



Welcome



Looking for somewhere magical to host your special day? Then choose Knights Barn, the original Norfolk barn venue.

Located on the outskirts of King's Lynn with far reaching views of the surrounding countryside, the venue offers delightful guest accommodation, an idyllic walled garden for your photographs and excellent leisure facilities for you and your guests to enjoy during your stay.

Your enjoyment is our priority and we pride ourselves in delivering your dream wedding in a timely and professional manner.

We recommend you arrange a viewing with a member of our team to fully appreciate our beautiful setting and present any questions you may have.



Our Complete Packages



Our wedding packages were created to include everything you need to help make your day truly special!

These packages offer you numerous choices dependent upon both the time of year, and also the day of the week you choose.

We've already done all the hard work for you, choosing the most popular and core traditional elements to create three comprehensive wedding packages, so the hardest decision for you will be deciding who's on your guest list!



These packages all include the following:

- Room hire on your wedding day for your wedding breakfast and evening reception
- Top table, round tables and chairs
- Includes all cutlery, crockery and glassware
- Meet with our professional events team
- Informal function host to guide you through your special day
- All bar and serving staff
- Use of the hotel walled garden and fountain courtyard for photographs
- An arrival drink of Pimms and lemonade, bottle of beer with lime wedges or orange juice
- Three course wedding breakfast with tea, coffee and mints
- Two glasses of red or white wine poured with your meal, and cordial poured for children
- Jugs of iced water for your tables
- For your toast, a glass of Prosecco
- Evening buffet
- A choice of white or ivory linen napkins and table linen
- Centre table mirrors and tea lights with glass holders
- Table numbers and stands
- An easel and frame to display your table plan
- A display table for your wedding gifts
- Choose from our square or round cake stand and knife
- Use our selection of fairy lights
- Microphone for speeches
- Our music system allows you to play your own music for your civil ceremony, and background music for during your wedding breakfast on a number of devices
- For your wedding night, a complimentary garden master bedroom with full English breakfast
- Preferential accommodation rates for friends and family
- Hotel residents enjoy complimentary use of the leisure club
- Our 24 hour hotel bar for residents ensures the party continues with a night cap



The Knights Package



Our classic Knights package includes everything detailed on the previous page

	Saturday	Sunday to Friday
May to September	£7245*	£5645
October to April	£5445	£5145

* Prices are for 70 guests including the married couple during the day and an additional 30 evening guests.

Prices are for 50 guests including the married couple during the day and an additional 30 evening guests.

Additional guests for the whole day **£80.00**

Additional guests for the evening reception **£18.00**

Children are charged at **£16.00**

Prices are guaranteed for functions held between
2nd January 2022 - 30th December 2023

All prices are based on adult guests. Children will be charged as extra, or charged as adults if included as part of minimum numbers. Fixed price only – no reduction for lower numbers.

All guests must be catered for.



The Royal Package



This includes everything listed from the Knights package, plus the following fantastic upgrades:

- 🌿 Partake in a wedding breakfast tasting in our Garden Brasserie
- 🌿 Enjoy Prosecco instead of Pimms or bottled beer for your arrival drinks
- 🌿 Treat your guests with an additional item on your evening buffet
- 🌿 Upgrade from your master garden bedroom to the state room or four poster

	Saturday	Sunday to Friday
May to September	£7745*	£5945
October to April	£5745	£5445

* Prices are for 70 guests including the married couple during the day and an additional 30 evening guests.

Prices are for 50 guests including the married couple during the day and an additional 30 evening guests.

Additional guests for the whole day **£84.00**

Additional guests for the evening reception **£20.00**

Children are charged at **£16.00**

Prices are guaranteed for functions held between 2nd January 2022 - 30th December 2023

All prices are based on adult guests. Children will be charged as extra, or charged as adults if included as part of minimum numbers. Fixed price only – no reduction for lower numbers. All guests must be catered for.

Supplements do not apply where items are already included in your package.



The King and Queen Package

This includes everything listed from the Knights and Royal packages, plus the following fantastic upgrades:

- 3 item savoury canapés served with your arrival drinks
- Enjoy a choice of two options per course for your wedding breakfast
- Upgrade from Prosecco to Champagne for your toast drink
- Petit fours served with your tea and coffee

	Saturday	Sunday to Friday
May to September	£8545*	£6645
October to April	£6345	£6045

* Prices are for 70 guests including the married couple during the day and an additional 30 evening guests.

Prices are for 50 guests including the married couple during the day and an additional 30 evening guests.

Additional guests for the whole day **£94.00**

Additional guests for the evening reception **£20.00**

Children are charged at **£16.00**

Prices are guaranteed for functions held between 2nd January 2022 - 30th December 2023

All prices are based on adult guests. Children will be charged as extra, or charged as adults if included as part of minimum numbers. Fixed price only – no reduction for lower numbers. All guests must be catered for.

Supplements do not apply where items are already included in your package.



Wedding Breakfast



Our wedding package allows you to choose one starter, one main and one dessert to be enjoyed by all of your guests on your special day.

The wedding breakfast is served with fresh bread rolls, a selection of seasonal vegetables and potatoes.

If you would like to offer your guests a choice of two options per course, a charge of **£3.50 per person** applies to all of your guests, is limited to two choices, and must be pre-ordered in advance. We cater for all dietary requirements separately at no extra charge.

To start

Norfolk ham hock terrine

with piccalilli and crusty bread

Chicken liver parfait

with red onion marmalade and toasted brioche

Confit duck rillettes

with fig chutney and walnut herb salad

King prawn and crayfish cocktail with a smoked paprika and lime Marie Rose sauce

Smoked salmon and salmon roulade

with celeriac, apple remoulade fine herb salad

Goats cheese herb mousse,

beetroot, and herb rocket salad

Chilled sweet melon pearls

with fresh mint and iced raspberry sorbet

Soup - choose from roasted vegetable, white onion, roasted tomato and red pepper or roasted squash and sweet potato



For Your Smaller Guests


Children eating from the children's menu are charged at £16.00 per child.

Our wedding package allows you to choose one main course option for all children to enjoy on your special day.

A half portion of the adult main course option, served with a selection of seasonal vegetables and potatoes.

Alternatively you may choose one of the following main dishes.

 Penne pasta with a creamy cheese sauce and garlic bread  Sausages with creamed potato purée, peas and gravy

 Crisp breaded fish goujons with chunky chips and peas

Children's wedding breakfast is served with sticks and dips, soup or fresh fruit salad to start, and a choice of vanilla ice cream, fresh fruit salad or chocolate chip brownie with caramel sauce for dessert. There is no child alternative for the evening buffet.

For the main

Norfolk roast chicken with thyme and onion stuffing, mini sausage bacon roll and rich pan gravy

Roast topside of beef with Yorkshire pudding and a rich bordelaise sauce

Roast turkey with sage and onion stuffing, mini sausage bacon roll and rich pan gravy

Roast loin of pork with brioche apple and sage stuffing, and cider pan gravy

Breast of chicken with shallot, wild mushroom and garden herb cream

Baked salmon with herb crust with wilted spinach and a saffron beurre blanc

Crisp breaded squash and sage risotto cakes with a spiced tomato sauce and dressed rocket salad

Baked stuffed pepper with a roasted vegetable cous cous and cherry tomato dressed salad

Goats cheese, red onion and chive tart with dressed herb salad and buttered new potatoes

Roast leg of lamb with rosemary and redcurrant jus
£1.50 per person supplement

Steamed seabass fillet with a cherry tomato, olive, herb salsa **£1.50 per person supplement**

Roast sirloin of beef with Yorkshire pudding and a rich bordelaise sauce **£1.50 per person supplement**

To finish

Trio of mini desserts

Warm chocolate chip brownie with caramel sauce and vanilla bean ice cream

Raspberry and white chocolate cheesecake, fruit gel and fresh cream

Glazed lemon tart, raspberry gel and fresh cream

Sticky toffee pudding

with butterscotch sauce and vanilla ice cream

Vanilla panna cotta with caramelised orange compote and shortbread biscuits

Vegan chocolate and caramel brownie

with vegan vanilla ice cream

English and continental cheeses with biscuits and celery **£2.50 per person supplement**

Tea, coffee and mints

Tea, coffee and petit fours
£1.75 per person supplement





Evening Reception Buffet



Finger buffet

- Assorted sandwiches
- Mixed chicken skewers and dips
- Mini sausages with BBQ sauce
- Smoked salmon and crab parcels
- Spinach, goat's cheese and sweet potato pie
- Crispy breaded mozzarella sticks

Hog roast

- Hot carved leg of pork
- Floured bap
- Apple sauce
- Stuffing
- Potato wedges
- Mini sausage bacon rolls
- Mixed salad
- Coleslaw

Antipasti selection

- Cured meats
- Olives
- Sundried tomatoes
- Balsamic onions
- Grilled vegetables
- Crispy breaded halloumi cheese
- Red onion tomato basil salad
- Assorted breads
- Balsamic vinegar and extra crush rape seed oil

Upgrade to this buffet for **£3.50 per person**

Fish and chips

- Crispy fish goujons
- Floured bap
- Tartare sauce
- Chunky chips
- Mixed salad
- Coleslaw

BBQ buffet

- BBQ pulled pork
- Sausages
- Floured baps
- Sweet potato fries
- Mixed salad
- Asian slaw

Selection of four pizzas

- Margherita
- Spicy pepperoni
- BBQ chicken
- Roasted Mediterranean vegetable
- Garlic dough balls
- Skinny fries
- Mixed salad
- Coleslaw

Ploughman buffet

- Selection of cheeses
- Pork pies
- Ham hock terrine
- Assorted breads
- Pickles
- Coleslaw

Upgrade to this buffet for **£2.00 per person**

Why not enhance your buffet with additional items from the list below:

Add the items below to any buffet for **£2.50 per item per person.**

- Any item from the finger buffet
- Fish goujons
- Pizza
- Mini sausage bacon rolls
- Garlic dough balls
- Pork pies
- Chunky chips, potato wedges, skinny fries or sweet potato fries
- Sugared ringed donuts
- Chocolate covered strawberries

Add A Little Something Extra



Upgrade your drinks

- Swap either Pimms and lemonade or wine for a bottle of beer arrival drink **£0.50 per person**
- Upgrade from wine to Prosecco for your arrival drink **£2.50 per person**
- Offer guests an additional glass of wine with their meal **£5.00 per person**
- Upgrade from Prosecco to Champagne for your arrival or toast drink **£4.75 per person**

Wedding breakfast menu tasting

Why not pick one starter, main and dessert each to be tried and enjoyed in our Garden Brasserie? **£60.00 for two.**

Intermediary course

Cleanse your palate with an additional course of refreshing sorbets **£4.50 per person**
Choose from; blackcurrant, raspberry, lemon, mango and passionfruit

Fourth course

Why not end your wedding breakfast with a platter per table of English and continental cheeses with biscuits and celery? **£5.00 per person**

Cheese tower

A tiered assortment of cheeses is the perfect addition to any evening reception. We have a selection of cheeses, presented in 3, 4 or 5 tiers, served with celery, grapes, dried apricots, walnuts and assorted biscuits. Cheese choices and prices available on request.

Disco, Chair Cover etc

You are welcome to make your own arrangements but if you would like us to give you a quote we would be happy to do so – please ask

Knights Barn day before hire

If you would like to set up the day before your wedding, this can be booked with a room hire charge of **£2000.00**. If you would like to wait until within 6 months prior to your wedding, this can be booked with a room hire charge of **£1000.00**.

Sweet Ladder

Includes sweets **£100.00**

Arrival canapés

Savoury selection 3 items **£4.50 per person** 5 items **£6.95 per person**

- Hot sausage and bacon rolls with a sweet onion marmalade
- Smooth chicken liver parfait and caramelised red onion jam served on bruschetta
- Pastrami, gherkin and mustard mayonnaise on bruschetta
- Crustini with ham hock and piccalilli
- Local potted brown shrimp sesame basket
- Smoked salmon, cucumber, cream cheese, lemon and dill served in a savoury pastry basket
- Goats cheese lollipops with crushed toasted nuts
- Cream cheese and chive with figs and crispy parma ham served in a savoury pastry basket
- Cucumber and hummus

Sweet selection 2 items **£3.75 per person** 4 items **£5.75 per person**

- Mini macaroons
- Mini lemon and chocolate caramel tarts
- Mini assorted chocolate truffles
- Mini egg custard and Victoria sponges



Civil Ceremony



Why not hold your civil ceremony with us?

It works so well to have everything under one roof from start to finish!

Three of our banqueting rooms are licensed for civil ceremonies. The Small Barn seats up to 90, the Garden Brasserie can hold up to 40 whilst the Admirals Room is perfect for intimate occasions with 16 guests.

After arranging the desired room with us, you must contact the Norfolk Registrars yourselves online to book.

Civil ceremony room hire is **£350.00**

www.norfolk.gov.uk

Church Wedding



Ideally located where the A148 and A149 meet, just four miles to the north east of King's Lynn, we are perfectly situated for a wedding following a church ceremony.

You can head straight through to our beautiful walled gardens, greet your guests with an arrival drink in hand and have time to find the perfect spots to add to the day's photograph album!



Staying Over



Upgrade your garden master bedroom to the state or four poster bedroom for your wedding night **£120.00**

Reserve your bedroom for the night before your special day and get ready in the comfort of your room and enjoy preferential rates!

Garden master bedroom

£130.00 including breakfast

State or four poster bedroom

£160.00 including breakfast

Wedding night luxuries

Why not have some treats in your bedroom upon arrival?

Prosecco and chocolates **£40.00**

Champagne, flowers and chocolates **£90.00**

Guest bedrooms

Upon booking your wedding with us, a selection of bedrooms are reserved for your guests. We will send you bedroom cards which you can distribute to your guests, and they may then contact our reception team directly to book. Any bedrooms from the selection not booked will be released back to the public in 6 weeks. This is hassle free for yourselves and with no obligations!





Marry Abroad, Party At Home



We understand some couples choose to get married abroad, who doesn't love sun, sand and sea? But what's important is sharing this special occasion with loved ones. And that's why we developed our 'Marry abroad, party at home' package, so you can celebrate with friends and family when you come home, and enjoy a night to remember.

- Room hire for the Knights Barn
- Meet with our professional events team
- An arrival drink of Pimms and lemonade, white wine and orange juice
- Evening buffet
- A choice of white or ivory linen napkins and table linen
- Centre table mirrors and tea lights with glass holders
- A display table for your wedding gifts
- For your wedding night, a complimentary garden master bedroom with full English breakfast
- Preferential accommodation rates for friends and family
- Hotel residents enjoy complimentary use of the leisure club

£2895 for 100 guests

Additional guests charged at **£21.00 per person**

Dates are subject to availability, Saturdays can be restricted based on numbers.
Fixed price only – no reduction for lower numbers. All guests must be catered for.



January Winter Warmer



Stand out from the crowd – if a summer wedding is not for you, we have the perfect package all wrapped up for you – the only thing we can't promise is the snow!

Enjoy all the great features of our Knights package, but with the following terrific changes.

- Swap Pimms for winter Pimms and white wine for mulled wine with your arrival drinks
- Switch the three course wedding breakfast for a traditional afternoon tea
- Exchange 2 glasses of wine with your wedding breakfast for 2 glasses of Prosecco

£3945

Price is for 50 guests including the married couple during the day and an additional 30 evening guests.

Additional guests for the whole day **£60.00**

Additional guests for the evening reception **£18.00**

Children are charged at **£12.00**

Available only in January, excluding New Year's Day

All prices are based on adult guests. Children will be charged as extra, or charged as adults if included as part of minimum numbers. Fixed price only – no reduction for lower numbers. All guests must be catered for.



Tailored Weddings



We are also happy to cater for more intimate weddings, please call us to discuss your requirements.

If you would like to craft your own tailored wedding, please speak to one of our wedding co-ordinators for individually priced options or a personal quotation for you to create your special day.

Dates are subject to availability, Saturdays can be restricted based on numbers.

Useful Contacts



Below is a list of local suppliers to aid you in planning for your special day

Nick Collison Photography

07717316881 www.nickcollisonphotography.co.uk

Balloon World

07780 662226 www.balloonworldonline.co.uk

Party Starters

01379 913385 www.thepartystarters.co.uk

David Young Clarinettist & Saxophonist

01485 534220 www.solosaxclarinet.com

Dean O'Dell – Mind Reader & Magician

07835 260212 www.deanodell.co.uk

Debs Florist

01553 774193 www.debsflorist.co.uk

Goldsmith's Weddings & Events

07518 902633 www.goldsmithsevents.co.uk

Terms and Conditions



Contract: Clients are reminded that the signature of the function contract creates a contract between them and Abacus Hotels Ltd.

Provisional Booking: A booking will be held as an enquiry only for 10 working days from the time of the enquiry.

Confirmation: A booking will be confirmed only upon receipt of the required deposit and the signed function contract.

Amendments and variations to the details shown on the signed contract will only be recognised if confirmed in writing.

Numbers: The numbers booked as expected to attend is shown on the contract and will be used as the minimum when calculating the final account. Any variation in final numbers must be agreed and confirmed in writing no less than two weeks prior to the event, when the final balance is paid.

Pricing policy: We reserve the right to amend the quoted prices without notice.

VAT: Quoted prices, where applicable, include VAT at the prevailing rate. Prices will be adjusted in the event of any change in the VAT rate between the time of booking and the date of the event.

Deposit requirement: The deposit shown on the contract is non-refundable.

Payment terms: a pre payment of 50% of the estimated bill will be due 12 weeks prior to the event, with the balance of the estimated bill being due two weeks prior to the event. Any additional charges incurred are due for payment on departure.

Insurance: The hotel's insurance does not cover client equipment and effects. We recommend that clients ensure their own insurance cover extends to the event. For larger social gatherings, we recommend that clients take out cancellation cover.

Cancellation by Client In the event of cancellation, the hotel reserves the right to charge as follows:

- 13 to 20 weeks' notice: 25% of the estimated value of the booking.
- 5 to 12 weeks' notice: 50% of the estimated value of the booking.
- 4 weeks' or less notice: 100% of the estimated value of the booking.

- The full cost of any equipment or service arranged by the hotel on the client's behalf.

In the event that the hotel is able to replace lost business the cancellation charge will, at the hotel's discretion, be adjusted.

Cancellation by hotel: The hotel will not be liable if, for reasons beyond its control, it has to cancel the event.

Hotel liability: The hotel is not liable for the effects or equipment of hotel clients or their guests.

Client liability: Clients will be held responsible for any damage and/or consequential loss caused by the actions or behaviour of their guests attending their event.

Signage - on site: No client signage may be displayed within the hotel or its environs without the permission of the hotel management. Such permission is not unreasonably withheld.

Signage in local area: The client will not place or cause to be placed any external signage within the locale of the hotel without the permission of the relevant authorities.

Sub letting of space: The client will not sublet space to a third party without prior written permission of the hotel. Such permission is not unreasonably withheld.

Charging for entry: The client will not charge for entry without prior permission. Such permission is not unreasonably withheld.

Licence requirements The hotel can only guarantee the service of alcohol during permitted hours.

Client equipment: The use of any electrical equipment or any other such equipment that may pose a health and safety risk must be approved by the hotel management prior to use. Such approval is not unreasonably withheld.

Guest provided food and drink: No food or beverage will be brought into the hotel by clients for consumption in the hotel without the express permission of the hotel management.

Health and safety: Clients are wholly responsible for ensuring that they and their guests comply fully with all current statutory health and safety regulations.

Noise: The hotel management shall be the sole and final arbiter as to the accepted level of noise created by a function and reserve the right to terminate any function that fails to moderate the sound levels if requested.

