

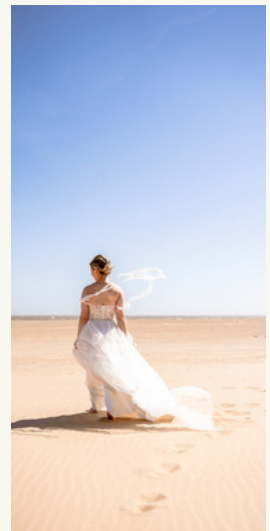


WEDDINGS

at The Cliff Hotel

events@thecliffhotel.co.uk

01493 662179



VENUE HIRE PRICING

	ROOM	2025	2026
UP TO 50 GUESTS	NORFOLK SUITE CEREMONY	£225	£250
	MUSE & GARDEN WEDDING BREAKFAST / RECEPTION	£475	£500
UP TO 120 GUESTS	FUNCTION SUITE CEREMONY	£550	£600
	FUNCTION ROOM WEDDING BREAKFAST / RECEPTION	£700	£770
	SEA VIEW TERRACE CEREMONY	£250	£275

Please note

THE SEA VIEW TERRACE IS SOLD AT
ADDITIONAL HIRE RATE

ROOM HIRE AND MENU PRICES ARE SUBJECT TO
CHANGE

CANAPÉ MENU

Truffle Arancini (V)

Deviled Eggs (V)

Duck Pate on Crostini

Smoked Mackerel Pate with Pickled Shallots

Cucumber, Crème Fraiche and Tiger Prawns

Marinated Bocconcini Skewer (V)

Smoked Salmon Blini

Beetroot and Horseradish Blini (V)

Whipped Blue Cheese and Pear Crostini (V)

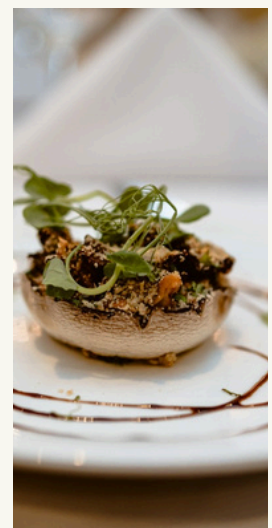
Mini Chilli and Crab Doughnuts

Filo Baskets with Ham and Asparagus

Pulled Pork Croquettes

Please select 4 different Canapes from the menu above

£11.95 per person



TRADITIONAL SIT DOWN MENU

To start

Soup (Please select one)

Tomato & Basil (VE)

Leek & Potato (VE)

Pea & Mint (VE)

CHICKEN LIVER PATE

with toasted ciabatta and red onion chutney

SMOKED SALMON & PRAWN TIAN

Prawn and little gem lettuce in Marie rose sauce topped with smoked salmon, served with toasted bloomer (DF)

Main Course

ROAST CHICKEN SUPREME

fondant potato and a creamy mushroom and garlic sauce (GF)

ROASTED TOPSIDE BEEF

maple glazed carrot and parsnip, braised red cabbage, tender stem broccoli, roast potatoes, Yorkshire pudding, and gravy (GFA)

PAN-FRIED SALMON FILLET

sauteed baby potatoes, tender stem broccoli, and a lemon and herb sauce (GF)

MEDITERRANEAN VEGETABLE GNOCCHI

Red onion, red pepper, aubergine, and courgette served with gnocchi in a rich tomato sauce (VE)

Dessert

BAKED VANILLA CHEESECAKE

With summer berry compote (GF)

ETON MESS

Strawberries and raspberries with Chantilly cream,
raspberry coulis, and crushed meringue (GF)

CHOCOLATE AND RASPBERRY TORTE

Served with raspberry sorbet (VE)

£29.95 Three courses

£24.95 Two Courses

Please choose 2 options of each course for your
guests to choose from
Minimum of 50 People

Children's Menu

Sausage, Hand Cut Chips and Peas

Fish Fingers, Chips and Beans

Pasta in a Cheesy Sauce

~o~

Chocolate Brownie

Scoop of Vanilla Ice Cream

~o~

£13.95 per person

Please choose 2 options for main and 1 for dessert
for your young guests to choose from

LUXURY WEDDING MENU

To start

Soup (Please select one)

French Onion with cheesy crouton

Broccoli and Stilton (V)

Cauliflower and Hazelnut (VE)

Ham Hock and Pea

OAK-SMOKED SALMON BRUSCHETTA

With pickled slaw and horseradish crème fraiche (GFA)

SMOKED DUCK SALAD

With baby leaf, raspberries, and toasted walnuts in a Dijon vinaigrette

(N)(DF) (GF)

STUFFED PORTOBELLO

Stuffed with porcini mushroom and walnut topped with sourdough breadcrumbs (VE)

Main Course

STUFFED CHICKEN BREAST

Stuffed with chorizo, spinach and Manchego cheese, served with a potato croquette and a pesto cream sauce (N)

SLOW-COOKED BEEF SHORT RIB

fondant potato, garlic fine beans, and a red wine jus (GF)

WHOLE BAKED SEABASS

On a bed of leek and bacon parmentier potatoes topped with salsa verde (DF)(GF)

ROASTED CAULIFLOWER STEAK

crispy baby potatoes, tender stem broccoli, fine green beans with a cajun vegan butter sauce (VE)

Dessert

CHOCOLATE FONDANT

Served with candied walnuts, honeycomb, and a salted caramel ice cream (N)

MANGO CHEESECAKE

Served with rum-soaked pineapple and toasted coconut with mango sorbet (GF)

VANILLA PANNA COTTA

Served with summer berry compote, shortbread biscuit, and pistachio crumb (N)

CHOCOLATE ORANGE BREAD AND BUTTER PUDDING (VE)

Served with blood orange sorbet (VE)

£34.95 Three courses

£28.95 Two Courses

Please choose 2 options of each course for your guests
to choose from

Minimum of 50 People

Little Extras

Table Bread and Butter £2.00 pp

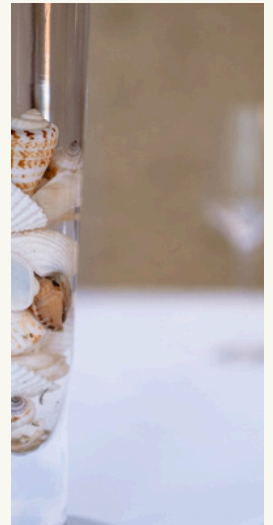
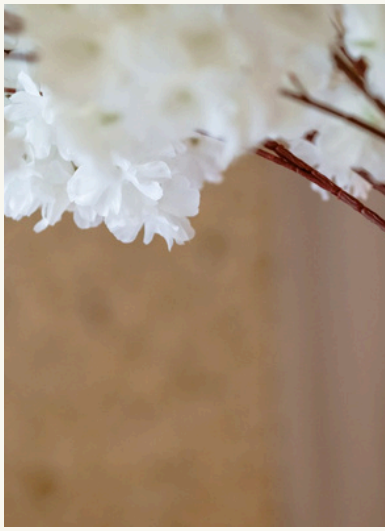
Your Wedding Cake served with Cream or Ice Cream £2.50

Sorbet Course £3.00

Cheese Plate £6.00 pp

After Dinner Tea and Coffee £2.50

Petit Fours £2.00 pp



DRINK MENU

Reception & Toast drinks

Millesimato Spumante Extra Dry (VE)	£6.00 pp
Prosecco Rosé Brut (VE)	£6.80 pp
Champagne Bernard Remy, Brut 'Carte Blanche' (VE)	£50 per bottle
Champagne Bernard Remy, Brut Rosé (VE)	£58 per bottle
Champagne Tattinger, Brut Réserve	£75 per bottle
Champagne Tattinger. Prestige Rosé	£85 per bottle
Pimms and Lemonade	£7.45
Aperol Spritz	£9.95
Mojito	£8.95
Orange / Apple Juice	£2.95
Elderflower Pressé	£3.25
Pop- star Marini	£4.95
Mock-jito	£4.95

Table Wine

Red Wine List

- El Concierto' Tinto, Virgen de las Viñas Castilla - £22.00
- Vellas, Valle Central - £24.00
- Shiraz Cabernet, Saddle Creek - £25.00
- Malbec, El Camino (VE) - £26.00
- Pinot Noir, Viña Edmara (VE) £29.00

White Wine List

- El Concierto' Blanco, Virgen de las Viñas Castilla - £22.00
- Sauvignon Blanc, Tierra Antica (VE) - £24.00
- Pinot Grigio, Rubicone, Novità - £24.00
- Chenin Blanc 'Founders', Swartland Winery £26.00
- Muscadet Sèvre et Maine, Chéreau Carre (VE) 30.00

BBQ MENU

Please select 3 BBQ mains and 3 sides £19.95
£5.50 per extra main option / £3.00 per extra side

4OZ BEEF BURGER WITH CHEESE
SPICY BEAN BURGER (VE)
SMOKED HOT DOGS WITH FRIED ONIONS (VEA)
SMOKED BBQ CHICKEN WINGS
SMOKED CHICKEN THIGHS
SMOKED BBQ RIBS
VEGETABLE SKEWERS

SIDES

FRIES

SALADS

POTATO SALAD

PICKLED CABBAGE

CORN ON THE COB

COLESLAW

TRADITIONAL BUFFET

6 ITEMS £15 pp

8 ITEMS £18 pp

10 ITEMS £20 pp

SELECTION OF SANDWICHES;
HAM & MUSTARD, CHEESE & ONION
MARMALADE, TUNA & CUCUMBER,
EGG MAYONNAISE,
CHICKEN GOJONS
POTATO WEDGES (VE)
SAUSAGE ROLLS
VEGETABLE SAMOSA (VE)
VEGETABLE SPRING ROLLS (VE)
MARGARITA PIZZA (V)
FILO PRAWNS
CRAB CAKES
FALAFEL BITES (VE)

GRAZING TABLE

£19.95 pp

WARM BREADS
OLIVES & OILS
HUMMUS
FLATBREADS
SALADS
BREADSTICKS
FRUITS
CARROT AND CELERY STICKS
CURED MEATS
CHEESE & BISCUITS
MINI CAKES
SEAFOOD PLATTER

SOMETHING A LITTLE EXTRA

BACON ROLLS AND FRIES £6.95 PP

LATE NIGHT CHEESE AND BISCUITS £6.95 PP



ACCOMMODATION

At The Cliff Hotel, overlooking the award-winning Gorleston beach, each of our 37 fully refurbished bedrooms feature the facilities required to make your stay with us as comfortable as possible. With the completion of recent refurbishments, we offer a luxurious experience for you all year round.

If you have a number of guests that may want or need to stay in the hotel we will happily hold an agreed number of rooms for your guests to book. You can either be accountable for their room costs or alternatively we will hold the pre-agreed number of rooms for you until a date for confirmation after which any room that haven't be confirmed with a name and payment card details will be cancelled.

EXTRA SPECIAL TOUCHES...

Optional extras for you to add to your special day

CEREMONY MATERIAL AND FAIRY LIT BACK DROP- £75

CHAIR COVERS & SASH (FROM A CHOICE OF COLOURS)- £3,50

CHIAVARI CHAIRS - £4.50

PIMP MY PROSECCO CART- £10.00 PP

GLASS OF PROSECCO PER PERSON TO ENHANCE WITH ANY OF THE FOLLOWING:

PEACH PUREE, ORANGE JUICE, PINEAPPLE JUICE, ELDERFLOWER CORDIAL, LIME JUICE, LEMON JUICE, STRAWBERRY SYRUP
POPPING BOBA PASSION FRUIT, MANGO, BLUEBERRY, TRIPLE SEC, LIMONCELLO, CREME DE CASSIS, SUMMER BERRIES,
GLITTER

FREE STANDING WHITE WOODEN SWEET CART (STOCKED) - FROM £150

SWEET CART (UNSTOCKED)- £50

SELFIE WIZARD - £50

RECOMMENDED SUPPLIERS

WE ARE LUCKY ENOUGH TO WORK WITH A LOT OF TALENTED PEOPLE IN THIS INDUSTRY, SO TO MAKE YOUR LIFE A LITTLE BIT EASIER, WE HAVE PUT TOGETHER A LIST OF OUR PREFERRED SUPPLIERS.

ZENA ROBINSON PHOTOGRAPHY

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WWW.THEROSEGARDENFLORIST.CO.UK

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VENUE DÉCOR- SAM RACE
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