

A WEDDING THAT'S YOU

2019 & 2020 PRICING

All our packages are flexible and can be created for any number of guests. The following are based on numbers as an example

DIAMOND

- 40 DAY – 80 EVENING GUESTS - £4499
- 70 DAY – 100 EVENING GUESTS - £6299
- 100 DAY – 180 EVENING GUESTS - £8999

SAPPHIRE

- 40 DAY – 80 EVENING GUESTS - £2999
- 70 DAY – 100 EVENING GUESTS - £4499
- 100 DAY – 180 EVENING GUESTS - £6799

RUBY

- 30 DAY – 70 EVENING GUESTS - £1799
- 70 DAY – 100 EVENING GUESTS - £3299
- 100 DAY – 180 EVENING GUESTS - £5299

Diamond is based on Menus A and Sapphire and Ruby on Menus B – these can be changed and mixed and matched to suit you. At Holiday Inn Norwich – North we are not just set to these packages. We have evening only receptions; small days and large evening parties or we can build a bespoke day around you.

Holiday Inn Norwich North
Cromer Road
Norwich
NR6 6JA
T: 01603 201125
E: eventsmgr@hinorwich.com
www.hinorwich.com/weddings



A WEDDING THAT'S YOU

CEREMONY ROOM HIRE

The Dakota Suite - £100.00

The Wallbro Suite - £100.00

The Halifax Suite - £300.00

The Lancaster Ballroom - £500.00

You will need to arrange the registrar directly with Norwich Registry Office

T: 01603 767600 or www.norfolk.gov.uk

Additional Extra's

Medium glass of wine - £4.50 per person

Bottle of house wine - £17.50 per bottle

Glass of Prosecco - £5.50 per person

Canapés – from £5.95 per person

Chair cover and sash - £2.50 per chair

Chiavari chairs - £3.00 per chair

Giant LED Love letters in white or rustic - £120.00

LED Fairy light backdrop in White or Black - £150.00

White aisle runner from £60.00

Wall draping (Halifax or Wallbro Suite from £400.00

Ceiling draping – The Halifax from £300.00

Lanterns and Festoon Lighting - from £100.00

Photo-booth - from £330.00

LED Dance floor – from £525.00

Professional Toast Master - £300.00

Celebrant - £250.00

Champagne and chocolates in your wedding suite - £45.00



A WEDDING THAT'S YOU

WEDDING BREAKFAST MENU A

Starters

- Roasted tomato soup with chive oil – **V, GF, VG**
- Carrot and squash soup, almond crème fraiche – **V, GF**
- Chicken pate with golden beetroot piccalilli and toasted ciabatta
- Salad of roasted beetroot, buffalo mozzarella and blushed tomato, pesto – **V, GF**
- Celeriac and white onion soup, spring onion and apple dressing – **V, GF**
- Crayfish and tiger prawn salad, baby gem lettuce, cocktail sauce and avocado – **GF** (£2.00 supplement)
- Pressed ham hock terrine, sweet and sour onion pickle, toasted baguette
- Red onion and goats cheese frittata, shallot jus and dressed rocket – **V**
- Hot smoked salmon pate, with pickled fennel and spiced ketchup on ciabatta toast
- Smoked chicken and quails egg salad, green beans and hazelnuts - **V**
- Roasted tomato and lemongrass soup, parmesan and sesame wafers
- Prawn and brown shrimp cocktail, pickled cucumber and sourdough
- Buffalo mozzarella, tomato and rocket salad, basil and almond dressing - **V**
- Marinated melon, raspberry sorbet, pink ginger and basil syrup - **V**
- Roasted carrot soup with chive crème fraiche - **V**
- Chicken liver pate, golden piccalilli and sourdough croutes

Mains

- Chargrilled chicken breast, dauphinoise potato, roasted vegetables and a cacciatore style tomato sauce - **GF**
- Roasted pork loin, crispy crackling, fondant potato and button mushroom and spinach cream sauce - **GF**
- English beef sirloin, roast potatoes, seasonal vegetables, Yorkshire pudding and thyme gravy
- Grilled seabass fillet, spring onion crushed potatoes, buttered green vegetables and a pesto sauce - **GF**
- Crumble topped cod loin, herb roasted baby potatoes, seasonal greens and a fish pie sauce (£2.00 supplement)
- Rosemary marinated lamb rump, basil and parmesan mash, slow roast tomato, green beans, lamb jus-**GF**
- Mushroom stuffed loin of pork, celeriac dauphinoise, chunky tomato and vegetable sauce
- Sirloin of beef, champ potato, roasted vegetables and a mushroom sauce
- Braised beef shin, celeriac fondant, roasted roots, braising gravy

Cont.....



A WEDDING THAT'S YOU

Menu A continued

Roasted chicken, parmesan potatoes, seasonal vegetables, sage and onion sauce
Roasted root vegetable in tarragon cream Wellington, roast potatoes, carrots,
broccoli and rich tomato gravy - **V**
Butternut squash arancini with roasted Mediterranean vegetables,
served crispy rocket and pesto dressing - **V**
Roasted squash and puy lentil Wellington, tomato and basil sauce – **V**
Wild mushroom and pea risotto, shaved parmesan and lemon olive oil – **V, GF**
Roasted squash and goat's cheese lasagna, pine nuts and a sage butter sauce – **V**
Vegetable wellington, Moroccan style aubergine, spiced tomato sauce – **V**
Baked field mushrooms, caramelised red onion, goat's cheese, sesame seeds,
herb salad and sweet potato - **V**

Desserts

Dark chocolate and orange gateau with raspberry sorbet – **V, GF**
White chocolate and raspberry Eton mess – **V, GF**
Sticky toffee pudding, toffee sauce - **V**
Treacle tart, mascarpone cream - **V**
Hot apple and cinnamon pie, marinated fresh berries – **VE, V**
Pear and caramel cheesecake, almond crème Chantilly - **V**
Bread and butter pudding with soaked raisins and salted caramel ice-cream – **V**
Apple tarte tatin, caramel sauce and vanilla ice-cream
Selection of cheese and biscuits, celery, crackers and chutney
(£3.50 supplement or £8.00 as an extra course)
Chocolate and orange tart, salted caramel ice-cream
Baked apple tart, gingerbread crumb and lemon sorbet
New-York style cheesecake, hazelnut praline
Glazed lemon tart, red berry coulis and vanilla ice-cream
Vanilla profiteroles, dark chocolate sauce

If you require a choice menu – we will require pre-orders 21 days prior to the wedding date. Please note the maximum number of choices would be 3 per course including 1 vegetarian dish.

We can offer dietary options for guest with allergens and other special diets including Vegan, Coeliac, Diabetic, Dairy Free etc.

Holiday Inn Norwich North
Cromer Road
Norwich
NR6 6JA
T: 01603 201125
E: eventsmgr@hinorwich.com
www.hinorwich.com/weddings



A WEDDING THAT'S YOU

WEDDING BREAKFAST MENU B

Starter

- Farmhouse pate' with chutney and toast
- Crisp salad with Atlantic prawns and Marie Rose sauce
- Tomato and red pepper soup with croutons **V VG, GF**
- Tomato and red lentil soup with herb croutons **V, VG, GF**
- Tropical fruit platter **V, VG, GF**
- Tomato, mozzarella and red onion salad, basil oil dressing **V, GF**
- Roasted Root Vegetable soup with beetroot crème fraiche **V, GF**

Main

- Traditional Roasted Chicken breast with a sage and onion stuffing, chipolata sausage, roasted potatoes and seasonal vegetables with a rich gravy.
- Traditional beef lasagne al forno, crisp salad garnish and garlic bread and fries
- Pan roasted lemon and thyme marinated chicken with duchess potatoes and glazed carrots and broccoli
Cumberland sausage, champ potato mash, red onion sauce
- Slow cooked shoulder of pork, colcannon mash potatoes, roasted root veg, braised red cabbage,
Colman's grain mustard and sage gravy
- Roasted pork stuffed with sage and apricot, bubble and squeak mash, glazed carrots
and green beans, pan gravy
- Grilled salmon with roasted new potatoes, wilted greens with a hollandaise sauce
Roasted root vegetable in tarragon cream Wellington, roast potatoes, carrots,
broccoli and rich tomato gravy - **V**
- Butternut squash arancini with roasted Mediterranean vegetables,
served crispy rocket and pesto dressing - **V**

Desserts

- Profiteroles with chocolate sauce
- Lemon meringue pie, vanilla scented pouring cream
- New York Cheesecake with mixed fruit coulis
- Mango cheesecake, passion fruit syrup raspberry coulis

Coffee and mints to finish - £2.50 per person

**We also have hot carved buffets, hog roasts and other menus available
Please ask your wedding planner for details**

Holiday Inn Norwich North
Cromer Road
Norwich
NR6 6JA
T: 01603 201125
E: eventsmgr@hinorwich.com
www.hinorwich.com/weddings



A WEDDING THAT'S YOU

Wedding Reception Evening Buffets

Evening Buffet Pick and Mix

4 items £8.95 per person

7 items £14.25 per person

5 items £10.75 per person

9 items £16.95 per person

Pick two from this section: (V)

Vegetable crudités and dips
Hummus and carrot sticks
Tzatziki and celery sticks
Nacho's and Dip
Bowl of Salad or Coleslaw

***Served with Tomato Ketchup & Mayo**

Spiced Wedges
Spicy spiral fries*
Roasted new potatoes*
Sweet Potato fries*
Skinny OR Chunky Chips*

Pick the rest from this section:

Selection of sandwiches & wraps
Onion bhajis
Selection of open soft rolls
Vegetable Samosas
Assorted filled baguettes
Vegetable spring rolls
Mini Turkey Kiev's
Garlic bread slices
Cocktail sausages in honey and sesame
Fish goujons and tartar sauce

Breaded chicken goujons with BBQ dip
Mozzarella croquettes
Spicy chicken wings
Savoury quiche
Homemade sausage rolls
Cajun beef meatballs with salsa
Pizza slices
Baked chicken satay skewer
Vegetable Pakoras
Vol au vonts – various fillings

Holiday Inn Norwich North
Cromer Road
Norwich
NR6 6JA
T: 01603 201125
E: eventsmgr@hinorwich.com
www.hinorwich.com/weddings



A WEDDING THAT'S YOU

Gourmet selection - add £2.00 per item per person

Cod and parsley fishcakes
Sweet chorizo skewers, chimichurri mayonnaise
Chicken yakitori, Korean BBQ sauce
Assorted Piadina
Spiced chicken burrito, rainbow slaw
Vegetarian chilli dog - **V**
Hot dog with caramelised onions
Selection of cooked and slice meats with pickles
Mustard roast pork belly skewers
Breaded scampi tails and tartar sauce
Mini oriental crab cakes and dip

Midnight Munchies*

Bacon rolls £4.95 per person
Hot Dogs £4.95 per person
Fish finger Baps £4.95 per person

Add Fries or Wedges £2.00 per person

*ONLY AVAILABLE FOR A LATE BITE AND NOT MAIN BUFFET

Why not add one of our tempting Desserts for £4.95 per person

Profiteroles with chocolate dip
Mini eclairs
Cheesecake assortment
Gateaux selection
Tropical fruit platter

Holiday Inn Norwich North
Cromer Road
Norwich
NR6 6JA
T: 01603 201125
E: eventsmgr@hinorwich.com
www.hinorwich.com/weddings

