

Weddings at Congham Hall...

Congratulations on your engagement and thank you for considering Congham Hall, a unique venue for your special day.

With a highly experienced team at the helm and a dedicated wedding planner to guide you through every detail and decision you need to make, we will make your day as perfect as you could imagine. Bringing all the elements together, it is our job to make sure you take away the memories to last you a lifetime.

Ceremonies

Congham Hall is licensed for Civil Weddings in our Writing Room. You will need to contact the registrar directly to see that they are available on the day you are considering for your wedding and they will charge you a separate fee for conducting the ceremony itself. Wedding ceremonies can be conducted on any day of the week for a maximum of 20 guests.

Wedding Breakfasts

The Writing Room situated on the quietest corner of the house, is decorated in dark purple and has open views of the lawns and parkland. Exclusive use of the Writing Room is available throughout the year from 10.00am until 11.00pm

Within the hotel, the beautifully light and airy Restaurant at Congham Hall, with its two glass skylights, has large French windows leading directly onto the terrace and beyond it, the lawns and parkland and seats up to 70 guests (for our Restaurant we request a minimum of 40 guests). Exclusive use of the Restaurant is available throughout the year from 12.00 noon until 5.00pm for your wedding breakfast only. The Restaurant is not suitable for a wedding ceremony. If you wish to have an evening reception, this would need to take place at an alternative venue as Congham does not offer evening receptions.

	Maximum for Ceremony	Maximum for Sit Down Meal	Hire Cost
Writing Room	20	20	£350.00
Restaurant	N/A	40 to 55	£1475.00
		55 to 70	£975.00

For Weddings a voluntary 10% service charge is added to the total amount

Our Wedding Packages

Choose from a selection of extensive wedding packages to suit your individual requirements, simply add in the room hire fee;

All Wedding Packages include:

Printed table plan, place name cards and menus
Felt covered easel for presenting your seating plan
Round silver cake stand and knife to display your wedding cake
A dedicated wedding co-ordinator and banqueting manager to ensure the day runs smoothly

In addition to the above:

Bronze

£75.00 per person inclusive of;

A glass of sparkling wine or soft drink after your ceremony/on arrival
Menu allowance of £42.50 per person
Two glasses of wine specially selected by our food and beverage team to match your meal
A glass of sparkling wine for the toast
A Good House bedroom with full English breakfast and VAT for the bride and groom on their 1st anniversary

Silver

£95.00 per person inclusive of;

Two glasses of bucks fizz or chilled orange juice after your ceremony/on arrival
A selection of three canapés
Menu allowance of £49.50 per person
Half a bottle of wine specially selected by our food and beverage team to match your meal
A glass of chilled Sparkling Wine for the toast
A Better House bedroom with full English breakfast and VAT for the bride and groom on their 1st anniversary

Gold

£110.00 per person inclusive of;

Two glasses of Pimms or chilled orange juice after your ceremony/on arrival
A selection of five canapés
Menu allowance of £55.00 per person
Half a bottle of wine specially selected by our food and beverage team to match your meal
Half a bottle of still or sparkling mineral water
A glass of chilled Champagne for the toast
A Best Garden or Best House bedroom with full English breakfast and VAT for the bride and groom on their 1st anniversary

Menus

Please find below our suggested menus. We can serve a set menu or you are very welcome to offer your guests a choice, with a maximum of two dishes for each starter, main course and dessert. Amuse bouche and sorbets are to be set for the whole party. A pre-order and a seating plan will be required in advance. We are of course more than happy to cater for any special dietary needs.

Canapés

served during your drinks reception, priced three for £5, five for £8.50 or seven for £12,
all prices are per person

Salmon Rillettes, Dill, Croute
Vine Tomato, Feta, Basil, Sea Salt
Black Pudding, Sauté Potato, Crisp Pancetta, Fried Quail's Egg
Ham Hock Bon Bon, Tamarind Ketchup
Fish Goujon, French Fries, Tartare Sauce
Marinated Sea Bass, Orange, Coriander, Chilli, Crisp Plantain
Goats Cheese & Red Onion Wrap, Artichoke, Rocket
Gazpacho Soup, Crab, Olive Oil
Baked Potato, Sour Cream, Caviar, Mimosa, Chive
Serrano Ham, Manchego, Preserved Fig

Amuse bouche served before starters
priced at £2.75 per person

Leek and Potato Soup, Smoked Haddock, Chives
Gazpacho, Crab, Olive Oil
Cauliflower Soup, Gruyere Crouton
Celeriac Soup, Ham Hock
Chicken Consommé, Garden Herbs, Vermicelli

Sorbet served before main course
priced at £2.50 per person

Orange, Grand Marnier
Mango, Champagne
Lemon, Limoncello
Pear, Toasted Almonds, Poire William
Blackberry, Crème de Cassis

Starters

Smoked Salmon, Cromer Crab, Pickled Cucumber, Yoghurt, Dill	£12
Chicken Liver Parfait, Toasted Brioche, Grape Chutney, Leaf Salad	£ 9
Lobster Risotto, Bisque Sauce, Samphire	£12
Woodland Mushroom Salad, Quails Egg, Celeriac, Aged Balsamic	£ 9
Pot Roast Quail, Creamed Potato, Sauerkraut, Smoked Bacon	£ 9
Goats Cheese, Glazed Fig, Walnut, Onion Relish	£ 9
Prawn Salad, Mango, Lime, Chilli, Coriander, Sesame	£ 11

Main Courses

Roast Sea Bass, Pea Puree, Baby Leek, Wilted Greens, Velouté	£25
Poached Fillet of Sole, Butter Sauce, Brown Shrimp	£24
Pot Roast Duck Breast, Rosti Potato, Parsnip, Chard, Cherry	£24
Seared Fillet of Beef, Red Onion Marmalade, Gratin Potato, Girolle Mushrooms	£32
Rack of Lamb, Fondant Potato, Ratatouille, Roast Shallot, Vine Tomato, Basil	£26
Pot Roast Maize Fed Chicken, Champ Potato, Lemon, Thyme, Madeira Sauce	£23
Grilled Mediterranean Vegetables, Fondant Potato, Basil Pesto, Regato Cheese	£17

Desserts & Cheese

Chocolate Fondant, Malted Milk Ice Cream	£ 10
Lemon and Yoghurt Mousse, Orange, Pink Grapefruit, Thyme	£ 8
Raspberry Vacherin, Chantilly Cream, Mint	£ 8
Champagne and Elderflower Jelly, Pistachio, Clotted Cream Ice Cream	£ 10
White Chocolate Cheesecake, Dark Chocolate Sorbet, Ginger	£ 9
Cambridgeshire Burnt Cream, Vanilla, Lavender Shortbread	£ 8
Selection of Farmhouse Cheeses Water Biscuits, Grape Chutney	£10

Coffee

Columbian Filter Coffee or Tea Infusions	£ 3
Columbian Filter Coffee or Tea Infusions with Homemade Fudge	£ 5
Columbian Filter Coffee or Tea Infusions with a Selection of Petit Fours	£ 6

For the little ones..

For children aged under 12 years we offer the following package.
Simply choose the menu you wish to offer the children.

Children's wedding package **£25.00 per child**

A glass of juice on arrival
A three course meal
Two glasses of juice during the meal

Cantaloupe Melon
Serrano Ham

Plum Tomato Soup
Warm Bread

Cucumber and Carrot Sticks
Cream Cheese

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Pasta
Plum Tomato Sauce, Bolognaise Sauce or Buttered with Parmesan

Grilled Fish
Garden Peas, French Fries

Roast Chicken
Broccoli, Creamed Potato, Gravy

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Chocolate Brownie
Selection of Ice Creams and Sorbets
Greek Yoghurt, Berry Compote

Recommendations

We recommend the following people and services for your special day as we have either used them before or they have been recommended to us.

Flowers

Flower Corner

01553 774 544
www.cornerflorist.co.uk

Roz Hamilton Floral Design

07828 861563
www.hamiltonfloral.co.uk

Cake

Kirsty, Mother Krusty Cakes

01553 762583
www.motherkrustycakes.co.uk

Harpist

Music Makers, Xenia Horne

0800 975 1728
www.ukharpists.com

Photographers

Katherine Ashdown

01760 722 196 or 07870 335 738
www.katherineashdown.com

Keith Osborn

01328 856700
www.keithosborn.co.uk

Charlotte Leys

07805 169362
www.charlotteleysphotography.co.uk

James Powell Photography

07793 497672
www.jamespowellphotography.co.uk

King's Lynn Registry Office

www.marryinnorfolk.co.uk