



# BROME GRANGE HOTEL

On behalf of everyone at the Brome Grange Hotel we would like to extend our warmest congratulations on your forthcoming Marriage / Civil Partnership and thank you for considering The Brome Grange Hotel as your venue to celebrate the occasion. Our dedicated, professional staff can offer friendly advice; helping you to create a day which is perfect for you.

The Brome Grange Hotel has been granted a license to hold Civil Ceremonies for up to 105 people.

The enchanting and delightful 16<sup>th</sup> Century Tithe Barn can hold up to 120 people sit down and up to 200 evening guests for your special day. The Hartismere and Courtyard Restaurant is suitable for more intimate weddings.

We are delighted to introduce our Wedding Packages for 2020-2021. Our menus are tailored to offer some enticing culinary delights, however we can offer a bespoke menu to suit your requirements.

If you do not find what you are looking for, please do not hesitate to contact one of our Events Team who will be delighted to discuss any dietary requirements or other requests that you may have.

We hope that we have the pleasure of hosting your very special day and look forward to welcoming you all to The Brome Grange Hotel.

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## Wedding Packages

The below packages are for a minimum of 60 people. If you have smaller requirements please mention when making your enquiry.

All our wedding packages include:-

Exclusive Use of the Event Room from 9.00am until 12.00am  
Reception Drink on Arrival  
Complimentary Background Music if required  
Use of our Cake Stand and Cake Knife  
White Table Linen and Napkins  
Wedding Breakfast Menu (as stated in the packages below)  
Complimentary Room for the Bride and Groom  
Discounted accommodation rates for your guests

### **Bronze Package**

£40 per person. Package includes:

Reception Drink: Choice of Sparkling Wine, Pimm's and Lemonade or White / Red Wine  
Fruit Punch or Orange Juice  
  
2 Course Hot and Cold Fork Buffet  
  
Glass of Sparkling Wine for Toasting  
  
Jugs of Iced Water on Tables

### **Silver Package**

£ 45 per person. Package includes:

Reception Drink: Choice of Sparkling Wine, Pimm's and Lemonade or White or Red Wine  
Fruit Punch or Orange Juice  
  
2 Course Wedding Breakfast and Tea or Coffee  
(Choose up to 3 Main Course and Desserts from our Wedding Menus)  
  
Half a Bottle of House Red or White Wine per person  
  
Glass of Sparkling Wine per person for Toasting  
  
Jugs of Iced Water on Tables

## Wedding Packages continued...

### **Gold Package**

£50 per person. Package includes:

Reception Drink: Choice of Sparkling Wine, Pimm's and Lemonade or White or Red Wine  
Fruit Punch or Orange Juice

3 Course Wedding Breakfast with Tea or Coffee  
(Choose up to 3 Starters, Mains and Desserts from our Wedding Menus)

Half a Bottle of House Red or White Wine per person

Glass of Sparkling Wine for Toasting

Jugs of Iced Water on Tables

### **Platinum Package**

£55 per person. Package includes:

Reception Drink: Glass of Champagne, Prosecco, Pimm's, Fruit Punch or Orange Juice on arrival

3 Course Wedding Breakfast with Tea or Coffee  
(Choose up to 3 Starters, Mains and Desserts from our Wedding Menus)

Half a Bottle of House Red or White Wine per person

Glass of Champagne for Toasting

Jugs of Iced Water on Tables

Flowers: Top Table and a Centre Piece on each table

### **Diamond Package**

£65 per person. Package includes:

Reception Drink: Glass of Champagne, Prosecco, Pimm's, Fruit Punch or Orange Juice on arrival

3 Course Wedding Breakfast with Tea or Coffee  
(Choose up to 3 Starters, 3 Mains and 3 Desserts from our Wedding Menus)

Half a Bottle of House Red or White Wine per person

Glass of Champagne for Toasting

Jugs of Iced Water on Tables

Flowers: Top Table and a Centre Piece on each table

Toastmaster or Traditional 3 Tier Wedding Cake\* conditions apply

Chair Covers on all chairs

## Wedding Menu

Create your own 3 course menu by selecting a maximum of **3 starters, 3 main courses and 3 desserts for all of your guests.** Additional courses can be added and the prices of these are shown below. Pre orders are essential and are required at least 14 days in advance of the event date.

### Starters

Homemade Soup of the Moment  
Trio of Melon—compressed Watermelon, Galia Melon and Cantaloupe Melon with Seasonal Fruits  
Chicken Liver Pate, Suffolk Chutney and Melba Toast  
Ham Hock and Pea Terrine, Fruit Chutney, Toasted Croûtes  
Chicken Caesar Salad, Parmesan, Baby Gem, Croutons and Anchovies  
Smoked Salmon and Beetroot Gravadlax Terrine, Lemon Mayo, Caper Salad

### Sorbet Selection as extra if required (£3.00 per person)

Orange and Cardamom, Strawberry and Basil, Mango and Lime, Champagne, Blackcurrant and Thyme  
Raspberry and Blueberry, Elderflower or Lemon and Lime

### Mains

Slow Braised Featherblade of Beef, Horseradish Dumplings, Fondant Potato, Bourguignon Sauce  
Baked Breast of Chicken wrapped in Bacon, Sage Stuffing, Red Wine Sauce, Fondant Potato  
Pan Roasted Fillet of Sea Trout, Buttered New Jersey Potatoes, Marsh Samphire and Lemon and Caper Butter  
Baked Fillet of Cod, Rosemary and Lemon scented crushed New Potatoes, Wild Mushroom, Chorizo and Tender Shooting Broccoli with Salsa Verde  
Roast Loin of Blythburgh Pork “Porchetta”, Spiced Apple, Roast Potatoes, Sage-scented Gravy  
Slow Braised Shank of Lamb, Creamy Mashed Potato, Red Wine and Rosemary Sauce (**£3 supplement per person**)  
Sun-blushed Tomato, Spinach, Pea Shoot and Goat’s Cheese Risotto  
Mediterranean Vegetable Strudel, Crispy Roasted New Potatoes, Mixed Leaf Salad, Tomato and Basil Sauce

### Desserts

**Trio of Desserts**— Glazed Lemon Tart, Chocolate Brownie and Eton Mess  
White Chocolate and Strawberry Cheesecake  
Strawberry and Basil Shortbreads, Chantilly Cream  
Tropical Fresh Fruit Salad in a Brandy Snap Basket  
Rich Chocolate Brownies, Chocolate Sauce and Vanilla Ice Cream  
Apple, Cinnamon and Raisin Crumble with Custard

Please note that supplements may apply on some items

If you suffer from a food allergy or any intolerance, please ask the events organiser who will consult with our chef, so we can try and adapt the dishes to accommodate your dietary requirements.

## Hot and Cold Fork Buffet Menu

### **Main Items (select 3)**

Chilli Con Carne  
Supreme of Chicken, Mushroom Sauce  
Meat or Vegetable Lasagne  
Fisherman's Pie  
Thai Green Curry  
Coq au Vin  
Beef Bourguignon  
Dressed Salmon  
Selection of Cold Meats

### **Sides (select 2)**

Fragrant Basmati Rice  
Buttered New Potatoes  
Honey Roasted Vegetables  
Moroccan Couscous  
Panache of Vegetables  
Jacket Potatoes

### **Salad items (select 4)**

Three Bean Salad  
Crunchy Coleslaw  
New Potatoes and Chive Salad  
Roasted Vegetable Penne Pasta  
Nicoise Salad  
Mixed Leaf Salad  
Cucumber and Mint salad  
Tomato and Red Onion salad  
Selection of Quiches

### **Desserts (select 2)**

Fresh Fruit Salad  
Chocolate Torte  
Lemon Tart  
Strawberry Cheesecake  
Chocolate Profiteroles  
Sticky Toffee Pudding

**£17.95 per person**

## Cheese and Meat Selection

Selection of Local Cheeses  
Artisan Biscuits  
Selection of Cured Meats  
Selection of Chutneys  
Artisan Breads

**£10.95 per person**

## Hog Roast Menu

Roast Pork  
Crispy Crackling  
Stuffing  
Apple sauce  
Soft Bread Bap  
Selection of salads

**£18.95 per person**

## BBQ Menu

### **From the BBQ (select 4)**

Suffolk Sausages	Beef Burgers
Chicken Drumsticks	Vegetable Kebabs
Corn on the Cob	Jacket Potatoes
Vegetable Burgers	

**Accompaniments:** Rolls, Sauces and Chutneys, Cheese

### **Salads (select 3)**

Crunchy coleslaw	Potato salad
Tomato and red onion salad	Cucumber and mint salad
Pasta Salad	Mixed Leaf salad

### **Desserts (select 2)**

Fresh fruit salad	Chocolate torte
Strawberry Cheesecake	Lemon Tart
Chocolate Profiteroles	Sticky toffee pudding

**£19.95 per person**

## Canapé Menu

Mini Yorkshire Pudding, Roast Beef and Horseradish Cream

Selection of Mini Tartlets

Parmesan and Pesto Cheese Straws

Chicken Liver Parfait and Onion Chutney Croutons

Smoked Salmon and Cucumber Roulade

Crunchy Bloody Mary Canapé

Carpaccio of Beetroot and Goats Cheese Crouton

Fennel Marinated Feta and Olive Skewers

Mini Puff Pastry Steak Pies

Mini Puff Pastry Chicken and Tarragon Pies

Chorizo and Prawn Skewers

Smoked Salmon and Asparagus Pin Wheels

Caramelised Fig in Parma Ham

**£5.95 please select 3 Canapés from the selection above**

## Afternoon Tea Menu

Selection of Sandwiches (to include Vegetarian options)

Homemade Sausage Rolls

Chocolate Chip Shortbread

Glazed Mini Lemon Tarts

Homemade Scones with Strawberry Jam and Cream

Dark Chocolate Brownies Bites

Tea and Coffee

**£12.95 per person**

**Add a glass of Prosecco £4.75**

## Buffet Menu

**£10.95 per person**

Selection of Sandwiches

Sausage Rolls

Cajun Spiced Potato Wedges

**Plus , choose 3 more items from the following (extra cost will apply for each additional item)**

Plaice Goujons, Tartare Sauce

Selection of Homemade Pizzas

Chicken Satay

Crudités with Hummus

Selection of Vol au Vents

Onion Bhaji, Mango Chutney

Chicken Goujons, Garlic Mayo

Filo Wrapped King Prawns, Sweet Chilli Dipping Sauce

Breaded Mushrooms, Garlic Aioli

Mini Goats Cheese and Red Onion Tartlets

### **Sweet Treats**

Homemade Brownies

Chocolate Chip Shortbread

Profiteroles, Chocolate Sauce

Mini Fruit Tartlets



## Miscellaneous

### **Extras**

Chair Covers - £2.75 per chair

Toastmaster / Master of Ceremonies -£350.00

Cake - 3 Tier Traditional Wedding Cake—£350.00

### **Accommodation Rates**

A complimentary Classic Double Room is included in all our Wedding Packages including Breakfast for the Bride and Groom. Upgrades to a Superior or Executive Room are available at a small cost.

We are able to provisionally book a maximum of 20 rooms plus the Bridal Room for your wedding guests. An agreed fixed rate will be advised by your Events Co-Ordinator at the time of booking. All rooms must be confirmed with a £25 non refundable deposit at the time of booking. Any rooms not guaranteed 28 days before the event will be released back to the Hotel. Cancellation polices will apply as per our terms and conditions.

### **Terms and Conditions Apply**

A full copy of our terms and conditions will be supplied with all quotes.  
These are subject to change at any time.