



Wedding Pack Introduction

November 2009 - October 2010

Here at the Black Lion Hotel we offer a range of facilities to suit your every need and occasion. Within the main hotel we have two rooms you can reserve for your special function, both are cosy and intimate and reflect the stylish comfort afforded to the entire hotel.

The Drawing Room

This charming room with its contemporary décor opens on to the Victorian walled garden and can seat up to 50 guests.

The Study

This bright and airy room with open fireplace can seat up to 20 guests.

What to do next

The enclosed menus are merely a guide to indicate what our team of chefs can produce, we will be happy to tailor them to your own requirements.

Please arrange a visit to the Black Lion, without obligation, to meet one of our team, who will show you around and explain the suitability of each room. They will then discuss the style of function you have in mind; they can help you with ideas on menus, drinks before your meal, wines to accompany your meal and any music you may require. They can give you advice on flowers, photographers, car hire etc, all of which will help you create precisely the atmosphere you wish.

After the first meeting we can put together a quotation to give you an idea of costs, should you then wish to continue, you can confirm your booking by means of a deposit.

Civil Wedding Ceremonies

We have two rooms for civil ceremonies, The Study for up to 30 guests and The Georgian Drawing room for up to 50 Guests. A combination of the Drawing room and Study through French doors can seat up to 70 Guests.

The charges apply as:

The Study - £130.00

The Georgian Drawing room - £200.00

The Study and Georgian Drawing room - £305.00

The above charges are for the organization of the civil wedding ceremony at the Black Lion and do not include our room hire charges or ceremony fees; ceremony fees are a separate and individual cost made payable directly to the Registrar.

Initial contact should be made with ourselves to check the availability of the date then with the registrar to confirm the date and time of the wedding.

Wedding ceremonies can take place between 11.30am and 5.00pm any day of the week. Contact should be made with Sudbury Registrar office on 01787 372904 to discuss details and dates for your wedding.

Room Hire Charges

The Study	-	up to 5pm	£130.00
		all day	£235.00
The Georgian Drawing room (includes Victorian walled garden)	-	up to 5pm	£155.00
		all day	£515.00
The Study & Georgian Drawing room - (includes Victorian walled garden)	-	up to 5pm	£260.00
		all day	£1030.00

We also offer the facility for an exclusive wedding where by you can hire the whole hotel. This enables your family and friends to have the privacy of the complete hotel to themselves and our wedding co-ordinator can tailor make your special day.

I hope you find all the information you require within our brochure and if there is any further information we can help you with please do not hesitate to contact us here at The Black Lion.

Wedding Information

At the Black Lion Hotel you and your guests can relax with roaring log fires in the winter or in the secluded walled Victorian garden in the summer. This historic Georgian hotel is truly the wedding for all seasons.

Situated in a unique location overlooking the famous green and set between two of the country's finest Tudor mansions this relaxing hotel offers the exclusivity of a private wedding if you wish to hire the complete hotel or the opportunity to have an intimate wedding during the day and continuing the celebrations either at home or in our restaurant.

Exclusive Use of the Hotel

Take over the hotel and entertain your guests to the ultimate wedding with a house party atmosphere.

- On arrival we will provide a room for the Bride to change in whilst guests can be welcomed in the Garden or bar
- 3.00pm Ceremony will take place in your chosen location (depending on numbers)
- 3.30pm Drinks and canapés reception
- 5.00pm The Wedding breakfast is served in the restaurant
- 7.00pm Speeches and Coffee
- 8.00pm Additional evening guests arrive
- Midnight – Evening function to end and carriages for non residents
- 8.30am-10.00am Full country house breakfast is served to your guests
- 11.00am guests depart from the hotel

Daytime Ceremony and Wedding Breakfast Only

- On arrival guests to be welcomed in the garden or in the bar area
- 11.30am Ceremony to take place in your chosen room subject to numbers
- 12.00 noon Drinks and canapés to be served in the garden if the weather is fine or in the Drawing room
- 1.30pm Wedding breakfast is served in the restaurant
- 3.30pm Speeches and coffee
- 5.00pm Guests depart from the hotel

Should you wish to extend your reception this will include full waiter service and exclusive use of the restaurant and garden until midnight.

Exclusive use of the hotel for one night

To include rooms, hire and dining with a minimum spend of £6,000

Any additional day a minimum spend of £4,000

Drinks Packages for Weddings and Celebrations

Each Pack includes the following – Aperitif (two glasses per person), Bottled Water (during the meal - ½ bottle per person), Wines (during meal - ½ bottle per person = three glasses), Toast (one glass per person)

Drinks Package 1 - £21.50

Pimms/Fruit cup

Bottled Water

2005 Trebbiano Cantina Cerquetta – Italian (White)

Grenache-Merlot, Les Vignes De L'Eglise – French (Red)

Sparkling Prosecco, Beato Bartolomeo, Veneto - Italian

Drinks Package 2 - £25.00

Bucks Fizz/Fruit Cup

Bottled Water

Grenache Blanc-Chardonnay, Les Vignes De L'Eglise – French (White)

'R' Rosato, Alpha Zeta, Veneto – Italian (Rose)

Cabernet/Malbec, Finca Los Prados, Mendoza – Argentinean (Red)

Sparkling Prosecco, Beato Bartolomeo, Veneto - Italian

Drinks Package 3 - £27.75

Kir Royale/Fruit Cup

Bottled Water

Sauvignon Blanc, Vignerons De Valancay, Loire-France (White)

Pinot Grigio Rosato Ponte Pietra – Italian (Rose)

Merlot, Calbuco, Central Valley – Chilean (Red)

Sparkling Rose Brut NV, Mauler, Switzerland

Drinks Package 4 - £30.90

Kir Royale/Fruit Cup

Bottled Water

Pinot Grigio delle Venezie Cortegiara – Italian (White)

Syrah Petit Verdot Rose Chocalan – Chile Rose

Cotes du Rhone Parallel 45 Paul Jaboulet Aine – French (Red)

Champagne, Testulat NV Brut Blancs de Noir – French

Drinks Package 5 - £46.50

Champagne/Fruit Cup

Bottled Water

Sauvignon Blanc, Tinpot Hut, Marlborough – New Zealand (White)

Fairview Rose, Paarl – South African (Rose)

Cabernet/Shiraz, Willunga 100, McLaren Vale – South Australian (Red)

Champagne Laurent Perrier Brut NV - French

Wines and Vintages are subject to availability

Function Menus

Please select one starter, one main dish and one dessert from one of the following menus.

MENU A - £37.00 per person

Menu A Starters

Roasted Sweet Pepper and Tomato Soup
Basil Crostini

Cream of Leek, Chive and Potato Soup

Country Style Chicken Liver Pate
Wrapped in Suffolk Bacon with Spiced Apple Chutney

Galia Melon
Rocket and Parmesan Shavings

Or

Prosciutto Ham and Mixed Leaves

Or

Seasonal Fruits and a Champagne Sorbet

Warm Goats Cheese and Pear Tart
Basil Vinaigrette

Bakes Filo Parcel of Salmon
With Sweet Tomato Relish

Menu A Main Fare

Carved at your Table: Roasted Pork Loin with Sage and Apple Farce
Wrapped in Crisp Puff Pastry with Thyme Jus

Fresh Tagliatelle with Button Mushrooms, Baby Spinach and Roasted Cherry Tomatoes
Basil Pesto

Baked Salmon Fillet with Herb Crust
Saffron Butter Sauce

Roast Norfolk Turkey

Apricot and Sausage Meat Dumplings, Chipolata and Bacon, Cranberry sauce

Breast of Corn Fed Chicken, Steamed Leeks
Wild Mushroom Fricassee

Menu A Main Fare continued...

Roast Leg of Norfolk Lamb Ratatouille
Rosemary Jus

Braised Beef Steak with Creamed Potatoes, mushrooms and Baby Onion
Ale Jus

All main courses are served with a selection of market vegetables and potatoes

Also included in Menu A is the BBQ Option as a main course:

Marinated Pork Loin Steak
Jumbo Newmarket Sausage
Cajun Style Quartered Chicken Pieces
Hot Buttered New Potatoes
Tomato and Spring Onion Salad
Coleslaw
Mixed Leaf Salad
Warm Garlic and Chive Bread

Menu A Desserts

Home Baked Shortbread Biscuits
Seasonal Fruits and Chantilly Cream

Baked Lemon Tart
Vanilla Sauce

Dark and White Chocolate Roulade
Mocha Sauce

Steamed Guard's Pudding
Raspberry Jam Sauce

Choux Buns
Filled with Fresh Cream and Chocolate Sauce

Mixed Berry Eton Mess

Coffee and Sweetmeats

MENU B - £41.35 per person

Menu B Starters

Nut Brown Mushroom and Spinach Soup

Suffolk Ham, White Onion Flageolet Bean Soup

Crab and Caper Cakes in Wholemeal Crumbs
Rocket Leaves and Tartare sauce

Terrine of Suffolk Ham and Chicken
Red Onion and Plum Relish

Caramelised Apple and Stilton Tartlet
Baby Leaf Salad with Lime and Olive Oil

Golden Toasted Brioche
Smoked Chicken, Avocado Salsa, Watercress

Menu B Main Fare

Carved at your Table:

Fillet of Salmon with Seafood Mousse Wrapped in Puff Pastry
Hollandaise Sauce

Fresh Spinach Pancake
Filled with Mushroom and Herb Risotto, Pink Peppercorn Sauce

Baked Plaice Fillets in a Crisp Pastry Case
Wilted Greens and Shrimp Bisque

Roasted Sirloin of Aged Beef
Yorkshire Pudding and Horseradish Cream
£3.50 supplement

Roast Guinea Fowl Supreme
Potato Cake, Spinach and Madeira Jus

Tournedos of Chicken and Garden Leeks Wrapped in Black Bacon
Chive Cream Sauce

**All main courses are served with a selection of market vegetables and
potatoes**

Menu B Main Fare continued:

A Plate of:
Poached Salmon
Suffolk Smoked Ham
Norfolk Turkey
Hot New Potatoes
Coleslaw
Tomato with Spring Onion
Cucumber Salad
Homemade Relish and Pickles

Menu B Desserts

Cinnamon Pavlova
With Caramalized Apples and Blackberries

Sticky Toffee and Ginger Pudding
Toffee Sauce

Rich Chocolate Tart
Mint Cream

Apricot, Pear and Almond Crumble
Custard

Passion Fruit Parfait
Seasonal Fruits

Double Vanilla Seed Pannacotta
Raspberry Coulis

Coffee and Sweetmeats

MENU C - £45.50 per person

Menu C Starters

King Prawn and Cromer Crab Bisque, Tomato Rouille

Mulligatawny Soup
Herb Dumplings

Seafood Terrine of Monkfish, Trout and Smoked Haddock
Dill Crème Fraiche

Peppered Venison Loin
Apple Celeriac and Watercress

Roasted Artichoke and Oyster Mushroom Risotto
Parmesan Biscuit

Hot Smoked Salmon
Capers, Shallots, Lemon and Cherry Tomato

Menu C Main Fare

Roasted Rump of Norfolk Lamb
Braised Fennel and Red Currant Jelly

Aubergine Timbale Filled With Ratatouille
Roasted Red Pepper Couscous

Baked Sea Bass Fillets
Slow Roasted Cherry Tomatoes and Poached Crayfish Tails, Herb Oil

Pan Fried Pork Tenderloin
Savoy Cabbage, Cider Sauce

Honey Roasted Gressingham Duck Breast
Apple and Cherry Compote

Roast Cod
Smoked Bacon Chowder

All main courses are served with a selection of market vegetables and potatoes



Menu C Desserts

Dutch Apple Pie
Vanilla Cream Sauce

Chocolate and Walnut Brownie
Gingerbread Ice Cream

Lemon Meringue Roulade
Grand Marnier and Fresh Orange

English Pears Poached in Red Wine
Mascarpone Cheese

Brioche Bread and Butter Pudding
With Apricots and Sultanas, Vanilla Whiskey Sauce

Selection of English Cheeses
Biscuits and Homemade Chutney

Coffee and Sweetmeats

MENU D - £57.50 per person

Menu D Starters

Veal Consommé
Oxtail Ravioli

Jerusalem Artichoke Soup
Truffle Oil

Oak Smoked Duck Breast
Stewed Prunes

Home Cured Salmon with Beetroot
New Potatoes in Sour Cream

Half a Dozen Freshly Shucked Oysters
Shallot Vinegar

Crisp Pork Belly
Thyme and Apple Jelly

Menu D Intermediate

Seared Foie Gras
Potato Rosti, Caramelised Pears

Grilled Fillet of Halibut
Buttered Spinach and Crushed New Potatoes

Tortellini of Cromer Crab
Sauce Bouillabaisse

Slow Cooked Lamb Breast
Frisse and Mustard Salad

Menu D Main Fare

Carved at your Table: Roasted Sirloin of Aged Beef
Wrapped in Crisp Butter Pastry, béarnaise Sauce

Wild Mushroom Strudel
Vegetable Stir-Fry

Lemon Sole Fillets
Brown Shrimp, Capers and Nut Brown Butter

Menu D Main Fare Continued...

Roasted Rack of Lamb Herb Crust
Parmesan Potatoes, Red Wine Jus

Roasted Gressingham Duck Breast
Black Cherries Flambéed in Cognac

Roast Monkfish
Pepper Tagliatelle and Parsley Jus

All main courses are served with a selection of market vegetables and potatoes

Menu D Desserts

Pineapple Carpaccio
Coconut Pannacotta

Truffle Chocolate Cake
Rum Soaked Cherries

Satsuma Cheesecake

Fresh Fruit Salad Deluxe
Marinated in Cointreau with Pistaschio Ice Cream

Butterscotch and Meringue Tart
Clotted Cream

Exemplary Selection of English Cheeses
Biscuits and Homemade Chutney

Coffee and Sweetmeats

Function Buffet Menus / Wedding Evening Buffets

Menu B1 - £11.75 per person

A Selection of Filled Bridge Rolls and Open Grilled Bruschettas

Chicken and Sweetcorn Tartlets

Vegetable Spring Rolls with Chili and Plum Dipping Sauce

Hot Potato Wedges with Paprika Salt

Menu B2 - £13.80 per person

Country Classic Pate, Chicken Liver Parfait, Mature Cheddar and Brie Cheese with English Stilton. Accompanied by Baby Onions, Pickles, Relishes, Grapes and Apples. Plus, a Generous Basket of Crusty Breads

Menu B3 - £17.50 per person

Bar-B-Q

Marinated Loin of Pork

Jumbo Newmarket Sausages

Cajun Style Quartered Chicken Pieces

Warm Garlic and Chive Bread

A selection of salads to include:

Tomato and Spring Onion

Coleslaw

Mixed Leaf Salad with French Dressing

Hot Buttered New Potatoes

Menu B4 - £15.90 per person

A selection of Filled Bridge Rolls and Open Grilled Bruschettas

Indian Spiced Onion Bhajis

Chinese Dim Sums

Spinach, Tomato and Goats Cheese Tartlets

Salmon and Herb Pastry Boats

Long Melford Sausages with Grain Mustard

Cajun Spiced Chicken Drumsticks

Vegetable Crudities with a Selection of House Dips

Breaded Goujons of Plaice with Tartare Sauce



Menu B5 - £52.50 per person

To Begin

A Choice of One of Our Chefs Homemade Soups

Followed By

Glazed Suffolk Baked Ham
Roasted Fore Rib of Beef with Mustard Glaze
Whole Carved Turkey
Poached Decorated Whole Salmon
A Fountain of Fresh King Prawns
Sweet Pimento and Red Onion Quiche
Wedges of Seasonal Melon with Lime and Honey Dressing
Hot Buttered New Potatoes with Baby Spinach Leaves

A selection of salads to include:

Tomato and Mozzarella Cheese with Basil
Roasted Vegetable
Egg and Fennel
Nicoise Salad
Tossed Mixed Leaf with Garden Herbs

To Finish

A Trio of Our Kitchens Finest Desserts

Coffee and Sweetmeats

Optional Additions

Please select from the following to add to your chosen menu

Canapés (A)

£7.35 per person

A selection of four canapés per person

Canapés (B)

£9.50 per person

A selection of six canapés per person

Cheese Board (A)

£47.75 8/10 Guests

A Trio of English Stilton, Brie and Mature Cheddar
Served with Biscuits, Celery and Homemade Chutney

Cheese Board (B)

£55.15 8/10 Guests

A selection of Fine Continental and Natural Cheeses
Accompanied By: Grapes, Apples, Biscuits and Chefs own Relishes

Finger Buffet Additions

Newmarket Cocktail Sausages (3) £1.30

Warm Breaded Brie Served with Cumberland Sauce £1.80

Cajun Style Chicken Drumsticks (2) £1.90

Spicy Potato Wedges with Sour Cream Dip £2.95

Vegetable Crudities with a Selection of Dips £2.95

Children's Menu £19.15

This menu applies to under 10's and is inclusive of soft drinks

Please select one starter and one main dish for your party

To Begin

Ripe Melon Boats with Orange Salad

Prawn Cocktail

Tomato soup

To Follow

Roasted Corn-Fed Chicken Breast
served with Seasonal Vegetables and Potatoes

Chicken Goujons

or

Homemade Fish Fingers

or

Minute Steak

The above are served with French Fries, Salad or Vegetables

Dessert

A Trio of Ice creams

Chocolate Sponge Pudding
Chocolate Sauce

Jam Tart
Ice Cream



BOOKING TERMS AND CONDITIONS WEDDING RECEPTIONS/FUNCTIONS

A deposit of £500 is required to confirm a booking, all bookings not secured with a deposit within seven days will be deemed to be not required.

A further payment of 40% of the quoted price is required three months before the function.

Final numbers, which will be the minimum you will be charged for, and the full amount of the account based on them, are required one month before the function and final settlement of any outstanding items will be due on the day.

All prices shown are based on the tariff applicable to this year November to end of October and are subject to a yearly inflationary increase between 3% and 5%.

All drinks consumed over and above those quoted for will be charged on an as used basis.

Final adjustments are made to your account on the day.

Any outstanding amounts to be cleared on the day.

CANCELLATION

Any payments made to Black Lion Hotel may be retained to cover any third party costs incurred and to cover administration costs etc and loss of profit for the day.

If the function is cancelled less than one month before it is due to take place the full estimated amount may be due from you. This is to cover loss of profit for the day, administration costs surrounding the booking and any commitments and payments to suppliers etc that have already been made on your behalf.

The right exists for both you and Black Lion Hotel to cancel the function if contractual arrangements are not met.

Please ensure you have read the above terms and conditions before signing.

Name: **Date of Wedding:**

Signed: ... **Date:**

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