GGINHALL HOTE YOUR WEDDING DAY

IN THE HEART OF THE PEAK DISTRICT



Biggin Hall Hotel is a 17th Century Country House Hotel situated in the heart of the Peak District.

Our tranquil location is perfect for an intimate wedding day with our 21 bedrooms accommodating up to 45 overnight residents.

Our AA awarded 1 rosette restaurant can provide a bespoke wedding breakfast for 60 day guests and a maximum of 80 evening guests.



eremony-

Our venue is licensed to hold civil ceremonies either outside in our rustic African Gazebo or in our panoramic conservatory.

You and your guests will enjoy breath-taking views as you exchange your vows in our stunning gardens.

Nestled within eight acres, the gardens provide the perfect backdrop to create the most unique and unforgettable day.





Once you have decided that Biggin Hall Country House Hotel is your chosen venue, we offer you a complimentary tasting evening.

After perusing through our extensive Wedding Breakfast Selector Menu, we will invite you to come and try your chosen dishes. Choose up to 4 starters, 4 mains & 4 desserts to offer your guests on your special day.

We will also assist you as you sample which wines you would like to accompany your meal, choosing from our wide range of unique wines sourced from all the major wine regions of the world.



Jour fairy Tale begins DRINKS RECEPTION & CANAPES

Relax and enjoy our garden views, whilst our team provide you with a drinks reception followed by canapes.



Mini Beef Yorkshire Pudding with Horseradish Cream

With a seriously good glass of Prosecco, a local beer or perhaps a Chicken Liver Parfait en Croute with Red Onion refreshing Pimm's & Lemonade. Chutney

Smoked Salmon Blini with Avocado Mousse & Pickled Cucumber

Mini Breaded Haloumi with Tomato & Sweet Chilli Puree & Balsamic Glaze

Cherry Bakewell Shot Glass

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Choose your menu

Our food is freshly prepared and locally sourced.



A menu just for you with fresh seasonal ingredients, homemade desserts, and endless creativity from our talented chefs.













Homemade Soup of your choice (v)

Ham Hock Terrine, Dressed Leaves, Piccalilli, Toasted Sourdough

Poached Pear, Candied Walnuts, Stem Ginger, Balsamic Glaze (vg)

Salmon Gravadlax, Home Cured with Beetroot, Avocado Mousse, Toasted Brioche, Apple & Mustard Dressing

Truffled Brie, Parmesan Crisp, Fresh Honey Glazed Figs, Balsamic Glaze (v)

Salad of Roasted Butternut Squash, Goats Curd, Pine Nuts, Sun Dried Tomato (v)

Wild Mushroom & Bacon Fricassee, Parmesan Crumb, Toasted Sourdough, Smoked Paprika Oil

Breaded Haloumi, Tomato, Olive & Sweet Chilli Ragu, Charred Courgette, Balsamic Glaze (v)

Baked Portobello Mushroom stuffed with Garlic & Herb Breadcrumbs, Wilted Spinach, Tomato & Red Pepper Sauce (vg)



Mains

Tender Beef Feather Blade in Red Wine, Stilton Mash, Parsnip Puree, Red Onion Chutney

Poached Salmon Fillet, Pea Puree, Parmenter Potatoes, King Prawn and Dill Butter

Slow Braised Lamb Rump, Apricots and Spinach, Creamed Potato, Minted Lamb Jus

Ballotine of Chicken, wrapped in Streaky Bacon & stuffed with Mushroom Duxelles, Chive Mash, Truffled Cauliflower Puree, Red Wine Sauce

Pork Tenderloin, Fondant Potato, Sage & Onion Stuffing, Apple Puree, Cider Jus

Pan Fried Sea Bream, Pomme Anna Potato with Sun-Dried Tomatoes, Asparagus, Béarnaise Sauce Pan Fried Gnocchi, Creamy Parmesan Sauce, Broccoli, Sun-Dried Tomatoes, Toasted Pine Nuts (v) Mozzarella Arancini, Tomato & Roasted Red Pepper Sauce, Dressed Rocket, Parsley Oil (v) Stir Fried Noodles with Broccoli and Red Pepper, Hoisin Sauce, Toasted Sesame Seeds (vg) All served with a panache of fresh seasonal vegetables per couple



Dark Chocolate Torte, Lime Crème Fraiche, White Chocolate Crumb Sticky Toffee Pudding, Caramel Sauce, Clotted Cream Ice Cream, Brandy Basket Fresh Raspberry & Blackberry Pavlova, Chantilly Cream, Mixed Berry Coulis, Chocolate Shard Crème Brulee, Shortbread Biscuit, Raspberry Coulis

Traditional Bakewell Tart, Crème Anglaise, Fresh Cherries







Lemon Cheesecake, Italian Meringue, Raspberry Sorbet, Fresh Berries Soya Milk Panna Cotta, Mixed Berry Compote, Nut Granola (vg) Coconut Rice Pudding, Toasted Coconut, Glazed Apricots (vg)

Belgian Chocolate Brownie, White Chocolate & Baileys Sauce, Honeycomb

Varty the night away Evening Entertainment & Buffet

If you require an evening function with entertainment, we request that you reserve all of our 21 bedrooms for that evening, as we would be unable to host any non-wedding guests in our restaurant.

We can provide you and your guests with a variety of choices for an evening buffet including options such as homemade pizzas, cheeseboard platters or perhaps a BBQ...







A Truly Memorable Experience Why not stay the night...

We are a privately owned hotel with 21 bedrooms. 8 in the Main House including our Four Poster Honeymoon Suite and 13 further dog-friendly rooms situated in our Courtyard & Garden.

All our bedrooms have their own bespoke furnishings, enhanced with original traditional features.

All guests staying the night will enjoy a complimentary welcome drink in your room, a freshly cooked breakfast & packed lunch for you to take away on your travels the following morning.



Our luxury Four Poster Honeymoon Suite

- Il fog you Our wedding package includes the following items:

Your own dedicated wedding coordinator who will provide you with peace of mind in the months & weeks leading up to your wedding dav.

Our wedding coordinator ensures your wedding day is executed perfectly, professionally & with your own personal touch.

A complimentary wedding breakfast menu & wine tasting evening A full wedding breakfast consists of; home-made canapes post ceremony with your drinks reception, starter, sorbet course, main, dessert plus tea & coffee with home-made petit fours.

Our drinks package includes a reception drink of your choice, 1/2 bottle of entry level wine per person with your wedding breakfast plus a glass of champagne for your speeches & toast. You can upgrade your drinks package if you wish to include higher tier wines & champagnes.

Tailored place cards & a personal table plan upon request. White table linen & napkins.

Toast master

Table plan stand and table decorations, ivory lanterns for the ceremony.

Your choice of cake stand. Either a traditional stand, a wooden log or a barrel cake table plus cake knife

Exclusive use of the restaurant for your wedding breakfast in the afternoon.

Personalised playlists that can be downloaded onto our Sonos and Spotify system for your Wedding Breakfast.



The Final Detail

Our wedding package for 30 guests would cost £4,000.00. Additional day guests are charged £99.00 per person. A child's wedding breakfast is charged at £20.00 per child.

We can also provide an evening buffet with prices starting at £15.00 per person.

Should you wish to exchange your vows here at Biggin Hall, a Civil Ceremony would cost £1,000.00

We also can put you in touch with our recommended suppliers such as florists, DJ, pianist, photographer or hair and make up artists.

Our rooms are charged at the best available rate on your chosen date.

Exclusive use of the hotel is dependent on the day of the week as detailed below and is required should you require an evening function with entertainment.

Monday-Thursday £1,500.00, Friday and Sunday £2,000.00 or £3,000.00 on a Saturday. The hotel would be solely yours from 11am – 11am the following morning.

A marquee can also be hired for larger numbers up 120 guests. The cost for the hire of the marquee will be as per the quote from our affiliated partner depending upon your requirements.

Finally, to secure your wedding day we require a non-refundable deposit of £2,000.00 on the day of confirmation.

Contact us

If you decide that Biggin Hall is the perfect venue for your special day. Please contact us and we will book your visit to view the hotel and grounds.

Our details are listed below:

Call us: Tel: 01298 84451

Email us: enquiries@bigginhall.co.uk

We look forward to hearing your plans...

