



Caley Hall Hotel Wedding Information

Drink Package - Option 1 £14.50 per person

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. A glass of prosecco per person for the toast.

Drink Package - Option 2 £21.50 per person

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.

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

Canapes - £2 each

Beetroot cured salmon, mango salsa
Smoked trout and horseradish Bellini
Crayfish cocktail, avocado and Marie Rose sauce
Salt cod brandade, quails egg

Ham hock and soft-boiled quails egg
Corned beef, tarragon hash
Parma ham and chicken mousse ballotine
Confit duck and plum sauce tartlet

Mini leek and gruyere quiche
Mozzarella bites, toasted panko crumb
Blushed tomato and olive tapenade
Beetroot and feta

Menu 1 £30 per person

Starters

Seasonal soup, freshly baked bread and butter

Prawn or crayfish cocktail, avocado puree, Marie-Rose sauce

Ham hock terrine, piccalilli, crostini bread

Salted baked beetroot salad, candied walnuts, goats cheese and merlot dressing

Mains

Roast beef or pork roast potatoes, seasonal vegetables, Yorkshire puddings, pan gravy

Corn-fed chicken breast, herb polenta, spinach, olives, confit garlic, vine tomatoes

Roast salmon, new potato salad, peas, onions, gem lettuce

Nut roast, cauliflower steak, baby leaves

Desserts

Classic lemon posset, shortbread biscuit

Passionfruit and coconut cheesecake

Sticky toffee pudding, with a choice of toffee sauce, chocolate toffee sauce or salted caramel sauce

Bitter chocolate tart, vanilla vodka oranges

Menu 2 - £35 per person

Starters

Soy and honey glazed chicken drumsticks, Asian slaw, orange and sesame dressing

Beef hash, poached hens egg, hollandaise

Smoked salmon, brown bread and butter, lemon crème fraiche, soft herbs

Salad of chicory, apple, walnuts, blue cheese dressing

Mains

Roast lamb, roast potatoes, seasonal vegetables, Yorkshire puddings, pan gravy

Pork fillet, sage rosti, Chou croute cabbage, baby pears, red wine

Fillet of bass, Thai green risotto, bloody Mary sauce

Salt baked beetroot and goats cheese tart, salsa Verdi

Desserts

French apple tart, calvados anglaise

Brown sugar panna cotta, red wine poached fruit, granola

Poached pear, red wine mulled fruits

Chocolate and hazelnut brownie, warm chocolate sauce

Menu 3 - £40 per person

Starters

Anti pasti sharing platter (a selection of cured meats, blushed tomato, artichokes, pickled veg, focaccia)

Fish platter (smoked salmon, prawns, poached salmon, oysters, whelks

Scallops, garden salad, peas, broad beans, shoots, herb butter sauce

Open ravioli, aubergine capanata, toasted pine nuts, basil oil

Mains

Roast rump of lamb, hot pot potatoes, buttered cabbage, rosemary jus

Roast cod and parma ham, champ mash, confit plum tomatoes, rocket pesto

Whole plaice or fillet, lyonnaise potatoes, sprouting broccoli, anchovy butter

Aubergine & feta samosa, Bombay potatoes, mango chutney

Desserts

Iced vanilla parfait, fresh fruit, granola

Classic lemon tart, seasonal fruit

Prosecco jelly, marinated strawberries

Dark chocolate delice, smoked mascarpone, coffee pistachios

Evening Options

Option 1 - £7.50 per person

Pork rolls, apple sauce, stuffing, potato wedges

Option 2 - £6 per person

A selection of local cheeses, crackers, grapes, celery, chutney £6 per person

Option 3 - £10 per person

Red cabbage coleslaw, dressed salad, pasta salad, tomato and cheddar quiche,
A selection of sandwiches including beef and horseradish, ham and mustard,
smoked salmon and watercress, cheese and chutney

Optional extras £1 per person;

Vegetable spring rolls, chicken satay, sausage rolls

Chocolate and hazelnut brownie, orange, walnut

Meringue nests, fresh cream, seasonal fruit (£1.50 per person)

Option 4 - £13 per person

Red cabbage coleslaw, dressed salad, pasta salad, potato salad

Freshly baked bread, olives and feta,

Anti pasti platter of parma ham, chorizo, artichokes, olives, sun blushed tomatoes

Optional extras £1.50 per person;

Crab, spring onion and chilli quiche

Apple and black pudding sausage rolls

Savoury profiteroles

Profiteroles, dark chocolate and coffee pastry cream

Lime, orange or lemon curd tartlet, torched meringue (£2 per person)

All meals are freshly prepared in our kitchens and where possible all ingredients are locally sourced.

For more information about food allergies and intolerances please speak to a member of staff.

Aperitifs

Bucks Fizz	£5.50
A classic sparkling cocktail made with half sparkling wine and half orange juice	
Prosecco Spumante, Lunetta 20cl - Italy	£8.00
Light and fruity with apple, peach and stone fruits	
Pink Italian Spumante, Lunetta 20cl-Italy	£8.00
Dry with red berry characters, soft and approachable	
Pinot Grigio, La Delfina 175ml – Italy	£5.20
Acacia flower aromas, a light fresh character and spice hints	
Zinfindel Rosè, Burlesque White 175ml-USA	£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 50ml	£3.00
The king of aperitifs	
St Clements	£3.30
<i>Orange Juice and bitter lemon</i>	

All prices are per glass and are inclusive of VAT

House Recommendations

Champagne and Sparkling Wine

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

White Wine

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

Rose

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

Red Wine

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

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