



INTRODUCING

A COMPREHENSIVE GUIDE TO YOUR

WEDDING DAY

AT THE LION HOTEL BELPER

2017/18





The Lion Hotel is brimming with character and traditional charm. Offering the warmest welcome and a modern approach, The Lion Hotel is an irresistible setting to celebrate your wedding. Our aim is to provide you with a completely flexible service and our experienced team will work closely with you to ensure all of your requirements and ideas are taken care of.

Preparing for your wedding should be one of the most exciting experiences of your life and there are many ways to make your day really special. We aim to provide everything you need to enjoy an amazing experience on your wedding day, and we understand that the little things can make a big difference to your celebrations. We will help you plan for your big day, guiding you through the preparations and working closely with you to create the day you have always dreamed of.

We would be more than happy to show you around The Lion Hotel and discuss your wedding plans further. Please do not hesitate to contact our events team on 01773 824033 or events@lionhotelbelper.com if you have any questions or would like to meet with our wedding co-ordinator.





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The Lion Hotel is a fully licensed establishment, equipped with a choice of two suites at your disposal for the solemnisation of marriage and civil partnerships.

Before confirming your date with us here at The Lion Hotel, please telephone and check the availability of the Registrar.

Please note, all costs relating to the attendance of the Superintendent Registrar must be paid for in advance, direct to the Registrar.

REGISTRAR CONTACT DETAILS

Register Office, Market Place,
Ripley, Derbyshire, DE5 3BT
Telephone: 01773 841380

The Arkwright Suite

As our main suite, the Artwright Suite is ideal for larger wedding receptions of up to 70 guests for the wedding breakfast and a civil wedding or partnership and 120 for an evening reception.

CEREMONY ROOM HIRE

— £200.00

WEDDING BREAKFAST ROOM HIRE

— £300.00

EVENING RECEPTION ROOM HIRE

— £300.00

The Strutt Suite

Select our Strutt Suite for a more intimate atmosphere, capable of seating up to 50 guests for a civil wedding or partnership or alternatively up to 30 guests for a wedding breakfast.

CEREMONY ROOM HIRE

— £150.00

WEDDING BREAKFAST ROOM HIRE

— £250.00

— Canapés —

DON'T MIND IF I DO

As the afternoon festivities start to unfold, why not consider offering Canapés for your guests to keep them entertained

PLEASE CHOOSE 3 ITEMS

Sweet chilli, fresh crab and cucumber boats ^[GF]

Oriental duck and vegetable spring rolls

Goat's cheese, sun blushed tomato and beetroot bonbon ^{[V][GF]}

Smoked salmon, chive and cream cheese roulade ^[GF]

Tomato, garlic and basil Bruschetta ^[V]

Pea purée and prawn crostini

Asparagus spear wrapped in Parma ham and pesto dressed ^[GF]

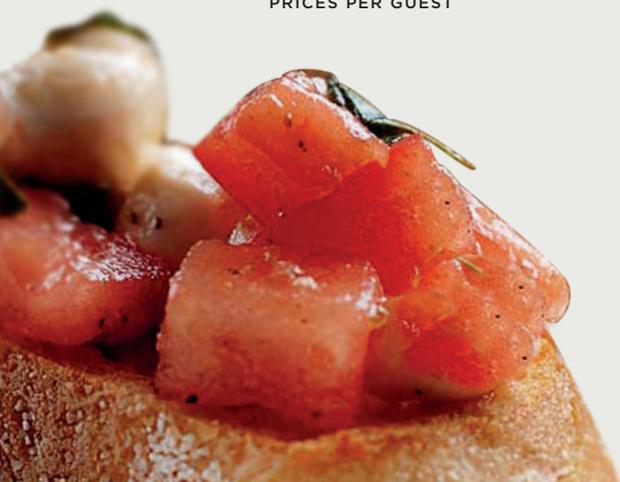
Ham hock, crackling and apple toasts

Mushroom and blue cheese tart ^[V]

Mini jacket potato filled with cheese and onion ^{[V][GF]}

Canapés are priced at 2017 £2.70 / 2018 £2.90

PRICES PER GUEST



— The Starters —



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Choose one meat and one vegetarian dish for your starters

WE CAN CATER FOR ANY SPECIAL DIETARY REQUIREMENTS - PRICES PER GUEST

Broccoli and Stilton soup ^{[V][GF]}

— 2017 £6.20 / 2018 £6.40

Leek and potato soup with butter

fried croutons ^[V]

— 2017 £6.20 / 2018 £6.40

Chicken, leek terrine with thyme,

apple compote and a ciabatta

crouton ^[GF]

— 2017 £7.70 / 2018 £7.90

Chilled melon marinated in ginger

and lime, mango and pineapple

salsa, strawberries, passion fruit

purée ^{[V][GF]}

— 2017 £6.70 / 2018 £6.90

Cream of vegetable soup with

Parmesan cream ^{[V][GF]}

— 2017 £6.20 / 2018 £6.40

Prawn Caesar salad with croutons,

Parmesan and cos lettuce ^[GF]

— 2017 £7.75 / 2018 £7.95

Slices of pork belly marinated

in sweet chilli, Cannellini bean

served with a red onion salad ^[GF]

— 2017 £7.75 / 2018 £7.95

Smooth chicken liver pâté served

with an onion chutney, crusty bread

and port and red currant syrup ^[GF]

— 2017 £7.20 / 2018 £7.40

Roasted tomato and red pepper

soup with a pesto dressing ^{[V][GF]}

— 2017 £6.20 / 2018 £6.40

Baked Camembert infused with

garlic and rosemary served with

a red pepper purée and a baked

ciabatta ^{[V][GF]}

— 2017 £7.75 / 2018 £7.95

Smoked duck breast with

balsamic fig, rocket salad with

a caramelised butternut squash

purée ^[GF]

— 2017 £8.25 / 2018 £8.45

THE WEDDING BREAKFAST

LET US FEAST

— The Mains —

Choose one meat and one vegetarian dish for your mains

WE CAN CATER FOR ANY SPECIAL DIETARY REQUIREMENTS - PRICES PER GUEST

Roasted loin of pork, honey glazed crackling, champ potato, apple and thyme gravy ^[GF]
— 2017 £16.90 / 2018 £17.10

Roast silverside of beef, roast potatoes, Yorkshire pudding and a stock pan gravy ^[GF]
— 2017 £15.00 / 2018 £15.20

Baked chicken supreme stuffed with a chorizo and cream cheese mousse, wilted spinach, Parmentier potatoes ^[GF]
— 2017 £16.50 / 2018 £16.70

Pan seared chicken breast, crushed potato and bacon cake with a creamy white wine and mushroom sauce ^[GF]
— 2017 £14.50 / 2018 £14.70

Roast leg of lamb, garlic pomme purée and rosemary jus ^[GF]
— 2017 £16.00 / 2018 £16.20

Baked cod fillet, Lyonnaise potato, warm tartare sauce ^[GF]
— 2017 £14.90 / 2018 £15.10

Wild mushroom and black garlic risotto with parmesan crisp and truffle oil ^{[V][GF]}
— 2017 £14.50 / 2018 £14.70

Roast sirloin of beef, duck fat potatoes, Yorkshire pudding, red wine jus ^[GF]
— 2017 £19.00 / 2018 £19.20

Vegetable lasagne, garlic bread, tomato and onion salad
— 2017 £14.50 / 2018 £14.70

Lamb rump, Boulanger potato, buttered Savoy cabbage, whiskey and mint jus ^[GF]
— 2017 £21.20 / 2018 £21.40

Baked Atlantic char, chive pomme purée with a garlic and prawn butter sauce ^[GF]
— 2017 £16.50 / 2018 £16.70

Glazed cheese and cauliflower tartlets, roasted new potatoes, watercress salad ^[V]
— 2017 £15.50 / 2018 £15.70

Seared sea bass fillet, sauté potatoes and butternut squash, spiced seafood broth ^[GF]
— 2017 £21.00 / 2018 £21.20

— The Puddings —



Choose up to two options from our range of puddings

WE CAN CATER FOR ANY SPECIAL DIETARY REQUIREMENTS - PRICES PER GUEST

Petit Mont Blancs, meringue,
sweet chestnut purée, vanilla
mascarpone ^{[V][GF]}
— 2017 £7.30 / 2018 £7.50

Butterscotch panna cotta,
espresso syrup, crushed amaretti
biscuits, Chantilly cream ^{[V][GF]}
— 2017 £7.30 / 2018 £7.50

Lemon tart, berry compote, lime
syrup ^[V]
— 2017 £6.80 / 2018 £7.00

Chocolate delice, praline, coffee
cream, salted caramel sauce ^[V]
— 2017 £7.30 / 2018 £7.50

Sticky toffee pudding, toffee
sauce, clotted cream ^[V]
— 2017 £6.80 / 2018 £7.20

Warm treacle tart, clotted cream,
mixed berries ^[V]
— 2017 £6.80 / 2018 £7.00

White chocolate and black cherry
cheesecake, vanilla syrup, kirsch
Chantilly ^[V]
— 2017 £7.30 / 2018 £7.50

Spiced poached pears, port and
mixed berry reduction, vanilla ice
cream ^{[V][GF]}
— 2017 £6.80 / 2018 £7.00

Additional Courses

Prices per person

SORBETS

Lemon, raspberry and
champagne
— 2017 £3.70 / 2018 £3.90

CHEESE COURSE

A variety of cheeses,
biscuits, celery, apple and
grapes
— 2017 £6.00 / 2018 £6.20

TEA, COFFEE & MINTS

— 2017 £2.75 / 2018 £2.80



THE
LION
HOTEL



Make sure your evening celebrations are hassle free with one of our special drinks packages

PRICES PER GUEST

PACKAGE ONE

Bucks fizz for your celebration drinks

One glass of house red or white wine served with your meal

Sparkling wine for your Toast

— 2017 £15.50

— 2018 £16.00

PACKAGE TWO

Bucks fizz for your celebration drinks

Two glasses of house red or white wine served with your meal

Sparkling wine for your toast

— 2017 £19.50

— 2018 £20.00

PACKAGE THREE

Kir Royale for your celebration drinks

One glass of red or white wine selected from our wedding wine list with your meal

Pink or white

Champagne for your toast

— 2017 £22.50

— 2018 £23.00

— Buffets —

JOIN THE QUEUE

Each buffet includes a selection of freshly made sandwiches and Lion's pizzas. Plus, you can also choose five items from below

Selection of open rolls ^[V]

Spiced potato wedges, garlic mayonnaise ^{[V][GF]}

Assorted breads and oils ^{[V][GF]}

Red cabbage coleslaw ^{[V][GF]}

Pasta and bacon salad

Roasted Mediterranean vegetable salad ^{[V][GF]}

Mixed leaf salad ^{[V][GF]}

Pork and herb sausage rolls

Patatas bravas ^{[V][GF]}

Selection of meat and vegetable quiche

Duck or vegetable spring roll with sweet chilli dip

Potato and spring onion salad ^{[V][GF]}

Selection of cured continental meats ^[GF]

Selection of beef, chicken, pork and ham ^[GF]

Award winning Owen Taylor's pork pie, English mustard and pickle

Selection of pâtés and terrines, red onion chutney ^[GF]

Barbecue chicken drumsticks, sour cream and chives ^[GF]

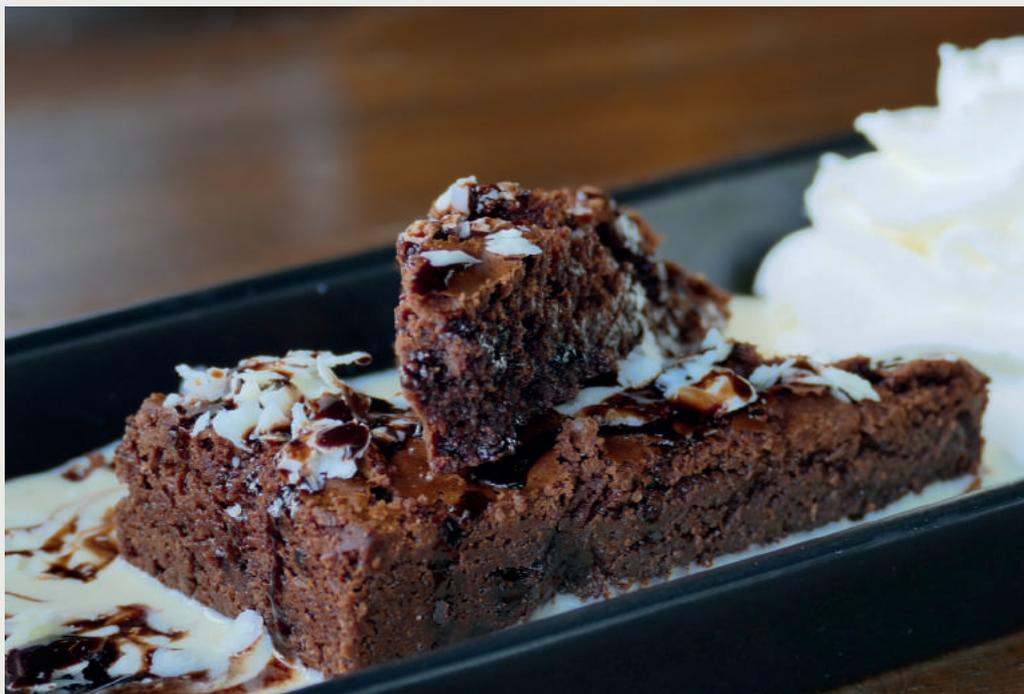
Goujons of white fish, citrus fruit mayonnaise

Spiced lamb kofta kebabs, tzatziki dressing ^[GF]

Buffets are priced at 2017 £19.00 / 2018 £19.50

Each additional item is charged at 2017 £3.90 / 2018 £4.00

PRICES PER GUEST



Why not treat yourself to one of our delicious Evening Buffet Puddings?

PRICES PER GUEST

KEEP IT SIMPLE

– 2017 £6.00

– 2018 £6.25

Cheese board, including:

– Selection of biscuits ^[GF]

– Variety of cheeses

Apples

Celery sticks

Grapes

TREAT YOURSELF

– 2017 £4.00

– 2018 £4.25

Chocolate brownie served with chocolate sauce and raspberries ^[V]

Profiteroles served with chocolate sauce and strawberries ^[V]

Freshly baked scones with clotted cream and strawberry jam ^[V]

White chocolate and lime cheesecake served with a berry compote ^[V]

Raspberry Eton Mess served with a raspberry coulis ^{[V][GF]}



Choose from a selection of our family favourite children's meals, to make sure that even the little guests get what they want

STARTERS

Tomato soup ^{[V][GF]}

Fresh melon and fruit
salad ^{[V][GF]}

Garlic bread ^[V]

MAINS

Chicken nuggets, chips,
beans

Cheese and tomato pizza

Fish goujons, chips, peas

DESERTS

Chocolate brownie ^[V]

Ice cream ^{[V][GF]}

Fruit salad ^{[V][GF]}

Children's meals are charged at 2017 £17.00 / 2018 £17.50

PRICES PER CHILD UNDER 10

IT'S THE

FINISHING TOUCHES

THAT MATTER

We are lucky enough to have worked closely with many suppliers to be able to help you find the perfect finishing touches

<p>FINISHING TOUCHES</p> <p>We like to use local companies to help you find the perfect finishing touches; from linen or Lycra chair covers to table centre pieces. We aim to match your exact requirements.</p>	<p>WEDDING PHOTOGRAPHY</p> <p>Whether you are arranging your own photographer or would like us to help arrange one, we can recommend the best places in the hotel for the most beautiful photos.</p>	<p>CLASSIC CAR RENTAL</p> <p>We are very fortunate to have available (for a charge) the use of our Rolls Royce Corniche III Convertible or Rolls Royce Silver Shadow II, allowing you to arrive in luxury and style.</p>
<p>FLORAL REQUIREMENTS</p> <p>From buttonholes to elaborate displays, we can help you find the perfect florist for your requirements with the freshest flowers available.</p>	<p>MUSIC ENTERTAINMENT</p> <p>We can accommodate DJ's, acoustic bands and vocalists for your wedding day and evening. All performers will need their own insurance and PAT testing.</p>	<p>Start planning your wedding day</p> <p>Get in touch today to get your wedding day arrangements under way. Call our wedding team on 01773 824033.</p>