



Weddings At the Imperial

Civil Marriage Ceremonies

The Imperial is licensed for civil ceremonies.

Marriage Ceremony 2018

Before 2pm - £350.00

After 3pm - £250.00

Marriage Ceremony 2019

Before 2pm - £360.00

After 3pm - £260.00

The Inclusive Wedding Breakfast **Includes All of the Following per person: -**

A Drink on Arrival

2 Glasses of Wine with the Meal chosen from our House Wine Selection

A Glass of Sparkling Wine for The Toasts

Printed Menu Cards

Table Plan and Placecards

Services of a Toast Master

Fresh Flower Arrangements on the Tables

Overnight Accommodation for the Bride and Groom

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Compile Your Own Menu

2018 - £49.75 per person

2019 - £51.50 per person

or

Choice Menu

2018 - £55.50 per person

2019 - £57.20 per person

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Evening Party Package

If you have chosen one of our inclusive wedding breakfasts you can book our evening party package at the discounted price of

2018 - £1200.00

2019 - £1240.00

***Wedding Packages are Based on a
Minimum of 60 Adult Guests***

Inclusive Wedding Breakfast
Compile Your Own Menu

Select One From Each Course

Or

Give Your Guests a Choice

Select two from each course, and pre order for all three courses 7 days before the wedding

Starter

A Trio of Melon

Slices of fresh cantaloupe, galia & watermelon, with summer berries & orange sorbet

Prawn Cocktail

Atlantic prawns with crisp lettuce leaves & Imperial cocktail sauce

Smooth Chicken Liver Pate

With plum chutney, brioche Melba toast, port & balsamic vinaigrette

An Assiette of Smoked Fish

Smoked salmon, smoked mackerel & taramosalata with horseradish mayonnaise & baby herb salad

Baked Chicken & Ham Pancake

Cubes of fresh chicken & ham wrapped in a thin pancake, baked with cream & cheese

Freshly Made Soup of Your Choice

Served with croutons & chives

Select From:-

Leek & Potato Wild Mushroom Roasted Tomato & Basil Butternut Squash
Pea & Pear Minestrone Cauliflower French Onion

Mains

All Main Courses are Served with New Boiled Potatoes and Seasonal Vegetables

Char Grilled Fillet of Loch Duart Salmon

Baby spinach & red wine sauce

Pan Fried Fillet of Sea Bass

Crisp saffron risotto cake & a rich chive butter sauce

Roast Sirloin of Anglian Beef

Yorkshire pudding, duck fat roast potatoes & horseradish sauce

Roast Loin of Pork

Crispy crackling, duck fat roast potatoes, apple sauce & onion gravy

Roast Norfolk Turkey

Sage & onion stuffing, pigs in blankets, duck fat roast potatoes & cranberry sauce

Roast Breast of Free Range Chicken

Crispy bacon, duck fat roast potatoes & Thyme Gravy

Roast Leg of English Lamb

Duck fat roast potatoes, mint sauce & Rosemary gravy

Pan Fried Breast of Free Range Chicken

With a wild mushroom & marsala cream sauce

Desserts

Strawberry Sundae

Fresh strawberries, strawberry coulis, vanilla ice cream, Chantilly cream & toasted almonds

Vanilla Pannacotta

With caramelised banana & passion fruit sauce

French Apple Tart

Poached pear compote & Vanilla custard

A Tulip of Fresh Fruit

In a crisp tuile basket, vanilla ice cream & raspberry coulis

Cream Filled Chocolate Profiteroles

Freshly baked choux pastry filled with Chantilly cream & served with a rich chocolate sauce

Lemon Tart

Tangy Citrus tart with crème fraiche & fresh raspberries

Cheese Plate

Norfolk cheddar, Somerset Brie & British Stilton
with cranberry & apple chutney & savoury biscuits

Tea, Coffee, Infusions & Mints



Inclusive Wedding Breakfast
Choice Wedding Menu

If you are finding it difficult to select a menu that will appeal to everyone why not give your guests the full choice? We can provide this special menu for up to 100 guests. Send this out to your guests with the invites and get them to pre order.

Starter

Grilled Goats Cheese Tart

Roasted red pepper, red onion marmalade & goats cheese on a thin puff pastry base with basil pesto & baby leaves

Apple Oak Smoked Ham Hock Terrine

With homemade piccalilli & crusty olive bread

Prawn Cocktail

Atlantic prawns with crisp lettuce leaves & imperials cocktail sauce

Freshly Made Soup

With croutons & chives

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Mains

All Served with New Boiled Potatoes and Seasonal Vegetables

Baked Fillet of North Sea Cod

Wrapped in parma ham & served with roasted ratatouille

Roast Sirloin of Anglian Beef

Yorkshire pudding, duck fat roast potatoes & horseradish sauce

Pan Fried Breast of Free Range Chicken

Sautéed wild mushrooms & marsala cream sauce

Butternut Squash Risotto

Arborio rice with roasted butternut squash, butternut puree, fresh sage and aged parmesan

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Desserts

Hot Chocolate Fondant

Nut biscotti & mint choc chip ice cream

Vanilla Pannacotta

With caramelised banana & passion fruit

Bakewell Tart

Raspberry puree & vanilla ice cream

A Tulip of Fresh Fruits

In a crisp tuile basket

Cheeseplate

Cloth wrapped cheddar, Somerset Brie & British stilton with celery grapes & savoury biscuits

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Tea, Coffee, Infusions & Mints



And To Finish Your Day
Evening Party Package

**Includes: - Hire of the Sandown Suite with its
Private Bar & Ballroom Disco for Four Hours
The Following Buffet for up to 100 guests:-**

Assorted Sandwiches with Various Fillings

Cocktail Sausage Rolls

Fingers of Quiche

Vegetable Samosas and Spring Rolls

Spiced Chicken Drumsticks

Pizza Wedges

Baby Baked Potatoes

Gherkins, Olives, Nuts and Crisps

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Lemon Cheesecake

Chocolate Fudge Cake

Carrot Cake

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This evening party package is available
when choosing one of our inclusive Wedding Breakfasts



Vegetarian Selection

Vegetable Lasagna

Char Grilled Vegetable Terrine

Butternut Squash, Parmesan & Spinach Risotto

Mediterranean Vegetable & Goats Cheese Wellingtons

Spinach & Ricotta Ravioli

Penne Pasta with Sundried Tomato, Roasted Garlic & Rocket

Wild Mushroom, Leek & Stilton Tart with Pear & Walnut Salad

Wild Mushroom Stroganoff

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Gluten Free & Special Diets
Available on Request



Afternoon Tea
Wedding Menu
2018

**Choose Three Fillings
From the Following Sandwiches:-**



Smoked Salmon & Cucumber
Tuna Mayonnaise
Egg & Cress
Honey Roast Ham with Wholegrain Mustard
Cheddar Cheese & Pickle
Roast Beef, Horseradish, Rocket & Tomato
Chicken, Cucumber & Mayonnaise

Mini Sausage Rolls
Quiche
Scone with Jam & Cream
Mini Chocolate Éclair
Macaroons
Selection of Afternoon Tea Fancies
Pots of Tea / Coffee

£16.50 per person

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Prosecco £26.50 per bottle
Cava £26.50 per bottle
Champagne £46.00 per bottle



Fancy a Wedding with a Seaside Theme ?
Here are Some of Our Menu Suggestions
You Choose 1 or 2 from each Course

2018

Pinneys of Orford Smoked Scottish Salmon - £8.95

Buckwheat dill blinis, horseradish crème fraiche & caviar

Prawn Cocktail - £7.50

Atlantic prawns with crisp lettuce leaves & Imperials cocktail sauce

Fresh Local Mussels Mariniere (According to Season) - £6.95

Cooked in white wine, cream, fish stock and finished with fresh herbs

Lime, Chilli & Coriander Salmon Fishcakes - £7.20

Cooked in panko breadcrumbs and served with mango, avocado and red pepper salsa

Cromer Crab Salad - £7.95

With baby gem lettuce, cucumber, olives, cherry tomatoes and lemon vinaigrette

Gremolata King Prawns - £8.95

6 Large warm water prawns flavoured with lemon, garlic & parsley, served with dressed wild rocket

Seafood Sharing Board - £11.50 (per 2 covers)

Cromer crab tian, shell on prawns, taramosalata, smoked salmon, roll mop herring, smoked mackerel pate with celeriac remoulade and crusty olive bread

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Cold Local Lobster – (Price according to season)

With fresh dressed salad, mayonnaise and new boiled potatoes

Deep Fried Fillet of North Sea Cod - £12.50

Cooked in a crisp batter & served with hand cut chips, mushy peas, tartare sauce & bread and butter

Imperial Fish Pie - £11.50

One of our signature dishes of prime white fish, Scottish salmon, smoked haddock & boiled egg with creamed potato puree and garden peas

Corned Beef Hash - £11.50

5 Day cured brisket of beef cooked long and slow, pan fried with potato puree, baby beetroot, served with wilted baby spinach and poached free range egg

Farmhouse Pork & Leek Sausages - £11.95

With creamy potato puree, purple sprouting broccoli & caramelised onion gravy

Steak & Ale Pie - £12.95

Prime diced steak cooked with Adnams Ale, with a puff pastry lid & colcannon mash potato

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Ice Cream Cones or Tubs - £3.00

Your choice of flavour

Banana Split - £6.50

Chocolate sauce, whipped cream, vanilla ice cream & toasted almonds

Strawberry Sundae - £6.50

Fresh strawberries, strawberry coulis, vanilla ice cream and whipped cream

Fresh Pancakes - £5.50

Fruit compote, maple syrup and cinnamon cream

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Tea, Coffee, Mints - £2.00 per person

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A Glass of Pimms for Your Arrival - £4.20 per person

A Selection of Red or White Wine from our Our House Wines - £19.95 per bottle

Sparkling Wine to Toast your Celebration -

Prosecco £26.50 per bottle

Cava £26.50 per bottle

Champagne £46.00 per bottle

EVENING WEDDING RECEPTION

**IF YOU ARE LOOKING FOR AN EVENING RECEPTION
TAKE A LOOK AT OUR SELECTION OF BUFFETS ALL
INCLUSIVE OF ROOM HIRE FOR A MINIMUM OF 60 GUESTS
OUR SANDOWN SUITE CAN COMFORTABLY
SIT UP TO 150 GUESTS AND HAS ITS OWN PRIVATE BAR**

**IF YOU WOULD LIKE US TO ORGANISE A DISCO TO PLAY
FOR 4 HOURS THE COST IS BETWEEN
*£260.00—£290.00.***

**IF YOU WISH TO COME UP WITH YOUR OWN BUFFET
SUGGESTIONS PLEASE DO NOT HESITATE TO CONTACT US
WE ARE ALWAYS HAPPY TO QUOTE!**

BUFFET MENUS & PRICES

SNACK BUFFET 2018

A Selection of Sandwiches on White & Granary bread to include:-

Honey Glazed Ham, Wholegrain Mustard & Tomato

Egg Mayonnaise & Cress

Tuna Mayonnaise & Cucumber

Roast Sirloin of Beef, Horseradish & Rocket

Cheddar Cheese, Pickle & Red Onion

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Homemade Cocktail Sausage Rolls

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Hand cut Freshly Cooked Crisps

£10.20 per head

BUFFET - A

A Selection of Sandwiches on White & Granary bread to include:-

Honey Glazed Ham, Wholegrain Mustard & Tomato

Egg Mayonnaise & Cress

Tuna Mayonnaise & Cucumber

Roast Sirloin of Beef, Horseradish & Rocket

Cheddar Cheese, Pickle & Red Onion

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Homemade Cocktail Sausage Rolls

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Fingers of Homemade Quiche

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Sweet Chilli Char Grilled Chicken Satays

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Vegetable Spring Rolls & Vegetable Samosas

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Hand cut Freshly Cooked Crisps

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£12.95 per head

BUFFET - B

A Selection of Sandwiches on White & Granary bread to include:-

Honey Glazed Ham, Wholegrain Mustard & Tomato

Egg Mayonnaise & Cress

Tuna Mayonnaise & Cucumber

Roast Sirloin of Beef, Horseradish & Rocket

Cheddar Cheese, Pickle & Red Onion

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Homemade Cocktail Sausage Rolls

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Fingers of Homemade Quiche

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Thin & Crispy Tomato, Chorizo & Mozzarella Pizza

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Sweet Chilli Char Grilled Chicken Satays

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Vegetable Spring Rolls & Vegetable Samosas

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Goujons of Plaice

£16.75 per head

BUFFET - C

A Selection of Sandwiches on White & Granary bread to include:-

Honey Glazed Ham, Wholegrain Mustard & Tomato

Egg Mayonnaise & Cress

Tuna Mayonnaise & Cucumber

Roast Sirloin of Beef, Horseradish & Rocket

Cheddar Cheese, Pickle & Red Onion

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Homemade Cocktail Sausage Rolls

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Fingers of Homemade Quiche

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Thin & Crispy Tomato, Chorizo & Mozzarella Pizza

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Sweet Chilli Char Grilled Chicken Satays

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Crispy Prawn Purses with Spring Onion & Coriander

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Vegetable Spring Rolls & Vegetable Samosas

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Cajun Spiced Potato Wedges

£19.50 per head

HOT & COLD BUFFET

Cuts from the Cold Joint of

Topside of Beef

Roast Norfolk Turkey

Gammon of Ham

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Poached Salmon with Cold Water Prawns

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Hot Dish of the Day

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A Splendid Array of Salads

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Hot Potato

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Cheesecake

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Gateaux

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Selection of Cheeses with Crackers & Butter

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Coffee & Mints

£25.25 per head