

WEDDINGS



at Fynn Valley

2024



Fynn Valley

TERRACE



FYNN
VALLEY

LUXURY
SELF CATERING
SUFFOLK • ENGLAND



Thank you for your interest in Fynn Valley. The oak-beamed Terrace opened in Autumn 2018 and has panoramic windows overlooking the golf course and surrounding countryside, complemented by extensive outside terrace and bi-fold doors to bring the outside inside.

The setting for a wedding to remember....

Every wedding day is individual and no one package suits all. We work with you to build your perfect day to suit your own tastes and requirements. Please use these details as a guide, our expert wedding planners can help you every step of the way to ensure your day is seamless perfection in our fabulous new facility.

Use our space to create your own design. The neutral decor of the stunning interior is the perfect backdrop to enhance the colour scheme of your day.

All our hire charges are fully inclusive of event planner, room hire (including Café area in the evening), use of the garden and terrace overlooking the golf course, event staff, round tables and banqueting chairs, cake stand & knife, linen, tunnel of light and background PA system.

We can assist with entertainment, decoration, flowers and photographers - just ask.

Licensed for civil ceremonies, with outside ceremonies an option.

Book in for a no-obligation show-round today!





The Acorn Room

For indoor or outdoor civil ceremonies for up to 80 guests

The Oak Room

Seats up to 80 guests for a wedding breakfast, 120 guests for a civil ceremony

Acorn & Oak Combined - The Terrace

Seated up to 130
Standing up to 170

The Marquee

Advisable to book for your post-ceremony drinks, set with tables, chairs and heaters if required

The Café

Transforms to a huge dance space and bar area for your evening entertainment for up to 300 guests

ROOM HIRE

	Saturday (with Café from 18:00)	Friday (with Café from 18:00)	Sunday-Thursdays (with Café from 18:00)
January - March	£2585	£2145	£1870
April - May	£3465	£2915	£2365
June - September	£4070	£3685	£2530
October - November	£3245	£2585	£2145

Bank Holidays & December—POA

Civil Ceremony—£600

Marquee

Shell only	£400
Staffed with Outside Bar	£650

Terrace, Oak & Acorn room hire includes the following:

Exclusive use - Expert wedding planners - All event staff - Private bar - Café Terrace from 6pm
Audio visual with stereo surround sound - LED colour change lighting - Tunnel of light area
White linen, crockery & cutlery - Overnight secure parking - Private patio & lawn

SAMPLE WEDDING BREAKFAST MENU

Starters

- Roast vine tomato and red pepper soup, (sulphur dioxide, milk) (V)
Confit fennel & chive arancini, tomato salsa, rocket & parmesan salad (celery, gluten, eggs, lupin, milk, sulphur dioxide) (V)
Wild mushroom & tarragon fricassee, toasted sour dough, (gluten, lupin, milk, sulphur dioxide) (V)
Black pudding scotch egg, apple puree, bacon crisp (gluten, eggs, milk)
Smoked duck, baked beetroot, pickled carrot, candied walnuts (nuts, sulphur dioxide, milk, eggs, mustard)
Ham hock terrine, red onion jam, crostini (gluten, nuts, sulphur dioxide)
Salt cod croquette, cucumber & dill salad (gluten, eggs, milk, fish)
Prawn & crayfish cocktail, Marie Rose sauce, crostini (crustaceans, milk, sulphur dioxide, gluten) (VE)
Thai fishcake, soy glazed noodles, pickled red cabbage (gluten, crustaceans, eggs, fish, sesame seeds, soya, sulphur dioxide)

Mains

- Roasted butternut squash, gnocchi, wild mushrooms, toasted pumpkin seeds (gluten, eggs, sulphur dioxide, milk) (V)
Roasted aubergine, spiced chickpeas, flatbread (gluten, mustard, sulphur dioxide) (VE)
Dingley dell pork belly, smoked creamed potato, cider jus (celery, milk, mustard, sulphur dioxide)
Duo of chicken; roasted chicken breast, sage & onion stuffed leg, fondant potato, thyme jus (celery, gluten, lupin, milk, mustard, sulphur dioxide)
Braised feather blade of beef, pomme anna potato, red wine jus (celery, milk, mustard, sulphur dioxide)
Roasted salmon supreme, Israeli couscous, orange & fennel salad, hollandaise sauce (gluten, eggs, fish, milk, sulphur dioxide)
Pan fried sea bass, fondant potato, white wine & dill velouté (fish, milk, sulphur dioxide)
Roast beef or chicken with all the trimmings (celery, gluten, sulphur dioxide, milk, mustard)

All served with bowls of seasonal vegetables

Desserts

- Treacle tart, vanilla ice cream & toffee sauce (gluten, eggs, nuts)
Glazed lemon tart, raspberry sorbet, freeze dried raspberries (gluten, eggs, milk)
Chocolate tart, caramel ice cream, bashed hazelnut (gluten, eggs, milk, nuts)
Salted caramel panna cotta, vanilla ice cream, honeycomb (milk)
Madagascan vanilla pancetta, summer berries compote, shortbread crumb (milk, eggs, gluten)
Black Forest cheesecake, pistachio crumb, chocolate ice cream (gluten, eggs, nuts)
Chocolate brownie, caramelised white chocolate, vanilla ice cream (gluten, milk, eggs)

£46.95 per person

Tea and Coffee included

Children under 12 from £18.00

Please choose either a set menu or up to two dishes for each course
All our food is prepared on site from fresh ingredients by our team of chefs
Minimum numbers June - September: 60 day guests



Fynn Valley Terrace

EVENING BARBECUE MENU

OPTION A

Beef Burger

Butcher's Sausage

Chef's choice salads

With bread rolls and sauces

Choose either new potatoes, wedges or potato salad

£27.50 per person

OPTION B

Option A plus a combination of chicken drumsticks & Korean spiced seabass

£31.90

OPTION C

Option A plus a combination of Asian salmon & barbecues sirloin steaks

£36.30

Formal Three Course Barbecue

Available as the Wedding Breakfast

Option B barbecue, plus a starter and dessert from the Wedding Breakfast Menu

£46.95

Barbecue available May - September, minimum 60 guests

Dietary requirement? No problem, just ask



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EVENING BUFFET OPTIONS

Finger Buffet

£24.50 per person

All items made to order from fresh ingredients in-house. Please select 6 options:

- Selection of white & granary sandwiches
- Barbecue chicken wings
- Roasted beetroot hummus & crudites
- Sausage rolls
- Whole egg Scotch eggs
- Assorted mini quiche
- Arancini – mushroom bocconcini
- Seasoned potato wedges
- Prawn & red pepper boats topped with marie rose sauce
- Mini scones – clotted cream and jam
- Mini chocolate brownie
- Victoria sponge

Mezze Boards (each serves 10)

- **Cheese Board £132**

A selection of five cheeses, chutney, celery, grapes and home-made fruit bread

- **Seafood £143**

Smoked salmon, sweet chilli prawns, potted shrimp, salt cod, arancini, crispy mussels with seaweed tartare sauce, salsa verde, home-made bread

- **Farmhouse £132**

Smoked and cured meats, sausage rolls, scotch eggs, ham hock terrine, balsamic onions, cornichons, chutneys and fresh bread

Something Light:

Fish n Chips in a cone £9.50

Chips in a cone £4

Bacon Baps £6.50

Sausage bap £7

All prices & dishes are subject to change.

80% of guests must be catered for.

Not available as a main meal for whole day events.



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AFTERNOON TEA

Full Afternoon Tea: £36.95 per person
Prosecco Afternoon Tea available

Products the locally sourced and prepared by our chefs

Finger sandwiches

- Classic cream cheese and cucumber
- Egg mayonnaise and chive
- Smoked salmon and cream cheese
- Suffolk ham and farmhouse chutney

Home-made Sausage rolls and Scotch egg

Home-made fruit scones, Tiptree jams, clotted cream

Cake Selection - Lemon drizzle, Carrot & ginger and Victoria sponge

Tea Pigs Tea or Paddy & Scott's Coffee



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EVENING PIZZA

All home-made stone-baked pizza from our wood-fired outdoor oven

Classic Margherita

Four Cheese

Pepperoni

Meat Feast

£26.60 per person for the following:

60-80 guests = Two hours' unlimited pizza service

80-110 guests = Three hours' unlimited pizza service

110-300 guests = Four hours' unlimited pizza service

Not available as a main meal for whole day events

Pizza available April-September only

80% of Evening Guests to be catered for



Fynn Valley Terrace

CANAPÉ SELECTION

A fabulous addition whilst your guests enjoy an arrival or post ceremony drink...

Hot

Crispy pork belly, apple ketchup (sd,g)

Chorizo & mozzarella arancini (g,e,m)

Tomato & basil basil arancini (g,e,m)

Smoked chicken & truffle tart (g,m,e)

Mini falafel and hummus (ve)

Cold

Watermelon, feta, mint (v) (m)

Bruschetta of tomato, basil and shallot (ve) (g)

Mackerel parfait, crostini and chive (f)

Plum tomato & bocconcini skewer (v) (m)

Smoked salmon boudin, cream cheese, dill flat bread (f,g,e,m)

£8.75 per person

Please select four options

Available as starter option for the Wedding Breakfast

Minimum numbers and spend apply. Selection subject to change.



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DRINKS PACKAGES

Arrival Pimm's or bottled beer 50/50 split
One glass of wine with the wedding breakfast
Toast fizz

£26.90 per person

Arrival Prosecco
Half bottle of wine per guest with the wedding breakfast
Toast Prosecco

£31.90 per person

Arrival Champagne
Half bottle of wine per guest with the wedding breakfast
Toast Champagne

£42.90 per person

Build you own drinks package - ask for details



Fynn Valley Terrace

MAKE YOUR DAY EXTRA SPECIAL

Optional extras to enhance your day...

Late Night Cheese Boards

Why not satisfy the late night nibblers with cheese boards at 10pm?

Stay at Fynn Valley Holidays

Combine your wedding with a luxury stay in one of our 5 star gold accredited on site lodges, each with its own sauna and hot tub. See www.fynnvalleyholidays.co.uk

Bespoke Cocktail Menu

Add the option of cocktails to our extensive bar menu.

Why not designate our outside bar as a cocktail bar?

Outside Bar

With cocktails if required!

Decorations & Sweet Table

Please enquire for details of our trusted local suppliers

Marquee

Ceiling String Fairy Lights (included)

Giant Indoor/Outdoor Light Up White Letters:

"LOVE" £150

"MR & MRS" £200

White Wedding Buggy: £50

Outdoor Wedding Ceremonies

Enquire for more details



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WEDDINGS AT FYNN VALLEY





Fynn Valley Terrace
THE PERFECT SETTING

HOW TO FIND US

HEMINGSTONE
BARHAM
HENLEY
WITNESHAM
SWILLAND
CLAYDON
AKENHAM
BRAMFORD
WESTERFIELD
CULPHO
PLAYFORD
RUSHMERE ST ANDREWS
KESGRAVE
IPSWICH
WASHBROOK
BELSTEAD
WHERSTEAD
ORWELL BRIDGE

Fynn Valley
CAFÉ TERRACE
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Prices & menus are subject to change & include VAT at the current rate.