At the BROOK HOTEL Norwich

70

gas



Your Wedding Day

The perfect place for your perfect day. Rest assured that at The Brook Hotel Norwich you and your wedding are in safe hands. Our talented team will assist you with all aspects of the planning and preparation and offer a personal and professional service. We have a range of fantastic wedding packages for to you to choose from, which can be tailored to suit your individual requirements.

Yours will be the only wedding party here on the day and our sole aim is to make sure you are happy with every detail. Your special day is a time of joyous celebration and there's no more fitting place to let friends and loved ones share it with you.



Our beautiful event suites are flexible to hold up to 120 people for your ceremony & wedding breakfast and up to 200 people for your evening reception.

Our luxury VIP Suite is a lovely way to celebrate your first married night together, plus we have 80 spacious bedrooms for your guests to stay in. Call to book an appointment with our Wedding Co-ordinator for a chance to come and see our hotel, discuss your requirements and choose your date ...





Civil Weddings & Partnerships

We are an approved venue for Civil Weddings and Partnerships, making our hotel the perfect location for your big day from start to finish.





If you are looking for a stylish alternative to the traditional church ceremony or registry office, we have the answer. Our Filby or Surlingham Suite is licensed for civil ceremonies where you can take your vows. You can also get married in our lovely outdoor courtyard, signing the register back in the suite to complete the formalities.

Ceremonies can be held for up to 120 guests. The room and layout can be designed to suit the number of guests you have sharing your special day.

Our Wedding

This is your special moment, and to make sure it is perfect, you can choose from one of our fantastic wedding packages. From the moment you arrive, to the moment you leave, you will be the centre of attention and we will look after your every need!

Choose from the following packages which can all be tailored to suit your requirements. If you would like something more distinct and tailored, just tell us what you need and we will look after you.

• Evening reception room hire

• Evening buffet for up to 50 guests

• The luxury honeymoon suite for the Bride and Groom on the night of the wedding can be booked at extra cost

• Available Sunday to Friday throughout the year

Add our resident DJ for £350 Add chair covers and sashes for just £2.50 per chair

If you would like to add additional guests for the evening:

• Guest - £21.95 • Child Guest - £10.99

The Classic Collection, £ 2,999

- Ceremony room hire for up to 50 guests
- Arrival sparkling wine for up to 50 guests
- 3 course wedding breakfast for up to 50 guests
- Glass of sparkling wine to toast for up to 50 guests
 - Evening reception room hire
 - Evening menu for up to 50 guests
- The Luxury suite for the Bride and Groom on the night of the wedding can be booked at extra cost

• Available any day of the week throughout the year.

Add chair covers and sashes for just £2.50 per chair Add our resident DJ for £350.

Day Guest - £30.95 • Child Day Guest - £13.99 Evening Guest - £17.95 • Child Evening Guest - £10.95

Atimate Collection, £4,999

- Ceremony room hire for up to 60 guests
- Complimentary chair covers for up to 60 guests
- Arrival sparkling wine with Canapés for up to 60 guests
 - 3 course wedding breakfast for up to 60 guests
 - Glass of red or white wine with the meal
- Glass of champagne each for the top table and sparkling wine for the rest of the room for the toast
 - Evening reception room hire
 - Evening menu for up to 60 guests
 - Luxury suite for the bride and groom on the night of the wedding
 - Available any day of the week throughout the year
 - Add our resident DJ for £350.

- Day Guest £45.95 Child Day Guest £21.95
- Evening Guest £25.95 Child Evening Guest £16.95

lection, £5,999

- Ceremony room hire for up to 50 guests
 - Ceremony room hire
- Chair covers and sashes to match your theme
- Arrival drink of sparkling wine or Pimms cocktail (plus non alcohol alternative)
- Your choice of Canapés with your arrival drinks
- 3 course wedding breakfast for up to 50 guests
 - Glass of red or white wine with your meal

- Champagne for the toast
- Evening reception room hire
- Up to 100 evening guests
 - Resident DJ
- Luxury wedding suite for the bride and groom
- Plus on extra double room for use either the night before or after the wedding
- Registered Toast master is available for an extra £350.00.

Day Guest - £50.95 • Child Day Guest - £29.95 Evening Guest - £25.95 • Child Evening Guest - £16.95

Menus

Our team of talented chefs will prepare a delicious meal for you and your wedding guests to celebrate your special day.

We have a number of options that you can choose with any of our wedding packages.

You can also upgrade to any of the selections listed. We cater for every dietary requirement.

Allergens listed throughout menus:

C Celery - G Gluten - F Fish - CR Crustaceans MO Molluscs - E Eggs - SE Sesame Seeds M Milk - MU Mustard - N Nut - P Peanut - L Lupin S Soya - SO Sulphur Dioxide - GF Gluten free



A choice of 4 Canapés are included in our Ultimate and Perfect packages.

Any package upgrade - A selection of 4 canapés £6.99 per person

Pork, honey and wholegrain mustard on wholemeal toast (g, mu) Deep fried tempura battered prawns with a sweet chilli dip (g, cr) Oven roasted goats' cheese and caramelised red onion tartlets (g, m) Sweet potato cake, cream cheese and prosciutto (m) Smoked salmon and pickled cucumber served on toasted bruschetta (f, g) Chicken breast stuffed with red pimento pepper and spinach (g) Chicken liver parfait on toasted wholemeal bruschetta (g, m) Roasted tomato salsa and mozzarella on toasted bruschetta (g, m) Ham hock terrine on fresh cucumber with piccalilli (mu, c) Smoked salmon cream cheese and chives (f, mu)



Select any one of the following starters as part of your wedding package: Creamy leek and potato soup served with crusty bread (g, c) Homemade tomato and basil soup served with crusty bread (c, g) Homemade carrot and coriander soup served with crusty bread (c, g) Homemade tomato and sweet pepper soup served with crusty bread (c, g)

Crayfish tail cocktail with classic Marie Rose, pickled shallots, radish and radicchio (cr, e,)

Upgrade to any of the following for an extra price per person:

Classic smoked salmon and prawn cocktail with pickled shallot, radish and wholegrain mustard cucumber, on a bed of Marie Rose sauce served with crusty bread (g, mu, f, cr, e) - ± 5.00

Smoked salmon and pickled cucumber on to asted sour dough with a wholegrain mustard dressing (mu, g, f) - \pounds 5.00

Pâté de Campagne (with duck, chicken and pork) with a homemade apple and ale chutney served with melba toast $(m, g) - \pounds 5.00$

Chicken and duck parfait with a rich fig and apple chutney topped with melba toast $(g, m) - \pounds 4.00$

Select any one of the following main courses as part of your wedding package:

Pan fried breast of chicken with a rich chasseur sauce, roasted potatoes, and seasonal vegetables (gf, so, m)

Pan fried salmon steak topped with a rich parsley and lemon butter with new potatoes and seasonal vegetables (m, f)

Upgrade to any of the following for an extra price per person:

Roasted rib of beef with Yorkshire pudding, roasted potatoes, seasonal vegetables and a rich port jus $(c, g, so) - \pounds 8.00$

Pan fried loin of lightly curried cod with a tian of Asian spiced rice served with roasted vegetable bhajis $(f, gf) - \pounds 6.00$

Pan fried chicken breast topped with wild mushrooms and a creamy white wine truffle oil sauce served with roasted potato and seasonal vegetables (m, so) - £5.00

Pan fried chicken breast stuffed with crayfish tails served with sauté potato seasonal vegetables and a white wine cream sauce (cr, m) - £6.00

Pan seared sea bass fillet with a rich brown shrimp fricassée served with new buttered potatoes and seasonal vegetables (cr, m, f) - £5.00



Homemade goats' cheese and caramelised red onion tart on a bed of dressed salad served with new potatoes (m, g, mu)

Upgrade to any of the following for an extra price per person:

Roasted vegetable roulade (aubergine, courgette red onion and sweet pepper) in a rich tomato sauce encased in puff pastry served with crispy salad and new potatoes (g, mu, m) - $\pounds 2.00$

Stuffed roasted aubergine (filled with ratatouille) topped with cheese served with a crispy dressed salad and new potatoes (m, mu) - £2.00

Roasted vegetable roulade in puff pastry served with new potatoes and crispy dressed salad (g, mu) - £3.00

Select any one of the following desserts as part of your wedding package:

Sticky toffee pudding with toffee sauce and vanilla ice cream (g, e, m)

Strawberry and white chocolate cheesecake served with a rich strawberry compote (g, e, m)

Traditional mixed berry and Chantilly cream Pavlova (m)

Upgrade to any of the following for an extra price per person:

Homemade sherry trifle and cream (g, m, so) - £2.00

Trio of dessert (mango cheesecake, chocolate brownie, vanilla panna cotta) served with Chantilly cream (m, g, e,) - $\pounds 4.00$

Mixed fruit crème brûlée served with Chantilly cream and honeycomb (m, e) - £4.00

Dark chocolate brownie with chocolate sauce and honeycomb ice cream (g, e, m) - $\pounds 2.50$

Vanilla panna cotta with a mixed berry compote (m) - £3.50

Traditional mixed international cheeseboard with grapes, homemade chutney, celery and cracker biscuits $(g) - \pounds 4.00$

Evening Wenn

Sausage rolls (g, e) Cheese straws (g, m, e) Sweet chilli chicken skewers Spicy wedges (g) Cheese and tomato pizza (g, m) Potato salad (e, mu) Moroccan couscous salad (g) Pasta, mozzarella, basil and tomato (g, m) Mixed bread basket (g)

Upgrade to any of the following for an extra price per person:

Homemade beef burger, Cajun burger, spiced chicken skewers, chips, spicy wedges, mixed leaf salad, potato salad, coleslaw $(g, e, mu) - \pounds 17.95$

Hog roast served with rolls, crackling, apple sauce, sausage meat stuffing, potato salad and chefs' coleslaw $(g, e) - \pounds 17.95$



Taking care of everything

We offer a personal wedding service and we can assist you in arranging every aspect of your wedding day.

We have some fantastic relationships with lots of recommended, local suppliers. Please ask us for anything that you need.













"The wedding couldn't have been more perfect, staff were efficient, attentive and professional. The food was top quality and was enjoyed by all." We got married here Jan 2019 the place is beautiful and staff were amazing. Everything ran smoothly and we didn't have to worry about anything other than enjoying our day. All the guest commented on how nice the food was and the venue.





We had our wedding here 3 weeks ago. The staff were amazing. All our guests couldn't speak highly enough of the food. I would recommend this lovely hotel for any occasion.

The Bridgel Suife,

Our Luxury Suite is the most superior of rooms with lavish and luxury furnishings and fabrics, bottled water, built in TV, flame effect fire and lots of extra space with its own lounge area.

The super spacious en-suite really adds the final wow factor with free standing bath, double walk in shower and couples wash basins.



Our Rooms

All of our spacious bedrooms have plenty of natural daylight, with working desk and chair, flat screen TV, window seat, large double bed or twin beds, direct dial telephone, stationery, towels and toiletries. Hair dryers are in all of our bedrooms and you can request an iron with ironing board from our friendly reception team. Everything your guests need for a restful night's sleep.



Brook Hotel Norwich

2 Barnard Road - Norwich - Norfolk NR5 9JB T: 01603 741161 - E: events@brookhotel.co.uk - W: www.brookhotel.co.uk