



BESPOKE MENU











Fridays and Sundays only*

We take the stress out of organising your wedding with our Birch wedding package which includes:

Bucks Fizz drinks reception in our lounge bar area
Civil ceremony room hire
3-course wedding breakfast
Sparkling wine toast drink
Choice of tablecloths and black chair covers
Use of cake stand and knife
Resident DJ and disco
Traditional buffet



Our published wedding packages include the above items as part of the standard offering. Please speak with your wedding co-ordinator for your desired wedding packages.







BLOSSOM WEDDING PACKAGE

We take the stress out of organising your wedding with our superb Blossom wedding package which includes:

Prosecco drinks reception in our lounge bar area

Choice of three canapes

Civil ceremony room hire

3-course wedding breakfast

Half a bottle of wine per adult with your meal

Prosecco toast drink

Hotel toastmaster

Choice of tablecloths and chair covers

Use of cake stand and knife

Resident DJ and disco

Choice of traditional or tex-mex buffet

Suite for the happy couple on the night of the wedding

Wedding breakfast served in the lounge for all overnight guests

One-year anniversary dinner, bed and breakfast at The Hull Humber View Hotel



UPGRADE OPTIONS MAKE IT SPECIAL!

Please contact your wedding co-ordinator to discuss available upgrade options.



OAK WEDDING PACKAGE

We take the stress out of organising your wedding with our superb deluxe wedding package which includes:

Choice of indoor or outdoor wedding ceremony

Champagne and bottles of Peroni drinks reception, served in our lounge

Choice of 5 canapes

Civil ceremony room hire

4-course choice wedding breakfast

Bottle of premium wine or cocktail per adult served with your meal

Champagne toast drink

Hotel toastmaster

Choice of tablecloths and chair covers

All centre pieces chair sashes and light curtain

Use of cake stand and knife

Resident DJ, disco and photo booth

Choice of BBQ or hot fork buffet

Midnight snacks

Complimentary suite night prior to the wedding including our mini private party package

Accommodation for the happy couple on the night of the wedding

Private breakfast for all overnight guests

Wedding taster for up to 4 guests

One-year anniversary dinner, bed and breakfast at The Hull Humber View Hotel





WEDDING MENU OPTIONS

Our chef has compiled a range of options for your wedding breakfast. If there is something specific you would like that is not on our menu, please discuss with your wedding co-ordinator and we will try to accommodate your requests.

Please select one starter, one main and one dessert for your guests. Vegetarian options and other dietary requirements will be accommodated in addition to your choices.

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MENU TASTING

We believe menu tasting is a journey and our Chef will work with you to make sure we achieve the flavours and presentation that you want. Please discuss your thoughts with the Chef and your wedding co-ordinator. Within your package you will have a complimentary menu tasting for two. Additional guests can be included at a fee.







KIDS MENUS

We understand the little ones are important guests at your big day and we want to speak their language when it comes to cuisine. The kids package includes a three course meal and a soft drink.

Please select one starter, one main and one dessert to put forward to your guests.

We are happy to cater for vegetarians and other dietary requirements in addition to your choice.



EVENING BUFFET

Dancing till the early hours requires some fuel, therefore our Chef has designed buffet options for you. Should you require something different, please speak to your wedding co-ordinator to see what can be arranged.

The food will be served at the time you decide on and if you wish for it to be replenished, this is available at a fee; please discuss options with your wedding co-ordinator.

We are happy to cut the wedding cake and serve it on the evening buffet if this is something you would like us to do.





UPGRADES

Do you want something more fancy?
We have options available, from main course upgrades to midnight feasts! Please discuss with your co-ordinator who can put something together especially for you.
(Subject to availability)







PRICE LIST



THE HULL HUMBER VIEW HOTEL

Ferriby High Rd, Hull, North Ferriby HU14 3LG

For more information, please contact our special events team on 0330 028 3414 or email specialevents@hullhumberviewhotel.co.uk

Terms and conditions apply.

WEBSITE



WEDDING PACKAGES

We have designed fabulous package options for you to choose from, each falling within a different price range, for your convenience. These packages have been carefully crafted by our experts, taking into account wedding traditions and the most common requests from our brides and grooms. However, it's important to note that these packages are not fixed, and we are more than happy to customise them to your liking upon request.

Although we believe our packages offer everything you need, we also provide a list of wedding enhancements that you can add to your chosen package, ensuring that it includes everything that matters to you.



BIRCH WEDDING PACKAGE

Fridays and Sundays only*

Guests	30 Day 65 Evening	50 Day 80 Evening	60 Day 120 Evening	80 Day 150 Evening
Friday and Sunday	£3,175	£4,495	£5,495	£6,225
Monday – Thursday	£2,795	£3,695	£4,395	£5,395



*Saturdays available January-March and October-December

Additional day guests £49 pp | Additional child guests (3-12 years) £25 pp

No charge aged 2 and under



BLOSSOM WEDDING PACKAGE

Guests	30 Day 65 Evening	50 Day 80 Evening	60 Day 120 Evening	80 Day 150 Evening
Saturday	£4,495	£5,995	£6,995	£7,995
Friday and Sunday	£3,995	£5,495	£6,495	£7,495
Monday – Thursday	£3,295	£4,295	£4,795	£5,795





OAK WEDDING PACKAGE

Guests	30 Day 65 Evening	50 Day 80 Evening	60 Day 120 Evening	80 Day 150 Evening
Saturday	£7,495	£8,995	£9,995	£10,995
Friday and Sunday	£6,995	£8,495	£9,495	£10,495
Monday – Thursday	£6,295	£7,295	£7,795	£8,795



Additional day guests £99 pp | Additional child guests (3-12 years) £49 pp No charge aged 2 and under



TERMS AND CONDITIONS

All prices quoted are for weddings held in 2023 and 2024. For weddings held in 2025 discounts can be offered. For weddings held after 2024 additional supplements may apply. All prices are subject to prevailing VAT. Further details including terms and conditions of booking are contained within the wedding brochure.



WHAT HAPPENS NEXT?

If you would like to arrange an appointment with our wedding team, please send us an email on specialevents@hullhumberviewhotel.co.uk or give us a call on 0330 028 3414



BOOKING YOUR WEDDING AT THE HULL HUMBER VIEW HOTEL

If you wish to provisionally hold a date, you can contact our events team to check availability and we can hold this for you for 14 days, after which we will require a £500.00 non-refundable deposit to book.

After paying your deposit, we will put together a contract for you this will be sent out after your payment is received and you must return a signed copy to us to confirm the wedding booking within 7 days.

You are required to book your registrar and obtain wedding insurance within 14 days of booking.



WEDDING ENHANCEMENTS

Arrival drinks – Prosecco £2.95 pp Champagne/beer £4.95 pp Canapés – £5.95 pp for 3 | £7.95 pp for 5 Wine with the meal (2 glasses) – £7.50 pp Premium wine – £9.50 pp Toast drink – Prosecco £2.95 pp Champagne £5.45 pp Buffet (tex-mex) – £2.95 pp BBQ/hot fork — £5.95 pp

Late night snacks — £5.00 pp

Choice menu — £5 pp

Upgrade of dish — £5 pp

Wedding taster — £100 for 2 people

Outdoor ceremony £500

Fireworks — Price on request



BANQUETING MENU

Please choose one starter, one main course and one dessert for your event.

Additional dietary requirements will be catered for separately.



STARTER

Beetroot and goat's cheese tart, fig, pear and white balsamic dressing (V)

Grilled asparagus, tenderstem broccoli and red pepper, avocado, tomato and caper salsa (VE) (GF)

Bruschetta, vine tomatoes, grilled peppers and basil pesto (V)**

Ham hock, fennel, peas and pea shoot salad, piccalilli and olive oil dressing

Chicken liver parfait, caramelised onion chutney, bloomer toasts***

Melon stack, mango, passionfruit, pomegranate and mint relish (VE) (GF)

Parma ham, mozzarella, sun blush tomatoes, rocket and balsamic (GF)

Smoked haddock, leek and cheddar cheese tart

Garlic mushrooms, potato rosti, cream and garlic sauce

Prawn and crayfish cocktail, gem wedge and sourdough toasts (S)*** (£3.25)

Traditional smoked salmon, prawns and mango (GF) (S) (£3.50)



Soup can be taken as an alternative starter from the list below. Also available at a supplement of £4.50 per person as an intermediate course

Roast tomato and red pepper (V) (GF)

Leek and potato (V) (GF)

Carrot, lentil and coriander (VE) (GF)

Pea, spinach and mint (V) (GF)



Intermediate sorbet course at £3.50 per person supplement

Raspberry (VE) (GF)

Bitter lemon (VE) (GF)

Passionfruit (VE) (GF)

(S) Additional supplement charged

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free **Can be tailored to suit dietary requirements (VE) (GF) ***Can be tailored to suit dietary requirement (GF) All dietary/allergens will be confirmed on <u>final choices</u>



MAIN COURSE

Breast of chicken, crushed new potatoes, spring vegetables and tarragon beurre blanc

Thyme roasted pork loin, baked apples and cider gravy

Chicken fillet, rosti potato, button mushrooms, bacon lardons, red wine sauce

Roast turkey breast, bacon wrapped chipolatas, sage and onion stuffing and cranberry sauce

Roast Sirloin of beef, Yorkshire puddings, roast potatoes, pancetta and thyme jus (S) (£2.95)

Roast chicken, bacon wrapped chipolatas, sage and onion stuffing and pan gravy

Roast breast of duck, gratin potato, braised red cabbage and fine beans, parsnip crisps and port gravy (S) (£3.50)

Roast rump of lamb, gratin potatoes, roast carrots, green beans, garlic and rosemary gravy (S) (£3.50)

Cod loin, rosti potato, grilled asparagus, wilted spinach, tomato and caper salsa (S) (£2.25)

Grilled salmon, lemon and herb crust, parmentier potatoes, tarragon hollandaise (S) (£2.50)

Sweet potato, chickpea and spinach curry, basmati rice, garlic and coriander naan, poppadoms, mango chutney (VE)

Wild mushroom and thyme potato gnocchi, blue cheese veloute, slow roast onions (V)



DESSERT

Classic lemon tart, mixed berry compote (VE)

Raspberry frangipane tart, vanilla ice cream (VE) (GF)

Warm apple and blackberry crumble tart, vanilla custard (V)

Cream filled profiteroles, chocolate and toffee sauces

Apple and cinnamon pie, vanilla custard

Sticky toffee pudding, toffee sauce, vanilla ice cream

Honeycomb cheesecake, chocolate sauce

Chocolate and salted caramel torte, honeycomb ice cream

Baked vanilla cheesecake, berries and fruit coulis

To enhance your event why not add a cheese board at £65 per table

(S) Additional supplement charged

(V) Vegetarian, (VE) Vegan, (GF) Gluten Free

**Can be tailored to suit dietary requirements (VE) (GF)

***Can be tailored to suit dietary requirement (GF)

All dietary/allergens will be confirmed on final choices



EVENING FOOD SELECTION

All prices stated are a per person basis



TEX-MEX BUFFET

Wraps

Pulled pork and spiced apple
BBQ chicken and Texan slaw
Chicken Caesar and parmesan cheese
Sweetcorn and kidney bean salsa,

Sticky BBQ chicken wings and drumsticks

Melting cheese nachos with jalapenos, salsa

and sour cream (V)

baby gem lettuce (V)

Texas slaw (V)

Mexican potato skins (V)

Baked mini potatoes with beef chilli

Mini sliders (choose 1)

Pulled pork and Texas slaw

Beef burger and tomato relish

BBQ Jackfruit and Texas slaw (V)

BBQ chicken

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TRADITIONAL BUFFET

Selection of wraps, closed sandwiches and open sandwiches

Honey roast ham and tomato

Roast beef and horseradish

Cheddar cheese and pickle (V)

Tuna mayo and cucumber

Coronation chicken

Egg Mayo with chives and tarragon (V)

Homemade sausage and tomato rolls

Panko bread-crumbed garlic chicken goujons

Selection of quiches

Piri-Piri chicken wings

Potato wedges (V)

Mixed salads (V)

Coleslaw (V)

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HOT SANDWICHES

All with soft floured bread-cake and choice of fries or seasoned wedges

Bacon and sausage with accompaniments £8.95

Pulled pork and spiced apple £9.95 Slow cooked pulled BBQ beef £10.95



HAND CARVED HOT MEATS IN GRAVY

Roast pork, stuffing and apple sauce £9.95

Roast beef, caramelised onions and horseradish £11.95

Roast turkey and cranberry sauce £10.95



EVENING ONLY RECEPTION

For those of our couple's getting married abroad wishing to have a party on their return, we offer an 'evening only packages'



Red carpet arrival

6 item traditional buffet

A glass of Bucks Fizz on arrival or Sparkling Wine to toast the happy couple

Use of our cake stand a knife

Resident DJ and Disco

Accommodation on a bed and breakfast basis for the happy couple

Guests	80	100	120	150
Price	£2,095	£2,395	£2,595	£2,895

