



Welcome



Looking for somewhere memorable to host your special day?
Le Strange Arms Hotel offers an unrivalled beachside location
on the north Norfolk coast.

Right on the beach with nothing but a spacious lawn and sand dunes between
the hotel and the sea, this venue offers one of the most idyllic settings for a
romantic wedding in Norfolk.

Your enjoyment is our priority and we pride ourselves in delivering your dream
wedding in a timely and professional manner.

We recommend you arrange a viewing with a member of our team to
fully appreciate our beautiful setting and present any questions you may have.





Civil Ceremony



Why not hold your civil ceremony with us?

It works so well to have everything under one roof from start to finish!

We have three of our rooms licensed for civil ceremonies. The Le Strange Restaurant and Palace Suite can both seat up to 50, whilst the Terrace Restaurant is perfect for intimate occasions with 20 guests.

After choosing the best room for your ceremony, you will need to contact the Norfolk Registrars yourselves online to book

www.norfolk.gov.uk.

Civil ceremony room hire is **£350.00** for the Terrace Restaurant

£500.00 for the Le Strange Restaurant or Palace Suite

Tailored Weddings



If you would like to craft your own tailored wedding or are interested in an afternoon tea style wedding breakfast, please speak to one of our wedding co-ordinators for individually priced options or a personal quotation for you to create your special day.

Dates are subject to availability, Saturdays can be restricted based on numbers.





Our Wedding Package



Created to include everything you need to help make your day truly special, we've already done all the hard work for you, so your hardest decision will be deciding who's on your guestlist!

£47.50 per person

Maximum number of guests is 50

Our package includes the following:

- ♥ Room hire for your wedding breakfast
- ♥ Top table, round tables and chairs
- ♥ Includes all cutlery, crockery and glassware
- ♥ Meeting with our professional events team
- ♥ Informal function host to guide you through your special day
- ♥ All bar and serving staff
- ♥ Use of the hotel grounds including the beach and summer house for photographs
- ♥ An arrival drink of Pimms and lemonade, bottled beer and orange juice
- ♥ Three course wedding breakfast followed by tea, coffee and mints
- ♥ Two glasses of red or white wine per person poured with your meal, and orange juice poured for children
- ♥ Jugs of iced water for your tables
- ♥ For your toast, a glass of Prosecco
- ♥ White linen napkins and table linen
- ♥ Centre table mirrors and tea lights
- ♥ Table numbers and stands
- ♥ An easel and frame to display your table plan
- ♥ A display table for your wedding gifts
- ♥ Choose from our square or round cake stand and knife
- ♥ Our music system allows you to play your own music for your civil ceremony, and background music during your wedding breakfast on a number of devices
- ♥ Preferential accommodation rates for friends and family



Wedding Breakfast



Our 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.

The wedding breakfast is served with fresh bread rolls, a selection of seasonal vegetables and potatoes.

If you would like to offer your guests a choice of two options per course, an additional charge of **£3.50 per person** applies to all of your guests and must be pre-ordered in advance.

We cater for all dietary requirements separately at no extra charge.

To begin

King prawn and crayfish cocktail

with a smoked paprika and lime Marie Rose sauce

Chicken liver parfait

with apple and brandy chutney and crusty bread

Chilled melon

with fresh mint and iced raspberry sorbet

Soup

choose from roasted vegetable, wild mushroom, tomato and basil or roasted squash and sweet potato

For Your Smaller Guests

Children are charged at £12.50 per child.

Our wedding package allows you to choose one main course option for all children to enjoy on your special day.

A half portion of the adult main course option, served with a selection of seasonal vegetables and potatoes.

Alternatively you may choose one of the following main dishes, served with chips, peas or beans

♥ Chicken goujons or ♥ butcher's sausage or ♥ fish goujons

Children's wedding breakfast is served with a fresh bread roll and butter to start, and a choice of chocolate brownie, ice cream or fresh fruit salad for dessert.

For the main

Roast Norfolk turkey,

sage and onion stuffing, pan juice gravy

Roast loin of pork with an apple and brioche stuffing and sherry and thyme gravy

Roast Norfolk chicken

with a pork and sage stuffing

Poached fillet of salmon, sautéed leek and cabbage with Béarnaise sauce

Roast topside of beef with Yorkshire pudding and a rich red wine gravy

Grilled fillet of seabass, compressed fennel, sautéed leek and Pinot Noir jus

£2.00 per person supplement

Slow roasted sirloin of beef served with Yorkshire pudding and Cabernet reduction

£2.00 per person supplement

Pan seared duck breast served with pomme fondant, tender stem broccoli and berry and thyme jus

£2.00 per person supplement

Heritage tomato, scorched feta, basil pesto, sour dough croûte and chicory

Vegetable wellington,

mushroom duxelle, roasted root vegetable jus

Baked stuffed pepper

with roasted vegetable couscous and dressed tomato herb salad, new potatoes and vegetables

To finish

Trio of mini desserts

Profiteroles

filled with vanilla cream and topped with chocolate sauce

Eton mess

with meringue, whipped cream and Norfolk berries

Apple crumble

with vanilla bean ice cream

Raspberry and white chocolate cheesecake

with fruit coulis on Chantilly cream

Tea, coffee and mints



Add a little something extra...



♥ Upgrade your drinks

- Offer guests an additional glass of wine with their meal
£5.00 per person
- Upgrade from Prosecco to Champagne for your arrival or toast drink
£4.00 per person

Arrival canapés

♥ 3 items **£4.50 per person** 5 items **£7.00 per person**

- Mackerel mousse with crème fraîche and blini
- Chicken liver parfait and caramelised red onion jam
- Smoked salmon with cream cheese and chives
- Feta, olive and coriander croûte
- Goat's cheese, herbs and sweet sun-dried tomato

♥ Fourth course

Compliment your wedding breakfast with a platter per table of English and continental cheeses with biscuits and celery
£5.00 per person

♥ Buffet

Prices are available on request should you wish to add an evening buffet to your wedding package

♥ Bridal suite bedroom (subject to availability)

Enjoying spectacular sea views, the bridal suite is located on the first floor and has a relaxing lounge area and separate bedroom.

Available at a preferential bed and breakfast rate for the happy couple. Please speak to us for seasonal rates.

Wedding breakfast menu tasting – [Please ask for details](#)



Terms and Conditions



Contract: Clients are reminded that the signature of the function contract creates a contract between them and Abacus Hotels Ltd.

Provisional Booking: A booking will be held as an enquiry only for 10 working days from the time of the enquiry.

Confirmation: A booking will be confirmed only upon receipt of the required deposit and the signed function contract. Amendments and variations to the details shown on the signed contract will only be recognised if confirmed in writing.

Numbers: The numbers booked as expected to attend is shown on the contract and will be used as the minimum when calculating the final account. Any variation in final numbers must be agreed and confirmed in writing no less than two weeks prior to the event, when the final balance is paid.

Pricing policy: We reserve the right to amend the quoted prices without notice.

VAT: Quoted prices, where applicable, include VAT at the prevailing rate. Prices will be adjusted in the event of any change in the VAT rate between the time of booking and the date of the event.

Deposit requirement: The deposit shown on the contract is non-refundable.

Payment terms: a pre payment of 50% of the estimated bill will be due 12 weeks prior to the event, with the balance of the estimated bill being due two weeks prior to the event. Any additional charges incurred are due for payment on departure.

Insurance: The hotel's insurance does not cover client equipment and effects. We recommend that clients ensure their own insurance cover extends to the event. For larger social gatherings, we recommend that clients take out cancellation cover.

Cancellation by Client In the event of cancellation, the hotel reserves the right to charge as follows:

- 13 to 20 weeks' notice: 25% of the estimated value of the booking.
- 5 to 12 weeks' notice: 50% of the estimated value of the booking.
- 4 weeks' or less notice: 100% of the estimated value of the booking.

- The full cost of any equipment or service arranged by the hotel on the client's behalf.

In the event that the hotel is able to replace lost business the cancellation charge will, at the hotel's discretion, be adjusted.

Cancellation by hotel: The hotel will not be liable if, for reasons beyond its control, it has to cancel the event.

Hotel liability: The hotel is not liable for the effects or equipment of hotel clients or their guests.

Client liability: Clients will be held responsible for any damage and/or consequential loss caused by the actions or behaviour of their guests attending their event.

Signage - on site: No client signage may be displayed within the hotel or its environs without the permission of the hotel management. Such permission is not unreasonably withheld.

Signage in local area: The client will not place or cause to be placed any external signage within the locale of the hotel without the permission of the relevant authorities.

Sub letting of space: The client will not sublet space to a third party without prior written permission of the hotel. Such permission is not unreasonably withheld.

Charging for entry: The client will not charge for entry without prior permission. Such permission is not unreasonably withheld.

Licence requirements The hotel can only guarantee the service of alcohol during permitted hours.

Client equipment: The use of any electrical equipment or any other such equipment that may pose a health and safety risk must be approved by the hotel management prior to use. Such approval is not unreasonably withheld.

Guest provided food and drink: No food or beverage will be brought into the hotel by clients for consumption in the hotel without the express permission of the hotel management.

Health and safety: Clients are wholly responsible for ensuring that they and their guests comply fully with all current statutory health and safety regulations.

Noise: The hotel management shall be the sole and final arbiter as to the accepted level of noise created by a function and reserve the right to terminate any function that fails to moderate the sound levels if requested.