herb Crusted Best End of Derbyshire Lamb with Boulangere potatoes & served with a rich minted jus.

Vegetarian Main Courses - £12.00pp

- Asparagus & Wild Mushroom Tart with Parmesan Cheese.
- Vegetable Lasagne.
- Aubergine Saltambucca with Tomato, Sage & Mozzarella.

Desserts - £4.50pp

- Lemon Meringue Cheesecake.
- Bakewell Pudding.
- Sherry Trifle.
- Raspberry & Whisky Torte.
- Jamaica Rum Chocolate Pot.
- Apple & Blackberry Crumble.



Terms & Conditions

Charges and Payment

50% of estimated invoice total is due 2 weeks in advance the remainder is to be settled on the day of the wedding. Should a deposit or pre-payment be required for any event, this will be specified by your wedding co-ordinator on booking.

Confirmation by the client

All bookings are considered as provisional until the contract is signed by the bride and groom to be and a deposit of £500.00 has been paid.

The contract must be returned by the client within five working days of the date of issue. If such time is not available prior to the date of arrival - within a maximum of 48 hours. If the contract is not received by the Manifold Inn within this period the establishment reserve the right to release the provisional booking and re-let the facilities.

Numbers must be advised to the co-ordinator at the time of verbal confirmation and will be listed on the contract. Final timings, menus and any special requests must be confirmed to the co-ordinator at least 7 days prior to arrival.

Amendments by the client

Any amendments to guest numbers and/or arrangements must be confirmed to the co-ordinator as soon as possible. Reduction in the duration or contracted value of the booking will be subject to The Manifold Inn's cancellation policy.

No charges will be made for any reduction in numbers of less than 10% from those stated in the contract. Should a reduction in numbers of 10% or more be made at any time prior to the event The Manifold Inn will first try to re-sell any facilities and services. In the event they cannot be re-sold the reduction of 10% or more is subject to the cancellation policy.

Final numbers must be notified at least 48 hours prior to arrival.

All cancellations must be confirmed in writing to the co-ordinator.

Cancellations

Should you have to cancel your booking a charge is made equivalent to any loss suffered by The Manifold Inn. Cancellation charges will be calculated as a % of the total booking value according to the following notice period given

25%	cancelled 12-16 weeks prior to the event
50%	cancelled 6-12 weeks prior to the event
75%	cancelled 1-6 weeks prior to the event
90%	cancelled less than 1 week prior to the event





Agreement

We agree to the contract terms and conditions and return this form as confirmation of our booking.

Signature

Today's Date

Name of Bride and Groom

Date of Wedding reception

Numbers



Recommended Suppliers

Bebra Designs
Bridal and Menswear
01298 72059
bebra@bbrace.freeserve.co.uk

Gracie bleu bridal limited
Bridalwear
01629 580011

Westhill Designs
Stationery
01298 871128
judith-hadfield@onetel.co.uk

Ruths Cakes
Celebration Cakes
01298 813393

Jayne Brichnall
Photography
01629 812472

Simon Watkins
Photography
01298 687477
info@swinfofocus.co.uk

David Golding
Photography
07980 700558
david@davidgoldingweddings.com

Creative Weddings
Videography
01298 814307
linda@creativeweddings.com

Moira Clinch
Preserved Flowers
01269 581026
moiraclinch@hotmail.com

Peak Chauffeur
Transportation
07899 938369
peakchauffeur@aol.com

Angie Warburton
Beautician
angie.warburton@gmail.com

Claire O'Neill
Opera Singer
01298 78851
claire.oneills.orangehome.co.uk

Flowers For you
Florist
01298 26200
charlotte.raines@hotmail.co.uk

The Green Pavilion
Florist
01298 77309
Funk Station Zebra
Band
www.funkstationzebra.co.uk

Fiona Henderson
Travel Agent - Future
Travelfiona.henderson@futuretravel.co.uk





How to find us

From the A515 turn onto the B5054 sign posted to Hartington, go through the village as the road curves round and we are 2 miles past Hartington on the left just before the bridge over the Manifold River.

From Leek, leave on the A523; at Bottomhouse turn left at the Green Man pub onto the B5053, sign posted to Longnor. After passing through Warslow turn right onto the B5054, sign posted to Hartington. Pass through Hulme End and we are on the right immediately after crossing the river.

