





Wedding Package 2021

Congratulations on your forthcoming wedding.
We hope this Package will assist you in your plans for the
Perfect Wedding Day. It is our aim to help you organise your very
Special Day, as you have always dreamed.

With over 25 years experience in catering for wedding/receptions we are able to offer a
personal and friendly service only to be found in a family run business.

We offer professional in house catering using fresh ingredients and locally sourced produce
wherever possible. Our comprehensive menu selection can accommodate any style of wedding.

It is your day and we will endeavour to do
anything and everything to make it a perfect one.

Should you have any queries with regards to this package or would like to
come and view the venue please feel free to contact us on 01603 738513.

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Licensed for Civil Ceremonies

The Old Rectory Hotel is fully licensed for the Solemnization of Marriage. Civil ceremonies can be performed on our premises by an appointed registrar every hour on the hour from 10.00am – 4.00pm 7 days per week, pending availability. Our Wedding Co-ordinator is available to give advice on timings for the ceremony.

(The booking and payment of the registrar is the responsibility of the couple. The Couple must contact the Registrar directly on 01603 767600 to book their services. All Registrar fees are separate and must be paid direct.)

We have two rooms to choose from:

Conservatory – Max 110 seated / 150 Informal

This beautiful room was purpose built and it offers idyllic surroundings for any wedding ceremony/reception. A large octagonal room, it boasts a high vaulted ceiling with atrium providing excellent natural light and a spacious feel. The garden side of the room is predominantly glazed offering views of the grounds and patio area. It also benefits from an adjoining bar, central dance floor and access to gardens and patio seating.

A real must see.

Victoriana Suite – Max 60

A cozy room with beamed ceiling and adjoining lounge. Perfect for smaller parties and those who prefer more intimate surroundings. The Bar and gardens are also available for use.

Note re Capacity (edit 01.05.20) - Due to the Coronavirus outbreak we would like to stress that all ceremonies and receptions taking place on our premises can only be performed in accordance with Government guidelines and must adhere to any current social distancing measures or capacity restrictions at the time of the event. We very much hope this will not be necessary, but please be assured that should there be any restrictions at the time of your wedding we will do everything within our power to ensure the safety of all whilst maintaining our usual high standard of service.

Venue Hire

Exclusive Wedding Venue

We aim to not only take care of the Newly Weds but each and every guest. To ensure that you receive the highest quality service and attention to detail, it is our policy to accept only one wedding a day.

Our venue hire for 2021 is £1150.00. If a civil ceremony is also required the following charges will also apply;

Civil Ceremony in Victoriana Suite followed by Wedding Breakfast	£310.00
Civil Ceremony in Large Conservatory followed by Wedding Breakfast	£310.00
Civil Ceremony ONLY in Victoriana Suite- Max 60 persons.	£365.00
Civil Ceremony ONLY in Large Octagonal Conservatory, max 150 persons	£420.00

Making a Booking

Please contact us to check availability of your preferred date. Couples may provisionally reserve a date with us for a period of 2 weeks whilst availability of the Registrar/church is being checked.

In order to confirm your chosen date we will require a Booking Fee of £850.00.

Please note: This booking fee will be deducted from your final bill but remains non-refundable in the event of cancellation.



Your Wedding at The Old Rectory

Wedding Co-ordinator

The Old Rectory Wedding Co-ordinator will be available to answer all your queries and assist in the planning of your day. Offering advice on menu, drinks, timings, seating, décor and colour scheme.

We also offer extras as standard as part of our wedding service. The following are provided free of charge:

- ★ Wedding Butler – an experienced member of staff will be on hand throughout the big day to assist with the smooth running and organization of the day's events (introducing speeches, cake cutting etc)
- ★ Wedding co-ordinator to assist in the planning of your day
- ★ Hoops of flowers and pedestals around the room. (Ceremony & Reception)
- ★ Candle stand centre pieces.
- ★ White table linen and coloured napkin inserts of your choice.
- ★ Cake stand and knife.
- ★ White table skirt and swags to adorn the top table.
- ★ Complimentary Deluxe Room for the newlyweds (only when reception is booked).
- ★ Unique gift for the newlyweds compliments of the Old Rectory.
- ★ Use of Old Rectory grounds for photographs, including special features such as pergola, gazebo, stile and fountain.

Chair Covers

For that extra special touch, we can offer white chair covers. Available for hire with co-ordinating sashes at very competitive rates.

Entertainment

If you require a disco for the evening reception our experienced resident DJ is available for hire. We are also fully licensed for live entertainment.

Accommodation

We have 16 en-suite rooms available to guests for the evening of your wedding. Whilst we only cater for one wedding at a time, hotel accommodation is available on a 'first come, first served' basis. However, we would be happy to discuss your requirements and the relevant exclusivity fees if you wish to have exclusive use of the whole hotel.

10% Discount for Out of Season Weddings

Special offer for weddings booked out of season, November and January to March inclusive we offer a 10% discount off your final wedding bill.



Wedding Breakfast - Menu Selector

Please note that all menus from the menu selector must be three courses. Main course price includes Starter, Main Course, Dessert, Tea and Coffee. Set menus are preferred however a choice of two for each course plus 1 vegetarian may be selected. All menus must be pre-ordered

Food Allergies and Intolerances: *All food is prepared in kitchens where nut, gluten and other allergens could be present. Before you order your food and drinks please speak to our staff if you want to know about our ingredients.*

Starter:

Caramelized red onion and goats cheese tartlet. Puff pastry tart filled with sweet red onion, topped with melted goat's cheese and finished with crispy rocket and a balsamic dressing (V)

Homemade soup of your choice served with hot crusty bread. E.G Roasted red pepper and tomato with toasted cheese crostini, Sweet potato and butternut squash with parsnip crisps, Country vegetable soup with crunchy croutons (V)

Fanned trio of melon. Cantaloupe, Honeydew and Water melon delicately fanned and served with champagne sorbet, garnished with fresh mint sprig (V)

Individual twice baked cheese soufflé, infused with nutmeg and served with a creamy chive sauce (V)

Smoked salmon and avocado tower, served with a chilled dill hollandaise and finished with baby watercress
Aromatic shredded duck combined with spring onion, coriander and hoisin sauce set in wonton cups and finished with cucumber and crispy seaweed

Slow roasted belly of pork accompanied by an apple and real ale chutney, a vibrant pea shoot and radish salad and finished with crispy pancetta

Rustic whole camembert cheese, oven baked in the box and served with garlic grissini and a lightly spiced tomato chutney (V)

Local Cromer crab resting on a bed of seasoned rocket with avocado, Dijon mustard, chives and zest of lemon (seasonal)

Prawn and crayfish cocktail dressed with a sherry infused seafood sauce, fresh lemon and paprika

Fish Course: A fish course may be added at an extra cost. Please ask.



Wedding Breakfast - Menu Selector

Main Course:

Oven roasted chicken supreme served with a bacon wrapped chipolata and a sage and red onion stuffing ball, accompanied by a rich gravy **£42.50**

A trio of Papworth Butcher's award winning sausages resting on a creamy chive mash, and served with a caramelized red onion and Woodforde's Wherry gravy **£39.95**

Pan seared breast of chicken, on a bed of wholegrain mustard mash, accompanied with summer vegetables and a tarragon sauce **£44.50**

Pan roasted venison haunch with seared chicory and a blackberry and bourbon reduction **£52.00**

Baked salmon fillet with asparagus spears, partially wrapped in puff pastry, served with a classic hollandaise sauce and finished with a twist of lemon **£44.50**

Slowly braised Lamb Shank with a rich and creamy dauphinoise gratin. Served with a red wine, rosemary and balsamic jus. **£48.25**

Oven poached fillet of seabass with a coriander and vanilla cream sauce, served with a potato rosti and topped with baby watercress **£45.00**

Slow roasted belly of pork, served with roasted root vegetables and an apple, cider and wholegrain mustard sauce **£43.00**

Locally sourced sirloin of beef, slow roasted with rosemary and thyme, served with Yorkshire puddings and gravy. **£48.90**

Lightly peppered fillet of beef with roasted shallots, charred cherry tomatoes, sautéed potatoes and a rich Madeira sauce **£53.00**

All of the above are served with a selection of seasonal vegetables and potatoes

Vegetarian Main Course: £39.00

Roasted butternut squash stuffed with mixed vegetables, wild mushrooms and wild rice, topped with fresh parmesan

Nut roast filled with leeks, chestnut mushrooms and red onion accompanied by a vegan gravy

Wild Mushroom Risotto, an array of wild mushrooms with tender risotto rice finished with parmesan shavings

Onion & Potato Tart. Short pastry crust lined with pesto and filled with creamy dauphinoise potatoes & cheese topping, served with a homemade tomato relish

Fragrant Thai red curry, bursting with oriental flavours and served with basmati rice.



Wedding Breakfast - Menu Selector

Dessert:

Fruits of the forest Pavlova. Crisp meringue and whipped cream tower with a mixed berry compote and finished with red fruit coulis

Chocolate Box. Individual French all butter shortbread topped with layers of delicious Belgian mousse, caramel filling and caramel cream. Coated with a velvet chocolate dusting and gold dust finish

Tarte au Citron, served with a scoop of creamy vanilla ice cream and a lemon and Cointreau sauce

Homemade baked strawberry cheesecake, topped with prosecco soaked strawberries and finished with a light strawberry sauce

Homemade sticky toffee and apple crumble served warm crème anglais

Duo of chocolate tarte, a dark chocolate filled tarte topped with a white chocolate ganache, finished with a dusting of cocoa and served with pistachio ice cream

Homemade raspberry and almond frangipane, finished with a scoop of Norfolk's favourite Ronaldo vanilla seed ice cream.

Rich and decadent Belgian chocolate truffle with a soft centre of white chocolate, coffee, Tia Maria and whisky

Crème Brûlée. Set vanilla cream topped with crunchy caramelized sugar and fresh berries served with a shortbread biscuit

Red velvet trifle, layers of red velvet sponge, lightly whipped cream, vanilla custard and tipsy raspberries finished with chilled flakes of chocolate

Profiteroles. Choux pastry buns filled with fresh cream, smothered in hot chocolate sauce accompanied by vanilla ice cream

Fresh Ground Coffee or Tea included

Children under 10yrs eating from above menu = half price, children in highchairs = free
Or choose from our children's menu (see Page 8)

(V) Suitable for Vegetarians

If you have any special dietary requirements please advise a member of staff.



Wedding Breakfast – Children's Menu

Starter:

Please choose from either, a warm bread roll, garlic bread or a half portion of your selected wedding breakfast starters

Main course:

Please choose a maximum of two from the following options.

Local butchers sausages, served with mashed potatoes, peas and gravy

Battered chicken breast chunks, served with chips or new potatoes, beans and tomato ketchup

Cod goujons, served with chips or new potatoes, peas and tartare sauce

Roasted chicken, served with roast potatoes, vegetables and gravy

Tomato and herb pasta, topped with grated cheese and served with garlic bread

Mini Margherita pizza, served with chips or new potatoes and salad

Dessert:

Please choose from either, a chocolate or strawberry ice cream sundae or a half portion of your selected wedding breakfast desserts

Childs menus – 3 Courses for £17.00

Wedding Breakfast - Hog Roast

This menu is an excellent choice for couples who prefer a slightly more informal approach to a seated wedding breakfast and can be chosen as an alternative to the menu selector. It is ideal for summer weddings but can be offered all year round.

Includes table linen, place settings and table service. The main course ONLY is self-service.

Starter - Choose one from the Menu Selector

Main Course

Delicious Norfolk pig, spit roasted on site for a minimum of eight hours for that unique flame grilled taste Served with a selection of apple sauce, sage and onion stuffing and crunchy crackling.

Full salad bar selection (see page 10) including Salads, pickles, new potatoes, French bread

Dessert - Choose one from the Menu Selector

Fresh ground Coffee and tea.

£47.50 per person



Wedding Breakfast—Barbeque

Starter - Choose one from the Menu Selector

Main Course

Choose three meats from:

Beef burgers
Pork and apple burgers
Local butchers sausages
Barbeque ribs
Minted lamb kebabs
Steak kebabs
Cajun or barbeque sauce marinated chicken
Vegetarian options available on request

Salads, pickles, new potatoes, French bread (See full Salad Bar Selection page 10)

Dessert - Choose one from the Menu Selector

Fresh ground Coffee and tea.

£47.50 per person

Wedding Breakfast - Two Course Carvery

The two course carvery menu is available for 4.00pm ceremonies (Sunday – Friday)
Perfect for summer weddings, this menu is designed to offer your guests lots of choice on the day.

Choose two meats from:

Whole Ham slow cooked with a demerara and English mustard glaze
Roasted Norfolk turkey crown
Roast topside of beef
Roast loin of pork
All Carved at the Buffet table

Also includes whole poached salmon infused with lemon, balsamic and bay leaves
Prawn platters,
Salads, pickles, new potatoes, French bread (See full Salad Bar Selection page 10)
Full salad bar selection

Choice of two desserts from menu selector
Fresh ground coffee and tea.

£39.00 per person

Three course option available at £47.50 per person



Salad Bar Selection

The Salad Bar is included in the Cold Meat Carvery Menus and comprises of;

Bowls of crisp green Salad
Platters of Tomatoes
Sliced Cucumber
Spring Onions
Radishes
Peppers Red/Yellow & Green
Celery

Two varieties of Homemade Quiches e.g;

Quiche Lorraine
Broccoli & Stilton
Cheese & Tomato
Cheese & Onion

Vegetarian Nut roast

Bowls of coleslaw
Potato Salad
Waldorf Salad
Sweet corn
Beetroot
Thai noodle salad
Pasta in Mediterranean Sauce
Egg Halves
Selection of Pickles, Dips & Dressings

Boiled salad Potatoes
Hot French Bread & Butter

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Evening Buffet

Selection of white and wholemeal sandwiches with a variety of fillings;
Ham, Beef, Turkey, Egg, Cheese, Tuna

Trio of vegetable dim sum - money bags, vegetable gyozas spring rolls with a sweet and sour dip

Hot potato wedges with sour cream and chive dip

Warm Tortilla chips layered with salsa, guacamole, sour cream and melted cheese

Hot cocktail sausages in a mild wholegrain mustard

Tempura battered prawns with a Thai sweet chilli dip

Thai red curry marinated chicken skewers

Homemade Sausage Rolls

Battered prime chicken breast chunks with a tangy sweet and sour dip

Mini samosa selection, paneer tikka masala, chana dal and Punjabi

Mixed Dips & Crudités (Celery, Carrot & Spring Onion)

Vegetable Spring rolls & hoisin sauce

Selection of pizzas

Spinach and feta goujons

Short crust and puff pastry mini chicken and bacon pies

Warm parmesan cheese straws

Selection of mini quiches, cheese and onion, mushroom and roasted vegetable

Finger buffet selections will include a selection of sandwiches + the items of your choice as follows:

5 items - £13.75

6 items - £14.50

7 items - £15.25

8 items - £16.50

9 items - £18.50

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Evening Buffet Menus

Bacon Butties and Chip Cones

£9.95 per person

Lightly floured white baps filled with unsmoked back bacon
Served to your guests with a choice of strips of brie and cranberry compote or tomato and brown sauce
Cones of chunky chips

Cod Goujons and Chunky Chips

£9.95 per person

Beer battered cod goujons with tartar sauce or tomato ketchup
Chunky chips served to your guest in an individual newsprint fish and chip box

Hotdogs and Burgers

£9.95 per person

Beef burgers and hotdogs served hot from the BBQ
Fried onions and mustard and selection of sauces

Barbeque with Salad Selection

£16.50 per person

Pork and apple burgers
Cajun marinated chicken breast
Barbeque spare ribs

Including the following salad selection:

Fried onions and selection of sauces

Mixed Salad with cherry tomatoes cucumber, peppers in classic vinaigrette

Coleslaw & Potato Salad

Cold Pasta in a creamy tomato and pesto sauce

Selection of Dips / Pickles

Thai noodle salad

Hog Roast

£12.50 per person

Delicious, spit roasted Norfolk pig, served in a bap with a selection of apple sauce, sage and onion stuffing and crunchy crackling

Add mixed salad, coleslaw, potato salad, pasta salad and Thai noodle salad
(minimum covers 70 apply)

£4.00 per person

All menus offer vegetarian alternative

100% catering applies to the above menus, with the exception of Finger Buffet menus



Drinks Package

Welcome Drink – Choose two:

Bucks Fizz
Prosecco
Glass of Red or white or Rose wine
Chilled bottled beer, choose from either Corona, Becks, Budweiser,
Refreshing Pimms Cocktail with mint and cucumber

Wine with the meal plus a top up

All guests will be offered the choice of our House Red, White or Rosé with their meal plus a top up.
Non-alcoholic alternatives available.
Jugs of iced water on tables

Prosecco Toast

£15.00 per head

Upgrade to Champagne + £3.00 per person
For alternative wines please enquire

Cheese Station

A delicious addition to your evening reception. This cheese board, style buffet offers a selection of English and Continental cheeses. Perfect for large or small parties. A great way to get guests mingling

Blue Stilton
Brie
Red Leicester
Wensleydale and cranberry
White stilton and apricot
Mature cheddar
Crackers and crusty French bread
Celery and grapes
Pickles and chutney
£7.50 per head minimum 50 persons

Candy Station

Delight everyone, young and old with a selection of sweets to pick and mix at your celebration. This memorable addition to your day can make an excellent alternative to individual wedding favours and is also a wonderful way to indulge your evening guests.

A selection of traditional and retro sweets in beautiful hessian and lace decorated glassware, presented in vintage picnic hampers

£175.00 per 100 people