

Weddings

— by GINGER LILY —

at CALDECOTT HALL



Your wedding at Redwings

About Redwings

Caldecott Hall is part of Redwings Horse Sanctuary, a national animal welfare charity responsible for over 2,000 rescued horses, ponies, donkeys and mules.

More than 1,500 of these live at the Sanctuary; many have been rescued from situations of neglect or abuse, and the charity offers a programme of rehabilitation which also includes rehoming to loving guardian homes for those deemed suitable. Redwings has its own team of in-house vets to care for so many residents and an extensive care team who work tirelessly to ensure their every need is met. Redwings has centres across the UK including Scotland and the Welsh borders, and depends entirely on public donations to carry out its amazing work.

Redwings Caldecott is its largest visitor centre, home to over 100 residents including several available for adoption and a new rehoming facility. Oliver's café and gift shop are also based within Caldecott Hall but are accessed separately from the wedding facilities and accommodation.

You will have the use of Caldecott Hall car park during your celebrations and we will do our best to ensure visitors to Redwings do not encroach upon your day in any way, however if you'd like us to arrange a visit from a donkey or pony during your wedding day do let us know!



You can find out more about Redwings by visiting www.redwings.org.uk





Our facilities

Here at Caldecott Hall we have everything you need to ensure your wedding day is a wonderful and unforgettable experience.

The Ceremony Rooms

The Sydney Suite comprises an anteroom where the bride can spend a quiet moment of reflection before entering her ceremony, and a beautiful ceremony room with vaulted ceilings and huge picture window, which can seat up to 85 people.



The Marquee and Garden



Just across the way is our large marquee with a delightful garden where you can celebrate your wedding breakfast in style. In fine weather drinks can be served on the lawn from our fully stocked bar and there is a large catering kitchen from which our resident caterers Ginger Lily will be able to serve your guests with a delicious buffet, BBQ or full three course dinner depending on your taste and budget.

In the evening tables can be moved aside to leave plenty of space for dancing the night away.

With a licence until 11PM and space for up to 85 daytime and 105 evening guests it really will be a day and night to remember forever.

Caldecott Hall also offers a selection of wonderful accommodation, so you don't have far to travel at the end of your special day.



Accommodation at Caldecott Hall

With stunning self-catering accommodation situated in Caldecott Hall itself, you won't have far to wander to relax and unwind after your special day.



The bedrooms

All our bedrooms are en-suite and feature a bath and shower (Victoria and Willow are shower over bath), along with a pair of bedside cabinets, a dressing table with chair (mirror above) and a luggage rack. Should anyone be travelling with young children we have available an adjustable height travel cot.

Darcey

Our huge bridal suite is decorated in a classic pastel green which complements the light created by the 100" south facing window. The king-size bed has a large fabric headboard and features reading lights above the bedside tables. Look up and see the stunning chandelier light fitting that really sets the room off.

The en-suite to this room has been fully renovated to provide a very modern finish, this has both a large standalone shower and a jacuzzi bath! It has beautiful views over the front gardens of the Hall.

Victoria

Our second room is also king-size and whilst more compact than the Darcey still features reading lights above both bedside tables. This east facing room (with novel shaped window) is decorated in a rich purple.

Willow

A north facing double room with a bright and contemporary feel, this room echoes the colour palette of the lounge. This room has a recess above the bed which provides a little extra storage and a lovely mirror adds to the light in the room.

Lounge/Diner

The lounge features a typical Victorian high ceiling, and a large south facing window meaning that it is rarely short of natural light. We have decorated the room with quality furnishings to make your stay feel like a home from home.

- Two x three-seater sofas
- Large glass dining table with six chairs
- Large TV

Kitchen

A newly fitted modern style kitchenette, this room is dual aspect. The kitchen has a four-ring hob and combination microwave/oven and is perfectly equipped with all of the pans, crockery and cutlery you need for a hearty breakfast and basic meals.

Did you know?

Caldecott Hall is part of Redwings Horse Sanctuary and the bedrooms are all named after Redwings' residents past and present. Gorgeous horse Victoria can even be sponsored from just £15 a year as a unique gift or as a memento from your stay with us.



Price lists

Package prices

ALL PACKAGE PRICES BELOW ARE FOR:

85 Daytime Guests **85** Evening Guests (extra evening guests @£8.50 per guest)

PACKAGE A

<ul style="list-style-type: none"> • Drinks and canapés on arrival • Full cash and card bar open all day • Daytime buffet • Evening food 	Thursday		Saturday	
	2021	2022	2021	2022
Marquee	£5,900	£6,050	£6,700	£6,850
Marquee and Ceremony room	£6,350	£6,500	£7,150	£7,300
Marquee, Ceremony room and Accommodation	£6,700	£6,850	£7,500	£7,650

PACKAGE B

<ul style="list-style-type: none"> • Drinks and canapés on arrival • Full cash and card bar open all day • Daytime two course table sharing BBQ • Evening Food 	Thursday		Saturday	
	2021	2022	2021	2022
Marquee	£6,400	£6,550	£7,200	£7,350
Marquee and Ceremony room	£7,050	£7,200	£7,650	£7,800
Marquee, Ceremony room and Accommodation	£7,200	£7,350	£8,000	£8,150

PACKAGE C

<ul style="list-style-type: none"> • Drinks and canapés on arrival • Full cash and card bar open all day • Daytime Three course sit down meal • Evening Food 	Thursday		Saturday	
	2021	2022	2021	2022
Marquee	£6,600	£6,750	£7,400	£7,650
Marquee and Ceremony room	£7,050	£7,200	£7,850	£8,000
Marquee, Ceremony room and Accommodation	£7,400	£7,550	£8,200	£8,350

Client to organise the following:

Flowers, Table decorations, Music, Photographer, Wedding cake, Registrar, Table plan and Pre-order choices if required.



PACKAGE A

Menu

Arrival Canapé Menu

Choose three:

Two of each choice allocated per guest minimum (total six canapés per guest)

Local Sausages in Norwich Mustard and Honey
Sticky Beef Brisket, Mini Yorkshire Pudding, Red Wine Gravy
Basil Pesto Chicken and Sun-blushed Tomato Skewers
Crispy 3 Cheese Croquettes, Chipotle Mayo (V)
Spicy Sweet Potato Pakoras, Smokey Red Pepper Dip (Ve)
Mini Thai Fish Cakes, Sweet Chilli Sauce
Oak Smoked Salmon Blinis, Lemon and Chive Creme Fraiche

Cold Buffet Menu

(Guests are invited table by table to help themselves from the buffet table)

Roast Vegetable Tart
Traditional Quiche Lorraine
Local Cold Meat Platter
Local Pork Pies and Red Onion Marmalade
Thai Style Chicken Skewers, Coriander Dip
Layered Tomato, Basil and Red Onion Salad (Ve)
Dressed House Leaf Salad (Ve)
New Potato Salad (V)
Rocket, Parmesan and Pesto Pasta (V)
Roasted Vegetables, Garlic and Coriander (Ve)
Crusty Breads (Ve) and Butter

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Triple Chocolate Brownies
Summer Fruit Eton Mess
Swiss Chocolate Dipped Strawberries



PACKAGE A

Menu

Evening Food Menu

(Choose one option from below)

Barbecue Pulled Pork Baps

Barbecue Pulled Jackfruit Baps (Ve)

Bowls of Coleslaw, Leaf Salad and Grated Cheese

OR

Chicken Fajitas

Halloumi and Vegetable Fajitas

Sour Cream, Salsa and Grated Cheese

OR

Beef Chilli Loaded Chips

Bean and Vegetable Loaded Chips

Sour Cream, Salsa, Cheese and Guacamole

OR

Homemade Sausage Rolls, Quiches and Cheese Straws

Vegetable Crudites and Hummus



PACKAGE B

Menu

Arrival Canapé Menu

Choose three:

Two of each choice allocated per guest minimum (total six canapés per guest)

Local Sausages in Norwich Mustard and Honey
Sticky Beef Brisket, Mini Yorkshire Pudding, Red Wine Gravy
Basil Pesto Chicken and Sun-blushed Tomato Skewers
Crispy 3 Cheese Croquettes, Chipotle Mayo (V)
Spicy Sweet Potato Pakoras, Smokey Red Pepper Dip (Ve)
Mini Thai Fish Cakes, Sweet Chilli Sauce
Oak Smoked Salmon Blinis, Lemon and Chive Creme Fraiche



Daytime Barbecue Sharing Food Menu

Homemade Steak Burgers, Jumbo Herby Sausages, Cajun Chicken Thighs,
Marinated Vegetable Skewers, Lemon and Dill Salmon Parcels
(Served to the tables on large rosewood boards)

Red Cabbage Coleslaw
Corn on the Cob
Greek Style Salad
New Potato Salad
Rolls, Sauces, Relishes and Cheese

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Double Chocolate Brownie Stack
Raspberry Cream Filled Profiteroles
Mini Lemon Meringue Pies



PACKAGE B

Menu

Evening Food Menu

(Choose one option from below)

Barbecue Pulled Pork Baps

Barbecue Pulled Jackfruit Baps (Ve)

Bowls of Coleslaw, Leaf Salad and Grated Cheese

OR

Chicken Fajitas

Halloumi and Vegetable Fajitas

Sour Cream, Salsa and Grated Cheese

OR

Beef Chilli Loaded Chips

Bean and Vegetable Loaded Chips

Sour Cream, Salsa, Cheese and Guacamole

OR

Homemade Sausage Rolls, Quiches and Cheese Straws

Vegetable Crudites and Hummus



PACKAGE C

Menu

Arrival Canapé Menu

Choose three:

Two of each choice allocated per guest minimum (total six canapés per guest)

Local Sausages in Norwich Mustard and Honey
Sticky Beef Brisket, Mini Yorkshire Pudding, Red Wine Gravy
Basil Pesto Chicken and Sun-blushed Tomato Skewers
Crispy 3 Cheese Croquettes, Chipotle Mayo (V)
Spicy Sweet Potato Pakoras, Smokey Red Pepper Dip (Ve)
Mini Thai Fish Cakes, Sweet Chilli Sauce
Oak Smoked Salmon Blinis, Lemon and Chive Creme Fraiche

Daytime Three Course Sit Down Food Menu

Choose three Starter Course options, three Main Course and three Dessert options
(We require a pre order from your guests for this package)

Starters (choose three)

Farmhouse Pate, Sourdough Toast and Caramelised Onion Chutney
Vine Ripe Tomato and Basil Soup, Crusty Roll and Butter
Ham Hock Terrine, Sourdough Toast, Homemade Piccalilli
Poached Pear, Walnut and Stilton Salad
Roasted Vegetable and Goat's Cheese Tartlet, Green Basil Pesto

Main Course (choose three)

Trio of Butcher's Sausages, Norwich Mustard Mash, Honey Roasted Baby Carrots, Fine Beans and Red Wine Jus
Individual Shepard's Pie served with Honey Roasted Baby Carrots, Fine Beans and Proper Gravy
Slow Cooked Beef Brisket Wellington, Fondant Potato, Honey Roast Baby Carrots and Crispy Kale, Sticky Bourbon Sauce
Pan Fried Chicken Breast, Creamy Smoked Bacon Sauce, Crushed New Potato and Chive Cake
Individual Chicken, Ham and Leek Pie with Creamy Mash and Roasted Vegetables
Herb Crusted Salmon Fillet, Crushed Chive New Potatoes, Buttered Spinach, White Wine Sauce
Butternut Squash and Blue Cheese Parcel, Crushed Chive New Potatoes, Ratatouille Sauce (V)
Wild Mushroom and Goat's Cheese Tart, Sautéed New Potatoes, Roasted Vegetable Ratatouille Sauce, Wild Rocket (V)
Pearl Barley and Beetroot Wellington, Sautéed New Potatoes, Roasted Vegetable Ratatouille Sauce, Wild Rocket (Ve)



PACKAGE C

Menu

Desserts (choose three)

Norfolk Strawberry and Vanilla Cheesecake, Fresh Summer Berries
Individual Lemon Tart, Raspberry Coulis and Creme Fraiche
Triple Chocolate Mocha Brownie with Chocolate Sauce and Double Cream
Mixed Berry Eton Mess, Whipped Cream and Fruit Coulis
Salted Caramel and Dark Chocolate Tort, Vanilla Pod Ice Cream



Evening Food Menu

(Choose one option from below)

Barbecue Pulled Pork Baps
Barbecue Pulled Jackfruit Baps (Ve)
Bowls of Coleslaw, Leaf Salad and Grated Cheese

OR

Chicken Fajitas
Halloumi and Vegetable Fajitas
Sour Cream, Salsa and Grated Cheese

OR

Beef Chilli Loaded Chips
Bean and Vegetable Loaded Chips
Sour Cream, Salsa, Cheese and Guacamole

OR

Homemade Sausage Rolls, Quiches and Cheese Straws
Vegetable Crudites and Hummus



Suppliers & Dates

Third party suppliers

We have a comprehensive list of musicians, DJs, florists and photographers that we can recommend to you with no obligation.

Egg Event Management - A wedding can be a very daunting undertaking, if you are looking for some help then Egg will take the stress away from planning and organising your wedding. Jayne at Egg has over 30 years' experience in hospitality and will be at your side throughout the planning stage, taking all the stress and legwork away from you!

Personalising your venue

Ginger Lily Catering offer bespoke decoration packages that can be tailored to your exact style and budget, including napkin and place card design, table arrangements, balloon displays, garden activities to name a few!

These are no obligation services and we are happy for you to decorate the marquee yourself!

Available dates

As a newly refurbished venue we have excellent availability for 2021 and 2022. Contact us to discuss your ideal wedding date.

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How to find us

From Great Yarmouth follow the A47 and Beccles Road A143 for 7.2 miles. Then turn right at Caldecott Hall's entrance and continue up the drive past Redwings' Visitor Centre on your left-hand side and take the 2nd turning on the right where you will find Caldecott Hall.

From Beccles we are 9.8 miles on the A143. At the Beccles roundabout take the 3rd exit onto the A143 towards Great Yarmouth. Passing through Haddiscoe, St Olaves and Fritton. After 7.4 miles turn left at Caldecott Hall and continue up the drive past Redwings' Visitor Centre on your left hand side, take the 2nd turning on the right into the car park where you will see Caldecott Hall to your left.

Access for wedding and accommodation guests is through the red door at the front of the Hall. Redwings visitors enter through the porch on the left-hand side of the building.



To find out more or arrange a visit go to gingerlilycatering.co.uk, email sam@gingerlilycatering.co.uk or telephone **07784 886667**.

Caldecott Hall

Beccles Road
Fritton
Great Yarmouth
Norfolk
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In partnership with Redwings Horse Sanctuary, Registered Charity Number 1068911