



knightshill.co.uk/weddings



Beautifully converted historic farmhouse & barns



At one of West Norfolk's highest points with panoramic views of the countryside, this beautifully converted country farmhouse and barns is the perfect venue for your wedding day.

With 79 delightful bedrooms, a leisure club and Imagine Spa, formal gardens and grassland stretching to 11 acres; this hotel offers everything to make your day truly spectacular.

Civil ceremonies

Have you thought about having everything under one roof from start to finish? With a choice of rooms licensed for civil ceremonies, we have the perfect space for you to say your vows.

- ♥ Small Barn seats up to 88
- ♡ Garden Brasserie holds up to 38
- ☼ Admirals Room is perfect for intimate occasions with 14 guests

Civil ceremony room hire is £600

A private meeting room for the use of the registrar is included in the room hire for a civil ceremony, when booked in conjunction with a full reception.

Please ensure that a Registrar will be available to conduct the ceremony and register your marriage before making final arrangements for your booking. To book a ceremony with the Norfolk registration service, please complete the form at: norfolk.gov.uk/ceremonyenquiryform







Church weddings

Having a church ceremony? Then Knights Hill Hotel is perfectly located just four miles to the north east of King's Lynn.

You can head straight through to our beautiful walled gardens, greet your guests with an arrival drink in hand and have time to find the perfect spots to add to the day's photograph album!









Our packages



Our complete wedding packages are created to include everything you need to make your day truly special, no matter the time of year or day of the week you choose.

Our priority is your enjoyment and the smooth running of your big day, and we pride ourselves in delivering your dream wedding in a professional manner. That's why we take care of all the hard work by choosing the most popular and core traditional elements in creating our comprehensive wedding packages. So the trickiest decision you'll have is deciding who's on your quest list!

BOOK A VISIT







The Knights package

Our classic package which includes everything you could need for an amazing day

VENUE

- Room hire on the day for your wedding breakfast and evening reception
- Use of the hotel's walled garden and fountain courtyard for photographs
- Use of our music system to play your own music in civil ceremonies and your wedding breakfast*. A microphone for speeches can also be included



CATERING & BAR SERVICE

- All bar and serving staff, cutlery, crockery and glassware
- An arrival drink of Pimms and lemonade, bottle of beer or sparkling elderflower presse
- Three course wedding breakfast with tea or coffee and mints
- Two glasses of red or white wine poured with your meal and cordial for children
- ♥ Jugs of iced water for tables
- For your toast, a glass of Prosecco per guest
- ♥ Evening buffet

DECOR

- White napkins and table linen
- Centre table mirrors and tea lights with glass holders
- Table numbers and stands
- Square or round cake stand and knife
- Use of our fairy lights

FURNITURE

- ▼ Top table, round tables and chairs
- An easel and frame to display your table plan
- O A display table for gifts

GUEST SERVICES

- Meet with our professional events team
- ♥ Informal host to guide you through your special day

HOTEL FACILITIES

- For your wedding night, a complimentary garden master bedroom with full English breakfast
- Preferential accommodation rates for friends and family
- Until residents can enjoy complimentary use of the leisure club



APRIL TO OCTOBER

Saturday £10,500

70 guests (including married couple) and additional 30 evening guests

Sunday to Friday £7,500

50 guests (including married couple) and additional 30 evening quests

NOVEMBER TO MARCH

Saturday £7,500

50 guests (including married couple) and additional 30 evening guests

Sunday to Friday £5,750

50 guests (including married couple) and additional 30 evening guests

ADDITIONAL GUESTS

Extra guest for the whole day £95 each
Extra guest for evening reception £20 each
Children are charged at £20 each

Prices are guaranteed for functions held between 2nd January - 30th November 2026. All prices are based on adult guests. Children will be charged extra, or charged as adults if included as part of minimum numbers. Fixed price only - no reduction for lower numbers. All guests must be catered for.

^{*} Please ask for device compatibility.



The Royal package

Our Royal package includes everything from the Knights package, plus the following fantastic upgrades.

- ♥ Wedding breakfast tasting in our Garden Brasserie
- Prosecco instead of Pimms for your arrival drinks
- Three item savoury canapés served with your arrival drinks
- A choice of two options per course for your wedding breakfast
- Upgrade from Prosecco to Champagne for your toast drink
- Petit fours served with your tea or coffee
- Treat your guests to additional items on your evening buffet
- Upgrade from our master garden bedroom to the state room or four poster

APRIL TO OCTOBER

Saturday £11,500

70 guests (including married couple) and additional 30 evening guests

Sunday to Friday £8,500

50 guests (including married couple) and additional 30 evening guests

NOVEMBER TO MARCH

Saturday £8,500

50 guests (including married couple) and additional 30 evening guests

Sunday to Friday £6,250

50 guests (including married couple) and additional 30 evening guests

ADDITIONAL GUESTS

Extra guest for the whole day £105 each

Extra guest for evening reception only **£20 each**

Children are charged at **£20 each**

Speak to our team for additional item list

Prices are guaranteed for functions held between 2nd Jan - 30th Nov 2026, All prices are based on adult guests.

Children will be charged as extra, or charged as adults if included as part of

Fixed price only - no reduction for lower numbers. All guests must be catered for.

The Bishops Tea package

This package includes everything listed on the knights package and gives you the option to switch our standard wedding breakfast for either of these afternoon tea platters

OPTION 1

- Selection of finger sandwiches
- C Assorted quiche
- Selection of cakes
- Scones with jam and cream

OPTION 2

- Selection of breads with Balsamic vinegar & oil, served with hummus and cured meats
- Mixed salad, red onion, tomato & basil salad and potato salad
- ♥ Olives & sundried tomatoes
- ♥ Pork pies
- ♥ Hot sausage & bacon rolls with sweet onion marmalade

APRIL TO OCTOBER

Saturday £8,000

70 guests (including married couple) and additional 30 evening guests

Sunday to Friday £5,750

50 guests (including married couple) and additional 30 evening guests

NOVEMBER TO MARCH

Saturday £5,750

50 guests (including married couple) and additional 30 evening guests

Sunday to Friday £5,750

50 guests (including married couple) and additional 30 evening guests

ADDITIONAL GUESTS

Extra guest for the whole day £70 each

Extra guest for evening reception only £20 each

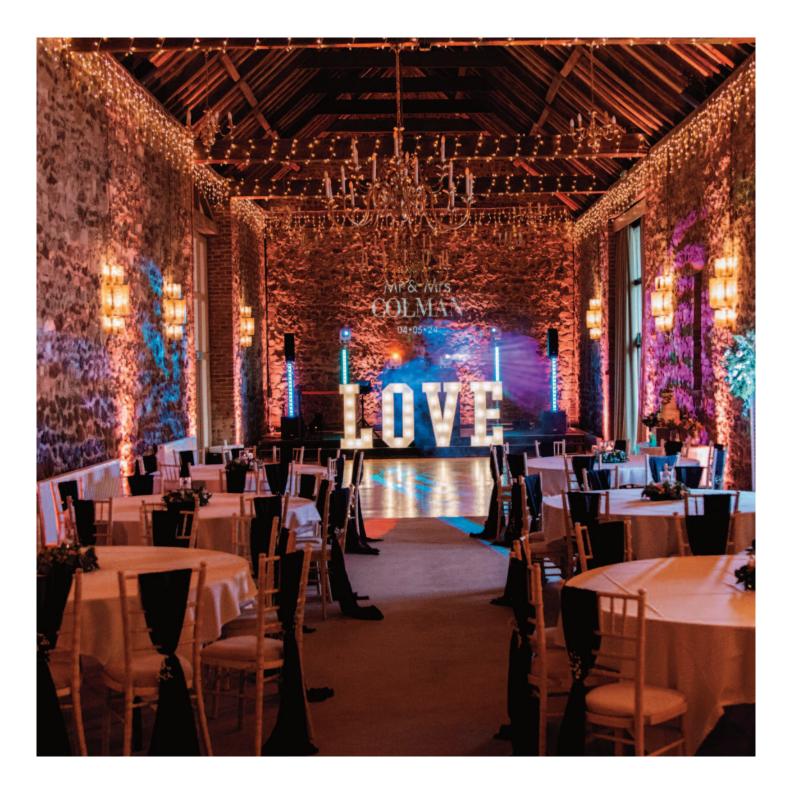
Children are charged at £20 each

Prices are guaranteed for functions held between 2nd Jan - 30th Nov 2026

All prices are based on adult guests. Children will be charged as extra, or charged as adults if included as part of minimum numbers.

Fixed price only - no reduction for lower numbers. All guests must be catered for.





The After party package

This package is perfect for those couples who have tied the knot, but still wish to celebrate with loved ones and friends when you return or wish for a more intimate ceremony followed by an after party.

GUEST SERVICES

Meet with our professional events team

VENUE

V Knights Barn room hire

CATERING & BAR SERVICE

- C All bar and serving staff
- ☼ An arrival drink of Pimms and lemonade, bottled beer or elderflower presse
- Evening buffet

FURNITURE

- Cound tables and chairs
- O A display table for your gifts

DECOR

- White napkins and table linen
- Centre table mirrors and teal lights with glass holders
- Square or round cake stand and knife
- Use of our fairy lights

HOTEL FACILITIES

- ♥ For your wedding night, a complimentary garden master bedroom with full English breakfast
- Preferential accommodation rates for friends and family
- Hotel residents enjoy complimentary use of the leisure club

ALL YEAR ROUND

£5,000

100 guests (including married couple)

ADDITIONAL GUESTS

Extra guest charged at £28 each

Dates are subject to availability, Saturdays can be restricted based on numbers.

Fixed price only - no reduction for lower numbers. All guests must be catered for.

Our Wedding Breakfasts

Our wedding packages allow you to choose one starter, one main and one dessert to be enjoyed by all of your guests on your special day. All served with fresh bread rolls, a selection of seasonal vegetables and potatoes. If you would like to offer your guests a choice of two options per course, a charge of £4.00 per person applies to all of your guests, is limited to two choices and must be preordered in advance. We cater for dietary requirements separately at no extra charge.







TO START

- Norfolk ham hock terrine with piccalilli and crusty bread
- Chicken liver parfait
 with red onion marmalade
 and toasted brioche
- ☼ King prawn and crayfish cocktail with a smoked paprika and lime Marie Rose sauce
- Smoked salmon and salmon roulade with celeriac, apple remoulade fine herb salad
- ▼ Tomato and mozzarella bruschetta with pesto (V)
- Maple glazed pork belly bites, with sweet chilli sauce and spring onion dressing
- Sundried tomato, olive beetroot and red onion salad with balsamic glaze (V, VE)
- Choice of soup: roasted vegetable, wild mushroom, roasted tomato and basil or roasted squash and sweet potato

FOR THE MAIN

- Norfolk roast chicken with thyme and onion stuffing, mini sausage bacon roll and rich pan gravy
- Breast of chicken with shallot, wild mushroom and garden herb cream
- Roast turkey with sage and onion stuffing, mini sausage bacon roll and rich pan gravy
- ♥ Roast topside of beef with Yorkshire pudding and a rich bordelaise sauce

- ♥ Roast sirloin of beef with Yorkshire pudding and a rich bordelaise sauce*
- ▼ Roast loin of pork

 with brioche apple and sage stuffing and cider pan gravy

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- ♥ Roast leg of lamb with rosemary and redcurrant jus*
- ♥ Baked salmon with herb crust with wilted spinach and a saffron beurre blanc
- Steamed seabass fillet with a cherry tomato, olive herb salsa*

- *£2.50 per person supplement
- Pea, leak and courgette risotto cakes with a spiced tomato sauce and dressed rocket salad (V)
- ♥ Baked stuffed pepper with a roasted vegetable cous cous and cherry tomato dressed salad (VE)
- Coats cheese, red onion and chive tart with dressed herb salad and buttered new potatoes (V)
- Roasted vegetable moussaka with new potatoes and a dressed salad (VE)

*£2.50 per person supplement

TO FINISH

- Trio of mini desserts
- Warm chocolate brownie with caramel sauce and vanilla ice cream
- Raspberry and white chocolate cheesecake, with fruit gel and fresh cream
- Sticky toffee pudding with butterscotch sauce and vanilla ice cream
- ♥ Rich dark chocolate delice with salted caramel icecream, chocolate crumb and caramel sauce
- ♥ Glazed lemon tart with raspberry gel and fresh cream
- English and continental cheeses with biscuits and celery
- Tea, coffee and mints
- ▽ Tea, coffee and petit fours*

FOR YOUR SMALLER GUESTS

Our wedding package allows you to choose one main course option for all children to enjoy on your special day.

They equate to a half portion of the adult main course option, served with a selection of seasonal vegetables and potatoes.

Alternatively, you may choose one of the following main dishes:

Penne pasta with a creamy cheese sauce and garlic bread

- Sausages with creamed potato purée, peas and gravy
- Crispy fish goujons with chunky chips and peas
- Chicken goujons with chunky chips and beans

All served with sticks and dips to start, and a choice of vanilla ice cream or chocolate chip brownie with caramel sauce for dessert. Children eating from the children's menu are charged at £20 per child.



Evening Reception Buffet

Our wedding packages include an evening buffet to be enjoyed by all of your guests on your special day.

FINGER BUFFET

- Assorted sandwiches
- Chicken skewers & dips
- Mini sausages & BBQ sauce
- Tempura Battered Prawns
- Pork pies
- Tomato, red onion & cucumber salad
- ♥ Breaded mozzarella sticks
- Potato wedges

HOG ROAST BUFFET

- >> Hot carved leg of pork
- ♥ Floured baps
- Apple sauce
- ♡ Stuffing
- Potato wedges
- Mini sausage & bacon rolls
- Mixed salad
- Coleslaw

FISH AND CHIPS

- Crispy fish goujons
- ♥ Floured baps
- Tartare sauce
- Chunky chips
- Mixed salad
- Coleslaw

BBQ BUFFET

- ♥ BBQ pulled pork
- Sausages
- ♥ Floured baps
- Sweet potato fries
- Mixed salad
- C Asian slaw

PIZZA

- Selection of pizza's including margherita, spicy pepperoni, BBQ chicken and wild mushroom
- ♥ Garlic dough balls
- Skinny fries
- Mixed salad
- Coleslaw

SOMETHING SWEET?

Add dessert for an extra **£3.50 per item per person**

- ♥ Ringed donuts
- Chocolate covered strawberries
- Selection of cakes
- Mini lemon and chocolate tarts
- Chocolate chip

There is no child alternative for the evening buffet.

Add a little something extra...

Make your wedding experience extra special with our selection of additional extras

PRIOR TO DAY

Wedding breakfast menu tasting. Pick one starter, main and dessert each to be tried and enjoyed in our Garden Brasserie. £75 for two

ON ARRIVAL

- Champagne on arrival
 Upgrade from Prosecco
 to Champagne for your
 arrival drink. £5 per person
- Add arrival canapés
 Pair your arrival drinks
 with canapés for your
 guests to enjoy. Mix and
 match any four items.

 £7 per person

WEDDING BREAKFAST

- Champagne for toasts
 Upgrade from Prosecco to
 Champagne for your toast
 drink. £5 per person
- Add a fourth course Why not end your wedding breakfast with a platter per table of English and continental cheeses with biscuits and celery?
 £5 per person

EVENING RECEPTION











ARRIVAL CANAPÉS

Savoury selection:

- V Hot sausage and bacon rolls with a sweet onion marmalade
- Maple glazed pork belly bites
- Smooth chicken liver parfait and caramelised red onion jam
- Cajun spiced chicken skewers with sour cream
- Tham hock and piccalilli bruschetta
- Smoked salmon, cucumber, cream cheese, lemon and dill
- ♥ Goats cheese lollipops with crushed toasted nuts
- V Honey glazed halloumi, sesame and sundried tomato skewers
- Cucumber and hummus

Sweet selection:

- Mini macaroons
- Mini assorted chocolate truffles
- Mini lemon tarts
- Mini chocolate caramel tarts
- Mini Victoria sponges

Accommodation



Upon booking your wedding with us, a selection of bedrooms are reserved for you and your guests.

Your guests can contact our team directly to book. Any bedrooms from the selection not booked will be released back to the public 6 weeks before your wedding day. This is hassle free for yourselves and with no obligations!

STAY THE NIGHT BEFORE

Why not reserve your bedroom for the night before your wedding and get ready for your special day with us?

- ♥ Garden master bedroom including breakfast. £160
- State or four poster bedroom including breakfast. £190

UPGRADE YOUR WEDDING NIGHT ROOM

Upgrade your garden master bedroom to the state, or four poster bedroom for your wedding night. £150

WEDDING NIGHT LUXURIES

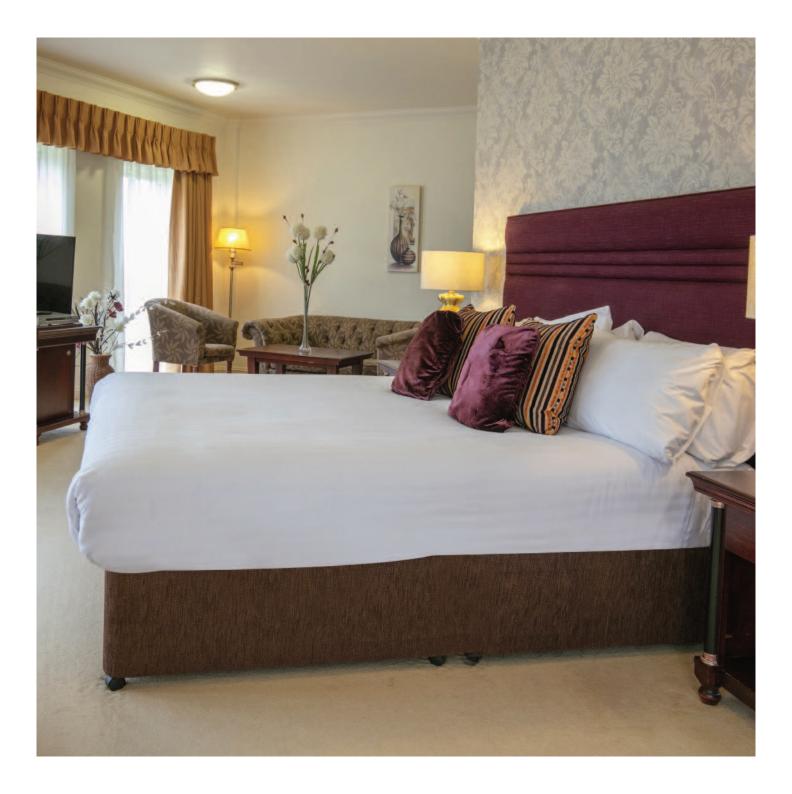
Why not have some treats in your bedroom upon arrival?

- Prosecco and chocolates. **£45**
- Champagne, flowers and chocolates. £100





All bedrooms are subject to availability at the time of booking.



Create your bespoke wedding

If you are looking for something outside of our packages, please speak to one of our wedding co-ordinators for individually priced options or a personal quotation for your special day creation.

We would be happy to quote for different packages such as a sit down meal, buffet, canapés or a mixture of all three options.

Dates are subject to availability. Saturday's can be restricted based on numbers. We regret no outside catering is permitted.





CONTACT OUR TEAM





We would like to thank the following photographers for supplying images for our brochure: Ben Chapman, Lous Lens, Ewan Paton Photography, Rob Swann Photography, Karla Davis Photography, October James Photography and R Journey Photography.

Terms & conditions

CONTRACT

Clients are reminded that the signature of the function contract creates a contract between them and Abacus Hotels I td.

PROVISIONAL BOOKING

A booking will be held as an enquiry only for 10 working days from the time of the enquiry.

CONFIRMATION

A booking will be confirmed only upon receipt of the required non-refundable deposit and the signed function contract. Amendments and variations to the details shown on the signed contract will only be recognised if confirmed in writing.

NUMBERS

The numbers booked as expected to attend is shown on the contract and will be used as the minimum when calculating the final account. Any variation in final numbers must be agreed and confirmed in writing no less than two weeks prior to the event, when the final balance is paid.

PRICING POLICY

We reserve the right to amend the auoted prices without notice.

VAT

Quoted prices, where applicable, include VAT at the prevailing rate. Prices will be adjusted in the event of any change in the VAT rate between the time of booking and the date of the event.

DEPOSIT REQUIREMENT

The deposit shown on the contract is non-refundable.

PAYMENT TERMS

A pre payment of 50% of the estimated bill will be due 12 weeks prior to the event, with the balance of the estimated bill being due two weeks prior to the event. Any additional charges incurred are due for payment on departure.

INSURANCE

The hotel's insurance does not cover client equipment and effects. We

recommend that clients ensure their own insurance cover extends to the event. For larger social gatherings, we recommend that clients take out cancellation cover.

CANCELLATION BY CLIENT

In the event of cancellation, the hotel reserves the right to charge as follows: 13 to 20 weeks' notice: 25% of the estimated value of the booking.

5 to 12 weeks' notice: 50% of the estimated value of the booking.

4 weeks' or less notice: 100% of the estimated value of the booking.

The full cost of any equipment or service arranged by the hotel on the client's behalf

In the event that the hotel is able to replace lost business the cancellation charge will, at the hotel's discretion, be adjusted.

CANCELLATION BY HOTEL

The hotel will not be liable if, for reasons beyond its control, it has to cancel the event.

HOTEL LIABILITY

The hotel is not liable for the effects or equipment of hotel clients or their guests.

CLIENT LIABILITY

Clients will be held responsible for any damage and/or consequential loss caused by the actions or behaviour of their guests attending their event.

SIGNAGE ON SITE

No client signage may be displayed within the hotel or its environs without the permission of the hotel management. Such permission is not unreasonably withheld. Signage in local area: The client will not place or cause to be placed any external signage within the locale of the hotel without the permission of the relevant authorities.

SUB LETTING OF SPACE

The client will not sublet space to a third party without prior written permission of the hotel. Such permission is not unreasonably withheld.

CHARGING FOR ENTRY

The client will not charge for entry without prior permission. Such permission is not unreasonably withheld

LICENCE REQIREMENTS

The hotel can only guarantee the service of alcohol during permitted hours

CLIENT EQUIPMENT

The use of any electrical equipment or any other such equipment that may pose a health and safety risk must be approved by the hotel management prior to use. Such approval is not unreasonably withheld..

GUEST PROVIDED FOOD AND DRINK

No food or beverage will be brought into the hotel by clients for consumption in the hotel without the express permission of the hotel management.

HEALTH AND SAFETY

Clients are wholly responsible for ensuring that they and their guests comply fully with all current statutory health and safety regulations.

NOISE

The hotel management shall be the sole and final arbiter as to the accepted level of noise created by a function and reserve the right to terminate any function that fails to moderate the sound levels if requested.





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