

## ACCOMMODATION

### ROOM RATES 2011

Double Room	:	£115.00
Price per extra bed	:	£25.00
Family Room	:	£140.00
Barnard Bridal Suite	:	£250.00
William & Mary Bridal Suite	:	£250.00
Whelan Bridal Suite	:	£250.00

### ROOM RATES 2012

Double Room	:	£120.00
Price per extra bed	:	£25.00
Family Room	:	£145.00
Barnard Bridal Suite	:	£260.00
William & Mary Bridal Suite	:	£260.00
Whelan Bridal Suite	:	£260.00

### ROOM RATES 2013

Double Room	:	£125.00
Price per extra bed	:	£25.00
Family Room	:	£150.00
Barnard Bridal Suite	:	£270.00
William & Mary Bridal Suite	:	£270.00
Whelan Bridal Suite	:	£270.00

All rooms are inclusive of VAT and full English Breakfast.

These prices are only available to Weddings held here at The Orsett Hall

A £45.00 per room deposit is required to secure all accommodation  
Rooms are available from 2pm on the day of arrival.

While staying don't forget to visit on our lower floor

**Elite Fitness Gym,**  
**Sitting Rooms Hair Salon**  
**Kukana Spa** (available at extra cost)

## THE PAVILION

Seats between 125 min and 350 max sit down meal  
Evening Max 400

### ROOM HIRE 2011

	High Season (April – Oct)	Low Season (Jan-Mar/Nov)
Saturdays/Bank Holiday Sundays	£3750	£2750
Fridays	£3250	£2250
Sundays	£2750	£1750
Monday to Thursday	£1250	£1000

### ROOM HIRE 2012

	High Season (April – Oct)	Low Season (Jan-Mar/Nov)
Saturdays/Bank Holiday Sundays	£3950	£2950
Fridays	£3500	£2500
Sundays	£2950	£2000
Monday to Thursday	£1500	£1250

### ROOM HIRE 2013

	High Season (April – Oct)	Low Season (Jan-Mar/Nov)
Saturdays/Bank Holiday Sundays	£4250	£3250
Fridays	£3750	£2750
Sundays	£3250	£2250
Monday to Thursday	£1750	£1500

December prices are based on high season plus a surcharge, please ask for details.

If you do not have a sit down meal additional hire charges will apply at the discretion of the Management

## **GOLD ROOM**

Seats between 85 min and 100 max sit down meal  
Evening Max 200

## **WHITMORE SUITE**

Seats between 100 min and 140 max sit down meal  
Evening Max 250

### **ROOM HIRE 2011**

	<b>High Season (April – Oct)</b>	<b>Low Season (Jan-Mar/Nov)</b>
<b>Saturdays/Bank Holiday Sundays</b>	<b>£2950</b>	<b>£1950</b>
<b>Fridays</b>	<b>£2500</b>	<b>£1500</b>
<b>Sundays</b>	<b>£1950</b>	<b>£950</b>
<b>Monday to Thursday</b>	<b>£950</b>	<b>£850</b>

### **ROOM HIRE 2012**

	<b>High Season (April – Oct)</b>	<b>Low Season (Jan-Mar/Nov)</b>
<b>Saturdays/Bank Holiday Sundays</b>	<b>£3250</b>	<b>£2250</b>
<b>Fridays</b>	<b>£2750</b>	<b>£1750</b>
<b>Sundays</b>	<b>£2250</b>	<b>£1250</b>
<b>Monday to Thursday</b>	<b>£1250</b>	<b>£1000</b>

### **ROOM HIRE 2013**

	<b>High Season (April – Oct)</b>	<b>Low Season (Jan-Mar/Nov)</b>
<b>Saturdays/Bank Holiday Sundays</b>	<b>£3500</b>	<b>£2500</b>
<b>Fridays</b>	<b>£2950</b>	<b>£1950</b>
<b>Sundays</b>	<b>£2500</b>	<b>£1500</b>
<b>Monday to Thursday</b>	<b>£1500</b>	<b>£1150</b>

December prices are based on high season plus a surcharge, please ask for details.

If you do not have a sit down meal additional hire charges will apply at the discretion of the Management

# THE JAGUAR BAR

Seats 40 max sit down meal  
Evening Max 100

## ROOM HIRE 2011

	High Season (April – Oct)	Low Season (Jan-Mar/Nov)
Saturdays/Bank Holiday Sundays	£495	£395
Fridays	£395	£295
Sundays	£295	£195
Monday to Thursday	£195	£150

## ROOM HIRE 2012

	High Season (April – Oct)	Low Season (Jan-Mar/Nov)
Saturdays/Bank Holiday Sundays	£550	£450
Fridays	£450	£350
Sundays	£350	£250
Monday to Thursday	£250	£200

## ROOM HIRE 2013

	High Season (April – Oct)	Low Season (Jan-Mar/Nov)
Saturdays/Bank Holiday Sundays	£595	£495
Fridays	£495	£395
Sundays	£395	£295
Monday to Thursday	£295	£250

December prices are based on high season plus a surcharge, please ask for details.

If you do not have a sit down meal additional hire charges will apply at the discretion of the Management

# **SURCHARGES**

## **The Pavilion**

£395 - Surcharge will become applicable if your numbers fall between 100-125 guests (Adult)  
Below 100 guests (Adults) the surcharge would be referred to the Management Team.

## **Gold Room**

£345 - Surcharge will become applicable if your numbers fall between 75-85 guests (Adult)  
£450 – Surcharge will become applicable if your numbers fall below 75

## **Whitmore Suite**

£345 - Surcharge will become applicable if your numbers fall between 85-100 guests (Adult)  
£450 – Surcharge will become applicable if your numbers fall below 85

# **CEREMONY CHARGES**

	<b>2011</b>	<b>2012</b>	<b>2013</b>
<b>High Season</b>	<b>£495</b>	<b>£525</b>	<b>£550</b>
<b>Low Season</b>	<b>£295</b>	<b>£325</b>	<b>£350</b>

# **RESIDENT DJ'S**

<b>2011</b>	<b>£385</b>
<b>2012</b>	<b>£400</b>
<b>2013</b>	<b>£415</b>

## **OPTIONAL EXTRA'S**

	<b>Price</b>
Cake Stand & Knife	Free of charge
Table Numbers	Free of charge
Easel	Free of charge
Table Number Stands	£15
Crown Ice Bucket	£15
Candelabras	£20 each
Red Carpet	£25
Thrones	£30 (pair)
Set Up Fee	£50
LCD Projector & Screen	£75

## **ADDITIONAL SERVICES**

### **Aura Design**

Is our onsite Florist who will be able to help decorate your reception with Flowers, Chair Covers, Balloons and many other items

### **Loulabelles Cakes**

Purveyors of Bespoke Cakes and Hand Painted Ceramics

### **Sitting Rooms**

Sitting Rooms are situated within the hotel on the lower ground floor who specialise in Wedding Hair

### **Kukana Spa**

Why not pamper yourself before your big day by visiting our Spa, who also specialise in Wedding Make Up

### **Bentley Car Hire**

Arrive in Style by hiring our Bentley Convertible or alternatively it is available to hire for your Wedding Photographs

Please contact us on 01375 891402 for more information on the above services

# **OUTSIDE CATERING** **WEDDING'S**

## **Room Hire Charges**

	<b>Sunday</b>	<b>Saturday</b>
<b>2011</b>	<b>£7500</b>	<b>£9000</b>
<b>2012</b>	<b>£8000</b>	<b>£9500</b>
<b>2013</b>	<b>£8500</b>	<b>£10000</b>

As a venue we do offer dry hire for Wedding Receptions throughout the year in the Grahame Thomas Pavilion which seats 350 people maximum with a licence until Midnight.

Dry Hire includes tables, chairs and white table cloths.

All cutlery, crockery and glass wear would need to be supplied by your caterers. It is your responsibility to make sure the caterers are aware that they must leave the venue as clean and tidy as they found it.

Orsett Hall's recommended caterers are Premier Rouge, Curry Special, Pretti Catering and Indus Catering any caterers which are not on the recommended list would need to supply all insurance details and public liability certificates. We would also require £1000 holding deposit which will be returned 7 days after your event less any damages or cleaning costs incurred.

## **Price list for 2011**

### **RECEPTION DRINKS**

Pimms/Lemonade - £4.95

Bucks Fizz - £4.95

Mulled Wine - £4.50

Sherry - £2.50

Kia Royale - £5.95

Champagne - £7.95

Half Pints Lager - £2.00

Jugs of Orange Juice (6 glasses) £8.75

### **CANAPÉS**

#### **HOT**

Cheeseburger Crostini

Mini Croustades

Croline Mini Shepherd's Pie

Yorkshire Pudding filled with Roast Beef and Creamy Horseradish

#### **COLD**

Prawn and Avocado Crostini

Feta Cheese & Cherry Tomato Skewer

Apple/Stilton Croline

Mediterranean Vegetable Croline

5-6 Assorted Canapés at £5.95 per head

(Other types of Canapés available on request)

## **Starters**

### **Homemade Soups - £5.50**

Minestrone Soup served with Parmesan cheese  
Spring Vegetable Soup - Leek & Potato Soup - Cream of Tomato Soup with  
Croutons - Other soups available on request

### **Fish Dishes - £5.95**

Norwegian Prawn Cocktail with Marie Rose Sauce  
Goujons of Plaice served Hot with Side Salad and Tartare Sauce  
Fanned Melon served with Norwegian Prawns  
Deep Fried Crispy Seafood Medley with Tartare Sauce  
Lobster and Crab Tian with Lemon Dressing

### **Vegetarian - £5.50**

Fanned Honeydew Melon decorated with Orange and Strawberries  
Fete Cheese and Clementine Salad with Toasted Pine Kernels and Cherry  
Tomatoes  
Deep Fried Breaded Mushrooms with Choice of Dips and Salad Garnish  
(Blue Cheese, Garlic, Barbeque, Mayonnaise or Thousand Island)  
Mozzarella Cheese and Spanish Tomato on Toasted Ciabatta with Rocket  
Pesto Salad  
Deep Fried Breaded Brie Wedges with Redcurrant Jelly

### **Non Vegetarian - £5.50**

Parma Ham with Baby Rocket Salad and Balsamic Dressing  
Tandoori Spiced Chicken Strips served Hot with Side Salad  
Duck Spring Rolls with Coriander Salad and Plum Sauce  
Smoked Gressingham Duck with Apple Tian Pea Shoots and Pesto

All the above served with Freshly Baked Assorted Rolls and Butter

### **Sorbet Course - £3.50**

Lemon, Orange, Mango, or Champagne Sorbet

Some of the above may contain nuts

## Main Courses

### Meat & Poultry Dishes

- Fillet of Beef Wellington - £31.50  
*Prime Beef Fillet in Pastry with Shallots and Mushrooms*  
 Thick Cut Roast Sirloin of Beef - £24.50  
*Served with Yorkshire pudding and horseradish sauce*  
 Braised Beef Blade, Claret Wine Sauce and Concasse - £25.50  
 Confit Leg of Lamb with Rosemary and Shallots - £25.50  
 Roast Leg of Lamb with Honey and Mustard Sauce (optional) - £23.75  
 Rack of Lamb with Red Wine & Rosemary Jus - £24.35  
 Lamb Noisettes with Roasted Roots and Mint Sauce - £24.45  
 Breast of Chicken with White Wine & Mushroom Sauce - £22.95  
 Chicken Supreme with Spinach & Ricotta Shallot and Mushroom Cafe Crème  
 - £22.95  
 Roast Norfolk Turkey - £23.45  
*Served with chipolata wrapped in bacon, stuffing & cranberry sauce*  
 Pork Fillet with Ayrshire Back Bacon and Caramelised Apple - £22.95  
 Gressingham Duck Supreme with Griotine Cherry Jus Lardons and Silver Skin  
 Onions - £24.45  
 A Selection of Sausages with Creamy Mash Potatoes & Onion Gravy - £22.95  
*Traditional Pork/Pork & Leek/Pork & Apple/Pork Cumberland*

### Fish Dishes

- Grilled Salmon Fillet Served with Béarnaise Sauce or Lemon Parsley Sauce -  
 £23.75  
 Salmon Wellington wrapped in Puff Pastry with a Mushroom Duxelle -  
 £24.35  
 Halibut Steak Served with Mediterranean Vegetables & Balsamic Vinegar -  
 £22.95 (Market prices apply on application)  
 Seared Fillet of Sea Bass with Lemon Mushroom and Capers - £23.50

All prices for main course include Vegetables and Potato

## **Vegetables**

Braised Fondant Potatoes	Broccoli
Dauphinoise Potatoes	Petit Pois
Roast Potatoes	Cauliflower
Sauté Potatoes	Baton Carrots
New Potatoes	French Beans
	Cauliflower Cheese
	Roasted Root Vegetables

We recommend a Mixed Vegetable Selection  
Should you choose any vegetable not listed, we will price accordingly

## **Vegetarian Dishes**

Savoury Strudel in Filo Pastry with Tomato & Basil Sauce  
Spinach & Ricotta Cheese Cannelloni  
Brie, Cranberry & Mushroom Wellington  
Red Onion & Pantygawn Goats Cheese Tart  
Vegetable Stir Fry & Rice  
Homemade Vegetable Lasagne  
Red Pepper with Pilaf & Mushroom Farce

## **Children's Menu**

(aged between 2 – 12)  
Smaller Version of chosen menu at half price

OR

Chicken Goujons  
Fish fingers  
Sausages  
Served with Chips and Beans  
Ice cream - £15.00

### **Please Note:**

Children under the age of 2 will not be charged  
and therefore not included in your final numbers

High chairs available on request

## Desserts

Fresh Cream Filled Profiteroles with Hot Chocolate Sauce  
Traditional Apple Lattice Served Hot with Custard, Cream or Ice Cream  
Belgian Chocolate Torte with Chantilly Cream  
Individual Lemon Tartlet with Seasonal Berries & Raspberry Coulis  
Brandy Snap Basket Filled with Strawberries/Fruits of Season and Chantilly Cream  
New York Style Cheesecake with Seasonal Berry Garnish  
Mango & Passion Fruit Torte with Mango Coulis  
Sticky Toffee Pudding Served with Vanilla Ice Cream or Custard  
Individual Meringue Nest Filled with Fresh Fruit Compote  
Chocolate Crunch with Sauce Anglaise  
Individual Black Cherry/Raspberry/Strawberry Bavaois with Berry Compote  
Individual White Chocolate Mousse with a Mint Syrup and Shortbread  
Banoffi Tartlet with Shortbread and Caramel Syrup

All at £5.95

Cheese & Biscuits - £6.95 per head

Tea/Coffee and After Dinner Mints - £2.50

Should you decide to have your Wedding Cake  
as a sweet a service charge of £4.75 per head will become payable

## **Buffet Menus**

### **Banqueting Buffet**

Starter of your Choice

Selection of Cold Meats including:	Dressed Cold Poached Salmon
Prime Roast Sirloin of Beef	(Served by our chefs)
Roast Norfolk Turkey	Mushroom Stroganoff (Hot Dish)
Baked Ham	King Prawn Kebabs (served Hot) in
Various Assorted Salads/Rice/Pastas	Garlic Butter
Vegetarian Options	Hot New Potatoes

Sweet of your choice  
Tea, Coffee & After Dinner Mints

Price £39.50 per head

### **Finger Buffet**

Fresh Cooked Chicken Dippers	Samousa's & Dim Sums
Cocktail Sausages	Savoury Bouchees
Chicken Satay	Spring Rolls
Pizza Baguettes	Garlic Bread or French Bread
Various Assorted Bridge Rolls	Crudities & Dips

(Evening only – min of 60% of your total number of evening guests)

Price £14.95 per head

### **Seafood Buffet**

Cockles  
Crab Sticks  
Shell on Prawns  
Green Lip Mussels  
Price £18.00 per head



## Centre Pieces on Buffet Table

Dressed Poached Salmon - £147.50  
Chocolate Profiterole Mountain - £160  
Fresh Fruit Mirrors - £89.50  
Strawberry Mountain - seasonal price

## Hog Roast & Outdoor BBQ's

Hogroast  
BBQ

Price on Application