

WEDDING PACKAGES

We are here to make your special day as stress free as possible so we have compiled this premium selection of wedding packages to assist you in planning your dream celebration!

As your specially trained wedding co-ordinator, I am here to work with you every step of the way to tailor make your wedding just the way you want it! I am always on hand to discuss any special requirements you have and look forward to lending my experience and inspiration to create your perfect day!

Lauren Stafford
Wedding and Events Executive

THE OAKLANDS EXCLUSIVE WEDDING PACKAGE

Drinks Package

≈

Wedding breakfast and evening buffet

≈

Red carpet on arrival

≈

Personalised seating plan and wedding menus

≈

Top table flower arrangement

≈

Wedding cake stand and knife

Personal toast master on hand all day

≈

Complimentary evening room hire

≈

Complimentary overnight stay in a luxury lodge for bride and groom

≈

Special accommodation rates for your wedding guests (5 bedrooms)

≈

Complimentary meal for the bride and groom's first anniversary

**Our full package is based on an arrival drinks package, a wedding breakfast and an evening reception with a buffet.*



DRINKS PACKAGES

Drinks Package 1 - £10.95 per person

A choice of bucks fizz and a non-alcoholic fruit punch served on arrival.

A glass of house red or house white wine and a top up served during the meal

A glass of sparkling Chardonnay to toast.

Enhanced option : House Champagne served to toast- £13.95 per person

Drinks Package 2- £13.95 per person

A choice of Pimms, bucks fizz and a non alcoholic fruit juice served on arrival.

One glass of your choice of red or white wine from our premium selection

* served during the meal with a top up

A glass of Prosecco to toast

Enhanced option : Champagne served to toast- £16.95 per person - Moët & Chandon

PREMIUM WINE SELECTION

Sauvignon Blanc, Emiliana – Chile

Pinot Grigio, San Antonio – Italy

Chardonnay, Waterstone Bridge – Australia

Cabernet Sauvignon, Emiliana – Chile

Merlot/Petit Verdot “Wilsons Quay” – Australia

Rioja, Don Placero - Spain

WEDDING BREAKFAST MENU 1

£26.95 per person

Please choose 2 starters from the following:

Chef's homemade Norfolk vegetable soup
served with golden croutons

Fruit platter
served with a mango and passion fruit compote, drizzled with raspberry coulis

Hot baked Broadland mushrooms
in a Norfolk cheese and red pepper cream sauce

Smoked fish mousse with Atlantic prawns
served with a lemon and dill dressing

Please choose 1 main course from the following:

Poached supreme of chicken
masked with champagne sauce and topped with fresh asparagus spears

Roasted sirloin of English beef
accompanied by a Yorkshire pudding and horseradish sauce

Roast Norfolk turkey
with a smokey bacon wrapped chipolata, almond seasoning and cranberry sauce

Steamed Scotch salmon
accompanied by a lobster, prawn and dill cream sauce

Please choose 2 desserts from the following:

Profiteroles filled with maple cream
served with a hot chocolate sauce

Fresh fruit salad
served with cream

Individual vanilla cheesecake
served with strawberry or toffee sauce

Lemon possett
served with fresh cream

Followed by

Tea, coffee and chocolate mints

Optional extra- cheese course

Standard cheese board (3 cheeses) - £40 serves 10 people

Luxury cheese board (5 cheeses) - £65 serves 10 people



WEDDING BREAKFAST MENU 2

£29.95 per person

Please choose 2 starters from the following:

Chef's homemade cream of tomato soup
scented with pesto and finished with golden croutons

A ring of fresh pineapple
topped with pearls of galia melon and drizzled with a raspberry and blackberry sauce

Chicken liver parfait
served with red onion marmalade and thin toasted bread

Classic prawn cocktail salad
with cherry tomatoes, cucumber and brown bread

Please choose 1 main course from the following:

Pan fried 8oz rump steak
with oyster mushrooms and a red wine sauce (medium only)

Baked seabass on crushed new potatoes
served with a white wine sauce

Honey roasted Gressingham duck breast
on red cabbage with a redcurrant glaze

Pan fried pork medallions
served onto caramelised fruits with a calvados glaze

Please choose 2 desserts from the following:

White chocolate brulee
Raspberry cranachan
Lime mousse encased in a chocolate cup
Individual Summer pudding

Followed by

Tea, coffee and chocolate mints

Optional extra- cheese course

Standard cheese board (3 cheeses) - £40 serves 10 people
Luxury cheese board (5 cheeses) - £65 serves 10 people

WEDDING BREAKFAST MENU 3

£34.95 per person

Please choose 2 starters from the following:

Spring vegetable and pearl barley broth

served with freshly baked rolls

Duck liver pate

with a red onion marmalade and thin toasted bread

Tender beef skewers of grilled beef

marinated in spices and black pepper, garnished with dressed leaves and served with a sweet chilli sauce

Fresh North Atlantic cod and Cromer crab fish cakes

served lightly spiced in fluffy potato with a lemon and dill cream

Please choose 2 main courses from the following:

Oaklands signature dish of homemade beef Wellington

served with a creamy peppercorn sauce

Fillets of monk fish wrapped in parma ham

marinated in a Mediterranean vegetable and white wine sauce

Braised lamb shank

served with caramelized shallots and dauphinoise potatoes with a red currant and thyme glaze

Oven roasted pheasant

served with smoked bacon and a cider and crème fraiche jus

Please choose 2 desserts from the following:

The Oaklands sherry trifle

White chocolate pannacotta with red berries

Baileys cheesecake

Raspberry and lemon Eton mess

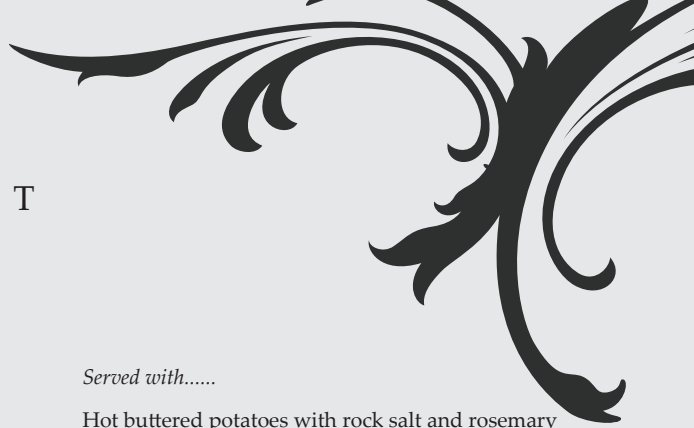
Followed by

Tea, coffee and chocolate truffles

Optional extra- cheese course

Standard cheese board (3 cheeses)- £40 serves 10 people

Luxury cheese board (5 cheeses) - £65 serves 10 people



C O L D D E C O R A T E D B U F F E T

£30.95 per person

Please choose 2 starters from the following:

Homemade lobster and Champagne mousse
with a lemon, dill and prawn dressing

Fresh, local asparagus wrapped in parma ham
roasted in a puff pastry sleeve

Smoked chicken
served with avocado, mango and rocket salad

Baked aubergine
*topped with grilled haloumi cheese served on honey and
mustard dressed leaves*

*Please select 3 mains from the following, to be decorated and displayed on
mirrors or chaffing dishes*

Medium rare roasted Stalham beef fillet with a cracked
black pepper crust

Chaufroid glazed Norfolk turkey

Cider and molasses glazed ham

Decorated poached salmon

Caramelised red onion and goats cheese pastry cup

Served with.....

Hot buttered potatoes with rock salt and rosemary

A medley of tomatoes with red onion and basil

Creamy homemade coleslaw

Mixed green salad

Classic ceasar salad

Red pesto pasta salad with sundried tomatoes

Warm crusty bread

Please choose 2 desserts from the following

Fresh Norfolk strawberries
with mint sugar

Homemade profiteroles
*with Armagnac cream, masked with hot butterscotch
sauce*

Summer pudding
served with mixed berries and vanilla cream

A selection of Norfolk cheeses
presented with fruits and a selection of crackers

Followed by

Tea, coffee and chocolate truffles

VEGETARIAN SELECTION

Please choose 1 vegetarian option to accompany your wedding breakfast

Bell peppers stuffed with homemade sundried tomato risotto
served with a chunky vegetable chutney

Pesto roasted vegetables with feta cheese wrapped in filo pastry
served with a honey and mustard dressed salad

Spinach tagliatelle with garlic roasted mushrooms
served with grilled vegetables topped with toasted parmesan

Oaklands homemade nut roast
in a rich port and thyme vegetable gravy

HOMEMADE CANAPÉS

£5.50 per person

To accompany your chosen wedding breakfast, please choose 5 canapés from below to be served with the arrival drink of your choice:

Taramasalata and olive baguettes

Mini lobster tartlets

Smoked salmon French toast

Bite size Chinese dim sum

Mini smoked salmon and Philadelphia bagels

Roasted red pepper roulade

Chicken liver parfait toast

Tiger prawns in filo pastry





EVENING FINGER BUFFET MENUS

£10.95 per person:

A selection of finger rolls
Celery boats filled with cream cheese and chives
Chicken and bacon filled pastry cases

Plaice goujons with tartar sauce
Garlic Ciabatta
Lightly spiced potato wedges with mustard mayo dip
Salt and pepper Kettle Chips

£11.95 per person:

A selection of finger rolls
Warm homemade sausage rolls
Lightly spiced potato wedges with a mustard mayo dip
Pastrami and horseradish filled pastry cases

Mozzarella and cherry tomato skewers
Vegetable crudités with homemade dips
Barbeque chicken wings
Homemade chicken satay skewers with a peanut dip
Salt and pepper Kettle Chips

£12.95 per person

A selection of finger rolls
Warm homemade sausage rolls
Individual pepperoni and sundried tomato pizzas
Tiger prawns wrapped in filo pastry served with a sweet chilli dip

Smoked salmon and cream cheese filled pastry cases
Warm pitta bread strips served with humous and taramasalata
Lightly spiced, homemade mini chicken kebabs
Vegetable samosas with a plum sauce
Tortilla chips with homemade guacamole and tomato salsa



SPECIAL ACCOMMODATION RATES

You may book 5 rooms for your guests with a 20% discount. Any other accommodation will be booked at the usual hotel rate at the time of booking. This discount will be deducted from the rack rate at the time of booking.

If you require accommodation for your guests, please ensure you book the bedrooms as soon as possible as we cannot guarantee accommodation will be available nearer the time.

Our portfolio consists of luxury lodges, four poster, executive and family bedrooms and of course, standard twin, double and single bedrooms all of which are available to book for your guests.

