



*Banqueting
at
The Pavilion
Gardens*

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Welcome To The Pavilion Gardens Buxton

With a wonderful Grade 2 listed building and 23 acres of beautiful Victorian landscaping, set on the River Wye, the Pavilion Gardens is the perfect setting for any event. Great care has been taken in preparing this function package in order to ensure organizing your event is as easy as possible

We have many years of experience hosting a wide variety of events from Formal, Sports and Social Clubs to Informal Family gatherings and we can cater for all your needs. A dedicated member of our management team will assist and guide you with your choice of menu's, wines, seating plan and act as Master of Ceremonies to ensure your event is remembered for all the right reasons

Provisional Bookings

Once you have decided upon the venue:

Octagon 400 meal max or 800 Buffet or

New Café/Bistro 140 meal max or 180 Buffet

Provisional bookings can be made and held for a period of 14 days

Confirmation of Booking

To confirm the booking we require a payment of £250 by way of a non-returnable deposit (Cheques should be made payable to H.P.B.C)

Planning Your Event

We can sit down and plan your event any time to suit you, however 1 month prior to the your event our Function Catering Manager will contact you to finalise details. We will require final numbers and seating plans 10 days prior to your function

Technical assistance (Lighting Sound & Set Dresses etc) are available please ask for further information

Smoking Policy

In line with New Legislation Smoking is illegal anywhere within the Pavilion Gardens

Accounts

High Peak Borough Finance department produces accounts after the event has been held.

The numbers charged will numbers attending or confirmed whichever is higher.

Methods of payment are indicated on the account

Cancellation Policy

Cancellation charges will be made in the event of a function being cancelled. The amount charged would depend on the cancellation notice given to the Pavilion Gardens:

6 Months Notice – no charge, deposit retained

3 Months Notice – 50 % of Account Charged

1 Month or Less – Full account will be charged

The Pavilion Gardens

Menu Selector

Our menus have been carefully selected to cater for every taste and budget. There is plenty of choice available for you to ensure that all your guests enjoy their meal

We have a superb selection of vegetarian alternatives and a menu choice for our younger guests. However, you may like something different and we will be pleased to discuss alternatives to suit your particular requirements

In order that we may provide you with the best possible service on the day we recommend you choose one item from each course for the whole of your party. If you have any guests with special dietary requirements please do not hesitate to discuss this with us

Our prices are current and may be subject to change dependant on Market Prices.

All prices include vat

To Start

Fan of Galia and Cantaloupe Melon served with a Homemade Coconut Sorbet on a Fruit Coulis	£4.50
Buffalo Mozzarella and Beef Tomato Salad with finely sliced Red Onion, drizzled with Pesto	£4.80
Duck Liver Pate with Port and Apple chutney with dressed leaves and toasted brioche	£4.80
Chicken and Sweet Pepper terrine on dressed leaves with Red Pepper Coulis	£4.75
Sautéed Mushrooms served in a Creamy Stilton Sauce and Topped with a Parmesan Croute	£5.25
Smoked Salmon Mousse served on a Bed of Leaves with a Lemon and Dill Hollandaise	£4.50

Chefs Homemade Soups

Our Chefs can prepare a full range of homemade soups to your liking below are just a few flavours that are available –

Tuscan Bean and Tomato	
Cream of Chicken and Thyme	
Sweet Potato and Coconut	
Seasonal Vegetable Broth	
Courgette and Cheddar	£3.95

Main Courses

Roast Striploin of Beef served with Yorkshire Pudding and Rich Pan Gravy	£11.85
Chargrilled Medallions of Chicken & Beef set on a Herb Mash served with a Black Peppercorn and Brandy Sauce	£10.50
Braised Shank of Lamb served on a Bed of Rosemary Potatoes with a Vegetable and Barley Broth	£11.95
Seared supreme of Salmon on a Herb Mash with a shellfish sauce and fresh Asparagus	£10.25
Roast Canon of Turkey served with a Sage and Shallotte Stuffing, Chipolata Sausage and a Traditional Gravy	£10.25
Supreme of Chicken stuffed with a Wild Mushroom Mousse, and served with a Baby Onion and Pancetta Jus	£10.25
Roast Loin of Pork with a Dovedale and Apple Forcemeat served on a Bubble Squeak Cake and a Caramelised Onion Jus	£10.50

Vegetarian Options

Tomato and Three Bean Tagliatelle topped with Goats Cheese

Sun Dried Tomato and Goats Cheese Rissoto scented with Basil

Sautéed Mushroom and Asparagus tartlet served on a Parmesan Cream Sauce

Cherry Tomato, Olives and Gruyere Filo Parcel served with Tomato Chutney

All main courses are served with a Selection of Seasonal Vegetables, New and Roast Potatoes

Sweets

Baileys Crème Brulee with a Double Chocolate Cookie	£4.50
Dark Chocolate Truffle cake with White Chocolate sauce	£4.75
Roasted Banana cheesecake with a rich toffee sauce	£4.25
Raspberry Parfait served with Coulis and Tuile Biscuit	£4.25
Deep Dish Apple Pie with Fresh Cream or Custard	£4.00
Homemade Sticky Toffee Pudding served with a Sticky Toffee Sauce And Clotted or Ice Cream	£4.00
Traditional Individual Cheese and Biscuits served with Celery And Grapes	£4.75

Coffee

Fresh Ground Coffee served in a Cafetiere, with Cream and Minted Chocolates
£1.60

For our Smaller Guests *Children's Meal Deal*

Children's meal served with £6.75 per child
Bradwells Dairy Ice Cream and a Soft Drink

All our Children Meals are Homemade using fresh ingredients

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*The Children's meal deal is intended for younger children who would not appreciate the adult choice of menu and as a rule teenagers should be included within the adult umbers when finalising details*

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Sliced and Carved Buffets

Sliced Meat Buffet

Dressed Salmon
Roast Topside of Beef
Honey Roast Ham
Hot New Potatoes
Tossed Mixed Salad
Coleslaw Salad
Pasta Salad
Fresh Minted Beetroot
Roll and Butter
~~~  
Sugar Glazed Lemon Tartlet  
or  
Cheese and Biscuits  
~~~  
Cafetiere of Fresh Ground Coffee
and Cream

£19.75

Decorated Buffet

Full Dressed Salmon served
with a Lime and Dill
Mayonnaise

Roast Topside of Beef with
A Redcurrant Glaze

Honey Roast Ham with
Caramelised Pineapple

All Dressed and Carved by our
Chefs to order
~~~  
Hot New Potatoes  
Mixed Leaf Salad  
Cherry Tomato and Red Onion  
Salad  
Cous Cous Salad  
Pasta and Tuna Salad  
Fresh Minted Beetroot  
Fresh French Rolls and Butter  
~~~  
Sugar Glazed Lemon Tartlet
or
Double Choc Cheesecake
or
Blackcurrant Mousse
~~~  
Cafetiere of Fresh Ground Coffee  
and Cream  
  
£26.00

## Finger Buffet Selector

Menu's are a personal choice which are dependant on budget, dietary and event requirements.

The Pavilion Gardens has put together a list of the most popular buffet items from which you may produce your own buffet menu.

There is a minimum cover charge of £11.50 per head.

### Buffet Selector

Selection of Sandwiches £4.00  
(Salmon & Cucumber, Smoked Ham and Cheese,  
BLT, Tuna Mayonnaise.

Honey Roast Chicken Drumstick £1.40

Mini Melton Pork Pies £1.25

Sausage Rolls £1.20

Cheese and Onion Quiche £1.60

Vegetable Samosa £1.30

Onion Bhajis £1.30

King Prawn Skewers Marinated in Chilli Oil £1.60

Chicken Satay £1.45

Duck and Hoi Sin Spring Rolls £1.30

Halumi, Cherry Tomato and Black Olive Brochette £1.45

Queen Scallops, Bacon and Mango Chutney Wraps £1.75

Buffalo Meatball and Mediterranean Vegetable Kebabs £1.45

Dim Sum Selection with a Sweet and Sour Sauce £1.80

Deep Fried Potato Wedges Served with a Sweet Chilli Dip £1.40

### Sweets

Selection of sweets is available from £3.50

## *Hot Fork Supper Selection*

The Hot Fork Supper selection is a new addition to our Menu's this year and offers an alternative option to having a Finger Buffet for your event

These are some for you to consider and our Chefs are happy to put together menus to incorporate any suggestions that you may have

Hearty Lamb Hot Pot  
Homemade Red Cabbage & Beetroot  
Fresh Crusty Bread & Butter  
Tossed Mixed Salad  
Vegetarian option - Mushroom and Fennel Stroganoff  
**Cost £12.00 per person inclusive of vat**

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Homemade Chilli Con Carne  
Served with Savoury Rice or Chips  
Mixed Tossed Salad  
Fresh Crusty Bread & Butter  
Vegetarian Option – Vegetable Chilli made with a selection of Fresh Vegetables  
**Cost £12.00 per person inclusive of vat**

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Chicken Curry served with  
Savoury Rice  
Naan Bread  
Crusty Bread  
Mango Chutney  
Vegetarian Option - Vegetable Curry  
**Cost £11.50 per person inclusive of vat**

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Homemade lasagne  
Mixed Tossed Salad  
Fresh Garlic Bread  
Vegetarian Option – Vegetable Lasagne  
**Cost £11.50 per person inclusive of vat**

**A Selection of Desserts is available from £3.50**

# Reception Drinks in The Conservatory

We are pleased to offer you the use of the conservatory (if available)  
Free of charge for your pre Meal Drinks Reception and Canapé Service

## Reception Drinks Menu

|              |                                  |      |                   |
|--------------|----------------------------------|------|-------------------|
| Wine         | Medium / Dry                     | from | £11.15 per bottle |
| Sparkling    | Veuve St. Vincent                |      | £14.00 per bottle |
| Champagne    | Duc de Roucher Brut              |      | £29.75 per bottle |
| Bucks Fizz   | A refreshing mix of Sparkling    |      |                   |
|              | Wine and Fresh Orange Juice      |      | £2.75 per glass   |
| Kir Royal    | A Tasteful Blend of Fruit Cassis |      |                   |
|              | And Sparkling Wine               |      | £3.00 per glass   |
| Pimms        | Fruity Summer Cocktail           |      | £3.00 per glass   |
| Mulled Wine  | A Hot, Spiced Mulled Wine        |      | £3.00 per glass   |
| Orange Juice |                                  |      | £4.80 jug         |
| Buxton Water | Still and Sparkling              |      | £2.70 bottle      |

## Canapé Menu

If you would like to offer your guests Canapés to accompany the drinks reception we have a variety of canapé selections available which can be tailored to your requirements. Prices start from £30.00 per tray

For example: -

### “Savoury Tray”

Smoked Salmon Canapé Selection

Welsh Rarebit Tarts

Savoury Barquettes

Buffalo Burger Kebabs

Cherry Tomato stuffed with Quails Egg

Please ask for further details

## Wines and Champagne

Enclosed is a comprehensive wine list, which includes a wide variety of wines to suit all tastes and budgets. If you cannot find what you are looking for please ask and we will endeavor to meet your requirements.

Whilst we have a comprehensive wine list available should guests wish to bring their own Wine a corkage charge of £6.50 per bottle will be made.

# Pavilion Wine List

Bin Taste  
No Guide

75 cl Bott.

## WHITE WINES

- |                                                                                                                                             |   |                                                                          |        |
|---------------------------------------------------------------------------------------------------------------------------------------------|---|--------------------------------------------------------------------------|--------|
| 1                                                                                                                                           | 2 | <b>Lamberts Bay, Columbard Chenin, Dry White,<br/>2001/02 - S Africa</b> | £11.15 |
| <i>Aromatic, tropical and citrus fruit characters combine<br/>to give an appealing And clean, fruit driven style. Crisp, floral finish.</i> |   |                                                                          |        |
| 2                                                                                                                                           | 1 | <b>Muscadet La Tour Clerac,<br/>N.V – Loire, France</b>                  | £13.75 |
| <i>Bone dry with fresh grapefruit and apple notes, this is the perfect<br/>Accompaniment for seafood</i>                                    |   |                                                                          |        |
| 3                                                                                                                                           | 2 | <b>Pinot Grigio Villa Mura<br/>NV- Italy</b>                             | £13.50 |
| <i>Light, Fresh and Beautifully Aromatic white with just a hint of Spice</i>                                                                |   |                                                                          |        |
| 4                                                                                                                                           | 2 | <b>Humboldt Coast Columbard<br/>NV - California</b>                      | £12.75 |
| <i>A ripe, fruity nose and a well balanced palate with peach and melon<br/>Notes, a clean, fresh and light wine</i>                         |   |                                                                          |        |
| 5                                                                                                                                           | 2 | <b>Two Oceans Sauvignon Blanc<br/>NV – South Africa</b>                  | £14.75 |
| <i>Fruity, Fresh and Medium Bodied, this Wine is Dry with a Crisp Apple<br/>Acidity and a Fresh Finish</i>                                  |   |                                                                          |        |
| 6                                                                                                                                           | 4 | <b>Prinz Rupprecht Piesporter Michelberg<br/>NV - Germany</b>            | £13.25 |
| <i>A clean, fresh medium-dry wine with light grapey fruit flavours</i>                                                                      |   |                                                                          |        |
| 7                                                                                                                                           | 2 | <b>Montana Unoaked Chardonnay, East Coast<br/>NV - New Zealand</b>       | £15.50 |
| <i>A refreshing Fruity Style with delicious White Peach flavours</i>                                                                        |   |                                                                          |        |

## RED WINES

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|----------------------------------------------------------------------------------------------------------|---|---------------------------------------------------------------------|--------|
| 8                                                                                                        | B | <b>LAMBERTS BAY, Grenache Shiraz,NV - France</b>                    | £11.15 |
| <i>Ripe berry fruit aromas are supported by a round and juicy palate.</i>                                |   |                                                                     |        |
| 9                                                                                                        | B | <b>Valpolicelli Classico Satori, NV – Italy</b>                     | £15.50 |
| <i>A medium-bodied red with classic bitter cherry aromas, followed<br/>By soft, full, fruit flavours</i> |   |                                                                     |        |
| 10                                                                                                       | B | <b>Cotes Du Rhone ‘La Tour Clerac’, NV – Ogier – Rhone - France</b> | £14.50 |
| <i>A traditional blend of rich Grenache and Spicy Syrah</i>                                              |   |                                                                     |        |

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|----|---|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| 11 | B | <b>Fraser Bay Pinotage, NV – South Africa</b><br><i>Unique to the Cape, this Pinotage gives a Deep, Rich, Concentrated Wine With Great Depth and Succulence</i>    | £14.25 |
| 12 | C | <b>Santiano Cabernet Sauvignon</b><br>NV - Chile<br><i>Blackcurrant, vanilla and a touch of oak. This is a warm, well rounded Wine with a smooth fruity finish</i> | £13.50 |
| 13 | C | <b>Brian McGuigan Private Bin Shiraz</b><br>NV - Australian<br><i>Full-flavoured and spicy with ripe fruit flavours. Soft and approachable</i>                     | £14.50 |
| 14 | B | <b>Ropiteau Merlot Vin Du Pays d'Oc</b><br>NV - France<br><i>Heaps of Juicy Plum Fruit on this Generous Wine. The Palate is Velvety with a Long, Rich Finish</i>   | £14.45 |

## BLUSH

- |    |   |                                                                                                                                            |        |
|----|---|--------------------------------------------------------------------------------------------------------------------------------------------|--------|
| 15 | 3 | <b>Pinot Grigio Blush, NV – Sartori - Italy</b><br><i>Elegant and Crisp, With Clean Summer Fruit Flavours and just a hint of sweetness</i> | £13.25 |
| 16 | 2 | <b>Santiano Rose, NV – Chilean</b><br><i>Light Fresh Fruit Flavours, Dry and Inviting, a must have Rose</i>                                | £13.25 |

## CHAMPAGNE

- |    |   |                                                                                                                                    |        |
|----|---|------------------------------------------------------------------------------------------------------------------------------------|--------|
| 17 | 1 | <b>Lanson, Black Label, Brut, AC, NV - France</b><br><i>A fine mousse of bubbles and a toasty, honeyed nose in perfect balance</i> | £39.50 |
| 18 | 1 | <b>Duc De Roucher, Brut, AC, NV - France</b><br><i>Lively white blossom aromas with harmonious fruit and soft acidity</i>          | £29.75 |

## SPARKLING WINE

- |    |   |                                                                                 |        |
|----|---|---------------------------------------------------------------------------------|--------|
| 19 | 1 | <b>Veuve St Vincent, NV - France</b><br><i>Dry, light and beautifully fresh</i> | £14.00 |
|----|---|---------------------------------------------------------------------------------|--------|

### TASTE GUIDE

1 = Dry 9 = Sweet  
A = Light E = Full Bodied

If a particular vintage or shipper is unavailable, a suitable alternative will be offered  
All quality wines on this list have an alcohol content of between 4% and 14.5% by volume

All prices are inclusive of VAT  
All Alcohol Prices may vary from the above List for 2009