

The Setting

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 at exceptional value.

Owners

Owned by John & Sally Bidwell and run with their daughters Jane Coppen & Helen Gooch this is very much a family run business very focused on providing a very high standard for your special day. 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 special day secure in the knowledge that every detail of the celebration will have been taken care of exactly as planned.

Great Location just off the A12 between Aldeburgh & Southwold

Flexible Venue

Offering tailored packages to suit all requirements

Photo Opportunities

Our venue is adjacent to our golf course & lakes which provides a lovely setting for your wedding pictures

Licensed for Civil Ceremonies

Monday - Saturdays

The Champion Suite

Offers the flexibility to accommodate both large numbers and intimate gatherings, with a modern feel this self-contained facility has restrooms, bar lounge and patio area.

Flexible Menu Options

From traditional to more modern foods, tailor your own package – we are flexible, just ask!

Car Parking

Ample space for 200 cars, also suitable for coaches, limos and traditional horse & carriage

On-site Accommodation

Luxury Lodges offer a relaxing retreat

Superb contacts available for all requirements

Florist, Photographer, Decoration, Entertainment & Wedding Cakes

Civil Ceremonies

The Champion Suite

Monday – Friday £350.00 Saturday £380.00

This price includes the room hire and setup of the layout for the ceremony & our Wedding Co-ordinator's services. Please note that this is the same room used for your reception which we provide a quick turnaround. We advise that you check with the Superintendent Registrar for the district, that they are available for the date you require. They will then advise you on everything you need to do from then on.

Payment for the registrar is in addition to the above fee and must be paid direct to the registrar.

A Complete Wedding Package

Our Package includes the following:

Room Hire
Dedicated wedding planner
One glass of Sparkling Wine, Pimms or Bucks Fizz on arrival
Two glasses of house white or house red wine with the meal
Glass of Fizz for the toast
3 course meal selected from our Package Menu
Choice of seating arrangements
Table Linen including linen napkins
Cake stand & knife
Table plan presented on an iron stand
Changing Room if required

Prices per Person

2011 £55 2012 £58

These prices are for a minimum of 60 Adults.

We are happy to cater for less but this will affect the price.

Package Menu

Below is the menu that you can choose from when you opt for the Complete Wedding Package. You can pick the same dishes for everyone; alternatively you can ask your guests to pre-order what they would like on the day by choosing 2 starters, 2 main courses, a vegetarian option and 2 desserts. The wedding planner needs all the pre-orders in 2 weeks before your Wedding Day. This menu comes complete with pre-dinner breads, coffee and luxury chocolate mints to finish.

To Start

Cream of Tomato Soup with a Swirl of Basil Pesto served with Croutons
Ardennes Pate with Toast
Melon and Citrus Fruit Timbale with Smoked Salmon and a Dash of Single Malt Whisky
Tomato and Buffalo Mozzarella Salad with Basil Oil
Atlantic Prawns in Andalouse Sauce with Buttered Brown Bread

Main Dishes

Supreme of Roast Chicken with Yorkshire pudding, Roast Potatoes and Gravy
Honey Baked Gammon with Yorkshire pudding, Sage Mash and Suffolk Cider Gravy
Supreme of Chicken in a White Wine and Mushroom Sauce served with New Potatoes
Roast Pork with Bramley Apple Sauce, Whole Grain Mustard Mash and Gravy
All of our Main dishes are served with a selection of seasonal vegetables

Vegetarian Dishes

Broccoli and Potato Bake with Garlic Ciabatta Bread
Roasted Mediterranean Vegetable Tart with Wild Rice
Butternut Squash and Toasted Pine nut Risotto finished with Parmesan Shavings

Desserts

Chocolate and Basil Tart with Dairy Cream
Lemon Cheesecake with Cointreau Whipped Cream
Raspberry and Strawberry Meringue Roulade with Berry Coulis
Toffee Apple Crumble Pie served hot with Vanilla Pod Ice Cream
Chocolate Roulade with Raspberry Sauce

Tailor Your Own Package

If you prefer to put together your own package, select your choices from our food, drinks and extras menus detailed in this pack, or if our menus are not to your liking we are happy for you to discuss your personal requirements with our Chef and Wedding Co-ordinator.

When opting for tailored packages a room hire fee of £1230.00 applies in addition to all other food and drinks costs.

Room Hire fees include the following:

- * Exclusive use of the Champion Suite for you and your guests until 12:30am
- * A Personal Wedding Planner and Planner Pack * Background Music if required
- * Table Plan and set up of the suite * Complimentary use of Cake Base and Knife
- * Bar till 12midnight – Last orders at 11.40pm * Photographic opportunities
- * Stage and electric use for chosen band or disco * Extensive choice of menus
- * White Linen Table Cloths * Ample Parking
- * White Linen Napkins * Room set up and Clear down
- * All Staff including Bar Staff

Something Traditional

Formal Seating & Served Menu

Tailor your Own - If you have decided to tailor your own package using our menus then please select your options from the menus below or discuss your personal requirements with our wedding co-ordinator. The meals are individually priced and will include Pre-Dinner Breads & Coffee with Luxury Chocolate Mints to finish when choosing a 2 or 3 course meal.

To Start

Cream of Tomato soup with a Swirl of Basil Pesto served with Croutons

Ardennes Pate with Toast

Melon and Citrus Fruit Timbale with Smoked Salmon and a Dash of Single Malt Whisky

Tomato and Buffalo Mozzarella Salad with Basil Oil

Atlantic Prawns in Andalouse Sauce with Buttered Brown Bread

All above at £6.45pp

Thai Style Salmon Fish Cakes and a Sweet Chilli Dip

Baked Field Mushroom and Roast Garlic Compote

Char-grilled Vegetable Puff Pastry Parcels with a Roasted Red Pepper Coulis

Crispy Duck Confit with Noodles, Spring Onion and Sesame Dressing

Marinated Chicken Skewers with Sweet Chilli, Sour Cream and Salad

All above at £7.25pp

Main Dishes

Honey Baked Gammon with Yorkshire pudding, Sage Mash and Suffolk Cider Gravy

Supreme of Chicken in a White Wine and Mushroom sauce served with Vegetables and New Potatoes

Roast Pork with Bramley Apple Sauce and Whole Grain Mustard Mash with Vegetables

All above at £14.50pp

Roast Lamb served with Yorkshire pudding, Roast Potatoes, Vegetables, Gravy and Mint sauce

Roast Beef served with Yorkshire pudding, Roast Potatoes, Vegetables, Gravy and Horseradish sauce

Gressingham Duck Breast served with Sweet Potato, Fine Beans, Blackberry Sauce and Celeriac puree

Salmon Supreme with Coriander crushed Potatoes and Seasonal Vegetables

All above at £15.95pp

Vegetarian Main Dishes

Broccoli and Potato Bake with Garlic Ciabatta Bread

Roasted Mediterranean Vegetable Tart with Wild Rice

Butternut Squash and Toasted Pine nut Risotto Finished with Parmesan Shavings

All above at £14.50pp

Desserts

Chocolate and Basil Tart with Dairy Cream

Lemon Cheesecake with Cointreau Whipped Cream

Raspberry and Strawberry Meringue Roulade with Berry Coulis

Toffee Apple Crumble Pie served hot with Vanilla Pod Ice Cream

Chocolate Roulade with Raspberry Sauce

All above at £6.45pp

Something Less Formal

Served Summer Menu

This menu offers a great selection for your wedding guests, with a delightful twist to a classic buffet

Pre-Dinner Breads

Sliced Ham off the Bone

Sliced Chicken

Poached Salmon

A Selection of

Coleslaw

Mixed Salad

Hot New Potatoes

A Chefs Trio of Desserts

*Lemon Cheesecake & Mango Coulis, Forest Fruit Pavlova
& Chocolate Brownie served with Vanilla cream*

Coffee & Luxury Chocolate Mints

Menu £21.95pp

BBQ Menu

Char grilled Steak with Whole Roasted Caramelised Onions

Cajun Style Pork Chops

Chinese Marinated Pork Chops

Marinated Lamb Cutlets with Mint or Garlic and Rosemary

Butterfly Chicken Breast Marinated in Garlic & Ginger, Fresh Lemon & Thyme or Chilli & Fresh Lime

Seafood Kebabs (Salmon, Cod, King Prawn, Red Pepper and Courgette)

Vegetable Kebabs (Red Onion, Peppers, Mushroom, Baby Corn, Courgette & Cherry Tomato)

Sweet Chicken Kebabs (Chicken, Fresh Pineapple, Red Pepper & Red Onion)

Please choose 3 dishes from above options

Steamed Baby New Potatoes with Mint Butter

Roasted New Potatoes with Garlic and Rosemary

Roasted Sweet Potato and Thyme

Oven Baked Potatoes with Sour Cream and Chives

New Potato Salad – (Mayonnaise, Spring Onions and Parsley)

Please choose one potato dish to accompany the meat/vegetarian dish

Homemade Coleslaw

Curried Rice Salad (Rice, Onion, Peppers & Peas in a sweet Curry Dressing)

Fusilli Pasta entwined with Bacon, Mushrooms and Pesto

Roasted Vegetable Cous Cous

Waldorf salad

Classic Caesar Salad

Please choose 2 side dishes from the above options

Menu £19.95pp

Classic Buffet

Self-service

Sliced Honey Roast Gammon Ham

Sliced Tender Roast Beef

Sliced Roast Leg of Pork

Salmon poached with Capers White & Dill

Homemade Smoked Mackerel Pate

Atlantic Prawns in Mary Rose sauce

Select 2 meats and one fish from the above options

Caramelized Red Onion & Mozzarella Quiche

Broccoli & Stilton Quiche

Tomato & Mature Cheddar Quiche

Traditional Style Pork Pie

Gammon & Leek Puff Pastry Tart

Curried Mince Pastry

Select one from the above options

Traditional Coleslaw

Pasta with Roasted Mediterranean Vegetables

Tomato & Olive Feta Salad

Curried Vegetable Rice

Carrot & Peanut Salad

Couscous with Roast Parsnip & Butternut Squash

Select two from the above options

Hot Roasted garlic and rosemary new potatoes

Hot buttered new potatoes with fresh chopped chives

Spicy Potato wedges

Select one from the above options

Bread Selection & Mixed Green Salad

Menu £26.95pp

Reductions

0-5 years free of Charge

6 – 11 years half price off package rate, 20% discount off tailored food costs

10% discount off the room hire for Weddings Mon-Fri

Optional Extras

In addition we can offer:

Canapés on arrival from **£6.25pp**

Intermediate course from **£4.95pp**

Cheese Course from **£6.95pp**

Drinks & Packages

Bucks Fizz -	£3.50 per glass
Pimms -	£3.50 per glass
Sparkling Wine -	£3.50 per glass
Champagne -	£5.50 per glass

Classic Package - £8.45pp

Glass of Pimms and Lemonade or Bucks Fizz on arrival

Glass of White Viura, Navarra (Spain) and/or Red Tempranillo, Pleno, Navarra (Spain) with meal

Glass of Adnams Fizz or Pink Fizz for Toast

Extravagant Package - £11.95pp

Glass of Champagne on arrival

Glass of **Touraine Sauvignon** or **Merlot, The Lion Hunt** or **Garnacha Rosado** with meal

Glass of Champagne for Toast

Wine Selection

White Wines

Viura Pleno Navarra (Spain)

Attractively perfumed, refreshing white. Crisp apple skin and gentle citrus flavours.

£11.95 per bottle

Semillion/Chardonnay, Canoe Tree (Australia)

Fresh Peachy fruit with excellent depth of flavour. Characterful yet easy drinking.

£13.95 per bottle

Pinto Grigio, Delle Venezia, Amanti (Italy)

A simple, enticing, appley / citrus style Pinot Grigio.

£13.95 per bottle

Not too demand-ing, but emminently quaffable and enjoyable.

Touraine Sauvignon, 'Terrios des Vignerons' Paul Buisse (France)

£15.95 per bottle

Delightfully crisp and appetising - the perfect aperitif Sauvignon

Red Wines

Tempranillo, Pleno, Navarra (Spain)

Unoaked, rich red fruit flavours of Rioja grape , Tempranillo shine in this plump, easy-drinking style.

£11.95 per bottle

Shiraz/Cabernet, Canoe Tree (Australia)

Rich, soft and generous at 14%, with lashings of spicy fruit, this is our No.1 Aussie red crowd-pleaser

£13.95 per bottle

Bordeaux Rouge, Château Crecy (France)

Claret for lunch? Why not? Soft blackcurrant fruit; an attractive earthy finish.

£13.95 per bottle

Merlot, The Lion Hunt, Seidberg Estate Paarl (South Africa)

Rounded grapey fruit with an enlivening hint of citrus

£13.95 per bottle

Rose

Garnacha Rosado, Pleno, Navarra (Spain)

Delightful rosado from old vine Garnacha

£11.95 per bottle

Corkage charge applies if you bring your own drinks, charges from £8.00 per bottle

Evening Reception

Evening Buffet's

Classic Buffet

Sandwich Selection

White and Wholemeal breads filled with Ham, Egg, Tuna & Mayonnaise, Cheddar & Pickle

Homemade Cocktail Sausage Rolls

Honey and Mustard Chicken

Vegetable Crudities and Dips

Crisps and Nuts

Menu £8.45pp

Luxury Buffet

A selection of Wraps

Chicken and Roasted Pepper, Salami and Salad, Prawn and Avocado, Gruyere and Red Onion Marmalade

Pork, Sage and Apple Mini Puff Pastry Sausage Rolls

Mediterranean Vegetable and Basil Quiche

Sweet Potato Wedges with Lemon Grass Crème Fraîche

A Selection of Mixed Olives

Menu £12.50pp

Evening Extras

Bacon Rolls to finish **£3.95pp**

Hog Roast – Pork, Rolls, Stuffing and Apple sauce from **£10.00pp**

Fresh Fruit Kebabs **£3.10pp**

Bar Extension (1am last orders 12:40am) from £250.00

Deciding and Booking your Reception

We would like to provide you with all the help you require to make your day exactly the way you deserve, so your wedding planner 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.

If you would like to make a provisional booking we are able to hold a date for a maximum of 14 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.

2012 prices will incur a 5% increase unless otherwise stated.