



*Civil Weddings
&
Wedding Receptions
At
The Pavilion Gardens*

St. John's Road, Buxton, Derbyshire, SK17 6XN
Tel: (01298) 23114 Fax: (01298) 27622
www.paviliongardens@highpeak.gov.co.uk

Welcome To The Pavilion Gardens Buxton

...”May we congratulate you on your forthcoming wedding and extend our very best wishes for the future.”

Pavilion Gardens

Is a wonderful Grade 2 listed building set in 23 acres of beautiful Victorian landscaped gardens on the banks of the River Wye, the Pavilion Gardens is the perfect setting for every wedding. We are now licensed to hold civil wedding and partnership services, which enables you to have the whole day at the same venue.

Great care has been taken in preparing this wedding package, which leaves you free to enjoy the best day of your life. A dedicated member of our management team will assist and guide you with your choice of menus, wines, seating plan and act as Master of Ceremonies to ensure your day will be a day to remember for all the right reasons.

Provisional Booking

Once you have decided upon the room and have set the date you can make a provisional booking, without obligation, which will be held for 14 days.

Confirmation of Booking

To confirm the booking we require payment of £250 by way of a non-returnable deposit. If payment is by cheque please make this payable to H.P.B.C High Peak Borough Council.

We will also require a letter of confirmation with the deposit stating minor details of the event-date, time etc. We will respond with a letter of confirmation ourselves.

Planning The Day

We can sit down and plan your day at any time to suit you, however 1 month prior to your wedding our Wedding Co-ordinator will contact you to finalise details, such as menus, numbers, special diets, colours and timings.

We will require final numbers and table plans 10 days before your wedding day. Our managers are available at every stage of your wedding to assist you with any questions you may have

Smoking Policy

New Legislation means that it is illegal to Smoke anywhere within the Pavilion Gardens Complex

Civil Wedding & *Partnership Ceremonies* *at* *The Pavilion Gardens*

The Pavilion Gardens holds a Civil Wedding License, which permits Ceremonies to be performed at the Pavilion Gardens. There are 3 venues available on site, each offering its own distinctive style and atmosphere

The Bandstand

Set in the grounds of the Pavilion Gardens the Bandstand is the most recent addition to our Civil Wedding License, and the only one in the area. For couples that would like an alfresco style of service the bandstand can seat up to 65 guests seated and 90 guests unseated. It is also possible to have a mixture of seated and unseated guests so immediate family members are a little closer.

The Conservatory

Originally Built in 1871 this fantastic leafy Tropicana is where you can hold intimate ceremonies for up to 55 guests seated and 90 guests standing. Its beautiful fragrance and bright colours will definitely excite all of the senses!

The Octagon

Was designed by Robert Rippon Duke (who also designed the dome on the Devonshire Hospital) and opened in 1876 as the Concert Hall. The Octagon is ideal for Grand Ceremonies and can comfortably seat over 300 guests

To Book Your Civil Wedding Service

Once you have agreed a date we can provisionally hold that day and you then need then to contact the Superintendent Registrar who is based at Chinley (tel: 01663 742434). This person will supply all the relevant legal information, costs involved and their available dates. Registrars will attend ceremonies Monday to Saturday and on request on Bank Holidays.

The booking at the Pavilion Gardens can be confirmed with us by sending a non-refundable deposit of £250.00 for the service charge of £500 for the Bandstand, £500 for The Conservatory and £600 for the Octagon Hall.

Winter and Weekday Wedding Offer

The Wedding Reception Room from 2010 will not be available for entry until 6pm-
Please request information from a member of our management Team

Menu

The Pavilion Gardens is pleased to offer an exceptional deal for couples that intend to hold their wedding midweek or during the winter season.

Our offer includes:-

Fresh Home-made Vegetable Soup

or

Fan of Seasonal Melon served with Forest Berry Compote

Roast Breast of Chicken, filled with Wild Mushroom mousse, Baby Onion & Pancetta Jus

Roast and New Potatoes

Panache of Fresh Seasonal Vegetable

White Chocolate Cheesecake served with a Dark Chocolate sauce

Cafetiere of Fresh Coffee
and Dinner Mints

Drinks Package

Bucks Fizz on arrival

Glass of House Wine with the meal

Glass of Sparkling Wine for the Toast

OUR SPECIAL PACKAGE ALSO INCLUDES:-

A member of Management to co-ordinate your Wedding Plans and act as Master of Ceremonies on the day

Seating and Table Plans

Cake stand and Knife

The Bandstand, Conservatory and 23 Acres
of Grounds for photographs

(Civil Wedding Ceremonies are charged separately)

COST

*The total all-inclusive cost for all the above is just £30.00 per person.
Additional charges are made for Civil Wedding Ceremonies (see notes)*

CHILDREN

A special children's meal can be offered including fizzy drink at a cost of £7.95 per child.

AVAILABILITY

This offer is available every day of the week except Sundays from the 1st October through to 31st March excluding Christmas, New Year and other Bank Holidays, and Monday to Friday from the 1st April through to 30th May excluding Bank Holidays

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	£5.40
Buffalo Mozzarella and Beef Tomato Salad with finely sliced Red Onion, drizzled with Pesto	£5.70
Duck Liver Pate with Port and Apple chutney with dressed leaves and toasted brioche	£5.80
Chicken and Sweet Pepper terrine on dressed leaves with Red Pepper Coulis	£5.70
Sautéed Mushrooms served in a Creamy Stilton Sauce and Topped with a Parmesan Croute	£5.95
Smoked Salmon Mousse served on a Bed of Leaves with a Lemon and Dill Hollandaise	£5.40

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 –

Smokey Bacon and Lentil Cream of Chicken and Thyme Sweet Potato and Coconut Seasonal Vegetable Broth Broccoli and Stilton	£4.95
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Main Courses

Roast Striploin of Beef served with Yorkshire Pudding and Rich Pan Gravy	£13.25
Chargrilled Medallions of Chicken & Beef set on a Herb Mash served with a Black Peppercorn and Brandy Sauce	£12.00
Braised Shank of Lamb served on a Bed of Rosemary Potatoes with a Vegetable and Barley Broth	£13.20
Seared supreme of Salmon on a Herb Mash with a shellfish sauce and fresh Asparagus	£11.60
Roast Canon of Turkey served with a Sage and Shallotte Stuffing, Chipolata Sausage and a Traditional Gravy	£11.55
Supreme of Chicken stuffed with a Wild Mushroom Mousse, and served with a Baby Onion and Pancetta Jus	£11.55
Roast Loin of Pork with a Dovedale and Apple Force meat served on a Bubble Squeak Cake and a Caramelised Onion Jus	£11.95

Vegetarian Options

Tomato and Three Bean Tagliatelle topped with Goats Cheese

Sun Dried Tomato and Goats Cheese Rissotto 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	£5.50
Dark Chocolate Truffle cake with White Chocolate sauce	£5.60
Roasted Banana cheesecake with a rich toffee sauce	£5.20
Raspberry Parfait served with Coulis and Tuile Biscuit	£5.20
Deep Dish Apple Pie with Fresh Cream or Custard	£4.85
Homemade Sticky Toffee Pudding served with a Sticky Toffee Sauce And Clotted or Ice Cream	£4.85
Traditional Individual Cheese and Biscuits served with Celery And Grapes	£5.95

Coffee

Fresh Ground Coffee served in a Cafetiere, with Cream and Minted Chocolates
£1.70

For our Smaller Guests Children's Meal Deal

Children's meal served with an Ice Cream and a Soft Drink £7.95 per child

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 numbers when finalising details*

# Carved Buffets

## Carved 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

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Dark Chocolate Truffle Cake
Or
Cheese and Biscuits

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Cafetiere of Fresh Ground Coffee  
and Cream

£23.00

## 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

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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

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Dark Chocolate Truffle Cake  
Or  
Roasted Banana Cheesecake  
Or  
Raspberry Parfait

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Cafetiere of Fresh Ground Coffee
and Cream

£30.00

For you Evening Reception 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 £13.00 per head.

Buffet Selector

Selection of Sandwiches £4.20

(Salmon & Cucumber, Smoked Ham and Cheese, BLT, Tuna Mayonnaise.

Honey Roast Chicken Drumstick £1.45

Mini Melton Pork Pies £1.30

Sausage Rolls £1.30

Cheese and Onion Quiche £1.70

Vegetable Samosa £1.40

Onion Bhajis £1.40

King Prawn Skewers Marinated in Chilli Oil £1.70

Chicken Satay £1.50

Duck and Hoi Sin Spring Rolls £1.40

Halumi, Cherry Tomato and Black Olive Brochette £1.50

Queen Scallops, Bacon and Mango Chutney Wraps £1.85

Buffalo Meatball and Mediterranean Vegetable Kebabs £1.60

Dim Sum Selection with a Sweet and Sour Sauce £1.90

Deep Fried Potato Wedges Served with a Sweet Chilli Dip £1.60

Sweets

Selection of sweets are available from £4.00

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 evening reception.

They look good on the plate are easy to serve and offer exceptionally good value. If you have your heart set on a dish and it's not listed do not be afraid to ask. We try to be accommodating in every way.

Hearty Lamb Hot Pot served with
Homemade Red Cabbage and Beetroot
Fresh Crusty Bread & Butter
Tossed Mixed Salad
Vegetarian option – Broccoli & Sweet Potato Hot Pot
Cost £13.00 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 – Vegetarian Chilli made with a Selection of Fresh Vegetables  
**(Cost £13.00 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 £13.00 per person inclusive of vat

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Homemade lasagne  
Mixed Tossed Salad  
Fresh Garlic Bread  
Vegetarian Option – Vegetable Lasagne  
**Cost £13.00 per person inclusive of vat**

A Selection of Desserts are available from £4.00

# Reception Drinks

## The Conservatory

We are pleased to offer you the use of the conservatory  
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		£3.00 per glass
Kir Royal	A Tasteful Blend of Fruit Cassis And Sparkling Wine		£3.50 per glass
Pimms	Fruity Summer Cocktail		£3.20 per glass
Mulled Wine	A Hot, Spiced Mulled Wine		£3.50 per glass
Orange Juice			£4.80 per jug
Buxton Water ( <i>Still and Sparkling</i> )			£2.70 bottle

### 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.

### Canapés

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” -£30.00

Smoked Salmon Canapé Selection  
Welsh Rarebit Tarts  
Savoury Barquettes  
Buffalo Burger Kebabs  
Cherry Tomato stuffed with Quails Egg

“Mini English” - £30.00

Bangers and Mash  
Roast Beef and Yorkshire Pudding  
Salmon and Broccoli Fishcakes  
Mozzarella Meltas  
Steak and Chips

Chocolate Strawberries £15.00

Delicious Chocolate covered  
Strawberries, refreshing and  
perfect with Champagne

Fruit Kebabs £20.00

Pineapple, Orange, Melon & Kiwi  
(Seasonal)

# 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 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 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 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 Acidity and a Fresh Finish</i>                                  |   |                                                                          |        |
| 6                                                                                                                                       | 4 | <b>Prince 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 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 | <b>C Santiano Cabernet Sauvignon</b><br><b>NV - Chile</b><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 | <b>C Brian McGuigan Private Bin Shiraz</b><br><b>NV - Australian</b><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><b>NV - France</b><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 | <b>3 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 | <b>2 Santiano Rose, NV – Chilean</b><br><i>Light Fresh Fruit Flavours, Dry and Inviting, a must have Rose</i>                                 | £13.25 |

## .CHAMPAGNE

- |    |                                                                                                                                      |        |
|----|--------------------------------------------------------------------------------------------------------------------------------------|--------|
| 17 | <b>1 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 | <b>1 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 | <b>1 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 2011

# Recommendations

<b>Pavilion Gardens</b>	General Enquiries E-mail: <a href="mailto:paviliongardens@highpeak.gov.uk">paviliongardens@highpeak.gov.uk</a>	01298 23114
<b>Superintendent Registrar Chinley</b>		01663 750473
<b>Bridal wear</b>	Be Bra Bridal wear Maria Modes	01298 72059 01298 77788
<b>Menswear</b>	Be Bra Menswear	01298 72059
<b>Wedding Stationary</b>	Westhill Design Print Express Poppy Print-Liz	01298 871907 01298 72009 01298 812593
<b>Flowers</b>	Flowers For You Green Pavilion David Storer	01298 26200 01298 77309 01298 77429
<b>Wedding Vehicles</b>	Avril's Vintage Wedding Cars	01298 812750
<b>Sugared Almonds/ Novelty Gifts</b>	Graces Anne Harries	0161 483 5591
<b>Balloons</b>	Peak Party Design	01298 70779
<b>Wedding Cakes</b>	Mandy's Special Occasion Cakes Celebrity Cakes Nicola Henderson	01538 723 959 01457 866507
<b>Photography</b>	Laura Ford- <a href="mailto:mrslauraford@googlemail.com">mrslauraford@googlemail.com</a>	07742157023
<b>Video &amp; Photo's All in one</b>	Creative Weddings Ltd Adrian Legget - <a href="mailto:adrian@creativeweddingsltd.co.uk">adrian@creativeweddingsltd.co.uk</a>	01298 814307
<b>Disco</b>	Scorpio Disco-Cath "Bees Sound" Disco - Barry Century 21- Johnny Wade	07967 510285 01457 864482 07979 861057
<b>Flower Preserving</b>	Pat Critchlow Moiria Clinch	01298 78449 01629 581026
<b>Chocolate Fountain</b>	Chocaholics -Lee or Sara Wagstaff <a href="mailto:chocaholix@aol.com">chocaholix@aol.com</a>	0114 2890151 07814989217

# Wedding Services:-Music and Entertainment

Classical Guitar Christopher Townsend, A Buxton based Classical Guitarist well presented with a broad repertoire.

Telephone - 01253 836 856      Mobile – 07878 739282

Email - [cntownsend@classicalg.co.uk](mailto:cntownsend@classicalg.co.uk)

Website [www.ClassicalG.co.uk](http://www.ClassicalG.co.uk)

## Duet

Abigail and Rob are a young couple based in Sale, Manchester. A Classical Guitar and Violin Duet offering a wide range of wedding music. Charge between £100 and £180 dependant on requirement. 07762 397255 or email; [robkettle31@msn.com](mailto:robkettle31@msn.com)

## Harp

Jean Hudson is a musician based in Ashbourne who has long Experience of performing wedding services. Contact her direct for a quote. 01335 343026 or email: [springfieldstrongs@hotmail.com](mailto:springfieldstrongs@hotmail.com)

## String Quartets

A Touch of Class is a Buxton based String Quartet with a long history of performing in the area. Contact Pat.01298 25981 or Email: Edward@atouchofclass-stringquartet.co.uk

## Magician

Young and Fresh Faced Local Talent Neil Ford offers spectacular entertainment specifically for the more mature audience. He will keep your guests entertained throughout the day. This rare talent is a must see!

## New Orleans

Louis and Friends, based in Stockport, provide a wide range of music in a different style for your service and reception. Contact Louis on 0161 494 9899 or Email [louislince@neworleansmsuic.demon.co.uk](mailto:louislince@neworleansmsuic.demon.co.uk) Web – [www.louislince.co.uk](http://www.louislince.co.uk)

## Agencies

### Rent- A-Band

Offering a wide range of music for your Civil Wedding Service, Afternoon reception or Evening Dance Contact Ken Baxter on 01924 441441 Web - [www.rent-a-band.org](http://www.rent-a-band.org)

### Rhythm of Your Choice

An agency based in Sheffield who has contacts with a variety of musicians: Contact Karen on: 0114 258 0333

*Harpists*

*String Quartets*

*Acoustic Guitar*

On: 0800 298 6338

Offers a range of: - *Harpists*  
*Quartet*   *Jazz Quartet*

*Keyboard Black Tie*   *Violinist*  
*Jazz Trio*   *DJ's*

*String Trio*   *String*

*Please note that by supplying these contact numbers we do not offer any guarantee for the services offered*