



HULL
HUMBER VIEW
HOTEL



WEDDING
PACKAGES

LET'S GO





[CLICK TO VIEW MENU](#)



[BESPOKE MENU](#)





CIVIL CEREMONY

Room hire for up to 3 hours

Aisle runner

Registrar table flower arrangement

Dedicated co-ordinator for the civil ceremony





WELCOME DRINKS

Our packages are designed for you to select from the drinks options listed below

Glass of Bucks Fizz

Glass of Champagne*

Glass of Prosecco

Pimms No 1

Plus jugs of orange juice

Please ask your event co-ordinator for a full menu and price list.



WEDDING TOAST DRINKS

We have included one toast drink within the price of our wedding package. Toast drinks will be served prior to the commencement of speeches.

Including:

Glass of Champagne*

Glass of Prosecco

Glass of sparkling Rosé wine

*Supplements may apply







BIRCH PACKAGE

Fridays and Sundays only*

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



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.



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)





*Just
Married*





CLICK TO VIEW PRICE LIST



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](#)

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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



Additional day guests £59 pp | Additional child guests (3-12 years) £29 pp
No charge aged 2 and under





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 are for weddings held in 2026 and 2027. For weddings held in 2028 discounts can be offered. For weddings held after 2028 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



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BANQUETING MENU

Please choose one starter, one main course and one dessert for your event.
Additional dietary requirements will be catered for separately.



STARTERS

- Beetroot and goat's cheese tart, fig, pear and white balsamic dressing (V)
- Grilled asparagus, tender stem 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 avocado cocktail, gem wedge and sourdough toasts***
- Traditional smoked salmon, prawns and dill crème fraiche and cucumber salsa (GF)
- Roast tomato and red pepper soup (V) (GF)
- Leek and potato soup (V) (GF)
- Carrot, lentil and coriander soup (VE) (GF)
- Pea, spinach and mint soup (V) (GF)



Soup can be an alternative option as a starter from the list below. Also available at a supplement of £4.00 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 £3.00 per person supplement

- Raspberry (VE) (GF)
- Bitter lemon (VE) (GF)
- Passionfruit (VE) (GF)

(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

*Menu items may be subject to change. Please speak with your wedding co-ordinator for the latest menu for your wedding.





BANQUETING MENU

Please choose one starter, one main course and one dessert for your event.
Additional dietary requirements will be catered for separately.



MAIN COURSE

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

Thyme roasted pork loin, baked apples and cider gravy (GF)

Chicken fillet, rosti potato, buttonmushrooms, 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

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

Roast breast of duck, gratin potato, braised red cabbage and fine beans, parsnip crisps and port gravy

Roast rump of lamb, gratin potatoes, roast carrots, green beans, garlic and rosemary gravy

Cod loin, rosti potato, grilled asparagus, wilted spinach, tomato and caper salsa

Grilled salmon, lemon and herb crust, parmentier potatoes, tarragon hollandaise

Sweet potato, spinach and feta lasagne, basil and pesto rocket salad, garlic bread (V)

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



DESSERTS

Classic lemon tart, mixed berry compote

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

(V) Vegetarian, (VE) Vegan, (GF) Gluten free **Can be tailored to suit dietary requirements (VE) (GF) ***Can be tailored to suit dietary requirement (GF)



COFFEE, TEA AND PETIT FOURS

*Menu items may be subject to change. Please speak with your wedding co-ordinator for the latest menu for your wedding.



All dietary/allergens will be confirmed on final choices





EVENING FOOD SELECTION

Choose 2 Salads

Tossed Mixed Salad

Tomato, Mozzarella, Rocket & Basil

Quinoa, Chickpea, Pomegranate & Beetroot

Pasta Salad, Garlic Mushrooms, Peas & Pesto

Caesar

3 choices of the below

Nachos, Sour Cream & Guacamole

Basmati Rice

Cajun Potato Wedges

Herb Diced Potatoes

Carrots & Peas

Garlic Bread



3 choices of the below

Battered Fish & Tartare Sauce

Smoked Haddock Fishcake & Hollandaise

Chicken, Leek & Mushroom Pie

Chilli Pepper Beef

Cumberland Sausage, Caramelised Onion, Red wine

Tandoori Chicken

Mac & Cheese

Stir Fried Vegetables, Soy & Chilli with Spring Rolls

Three Bean Vegetable Chilli

(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

CHILDREN'S WEDDING MENU

STARTER

Tasty tomato and basil soup

Picky starter plate (VE)

Carrot and cucumber sticks, tortilla chips with ketchup dip

Cheesy garlic bread (V)

Toasted garlic bread with melted cheese

MAIN COURSE

Crispy battered cod fingers

Garden peas and carrots with skin on fries

Crispy battered chicken strips

Baked beans with skin on fries

Burger with melted cheese

Chips and peas

Penne pasta (V)

Basil pesto and Mozzarella

DESSERT

Warm chocolate fudge cake (V)

Vanilla ice cream

Ice creams (GF)

Vanilla, strawberry or chocolate

Fresh fruit salad

*Menu items may be subject to change. Please speak with your wedding co-ordinator for the latest menu for your wedding.





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



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