

Congratulations on your upcoming special day!

Hunters Hall is a family run, dedicated wedding venue in a farmland setting, within easy reach of Dereham and Norwich but hidden away in the Norfolk countryside.

A fully licensed civil ceremony venue, Hunters Hall offers a romantic setting for your perfect wedding and reception. The gardens, meadow and surrounding landscape provide the ideal backdrop for your photographs, assuring you of a unique and memorable day that your guests will talk about for years to come.

With only one wedding on any particular day, you and your guests are given the devoted attention they deserve from our experienced team. From your initial enquiry to the end of your event, we will help you with every detail, ensuring your celebrations run smoothly.

With the Victorian oak beamed barn, marquee lined barn and Park Room, our versatile facilities and wedding expertise makes Hunters Hall the ideal venue for your reception. Our in house team can cater from 20 guests up to 250 guests and to your own individual requirements.

Having 11 bedrooms of 4 star standard farmhouse accommodation, which can accommodate 27 adults and additional children, allows the main wedding party to stay over night and enjoy a full English breakfast together the next morning.

We look forward to showing you around Hunters Hall.
Please contact us on 01362 637457 or email office@huntershall.co.uk to make an appointment.

Best wishes,

Matthew and Jenny Stevenson

Park Room

You can choose to have your ceremony in our Park Room where the beams and light decor add to the beautiful view over the meadow. With a seating capacity of 80 guests, the room can be decorated to tie in with your theme.



Hunters Hall



The atmospheric Victorian Barn is a truly exceptional venue to exchange your vows. With its exposed oak beams and brickwork, it doesn't need additional decorations, but you are welcome to add your own personal touches. Accommodating up to 130 guests for your civil ceremony or 80 guests for your wedding breakfast (if your ceremony is elsewhere).

Marquee Lined Barn



Our indoor marquee is the ideal setting for your wedding breakfast and evening celebration with seating from 50 up to 140 guests. The marquee has waterfall chandeliers and is linked to the Victorian Barn, allowing your day to flow seamlessly from ceremony to reception.

Park Room - 80 ceremony - 30 sit down

Hunters Hall - 130 ceremony - 80 sit down - 130 evening

Marquee Lined Barn - 140 sit down - 220 evening

Maximum numbers may be subject to restrictions

Canapés

Please select at least 3 from the following options:

Sweet melon wrapped in Parma ham

Spiced ratatouille tarts (v)

Honey and wholegrain mustard chipolatas

at £1.95 per person per item

Smoked bacon wrapped prunes

Warm goats cheese tart with roasted thyme tomato (v)

Chicken and brandy pate, red onion relish on a crostini

Crumbled feta, spinach and sun dried tomato basket (v)

Baby Yorkshire pudding, sirloin of roast beef and a touch of horseradish

Pork sausage with strawberry jam and black pudding on a crispy potato stack

Spicy baked chicken breast

Pastrami and Stilton bite

at £2.45 per person per item

Shredded oriental duck spring roll, sweet chilli dipping sauce

Smoked salmon and dill cream cheese tartlet

Spiced crab tartare in a tortilla shell

Filo wrapped prawns, lemon and coriander mayonnaise dip

Homemade miniature scones with strawberry jam and clotted cream

£2.85 per person per item

Chef's Choice of Canapés

£8.50 per person

A selection of 5 different items which can include 1 of your choosing.

Why not choose Chef's choice of canapés instead of a starter?

Summer Menu

£59 per person

A choice of Pimms, Bucks Fizz or bottled beer to welcome your guests, a glass of house wine and a top up with your meal and Prosecco to toast the Bride and Groom

Please choose one starter, main course and dessert from the following options:

Starter

Cream of onion soup with nettle choux fritter (v)

Roasted cherry vine tomato and sweet shallot soup (v)

Chilled sweet melon and crayfish with avocado and mango chilli salsa

Roast plum tomato and red onion relish tartlet with dressed basil salad (v)

Smoked salmon and crab terrine with pickled fennel and citrus dressed salad leaf

Farmhouse chicken liver and Cognac pate with spiced plum chutney

Mezze - a selection of small dishes to share including olives, hummus, breads and dips (vo)

Chef's selection of canapés, served in the gardens or before your meal (vo)

Main Course

Norfolk turkey breast or pork loin with trimmings, Yorkshire pudding and roast gravy (vo)

Poached fillet of salmon with basil and fennel cream sauce

Citrus roasted free range chicken supreme with tarragon beurre blanc

Brie, red onion, baby spinach and walnut parcel with sorrel sauce (v)

Asparagus and forest mushroom risotto with shaved parmesan butter roasted pine nuts (v)

21 day hung sirloin of beef with Yorkshire pudding, horseradish and roast gravy (add £2.50)

Rosemary roasted chump of English lamb with rustic ratatouille and basil dressing (add £2.50)

Dessert (v)

Sweet mango vanilla cheesecake with toasted coconut crust

Lemon and lime posset with kiwi and ginger puree and a Tuile biscuit

Summer fruit with butter crumble with creamy vanilla custard

Fresh cream profiteroles with warm chocolate sauce and summer berries

Butter shortbread stack with summer berries and sweetened vanilla cream

Dark chocolate rum truffle cake with orange coulis

Trio of desserts - chocolate brownie, strawberry bavoir and lemon tart

Self service coffee station

Looking for something else? Our Chef is happy to discuss your requirements.

We try to cater for all dietary requirements, wherever possible we adapt rather than replace.

(v) = vegetarian, (vo) = vegetarian option is available

Please see our terms and conditions regarding choice menus

Winter Menu

£59 per person

A choice of Winter Pimms, mulled cider or bottled beer to welcome your guests, a glass of house wine and a top up with your meal and Prosecco to toast the Bride and Groom

Please choose one starter, main course and dessert from the following options:

Starter

Roasted sweet potato and coriander soup with lime crème fraiche (v)

Classic leek and potato soup (v)

Tomato, red pepper and sweet shallot soup (v)

Brie, spinach and roasted red pepper tart with slow roasted thyme and garlic tomatoes (v)

Norfolk pork and game terrine with red onion port relish, peppery rocket salad

Twice baked mushroom and tarragon soufflé with crème fraiche and Emmental cheese (v)

Mezze - a selection of small dishes to share including olives, hummus, breads and dips (vo)

Chef's selection of canapes, served before, or as part of your meal (vo)

Main Course

Norfolk turkey breast or pork loin with trimmings, Yorkshire pudding and roast gravy (vo)

Slow roasted pork belly with Bramley apple, crunchy crackling and cider tarragon sauce

Free range chicken supreme with smoked bacon and forest mushroom red wine jus

Prime pork sausages with wholegrain mustard creamed potato and onion gravy (vo)

Roasted pumpkin and golden beetroot risotto with cinnamon and sage (v)

Cauliflower, leek and blue cheese Cannelloni (v)

21 day hung sirloin of beef with Yorkshire pudding, Hunters horseradish and roast gravy (add £2.50)

Rosemary roasted chump of English lamb with rustic ratatouille and basil dressing (add £2.50)

Dessert (v)

White chocolate cheesecake with sweet pickled pear compote

Lemon and lime posset with spiced plum relish and a Tuile biscuit

Hunters Hall orchard fruit crumble with vanilla custard

Dark chocolate truffle cake with cranberry and orange relish

Butter shortbread stack with winter fruit and sweetened vanilla cream

Treacle and lemon tart with vanilla custard

Trio of desserts - chocolate brownie, apple and blackberry bavoir and lemon tart

Self service coffee station

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Hunters Hall 2018 v3

Farmhouse Tea

£55 per person

A choice of Pimms, Bucks Fizz or bottled beer to welcome your guests and two glasses of Prosecco to enjoy with your tea and to toast the Bride and Groom.

Please choose one soup, three sandwiches, two savouries, one scone and two cakes from the following options:

Soups (v)

Tomato, red pepper and sweet shallot

Leek and potato

Cream of onion

Sandwiches

Cucumber and mint (v)

Smoked salmon and lemon cream cheese

Egg mayonnaise with peppery rocket (v)

Roast beef and tomato

Home cooked gammon and onion chutney

Mature cheddar and pickle (v)

Coronation Norfolk turkey

Chicken with a lemon and tarragon
mayonnaise

Savouries

Sage, red onion and apple sausage rolls (vo)

Golden beef pasties

Smoked salmon quiche

Prime Norfolk pork pies

Brie and redcurrant tartlets (v)



Scones (v)

Buttered scone with clotted cream and handmade Norfolk jam

Cheese scone with a herb cream cheese and onion relish

Cakes (v)

Chocolate brownie bites with Baileys cream

Loaded meringues with orange blossom and rose petal cream

Lemon and lime drizzle cake

Tea and mixed fruit cake

Served with a choice of fruit, herbal and classic teas or ground coffee

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Hunters Hall 2018 v3

Celebration Package

£57 per person

Ideal for smaller afternoon celebrations followed by larger evening receptions.
Start with a choice of Pimms, Bucks Fizz or bottled beer to welcome your wedding guests
and one glass of Prosecco to toast the Bride and Groom.

Light Tea in the afternoon

Served formally after your ceremony and before your remaining guests arrive.

Please choose three sandwiches and three cakes from the following options:



Sandwiches

Cucumber and mint (v) • Roast beef and tomato • Coronation Norfolk turkey

Egg mayonnaise with peppery rocket (v) • Mature cheddar and pickle (v)

Home cooked gammon and onion chutney • Smoked salmon and lemon cream cheese

Cakes (v)

Buttered scones with clotted cream and handmade Norfolk jam

Chocolate brownie bites with Baileys cream

Loaded meringues with orange blossom and rose petal cream

Lemon and lime drizzle cake

Tea and mixed fruit cake

Served with a choice of fruit, herbal and classic teas or ground coffee

Why not add an extra bottle of Prosecco for each table?

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Celebration Package

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Followed by a hot evening buffet

Served informally in the early evening when your remaining guests have joined you.

Evening only guests charged at £25 per person

Hog Roast (vo)

Roasted local hog carved in the room, served with crackling, sage and onion stuffing,
apple sauce, creamy potato salad, crunchy apple and red cabbage coleslaw, salads,
breads, and sauces.

Butcher's Bangers and Burgers (vo)

6" sausage and a 6oz steak burger served with creamy potato salad,
crunchy apple and red cabbage coleslaw, salads, pickles, breads, and sauces.

Fork Buffet *Summer*

Citrus roasted fillet of salmon • Spinach, ricotta and asparagus cannelloni (v)

Mediterranean baked chicken • Marinated rump steak and mushroom kebab (vo)

All served with minted new potatoes, aromatic rice, crunchy apple and red cabbage
coleslaw, creamy potato and chive salad, dressed mixed leaf and Focaccia breads

Winter

Please choose three of the following main dishes:

Chicken and ham with a puff pastry crust • Roasted tomato ratatouille lasagne (v)

Braised beef and mushroom with a herb cobbler crust

A medley of casseroled Norfolk game • Spicy beef chilli con carne and rice (vo)

All served with crisp baked jacket potatoes with butter, roasted seasonal root vegetables and
crusty breads

Desserts (v)

A selection of three desserts for your guests to choose from including
profiteroles, cheesecakes, meringue nests and lemon tarts

Add on a light cheese board for your guests, late evening, from £5 per person

(v) = vegetarian, (vo) = vegetarian option is available

Children's Menu

Please match with your chosen menu, children will be served first unless advised otherwise.

A choice of fruit shoot, squash or juice to welcome the children, a second fruit shoot or unlimited squash served with the meal and a glass of lemonade to toast the Bride and Groom

Summer or Winter menu - £25 per child (up to 10 years)

Please choose one starter, main course and dessert from the following options for all your younger guests:

Starter

A children's portion of your chosen starter or

Tomato soup (v)

A selection of crudités and breadsticks with a cream cheese dip (v)

Garlic bread with or without cheese (v)

Main Course

A children's portion of your chosen main course or

Prime pork sausages, creamy mash and Heinz baked beans (vo)

Fish goujons, potato wedges and garden peas

Pasta with a choice of sausage, ham, tomato, cheese or tuna with a side salad (vo)

Dessert (v)

A children's portion of your chosen dessert or

Fresh fruit salad

Vanilla ice cream cow

Chocolate brownie

Celebration Package - £25 per child (up to 10 years)

Afternoon tea followed by a child's portion of the hog roast, BBQ or evening buffet choice. Please choose two sandwiches and two cakes from the following options:

Farmhouse Tea - £19.50 per child (up to 10 years)

Includes soup (as adult choice) a choice of two sandwiches, two cakes and two savouries:

Sandwiches

Strawberry jam (v) • Tuna mayonnaise and cucumber • Home cooked gammon

Chicken mayonnaise and sweetcorn • Tomato (v) • Cheddar cheese (v)

Cakes (v)

Chocolate brownie bites • Lemon drizzle cake

Apple wedges and grapes • Plain scone with jam and cream

Savouries

Sausage roll (vo) • Cocktail sausages • Tomato quiche (v) • Cheese straws (v)

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Additional Drink Options

Pre Wedding Drinks

If your ceremony is in the Park Room, the bar can be opened in the barn to greet your guests. If you are having your ceremony in the barn, our Prosecco & Peroni package can be served in the Park Room and Courtyard from just £7.50 per person

Post Ceremony Reception

Why not upgrade your first drinks as Mr and Mrs to a glass of Prosecco (£1.50 extra per person) or a glass of Champagne (from £3 extra per person)

Wines with your meal

Add some sparkle to your event with a glass of Prosecco for just £5.50 per person. Upgrade your package wines, add a glass per person or bottles for the table - look at our wine list for inspiration



Champagne Toast

As an alternative to our Prosecco, why not have a glass of Champagne or two to celebrate your wedding and to toast during the speeches (from £3 extra per person)

The Bar

Our fully stocked bar will be open from the end of your ceremony until 11.30pm for your guests to purchase drinks. Guests are welcome to set up their own bar tabs, or you may wish to treat your guests to a drink courtesy of the Bride and Groom

Corkage

Pre arranged corkage for wine is available at £10 per bottle for still and £15 for sparkling

Don't forget! Keep your energy levels up by pre-ordering sandwiches and drinks if you, your family and friends are getting ready with us.

Evening Reception



Available after your wedding breakfast at Hunters Hall. All at £9.50 per person

Sharing Platters

A selection of cheeses (vo), continental meats or vegetarian (v) platters

Meat platter: Parma ham, brandied chicken pate, salami and pastrami

Vegetarian platter: Chickpea and butter bean hummus, guacamole, roasted sweet peppers, ratatouille cassoulet and chilli salsa with basil

Cheese platter: Baron Bigrod, St Swithins, Suffolk blue and Norfolk smoked dapple

All served with a selection of breads, pitted olives, olive oil, mature balsamic butter, pickles and chutneys

Roasted Meats (vo)

Peppered topside of beef, buttered crown of turkey and a bacon joint carved and served with sage and onion stuffing, sauces and a soft white roll

Hot and Spicy

Chicken Korma or Jalfrezi and sweet potato curry (v) with rice and naan or Spicy beef chilli and a mixed bean chilli (v) with jacket potatoes

Hog Roast (vo)

Roasted local hog carved in the marquee, served with crackling, sage and onion stuffing, apple sauce and a soft white roll (minimum 80 people)

(v) = vegetarian, (vo) = vegetarian option is available

Finger buffets can be arranged, starting from £12.50 per person

2018 Venue Hire

Saturdays

January, February or November: £2,350

March, April, October or December: £2,950

May, June, July, August or September: £3,450

Not looking for a Saturday? Save the following on:

Fridays and Bank Holiday Sundays - **save £500**

Sundays and Bank Holiday Mondays - **save £750**

Mondays, Tuesdays, Wednesdays or Thursdays - **save £1,500**

To hold your ceremony at Hunters Hall: £245 (excluding registrar fee)

A minimum number of 60 adult day guests applies on Fridays, Saturdays and Bank Holiday Sundays excluding January, February and November. An additional charge will apply if you fall below 60 guests.



Included in the venue hire: wedding coordinator, appropriate tables, chairs, chair covers, white linen, glasses, cutlery, crockery, cake stand, knife, hurricane lamps, uplighters, vintage post box, assistance with table and room decorations as well as our Master of Ceremonies on the day
(supplements may apply for chairs and linen depending on colours, sashes and any accessories chosen)

If you would like to have your wedding here at Hunters Hall, we are happy to make a provisional booking for you, which we will hold for 2 weeks.

After confirming with the registrar or church and those closest to you, your booking can be confirmed with us by paying a deposit of £900 and signing a copy of our full terms and conditions; please ask for a copy.

Example pricing: A civil wedding, 3 course wedding breakfast and drinks package for 60 day guests, evening buffet for 100 guests plus bride and groom's accommodation:

November midweek - £5,885; Saturday in August - £8,185

2018 Bedrooms

Accommodation for the bride and groom is included in the venue hire charge for the night of the wedding, in a room of their choice.

The remaining 10 bedrooms are priced between £85 and £125 per room per night based upon 2 people sharing and including full English breakfast.

Children and additional adults in these rooms are charged extra.

If any bedrooms are unoccupied on the night of your wedding, a charge of £40 per room will be applied to your final bill.



If you require any accommodation on additional nights (if available) we are able to offer this from 12 weeks prior to your wedding date.

An alternative accommodation list is available. This has a selection of hotels, bed and breakfasts and camping options in the local area.

There are a number of taxi firms which we can provide contact information for, which we highly recommend booking in advance.

Please see our terms and conditions regarding bedrooms