



HUNTERS HALL

in the heart of Norfolk

weddings • events • breaks



Photo credits: Hunters Hall, I Do Photography, Reana Sylvana Photography and Tim Stephenson Photography

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 70 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 70 guests. Finally, why not dance the night away in the evening with up to 140 guests.
- The **Starlit Barn**, perfect for larger celebrations, seating up to 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 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

Photo credit: I Do Photography

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



Photo credit: Andy Davison Photography



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. Contactless and 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 coloured uplighters, vintage style post boxes, mirror plates, log slices, a vintage step ladder, large easels 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 our 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 in the Park Room for all overnight guests. Alternatively the Bridal Party can enjoy a Pamper Lounge breakfast on the wedding day

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

(The Night Prior is subject to availability; additional charges apply)



Night Prior

Start your celebrations early by staying with us the night before your wedding so you can wake up at Hunters Hall on your special day.

By booking our Night Prior Package (*subject to availability; additional charges apply*) all 11 bedrooms will be available for your family and friends on both the night prior and the night of your wedding, for you to allocate as you wish.

On both mornings, all overnight guests will enjoy a delicious Farmhouse breakfast together in our Park Room.



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 email 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 also offer you the opportunity to start your celebrations the day before your wedding with our Night Prior Package (subject to availability), which our team can discuss with you. To confirm the Night Prior Package we ask for the full payment at the time of booking.

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 and for us to provide guidance as needed.

We will follow up the meeting with an email confirming all details discussed and your interim invoice based on your expected guest numbers. 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 this meeting we will send you a final invoice, based on your confirmed guest 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 with you.

1 day before

If you have booked our Night Prior Package, 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 where 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 can choose to add canapés as an additional course, or you may wish to exchange your starter for canapés for a small additional charge.

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 pumpnickel
- 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 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)



*(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*

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 with your wedding breakfast menu. 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
- Chilled summer cocktail
- Warm winter cocktail
- Warm mulled cider
- Selection of bottled beers
- Red wine and white wine

Non alcoholic options:

- Mocktail
- Lemonade
- Elderflower fizz
- Fruit juice
- Fruit shoot



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

Drinks Options

Enhance your day with the following drinks options:

- An additional post ceremony drink
- A glass of wine with your meal

- A glass of Prosecco or Champagne with your meal
- A drinks token for your guests to choose their own

Speak to us about adding additional servings of drinks or a bar tab

Toast Drinks

We highly recommend a glass of Prosecco or Champagne for all your wedding guests to enjoy with your speeches and to raise a toast

Children's Drinks

A post ceremony drink is included for all children. Children can be served a soft drink alongside the adult servings throughout your day

The Bar

Our fully stocked bar will be open from the end of your ceremony until 11.30pm. Contactless and card facilities are available

Pre Ceremony Drinks

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



Summer Menu

Why not enhance your meal by adding a glass or 2 of wine with your meal and a glass of Prosecco or Champagne 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) (A small additional charge applies)

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
- Free range chicken breast stuffed with pork, apricot and rosemary, 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 chocolate and orange tart (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)
- Local and British cheeses for the table served with biscuits, chutneys, grapes and celery (vo)

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 Menu

Why not enhance your meal by adding a glass or 2 of wine with your meal and a glass of Prosecco or Champagne 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)
- Local goats cheese and beetroot tartlet with slow roasted tomatoes and an onion relish (v)
- Smoked haddock and lemon fishcake with a winter fruit chutney
- 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) (A small additional charge applies)

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, 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 a blackberry bavoir (vo)
- Chocolate trio of white chocolate cheesecake, chocolate brownie and a chocolate and orange tart (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)
- Deconstructed Eton Mess – sweetened vanilla cream, warmed mulled fruits and mini meringues (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)

Self service tea and coffee station

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Farmhouse Tea

Make your Farmhouse Tea complete by adding a glass of Prosecco or Champagne to enjoy with your meal and a second for the toasts.

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 (vo)
- 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)

Includes freshly brewed tea and coffee served during your wedding breakfast.

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Relaxed Menu

Why not enhance your meal with an additional drink with your canapes, by adding a glass or 2 of wine with your meal and a glass of Prosecco or Champagne 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

Option A – Served buffet style

(choose 3)

- Roast peppered topside of beef
- Sweet aromatic pulled pork
- Roast breast of turkey
- Roasted loin of pork
- Smoked bacon joint
- Spicy shredded chicken
- Halloumi and roasted vegetables (v)

Option B – Served BBQ style

(choose 3)

- Prime beef burgers
- Pork sausages (vo)
- Cajun chicken pieces
- Sticky BBQ chicken drumsticks
- Corn on the cob (v)

Option C – Served to your table

(choose 2)

- Minted lamb kofta
- Turmeric marinated chicken kebab
- Chorizo al vino
- Lemon and thyme chicken kebab
- Spiced cod fritters
- Halloumi, carrot and dill bites (v)

Vegetarian or vegan alternatives (choose 2)

(for those guests to enjoy as an alternative to the meat options above)

- Halloumi and roasted vegetables (v)
- Asian infused sweet potato and bean cakes (v)
- Loaded potato skins with coconut bacon (v)
- Stuffed mushroom (v)

Choose either roast or new potatoes

Vegetarian or vegan alternatives (choose 2)

(for those guests to enjoy as an alternative to the meat options above)

- Vegetarian burger (v)
- Spicy bean burger (v)
- Vegetarian sausage (v)
- Corn on the cob (v)

Served with potato salad

Vegetarian or vegan alternatives (choose 2)

(for those guests to enjoy as an alternative to the meat options above)

- Halloumi, carrot and dill bites (v)
- Spiced vegetable fritters (v)
- Tofu kebab (v)
- Roasted Mediterranean vegetables (v)

Choose either seasoned potato wedges or patatas bravas

All served with:

- Selection of sliced breads (v)
- Red cabbage and dried fruit coleslaw (v)
- Tomato and cucumber salad with red onion, basil and olive oil (v)
- Selection of mixed leaf (v)
- Fusilli pasta salad in an Italian herb and tomato sauce (v)

All served with:

- Soft burger and hotdog rolls (v)
- Red cabbage and dried fruit coleslaw (v)
- Sliced cucumber and vine ripened tomatoes (v)
- Shredded iceberg lettuce (v)
- Sliced pickled gherkin (v)

All served with:

- Warm flat and focaccia bread (v)
- Red cabbage and dried fruit coleslaw (v)
- Tomato and cucumber salad with red onion, basil and olive oil (v)
- Caesar salad – Romaine lettuce, croutons and parmesan (v)
- Moroccan cous cous salad (v)

Dessert, served to your table. See our summer and winter wedding breakfast menus for your choice of desserts

Self service tea and coffee station

(v) = vegetarian. Our vegetarian dishes can be made vegan when requested. Dietary requests can be catered for with advanced notice



Children's Menus

We would recommend selecting additional children's drinks to mirror the adults options that you choose.

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

Summer and Winter Menus

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

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

Farmhouse Tea

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

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

Savouries

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

Relaxed Menu

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 (v)
- Chocolate brownie (v)

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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 butterbean hummus, beetroot hummus, guacamole, roasted sweet peppers, ratatouille cassoulet, chilli salsa with basil, local and British cheeses such as Baron Bigrod, 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 or 3 options from:

- Roast peppered topside of beef
- Sweet aromatic pulled pork
- A stuffed mushroom, halloumi stack or vegetarian sausages are available as a vegetarian alternative
- All served with a selection of sauces
- Roast breast of turkey
- Smoked bacon joint
- Hog roast style shoulder of pork
- Spicy shredded chicken

Pizza

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

Choice of Hot Bites

Select 4 options from:

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

Loaded Fries or Nachos

Choose between hot chips or nachos, then top with 2 options:

- BBQ shredded pork
- Rich cheese sauce, bacon bits, topped with crispy onions
- Beef chilli with soured cream
- Feta, broccoli and black bean chilli (v)
- Red pepper, aubergine and black bean chilli (v)
- Aioli and spring onions (v)
- Guacamole, salsa, soured cream and rich cheese sauce (v)
- Tofu sofritas (v)

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. This can be served at the table after your meal, or as an evening buffet option

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Dietary requests can be catered for with advanced notice



Night Prior Package

Why not start your wedding celebrations a day early with our Night Prior Package. Arrive from 2pm on the day before your wedding, be welcomed by our team, view the venue set up with your decorations added, then head to your bedrooms or the garden to relax and spend the evening as you wish. The next morning you're then here ready for your wedding preparations to start.

On the day before your wedding:

- **Access to the venue between 2pm and 4pm** allowing you to add your own finishing touches
- **One bedroom for up to 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 night stay

On the day of your wedding:

- **A delicious Farmhouse breakfast** for all overnight guests, served in the Park Room (included in the bedroom rate)
- Pamper Lounge breakfast options are available
- **Access to the Pamper Lounge from 8am**, perfect for starting your beauty preparations
- **Access to the venue from 8:30am**
- **Early check in from 12noon** for all other guests (subject to bedroom arrangements)
- **A bar available for your guests on arrival, open 1 hour prior to your ceremony** (available on a cash and card basis)

Please ask the team about added extras such as food and drink options or earlier access to the venue and bedrooms

The package is bookable anytime, unless your wedding day is a Sunday and then this can only be booked 6 months prior (all subject to availability)



Please see our terms and conditions regarding our Night Prior Package



2027 Pricing

Venue Hire Hunters Hall is an exclusive venue, meaning that our function rooms and gardens are exclusively yours on your wedding day.

Hire prices depend on the day and month you choose.	January February	March April	May June	July August	September October	November December
Saturday and New Years Eve	£ 3,950	£ 4,950	£ 5,950	£ 6,250	£ 5,950	£ 4,950
Friday and Bank Holiday Sunday	£ 3,950	£ 4,450	£ 4,950	£ 5,250	£ 4,950	£ 4,450
Thursday, Sunday and BH Monday	£ 3,450	£ 3,950	£ 3,950	£ 4,250	£ 3,950	£ 3,450
Monday, Tuesday or Wednesday	£ 3,250	£ 3,450	£ 3,450	£ 3,950	£ 3,450	£ 3,250
	Ceremony fee at £495		Night Prior Package at £550 Sunday - Thursday and £750 Friday and Saturday			

Ceremony fee applies if marrying at Hunters Hall (excludes registrars or celebrants fees). Night Prior Package is subject to availability

Canapés per person

4 canapé choices £15 / 6 canapé choices £19 / Chef's choice of at least 6 canapés £17

Wedding Breakfast Packages includes a post ceremony drink

Summer or Winter Package at £62 per person

Farmhouse Tea or Relaxed Package at £65 per person

For weddings over 60 adult guests, the 61st adult and above are charged at £55 (Summer or Winter) or £58 (Farmhouse Tea or Relaxed) per person
A vegetarian and vegan alternative can be offered to your guests at no additional charge. We can cater for other dietary requirements

Summer or Winter Package We can offer all your guests canapes in lieu of a starter at £4 per person. If you would like to offer a choice starter, main course or dessert then an additional charge of £4 per guest per course will apply

Accompanying Drinks Options

Additional post ceremony drink from £6 per serving

A glass of wine with the meal from £6.50 per serving

Children's drinks from £3.50 per serving

Prosecco for the toast at £7 per serving

Champagne for the toast at £11.50 per serving

Speak to us about adding additional servings of drinks or a bar tab

Children's Menus per child, includes a post ceremony drink

Children aged 2 years and under who are not eating – free of charge

Children aged 0 – 5 years at £25

Children aged 6 years to 10 years at £45 / £48

Children and young adults aged 11 years to 17 years at £59 / £62

Evening Reception Buffets per person

Sharing platter £16.50

Choice of hot meats with rolls and sauces

2 meat choices £13.50

3 meat choices £15

Selection of pizzas £12.50

Cheeseboard £13.50

Loaded fries or nachos £14.50

Hot bites £16

Sweet table £145 for up to 80 people. £1.80 per additional person

Accommodation

In 2027 all bedrooms are priced at £165 based on 2 people sharing. Please add £35 per additional adult and £25 per additional child.

Single occupancy is £130. All rates include VAT at the prevailing rate and a full Farmhouse breakfast.



Photo credits: Hunters Hall, Daniel Ackerley Photography, Emma Shaw Photography, James Rouse Photography and Tim Wood Photography