



Ne

UNIQUE
NORFOLK VENUES

PACKAGE CATERING BROCHURE



W H E T

Y O U R

A P P E T I T E

INCLUDED IN
OUR PACKAGE

Welcome Drinks

Three Canapés Per Person

3-course Wedding Breakfast

Dietary Adapted Dishes

Half a Bottle of Wine Per Person

(with the wedding breakfast)

Toast Drink of Chilled Prosecco

Evening Light Bites

Staffing

Table Linen

Crockery and Glassware



KEITH MCDOWELL

EXECUTIVE CHEF

Unique Norfolk Venues' Executive Chef Keith McDowell's career in the catering industry spans more than two decades. Before joining the UNV team in 2011, Keith spent time in various award winning Norfolk establishments. These include, Brancaster's White Horse, Burnham Market's The Hoste and the position of Head Chef at Snettisham's, The Rose & Crown Hotel.

As well as beautifully idyllic settings, Norfolk gives us a plethora of excellent, locally produced ingredients. His time in our beautiful county has allowed Keith to build up an advanced knowledge of the producers and suppliers of those ingredients. He and his team bring a wealth of experience in various styles of catering, including London's Michelin-starred St John Restaurant and Cambridge's Alimentum.

With all of this in mind, our menus are carefully designed by Keith to provide high quality restaurant standard food and service in a banqueting environment.



ARRIVAL DRINKS

PLEASED TO GREET YOU

You've said your vows and officially tied the knot, now it's time to enjoy some extra special reception drinks with your guests as newlyweds.

You'll choose up to two options from the following:

Prosecco
Pimms
Peroni or Corona

SOMETHING BORROWED SOMETHING... PINK?!

For extra sweetness, why not top your Prosecco with candy floss!

(+£1.00pp)

Psst... read on to find out about our *gin bar* upgrade

WHY NOT SPLASH OUT

Entertain your guests with a
twist on the traditional options

Gordons Gin + Tonic
Bellinis
Mulled Wine
Rose Prosecco

(each +£1.50pp)

Prosecco with Edinburgh Gin Liquor
(+£2.00pp)

SHAKEN OR STIRRED?

Offer your guests a cocktail to
start the party as you mean to go on!

Mojito
(+£1.50pp)

Dark'n Stormy
(+£1.50pp)

Passionfruit Martini
(+£2.00pp)





CANAPÉS FOR DAYS

These won't hang around for long, but we'll save you a plate
so you can see what all the fuss is about

You'll choose up to 5 of the following:

- Tartlets of Confit Onion Marmalade, Pine Nuts, Feta (V)
- Deep Fried Breadcrumbsed Risotto Balls, Parmesan Cheese (V)
- Tomato, Basil, Buffalo Mozzarella Bruschetta (V)
- Deep Fried Salt Cod Croquettes, Squid Ink Crisp
- Gravlax, Honey and Mustard Dressing on Rye Bread (DF)
- Spiced Cajun Chicken Skewer (GF)
- Chilli Beef with Soy Dipping Sauce (DF)
- Crispy Duck, Spring Onion, Cucumber and Hoisin (DF)
- Scorched Watermelon, Mango and Chilli (V, Ve, GF, DF)
- Chargrilled Courgette, Dried Tomato, Basil (V, Ve, GF, DF)
- Whipped Black Pepper Goats Cheese, Beetroot Cracker (V, GF)
- Slow Cooked Pork Cheeks, Bramley Apple on Crackling (GF, DF)
- Goats Cheese Lollipop with Bee Pollen (V, GF)
- Sea Trout Ceviche, Avocado, Lime (GF, DF)
- Halloumi Croûton, Basil Mousse, Edamame Bean (V, GF)

(V) Vegetarian

(Ve) Vegan

(GF) Gluten Free

(DF) Dairy Free

PREMIUM CANAPÉS

CULINARY DELIGHTS

Dill Scones, Cream Cheese (V)

Marinated Olive and Feta Crostini (V)

West Norfolk Potted Brown Shrimp, Cayenne Butter (GF)

Pork Belly Rillete Bon Bons, Crackling Crumb (DF)

Tiger Prawn Tempura with a Sweet Chilli Dipping Sauce (GF, DF)

Radicchio, Shredded Tamarind Beef, Peach Salsa (GF, DF)

UNIQUE CANAPÉS

AS RECOMMENDED BY OUR CHEFS

Oat Cake, Bingham Blue Cheese, Raisin Puree (V)

Smoked Salmon Roulade, Keta Caviar (GF)

Native Oysters with Shallot Vinegar (GF, DF)

Tempura of Native Oysters with Sweet Chilli Dipping Sauce (GF, DF)

Morston Crab Beignets, Honey and Sesame Dip



CANAPÉS

A top-down view of a white oval plate featuring a gourmet dish. The main component is a piece of rum-marinated barbecued lamb breast, which is dark and glazed. It is surrounded by sweet potato confit, cut into small cubes, and griddled vegetables including a whole green leek and a piece of eggplant. The dish is garnished with fresh green microgreens and a drizzle of jerk sauce. A silver fork is visible on the left, and a silver knife is on the right.

ORIGINAL
MENU

Rum Marinated Barbequed Lamb Breast,
Sweet Potato Confit, Griddled Vegetables Jerk Sauce



STARTERS

Braseola, Truffled Ricotta, Blackcurrants, Honey

Prawn Cocktail, Cucumber and Radish Salad, Candied Lemon, Wholegrain Mustard

Smoked Mackerel Fillet, Beetroot and Horseradish Relish

Confit Chicken Bon Bons, Crispy Parmesan, Gem Lettuce, Parmesan Puree, Aioli

Heritage Tomato Salad, Feta, Basil, Elderflower

Smoked Duck Pastrami, Blueberry Purée, Blueberry Jelly, Chicory, Frisee

Panko Monkfish Scampi, Pea Puree, Pea Shoots, Tartare Espuma

Your Choice of Soup with Fresh Bread and Butter (Leek & Potato, Roasted Vine Tomato & Red Pepper with Basil Oil,

Sweet Potato & Pumpkin with Caramelised Pumpkin Seeds, Cauliflower & Suffolk Cider, Pea & Ham with Crème Fraiche)

MAINS

Free Range Pan Roasted Chicken Breast, Sage and Onion Pomme Puree, Charred Baby Leek, Sauté Leeks,

Norfolk Bunched Carrot, Chicken Jus

Confit Pork Shoulder, Anna Potatoes, Braised Red Cabbage, Glazed Shallot, Grain Mustard Jus

Braised Beef Shin, Sauté New Potatoes, Norfolk Root Vegetables, Roasted Red Onions, Braising Liquor Reduction

Our Own Recipe Bangers, Spring Onion Champ Mash, Seasonal Greens, Caramelised Onion Gravy

Rum Marinated, Barbequed Lamb Breast, Sweet Potato Confit, Griddled Vegetables, Jerk Sauce

DESSERTS

Glazed Lemon Tart, Raspberry Sorbet, Raspberry Tuile, Raspberry Gel

Milk Chocolate Brownie, Honeycomb Ice Cream, Salted Caramel Popcorn, Chocolate Sauce

Pavlova, Red Fruit Compote, Raspberry Meringue

Chocolate Delice, Vanilla Ice Cream, Hazelnuts, Salted Caramel

St Giles' Gin and Tonic Posset, Pink Grapefruit Jam, Pine-Nut Crumb

Strawberry Cheesecake, Shortbread Crumb, Champagne Jelly, Macerated Strawberries

STARTERS

Hog's Pudding, Sweet Pea Veloute, Black Truffle, Crackling

Smoked Chicken, Curried Cauliflower Purée, Pineapple Pickle, Micro Coriander, Coriander Oil

Halloumi and Chorizo Slider, Straw Fries, Hummus, Lime and Tomato Salsa

Salt Baked Cod Arancini, Pea Purée, Crispy Shallots, Lemon

Court-Bouillon Poached Salmon, Pickled Vegetables, Basil Aioli

MAINS

Braised Pork Belly, Roast Crackling, Dauphinoise Potato, Savoy Cabbage, Apple Crisp,

Spiced Apple and Quinoa Granola, Calvados Jus

Fillet of Black Bream, Pak Choi, Shitake and Enoki Mushrooms, Asian Broth, Crispy Shallots

Roast English Lamb Rump, Braised Shoulder Bon Bon, Fondant Potato, Carrot Puree, Broad Beans, Peas, Pan Gravy

Confit Gressingham Duck Leg, Fondant Potato, Balsamic Glazed Onions, Smoked Bacon, Peas, Duck Gravy

Pan Roast Chicken Breast, Panko Breaded Confit Leg, Fondant Potato, Braised Savoy Heart,

Roast Cauliflower, Cauliflower Purée, Chicken Jus

DESSERTS

Baked Pineapple and Ginger Cake, Black Pepper Ice Cream

Vanilla Panna Cotta, Raspberry Sorbet, Candied Seed Granola

Marscapone and Amaretto Mousse, White Chocolate Ice Cream, Espresso Caramel

Chocolate Pudding, Pistachio Ice Cream, Chocolate Sauce

Sticky Toffee Pudding, Apple Sorbet, Toffee Apple, Greek Yoghurt, Butterscotch

Bitter Chocolate Mousse, Honeycomb, Hazelnut Praline, Salted Caramel



PREMIUM
MENU



Bitter Chocolate Mousse, Honeycomb,
Hazelnut Praline, Salted Caramel



UNIQUE
MENU

Moroccan Spiced King Prawns, Dukkah,
Pomegranate, Lemon Yoghurt



STARTERS

Pork Shoulder Scotch Egg, Truffle Oil Mayonnaise, Watercress

Glazed Belly of Pork, Sweetcorn Panna Cotta, Pork Popcorn, Apple Gel

Polenta Crusted Chicken Wing Lollipops, Hen's Egg, Polenta, Beetroot, Spring Onion

Vodka Cured Sea Trout Gravlax, Celeriac Salad, Pomegranate, Smoked Crème Fraiche, Suffolk Cider

Moroccan Spiced King Prawns, Dukkah, Pomegranate, Lemon Yoghurt

MAINS

Griddled Hereford Sirloin, Pressed Potato Terrine, Griddled Asparagus, Crispy Onion Rings,
Green Peppercorn and Brandy Sauce

Sea Bass Fillet, Anna Potato, Wilted Spinach, Crayfish Tails, Bouillabaisse Sauce

Pan Seared Scallops, Crispy Norfolk Pork Belly, Pea Puree, Shallot and Bacon Sauce, Sauté New Potatoes

Parmesan Crusted Cod, Spiced Onion and Potato Fritter, Curried Cauliflower, Coconut, Coriander, Lime Emulsion

Honey Glazed Gressingham Duck Breast, Duck Faggot, Duck Fat Chips, Pea and Lettuce Fricasee

DESSERTS

Custard Panna Cotta, Poached Rhubarb, Rhubarb Gel, Rhubarb Powder, Shortbread Crumb, Passionfruit Broth

Brown Sugar Tart, Stem Ginger Ice Cream, Gingerbread Crumb, Glazed Fig

Apple and Tonka Bean Bavarois, Black Cherry Sorbet, Apple Jelly, Pickled Blackberries, Granola

Milk Chocolate Marquise, Sea Salt Caramel, Cherry Jelly, Cherry Liquor Reduction

STARTERS

Goats Cheese Cheesecake, Oatcake Biscuit, Sesame, Poppy Seeds, Red Onion Jam, Textures of Beetroot (+£2.00pp)

Blue Cheese Truffles, Waldorf Salad, Apple Gel

Grilled Aubergine, Courgette and Pepper Terrine, Cherry Tomatoes, Croutons *

Pan-Fried Preserved Lemon Polenta, Chickpeas, Tagine Sauce (+£2.00pp) *

Salt Baked Celeriac, Pea Arancini, Celeriac Purée, Crispy Shallots, Truffle oil (+£2.00pp) *

Textures of Parsnip, Pickled, Honey Roast, Crisp, Puréed Goats Curd, Tea Soaked Golden Raisins, Curry Oil *

MAINS

Chargrilled Cauliflower Steak, Sweet Potato Mash, Green Bean, Gremolata Crumble *

Carrot Tart with Goats Cheese, Roasted Red Onions, New Potatoes, Baby Beetroot, Shoots and Seeds *

Moroccan Spiced Roast Squash, Pomegranate, Chickpea and Coriander Salad, Harissa Cous Cous *

Roasted Peppers, Bulgur Wheat, Artichokes, Olives, Pine Nuts *

Confit Jackfruit, Pomme Anna, Braised Red Cabbage, Glazed Shallot,

Sea Salt and Aspal's Cider Vinegar "Crackling", Grain Mustard Sauce *

Pan-Fried Gnocchi, Chargrilled and Pickled Courgette, Toasted Pine Nuts, Artichoke Puree, Pickled Button Mushrooms*

Rum Marinated Barbequed Jackfruit, Sweet Potato Confit, Griddled Vegetables, Jerk Sauce *

DESSERTS

Please note: All of our desserts are suitable for vegetarians the below desserts have been created for vegans

Raspberry Meringue with Soft Fruits and Berry Gel

Caramelised Pineapple, Chilli and Banana Caramel, Toasted Coconut Ice Cream, Almond Brittle (+£3.00pp)

Sticky Toffee Pudding, Apple Sorbet, Toffee Apple, Greek Yoghurt, Butterscotch (+£1.50pp)

Bitter Chocolate Mousse, Honeycomb, Hazelnut Praline, Salted Caramel (+£1.50pp)

* can be adapted for Vegan dishes





VEGETARIAN & VEGAN OPTIONS

Pan-Fried Gnocchi, Chargrilled and Pickled Courgette,
Toasted Pine Nuts, Artichoke Puree, Pickled Button Mushrooms

TICKLE YOUR TASTEBUDS

AMUSE BOUCHE

Traditionally chosen by the chef and served as a gesture before starters commence, the Amuse Bouche was a way of giving diners an insight into their chef's style using the best ingredients available locally.

We've seen plenty of variety, including:

Potted Norfolk Brown Shrimps with Cayenne Butter

Jerusalem Artichoke Veloute with Tempura King Prawn

A palate cleanser of sorbet

What would you design?

Your chef can guide you as to what is available seasonally and locally. The final creation is all yours.

(additional fees apply)



YOU DESERVE BUTTER

Go on, treat your guests. Replace your bread and butter with our Focaccia, Olive Oil and Balsamic, Marinated Olives and Hummus.

(+£3.00pp)

SURPRISE ELEMENT

LIVEN UP YOUR WEDDING BREAKFAST

Why not do something fun to surprise your guests? Perhaps you have something wacky or wonderful in mind to spice and liven up your wedding breakfast.

You could add a pre dessert of Mini Toffee Apples in the autumn months, a palate cleanser of Rhubarb Gin and Tonic Granita in the summer, or a Sesame Seed Cone filled with Norfolk Mardler Goats Cheese before your main course.

Whatever you've got in mind, we're sure it'll be memorable! Have a chat with your planning team to find out more about how this works.

(additional fees apply)

GET CREATIVE

WITH A BESPOKE MENU

Our menus are just a sample of what we can produce for your special event. If you have a specific idea in mind, please do not hesitate to ask your planning team! Using our vast banqueting experience, Keith and the team can create the perfect bespoke menu for you.

(additional fees may apply)

SPOILED FOR CHOICE

GIVE YOUR GUESTS THE OPTION

You will select one dish from each course when choosing your options from our menus.

We recommend this when catering for large numbers as this ensures a quick and seamless service.

Two Options

(+£5.00pp)

Three Options

(+£8.00pp)





SHARING PLATTERS

STARTERS

You'll choose one from the following:

Antipasti, Prosciutto, Milano Salami, Fire Roasted Red Peppers, Buffalo Mozzarella, Air Dried Tomatoes, Chilli and Mint Marinated Olives, Basil Pesto, Olive Oil, Balsamic, Lemon Hummus, Focaccia, Music Bread

Vegetarian Antipasti, Fire Roasted Red Peppers, Buffalo Mozzarella, Air Dried Tomatoes, Chilli and Mint Marinated Olives, Basil Pesto, Olive Oil, Balsamic, Lemon Hummus, Focaccia, Music Bread

Rosemary Baked Camembert, Confit Garlic, Pickled Cornichons, Red Onion Chutney

Brancaster Staithe Smokehouse Smoked Salmon, Pickled Norfolk Baby Beets, Horseradish Crème Fraiche, Beetroot Crisps

MAINS

You'll choose one from the following:

Sous Vide Hereford Silverside, Barbeque Beef and Onion Suet Pudding, Smoked Mini Jackets, Burnt Hispi Cabbage, Barbeque Sauce

Bone Roasted Norfolk Pork Rib, Truffle and Parsley Mash or Duck Fat Roast Potatoes, Confit Shallots, Buttered Seasonal Greens, Crispy Crackling, Bramley Apple Sauce, Roast Gravy

Whole Roasted Norfolk Lamb Shoulder, Dauphinoise Gratin or Duck Fat Roast Potatoes, Braised Red Cabbage, Buttered Seasonal Greens, Garden Mint Sauce, Lamb Gravy

You'll choose a dessert from the ORIGINAL menu



CHILDREN'S MENU

Children can either be served small, simplified plates of your chosen menu or you can choose one option from each course below:

STARTERS

Soup of the Day

Garlic Bread with Cheese

Carrot and Cucumber Sticks with Pitta Bread and Hummus

MAINS

Chicken Fillet Goujons or Breaded Cod Fillet

Freshly Baked Cheese and Tomato Pizza

Beef Burger in a Toasted Bun

All served with fries, please choose one of the following sides: Beans, Peas, Sweetcorn or Salad

DESSERTS

Chocolate Chip Cookie Sandwich, Popcorn, Vanilla Ice Cream

Strawberries and Cream

Mixed Ice Cream with Sauce and Sprinkles

Chocolate Brownie, Chocolate Sauce, Honeycomb Ice Cream



TABLE LINEN

IT'S NOT ALL WHITE

Complement your flowers and venue decorations by adding a splash of colour to your table linen.

We have a new range of colours and fabrics available, ask your planning team for more details.

Check out our new Hire Brochure for colours and pricing.



GOOD THINGS

COME IN THREES

Choose your favourite desserts from our menu and we will design you a personalised assiette of desserts

Duo of Desserts
(+£2.00pp)

Trio of Desserts
(+£5.00pp)



CROCKERY OPTIONS

SOMETHING OLD SOMETHING NEW

All of our dishes are designed to look stunning on our signature white crockery, but they look even more enticing on our specially selected coloured crockery options. Make your wedding breakfast a smash by upgrading your crockery to enhance your table decorations and wow your guests.

(Prices can be found in our Hire Brochure)



YOU'RE INVITED

TO AN EXCLUSIVE TASTING EVENT

We believe that it is very important for you to sample the fantastic food from our 'original menu' before your big day. Once you have tasted what we can offer you, alongside our delicious wine selection, you can relax knowing you will be served the finest food by our brilliant staff.

You'll arrive and be greeted with a canapé reception. The atmosphere is always a convivial one, you'll be able to meet and chat with other couples whilst enjoying canapés and Prosecco. With your appetite ready, you'll be invited through to the main event. The dining room will be set up for a wedding reception and you'll be given your seats at a group table. We will then serve you a delicious three course meal chosen by Keith from our 'original menu', for you to share with your partner. This will include two starters, two mains and two desserts. Our house wine will be provided at the table for you to taste and our wine expert will also be available with a selection of specialty wines for you to try. The events team will be on hand throughout the tasting to answer any questions and offer advice. By the end of the event, you should find yourselves inspired and brimming with ideas for your perfect wedding menu. The tasting is the perfect opportunity to see the venue decorated and full of people, emulating your wedding day as closely as possible.

Spaces at our events are limited and therefore a complementary tasting is provided solely as two spaces for the enjoyment of our booked wedding couple. If you booked a wedding with less than 9 months to your big day and it falls before our next tasting event, we regret that will not be possible to provide this service.



EVENING FOOD ORIGINAL MENU

You'll choose two from the following:

Fish & Chips

Locally Sourced, Panko Breaded Fish and Chip Cones

Brioche Slides (With Cones of Chips or Wedges)

Choice of two from the following:

Chorizo, Halloumi, Hummus

Falafel, Lime and Tomato Salsa, Coriander (V)

Portobello Mushroom, Guacamole, Pea Shoots (V)

Halloumi, Sweet Chilli Jam (V)

Fish Fingers, Tartare, Mushy Peas

Pulled Pork, Stuffing, Apple Sauce, Crackling

Panko Breaded Chicken Wings or Cauliflower Floret (V)

Try the flavours of The Far East with our authentic Asian style street food marinades, you'll choose one from the following:

Korean Gochujang - Savoury, Sweet and Spicy (DF)

Japanese Teriyaki - Soy, Garlic and Ginger (DF)

Chinese Salt and Pepper - Crispy Fried, Chinese Five Spice (DF)

Malaysian Satay - Coconut, Peanut and Chilli (DF)

Thai Paneang - Coconut, Lemongrass and Lime Leaf

Cheeseboard (Minimum 80 portions)

An Assortment of Three Local Norfolk or Continental Cheeses, with Homemade Chutney, Crackers and Grapes (V)

PREMIUM MENU

Bucket of Loaded Chips

You'll choose two from the following:

Crispy Chicken, Katsu Curry Sauce, Spring Onions, Toasted Sesame, Coriander

Wood Fired Beef Brisket, Chillies, Texan Slaw, Coriander, Garlic Sauce

Nachos, Sour Cream, Pico De Gallo, Jalapenos, Guac, Monteray Jack Cheese (V)

Smoked Bacon, Chilli Con Queso, Manchego, Crispy Onions, Coriander

Halloumi, Pomegranate, Coriander and Tahini Yoghurt (V)

Halloumi Fries

Panko Breaded Halloumi Fries, Chilli, Sesame and Coriander Jam,

Harissa and Honey Greek Yogurt Dip (V)

GET IT WHILE
IT'S HOT!



DELUXE MENU

SLOW ROASTING

Woodfired Slow Braised Pork Shoulder or Beef Brisket

Our ovens aren't just for pizza. The marinating and slow roasting of these ingredients allows them to soak up the smoky flavours created in our ovens.

Served in Tortillas with Asian Slaw, Gherkins, American Mustard, BBQ Sauce

Norfolk Hog Roast (Minimum 100 portions)

Another opportunity to enjoy the theatre of watching your chefs at work.

Carved in front of you and served with Crispy Crackling, Pork and Herb Stuffing, Soft White Rolls, Potato Wedges, Baby Leaf Salad, Coleslaw, Apple Sauce



DELUXE MENU

WOOD. FIRED. PIZZA.

You'll choose three from the following:

Goats Cheese, Red Onion, Beetroot Chutney, Toasted Pine Nuts (V)

Sundried Tomato, Mozzarella, Fresh Basil (V)

Pepperoni, Fresh Chilli and Garlic, Chilli Oil

Pulled Pork, Chorizo, Sweet Peppadew Peppers

Anchovies, Black Olives, Lilliput Capers

Build your own! (Additional fees may apply)

(Minimum 80 portions)



UNIQUE MENU

GO SOCIAL

GRAZING TABLES - DESIGNED BY YOU

Grazing tables bring people together and provide a showpiece for your event! Our chefs and planning team will work with you to create a feast for the eyes with your own individual tastes and decorative style.

Here are some examples of dishes that we've created:

Whole sides of Brancaster Staithe Smoked Salmon with Baby Beets

Handmade Pork Pies using Blythburgh Pigs

Melting Brie de Meaux with Fresh Figs and Norfolk Honey

(Minimum portion numbers in keeping with venue guest minimums)

B B Q - FRESH FROM THE GRILL

The word "barbecue" comes from the Caribbean word "barbacoa." Originally, a barbacoa wasn't a way of cooking food, but the name of a wooden structure used by Taino Indians to smoke their food.

Chargrilled Steak Burgers, Jumbo Pork Sausages,
Beer, Honey and Lime Marinated Chicken Skewers

Includes Seeded Baps, New Potato Salad,

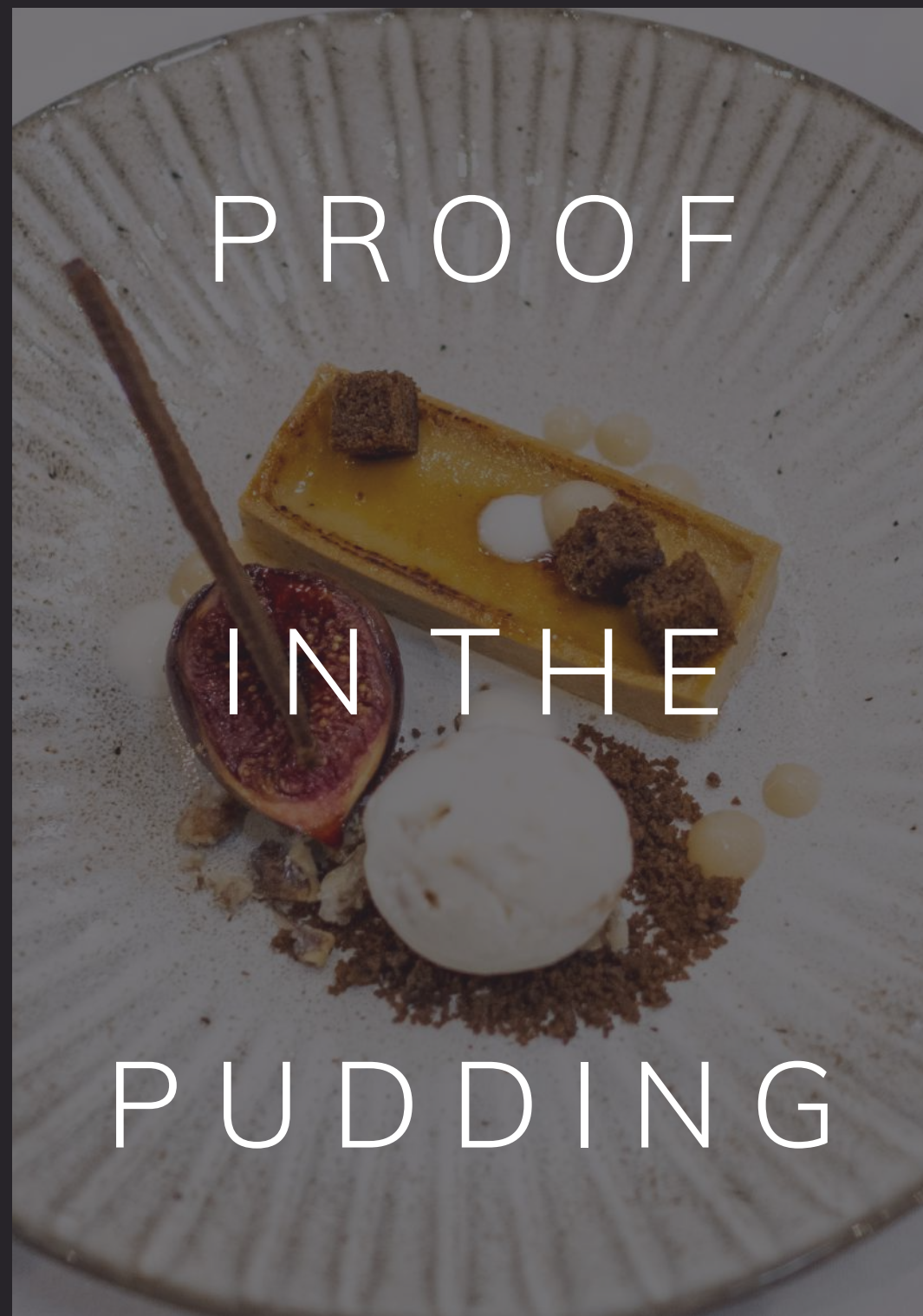
Gherkins and a Choice of Sauces

(Minimum 90 portions)

“

The food produced by the Unique Norfolk chefs was *exceptional*, tasted *amazing* and was *beautifully presented*. There was a good amount of choice on the menu and although we chose straight from the menu the chefs are willing to take requests and change things up to make it *personal* to you. As part of the package you get to attend a tasting, which was both *brilliant* to try out the food as well as experience the barn full of people to help envisage how it would feel on your day.

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DIETARY INFORMATION

WE'VE GOT IT COVERED

As with all of our services, we will endeavour to fulfil yours and any of your guests' dietary requirements. The best way for us to do this is to adapt your chosen menu, where possible.

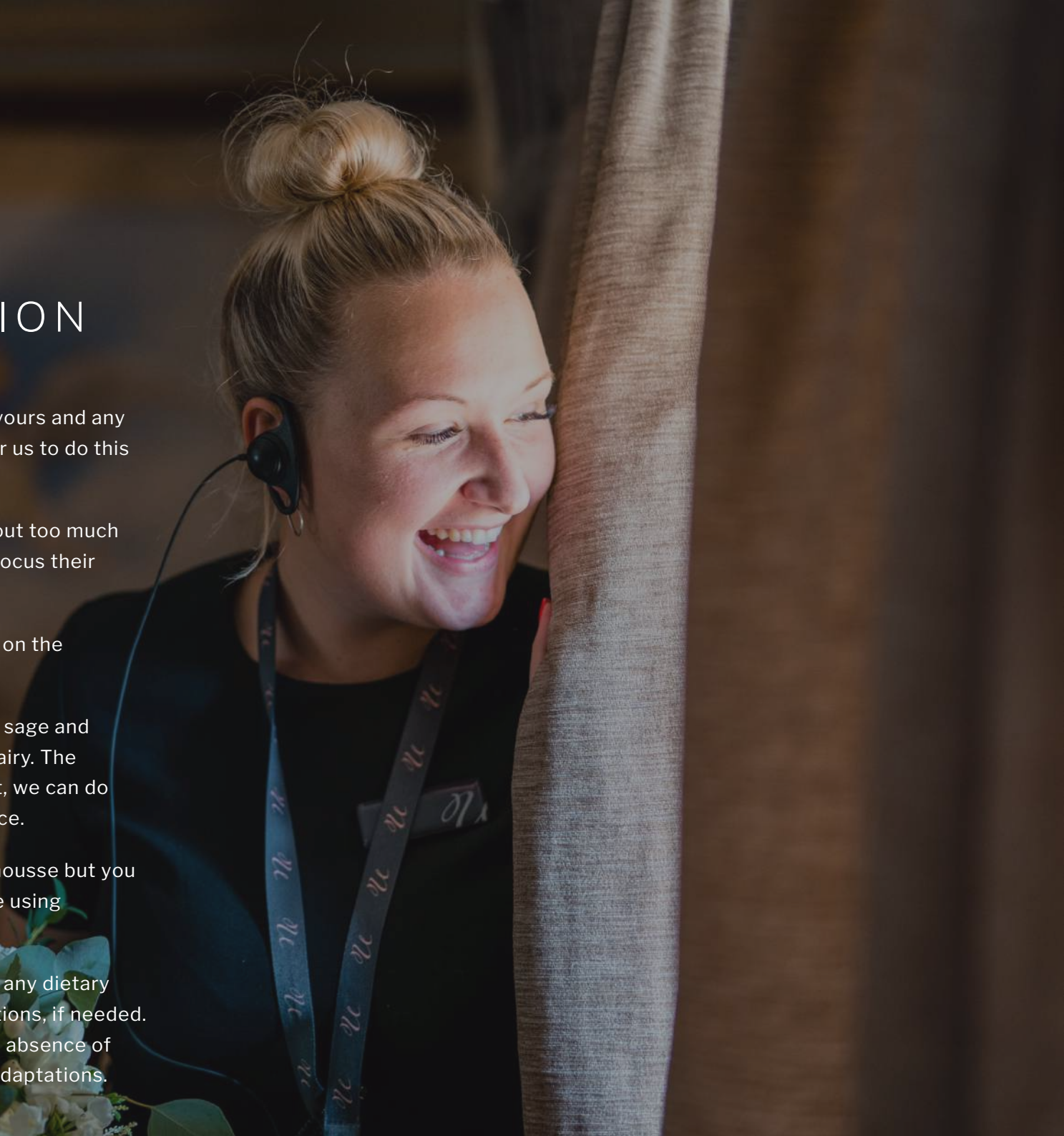
This enables the chefs to cater to the variations without too much deviation from the menu. In turn, this allows them to focus their attention on the details of your chosen dishes.

The complexity of producing a variation is dependent on the individual dietary requirement and your chosen dish.

Example: Your chosen main is our chicken breast with sage and onion mash, and you have a guest who isn't allowed dairy. The sauce for this dish is made using butter. For this guest, we can do exactly the same dish with one adjustment to the sauce.

Another example: Your chosen dessert is chocolate mousse but you have a vegan guest. We can make this guests' mousse using aquafava rather than eggs and cream.

Once you have chosen your menu, and informed us of any dietary requirements, we can help you to decide on any variations, if needed. Please note we cannot 100% guarantee the complete absence of allergens. Advanced notice must be given for dietary adaptations.



MAKE THIS A NIGHT TO REMEMBER

Give your guests an experience they'll never forget, the UNV way! We offer a variety of evening extras, and if you've got something special in mind your planning team will help you build a bespoke package for an experience that will live long in the memory.

HOW DO YOU LIKE THEM... WAFFLES?

(Minimum 50 guests - additional fees apply)

Treat your evening guests by adding a sweet element to your evening food. Freshly prepared and cooked by our chefs, in front of you and your guests.

You'll choose two from the following options,
all served with vanilla ice cream.

Nutella, Hazelnut Praline, Cinder Toffee

Lemon Meringue - Lemon Cream, Marshmallow Fluff, Ginger Biscuit

Redwell Norwich Pilsner and Vanilla Waffle, Candied Bacon, Maple Syrup

Apple Pie - Butter Baked Cinnamon Apples, Shortbread Crumb

SAY CHEESE... TOWER!

(Minimum 80 guests - additional fees apply)

Why not tick off the cake from your wedding planning list and add one of our amazing cheese towers which is the perfect modern centrepiece for your wedding celebration.

We will design it to suit your style by carefully selecting the perfect combination of local and continental cheeses to ensure a balanced offering of flavours, colours, textures and tastes. We also provide a selection of traditional accompaniments such as figs, strawberries, grapes, homemade chutneys and savoury crackers.

HEY, SUGAR!

Why not hire our sweet cabinet for your wedding? Choose from our selection of sweets and we'll do everything else for you!

Scoops & tongs
Sweet bags
Sweet display unit
Decorations
Glassware

£120
10 Sweet Choices
(up to 50 guests)

£180
12 Sweet Choices
(up to 80 guests)

£240
15 Sweet Choices
(up to 100 guests)



LET THE FUN BE GIN

Choose four 70cl bottles of Gin from our collection to host the perfect interactive Gin Bar for you and your guests to enjoy during your reception or evening drinks! The gin bar includes Fevertree and Schweppes tonic water and a mixture of garnishes and fruit

(£12.50pp or upgrade your arrival drinks for £6.00pp)

Minimum 55 guests

PARTY S'MORE

Our S'mores Bar is the perfect favour or evening treat for your guests to enjoy all year round!

Marshmallows
Biscuits
White Chocolate
Milk Chocolate
Skewers
Burners
S'mores Unit

£100

(up to 50 guests)

£160

(up to 90 guests)

£200

(up to 120 guests)





Ne

WINE LIST

WINE LIST

WHITE

Bergerie de la Bastide Blanc (France)

This is a Sauvignon. Discreet and elegant on the nose, it reveals typical notes of dried herbs, white flowers with a touch of lemon

Pinot Grigio, Apasserini (Italy)

Light and lovely, a really summery wine with pretty orchard fruit flavours (vg)

Sauvignon Blanc, Poetas (Chile)

A fuller style of sauvignon, fruit-driven and delightfully rich (vg)

(+£1.00 per bottle)

Verdejo, Casa Maria (Spain)

Refreshing and truly mouth-watering, simply perfect for spring and summer drinking

(+£2.00 per bottle)

Chardonnay, Soaring (Australia)

Tropical fruit, absolutely full of flavour, perfectly balanced with a clean, fresh finish

(+£4.00 per bottle)

Chablis, Colette Gros (Burgundy)

An elegant Chablis, delightfully fresh and minerally with a lively crisp finish.

(+£12.00 per bottle)

ROSÉ

Zinfandel Rosé (California)

Medium style, very fruitful, ideally suited for those with a slightly sweeter palate.

Pinot Grigio, Blush, Villa Benizi (Italy)

Juicy summer fruit flavours, hints of strawberry, light and lovely. (vg)

(+£2.25 per bottle)

RED

Bergerie de la Bastide Rouge (France)

A savoury Merlot this has plenty of fruit along with a very good structure. It's got red fruit aromas of cranberries and red cherries and is light

Merlot, Poetas (Chile)

A fuller style of merlot, packed with fruit and a lovely plummy palate (vg)

Pinot Noir, Moulin de Gassac (France)

Delightfully juicy with a smooth, elegant, succulent style

(+£4.00 per bottle)

Rioja Crianza, Montesc (Spain)

All the silky softness you would expect from a Crianza but with more red fruit flavour

(+£7.00 per bottle)

Château Maine, Martin (Bordeaux Supérieure)

Traditional claret, classic Cabernet blend with a subtle hint of well-integrated oak.

(+£7.00 per bottle)

Côtes Du Rhône Cuvee Mathilde, Clos St. Michel (Rhône Valley)

Ripe and Rich with a suggestion of chocolate, juicy flavours of red berries and bramble fruits.

(+£7.50 per bottle)

Cotes de Provence Rosé,

Chateau d'Ollieres (France)

A lovely, dry Provençal rosé, beautiful salmon pink with lashing of pure fruit.

(+£7.50 per bottle)

READ BETWEEN THE WINES

OUR WINE POLICY

We pride ourselves on excellence across the board and our wine list is no exception. We have an extensive wine list designed to offer a wide range of options to suit all requirements and budgets.

We do allow you to source your own wine, Prosecco and Champagne if preferred, subject to a handling charge of £4.50 per bottle. However all of our wine is supplied at very competitive rates and is offered on a 'sale or return' basis meaning that any wine you don't use doesn't need to be paid for.

Your package includes half a bottle of our standard wine per person for the wedding breakfast.

WINE LIST

WHITE

Viognier, Moulin de Gassac (South of France)

Wonderfully fragrant wine with subtle flavours of ripe peaches
(+£1.00 per bottle)

Chenin Blanc, Cawston Crossing (South Africa)

Light and lovely, perfect as an aperitif or with 'shy' canapés and starters
(+£1.00 per bottle)

Marlborough Sauvignon Blanc, Honu (New Zealand)

Fresh, crisp and zesty with aromas of citrus and passionfruit. Intense lime and gooseberry flavours
(+£4.00 per bottle)

Riesling, Pioneer Road (Australia)

Traditionally crisp and dry with pure flavours and a citrusy 'bite' to finish
(+£3.95 per bottle)

Macon Lugny, Dom Bouchard (Burgundy)

Complex and bursting with aromas of peaches and summer blossom, perfect with smoked salmon.
(+£10.50 per bottle)

Touraine Sauvignon, Guy Allion (Loire)

Pure, elegant sauvignon with luscious, citrus aromas and flavours, then a beautiful, creamy finish.
(+£7.00 per bottle)

Champagne Laurent Perrier

A true classic of the great family owned houses, mature and fully bodied
(+£25.50 per bottle)

RED

Montepulciano D Abruzzo Frentana (Italy)

Lovely floral nose then intense red berry flavours and spicy hints
(+£4.00 per bottle)

Malbec, Terre Rouge (Languedoc)

Superbly fruitful wine, really rich and smooth, this is the "in" grape of the moment (vg)
(+£6.00 per bottle)

Soaring Shiraz (Australia)

A luscious, rich and spicy shiraz, packed with deliciously ripe fruit, ideal with bbq styled dishes
(+£5.00 per bottle)

Cadet de Chateau Claymore (St Emilion)

A merlot- dominant bordeaux with quite a fruity style and a delicate touch of oak
(+£11.00 per bottle)

Cabernet Sauvignon, Casa Azul (Chile)

Pure, classic cabernet made from old vines, succulent berried style
(+£8.00 per bottle)

Brouilly, Cret Des Garanches (Cru Beaujolais)

Gorgeous fresh, summery beaujolais with deliciously soft tannins and lovely pure fruit
(+£12.00 per bottle)

CHAMPAGNE

Pure Spumante, Il Caggio (Italy)

Fresh and fruitful, and delightfully gentle fizz that you can drink all day!

Champagne Mantondon, Brut Tradition

(+£8.50 per bottle)



WORTH A SHOT

STANDARD BAR STOCK

We offer card only facilities at our bars, or it can be made into a pre paid bar for your guests if so desired. We stock a good range at all of our venues, listed below is a snippet of what we offer. Please note stock and prices may from time to time be subject to change.

BEER

Draught

Estrella

UNV Own Larger

Brewdog IPA

Bottled

Corona

Peroni

GIN

Gordon's

Bombay

Hendricks

Norfolk Gin

Whitley Neil

Gordon's Pink

Adnam's Copper House

CIDER

Old Mout- Flavoured

Bulmers Original

VODKA

Smirnoff

Grey Goose

WINE

White-Pinot Grigio

Red- Merlot

Rosé-Pinot Grigio

Rosé-Pinot Grigio

Prosecco

RUM

Captain Morgan Spice

Kraken Spiced Rum

Bacardi

Southern Comfort

Sailor Jerry's

WHISKY

Famous Grouse
Jack Daniels
Talisker

LIQUERS

Disaronno
Malibu
Apple Sourz
Sambuca
Tequila
Jaegermeister
Pimms
Tequila Rose
Aperol
Brandy

SOFT DRINKS

Coke
Coke Zero
Lemonade
Orange Juice
Capri-Sun
Red Bull
Cranberry Juice
J20

MIXERS

Schweppes Tonics
Sparkling Water
Sparkling Elderflower

SHAKE IT UP

Unique Norfolk Venues have specially selected three signature cocktails that you and your guests will be able to purchase at the bar. (Pre order required)

Mojito
Dark'n Stormy
Passionfruit Martini





PACKAGE UPGRADES

	2022	2023/2024
Original Canapés <small>(extra canapés start at +£2.10pp)</small>	-	-
Premium Canapés	+£0.55 each	+£0.60 each
Unique Canapés	+£1.15 each	+£1.20 each
Original Starters	-	-
Premium Starters	+£2.25pp	+£2.40pp
Unique Starters <small>(includes coloured plate)</small>	+£4.40pp	+£4.55pp
Original Mains	-	-
Premium Mains	+£3.40pp	+£3.55pp
Unique Mains <small>(includes coloured plate)</small>	+£7.80pp	+£8.15pp
Original Desserts	-	-
Premium Desserts	+£1.15pp	+£1.20pp
Unique Desserts <small>(includes coloured plate)</small>	+£4.40pp	+£4.55pp
Childrens Menu	£30.00pp	£30.00pp

	2022	2023/2024
Sharing Platter Starters	+£3.40pp	+£3.55pp
Sharing Platter (Pork & Lamb) Mains	+£6.80pp	+£7.15pp
Sharing Platter (Beef) Mains	+£10.20pp	+£10.70pp
Original Evening Food	-	-
Premium Evening Food	+£3.40pp* +£11.30pp**	+£3.55pp* +£12.00pp**
Deluxe Evening Food	+£5.70pp* +£13.55pp**	+£6.00pp* +£14.25pp**
Unique Evening Food	+£12.40pp* +£20.35pp**	+£15.00pp* +£21.35pp**
Waffles	£5.00pp	£5.50pp
Cheese Tower	Prices start from £500. Contact your planning team for a bespoke quote	
Gin Bar	£12.50pp or upgrade your arrival drinks for £6.00pp	
S'mores Table	£100 (50 guests), £160 (90 guests), £200 (120 guests)	
Sweet Table	£120 (50 guests, 10 choices), £180 (80 guests, 12 choices), £240 (100 guests, 15 choices)	
Crockery Upgrades	(Pricing and additional terms apply, check out our Hire Brochure)	

* Swap one of the original evening food dishes

** Add to your evening food menu

FEELING INSPIRED?

Our team are on hand to do everything to ensure that your wedding is the best day of your life. If you've got some crazy wedding ideas or have any questions about your big day, get in touch with your planning team who are dedicated towards making your wedding truly unique.

www.uniquenorfolkvenues.co.uk

@uniquenorfolkvenues

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