



*Your Perfect Day*

LE STRANGE ARMS HOTEL

Tel: 01485 534411

Email: [conference@lestrangearms.co.uk](mailto:conference@lestrangearms.co.uk)

Golf Course Road, Old Hunstanton, Norfolk PE36 6JJ

[www.lestrangearms.co.uk](http://www.lestrangearms.co.uk)

LE STRANGE ARMS HOTEL

YOUR SEASIDE HOTEL IN NORFOLK

[www.lestrangearms.co.uk](http://www.lestrangearms.co.uk)



*I just wanted to thank you again for everything you did for our wedding on 11th July. You were all amazing and really helped to give us a truly memorable day. A huge thank you again.*

Mr & Mrs Arnould

WELCOME TO  
**LE STRANGE ARMS HOTEL**  
YOUR SEASIDE HOTEL IN NORFOLK

---

For an unrivalled location on the north coast of Norfolk, choose Le Strange Arms Hotel – a location with countless contributions towards your memorable day.

Right on the beach with nothing but a spacious lawn and sand dunes between the hotel and the sea, this venue offers one of the most idyllic settings for a romantic wedding in Norfolk. Our stylish Le Strange and Palace Suites cater for up to 140, whilst the Oak Room and our charming restaurant are also licensed for civil ceremonies for 10 – 75 guests.

Le Strange Arms Hotel is located in Old Hunstanton – a unique setting with extensive views stretching westwards across the Wash. Where else on the east coast could your guests enjoy uninterrupted views of the sunset whilst sipping champagne on the lawns?

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

This elegant building started life as a traditional farmhouse complete with stables and outbuildings and during the course of the 1800s onwards, was transformed into the spacious and welcoming venue that it is today. A sympathetically-designed extension houses the banqueting rooms and our 43 bedrooms offer a fine choice of accommodation for family and friends. There's even a choice of self-contained apartments in our stunning Boat House.

But what makes this hotel truly special is its stunning location with unspoilt sea views and direct access to the sandy beach: perfect for memorable photographs, and ample space for the younger members of the party to explore and to let off steam during the course of the day.

Your perfect day is organised by our team of experts on hand to guide you through all aspects of your celebration and able to offer a range of packages to suit your needs. Our staff take pride in providing a professional yet friendly service – ensuring that your day is a true once in a lifetime occasion.



## 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.

The hotel is also a popular choice for civil partnerships with a number of stylish rooms designated for these celebrations. Located within the heart of the main building, the Oak Room is an intimate venue for up to 30 guests and the elegant hotel restaurant and adjoining conservatory can accommodate up to 75 with views overlooking the sea at the front of the hotel. The Palace and Le Strange Suites offer a self-contained venue with bar, dance floor and direct access to the grounds for up to 140 guests. Some guests choose to combine our facilities with that of the adjacent Ancient Mariner Inn which itself offers private dining in the Sunset Room – as its name suggests with stunning sea views.

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 **£550.00**

*Just had my wedding here and from booking over a year ago to the wedding last weekend the staff were amazing, the venue great and would recommend to everyone!*

Mr & Mrs Cook



## *Church Wedding*

Located just one mile north from Hunstanton and within easy reach of Kings Lynn, north Norfolk towns and villages, the hotel offers the perfect venue for a reception following a church wedding or blessing. In spring and summer, the bride and groom greet guests on the extensive lawns and enjoy the sea air before the serious matter of celebrations commence in the fantastic Le Strange Suite.

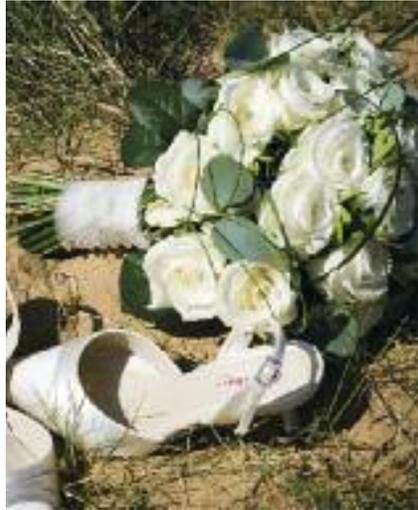
## *Our Wedding Packages*

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 **Le Strange package**, and our more comprehensive **Royal package**. Both of these include the following:

- Room hire for the wedding breakfast and evening buffet
- Room hire for the civil ceremony
- Dedicated planning and events team
- Duty manager to act as your toast master to guide you through your special day
- White 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 silver 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 grounds including the beach and summer house for photographs
- Use of a baby grand piano
- Complimentary seaview superior bedroom with full English breakfast for the bride and groom
- Discounted accommodation rates for friends and family
- Private breakfast room available for guests the following morning

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



## The Le Strange Package

Prices are guaranteed until 30th December 2018

	Saturday	Sunday to Friday
May to September	£5415	£4525
October to April	£4300	£4000

Prices are for 50 guests 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

This includes everything listed from the Le Strange package, as well as 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

	Saturday	Sunday to Friday
May to September	£6550	£5660
October to April	£5435	£5135

Prices are for 50 guests 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.

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

## 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.

### To begin

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

**Chicken liver parfait** with apple and brandy chutney and crusty bread

**Chilled melon** with fresh mint and iced raspberry sorbet

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

### 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**

### For the main

**Roast Norfolk turkey**, onion and sage stuffing, pan juice gravy

**Roast loin of pork** with an apple and brioche stuffing and sherry and thyme gravy

**Roasted Norfolk chicken** with a pork and sage stuffing

**Poached fillet of salmon**, sautéed leek and cabbage with Béarnaise sauce

**Roast topside of beef** with Yorkshire pudding and a rich red wine gravy

**Baked chicken breast** with shallot, smoked bacon and chive in a white wine sauce

### Vegetarian choices

**Heritage tomato, scorched feta, basil pesto**, sour dough croûte and chicory

**Baked pave of celeriac, pearl barley risotto**, dried tomatoes, squash and coriander

**Vegetable wellington**, mushroom duxelle, roasted root vegetable jus

## Gourmet Mains

Upgrade Le Strange package for **£3.00 pp**

Included in Royal package

**Grilled fillet of seabass**, compressed fennel, sautéed leek and Pinot Noir jus

**Slow roasted sirloin of beef** served with Yorkshire pudding and Cabernet reduction

**Braised leg of lamb** with brioche and feta crumb and Merlot sauce

**Pan rendered duck breast** served with pomme fondant, tender stem broccoli and berry and thyme jus

**Baked hake**, local shrimps, baby leek and Chardonnay beurre blanc

### To finish

**Profiteroles** filled with vanilla cream and topped with chocolate sauce

**Eton mess** with meringue, whipped cream and Norfolk berries

**Spiced apple crumble** with vanilla bean ice cream

### Trio of tarts

**Raspberry and white chocolate cheesecake** with fruit coulis and Chantilly cream

### 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 goujons** *or*

**Butchers sausage** *or*

**Fish goujons**

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  
 Warm sausage rolls  
 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 Le Strange package for **£4.50 for 3 items** or **£6.95 per person for all 5 items\***

Mackerel mousse with crème fraiche and blini

Chicken liver parfait and caramelised red onion jam

Smoked salmon with cream cheese and chives

Feta, olive and coriander croute

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 palate cleansing course of :

**£5.25 per person**

Choose from:

Citrus jel

Pear mille feuille

Lemon sorbet

Minted citrus shot

### Petit fours

Add to your tea and coffee for just **£1.75\***

### 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 Le Strange package for **£2.00\***

### Wedding night luxuries

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

Champagne, flowers and chocolates **£75.00**

# 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.

**£2470.00** for 80 guests

OR

**£2900.00** for 100 guests

Additional guests charged at **£21.50 per person**

## Room hire for the Palace Suite and Le Strange Suite

- Dedicated planning and events team

- White 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

- Use of a baby grand piano

- Discounted accommodation rates for friends and family

- Private breakfast room available for guests the following morning

*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 of meal 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 bespoke quotation tailored to your 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 Oak room is the perfect location for a smaller ceremony, and can seat up to 25 guests.

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

### Room hire

**Le Strange Suite**  
**£1000**

**Le Strange Brasserie**  
– for civil ceremony **£550**

**The Oak Room**  
– for civil ceremony **£350**

### Arrival canapés

3 items **£4.75 per person**

5 items **£7.25 per person**

**Mackerel mousse** with crème fraiche and blini

**Chicken liver parfait** and caramelised red onion jam

**Smoked salmon** with cream cheese and chives

**Feta, olive and coriander croute**

**Goat's cheese, herbs and sweet sun dried tomato**

*We had a magical day. All the staff made us feel so special and all of our guests had nothing but praise. A perfect location and a lovely venue with fantastic and friendly staff. We cannot recommend them enough.*

Mr & Mrs Franklin

## 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**

### 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**

### Individual beverages

Pimms.....	<b>£5.25</b>	Champagne.....	<b>£9.75</b>
Wine.....	<b>£5.25</b>	Bucks fizz with sparkling wine.....	<b>£5.75</b>
Prosecco.....	<b>£5.75</b>	Bucks fizz with Champagne.....	<b>£9.75</b>
Sparkling wine.....	<b>£5.75</b>	Jug of orange juice.....	<b>£6.70</b>

## 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**

**Chicken liver parfait** with apple and brandy chutney and crusty bread

**£9.55**

**Chilled melon** 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 Norfolk turkey**, onion and sage stuffing, pan jus

**£19.95**

**Roast loin of pork** with an apple and brioche stuffing and sherry and thyme gravy

**£20.55**

**Roasted Norfolk chicken** with a pork and sage stuffing.

**£19.95**

**Poached fillet of salmon**, sautéed leek and cabbage with Béarnaise sauce

**£19.85**

**Roast topside of beef** with Yorkshire pudding and a rich red wine gravy

**£20.20**

**Baked chicken breast** with a shallot, smoked bacon and chive in a white wine sauce

**£19.95**



## Vegetarian choices

Heritage tomato, scorched feta, basil pesto, sour dough croute and chicory  
**£17.50**

Baked pave of celeriac, pearl barley risotto, dried tomatoes, squash and coriander  
**£17.50**

Vegetable wellington, mushroom duxelle, roasted root vegetable jus  
**£17.50**

### Gourmet mains

Grilled fillet of sea bass, compressed fennel, sautéed leek and Pinot Noir jus  
**£20.95**

Slow roasted sirloin of beef served with Yorkshire pudding and Cabernet reduction  
**£21.25**

Braised leg of lamb with brioche and feta crumb and Merlot sauce  
**£20.95**

Pan rendered duck breast served with pomme fondant, tenderstem broccoli and berry and thyme jus  
**£20.55**

Baked hake, local shrimps, baby leek and Chardonnay beurre blanc  
**£20.55**

### To finish

All desserts **£9.25**

Profiteroles filled with vanilla cream and topped with chocolate sauce

Eton mess with meringue, whipped cream and Norfolk berries

Spiced apple crumble with vanilla bean ice cream

### Trio of tarts

Raspberry and white chocolate cheesecake with fruit coulis and Chantilly cream

Tea, coffee and mints

**£3.25**

Tea, coffee and petit fours

**£5.00**

All prices listed on this page are per person.

### 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 goujons or**

**Butchers sausage or**

**Fish goujons**

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.

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

## *Wine List*

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

## *Evening buffet*

Hot carved leg of pork

Floured bap

Apple sauce

Stuffing

Spicy potato wedges

**£19.00**

Assorted sandwiches

Spicy potato wedges with dip

Warm sausage rolls

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**



## **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.

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**

**Choose from:**

Citrus jel

Pear mille-feuille

Lemon sorbet

Minted citrus shot

## 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.

Keith Osborn Photography  
01328 856700 or 07887 877650

DK Photography  
07487 816778

Grice & Foster Chair Covers & More  
01328 853018 email [info@gricefostereventhire.co.uk](mailto:info@gricefostereventhire.co.uk)

Scent with Love Florist  
01485 535568 email [swlhunstanton@aol.com](mailto:swlhunstanton@aol.com)

Occasion Hair  
07401893039

GEM.M.U.A Make Up Artistry  
07951 920713

Just Delicious Wedding Cakes  
01485 533350 email [just-delicious@hotmail.co.uk](mailto:just-delicious@hotmail.co.uk)

DJ Keith Marshall Entertainments & Wishing Well, Sweet Cart Hire  
01485 542372 or 07979 716460 email [kmentertainments@btinternet.com](mailto:kmentertainments@btinternet.com)

Pianist  
01485 535 581 or 07951 920682 email [miketandy.co.uk@gmail.com](mailto:miketandy.co.uk@gmail.com)

## 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.