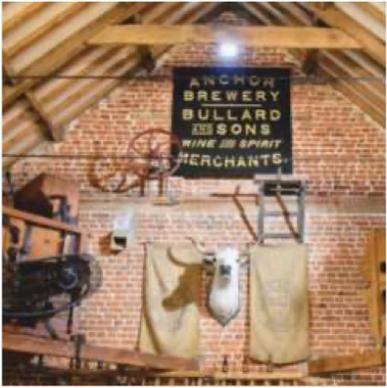




# HUNTERS HALL

*in the heart of Norfolk*

weddings • events • breaks



# *Congratulations on your upcoming special day!*

Matthew, Jenny and our team would like to welcome you to Hunters Hall. We are a family run, dedicated wedding venue in a farmland setting within easy reach of Dereham and Norwich but hidden away in the Norfolk countryside.

Licensed for civil ceremonies, Hunters Hall offers the perfect setting for your wedding, reception and evening celebrations. The exclusive gardens provide the ideal backdrop for your photographs and our in-house catering team will create a memorable wedding breakfast which you and your guests are sure to enjoy.

You will have the benefit of 3 distinct spaces:

- The **Park Room**, which has plenty of natural light and offers views over the meadow. It is perfect for intimate ceremonies for up to 75 guests.
- The **Victorian Barn**, a beautiful room with exposed oak beams and brickwork, allows you to exchange vows in front of up to 140 guests. Alternatively enjoy your wedding breakfast in here for up to 75 guests. Finally, why not dance the night away in the evening with up to 140 guests.
- The **Starlit Barn**, perfect for larger celebrations, seating between 50 and 140 guests for your wedding breakfast and up to 350 guests for your evening celebrations.

All 3 of the function rooms are interconnecting, allowing you to seamlessly move throughout your day.

From your initial enquiry and throughout your wedding, we will help you with every detail, ensuring your celebrations run smoothly.

Please contact our team on 01362 637457 or email [office@huntershall.co.uk](mailto:office@huntershall.co.uk) to arrange an appointment where we will be glad to show you the venue and discuss your special day.



Best wishes for your wedding day,

*Matthew and Jenny Stevenson*

# What We Offer

## The whole venue

- **Location** – A converted farm in a quiet, rural location yet only 1 mile from the village of Swanton Morley, 4 miles from Dereham and 12 miles from Norwich
- **Function rooms** – The use of up to 3 function rooms for all your wedding celebrations
- **Gardens** – Private gardens as a backdrop for your drinks and photographs, as well as access to the surrounding countryside
- **Getting ready** – Our bespoke Pamper Lounge is available for you to get ready in on your wedding day



## Our staff and services

- **Wedding planning** – We will meet with you regularly to discuss all your plans and ideas, and guide you where needed
- **Master of Ceremonies** – A member of our Management Team will be here to assist your guests and make any announcements throughout your wedding day
- **Fully staffed** – Our team of dedicated staff will look after you throughout your celebrations at Hunters Hall

## Food and drink

- **Onsite catering** – Our dedicated Head Chef and his team will create your chosen wedding menu
- **Packages** – A selection of packages to suit your wedding style
- **Fully stocked bar** – A great selection of beers, wines and spirits as well as soft drinks. Card payment facilities are available





#### Inside the venue

- **Set up** – Our team will set up your ceremony as well as the tables, linen, glasses, cutlery and your own decorations for your wedding breakfast, as per your table plan
- **Chairs** – Lime washed wooden chivari chairs are included
- **Complimentary items** – We have various venue decorations for you to use if you wish, including glass hurricane lamps, coloured uplighters, vintage style post boxes, mirror plates, log slices, a vintage step ladder, a wishing tree and more! All at no additional charge
- **Cake stand** – A choice of a wooden or silver cake stand plus a silver cake knife

#### Accommodation

- **Accommodation** – Exclusive use of 11 bespoke en-suite bedrooms on the night of your wedding
- **A complimentary bedroom** – For you on the night of your wedding (when all 11 bedrooms are booked)
- **Breakfast** – A delicious Farmhouse breakfast for all overnight guests
- **The Night Prior** – The opportunity for yourselves, family and friends to stay over the night before your wedding and wake up at Hunters Hall on your big day (Night Prior is subject to availability; additional charges apply)





# Planning your wedding at Hunters Hall

## Following your first viewing of Hunters Hall

After showing you around Hunters Hall and discussing your wedding ideas, we will send you a quote. If you would like us to host your day, we can provisionally hold your chosen wedding date for up to 2 weeks. This allows you time to check the date with your nearest and dearest, and to book your civil ceremony or church service. If you are booking a civil ceremony at Hunters Hall, we recommend 3pm.

## Confirming your date

When you are ready to confirm your wedding date, we ask for a £900 non-refundable booking fee and a signed copy of our terms and conditions. We will automatically reserve all our 11 bedrooms for you on the night of your wedding.

We offer the opportunity to extend your celebrations here at Hunters Hall with our Night Prior Packages. If you are considering one of these packages then our team would be happy to discuss this with you. To confirm a Night Prior Package we ask for a £750 non-refundable booking fee for The Complete Package, or the full balance for the Exclusive Accommodation Package.

## Once confirmed

The first things to organise after confirming your venue and ceremony, are your wedding dress, photographer and evening entertainment. We are happy to suggest local suppliers, if required. Consider sending out 'Save the Date' cards to family and friends.

## 20 weeks before your wedding

Come and see us for your **interim meeting** to talk about all the details of your day. You can book one of our Night Prior Packages (subject to availability). We will follow up the meeting with an email confirming all details discussed and your interim invoice. We suggest that you send out your invitations after this meeting.

## 4 weeks before

Come and see us for your **final meeting**, when we will confirm all the details for your wedding. This will be with your Event Manager who will be with you on your wedding day. After the meeting we will send you a final invoice, based on your confirmed numbers.

## 1 week before

An appointment to drop off your decorations, recorded music and wedding items (excluding perishable items). Our experienced team will discuss the details of setting up the venue for your day.

## 1 day before

If you have booked one of our Night Prior Packages, check in with us and start your celebrations.

## On the day

Relax and enjoy your wedding day!

If not staying the night prior, the bride and her bridal party can arrive from 12noon, and your guests can check in from 2pm.

## Wedding Open Days

We hold Wedding Open Days throughout the year. The venue will be fully set up for a wedding to give you both an idea of what your special day with us might look like. You will be able to explore the venue, start to assign bedrooms to your guests, sample our catering and look at our complimentary items. Staff will be on hand throughout the event to answer any questions you may have.

We will invite you both along to one of these events in advance of your special day.

# Canapés

Served alongside your post ceremony drinks by our team in either the gardens or venue, canapés are a lovely addition to your wedding day.

Canapés are included in our Relaxed Package in lieu of a starter.

If you choose our Summer or Winter Package, you may wish to swap your starter for canapés, followed by a 2 course wedding breakfast.

## Meat options

- Sweet melon wrapped in parma ham
- Honey and wholegrain mustard chipolatas
- Baby Yorkshire pudding with sirloin of roast beef and a touch of horseradish
- Spiced cider braised pork belly bon bons
- Shredded oriental duck spring roll with sweet chilli dipping sauce
- Cajun chicken skewer
- Haggis bon bons with wholegrain mustard mayo (vo)

## Fish options

- Filo wrapped prawns with lemon and coriander mayonnaise dip
- Smoked salmon and dill cream cheese on pumpernickel
- King prawn and chorizo skewer

## Vegetarian options

- Olive, baby plum tomato and halloumi skewer (v)
- Spiced ratatouille tarts (v)
- Demitasse of hot soup (v)
- Sushi rice with asparagus, roasted red pepper and pickled ginger (v)
- Warm goats cheese tart with roasted thyme tomato (v)
- Crumbled feta, spinach and sundried tomato basket (v)
- Wild forest mushroom and tarragon tartlet (v)

## Sweet options

- Miniature scones with strawberry jam and clotted cream (v)
- Dark chocolate coated strawberries (v)
- Mini lemon meringue pies (v)



## Ice creams

Why not offer your guests individual tubs of delicious, locally made ice creams or sorbets. They can be served to your guests during your drinks reception or in the evening alongside your evening buffet. Please ask a member of our team for more details.

*(v) = vegetarian, (vo) = vegetarian option is available. Our vegetarian dishes can be made vegan when requested  
Dietary requests can be catered for with advanced notice*



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# Drinks Options

## *Post Ceremony Drinks*

After you have exchanged your vows, we will offer your family and friends a post ceremony drink, which is included in your wedding package. Please choose 1 alcoholic and 1 non-alcoholic option for us to serve. You can also add bottled beers as an additional choice at no extra charge.

### Alcoholic options:

- Traditional summer Pimms
- Bucks fizz
- Prosecco
- Warm winter Pimms
- Warm mulled cider
- Bottled beers
- Red wine and white wine

### Non alcoholic options:

- Mocktail
- Elderflower fizz
- Fruit juice
- Fruit shoot

Our bar can be open for guests who wish to purchase an alternative.

## *Drinks with your Wedding Breakfast*

- **Summer and Winter Package** Includes 2 servings of wine
- **Farmhouse Tea** Includes a glass of Prosecco
- **Relaxed Package** Our bar is open for your guests to purchase their own drinks choice

Additional wine servings or bottles can be added to any of our packages.

## *Toast Drinks*

All our wedding packages include a glass of Prosecco for your toast drink.

## *Children's Drinks*

Children will be served a soft drink alongside the adult servings.

## *The Bar*

Our fully stocked bar will be open from the end of your ceremony until 11.30pm.

Guests are welcome to set up their own bar tabs, or you may wish to treat your guests to a drink courtesy of the Bride and Groom. Contactless and card facilities are available.

## *Pre Ceremony Drinks*

Available with our Night Prior Packages, you can arrange for us to serve drinks to your guests, or have a cash bar available.

# Summer Package

Includes a post ceremony drink to welcome your guests, 2 servings of house wine with your meal and a glass of Prosecco for the toasts.

Please choose 1 starter, main course and dessert from the following options:

## Starter

- Seasonal vegetable soup (v)
- Roasted cherry vine tomato and sweet shallot soup (v)
- White Lady (Norfolk brie) and blueberry tartlet with a balsamic dressed leaf and a country tomato chutney (v)
- Fan of sweet chilled melon with soft fruits and a tropical passion fruit salsa (v)
- Hot kiln smoked salmon with a lemon and dill terrine with tartare salsa verdi, accompanied by focaccia crostini toasts
- Thai spiced chicken salad with peppers, mange tout and a soy sauce honey dressing
- Mezze – a selection of small dishes to share including olives, hummus, breads and dips (vo)

A selection of canapés, served after your wedding ceremony in lieu of a sit down starter (vo)

## Main course

- Roast Norfolk turkey breast with a bacon wrapped chipolata, stuffing, Yorkshire pudding, roast potatoes, gravy and cranberry sauce
- Roast free range chicken breast with a bacon wrapped chipolata, stuffing, Yorkshire pudding, roast potatoes, gravy and bread sauce
- 21 day hung sirloin of beef with Yorkshire pudding, roast potatoes, roast gravy and horseradish sauce
- Poached fillet of salmon with a fennel and leek cream sauce and a sun blushed tomato potato stack
- Apricot and rosemary stuffed free range chicken breast with a creamy white wine sauce and a potato stack
- Apple and ginger stuffed pork tenderloin with a cider and sage sauce and a chive Duchess potato

## Vegetarian or vegan alternatives

- Summer vegetable and fresh herb wellington (v)
- Forest mushroom, tomato and basil risotto with cheese shavings and truffle oil (v)
- Asian infused sweet potato and mixed bean cakes with a coriander salsa (v)

**All our main courses are served with a selection of seasonal vegetables**

## Dessert

- Summer trio of chocolate brownie, strawberry bavoir and lemon curd tartlet (vo)
- Chocolate trio of white chocolate cheesecake, chocolate brownie and a milk chocolate and orange mousse (v)
- Lemon and lime cheesecake with a summer fruit garnish and raspberry sauce (v)
- Deconstructed Eton Mess – sweetened vanilla cream, summer berries and mini meringues (v)
- Fresh cream profiteroles with warm chocolate sauce and summer berries (v)
- Frozen coconut s'mores (v)
- Local and British cheeses for the table served with biscuits, chutneys, grapes and celery (vo)

**Cheeseboard** Add a cheese board for the table after your meal (vo) (a supplement applies)

## Self service tea and coffee station

*(v) = vegetarian, (vo) = vegetarian option is available. Our vegetarian dishes can be made vegan when requested  
Please see our terms and conditions regarding choice menus. Dietary requests can be catered for with advanced notice*

# Winter Package

Includes a post ceremony drink to welcome your guests, 2 servings of house wine with your meal and a glass of Prosecco for the toasts.

Please choose 1 starter, main course and dessert from the following options:

## Starter

- Roasted sweet potato, coconut and coriander soup (v)
- Classic creamy leek and potato soup (v)
- Lightly spiced parsnip soup with a chive cream garnish (v)
- Smoked haddock and lemon fishcake with a winter fruit chutney
- Local goats cheese and beetroot tartlet with slow roasted tomatoes and an onion relish (v)
- Norfolk pork and game terrine with red onion port relish, peppery rocket salad
- Mezze – a selection of small dishes to share including olives, hummus, breads and dips (vo)
- A selection of canapés, served after your wedding ceremony in lieu of a sit down starter (vo)

## Main course

- Roast Norfolk turkey breast with a bacon wrapped chipolata, stuffing, Yorkshire pudding, roast potatoes, gravy and cranberry sauce
- Roast supreme of chicken with a bacon wrapped chipolata, stuffing, Yorkshire pudding, roast potatoes, gravy and bread sauce
- 21 day hung sirloin of beef with Yorkshire pudding, roast potatoes, gravy and horseradish sauce
- Free range breast of chicken with smoked bacon and forest mushroom red wine jus and a tarragon potato stack
- Thai spiced salmon fishcakes with roasted baby potatoes, a cool coriander mayonnaise and dressed leaf
- Prime pork sausages with wholegrain mustard creamed potato and onion gravy (vo)

## Vegetarian or vegan alternatives

- Cheddar cheese, dill and black bean loaded potato skins with coconut bacon (v)
- Mediterranean inspired vegetable wellington (v)
- Mushroom and quinoa cakes, with roasted baby tomatoes and a rosemary mayonnaise (v)

**All our main courses are served with a selection of seasonal vegetables**

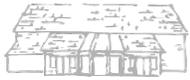
## Dessert

- Winter trio of chocolate brownie, a lemon curd tartlet and an orange and cranberry bavoir (vo)
- Chocolate trio of white chocolate cheesecake, chocolate brownie and a milk chocolate and orange mousse (v)
- Vanilla cheesecake with a cinnamon base served with a Bramley apple and blackberry compote (v)
- Hunters Hall orchard fruit crumble with vanilla custard (v)
- Sticky toffee pudding with warm toffee sauce and vanilla ice cream (v)
- Lemon and stem ginger mess with ginger biscuit (v)
- Local and British cheeses for the table served with biscuits, chutneys, grapes and celery (vo)

**Cheeseboard** Add a cheese board for the table after your meal (vo) (a supplement applies)

**Self service tea and coffee station**

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# Farmhouse Tea Package

Includes a post ceremony drink to welcome your guests, a glass of Prosecco to enjoy with your meal and a second for the toasts. Freshly brewed tea and coffee will be served during your wedding breakfast.

## **Soup** (choose 1)

- Tomato, red pepper and sweet shallot (v)
- Seasonal vegetable soup (v)
- Roasted sweet potato, coconut and coriander (v)
- Classic creamy leek and potato (v)
- Lightly spiced parsnip with apple and chive cream (v)

## **Sandwiches** (choose 3)

- Smoked salmon with lemon cream cheese
- Home cooked gammon and onion chutney
- Coronation chicken
- Roast beef and tomato
- Cucumber and mint (v)
- Egg mayonnaise with peppery rocket (v)
- Mature Cheddar and sweet pickle (v)

## **Savouries** (choose 2)

- Pork, apple, red onion and sage sausage rolls
- Golden beef pasties
- Choux buns with cream cheese, smoked salmon and dill
- Sweet potato and coriander pasties (v)
- Forest mushroom and tarragon tartlet (v)
- Asparagus and Baron Bigod tartlet (v)
- Brie and redcurrant tartlets (v)

## **Scone** (choose 1)

- Traditional plain scone, served with butter, clotted cream and Norfolk strawberry jam (v)
- Fruit scone, served with butter, clotted cream and Norfolk strawberry jam (v)
- Cheese and herb scone, served with butter, chive cream cheese and onion jam (v)

## **Cakes** (choose 2)

- Chocolate brownie bites with Baileys cream (v)
- Loaded meringues with orange blossom and rose petal cream (v)
- Lemon and lime cake with stem ginger syrup drizzle (v)
- Earl Grey fruit cake (v)
- Spiced carrot cake (v)
- British coffee cake (v)

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Dietary requests can be catered for with advanced notice*



# Relaxed Package

Includes 2 post ceremony drinks to welcome your guests and enjoy with your canapés, then a glass of Prosecco for the toasts.

## Canapés to start (choose 4 or our Chef's choice)

Please refer to the canapé page for our full list of canapé options

## Main course (choose 3)

- Roast peppered topside of beef
- Sweet aromatic pulled pork
- Roast breast of turkey
- Prime 5" sausage (vo)
- Roasted loin of pork
- Smoked bacon joint
- Spicy shredded chicken
- Barbeque glazed pork ribs
- Cajun chicken pieces
- Halloumi stack (v)

## Vegetarian or vegan alternatives (choose 2)

- Vegetarian sausage (v)
- Halloumi stack (v)
- Asian infused sweet potato and bean cakes (v)
- Loaded potato skins with coconut bacon (v)
- Spicy bean burger (v)
- Stuffed mushroom (v)

**All our main courses are served with seasonal potatoes and a selection of salads and breads**

## Dessert (choose 1)

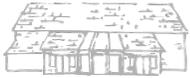
- Summer trio of chocolate brownie, strawberry bavoir and lemon curd tartlet (vo)
- Chocolate trio of white chocolate cheesecake, chocolate brownie and a milk chocolate and orange mousse (v)
- Lemon and lime cheesecake with a summer fruit garnish and raspberry sauce (v)
- Deconstructed Eton Mess – sweetened vanilla cream, summer berries and mini meringues (v)
- Fresh cream profiteroles with warm chocolate sauce and summer berries (v)
- Frozen coconut s'mores (v)
- Local and British cheeses for the table served with biscuits, chutneys, grapes and celery (vo)

For colder months, please also look at our seasonal desserts on our Winter Package menu

**Cheeseboard** Add a cheese board for the table after your meal (vo) (supplement applies)

**Self service tea and coffee station**

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# Children's Menu

Includes a choice of fruit shoot, squash or juice to welcome the children, a second fruit shoot or unlimited squash served with the meal and a glass of lemonade for the toasts.

Please match the children's menu with your chosen menu.

## Summer and Winter Packages

Please choose 1 starter, main course and dessert from the following options for all your younger guests:

### Starter

- Your chosen starter
- Tomato soup (v)
- Crudités and breadsticks with a cream cheese dip (v)
- Garlic bread (v)

### Main course

- Your chosen main course
- Chicken goujons, potato wedges and garden peas
- Prime pork sausages, creamy mash and Heinz baked beans (vo)
- Fusilli pasta with a choice of sauce, served with a slice of garlic bread and a pot of cheese (v)

### Dessert (v)

- Your chosen dessert
- Fresh fruit salad
- Vanilla ice cream cow
- Chocolate brownie

## Farmhouse Tea Package

Includes soup (as adult choice). Please choose 2 sandwiches, 2 cakes and 2 savouries from the following options:

### Sandwiches

- Tuna mayonnaise and cucumber
- Home cooked gammon
- Chicken mayonnaise and sweetcorn
- Cucumber (v)
- Cheddar cheese (v)
- Strawberry jam (v)

### Cakes (v)

- Your chosen scone
- Chocolate brownie bites
- Lemon drizzle cake
- Apple wedges and grapes

### Savouries

- Cocktail sausages
- Sausage roll (vo)
- Tomato quiche (v)
- Cheese straws (v)

## Relaxed Package

Includes canapés and main course (as adults choice). Please choose a dessert from the following options:

- Your chosen dessert
- Fresh fruit salad (v)
- Vanilla ice cream cow (v)
- Chocolate brownie (v)

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Please see our terms and conditions regarding choice menus. Dietary requests can be catered for with advanced notice*

## *Evening Reception Buffets*

After your evening guests have arrived, your wedding cake has been cut and you have had your first dance as a married couple, an informal buffet will be available to all your guests. Then all that's left to do is dance the night away!

### *Sharing Platters*

Chef's selection of cheeses, continental meats and vegetarian dishes which may include: parma ham, salami, pastrami, chickpea and butter bean hummus, beetroot hummus, guacamole, roasted sweet peppers, ratatouille cassoulet, chilli salsa with basil, local and British cheeses such as Baron Bigod, St Swithins, Suffolk blue and Norfolk smoked dapple (vo). Served with a selection of breads, pickles and chutneys.

### *Choice of Hot Meats in a Soft Roll*

Select 2, 3 or 4 options from:

- Roast peppered topside of beef
- Sweet aromatic pulled pork
- Roast breast of turkey
- Smoked bacon joint
- Roasted loin of pork
- Spicy shredded chicken

A stuffed mushroom, halloumi stacks or vegetarian sausages are available as a vegetarian alternative. All served with a selection of sauces.

### *Hog Roast*

A roasted local hog carved in our Starlit Barn, served with crackling, stuffing, apple sauce and a soft roll. Minimum numbers of 80 people required. A stuffed mushroom, halloumi stacks or vegetarian sausages are available as a vegetarian alternative.

### *Pizza*

Chef's selection of freshly cooked pizzas, including meat and vegetarian options.

### *Cheeseboard*

A large cheeseboard with at least 8 local and British cheeses which may include: Mature Cheddar, Norfolk Dapple, Baron Bigod, Binham Blue, Suffolk Blue, Copy's Cloud, Walsingham Cheddar, Smoked Applewood or White Lady (vo). All served with a selection of chutneys and biscuits.

### *Choice of Hot Bites*

Select 4 options from:

- Barbeque glazed pork ribs
- Cajun chicken skewers
- Lamb kofte kebabs
- Thai salmon fishcakes
- Mini hot dogs (vo)
- Mini beef burgers (vo)
- Sweet potato and mixed bean cakes (v)
- Halloumi kebabs (v)
- Stuffed mini baked potatoes (v)

### *Sweet Table*

In addition to the menus above, Hunters Hall can supply and set up a sweet table offering range of sweets in jars with tongs and sweet bags.

### *Ice Creams*

Why not treat your guests to a choice of delicious, locally made, individual tubs of ice cream. Served after your evening buffet.

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Dietary requests can be catered for with advanced notice*



# Night Prior Packages

Please note that these prices are valid for weddings confirmed by 1<sup>st</sup> April 2021

We know that many couples would like to add to their wedding experience here at Hunters Hall. Therefore, we are pleased to offer you a choice of 2 Night Prior Packages:

## The Complete Package

On the day before your wedding:

- **Access to the venue from 2pm until 6pm** allowing you to add your own finishing touches
- **Access to the Pamper Lounge from 2pm**, perfect for starting your beauty preparations early
- **Access to our Park Room 6pm – 10pm for your pre-wedding celebrations** including:
  - £200 credit towards a choice of evening food and beverage options
  - A bar available on a cash and card basis
- **Gig House for up to 8 people sharing**, plus 2 bottles of Prosecco to enjoy in the room
- All 9 other bedrooms exclusively available for your guests (charged individually)
- For any guests staying 2 consecutive nights in the same room, they will receive a 20% discount on their second nights stay

On the day of your wedding:

- **Access to the venue from 8am** for your suppliers
- **A delicious Farmhouse breakfast** for all overnight guests, served in the Park Room (included in the bedroom rate)
- **Early check in from 11am** for all other guests (subject to bedroom arrangements)
- **£50 credit towards a light lunch** for either you or your guests
- **A bar available for your guests on arrival, open up to 2 hours prior to your ceremony** (available on a cash and card basis)

	January February	March April	May June	July August	September October	November December
<b>If the <u>night prior</u> to your wedding is a....</b>	<b>The Complete Package pricing is...</b>					
Monday, Tuesday or Wednesday	£ 1,450	£ 1,450	£ 1,450	£ 1,450	£ 1,450	£ 1,450
Thursday	£ 1,450	£ 1,450	£ 1,950	£ 1,950	£ 1,950	£ 1,450
Friday	£ 1,950	£ 2,950	£ 2,950	£ 2,950	£ 2,950	£ 2,950
Saturday	£ 2,950 *	£ 2,950 *	£ 2,950 *	£ 2,950 *	£ 2,950 *	£ 2,950 *
Sunday	£ 1,450	£ 1,950	£ 1,950	£ 1,950	£ 1,950	£ 1,950

\* If the night prior to your wedding is a Saturday, you can only book this package 6 months before your wedding date (subject to availability). Pricing excludes bedrooms not included in the package and any food and beverage costs exceeding the credits included.

Please see our terms and conditions regarding our Night Prior Packages



# Night Prior Packages

Please note that these prices are valid for weddings confirmed by 1<sup>st</sup> April 2021

## Exclusive Accommodation Package

On the day before your wedding:

- **Access to the venue between 2pm and 4pm** allowing you to add your own finishing touches
- **A bedroom for 2 people sharing**, plus a bottle of Prosecco to enjoy in the room
- All 10 other bedrooms exclusively available for your guests (charged individually)
- For any guests staying 2 consecutive nights in the same room, they will receive a 10% discount on their second nights stay

On the day of your wedding:

- **Access to the venue from 8am** for your suppliers
- **A delicious Farmhouse breakfast** for all overnight guests, served in the Park Room (included in the bedroom rate)
- **Access to the Pamper Lounge from 9am**, perfect for starting your beauty preparations
- **Early check in from 1pm** for all other guests (subject to bedroom arrangements)
- **A bar available for your guests on arrival, open up to 1 hour prior to your ceremony** (available on a cash and card basis)

January – December	Exclusive Accommodation Package Price
2020	£ 350
2021	£ 375
2022	£ 400
2023	£ 425

*Pricing includes 1 bedroom; all other bedrooms are payable separately when your guests arrive at Hunters Hall*

If the night prior to your wedding is a Friday, Saturday or Bank Holiday Sunday, you can only book this package 6 months before your wedding date (subject to availability). Pricing excludes bedrooms not included in the package.

*Please see our terms and conditions regarding our Night Prior Packages*

