

Wedding Ceremony

Oak Rooms Hire

£225.00

Exclusive hire of the Oak Rooms includes:

- Our resident Wedding Planner to assist you in planning your day
- Full set up of the room in your choice of layout
- Sound system to play background music of your choice
- Ivory clothed altar table
- Please kindly note that booking the registrar is the responsibility of the bride and groom and will incur a separate registration fee payable directly to the registrar

Wedding Reception

Applewood Hall Hire

£750.00

Exclusive hire of Applewood Hall includes:

- Hire of the Hall between 09:00-00:00 on the day of your reception (*prior access to hall provided if no other function is booked on previous day*)
- Our resident Wedding Planner to assist you in planning your day
- Complimentary menu tasting for the bride and groom (*if selecting the 3 Course Wedding Breakfast*)
- Use of our round tables which each seat a maximum of 10 people
- Use of our 200 lime wash white chairs with neutral seat pads
- Table plan easel, table numbers and stands
- Cake stand and knife
- Stage, PA system, microphone & stand, dance floor
- Fully-stocked and staffed bar set in close proximity to the dance floor
- Cloakroom
- Ample onsite parking
- Celebrate your first anniversary with a complimentary night's stay in one of our posh glamping pods (*subject to availability*)

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Winter Wedding Package

Available in November, January, February, March
£42.00 per person (*minimum of 60 guests*)

This special seasonal package includes:

- Hire of the Hall between 09:00-00:00 on the day of your reception (*prior access to hall provided if no other function is booked on previous day*)
- Two course carvery - choice of starter or dessert served to your table, with two choices of meat and a coffee station
- Drinks package - a glass of Chio Prosecco per person on arrival and another glass per person for the toast, plus two glasses of house wine per person with the wedding breakfast
- Our resident Wedding Planner to assist you in planning your day
- Use of our round tables which each seat a maximum of 10 people
- Ivory or white table cloths with your choice of coloured napkin
- Use of our 200 lime wash white chairs with neutral seat pads
- Table plan easel, table numbers and stands
- Cake stand and knife
- Stage, PA system, microphone & stand, dance floor
- Fully-stocked and staffed bar set in close proximity to the dance floor
- Cloakroom
- Ample onsite parking

Add something special

Per item

Coloured seat pads	£1.50
Coloured chair sashes	£1.50
Ivory/ white table cloths	£12.00
Coloured table cloths	£18.50
Ivory/ white napkins	£1.00
Coloured napkins	£1.50
Round mirror plates	£3.00
Glass fish bowl vases	£4.00
Sweet cart (2 hour hire, unlimited servings)	£250.00
Disco & DJ hire (All Day 14:00-00:00)	£400.00
(Evening 18:00-00:00)	£300.00

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Every Little Detail

We have an extensive list of suppliers and services that come highly recommended. We would particularly like to introduce our preferred florist, DJ and band who are all very talented, know Applewood Hall well and will help to capture your vision for the day.

Alice Green

T: 07702 502626

Alice is a locally based independent florist, who is particularly talented when it comes to wedding flowers – whether it's creative table centres, beautiful bouquets and posies or unique button holes. Alice provides a friendly, dedicated service, working with you to create stunning flowers for your perfect wedding day.

Mindy's Disco & Karaoke - www.mindysroadshow.co.uk

E: mindyuk@gmail.com

T: 07729 224597

Mindy's Roadshow is committed to ensuring that your wedding party is a success. Your requirements will be discussed with you prior to your big day ensuring every aspect of your evening's entertainment is perfect. As we guide you through the evening starting with your first dance, we welcome a second dance, so that your close family can enjoy the atmosphere too, followed by music that everyone will enjoy. Your DJ will always arrive on time, smartly dressed and ready to entertain you and your guests.

Sophie G and the Good Times - www.bookthegoodtimes.com

E: SGandtheGT@gmail.com

T: 07752 332910

Formed in the summer of 2013, Sophie G and the Good Times are a professional party band who perform all around the country as a three, four or five piece wedding and function band. They cover a wide range of popular music from the 1950s to current chart hits and have quickly developed a reputation for getting the party started!

Scrumptious Buns - www.scrumptiousbunscakesschool.co.uk

E: sam@scrumptiousbuns.co.uk

T: 07766 055435

Led by Award Winning Cake Artist Sam, all her wedding cakes, cupcakes and favours are handmade and available in a range of scrumptious flavours allowing you to mix and match individual tiers of your wedding cake or cupcake tower, and can be customised to complement your wedding's colour scheme.

Appleyard Hair - Unit 9, The Appleyard, Banham, Norfolk, NR16 2HE

T: 01953 887067

Open Tuesday to Saturday and with late night appointments available by request, Emma and Fran run this small, friendly salon. They offer creative wedding hairstyles beginning with an in-depth consultation to ensure you are confident and picture-perfect on your big day.

DecorateMyVenue - decoratemyvenue.co.uk

E: sam@decoratemyvenue.co.uk

T: 01493 602910

Looking for fun, elegant and memorable wedding reception décor inspiration? DecorateMyVenue has a whole host of ideas including fairy light curtains, LED outside lights, hanging lanterns, uplighters and table centrepieces. Sam and her team are very happy to arrange a non-obligatory visit to Applewood Hall along with their products.

Your Wedding Menus

Canapés

Choice of 6 from £6.50 per person

COLD

Prawns marinated in Sweet Chilli Sauce wrapped in Mangetout
Thai Skewered Prawns
Smoked Salmon topped Blinis with Beetroot & Horseradish
Nori Sushi with Chilli Salmon or Thai Prawn
Beef Roulade filled with Julienne of Vegetables, Horseradish & Grainy Mustard
Chilli Chicken Wraps
Chinese Duck Pancakes
Quail Eggs with Maldon Sea Salt
Courgette Rolls filled with Stilton & Cream Cheese
Cherry Tomato, Mozzarella & Basil Skewers with Pink Himalayan Sea Salt
Filled Tartlets with a Choice of filling, Coronation Chicken or Bang Bang Chicken **N**
Smoked Salmon, Crème Fraiche & Lime
Asian Crab
Prawn Cocktail
Muffins topped with Pâté & Sweet Onion Relish, Parma Ham & Dijon Mustard, Stilton & Cranberry

HOT

Breaded Prawns lightly fried with Chilli Dip
Battered Garlic Prawns
Prawn Satay **N**
Chicken and Macadamia Strips with Mango Salsa **N**
Teriyaki Chicken
Gingered Beef with Peppers Marinated in Soy Sauce, Garlic & Ginger
Mini Yorkshire Puddings with Beef & Horseradish
Fillet of Beef Wellington with Salsa Verde **S**
Meatballs with Spicy Tomato Dip
Honey Cocktail Sausages
Toad in the Hole with Onion Relish
Pulled Pork on a Mini Muffin topped with Red Onion Marmalade
Apricots wrapped in Bacon
Selection of tartlets filled with Mushroom Stroganoff, Goat's Cheese & Sundried Tomatoes
Stilton & Walnut, Spinach, Goats Cheese & Piquant Peppers
Rare Roast Beef with Beetroot & Horseradish
Vegetable Tempura & Soy Dip
Bruschetta with Tomato & Mozzarella

S Supplementary Charge **N** Contains Nuts

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Three Course Wedding Breakfast

From £25.50 per person

Starters

Smoked Mackerel Paté

With Rocket, Orange & Walnut Salad served with Melba Toast

Salmon & Prawn Roulade

Prawn Mousse wrapped in Smoked Salmon served with Pea Shoots & Red Pepper Vinaigrette

Gravlax Salad S

Thinly sliced Cured Salmon with Beetroot Relish & Watercress Salad

Seafood Cocktail

Fresh Prawns, Smoked Salmon, Crayfish & Rope Grown Mussels with Piquant Lemon Mayonnaise

Crab Salad S

Fresh Cromer Crab with Micro Leaves & Dill Dressing

Thai Crab Fishcakes

Thai Spice Infused Crab & Potato in Breadcrumbs with Sweet Chilli Dip

Twice Baked Cheese Soufflé

A light Gruyere & Parmesan soufflé, served warm with Rocket Salad

Goats Cheese Tart

Local Goats Cheese & Creamed Spinach in a delicate Pastry Tart

Wild Mushrooms Parcels

Sautéed Mushrooms & Onion in a Creamy Sauce wrapped in Filo Pastry Case

Smooth Chicken Pâté

Chicken Liver Pâté served with Onion Relish, Baby Leaf Salad & Granary Roll

Stilton & Cranberry Tart

Light Pastry Case filled with Stilton & Cranberries

Homemade Soup

Seasonal Soup of the Day

Caesar Salad

Cos Lettuce, Baby Plum Tomatoes, Thinly Sliced Chicken Breast,
Parmesan Shavings, Croutons & Caesar Dressing

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Three Course Wedding Breakfast

From £25.50 per person

Mains

Chicken Supreme

Chicken Breast Served with Lemon & Thyme & Creamed Spinach

Chicken Wrapped in Pancetta

Chicken wrapped in Pancetta served with Tarragon Sauce

Sirloin of Beef S

A mature cut of locally sourced Sirloin served with Red Wine Gravy

Lion of Pork

Slow cooked Pork with Crackling, Apricot Stuffing & Gravy

Pork Belly

Slow roasted Pork Belly with an Apple Purée

Cod with Butter Herb Crumb

A middle portion of Cod based in Butter & Herbed Breadcrumbs

Canon of Lamb

A succulent cut of Lamb without the Rack, served with Port & Redcurrant Gravy

Confit of Duck

Duck Leg Confit with Blackberry Jus

Traditional Pie & Mash

Beef or Chicken & Tarragon Pie served with seasonal Mash & Gravy

Vegetable Salad

Mixed vegetable in a Salsa Cooked in a Puff Pastry Case

Tomato & Basil in Filo Case

Baby Plum Tomatoes based with Mozzarella & Fresh Basil served with Red Pepper Coulis

Mushroom Wellington

A selection of Wild Mushrooms in a Puff Pastry case served with Vegetable Jus

Spinach & Goats Cheese Pie

Baby Leaf Spinach, Red Chard with Goats Cheese topped with Sautéed Potato

All dishes are served with a selection of seasonal vegetables

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Three Course Wedding Breakfast

From £25.50 per person

Desserts

Coffee & handmade petit fours

Chocolate Roulade

Chocolate Roulade filled with Cream & Raspberries or Just Chocolate

Meringue Roulade

Roulade Filled with Strawberries or Raspberries & Whipped Cream

Chocolate Brownie

Served with Warm Milk Chocolate Sauce

Pecan Pie *N*

Brownie textured filling with Pecans throughout & Fresh Whipped Cream

Cheesecake

A choice of Cheesecake flavour options including Vanilla, St Clement's, Milk Chocolate, Baileys, White Chocolate

Lemon Tart

A delicate Lemon filling on a Sweet Pastry base served with Whipped Cream & Raspberries

Apricot Frangipane Tart *N*

Apricot & Almond filling with Crème Fraiche

Fresh Fruit Salad

Fresh Fruit with Cream

Baileys Profiteroles

Light Choux pastry filled with Baileys Cream & Warm Belgian Chocolate to pour

Old English Trifle *N*

Layered Sponge, Fruit and Custard topped with Fresh Cream & Toasted Almonds

Summer Pudding

A Bread Red Fruit based pudding served with Berries & Crème Fraiche

Sticky Toffee Pudding

Moist Sponge Cake, made with finely chopped Dates & covered in Warm Toffee Sauce

Apple Crumble

Lightly spiced Apple & Buttery Crumble Topping served with Custard or Cream

Cheeseboard

A Selection of Fine Cheeses served with Biscuits & Platter of Fruit

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Three Course Carvery

From £22.50 per person

A choice of one starter and one dessert from the Three Course Wedding Breakfast menu served to your table.

A choice of two meats from the carvery including:

Pork
Chicken
Turkey
Lamb **S**
Beef **S**

Served with a Yorkshire pudding, selection of Seasonal Vegetables, Gravy & Traditional Condiments.

Coffee station

Including a Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Breakfast Tea and a selection of Mint & Fruit Teas

Two Course Carvery

From £19.50 per person

A choice of one starter **or** one dessert from the Three Course Wedding Breakfast menu served to your table.

A choice of two meats from the carvery including:

Pork
Chicken
Turkey
Lamb **S**
Beef **S**

Served with a Yorkshire pudding, selection of Seasonal Vegetables, Gravy & Traditional Condiments

Coffee station

Including a Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Breakfast Tea and a selection of Mint & Fruit Teas

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Buffet Wedding Breakfast

From £18.50 per person

A choice of three mains and three salads, served with new potatoes and a selection of bread rolls.

A choice of two desserts from the Three Course Wedding Breakfast menu to finish

MAINS

Fresh Dressed Salmon

A whole dressed Salmon served on a Bed of Lollo Rosso Lettuce & Lemon Wedges

Seafood Platter S

Smoked Salmon, Crevettes, Cocktail Prawns & Seasonal Seafood

Norfolk Honey Roast Ham

On the bone Ham Glazed with Mustard & Honey served with Cumberland Sauce

Rare Sirloin of Beef S

Sirloin Cooked Rare to Medium Rare served with Creamed Horseradish

Sausage Plait

Locally sourced Sausage Meat decoratively wrapped in Puff Pastry

Coronation Chicken N

A light based Chicken Curry with Mango & Almonds with Fresh Mayonnaise

Stilton & Walnut Tart N

Short Crust Pastry with Stilton topped with Toasted Walnuts

Apple & Blue Cheese Tart

Puff Pastry topped with Caramelised Apples & Melted Irish Cashel Blue Cheese

Stone Baked Quiche

A choice of traditional, Asparagus, Tomato & Mozzarella, Stilton & Broccoli Quiche

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Buffet Wedding Breakfast

From £18.50 per person

SALADS

Salad Nicoise

Baby Plum Tomatoes, Rocket, New Potatoes & French Beans layered with Tuna, Anchovies topped with Quails Eggs & Vinaigrette Dressing

Waldorf *N*

A mixture of Chopped Apple, Celery, Walnuts & Mayonnaise

Roasted Tomato

Halved Tomatoes seasoned with Ground Pepper, Sea Salt, Garlic, drizzled with Olive Oil & baked

Tomato, Mozzarella & Basil

Layered Beef Steak Tomatoes with Mozzarella & Basil

Roasted Vegetable Couscous

A combination of Couscous topped with Toasted Vegetables, Goats Cheese & Harissa Dressing

Midsummers

Green Salad of Baby Leaf, Fresh Mint & Cucumber with a Lemon Dressing

Succatash

Black Eyed Beans, Sweetcorn, Avocado, Cherry Tomatoes in a Ginger & Garlic Dressing

Green Bean & Mangetout

Sliced Green Beans, Mangetout, Green Peppers, Bean Sprouts, with Lemon & Sesame Seeds

Watermelon, Rocket & Feta

Diced Watermelon mixed with Rocket, topped with Feta & Sesame Seeds

Coleslaw

A Creamy Mayonnaise based Coleslaw with Shredded White Cabbage & Carrot

Pasta & Pesto

Fresh Pasta Mixed with a Basil Pesto

Potato Salad

Fresh New Potatoes with a Balsamic, Mayonnaise & Spring Onion Dressing

Coffee station

Including a Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Breakfast Tea and a selection of Mint & Fruit Teas

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Afternoon Tea

£15.00 per person

Enjoy the quintessentially British pastime of taking Afternoon Tea. Indulge in finely cut sandwiches, freshly baked scones and a delectable selection of afternoon tea cakes and pastries. Your tables will be set with vintage-inspired cake stands, china teacups and saucers.

Mini Sandwiches with a selection of classic fillings including Smoked Salmon & Cream Cheese,
Cucumber & Cream Cheese, Egg & Cress, Beef, Rocket & Horseradish
Mini Scotch Eggs
Cheese Straws
Scones with Strawberry Preserve & Clotted Cream
Mini Victoria Sandwiches
Chocolate Éclairs

Served with Traditional English Breakfast Tea

Evening BBQ

£10.00 per person

Locally sourced meat, Kebabs, Sausages, Burgers and Chicken. Fish and Vegetarian options available.
Served with Green Salad, Coleslaw, selection of Fresh Bread Rolls & Traditional Condiments.

Evening Spit Roast

£10.00 per person

A choice of slow roasted:
Whole Pig
Lamb **S**
Sirloin of Beef **S**

Served with Green Salad, Coleslaw, selection of Fresh Bread Rolls & Traditional Condiments

Evening Gammon & Cheeseboard Selection

£8.00 per person

Slices of Honey Roast Gammon and a Selection of Fine Cheeses served
with an assortment of Fresh Bread, Crackers & Platter of Fruit

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Evening Buffet

£8.50 per person

Homemade Sausage Rolls
Chicken Goujons with Lime Mayonnaise Dip
Smoked Salmon Squares
Mini Scones topped with Cheese, Apple & Celery Mayonnaise
A selection of Stone Baked Quiches
Crudities with Dips & Kettle Chips
Cocktail Sausages with Grainy Mustard & Honey Glaze
Platter of Sandwiches & Bridge Rolls with a selection of fillings Including Ham Salad, Egg & Cress,
Coronation Chicken, Smoked Salmon, Dill & Mustard Cream Cheese, Cheese & Apple Chutney

Mini Desserts

Add a selection of Mini Desserts for an additional £2.50 per person

Chocolate Brownie
Lemon Meringue Pies
Fruit Platter
Chocolate Biscuit Cake
Strawberry Tartlets

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Drinks Menu

Reception drinks

<i>Pimms Cocktail</i> served with Mint & Cucumber	£4.30 per glass
<i>Bucks Fizz</i> Chilled Prosecco with Orange Juice	£4.00 per glass
<i>Mulled Wine</i> served with a Hint of Brandy	£4.00 per glass
<i>Sloe Fizz</i> Chilled Prosecco with a Blend of Sloe Gin	£4.30 per glass
Glass of House Red or White Wine	£3.70 per glass
Chilled Bottle of Budweiser	£3.00 per bottle
Non-alcoholic Fruit Punch	£3.00 per glass

House Wine

Fontana D'italia Trebbiano (Italy) £13.00
A refreshing white wine with delicate aromas of melon and citrus fruit characters on the palate.

Pinot Grigio Principato Blush (Italy) £14.00
A delicate coloured, pale salmon pink. Elegantly scented peachy, floral characters on the nose. Juicy, ripe berry fruit fill the palate with good acidity and an off dry finish.

Fontana D'italia Sangiovese (Italy) £13.00
A fruity and juicy red wine with vibrant aromas of red fruit and a hint of violet.

Speciality Wines

WHITE

Vivoli Tai Pinot Grigio (Italy) £14.00
A crisp and refreshing wine with delicate floral aromas and citrus fruit flavours.

Greyrock Marlborough H Sauvignon Blanc (New Zealand) £16.00
Nettle and ripe tropical fruits on the nose along with limey flavours and a rich minerality on the palate, this wine is sappy fresh, clean and delicious.

Langlous Sancerre (France) £22.00
Light yellow colour, aromatic nose of white, citrus fruits with great balance.

Laroche Chablis (France) £24.00
Brilliant yellow colour. Crisp, fresh and mineral aromas. Refreshing, smooth and harmonious with notes of apple and pear.

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Drinks Menu

Rosé

Promenade Provence Rosé (France) £18.00

Intense apricot and cherimoya ice cream aromas. Fresh wine of good acidity with great aromatic intensity

Chapel Down English Rosé (UK) £21.00

Generous and inviting aromas of strawberry, raspberry, redcurrant and rhubarb.
A juicy palate with a perfectly balanced acidity

Red

Fairway Shiraz (South Africa) £14.00

This wine of intense purple colour boasts spicy and fruity aromas.
It offers fresh black pepper, ripe raspberry and cherry, hints of vanilla as well as truffle undertones

Finca Flichman Malbec (Argentina) £16.00

A concentrated, deep-violet, cherry-flavoured oak aged Malbec. It has remarkable complexity and length

Castillo De Clavijo Gran Reserva (Spain) £22.00

Aromas of red fruit and some pepper. A medium bodied wine
with interesting earthy and spicy wood flavours

Antoine Moueix St Emilion Grand Cru (France) £26.00

A delicious red with some loose red fruit flavours, strawberry and raspberry with hints of vanilla

Champagne & Sparkling Wine

Chio Prosecco (Italy) £17.00

Wonderfully refreshing with vibrant citrus and green fruit flavours. It has fine bubbles and a lingering crisp finish

Cono Sur Sparkling Rosé (Chile) £17.00

Made entirely from Pinot Noir, this delightfully pink sparkler delivers elegant
flavours of sweet red berry fruits with soft, refreshing bubbles

Chapel Down Brut (UK) £36.00

Ripe red apples and peach dominate this fruit driven wine.
Very approachable style of fizz, expect to find apples and light tropical fruit

Mercier (France) £45.00

Straw yellow colour with a nose of green seeded grapes and notes of fresh bread.
Apple and pear flavours burst into a finish of pleasant freshness

Moet Chandon Brut (France) £60.00

Slightly appley, yeasty nose and long, rich flavours of biscuity, toasty fruit

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Drinks Menu

Corkage

Wine	£5.00 per 75cl bottle
Sparkling Wine and Champagne	£8.50 per 75cl bottle
Non-alcoholic Drinks	Price on request

Drinks Packages

Package 1 £14.25 per person

Glass of house wine or non-alcoholic punch on arrival
Two glasses of house wine with the wedding breakfast
One glass of Chio Prosecco for the toast

Package 2 £15.25 per person

Glass of Pimms cocktail or non-alcoholic punch on arrival
Two glasses of house wine with the wedding breakfast
One glass of Chio Prosecco for the toast

Package 3 £15.25 per person

Glass of Chio Prosecco or non-alcoholic punch on arrival
Two glasses of house wine with the wedding breakfast
One glass of Chio Prosecco for the toast

Package 4 £16.50 per person

Glass of Kir Royale* or non-alcoholic punch on arrival
Two glasses of house wine with the wedding breakfast
One glass of Chio Prosecco for the toast

**Chio Prosecco with a blend of cassis*

Children's £7.00 per person

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

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