

Your Perfect Day

Our wedding packages are tailored to include everything you need to make your day truly special and offer you numerous choices dependent upon both the time of year, and also the day of the week you choose.

The package includes

- Room hire for the wedding breakfast and evening buffet
- Dedicated planning and events team
- Duty manager to act as your toast master to guide you through your special day
- A choice of white and ivory linen napkins and table linen
- Centre table mirrors and tea lights
- Menus for the tables
- Use of our easel to display your table plan
- A display table for your wedding gifts
- Use of our square or round cake stand and knife
- Reception drink for guests arrival – choose from Pimms, wine or fruit juice
- Three course wedding breakfast
- Two glasses of wine with your meal
- Jugs of water on the tables
- Tea, coffee and mints
- For the toast, a glass of sparkling wine
- Five item evening finger buffet
- Use of hotel walled garden and courtyard with fountain for photographs
- Complimentary master bedroom with full English breakfast for the bride and groom
- Gift for the bride and groom from the hotel
- Discounted accommodation rates for friends and family
- Hotel residents enjoy complimentary use of the leisure club



Knights Barn



Knights Barn interior

Wedding rates

Prices are guaranteed for functions held between 2nd January – 31st December 2018

	Saturday	Sunday to Friday
May to September	£6745*	£4525
October to April	£4300	£4000

* Prices are for 70 guests during the day and an additional 30 evening guests.

Prices are for 50 guests during the day and an additional 30 evening guests.

Additional guests for the whole day £86.50.

Additional guests for the evening reception £17.50

Civil Ceremonies £350

All prices are based on adult guests. Children will be charged as extra, or charged as adults if included as part of minimum numbers. Fixed price only – no reduction for lower numbers. All guests must be catered for.

We are happy to cater for more intimate weddings, please ask for a quotation from our wedding coordinator.

Prices include VAT at the prevailing rate and bookings are subject to our Terms and Conditions



BEST WESTERN PLUS
Knights Hill Hotel & Spa
King's Lynn

Menus

The wedding package allows you to choose one starter, one main and one dessert to be enjoyed by all of your guests on your special day. Our wedding breakfast is served with fresh bread rolls, a selection of seasonal vegetables and potatoes.

To begin

King prawn and crayfish cocktail with a smoked paprika and lime Marie Rose sauce

Smooth chicken liver pâté with cider apple chutney and crusty bread

Chilled melon pearls with fresh mint and iced raspberry sorbet

Soup – choose from roasted vegetable, wild mushroom or roasted squash and sweet potato

For the main

Roast turkey with sage, onion and sausage stuffing

Roast loin of pork with a Bramley apple, brioche and herb stuffing and a cider and thyme pan glaze

Oven roast Norfolk chicken with a herb, onion and sausage stuffing

Poached fillet of salmon with buttered greens and béarnaise sauce

Roast topside of beef with Yorkshire pudding and horseradish sauce

Poached chicken breast with a shallot, wild mushroom and garden herb cream

Vegetarian choices

Warm Gruyère cheese, mushroom and leek tart with a fennel and rocket salad and basil pesto

Crispy brie, shallot and herb risotto cakes with cauliflower purée and water cress salad

Baked Portabello mushroom with tomato and mozzarella cheese and warm lentil herb salad

To finish

Classic lemon tart with a mango purée, vanilla tuile and lemon water ice

Summer fruit pavlova with Chantilly cream, summer berries and crème de menthe syrup

Warm Bramley apple pie with crème anglaise

Trio of mini classic tarts: citrus lemon, rich chocolate and glazed apple with fresh cream

Baked vanilla cheesecake with fruit purée and fresh cream

(Continued overleaf)

Your Perfect Day

Add a little something extra

If you want to make your day even more special why not upgrade your package with these little extras

Upgrade your drinks

Offer guests an additional glass of wine with their meal	per person	
		£4.50

Upgrade to Champagne for your arrival or toast drink		£6.60
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Arrival canapés

A lovely way to start your day with a selection of canapés with your arrival drink

Choose five items for £6.95 per person

- Hot sausage and bacon rolls with sweet sticky onion marmalade
- Smooth chicken liver parfait and caramelised red onion jam
- Smoked cream cheese scone
- Smoked salmon with cream cheese and chives
- Tomato and mozzarella bruschetta
- Spiced beef with onion marmalade
- Goat's cheese, herbs and sweet sun dried tomato
- Stilton cheese mousse with walnut and celery
- Mini fruit tart

An additional course of refreshing sorbets £5.25 per person

Choose from:

Blackcurrant, raspberry, citrus and Cointreau syrup, mango and passion fruit syrup

Gourmet main courses

From £4.95 per person

- Fillet of sea bass with citrus salad
- Roast sirloin of beef served with Yorkshire pudding and gravy
- Roast rump of lamb with garlic and rosemary sauce
- Pan roast duck breast served with an orange and port wine sauce
- Medallions of venison (in season) served with root vegetable and redcurrant sauce

Petit fours, per person	£1.75
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Have a menu choice

Why not give your guests a choice of menu.

This must pre-ordered and is limited to two choices only per course. From £3.50 per person

Wedding night luxuries

Sparkling white or rosé and chocolates	£49.50
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Champagne, flowers and chocolates	£71.50
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Upgrade your bedroom to the State room or four poster	£110.00
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Menus (continued)

For your smaller guests

Children from the age of 3 to 10 years are charged at £17.50 per child.

Children may have one half portion of main course and ice cream for dessert.

Alternatively they may choose **one** of the following main dishes

- Chicken nuggets **or**
- Sausage **or**
- Fish fingers

All served with chips, peas or beans

Both options includes a fresh bread roll and butter and cordial for the arrival drink and throughout the wedding breakfast.

Evening buffet options

Option one

- Hot carved leg of pork
- Floured bap
- Apple sauce
- Stuffing
- Spicy potato wedges

Option two

- Assorted sandwiches
- Spicy potato wedges with dip
- Hot sausage rolls
- Assorted mini brochettes
- Spicy chicken wings

Allergens and intolerances

If you have any concerns please speak to a member of staff.



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