



AMALFI WHITE

Weddings

at Amalfi White
2024 & 2025



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.



Our Spaces

Amalfi White has a number of spaces for you to celebrate your day. The ground floor houses our award winning and well known restaurant, as well as a decadent private dining room. The first floor houses our Ballroom and White Bar.

In summer the Amalfi Gardens are popular for canapés and drinks, photographs or even summer BBQ's.

The Ballroom



The White Bar



Amalfi Black (Private Room)



The Gardens





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 Amalaki 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.





Wedding Pricing

2024 & 2025

Summer Months

SUMMER VENUE HIRE

May - September and December



MIDWEEK TUESDAY - THURSDAY

Exclusive use of The Ballroom
and The White Bar - £650

Minimum number of guests - 25

FRIDAY DAY TIME: 12pm - 4pm

(Dining must be completed by 4pm)

Exclusive use of The Ballroom
and The White Bar - £925

Minimum number of guests - 30

SATURDAY DAY TIME: 12pm - 4pm

(Dining must be completed by 4pm)

Exclusive use of The Ballroom
and The White Bar - £1100

Minimum number of guests - 30

FRIDAY AFTERNOON & EVENING TIME: 12pm - 12am

Exclusive use of The Ballroom
and The White Bar - £2800

Minimum bar spend - £1000

Minimum number of guests - 70

SATURDAY AFTERNOON & EVENING TIME: 12pm - 12am

Exclusive use of The Ballroom
and The White Bar - £4850

Minimum bar spend - £1200

Minimum number of guests - 70

SUNDAY: 12pm - 6pm

Exclusive use of The Ballroom and The White Bar - £950

Minimum number of guests - 45

**Hire from 12pm - 10pm - POA*

*Amalfi Black Private Dining Room, Amalfi Gardens and Full Venue Hire is also available.
Please ask our team for details. Please note there is no music in the garden after 8pm
and a sound limiter is in place in our Ballroom.*

Winter Months



WINTER VENUE HIRE

October - April
(excludes December)



MIDWEEK TUESDAY - THURSDAY

Exclusive use of The Ballroom
and The White Bar - £650

Minimum number of guests - 30

FRIDAY DAY TIME: 12pm - 4pm

(Dining must be completed by 4pm)

Exclusive use of The Ballroom
and The White Bar - £650

Minimum number of guests - 30

SATURDAY DAY TIME: 12pm - 4pm

(Dining must be completed by 4pm)

Exclusive use of The Ballroom
and The White Bar - £950

Minimum number of guests - 30

FRIDAY AFTERNOON & EVENING TIME: 12pm - 12am

Exclusive use of The Ballroom
and The White Bar - £2650

Minimum bar spend - £1000

Minimum number of guests - 70

SATURDAY AFTERNOON & EVENING TIME: 12pm - 12am

Exclusive use of The Ballroom
and The White Bar - £4850

Minimum bar spend - £1200

Minimum number of guests - 70

SUNDAY: 12pm - 6pm

Exclusive use of The Ballroom and The White Bar - £750

Minimum number of guests - 45

Hire from 12pm - 10pm - POA

*Amalfi Black Private Dining Room, Amalfi Gardens and Full Venue Hire is also available.
Please ask our team for details. Please note there is no music in the garden after 8pm
and a sound limiter is in place in our Ballroom.*

Evening Receptions

EXCLUSIVE USE OF THE BALLROOM AND THE WHITE BAR

6pm - 12am
Last orders at the bar - 11.45pm
Music finished 12 midnight

SUMMER RECEPTIONS

FRIDAY EVENING

Exclusive use of The Ballroom
and The White Bar - £500
Minimum bar spend - £1000
Minimum number of guests - 60

SATURDAY EVENING

Exclusive use of The Ballroom
and The White Bar - £550
Minimum bar spend - £1200
Minimum number of guests - 60

WINTER RECEPTIONS

FRIDAY EVENING

Exclusive use of The Ballroom
and The White Bar - £550
Minimum bar spend - £1200
Minimum number of guests - 60

SATURDAY EVENING

Exclusive use of The Ballroom
and The White Bar - £600
Minimum bar spend - £1400
Minimum number of guests - 60



CAPACITY



THE WHITE BAR

Sit down meal for 16 guests max
Party style for 35 guests max

OUR BALLROOM

Sit down meal for 80 guests max
Party style for 150 guests max
With a dedicated stylish private bar

Drinks packages



Whether it's a delicious wine or your favourite Champagne, our drinks packages offer you a variety of options.

PACKAGE 1 - £25pp

Glass of sparkling wine on arrival,
a quarter bottle of house wine
and a glass of sparkling wine for your toast.

PACKAGE 2 - £29pp

Glass of sparkling wine on arrival,
a half bottle of house wine
and a glass of sparkling wine for your toast.

PACKAGE 3 - £38pp

Glass of Prosecco on arrival,
a half bottle of Pinot or Shiraz
and a glass of Prosecco for your toast.

PACKAGE 4 - £39pp

Glass of Prosecco on arrival,
a half bottle of Malbec or New Zealand Sauvignon Blanc
and a glass of Prosecco for your toast.

PACKAGE 5 - £50pp

Glass of Veuve Cliquot on arrival,
a half bottle of Malbec or New Zealand Sauvignon Blanc
and a glass of Veuve Cliquot for your toast.

PACKAGE 6 - £60pp

Glass of Veuve Cliquot on arrival,
a half bottle of Sancerre or Rioja Gran Reserva
and a glass of Veuve Cliquot for your toast.

Canapés

Choose from a selection of canapés or an evening buffet from our delicious range of menu options

CANAPÉS OPTIONS

OPTION 1 - £12pp

Choice of three canapés:
Three cold canapés
per person

OPTION 2 - £15pp

Choice of three canapés:
Two cold and one hot canapé
per person

OPTION 3 - £17pp

Choice of four canapés:
Two cold and two hot canapés per person

Canapés cannot be served on a Friday or Saturday night event

HOT CANAPÉS

Duck arancini with
homemade plum chutney

Tempura king prawns with garlic aioli

Paprika cured belly pork
apple and vanilla purée

Crispy halloumi with basil pesto (V)

Butternut and maple velouté (V)

Garlic and rosemary twists (VE)

Ham hock on caramelised onion loaf
(available hot or cold)

Four cheese Welsh Rarebit

COLD CANAPÉS

Vegetable sushi roll, wasabi
and pickled raddish (V)

Asparagus spears wrapped
in prosciutto

Goat's cheese tartlettes with
roasted pimento and sweet basil

Italian brushcetta served
with aged balsamic

Bloody Mary tomato gazpacho

Smoked salmon cones
with sevruga caviar

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

DESSERT CANAPÉS

Ginger and passion fruit panna cotta

Lemon mousse, raspberry shortbread (GFA)

Chocolate brownie

Chocolate delice shot

Mid Week Menu

Celebrate your wedding mid week at Amalfi White

£45pp

Tuesday - Thursday only



Please choose:

One starter, one main and one dessert from the following:

STARTERS

Butternut squash velouté, maple syrup and toasted seeds (V)

Caprese salad - Italian tomatoes, buffalo mozzarella,
basil dressing and aged balsamic (V)

Cured belly pork, apple and vanilla purée,
celeriac ribbons and wild rocket

MAINS

Roasted corn-fed chicken breast, rosemary new potatoes,
seasonal greens and wholegrain mustard sauce

Baked salmon fillet with Mediterranean caponata,
saffron mayonnaise and basil dressing

Brie and leek tart with rosemary new potatoes, seasonal vegetables
and caramelised onion chutney (V)

DESSERTS

Amalfi lemon mousse with seasonal berries

A selection of sorbets and gelati

Warm chocolate brownie with vanilla pod ice cream

Our Menu

£55 MENU



Please choose one starter, one main and one dessert from the following

OR

Upgrade to a choice of two starters, two mains and two desserts for £10pp

STARTERS

Gin-cured salmon, shaved fennel and caper dressing

Caprese salad - Italian tomatoes, buffalo mozzarella, basil and aged balsamic (V)

Sharing antipasti boards (tables of 8 or more)

Butternut squash velouté, maple syrup and toasted seeds (V)

Cured belly pork, apple and vanilla purée, celeriac ribbons and dressed salad

Honey roast ham hock and home smoked chicken terrine, piccalilli and sourdough toast

MAINS

Wild mushroom risotto with celery shoots (V)

Roasted cod loin wrapped in prosciutto served with saffron linguine and olive crumb

Corn-fed chicken breast stuffed with goat's cheese and spinach mousse,
seasonal greens and salt-baked baby potatoes

Brie and leek tart with rosemary new potatoes, seasonal vegetables
and caramelised onion chutney (V)

Baked salmon fillet with Mediterranean caponata, saffron mayonnaise and basil dressing

Roast striploin of beef, seasonal greens, salt-baked potatoes, red wine jus
and Yorkshire puddings

DESSERTS

(All desserts are vegetarian)

Ginger and passion fruit panna cotta

A selection of Italian gelati and sorbets

Amalfi lemon mousse with vanilla shortbread

Warm chocolate brownie with vanilla pod ice cream

Salted caramel cheesecake, caramelised white chocolate shard

Amalfi Eton mess with seasonal berries

Prestige Menu



£80 MENU



**Please choose:
Two starters, two mains, two desserts from the following**

STARTERS

Prosciutto and grilled asparagus salad, salsa verde and Grana Padano cheese
Truffle and wild mushroom risotto, mushroom ketchup, celery and grated truffle (V)
Gin-cured salmon, pickled baby vegetables, salmon bon bon and lemon powder
Carpaccio of local beef, Dijon mustard aioli and lambs leaf salad
Honey roast ham hock and home smoked chicken terrine,
piccalilli and sourdough toast

MAINS

Grilled sea bream, crushed potatoes, squash purée, braised fennel and sauce verde
Goat's cheese and caramelised onion tarte tatin, baby potatoes and watercress
Roasted lamb rack served pink, sage potato cake, baby vegetables
and redcurrant sauce
Beef Wellington, cumin spiced carrots, pickled mushrooms, fondant potato
and red wine sauce (supplement charge POA)

DESSERTS

Hot chocolate fondant, salted caramel, Baileys fudge and white chocolate shard
Vanilla panna cotta, strawberry salsa, dried mint and balsamic reduction
Passion fruit and stem ginger cheesecake
Lemon sabayon tart, raspberry sorbet, raspberry crumble
Sticky toffee, Madagascan vanilla ice cream, salted toffee sauce



BUFFET SELECTIONS

- OPTION 1 £15pp Cold Amalfi Buffet** - a selection from our cold buffet items
Choose three items plus bread and oils, one dessert choice included
- OPTION 2 £18pp Hot Amalfi Buffet**
Choose two hot and two cold buffet items, one dessert choice included
- OPTION 3 £22pp - Hot Amalfi Buffet**
Choose three hot and three cold buffet items, both desserts included

HOT OPTIONS*

Gourmet sausage rolls
Penne pasta, pancetta, basil pesto
& grated parmesan
Mini chorizo sausages &
Dijon mayonnaise
Tortellini pasta filled with pumpkin
served with saffron sauce (V)
Italian meatball stew with tomatoes
& oregano
Salt baked potatoes (V)
Thai, lemon grass and ginger fish cakes
Chinese chicken wings, sweet chilli dip
Couscous salad, toasted almonds,
spring onions, fresh herbs

COLD OPTIONS*

Individual Ploughman pies
Freshly baked focaccia with olive oil
and balsamic glaze (V)
Panzanella Salad
Buffalo mozzarella, San Marzano tomatoes,
fresh basil and rocket salad (V)
Stilton and pork or Huntsman pie
Seasonal Amalfi salad (V)
Mini selection of quiches
Honey roast ham
Hot smoked salmon, fennel, watercress
Antipasti Boards (£3pp supplement)
A selection of cured meats
Cheese boards (£3pp supplement)
A selection of English and European
cheeses with chutney and crackers

DESSERT BUFFET - £12pp

Lemon sabayon shortbread & dark chocolate and salted caramel brownie

LATE NIGHT BUFFET - £14pp

As the lights go down and the party gets underway treat your guests to one of our buffet options to keep them on the dance floor!

A roll 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

Amalfi Sharing Feast

Our Italian style sharing feast is a very enjoyable way to interact with your guests and create the memories of your special day.

Our sharing feast is a two course option served to each table on platters.

£45pp

Tuesday - Friday, Saturday - (POA)

Minimum numbers - 70 guests

STARTERS

Focaccia breads & butter

Burrata ravioli

MAINS

Marinated chicken or butchers country sausage

New potatoes

Panzanella salad or Caprese salad

Mixed leaf salad or green bean salad

DESSERTS

Dark chocolate brownie and lemon posset

Amalfi Gardens BBQ

Celebrate your day in our beautiful gardens with a fabulous buffet style BBQ

£45pp

Tuesday - Friday, Saturday - (POA)

Minimum numbers - 90 guests

(weather permitting)

- Beef Burger - Butchers country sausage - Amalfi lemon marinated chicken -
Panzanella salad or Caprese salad - Mixed leaf salad or green bean salad -
Italian pasta salad - Bread rolls - Coleslaw - French fries

Additional Information

We hope that you will find Amalfi White the perfect venue for your event and we look forward to discussing your personal requirements soon. Please do not hesitate to contact us if you would like to make an appointment to view the venue or to speak to one of our experienced event coordinators.

Candles are allowed at the venue but they must be in a covered casing or they must be battery powered.

Please note that no confetti is allowed at this venue.

CARD CHARGES

Debit cards - no fee
Bank Transfer - no fee

We are unable to accept credit cards as payment for events

ADDITIONAL ITEMS INCLUDED ON YOUR DAY

Amalfi White is an all encompassing venue for your event. We offer the following complimentary services:

A coordinator who will be your host on the day / night

Use of our gardens for photographs

Chefs with Michelin star backgrounds preparing your cuisine

A square silver cake table and cake knife

Cutlery and crockery

EXTRAS FOR HIRE

Late license - £350

DJ - £425

Photobooth - upon request

Room uplighters - £200

Candelabra - £50

Votive candles & tea lights - £45

Easel - £20

Other suppliers -

We are able to recommend florists, photographers, entertainers, stylists and cake designers.

WHAT HAPPENS NEXT...

Should you wish to make a provisional booking, we are happy to hold your preferred date without obligation for 7 days.

To confirm your booking, we just need a completed booking form, signed and returned along with a £500 deposit.

The final balance is payable 1 month before your event along with final numbers. Please note that all rates quoted are applicable to events booked before 31st December 2024.



AMALFI WHITE

Booking Form

Names	
Address	
Telephone number	
Email address	
Day & date of wedding	
Ceremony included	Yes No
Estimated number of guests for the day	
Estimated number of guests arriving in the evening	
Time of arrival for wedding ceremony	

- o I confirm that I have read and accept the Terms and Conditions as outlined overleaf. I enclose a non-refundable deposit of £1,000.00 / £500.00 made payable to Amalfi White.
- o A further deposit of £1,000.00 / £500.00 is required 10 months prior to the Wedding Reception.

Bookings are only accepted when confirmed back to you by Amalfi White.

Thank you for choosing Amalfi White. We look forward to ensuring you have a wonderful Wedding Day.

SIGNATURE:

.....

DATE:

.....

PLEASE RETURN TO:

.....



AMALFI WHITE

WEDDING

Terms & Conditions

OF BUSINESS



We reserve the right to waive all or part or add to these terms and conditions

1. **BOOKING**

Once a provisional reservation has been made, an option on the date will be reserved for 7 days after which time the reservation will be released automatically if a deposit has not been received. To confirm and secure your reservation, we require a deposit of £500 and the completed booking form as overleaf. A further deposit of £500 is required 10 months prior to the event.

Deposits are neither refundable nor transferable. The client should make an appointment approximately 8 weeks prior to the event to discuss requirements in finer detail. We require final numbers for the day or evening receptions 4 weeks before the event. This will be the figure for which you will be charged unless the numbers subsequently increase.

2. **PAYMENT**

All prices quoted are applicable to events booked before 31st December 2024 and are inclusive of VAT at 20%. A pro-forma invoice will be issued 8 weeks prior to the event and is payable 4 weeks before the function. This invoice will be based on the numbers given by the client and will cover the estimated cost of food, reception drinks, wines and room hire. Actual numbers should be advised 4 weeks before the reception and this will form the basis of the final invoice. Prices subject to change.

If after the event there is an outstanding balance it should be settled on the day. Should the final invoice indicate a credit balance this payment will be returned to the client. All bar tabs must be paid for in full on the day/night of the event.

2.1. Payment for events can be made by bank transfer or debit card. We are unable to accept credit cards as payments for events.

3. **CANCELLATION**

Any cancellation, postponement or partial cancellation should be verbally advised to Amalfi White in the first instance. All cancellations must be confirmed in writing and the facilities you have reserved cannot be released for resale until this is received and acknowledged.

In the unfortunate circumstance that you have to cancel your confirmed booking less than twelve months in advance, a cancellation charge is payable calculated on the following basis. These charges will be based on the numbers given by the client at the time of booking and confirmed on the event booking form:

...please continue



AMALFI WHITE

3. **CANCELLATION** (continued)

Cancellations over 12 months before your wedding: Loss of Deposit

Cancellations between 6 & 12 months out from your wedding: 25% of the total anticipated charges

Cancellations between 3 & 6 months out from your wedding: 50% of the total anticipated charges

Cancellations 3 months or under before your wedding: 75% of the total anticipated charges

Cancellations within 30 days of the confirmed date 100% of the total anticipated charges

Amalfi White will use its best endeavours to replace a cancelled booking and if successful in doing so may reduce the cancellation charges.

Cancellation charges will not be waived if the booking is rescheduled.

Please contact your preferred broker.

4. **CANCELLATION BY AMALFI WHITE**

Amalfi White reserves the right to cancel any booking forthwith and without any liability on its part in the event of any damage to the venue by fire or any other cause, any shortages of labour or food supplies, strikes, lock-outs or industrial action, or any other cause beyond the control of Amalfi White that might prejudice the reputation of the venue and prevent it from performing its obligations in connection with any booking.

5. **CUSTOMER PROPERTY**

Whilst every effort is made to safeguard client's property, Amalfi White does not accept any liability for any loss or damage howsoever caused. Nor can we be held responsible for gifts that have been delivered to, or handed over to a representative of the venue.

Please ensure that any accessories including flowers, florists pedestals, cake, boxes, stands and/or decorations are collected within 48 hours of your event otherwise they may be disposed of, unless alternative arrangements have been made and agreed by Amalfi White.

6. **DAMAGE**

Whilst you and/or your guests are occupying the property of Amalfi White, it would be appreciated if every effort is made to safeguard the existing fixtures, fittings and decorations. Any damage caused shall be restored by Amalfi White, and the cost incurred will be recharged to the client / hirer.

7. **ENTERTAINMENT AND DECORATION**

Prior consent must be obtained from Amalfi White for any form of entertainment or decoration. Any outside companies providing entertainment must supply Amalfi White with a copy of insurance liability and PAT testing certificate. We do not wish to disappoint but confetti is not permitted inside Amalfi White. If confetti is thrown by you or your guests, a clean up charge of £150 will be added to your final account. Additionally, any confetti thrown outside must be biodegradable. We request that foil table confetti is not used to decorate the Ballroom or White Bar. As well as increasingly popular confetti filled balloons. Candles on tables must be in a glass casing (no open thin pillar candles). If candle wax drips or is spilt on table linen a cleaning charge will be incurred. We have a sound limiter within the Ballroom and main bar which we require all amplified music to be plugged into. This means DJ's will be required to do this followed by frequent sound monitoring on the day of the event in line with our licensing agreement. Additionally a soundcheck to establish sound limitations. No live band other than acoustic, guitarists, solo singers and swing, therefore no drums. Please don't book a band with drums, to avoid disappointment on your wedding day as they will not be allowed to play.

7.1. All amplified or recorded music must be provided by vendors on our Amalfi White suppliers list. These companies adhere to our strict license conditions. Please ask for our current list of suppliers.

8. **GENERAL**

Only food and drink purchased from Amalfi White may be consumed on the premises. If food or beverages are brought into the venue for consumption by you or your guests, a charge will be made equal to the venue's selling price for that or an equivalent product, which shall be in the absolute determination of Amalfi White. This charge will be the responsibility of the event host. Amalfi White reserves the right to exclude individuals involved and in extreme cases of gross misconduct, terminate the event.

8.1. Amalfi White are a responsible establishment and all events serving alcohol will require food to be provided.

9. Corkage facilities are not available.

10. The event bar is a separate entity to our restaurant. Gift vouchers and promotions are not valid in the White Bar.

11. Amalfi White places great emphasis on providing a pleasant and safe environment for its guests and staff. Should guests act in an improper or disorderly way, or refuse to comply with reasonable requests from our staff, Amalfi White reserves the right to terminate your event. Should this occur, no monies will be refunded. The decision of the manager is final.

12. It will be at the discretion of Amalfi White to provide security.
