

Our Venue

Amalfi White is an elegant Restaurant and Wedding Venue in a beautiful Victorian building in the quaint Market town of Melbourne in Derbyshire.

Licensed for ceremonies and with beautiful varied spaces for your celebration it is an excellent choice for your wedding day.

Our reputation is for beautiful bespoke weddings and private events with helpful, organised and meticulous staff, with exquisite food set in an elegant and modern venue.



The Ballroom

The Ballroom is the Jewel in the Amalfi White crown.

A stunning elegant room with 1890's barrel vaulted ceiling. Eight huge glittering chandeliers add a touch of old world glamour and the huge white windows are dressed in billowing curtains. The decor is elegant, classic and suits any scheme you may have in mind for your celebration.

CAPACITY

Ceremony: 80 guests

Seated Dining: 80 guests

Evening Reception: 150 guests



The White Bar

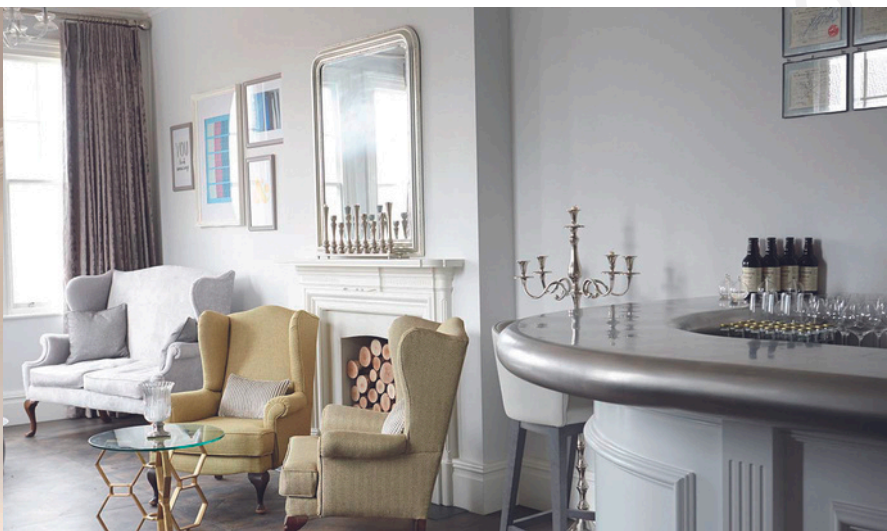
True to its name the White Bar has a curved white bar with rolled pewter top. The walls are white, the furniture is subtly re-upholstered antique sofas and chairs. This room is licensed for ceremonies and is popular for engagement parties, private dinners, cocktail parties or as a companion to the Ballroom.

CAPACITY

Ceremony: 10 guests

Seated Dining: 16 guests

Evening Reception: 35 guests



The Gardens

In the summer months our garden can be used to complement your reception, with rattan sofas and dining tables with white umbrellas.

Have your reception drinks or dining outside and make the most of a glorious day amongst our white roses with an outdoor bar and our attentive staff.

CAPACITY

Up to 250 people, weather permitting.

Ceremony: 80 guests



Wedding Packages

Sorrento

50 Day Guests & 90 Evening Guests

Use of Ballroom for Ceremony & Reception

Reception Drink - Prosecco or Bottled Beer

3 Course Wedding Breakfast

1/2 Bottle of House Wine per person

Toast Drink - Glass of Prosecco

Traditional Evening Buffet

DJ

Linen & Napkins

Menu Taster for Couple

Sunday - Thursday

2024 - £6,500.00

2025 - £7,000.00

2026 - £7,500.00

Friday & Saturday

2024 - £7,500.00

2025 - £8,000.00

2026 - £8,500.00

Extra Day Guests - £89.00 per person

Extra Evening Guests - £18.95 per person



Wedding Packages

VIP Package

50 Day Guests & 90 Evening Guests

Exclusive use only available Sunday - Thursday
(Can be available on a Friday & Saturday for an extra cost)

Exclusive Use of Amalfi White

Ceremony in our Gardens or Ballroom

Use of Ballroom for Wedding Meal & Evening Reception

Reception Drink - Bellini of your choice

Choice of 3 Canapés

3 Course Wedding Breakfast followed by Tea & Coffee

3 Bottles of Upgraded Wine & Buckets of Beer on each table

Toast Drink - Glass of Champagne

Choice of Any Upgraded Evening Buffet

DJ - Until 12pm

Late License until 12pm

Menu Taster for the Wedding Couple

Use of Easels

Uplighters for the evening

Linen & Napkins

Anniversary Meal up to the value of £100.00

Sunday - Thursday

2024 - £14,500.00

2025 - £15,000.00

2026 - £15,500.00

Extra Day Guests - £125.00 per person

Extra Evening Guests - £22.95 per person

Wedding Packages

Capri

90 Evening Guests

- Use of Ballroom for Evening Reception
- Reception Drink - Prosecco or Bottled Beer
- Traditional Evening Buffet
- DJ
- Linen

Sunday - Friday

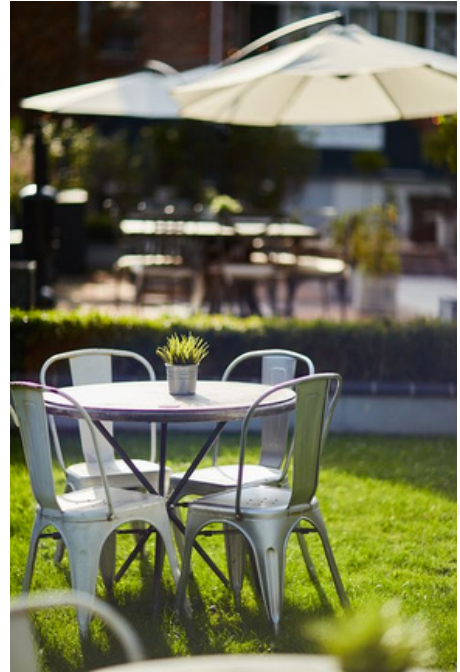
2024 - £4,000.00

2025 - £4,500.00

2026 - £5,000.00

Extra Evening Guests - £18.95 per person

Add on your Ceremony - £500.00



Positano

30 Day Guests



- Use of Ballroom for Ceremony & Wedding Breakfast
- Reception Drink - Prosecco or Bottled Beer
- 3 Course Wedding Breakfast
- 1/2 Bottle of House Wine per person
- Toast Drink - A glass of Prosecco
- Linen & Napkins

Sunday - Friday

2024 - £3,500.00

2025 - £4,000.00

2026 - £4,500.00

Extra Day Guests - £79.00 per person

Drinks

Reception Drinks

Sparkling Wine - £5.50

Prosecco - £7.25

Rose Prosecco - £7.50

Champagne - £14.95

Bottled Beer - £4.95

(Birra Moretti, Peroni, Modelo Especial, Old Mout Cider)

Meal Drinks

Glass of House Wine - £5.95

1/2 Bottle of House Wine - £12.00

Bottle of House Wine - £24.00

Bottled Beer - £4.95

(Birra Moretti, Peroni, Modelo Especial, Old Mout Cider)

Toast Drinks

Sparkling Wine - £5.50

Prosecco - £7.25

Rose Prosecco - £7.50

Champagne - £14.95

Non - Alcoholic Drinks

Mocktails - £6.50

(Rhubarb Spritz, Pear & Lavender Fizz, Apple & Ginger No-jito)

Fresh Fruit Juice - £2.30

(Orange, Apple, Cranberry, Pineapple)

Fizzy Drink Bottles - £3.85

(Diet Coke, Coke, Coke, Zero, Fanta)

Have another drink in mind? Just ask!

Drinks Packages

Beer Bucket - Mix of 10 Bottles - £45.00

(Birra Moretti, Peroni, Modelo Especial, Old Mout Cider)

House Wine Bucket - £65.00

A Bottle of House Red, White & Rose

Upgraded Wine Bucket - £115.00

A Bottle of Red, White & Rose

Prosecco Bucket - £95.00

(3 Bottles)

Fizzy Drink Bucket - Mix of 10 Bottles - £35.00

(Diet Coke, Coke, Coke, Zero, Fanta)

Fruit Juice Bucket - Mix of 10 Bottles - £20.00

(Orange, Apple, Cranberry, Pineapple)



Canapés

HOT CANAPÉS

Tomato & Mozzarella arancini with red pepper dip

Tempura king prawns with garlic aioli

Paprika cured belly pork, apple and vanilla purée

Crispy halloumi with basil pesto (V)

Garlic and rosemary twists (VE)

Ham hock on caramelised onion loaf

Mini Welsh Rarebit

Mini vegetable spring rolls (VE)

COLD CANAPÉS

Asparagus spears wrapped in prosciutto

Goat's cheese tartlettes with roasted pimento and sweet basil

Italian brushcetta served with aged balsamic

Mini Salmon Fishcake

Grilled courgette, black olive tapenade, sun blushed purée (V)

Choice of Three Canapés

£15.00 per person

Add Extra Canapés for £2.50 per person



Wedding Menu

£50.00 per person 1 Starter, 1 Main, 1 Dessert
£60.00 per person 2 Starters, 2 Mains, 2 Desserts

Dietaries to be catered for separately

Starters

- Couples' Choice of Soup
 - Caprese Salad (V)
 - Chicken Caesar Salad
- Smoked Salmon, with crispy bread and lemon trim
- Cured Belly Pork, apple and vanilla purée, celeriac ribbons and wild rocket
- Carpaccio of Beef, Dijon mustard aioli and lambs leaf salad (Sup £10.00pp)
 - Wild Mushroom Risotto, Truffle oil (VE) (Sup £3.00)
 - Antipasti Board, served per person (Sup £5.00pp)

Mains

- French trim chicken, medley of greens, fondant potatoes
 - Salmon fillet, veggie cous-cous & orange dressing
- Beetroot & goats cheese wellington, mash potatoes and carrots (V)
 - Moroccan cous cous & Baked Roots VE)
- Roast striploin of beef, seasonal greens, roast potatoes, red wine jus and Yorkshire puddings
 - Beef Wellington, baby carrots & jus, creamy mash potato (Sup £10.00pp)
 - Porchetta Pork, crispy gnocchi, apple juc (Sup £5.00)
 - Halibut, beans cassalette, green courgette (Sup £5.00)

Desserts

- Lemon Mousse, Fresh raspberries
- Sticky Toffee Pudding served with Custard or Ice Cream
 - Mango Cheesecake
 - Selection of Ice Cream & Sorbet (VE)
 - Eton Mess
 - Dark Chocolate Tart (VE)
 - Chocolate Fondant (Sup £3.00)
- Sharing Cheese Board (Based on 10 people £50.00)

Tea, coffee & mini petit fours (£3.50pp)

Evening Menu

Traditional Buffet - Choose 4 Items -

£18.95 pp

Any extra items will be £3.50 per person

Selection of Sandwiches

Crudities & Hummus (VE)

Caprese Salad (V)

Chicken & Chorizo Skewers

Mini Burgers & Fries

Salt Baked Potatoes (V)

Basil Pesto Pasta (V)

Mini Selection of Quiches

Vegetable Samosas (VE)

Cauliflower Wings (VE) - Choice of Sauce

(BBQ or Buffalo Hot Sauce)

Mini BBQ Pork Belly

Mini Sausage & Cheese Rolls

Selection of Mini Desserts

Greek Style Buffet - £20.95pp

Salads

Greek Salad

Cous Cous Beetroot Goats Cheese

Orzo Cucumber and Tomato Salad

Mains

Chicken Skewers

Lamb Kofta

Fish Olives Tomato Sauce

Grilled Halloumi and Dips

Moussaka

Desserts

Greek Yogurt with Honey

Vanilla Rice Pudding

Dates

Asian & Indian Style Buffet - £21.95pp

Salads

Indian Onion Salad

Cucumber Salad & Dip

Asian Slaw

Mains

Vegetable Samosas

Fluffy White Rice

Thai Green Curry - Chicken & Vegetable

Salt and Pepper Chips

Chow Main - Beef & Vegetable

Desserts

Gulab Jamun, dough balls soaked in syrup

Mini Chocolate Tarte

Banana Fritter

South American Style Buffet £22.95pp

Salads

Corn Riblets, Zesty Lime Aioli

Pico de Gallo

Cesar Salad

Mains

Mixed Tacos

Mexican Rice

Empanadas

Steak with Chimichurri

Beef Chilli & 3 bean Chilli

Lightly Spiced Wedges

Desserts

Churros - Chocolate sauce & Caramel
sauce

Crème Caramel

Mixed Fruit

Evening Menu

BBQ Style Buffet - £22.95pp

Salads

Homemade Coleslaw

Mixed House Salad

Potato Salad

Mains

Burgers - Vegetarian & Beef

Chicken Wings - Mixed Sauces

Kebabs

Mini Lamb Chops

Seasoned Fries

Desserts

Selection of Mini Desserts

Selection of Ice Cream

Italian Style Buffet - £20.95

Salad

Caprese Salad

Mixed Olives

Bruschetta & Hummus

Mains

Chicken Milanese's Strips

Pasta Pomodoro

Pesto Pasta, with Tomatoes and Mozzarella

Focaccia Pizza Selection

Spicy Beef Meatballs

Desserts

Mini Tiramisu

Amalfi Lemon Tart

Italian Chocolate Mousse

Late Night Buffet - £14.00pp

A cob with selected filling, choose two from salt baked potatoes, slaw and French fries.

Choose from our delicious filling options:

Pulled pork, crispy onions and homemade bbq sauce

Derbyshire beef topside, horseradish sauce and selection of mustards

Roasted pork loin, apple sauce, sage and onion stuffing

Pepper pastrami, gherkin and Emmental cheese

Chicken caesar, shredded lettuce and shaved Parmesan

Honey roast ham, beef tomato and selection of mustards

Alternative filling options are available to accommodate all dietary requirements.

Min of 90% of guests to be catered for.

Buffet options on a Friday and Saturday may be limited and served at 10pm

Added Extras

What's Included?

All packages include:

Linen & Napkins

Cutlery & Crockery

Cake Knife

Use of Gardens for photo's

Use of 2 Easels

Room Hire

Dedicated Wedding Executive
for the run up & on the
day of the Wedding

Why Not Add?

Late license (1 hour extra)- £350.00

Outside Wedding Ceremony - £500.00

DJ - £425.00

Room Uplighters - £150.00

Candelabras (2 available) - £50.00

Menu Taster - £50.00pp

Buffet Breakfast the following Morning
- £14.95 per person
(Full English & Continental Buffet)

Finish Times

Friday & Saturday - Last orders at the bar - 11.45pm

Music finished 12 midnight

Sunday - Thursday - Last orders at the bar - 11.45pm

Music finished 11pm

T&C's

Candles are allowed at the venue, but the flame must be covered. Please note that no confetti is allowed at the venue. We can provisionally hold a date for 1 week after this a deposit of £1,000.00 will be needed to secure the date. Then a further payment 6 months prior to the wedding date of 50% of the remaining balance, and final payment is due 4 weeks prior along with final numbers.

All ceremonies must be booked with **Swadlincote Registration Office** email:
southderbyshire.registrars@derbyshire.gov.uk Tel: 01629 533985. Cancellation T&C's apply.