



THE  
MAYNARD

# CORPORATE PACKAGES



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With space for up to 200 guests and flexible packages, The Maynard is the ideal countryside venue for your next business event. From small meetings and to team away days to large company celebrations, our dedicated events team will help you create a memorable experience.

The Chatsworth Suite offers a private bar, full facilities, and exclusive garden access with views over the Hope Valley. Enjoy bespoke food and drink crafted from locally sourced ingredients.

With 60 on-site parking spaces, ample street parking, and direct rail links between Manchester and Sheffield, The Maynard is the perfect escape for a business retreat.

## DAY DELEGATE £38

- Arrival tea & coffee with either freshly baked pastries or a smoothie (V) (GFa)
- Mid-morning tea & coffee with homemade biscuits (V) (GFa)
- Working buffet lunch
- Afternoon tea & coffee with scones with clotted cream and jam (V) (GFa)
- Bottled water
- Projector and screen
- Free Wi-Fi
- Free Car parking
- Room Hire from 9am – 5pm

## 24 HOUR DELEGATE OFFERINGS £235pp

- Arrival tea & coffee with either freshly baked pastries or smoothie (V) (GFa)
- Mid-morning tea and coffee with biscuits (V) (GFa)
- Working buffet lunch
- Afternoon cream tea (V) (GFa)
- Bottled water
- Screen and projector
- Free Wi-Fi
- Free Car parking
- Room Hire from 9am – 5pm
- Overnight accommodation (based on single occupancy)
- 3 course evening meal in our restaurant – Set menu\*
- Breakfast in the restaurant

Conference space for smaller bookings also available at sister venues The George, Hathersage and The Peacock Rowsley

*\*All prices inclusive of VAT at 20%*



# THE MAYNARD CORPORATE BUFFET MENU

## ON ARRIVAL

Tea & coffee | Either a freshly baked pastries or a smoothie (pre-agreed)

**One smoothie option selected from the below:**

Greek yogurt, mango & banana (GF) (V) | Spinach, celery & apple juice (GF) (VE)

Carrot, ginger and orange juice (GF) (VE)

Bacon Ciabatta (supplement £3)

## MID MORNING BREAK

Tea & coffee | Homemade biscuits

## BUFFET LUNCH

Served with triple cooked chips and a mixed seasonal salad

**Choose 4 options from the below:** (Add additional items for £3.95 per person)

### LIGHT BITES

Sun dried tomatoes hummus crostini (GFa) (VE)

Roast heritage beetroot three cheese arancini (GF) (VEa)

Mini beef cheeseburgers (GFa)

Mini smoked haddock fishcakes served with  
tartare sauce (GF)

Sweet chilli chicken and chorizo skewers (GF)

Crispy tortilla with guacamole and coriander (VE)

Dill cream cheese smoked salmon blini (GFa)

Classic Italian tomato, basil, and prosciutto  
bruschetta (GFa)

### SANDWICHES

Chicken and bacon BLT wrap (GFa)

Honey roast ham, wholegrain mustard  
and piccalilli sandwich in bloomer  
bread (GFa)

Smoked salmon, dill cream cheese and  
cucumber in pretzel bread (GFa)

Hummus and roast seasonal  
vegetables open sandwich on  
sourdough bread (GFa) (VE)

Soup of the day

*Hot fork buffet available on request*

## AFTERNOON BREAK

Tea & coffee | Mini scones with jam and clotted cream (GFa)

*If any delegates have an allergy or intolerance this must be confirmed prior to arrival to allow time to make any alterations. We cannot guarantee options will be available otherwise.*

(V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) dishes that can be adapted to suit a gluten-free diet

*\*Menu subject to seasonal change*