



SOMERLEYTON ESTATE

WEDDING INFORMATION



Somerleyton Events
Somerleyton Hall, Suffolk

T: 01502 734907

weddings@somerleyton.co.uk



SOMERLEYTON ESTATE

Thank you for considering celebrating your wedding at this wonderful home, a magical place to be married or hold a grand reception. Attached is additional information on the rooms available for use at Somerleyton Hall, hire charges, and example food and drink options.

Along with our catering team, headed by Stephen Duffield, I would be delighted to guide you through the four grand rooms in which you can hold your ceremony; assist you with the format and style of your reception; and provide you with sensational seasonal menus with some of the estate's wonderful produce at their heart.

We can also offer accommodation for the wedding party in our woodland lodges set in beautiful parkland on the edge of Fritton Lake. For something extra special we offer a limited amount of accommodation at Somerleyton Hall itself, with packages starting from £16000 + VAT for the use of the whole Hall for the weekend.

I very much look forward to showing you around and hope you can visit us soon to see all the Estate has to offer.

Emily Hughes

Wedding and Events Manager, Somerleyton Estate

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Somerleyton Hall has four individual rooms available for wedding ceremonies – the Ballroom; the Old Dining Room; The Winter Garden; and the Loggia. Each with their own style and charm these four rooms can accommodate up to 100 people for your wedding ceremony.

Wedding Receptions can be held in The Winter Garden and the Loggia, with both rooms interlinking to provide ample space for your evening guests. The Loggia can accommodate up to 80 people comfortably for a sit-down Wedding Breakfast, or more for a buffet or barbecue. If you are planning a larger celebration we can link marquees to the side of the Loggia, allowing for up to 600 guests on your special day.

Venue hire rates vary depending on the day chosen, and include all crockery, cutlery, glassware and white table linens.

	2010	2011	2012
Reception Only:			
Saturday/Sunday	£3800	£4200	£4500
Friday	£3420	£3780	£4050
Monday – Thursday	£3040	£3360	£3600
Ceremony and Reception:			
Saturday/Sunday	£4250	£4600	£5000
Friday	£3825	£4140	£4500
Monday – Thursday	£3400	£3680	£4000
Ceremony Only:			
Saturday/Sunday	£2000	£2200	£2400
Friday	£1800	£1980	£2160
Monday – Thursday	£1600	£1760	£1920

If you would like a band or disco a small marquee is needed off the Loggia onto the Atlanta Lawn, prices start at £600. Somerleyton Hall is licensed to serve alcohol, and provide entertainment, until midnight; we can extend the license for a further £500.



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We have a range of food options available, from buffets to 5-course sit down dinners. Our chefs can also design menus to cater for a range of allergies and dietary requirements. All prices are inclusive of VAT at the current rate.

SIT DOWN WEDDING BREAKFAST:

(Choose one dish for each course to construct your own menu)

3 courses and coffee - £49.50 per person, inclusive of VAT at the current rate

APPETISERS

Chilled Galia Melon with Iberico Ham

Smooth Chicken Liver Pâté, Apricot & Date Chutney, Granary Toast

Somerleyton Game Terrine, Cumberland Sauce, Toast

Prawn Cocktail

Dill Cured Salmon Gravalax, Pickled Cucumber & Sunflower Rye Bread

Williams Pear, Suffolk Blue & Walnut Salad ✓

Smoked Pancetta Caesar Salad

Sweet Cure Herring, New Potato Salad, Dill Cucumber and Lemon Dressing

Pressed Ham Hock Terrine, Piccalilli and French Bean Salad

Spiced Butternut Squash Soup, Crème Fraiche, Chives & Croutons ✓

Leek & Potato Soup, Herb Crème Fraiche ✓

Grilled Goat's Cheese, Beetroot Relish, Walnut Vinaigrette ✓

Piedmontese Peppers with Dressed Rocket and Ciabatta ✓

Assiette of Locally Smoked Fish (Salmon, Eel, Mackerel & Taramosalata) with Horseradish Cream &

Dressed Leaves (£4.50 supplement)

Smoked Haddock & Russet Apple Bruschetta with Dressed Leaves

Leek & Stilton Quiche, Watercress Salad ✓

Potted Shrimps with Lemon and Granary Toast



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MAIN COURSES

Grilled Loch Duart Salmon, Buttered Leeks, Crushed Potatoes and Chive Butter Sauce

Roast Fillet of North Sea Cod, Samphire, Brown Shrimps & Cockles

Baked North Sea Cod, Provençale Herb Crust, Olive Oil Mash & Fennel Salad

Fillet of Sea Bass, Sweet Parsnip Purée, Risotto Cake and Saffron Butter Sauce

Roast Loin of Free Range Pork with Agen Prunes, Caramelised Onions & Cider Gravy

Breast of Corn Fed Chicken Filled with a Confit of Suffolk Game and Served with Celeriac Mash & Madeira Wild Mushroom Gravy

Roast Rib of Estate Reared Beef, Yorkshire Pudding, Horseradish Sauce and Roast Potatoes

Slow Roast Leg of Lamb, Flageolet Beans, Turnip Gratin and Baby Baked Potatoes

Pot Roasted Guinea Fowl, Colcannon, Crisp Pancetta and served with Thyme & Red Wine Gravy

Traditional Roast Suffolk Duckling, Sage Force meat, Apple Sauce, Game Chips and Watercress

Beef Tournedos, Wild Mushroom Gratin, Chicken Liver Pâté Crouton and Madeira Gravy (£5 supplement)

Classic Roast Free Range Chicken, Parsley & Thyme Stuffing, Suffolk Dry Cure Bacon, Redcurrant and Balsamic Jelly

Roast Best End of Lamb, Herb Crust, Soubise Purée, Steamed Asparagus and Madeira Gravy (£5 supplement)

Venison Sausages, Horseradish Mash, Savoy Cabbage & Red Wine Onion Gravy

Roasted Sun Dried Tomato Risotto ✓

Roasted Vegetable Moussaka with Ricotta & Herbs ✓

Red Onion Tart Tatin with Grilled Halloumi ✓



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DESSERTS & CHEESES

Cambridge Burnt Cream
Lemon Posset with Shortbread
Chocolate Truffle Torte, Amaretti Cream
Summer Pudding & Thick Cream
Warm Treacle Tart with Clotted Cream
Baked Bread & Butter Pudding
Pear & Almond Bakewell with Chilled Vanilla Custard
Pannacotta with Redberry Compote
Summer Fruit Sherry Trifle
Lemon Tart with Rhubarb Fool
Montgomery Cheddar & Fruit Cake
Suffolk Blue, Damson Cheese & Oat Cakes
Strawberry Sundae, Shortbread
Port Wine Jelly, Syllabub & Madeleine Biscuits
Sunken Prune & Chocolate Souffle with Crème Fraiche
Honey Rice Pudding with Spiced Apricot Compote
Sticky Toffee Pudding and Vanilla Ice Cream
Baked Peaches with Marsala Wine & Mascarpone
Baked Vanilla Cheesecake with Blueberry Compote



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EVENING BUFFET MENUS

Menu 1 - £13.75 per head

- ✓ Selection of Sandwiches in White and Wholemeal Bread (to include Gammon of Ham with Grain Mustard, Roast Beef & Horseradish, Chicken with Mayonnaise & Red Onion, Cheddar Cheese with Pickle and Tomato, Poached Salmon with Mayonnaise & Cucumber)
- ✓ Selection of Quiches
- ✓ Sausage Rolls
- ✓ Tomato, Watermelon & Mozzarella Brochette
- ✓ Baby Baked Potatoes with Sea Salt & Rosemary
- ✓ Marinated Chicken Satay
- ✓ Selection of Crostini

Menu 2 – £17.00 per head

- ✓ Selection of Sandwiches in White and Wholemeal Bread (to include Gammon of Ham with Grain Mustard, Roast Beef & Horseradish, Chicken with Mayonnaise & Red Onion, Cheddar Cheese with Pickle and Tomato, Poached Salmon with Mayonnaise & Cucumber)
- ✓ Selection of Quiches
- ✓ Sausage Rolls
- ✓ Marinated Chicken Satay
- ✓ Butterfly Prawns and Pesto
- ✓ Selection of Crostini
- ✓ Tomato, Watermelon & Mozzarella Brochette
- ✓ Hickory Glazed Spare Ribs
- ✓ Baby Baked Potatoes with Sea Salt & Rosemary

MENU 3 - £21.50 per head

- ✓ Selection of Sandwiches in White and Wholemeal Bread (to include Gammon of Ham with Grain Mustard, Roast Beef & Horseradish, Chicken with Mayonnaise & Red Onion, Cheddar Cheese with Pickle and Tomato, Poached Salmon with Mayonnaise & Cucumber)
- ✓ Selection of Quiches
- ✓ Sausage Rolls
- ✓ Marinated Chicken Satay
- ✓ Butterfly Prawns and Pesto
- ✓ Selection of Crostini
- ✓ Tomato, Watermelon & Mozzarella Brochette
- ✓ Hickory Glazed Spare Ribs
- ✓ Baby Baked Potatoes with Sea Salt & Rosemary
- ✓ Chilli con Carne or Madras Style Chicken Curry Both Served with Rice
- ✓ A Selection of Mediterranean Purées with Pitta



SOMERLEYTON ESTATE

Somerleyton Events can also provide all your drinks for your special day. From a table-top bottle bar serving spirits, wines and beers to a fully fledged draught bar capable of supplying up to 600 people we can fulfil all your requirements.

We have a number of drinks packages listed below that allow you to provide welcome drinks, toast glasses and dinner drinks for your guests at a range of prices. In addition to these packages you can also pre-order items for the bar such as cases of beer and bottles of spirits. If you would rather bring your own wines and champagne then we simply charge a corkage fee of £8 per bottle of wine and £10 per bottle of champagne to contribute to staff costs and the provision of glassware for the evening.

All prices are per person, inclusive of VAT at the current rate.

Lavender - £20.00

Glass of Pimms (after Ceremony or on Arrival)
Glass of House Wine (Wedding Breakfast)
Glass of Sparkling Wine (Wedding Toast)

Wisteria - £23.50

2 Glasses of Pimms (after Ceremony or on Arrival)
2 Glasses of Wine (Wedding Breakfast)
Glass of Prosecco (Wedding Toast)

Ivy - £25.00

2 Glasses of Bucks Fizz (after Ceremony or on Arrival)
2 Glasses of Wine (Wedding Breakfast)
Glass of Prosecco (Wedding Toast)

Rose - £30.00

2 Glasses of Champagne (after Ceremony or on Arrival)
2 Glasses of Wine (Wedding Breakfast)
Glass of Champagne (Wedding Toast)



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Somerleyton Events also have a range of high quality, local suppliers able to deliver flowers, wedding stationary, wedding cakes and a whole host of other options on request.

We can also offer accommodation on the Somerleyton Estate. Situated a short drive away on the other side of Fritton Lake is our Woodland Lodge development, offering secluded luxury for your guests in our 2, 3 or 4 bedroom lodges; or for yourselves in our lakeside Honeymoon Lodge offering fantastic views down the lake at sunrise. Prices vary dependent on size and time of year for the Woodland Lodges, with the Honeymoon Lodge costing £175 a night for couples getting married on the Estate.

Alternatively we can also offer Somerleyton Hall itself as accommodation for wedding guests; available to hire as a whole the wedding package starts from £16000 + VAT for 2 nights at Somerleyton Hall, a rehearsal dinner for 30 people and a wedding breakfast for 60 people. Please do contact us for further details and options.

Please do contact me with any further questions that you may have.

Kind Regards

Emily Hughes

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