

Wedding Brochure

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Welcome!



Congratulations on your recent engagement!

New Bath Hotel & Spa is an 18th century property which dates back to 1759. The hotel has a natural outdoor spring-fed pool where the spring can be traced back to 1698.

Situated on the edge of Matlock Bath, the hotel borders the Peak District National Park and overlooks the breath-taking Derwent Gorge and Tor.

We take huge pride in helping you with your journey to your wedding day. From the intimate to the extravagant, the traditional to the unique, New Bath Hotel and Spa is dedicated to creating an unforgettable day for you and your family!

INFORMATION

Hotel Information

We have 54 bedrooms consisting of single, double, twin, and family rooms. Our Bridal Suite is included as our gift to all couples for their wedding night, when they book their ceremony and reception with us. Any additional wedding guests who wish to stay with us will receive a 10% discount for the night of the wedding as well.

Relax & Unwind

Here at New Bath, we are aware of just how stressful the run up to your big day can be! We aim to take on the load on your behalf, but an added bonus to marrying here is that everything you need is right here on-site, from a restaurant, bar, bedrooms, free car parking, a spa, and even a spring-fed lido!

You will have a designated Wedding Coordinator, who will be on hand throughout the planning process, as well as on the day itself, making sure that the whole day goes smoothly without you needing to worry about a thing.

As an extra promise to put your mind at ease, we will never book more than one wedding per day, so no worries about bumping into another bride in the loos!

"If I had a flower for every time I thought of you, I could walk through my garden forever..."

Alfred Tennyson



REREMONT

The New Bath Hotel & Spa currently has two rooms licensed for legallyrecognised civil ceremonies. You will need to book and pay your Registrar independently of us, by calling the Bakewell Registry Office on 01629 535261.

If you would prefer to use a Celebrant for your ceremony, this can also be arranged, however, it is important to understand that this marriage would not then be recognised by law.



Derwent Suite

Previously the Beaufort Suite, the Derwent Suite has reverted back to its original title, named for the River Derwent, which flows alongside the village of Matlock Bath, and was in fact pivotal in the Industrial Revolution.

Bright and airy, with dual aspect windows, the Derwent Room is perfect for a more intimate wedding. It adjoins to a private Lounge, where your guests can enjoy their Reception drinks whilst the staff discreetly prepare for the Wedding Breakfast. Both rooms open out onto the private manicured Garden, providing an ideal backdrop for photographs.

Ceremony capacity: 50 Wedding breakfast capacity: 34

The Ballroom

With large bay windows and high ceilings dripping with chandeliers, the Ballroom is a truly impressive space for your special day! By opening up the concertina doors, the adjacent High Tor Room with its private Bar and large lantern window, lends additional grandeur to the setting. Then, later, what could be better than dancing the night away with your nearest and dearest in a genuine Victorian Ballroom (a later addition to the original Georgian hotel), where many an elegant soiree has taken place in times gone by.

The Gardens can also be accessed directly from the Ballroom; perfect for a summers drinks reception or romantic photography session.

Ceremony capacity: 200 Wedding breakfast capacity: 150

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Derwent Suite

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	LOW SEASON September – November January – April Sunday – Thursday all year	HIGH SEASON Fridays & Saturdays in May - August, and December
Ceremony only	£200	£250
Ceremony & Reception	£600	£750

The Ballroom

	LOW SEASON September - November January - April Sunday - Thursday all year	HIGH SEASON Fridays & Saturdays in May - August, and December
Reception only	£2500	£2900
Ceremony & Reception	£2800	£3300

Please note, we do not allow external catering to the New Bath Hotel & Spa, the only exception being for the wedding cake. As such, there is no 'dry-hire' rate available.

ROOM HI

Derwent Suite



<u>The Ballroom</u>





Canapes £10 per person

ORINKS RECEPTION

Select three options from the list below:

Chicken Liver Parfait & Onion Jam Hot Smoked Salmon, Capers, Lemon & Parsley Mini Spring Roll, Sweet Chilli Soy & Coriander Dipping Sauce Confit Chicken, Fruit & Ale Chutney Sundried Tomato & Olive Tart, Basil & Pesto Mini Meatballs, Rich Tomato Sauce & Basil Fondue Goats Cheese & Onion Tart, with Red Pesto Mini Lamb Kofta, Coriander & Cumin Yoghurt



Alcoholic Drinks

Moet et Chandon Brut Imperial Champagne *(France)* £65 Di Maria Prosecco *(Italy)* £25

> Senora Rosa Sauvignon Blanc *(Chile)* £26 Botter Pinot Grigio *(Italy)* £26

Botter Pinot Grigio Blush *(Italy)* £24.50 Minuty Cotes De Provence Rose *(France)* £42

> Broken Back Shiraz (Australia) £26 Para Dos Malbec (Argentina) £28

Soft Drinks

J2O (various flavours)

Please speak to your Wedding Co-ordinator if you have something a little outof-the-ordinary in mind: maybe a bespoke cocktail, jugs of Pimms, buckets of bottled beer or perhaps you have guests with particular dietary requirements... Our aim is to make your day as special as it can possibly be!

DRIVES RECEPTION



Starters

AFDDING BREAKA

Seasonal Soup with Artisan Bread Roll V VE GF Goats Cheese Salad, Poached Pear, Walnut & Rocket Salad with Citrus Her Vinaigrette V GF

Confit Chicken, Apricot & Pistachio Terrine, Red Onion Jam & Toasted Brioche GF Smoked Salmon Cream Cheese & Herb Roulade, Capers, Lemon & Micro Cress Salad GF

Beetroot Salad with Goat's Curd, Watercress, Balsamic Reduction, Crisp Oatcakes V Hot Smoked Salmon Fennel, Dill & Orange Salad, Chardonnay Vinaigrette GF Smoked Duck, Watermelon, Feta & Orange Salad, Roasted Walnuts GF Chicken Liver & Brandy Parfait, Apple & Ale Chutney

Mains

Cornfed Chicken Breast, Poached Asparagus, Fondant Potato, Wild Mushroom & Tarragon Sauce GF

Salmon Supreme, Wilted Spinach, Sprouting Broccoli, Herb Crushed New Potato, Cherry, Tomato Vinaigrette GF

Roasted Lamp Rump, Dauphinoise, Broccolini, Red Currant & Rosemary Jus GF Seared Duck Breast, Confit Potato, Creamed Savoy Cabbage, Cabernet Jus GF Roasted Squash, Wild Mushrooms, Asparagus, Curried Espuma VE V

Roasted Red Onion & Balsamic Tart Tatin, Burnt Onion Puree, Grilled Asparagus & Sage Derby V

Grilled Sea Bream Fillet, Crisp Potato Terrine, Peas & Broad Beans, White Wine & Saffron Cream GF

Braised Feather Blade of Beef, Mushroom & Onion, Sprouting Broccoli, Fondant Potato, Red Wine GF

Desserts

Chocolate & Salted Caramel Cheesecake with Honeycomb Ice Cream VE Strawberry & Prosecco Truffle Mousse, Wild Strawberry Gelato Fruit of the Forest Cheesecake, Vanilla Ice Cream Lemon Meringue Tarte, Raspberry Sorbet Malted Milk & Irish Cream Torte, Toffee Ice Cream Rich Dark Chocolate Fondants, Honeycomb Ice Cream, Chocolate Soil & Raspberry Pecan Pie with Crème Brulee Ice Cream

Optional Add-ons

A Trio of British Cheeses, served with Crackers, Chutney & Grapes +£9 Tea & Coffee +£2.50





Starters

AEDDING BREAKA

Roasted Butternut Squash Soup with an Artisan Bread Roll Leek & Potato Soup with a crunchy crouton topping and warm Artisan bread Nutmeg-Infused Potted Shrimp with Melba Toast Scottish Smoked Salmon with Lemon Dill Creme Fraiche Devilled Crab with Watercress Salad

Confit Chicken & Pistachio Terrine, served with Fruit Chutney, Salad, and Toasted Sourdough Bread

Grilled Asparagus with Goats Cheese Rolled Cucumber, Olives, & a Balsamic Reduction

Tomato & Mozzarella Salad with Sundried Tomato Pesto & Balsamic Reduction

Mains

Slow Cooked Pork Belly with Rich Apple Cider Sauce, served with Creamy Mashed Potato & Roasted Parsnips Beef Wellington with Red Wine Jus, served with Pommes Dauphinoise & Wilted Spinach

Steak & Ale Pie, Triple-Cooked Chips, Peas & Gravy Corn-Fed Chicken Breast with Wild Mushroom Risotto and Rosemary Jus Chicken Tikka Masala with Fragrant Basmati Rice & Garlic Naan Pan-Seared Seabass with Samphire & Saffron Cream, served with Buttery Mashed Potatoes

Grilled Sea Trout & Sauteed Baby Potatoes, with Fennel & Dill Cream Herb-Crusted Cod with Pea Puree, Crushed New Potatoes & a Lemon Butter Sauce Parpadelle Pasta with Roasted Vegetables & a Sundried Tomato Pesto Wild Mushroom & Spinach Wellington, served with Roasted Root Vegetables & a Red Wine Reduction

Root Vegetable Gratin with Thyme & Gruyere, and a side of Steamed Greens

Desserts

Sticky Toffee Pudding with Cornish Clotted Cream Lemon Posset Choux with Lemon Custard Treacle Tart with Vanilla Ice Cream Eton Mess Rhubarb & Ginger Crumble, with a dollop of Vanilla Custard

Optional Add-ons

A Trio of British Cheeses, served with Crackers, Chutney & Grapes +£9 Tea & Coffee +£2.50





Children's Menu

AFDDING BREAKA

Starters

Garlic Bread Tomato Soup & Bread Roll Cheesy Garlic Bread

Mains

Fish Goujons with Chips Chicken Strips with Chips Tomato Pasta with Cheese Cheese and Tomato Pizza

Desserts

Selection of Ice-Cream Chocolate Brownie





Pie & Mash

EVENING BUFFE

Select two pie options from below:

Venison & Red Wine Steak & Stilton Beef & Mushroom with Tarragon Chicken, Leek & Mushroom Braised Beef in Ale Minced Beef & Onion Cheddar & Onion Vegetable Korma

Served with either Mashed Potato or Triple Cooked Chips Mushy Peas Gravy

Best of British

Selection of Sandwiches & Mini Cobs Cheddar & Onion Rolls Breaded Fish Goujons with Tartare Quiche Selection Triple Cooked Chips Mini Pies & Pastries Mixed Salad Assorted Mini Cakes & Scones

International

Selection of Sandwiches & Mini Cobs Lamb Koftas Cajun Chicken Drumsticks Chicken Tikka Masala with Rice Vegetable Spring Rolls, Sweet Chilli & Coriander Dip Triple Cooked Chips Selection of Mini Desserts







THE SPA



Our lovely Spa therapists are on hand, should you be in need of some preor post- wedding pampering!

WEDDING EVE

The Spa can be made available for exclusive use from 6-8pm for the bridal party, which is an ideal opportunity for the bride and her bridesmaids to have some rest and relaxation time together before the big day ahead... £60 per person (£50 for the bride!) includes:

- Use of the spa facilities, including hot tub, sauna and steam room
- A 25 minute ESPA Inner Calm back massage OR
- A 25 minute ESPA Invigorating Foot Massage
- Use of our towels and fluffy robes
- A glass of prosecco

THE MORNING AFTER

After such a busy and emotional day, a bit of downtime before the honeymoon is in order! Once you've enjoyed a luxurious lie-in and your hot breakfast, avoid the post-wedding comedown and treat yourselves to a 55-minute newly-weds' ESPA Inner Calm massage in our double treatment room, for just £100 per couple. The price includes 90 minutes' use of all spa facilities.

Please enquire with your Wedding Coordinator as to availability, prebooking is advised.

EXTRAS





EXTRAS



Here at New Bath Hotel, we like to go the extra mile in helping you on the way to your dream day! We work with a few trusted suppliers to offer a range of added extras for your day, including, but not limited to:

lam Licence Seat covers Chair sashes Light Up Letters Postbox Blossom Trees Stationery Designers DJ Light Up Dancefloor Photobooth & Props

Please enquire with your Wedding Coordinator as to availability and costs.



EXTRAS







New Bath Hotel and Spa Matlock Bath Road, Matlock Bath Derbyshire, DE43PX

Telephone – 01629 340340 Email – events@newbathhotelandspa.com







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