



The Royal Norfolk & Suffolk Yacht Club

Why not make your day a Royal Wedding?



The Royal Norfolk & Suffolk Yacht Club offers the perfect setting for the perfect day.

We offer a dedicated approach – your personal wedding planner offers a bespoke wedding service and an excellent eye for detail attending to all of your requirements so that you are able to plan and celebrate your wedding without stress.

Our Chef's have an excellent reputation for delivering quality and will be able to assist in planning your perfect wedding breakfast and evening reception catering. Our dedicated staff are very experienced and are able to ensure that your special day exceeds your expectations.

Our beautifully appointed dining rooms and bar can accommodate weddings receptions from 30 to 140 guests and wedding ceremonies up to 100 guests. We also have the added ability to enjoy your entertainment under the Club awning. We also have nine bedrooms of which four are en suite available for your day.

Arrive at the Club in style

We can arrange the bride and groom to arrive by motor launch at the Club, entering via our newly refurbished Troika Gate Steps.

If you would like to know more about the Royal Norfolk & Suffolk Yacht Club and arranging your special day please do not hesitate in contacting the Club Manager - Simon Cadle on (01502 566726) who would be delighted to showcase the facilities available and discuss your requirements.





Weddings at the Royal Norfolk & Suffolk Yacht Club

Guide Prices for Room Hire 2026

Option	Jan - March	April, May	June, July, August	September-December
A	£750	£1250	£2000	£1250
B	£1000	£1500	£2500	£1750
C	£1500	£2000	£3000	£2000
D	£500	£800	£1200	£800

Option A

King Edward V11 Dining Room Hire, Sunlounge, Silver Bar

Option B

King Edward V11 Dining Room, Sunlounge, Silver Bar, Upstairs Reception Room or Awning

Option C

King Edward V11 Dining Room, Sunlounge, Silver Bar, Awning and Upstairs Reception Room

Option D

For Smaller Weddings – Reception Room (Ceremony Room), Dining Room and Silver Bar
(25 people maximum)

Room capacity

King Edward VII Dining Room – Up to 70 for dining

Sunlounge – Up to 95 for the ceremony, 70 for dining

Upstairs Reception – Up to 70

Room Hire

The cost includes use of the rooms on the day of the ceremony, tables, chairs table clothes, linen napkins, cake table, ceremonial knife, present table, ceremony table and chairs.

Ceremony

The Club offers the facility of being able to hold the wedding ceremony at the Club. The charge for this is £300.

Midweek discount of 20% on all room hire.



The Royal Norfolk & Suffolk Yacht Club

Wedding Menu Ideas

Two choice per course,
additional courses Sorbet or Cheese & Biscuits on request

Starter A

Hot Smoked Salmon Salad, Potato, Radish and Shallot, Horseradish Crème Fraiche
* * *

Ham Hock Fritter, Pickled Vegetables, Pea and Mint Puree
* * *

Grilled Halloumi, Beetroot and Chickpea Salad, Red Onion, Herb Dressing
* * *

Cured Beef, Fine Bean and Mushroom Salad, Crispy Onion, Parsley Mayonnaise
* * *

Smoked Mackerel, Horseradish Pannacotta, Celeriac, Apple, Dill Oil
* * *

Starter B

Smoked Chicken Salad, Peas, Crispy Bacon, Almonds, Mustard Dressing
* * *

Crab And Cheddar Tart, Hollandaise Sauce, Spring Onion and Tomato Salad
* * *

Duck Liver Parfait, Homemade Date Chutney, Cornichons, Granary Toast
* * *

Traditional Prawn Cocktail, Avocado Yoghurt, Soda Bread
* * *

Blue Cheese Arancini, Walnuts, Celery, Honey and Truffle Vinaigrette

Main Course A

Roast Breast of Chicken, Dauphinoise Potato, Fine Beans, Chasseur Sauce

* * *

Slow Roast Belly of Pork, Apricot Stuffing, Your Choice of Potato, Seasonal Vegetables

* * *

Roast Fillet of Salmon, Crushed New Potato, Artichoke, Spinach, Mussels,
Dill And White Wine Sauce

* * *

Pan Fried Fillet of Bream, Chorizo and Butterbean Cassoulet, Green Beans,
Sauce Vierge

* * *

Tomato And Red Pepper Stew, Goats Cheese, Olive Tapenade, Garlic Infused Olive
Oil

Main Course B

Pan Fried Fillet of Sea Bass, Crispy Polenta, Ratatouille, Fennel, Pesto

* * *

Roast Fillet of Cod, Avocado and Tomato Salad, Parma Ham, Fried Potatoes,
Bouillabaisse Dressing

* * *

Roast Rump of Lamb, Sun Blushed Tomato Mash, Peas, Aubergine, Baby Onion,
Red Wine Sauce

* * *

Braised Feather blade of Beef, Bubble and Squeak Potato Cake, Beetroot,
Spinach, Rich Port Gravy

* * *

Potato, Olive and Preserved Lemon Tagine, Herb Cous Cous,
Flatbread, Parsley Yoghurt

Desserts

Lemon Posset, Strawberry Compote, Almond Biscotti

* * *

Crème Brulee, Mixed Berries, Butter Biscuits

* * *

Classic Bakewell Tart, Raspberry Ripple Ice Cream

* * *

Chocolate Torte, Orange Crème Fraiche, Cherries, Vanilla Ice Cream

* * *

Chocolate Brownie, Chocolate Sauce, Honeycomb, Salted Caramel Ice Cream

* * *

Blackberry Parfait, Meringue, Jelly, Yoghurt Sorbet

* * *

Homemade Spotted Dick, Baby Apples, Vanilla Custard

* * *

Treacle Tart, Spiced Apple Compote, Clotted Cream Ice Cream

* * *

Banana Pannacotta, Passionfruit Sorbet, Coconut Shortbread

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Tea Coffee & Mints

If you have any special dietary needs or requests, please do not hesitate to contact our Head Chef or Office to discuss.

Three Courses – Starter A, Main Course A & Dessert £34.00

Three Courses – Starter B, Main Course A & Dessert £36.00

Three Courses – Starter A, Main Course B & Dessert £38.00

Three Courses – Starter B, Main Course B & Dessert £40.00



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Wine List 2025

SPARKLING & CHAMPAGNE

1. Adnams Prosecco DOC, Italy

Fresh with crisp, ripe pear flavours. A joyous bottle of fizz.
bottle £27.00

2. Adnams Prosecco, Veneto, Italy (20cl)

Fresh with crisp, ripe pear flavours. A joyous glassful of fizz.
20cl £8.50

3. Adnams Champagne, Brut, France

Fresh, effusive Champagne with its appealing, citrusy fruit.
bottle £40.00

WHITE

4. Ornato Pinot Grigio, Terre Siciliane, Italy

Crisp and refreshing with zippy citrus fruit flavours.
175ml £4.75 250ml £6.50 bottle £19.50

5. Willowglen Chardonnay, Australia

This wine displays early picked peach and melon notes carried on a weighty palate, culminating in a fresh & crisp finish with the most interesting of oak nuances.
175ml £5.45 250ml £7.45 bottle £22.75

**6. Domaine de le Majone Picpoul de Pinet,
Languedoc, France**

Fresh and crisp with lemony acidity revealing lemon grass and lime aromas.
175ml £6.75 250ml £9.35 bottle £28.00

**7. Otuwhero Estate Marlborough Sauvignon Blanc,
New Zealand**

A refined and sophisticated Sauvignon Blanc.
Delicate, grassy fresh and a mineral finish.
175ml £7.40 250ml £10.40 bottle £31.00

8. Talmard, White Burgundy, Macon Chardonnay

Fresh and lifted lemon and white peach flavours.

*A delicious and refreshing Chardonnay.
bottle £33.00*

RED

9.MG Merlot, Central Valley

Soft and rich aromas of plum and vanilla. Vibrant and punchy
in the mouth and long on the finish.
175ml £5.50 250ml £7.70 bottle £23.00

10. Willowgen, Shiraz, Australia

A third generation Family business that produce a wine with an
abundance of ripe red summer berries and hints of spice and white pepper.
175ml £5.60 250ml £7.85 bottle £23.50

11. Bodegas Bagordi, Rioja Joven, Spain

Terrific value organic Rioja. Spicy, toasty aroma, rich, warm red
fruit flavours and a smooth, oaky finish.
bottle £24.50

12. Vieilles Vignes Côtes-du-Rhône, France

Deep garnet colour, flavours of strawberry with leathery spices.
Full-bodied with a vibrantly juicy finish.
175ml £6.25 250ml £8.60 bottle £25.75

13. Adnams Claret, Bordeaux, France

A unique and exclusive Bordeaux blend of precisely 59% Merlot
30% Cabernet Sauvignon 6% Malbec and 5% Cabernet Franc.
bottle £28.00

ROSE

15. Ornato Pinot Grigio Rose, Terre Siciliane, Italy

Vibrant pink Pinot blush with fresh red fruit flavours and a crisp,
delicate finish, just lovely!
175ml £6.70 250ml £9.35 bottle £28.00



The Royal Norfolk & Suffolk Yacht Club

Wedding Main Buffets

Menu One

Roast Honey Glazed Gammon, Piccalilli

Roast Topside Of Beef, Horseradish Sauce

Poached Salmon, Mayonnaise, Shell on Prawns

Caramelised Onion and Binham Blue Quiche

Hot New Potatoes, Olive Oil, Fresh Mint

Dressed Green Salad

Beef Tomato and Mozzarella Salad, Basil Dressing

Homemade Coleslaw Salad

Mixed Bean Salad, Herb Dressing

Crusty Bread

Lemon Posset & Shortbread

Tea And Coffee

£28.00 per person



Menu Two

BBQ Pulled Pork, Brioche Buns

Fish And Chip Cones

Poached Salmon, Mayonnaise, Shell on Prawns

Caramelised Onion and Binham Blue Quiche

Crudites With Dips

Selection Of Breads

Cajun Chicken Caesar Salad, Anchovies

Cucumber, Fennel and Radish Salad, Feta Cheese, Mint

New Potatoes with Olive Oil, Sea Salt and Rosemary

Dressed Green Salad

Tomato And Mozzarella Salad, Basil Dressing

Selection Of Local Cheeses with Biscuits, Apple, Celery,

Homemade Chutney or Choice of Dessert

Tea And Coffee

£36.00 per person



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Evening Reception Buffet

Option One £12.50 Per Person

Sausage Rolls
Selection Of Sandwiches
Quiche
Salad
Chips

Option Two £18.50 Per Person

Sausage Rolls
Fish Goujons
BBQ Pulled Pork, Rolls
Quiche
Salad, Chips

Options Three £24.00 Per Person

Crudites With Dips
Poached Salmon, Mayonnaise, Shell On Prawns
Cured Meats
Olives
Cheese & Biscuits
Homemade Focaccia
Salad



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Canapés

£2.00 each

Salt Cod Mousse, Roast Avocado, Wasabi Crème Fraiche

Confit Chicken Roulade, Parsley Mayonnaise, Anchovy

Gin Cured Salmon on Blini, Pickled Beetroot

Smoked Haddock Fishcake, Saffron Mayonnaise

Whipped Goats Cheese, Confit Tomato, Tapenade

Smoked Salmon Tart, Pea Mayonnaise

Spiced Falafel, Chive and sour Cream Dip

Chicken Croquette, Caesars Cream

Crab Cake, Pineapple and chilli salsa

Cheddar Cheese Doughnut, Date Puree

Anchovy Straws

Goats Cheesecake, Red Onion Marmalade

Mini Red Onion and Blue Cheese Tarts

Sausage Mini Cocktail



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ACCOMMODATION PRICES FROM 1st January 2026 - ROOM ONLY

	Twin	Single Occupancy
Room 1 (en-suite/shower)	£85.00	-----
Room 2 *	£65.00	£55.00
Room 3 *	£65.00	£55.00
Room 5 * (Sea View)	N/A	£55.00
Room 6 (en-suite/bath/Shower hose + Sea View)	£75.00	-----
Room 8 (en-suite/shower)	£100.00	-----
(Family Room - Bunks x 2 charged @£15.00 supplement per child per night)		
Room 9 (en-suite/bath/Shower + Sea View)	£90.00	-----
"THE GODS" (Sea View)		
(Third floor – shared facilities On 2 nd floor)	£55.00	
£45.00		

* Shared toilets/showers on 2nd floor

Room 6



Room 1



Room 1

