



THE
Cliff
HOTEL



WEDDINGS

at The Cliff Hotel

EVENTS@THECLIFFHOTEL.CO.UK



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Venue Hire Pricing

2025 Rates	
Norfolk Suite Ceremony & Evening Reception in The Muse	£750.00
Norfolk Suite Ceremony & Evening Reception in The Function Suite	£1000.00
Seaview Terrace Ceremony & Evening Reception in The Muse	£850.00
Seaview Terrace Ceremony & Evening Reception in The Function Suite	£1100.00
Function Suite Ceremony & Evening Reception in The Muse	£1150.00
Ceremony & Evening Reception in The Function Suite	£1400.00

Please Note

Room Hire & Menu Prices are subject to change

Venue Hire Pricing

2026 Rates	
Norfolk Suite Ceremony & Evening Reception in The Muse	£900.00
Norfolk Suite Ceremony & Evening Reception in The Function Suite	£1150.00
Seaview Terrace Ceremony & Evening Reception in The Muse	£1000.00
Seaview Terrace Ceremony & Evening Reception in The Function Suite	£1250.00
Function Suite Ceremony & Evening Reception in The Muse	£1350.00
Ceremony & Evening Reception in The Function Suite	£1600.00

Please Note

Room Hire & Menu Prices are subject to change

Canape Menu

Truffle Arancini (V)

Deviled Eggs (V)

Duck Pate on Crostini

Smoked Mackerel Pate with Pickled Shallots

Cucumber, Creme Fraiche and Tiger Prawns

Marinated Bocconcini Skewer (V)

Smoked Salmon Blini

Beetroot & Horseradish Blini (V)

Whipped Blue Cheese & Pear Crostini (V)

Mini Chilli & Crab Doughnuts

Filo Baskets with Ham & Asparagus

Pulled Pork Croquettes

Please select 4 different Canapes from the Menu above

From £11.95 Per Person

Traditional Sit Down Menu

To Start

Soup (Please Select One)

Tomato & Basil (ve)

Leek & Potato (ve)

Pea & Mint (ve)

Chicken Liver Pate

with toasted ciabatta & red onion chutney

Smoked Salmon & Prawn Tian

*Prawn & little gem lettuce in Marie Rose sauce topped with smoked salmon,
served with toasted bloomer (df)*

Main Course

Roast Chicken Supreme

Fondant potato & a creamy mushroom & garlic sauce (gf)

Roasted Topside Beef

*Maple glazed carrot & parsnip, braised red cabbage, tender stem broccoli, roast
potatoes, Yorkshire pudding & gravy (gfa)*

Pan-Fried Salmon Fillet

Sauteed baby potatoes, tender stem broccoli & a lemon & herb sauce (gf)

Mediterranean Vegetable Gnocchi

*Red onion, red pepper, aubergine & courgette served with gnocchi in a rich
tomato sauce (ve)*

Dessert

Baked Vanilla Cheesecake

With summer berry compote (gf)

Eton Mess

Strawberries & raspberries with Chantilly cream, raspberry coulis & crushed meringue (gf)

Chocolate & Raspberry Torte

Served with raspberry sorbet (ve)

From £24.95 Two Courses

From £29.95 Three Courses

Children's Menu

Sausage, Hand Cut Chips & Peas

Fish Fingers, Hand Cut Chips & Beans

Pasta in a Cheesy Sauce

Chocolate Brownie

Scoop of Vanilla Ice Cream

From £13.95 Per Child

Please choose 2 options for main & 1 for dessert



Luxury Sit Down Menu

To Start

Soup (Please Select One)

French Onion with Cheesy Crouton

Broccoli & Stilton (v)

Cauliflower & Hazelnut (ve)

Ham Hock & Pea

Oak-Smoked Salmon Bruschetta

With Pickled Slaw & Horseradish Crème Fraîche (gfa)

Smoked Duck Salad

*With Baby Leaf, Raspberries & Toasted Walnuts in a Dijon Vinaigrette (n)
(df) (gf)*

Stuffed Portobello

*Stuffed with Porcini Mushroom & Walnut topped with Sourdough
Breadcrumbs (ve)*

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Main Course

Slow-Cooked Beef Short Rib

Fondant Potato, Garlic Fine Beans & a Red Wine Jus (gf)

Stuffed Chicken Breast

Stuffed with Chorizo, Spinach & Manchego Cheese, Served with a Potato Croquette & a Pesto Cream Sauce (n)

Whole Baked Seabass

On a bed of Leak & Bacon Parmentier Potatoes topped with Salsa Verde (df) (gf)

Desserts

Chocolate Fondant

Served with Candied Walnuts, Honeycomb, and a Salted Caramel Ice Cream (n)

Mango Cheesecake

Served with Rum-Soaked Pineapple & Toasted Coconut with Mango Sorbet

Vanilla Panna Cotta

Served with Summer Berry Compote, Shortbread Biscuit & Pistachio Crumb (n)

Chocolate Orange Bread & Butter Pudding

Served with Blood Orange Sorbet (ve)

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From £28.95 Two Courses
From £34.95 Three Courses

Please choose 2 options of each course for your guests to choose
from
Minimum of 50 People

Little Extras

Table Bread & Butter £2.00pp

Sorbet Course £3.00pp

Cheese Plate £6.00pp

Petit Fours £2.00pp

After Dinner Tea & Coffee £2.50pp

Your Wedding Cake served with Cream or Ice Cream £2.50pp

Drink Menu

Reception & Toast Drinks

Millesimato Spumante Extra Dry (VE)	£7.00pp
Prosecco Rose Brut (VE)	£7.80pp
Champagne Bernard Remy, Brut 'Carte Blanche' (VE)	£50.00 Per Bottle
Champagne Bernard Remy, Brut Rose (VE)	£58.00 Per Bottle
Champagne Tattinger, Brut Reserve	£58.00 Per Bottle
Champagne Tattinger. Prestige Rose	£85.00 Per Bottle
Pimms & Lemonade	£8.45
Aperol Spritz	£10.95
Mojito	£9.95
Orange / Apple Juice	£2.95
Elderflower Presse	£4.25
Pop-Star Martini	£5.95
Mock-Jito	£5.95

Table Wine

White Wine List

El Concierto' Blanco, Virgen de las Vinas Castilla	£23.00
Sauvignon Blanc, Tierra Antica (VE)	£25.00
Pinto Grigio, Rubicone, Novita	£25.00
Chenin Blanc 'Founders', Swartland Winery	£27.00
Muscadet Sevre et Maine, Chereau Carre (VE)	£30.00

Red Wine List

El Concierto' Tinto, Virgen de las Vinas Castilla	£23.00
Vellas, Valle Central	£25.00
Shiraz Cabernet, Saddle Creek	£26.00
Malbec, El Camino (VE)	£27.00
Pinot Noir, Vina Edmara (VE)	£30.00

BBQ Menu

Please select 3 BBQ Mains & 3 Sides from £19.95pp
£5.50 per extra Main option / £3.00 per extra Side

Mains

4oz Beef Burger with Cheese
Spicy Bean Burger (VE)
Smoked Hot Dogs with Fried Onions (VEA)
Smoked BBQ Chicken Wings
Smoked Chicken Thighs
Smoked BBQ Ribs
Vegetable Skewers

Sides

Fries
Salads
Potato Salad
Pickled Cabbage
Coleslaw
Corn on the Cob

Grazing Table

From £19.95pp

Warm Breads
Olives & Oils
Hummus
Flatbreads
Salads
Breadsticks
Fruits
Carrot & Celery Sticks
Cured Meats
Cheese & Biscuits
Seafood Platter
Mini Cakes

Traditional Buffet

6 Items from £15.00pp / 8 Items from £18.00pp
/ 10 Items from £20.00pp

Selection of Sandwiches: Ham & Mustard
Cheese & Onion Marmalade, Tuna & Cucumber
and Egg Mayonnaise
Chicken Goujons
Potato Wedges (VE)
Sausage Rolls
Vegetable Samosa (VE)
Vegetable Spring Rolls
(VE)
Margarita Pizza (V)
Filo Prawns
Crab Cakes
Falafel Bites (VE)

Something a little extra

Bacon Rolls and Fries £6.95pp

Late Night Cheese & Biscuits £6.95pp



Accommodation

At The Cliff Hotel, overlooking the award-winning Gorleston beach, each of our 37 fully refurbished bedrooms feature the facilities required to make your stay with us as comfortable as possible. With the completion of recent refurbishments, we offer a luxurious experience for you all year round.

If you have a number of guests that may want or need to stay in the hotel we will happily hold an agreed number of rooms for your guests to book. You can either be accountable for their room costs or alternatively we will hold the pre-agreed number of rooms for you until a date for confirmation after which any room that haven't been confirmed with a name and payment card details will be cancelled.

Extra Special Touches...

Optional extras for you to add to your special day

Ceremony Material & Fairy Lit Back Drop £75.00

Chair Covers & Sash (From a choice of colours) - £3.50

Chivari Chairs - £4.50

Free Standing White Wooden Sweet Cart (Unstocked) - £50.00

Free Standing White Wooden Sweet Cart (Stocked) - From £150.00

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Recommended Suppliers

We are lucky enough to work with a lot of talented people in this industry, so to make your life a little bit easier, we have put together a list of our preferred suppliers.

Zena Robinson Photography

www.facebook.com/trevorfullerphotography

www.floraldesignsgreatyarmouth.co.uk

www.therosegardenflorist.co.uk

www.flowermania.uk

Venue Decor - Sam Race

www.samrace.co.uk

www.catrinasbridal.co.uk/

Facebook - RobbieK Mobile Disco

www.theinvisibleband.co.uk

www.theaustinbeats.com

Your special day is our priority, and we can't
wait to help create memories that will last a
lifetime.

with love,

The Cliff Hotel