



**CALEY
HALL
HOTEL**

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

WEDDING BROCHURE

Hotel Venue

Situated in the quiet village of Old Hunstanton, Norfolk the original manor house dates back to 1648 and was home to the Le Strange steward from 1842-57. The stables and outbuildings were converted in 1976 to provide thirty eight chalet style rooms, a restaurant, bar and lounge. Today Caley Hall is a stunning venue with beautiful patio areas, tastefully decorated bedrooms, a relaxing bar and lounge and an AA rosette awarded restaurant catering for up to seventy guests for the ceremony and wedding breakfast and a further fifty evening guests.

Weddings at Caley Hall give you exclusive use of the venue allowing you the freedom to put your special touches to every aspect of your day. A ten minute walk takes you to the sand dunes and beautiful open beach at Old Hunstanton where the perfect photo opportunity awaits.

Accommodation

Caley Hall has thirty eight bedrooms including the master/bridal suite, two junior suites, and several family units accommodating up to seven people. For exclusive use all rooms must be accommodated by wedding guests or a standard hotel package charge will be applied (see costs overleaf).

The bridal accommodation is complimentary on the night of the wedding and has a separate lounge area and large bathroom, 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 or can also be booked for the night prior to the wedding.

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.

Wedding Ceremony

Caley Hall is an approved venue for wedding ceremonies and civil partnerships. More information about costs and booking can be found at www.marryinnorfolk.co.uk

We recommend confirming that a registrar is available on your chosen date before paying a deposit.

Costs

If all 38 bedrooms are sold at the 'price per room' rates below then the 'total hire cost' does not apply, venue hire is free*, if any bedrooms are to be unoccupied then the 'total hire cost' fee applies, 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 / February / March	£115	£4300
April to June	£155	£5800
October	£140	£5300
November to December	£120	£4500

Sunday - Friday	Price per room	Total Hire Cost
January / February	£95	£3500
April to June	£135	£5000
October	£120	£4500
November to December	£100	£3500

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

*children over 3 are charged at £20 per night including breakfast.

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

*the above rates are based on 2019 prices; a price increase of £5 per room per year applies.

Our recommended useful contacts

Photography - Craig Jacob Photography 07584 260946, www.craigjacob.co.uk

Photography - The Wedding Story Tellers 07806 441856, www.theweddingstorytellers.co.uk

Videography - Kelly Southby Films 07861 899770, kellysouthby@yahoo.co.uk

Flowers - Scent with Love 01485 535568, www.scentwithlove-hunstanton.co.uk

Disco - Keith Marshall Entertainments 01485 542372, www.keithmarshallentertainments.co.uk

Hair and Make-up - 01485 535376, www.theoldschoolhousehaircompany.co.uk

Book your wedding with the Norfolk Registration service, www.marryinnorfolk.co.uk

Book a renewal of vows, commitment celebration or marriage celebration
www.celebrateinnorfolk.co.uk

Wedding Breakfast Choices - 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**

Tartine of 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**

Wedding Breakfast Choices - 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 and 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**

Please note: if nothing above takes your fancy or you would particularly like a specific dish then we are more than happy to accommodate your needs wherever possible.

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 of prosecco per person for the toast.

£14.50 per person

Drinks Package - Option 2

A glass of champagne or pimms 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 overleaf to make your own drinks package.

Aperitifs

Bucks Fizz <i>A classic sparkling cocktail made with half sparkling wine and half orange juice</i>	£5.50
Prosecco Spumante, lunetta 20cl - Italy <i>Light and fruity with apple, peach and stone fruits</i>	£8.00
Pink Italian Spumante, Lunetta 20cl-Italy <i>Dry with red berry characters, soft and approachable</i>	£8.00
Pinot Grigio, La Delfina 175ml – Italy <i>Acacia flower aromas, a light fresh character and spice hints</i>	£5.20
Zinfindel Rosè, Burlesque White 175ml-USA <i>This light, easy drinking rose wine has subtle red fruit flavours and a soft finish</i>	£5.20
Pimms <i>Mixed with lemonade and served with slices of seasonal fruit</i>	£6.50
Sherry – Croft Original, Harveys Bristol cream 50ml <i>The king of aperitifs</i>	£3.00
St Clements <i>Orange Juice and bitter lemon</i>	£3.30

All prices are per glass and are inclusive of VAT

House Recommendations

Champagne and Sparkling Wine

Romeo Prosecco Spumante- Italy	£27.50
<i>Intense floral, rich apple, lemon and grapefruit characters, full bodied</i>	
Juliet Pink Spumante- Italy	£27.50
<i>Elegant citrus with wild strawberry and redcurrant flavours</i>	
English-Bolney Bubbly Brut NV- UK	£45.00
<i>Light and refreshing with a delightful elderflower creaminess</i>	
J Lemoine Brut NV, by Laurent Perrier-Champagne	£55.00
<i>Fruity and light with citrus notes and a lengthy finish</i>	

White Wine

Sauvignon Blanc, Tierra del Rey- Chile	£17.50
<i>Grapefruit, lime, gooseberry and melon characters with a herbaceous edge</i>	
Pinot Grigio, La Delfina -Italy	£20.50
<i>Acacia flower aromas, a light fresh character and spice hints</i>	
Verdejo, Vega de la Reina Rueda- Spain	£23.00
<i>Lively green citrus and melon notes with a lemon zing</i>	

Rose

Zinfindel Rosè, Burlesque white-USA	£19.50
<i>This light, easy drinking rose wine has subtle red fruit flavours and a soft finish</i>	
Rosè D Anjou, La Jaglerie-France	£22.50
<i>Fresh, fruity and aromatic with a soft medium dry aftertaste</i>	

Red Wine

Merlot, Tierra del Rey- Chile	£17.50
<i>Full of blackberry and blackcurrant flavours with a touch of sweet spice on the nose</i>	
Shiraz, Solander- Australia	£18.00
<i>Soft and fruity with spicy dark berry fruit flavours</i>	
Cabernet Sauvignon, 'The Churchyard'-South Africa	£19.50
<i>Roasted coffee and red berry aromas, firm yet silky</i>	

PLEASE NOTE: Wine list and costs are subject to change

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 3pm 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", and "HOTEL" stacked vertically in white, bold, sans-serif capital letters.

**CALEY
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HOTEL**

A family run business full of character and country charm!

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