

Weddings at High Lodge for 2018

Set amongst 100 acres of Suffolk Countryside close to the Suffolk Coast we pride ourselves in offering a unique venue which gives exclusive use to you and your guests. We provide a flexible service tailored to your individual requirements.

High Lodge is a family run business entirely focused on providing an exceptionally high standard for your wedding. The principle aim of our caring and professional team is to ensure that you and your guests are able to simply relax and enjoy your celebration, secure in the knowledge that every detail will have been taken care of exactly as planned.

If you do have any questions or queries relating to this brochure please feel free to contact our Events and Hospitality Coordinator on 01986 784347 or email events@highlodge.co.uk

The Venue

Great Location just off the A12 near Blythburgh

Beautiful long drive from the A12 through a picturesque golf course

The Champion Suite

We offer the flexibility to accommodate both large numbers, up to 180 seated and 350 for an evening reception, as well as intimate gatherings. Our suite offers a modern feel with restrooms, bar lounge and patio area exclusive to you and your guests.

Flexible Menu Options

From traditional to more modern foods, tailor your own package – we are flexible.

Car Parking

We have ample car parking space for up to 200 cars. Our car park is suitable for coaches and limos.

On-site Accommodation

For those who wish to make their wedding a weekend affair we have 19 Lodges some of which have private hot tubs, offering a relaxing retreat for those wanting a restful break, walking distance from the celebrations.

Civil Ceremonies

We are licensed to conduct civil ceremonies – please see page three of this brochure for more information.



What's included

Book with us and the following is included:

- * Background music if required
- * Complimentary use of cake base and knife
- * Linen white table cloths
- * Ample parking
- * All staff including bar staff
- * Day venue hire fee ***Fees may apply**
- * Bar licence till 12midnight – Last orders 11.40pm
- * Mirror table plan
- * Stage area for a chosen band or disco ***Fees apply**
- * Set up and clear down of the room
- * Designated wedding co-ordinator

£1895.00 – All Inclusive Wedding Package for 2018

Wedding Breakfast

40 Guests

Arrival Glass of Pimms or Fresh Orange Juice

Homemade Soup served with Fresh Bread Roll **OR** Chilled Honeydew Melon with a Fruit Coulis

Roast Chicken Supreme, Sage and Onion Stuffing with Potatoes and Seasonal Vegetables **OR** Sliced Smoked Ham, Stuffed Chicken Breast and Poached Salmon with New Potatoes, Mixed Leaf Salad and Homemade Coleslaw

Baked Vanilla Cheesecake with White Chocolate and Summer Berries **OR** Homemade Fruit Crumble and Cream

All guest would have the same menu you choose one starter course and one dessert course from the above options. You can also choose a vegetarian main course if required.

For additional guests that you wish to cater for the following prices will apply:

Arrival drink £4.10 per person

Additional wedding meal – 3 courses as above £21.95 per person

This package is available any day of the week from January – May and October – November. From June – September the package is available from Sunday – Friday. If you would like a Saturday during June – September an additional venue hire fee of £900.00 will apply.

If this package is not what you are looking for then we will tailor a package around your individual requirements, please note that a venue fee will apply, please ask your wedding coordinator for a quote.



Additional Options and Charges for 2018

If you decide that you would like to build your own package personalised to your requirements then the room hire charge will be as follows:

Midweek any time of the year	£1,250.00
Saturdays from June – September	£1,650.00
Saturdays during the rest of the year	£1,400.00

Please ask for room hire prices for public holidays

Further options listed below which you may like to consider in addition to your selected package

Food and Drinks

Selection of Canapés	from £7.10 per person
Glass of Wine with Meal	£5.50 per person
Glass of Adnams Fizz for Toast	£5.80 per person
Glass of Adnams Champagne	£6.10 per person
Coffee after the meal	£1.50 per person
Cheese and Biscuits	from £7.95 per person

Evening Food Prices

Bacon or Sausage Baps	£5.95 per person
Hog Roast	from £18.00 per person
Finger Buffet	from £14.25 per person
Chip Cones	£3.50 per person

For more options please ask.....

Civil Ceremonies

Civil Ceremony Room Hire	£350.00 excludes registrar fees
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*Civil Ceremony room hire price applies when held in conjunction with your wedding reception.
If you require a Civil Ceremony only please ask for more information.*

Additional Services

Let your wedding planner help with the finishing touches	
Chair Covers and Sashes	from £4.25 per chair
Chair Hire	from £4.95 per chair plus delivery
Celebration Cheese Tower Cakes	Please ask for prices
Linen Napkins	65p each

Other things to consider

Lodge Accommodation	Please ask for prices or visit our website
Media Projector and Screen Hire	£50.00
Entertainment Fee	£80.00
(This fee is charged if you bring your own DJ or band – please note that anyone playing at High Lodge must have a valid public liability certificate to cover the date of the wedding)	
Late License Extension till 1am	£400.00

Please note that there will be an increase on the above prices for 2019

Wedding Breakfast Menu 2018

This formal menu is served direct to your guests. Choose one starter, one main course and one dessert for your whole party to enjoy. If you would like to have options please discuss this with the Events and Hospitality Coordinator first.

Starters

- Fresh Crayfish and Prawn Cocktail with a Dill Mayonnaise
- Chicken Liver Parfait with Red Onion Marmalade and French Bread
- Fan of Honeydew Melon with Forest Berries Laced with Schnapps
- Homemade Soup with Freshly Baked Bread
- Scottish Smoked Salmon Salad with a Citrus Mayonnaise and Granary Bread with Butter

Main Courses

- Pan Fried Chicken Supreme with Field Mushrooms, Sherry and Cream
- Poached Fillet of Scottish Salmon with a Tarragon and White Wine Cream Sauce
- Roast Chicken, Traditional Gravy and Sage and Onion Stuffing
- Pork Tenderloin Wrapped in Smoked Bacon with a Pink Peppercorn Jus
- Rioja Braised Beef with Fresh Rosemary and Root Vegetables

Vegetarian Options

- Roasted Vegetable Filo Parcel with a Sweet Balsamic Dressing
- Leek and Blue Cheese Tart with Roasted Vine Tomatoes
- Roasted Vegetable Gratin with a Parmesan Crust

All Main Courses unless stated above are served with a Medley of Seasonal Vegetables and Roasted Potatoes

Desserts

- Rich Belgian Chocolate Roulade with Freshly Whipped Chantilly Cream
- Baked Vanilla Cheesecake with Fresh Berries and Chantilly Cream
- Fresh Fruit Eton Mess with Butter Shortbread
- Fresh Cream Filled Profiteroles with a Warm Chocolate Sauce
- Tropical Fresh Fruit Salad with Pouring Cream

Choose from the above menu and the 2018 prices are as follows:

Two Courses (either starter and main or main and dessert) **£24.50 per person**

Three Courses **£29.95 per person**

Tea, coffee and luxury mints will follow the meal



Alternative 2018 Menus for your Special Day

Afternoon tea - £12.50 per person

- Selection of Freshly Made Finger Sandwiches
- Homemade Scones with Strawberry Jam and Fresh Whipped Cream
- Homemade Selection of Mini Cakes
- Served with Fresh Filter Coffee or Twinings Tea

Classic Finger Buffet - £14.25 per person

- Selection of Freshly Made Bridge Rolls with a Selection of Fillings
- Homemade Cocktail Sausage Rolls
- Vegetable Crudities with a Variety of Dips
- Marinated Chicken Satay Skewers
- Selection of Crisps and Tortilla Chips

Continental Buffet - £17.00 per person

- Selection of Cold Meats: Salami, Ham and Continental Cheese Selection
- Marinated Olives
- Roasted Vegetable Cous Cous
- Mixed Salad
- Roast Garlic and Herb New Potatoes
- Rustic Breads with Butter and Oils
- Red Onion Chutney

Luxury Finger Buffet - £17.00 per person

- Selection of Freshly Made Bridge Rolls with a Selection of Fillings
- Honey and Sesame Cocktail Sausages
- Vegetable Crudities with a Variety of Dips
- Mini Smoked Salmon and Dill Terrines
- Freshly Filled Vol au Vents
- Homemade Rosemary and Sea Salt Potato Wedges
- Marinated Chicken Satay Skewers
- Mango and Brie Filo Parcels

Hog Roast - £18.00 per person

- Slow Cooked Pork
- Apple Sauce
- Sage and Onion Stuffing
- Fresh White Rolls

Cold Platter Buffet - £18.50 per person

- ½ Stuffed Chicken Breast
- Poached Scottish Salmon with Lemon Mayo
- Smoked Ham
- Mixed Leaf Salad
- Mediterranean Pasta
- Homemade Rosemary and Sea Salt Potato Wedges
- Homemade Coleslaw
- Rustic Breads and Butter

BBQ Menu - £19.50 per person

- Local Sausage
- Local Beef Burger
- Fried Onions
- Marinated Chicken Thigh
- White Floured Bap
- Mixed Salad
- Home Made Coleslaw
- Sweet Curry Rice
- Mediterranean Pasta
- Condiments

Luxury Hog Roast - £20.95 per person

- Slow Cooked Pork
- Apple Sauce
- Sage and Onion Stuffing
- Fresh White Rolls
- Mixed Leaves
- Homemade Coleslaw
- Sweet Curry Rice Salad
- Mediterranean Pasta Salad

Sea Food Buffet - £28.50 per person

- Whole Dressed Poached Salmon Garnished and Dressed on a Presentation Mirror with Lemons, Dill, Cucumber and Prawns
- Smoked Mackerel, Red Onion and Chive Potato Salad
- Deep Fried Goujons of Plaice with a Lemon Mayo Dip
- Tuna and Spring Onion Tart with Red Pepper
- Sun Dried Tomato, Cream Cheese and Pesto Filo Parcels
- Selection of Breads and Butter
- Mixed Salad Leaves
- Homemade Coleslaw
- Selection of Marinated Olives

Please note that menu prices may increase subject to supplier costs increasing

Please discuss your menu with the Events and Hospitality Coordinator before sending your invitations to your guests



Wine list

We have a lovely selection of wines that we currently offer and we are happy to quote for any alternatives or favourites that you may prefer over our banquet wines. Please ask your Events and Hospitality Coordinator for our current Adnams wine list.

Corkage charge

We are happy for you to bring your own champagne, fizz or wine in for your day, please note our charge per bottle is £12.00 for wine and £15.00 per bottle for fizz or champagne. This includes glasses, chilling of all bottles, disposal of bottles and service.

Children's Menu

Starter: Carrot and Cucumber Crudities with Salted Tortilla Chips

Main Course: Macaroni Cheese with Garlic Bread **OR** Chicken Goujons with Chips and Baked Beans **OR** Grilled Sausages with Mashed Potato, Garden Peas and Gravy

Dessert: Character "Punky Penguin" Vanilla Ice Cream with Sugar Curl Wafer

Please note that you would need need to choose the same main course for all the children

Three course meal including squash - £12.00 per child

If you cannot find something suitable from the above list please discuss further options with the Events and Hospitality Coordinator.

Deciding and Booking your Wedding

We would like to provide you with all the help you require to make your wedding day exactly the way you want it. Our Events and Hospitality Coordinator will be able to advise on anything that may not have been covered in this pack. A visit to our venue is highly recommended to enable you to appreciate the complete package that we are able to offer and to go through this pack with you.

If you would like to make a provisional booking we are able to hold a date for a maximum of 7 days, after which a non-refundable deposit of £500.00 is required to confirm. Please take the time to visit our website www.highlodge.co.uk which offers a feel to the type of venue as well as providing further information.

