



THE
MAYNARD
WEDDINGS

2024



Welcome
to
Hand & Hoop



THE VENUE

****Please note: This brochure is for 2024. For earlier brochures with up to date prices, please contact us at events@the-maynard.com****

The Maynard in Grindleford is well and truly back on the market following a full refurbishment and change of ownership. The new look Maynard brings together the cutting edge of hospitality and service, with fresh food sourced from premium local suppliers. For civil ceremonies and partnerships, the licensed venue flaunts original features and is just perfect for hosting a wedding for up to 130-day-guests and 200 evening guests, promising stunning views across the Hope Valley from the fabulous gardens.

The Maynard offers bespoke wedding packages to suit individual budget, style and requirements and your dedicated wedding coordinator will be on hand throughout the entire planning process to ensure your special day is everything that is imagined.

Situated in the parish village of Grindleford, surrounded by idyllic country scenery, The Maynard has established itself as a location of choice for couples celebrating their very special day — seeking a unique, intimate and magical experience that will forever be remembered amongst family and loved ones.



THE CEREMONY

The Maynard is licensed to hold civil wedding ceremonies and civil partnerships.

The cost for a Civil Ceremony at The Maynard is **£550.00**.

We request that upon choosing The Maynard for your wedding celebration, we kindly ask you to liaise directly with the Superintendent Registrar in Bakewell, Tel No. **01629 535261**.

Please note, civil ceremony charges are not included; the registry office will apply their own fees. Should you prefer a religious ceremony, then we would be delighted to assist with the details of local churches.

VENUE HIRE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
JANUARY	£500.00	£500.00	£500.00	£500.00	£750.00	£1000.00	£500.00
FEBRUARY	£500.00	£500.00	£500.00	£500.00	£750.00	£1000.00	£500.00
MARCH	£500.00	£500.00	£500.00	£500.00	£750.00	£1000.00	£500.00
APRIL	£750.00	£750.00	£750.00	£750.00	£1000.00	£1500.00	£750.00
MAY	£800.00	£800.00	£800.00	£800.00	£1500.00	£2500.00	£800.00
JUNE	£1000.00	£1000.00	£1000.00	£1500.00	£2000.00	£4000.00	£1500.00
JULY	£1000.00	£1000.00	£1000.00	£1500.00	£2000.00	£4000.00	£1500.00
AUGUST	£1000.00	£1000.00	£1000.00	£1500.00	£2000.00	£4000.00	£1500.00
SEPTEMBER	£1000.00	£1000.00	£1000.00	£1500.00	£2000.00	£4000.00	£1500.00
OCTOBER	£750.00	£750.00	£750.00	£750.00	£1000.00	£2000.00	£750.00
NOVEMBER	£500.00	£500.00	£500.00	£500.00	£750.00	£1000.00	£500.00
DECEMBER	£1000.00	£1000.00	£1000.00	£1000.00	£2000.00	£4000.00	£1000.00

* All prices are for 2024. A 15% increase will be added on for each future year.

** Terms & Conditions apply, see 'more information' section of brochure for details.

*** Please note that a minimum number of guests is required. For further information please ask our team.



DURELLI
VINO SPUMANTE



FOOD & DRINK

Our Head Chef, Adrian Gagea, has created a bespoke menu with the very best fresh, local ingredients that are sustainably sourced to ensure our guests' expectations are exceeded.

Once your ceremony has taken place, we will welcome you and your guests with a drink and a selection of canapés.

Followed by your drinks reception with canapes; you and your guests will join us for a wedding breakfast in The Chatsworth Suite, for your first meal as a married couple. We kindly ask to choose one starter, one main course and one dessert for all your guests attending. Any dietary requirements will be catered for separately.

Once the formalities have taken place, you & your guests will continue the celebrations into the night. You may wish to invite more evening guests to join you later. We have created buffet menus to keep the the night flowing. We kindly ask you to cater for all your guests attending.



CANAPÉS

The following canapés are available with the option of 4 per person.
Additional canapés are available at your request but will incur further cost.

FISH

Smoked salmon with cream cheese blini and dill
Mini smoked haddock fish cake with tartare sauce
Salmon tartare crostini
Smoked mackerel pâté on cucumber
King prawn cocktail on baby gem

MEAT

Roast beef, horseradish bruschetta
Sweet chilli-glazed chicken and chorizo skewers
Mini burgers
Bourbon BBQ Derbyshire sausages

VEGETARIAN / VEGAN

Derbyshire cheese arancini
Mini Melanzane alla parmigiana
Wild mushroom on crispy polenta
Pico de Gallo and guacamole tortilla
Sun-dried tomato tapenade crostini

DRINK PACKAGES

The following drinks packages include each of the following per person.
A welcome drink, accompanying wedding breakfast drink and a drink to toast.

BRONZE PACKAGE

One glass of sparkling wine
One glass of Pinot Grigio or Montepulciano D'Abruzzo
One glass of sparkling wine

SILVER PACKAGE

One glass of sparkling wine
Half a bottle of Pinot Grigio or Montepulciano D'Abruzzo
One glass of sparkling wine

GOLD PACKAGE

One glass of Champagne
Half a bottle of Picpoul de Pinet or Argentinian Malbec
One glass of Champagne

PLATINUM PACKAGE

Two glasses of Champagne
Half a bottle of Gavi, Rioja or Provence Rose
One glass of Champagne



WEDDING BREAKFAST

BRONZE

To start

Chicken liver parfait, red wine poached pear, red onion marmalade and toasted sourdough

Smoked mackerel salad

Roasted tomato & roasted red pepper soup (VE)

Classic caprese salad with heritage tomatoes and bocconcini, served with toasted sourdough bread

Main course

Pan-fried cod with crushed new potatoes and creamy leeks

Lamb shanks with fondant potato, slow roasted Mediterranean vegetables and red wine jus

Chicken supreme au vin bourguignon, herb-roasted potatoes, silver skin onions and bacon lardons

Root vegetable & mushroom cottage pie served with green beans (VE)

Dessert

Traditional bread & butter pudding, with crème anglaise and vanilla ice cream

Raspberry mousse with Langues de chat biscuits, raspberry coulis and pavlova crumb

Warm chocolate brownie, with salted caramel sauce & vanilla ice cream

SILVER

To start

Ham hock ballotine wrapped in prosciutto, horseradish pea purée and Dijon mustard foam

Smoked duck breast salad

Artisanal cheese arancini served with tomato salsa and herbs (V)

Classic minestrone soup (VE)

Main course

Pan-fried hake with mussel risotto, served with samphire

Roasted sirloin of beef, with maple-glazed carrots & parsnips, braised red cabbage, goose fat roasted potatoes, Yorkshire pudding and homemade gravy

Roast chicken supreme duxelles served with roast sweet potatoes, grilled courgette, baba ghanoush and tomato sauce

Moroccan chickpea tagine with tomato, green bean, chickpea and broccoli floret sauce, served with quinoa, pomegranate and rocket (VE)

Dessert

New York style baked cheesecake with blueberry compote

Sticky toffee pudding with caramel sauce and vanilla ice cream

Traditional Eton mess

GOLD

To start

Bouillabaisse cream soup with king prawns and mussels

Salmon gravlax with pickled cucumber ribbons, dill cream and rye bread

Pan-fried chicken liver salad with red onion & blueberry marmalade

Grilled asparagus with figs and gorgonzola (V)

Main course

Pan-fried salmon served with potato terrine, buttered green beans and Provençal sauce

Beef Wellington served with dauphinoise potatoes, heritage carrots and red wine gravy

Provençal rack of lamb with mint-crushed peas, roasted baby potatoes and red wine jus

Ratatouille pithivier served with a Mediterranean tomato sauce and olive tapenade

Dessert

Chocolate cake with mascarpone and pomegranate cream, chocolate ganache and served with crème anglaise

Mint & basil panna cotta with strawberry coulis

Frangelico white chocolate tiramisu

WEDDING BREAKFAST

PLATINUM

To start

Crab arancini served with bisque sauce, grilled octopus and seaweed oil

Wild mushroom & truffle soup, toasted sourdough and parsley butter

Duck liver terrine, caramelised pears with cognac, toasted sourdough, and a carrot & ginger remoulade

Beetroot, fennel & mango tartlet with vegan cheese, toasted cashews, vegetable crisps and a mixed leaf salad with balsamic glaze (VE)

Main course

Pan-fried halibut served with a crayfish & caper fishcake, tenderstem broccoli, baby carrots and saffron fish sauce

Venison fillet served with smoked carrot purée, rösti potatoes, grilled asparagus and a red wine & blackberry jus

Pan-fried duck breast, wasabi duck bonbon, red cabbage purée, maple-glazed heritage carrots, a crispy rice ball and sweet & sour sauce

Chickpea & tomato casserole, served with a sweetcorn falafel, mixed-seasonal salad and warm sourdough bread (VE)

Dessert

Homemade lemon tart, served with a strawberry macaron, limoncello & raspberry sauce and mint & mascarpone mousse (V)

Mango parfait with candied-pistachios and a rum & passionfruit sauce (V)

Vegan summer pavlova, served with plant-based Chantilly cream, fresh berries, vegan vanilla ice cream and blackberry coulis (VE)

White chocolate mousse, strawberry & chocolate tart, ice cream (V)

Local cheese board served with homemade red onion & blueberry chutney, fresh grapes, celery sticks and crackers (V)





EVENING BUFFET

OPTION 1

Bacon sandwiches or tomato & mushroom melts

OPTION 2

Selection of open sandwiches, hand-cut chips and salad

OPTION 3

Hot pork sandwiches with apple sauce, stuffing, hand-cut chips and salad

OPTION 4

Hog roast including apple sauce, stuffing, hand-cut chips and salad

OPTION 5

Hot fork buffet, including rice, chips and mixed salad. *Choose two options from;*

Thai curry & rice (chicken, salad or tofu)

Beef or vegetarian chilli

Lamb or vegetable tagine

Spanish style chicken

PRICING

CANAPÉS

Canapés are priced at £12.00 per person for a selection of 4 canapés. Should you wish to add additional canapes, an additional charge of £2.80 per canapé will apply.

DRINKS

Bronze - £19.95 per person

Silver - £24.95 per person

Gold - £35.00 per person

Platinum - £45.00

WEDDING BREAKFAST

Bronze - £38.00 per person

Silver - £42.00 per person

Gold - £47.00 per person

Platinum - £50.00

Additional extras are available, including a cheese platter £7.00 per person as well as tea & coffee with handmade chocolates £3.00 per person

Half portions of the adult main menu are available at half the price.

CHILDREN'S MENU

The children's menu is available for children under the age of 12 and is available at the below prices;

2 course - £12.50

3 course - £16.95

Please note that children under 2 are at the discretion of the bride & groom, as to whether to include them in the catering numbers.

EVENING BUFFET

The evening buffet is available in 5 different options, with pricing as followed;

Buffet option 1 - £7.95 per person

Buffet option 2 - £13.95 per person

Buffet option 3 - £15.95 per person

Buffet option 4 - £17.95 per person (minimum 70 guests required)

Buffet option 5 - £18.95 per person

(add £2.00 for chips)

Please note.

All prices are for 2024. A 15% increase will be added on for each future year.

MORE INFORMATION

LICENSE

The Chatsworth Suite is licensed for your guests to party until midnight, with last orders at 11.30 pm. Should you wish to continue your wedding celebrations, we are able to extend the licence for an additional hour; 1 am departure and 12.30 am last orders. This is available on Fridays & Saturdays for £200.00. If you would like this for any other days, please discuss with the wedding coordinator.

ACCOMMODATION

The Maynard, refurbished in 2020 and again in 2022, has 19 boutique bedrooms, including the new 'Sir Don Bradman Suite', for our wedding couple to stay on the wedding night (subject to availability). Once you have confirmed your wedding with a deposit, we will block book all of the available bedrooms for you to be able to allocate to your nearest and dearest. Should you be having any evening entertainment, we would request you to occupy the 7 new bedrooms situated above the ballroom.

SUPPLIERS

We understand each wedding is unique and personal, therefore we allow your choice of suppliers for your special day (photographers, videographers, florists, wedding cakes, wedding décor, etc.). Should you require our assistance, we are happy to offer our recommendations where required.

VENUE HIRE

The prices will include the following:

- Exclusive use of The Chatsworth Suite
- Private garden for your drinks reception
- Chiavari chairs
- White tablecloths and napkins
- Glassware, crockery and cutlery
- Cake stand and knife
- The 'Sir Don Bradman Suite' for your wedding night (subject to availability)
- In-house DJ
- Dedicated wedding co-ordinator on the day and throughout all planning.

As part of your wedding bespoke packages, a drinks package, wedding breakfast and evening buffet, need to be included for all guests attending.

Please be aware that Bank Holidays are inclusive in the peak season prices. Minimum numbers are not inclusive of children.

BOOK NOW

We understand that everyone has a different image of how their day should look and feel. We are happy to work with couples directly to help personalise each wedding to how you have envisaged it to be.

Please contact us on the information below to book your show round and start planning your dream wedding.

ADDRESS

The Maynard
Main Road
Grindleford
Hope Valley
S32 2HE

CONTACT INFO

01433 424110
the-maynard.com
enjoymore@the-maynard.com

Welcome

TO THE WEDDING OF

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+ Theo

JUNE 2020

FORD



