



Holiday Inn
AN IHG HOTEL

YOUR WEDDING

at Holiday Inn South Normanton



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Here at Holiday Inn South Normanton we believe that your special day should be unique and special to you. Unsure which package will be the one for you, our dedicated Wedding Co-ordinator will be pleased to meet and discuss with you to tailor and be-spoke your special day.

OUR WEDDING SPACES

Room	Capacities
The Derbyshire	180
Pavilion Suite	80
Matlock Suite	40

WILLOW PACKAGE



£5995

Additional Day Guest - **£85.00**

Additional Evening Guest - **£20.00**

Based on 50 Day Guests and 100 Evening Guests

Civil ceremony room
(Registrar booked independently)

Complimentary car parking for all guests

Red carpet arrival

Chair covers and your
choice of coloured sashes

Arrival drinks

3 course sit down
wedding breakfast

Glasses of wine for your meal

Glasses of sparkling wine for the toast

Hire of cake stand and knife

Evening buffet

Disco with our Resident DJ

Complimentary superior room for the
happy couple on the night of your wedding

Discounted room rates for
friends and family

Anniversary dinner on
1st anniversary at the hotel

OAK PACKAGE



£6995

Additional Day Guest - **£95.00**

Additional Evening Guest - **£20.00**

Based on 50 Day Guests and 100 Evening Guests

Civil ceremony room
(Registrar booked independently)

Complimentary car parking for all guests

Red or white carpet arrival

Chair covers and your
choice of coloured sashes

Arrival cocktail drinks

3 course sit down
wedding breakfast

Half a bottle of wine per person

Glasses of sparkling wine for the toast

Hire of cake stand and knife

Evening buffet

Disco with our Resident DJ

Complimentary superior room for the
happy couple on the night of your wedding

Discounted room rates for
friends and family

Anniversary dinner on
1st anniversary at the hotel

THE INTIMATE PACKAGE

£3595

Additional Day Guest - **£75.00**

Additional Evening Guest - **£20.00**

Based on 30 Day Guests
and 70 Evening Guests

Civil ceremony room
(Registrar booked independently)

Complimentary car parking for all guests

Red carpet arrival

Chair covers and your choice of coloured sashes

Arrival drinks

3 course sit down wedding breakfast

Glasses of wine for your meal

Glasses of sparkling wine for the toast

Hire of cake stand and knife

Evening buffet

Disco with our Resident DJ

Complimentary superior room for the happy
couple on the night of your wedding

Discounted room rates for friends and family

EVENING RECEPTION

£2595

Based on 80 Guests

Complimentary car parking for all guests

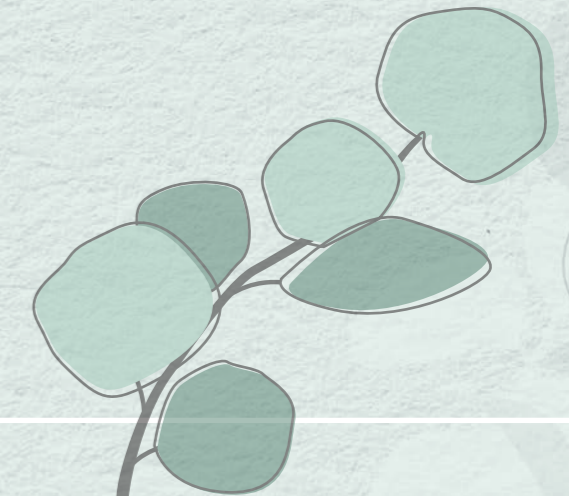
Red carpet arrival

Evening buffet menu

Hire of cake stand and knife

Disco with our Resident DJ

Discounted room rate for friends and family



WILLOW & INTIMATE PACKAGE MENU

STARTER

Chicken Liver Pate

Served with mixed fruit chutney and artisan bread croûtes

MAIN

Lemon & Thyme Chicken Supreme

Dauphinoise potato, root vegetables, creamed leek and jus

DESSERT

Eton Mess

Whipped cream, meringue pieces and mixed berries



OAK PACKAGE MENU

STARTER

Slow Roasted Belly Pork

With apple purée and baby herbs

MAIN

Braised Beef Brisket

Creamed potato, green beans, carrots and beer jus

DESSERT

Lemon Tart

Served with candied lemon and lemon sorbet



EVENING BUFFET MENU

Assorted Sandwich Selection

Mini Assorted Quiche Selection
or Stone Baked Pizza Selection

Potato Wedges

Mini Chicken Skewers

Mixed Salad

Choose 2 of the following

Potato Salad

Cous Cous

Pasta Salad or Rice

With roasted vegetables

Choose 1 of the following

Beef Lasagne

Accompanied by garlic bread

Chilli Con Carne

With rice, sour cream
and guacamole

Chicken Curry

Rice, poppadoms and chutney

OR OTHER BUFFET OPTIONS

Sausage and Bacon Baps

Served with skin on fries
and sauces

Complimentary swap

Pizza Collection

Selection of pizza,
fries and side dishes

Additional £1.00 per person

Curry Delight

A choice of 2 curries from vindaloo,
masala, balti or korma served with
basmati rice, poppadoms and
mango chutney

Additional £2.50 per person

Hog Roast Supper

With homemade stuffing, apple sauce
and baps, coleslaw, mixed leaf salad
and potato wedges

Additional £3.00 per person

A Selection of Mini Pies

Served with gravy, creamy mash
potatoes, glazed carrots and
minty mushy peas

Additional £3.00 per person



CANAPÉS

Any 3 for **£7.95 per person**

Any 5 for **£10.95 per person**



Goats Cheese & Black Olive Crostini

Smoked Salmon & Cream Cheese Blini

Mini Yorkshire Pudding Stripped Beef & Onion

Chicken Liver Pâté on Toast

Tomato & Basil Bruschetta

Duck & Hoisin Spring Roll

Prosciutto Wrapped Bocconcini

Mini Jacket Potatoes with Cheese & Bacon

Ham Mustard & Cheese Crêpe

Parmesan Arancini

Cheese & Spring Onion Pinwheels

CHILDREN'S MENU

STARTER

Garlic Bread & Cheese

Melon & Fruit Coulis

MAIN

Sausage & Mash
Seasonal vegetables

Chicken Goujons
Chips and beans

Breaded Fish Fingers
Chips and peas

Cheesy Pasta
With tomato sauce

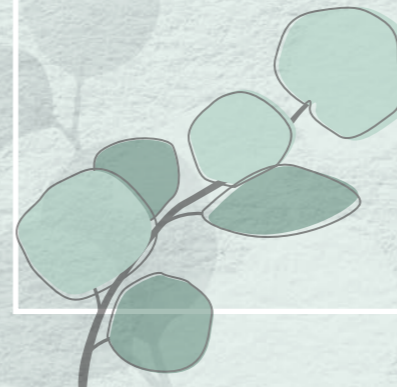
Mini Mediterranean Pizza
Wedges and beans

DESSERT

Jelly & Ice Cream

Fresh Fruit Salad

Chocolate Brownie
Vanilla ice cream



PIMP YOUR GLASS

ARRIVAL OR TOAST - PER GLASS

Glass of Prosecco **£6.95**

Bucks Fizz **£6.95**

Pimms **£6.95**

Bottle of Beer **£5.00**

Sparkling Rosé **£6.95**

Mimosa/Peach Bellini **£8.00**

Aperol Spritz **£9.50**

GIN STATION

Selection of original and flavoured gin, tonic water, fruit and ice

£8.00 per person – minimum 30

WINE WITH BREAKFAST

House Red/White/Rosé **£6.00 per glass**

Named wines **£ per glass on request**

NON-ALCOHOLIC / SOFT DRINKS – PER HEAD PRICE

J2O **£3.00 per head**

Mocktail **£4.00 per head**

Fruit Shoot **£1.50 per head**

BE-SPOKE YOUR WEDDING

Minimum of 30 guests – 1 choice per course.

SOUPS

Broccoli & Stilton
With warm bread

Leek & Potato
With crispy leeks

Cream of Mushroom
With toasted croutons

Carrot & Coriander
With carrot crisps

**Spring Vegetable
French Onion**
With gruyère crouton

SORBETS

Lemon with Candied Lemon
Champagne with Strawberries

Raspberry Sorbet
with Iced Raspberries

STARTERS

Chicken Liver Pâté
Served with mixed fruit chutney
and artisan bread croûtes

Sautéed Mushrooms
With a Pinot Grigio cream
and toasted ciabatta

Creamed Leek & Brie Tartlets
With baby Leaves

Carpaccio Beetroot
Crumbled goats cheese
and candied walnuts

Slow Roasted Belly Pork
With apple purée and baby herbs

Oak Roast Salmon & Prawns
With a watercress salad served
with a dill crème fraîche

Derbyshire Anti Pasto
Selection of continental meats, sun
blushed tomatoes and olives

MAIN COURSES

Lemon & Thyme Chicken Supreme
Dauphinoise potato, root vegetables,
creamed leek and jus

**Chickpea, Sweet Potato
and Wilted Spinach Curry**
Served with basmati rice
and poppadom

Roast Sirloin Beef
Yorkshire puddings, roast potatoes,
honey root vegetables and a
red wine jus

Slow Roasted Belly Pork
Fondant potatoes, green beans,
carrots and beer jus

Braised Beef Brisket
Creamed potato, green beans,
carrots and beer jus

Rack of Lamb
Dauphinoise potato, buttered kale,
carrot purée and redcurrant jus

FISH COURSES

Fillet of Salmon
Roasted new potatoes, wilted
spinach with a dill and
a white wine sauce

Pan Seared Cod Supreme
Fondant potato, wilted greens
and clam chowder

DESSERTS

Eton Mess
Whipped cream, meringue
pieces and mixed berries

**Homemade Warm
Chocolate Brownie**
Chocolate sauce and
vanilla ice cream

Sticky Toffee Pudding
With warm butterscotch sauce

Lemon Tart
With candied lemon
and lemon sorbet

Belgian Chocolate Fondant
With chantilly cream

**Black Cherry &
Marshmallow Cheesecake**

Sticky Toffee Pudding
With warm butterscotch sauce

Profiterole Topped Truffle Torte
With toffee centre

Chocolate Orange Torte

Cheese and Biscuits
Served with chutney,
grapes and celery

CONTACT

Please contact our wedding coordinator for a bespoke proposal and to book a show round appointment.

weddings@hithederbyshire.co.uk

01773 812000

CIVIL CEREMONIES

The Registrar must be booked through
Chesterfield Registry Office

01629 533110