



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

£80.00 per person inclusive of;

A glass of sparkling wine or soft drink after your ceremony/on arrival
Menu allowance of £50.00 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

£100.00 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 £55.00 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

£120.00 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 £60.00 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 at £2.00 per person

Cheese Sable, Vine Tomato, Mozzarella, Basil
Smoked Salmon Mousse and Quail Egg Tart
Goats Cheese and Red Onion Marmalade Wrap, Artichoke, Rocket
Pork Chipolatas, Honey and Sesame
Ham Hock Bon Bon, Piccalilli
Tuna Ceviche, Tortilla, Avocado, Lime, Coriander
Oysters 'Bloody Mary'
Chicken Liver Parfait, Toasted Rye, Chutney
Fish Goujons, Tartare Sauce

Amuse bouche served before starters **Sorbet** served before main course priced at £5.00 per person priced at £3.50 per person

*Jerusalem Artichoke Soup, Truffle Peach, Champagne Leek and Potato Soup,
Smoked Haddock Lime Granita
Mushroom Risotto, Poached Quail Egg Lemon, Limoncello Marinated Sea Trout, Radish,
Orange, Chilli Pear, Toasted Almond Beef Tartare, Melba Toast Blackberry, Crème de Cassis*

Starters

Grilled Quail, Champ Potato, Golden Raisin, Crisp Pancetta, Madeira £10 Pressed Ham Hock,
Cumberland Sauce, Pickled Carrot, Parsley £ 9 Baked Tomato Tart, Oregano, Chilli, Feta,
Rocket, Olive Oil, Sea Salt £ 9 'Congham's' Prawn Cocktail, Mayonnaise, Paprika, Baby Gem,
Lemon £11 Baby Beetroot, Goats Curd, Pickled Shallot, Hazelnut £ 9 Salmon Rilette,
Pumpernickel, Crème Fraiche, Micro Herbs, Lemon £11

Main Courses

Roast Rump of Lamb, Fondant Potato, Ratatouille, Glazed Shallot, Confit Garlic, Rosemary £29

Seared Sirloin Steak, Potato Gratin, Heritage Carrot, French Beans, Red Wine £29 Roast Pork Fillet,

Serrano Ham, Vine Tomato, Hasselback Potato, Courgette, Thyme £27

Pot Roast Free Range Chicken Breast, Woodland Mushrooms, Celeriac Puree, Rosti Potato, Baby Leek £27

Seared Fillet of Salmon, Butter Sauce, Cucumber, Dill, Jersey Royals £28 Roast Fillet of Brill, Pea

Puree, Potato, Spinach, Samphire £28

Grilled Mediterranean Vegetables, Baby Fennel, Piquillo Pepper, Aged Balsamic, Crisp Basil, Parmesan £20

Desserts & Cheese

White Chocolate Cheesecake, Blood Orange, Ginger, Honeycomb £10

Congham's 'Berry Mess', Chantilly Cream, Meringue, Pistachio, Strawberry Sorbet £9

Fine Apple Tart, Clotted Cream Ice Cream, Butterscotch Sauce £9

Cambridgeshire Burnt Cream, Lavender Shortbread, Raspberries, Lemon Balm £9

Opera Gateaux, Malted Milk Ice Cream, Chocolate Soil £9

Vanilla Pannacotta, Blackberries, Apple Gel, Granola £9

Selection of British Farmhouse Cheeses, Quince, Water Biscuits £12

Coffee

Columbian Filter Coffee or Tea Infusions £ 4

Columbian Filter Coffee or Tea Infusions with Chocolate Truffles £5

Columbian Filter Coffee or Tea Infusions with Congham's Fudge £ 5

Before ordering please speak to a member of our team if you have a food allergy or intolerance

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, Bolognese Sauce or Buttered with Parmesan

Grilled Cod
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

Tammy Happy Tiers 01553 762583

Harpist

Music Makers, Xenia Horne 0800 975 1728

www.ukharpists.com

Photographers

Katherine Ashdown 01760 722 196 or 07870 335 738

www.katherineashdown.com

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