



# The Old Rectory

C O U N T R Y   H O U S E   H O T E L





## *Wedding Package 2018*

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.



## *Licensed for Civil Ceremonies*

The Old Rectory Hotel is fully licensed for the Solemnization of Marriage. Civil ceremonies in 2018 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 2018 is £775.00. 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 £700.00.

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-coordinator 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 every bride and groom 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.

### **Balloons**

Co-ordinating helium balloons (bunches and balloon arch) can also be offered 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 a 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

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

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

Aromatic shredded duck combined with cucumber, spring onion, coriander and hoisin sauce set in wonton cups and finished with crispy seaweed

Crisp, slow roasted belly of pork accompanied by a real ale and apple chutney and a vibrant pea shoot and radish salad

Rustic whole camembert cheese, oven baked in the box and served with a side of griddled French bread and lightly spiced tomato chutney

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:**

Pan seared and oven roasted chicken supreme with either: **£39.75**  
 Bacon wrapped chipolata with sage and onion stuffing and gravy Or a sauce of your choice.

Papworth Butcher's award winning sausages resting on creamy chive mash, **£37.50**  
 caramelized red onion chutney and served with an onion and Woodforde's real ale gravy

Barbary duck breast fillet with a rosemary, redcurrant and masala jus, topped with **£42.25**  
 parsnip crisps.

Salmon Almost Encroute. Salmon fillet and asparagus shoots partially wrapped in puff pastry **£42.00**  
 and accompanied by classic hollandaise sauce finished with fresh lemon and crispy rocket

Slow cooked braised Lamb Shank with a rich and creamy dauphinoise gratin. Served with red **£44.50**  
 wine, rosemary and balsamic jus.

Grilled red snapper fillet set on a bed of fine green beans, served with citrus and coriander **£42.95**  
 Butter, fresh wedge of lemon and topped with crisped snapper skin.

Roast belly of pork with seasoned crispy crackling, set on a ménage of roasted vegetables with **£41.75**  
 a cider, apple and whole grain mustard sauce.

Locally sourced sirloin of beef, slow roasted with rosemary and thyme and served Yorkshire **£46.50**  
 puddings and gravy.

Tornados of beef. Tender noisettes of beef fillet, pan seared and served with a caramelized **£49.50**  
 red onion and red wine reduction topped with parsnip crisps

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

### **Vegetarian Main Course: **£36.00****

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

Nut Roast, mixed nut & vegetable loaf served with a tomato relish

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 green curry, bursting with oriental flavours and served with basmati rice.



## *Wedding Breakfast - Menu Selector*

### **Dessert:**

Raspberry Pavlova. Crisp meringue and whipped cream tower scattered with fresh raspberries and finished with red fruit coulis

Tarte au Citron, served with a scoop of creamy vanilla ice cream and tangy lemon drizzle

Homemade cheesecake with a crunchy biscuit base and a choice of fruit toppings. Choose either: Strawberry, white chocolate and raspberry, forest fruits, lemon and lime

Delicious homemade toffee, apple and granola crumble served warm crème anglais

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

Homemade raspberry and almond frangipane, lightly warmed and finished with Ronaldo's favourite Norfolk ice cream.

Rich dark and robust 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

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

### **Fresh Ground Coffee or Tea included**

Children under 10yrs eating from above menu = half price, children in highchairs = free  
Bespoke children's menus on request

(V) Suitable for Vegetarians

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



## *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.

Salads, pickles, new potatoes, French bread (See full Salad Bar Selection page 8)

**Dessert** - Choose one from the Menu Selector

Fresh ground Coffee and tea.

**£37.95 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 Salad Bar Selection)

Full salad bar selection

Choice of two desserts from menu selector

Fresh ground coffee and tea.

**£34.50 per person**

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## *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  
Fragrant Rice  
Pasta in Mediterranean Sauce  
Egg Halves  
Selection of Pickles, Dips & Dressings

Hot Baby Boiled Potatoes  
Hot French Bread & Butter

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## *Evening Finger Buffet*

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

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

Hot potato wedges with sour crème and chive dip

Warm Tortilla chips laced with salsa and melted cheese with chilli relish

Loaf filled with hot cocktail sausages in a mild wholegrain mustard

Tempura battered prawns with a Thai sweet chilli dip

Piri piri chicken split sticks

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

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

5 items - £12.95

6 items - £13.75

7 items - £14.50

8 items - £15.50

9 items - £17.50

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## *Evening Buffet Menus*

### *Bacon Butties and Chih Cones*

**£11.50 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  
(Vegetarian alternative also available)  
Cones of chunky chips  
Exotic fruit platters

### *Cod Goujons and Chunky Chips*

**£9.00 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  
vegetarian option – sweet potato and curry bites and a sour crème and chive dip

### *Hotdogs and Burgers*

**£9.00 per person**

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

### *BBQ with Salad Selection*

**£16.50 per person**

Pork and apple burgers and Cajun marinated chicken breast  
BBQ spare ribs  
Served hot from the Bar-B-Que

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  
Fragrant rice  
All menus offer vegetarian alternatives

### *Hog Roast*

**£11.50 per person**

Delicious, spit roasted Norfolk pig, served in a bap with a selection of apple sauce, sage and onion stuffing and crunchy crackling.  
Optional salad items can be added at an extra charge  
(minimum covers 70 apply)

100% catering applies to the above menus, with the exception of the Bacon Butties and Finger Buffet menu.



## Drinks Options

Second glass of table wine offered at no additional cost if all three drinks are selected.

### Welcome Drink

The first drink is usually offered after the ceremony or on arrival if having a church wedding. Choose one from:-

<b>Bucks Fizz</b> Chilled Sparkling wine with orange juice	<b>£4.00</b>
<b>Glass of Red, White or Rose Wine</b> No.1 from wine list below	<b>£4.10</b>
<b>Chilled bottled beer</b> , choose from either Corona, Becks, Budweiser,	<b>£4.00</b>
<b>Refreshing Pimms Cocktail</b> with mint and cucumber,	<b>£4.50</b>
<b>Pink Bubbly</b> , Cava Rosada Brut or Spumante Rosé	<b>£4.70</b>
<b>Sloegasm</b> , An exquisite blend of sparkling wine and sloe gin, a great party aperitif	<b>£5.90</b>

### Wine with the meal

All guests will be offered the choice of red or white wine with their meal. Please choose one option;

1. W ② <b>Sauvignon Blanc, Finca El Picador (Chile)</b> Fresh and lively with classic sauvignon flavours.	<b>£4.10</b>
R ② <b>Merlot, Finca El Picador (Chile)</b> Rounded berry flavours with a touch of oak	
R ② <b>Zinfandel Blush, Willowood (USA)</b> Off-dry with juicy flavours of melon and candyfloss	
2. W ① <b>Chardonnay, Murphy (Australia)</b> Easy drinking tropical fruit flavours with a smooth, ripe finish	<b>£4.10</b>
R ② <b>Malbec / Shiraz, Las Manitos (Argentina)</b> A popular blend with bags of blackcurrant fruit and a hint of spice	
3. W ① <b>Pinot Grigio, Zonin (Italy)</b> Delicate, bright and just off-dry in style, easy to drink	<b>£4.40</b>
R ② <b>Pinot Noir Reserve, Nostros (Chile)</b> Silky soft with a velvety finish – perfect partner for turkey or game	
4. W ② <b>Chardonnay, Henri de Richemer (France)</b> Complex and intense, aromas of citrus and dried fruit blend with notes of vanilla	<b>£4.50</b>
R ③ <b>Shiraz, Murphy (Australia)</b> Subtly integrated oak balanced with ripe plums and blackberries, this wine has excellent structure and length	
5. W ① <b>Chablis A.C. Domaine Fourrey (France)</b> Elegant, ripe chardonnay traditionally made by a small family producer	<b>£5.10</b>
R ③ <b>Ripasso Valpolicella Classico, Zonin (Italy)</b> A robust, voluptuous red to enjoy with big meaty dishes	

## *Toast Wine*

### **Sparkling Wine / Champagne**

Traditionally served before the speeches as a toast wine. Please choose one;

- |     |  |              |
|-----|--|--------------|
| 19. | <b>② Prosecco Frizzante Cortesia (Italy)</b> A delightful off-dry sparker with light sparkle and fresh fruit flavours.                                       | <b>£4.40</b> |
| 20. | <b>① Prosecco Spumante (Italy)</b> A lively refreshing wine full of bright candied fruit flavours with background floral notes                               | <b>£4.90</b> |
| 21. | <b>① House Champagne, Claude Baron</b> Elegant, classic blend with a biscuity nose and full, rounded palate  | <b>£7.70</b> |
| 22. | <b>④ Champagne Verve Cliquot, Demi-Sec</b> A mellow, semi sweet sensation. Rich golden colour with a fine effervescence and aromas of ripe fruit and brioche | <b>£7.95</b> |

### **Pink Champagne/ Sparkling Rosé**

- |     |   |              |
|-----|---|--------------|
| 23. | <b>③ Rosé Spumante Cuvée 1821 (Italy)</b> Lovely, pale peach tones with a delicate, lively mousse. Light and fruity with just a hint of sweetness | <b>£4.80</b> |
| 24. | <b>② Champagne Baron, Cuveé Perle Rosé</b> Classic blend with a delicate salmon pink colour and a refreshing palette of summer fruits             | <b>£5.95</b> |

#### **White Key**

- ① = Dry
- ② = Medium-Dry
- ③ = Medium
- ④ = Sweet

#### **Red Key**

- Soft = ①
- Medium = ②
- Full = ③



*For that extra special touch why not add. . . .*

### *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  
Crusty French bread  
Celery  
Grapes  
Pickles and chutney

**£4.95 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.

Includes a selection of 10 traditional and retro sweets in beautiful glassware, scoops and bags and co-ordinating ribbon to decorate.

Strawberry Bon Bons  
Love hearts  
Cola Bottles  
Fruit Pastilles  
Mini Chocolate eggs  
Flying saucers  
Pink and white marshmallows  
Cherry on a leaf  
Foam Hearts

**£125.00 per 100 people**

(10kg of sweets as above = 200g per person for 50 people or 100g per person for 100)

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