



**CALEY
HALL
HOTEL**

OLD HUNSTANTON, NORTH NORFOLK
www.caleyhallhotel.co.uk

WEDDING BROCHURE



Hotel Venue

Caley Hall Hotel offers the perfect setting for your dream wedding reception, situated in the quiet town of Old Hunstanton Norfolk just minutes away from St Mary's Church. The beautiful open beach just a short walk away hosts the perfect place for some stunning wedding pictures. Our patio area is the perfect place for arrival drinks and canapés if the sun is shining and our stylish restaurant can cater for up to 70 people with a further 50 evening guests.

Our 38 bedrooms, bar, lounge and restaurant will become your mansion offering you the freedom to put your special touches to every aspect. Whether you wish to be completely in charge and do everything yourself or if you would prefer to let our wedding planner organise everything for you we will ensure every aspect of our service meets your requirements.



Included on the day

Complimentary bed and breakfast in our master suite for the happy couple, arrival from 11.30am
The services of our wedding team
Use of grounds for photos
Use of our cake knife
Extensive car parking



Accommodation

Caley Hall has 38 bedrooms including a master suite, two luxurious junior suites, and several family units accommodating up to seven people. All rooms must be accommodated by wedding guests or a standard hotel package charge will be applied (see costs below).

The bridal accommodation has a separate lounge area and bathroom with whirlpool bath, this is the perfect place to get ready with your bridal party on the day of the wedding. This room will be available from 11.30am.

If any guests would like to stay extra nights we offer a 10% discount on our room rates. Check in on the day is from 3pm but we will try to accommodate early check in wherever possible if booked in advance. Check out on the day of departure is at 10.30am.



Costs

If all 38 rooms are sold at the 'price per room' rates below there is no charge for the hotel*, if any rooms are to be unoccupied there will be a total cost fee minus the rooms booked. If nobody stays at the hotel then the total hire cost charge applies. Unfortunately we do not accommodate weddings during July, August and September.

Saturday Weddings	Price per room	Total Hire Cost
January	£105	£3500
February	£105	£3800
March	£119	£4500
April to June	£135	£5000
October	£119	£4500
November to December	£99	£3500

Sunday - Friday	Price per room	Total Hire Cost
January	£85	£3000
February	£85	£3000
March	£99	£3750
April to June	£115	£4300
October	£99	£3750
November to December	£79	£3000

*these rates do not include food and drink. Three course wedding breakfast available from £30 per head, see menu options below.

*A minimum number of guests may be required during peak season.

Menu - Option 1

Three course dinner from £30 - £35pp

Choose from

Starters

Homemade seasonal soup, freshly baked bread and butter **V**

Honey glazed ham hock, apple, mustard, parsnip, picked mushrooms, dressed leaves **GF**

Fresh water crayfish cocktail, avocado puree, baby gem lettuce, confit tomatoes, sauce Marie rose **GF**

Fish cake, wilted spinach, herb veloute

Mains

Roast sirloin of Norfolk beef, crispy roast potatoes, seasonal vegetables, Yorkshire pudding, pan gravy

Pan seared breast of local chicken, potato mousseline, fine beans, broccoli, red wine jus **GF**

Pan fried pave of salmon, new potatoes, sun blushed tomatoes, spring onion, herb dressing **GF**

Tart fine or warm potato, aubergine caviar, halloumi, coriander **V**

Desserts

Chocolate brownie, mint chocolate ice cream, chocolate sauce

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Crème brulee, shortbread, berries **GFA**

Strawberry Eton mess **GF**



Menu - Option 2

Three course dinner from £37.50 - £40pp
Choose from

Starters

Smoked salmon, confit smoked salmon, horseradish mascarpone, salad of herbs, lemon dressing **GF**

Goats cheese salad, baby beetroot, hazelnuts, micro cress **GF V**

Pan fried scallops, black pudding, pea puree, crispy pancetta

Smoked duck breast, apple, walnuts, silver skin onions, croutons **GF**

Mains

Duo of pork, braised belly, fillet, apple, savoy cabbage, smoked mash, cider jus

Pan roasted duck breast, crispy leg croquettes, cherries, almonds, kirsch jus **GF**

Seared sea bass fillet, spinach, Jerusalem artichoke puree, chorizo cassoulet

Smoked Dapple red onion pithivier, tender stem broccoli, butternut squash, sautéed chestnuts **V**

Desserts

Pistachio and olive oil cake, raspberry jelly, crushed pistachios, raspberry ice cream

Chocolate assiette, brownie, truffle, cookie, tart, passionfruit, mango sorbet

Brown sugar panna cotta, granola, blueberries, honeycomb

Mascarpone and citrus cheesecake, orange gel, cinnamon dough balls

Selection of fine Norfolk cheese, crackers, grapes, apple and sultana chutney, quince jelly **£2 supplement pp**



Evening Buffet Options

British and local cheese selection, grapes, celery, biscuits	£6pp
Selection of sandwiches (white and granary bread)	£5pp
Bacon rolls	£5pp
Finger buffet	£10pp
Selection of cold meats, pate, cheese, pickles and bread	£10pp

Drinks Package - Option 1

A glass of prosecco, bucks fizz, or mulled wine per person on arrival (non-alcoholic alternatives available).

One glass of house red or white wine per person served with the wedding breakfast. Glass or prosecco per person for the toast.

£14.50 per person

Drinks Package - Option 2

A glass of champagne or pimm's per person on arrival (non-alcoholic alternatives available).

Half a bottle of house red or white wine per person served with the wedding breakfast. A glass of champagne per person for the toast.

£21.50 per person

Or choose from our recommendations below to make your own drinks package.

Aperitifs

Bucks Fizz	£5.50
A classic sparkling cocktail made with half sparkling wine and half orange juice	
Tosti Prosecco DOCG 20cl - Italy	£7.50
Well-balanced and refreshing, with a delicate almond note	
Baron de Villeboerg Brut NV - Champagne	£7.00
Apple and citrus fruit flavours with biscuit notes and fine, delicate bubbles	
Vina Lupina Pinot Grigio – Italy	£5.20
Bright light yellow, crisp and fruity with a floral nose, it's taste is fresh and long lasting	
Vina Lupina Pinot Grigio Blush - Italy	£5.20
This light, easy drinking rose wine has subtle red fruit flavours and a soft finish	
Pimms	£6.50
Mixed with lemonade and served with slices of seasonal fruit	
Sherry – Croft Original, Harveys Bristol cream or Tio Pepe	£2.50
The king of aperitifs	
St Clements	£3.30
Orange Juice and bitter lemon	

All prices are per glass and are inclusive of VAT

House Recommendations

Champagne and Sparkling Wine

Tosti Prosecco DOCG - Italy £25.00

Well-balanced and refreshing, with a delicate almond note

Baron de Villeboerg Brut NV - Champagne £40.00

Apple and citrus fruit flavours with biscuit notes and fine, delicate bubbles

White Wine

Jackalberry Sauvignon Blanc - South Africa £17.00

Full of tropical fruit flavours with aromas of white peach and nectarine

La Serre Chardonnay - France £21.00

Peach and tropical fruit on the nose with refreshing pineapple notes and crisp lemon acidity on the finish

Vina Lupina Pinot Grigio – Italy £19.50

Bright light yellow, crisp and fruity with a floral nose, it's taste is fresh and long lasting

Rose

Vina Lupina Pinot Grigio Blush - Italy £19.50

This light, easy drinking rose wine has subtle red fruit flavours and a soft finish

The Gumnut Rose - Australia £19.00

A red fruit melange topped off with a sprinkling of vanilla pod

Red Wine

Jackalberry Cabernet Sauvignon - South Africa £17.00

Full of blackberry and blackcurrant flavours with a touch of sweet spice on the nose

Old Press Shiraz - Australia £18.00

A good ripe tannin structure, friendly and approachable, with rich plum and red berry fruit

La Croix Merlot Grenache- France £19.50

Fresh and subtle with black olive, herbal and mineral, cherry meaty flavours

Hotel Cancellation Policy

- Provisional bookings can be held for up to 2 weeks after which a non-refundable deposit of £500 will be required to secure your date. If the deposit is not received the hotel reserves the right to release the date. Deposits are non-refundable but can be held against a future booking and will be deducted from the final invoice.
- The minimum number of guests booked for at the time of paying the deposit will be the minimum number of guests charged. Final numbers must be confirmed at least 7 days in advance. Should these figures reduce within the 7 days prior to the event the hotel reserves the right to charge 100% of the charge per head for non-attending guests.
- 12 weeks prior to the event a further 50% of the estimated total amount is to be settled and 28 days prior to the event the final balance is to be settled.
- In the event of a cancellation at least 12 weeks prior to the event your deposit will be retained, between 12 weeks and 28 days the 50% paid will be retained and if cancelled within 28 days the full amount will be retained by the hotel.
- for room bookings non arrivals or cancellations by guests without 24 hours' notice will be charged the full first night's stay. Any cancellations prior to that will be added back onto the final hire charge.

Terms and Conditions

- A signed copy of the terms and conditions will be deemed by the hotel as confirmation of the customers' acceptance.

Methods of payment

- Payment methods must be agreed at the time of booking.
- Payments must be made on receipt of the invoice.
- In the event of an outstanding balance on the account this is payable by the customer prior to leaving the hotel, the customer is responsible for checking and settling all accounts.
- Caley Hall Hotel Ltd reserve the right to increase prices in the event of circumstances beyond its control, e.g a VAT increase

Hotel bedrooms

- Rooms are available from 2pm on the day of arrival unless alternative arrangements have been agreed. Early check-in may be available if booked in advance.
- All rooms must be vacated by 10.30am on the day of departure unless alternative arrangements have been made in advance, a charge may be applied for late checkout.

Cancellation by the Hotel

- The hotel may cancel the booking if any part of the hotel is closed due to fire, alteration, employee dispute, or by order of any public authority
- If the customer does not pay invoices within 14 days of receipt
- If the customer fails to adhere to any of the terms and conditions of the hotel.
- If the general manager decides it may prejudice the reputation of the hotel
- In the event of cancellation by the hotel all advance payments will be refunded, but the hotel has no further liability to the customer.

Liability

- The hotel will not accept liability to customers for loss or damage to property.
- The customer should assume responsibility for any damage caused by any of the guests.
- The customer should ensure that all guests comply with security and fire regulations and behave accordingly to avoid jeopardising the liquor license of the hotel.

Definitions

- "The Hotel" is Caley Hall Hotel Ltd, Old Hunstanton Road, Old Hunstanton, Norfolk PE36 6HH
- "The Customer" or "You" is the person who signs the terms and conditions and enters into the contract
- "Guests" all people attending the event

The logo for Caley Hall Hotel is a blue square with the words "CALEY HALL HOTEL" in white, bold, uppercase letters, stacked vertically in the center.

CALEY HALL HOTEL

A family run business full of character and country charm!

Old Hunstanton Road

Old Hunstanton

Norfolk PE36 6HH

Tel: 01485 533486

Fax: 01485 533348

mail@caleyhallhotel.co.uk

www.caleyhallhotel.co.uk