



THE
HURT ARMS

• AMBERGATE •

WEDDINGS





AT A GLANCE...

Ideally situated along the A6 and perfectly nestled into the Amber river, The Hurt Arms has stood proudly for 150 years. The building retains the historic charm and character, offering sweeping views across the beautiful Derbyshire landscape.

The Hurt Arms is a perfect blend of rustic and contemporary, with the unique and stylish Tollgate Suite for you to host your special day. Our wedding suite was named after the toll house and gate that was adjoined to the Hurt Arms when it was first built by Francis Hurt in the 1870's.

THE TOLLGATE SUITE

Complete with a private bar, exposed brickwork, tiled walls, polished concrete floors & chic lighting, the Tollgate Suite encapsulates an inspiring canvas for your unique wedding day.

Outside is a raised private terrace area that descends to a courtyard, exclusive to you and your guests. Complete with an outdoor bar, kitchen and private pergola area for your guests to enjoy before & after the ceremony and throughout the big day.

We have five beautifully designed en-suite rooms for you and your wedding party to enjoy including the Honeymoon Suite.







THE ALL-INCLUSIVE WEDDING PACKAGE

Experience effortless luxury with our all-inclusive wedding packages.

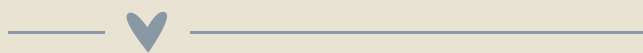
From the moment you book, our dedicated wedding team is here to guide you every step of the way. Enjoy flexible on-site meetings at your convenience and get to know the team who will make your day unforgettable.

Your package includes

- Civil ceremony in the Tollgate Suite (Registrar fees apply)
- Prosecco and bottled beer drinks reception
- Glass of wine per guest
- Wedding feast for 40 guests
- Prosecco toast drink
- Evening food for 80 guests—choose from wood-fired pizzas, gourmet BBQ, hog roasts, or a classic buffet
- Chairs, linen napkins, crockery, cutlery, glassware, cake stand, and knife
- Exclusive use of all five bedrooms, including the Honeymoon Suite

Celebrate your special day in style and comfort at The Hurt Arms.

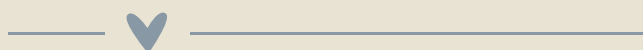
ALL-INCLUSIVE PRICING 2026 | 2027



SUNDAY - THURSDAY
£5,750

FRIDAY
£6,750

SATURDAY
£7,750



Additional Day Guest

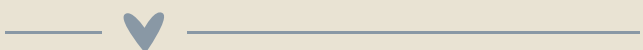
£50 per person

Additional Day Guest (under 12)

£19.50 per person

Additional Evening Guest

£15.50 per person



*Weddings are available to book 1st April -
31st October*

*5% Annual increase to Weddings Booked
2028 onwards*







FOOD & DRINK

With our all-inclusive wedding package, you and your guests will enjoy a lavish reception feast, followed by elegant evening dining with a choice of menus. Enhance your celebration with gourmet canapés, exquisite starters, and decadent desserts.

CANAPES

Enjoyed along with a glass of bubbles before or after the wedding ceremony, canapes are generally the first part of your wedding menu guests will taste on the big day. As a result, they set the tone for the wedding.

- Smoked Salmon & Cream Cheese Bilinis
- **Honey & Grain Mustard Glazed Mini Sausage**
- Chicken Satay with a Peanut Dip
- **Tempura of Prawn with Plum Sauce**
- Smoked Chicken Caesar En Croute
- **Spiced Lamb Koftas with Mint Yogurt Dip**
- Maple & Sesame Roast Vegetables
- **Tempura of Vegetables with Sweet Chilli Sauce**
- Mac 'n' Cheese Bites
- **Onion Bhajis & Mango Chutney**
- Mini Cheese Toasties
- **Mozzarella Sticks with Spicy Mayo**

A choice of 3 Canapes
£6.50 per person





TO BEGIN THE FEAST

Indulge in our exquisite starters, crafted with the finest ingredients—the perfect beginning to your wedding feast.

SOUPS - £8.00 Per Person

- Carrot & Coriander
- **Broccoli & Stilton**
- Mushroom & Thyme
- **Seasonal Vegetable**
- Classic Tomato & Basil

STARTERS - £8.50 Per Person

- Chicken Liver Pate, Onion Marmalade, Ciabatta Croute
- **Ham Hock, Sundried Tomato & Herb Terrine, Deconstructed Piccalilli, Crusty Bread**
- Thai Style Fish Cake, Coconut & Coriander Broth
- **Antipasti, Garlic Roasted Peppers, Aubergine, Courgette, Olives & Crostini**
- Caramelised Onion Tarlet, Goats Cheese & Thyme
- **Crispy Pork Belly Bites, Sesame Hoisin & Honey Sauce**
- Salted Chilli Chicken, Siracha Mayo, Pickled Carrot Spaghetti
- **Trio of Melon, Minted Feta & Lemon Dressing**
- Fried Brie Wedge, Spiced Bramble Berry Compote
- **Sauteed Garlic Mushrooms, Caramelised Onion Puree, Toasted Sourdough**

Select One Starter Only



ANNIE

THE WEDDING FEAST

At The Hurt Arms, we create the perfect relaxed wedding feast for you and your guests. Your package includes a choice of meat and vegetarian dishes, served with garlic and thyme roast potatoes, creamy mash, buttered greens, roasted roots, and cauliflower cheese. Freshly-baked breads with herbed butter complete the experience.

SELECT ONE MEAT OPTION

(This option will be served as part of the feast to each table)

- Roast Topside of Beef, Horseradish Cream, Yorkshire Puddings & Roasted Gravy
- Honey-Roasted Ham, Mustard Mayo
- Derbyshire Turkey, Pigs in Blankets, Stuffing & Yorkshire Puddings
- Roast Loin of Pork, Apple Compote
- Garlic-Roasted Chicken

SELECT ONE VEGETARIAN OPTION

(This option is for all vegetarian/vegan guests, served plated to the specific guest)

- Roasted Butternut Squash, Sweet Pepper, Cous Cous & Herb Filling, Smoked Sweet Pepper & Paprika Sauce
- Whole Roasted Cauliflower, Thyme & Paprika Rub
- Mushroom, Squash & Sage Wellington
- Vegan Nut Roast



DESSERTS

Good food is all the sweeter when shared with friends. At The Hurt Arms, we believe every meal deserves a sweet ending. Indulge in our handmade desserts—the perfect finish to your dining experience.

- Spiced Apple Cake, Clotted Cream & Warm Toffee Sauce
- White chocolate and raspberry cheesecake, raspberry coulis
- Spiced plum Eton mess, sorbet, Biscoff crumb
- Homemade creme brulee with homemade shortbread crumb
- Salted caramel chocolate brownie, honeycomb, white chocolate sauce
- Terry's chocolate orange tart, burnt orange compote, five spiced orange segments
- Sicilian lemon posset, star anise scented plum compote, honeycomb, shortbread crumb
- Warm sticky toffee pudding, toffee sauce, honeycomb ice-cream

All Desserts are £8.00 per guest
Select only one



CHILDREN'S MENU

Our full adult menu is available in smaller portions for children 12 and under.

Alternatively, you may select one dish from each course of the following menu to create a custom children's menu for your young guests.

ADDITIONAL CHILDREN 3 COURSE £19.50 PER CHILD

STARTERS

- Crusty Garlic Bread
- Sweet Fan of Melon
- Cheese Nachos

MAINS

- Fish & Chips, Garden Peas
- Sausage & Mash, Garden Peas, Gravy
- Chicken Nuggets, Chips, Beans
- Stone Baked Pizza, Chips

DESSERTS

- Ice Cream Sundae
- Jelly & Ice Cream
- Warm Chocolate Brownie Bites, Ice Cream, Chocolate Sauce





EVENING FOOD

Evening dining for up to 80 guests is included in your Wedding Package. Additional guests are welcome at £15.50 each for any menu option.

OUTDOOR WOOD-FIRED PIZZA OVEN

Our pizzas are freshly made on the day and rolled out by hand with a variety of toppings and flavours. Your guests will create a pizza using the toppings you select for the day. The pizzas will be served directly to your guests from the outdoor kitchen.

All pizzas served with House Fries & Slaw.

PICK FOUR TOPPINGS FROM THE OPTIONS BELOW

- Pepperoni
- **Cajun Chicken**
- Spicy Sausage
- **Bacon bits**
- Spiced Beef
- **Ham**
- Salami
- **Spinach**
- Jalapenos
- **Mixed Peppers**
- Mushroom
- **Onions**
- Tomato



BUFFET

Our buffet lets you curate your perfect evening, choosing six delicious items from our menu. Every buffet includes house fries, slaw, and salad. Indulge in a truly tailored dining experience.

SELECT SIX ITEMS FROM THE OPTIONS BELOW

- Korean-Spiced Beef Tacos
- **Mini Battered Fish Goujons**
- Salt & Chilli Chicken
- **Smokey BBQ Chicken Fillet Bites**
- Cajun-Spiced Chicken Tenders
- **Honey & Hoisin Duck Spring Rolls**
- Traditional Sausage Rolls
- **Pork Pie & Pickle**
- Lamb Koftas, Mint Yogurt
- **Chicken Satay Skewers**
- Greek Salad
- **Pasta Salad**
- Cajun Spiced Wedges
- **Tomato, Spring Onion, Cous Cous & Herb Salad**
- Nachos, Sour Cream, Salsa, Guacamole, Jalapenos, Grated Cheese
- **Carrot, Sultana, Parsley & Sesame Salad**
- House Spiced Rice
- **Crunchy Noodles**
- Mini Vegan Sliders

HOG ROAST

Indulge in a mouth-watering Hog Roast for your special day, available as an evening food option or instead of your wedding feast for day guests.

Enjoy freshly-carved local pork with crispy crackling, herb and onion stuffing, soft white baps, apple sauce, and garlic-thyme roast potatoes topped with rich gravy. Served with house slaw and fresh salad.





GOURMET BARBECUE

Enjoy a gourmet barbecue crafted for a flawless outdoor feast. Our curated set menu, honed through years of experience, features simple yet exquisite dishes guaranteed to delight every wedding guest.

All of the following items are included in the Barbecue Menu

- Prime Beef Burger, Cheddar Cheese
- **Tandoori Chicken Kebabs, Mint Yogurt**
- Halloumi Cheese & Vegetable Kebabs, Honey & Sesame
- **Vegetable Skewers marinated in Garlic, Lemon & Rosemary**
- House Slaw
- **Salad**
- Buttered Corn Cobs
- **House Fries**





ALL-INCLUSIVE DRINKS PACKAGE

Drinks are an essential part of every wedding—from welcoming glasses of fizz to toasts with the happy couple. Our all-inclusive package covers it all, but you're welcome to elevate your experience with our premium upgrades below. Please note: Additional day guest charges are not subject to upgrade fees.

THE DRINKS RECEPTION

Your Wedding Package includes a choice for your guests of Prosecco | Bottled Beer

- THE PROSECCO TROLLEY

What better way to celebrate than with a Vintage Trolley filled with refreshing Prosecco, Syrups, Fruit & Liqueurs for your guests to enjoy! - £1.50 Per Person

- Champagne - £3.50 Per Person
- Flavoured Bellini - £1.50 Per Person
- Aperol Spritz - £1.50 Per Person
- Classic Mojito - £1.50 Per Person
- Pimms - £1.50 Per Person Charge

All of the upgraded options above can still be partnered by a Bottled Beer upon request. Speak to our Wedding Team for more info.





WINE AT THE TABLE

In collaboration with wine experts, we offer a handpicked selection of house wines for your special day. Your all-inclusive package features a 125ml glass of house wine per guest, elegantly served at the table with their preferred choice.

Increase to 175ml Glass (medium)
£2.00 per guest

Increase to 250ml Glass (large)
£4.00 per guest

Upgrades on wine are available at request.

THE TOAST

True love means falling for each other, again and again. Celebrate with a chilled glass of prosecco—yours to enjoy as part of your all-inclusive package.

Enhance your experience with our exclusive upgrades.

- Champagne - £3.50 Per Person
- Rose Champagne - £4.00 per person
- Flavoured Bellini - £1.50 Per Person







AMSTEL
BIER

Tango
APPLE
ORIGINAL

Per 330ml				
145kJ	Net	Carbohydrate	Sugars	SA
33kcal	0g	0g	6.5g	1.1g
2%				

Typical values per 100ml
Energy 40kJ/10kcal

65% 65%

Ribena
RICH IN
VITAMIN C

Sparkling
RASPBERRY

RECYCLE ME RECYCLE ME

Old Jamaica
GINGER BEER
REGULAR

Naturally Flavored Carbonated Beverage



DRINK EXTRAS

Baby Guinness Station

Welcome your guests to the Tollgate Suite with our signature Baby Guinness station—a luxurious and memorable way to start your celebration.

40 Guests - £200.00

Boozy Tin Book Case

Boozy Tin Bookcase

Our Boozy Tins are a signature sensation. We craft each one by blending premium syrups and fresh fruit with a favorite canned soft drink, then finish it with a miniature bottle of top-shelf spirit or liqueur. The result? The most Instagram-worthy cocktail on our menu.

Choose 40 of these unique cocktails for your celebration. Each is elegantly displayed on a vintage bookcase for a luxurious, unforgettable touch.

Pick Two Options - 40 Guests - £280.00

For questions about our pricing, menu, or services, please
contact us:
weddings@hurtarmsambergate.co.uk
01629 534888

THANK YOU



THE
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• AMBERGATE •