



Cyan Hall
DERBYSHIRE



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EYAM HALL

Built as a wedding present in the 17th Century, Eyam Hall epitomises love. The Wrights have lived here ever since John & Elizabeth first took up residence in 1672.

As a family we have thoroughly enjoyed hosting weddings for over 30 years

with love, The Wrights

GARDENS

Over an acre of private, walled gardens where you and your guests can mingle, we can host your outdoor ceremony, welcome your four legged friend and your photographer will be spoilt for choice when it comes to backdrops for your special shots.





DRESSING ROOM

The perfect place to get ready!

Before the ceremony, our dressing room is at the bride and her attendants' disposal for their preparations. With Nespresso and tea station, Prosecco perfectly chilled at a time you request, breakfast pastries and soft drinks, it's hard not to feel at home.

Available on the day from 10am

@TOMHODGSON

GARDEN HOUSE PUB

Our unique garden house pub, nestled at the bottom of the garden, is the perfect place to gather, have a drink and run through any last minute details.

The pub is available for up to two hours before the ceremony and is fully stocked including a Nespresso machine.

The maximum number of guests is eight.



GARDEN CEREMONIES



Exchange your vows, surrounded by family and friends, under our stunning wedding pavilion.
Power is available or you are welcome to use our bluetooth system.



THE FLAGGED HALL

The impressive Flagged Hall is a charming room, bathed in sunlight during the Summer and made cosy by the flickering flames of a log fire in Winter. Full of warmth and character, it makes the perfect venue for an intimate civil ceremony for up to 60 guests.

If you would like music as part of the ceremony the Bechstein grand piano available or you are welcome to use our bluetooth speaker.

FANCY A DRINK?

Post ceremony drinks are usually hosted on the fountain lawn where croquet comes as standard! In cooler months, the Hall and dining room are the perfect place to celebrate numbers permitting.

Our walled garden is a lovely place to relax, mingle with your guests and have fun with friends and family after the ceremony. Everyone is welcome to wander round the knot garden, the avenue of espaliered apple trees, the nuttery, the kitchen garden, rose walk, croquet lawn and fountain terrace.

Our friendly team of attentive staff will be on hand to look after you and your guests.



CEREMONY PACKAGES



Exclusive use: you and your guests will be the only ones here
except those people looking after you

Dedicated wedding coordinator

Beautiful en-suite dressing room including Prosecco & refreshments

Unique garden house pub for two hours before the ceremony

Wedding ceremony in the location of your choice with lime wash Chiavari chairs with
ivory pads

Our stunning walled gardens filled with flowers or Flagged Hall for one and a half hours
afterwards to enjoy celebratory drinks & canapés

Unlimited Prosecco, beer and soft drinks for up to 40 guests

Bridal bouquet, two bridesmaids bouquets and five buttonholes

Additional flowers and decorations can be ordered from tamarynstreasures.co.uk

High quality bluetooth speaker for both the ceremony and drinks reception

Croquet and outdoor games

Private car park for guests

2026 £3,250

2027 £3,500 2028 £3,750

UPPER BARN RECEPTIONS

The perfect place for smaller weddings, exclusively yours! Our historic barn was once a stable and now it's the ideal space for intimate receptions. Dance the night away in the spiral room & lower bar after your delicious, locally sourced and immaculately presented wedding breakfast.

Minimum numbers 30

Maximum 54

Evening 80+

Thursday & Saturday from October until April

Thursdays from May until September



WHAT'S INCLUDED



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Exclusive use: you and your guests will be the only ones here except those people looking after you

Dedicated wedding coordinator

Upper barn with oak beams covered in fairy lights and flowers

High quality bluetooth speaker for during the meal

Five round 5ft table & long top table

Premium floor-length white table cloths and napkins

Lime washed chiavari chairs

Cutlery, glassware & crockery

Cake table with cake stand and cake knife

Wooden easel

Private courtyard with fully stocked firepit & festoons

Full stocked bar

Dance floor with DJ area

Lower bar with casual and comfy seating

Private car park for guests

May - September

October - April

THURSDAYS ONLY

THURSDAYS & SATURDAYS

2026 £1,250

2026 £1,250 & £1,500

2027 £1,500

2027 £1,500 & £1,750

2028 £1,750

2028 £1,750 & £2,000

PLUS YOUR CHOSEN FOOD & DRINK



Canapés

Please choose three:

Lamb kofta, harissa yoghurt, pomegranate
Mini Yorkshire pudding, Bakewell beef, red
onion marmalade

Duck spring rolls & hoisin dip

Sirloin of beef, cowboy butter hollandaise

Serrano ham, burrata, balsamic bruschetta

Smoked salmon, cream cheese &
cucumber bites

Hummus and crudités cups [VE]

Goats cheese & fig tartlet [V]

Courgette fritter, feta & tzatziki [V]

Tempura king prawns & sweet chilli dip

Spicy bean slider, smashed avocado [VE]

Bakewell beef sliders, red onion marmalade

Fish goujons, tartare sauce

£9 per head

Cones

Please choose one option:

LOADED FRIES - 2pp

Steak frites with béarnaise sauce

&

Harissa aubergine with skin on fries, tzatziki

[V]

FISH & CHIPS - 2pp

Cod goujons, skin on fries, tartare sauce

&

Griddled halloumi, skin on fries,

sweet chilli sauce [V]

CHARCUTERIE - 1pp

Deli meats, cheeses, olives, pickles,

breadsticks and tomatoes

&

Hummous, peppers, cucumbers,

breadsticks, olives, pickles and tomatoes

[VE]

£9 per head

Starters

Choose 2 options:

- Fresh soup of the season with warm focaccia and Netherend butter [V or VE]
- Gambas Pil Pil, king prawns toasted bruschetta, garlic and chilli
- Trio of beetroot carpaccio, crumbled goats cheese, toasted pine nuts, leaves [V or VE]
- Beef ragu arancini, San Marzano tomato, parmesan crisp
- Salmon fishcake, wilted spinach, lemon hollandaise
- Chicken & pistachio terrine, chive oil, local chutney & crostini
- Burrata Caprese salad, variety of tomatoes, pesto, olives [V]
- Salad of poached peaches, prosciutto, rocket, walnuts, burrata & honey

OR

- Sharing boards - warm goats cheese with figs, walnuts and honey, a selection of deli meats, cheese, grissini, olives, hummus, celery, chutney, crisp breads [Can be V or VE]

Mains

Choose 2 options:

- Breast of chicken, prosciutto, potato fondant, greens, wild mushroom ragout
- Roast sirloin of Derbyshire beef, Yorkshire pudding, roast potatoes, seasonal vegetables
- Moroccan Spiced lamb rump, saag aloo potatoes, cherry tomato jam, mint yoghurt, onion bhaji
- Pan fried salmon, asparagus, lemon sauce, roast new potatoes, greens
- Cod fillet, Romesco sauce, herb new potatoes, greens
- Eyam Hall individual handmaid pie, mash, gravy, seasonal greens
- [Steak & Ale, Venison & red wine, Chicken ham & mushroom, Sweet potato bhuna]
- Herb & garlic Porchetta, champ mash, honey roasted vegetables, red wine gravy
- Home-made dhal, coriander potato cake, kale, mango and chilli salsa [V or VE]
- Beetroot, sweet potato and spinach Wellington, glazed roots, potato purée, vegan peppercorn sauce [V or VE]
- Beef Wellington, glazed baby vegetables, potato fondant, shallot and parsley jus [£8pp supplement]

Padding

Choose 2 options:

- Sticky toffee pudding with vanilla ice cream [V Can be VE]
- Lemon posset, berries, meringue, lemon shortbread [V]
- Bakewell tart with vanilla ice cream [V]
- Eton Mess, strawberries, passion fruit, baked white chocolate, baby basil [V]
- Chocolate torte, honeycomb, raspberry textures [V]
- Basque cheesecake, berry compote [V]
- Summer trifle with Aperol syrup and candied orange [V]
- Tea, coffee & home made cinnamon doughnuts [£5 per head]

3 courses

Adults £50 per head
Children £25 per head



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Evening Food

Italian Pizzas: Choice of three different flavoured authentic individual pizzas freshly baked and handed out to your guests until they are all gone for 1 ½ hours [Can be V or VE]

Deli boards: A selection of meats, cheeses, olives, pickles, breadsticks, crackers, tomatoes, fruit, hummous, peppers, cucumbers and chutneys Strategically placed around the venue for guests to nibble at as they wish! [Can be V or VE]

Loaded fries: Tandoori chicken, mint yoghurt, sweet chilli
Herb & lemon pork belly, tzatziki, pickled red onion
Hoi sin tofu, peanuts, spring onion & chilli
Steak, peppercorn sauce or Truffle & parmesan

Fish finger sandwiches & tartare sauce
Beef sliders with aged cheddar and Bloody Mary chutney
Greek chicken gyros, tzatziki & chips
Warm roast beef sandwiches, Stilton & red onion marmalade
Posh dogs, onions, ketchup
Porchetta & apple chutney rolls

£14 per head

UPPER BARN DRINKS PACKAGES

Snowdrop

£20 per guest

Wedding Breakfast

Unlimited wine during the meal

[Maximum 2 hours]

Sauvignon Blanc, South Africa

&

Merlot, South Africa

Soft drinks for non-drinkers

Still water for the tables during the meal

Toast

A glass of Prosecco or Nosecco

Tulip

£25 per guest

Wedding Breakfast

Unlimited wine during the meal

[Maximum 2 hours]

Unlimited Gavi, Italy

&

Malbec, Argentina

Soft drinks for non-drinkers

Still water for the tables during the meal

Toast

A glass of cava/Prosecco or
Nosecco/Freixenet zero

Sweet Pea

Quince - £30 per guest

Wedding Breakfast

Unlimited wine during the meal

[Maximum 2 hours]

Unlimited Marlborough Sauvignon, New

Zealand

&

Rioja, Spain

Soft drinks for non-drinkers

Still & sparkling water for the tables during
the meal

Toast

A glass of champagne or Freixenet Zero

EXAMPLE QUOTE

A Thursday in Summer 2026

2026 - Ceremony Package including drinks in the garden, bridal dressing room, garden house pub, bridal party flowers and more = £3,250

Upper Barn Venue Hire - exclusive use, tables, chairs, linens, cake stand, fire pit, carpark and more = £1,250

40 x Canapés @ £9 per head = £360

40 x adult three-course meals @ £50 per head = £2000

40 x Snowdrop drinks package @ £20 per head = £800

40 x evening food @ £14 per head = £560

Total £8,220

This is just an example of how it could all work out and depends on your numbers and personal requirements.

PREFERRED SUPPLIERS

REGISTRARS & CELEBRANTS

Bakewell Registry Office
bakewell.registrars@derbyshire.gov.uk

FLORIST & DECORATION HIRE

TT Weddings & Events
www.tamarynstreasures.co.uk

PHOTOGRAPHERS

Tom Hodgson www.tomhodgson.co.uk
Chris Loneragan www.clphotography.co.uk
Megan Nelson platinumweddingphoto.com
Ellie Rhodes www.ekrpictures.com

MAKE UP & HAIR

Tansy Hair & Beauty tansyhairandbeauty.co.uk
Harriet Broughton Hair harrietbroughton.co.uk

CAKE

Pink Cake Box thepinkcakebox.co.uk

MUSIC

Matthew Stephens matthewstephens.net
Dan Moore Pianist
www.instagram.com/danmoore.pianist
Charlie Ludlam
www.charlieludlam.com
Sheffield Wedding DJ sheffieldweddingdj.co.uk



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LOCATION, ACCOMMODATION & TRANSPORT



Eyam Hall is situated in the centre of the village of Eyam, opposite the village green. It is approximately 20 minutes drive from Sheffield centre or 30 minutes from Junction 29 of the M1 at Chesterfield.

Guests have use of a private car park and are welcome to leave their cars overnight.

Eyam and the surrounding villages offer a wide variety of accommodation from holiday cottages, shepherds huts, glamping pods and the local youth hostel. A recommended accommodation list is available on our website.

APPOINTMENTS

We would be delighted to show you around and talk through the finer details. Viewings are strictly by appointment only. Please contact us in advance to arrange a suitable time.

01433 350055

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www.eyamhallweddings.co.uk

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