

CELEBRATIONS & EVENTS



THE
LION HOTEL

www.thelionhotelbelper.co.uk

CELEBRATE IN BELPER

Thank you for considering The Lion Hotel as your venue.
Here at the Lion we can cater for a wide range of events such as Conferences, Private Dinners, Parties, Banquets and Wakes.

Below a list of our 2019 costs and capacities:

Room	Theatre	Board Room	U-Shape	U-Shape using inside legs	Reception	Banquet	Cabaret
Vaults	-	20	15	21	-	-	-
Strutt*	40	22	19	-	30	24	-
Arkwright*	70	28	29	44	120	64 no dance floor 50 with dance floor	40

*Licenced for Civil Ceremonies

Rooms	Sunday-Thursday	Friday-Saturday	Wakes
Vaults	£50*	£50*	Complementary
Strutt	£100	£120	Complementary
Arkwright	£180	£200	Complementary

*For Private Dining over 14 people there is no charge

All the above are our 2019 prices, inclusive of VAT and include the use of tables, chairs, linen, dance floor (Arkwright only), private bar (Arkwright only) and staffing costs.

To confirm your booking we would require a £100.00 non refundable deposit.

We are happy to help you with any other arrangements such as chair covers, photo booths, photographers, sweet carts, DJ's, bands and so forth.

Please do not hesitate to contact us if you have any questions or would like to meet with us to discuss your plans further and have a look around.

The Lion Events Team



CHAMPAGNE BREAKFAST

TO START

- A selection of cereals & granola
- Chilled fruit juices
- Fresh fruit platter
- Freshly baked pastry selection
- White & wholemeal toast, jams & preserves
- Your choice of freshly brewed coffee, tea or fruit infusions

TO FOLLOW

- Classic Full English with your choice of egg & thick toast
- Cinnamon French toast, crispy bacon & maple syrup
- Smoked Salmon & scrambled eggs on toasted wholegrain bloomer, chive butter sauce
- Sauté mushrooms & spinach on toasted sourdough, with balsamic tomatoes & a poached egg
- Croque Madame: Toasted bloomer bread, topped with home cooked ham, cheddar cheese & a fried egg
- Honey & cinnamon porridge, topped with blueberries, walnuts & toasted sesame seeds

All complemented with a glass of champagne and your choice of juices, infusion teas or coffee

£19.97pp

Available Monday-Saturday 8.30am-11am



AFTERNOON TEA

Tea & Coffee
A Selection of Finger Sandwiches
A Selection of Homemade Cakes Fresh Scones served with Jam & Cream
Homemade Cookies

£12pp

Available Monday-Sunday 12-4pm

PARTY BUFFET PACKAGES

OPTION ONE

BBQ Pulled Pork & Smoked Cheddar Cob
Homemade potato wedges, with a selection of sauces
Selection of salads
£9.50 per person

OPTION TWO

Selection of sandwiches
Sausage Rolls
Pork pies
Homemade quiches
Selection of Lions Pizzas
Lightly spiced sweet potato wedges Fruit Pavlova
White chocolate and raspberry cheesecake
£13.50 per person

OPTION THREE

Dressed Poached Salmon Flat
Selection of warm breads
Meats- roast beef, honey glazed ham and sliced turkey (choice of 2)
Vegetarian quiches
Pesto penne pasta salad
Spring onion and mayonnaise potato salad
Tomato, red onion and mozzarella salad
Homemade coleslaw
Mixed leaves
A choice of:
Profiteroles, chocolate sauce and strawberries Or
Scones with cream and jam
£20.00 per person

Available for Parties of 30 and above
Available Monday-Sunday 12-6:30pm or 9pm



DINNER PARTY MENU 1

TO START

Broccoli & Stilton Soup, Croutons

Served with a fresh bread roll

Chicken Liver & Brandy Pate

Toasted wholegrain bread & balsamic red onion chutney

Bruschetta

Topped with Pico de Gallo & goats cheese

TO FOLLOW

Prime Cut of Roast Beef

Served with Yorkshire pudding, mash & stock pot gravy

Baked Atlantic Char

With a warm salsa Verde

Pan Fried Chicken Breast

Served in a white wine, cream & mushroom sauce

Stilton & Leek Tartlets

With cheese sauce

TO FINISH

Syrup Sponge

Served with vanilla custard

White Chocolate Cheesecake

Served with pineapple & passion fruit salsa

Vanilla Pannacotta

Served with ginger biscuit

All Mains Courses are Served with Roast Potatoes and Fresh Vegetables

£22.50pp

Available Monday-Sunday 12-9pm

Available for parties of 16 and above.



DINNER PARTY MENU II

TO START

Carrot & Coriander Soup

With curried oil & spicy croutons

Duck & Fig Pate

Served with toasted brioche & a fennel & orange salad

Mackerel Caesar Salad

With little gem, parmesan & anchovies

TO FOLLOW

Braised Lamb Shoulder

Served with lamb jus & pesto feta spinach

Spinach & Ricotta Pithivier

with watercress sauce

Baked Sea Trout

With white wine & chive cream

Roast Sirloin of Derbyshire Beef

Served with Yorkshire pudding, mash potato and a rich stockpot gravy

TO FINISH

Sticky Toffee Pudding

Served with toffee sauce & clotted cream

Dark Chocolate & Baileys Cheesecake

Served with vanilla Chantilly

Tartelettes Aux Fruit

Custard tart topped with glazed fruit

All Mains Courses are Served with Roast Potatoes and Fresh Vegetables

£27.50pp

Available Monday-Sunday 12-9pm

Available for parties of 16 and above.



DINNER PARTY MENU III

TO START

French Onion Soup

With gruyere cheese croutons

Smoked Salmon

Beetroot & cream cheese roulade, toasted ciabatta, red onion & tomato salsa with citrus dressing

Chicken Tikka Terrine

Cucumber & mint yoghurt & toasted brioche

TO FOLLOW

Pancetta Wrapped Monkfish

Set on spring onion mash served with pancetta & leek broth

Pan Seared Duck Breast

Sliced smoked duck, fondant potato, buttered Savoy with spiced strawberry sauce

Aubergine Parmigiana

Topped with mozzarella & red pepper hummus

Roast Sirloin of Derbyshire Beef

Served with Yorkshire pudding, mash potato & a red wine jus

TO FINISH

Blackberry Cheesecake

Served with blackberry syrup, honeycomb & cherry Chantilly

Dark Chocolate Delice

With salted caramel & hazelnut praline

Tart Tatin

Served with caramelised apple & puff pastry with vanilla pod Chantilly

All Mains Courses are Served with Roast Potatoes and Fresh Vegetables

£32.50pp

Available Monday-Sunday 12-9pm

Available for parties of 16 and above.



LITTLE ONES PARTY MENU

TO START

Cheesy Potato Wedges

Tomato Soup

with bread roll

Cheesy garlic Bread

with dip

TO FOLLOW

Cheese and Tomato Pasta Bake

Homemade Chicken Dippers

with chips and beans

Fish fingers

with chips and mushy peas

Cheese and Tomato Pizza

TO FINISH

Chocolate Brownie

Selection of Ice Cream

Nutella Pizza

with strawberries or bananas

£10.00pp

Available in conjunction with our Dinner Party Menus

WEDDINGS

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.

Our Full Wedding Brochure can be obtained from reception.



STAY

Extend your celebrations and book a room at The Lion Hotel. Our 22 recently refurbished rooms boasts luxurious and quirky interiors.

Every one of our 22 tastefully decorated and well equipped rooms include the following extras:

- En Suite - Bath/Shower
- Tv with Sky Channels
- Tea & Coffee making Facilities
- Hairdryer
- Iron & Ironing Board on request
- Telephone
- Double Wardrobe
- Complementary Toiletries

CURRENT RATES

Sunday - Thursday

Single Room per Night £69

Double Room per Night £89

King Size Room per Night £99

Suite per Night £119

Saturday

Single Room per Night £79

Double Room per Night £99

King Size Room per Night £109

Suite per Night £129





At The Lion Hotel, we like to keep things as simple as possible including our terms of business. This is to ensure that each party is familiar with the terms and conditioned outlined before continuing with the booking process.

For a Full copy of our Terms and Conditions please contact our main reception



@LionHotelBelper

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