

WENSUM VALLEY HOTEL



WEDDINGS & CIVIL CEREMONIES







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BEECH AVENUE, TAVERHAM, NORWICH, NR8 6HP

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Nensum VALLEY

Thank you for enquiring about your Wedding at Wensum Valley Hotel. Here you'll enjoy a private wedding venue with magnificent valley views at a competitive price.

To make your experience extra special we only have one wedding per day. This way you'll receive our undivided attention and the intimate setting you deserve.

We can tailor the day to suit your needs; if you would like something you cannot see in this brochure, please do ask.

Our experienced Wedding Co-ordinator will assist throughout the experience to help you every step of the way.

"Amazing wedding venue and hard working staff"



Why not take advantage of our
Midweek Wedding Package? Available
all year round, Sunday - Friday,
including Bank Holidays.

40 day guests (including 'Newly Weds')
100 guests for the Evening Reception
Evening Finger Buffet for 75 people
Ceremony Room Hire

Room hire for the Wedding Breakfast & Evening Reception

Arrival drink

3 Course Meal or Carved Buffet followed by Coffee & Mints
A glass of Sparkling Wine to toast the Happy Couple
Table Plan & Place Cards

White Linen Napkins and Table cloths

Hire of Cake Stand & Knife from our selection

Selection of 6 items from our Finger Buffet Menu

Complimentary Honeymoon Suite with Breakfast for the

'Newly Weds'

Discounted Bedroom rates for your Wedding Guests

2025 & 2026 £3,995.00

Upgrade to the Silver Package for an additional £7.00 per person Upgrade to the Gold Package for an additional £11.00 per person

Saturday WEDDING PACKAGES

Bronze Package

£73.95 per person - 2025/2026

Complimentary room hire for the Wedding Breakfast & Evening Reception

Arrival drink

3 Course Meal or Carved Buffet followed by Coffee & Mints
A glass of Sparkling Wine to toast the Happy Couple
Table Plan & Place Cards
White Linen Napkins and Table Cloths
Hire of Cake Stand & Knife from our selection
Discounted Bedroom rates for your Wedding Guests
Complimentary Honeymoon Suite with Breakfast for the 'Newly Weds'



Silver Package

£79.95 per person - 2025 £81.45 per person - 2026

All of the above, plus a glass of House Wine with a top up "you went so far above and beyond what you needed"

Gold Package £84.95 per person - 2025 £88.45 per person - 2026

Inclusive of the Bronze package, plus a selection of Canapes on arrival & 2 Bottles of House Wine per table

A minimum of 60 day guests required. 50% off above packages for children aged 3-12 years.





Why not take advantage of our Winter Wedding Package Available 7 Days a week

40 day guests (including 'Newly Weds')
100 guests for the Evening Reception
Evening Finger Buffet for 75 people
Ceremony Room Hire

Room Hire for the Wedding Breakfast & Evening Reception
Arrival drink of Sparkling Wine or Bucks Fizz

3 Course Meal or Carved Buffet followed by Coffee & Mints
A glass of Sparkling Wine to toast the Happy Couple
Table Plan & Place Cards

White Linen Napkins and Table cloths

Hire of Cake Stand & Knife from our selection

Selection of 6 items from our Finger Buffet Menu

Complimentary Honeymoon Suite with Breakfast for the

'Newly Weds'

Discounted Bedroom rates for your Wedding Guests

2025 & 2026 January, February & November £3,495.00

Upgrade to the Silver Package for an additional £7.00 per person Upgrade to the Gold Package for an additional £11.00 per person





The choice of one or two arrival drinks:

Bucks Fizz
Pimms & Lemonade
Sparkling Wine
Budweiser
Corona
Kir Royale
House Wine (Red, White, or Rose)

Prosecco - additional £1.75 per person Champagne - additional £5.95 per person

CANAPES

Please select 4 items from the following list £9.50 per person - (Included in the Gold Package)

Savoury Canapes

Crispy Fishcakes with Caper & Lemon Chive Mayonnaise
Pork Belly, Saffron Mayonnaise & Pickled Apple Strands
Mini Beef & Horseradish Tarts with a Rich Jus
Norfolk Asparagus with Parma Ham & Crumbed Feta (Seasonal)
Chicken Bon Bons with Sweet Chilli, Soy & Ginger Glaze
Roasted Curried Butternut Squash, Curry Sauce & Toasted Pine Nuts

Truffle Mushroom Arancini Sweet Canapes

Chocolate Dipped Strawberries

Mini Banoffee Shot Glasses

Mini Fudge Brownie Topped with Chocolate Ganache

Mini Lemon Posset Tarts with Frozen Raspberries

Mini Sticky Toffee Pudding covered in Toffee Sauce



Starters

Chicken & Cognac Pate with Crispy Bacon Crumb, Apple & Thyme Compote & Toasted Ciabatta (GFA)

Chefs Homemade Soup with Croutons (Leek & Potato, Wild Mushroom, Carrot & Coriander or Roasted Tomato) (GFA) (DFA)

Prawn & Crayfish Cocktail with a Bloody Marie Rose Sauce (GFA)

Recompose Roland (Chicken Fillet, Rosen Crumb, Hoth Craytons & Rosenson Coccas Soled (CFA) (DFA)

Rosemary Baked Chicken Fillet, Bacon Crumb, Herb Croutons & Parmesan Caesar Salad (GFA) (DFA)

Mixed Melon Balls with Proscuitto Ham & Raspberry Dressing (GF) (DFA)

Homemade Fishcakes with Avocado Puree and Cream Cheese on a bed of Mixed Leaves (DFA)

Creamy Baked Mushrooms on Roasted Ciabatta (GFA)

Mackerel Pate with Horseradish Cream & Roasted Ciabatta (GFA) (DFA)

Baked Goats Cheese with Fresh Baked Figs & Balsamic Glaze (GF)

Mains Roast Sirloin of Beef with Yorkshire Pudding (GFA) (DFA)

Roast Loin of Pork with Crackling, Honey Baked Apples & Cider Jus (GF) (DFA)
Rosemary Baked Chicken Supreme with White Truffle Mash & Wild Mushroom Sauce (GF) (DFA)
Oven Baked Pork Fillet Wrapped in Parma Ham, Stuffed with Apricot & Sage Stuffing and Ratatouille (GFA) (DFA)
Breast of Chicken Stuffed with Mozzarella & Fresh Tomato, Wrapped in Smoked Bacon with a Tomato Arrabiatta Sauce (GF) (DFA)
Chicken Schnitzel with Seasonal Vegetables, Parmesan & Hollandaise Sauce (DFA)

Roasted Lamb Rump Topped with Dijon Mustard Herb Crust, Homemade Potato Rosti & Minted Lamb Jus (GFA) (DFA)
Grilled Fillet of Salmon with Fine Green Beans & Hollandaise Sauce (GF) (DFA)
Pan Fried Seabass Fillet on Crushed New Potatoes & Chimichurri Sauce (GF) (DFA)

Vegetarian

Oven Baked Pumpkin & Mushroom Roast (VA)

Minted Pea & Parmesan Risotto with Tempura Tenderstem Broccolli (GFA) (VA)

Green Vegetable Mac & Cheese (GFA) (VA)

Butter Bean & Butternut Squash Ragout with Yoghurt and Hot Mint Oil (VA)

Goats Cheese Whip and Trio of Roasted Beetroot with a Beetroot Puree (GFA)

Beetroot Wellington with Dauphinoise Potatoes and a Red Wine Jus (VA)

Desserts

Homemade White Chocolate Chip Fudge Brownie with Chocolate Sauce and Vanilla Ice Cream (GF) (DFA)
Homemade Lemon Posset Topped with a Passion Fruit Cream & Vanilla Shortbread (GFA)
Homemade Bramley Apple Crumble with Granola Topping & Vanilla Custard (GFA) (DFA)
Dark Chocolate Marquise with Salted Caramel Ice Cream (GF)
Homemade Raspberry & White Chocolate Cheesecake with Raspberry Sorbet (GFA) (DFA)
Homemade Chocolate Orange Tart with Chocolate Ice Cream (GFA)
Vanilla Creme Brulee with Lemon Shortbread (GFA)
Biscoff Crumbed Sticky Toffee Pudding with Biscoff Toffee Sauce & Vanilla Ice Cream
Miso Banana Sponge Pudding with Caramel Sauce

Key Lime Pie Mousse (GFA) Followed by Coffee & Mints

The choice of 2 starters, 2 mains, 1 vegetarian main & 2 desserts for your menu

VA - Vegan Adaptable. GF - Gluten Free. GFA - Gluten Free Adaptable. DFA - Dairy Free Adaptable



BUFFET MENU

Our two course Carved Buffet offers an alternative choice to the Wedding Breakfast.

Honey & Maple Glazed Ham (GF) (DF)

Sirloin of Beef with Coarse Mustard & Black Pepper (GF) (DF)

Carved Norfolk Turkey (GF) (DF)

Hot Buttered New Potatoes (GF) (DF)

Creamy Colesaw with Fresh Mint (GF)

Italian Pasta Salad (DF) (GFA)

Tossed Mixed Leaf Salad with Italian Dressing (GF) (DF)

Tomato & Basil Quiche (GFA)

Mediterranean Vegetable Couscous (DF)

Selection of Fresh Breads (GFA)

Two Desserts to be selected from the Wedding Breakfast Menu

Followed by Coffee & Chocolate Mints

GF - Gluten Free. GFA - Gluten Free Adaptable. DF - Dairy Free. DFA - Dairy Free Adaptable





Choose 1 option from each of the following courses or a half size portion of the adult menu

STARTERS

Vegetable & Salad Crudities

Soup of the day

Fruit Juice

Garlic Bread

MAINS

Sausage, Mash & Beans (VA)
Sausage, Chips & Beans (VA)
Chicken Goujons, Chips & Peas
Battered Fish Thumbs, Chips & Peas

DESSERTS

Brownie & Ice-cream (VA)

Jelly & Ice-cream

Mixed Ice-cream

VA - Vegan Adapatable

"Came for a family wedding absolutely spectacular"

Evening BUFFET MENU

Any 6 items - £11.95 per person Any 8 items - £13.95 per person Any 10 items - £15.95 per person

Assorted Cocktail Sandwiches & Bridge Rolls
Potato Wedges with a Selection of Dips
Sausage Rolls

Crumbed Mushrooms with Roast Garlic and Herb Mayonnaise

Assorted Vol au Vents

(Fillings include, Egg Mayonnaise, Prawns in Seafood Sauce, Tuna Mayonnaise,

Cheese & Chive)

Deep Fried Chicken Goujons with BBQ Dip Deep Fried Potato Crisps and Nuts

Tomato and Mozzarella Garlic Bread

Deep Fried Fish Goujons with Tartare Dip

Chicken Satay Skewers

Vegetable & Salad Crudities with Dips

Selection of Sausage and Cheese & Pineapple on sticks

Indian or Chinese Savory Selection

Chicken Pieces marinated in Lemon & Herb or Jerk Rub

Spicy Thai Fishcakes with Sweet Chilli Dip

Smoked Salmon & Cream Cheese Bagels

ALTERNATIVE EVENING CATERING

If you would like something different to the traditional finger buffet for your evening guests, we have a great selection of choices.

Barbeque
Hog Roast
Bacon Bap & Chip
Vegetarian Options Available On Request

Prices from £7.50 per head. Prices will be subject to quantity required.

Please ask for further details.

Dietary adaptations available on request



Ceremony Room Hire

We are fully licensed for Civil Ceremonies. Our Suite provides a romantic backdrop with magnificent views over the Valley - £200.00 (Registrar fee not included)

Venue Decor

Linen Chair Cover with Coloured Sash - £4.50 per Chair Lycra Chair Cover with Coloured Sash - £3.50 per Chair Chiavari Chair Hire - £4.00 per chair (Including Sash)

Additional Sash - 75p per Chair

Table Runners - £4.00 per Table

Top Table & Ceremony Swag - £40.00

Fairy Light Backdrop - £190.00

Ceremony Backdrop - £110.00

LED Love Letters - £190.00

Cream Aisle Runner - £90.00

Round Mirror Plates - £3.00 each

Ceremony Flower Arch - £220.00

Draped Flower Wall Backdrop - £290.00

Flower Ball Centre Pieces - £55.00 each

Ivory Postbox - £30.00

Flower Cake Hoop - £40.00

White Blossom Trees - £60.00 each

White Throne Chairs - £200.00

Disco Hire - £380.00 (available 7pm-Midnight)

You are welcome to arrange your own Entertainment. If you'd like help organising this, we do have a resident DJ.



Balloons

It's My Party

www.itsmyparty.uk.com 07789200495

Bouncy Castles

Hyperactivities

www.bouncycastlehire-norwich.com 07733 005604

Casino Tables

Kings & Queens Fun Casinos

www.kqfuncasinos.com 01603 905495

Decor

Enchanted Events

www.enchantedeventsnorfolk.co.uk 07833 710556 info@enchantedeventsnorfolk.co.uk

Entertainment

Coleys Caricatures

www.coleyscaricatures.com 07879243117

LED Dancefloors, Light up Letters & Selfie Mirror

Platinum Sounds

www.platinumsoundsuk.com 07534 282899

Photobooth

Tiger Photo Booths

www.tigerphotobooth.co.uk 07880 725 200

Photographers

Reel Smart Media

www.reelsmartmedia.com hello@reelsmartmedia.com 07715642828

Sweets & Cakes

Cakes 2 Crumbs - www.cakes2crumbs.co.uk 07712 775466

Cris Cakes - www.facebook.com/crisscakes3

Transport

Celebration Cars & Events

www.celeb-cars.com 07469171911













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