

# INTIMATE *package*

Based on a minimum of 30 Day Guests and 50 Evening Guests.

Available Sunday to Thursday throughout the year

- Red carpet on arrival
- White table linen, tealights & mirrors
- Ivory aisle runner
- 1x Arrival drink per person
- Canapés served with arrival drinks  
(3 Canapés per person)
- 3 Course wedding breakfast,  
with tea, coffee and mints
- Glass of Prosecco  
(For the toasts/speeches)
- Round cake stand with knife
- Chiavari chairs
- Reception room hire
- DJ and disco  
(19:00 - 00:30)
- Finger buffet for 50 people
- Menu tasting for the couple
- 4 Poster suite for the couple  
(1 Night)

## Additional Guest Charges

Extra Adult Day Guest **£96.00** per adult | Children 6+ **£48.00** per child  
Children 5 and under **FREE** | Extra Evening Guest **£20.00** per person

**Intimate Wedding Package Price £4,375**

# CLASSIC *package*

Based on 50 Day Guests and 85 Evening Guests.

Available 7 days a week

- Red carpet on arrival
- Master of ceremonies
- White table linen, tealights and mirrors
- 1x Arrival drink per person
- Canapés served with arrival drinks  
(3 Canapés per person)
- 4 Course wedding breakfast  
with tea, coffee and mints
- Glass of Prosecco  
(For the toasts/speeches)
- Floral allocation
- Sweet station
- 2x Glasses of house wine with meal
- Chiavari chairs with drapes
- Round cake stand with knife
- Finger buffet for 85 people
- DJ and disco  
(19:00 - 00:30)
- Reception room hire
- Menu tasting for the couple
- 4 Poster suite for the couple  
(2 Nights)

## Additional Guest Charges

Extra Adult Day Guest **£132.50** per adult | Children 6+ **£66.25** per child  
Children 5 and under **FREE** | Extra Evening Guest **£20.00** per person

**Classic Wedding Package Price £8,750**

# ELITE *package*

Based on 75 Day Guests and 125 Evening Guests.

Available 7 days a week

- Red carpet on arrival
- Master of ceremonies
- White table linen, tealights and mirrors
- Chiavari chairs with drapes
- 2x Arrival drinks per person
- Canapés served with arrival drinks  
(5 Canapés per person)
- 4 Course bespoke wedding menu
- Glass of champagne  
(For the toasts/speeches)
- 2x Glasses of house wine with the meal
- Floral allocation
- Sweet station
- Round cake stand & knife
- Finger buffet for 125 people
- DJ and disco (19:00 - 00:30)
- Photobooth (Available for 3 hours)
- LED LOVE Letters
- 2x Golf buggies for photos
- Reception room hire
- Menu tasting for couple
- 1x night stay for the couple (Anytime)
- 3 Course dinner  
(For up to 6 people the night before)
- 4 Poster suite for the couple  
(2 Nights)
- Private breakfast area  
(Day after the wedding)

## Additional Guest Charges

Extra Adult Day Guest **From £166.00** per adult | Children 6+ **From £83.00** per child  
Children 5 and under **FREE** | Extra Evening Guest **£25.00** per person

**Elite Wedding Package Price From £16,500**

# EVENING ONLY *package*

**Based on a minimum of 75 Evening Guests.**

Available Sunday to Friday throughout the year (Subject to bank holidays)

\*Saturdays are available for a supplementary fee.

If you are looking at hosting an evening reception only, we have a package which is perfect for you. It is a great choice if you are marrying abroad, but would like to celebrate with all of your friends and family when you are at home.

- Red carpet on arrival
- White table linen, tealights & mirrors
- 1x Arrival drink per person
- Sweet station
- Chiavari chairs with drapes
- Round cake stand with knife
- Finger buffet for 75 people
- DJ and disco  
(19:00 - 00:30)
- Reception room hire
- 4 Poster suite for the couple  
(2 Nights)

## **Additional Guest Charges**

Extra Evening Guest **£33.00**

**Evening Only Reception Package Price £3,200**

# THAT LITTLE BIT *extra*

Make your wedding that little bit extra special with our additional extras on offer below.

○ Disco & DJ	£460
○ Sweet Station	£100
○ Floral Allocation	£7.50pp
○ Coloured Sashes	£2.50pp
○ Coloured Drapes	£3.50pp
○ Upgrade to 4 courses	£10pp
○ Bacon Rolls at Midnight	£7.50pp
○ Add 2x glasses of wine to meal	£15pp
○ Printed stationery bundle (A1 table plan, table numbers, place cards - up to 60 guests)	£350
○ Chip Cones	£7.50pp
○ Cluster of 3 balloons	£10pp
○ 2x Blossom canopy trees (blush, cream, ruscus, fuschia, autumnal, tropical)	£350
○ Blossom tree centrepieces (pink, cream, fuschia, autumnal)	£45 Each
○ Blossom fall tree (blush or ivory)	£75 Each
○ Postbox	£25
○ LED Dance Floor (available in 12ft squared to 20ft squared)	£500 to £750

○ 2x Golf buggies	£50
○ Coloured cloth napkins	£1.00pp
○ Fairy lights (around the room)	£250
○ Fairy light canopy	£400 to 750
○ Fairy light & drape canopy (marquee only)	FROM £1,100
○ Flower arch	£315
○ Flower wall (multiple colours available)	£300
○ Shimmer wall (silver, gold, blush)	£300
○ Feather wall	£300
○ 4ft LED or rustic LOVE letters	£300
○ 4ft Rustic Mr & Mrs	£420
○ Bubble machine	£75
○ 2x Casino tables	£600
○ Giant Garden Games (connect 4, croquet, Jenga)	£50 Each
○ Master of ceremonies	£300
○ Selfie Mirror (3hrs)	£475
○ Thank You Bouquets	£60 Each

# OUTSIDE CATERING WEDDING *package*

Red carpet on arrival

Staff to set up the venue and clear down

White table linen tablecloths and napkins

Crockery, glassware & cutlery

1 setting per cover equal to a 3 course meal  
including: starter plate, knife and fork, dessert plate, fork & spoon,  
red wine goblet, white wine goblet, tea and coffee cups and saucers,  
water jugs per table plus cruets.

All to be cleaned by the hotel if you want to hire our staff.

Corkage is included - you may bring wines,  
champagnes, sparkling wines, soft drinks and bottled beer  
(facility for draught beer is not available. Spirits charged separately.)

Overnight accommodation for the couple in our 4 poster suite.

Check with our wedding specialist for our latest wedding package prices.

# FUNCTION ROOM HIRE ONLY *package*

Tables, Chairs and use of the **Norfolk Suite Marquee** only.  
No other service required.

## **LIMITATIONS**

The hotel does not permit the following:

Internal or external fireworks or confetti bombs

Fire lanterns or naked flames around the hotel or marquee

Religious fires in the Marquee are not permitted and restrictions  
apply in the hotel function rooms

Access to the hotel kitchens are not permitted unless authorised  
by the Executive Chef in advance

The caterers are required to provide their own catering tent  
for storage for food and its preparation

There is limited 3 phase power supply

The legal maximum level for noise is 85 decibels for the function suites.

The Marquee music must finish at Midnight

Check with our wedding specialist for our latest function room hire prices.

# CANAPÉ *Menu*

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(ADDITIONAL CANAPÉS £5.00 PER ITEM)

Pick any **3** from the below with the **Intimate** and **Classic Packages**  
or any **5** from the below with the **Elite Package**.

## HOT CANAPÉS

**Mini Jacket Potato** (V, Gf)

served with sour cream and chive dip

**Crispy Vegetable Spring Roll** (V)

**Tempura King Prawn**

**Butternut Squash Arancini** (V, Ve)

## COLD CANAPÉS

**Roast Beef & Pancake Wrap** (Gfa)

**Cherry Tomato** (V, Gf)

served with pesto cream cheese filling

**Homemade Hummus on Crisp Bread** (V, Ve, Gfa)

**Prawn Vol-Au-Vent**

**Smoked Salmon Blini**

**Ham Hock on Toasted Brioche** (Gfa)

## SWEET CANAPÉS

**Chocolate Truffle** (V, Gf)

**Mini Fruit Scones** (V)

**Strawberries Dipped in Chocolate** (V, Gf)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (Ve) Vegan, (Gf) Gluten free, (Gfa) Gluten free available

# WEDDING *breakfast*

## **3 Course Wedding Breakfast** - Included with the **Intimate Package**

Please choose **2x starters**, **3x mains** and **2x desserts** from the below.

\*Must include a vegetarian/vegan option for each course.

### STARTERS

**Salmon & Prawn Tian** (Gfa)

**Trio of Melon Balls** (V, Ve, Gfa)  
in sparkling wine

**Chef's Homemade  
Vegetable Soup** (V, Ve, Gfa)

**Chicken Liver Pâté** (Gfa)  
with focaccia bread

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### MAIN COURSES

**Chicken Supreme** (Gf)  
on crushed new potatoes with  
mushroom Diane sauce

**Herb Crusted Salmon** (Gfa)  
on pomme purée with  
watercress sauce

**Slow Cooked Brisket** (Gf)  
with fondant potato,  
braised cabbage  
and rich gravy

**Cumberland Sausage**  
with mashed potatoes  
and rich gravy

**Roast Aubergine** (V, Ve, Gf)  
topped with chickpea stew

All main dishes accompanied by seasonal vegetables.

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### DESSERTS

**Chocolate Ganash Pots** (V, Gf)  
with honeycomb  
& raspberry coulis

**Tart au Citron** (V)  
with Chantilly cream

**Raspberry Crème Brûlée** (Gfa)  
with shortbread

**Sticky Toffee Pudding** (V, Gfa)  
with toffee sauce  
& vanilla ice cream

**Chocolate Brownie** (Ve, Gfa)  
with chocolate sauce

**Assiette of Desserts**  
Irish Liquor Crème Brûlée,  
Caramel & Chocolate Tart  
and Passion Fruit Cheesecake

Followed by Tea, Coffee & Mints.

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# WEDDING *breakfast*

**4 Course Wedding Breakfast** - Included with the **Classic Package**  
Please choose **2x starters**, **3x mains** and **2x desserts** from the below.  
\*Must include a vegetarian/vegan option for each course.

## STARTERS

- Salmon & Prawn Tian (Gfa)**
- Mini Baked Camembert (V, Gfa)**  
served with dipping breads
- Wild Mushroom Gratan (V, Ve, Gfa)**
- Ham Hock Terrine (Gfa)**  
with pickled vegetables

- Chef's Homemade Vegetable Soup (V, Ve, Gfa)**
- Tomato & Red Pepper Bruschetta (V, Ve, Gfa)**  
served with tapenade and olive oil

## SORBET

- Lemon, raspberry or champagne sorbet (V, Ve, Gf)**

## MAIN COURSES

- Herb Crusted Rack of Lamb, Fondant Potato (Gfa)**  
with a mint & red wine jus
- Confit Duck Leg, Dauphinoise Potato (Gf)**  
served with plum sauce

- Herb Crusted Loin of Cod (Gfa)**
- Braised Fennel, Mini Roast Potatoes**  
served with roast garlic & herb

- Roast Sirloin of Beef (Gfa)**  
Yorkshire Pudding & Roast Potatoes
- Wild Mushroom and Chestnut Wellington (V, Ve)**

All main dishes accompanied by seasonal vegetables.

## DESSERTS

- Chocolate Ganash Pots (V, Gf)**  
with honeycomb & raspberry coulis
- Tart au Citron (V)**  
with Chantilly cream

- Raspberry Crème Brûlée (Gfa)**  
with shortbread
- Sticky Toffee Pudding (V, Gfa)**  
with toffee sauce & vanilla ice cream

- Chocolate Brownie (Vea, Gfa)**  
with chocolate sauce
- Assiette of Desserts**  
Irish Liquor Crème Brûlée, Caramel & Chocolate Tart and Passion Fruit Cheesecake

Followed by Tea, Coffee & Mints.

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# CHILDREN'S *Menu*

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Please choose **1x option** from each course as a set children's menu

## STARTERS

**Chef's Homemade Vegetable Soup** (v, Ve, Gfa)

**Hummus** (v)  
with pitta chips

**Cheesy Garlic Bread** (v)

## MAINS

**Baked Cod Goujons**  
with fries

**Chicken Burger** (Gfa)  
with fries

**Cheddar Cheese Macaroni** (v)

## DESSERTS

**Chocolate Brownie** (Vea, Gfa)  
with chocolate sauce

**Chocolate Mousse** (V, Gfa)  
with butter biscuit

**Ice Cream Sundae** (V, Gf)  
with fruits

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# EVENING *buffet*

The below included

**Selection of Sandwiches** (Vea, Gfa)

**Homemade Quiche** (V)

**Cocktail Sausages**  
in honey & mustard

**Crudités** (Ve, Gf)  
with dips

**Beef Burger Sliders** (Vea, Gfa)

**Plaice Goujons**  
with tartar sauce

**BBQ Ribs** (Gf)

**Potato Wedges** (Gf)

**Chicken Goujons**

**Pizza** (V, Gfa)

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