

# BLACK LION

HOTEL & RESTAURANT

## 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**

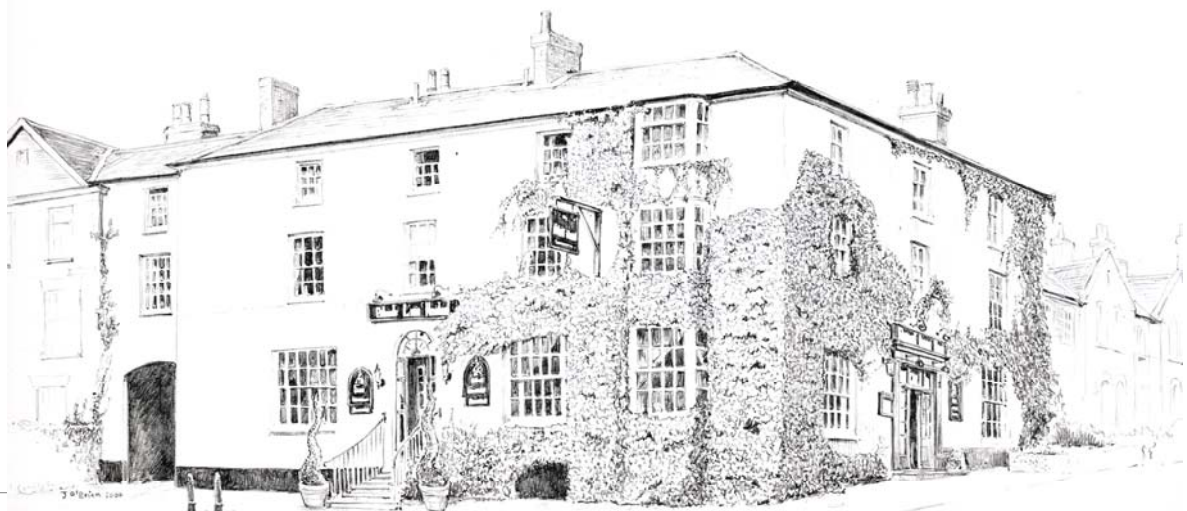
This bright and airy room with open fireplace can seat up to 20 guests.

### **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	-	£135.00
The Georgian Drawing room	-	£205.00
The Study and Georgian Drawing room	-	£315.00

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	£135.00
		all day	£240.00
The Georgian Drawing room (includes Victorian walled garden)	-	up to 5pm	£160.00
		all day	£530.00
The Study & Georgian Drawing room (includes Victorian walled garden)	-	up to 5pm	£270.00
		all day	£1055.00

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 countries 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 & 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 - £22.00**

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 - £26.00**

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 - £28.50**

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 - £32.00**

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 - £48.00**

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 - £38.00 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 - £42.40 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  
£3.60 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 Caramelized 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 - £46.70 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 - £58.95 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 Taglitelle 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 Pistachio 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 - £12.00 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 - £14.15 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 - £17.95 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 - £16.30 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 - £53.80 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)

£7.55 per person

A selection of four canapés per person

### Canapés (B)

£9.75 per person

A selection of six canapés per person

### Cheese Board (A)

£48.95 8/10 Guests

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

### Cheese Board (B)

£56.55 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) £1.35

Warm Breaded Brie Served with Cumberland Sauce £1.85

Cajun Style Chicken Drumsticks (2) £1.95

Spicy Potato Wedges with Sour Cream Dip £3.05

Vegetable Crudities with a Selection of Dips £3.05



## **Children's Menu £19.65**

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:** .....