



Your Perfect Day

KNIGHTS HILL HOTEL & SPA

Tel: 01553 675566

Email: conference@knightshill.co.uk

South Wootton, King's Lynn, Norfolk PE30 3HQ

www.knightshill.co.uk

KNIGHTS HILL HOTEL & SPA

YOUR COUNTRY HOTEL IN NORFOLK

www.knightshill.co.uk



'Thank you to all the staff at Knights Hill for all the hard work that they put into making our wedding day so special!'

Mr and Mrs O'Connor

WELCOME TO
KNIGHTS HILL HOTEL & SPA
YOUR COUNTRY HOTEL IN NORFOLK

What better place to celebrate than Knights Hill Hotel & Spa – located on the outskirts of King's Lynn. At one of West Norfolk's highest points with panoramic views of the countryside and across to the Wash, this elegant hotel is the perfect setting for your wedding day.

The Knights Barn complex provides banqueting facilities for up to 180 guests and with 79 delightful bedrooms, a leisure club and Imagine Spa, formal gardens and grassland stretching to 11 acres; this hotel offers everything to make your day truly spectacular.

The perfect location for a simple celebration following a church wedding or a formal affair including a civil ceremony, this venue is a popular choice for couples from King's Lynn and surrounding towns and villages.

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

Come and meet our team soon . . .



History

A farm can be traced to this site as long ago as the 16th century and it is possible that the Knights Barn dates back to this time. With a 17th century wing of the house and later additions, the complex is made up of some of the older farm buildings and stable blocks.

The modern wing forms a welcoming walled garden and courtyard area. The site was named after Frederick Knight who farmed here in the mid 19th century and even if its provenance cannot be proven, the Knight's Barn has the feel of a medieval barn with exposed beams and stonewalls. Think King Arthur and the Knights of the Round Table – you won't be far off the mark.

Civil Ceremony

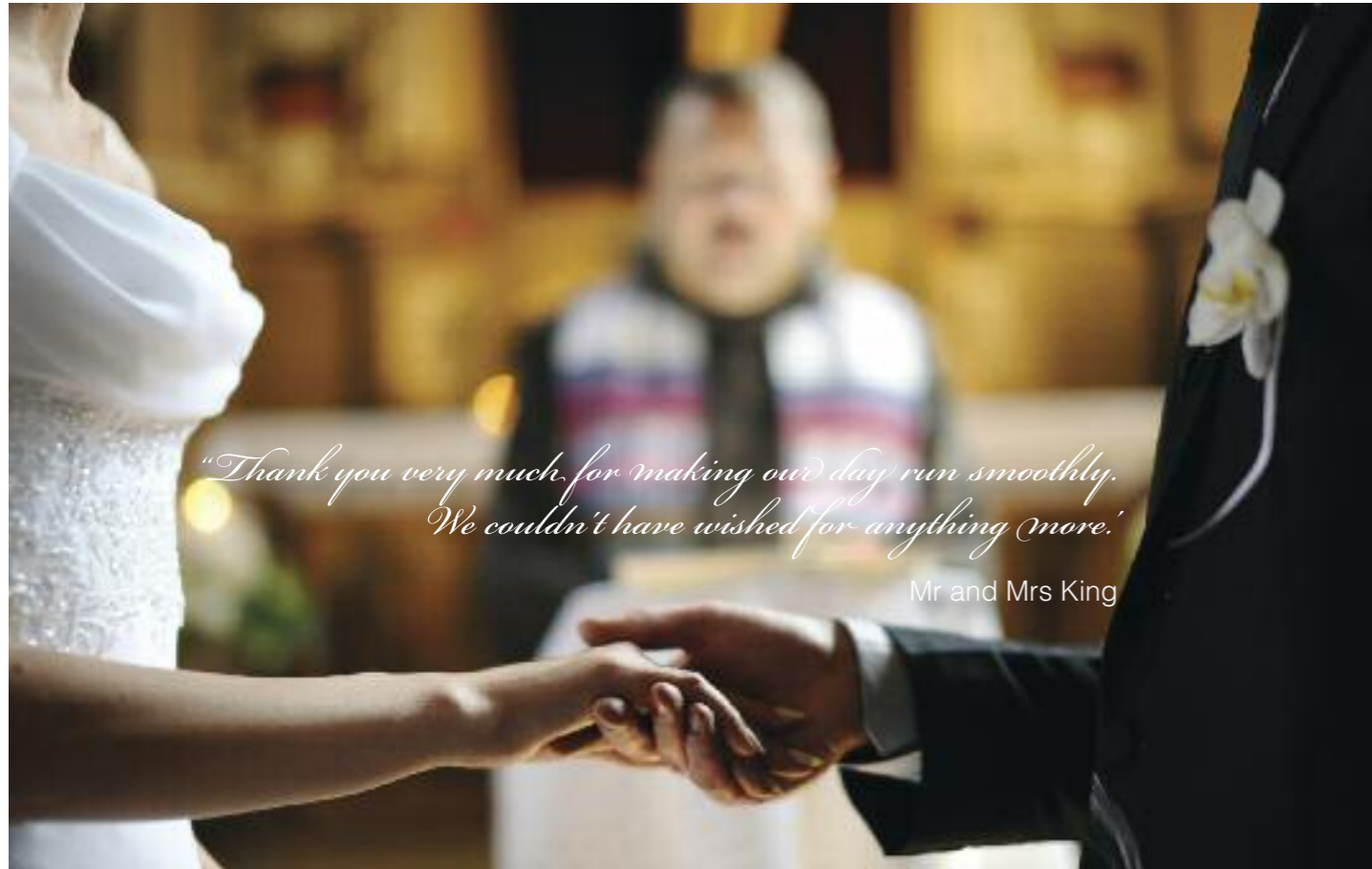
We are delighted to offer the following, as guidance only, for couples who are looking for an alternative to the traditional church ceremony or registry office, or simply because it works so well to have everything under one roof from start to finish!

Three of our banqueting rooms are licensed for civil ceremonies and partnerships. The Small Barn seats up to 75 for the ceremony with direct access to the Knights Barn for a reception for up to 180 guests. The Garden Brasserie can hold up to 40 for an afternoon ceremony and reception, whilst the Admiral's Room is perfect for intimate occasions with 16 guests for the ceremony and private dining. Each of our banqueting rooms enjoys access to the delightful outside space, including terraces, walled gardens and grassland beyond, making it easy to find the perfect spot to add to the day's photograph album.

The couple wishing to marry must contact the King's Lynn Registration Office themselves to confirm the date and time for the ceremony.

King's Lynn Registrars Tel 01553 669251

Civil ceremony room hire is £350.00



*"Thank you very much for making our day run smoothly.
We couldn't have wished for anything more."*

Mr and Mrs King

Church Wedding

Situated where the A148 and A149 meet, just four miles to the north east of King's Lynn, this hotel is ideally located for a reception following a church wedding. With such ease of access, unrestricted parking and superb on site facilities, guests will find it hard to leave.

The bride and groom can greet their guests in the walled garden, perhaps with a glass in hand, being free to wander the grounds before formal celebrations commence. With plenty of indoor space too, the hotel is well suited for winter weddings and celebrations.

Our Wedding Packages

Our wedding packages are tailored to include everything you need to make your day truly special and offer you numerous choices dependent upon both the time of year, and also the day of the week you choose.

We have two wedding packages on offer, our **Knights package**, and our more comprehensive **Royal package**. Both of these include the following:

- Room hire for the wedding breakfast and evening buffet
- Dedicated planning and events team
- Duty manager to act as your toast master to guide you through your special day
- A choice of white and ivory linen napkins and table linen
- Centre table mirrors and tea lights
- Menus for the tables
- Use of our easel to display your table plan
- A display table for your wedding gifts
- Use of our square or round cake stand and knife
- Reception drink for guests arrival – choose from Pimms, wine or fruit juice
- Three course wedding breakfast
- Two glasses of wine with your meal
- Jugs of water on the tables
- Tea, coffee and mints
- For the toast, a glass of Prosecco
- Five item evening buffet
- Use of hotel walled garden and courtyard with fountain for photographs
- Complimentary master bedroom with full English breakfast for the bride and groom
- Gift for the bride and groom from the hotel
- Discounted accommodation rates for friends and family
- Hotel residents enjoy complimentary use of the leisure club

We are happy to cater for more intimate weddings, please ask for a quotation from our wedding coordinator.



The Knights Package

	Saturday	Sunday to Friday
May to September	£6745*	£4525
October to April	£4300	£4000

* 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 **£86.50**

Additional guests for the evening reception **£17.50**

Children from the age of 3 to 10 years are charged at **£17.50 per child**

Prices are guaranteed for functions held between 2nd January—30th December 2018

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

Welcome to the comprehensive Royal package. This includes everything listed from the Knights package, plus the following fantastic upgrades:

- Champagne instead of wine as part of your arrival drinks
- Five item arrival canapés
- Your main course to be chosen from our gourmet main course selection
- Petit fours served with your tea and coffee
- Champagne instead of Prosecco for your toast drink
- Lemon and millionaires chocolate and caramel mini tarts served with your evening buffet
- Choose between our four-poster bedroom and our state bedroom as an upgrade from your complimentary master bedroom for your wedding night

	Saturday	Sunday to Friday
May to September	£8270*	£5660
October to April	£5435	£5135

* 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 **£107.00**

Additional guests for the evening reception **£19.50**

Children from the age of 3 to 10 years are charged at **£17.50 per child**

Prices are guaranteed for functions held between 2nd January—30th December 2018

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.

Wedding Breakfast

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

Why not give your guests a choice of menu?

This must be pre-ordered and is limited to two choices only per course

£3.50 per person

To begin

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

Smooth chicken liver pâté with cider apple chutney and crusty bread

Chilled melon pearls with fresh mint and iced raspberry sorbet

Soup—choose from roasted vegetable, wild mushroom, tomato and basil, roasted squash and sweet potato

For the main

Roast turkey with sage, onion and sausage stuffing

Roast loin of pork with a Bramley apple, brioche and herb stuffing and a cider and thyme pan glaze

Oven roast Norfolk chicken with a herb, onion and sausage stuffing

Poached fillet of salmon with buttered greens and Béarnaise sauce

Roast topside of beef with Yorkshire pudding and horseradish sauce

Poached chicken breast with a shallot, wild mushroom and garden herb cream

Vegetarian choices

Warm Gruyère cheese, mushroom and leek tart with a fennel and rocket salad and basil pesto

Crispy brie, shallot and herb risotto cakes with cauliflower purée and water cress salad

Baked portobello mushroom with tomato and mozzarella cheese and warm lentil herb salad

To finish

Chantilly cream filled profiteroles with chocolate sauce

Eton mess with crushed meringue, whipped cream and a mixed berry fruit compote

Warm Bramley apple pie with crème anglaise

Trio of mini desserts

Raspberry and white chocolate cheesecake with fruit purée and fresh cream

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

Gourmet mains

Included in Royal package

Upgrade Knights package for **£3.00 per person**

Fillet of sea bass with citrus salad

Roast sirloin of beef served with Yorkshire pudding and gravy

Roast rump of lamb with garlic and rosemary sauce

Pan roast duck breast served with a red wine juniper berry scented compote

Old English sausages with creamed herb potato purée, caramelised onion and beer gravy

For your smaller guests

Children from the age of 3 to 10 years are charged at **£17.50 per child**.

The 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**, served with chips, peas or beans

Chicken nuggets or

Sausage or

Fish fingers

Children's wedding breakfast is served with a fresh bread roll and butter to start, and a choice of ice cream or fresh fruit salad for dessert.

Cordial is served throughout.



Evening Buffet Options

Option one

Hot carved leg of pork
Floured bap
Apple sauce
Stuffing
Spicy potato wedges

Option two

Assorted sandwiches
Spicy potato wedges with dip
Mini steak pies and mini chicken and bacon pies
Assorted mini brochettes
Spicy chicken skewers
Mini cocktail Indian style snacks

Upgrade options

Upgrade for **£1.00 per person**

Goujons of plaice
Floured bap and tartare sauce
served with a cone of chips

Why not add lemon and millionaires chocolate and caramel mini tarts for **£2.00**

Included in Royal package

Add a Little Something Extra

* Already included in the Royal package

Upgrade your drinks

Upgrade from wine to Prosecco for your arrival drink **£1.50 per person**

Offer guests an additional glass of wine with their meal **£4.50**

Upgrade to Champagne for your arrival or toast drink **£4.50***

Arrival canapés

Upgrade Knights package for **£4.50 for 3 items**, or **£6.95 per person for all 5 items***

Hot sausage and bacon rolls with sweet sticky onion marmalade

Smooth chicken liver parfait and caramelised red onion jam

Smoked salmon with cream cheese and chives

Tomato and mozzarella bruschetta

Goat's cheese, herbs and sweet sun dried tomato

Menu choice

Why not give your guests a choice of menu?

This must be pre-ordered and is limited to two choices only per course

£3.50 per person

An additional course of refreshing sorbets

£6.25 per person

Choose from:

Blackcurrant

Raspberry

Citrus and Cointreau syrup

Mango and passion fruit syrup

Cheese and biscuits

English and continental cheese
with biscuits and celery **£2.50 per person**

Petit fours

Add to your tea and coffee for just
£1.75* per person

Evening buffet

Upgrade for **£1.00 per person**

Goujons of plaice,
floured bap and tartare sauce,
served with a cone of chips

**Why not add lemon and millionaires chocolate
and caramel mini tarts**
to the Knights package for **£2.00*** per person



'Thank you all so so much for all your hard work, communication, and ideas to help make our special day the best day ever.'

Mr and Mrs Twell

Wedding Night Luxuries

Sparkling white or rosé and chocolates **£35.00**

Champagne, flowers and chocolates **£75.00**

Upgrade your bedroom to the State room or four poster, (shown above) £110.00

**Bedroom upgrade subject to availability at time of booking.*

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've 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.

£2900 for 100 guests

Additional guests charged at £21.50 per person

- Room hire for the Knights Barn
- Dedicated planning and events team
- A choice of white or ivory table linen
- Centre table mirrors and tea lights
- A display table for your wedding gifts
- Reception drink for guests arrival – choose from Pimms, wine or fruit juice

Five item evening buffet

- Complimentary master bedroom with full English breakfast for the bride and groom
- Gift for the bride and groom from the hotel
- Discounted accommodation rates for friends and family
- Hotel residents enjoy complimentary use of the leisure club

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

Tailored Weddings

If you would like to craft your own tailored wedding, the following pages contain individually priced options for you to create your special day.

Your wedding breakfast must be a minimum of three courses with tea and coffee. So that service and quality is maintained, the choice must be one dish from each course. Naturally for those of your guests who have religious or dietary requirements every assistance will be given.

If you would like a personal quotation tailored to your specific requirements and number of guests, please do not hesitate to contact a member of our Conference and Banqueting team.

Evening receptions only are welcome. Please ask a member of our Conference and Banqueting team for available dates.

We are also happy to cater for more intimate weddings. Our Admirals Room is the perfect location for a smaller ceremony, and can seat up to 16 guests.

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

Room hire

Knights Barn	£1000
Garden Brasserie	£420
Captains	£100
Admirals	£100
Civil wedding room	£350

Arrival canapés

3 items **£4.75 per person**

5 items **£7.25 per person**

Hot sausage and bacon rolls
with sweet sticky onion marmalade

Smooth chicken liver parfait
and caramelised red onion jam

Smoked salmon
with cream cheese and chives

Tomato and mozzarella bruschetta

Goat's cheese, herbs and sweet sun dried tomato



Beverage Packages

Beverage package 1

Reception drink for guests arrival
– choose from Pimms, wine or fruit juice

Two glasses of wine with your meal

For the toast, a glass of Prosecco

£20.50 per person

Beverage package 2

Reception drink for guests arrival
– choose from Pimms, wine or fruit juice

Two glasses of wine with your meal

For the toast, a glass of Champagne

£24.50 per person

Individual beverages

Pimms	£5.25
Wine	£5.25
Prosecco	£5.75
Sparkling wine	£5.75
Champagne	£9.75
Bucks fizz with sparkling wine	£5.75
Bucks fizz with Champagne	£9.75
Jug of orange juice	£6.70
Bucket of 4 bottled beers	£12.00
Bucket of 5 J20s	£11.00



Wedding Breakfast

Please choose from the following one starter, one main and one dessert to be enjoyed by all of your guests on your special day.

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

To begin

King prawn and crayfish cocktail

with a smoked paprika and lime Marie Rose sauce

£10.00

Smooth chicken liver pâté

with cider apple chutney and crusty bread

£9.55

Chilled melon pearls

with fresh mint and iced raspberry sorbet

£9.65

Soup

—choose from roasted vegetable, wild mushroom, tomato and basil, roasted squash and sweet potato

£8.85

For the main

Roast turkey

with sage, onion and sausage stuffing

£19.95

Roast loin of pork

with a Bramley apple, brioche and herb stuffing and a cider and thyme pan glaze

£20.55

Oven roast Norfolk chicken

with a herb, onion and sausage stuffing

£19.95

Poached fillet of salmon

with buttered greens and Béarnaise sauce

£19.85

Roast topside of beef

with Yorkshire pudding and horseradish sauce

£20.20

Poached chicken breast

with a shallot, wild mushroom and garden herb cream

£19.95

Vegetarian choices

Warm Gruyère cheese, mushroom and leek tart

with a fennel and rocket salad and basil pesto

£17.50

Crispy brie, shallot and herb risotto cakes

with cauliflower purée and water cress salad

£17.50

Baked portabello mushroom

with tomato and mozzarella cheese and warm lentil herb salad

£17.50

Gourmet mains

Fillet of sea bass with citrus salad

£20.95

Roast sirloin of beef

served with Yorkshire pudding and gravy

£21.25

Roast rump of lamb with garlic and rosemary sauce

£20.95

Pan roast duck breast served with a red wine

juniper berry scented compote

£20.55

Old English sausages with creamed herb potato

purée, caramelised onion and beer gravy

£20.55

To finish

All desserts £9.25

Chantilly cream filled profiteroles

with chocolate sauce

Eton mess with crushed meringue, whipped cream

and a mixed berry fruit compote

Warm Bramley apple pie with crème anglaise

Trio of mini desserts

Raspberry and white chocolate cheesecake

with fruit purée and fresh cream

Tea, coffee and mints

£3.25

Tea, coffee and petit pours

£5.00

English and continental cheeses with biscuits and celery £11.75



Children's menu

Children from the age of 3 to 10 years are charged at £18.50 per child.

Please 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, served with chips, peas or beans

Chicken nuggets or

Sausage or

Fish fingers

Children's wedding breakfast is served with a fresh bread roll and butter to start, and a choice of ice cream or fresh fruit salad for dessert. Cordial is served throughout.

Evening buffet

Hot carved leg of pork, floured bap, apple sauce, stuffing, spicy potato wedges

£19.00

Assorted sandwiches, spicy potato wedges with dip, mini steak pies and mini chicken and bacon pies,

Assorted mini brochettes, spicy chicken skewers, mini cocktail indian style snacks

£19.00

Goujons of plaice, floured bap and tartare sauce served with a cone of chips

£20.00

Wine List

Please contact your wedding coordinator to view our selection of wines, sparkling wines and Champagne.

Wedding Night Luxuries

A complimentary master bedroom with full English breakfast is included for the bride and groom.

You can however add the following upgrades to your booking.

Upgrade your bedroom to the State room or four poster **£110.00**

Sparkling white or rosé and chocolates **£35.00**

Champagne, flowers and chocolates **£75.00**

Extras (per person)

Why not give your guests a choice of menu?

This must be pre-ordered and is limited to two choices only per course

£3.50

Add lemon and millionaires chocolate and caramel mini tarts as a dessert with your chosen buffet

£2.00

An additional course of refreshing sorbets

£6.25

Blackcurrant

Raspberry

Citrus and Cointreau syrup

Mango and passion fruit syrup

All prices listed in this brochure are per person.

Allergens and intolerances; if you have any concerns please speak to a member of staff

**Winter Warmer
PROMOTION
Receive 10% OFF**
our package if you
book your wedding for
January or February

Staying Over

We have a selection of bedrooms available at discounted rates for your guests.

For more details please speak with our wedding coordinator.

Preferred Suppliers

It is important when you are organising your special day to work with suppliers you trust and know will deliver to exceed your expectations! These are the people who we enjoy working with just as a suggestion of course.

Nick Collison Photography

07717316881

www.nickcollisonphotography.co.uk

Keith Osborn Photography

01328 856700 or 07887 877650

keith@keithosborn.co.uk

www.keithosborn.co.uk

Imagine Spa Wedding Make-Up

01553 670991

kingslynn@imaginespa.co.uk

www.imaginespa.co.uk/kingslynn

Swaffham and Fakenham Florist

01760 721726

swaffhamflorist@yahoo.co.uk

www.swaffhamflorist.co.uk

Flower Corner

01553 774544

www.flowercornerfloristry.co.uk

Balloon World

07780 662226

enquiries@balloonworldonline.co.uk

www.balloonworldonline.co.uk

Flowerdew's Bespoke Venue Dressing

07908 567627

maggieflowerdew@me.com

Fairytale Finishing Touches

07818 783771

admin@fairytalefinishingtouches.co.uk

www.fairytalefinishingtouches.co.uk

David Young Clarinettist & Saxophonist

01485 534220

solosaxclarinet@btinternet.com

www.solosaxclarinet.com

Wally's Disco

01553 670076

wally@wallysdisco.com

Kim Sheldrick Toastmaster Master of Ceremonies

01553 630094

kim@kimsheldrick-toastmaster.co.uk

www.kimsheldrick-toastmaster.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 seven days prior to the event.

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.

Children: Children 10 years and under will be charged at 50% of the quoted menu rate, other than specific children's meals.

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 8 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.