

Evening Buffet

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5 items: £12.00 per person 8 items: £16.50 per person
6 items: £13.50 per person 9 items: £18.00 per person
7 items: £15.00 per person 10 items: £19.50 per person

Please choose from the selection below:

Assorted Sandwiches

Sausage Rolls

Dim Sum Selection

Southern Fried Chicken Goujons

Chicken Satay, Peanut Sauce

Individual Quiche Selection

Brie Wedges, Red Currant Sauce

Tempura King Prawns, Sweet Chilli Sauce

Individual Jacket Skins, Spring Onion and Gruyère Cheese

Honey and Mustard Chipolatas

BBQ Ribs

Smoked Haddock, Gruyère Cheese Bites

Mini Pork Pies

Nachos, Various Dips

Spicy Jacket Wedges

Selection of Pizza

Fruit Kebabs, Warm Chocolate Sauce

Mini Desserts - £2.00 per person

Norfolk Cheese Board - £20.00 for 10 people

Bacon Baps at Midnight - £4.95 per person

Posh Fish Finger Sandwiches & Cones of Chips - £9.95 per person

Hot Roast Pork, Stuffing & Apple Sauce Baps - £8.00 per person
(Must cater for 100% of Guests)



Terms & Conditions

- For all wedding parties booked in the Barford Suite, we require a minimum number of 50 adult guests for the seated wedding breakfast.
- A 10% discount is given on all published rates for week day and Sunday weddings where there are more than 30 adult guests. Excluding Bank Holiday weekends and not in conjunction with any other offer.
- Written confirmation and a deposit of £550.00 will be required to confirm your wedding booking. The total balance will be payable, along with confirmation of final numbers, one month prior to the wedding day. In the event of a cancellation, deposits will only be refunded if we are able to resell the room, and a £100.00 administration charge will be deducted from the deposit.
- Our wedding packages are based on an evening buffet being served – should you not wish to have an evening buffet then a room hire charge of up to £500.00 will apply. Your evening buffet must cater for at least half the expected number of evening guests – should you cater for less than this number then a room hire supplement will apply.
- Accommodation for guests wishing to stay overnight is available at the hotel. A maximum of ten rooms per wedding, subject to availability. Each individual wedding guest must pay a £25.00 deposit per room, refundable up to 14 days prior to the wedding.
- Children under 12 years will be charged at half of the adult package price, an alternative children's menu is available.
- Terms and conditions of booking are as stated above. Standard hotel terms and conditions apply.
- All prices are inclusive of VAT at the prevailing rate.

STANDARD HOTEL TERMS & CONDITIONS

Definitions: 'The Hotel' or 'we' is the Company, Registration No. 1245301. 'The Client' or 'You' is the organising body, company or organiser responsible for arrangements and payment for the event and will be stated on the contract document. 'The Contract' means a legal binding agreement between the Hotel and the Client for a specific booking or series of bookings. These Terms and Conditions will form part of the Contract together with any other terms stated in the Contract. The Contract is non-assignable and will be governed by English Law

Charges and Payment

- The Hotel requires at least 14 days notice prior to arrival to arrange any credit facilities, and reserves the right to refuse credit. Accounts must not exceed the agreed credit limit at anytime.
- Credit accounts are payable on receipt of invoice within 30 days, after the date of the invoice. All invoices are quoted and payable in pounds sterling.
- Credit accounts will become overdue if not paid within 30 days, whereupon further credit applications may be refused.
- Credit accounts not paid within the 30 days will also be subject to a 3% interest charge against the outstanding balance, charged weekly.
- All weddings are to pay in full one month prior to the event. The final balance is payable within 30 days of receipt of invoice. In the event of a Wedding cancellation, please note that your deposit is non-refundable.
- Guests' individual accounts, which are not chargeable to the main account are payable on departure from the Hotel.
- In the event of disputed charges, the undisputed part of the account is still payable within 14 days and subject to interest at 3% if not settled.
- In the event that charges not normally payable by the Client are not settled by guests on departure from the Hotel. The Client will become liable for all such charges, including applicable cancellation of no show charges.
- Prices quoted include VAT unless otherwise specified. This shall be at the rate prevailing when the Contract was prepared and is subject to alterations if the rate changes.

Confirmation of Reservation by the Client

- All bookings will be considered as provisional until both the Client and the Hotel sign the Contract. Once both parties sign the Contract the entire booking will be subject to these Terms and Conditions.
- The Contract must be returned by the Client and received by the Hotel. If we do not receive the Contract within 14 days, the Hotel reserves the right to release the provisional booking and re-let the facilities.
- Numbers for attendance must be advised to the Hotel at the time of the booking and confirmed in writing and will then be contracted. Final timings, menus and special requirements must be confirmed to the Hotel at least 14 days prior to arrival.
- All prices are subject to change until confirmed by the Hotel's authorised signature of Contract as detailed in the booking confirmation.

Amendments by the Client

- Amendments to the guest numbers and/or arrangements must be confirmed to the Hotel in writing.
- Reductions in the duration or contracted value of the booking shall be subject to the Hotel's cancellation policy.
- No charges will be made for reduction of numbers of less than 5% from those stated on the Contract, provided they are received in writing by the Hotel at least 14 days prior to arrival.
- Any reductions in numbers within 14 days of the event will be charged at 100% if the facilities and related services are not re-sold.

Cancellation by the Client

- In the event that all or part of an event/booking being cancelled by the Client, the Hotel will make every effort to re-sell the facilities.
- Should cancellation of the event/booking fall within 60 days of the arrival date then a charge of 50% of the total contracted revenue will apply. If the event/booking is cancelled within 30 to 14 days of the arrival date the Hotel's cancellation policy is 95% on the contracted accommodation and room hire revenue and 70% on contracted food and beverage revenue. If cancellation is within 14 days then 100% of the contracted total revenue will be charged if facilities and related services are not re-sold.
- Cancellations, postponements or partial cancellations, must be notified by the Client to the Hotel both verbally and in writing at which stage you will be advised of a cancellation reference number and an estimate of the cancellation charge.
- The final cancellation charge will be advised to you after the intended date of the event, when the estimated cancellation charge will be reduced by the amount of equivalent business that we have been able to secure to replace your cancelled reservation.
- If group rates have been agreed and numbers decrease to less than 10 rooms a surcharge will apply.
- Agent's commission is only payable on room rates and package rates.
Display & Equipment
- If displays, merchandise, or exhibitions are to be used, the Hotel's prior approval must be obtained. All activities must comply with statutory health and safety regulations. The Hotel accepts no responsibility for the security, loss, destruction or damage to any items regardless of cause.
- Prior written approval is required from the Hotel if you wish to fix items to the walls, floors and ceilings.

General

- The bedroom accommodation is available from 2.00pm on the day of arrival, and must be vacated by 11.00am on the day of departure, unless the Hotel has agreed specific alternative arrangements.
- The Client must reimburse the costs of cleaning or repairing any damage caused to the Hotel property, contents or grounds by any of your guests to the Hotel.
- The Client is responsible for ensuring that any band, musician or other contractor employed by them, complies with statutory requirements, has relevant insurances, and also conforms to the requirements of the Hotel management, to include sound level management.
- The Hotel must comply with certain licensing and statutory regulations and requires the client to fulfil their obligations in this respect. All bars for non-residents must close at 11.00pm unless otherwise specified and licensed. All bars for residential guests are subject to close at times specified at the discretion of the management.
- No alcohol or food is to be brought into the Hotel by the client unless it is as a gift to guests/clients, and in turn must not be consumed on the premises. Guests are requested to use the Hotel wine list at all times.
- In accordance with section 2(3) of the Hotel Proprietors Act 1958, the Hotel accepts no responsibility to the Client in respect of any such claims made against the Client by any member of their guests/group in respect of loss or damage to their property.
- Should any delegates/guests be unable to correct an aspect of poor behaviour or activities that are deemed offensive or unacceptable to the Hotel, the Hotel reserves the right to terminate their stay. Should this occur, no monies would be refunded to you. The manager's decision is final.
- Insurance can be arranged to protect you and your event against cancellation or abandonment with a minimum sum insured based on the anticipated income to the hotel. Insurance can also cover non-appearance of speakers or delegates, property damage to the venue and its contents, third party bodily injury and third party damage. The Hotel does not accept liability for these.
- The Hotel will not be liable for any failure to provide or delay in providing facilities, services, food or beverage as a result of events or matters outside of its control, including industrial action by either staff or contractors.
- It is incumbent upon all organisers of events to ensure that all participating persons are aware of the above conditions.
- We reserve the right to withdraw or change any rates or products without prior notice.



Barnham Broom Hotel, Golf & Restaurant, Honingham Road, Norwich, Norfolk NR9 4DD
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Weddings & Civil Ceremonies

Barnham Broom Hotel, Golf & Spa is the perfect setting for the most memorable day of your life, and you can choose to have your ceremony as well as your reception at the hotel. Our professional events team is on hand to help you plan your day and discuss your personal requirements.

Wedding Celebrations

Our wedding celebration packages are tailored to include everything you need to make your day truly special. We are happy to cater for small, intimate weddings and larger receptions for up to 150 guests in our choice of suites which are licensed for Civil Ceremonies and Civil Partnerships.

Your Ceremony

Civil Marriage Ceremony and Civil Partnerships

Barnham Broom Hotel is licensed to host civil ceremonies and civil partnerships.

The room hire for the Ceremony is charged as follows:

Room	Max Numbers	Charge
Bickerston Suite	20	£275.00
Colton Suite	70	£300.00
Kimberley Suite	100	£325.00
Barford Suite	150	£350.00

All other relevant fees are payable direct to the registrars. Barnham Broom is registered with the Dereham Registrars, telephone 01362 698021

“A special Thank you for all your help, support, advice and general overall kindness, we couldn’t have done it without you. We had such a fantastic day and stay at Barnham Broom”

Nikki & Lawrence – 7th June

“Everything went perfectly and we had a great time, so many of the guests also commented on how much they enjoyed themselves. A few even said it was the best wedding they’d ever been to”

Charity & Dan – 16th October

Wedding Packages

Our Wedding Breakfast Package Includes:-

- * Complimentary Menu Tasting for Bride & Groom
- * Reception Room Hire
- * The services of a Professional Toastmaster will be included for all wedding receptions where the final number of guests is 50 or over
- * Red Carpet Reception
- * 3 Course Wedding Breakfast with coffee & Petit Fours
- * Colour Co-ordinated Centrepiece on each table
- * Long and Low Centrepiece on top table
- * Cake Stand & Knife
- * Menus, Place Cards and Table Plan
- * A complimentary Four-Poster room for the Bride and Groom

This package can then be tailor made to suit your requirements with your own bespoke choice of menu and drinks with upgrades and additions available.

To work out your all inclusive price per person, simply choose your main course (which includes all the above items) and add on to this your choice of drinks. This will then give you your own bespoke wedding package.

Toastmaster

The services of a professional toastmaster included for all wedding receptions with over 50 guests, compliments the quality and service of the hotel.

Please call 01603 759393 for further information or to arrange to view our reception suites. Your Wedding Day is one of the most special days in your life... let us make it a day to remember forever.

Wedding & Civil Ceremonies Menu

* Canapés *

Duck Liver Parfait and Red Onion Jam

Mediterranean Vegetable and Grilled Halloumi Tartlets

Honey and Mustard Chipolatas

Smoked Salmon and Prawn Mousse, Salmon Caviar and Chives

Feta, Watermelon and Toasted Pumpkin Seeds

Figs, Parma Ham and Goats Cheese

Mini Thai Fish Cakes, Sweet Chilli Sauce

Marinated King Prawn Skewers

Beef Satay, Satay Sauce

Sun Blushed Tomato and Cheese Brochettes

**£6.95 per person
4 items**

* To Start *

Chicken, Pork & Duck Terrine, Gribiche Sauce, Melba Toast, Crostinis

Chicken Liver Parfait, Onion Jam, French Toast

Leek & Potato Soup, Crispy Leeks

Verrine of Smoked Salmon Mousse, Prawns, Baby Gem, Lemon Mayonnaise and Brown Bread & Butter

Pickled Pear, Candied Pecans, Chicory, Blue Cheese, Honey Dressing

Whipped Goats Cheese, Marinated Beetroot, Red Wine Vinaigrette, Pea Shoots

Chicken & Chorizo Consommé, Peas, Oregano, Roasted Red Pepper

Roast Plum Tomato & Basil Soup, Basil Oil

Smoked Salmon, Lemon & Chive Vinaigrette, Capers, Horseradish Cream

Smoked Chicken & Smoked Bacon Salad, Candied Pecans, Caesar Dressing

Classic Prawn Cocktail with a Bloody Mary Dressing

Trio of Melon, Pineapple Compote, Raspberry Coulis

* Main *

Braised English Lamb Shank, Mint Infused Mashed Potatoes, Sprouting Broccoli, Red Currant Jus
£38.00

Chicken wrapped in Parma Ham, Fresh Sage Leaves, Sautéed Potatoes, Green Beans, Sage Jus
£33.50

“Chef’s Signature Dish”
Moroccan Spiced Rump of Lamb, Aubergine Ragout, Lemon Cous Cous, Crème Fraiche, Preserved Lemon
£40.00

Seared Fillet of Cod, Herb Crumb, Basil Mash, Wilted Spinach, Prawn & Crayfish Cream
£38.00

Roast Belly of Norfolk Pork, Crispy Bacon & Savoy Cabbage Mash, Black Pudding, Green Beans, Saffron Aioli
£34.00

Confit Duck Leg, Sautéed Charlotte Potatoes, Curly Kale, Mustard Cream Sauce
£36.00

Fillet of Sea Bream, Pea & Chorizo Risotto, Wilted Spinach, Sauce Viergé
£36.50

Char-grilled Fillet Steak, Wild Mushroom Gratin, Confit Root Vegetables, Fondant Potato, Red Wine Jus
£55.00

Norfolk Beef Stew & Horseradish Dumplings, Root Vegetables, Buttered Mashed Potatoes
£36.50

Fillet of Salmon, Crushed New Potatoes, Red Pepper Coulis, Sautéed Spinach
£36.50

Traditional Roast Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Confit Root Vegetables, Green Beans, Braised Red Cabbage, Red Wine Gravy
£43.00

Traditional Roast Norfolk Turkey, Cranberry Stuffing, Duck Fat Roast Potatoes, Confit Root Vegetables, Green Beans, Braised Red Cabbage
£39.50

Vegetarian Options

Saffron, Pea & Mint Risotto, Wild Rocket & Parmesan

Slow Cooked Tomato Ragout, Potato Gnocchi, Baby Chard, Young Pecorino

Roasted Mediterranean Vegetable Strudel, Sweet Pepper Coulis, Sautéed Potatoes, Sprouting Broccoli

* Dessert *

Home Made Profiteroles, Light Chocolate Sauce

Chocolate & Orange Torte, Orange Ice Cream, Vanilla Tuille

Chewy Pavlova, Liqueured Berries, Mascarpone Cream

Ginger Crème Brulee, Mango Compote, Frosted Pistachio Nuts

Fresh Fruit Salad, Champagne Sorbet

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce

Lemon Posset, Almond Biscuit Fingers

Apple & Rhubarb Crumble, English Custard

Mille Feuille of Raspberry, Shortbread, Raspberry Cream

Vanilla & White Chocolate Cheesecake, Raspberry Sorbet

Barnham Broom Treacle Tart, Pecan Ice Cream

Coconut & Lemon Grass Pannacotta, Coconut Ice Cream, Pineapple Compote

Chocolate 3 ways – Chilli Chocolate Pot, Parfait, Sorbet

Norfolk Cheese & Biscuits, Quince Jelly
£2.00 Supplement

Drinks

* Drink Packages *

Bronze - £12.50 per person

A glass of specially selected wine or fruit juice on arrival
A glass and a top up of wine with the wedding breakfast
One glass of house sparkling wine for the toast

Silver - £14.00 per person

Glass of Pimms or Bucks Fizz or fruit juice on arrival
Two glasses of wine with the wedding breakfast
One glass of house sparkling wine for the toast

Gold - £15.50 per person

A Barnham Broom Cocktail or fruit juice on arrival
Two glasses of wine with the wedding breakfast
A glass of house sparkling wine for the toast

Platinum - £17.00 per person

Glass of Kir Royale or fruit juice on arrival
½ bottle of specially selected wine with the wedding breakfast
A glass of house sparkling wine for the toast

Little Cherubs Package - £7.00 per child

Fruit juice on arrival
A soft drink with the wedding breakfast
A glass of fizzy apple juice for the toast

House Champagne Upgrade

Why not upgrade to champagne as an alternative to sparkling wine for £4.95 per person

Bottled Water

Still or Sparkling - £3.50 per bottle