

2012 Wedding Brochure

What we do best!

Weston Park is a hidden treasure, nestling among the magnificent trees in Weston Longville, hidden from the road and just nine miles from Norwich. Once discovered, it never fails to impress, the feeling of seclusion helps to create a relaxed, intimate atmosphere for a truly individual wedding.

This beautiful venue, with its elegant rooms and furnishings has been described as a 'miniature stately home'. Set in splendid parkland, you are surrounded by stunning views and wonderful backdrops.

At your service

With only one wedding on any particular day, the bride, groom and guests are assured the personal service and attention they deserve from our experienced team. Our dedicated Wedding Co-ordinator will help with every detail and is constantly on hand in the run up to the event to ensure the celebrations run smoothly.

Your are most welcome to visit Weston Park to view our facilities and discuss your individual requirements. Please contact our Wedding and Events Co-ordinator on 01603 876314 or e-mail weddings@weston-park.co.uk to make an appointment.

Useful Information:

Dereham Registry Office contact telephone number – 01362 698021

Contents

1. The Ceremony & Reception
2. Venue Hire Charges
3. Starters
4. Soups & Breads
5. Main Courses
6. Vegetarian Options
7. Desserts
8. Little Extras
9. Evening Buffet Menu
10. Banqueting Wine Menu
11. Terms & Conditions

The Ceremony

Our Ceremony Rooms, The Woodforde Room and the Panelled Room are both licensed to hold civil wedding ceremonies. Our Woodforde Room on our first floor is beautifully beamed, light and airy with impressive views over beautiful parkland, alternatively the Panelled Room on the ground floor with oak walls is full of character. We can arrange either room, for both small intimate gatherings or larger occasions. Classic or contemporary, you can use your imagination to decorate either room with your own individuality, according to any chosen theme.

The Reception

Our luxurious marquee is a wonderful venue for a memorable wedding celebration. With seating for up to 120 people, the marquee is linked to the main house and allows your day to flow seamlessly from ceremony to reception.

On dry days, mingle with your guests in the courtyard or on the private patio area overlooking the golf course and with the backdrop of the magnificent Georgian Clubhouse, every area is perfect for wedding photography.

Choose your sumptuous wedding breakfast from the menus included in this brochure, alternatively if there is something in particular that you have in mind, talk to us and we will do our utmost to accommodate you.

We have several options available in the evening, enjoy a light buffet, hog roast or BBQ all served by our experienced waiting staff. Finally, get the party going with a disco on our specially laid dance floor. Alternatively, in the evening, move from the marquee to enjoy the run of the main house including our Oak Panelled Dining Room, Chestnut Lounge and bar areas where, if you so wish, a live band can entertain you. NB. There is an additional charge for this facility.

Venue Hire Charges

Civil Ceremony Room Hire - £370

Wedding Breakfast – Marquee / Panelled Room - £875

Exclusive use of the House for the Evening - £320

Civil Ceremony Rooms

Woodforde Room (Upstairs) – Maximum 100 for Ceremony

Panelled Room (Downstairs) - Maximum of 80 for Ceremony

Marquee - Maximum for formal sit down meal 120

Maximum for informal buffet 150

Panelled Room - Maximum for formal sit down Wedding breakfast 46

Peak Season

Saturdays between 1st May – 30th September are considered to be Peak Season and require a minimum of 70 guests for a 3 course Wedding Breakfast. Weddings during this season with guests below 70 will incur a surcharge of £20 for every person short of the 70 minimum.

On a Strict Budget?

Consider having your Wedding on a Friday or Sunday – discounts available on request (Excluding bank holidays).

No Hidden Charges!

White table cloths, white linen napkins, cutlery & crockery are all included

Additional Services at No Extra Charge

Toast Mastering and announcing of the formalities of the day

Complimentary use of square cake stand or round mirror stand and silver cake knife

Assistance with the table and room decorations

Free use of easel for your table plan

Secure room available for changing and storage

Starters

3 Tomato, Mozzarella & Rocket Salad

Drizzled with herb vinaigrette - £7.75

Ham Hock Terrine

With tomato & lime chutney - £7.75

Home Cured Salmon

In chilli, lemon grass, lime & coriander tossed in a salad of vegetable & noodle with a ginger & sesame dressing - £9.25

Prawn & Crayfish 'Cocktail'

Glazed with that classic dressing - £8.95

Smoked Chicken, Leek & Cheddar Tart

With hollandaise sauce - £8.25

Wild Mushroom, Asparagus, Pancetta & Manchego Salad

With house dressing - £8.75

Warm Red Onion, Smoked Bacon & Feta Tart

Set on a rocket & tomato salad drizzled with balsamic sauce- £8.25

Five Melon Salad

In a light lime, ginger & mint syrup - £7.75

Soups

All Soups are priced at £7.95 per person

Tomato & Red Pesto with Parmesan & Paprika Croutons

Leek, Potato & a little Mustard with Crème Fraiche & Fried Leeks

Roast Honeyed Parsnips with Root Vegetable Crisps

Cauliflower & Chive with a Cheddar Scone

Brown Onion & Gruyere Croute

Mushroom, Red Wine & Tarragon

Bread Selection

(Select from the following varieties at no extra cost)

Traditional Bakers Basket: Petit Pan -Knots & twists

Med Selection: Olive Square – Herb – Tomato – Onion

Artisan: Cereal – Green Olive – Thyme & Tomato – Parmigiano Reggiano

Main Course

Pan Fried Turkey Escalope

Topped with portabella mushroom stuffed with smoked bacon & cheese rarebit - £20.50

Supreme of Chicken

Wrapped in parma ham on a wild mushroom madeira cream sauce - £19.50

Pot Roast Ham Hock

On a cheddar & mustard mash served with parsley sauce - £20.50

Baked Cod

Wrapped in smoked salmon speared with asparagus & served on a chive butter sauce - £19.95

Roast Sirloin of Beef

With chateau potato, batter pudding & rich meat glaze - £20.75

Pan fried Sea-Sea Bass Fillet

Served on prawn, cous cous pepper & chorizo stew - £21.50

Honey Glazed Norfolk Duck

On dauphinoise potatoes with redcurrant thyme & caramelised onion jus - £21.95

Braised Shank of Lamb

On spinach & cracked pepper mash smothered in a rosemary & orange gravy - £21.95

Traditional Roast Chicken

With thyme onion & herb stuffing with smoked bacon pigs in blankets - £19.50

Vegetarian Options

Your vegetarian choice will be charged at the same price as your selected main course

Asparagus, Gruyere & Cream Cheese Wellington

Lasagne of Lentil, Wild Mushroom & Goats Cheese

Leek Feta & Mushroom Crumble

Butternut Squash, Roast Pepper, Caramelised Onion & Cream Cheese Gratin

Desserts

All desserts are priced at £10.50 and include fresh filter coffee and mint crisp creams or amaretto biscuits

Baked Vanilla Cheesecake

With florentine hazelnut biscuit & butterscotch sauce

Handmade Baileys Profiteroles

Dipped in belgium white chocolate & set on a chocolate sauce

Weston Berry Pavlova

With contrasting coulis

Potted Vanilla Panacotta

With sloe gin drenched blackberries & shortbread

Citrus Sable

A trio of lemon shortbreads sandwiched with light lemon mouse & crystallised lemon

White Chocolate Ganache & Raspberry Tart

Served with raspberry sauce & pouring cream

Rich Chocolate Delice

On a biscuit base with praline & vanilla

Classic Crème Brulee

Homemade Lemon Tart

Served with orange & vanilla sauce

Weston Trio – Vanilla & white chocolate profiterole, lemon mouse in a chocolate cup, strawberry cheesecake tart – *Supplement of £1.50 per person*

Little Extra's

An assortment of classic & modern Canapés to amuse your taste buds on arrival

3 Items £5.50 per person / 4 items - £6.50 per person

Warm Asparagus Tip in Chorizo Butter

Salmon & Cream Cheese Choux Bun

Petit Cottage Pie

Beef & Horseradish Filo Basket

Sushi with Soy & Pickled Ginger

Petit Salsa Palmiers

Bloody Mary 'Shot' with Prawn

Prawn & Chive in Parmesan Pastry

Haggis Tart with Neeps

Mini Weston Fish Pie

Rare Tuna & Caviar Blinis

Rarebit Bouchee

Mushroom & Stilton Knots

Smoked Haddock Beignet

Cromer Crab Barquette

'Your suggestions considered'

Little Extras to accompany Coffee or as a Sweet Canapé -Add £1.50 per person

Macarons

Shortbreads

Champagne & Strawberry Truffles

Fudge

Tia Maria Profiterole

Nougat

Dipped Strawberries

Evening Buffet Menu

Please select 6 items of the following items at £14.95 per person

Olive straws	Handmade fancy filled loaves
Root vegetable crisps	Sweet potato & plantain crisps
Skewered tempura prawns	Olive plates
Chinese chicken skewers	Cajun crusted sole goujons
Dips & crostini, peanut hummus, taramasalata, aioli	Handmade tomato & mozzarella quiche
Shredded aromatic duck with pancakes	Chickpea fritters with tzatziki
Weston hot dogs with red onion chutney	

Traditional Hog Roast

£14.95 per person (minimum of 80)

Norfolk reared hog served with a selection of 6 salads, baps, apricot & apple stuffing, minted new potatoes & handmade fancy loaves.

Elegant BBQ

£18.25 per person

Includes choice of 3 items of the list below along with a selection of 6 salads, new potatoes, relishes, pickles and an assortment of handmade fancy loaves.

Chicken & Pepper Skewers - Pork Leek & Herb Bangers - Prime Beef Steak Burger

Butterfly Chicken in Cajun Spice & Lime Marinade - Rump Steak –

Pork Belly Marinated in Chinese Spice - Prawn Skewers in Coriander & Coconut Glaze.

Vegetarian Options – (Please select 2 options) Baked Mushroom with Cous Cous & Cheese Crumb - Grilled Courgette with Toasts, Hallumi & Salsa - BBQ Corn & Asparagus with Chilli & Coriander Dip

A supplement of £1.50 per person will apply if you would like the Hog Roast or Elegant BBQ for your main Wedding Breakfast.

Cheese & Pâte Table - £15.95 per person

An assortment of Continental Cheeses, Pâtes, Breads, Crackers and Fruit as a popular alternative to a Traditional Finger Buffet.

Bacon Rolls & Chip Cones - £9.95pp **Weston Fish & Chip Supper** - £11.50pp

Banqueting Wine Menu

Reception Drinks

Pimms & Lemonade served with Fresh Fruit

Bucks Fizz with Sparkling wine

Summer Spritzer (White or Rose)

Mulled wine with a hint of Brandy

Warm Winter Pimms

All £3.95 per glass

Jugs of Sparkling Elderflower, Cloudy Lemonade, Apple or Orange Juice £6.50 each

House Wines

White - Lamberts Bay Sauvignon Blanc £14.95

Red - Lamberts Bay Merlot £14.95

Buy 3 Bottles of House wine per table for £39.90** Saving £4.95 per table!

White Wines

Trulli Pinot Grigio (Italy) £15.50

Fire Fly Chardonnay (Australia) £15.50

Red Wines

Fire Fly Shiraz (Australia) £15.50

Montebuena Crianza Rioja (Spain) £16.50

Rose Wines

Trulli Pinot Grigio Blush (Italy) £15.50

Humbolt Cost Rose (California) £16.50

Champagne & Sparkling Wine

Pere Ventura Brut Imperial (Spain) £19.95

Trulli Prosecco (Italy) £19.95

Duc de Rocher (France) £29.95

Wedding Terms & Conditions

Prices at Weston Park are subject to an annual review however prices are charged under the current brochure at the point where we receive deposit and a signed copy of the Terms & Conditions

A provisional booking will be held for a maximum of 14 days. After this time we will require a **£1,000** non-refundable deposit to confirm the booking or the booking will be cancelled without notification.

An accurate estimate of guest numbers and requirements is required at the time of contracting the booking. The marquee holds a maximum of 120 for a three-course sit down meal with venue hire charged at £875. Weston Park operates a minimum guest policy (Saturday only) of 70. Numbers below this amount will attract a £20 cover charge. To avoid embarrassment, any food served in addition to the wedding breakfast requires that an absolute minimum of 85% of the total number of guests must be catered for. Corkage will be charged at £10 per bottle of any wine/champagne. NO other food or drink, other than that sold by Weston Park may be consumed on the premises. £5.00 will be charged for the plating and serving of wedding cake & coffee if used as a dessert.

Full and final details will be required by the Wedding and Events Co-ordinator one month prior to the event. Final numbers and full payment should be made two weeks prior to the event. On completion of the event, any outstanding balance is to be paid within 30 days, beyond this interest will be charged on the balance outstanding at the rate of 3% above the Lloyds TSB Bank base rate.

Due to noise limitations imposed, the use of amplified bands is not permitted in the marquee. Discos are authorised provided they are sound checked through our equipment prior to the date. To avoid this, clients can contact our preferred DJ, details are available on request. Live bands may be utilised within the Chestnut Lounge and will incur the 'Exclusive Use' charge as stated in the room hire charges.

The customer shall be responsible for the orderly conduct of their guests and shall ensure that their guests have regard to any regulations imposed by any competent authority and that nothing shall be done which will constitute a breach of the law. The customer shall fully indemnify the company against any claims of loss or damage arising as a result of breach of this clause.

2012 Weddings Terms & Conditions

CANCELLATION POLICY – Please read and understand before you sign.

Deposits are Non-Refundable in ALL circumstances.

If the customer cancels their wedding less than 10 months before the date they have booked, they shall be liable for an additional cancellation fee of £1,000.

*I [name] _____ have read and agree to
the terms and conditions and the cancellation policy of Weston Park*

Signed: _____ **Date** _____

Date of the Wedding: _____

Bride Name: _____

Groom Name: _____

Office Use:

Signed on behalf of Weston Park: _____

Name printed: _____

Position: _____

Please complete and return this form to us with your deposit.

The company reserves the right to cancel any booking forthwith without any liability on its part in the event of any damage or destruction to the facilities by fire or any other cause, any shortages of labour or food supplies, strikes lockouts or industrial action, or any other cause beyond the control of the company which shall prevent it from performing its obligations in connection with any booking.