

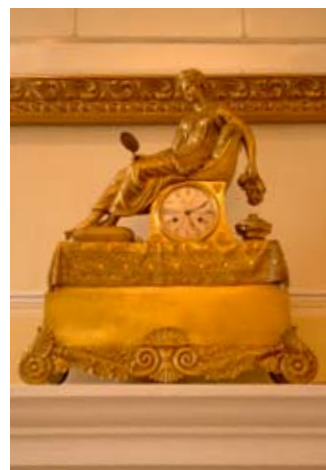


Private Dining at The Assembly House

Norwich city centre's most prestigious venue now has food and service to match!

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THE ASSEMBLY HOUSE

SPECTACULAR ROOMS from which to choose

Whatever the occasion or size of your party, we have a stunning room for you.

THE MUSIC ROOM

With its stunning chandeliers, minstrels' gallery and resident Steinway grand piano, The Music Room is the most regal room in the House. Benefitting from an abundance of natural light, this majestic suite provides a wonderful space for all sorts of corporate and social events thanks to its licensed bar, balconies, stage and dance floor.

Ideal for a banquet or dinner dance for up to 80 guests (minimum 40).

THE NOVERRE BALLROOM & SECLUDED GARDEN

This beautiful ballroom makes a wonderful backdrop for larger occasions thanks to its high ceilings, crystal chandeliers and polished wooden floor. This fabulous space is decorated with paintings of the Noverre family from whom the room takes its name, and is where the people of Norwich first learned classical dance. One of the largest function rooms in the city, the Noverre Ballroom is suitable for dinner dances, parties, meetings and conferences and benefits from its own entrance, staging and a private bar. It also has a pretty, enclosed garden which can be reached through French doors.

Suitable for a banquet or dinner dance for up to 150 guests (minimum 80).

HOBART ROOM

Named after the Hobart family who owned the House in the early 17th century and who built Blickling Hall in North Norfolk, The Hobart Room is an attractive function room located just off the Grand Hall. Perfectly proportioned for more intimate celebrations, its wonderful architecture includes a feature fireplace, period panelling and huge sash windows overlooking the courtyard and fountain. The Hobart Room is ideal for private dining and business meetings.

Ideal for dinners and business meetings for up to 40 guests (minimum 10).

SIR EDMUND BACON ROOM

Thanks to its large windows, the Sir Edmund Bacon room benefits from plenty of natural light, making it an ideal space for lunches, meetings, business briefings and all sorts of other events. Located on the first floor, this attractive function suite also has pleasant views of both the courtyard and the Noverre Garden and is also ideal as a break-out room or green room.

Suitable for dinners for up to 30 guests (minimum 10).

PIERCE, SEXTON & KENT

Located on the first floor, the Pierce, Sexton and Kent Suites are a collection of three interconnecting rooms overlooking the main courtyard. Linked by connecting doors, they offer great flexibility for both corporate and social functions, and benefit from their situation in one of the most peaceful parts of the House. Disabled access to these rooms is available via a lift from the ground floor.

The Pierce and Kent Suites will each cater for private dinners for up to 40 guests (minimum 10), while The Sexton Suite is suitable for up to 20 guests (minimum 10).



THE SETTING

One of the Most Prestigious Buildings In Norwich, Grade 1 Listed, Scheduled Ancient Monument

Wonderful Architectural Features

High ceilings, chandeliers, mouldings and cornices, balconies and spectacular fireplaces.

Secluded Garden, Fountain & Grand Hall

Providing wonderful photographic opportunities.

Great Location in the Heart of the City

Great Selection of Room Size and Style

On-Site Florist

Resident Specialist in Patisserie, Chocolates & Cake-Making

Great Mix of Menus

From traditional to very different. We're flexible – it's your day, just ask!

Car Parking

The Assembly House has its own car park at the rear of the building with space for 40 cars.

Independent

It's unusual to find a venue in the city centre, with such extensive facilities, that is not part of a large corporate company. We have an excellent pedigree in hospitality, with Richard Hughes also owning the highly-acclaimed Lavender House Restaurant & Cookery School in Brundall and Iain Wilson behind Byfords Café, Deli and Posh B&B and The King's Head pub in Holt. In 2006 Richard and Iain formed a partnership to purchase The Pigs pub in Edgefield and this partnership has gone from strength to strength with The Assembly House becoming their second joint venture in June 2009.

WHAT WE CAN OFFER

Breakfast Meetings

With a 7am opening, you can get your working day off to a flying start. We offer free WiFi access, and all sorts of breakfast dishes, from bacon rolls and freshly-baked Continental-style pastries to the best full English in the county.

Meanwhile, newlyweds might like to invite the immediate family for a good bye breakfast before they set off on their way.

Dinner Dances & Proms

We offer a selection of grand rooms, seating up to 150 diners. There's also a live music licence, ideal for family celebrations, business dinners, presentations and award evenings. Meanwhile, there couldn't be a grander place to hold a Prom party. Thanks to a red carpet entrance, and a series of beautiful rooms with stunning chandeliers, you'll have the best photo opportunities in Norfolk!

Private Dining

Choose from one of the elegant rooms overlooking the fountain for a superb, intimate venue. We offer a private butler service and a bespoke wine list, coupled with some of the best food in the city. The Assembly House is ideal for an anniversary, graduation or birthday party.



MENU OPTIONS

Nowhere offers the quality and range of food that you'll find at The Assembly House. Choose from a three-course, served dinner with canapés, a traditional buffet, our famous afternoon tea, or the 'pots and shots' option offering great food for an informal gathering.

Something Traditional

Traditional three-course dining is perfect for private parties of up to 150 guests.

To Start

Cromer crab and smoked salmon parcels, pink grapefruit, Irish soda bread
Binham Blue, walnut and pear trifle, rosemary biscuits
Terrine of free-range chicken, apricot and prune, Bramley apple chutney
Potted local ham and parsley, spiced pineapple, granary crouton
Yarmouth kipper and mackerel paste, ripe tomato salad, granary toasts
A little salad of goat's cheese, apple, celery, walnut oil
1960's retro prawn cocktail Martini, cheese straws
Roasted tomato tart, crème fraîche, olives and aged Balsamic
Hummus, guacamole, tomato salsa, olives, breads, Balsamic, olive oil

Main Courses

Roasted salmon fillet, sweet and sour peppers, potato cakes, warm tomato vinaigrette
Baked sea bass fillet, creamed baby gem, peas, brown shrimp, new potatoes
Roasted chicken breast, wild mushrooms, red wine, bacon, caramelised onions
Marinated roasted ginger chicken with Fenland pak choi, crushed new potatoes
Roast Norfolk turkey with all the trimmings
Roasted rump of lamb, roasted Mediterranean vegetables, basil oil, Madeira gravy
Roast loin of pork, prune and apple stuffing, all the trimmings, Calvados cream gravy
Braised brisket of Barnard's beef, horseradish mash, roasted root vegetables
Medallions of beef, gratin potato, seasonal vegetables, Grouse and peppercorn cream
Sausages, mash, onion gravy, seasonal greens

Vegetarian Main Courses

Spiced chick pea cake with coriander, lime and chilli, Moroccan spiced vegetables
Wild mushroom risotto cake, toasted pine kernels, cherry tomato chutney, greens
Warm tartlet of cottage cheese, pea and mint, crème fraîche, warm potato tartare
Mille feuille of spinach, Gruyère and walnut, slow roasted tomato
Almond, raisin and flat-leaf couscous, roasted aubergine, yoghurt and mint

Desserts

Coconut pannacotta, poached rhubarb, spiced shortbread
White chocolate rice pudding, rum and raisin, ginger cookie
Raspberry ripple cheesecake, Hob Nob crumb
Blackberry, tawny port and almond trifle
Warm chocolate brownie, chocolate sauce
Chocolate and Kirsch cherry truffle
Norfolk treacle custard tart, pouring cream
English Summer berries, syllabub, meringue (May to September only)
Soft chocolate and almond cake, poached fruits, crème fraîche
Lemon! Lemon drizzle, lemon posset, lemon curd, lemon sorbet

Coffee & chocolate truffles

£35 per person. Please note that this price includes room hire.



MENU OPTIONS

Classic Buffet

Timeless, traditional and classic.

There's a very good reason why this is the most popular buffet in the world!

Elizabeth Spry's coronation chicken

Poached fresh salmon

Roasted spiced beef

Hand-raised pork pie

Binham Blue and watercress tart

Hot new potatoes

Tomato, basil and mozzarella

Cucumber yoghurt and mint

Salad greens

Fresh breads

English summer berries, syllabub, meringue

Coconut and strawberry jam tart

Soft chocolate cake, crème fraîche

Coffee

£30 per person. Please note that this price includes room hire.

Available for parties of 10 to 150 guests.

Tapas-Style Functions

A great way of getting the party started.

Dish after dish served to the table, or from a buffet arrangement.

Spoon it out and pass it on!

Works terrifically well, from the most relaxed of functions... to the most formal!

Lemon and rosemary roasted chicken

Rocket with lemon oil

White beans with chorizo

Spiced chickpeas with coriander and chilli

Watermelon with feta

Baked aubergine with olives and fresh basil

New potato tartare

Slow-roasted tomatoes, Balsamic, extra virgin olive oil

Cucumber, mint and yoghurt

Manchego with sweet and sour roasted peppers

Lime posset

72% Java origin chocolate mousse

Blood orange syllabub

Coffee

£30 per person. Please note that this price includes room hire.

Available for parties of 10 to 150 guests.



Afternoon tea

The most regal way to enjoy The Assembly House. Ideal for a birthday party with a difference or an anniversary tea. Served on delicate tiered cake stands.

A Selection of Delicate Sandwiches to Include:

Smoked salmon, cream cheese and black pepper
Rare roasted beef, creamed horseradish
Honey baked ham, Colman's mild mustard
Free-range egg mayonnaise
Hummus, Mediterranean vegetables
Little cheese and fruit scones, whipped cream, strawberry and apricot preserves

Delicate Cakes and Pastries to Include:

Lemon drizzle cake
Gâteau opera
Butterfly buns
Fruit tarts
Lavender shortbread
Lashings of tea and coffee

£25 per person. Please note that this price includes room hire. Available for parties of 10 to 150 guests.

Pots & Shots

Best eaten 'on the hoof', this is more substantial and a lot more fun than the normal canapé reception. We suggest picking a minimum of four pots and three shots, then let the fun begin!

Pots

Prawn and avocado cocktail
Bouillabaisse
Traditional fish pie
Fish and chips
Gamba prawn tails, coconut, lime and ginger
Chilli with sour cream and guacamole
Braised shin of beef in Norfolk ale
Authentic chicken Madras, rice and chutney
Spiced pork with chorizo
Norfolk sausage casserole
Boston baked bean pot
Moroccan couscous
Mushy peas, malt vinegar
Hot spiced chick peas, chilli and coriander
Sauté wild mushroom, hazelnut crumble

Shots

Coconut pannacotta, poached rhubarb
Lavender and lemon posset
Pimm's jelly, strawberry, cucumber and mint
Orange and Cointreau syllabub
Blackberry, port and almond trifle
Alphonse mango fool
Jack Daniel's jelly, poached apple
Apricot and Amaretto crumble
Poached prunes with Earl Grey tea
Chocolate and Kirsch cherry mousse
White chocolate cheesecake cream

£25 per person. Please note that this price includes room hire. Available for parties of 10 to 250.



Breakfast & Brunch

Breakfast can be served in your function room or in the restaurant and is available for 10 to 150 guests.

Norfolk Squires' Full English

Dry-cured bacon, local sausage, tomato, mushroom, fried free-range egg, fried new potatoes (vegetarian option available)

Toast

Fresh fruit juice

Cereals, pastries and yoghurt

Coffee, teas

£22 per person. Please note that this price includes room hire.

Continental

A selection of pastries, waffles, muffins and croissants

Preserves, honey

Yoghurt, cereals, fresh fruit

Fruit juice, coffee and tea

£16 per person. Please note that this price includes room hire.

Finger Food

Perfect for Summer Balls, Proms and Cocktail Parties for 40 to 250 guests.

Option One

Cocktail sandwiches as follows:

Honey Roast Ham, Mustard Mayonnaise

Roast Beef and Horseradish

Smoked Norfolk Dapple, Tomato

Cream Cheese and Cucumber

Warm Sausage Rolls

Tortilla Chips

Butterbean Hummus

Cheese Straws

Chocolate Brownie Pieces

Marshmallow Mountain

£15 per person. Please note that this price includes room hire.

Option Two

Tortilla wraps and cocktail sandwiches as follows:

Honey Roast Ham, Mustard Mayonnaise

Roast Beef and Horseradish

Smoked Norfolk Dapple, Tomato

Hummus and Roasted Vegetable

Smoked Salmon and Creme Fraiche

Chilli Chicken Skewers

Sticky Sesame Sausages

Lowestoft Plaice Goujons

Butterbean Hummus, Cheese Straws

Goat's Cheese and Olive Tarts

Chocolate Brownie Pieces

Marshmallow Mountain

Meringue Bites

Blueberry Muffins

£20 per person. Please note that this price includes room hire.



FINISHING TOUCHES

Like you, we at The Assembly House want your event to be truly special. Here are a few finishing touches which can really add the wow factor.

Canapes on arrival from £5.95pp

Extra courses from £3.95pp

Norfolk cheese course from £6.95pp

Julia Hetherton's petit fours – price dependent on selection

Please contact Julia for details at: chocolates@assemblyhousenorwich.co.uk

Flowers, table or pedestal arrangements – price dependent on selection

Please contact Ali Calver for details at: flowers@assemblyhousenorwich.co.uk

DRINKS PACKAGES

Option One

On arrival – Prosecco, Buck's Fizz, Pimm's

Wine – Two glasses of wine with your meal (Veramonte Sauvignon Blanc, Blackstone Merlot)

£12.95 per person

Option Two

On arrival – Champagne or Kir Royale

Wine – Two glasses of wine with your meal (Veramonte Sauvignon Blanc, Blackstone Merlot)

Dessert Wine – A glass of something sweet with your dessert (Torres Moscatel, 75ml)

£18.95 per person

WINE LIST HIGHLIGHTS

Champagne & Sparkling

Prosecco Extra Dry, Fantinel, Italy NV £23.95

Fresh, dry and fruity. A pleasant and extremely elegant bouquet with delightful, floral-based hints. Perfect summer fizz!

Adnams Rosé Champagne, France NV £36.95

The colour, aromas and flavours suggest soft red fruits; a champagne for celebrations!

Taittinger Brut Réserve, France NV £54

Perhaps the lightest and most elegant of the Grand Marque champagnes, an intensely fragrant character; subtle, biscuity complexity and superb elegance from a predominance of Chardonnay.

White

Pinot Grigio delle Venezie, San Floriano, Italy £15.25

Delicate flavours of apples and pears on a refreshingly dry palate.

Picpoul de Pinet, Domaine Sainte-Anne £21

Coteaux de Languedoc, France. Citrussy, southern French white made from the Picpoul grape. Our favourite find for the new list!

Veramonte Reserva Sauvignon Blanc, Chile £17.95

The perfect example of cool-climate Chilean Sauvignon with freshly-cut grass and gooseberries and a hint of green pepper.

Vidal Estate Sauvignon Blanc, Marlborough £22.50

Classically crisp and herbaceously intense with great complexity, a mingling of passionfruit and melon flavours. The winner of the five New Zealand Sauvignons at our tasting.

Torres Vina Esmerelda, Muscat Gewurz, Spain £17.50

Blending aromatic Muscat with the spicy Gewürztraminer results in this popular, off-dry white which is both floral and fragrant. Another favourite at the staff tastings!

Errázuriz Chardonnay Wild Ferment, Casablanca Valley, Chile £24

Great complexity and a wonderful, rich, buttery character. A fine example of a New World Chardonnay with real individuality.



Red

Blackstone Merlot, California, USA £17.95

A sumptuous wine of dark berry and black cherry aromas and spicy clove, generous, rich softness and gentle barrel complexity. The favourite red from our tasting.

Vidal Estate Pinot Noir, Hawke's Bay New Zealand £26

Raspberry sweetness showing through a youthful character, yet more structure and complexity developing from barrel ageing.

Hardy's Riddle Shiraz Cabernet, Australia £15.25

Enjoy the spicy pepper, raspberry and cherry of the Shiraz and the blackcurrant, capsicum and mint of the Cabernet. Lightly oaked, soft and mellow.

Errázuriz Carmenere, Aconcagua Valley, Chile £18

Full and flavoursome, made with Chile's "own" grape variety. It has a rich, spicy flavour and firm, ripe tannins.

Ravenswood Old Vine Zinfandel, USA £24

Powerful and spicy with typical black pepper, plum and berry aromas and flavour. A very full-bodied palate but with ripe, velvety tannins giving a smooth, rounded finish.

Finca Flichman Reserva Malbec Oak-Aged, Mendoza, Argentina £17.95

Great complexity and a wonderful, rich, buttery character. A fine example of a New World Chardonnay with real individuality.

Please see our full wine list for more drinks ideas.

HOW TO BOOK

If you wish to book an event with us, please get in contact with our Events Organiser Sam Matthews and his team in any of the following ways:-

By phone: 01603 626402

By email: admin@assemblyhousenorwich.co.uk

Online: www.assemblyhousenorwich.co.uk

Via Facebook: search – Assembly House, Norwich

Terms & Conditions

Provisional bookings are held for 14 days. Each one of our Private Dining rooms has a minimum number of guests for the room. Please note that this is the number that you will be charged for if the number of actual guests falls below this. The Assembly House requires signed confirmation of a booking together with a payment of £250 to secure it. Please note that this deposit is non-refundable in the event of a cancellation. A catering deposit of 75% of the estimated food and drink balance is due four weeks before the event. Final numbers are required for all bookings at least 14 days prior to the event. We ask that the remaining balance is paid within seven days of receiving the final invoice.



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