



PRIORY HOTEL

On behalf of everyone at the Priory Hotel we would like to extend our warmest congratulations on your forthcoming Wedding Day and thank you for considering The Priory Hotel as your perfect venue to celebrate the occasion.

The recently refurbished Garden Room overlooking the beautiful walled gardens is a perfect venue to host your wedding for up to 100 people.

We are delighted to introduce our Wedding Packages for 2018-2019. Our menu's are tailored to offer some enticing culinary delights, however we can offer a bespoke menu to suit your requirements.

If you do not find what you are looking for, please do not hesitate to contact one of our Events Team who will be delighted to discuss any dietary requirements or other requests that you may have.

We hope that we have the pleasure of hosting your very special day and look forward to welcoming you all to The Priory Hotel.

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Wedding Packages

The below packages are for a minimum of 60 people. If you have smaller requirements please mention when making your enquiry.

All our wedding packages include:-

Exclusive Use of the Event Room from 9.00am until 12.00am
Reception Drink on Arrival
Complimentary Background Music if required
Use of our Cake Stand and Cake Knife
White Table Linen and Napkins
Wedding Breakfast Menu (as stated in the packages below)
Complimentary Room for the Bride and Groom
Discounted accommodation rates for your guests

Bronze Package

£40 per person. Package includes:

Reception Drink: Choice of Sparkling Wine, Pimm's and Lemonade or White / Red Wine
Fruit Punch or Orange Juice

2 Course Hot and Cold Fork Buffet

Glass of Sparkling Wine for Toasting

Jugs of Iced Water on Tables

Silver Package

£ 45 per person. Package includes:

Reception Drink: Choice of Sparkling Wine, Pimm's and Lemonade or White or Red Wine
Fruit Punch or Orange Juice

2 Course Wedding Breakfast and Tea or Coffee
(Choose up to 3 Main Course and Desserts from our Wedding Menus)

Half a Bottle of House Red or White Wine per person

Glass of Sparkling Wine per person for Toasting

Jugs of Iced Water on Tables

Wedding Packages continued...

Gold Package

£50 per person. Package includes:

Reception Drink: Choice of Sparkling Wine, Pimm's and Lemonade or White or Red Wine
Fruit Punch or Orange Juice

3 Course Wedding Breakfast with Tea or Coffee
(Choose up to 3 Starters, Mains and Desserts from our Wedding Menus)

Half a Bottle of House Red or White Wine per person

Glass of Sparkling Wine for Toasting

Jugs of Iced Water on Tables

Platinum Package

£55 per person. Package includes:

Reception Drink: Glass of Champagne, Prosecco, Pimm's, Fruit Punch or Orange Juice on arrival

3 Course Wedding Breakfast with Tea or Coffee
(Choose up to 3 Starters, Mains and Desserts from our Wedding Menus)

Half a Bottle of House Red or White Wine per person

Glass of Champagne for Toasting

Jugs of Iced Water on Tables

Flowers: Top Table and a Centre Piece on each table

Diamond Package

£65 per person. Package includes:

Reception Drink: Glass of Champagne, Prosecco, Pimm's, Fruit Punch or Orange Juice on arrival

3 Course Wedding Breakfast with Tea or Coffee
(Choose up to 3 Starters, 3 Mains and 3 Desserts from our Wedding Menus)

Half a Bottle of House Red or White Wine per person

Glass of Champagne for Toasting

Jugs of Iced Water on Tables

Flowers: Top Table and a Centre Piece on each table

Toastmaster or Traditional 3 Tier Wedding Cake* conditions apply

Chair Covers on all chairs

Wedding Menu

Create your own 3 course menu by selecting a maximum of **3 starters, 3 main courses and 3 desserts for all of your guests.** Additional courses can be added and the prices of these are shown below. Pre orders are essential and are required at least 14 days in advance of the event date.

Starters

Homemade Soup of the Moment
Trio of Melon—compressed Watermelon, Galia Melon and Cantaloupe Melon with Seasonal Fruits
Chicken Liver Pate, Suffolk Chutney and Melba Toast
Ham Hock and Pea Terrine, Fruit Chutney, Toasted Croûtes
Chicken Caesar Salad, Parmesan, Baby Gem, Croutons and Anchovies
Smoked Salmon and Beetroot Gravadlax Terrine, Lemon Mayo, Caper Salad

Sorbet Selection as extra if required (£3.00 per person)

Orange and Cardamom, Strawberry and Basil, Mango and Lime, Champagne, Blackcurrant and Thyme
Raspberry and Blueberry, Elderflower or Lemon and Lime

Mains

Slow Braised Featherblade of Beef, Horseradish Dumplings, Fondant Potato, Bourguignon Sauce
Baked Breast of Chicken wrapped in Bacon, Sage Stuffing, Red Wine Sauce, Fondant Potato
Pan Roasted Fillet of Sea Trout, Buttered New Jersey Potatoes, Marsh Samphire and Lemon and Caper Butter
Baked Fillet of Cod, Rosemary and Lemon scented crushed New Potatoes, Wild Mushroom, Chorizo and Tender Shooting Broccoli with Salsa Verde
Roast Loin of Blythburgh Pork “Porchetta”, Spiced Apple, Roast Potatoes, Sage-scented Gravy
Slow Braised Shank of Lamb, Creamy Mashed Potato, Red Wine and Rosemary Sauce (**£3 supplement per person**)
Sun-blushed Tomato, Spinach, Pea Shoot and Goat’s Cheese Risotto
Mediterranean Vegetable Strudel, Crispy Roasted New Potatoes, Mixed Leaf Salad, Tomato and Basil Sauce

Desserts

Trio of Desserts— Glazed Lemon Tart, Chocolate Brownie and Eton Mess
White Chocolate and Strawberry Cheesecake
Strawberry and Basil Shortbreads, Chantilly Cream
Tropical Fresh Fruit Salad in a Brandy Snap Basket
Rich Chocolate Brownies, Chocolate Sauce and Vanilla Ice Cream
Apple, Cinnamon and Raisin Crumble with Custard

Please note that supplements may apply on some items

If you suffer from a food allergy or any intolerance, please ask the events organiser who will consult with our chef, so we can try and adapt the dishes to accommodate your dietary requirements.

Hot and Cold Fork Buffet Menu

Main Items (select 3)

Chilli Con Carne
Supreme of Chicken, Mushroom Sauce
Meat or Vegetable Lasagne
Fisherman's Pie
Thai Green Curry
Coq au Vin
Beef Bourguignon
Dressed Salmon
Selection of Cold Meats

Sides (select 2)

Fragrant Basmati Rice
Buttered New Potatoes
Honey Roasted Vegetables
Moroccan Couscous
Panache of Vegetables
Jacket Potatoes

Salad items (select 4)

Three Bean Salad
Crunchy Coleslaw
New Potatoes and Chive Salad
Roasted Vegetable Penne Pasta
Nicoise Salad
Mixed Leaf Salad
Cucumber and Mint salad
Tomato and Red Onion salad
Selection of Quiches

Desserts (select 2)

Fresh Fruit Salad
Chocolate Torte
Lemon Tart
Strawberry Cheesecake
Chocolate Profiteroles
Sticky Toffee Pudding

£17.95 per person

Cheese and Meat Selection

Selection of Local Cheeses

Artisan Biscuits

Selection of Cured Meats

Selection of Chutneys

Artisan Breads

£10.95 per person

Hog Roast Menu

Roast Pork

Crispy Crackling

Stuffing

Apple sauce

Soft Bread Bap

Selection of salads

£18.95 per person

BBQ Menu

From the BBQ (select 4)

Suffolk Sausages

Chicken Drumsticks

Corn on the Cob

Vegetable Burgers

Beef Burgers

Vegetable Kebabs

Jacket Potatoes

Accompaniments: Rolls, Sauces and Chutneys, Cheese

Salads (select 3)

Crunchy coleslaw

Tomato and red onion salad

Pasta Salad

Potato salad

Cucumber and mint salad

Mixed Leaf salad

Desserts (select 2)

Fresh fruit salad

Strawberry Cheesecake

Chocolate Profiteroles

Chocolate torte

Lemon Tart

Sticky toffee pudding

£19.95 per person

Canapé Menu

Mini Yorkshire Pudding, Roast Beef and Horseradish Cream

Selection of Mini Tartlets

Parmesan and Pesto Cheese Straws

Chicken Liver Parfait and Onion Chutney Croutons

Smoked Salmon and Cucumber Roulade

Crunchy Bloody Mary Canapé

Carpaccio of Beetroot and Goats Cheese Crouton

Fennel Marinated Feta and Olive Skewers

Mini Puff Pastry Steak Pies

Mini Puff Pastry Chicken and Tarragon Pies

Chorizo and Prawn Skewers

Smoked Salmon and Asparagus Pin Wheels

Caramelised Fig in Parma Ham

£5.95 please select 3 Canapés from the selection above

Afternoon Tea Menu

Selection of Sandwiches (to include Vegetarian options)

Homemade Sausage Rolls

Chocolate Chip Shortbread

Glazed Mini Lemon Tarts

Homemade Scones with Strawberry Jam and Cream

Dark Chocolate Brownies Bites

Tea and Coffee

£9.95 per person

Add a glass of Prosecco £4.75

Buffet Menu

£10.95 per person

Selection of Sandwiches

Sausage Rolls

Cajun Spiced Potato Wedges

Plus , choose 3 more items from the following (extra cost will apply for each additional item)

Plaice Goujons, Tartare Sauce

Selection of Homemade Pizzas

Chicken Satay

Crudités with Hummus

Selection of Vol au Vents

Onion Bhaji, Mango Chutney

Chicken Goujons, Garlic Mayo

Filo Wrapped King Prawns, Sweet Chilli Dipping Sauce

Breaded Mushrooms, Garlic Aioli

Mini Goats Cheese and Red Onion Tartlets

Sweet Treats

Homemade Brownies

Chocolate Chip Shortbread

Profiteroles, Chocolate Sauce

Mini Fruit Tartlets

Miscellaneous

Extras

Chair Covers - £2.75 per chair

Toastmaster / Master of Ceremonies -£350.00

Cake - 3 Tier Traditional Wedding Cake—£350.00

Accommodation Rates

A complimentary Classic Double Room is included in all our Wedding Packages including Breakfast for the Bride and Groom. Upgrades to a Superior or Executive Room are available at a small cost.

We are able to provisionally book a maximum of 20 rooms plus the Bridal Room for your wedding guests. An agreed fixed rate will be advised by your Events Co-Ordinator at the time of booking. All rooms must be confirmed with a £25 non refundable deposit at the time of booking. Any rooms not guaranteed 28 days before the event will be released back to the Hotel. Cancellation policies will apply as per our terms and conditions.

Terms and Conditions Apply

A full copy of our terms and conditions will be supplied with all quotes.
These are subject to change at any time.