

Wedding Packages 2025/6

OUR WEDDING PACKAGES HAVE BEEN EXPERTLY DESIGNED BY OUR WEDDING COORDINATORS, WHICH TOGETHER, WITH THEIR PROFESSIONAL AND ATTENTIVE SERVICE WILL ENSURE YOU HAVE A PERFECT DAY, PLEASE BE AWARE THAT OUR PACKAGES HAVE A MINIMUM REQUIREMENT OF 50 DAYTIME GUEST FOR FRIDAYS, SATURDAYS AND SUNDAYS THROUGHOUT THE YEAR EXCLUDING DECEMBER.

ALL WEDDING PACKAGES ARE INCLUSIVE OF THE FOLLOWING

- *ROOM HIRE
- *TOASTMASTER SERVICE
- *FOUR-COURSE WEDDING BREAKFAST MENU
- *WHITE TABLE LINEN
- *CAKE STAND AND KNIFE

- *PRINTED SEATING PLAN
- *PERSONALISED MENU CARDS
- *LUXURY OVERNIGHT STAY IN OUR FULCHER SUITE
- *DJ FOR YOUR EVENING ENTERTAINMENT
- *DISCOUNTED ROOM RATES FOR YOUR GUEST
- 10% DISCOUNT ON OUR RATES AT THE TIME OF BOOKING WHICH INCLUDES BREAKFAST

to compile your own menu select two dish for each course from the options below

Package A

2025 £90 per person 2026 £100 per person

Starters

- SOUP OF YOUR CHOICE - ROASTED RED PEPPER & TOMATO, LEEK & POTATO OR VEGETABLE & HERB
- CHICKEN LIVER PARFAIT WITH APPLE & GRAPE CHUTNEY, TOASTED WHOLEMEAL BREAD
- CLASSIC PRAWN COCKTAIL, BUTTERED WHOLEMEAL BREAD
- BREADED BRIE ON A BED OF MIXED LEAF WITH CRANBERRY SAUCE

Main Courses

- ROASTED SIRLOIN OF BEEF
- DUO OF ROASTED PORK BELLY AND PORK LOIN
- ROASTED CHICKEN BREAST WITH SAGE AND ONION STUFFING BALL
- ALL OF THE ABOVE ARE SILVER SERVED AND COME WITH YORKSHIRE PUDDING, ROASTED POTATOES AND CHEFS SELECTION OF SEASONAL VEGETABLES**
- GRILLED SALMON WITH CRUSHED NEW POTATOES, DILL, LEMON & CAPER BUTTER AND SEASONAL VEGETABLES
- BAKED COD WITH MASHED POTATO, WILTED SPINACH AND DILL CREAM WITH SEASONAL VEGETABLES

Desserts

- APPLE CRUMBLE SERVED WITH CUSTARD
- DOUBLE CHOCOLATE BROWNIE, VANILLA ICE CREAM AND WHITE CHOCOLATE SAUCE
- LEMON TART WITH MANGO SORBET
- VANILLA CHEESECAKE, FRUITS OF THE FOREST COMPOTE AND RASPBERRY SORBET

To Finish

FRESHLY BREWED TEA, COFFEE & PETIT FOURS

Package B

2025 £100 per person 2026 £110 per person

Starters

- CRAYFISH & PRAWN SALAD WITH PICKLED CUCUMBER, SLOW ROASTED CHERRY TOMATOES, BABY GEM, TOMATO CREME FRAICHE, GRANARY BREAD
- SMOKED CHICKEN & BACON CAESAR SALAD
- BUTTON MUSHROOMS WITH A CREAMY SILTON SAUCE ON TOASTED BRIOCHE BREAD
- GOATS CHEESE AND ONION CONFIT TART ON A BED OF DRESSED SALAD

Main Courses

- BACON WRAPPED MAIZE FED CHICKEN BREAST FILLED WITH SAGE & ONION STUFFING, SERVED WITH FONDANT POTATO, SEASONAL VEGETABLES & MADEIRA SAUCE
- PAN FRIED MEDALLIONS OF BEEF FILLET (SERVED PINK) WITH ROCK SALT ROAST POTATOES, SEASONAL VEGETABLES WITH A MUSHROOM AND TARRAGON SAUCE
- GRILLED SEA BASS FILLET WITH SAUTÉED POTATOES, CREAMY LEEKS, CHANTENAY CARROTS, WATERCRESS & TOMATO HERB OIL
- BAKED SMOKED HADDOCK WITH A CHEESE AND PRAWN SAUCE, SERVED WITH DUTCH POTATOES AND SEASONAL VEGETABLES

Desserts

- ROCKY ROAD CHEESECAKE WITH POURING CREAM
- STRAWBERRY PANNA COTTA WITH HOMEMADE SHORTBREAD AND CHAMPAGNE SORBET
- VANILLA CREAM FILLED PROFITEROLES, CHOCOLATE SAUCE AND HONEYCOMB ICE CREAM
- WARM TREACLE TART AND CUSTARD

To Finish

FRESHLY BREWED TEA, COFFEE & PETIT FOURS

we cater for all dietary requirements and can offer a choice for both packages so please speak to our wedding coordinator

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