

the rutland hotel sheffield



we do...





.....like to *spoil* you

We can't think of a better place for you to enjoy the most important day of your life.

Here, at The Rutland Hotel, we have carved quite a reputation for our weddings and we truly like to spoil you. Our contemporary styled hotel exudes comfortable sophistication whether your guests are enjoying our lounge areas or you are having photographs taken in our beautifully landscaped and inimitably peaceful garden, complete with eye catching, specially commissioned water feature.

We'd love to chat with you about your plans whether you are wishing to hold your ceremony or your celebrations here. All our team enjoy helping you to create your special day – choose The Rutland Hotel for a spectacular wedding that you will always remember.

its all about you



...elegant receptions

The Dovedale and Edale Suites

Perfect on their own or together to create a space appropriate for larger gatherings our Dovedale and Edale suites are sumptuous and elegant. Dovedale can accommodate 70 guests in comfort for a wedding breakfast whilst Edale can host 30. Combined together the rooms will allow a maximum of 120 guests for a spectacular evening reception. They are wonderful for wedding ceremonies or celebrations. Our room hire rate for civil ceremonies in The Dovedale Suite is £250 or £200 for our Edale suite.

The Panel Suite

This room offers a lovely setting for a more intimate wedding. It can accommodate 12 guests for a private and sophisticated wedding breakfast.

The Rutland Restaurant

A truly wonderful place for a more informal wedding breakfast our restaurant overlooks the picturesque gardens. 80 guests can be comfortably hosted in our restaurant and bar with this increasing to a maximum of 150 for an evening reception.

Civil Ceremonies

We hold a full civil licence and both our Dovedale and Edale suites are available for civil wedding and civil partnership ceremonies. We'd love you to make yourself at home and enjoy your whole day with us. If you wish to get married at The Rutland Hotel you will need to contact Sheffield Registry Office on 0114 203 9423. We are unable to do this for you.



...stylish and *contemporary* rooms

We're incredibly proud of our stunning bedrooms so it only seems appropriate that we'd want to show them off!

Happy Couple

As our wedding gift to you we offer you a contemporary executive room complete with a king size bed and all those little extras that you would expect from us ensuring you can relax in sumptuous splendour. Or you may wish to treat yourselves and upgrade to our Hurlstone bridal suite for an extra £75.00 per night, bed and breakfast. This state-of-the-art room has sumptuous furnishings, king size bed, plasma TV, sofa, breakfast dining area and double Jacuzzi and wet area. And because it's such an important day you may like to make your stay even more special by doing something to treat yourselves at the end of a busy but happy day. Perhaps you'd like some chocolates, fresh flowers or Champagne to enjoy as you reminisce on your amazing wedding day





Enjoy an arrival drink with your guests or opt for an evening BBQ in our beautifully landscaped gardens, with eye catching specially commissioned water feature. The gardens are also the perfect setting for your wedding photographs.

Family and Friends

After a great day we can't think of a better way for your family and friends to end their day with an overnight stay in one of our contemporary and stylish rooms. We can offer your guests a special rate of;

£60.00 room only for a single room or £90.00 room only for a double/twin room; Breakfast is charged at an additional £10.00 per person. Alternatively, your guests may wish to complete their Rutland hotel experience by selecting one of our premium rooms and upgrade to one of our executive suites for just £120.00 room only. To book a room at this special rate your guests simply need to contact the hotel on 0114 266 4411 or email reservations@rutlandhotel-sheffield.com quoting 'your wedding'.

Please note that the hotel only guarantees 20 rooms at this reduced rate and once this allocation has been filled your guests will be offered the best rate available at the time of booking. Full payment will be taken at the time of booking. In the event of your guest needing to cancel their booking, the full amount will be refunded up until 14 days prior to the date of arrival after which it is non refundable. Any rooms from your allocation that have not been booked at least four weeks prior to your wedding will automatically be released.



...serve high *quality* cuisine

The wedding breakfast is a focal point of your celebrations and our mouth watering menus are sure to leave you spoilt for choice.

Dishes feature locally sourced produce and our award winning chef and his team serve a fantastic standard of contemporarily presented food from their breakfasts and restaurant menus through to your wedding celebration.

We know that you and your guests will enjoy our delicious food and warm, professional service.





For a relaxed start to your celebrations we suggest you treat your guests with our tasty canapés to accompany your arrival drinks.

Canapes @ £4.25

Smoked Salmon and Cream Cheese Roulade

Tomato & Basil Crostini

Brandied Pate

Mini Goats Cheese & Red Onion Chutney

For a truly indulgent wedding breakfast you must provide your guests with an arrival drink, wine with their meal and a glass of bubbles to toast you!

We have some fantastic options for you to choose from -

Package 1 @ £11.50

1 Glass of Bucks Fizz on arrival

1 Glass of House Red/White/Rose Wine with Meal

1 Glass of Sparkling Wine to Toast

Package 2 @ £13.95

1 Glass of Pimms on arrival

1 Glass of House Red/White/Rose Wine with Meal

1 Glass of Sparkling Wine to Toast

Package 3 @ £15.95

1 Glass of Bucks Fizz on arrival

2 Glasses of House Red/White/Rose Wine with Meal

1 Glass of Champagne to Toast

Package 4 @ £16.95

1 Glass of Pimms on arrival

2 Glasses of House Red/White/Rose Wine with meal

1 Glass of Champagne to Toast

Luxury Drinks Package @ £22.95

Champagne and Strawberries on arrival

2 Glasses of House Red/White/Rose Wine with Meal

1 Glass of Champagne to Toast

Celebrate



In order to offer your guests a choice we just ask you to select two starters, two main courses and two desserts from the following mouth watering options. Then simply let us have your pre-order with your guest's names and their menu choices four weeks before. You can leave the rest to us. We appreciate that you or your guests may have special dietary requirements. Please don't hesitate to discuss this with us so we can ensure all your needs are catered for

Our Starters

Tasty and superbly presented, they start your meal deliciously.

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| Chicken Liver and Wild Mushroom Pate <i>supplied by Round Green Farm Barnsley, served with fruit chutney, salad leaves and granary bread</i> | £6.95 |
| Crown of Melon <i>filled with fresh strawberries and Champagne sorbet</i> | £6.95 |
| Redwood Oak Smoked Salmon Pate <i>supplied by Jacquest of Chesterfield with lime crème fraîche, rocket leaves and herb bread</i> | £7.95 |
| Homemade Mini Yorkshire Puddings <i>with a caramelised red onion gravy</i> | £6.95 |
| Baked Flat Cap Mushroom <i>topped with Yorkshire blue cheese, herb crust and aged balsamic dressing</i> | £6.95 |
| Salmon and King Prawn Cocktail <i>cold poached salmon fillet, smoked salmon, king prawns. with Marie Rose sauce, salad leaves and charred lemon</i> | £7.95 |
| Baked Breaded Goats Cheese <i>with rocket salad and raspberry dressing</i> | £7.95 |
| Soup french onion soup <i>gruyere crouton</i> wild mushroom soup, <i>crème fraîche and rosemary</i> leek and potato soup tomato and basil soup | £5.25 |
| Selection of Fresh Sorbets mango, Champagne or lemon | £3.95 |

Our Main Courses

Time to enjoy our delicious signature meals

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|---|--------|
| Roast Sirloin of Beef <i>homemade Yorkshire pudding, roast potatoes and Henderson's relish gravy</i> | £21.95 |
| Roast Loin of Pork <i>baked apple, crackling, stuffing, Yorkshire pudding, roast potatoes and cider sauce</i> | £20.95 |
| Roast Breast of Turkey <i>homemade Yorkshire pudding, chipolata sausage, stuffing Roast potatoes and cranberry gravy</i> | £19.95 |
| Yorkshire Fillet of Lamb <i>with minted mash potatoes, rosemary and redcurrant sauce</i> | £21.95 |
| Breast of Chicken <i>sautéed potatoes, thyme and red wine sauce</i> | £19.95 |
| Poached Chicken Breast <i>filled with sundried tomatoes, garlic and thyme new potatoes, with basil cream sauce</i> | £19.95 |
| Yorkshire Ale and Wild Boar Sausages <i>bubble and squeak potato cake, red wine sauce</i> | £19.95 |
| Beef Wellington <i>fillet steak, mushrooms and pate, wrapped in puff pastry with port wine sauce</i> | £26.95 |
| Salmon Fillet <i>oven baked, served with crushed new potatoes, lobster cream sauce</i> | £19.95 |
| Fresh Fillet of Cod <i>with lemon mash and parsley sauce</i> | £19.95 |

Our Vegetarian Menu

Creamed Leeks and Yorkshire Brie Tartlet £18.95
with buttered new potatoes and salsa sauce

Roast Vegetable and Wensleydale bake £18.95
accompanied by rosemary potatoes

All our main courses are served with roast potatoes, cauliflower cheese and roast root vegetables.

For those younger, but equally important guests, we can offer them a half portion of your menu selections or they can have our special children's menu. The choice is theirs!

Children's Menu @ £9.95 (Ages 3 to 10)

Tomato Soup
Fruit Cocktail
Potato Skins *filled with cheese*

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Breast of Chicken, *potatoes, vegetables and gravy*  
Cheese and Ham Pizza, *potato wedges and salad*  
Sausages, *mash and gravy*

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Selection of Bradwell's Ice Cream
Hot Chocolate Brownie, *chocolate sauce*
Profiteroles, *white chocolate sauce*

Our Desserts

Complete your meal with our tantalising and creative sweet treats.

Chocolate Cage £7.95
filled with white chocolate mousse, topped with raspberries

Individual Apple and Blackberry Crumble £7.95
served hot with vanilla pouring cream

Chocolate Coated Profiteroles £7.95
served with Tia Maria and chocolate sauce

Selection of Bradwell's Ice Cream £7.95
served in a tulip basket

Lemon Tart £7.95
with minted crème fraîche and raspberry coulis

White Chocolate Cheesecake £7.95
with berry compote and mango coulis

Tiramisu £7.95
with espresso ice cream and amaretto biscuit

Yorkshire Cheese Platter £8.95
with autumn fruit chutney, grapes, chunky celery and biscuits

Freshly Brewed Coffee and Chocolates £2.95



...a really good *party*

During your evening celebrations you'll want to make sure your guests are well looked after. All you have to do is choose one of our evening menu options, either a delicious buffet or perhaps a BBQ in our landscaped garden and leave the rest to us, allowing you to socialise and celebrate!

Finger Buffet @ £16.95

Marinated chicken fillets

*Open herb ciabattas / corn tortilla wraps with:
Honey roast ham and mature cheddar cheese
Chicken and bacon, mayonnaise
Tuna and sweet chilli
Cream cheese, smoked salmon and prawn
Cous Cous and Mediterranean vegetables
Brie, rocket and black grape*

*Thin crust pizza with:
Mozzarella cheese and tomato
Mushroom, cheese and sweetcorn
Pepperoni, ham, chicken, cheese*

*Hand cut chips
Sour cream*

*Chicken Thai selection
Sweet and sour sauce*

*Indian selection
Onion bhajis
Vegetable pakoras
Vegetable samosas
Served with mint riata yoghurt*

*Oriental Selection
Prawn toast
Duck spring rolls, hoi sin sauce
Wontons, sweet chilli sauce*

Garlic and herb ciabatta

Hot Buffet @ £17.95

*Mild chicken curry
and coriander scented rice*

Mediterranean vegetable crumble

*Chilli and rice served with tacos,
guacamole, sour cream & salsa*

Garlic ciabatta

Jacket potatoes

Luxury coleslaw

Spicy rice

Waldorf salad

Mixed leaves

Sliced vine tomatoes

Feta, black olive and red onion salad

Homemade hand cut chips

BBQ Menu 1 @ £18.95

Homemade beef burgers, bread bun

Pork and leek sausages, finger rolls

BBQ chicken legs and thighs

Vegetable kebabs / vegetable burgers

Sautéed onions

Coleslaw

Mixed leaf salad

Vine tomatoes and mozzarella salad

Feta and olive salad

Hot jacket potatoes

Grated cheese

*Spicy salsa, sour cream,
corn relish and BBQ sauce*

BBQ Menu 2 @ £20.95

4oz Sirloin Steak

Marinated chicken breast

BBQ chicken legs and thighs

Salmon pieces, in garlic and coriander

Homemade beef burgers, bread bun

Pork and leek sausages, finger roll

Red onion chutney

Roast pepper, mushroom and halloumi kebabs

Pitta bread and minted crème fraîche

Coleslaw

Pasta salad

Feta and olive salad

Vine tomatoes and mozzarella

Rocket and watercress salad

Caesar salad

Cous cous salad

Hot jacket potatoes

*Spicy salsa, sour cream,
corn relish and BBQ sauce*

Sheffield Specials @ £14.95

*Kelham Island beer battered fish
served with hand cut chips, scraps, minted mushy peas
and tartar sauce*

or

Pie and pea supper

Choose from 2 of the following:

Meat and potato pie, Henderson's relish

Steak and kidney

Chicken and mushroom

Broccoli, leek and blue cheese

All served with mushy peas, roast potatoes and gravy

Entertainment

When the formalities have all been enjoyed it's time to get your dancing shoes on with our resident DJ who for just £225 will ensure everyone has a great time! Whatever your taste in music there'll be something to get your party started!

**Evening Only
Wedding Receptions**

Due to our popularity as a complete wedding venue we only have limited dates available during the year for evening only receptions. Should we be able to accommodate your wishes then there is a £350 room hire charge and the price per head of your menu choice is as follows:

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|----------------------|--------|
| Finger Buffet | £18.95 |
| Hot Buffet | £19.95 |
| BBQ Menu 1 | £20.95 |
| BBQ Menu 2 | £22.95 |
| Pie and Peas | £16.95 |
| Fish and Chips | £16.95 |



...signature wedding packages

Let's face it; planning a wedding can take considerable time. If you're short on time but still dreaming of your wedding that will deliver fantastic food and hospitality at a stylish and contemporary venue, we could just have the answer. Our all inclusive wedding packages allow 50 adults for your civil ceremony and wedding breakfast and 90 adults for your evening reception to enjoy your celebrations with you in style. Furthermore, you'll have the services of our dedicated wedding co-ordinator to assist you with each stage of the planning, our resident DJ to ensure you have a party to remember and after the big day you can enjoy our wedding gift to you - your wedding night in our fantastic Hurlstone Suite.

Our £4000 package comprises:

• Canapés Selection •

Smoked Salmon Roulade | Tomato & Basil Crostini | Mini Goats Cheese & Red Onion Tartlet

• Wedding Breakfast Menu •

Mini Yorkshire pudding with caramelised red onion gravy

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Breast of chicken stuffed with sundried tomatoes served with thyme and garlic roast potatoes, basil cream sauce

Or

Salmon fillet, oven baked served on a bed of crushed new potatoes with saffron and dill sauce

*Served with honey-roasted root vegetables and cauliflower cheese*

*Vegetarian option available on request*

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Lime and Lemon Cheesecake served with pear and apricot compote

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Coffee and chocolates

### • Evening Reception – Finger Buffet •

Marinated chicken fillets

*Open herb ciabattas / corn tortilla wraps with:*

Honey roast ham and mature cheddar cheese

Chicken and bacon, mayonnaise

Tuna and sweet chilli

Cream cheese, smoked salmon and prawn

Cous Cous and Mediterranean vegetables

Brie, rocket and black grape

Garlic and herb ciabatta

*Thin crust pizza with:*

Mozzarella cheese and tomato

Mushroom, cheese and sweetcorn

Pepperoni, ham, chicken, cheese

Hand cut chips

Sour cream

*Chicken Thai selection*

Sweet and sour sauce

*Indian selection*

Onion bhajis

Vegetable pakoras

Vegetable samosas

Served with mint riata yoghurt

*Oriental selection*

Prawn toast

Duck spring rolls, hoi sin sauce

Wontons, sweet chilli sauce

### • Drinks Package •

Bucks Fizz on Arrival | 1 Glass of red, white or rose with Meal | Sparkling wine to toast



## Our £5000 Package comprises:

### • Canapés Selection •

Smoked Salmon Roulade | Tomato & Basil Crostini | Mini Goats Cheese & Red Onion Tartlet

### • Wedding Breakfast Menu •

Crown of melon pearls with fresh strawberries topped with Champagne sorbet

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Leek and Potato Soup

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Yorkshire rack of lamb, served with Dauphinoise potatoes and a redcurrant sauce

Or

Salmon fillet, oven baked served on a bed of crushed new potatoes with saffron and dill sauce

*Served with honey-roasted root vegetables and cauliflower cheese*

*Vegetarian option available on request*

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Warm Apple and Blackberry Crumble with vanilla ice-cream

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Coffee and chocolates

### • Evening Reception •

We'd like to offer you either our special BBQ menu or our finger buffet.

#### *Finger Buffet*

Marinated Chicken Fillets

*Open herb ciabattas / corn tortilla wraps with:*

Honey roast ham and mature cheddar cheese

Chicken and bacon, mayonnaise

Tuna and sweet chilli

Cream cheese, smoked salmon and prawn

Cous Cous and Mediterranean vegetables

Brie, rocket and black grape

*Thin crust Pizza with:*

Mozzarella cheese and tomato

Mushroom, cheese and sweetcorn

Pepperoni, ham, chicken, cheese

Hand cut chips & Sour cream

*Chicken Thai Selection*

Sweet and sour sauce

*Indian Selection*

Onion Bhajis

Vegetable Pakoras

Vegetable Samosas

Served with mint riata yoghurt

*Oriental Selection*

Prawn toast

Duck spring rolls, hoi sin sauce

Wontons, sweet chilli sauce

Garlic and Herb Ciabatta

#### *BBQ Menu 1*

Homemade Beef burgers, bread bun

Pork and Leek Sausages, finger rolls

BBQ Chicken legs and thighs

Vegetable Kebabs / Vegetable burgers

Sautéed onions

Coleslaw

Mixed Leaf Salad

Vine tomatoes and mozzarella salad

Feta and Olive salad

Hot Jacket Potatoes

Grated cheese

Spicy salsa, sour cream,

corn relish and BBQ sauce

### • Drinks Package •

Glass of Pimms or bottle of Stella on arrival | 1 glass of wine – red, white or rose with a top up during meal | Glass of sparkling wine

## Our £6000 Package comprises:

### • Canapés Selection •

Smoked Salmon Roulade | Tomato & Basil Crostini | Mini Goats Cheese & Red Onion Tartlet

### • Wedding Breakfast Menu •

Trio of Seafood with smoked salmon, poached salmon and king prawns served with marie rose sauce, salad leaves and chargrilled lemon

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Champagne sorbet with chilled berries

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Roast Sirloin Beef with Yorkshire pudding, served with a pan gravy, roast potatoes, and roast vegetables

OR

Salmon fillet, oven baked served on a bed of crushed new potatoes with saffron and dill sauce

*Served with honey-roasted root vegetables and cauliflower cheese*

*Vegetarian option available on request*

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Strawberry shortcake - shortbread biscuit, fresh cream served with strawberries and coulis

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Yorkshire table platter of cheeses served with biscuits, grapes and celery

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Coffee and chocolates

• Evening Reception •

We'd like to offer you either our special BBQ menu or a delicious hot buffet.

Hot Buffet

Mild Chicken Curry and coriander scented rice
Mediterranean Vegetable crumble
Chilli and Rice served with tacos, guacamole,
Sour Cream & Salsa
Garlic ciabatta
Jacket potatoes
Luxury coleslaw
Spicy rice
Waldorf salad
Mixed leaves
Sliced vine tomatoes
Feta, Black Olive and red onion salad
Homemade hand cut chips

BBQ Menu 2

| | |
|---|---|
| 4oz Sirloin Steak | Coleslaw |
| Marinated Chicken Breast | Pasta Salad |
| BBQ Chicken legs and thighs | Feta and Olive salad |
| Salmon pieces, in garlic and coriander | Vine tomatoes and Mozzarella |
| Homemade Beef Burgers, bread bun | Rocket and watercress salad |
| Pork and Leek Sausages, finger roll | Caesar salad |
| Red onion chutney | Couscous salad |
| Roast pepper, mushroom and halloumi kebabs | Hot Jacket Potatoes |
| Pitta bread and minted crème fraîche | Spicy salsa, sour cream, corn relish and BBQ sauce |

• Drinks Package •

Iced Cranberry Fizz on arrival | 2 glasses of red, white or rose wine with meal | 1 glass of Champagne to toast

Terms and Conditions



Booking Formalities

We can provisionally hold a date for a maximum of 14 days. Should a deposit not be paid The Rutland Hotel will release the booking without notice. To confirm your booking you must return the completed wedding planner form and signed Terms and Conditions to us with a minimum deposit of £500. THIS DEPOSIT IS NON REFUNDABLE AND NON TRANSFERABLE.

We suggest you consider wedding insurance to safe guard against any unforeseen circumstances.

Minimum Requirements

All Saturdays between the beginning of April and the end of October, including all dates in December, must cater for a minimum of 60 adults for a wedding breakfast and 100 adults for an evening buffet or BBQ. For Fridays, Sundays and off season Saturdays, please contact the hotel direct for minimum requirements. All weddings must have a minimum of starter, main course, dessert and coffee, drinks package and evening buffet or BBQ catering for 100% of their guests.

Charges

The hotel requests that final numbers for catering purposes are confirmed a minimum of 7 days prior to the event and we will charge for that number accordingly. If the numbers catered for on the day are greater than the minimum requirement then this number will be charged. If the numbers catered for on the day fall below minimum numbers required by the hotel then the hotel will charge for the minimum numbers required as stated in the signed terms and conditions. If numbers fall dramatically the hotel reserves the right to change the allocated room to another appropriate room.

Prices are charged at the current VAT rate of 17.5%. If VAT rate increases, the hotel reserves the right to change prices accordingly.

Payment

The outstanding balance for a wedding must be received a minimum of 28 days prior to the event. The following payment methods are accepted: Cash, cheques, debit and credit cards. A 2% charge will be added to the account if paying by

credit card. Any extra charges incurred must be paid for on departure of the hotel. We may cancel your booking if you do not pay the outstanding balance due in the timescale as stated above.

Cancellations

All deposits are non refundable and non transferable, and in the event of a booking being cancelled the hotel will retain the deposit and the following charges will be sought: Under 6 months 100% and 6-12 months 75%. The above charges will be based on the minimum numbers that the hotel require unless alternative numbers have been agreed with the hotel and completed on the Wedding Planner signed by yourselves.

Accommodation

The hotel guarantees 20 rooms at a reduced rate for the night of the wedding only. Once this allocation has been taken, your guests will be offered the best rate available at the time of booking. Full payment for rooms is taken at the time of booking. In the event of a cancellation a full refund will be given up until 14 days prior to arrival. Any rooms from your allocation that have not been booked at least 4 weeks prior to your wedding will be released without notice.

Children

Children below the age of 10 years will be charged 50% of an adult meal for a child's portion. A children's menu is also available. Whilst we welcome children to the hotel, may we advise you that parents are responsible for their own children and the child's behaviour. We do not permit children in corridors or public areas, without a parent being present, to avoid disturbing other hotel guests and for their own safety.

On the Day

The hotel accepts no responsibility for CD's, gifts, cards, favours, wedding cake, keepsakes or any other items brought into the hotel by you or wedding guests. We would suggest a member of the wedding party take responsibility for the collection and safe keeping of these items.

Liability

The hotel accepts no liability for loss or damage to property owned by or in the custody of the client/or guest while that property is on the premises of the hotel. The client is advised to arrange appropriate insurance cover. Please note that the allowance of other DJ's and live entertainment is purely at the hotel's discretion.

Fireworks and Chinese lanterns are not permitted on hotel grounds.

The hotel accepts no responsibility for death, bodily injury or disease arising from any cause whatsoever to persons visiting the premises, except for liability arising due to negligence of the owners, its servants, employees or responsibility.

The client hereby undertakes to indemnify the hotel for the damage to the premises or contents whether or not owned by the hotel caused by the activities of any person attending the function. The client shall ensure that the client's guests observe a high standard of behaviour, including children, to avoid embarrassing situations. The hotel reserves the right to expel any guest behaving in a manner which it regards as detrimental to the standing of the hotel or likely to cause inconvenience or annoyance to other hotel guests or local residents. In the event of the hotel expelling a guest it shall not be obliged to pay compensation to the guest or client. The client agrees to pay the hotel for any food, beverages or other services not provided for in this contract but made available upon request of the client unless the hotel has been specifically instructed in writing to obtain cash settlements direct from the persons receiving such services. The hotel shall not be liable for any breach of this contract because of strikes, labour disputes, accidents or other causes beyond their control. In the event of any of the above occurring the hotel shall offer the client an alternative venue if it is available, failing which the hotel will terminate the contract and refund the deposit. The hotel's obligation to compensate the client will be limited to the obligation of repaying the deposit.



The Rutland Hotel, 452 Glossop Rd, Sheffield S10 2PY.

You can call us on 0114 266 4411

You can email us at events@rutlandhotel-sheffield.com

You can visit our website www.rutlandhotel-sheffield.com