



CORPORATE PACKAGES



THE GEORGE CORPORATE PACKAGES

With over 500 years of history, The George stands proudly in the heart of Hathersage. Once a coaching inn and even visited by Charlotte Brontë it still features original oak beams and stonework, now paired with modern comforts.

Our Dragon's Den meeting space hosts from 4 to 40 guests, ideal for board meetings, workshops, or away days, complete with a projector, flipcharts, and ample parking. Hathersage railway station is also just a short walk away, offering direct links between Manchester and Sheffield for effortless travel.

Enjoy seasonal food and drink from our curated menus in relaxed surroundings. With its rich heritage and inviting atmosphere, The George offers a memorable setting for both work and downtime.

Day delegate £38

- Arrival tea & coffee with either freshly baked pastries or a smoothie (V) (GFa)
- Mid-morning tea & coffee with homemade biscuits (V) (GFa)
- Working buffet lunch
- Afternoon tea & coffee with scones with clotted cream and jam (V) (GFa)
- Bottled water
- Projector and screen
- Free Wi-Fi
- Free Car parking
- Room Hire from 9am – 5pm
- EV charging points

24 hour delegate offerings £235pp

- Arrival tea & coffee with either freshly baked pastries or smoothie (V) (GFa)
- Mid-morning tea and coffee with biscuits (V) (GFa)
- Working buffet lunch
- Afternoon cream tea (V) (GFa)
- Bottled water
- Screen and projector
- Free Wi-Fi
- Free Car parking
- Room Hire from 9am – 5pm
- Overnight accommodation (based on single occupancy)
- 3 course evening meal in our restaurant – Set menu*
- Breakfast in the restaurant
- EV charging points

Conference space for larger bookings of up to 200 also available at sister venues The Maynard, Grindleford and alternative options at The Peacock Rowsley

**All prices inclusive of VAT at 20%*



THE GEORGE CORPORATE BUFFET MENU

On arrival

Tea & coffee | Either a freshly baked pastry or a smoothie (pre-agreed)

One smoothie option selected from the below:

Greek yogurt, mango & banana (GF) (V) | Spinach, celery & apple juice (GF) (VE)

Carrot, ginger and orange juice (GF) (VE)

Bacon Ciabatta (supplement £3)

Mid morning break

Tea & coffee | Homemade biscuits

Buffet lunch

Served with triple cooked chips and a mixed seasonal salad

Choose 4 options from the below (Add additional items for £3.95 per person)

Light bites

Sun dried tomatoes hummus crostini (GFa) (VE)

Roast heritage beetroot three
cheese arancini (GF) (VEa)

Mini beef cheeseburgers (GFa)

Mini smoked haddock fishcakes served with
tartare sauce (GF)

Sweet chilli chicken and chorizo skewers (GF)

Crispy tortilla with guacamole and coriander (VE)

Dill cream cheese smoked salmon blini (GFa)

Classic Italian tomato, basil, and prosciutto
bruschetta (GFa)

Sandwiches

Chicken and bacon BLT wrap (GFa)

Honey roast ham, wholegrain
mustard and piccalilli sandwich in
bloomer bread (GFa)

Smoked salmon, dill cream cheese and
cucumber in pretzel bread (GFa)

Hummus and roast seasonal
vegetables open sandwich on
sourdough bread (GFa) (VE)

Soup of the day

Hot fork buffet available on request

Afternoon break

Tea & coffee | Mini scones with jam and clotted cream (GFa)

If any delegates have an allergy or intolerance this must be confirmed prior to arrival to allow time to make any alterations. We cannot guarantee options will be available otherwise.

(V) dishes are suitable for vegetarians and (VE) dishes are suitable for vegans. (GF) relates to food that has no gluten-containing ingredients and (GFa) dishes that can be adapted to suit a gluten-free diet