





## *Wedding Package 2020*

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 in 2019 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.

## *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 2020 is £950.00. 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**