

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 wedding ceremonies 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 ceremonies must take place by 3pm at the latest.**

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	£500
Restaurant	N/A	40 to 55	£1,600
		55 to 70	£1,000

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
Round silver cake stand and knife to display your wedding cake
A dedicated wedding co-ordinator to ensure the day runs smoothly

In addition to the above:

Bronze

£100.00 per person inclusive of;

A glass of sparkling wine or soft drink after your ceremony/on arrival
A three course menu of starter, main course and dessert, followed by tea and coffee
Half a bottle of wine specially selected by our food and beverage team to match your meal
A glass of sparkling wine for the toast
A Better House bedroom with full English breakfast for the bride and groom on their 1st anniversary

Silver

£135.00 per person inclusive of;

Two glasses of sparkling wine or soft drink after your ceremony/on arrival
A selection of three canapés
A five course menu of amuse bouche, starter, intermediate course, main course and dessert, followed by tea, coffee and chocolate truffles
Half a bottle of wine specially selected by our food and beverage team to match your meal
A glass of sparkling wine for the toast
A Best bedroom with full English breakfast for the bride and groom on their 1st anniversary

Gold

£170.00 per person inclusive of;

Two glasses of Champagne after your ceremony/on arrival
A selection of five canapés
A six course menu of amuse bouche, starter, intermediate course, main course, pre-dessert and dessert, followed by tea, coffee and chocolate truffles
A cheese course
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
An Orchard Cabin with full English breakfast 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, the intermediate course and the pre-dessert 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 £2.50 per person if not included in the package

Smoked Salmon, Pickled Cucumber, Creme Fraiche, Dill
'Caesar Salad', Parmesan, Anchovy
Avocado, Pickled Chilli, Coriander, Lime
Chipolatas, Honey and Sesame, Creamed Potato
Crispy Spiced Tofu, Ponzu
Serrano Ham, Pear, Agave Syrup
Vine Tomato, Mozzarella, Sea Salt, Micro Basil

Amuse Bouche served before starters
priced at £6.50 per person if not included in the package

Mulligatawny Soup, Smoked Haddock

Woodland Mushroom Risotto, Parmesan

Marinated Sea Trout, Soy, Chilli, Coriander, Lime

Starters

Roast Quail, Black Pudding Bon-Bon, Pea Puree, Golden Raisin, Crisp Pancetta

Smoked Salmon Terrine, Herb Butter, Rye, Leaf Salad

Grilled Crottin, Confit Tomato, Olive, Sourdough, Rocket

Seared Mackerel 'Nicoise', Quail Egg, French Bean, New Potato,
Red Onion, Aged Balsamic

Duck Liver Parfait, Fig Relish, Brioche, Leaf Salad

Burrata, Heirloom Tomatoes, Crisp Basil, Capers

Congham's Fishcake, Tartare Sauce, Sea Vegetables, Lemon

Intermediate Course served before main course
priced at £6.50 per person if not included in the package

Pear Sorbet, Almond, Poire William

Lemon Sorbet, Limoncello

Pea Risotto, Pine Nut, Mint

Main Courses

Braised Blade of Beef, Potato Gratin, Heritage Carrot, Grelot Onions, Horseradish

Slow Cooked Lamb, Ratatouille, Fondant Potato, Vine Tomato, Pesto

Pot Roast Free Range Chicken, Rosti Potato, Celeriac Puree,
Woodland Mushroom, Roast Shallot

Roast Pork Belly, Apple Sauce, Sauté Potato, Crisp Cavalo Nero, Thyme

Grilled Stone Bass, Boulangère Potato, Sauce Vierge, Samphire

Roast Fillet of Brill, Pea Puree, Potato, Spinach, Samphire

Roast Fillet of Salmon, Baby Fennel, Maris Peer Potatoes, Spinach, Orange, Dill

Butternut and Sage Ravioli, Toasted Hazelnut, Fontina, Chard,
Crisp Sage, Pumpkin Seeds

Pre-Dessert

priced at £7.50 per person if not included in the package

Affogato, Vanilla Ice Cream, Hazelnut, Espresso Lemon Sorbet, Limoncello

Congham's Kir Royale, Cassis, Champagne

Crème Caramel, Raisin Sec

Desserts and Cheese

Lemon and Yoghurt Mousse, Grapefruit, Orange, Thyme

Fine Apple Tart, Salted Caramel Sauce, Clotted Cream Ice Cream

Vanilla Cheesecake, Berry Compote

Spiced Orange and Almond Cake, Cream Cheese, Passion Fruit, Blood Orange

Cambridgeshire Burnt Cream, Raspberries, Pistachio Biscotti

Opera Gateau, Praline, Chocolate, Malted Milk Ice Cream

Baron Bigod, Lincolnshire Poacher, Burt's Blue and Golden Cross Cheeses
Sourdough Crackers

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 £30.00 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, Garlic Bread

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

The Fat Fairy

www.thefatfairycakes.co.uk

Harpist

Music Makers, Xenia Horne

07866 568872

www.ukharpists.com

Photographers

Katherine Ashdown

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