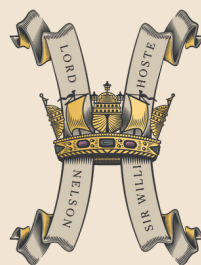




WEDDING CELEBRATIONS



HOSTE ARMS

PUB & ROOMS



WELCOME TO THE HOSTE ARMS

Our historic, acclaimed hotel, restaurant, pub & spa nestles in one of Norfolk's most picturesque villages, Burnham Market, just a stone's throw from the beautiful North Norfolk coastline.

A STUNNING BACKDROP FOR A PERFECT DAY

The pride of our portfolio is our glorious Garden Room which can be used exclusively for your celebrations. This stunning room, which opens out on to a beautiful sun-kissed walled courtyard, enjoys its own bar & facilities, there is also our Garden Lodge to utilise as you wish.

Both of these romantic settings are licensed for ceremonies & offer an array of options for your big day! If you're seeking a more intimate ceremony & reception, we also have a number of spaces you may find suitable for a relaxed gathering which our team will be happy to recommend.

THE GARDEN ROOM



Decorated in tranquil blues, greens & greys, the room provides a bright, elegant space overlooking the flawlessly-manicured garden.

The use of this space is completely flexible & can be adapted to compliment your taste & décor or left simply as it is.

CEREMONY: 80 seated

WEDDING BREAKFAST: 80 seated

ADDITIONAL EVENING GUESTS: up to 40

(subject to layout)

Licensed for ceremonies / Private bar / Private toilets



THE LODGE



The Lodge has a clean, simple decor. Creamy walls and dark stone floors, leave this space open to personalisation.

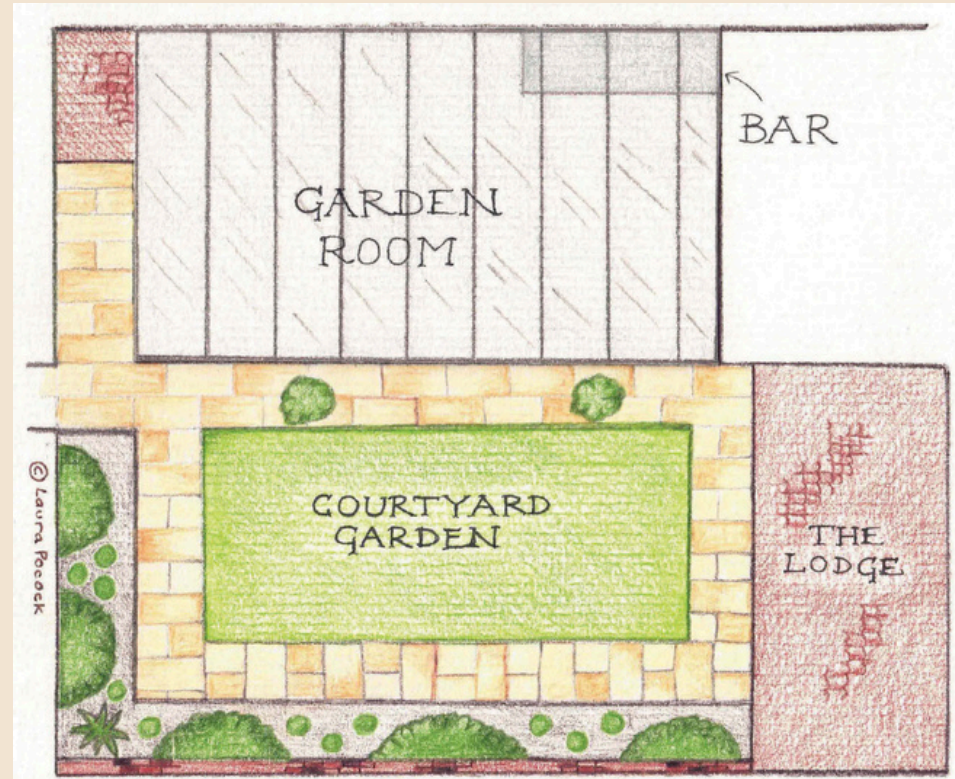
Perfect for those wanting something a bit more intimate. This space also overlooks our walled courtyard garden.

CEREMONY: 20 seated

WEDDING BREAKFAST: 20 seated

Licensed for ceremonies / Private toilets





EXCLUSIVELY YOURS

PACKAGES

TIMELESS

Selection of canapes (3pp)
2 flutes of prosecco reception
3 course wedding menu
Tea & Coffee
Half bottle of wine
Prosecco toast
Menu tasting for Two
£130 per person

SIGNATURE

Selection of canapes (4pp)
2 flutes of Champagne reception
3 course wedding menu
Tea & Coffee
Half bottle of premium wine
Champagne toast
Late night snack (2pp)
Menu tasting for Two
£165 per person

DIVINE

Selection of canapes (5pp)
2 flutes of Premium Champagne reception
4 course wedding menu
Tea & Coffee
Half bottle of premium wine
Premium Champagne toast
Late night snack (3pp)
Menu tasting for Two
Complimentary Bridal suite (night of)
£190 per person

These packages are only available with a min of 50 adults.



FOOD & DRINK

Post ceremony tipples and Canapes to satisfy you entire guest list!



Reception Drinks

Prosecco

Champagne

Aperol Spritz

Mulled Wine (winter only)

Alcohol free

Apple & Elderflower fizz

Virgin Mojito

0% Sparkling wine

CANAPES

All menus are samples and subject to change. We are happy to cater for any dietary requirements, please speak to us upon booking.

(V) Vegetarian (vg) Vegan (gf) gluten free (gfa) gluten free adaptable



Savoury - Warm

Braised beef shin, mini Yorkshire puddings, horseradish cream

Panko pork belly bites, champagne apple sauce, crackling

Tempura King prawns, coriander & yuzu mayo, pickled chilli

Wild mushroom arancini, truffle aioli (vg)



Savoury - Cold

Chicken caesar salad crostini, anchovy

Smoked salmon & creme fraiche blinis

Heritage tomato, cucumber, nocellara olive, feta, olive oil (vgo)

Cromer crab, avocado & caper croustades

All menu are samples and subject to change. We are happy to cater for allergies and dietary requirements.

WEDDING MENU

STARTERS

SPRING/ SUMMER

Gressingham duck breast, chicory, rhubarb, lambs lettuce, roasted pumpkin seeds

Hendricks cured trout, horseradish cream, cucumber and dill

Whipped feta, confit Heritage tomatoes, Hazelnut gremolata (vg)

AUTUMN / WINTER

Braised beef scrumpet, celeriac puree, salsa verde

Tempura cod cheeks, brown crab aioli, pickled sea vegetables

Roasted heritage squash, roasted chestnuts, salsa verde, sage (v)

Each wedding menu is created using the best seasonal ingredients inspired by British classics. All menus are seasonal samples

WEDDING MENU

MAINS

SPRING/ SUMMER

Chicken supreme, fondant potatoes, tender stem broccoli, peppercorn sauce

Dinglely Dell pork chop, potato terrine, hispi cabbage, sage & caper butter

Chalk stream trout, roasted fennel hearts, confit heritagge tomatoes, sauce vierge

AUTUMN / WINTER

Gressingham duck breast, heiratge squash puree, port jus, leg croquette, five spice carrots

Braised featherrblade of beef, horseradish mash, seasonal greens, beer jus

Pan roasted sole, caper brune noisette, buttered new potatoes

Each wedding menu is created using the best seasonal ingrediants inspired by British classics. All menus are seasonal samples

WEDDING MENU

PUDDINGS

SPRING/ SUMMER

Lemon posset, rose syrup, shortbread

Chocolate mousse, candied blood orange

Baked cheesecake, seasonal fruit compote

AUTUMN / WINTER

Brownie, baileys chocolate sauce, vanilla ice cream

Sticky toffee puding, caramel sauce, vanilla creme anglaise

British cheese plate

Each wedding menu is created using the best seasonal ingredients inspired by British classics. All menus are seasonal samples

WINES

The perfect accompaniment to your menu.
Choose from a selection of our premium wines

WHITE

Standard

Morande Coleccion Privada Sauvignon Blanc
Pineapple- Grapefruit - Grass

Angelo Catarratto
Tangerine - Jasmine -Lemon

Premium

Babich Headwaters Sauvignon Blanc
Gooseberry - Grass - Passionfruit

Chablis Domaine Brocard
Pear - Toast - Honeysuckle



RED

Standard

Roccalanna Negroamaro
Dark fruits - Spicy - Liquorice

Morande Coleccion Privada
Merlot
Soft - Vanilla - Raspberry

Premium

CondeValdemar Rioja Reserva
Black plum- Fig - Cloves

Montipagano Montepulciano
Umani Ronchi
Dark fruit - Herb - Mocha

ROSE

Standard

Cuvee Florette Cote de Provence
Strawberry - Raspberry - Guava

Quercus Merlot Rose
Raspberry - Pear - Lemon

Premium

TeHenga Rose
Raspberry - Jasmine - Peach

Lady A, La Coste
Pink grapefruit - Raspberry - Floral



Finish off the night with a late night snack.

Bacon Baps (gfa)

Haddock & Chip cones with Tartar sauce (gf)

Burger sliders (gfa)

Hot pork and apple sausage baps

PB Burger sliders (gfa)

LATE NIGHT SNACK

STAYING THE NIGHT

Our beautiful hotel has provides 45 individually - designed bedrooms to suit an array of tastes. 12 of these surround the Garden room and are required to be taken by your wedding party should you wish to hire this space.



VINE HOUSE

Vine house, located just across The Green, is a Georgian Townhouse with its own private lounge and 8 delightfully appointed bedroom suites. The House can be hired exclusively by the wedding party.

Perfect for night prior stays, it has a beautiful private garden and ample parking.

All of our rooms include digital radios, Nespresso coffee machines, honesty bar with a selection of local drinks, snacks and a complimentary sweet treat.

ADDITIONAL SPACES



The Hoste Arms is also home to an array of additional spaces, including our luxury cinema, perfect for a pre-wedding film night.

Our in house gym room, for those fitness fanatics.

Don't forget our divine treatment cabin. why not indulge in a pre or post wedding pamper!

T'S & C'S

CONFIRMATION, DEPOSIT & PRE-PAYMENT

Your booking will remain provisional up to 14 days after the initial enquiry.

- A signed contract and 25% of the agreed minimum numbers package will be required to fully secure your booking.
- A second payment of 50% of the agreed minimum spend is required 6 months prior to your secured date.
- Full payment is required 4 weeks in advance of your event date. In line with final guest number confirmation, final pre-order and dietary requirements.
- We do not accept cheques as a form of payment.
- By hiring our event spaces, you are accepting liability for any damages to our venue by all guests present, including bedrooms.
- Upon arrival, we require a pre-authorisation to act as a guarantee against any bar tabs you may be running on the night.
- A full contract will be shared with you prior to any deposit payments.

AMENDMENTS

We reserve the right to amend your quotation should your guest number and/or catering requirements dramatically alter between paying your deposit and balance.

Amendments to guest numbers made after payment of the final balance must be confirmed in writing to the venue at least 28 working day prior to your event.

EQUIPMENT & EXTRA FURNITURE

If your event plans requires us to hire in any special catering equipment or additional furniture, we will let you know of any cost implications to you well in advance.

SERVICE CHARGE

All events are subject to a standard 12.5% service charge, inclusive of the total minimum spend.

We think by the end of you event you'll agree, our wonderful staff deserve it.



FREQUENT QUESTIONS

ACCESS & OPENING TIMES

- Set-up & supplier access from 9am.
- Carriages at 11pm.
- Extended licences unavailable.

TASTINGS

Once your wedding is confirmed, we will invite you along to taste your selected dishes. We would require your pre-selected choices at least 14 days prior to your tasting.

CEREMONY LICENCE

We can accommodate up to 80 guests for a £350 additional charge.

We are registered with Borough Council of King's Lynn and West Norfolk

SUPPLIERS

We have a list of lovely suppliers, from cakes to flowers, photographers, venue dressers and DJ's. Please ask for more information.

PARKING

We have a small carpark situated at the rear of the hotel. Spaces available on a first come first serve basis.

There is also a large public car park, just a short walk from the pub, and plenty of street parking around the green.

MUSIC & LICENCING

- Our pub holds a licqour licence up until 11:30pm in public spaces. Event spaces until 11pm.
- Music Licence in event spaces up until 11pm. Whilst music is playing all doors leading outside to our garden space must remain closed.
- Our garden is licenced for Ceremony music only. Our garden closes at 9pm promptly.
- We have a sound limiter in place, to help us manage DJ & Band levels (please ask for further details)

EXTERNAL CATERING & DIETARY REQUIRMENTS

We do not allow external caterers in the venue, other than the wedding cake. All dietary requirements must be confirmed with final numbers 4 weeks prior to the event date.

EQUIPMENTS & DECORATIONS

We have a number of standard items at the venue, to help with your day. Including: 2 x easels, wireless microphone, DJ points, cake stands and a cake knife.

Whilst we do allow table decorations, helium balloons, flowers etc. We ask you refrain from adhering anything to painted walls and live flame candles **MUST** be in a vessel that fully covers the open flame, Such as a votive or hurricane vase.

We ask confetti to be bio-degradable or natural.

THANK
YOU



To book a viewing please contact the Events team here: Hosteevents@youngs.co.uk

or call: 01328 738 777