



Civil Weddings, Marriages & Partnership Ceremonies



at Pavilion Gardens

*'Once in a while,
Right in the middle of an ordinary life,
Love gives us a fairytale.'*



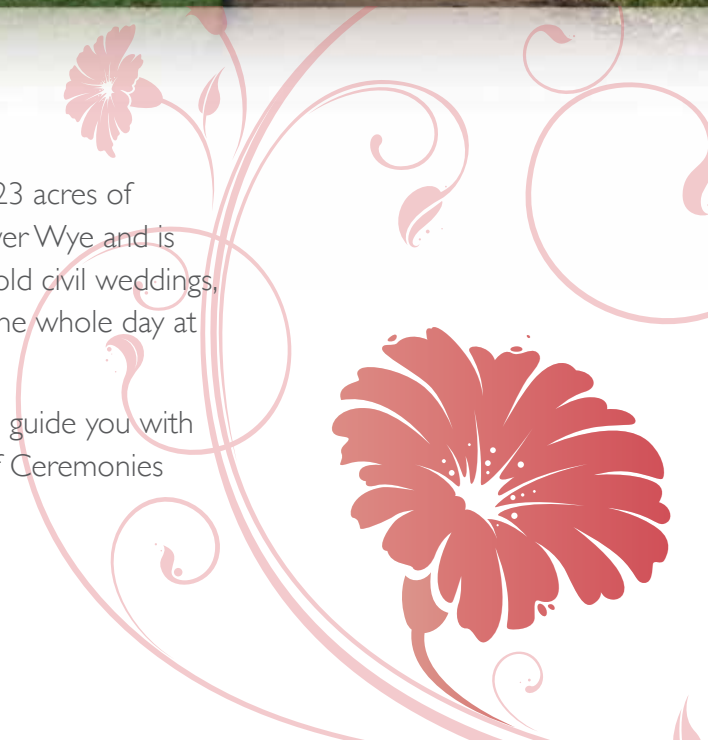
WELCOME



...to Pavilion Gardens, Buxton

Pavilion Gardens is a wonderful Grade II listed building set in 23 acres of beautiful Victorian landscaped gardens on the banks of the River Wye and is the perfect setting for your wedding. As we are licensed to hold civil weddings, marriages and partnership services, this enables you to have the whole day at the same venue.

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 leaving you free to enjoy the best day of your life.





CIVIL WEDDINGS & PARTNERSHIP CEREMONIES



We offer 2 beautiful venues on site: **The Don Redfern Memorial Bandstand** and **The Victorian Winter Gardens Conservatory**, each offering its own distinctive style and atmosphere.

Both venues cost £550 to hire* – inclusive in this price is...

- A member of our team to co-ordinate your wedding plans throughout the preparation, and to oversee the actual wedding service during your special day.
- The preparation of and setting up of the venue.
- Posting of official notice within the Pavilion Gardens and venue licence.
- Facilities for background music and music throughout the ceremony to help add that extra personal touch to your day (including staff to operate the system).
- Access to the 23-acre grounds for pictures and exclusive use of the bandstand for photography.
- Reservation of the Victorian Winter Gardens Conservatory for use in bad weather conditions.

Take the Train...

For a quirky twist to your wedding day the miniature train is available for booking. If you would like more information about this including costs and timings please don't hesitate to ask your wedding co-ordinator.

* It is really important that you contact the Registrar direct to make arrangements for and the booking of your wedding day. Any charges made by the registrars are separate to that of Pavilion Gardens – our fees do not include any costs associated with the booking of the registrars. The Superintendent Registrar for the High Peak can be contacted on 01629533686.





THE DON REDFERN MEMORIAL BANDSTAND



The Bandstand

Set in the grounds of the Pavilion Gardens, the Bandstand is the only one of its kind in the area.

For couples who would like an alfresco style of service the bandstand can accommodate up to 65 guests seated or 100 guests unseated.

The bandstand is dressed with white muslin material and green ivy so as to give a real romantic feel.

VICTORIAN WINTER GARDENS CONSERVATORY

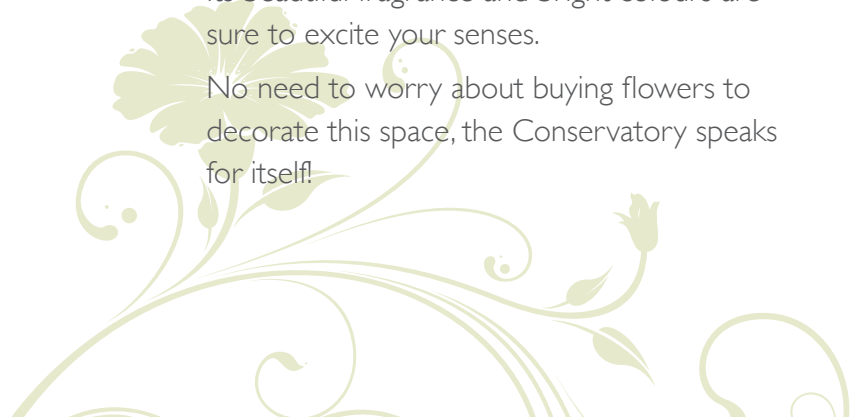


The Conservatory

Originally built in 1871 this tranquil indoor garden is where we hold intimate ceremonies for up to 25 guests seated or 100 guests standing.

Its beautiful fragrance and bright colours are sure to excite your senses.

No need to worry about buying flowers to decorate this space, the Conservatory speaks for itself!





DRINKS RECEPTION & CANAPÉS



Reception Drinks

At The Pavilion Gardens 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*

Champagne	<i>Charles Flouricourt</i>	£4.95 per glass
Prosecco		£4.00 per glass
Bucks Fizz	<i>A refreshing mix of Sparkling Wine and Fresh Orange Juice</i>	£3.50 per glass
Kir Royal	<i>A tasteful blend of Fruit Cassis and Sparkling Wine</i>	£3.95 per glass
Pimms	<i>Fruity Summer Cocktail</i>	£3.95 per glass
Mulled Wine	<i>A hot, spiced Mulled Wine</i>	£3.50 per glass
Bottled Lager		£3.50 per bottle
Orange Juice		£4.80 per jug

* Whilst we have a comprehensive wine list available, should you wish to bring your own drinks, a corkage charge will apply.

Canapés

CHOCOLATE STRAWBERRIES £20.00 per tray
Fresh strawberries dipped in chocolate, perfect with a champagne reception. (Approx 20 pieces per tray).

VINTAGE AFTERNOON TEA CANAPÉS £30.00 a stand
A selection of finger sandwiches, mini cakes and mini cream scones all served on our beautiful vintage cake stands.

MINI BRITISH £30.00 per tray
A selection of classic British food canapés including – Mini yorkshire & roast beef/Scottish salmon fishcake/Welsh rarebit tart/Bangers & mash. (Approx 20 pieces per tray).

MINI CONTINENTAL £30.00 per tray
(Approx 20 pieces per tray)
A selection of French canapés including – Salami & basil/Aubergine, cheese & fig/Crayfish, cheese & horseradish/Tomato, goats cheese & pecan/Prawn, cheese & basil.

ICE CREAM CART

Please ask about our Bradwells ice cream cart serving award winning Bradwells ice cream exclusive to your guests.





WEDDING AND EVENING RECEPTIONS



The Pavilion Café can seat up to 120 guests for a formal wedding breakfast in our superbly spacious area overlooking the Promenade and 23-acre landscaped Gardens.

For evening receptions this area can hold a maximum of 200 guests.

Room hire is £200, however this fee is waived if you have both the Civil Ceremony and reception here at Pavilion Gardens.

Also available is the magnificent Octagon hall. This is the largest and grandest room in Pavilion Gardens and can accommodate up to 450 people for a seated meal and 1200 people for an informal reception. Hire charges for this room are subject to guest numbers and your requirements. For more information please speak to a member of our team.





WEDDING BREAKFAST



Our menus have been carefully selected by our head chef to cater for every taste and budget. They are designed to suit any style of wedding depending on your requirements. We also have a superb selection of alternatives to suit any dietary needs and even a special menu just for your younger guests.

Should you wish to have something not included in this menu our wedding co-ordinator and head chef are happy to discuss your ideas and design a menu to suit you and the style of your day.

Our wedding breakfast menus are based on a cost of approximately £25.00 per person but will depend on menu choice and current market prices. Please discuss with your wedding co-ordinator for more information.





WEDDING BREAKFAST



To Start

Fan of seasonal melon served with refreshing homemade sorbet and fruit coulis

Fresh roquette salad of Parma ham, parmesan shavings & apple with a wholegrain mustard dressing

Smoked salmon & soft cheese paté with dressed leaves & homemade cucumber chutney

Fresh caesar salad with anchovy, parmesan, croutons and dressing finished with chargrilled chicken

Warm wild mushroom tartlet with Dovedale blue cheese sauce

Smoked breast of duck on dressed leaves with a redcurrant & port reduction

Chefs Homemade Soups

Our Chefs can prepare a full range of homemade soups to your liking and below are just a few suggestions –

Cream of tomato

Leek & potato

Seasonal vegetable broth

Broccoli & Dovedale blue

Cream of wild mushroom

Chicken consommé with julienne of vegetables

Main Courses

Roast striploin of beef with Yorkshire pudding & rich red wine gravy

Supreme of chicken with a bacon, leek & white wine cream sauce

Traditional deep fried sustainable cod or haddock with chips and our homemade tartare sauce

Roast leg of lamb, stuffed with garlic & rosemary with a rich redcurrant gravy

Duo of pork – Medallion of loin & slow cooked belly with a fondant potato and an apple & brandy sauce

Supremé of salmon on a bed of mash with a rich shellfish sauce and fresh asparagus spears

Guinea fowl supreme filled with Staffordshire organic garlic cheddar and apple served with a plum jus

All main courses are served with a Selection of Seasonal Vegetables

If you would like something different please don't hesitate to let us know, we will be pleased to discuss alternatives to suit your particular requirements.



WEDDING BREAKFAST



Vegetarian Options

Homemade ricotta & spinach cannelloni with a rich tomato sauce

Broccoli, brie & courgettes calzone seasoned with lemon, garlic & herbs served with side salad

Goats cheese risotto with asparagus & roasted peppers

All vegetarian main courses are served with a Selection of Seasonal Vegetables

If you would like something different please don't hesitate to let us know, we will be pleased to discuss alternatives to suit your particular requirements.

Sweets

Baked baileys & chocolate cheesecake with white chocolate sauce

Black forest mousse with blackcurrant coulis

Lemon curd charlotte with a citrus anglaise

Belgian chocolate truffle with a champagne & strawberry sauce

Homemade sticky toffee pudding with toffee sauce & vanilla ice cream

Warm chocolate & orange fondant with a rich chocolate sauce

Local cheese from Derbyshire, Staffordshire & Cheshire served with celery, grapes and walnut bread

Coffee

Fresh Ground Coffee served with cream and minted chocolates

Children's Meal Deal

Homemade freshly battered chicken strips, chips & beans

Bangers & mash with garden peas

3 cheese pasta with garlic bread

All our Children's Meals include ice cream for dessert and a soft drink

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





EVENING FEAST



Hot Fork Supper and Carvery

The hot fork supper and carvery are a popular selection for those looking for a more relaxed evening reception and offers an alternative option to having a finger buffet.

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.

For our hot fork supper please choose one main course, one vegetarian and one dessert for your buffet at £15.50 per person.

Prices include coffee.

Main

Homemade lasagne & mixed salad

Chilli con carne with rice

Chicken & ham pie with fresh vegetable & potatoes

Lamb hot pot with red cabbage

Vegetarian

Vegetable lasagne

3 bean chilli

Leek & mushroom pie

Broccoli & sweet potato hot pot

All are served with crusty fresh bread

Desserts

Apple pie with custard

Baked vanilla cheesecake with fruit compote

Sticky toffee pudding with toffee sauce

Chocolate fudge cake with white chocolate sauce

Carvery

The Pavilion Gardens Carvery offers a traditional roast dinner with all the trimmings and a choice of two meats* hand carved and served by our chefs. It includes a dessert from the list above and is charged at £19.50 per guest.

*Lamb may incur additional charges depending on market prices at the time of your wedding.



TWILIGHT SUPPER



For your Evening Reception

Menus are a personal choice which are dependant on your requirements.

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

All our finger buffets are served with a selection of sandwiches. (Please choose from the following list).

Hot Baps

Hot Beef and Pork Baps with English Mustard, Apple Sauce and Stuffing and served with Spicy Potato Wedges and Sweet Chilli Dip
£9.95 per person (2 baps)

Menu

Honey & mustard chicken drumsticks
Vegetables samosas with curried dip

Mini pork pies

Spicy potato wedges with
sweet chilli dip

Warm sausage rolls

Onion bhajis with korma dip

Vegetarian dim sum selection

Mini buffalo kebabs

Duck spring rolls with hoi sin dip

Haloumi, olive & tomato brochette

Marinated chilli king prawn skewers

Sandwiches + 5 from above - £12.50

Sandwiches + 7 from above - £14.00

Sandwiches + 9 from above - £16.50

Sweets

A Selection of Desserts are available from £4.50 per person

Tower of Cheese

For a quirky addition to your evening or even in place of a traditional wedding cake why not add our tower of cheese.

This is a tiered tower of british and continental cheeses served with crackers, pickles and chutneys.
Price £8.00 per person.

*This is only available for guest numbers over 100.

If you would like something different please don't hesitate to let us know, we will be pleased to discuss alternatives to suit your particular requirements.





DRINKS PACKAGES



The Peak

£12.00 Per Person

Bucks Fizz on arrival

Two glasses of house wine with the meal

The Pemberley

£15.00 per person

Bucks Fizz on arrival

Two glasses of house wine with the meal

Glass of Prosecco for the toast

The Devonshire

£19.00 per person

Kir Royal on arrival

Two glasses of house wine with the meal

Glass of Champagne for the toast





WINTER OR MIDWEEK PACKAGE



Winter and Weekday Wedding Offer

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

This offer includes a three course meal including coffee and minted chocolates with guests being able to choose from the following menu.

Menu

Fresh home-made vegetable soup
or
Fan of seasonal melon served with forest berry compote
~
Supremé of chicken with a bacon, leek & white wine cream sauce served with roast and new potatoes and a panache of fresh seasonal vegetables
or
Supremé of salmon on a bed of mash with a rich shellfish sauce and fresh asparagus spears
~
Rich chocolate cheesecake served with a white chocolate sauce
or
Black forest mousse with blackcurrant coulis
~
Fresh coffee and dinner mints

Meal supplements can be added or changed – for more information please discuss this with the wedding co-ordinator.

OUR SPECIAL PACKAGE ALSO INCLUDES:-

A member of the team 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 **£23.00** per person.

Additional charges are made for Civil Wedding Ceremonies.

*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. Civil ceremonies are charged separately.



WEDDING TIMELINE

Planning the Day

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

Once you're engaged

Set a date or time of year for the wedding.

Set your budget.

Divide the day into areas and decide who is organising which aspect of your day.

Have a look around your chosen venues and decide which one you like best.

Once you've found your venue for the ceremony and reception contact the wedding co-ordinator to arrange a meeting. Our wedding co-ordinator is always on hand to help with any queries you may have.

Once you have booked your venue and the registrars

Choose your Bridesmaids, Page Boys, Best Man and Ushers to form the wedding party.

Decide on the number of guests and start drawing up a guest's list.

Choose your colour scheme and theme.

Order invitations and stationery or start to make your own.

Send out save the date invitations to those you most want to attend your special day.

Book the wedding photographer.

Book the wedding cars and any other transport you require.

Go to lots of cake tastings and choose and order your wedding cake.

Choose your wedding dress.

Choose your bridesmaids' dresses.

Bridegroom to arrange suits for the Best Man, Ushers and Fathers.

Investigate wedding insurance.

Consider booking out a block of accommodation for out-of-town guests or put together a list of local accommodation.

Six to Twelve Months Before

Arrange a meeting with your wedding co-ordinator so you can choose your wedding menu and further plan the details. We can arrange to have an additional meeting where you try your chosen menu and wine selection if you wish.

Start to plan your honeymoon.

Decide upon your wedding gift list and register with your chosen company if necessary.

Book a band or a DJ for the reception, or both if you prefer.

Choose your flowers and table decorations.

Send out your wedding invitations including accommodation lists and directions to the venue.

Three to Six Months Before

Organise a wedding guest list so you know who is coming to which part and know what they are eating when they get there.

Choose your wedding rings.

Design your order of service if you wish to use one.

Choose and order your wedding favours for the reception.

Organise a meeting with your venue wedding co-ordinator to discuss seating arrangements, drinks receptions and other details.

Organise your Hen and Stag nights.

Confirm final details with everyone who's services you are using (Photographer, transport, cake, florists, band/DJ, chocolate fountains, etc)

One to Two Months Before

Arrange your seating plan and confirm final numbers with the venue.

Have the bride's and the bridesmaids' final dress fitting including trial hair and make-up.

Arrange a wedding rehearsal if possible.

Arrange gifts for all your helpers to be given out on the day.

Two to Four Weeks Before

Confirm final arrangements with your venue including final numbers and anyone with any dietary requirements and seating plans. If possible include the Best Man, Ushers and Bridesmaids in your final wedding day plans. Also discuss how you want the room to look for the wedding and what decorations you are bringing to go where. Bridegroom, best man and father of the bride to write speech.

Wear your wedding day shoes a few times to break them in.

Appoint a member of the bridal party such as the Best Man or Chief Bridesmaid to be the main contact for the venue on the day – email details to the venue.

One Week Before

Collect wedding dress and accessories, bridesmaid dresses and instruct groom and grooms men to collect suits.

Double check with service providers to make sure everything is ok.

Ensure you are packed and ready to go for the honeymoon.

The day before the big day drop off anything needed at the venue (table decorations, cake, favours, table plans, gift table post box etc) including clear instructions as to where everything is to go.

'We wish you all the happiness for the future and hope you have a magical day!'



TERMS AND CONDITIONS

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 (tel: 01663 743 424).

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. Please keep in mind any civil ceremonies taking place outdoors will be weather dependant and if wet weather does occur the conservatory will always be available.

Provisional Booking of Pavilion Gardens

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.

Your provisional booking at Pavilion Gardens can be confirmed with us by sending a non-refundable deposit of £250.00. We will also require a letter of confirmation with the deposit stating details of the event-date, time etc. We will then in turn respond with a letter of confirmation ourselves.

Smoking Policy

It is illegal to smoke anywhere within the Pavilion Gardens complex building.

Table decorations

Any table decorations (for example) candles, flowers, place cards and favours will be the responsibility of the wedding party. Please do not hesitate to drop these items off with us prior to your special day as we will organise all the tables on the day and ensure they look perfect.

Pavilion Gardens will provide table numbers and silver table number stands, as well as a small table plan for display. However, you must provide your own seating plan.

Room Hire Costs

Our reception room hire cost is £200. If guest numbers are below 100 the room hire cost will be £250.

If you have booked your civil ceremony with us there will be no room hire charge for your reception if your numbers are above 60. Room hire charges are based on final numbers provided 2 weeks before the wedding.

The wedding reception room will not be available for entry until 6pm approximately. Please request information from a member of our team.

Accounts

All accounts must be settled two weeks prior to the function date. High Peak Borough Council (H.P.B.C) will invoice the full amount for the function, which will be subject to the terms and conditions as set out by H.P.B.C finance department. Any costs incurred after this date will need to be paid within 24 hours unless agreement is made with a senior manager at Pavilion Gardens. All agreements must be made in writing.

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

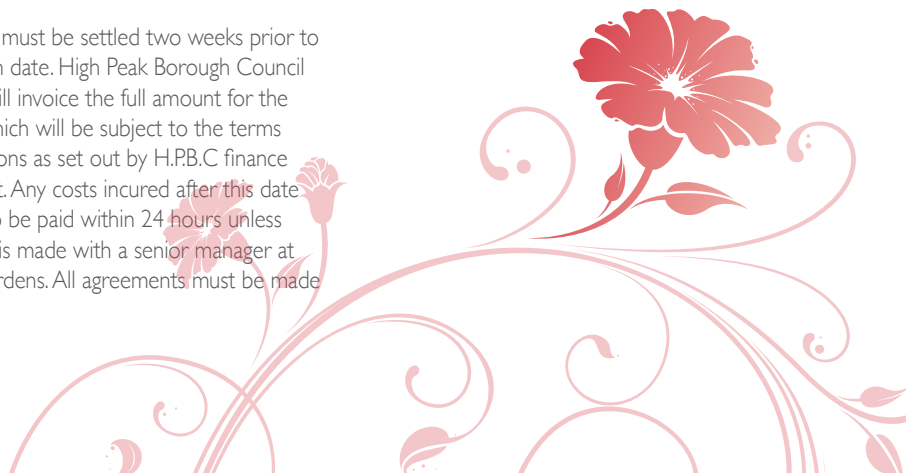
Laundry, Crockery & Glasses

We offer white linen cloths for all tables free of charge along with glasses, cutlery and crockery. We also provide white thick ply paper napkins for your special day but if you do require white or coloured linen napkins there will be a charge of 50p per napkin. Please ask the wedding co-ordinator for a sample booklet on different shades we can order.

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.

Prices

Please note that prices are current at the time of going to print.





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