



★★★★★



ROCK LIFE



ROCKLIFFEHALL.COM



Christmas magic

Create lasting memories this December with a festive stay like no other.

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Wine time

Get to know Norbert Budai, our Head Sommelier in The Orangery.

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Wedding bells

Discover why Rockliffe Hall is the ultimate wedding venue to say 'I do'.

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You do the relaxing, we'll do the creating.

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WELCOME *to* ROCK LIFE

Welcome to the final edition of Rock Life this year. As we enter a new season, we can begin to see the changing colours around the estate and feel a coolness in the air. This time of year really does showcase Rockliffe Hall in all its warm and welcoming glory.

In this edition of Rock Life we are looking forward to a magical festive season here at Rockliffe Hall, from Afternoon Tea with Carols provided by our local Hurworth Choir to festive spa days and Christmas getaways including a traditional lunch with all the trimmings. Plus, we showcase the completion of our New Hall bedroom refurbishment, a stunning

example of timeless luxury married with modern elegance.

Whether you are joining us for a stay or reading from outside the resort, I hope this edition gives you plenty of food for thought around what to do whilst you are with us; or inspiration for your next visit.

Happy reading and I hope you have a wonderful experience (or future experience!) with us.

Jason Adams

Jason Adams
Managing Director



LET US KNOW YOUR THOUGHTS

E: hello@rockliffehall.com

THERE'S MORE...

Scan to explore our website



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A modern TWIST

Greet the cosy season with a stay in one of our recently refurbished New Hall Rooms...



Here, at Rockliffe Hall, we pride ourselves on providing the perfect harmonious blend of luxury and warmth to all our guests. While we honour tradition and elegance, we recognise the importance of modernity, and showcase that through our accommodation.

After an exciting journey of careful planning, design and development, our New Hall Rooms are ready to welcome guests; a vision that has been brought to life by Peter Turner and Casey Hall from Cocoon and Bauer.

With timeless luxury at the forefront, Cocoon and Bauer have done a magnificent job of giving a new life to 33 of our New Hall Rooms. Each bedroom has its own personality, yet they complement one another splendidly. Every detail has been thought of, from subtle nods to the previous look, a sophisticated colour palette, stylish furniture choices, and textured fabrics.

With three design variations, the rooms



are bound to impress. As we welcome the darker nights, Design One is ideal for cosying up on chilly evenings. With its moodier space, dark textured wallcovering and natural carpet, it's the nurturing haven to relax in. The dominant colour palette showcases navy and amber throughout with comfy furnishings and accessories.

In contrast, Design Two will appeal to guests who enjoy a warmer, lighter atmosphere when the winter months roll in. Colours and finishes in these rooms embrace nature's palette and connect occupants to the outdoors. Design Three has a similar feel to Design One, offering a more neutral room, only this one is enriched with beautiful pops of colour which inject new life into the decor.

All of the designs are brought together by charming elements of modernity, luxury and classically. With earthy and inviting details our New Hall Rooms are the perfect base to cosy up in during the crisp months ahead. An ideal bolthole to savour the season's charm.



{ Rockliffe TRIUMPHS }

ROCKLIFFE HALL HAS BEEN RECOGNISED BY TRIPADVISOR AS A 2023 TRAVELLERS' CHOICE AWARD WINNER.

The coveted award celebrates businesses that have consistently received great traveller reviews on Tripadvisor over the last 12 months, placing these winners among the top 10% of all listings on TripAdvisor globally.

Jason Adams, Managing Director of Rockliffe Hall said: "We're delighted to have received this recognition based on our magnificent reviews on Tripadvisor. Leaving a review truly makes an impact on future guest stays which is why I personally respond to each message to give thanks."

John Boris, Chief Growth Officer at Tripadvisor also added: "The travel resurgence we've seen throughout the past year has even further heightened the competition. Earning a Travellers' Choice Award demonstrates that you have provided great experiences to those who matter most: your guests. With changing expectations, continued labour shortages, and rising costs, this is no easy feat, and I am continually impressed with the hospitality industry's resilience and ability to adapt. Cheers to another successful year!"

Well done to everyone who makes Rockliffe Hall the special place that it is, including you, our guests!

Currently staying with us or have visited Rockliffe Hall before? Leave us a review by scanning the QR code.



Scan the QR code to leave us a review!

Spotlight on



Shining a light on the people who make Rockliffe Hall tick...

AMY MADDISON

Reception Manager

A little bit about you...

I have worked at Rockliffe Hall for almost four years. I joined the team as a receptionist and I am now the Reception Manager, which consists of overseeing the general day-to-day duties of the hotel reception team and ensuring all guest needs are met.

The day job brings...

It's difficult to write 'a day in life' as each day differs from one to the next within reception. From welcoming guests to the resort to bidding them farewell, the goal is ensuring that guests' needs are being met and expectations are being exceeded throughout their stay. A typical day can start anywhere between 6:45 to 14:15, and includes preparing for departures, arrivals for that day as well as preparations for guests arriving the following day and of course welcoming new visitors to the resort!

Favourite thing about your job?

My favourite part about my job is interacting with guests and working with such a great team!

Your biggest Rockliffe achievement?

My biggest achievement at Rockliffe Hall is becoming Reception Manager.

Hobbies outside of work?

Outside of work I enjoy exploring the outdoors, be that visiting new places, spending time with my Yorkshire Terrier in the countryside, or long beach walks. I'm also a foodie - I love spending time with family and friends and indulging in an afternoon tea or heading to our favourite restaurants.

What do you love about Rockliffe Hall?

I love that Rockliffe Hall has given me opportunities to further learn and develop myself within a great working environment with excellent support.

Guests' reactions to the New Hall refurbished bedrooms?

Guests' reactions to the New Hall refurbished bedrooms have been extremely positive - especially from those who are returning guests who can compare the old style rooms to the new.



After an exciting journey of careful planning, design and development, our New Hall rooms are ready to welcome guests



HAPPY *New Year*

Raise a glass and say cheers to the New Year within the mesmerising grounds of Rockliffe Hall...

As the clock steadily approaches midnight, the world collectively holds its breath, awaiting the promise of a brand-new year. For those in search of a truly magical New Year's Eve celebration, here at Rockliffe Hall, we are the answer to the year-long question. Rest assured, this year, we are taking care of you with an all-planned-out New Year's Eve experience.

We all know that good things take time, and this is exactly why we have been working hard to curate the perfect ways to bid adieu to the old and embrace the new. Tailored to suit everyone's busy schedules, we have an abundance of festivities to welcome 2024. Whether you opt to dine with us at The Orangery, attend our annual New Year's Eve Gala Ball, or a little bit of both, tied in with a luxurious overnight stay, one thing remains certain - welcoming the New Year with us will set the best tone for the year ahead.

Here at Rockliffe Hall, we pride ourselves on our impeccable hospitality and there is no New Year's Eve celebration without a memorable meal. The culinary journey at The Orangery on this special day is nothing short of extraordinary. Our hotel's award-winning chefs curate a six-course masterpiece, showcasing the



finest locally sourced ingredients and culinary innovation. Each dish, paired with carefully selected beverages, has been crafted a sublime New Year's dining experience, one that allows you to simply sit back, enjoy and relax, while we take care of you.

For those looking to say goodbye to 2023 in style, our annual New Year's Eve Ball is just the ticket. It combines all the necessary elements for a magnificent evening - delightful bites, refreshing sips,

live music and a breathtaking display of fireworks. It's the perfect opportunity to dance the night away in the beautiful surroundings of Rockliffe Hall, a place where every moment is magical.

If you find yourself dancing until the sun rises, Rockliffe Hall will welcome you with arms open and sheets as comfortable as clouds. Our luxurious suites will provide a much-needed rest, before or after the ball, and you can take advantage of our delightful spa and leisure facilities throughout your stay. Needless to say, opting for our thoughtfully designed New Year's Eve Break package will allow you to immerse yourself in the festivities without having to lift a finger.

Choosing to celebrate New Year's Eve with us means giving yourself the privilege of precious time, where we take care of everything and the only thing you have to do is enjoy the moment and create memories. No more planning, no more stress and no more asking around: "Where are you celebrating New Year's Eve?" The answer is simple: an elegant evening at Rockliffe Hall filled with sublime food, flowing drinks, stunning scenery and mesmerising fireworks on the terrace.



BOOK NOW

Scan the QR code to book one of our New Year's Eve packages.



{ Rockliffe TRIUMPHS }

WE ARE DELIGHTED TO ANNOUNCE THAT WE HAVE BEEN AWARDED BRONZE IN THE LARGE HOTEL OF THE YEAR CATEGORY AT THE VISITENGLAND AWARDS FOR EXCELLENCE.

The VisitEngland Awards for Excellence champion the very best of the country's tourism and hospitality industry, celebrating quality, innovation and best practice. They are the most coveted accolade in English tourism.

The Large Hotel of the Year award recognises full service hotels providing truly memorable guest experiences and demonstrating excellence across every aspect of the business.

Managing Director of Rockliffe Hall, Jason Adams, comments: "Winning this prestigious award is an incredible achievement for Rockliffe Hall as competition was strong - there were over 350 eligible local winners across 16 competitions in 20 categories. I am incredibly proud of our fantastic team who always go above and beyond to deliver exceptional experiences for our guests. Being awarded Bronze is a testament to their hard work and commitment."

Well done to each and every one of our incredibly hard-working team members!

Package options

NEW YEAR'S EVE BREAKS

ONE NIGHT BREAK FROM £392 PER PERSON, TWO NIGHT BREAK FROM £577 PER PERSON

One or two night-break arriving on 30 or 31 December

Breakfast each morning

Choice of attending the New Year's Eve Gala Ball including a Champagne and canapé reception, four-course menu served in the Rockliffe Suite, entertainment from the six-piece Hip Operation band, fireworks display with bagpipes, late night Champagne, cheese and charcuterie OR Choice of attending the New Year's Eve in The Orangery event including Champagne and canapés, six-course tasting menu, fireworks on the Rockliffe Suite terrace and late-night Champagne.

Use of our award-winning spa and leisure facilities throughout your stay

Late check-out of 12 noon on New Year's Day

NEW YEAR'S EVE DINING EXPERIENCE AT THE ORANGERY

£178 PER PERSON

Champagne and canapés reception

A six-course tasting menu created by Head Chef, Paul Nicholson in the flagship Orangery restaurant

Auld Lang Syne played by our resident piper

Opportunity to watch the New Year's Eve fireworks on the Rockliffe Terrace

Late night Champagne, cheese and charcuterie boards in the Rockliffe Suite

NEW YEAR'S EVE BALL

£205 PER PERSON

Champagne and canapé reception

Four-course gourmet banquet

Live entertainment from the Hip Operation band and disco

Piper bringing in the New Year with Auld Lang Syne

Fireworks display

Late night Champagne, cheese and charcuterie

A memorable CHRISTMAS

Make Christmas 2023 one to remember with a magical escape at Rockliffe Hall...



Christmas, it really is the most wonderful time of year. It's not just a day, it's a feeling. It's a time of love, laughter and merriment. A time where we reunite with loved ones we don't see all year round, a time to indulge in copious amounts of hot chocolate and sing along to Christmas classics playing aloud. It's a time to look up as we walk down streets adorned with glistening lights and enjoy cheese boards and mulled wine on a weekly basis. Sadly, sometimes just the mention of Christmas is enough to send some into a stressful frenzy, worrying about what gifts to buy and the best way to cook turkey. But for us at Rockliffe Hall, Christmas isn't about that, it's about bringing people together, being grateful for who and what we have around us and enjoying the festive bubble filled with joy.

This year, we invite you to step away from the daily grind and embrace the Christmas spirit. It's a chance to immerse oneself in the festivities without the burden of lifting a finger. Imagine being free from the hustle and bustle of empty shelves and busy streets during last-minute shopping, free from the stress of elaborate cooking and wondering if you've catered for everyone, and free from the strenuous washing up duties. Instead, you're gifted with the luxury of time - time to truly relish the joys of the season.

Christmas 2023 is one to sit back, relax

and enjoy being with the people you love and our three-night residential package offers just that! Upon your Christmas Eve arrival, unpack, unwind and join us for festive afternoon tea in The Orangery with carols sung by Hurworth's local choir. A goosebump-worthy moment that will make you feel like you've been transported straight into your favourite Christmas film. Later that evening enjoy a three-course dinner served in the Clubhouse or upgrade to enjoy Christmas Eve dinner in The Orangery. We'll cater to whatever suits your taste.

Wake up on the big day within the comfort of one of our gorgeous five-star rooms.

After breakfast, take a leisurely stroll around the estate grounds to whet your appetite for the feast ahead. An indulgent five-course Christmas lunch in the Rockliffe Suite prepared by our top team of chefs awaits (with a glass of Champagne for the grown-ups), accompanied by our most important guest 'Father Christmas', who will visit with presents for all the children. That evening, in true Christmas Day style, the feast continues with a festive buffet in The Orangery.

The next day, kick back, relax, eat, drink and be merry with your nearest and dearest. Why not enjoy a round of golf or indulge yourself in the award-winning Spa? In the evening, dine at your

leisure in the Clubhouse. Boxing Day plans have never sounded so good! The following morning a sumptuous breakfast is served before saying goodbye to what we promise to be a Christmas you'll never forget.

WHAT'S INCLUDED?
THREE NIGHT'S ARRIVING 24 DECEMBER, FROM £999 PER PERSON

Dinner each evening
Breakfast each morning
Use of the award-winning Spa from check-in until check-out
Festive Afternoon Tea with mulled wine and carol singers
Five-course Christmas Day lunch in the Rockliffe Suite with a welcome glass of Champagne
Visit from Father Christmas on Christmas Day with a gift for all children plus complimentary festive activities throughout your stay

BOOK NOW

Scan the QR code to book one of our Christmas packages.

Dine with us this Christmas

If you'd prefer to stay in the comfort of your own home but the allure of the Rockliffe Hall Christmas magic is drawing you in, why not dine with us on 25 December?

Let our chefs do all the hard work and enjoy a delicious five-course traditional Christmas lunch, featuring the very best locally sourced produce and all your favourite festive trimmings. After a busy night delivering presents, Father Christmas will be visiting the Clubhouse and Rockliffe Suite during Christmas lunch - a magical treat for all of our younger guests. Little ones on the 'nice' list will receive a special Christmas gift from Santa, while the grown-ups sip on celebratory Champagne.

CHRISTMAS DAY LUNCH IN THE ROCKLIFFE SUITE OR THE CLUBHOUSE
SERVED FROM 12PM TO 2.30PM, £165 PER ADULT AND £82 PER CHILD

Five-course festive lunch
A glass of Veuve Clicquot Champagne on arrival for the grown-ups
A special visit from Father Christmas with a gift for our younger guests

CHRISTMAS DAY LUNCH IN THE ORANGERY
SERVED FROM 12PM TO 2.30PM, £215 PER ADULT

A glass of Veuve Clicquot Champagne on arrival
Five-Course festive lunch in The Orangery

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ELEVATED *breakfast club*

Experience a three-course à la carte breakfast menu at The Orangery, where quality meets excellence



In the ever-evolving world of luxury hospitality, one thing remains constant: the quest to offer guests an experience that transcends the ordinary. Gone are the days when a simple continental breakfast or a classic hotel buffet sufficed. Today, discerning travellers seek an elevated culinary journey from the moment they wake up, and, here, at Rockliffe Hall, we offer just that.

Enter The Orangery at Rockliffe Hall,

our 3AA Rosette restaurant and a majestic space bathed in natural light and adorned with elegant décor. Here, breakfast is not just a meal; it's an experience, crafted by a team of professionals. The shift from a classic buffet to a three-course delight is evident from the moment you take your seat. The ambience alone sets the stage for an extraordinary morning, preparing you for the best day ahead.

At the heart of our culinary philosophy lies the belief that the very best dishes start

Here, breakfast is not
just a meal; it's an
experience, crafted by a
team of professionals...

with the very best ingredients. This is evident throughout our menu. Everything we prepare in our kitchen is made with only the finest seasonal produce, and much is grown and cared for in the Walled Garden or foraged within the estate.

The emphasis on seasonal ingredients is not merely a matter of trend or preference; it's a celebration of our ethos here at Rockliffe Hall. By crafting our menus around what nature provides at any given time, we ensure that each dish bursts with



flavours that are at their freshest and most vibrant. This commitment to seasonality also means that the guests can look forward to a changing menu throughout the year, each visit offering a unique and exciting dining experience.

Beyond the culinary experience that awaits, the exclusive breakfast club atmosphere is noticeable in the slightest of details. As you step in, you will be met with the friendliest of welcomes and a sense of sophistication, as you take in the beautiful surroundings.

Our attentive and knowledgeable team members will make sure your time spent

indulging in the delightful à la carte breakfast offering is nothing short of perfection, as they walk you through some of the menu options, tailored to suit everyone's tastes.

From Rockliffe Granola Oats as a starter, to Craster Smoked Kippers as the main, each dish will satisfy even the fussiest of eaters. For those who enjoy a more traditional, yet comforting spread, the full English breakfast offers a hearty start with all the trimmings.

At The Orangery, we understand the importance of presentation. Our dishes go well beyond just serving a purpose, they



What's on the menu

Here's what we're serving up on our à la carte breakfast menu...

TO BEGIN

Viennoiserie

Toasted bloomer, croissant and pastries

Served with cultured butter, Tiptree jam and marmalade

STARTER

Rockliffe Granola

Oats, oat milk, coconut, sunflower seeds, raisins, maple syrup

American Style Pancakes

Warm pancakes, fresh berries, maple syrup

Caramelised Porridge

Oats, caramelised sugar, whisky

Swiss Bircher Muesli

Greek yoghurt, apple, cinnamon, honey, seeds, nuts

Compressed Fruit

Seasonal fruit, berries, Greek yoghurt

Continental Plate

Cheese, cured Meats, sourdough



MAIN

Full English

A choice of any or all of the following:

Yorkshire large white dry cured bacon, Yorkshire large white pork sausage, mushrooms, tomato, Doreen Haigh's Yorkshire black pudding, Wensleydale free range eggs (cooked to your liking), hash browns, baked beans, toast

Craster Smoked Kippers

Wensleydale free range poached egg, lemon, parsley, butter sauce

Severn and Wye Oak Smoked Salmon

Smoked salmon, Wensleydale free range scrambled eggs, toasted brioche

Eggs Benedict

Lightly smoked ham, Wensleydale free range poached eggs, toasted sourdough, hollandaise sauce

Crushed Avocado

Toasted sourdough, Wensleydale free range poached eggs, parsley, optional chilli flakes

Eggs Florentine

Toasted sourdough, Wensleydale free range poached eggs, spinach, hollandaise sauce



BOOK NOW

Scan the QR code to book a stay at Rockliffe Hall and indulge your taste buds in our new à la carte breakfast menu.





are simply a representation of the care and attention we pay to each guest, infused with a sense of exclusivity.

With this, our ethos of delivering a bespoke dining experience comes to fruition, because breakfast at Rockliffe Hall is not just a meal; it's a journey. It's an opportunity to indulge in the finest ingredients, savour expertly crafted dishes, and awaken your senses to a new day. It's a testament to the evolving desires of today's

travellers, seeking a culinary adventure that lingers in their memories long after their stay has ended.

So, the next time you find yourself in the stunning surroundings of Rockliffe Hall, don't settle for the ordinary. Embrace the extraordinary by stepping into The Orangery and discover a world, where breakfast isn't just a meal, and you're not just a regular guest.

WHAT'S *in* SEASON?

{ **PHIL MENNELL, ROCKLIFFE'S ESTATES AND GARDENS MANAGER, TALKS US THROUGH THE SUMMER MONTHS...** }

What's blooming in the Walled Garden at the moment?

The Walled Garden has seen a very wet couple of months but with temperatures still high, ground conditions have been perfect for growing and there has been lots of fresh produce to harvest weekly. The garden is still producing lots of summer crops with the likes of beans, tomatoes, spring onions, potatoes, fresh salads, carrots and beetroot. We have had a good year in terms of fruit with heavy crops of apples, plums, and pears.

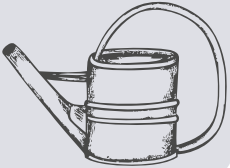
What's your favourite thing to grow this time of year?

The Walled Garden has been in operation for a full year now and I have really enjoyed growing lots of different things, but I would have

to say I am loving the salads at the moment, fresh taste and colours and so easy to grow and look good in the garden, but will also carry on into the colder months as we head into autumn and winter.

What are you most looking forward to about the winter months in the Walled Garden?

I love the Walled Garden all year round. Each season brings with it new challenges and new produce to harvest. But this time of year we start seeing lots of root vegetables and that's something I'm really looking forward to.



Spotlight on
Shining a light on the people who make Rockliffe Hall tick...

SAMANTHA SMITH
Old Hall Restaurant Supervisor

A little bit about you...

I work as the Old Hall Restaurant Supervisor at Rockliffe Hall.

The day job brings...

Each and every day is about making sure the guests have the best experience. For me, a typical day starts at 6am, opening The Old Hall of the hotel. Each morning, I am greeted by the night team where they share important information about the guests so that there is a seamless handover from evening to the morning shift.

Preparation is the key to a successful shift. As a team, we work to check function sheets and reservation diary to ensure we have everything in order to cater for the day ahead. Then, the kitchen team is briefed on items needed, timings and guests' dietary requirements before we allocate the staff jobs for the morning.

The breakfast journey is explained so customers feel at ease and relaxed when dining with us. We pride ourselves on being a friendly team ensuring the guests receive the best service. Straight after breakfast we prepare for afternoon tea and then at 11.30am we have a briefing with the chef and restaurant team to discuss table numbers, guests we have booked in to dine with us and staffing positions for the afternoon. All guests are welcomed at the host desk where we double check any allergies, sit them at their appropriate table and explain the menu options.

Making sure every guest is happy and well looked after, with a friendly and relaxed atmosphere is the focus.

Favourite thing about your job?

Meeting new people every day and supporting the team, as well as guiding the new team members and seeing them progress and become confident in themselves in their job role.

Your biggest Rockliffe achievement?

My biggest achievement at Rockliffe Hall is that I have been here from the start. I have met and worked with some amazing people who have helped me along the way and have definitely made lifelong friends over the years.

Hobbies outside of work?

I like decorating at home and working on my garden. My family keeps me on my toes, I love taking my children to new places and to the beach whenever I can.

What do you love about Rockliffe Hall?

Rockliffe Hall is such a wonderful and beautiful place, I love looking out of The Orangery window every morning. The whole team strives for the best customer satisfaction and driving the business forward makes you want to do better everyday. I always feel supported and valued by every department, guests notice this and always tell me how lovely and helpful everyone is they come across.

Proper tasty coffee, *PROPER IMPACT*

Sustainability is at the forefront of many decisions, but do you know how sustainable your coffee is?



For some, coffee is a necessity; whether an instant coffee, specialty coffee, a visit to an independent coffee shop or a fast-food chain, drive-thru or a coffee machine. Coffee is readily available across the globe at the push of a button, and with that comes many challenges on knowing how sustainable your coffee truly is.

One coffee company putting sustainability at the core of their business is Rounton Coffee Roasters. The North Yorkshire based coffee roaster launched in 2013 and has since collaborated with farmers worldwide. The company made an active decision to responsibly source their coffee from the outset, working hand-in-hand with producers and importers who are invested in the future of the coffee industry.

The award-winning roastery, is now renowned for its sustainably sourced specialty coffee and continues to lead with

an ethical approach. With a strong emphasis on fostering close relationships with farmers and producers, the company is driven to make specialty coffee more accessible, while prioritising sustainability and waste reduction.

Going even further, Rounton Coffee has continued their sustainable journey by tackling the single-use coffee capsule market. Aluminium pods are renowned for not being easy to recycle and plastic pods can take hundreds of years to break down. Rounton Coffee launched their first-ever line of certified home compostable specialty coffee pods, with their Rwanda Rwamatamu coffee pod receiving a Great Taste 2 Star Award this year.

Speaking with founder, David Beattie, about their home compostable coffee pods, he said: "As a company, we place a high value on sustainability and do our best to reduce waste. It was crucial for us to create coffee pods that are genuinely

home compostable, compromising on this was not an option. Our aim is to provide a more sustainable choice for our customers, while also helping to reduce single-use waste."

To solidify their commitment to environmental causes further, Rounton Coffee joined the global movement 1% for the Planet, pledging to donate 1% of their annual sales.

David continued: "Our long-standing commitment to protecting the planet has made the partnership a natural fit for us. Joining this global movement has been on our agenda for a long time, and it allows us to amplify our impact and contribute to environmental solutions on a larger scale."

Rounton Coffee genuinely put farmers first and know first-hand how the coffee they roast makes a tangible difference at origin. In the past two years, Rounton Coffee has actively committed to its ESG responsibility, making a significant difference in environmental preservation, planting 11,830 trees and generously providing donations to support farming communities and protect the region of Rwenzoris.

Rounton Coffee Roasters has supplied Brazil The Dark Roast coffee to Rockliffe Hall for two years. The coffee comes from a group of farms belonging to Pedro Gabarra Teixeira, who Rounton Coffee regularly visit. Across the farms, there is a huge emphasis on sustainability, with less than a third of the farms' hectares dedicated to coffee production. Instead, the family leave this land to live and grow naturally, with eucalyptus forests, tropical birds and various other flora and fauna.



Joining this global movement has been on our agenda for a long time, and it allows us to amplify our impact and contribute to environmental solutions on a larger scale

Discover sustainable sourced coffee today.

www.rountoncoffee.co.uk



A SIP of luxury

Norbert Budai, Head Sommelier at The Orangery, discusses the complex, yet exquisite world of wines...



The inside scoop

NORBERT BUDAI
Head Sommelier at The
Orangery

What's your favourite thing about your job?

No two days are ever the same. There is always something new to be learned and explored in the world of wines.

What's your favourite food and wine pairing?

I am a big Champagne lover. Champagnes are so versatile that they can be paired with several dishes and even complement a multiple course meal.

Do you have a favourite wine region?

Tokaj from Hungary, Rhone valley in France and Douro Valley in Portugal.

The Orangery Restaurant stands as the pinnacle of exceptional dining experiences available here at Rockliffe Hall. At the helm of our wine offerings at The Orangery is the accomplished Head Sommelier, Norbert Budai, whose journey from Hungary to the UK has been marked by a profound passion for hospitality and a deep appreciation for the art of wine.

Hailing from Hungary, Norbert's journey began with his studies in tourism and catering. An early start in a prestigious five-star hotel in Budapest laid the foundation for his hospitality career. Upon

his arrival in the UK, his exposure to remarkable establishments further fueled his desire to delve into the world of fine wines. "I have always been interested in wines, but it was during my time working at renowned hotels and restaurants that I truly began to immerse myself in the world of wines and wine lists and started to learn about them as much as I could," Norbert recalls.

With an impressive background, which includes achieving the Wine and Spirit Education Trust (WSET) Level 4 Diploma in Wines and successfully passing the Advanced Sommelier exam of the Court of Master Sommeliers, Norbert's expertise

shines through. His arrival at Rockliffe Hall was a serendipitous moment, as he felt an immediate connection to the resort's exquisite grounds and impeccable standards. "Rockliffe Hall is a truly beautiful resort with very high standards and a great reputation in a fantastic location. As soon I heard about the opportunity to work here, I knew I wanted to be part of it," Norbert remarks.

As the Head Sommelier at The Orangery, Norbert's role encompasses a diverse array of responsibilities that contribute to the restaurant's allure. "I oversee our wine selection, the wine list, the cellar, and, of course, selecting the wines for our Tasting Menu's wine pairing. I also organise wine training for our staff members," he explains. However, Norbert firmly believes that hospitality is the cornerstone of being a great sommelier. "First and foremost, a good sommelier needs to be great at hospitality, they need to be able to make the guests feel comfortable in the restaurant. Wine and beverage knowledge is important but comes only after great attitude, humbleness, eagerness to learn and passion for hospitality," he emphasises.

The wine list at The Orangery is a testament to Norbert's commitment to catering to diverse preferences. Ranging from wines by the glass to exquisite Bordeaux and Burgundy selections, the list



Wine and beverage knowledge is important but comes only after great attitude, humbleness, eagerness to learn and passion for hospitality

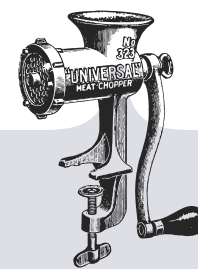
is curated to ensure every guest finds their ideal pairing. Norbert acknowledges the challenge of catering to varied tastes, mentioning: "We have several guests who love classic wine regions such as Bordeaux and Burgundy from France, while others

would like to taste something they have never tried before, perhaps from lesser-known wine regions or producing countries." Striking the perfect balance is key to an exceptional wine selection.

Norbert's personal preference shines through as he expresses his love for Champagne. Its versatility allows it to complement a range of dishes and elevate multiple-course meals. Looking ahead, Norbert envisions expanding the drink offerings and reintroducing wine tastings and dinners at The Orangery. He's also crafting a new beverage pairing for the Tasting Menu, promising to take the dining experience to even greater heights.

In Norbert's world, each day unfolds with new discoveries in the realm of wines. As he reflects on his favourites, he mentions the rich and historical Tokaj from Hungary, the enchanting Rhone Valley in France, and the captivating Douro Valley in Portugal.

In Norbert Budai, The Orangery Restaurant has found not just a Head Sommelier, but a true connoisseur who is passionate about creating memorable moments through exquisite wines. On your next visit to The Orangery, you can be rest assured that Norbert's expertise and genuine enthusiasm will guide you toward an exceptional experience, where exquisite wines, exceptional food and top-notch hospitality intertwine in perfect harmony.



{ Rockliffe TRIUMPHS }



THE ORANGERY AT ROCKLIFFE HALL HAS BEEN CHOSEN TO JOIN THE MICHELIN GUIDE 2023.

The MICHELIN Guide Inspectors are on the road all year round, assessing existing restaurants as well as uncovering new ones worthy of recommendation in the Great Britain and Ireland selection. While The MICHELIN Guide distinctions – Stars, Green Stars and Bib Gourmands – are only revealed at the annual MICHELIN Guide Ceremony, the Inspectors add restaurants to the selection year round.

MICHELIN said of The Orangery: "Rockliffe Hall, a sprawling country house hotel and spa, is the setting for this elegant restaurant. Enjoy a drink in the buzzing cocktail bar while you choose from the à la carte or tasting menus, which feature produce from their own walled kitchen garden. Once into the restaurant, expect quality cooking that benefits from a modern and unfussy approach. Dishes are simply presented with clean, distinct flavours which complement each other beautifully."

Well done to Head Chef, Paul Nicholson and team for creating food worth celebrating!



BRAISED SHORT RIB

with malt and potato purée

Ian Godfrey, Senior Sous Chef at The Orangery, shares one of his favourite winter warmers



SERVES 4



INGREDIENTS

For the short ribs

4 thick cut short ribs, trimmed of excess fat
750ml red wine
200ml Port
1.5g fine sea salt
100g kombu sheets
2 sticks of celery
2 carrots
1 large brown onion
1 leek
2 heads of garlic
1.5l chicken stock (dark)
25ml olive oil

For the malt purée

250g celeriac
1g salt
50g unsalted butter
200g double cream

For the potato purée

150g ratte potatoes
450g unsalted butter
Large pinch of sea salt
Splash of milk

METHOD

For the short ribs

Mix the wine and Port together into a jug and dissolve the sea salt in the solution. Slice the vegetables and garlic and place into a deep pot with the short ribs, pouring the seasoned wine over the ribs. Top with the sheets of kombu and wrap tightly with cling film before refrigerating for 24 hours. Once marinated, discard the kombu, remove the ribs from the pot, dab dry with a paper towel and place the pot with the wine and vegetables on the heat to begin reducing. Once reduced add the chicken stock and keep to one side. Meanwhile, heat the olive oil in a large pan and start browning off the short ribs on all sides before placing the ribs into a deep oven safe pan. Add the liquor with the wine and chicken stock to the ribs, cover with a lid and place into the oven on 120 for three hours or until you can push the end of a spoon into the meat with little resistance. Remove the cooked ribs and trim any sinew, excess fat and bone. Pass the cooking liquor through a sieve into a pan

and reduce until slightly thickened and serve alongside the ribs.

For the malt purée

Dice the celeriac into 1.5cm cubes and add to a pan with the cream, salt and butter. Boil until the cream is gone and keep cooking, whilst continually stirring to a deep golden-brown colour. Blend and adjust the consistency with a little cold water if needed.

For the potato purée

Bake potatoes with a little salt at 175 for 30 minutes. Cut in half and press through a fine sieve, discarding the skins. Add the potato to a pan and heat gently whilst slowly folding in diced butter. If the purée splits, add a splash of milk and re-emulsify. Adjust the seasoning and serve immediately.

Serve and enjoy!

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'Tis the SEASON for PAMPERING

Relax and unwind during the colder months with a winter spa day...

Winter, it's that time of year when life feels a little busier. The dark nights draw in, the days feel shorter and the Christmas rush is in full swing. But for us, it feels like the perfect time to invest in a little 'me time', to slow down and look after number one instead of being swept away in the festive fever. Now don't get us wrong, embrace the winter season and festivities that come with it, but do it at your own pace without compromising on your wellbeing. Instead of waiting until January to recharge your batteries, treat yourself to a moment of calm amidst the wintry season. Time to turn off your phone and pop on your fluffy robe!



BOOK NOW

Scan the QR code
to book one of our
festive spa packages.



FEELING FESTIVE SPA EXPERIENCE 9AM TO 1PM THROUGHOUT DECEMBER

Press pause and escape to our blissful spa this winter. Choose from a selection of relaxing 60-minute treatments and bask in the luxury of our award-winning spa facilities. Immerse yourself in the soothing embrace of the tepidarium and the infrared room, invigorate your senses in the igloo and discover pure serenity within the confines of the tropicarium. If all that isn't enough, unwind further in the time-honoured Roman sauna, let the salt steam rejuvenate your spirit and pamper your feet in the indulgent foot spas.

As the festive rush unfolds around you, find respite in the cocoon of our cosy loungers and experience showers, or refresh under the outdoor drench shower. Let the outdoor hot tub melt away your worries, or embrace the gentle currents and massage jets of our hydrotherapy pool. For those seeking the simple pleasure of swimming, our 20-metre pool awaits.

Complement your journey of relaxation by donning our plush robes, a gesture of comfort extended throughout your experience. Having reached the pinnacle of relaxation in The Spa, allow the Nu Sana restaurant to tantalise your taste buds with a delightful one-course meal. This Christmas, treat yourself to the gift of unwinding – an investment in your own wellbeing that promises lasting rewards.

This spa experience includes:

Full use of the award-winning spa facilities including the swimming pool, thermal suite, hydrotherapy pool, outdoor hot tub, bucket drench, loungers and experience showers from 9am until 1pm

One-course lunch in Nu Sana

Your choice of restorative or results driven 60-minute treatment

£140 PER PERSON

CHRISTMAS WISH 11AM TO 3PM THROUGHOUT DECEMBER

Amidst the flurry of the busy winter period, why not carve out a moment of respite with a mini spa experience this December? Our doors are open for you to indulge in some well-deserved relaxation.

Step into a world of bliss as you explore our award-winning spa and wellness facilities. Take a leisurely dip in the inviting swimming pool, or let the soothing warmth of the hydropool melt away your stresses. If you're craving a serene escape, our thermal suite offers a range of experiences to unwind, catering to your body's need for relaxation.

But the delights don't end there. Imagine yourself immersed in the warmth of our outdoor hot tub with the crisp winter air blowing on your skin, making it a truly invigorating experience. And when it's time to rejuvenate your senses, our experience showers provide a refreshing interlude that leaves you revitalised.

To make your visit even more delightful, we've got you covered – literally – with plush robes, ensuring your comfort as you transition into relaxation mode.

In a season known for its hustle and bustle, treat yourself to a dose of calm. Whether you're looking to escape for a few hours or make it a part of your winter ritual, our mini spa experience is designed to help you find that perfect moment of peace and selfcare.

What's included?

Full use of the award-winning spa facilities including the swimming pool, thermal suite, hydrotherapy pool, outdoor hot tub, bucket drench, loungers and experience showers from 11am until 3pm

£80 PER PERSON



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STATE *of the art* FACILITY

Whether you're staying with us, visiting for a spa day, or have a membership - discover a world where our team of skilled professionals are on hand to care for your mind, body and soul...

At Rockliffe Hall, we understand how sometimes it's easy to get stuck in a routine, where work and home life merge into one, selfcare regimes disappear and weekend plans remain just that. However, it's times like these that we must remind ourselves to take a step back and remember to look after our health and wellbeing.

Looking after yourself is the new necessity. Putting some time aside to look after your physical and mental wellbeing is just as important as any business meeting, family gathering or dinner with a friend. Some might argue it's more important, it's not just a workout, it's an investment in your health.

It is because we want our guests and visitors to be the best versions of themselves, that we have worked hard to make sure they are offered only the best when it comes to fitness.

From the very first moment you step into our fitness sanctuary, you're met with an air of sophistication. Our gym's interior exudes a calm and inviting ambience, combining modernity with the warmth of natural elements. It's a setting that motivates you to hit the treadmill or pick up those weights with renewed enthusiasm.

We're proud to say that one of our gym's standout features is its cutting-edge equipment. We have plenty of top-of-the-line machines from Technogym, official supplier to the Olympic and Paralympic Games for the last two decades, all of

which will build strength, improve your endurance, and simply get your heart pumping.

Cardio enthusiasts will revel in the selection of treadmills, stationary bikes, and elliptical trainers. Each machine comes equipped with built-in entertainment systems, ensuring that your workout flies by in the blink of an eye. For those looking to sculpt and tone, a wide array of weight machines and free weights are at your disposal.

One thing that truly sets us apart is our commitment to providing a personalised fitness experience. Upon arrival, you'll meet with the gym's skilled trainers who take the time to understand your fitness goals, ensuring that your workouts are not just effective but also enjoyable. Whether you're a beginner in need of guidance or a seasoned pro seeking a challenge, the trainers are there to tailor a programme specifically for you.

After a satisfying workout, you can always unwind in our spa's thermal suite or indulge in a rejuvenating massage. Each of our facilities are built with our guests' wellbeing in mind, so if you're feeling peckish after your session, Nu Sana offers nutritious, yet delicious options to suit everyone's cravings. It's our all-encompassing approach to wellness that leaves you feeling not just fit but also thoroughly pampered.

Our gym isn't just a place to work up a sweat; it's an integral part of the Rockliffe Hall experience, where our top priority is you.



{ MEET *the* GYM TEAM }

MATTHEW AKESTER
Fitness specialist

Favourite exercise?
T-Bar row or bench press.

Music I work out to...
A wide range of music from rap to rock.

Interesting fact...
I have always been extremely driven and ambitious when it comes to fitness. I began playing football at the age of six!

QUALIFICATIONS:
D* D* D* extended diploma in sport
Level 2 gym instructor
Level 3 in personal training



CRYSTAL BULLOCK
Fitness specialist

Favourite exercise?
Chest press or TRX pike.


Music I work out to...
It varies from rap to house, to metal...

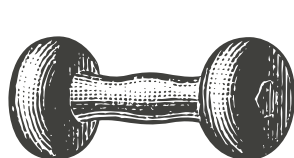
Interesting fact...
Previously I have worked with a football team where I would help them recover from injuries and improve their performance.

QUALIFICATIONS:
Level 4 advanced personal training
Level 4 strength and conditioning
Level 4 sports therapy massage



<p>JOE ATKINSON Fitness specialist</p>	<p>QUALIFICATIONS: Level 2 gym instructor Level 3 personal training Level 1 circuit training Level 3 sports coaching</p>
<p>Favourite exercise? Pull-ups.</p> <p>Music I work out to... Luke Combs, Monta Musica and Bring Me The Horizon.</p> <p>Interesting fact... I successfully ran my own gym for six years and learned many valuable life skills as well as experience in the gym, all of which I now put into practice here at Rockliffe.</p>	

<p>NAOMI TODD Fitness specialist</p>	<p>QUALIFICATIONS: Level 4 sports therapist and injury specialist Level 3 personal training. Level 2 gym instructor Diploma in teaching yoga</p>
<p>Favourite exercise? Muscle-ups.</p> <p>Music I work out to... A wide range depending on what I'm doing. Heavy rock when lifting heavy, the 80s for aerobic work and for comps a mashup mix.</p> <p>Interesting fact... Outside of work I coach and train at CrossFit, taking part in competitions regularly to keep myself fit and healthy.</p>	



<p>DEREK METCALF Spa Leisure Manager</p>	<p>QUALIFICATIONS: Level 4 diabetes and obesity Level 3 personal trainer Level 2 fitness instructor Hatton Academy boxing instructor Speedflex certified instructor REPs circuit training REPs kettlebells REPs metabolic resistance training, REPs GYM based boxing REPs group cycling</p>
<p>Favourite exercise? Group cycling or boxing.</p> <p>Music I work out to... Queen, rock or pop.</p> <p>Interesting fact... I have been working within this industry for over eight years and have never looked back. It started when I was a teenager training with friends, which progressed into starting off as a self-employed personal trainer.</p>	

<p>ROBIN DALE Fitness supervisor</p>	
<p>Favourite exercise? Kettlebell combinations.</p> <p>Music I work out to... On the bike: Dragon Force. Hitting the weights: Dog Faced Gods.</p> <p>Interesting fact... I have a specific interest in golf, so any of you keen golfers out there please come and see me!</p>	<p>QUALIFICATIONS: Applied Sports Science (Teesside University) Level 3 personal trainer Level 3 nutrition Level 2 gym instructor Chek golf performance specialist Nordic walking Indoor cycling TRX Kettlebells Performance boxing Olympic weight lifting</p>



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Avenue 9 Solutions are proud to support Rockliffe Hall.

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Spoil THEM

From foodie-inspired delights and gorgeous overnight stays, to beauty favourites and golfing essentials, give the gift of Rockliffe Hall this Christmas...

For beauty lovers



COMFORT ZONE TRANQUILLITY SCRUB, £41.50



A LUXURY MANICURE AT ROCKLIFFE HALL, £60

A 60 minute OPI Pro Spa pamper manicure is the crème de la crème of manicures.

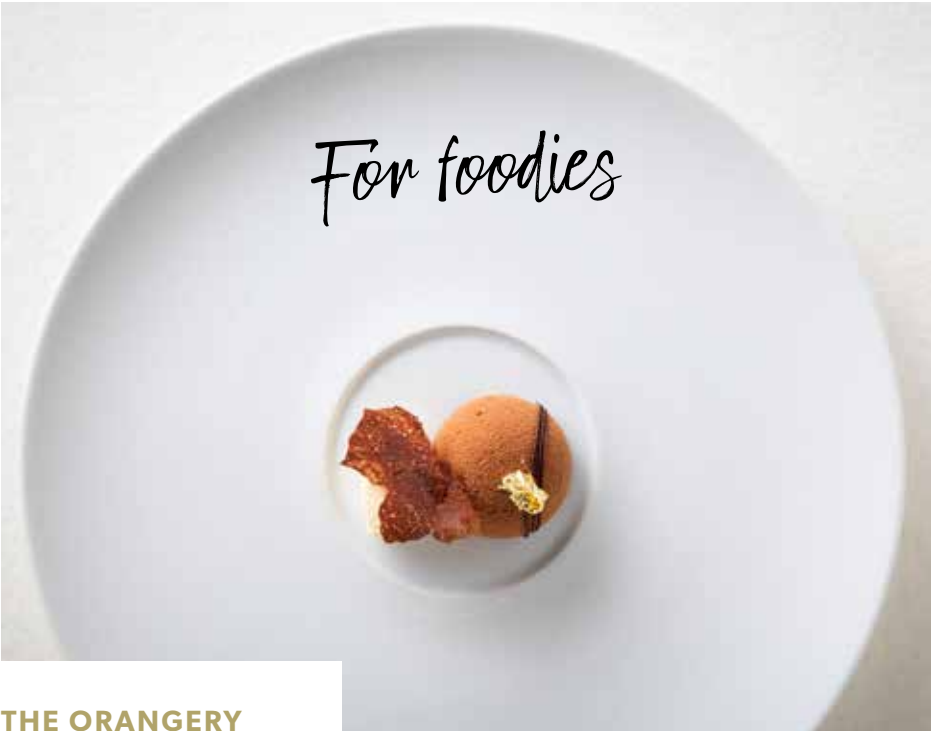
SPA DAY WITH TREATMENT, FROM £185

For the person in your life who deserves some well-earned pampering! Enjoy any 60-minute treatment as part of a full day in the award-winning Spa, including a two-course lunch in Nu Sana along with a Spa Garden room experience.



NEOM WELLBEING POD, FROM £95

NEOM ESSENTIAL OIL, FROM £22



THE ORANGERY TASTING EXPERIENCE FOR TWO, £190

The ultimate gift for food connoisseurs. This exquisite tasting menu will take food lovers on a journey showcasing intricate and imaginative dishes of varying textures, temperatures and tastes.

SUNDAY LUNCH FOR TWO IN THE CLUBHOUSE, £79

Treat the foodies in your life to sumptuous Sunday Lunch! They will enjoy panoramic views over Rockliffe Hall's golf course as they enjoy a three-course Sunday lunch in the relaxed Clubhouse restaurant.

AFTERNOON TEA FOR TWO, £79

Served in the beautiful Orangery, our traditional Afternoon Tea includes a selection of teas, freshly cut sandwiches, cakes and homemade scones with clotted cream and preserves.



GOURMET GETAWAY FOR TWO, FROM £560

Treat your loved ones to a gourmet getaway break, including an overnight stay, six-course tasting menu with wine pairing in the flagship Orangery restaurant, use of the award-winning spa, and breakfast the following morning.



BED AND BREAKFAST FOR TWO, FROM £250

Treat them to an overnight stay with use of the award-winning Spa and full English breakfast.

ROCKLIFFE HALL GIFT VOUCHER, FROM £10

Treat family, friends or colleagues to a luxury hotel gift voucher that they can spend how they choose throughout the resort.



ROCKLIFFE HALL TEDDY BEAR, FROM £18



OFELIA T LUXURY SUEDE AND LEATHER GOODS

Key ring, from £12
Wash bag, from £45



ROCKLIFFE HALL FOUR BALL, £320

Treat the golfer in your life to a fabulous four ball at the North East's finest golf course. From buggy and golf club hire, to secure lockers and changing rooms, we have everything you and your guests need to enjoy a great day on the course.

ROUND OF GOLF, FROM £80

The perfect gift for golf enthusiasts! Treat them to 18 holes of Championship golf. Three lakes, eight reed beds and 25,000 new and mature trees have been added to a course which is already considered one of the UK's great 'risk and reward' tracks.



RALPH LAUREN POLO SHIRTS, FROM £95

Spotlight on

Shining a light on the people who make Rockcliffe Hall tick...

MORGAN WAITE Head Therapist

A little bit about you...

I am Head Therapist at Rockcliffe Hall, carrying out treatments to a five-star standard along with conducting training



sessions to our therapist team to ensure we provide the best experience for all guests.

The day job brings...

Firstly I begin my day by preparing the treatment area for the day ahead

along with the therapist team. I then set up my treatment room for a day of luxury for the guests. I am there to support the team throughout the day and offer guidance if needed.

Favourite thing about your job?

My favourite thing about my job is how rewarding it can be, seeing my clients leave with a smile on their face and being able to provide the best luxury treatments for them.

Your biggest Rockcliffe achievement?

My biggest achievement at Rockcliffe is becoming an ambassador for a brand I love. This has given me the opportunity to expand my knowledge on the brand

and share this with the rest of the team, supporting them along the way with any concerns they may have.

Hobbies outside of work?

I enjoy socialising with my friends, family, and boyfriend on my days off, trying different restaurants and visiting different places. I also love a trip to the beach.

What do you love about Rockcliffe Hall?

I love how many staff benefits there are that come with my job role and the beautiful surroundings I work in. I love the working relationship and bond I have with the people I work with.



10 REASONS *to tie the knot at* ROCKLIFFE HALL



Sophotogenic

Why you should consider saying 'I do' at Rockliffe Hall if you're looking to add a touch of class and elegance to your big day...

1. PICTURE-PERFECT...

Standing proudly as the epitome of perfection, Rockliffe Hall offers 375 acres of stunning grounds for photographs including manicured lawns, parkland and wildflower gardens. With stunning bedrooms exuding elegance, secluded grounds offering tranquillity, a culinary experience that delights the senses, an esteemed award-winning spa for indulgent relaxation, a championship 18-hole golf course for enthusiasts, and impeccable first-class service, it's truly an exceptional establishment to exchange your vows.

2. OLD MEETS NEW...

Experience the perfect fusion of traditional charm and modern elegance. The 18th century Old Hall exudes timeless beauty, creating a striking contrast with the contemporary and spacious Rockliffe Suite, with its own private lounge, garden, terrace and bar.

3. DREAMING OF FOREVER...

We proudly showcase 61 luxurious five-star bedrooms and four charming lodge houses. Each room provides opulence and comfort, generously offering king-sized beds, elegant marble bathrooms, and captivating views. For the newlyweds, a complimentary overnight stay in one of the sumptuous Old Hall Suites awaits on their wedding night. We also offer special rates on bedrooms for wedding parties.

4. RELAX AND UNWIND...

Renowned as one of the finest in the UK, The Spa serves as the ultimate remedy to cure the stress of wedding planning. Indulge in relaxation with an exquisite range of facials, massages, and rituals, and enjoy our array of pools and hot and cold treatment rooms. Our skilled therapists are dedicated to ensuring that every bride (and groom!) achieves radiant, glowing skin.

5. WATCH THE MAGIC HAPPEN...

Make the most of our dedicated weddings and events team who are always on hand to answer your questions and help transform your fairytale wedding into a reality.

6. A HOLE-IN-ONE WEDDING...

Golf fanatics in your wedding party? You've come to the right place. Our Championship golf course, featuring 18 world-class holes has garnered recognition as one of the most exceptional courses in the UK and is at your disposal during the course of your celebrations.

7. TRULY YOURS...

Looking for a day that's all about you? Then secure exclusive use of Rockliffe Hall and elevate your celebration to new heights. With the hall to yourself, you can orchestrate the day of your dreams with complete access to all the hotel's rooms, gardens, and grounds. Place your guests in a state of awe as they relish in the privacy and seclusion that this exclusive experience offers.

8. SPOILT FOR CHOICE...

With two wedding experiences, you're guaranteed to find the perfect kind of day that has been tailored just for you. Choose the classic Blossom experience or upgrade to the Birch for some special added extras.

9. A MEAL TO REMEMBER...

We take pride in crafting our wedding menus with the utmost care, using premium ingredients sourced from the

finest seasonal and local produce available. Experience culinary masterpieces ranging from traditional Italian antipasti and small plates to outdoor fire pits and hog roasts. Our team of skilled chefs are dedicated to crafting the perfect menu for your special day.

10. A WEDDING WEEKENDER...

Why celebrate for just one day? Prolong your celebrations and take advantage of the award-winning spa and golf course, or perhaps a BBQ to clear fuzzy heads the following day, reliving cherished moments with those you hold dear? The possibilities are endless. Speak to our dedicated weddings team to receive a bespoke proposal on wedding packages for your celebrations.



Sophotogenic



WoodenHill images

Contact the weddings team on 01325 729999 or email tietheknot@rockliffehall.com

a CHRISTMAS VOW

Liam and Rachel Labonte started their journey to happily ever back in 2021. Here, they tell us about their winter wonderland wedding and why Rockliffe Hall was 'the one'...

THE COUPLE:

Liam and Rachel Labonte.

WE TIED THE KNOT AT...

Rockliffe Hall.

WE DECIDED TO SAY 'I DO' AT THIS VENUE BECAUSE...

We loved the simplicity of the Rockliffe suite as well as the grandeur of the Old Hall and grounds. We were looking for a venue that would be timeless and elegant and everything about Rockliffe Hall was exactly that. It was the venue that ticked all of our boxes.

THE BRIDE WORE...

A long sleeved ivory dress which had embellishment on the sleeves from Pronovias. I gravitated towards this brand after looking online and decided to have a trip to their flagship store on Bond Street, London. The store was three floors and had such a large variety of dresses. I would definitely recommend it to any brides as the experience was so lovely.



THE GROOM WORE...

The groom wore a black tuxedo which was rented from Affleck and Moffat, Darlington.

THE CAKE...

The cake was a four tier white cake covered in iced pearls and flowers. The cake was made by a local lady whose business is called Cakes of Dales.

OUR HIGHLIGHTS FROM THE BIG DAY...

We had booked singing waiters as a surprise for our guests and they brought the party after the wedding breakfast. The atmosphere was amazing, everyone was up dancing and even Bob the toastmaster got involved. This really set the tone for the rest of the night and the party just continued.

THE BEST THING ABOUT GETTING MARRIED AT CHRISTMAS WAS...

Christmas is our favourite time of year and we wanted to draw out the festivities by getting married then. The idea of areas of Rockliffe Hall having all christmas decorations up to really sold it to us.

OUR GUESTS SAID...

Our guests loved our day and a lot of them stayed over, it was lovely to have breakfast with everyone the next morning.

TOP TIPS...

Don't sweat about the small stuff and take a moment for yourselves to appreciate the day and all your hard work.

WE'LL BE BACK FOR...

Our first trip back to Rockliffe Hall was on our first anniversary. We had an overnight stay which was lovely.

THE HONEYMOON...

For our honeymoon we travelled to South Africa, visiting Cape Town and a safari. We then flew onto Mauritius which was just amazing!

THE PHOTOGRAPHER...

Steve McDonald Photography.



Un'fore'gettable GOLF

Embrace the chill and conquer the course...



Take the time to hone your swing at one of the North East's most renowned golf courses. Not only is our 18-hole parkland golf course situated within our resort's 375-acres of breathtaking countryside, it also offers a selection of five tee positions for every hole, meaning that golfers of all skill levels are presented with a unique challenge.

As the host of thrilling tournaments, we must ensure that our course is kept at an impeccable standard. With three lakes, eight reed beds, and 25,000 new and mature trees, our course stands proud as one of the longest in the UK when played from the gold tees.

Having built our reputation on being one of the finest golfing destinations in the north of England, each of our 18 holes possesses its own unique characteristics, and boasts layouts which beautifully incorporate the surrounding natural

environment. The course receives meticulous care from a dedicated team of greenkeepers who take enormous pride in maintaining its flawless condition. Simply observe our perfectly preserved tree-lined fairways and greens to see their dedication in action.

Don't let rain stop play - the comprehensive drainage ensures the absence of winter greens or tees, enabling our course to be enjoyed as a winter pastime too. However, our course takes no prisoners, as bad weather is no match for the A4 creeping bent grass greens which exhibit a smoothness that leaves no room for excuses when it comes to missed putts.

As well as the Clubhouse Restaurant and Spike bar, our golf facilities include a professional shop, changing rooms, an eight-bay sheltered driving range, golf academy, practice greens, short game area,

and the all-important halfway house for well-deserved drinks and snacks during your round.

GOLF BREAKS

Enhance your golfing experience this winter by indulging in a stay at our magnificent five-star Rockliffe Hall. Tailor your golfing adventure by selecting the number of holes you wish to play on the course, all while making the most of the splendid resort facilities and unwinding in pure comfort.

If all that golfing has left you feeling peckish, step into the warmth of The Clubhouse Kitchen and Bar. Catering to more than just golf enthusiasts, it provides an ideal setting to tuck into quintessentially British dishes, with phenomenal views over our 7,877-yard Championship golf course.

Alternatively, if you want to experience

the highest level of fine dining, head to the esteemed 3AA Rosette Orangery Restaurant, and tuck into a unique menu created by Head Chef, Paul Nicholson, whose priority is using the very best seasonal produce, while championing sustainability. Many of our dishes use ingredients grown in the Walled Gardens or foraged within the estate.

All Golf breaks include overnight accommodation with full English breakfast in the Clubhouse Kitchen and Bar, 18 holes of golf per guest, use of the spa and wellness facilities during your stay, access to the tennis courts, adventure play and nature trails, and the opportunity to upgrade to a two-course dinner in The Clubhouse Kitchen and Bar.

If you're feeling the strain after a tough round on the course, don't pass up on the opportunity for some top-to-toe pampering in our spa. Take a dip in the swimming pool or experience the hydrotherapy pool, heat treatment rooms, and the outdoor hot tub, to reach ultimate levels of relaxation and rejuvenation.

GOLF BREAKS START FROM £315 PER NIGHT.

GOLF DAYS

Do you have an upcoming corporate event or charity fundraiser? Create memories that will last a lifetime with a golf day at Rockliffe Hall. We pride ourselves upon our ability to craft speciality golf day experiences, with a team of committed, friendly, and knowledgeable team members who will engage in detailed discussions about the available choices for your day, guaranteeing that every wish is granted.

All of our golf days include 18 holes of unforgettable Championship golf, a special Rockliffe Hall welcome gift, a personalised meet and greet from our helpful and friendly golf concierge, a breakfast roll with tea and coffee to start the day off right, and nearest pin and long drive markers, for those who love to get competitive.

GOLF DAYS START FROM £56 PER GUEST AND ARE AVAILABLE FOR GROUPS OF OVER 12.

Riverside REVAMP!

Middlesbrough FC's matchday hospitality offering is new and improved for the 2023/24 season after a summer of transformation at the Riverside Stadium.



*Clockwise from top left,
The Archery, Legends
Lounge, Fenton Club and
Styled Suite*

Whether you're looking to spend time with key clients, relax in the company of family and friends or simply watch the football in style, the club's diverse range of hospitality experiences caters for your every need.

And following a busy few months of refurbishment in the off-season, led by the club's Premium Partners Styled Interior Design and WOODSmith Construction Group, the Riverside's hospitality floor is refreshed, revitalised, and ready to welcome you and your guests.

For the football fans, former players and club legends help make the experience one to remember, serving up their expert insight and analysis of what's happening on the pitch.

The Archery

New for 2023/24 and ultra-exclusive, the Archery is named after Boro's first-ever home way back in 1876. Guests can enjoy high-end, modern hospitality at its finest, complete with contemporary grazing

boards and fully inclusive drinks throughout, and dedicated staff on hand to deliver on every detail.

- Live mixologist-crafted drinks
- Fully inclusive bar throughout, including all fine wines, spirits and champagnes
- Chef's grazing global charcuterie and seafood boards
- Directors' Box match seating
- Half-time continental coffees with sweet treats

Legends Lounge

There's a captivating and passionate atmosphere in the new-look Legends Lounge, where you can pour your own experience thanks to new self-service taps. Enjoy an excellent, hearty dining offering in a lively and friendly setting.

- Relaxed, interactive food and drink service-style
- Three-course menu prepared by Executive Head Chef
- Inclusive bar throughout (beer, lager, house wines and soft drinks)

Fenton Club

Many of our members have called the Fenton Club home since the Riverside opened in 1995, and now the room has been given a new lease of life to enhance that welcoming environment. Unwind, entertain, and enjoy in the company of family, friends or clients.

- Superb, traditional hospitality with panoramic pitch views
- Three-course menu prepared by Executive Head Chef
- Private pay bar facility
- Half-time and post-match refreshments

Styled Suite

Following a spectacular renovation in 2022, the Styled Suite is a fresh and vibrant space unlike any other at the Riverside.

Take in the perfect mix of food, drink and entertainment, including live in-suite performances, while you can also upgrade to the Platinum package for arrival drinks and canapes, an executive gift for every guest and an inclusive bar, as well as the

chance to meet and greet with a first team player at the final whistle.

- Styled Suite 'Signature Aperitif'
- Four-course choice dining experience prepared by Executive Head Chef
- Live matchday entertainment
- Exclusive player interview post-match

Further hospitality options are available in The Middlehaven, the Rockliffe Lounge, and the Hardwick Bar. For more information, please visit mfc.co.uk.

Book Today

We pride ourselves on offering an experience that works for you.

Get in touch and speak to an expert today.

01642 352782 | 01642 757667

01642 757672

hospitality@mfc.co.uk



Darlington is a town like no other and you're invited to take a look!

Come and walk the historical streets of the centre, and explore the places that are just waiting to see you. There is a truly unrivalled independent business scene, especially after being crowned one of the UK's best indie high streets by Holly Tucker, founder of Not On The High Street. From the luxury fashion retailers on Grange Road, to the children's play spaces in Queen Street Centre, to the artisan bakers, food retailers

and artists in the yards and wynds, there's something for everyone.

And not only is there shopping to enjoy, but Darlington is home to an incredible variety of eateries. If you want to visit a café for cake, coffee and a catch up, there are so many to choose from.

If you need a restaurant for a celebratory dinner, there's a huge range of cuisines to choose from. Or if you want to try something a little different, take a look in

the covered market at the street food. You really aren't short of choice, so let your tastebuds be your guide!

Beyond the eating and shopping, Darlington is a creative and cultural community with an award-winning theatre, arts venues and live music, so why not make a real day trip out of it? Book yourself in to see a show at the Hippodrome or catch a local band at The Forum after a day exploring the centre.



Leggs Fashion
21 Skinnergate, Darlington DL3 7NW
leggsfashion.co.uk



Geoffrey Gillow
45-49 Grange Rd, Darlington DL1 5NB
geoffreygillow.com

AD Designs
72 Skinnergate, Darlington DL3 7LL
addesignsjewellery.co.uk



Gallerina
1 Victoria Road DL1 5SJ
gallerina.co.uk



Elan
4 Grange Rd, Darlington DL1 5NG
elandesignerwear.co.uk



Renne Jewellery

8 Grange Rd, Darlington DL1 5NG
rennejewellery.co.uk



Bliss Gifts

20 Duke St, Darlington, DL3 7AA
giftsatbliss.co.uk



House of Zana

7 Grange Rd, Darlington DL1 5NA
houseofzana.uk



Claire Metcalfe Florist

16 Bondgate, Darlington DL3 7JE
01325 488 382



Seymours Home

24 Grange Road, Darlington DL1 5NG
seymourshome.com



Origins Home One More

31 Grange Road, Darlington DL1 5NB
01325 247 040

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The CHRISTMAS diary

Embrace the Christmas season at Rockliffe Hall with a jam-packed agenda of festive happenings...

SPA CHRISTMAS GIFTING EVENT

MONDAY 6 NOVEMBER

Event One - 12-3pm Lunchtime

Event Two - 7pm - 10pm Evening

Join us in the Rockliffe Suite at lunchtime or in the evening for our Christmas Gifting event. Enjoy treatment and product demonstrations as well as the unveiling of this season's much anticipated Christmas gift sets from our spa partners. Receive a complimentary gift with each purchase and enjoy a glass of fizz and canapés.

What's included?

Live treatment and product demonstrations from our Spa brand partners

Exclusive first chance to shop our Christmas gift range

Gift with purchase

A glass of fizz and canapés

£25 PER PERSON



AFTERNOON TEA WITH CAROLS

Sittings at 12:30pm or 2.30pm

Join us on Sundays throughout December to enjoy Festive Afternoon Tea with homemade mulled wine. Hurworth Choir will join us to sing traditional Christmas carols and other festive favourites.

Savour festive finger sandwiches and seasonal savouries, followed by homemade yuletide cakes and freshly baked cranberry scones, served with clotted cream and fruit preserves.

As always, our afternoon tea is served with your choice of coffee or loose-leaf tea, specially selected for Rockliffe Hall by our team of tea mixologists using the finest tea leaves.

£50 PER ADULT, £25 PER CHILD



CHRISTMAS PARTY NIGHTS

Hosted in the magnificent Rockliffe Suite, enjoy a Christmas Party Night at Rockliffe Hall. Get together with friends, colleagues and those you hold dear to feast on fine food and spread lashings of Christmas cheer. We'll deck the halls ready to welcome all of your guests to a Rockliffe Hall party that is quite simply the best!

What's included?

Sparkling wine or say cheers with a beer on arrival

Traditional three-course festive banquet

Christmas décor and novelties

Hire of the Rockliffe Suite

£69, PER ADULT (MIDWEEK), £72 PER ADULT (WEEKENDS)

Spotlight on



Shining a light on the people who make Rockliffe Hall tick...

EVE WADE

Marketing Assistant

A little bit about you...

I'm the Marketing Assistant here at Rockliffe Hall. The main part of my role is content creation for our various social media accounts, in particular TikTok. But I also get involved in lots of other aspects of marketing for the whole resort.

The day job brings...

The great thing about being in a marketing role with a smaller team is that every day is different. One day I could be designing posters and boards for the spa, other days I could be drafting an email for a new room offer and other days I could be on a photoshoot for the new restaurant menus! It's an exciting role, you kind of have to take each day as it comes!

Favourite thing about your job?

Probably the ability to be creative and have the fun job of selling the experience of this beautiful resort. I could easily have ended up on the marketing team for a less luxurious place!

Your biggest Rockliffe achievement?

My biggest achievement is taking on my own projects. I came from university into the role as a graduate so having opportunities to manage my own projects is great for my development. One project in particular I'm proud of is delivering the QR code coasters for Nu Sana and helping design the new airport look at Teesside Airport. Being here has been a huge learning curve already and I can't wait for bigger projects next year!

Hobbies outside of work?

I enjoy socialising with my friends and family, trying new food places and going shopping!

What do you love about Rockliffe Hall?

I love how Rockliffe Hall has the beautiful estate, amazing history and luxurious feel while also feeling relaxing and homely. The team is also amazing and never fails to offer help when needed.

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