



THE ASSEMBLY HOUSE



PRIVATE DINING AT THE ASSEMBLY HOUSE

Experience the very best at one of the city's most prestigious addresses

During its glittering history, The Assembly House has hosted a waxworks exhibition by Madame Tussaud, a concert by the composer Franz Liszt and countless lavish balls, including one in 1805 to celebrate Norfolk's own Horatio Nelson's famous victory in Trafalgar.

Now we'd like to welcome you to one of the finest dining experiences in Norwich where you and your guests can eat in one of several magnificent rooms: splendour comes as standard at The Assembly House, alongside exceptional service and fantastic, locally-sourced menus designed by our director, chef Richard Hughes.

Additionally, we can offer on-site parking in an incredible city centre location, tailored menus to suit every occasion, a wonderful selection of room sizes and styles - some of which boast sparkling chandeliers and romantic balconies and a secluded garden suitable for drinks receptions. And from 2016, you and your guests will also be able to stay at The Assembly House in one of our luxury new rooms.





SPECTACULAR ROOMS

Whatever the occasion or size of your event, we have a stunning room to suit.

THE MUSIC ROOM *(minimum number 40)*

With its dazzling chandeliers, minstrels' gallery and resident Steinway Grand Piano, The Music Room provides a wonderful space for all sorts of social and corporate events, with the opportunity for registration or a drinks reception in the adjacent Grand Hall. The room benefits from an abundance of natural light, a licensed bar, two balconies, a stage, a PA system with a hearing loop, a dance floor and disabled access.

THE NOVERRE BALLROOM & GARDEN *(minimum number 80)*

This beautiful ballroom makes a wonderful backdrop for larger occasions thanks to its high ceilings, crystal chandeliers and polished wooden floor. It is suitable for all manner of functions, ranging from dinner dances to Ceilidhs and Arts events and benefits from its own stage and private bar in addition to having a PA system with a hearing loop and disabled access. It also has a pretty, enclosed garden that can be reached through French doors, ideal for an alfresco drinks reception.

THE HOBART ROOM *(minimum number 14)*

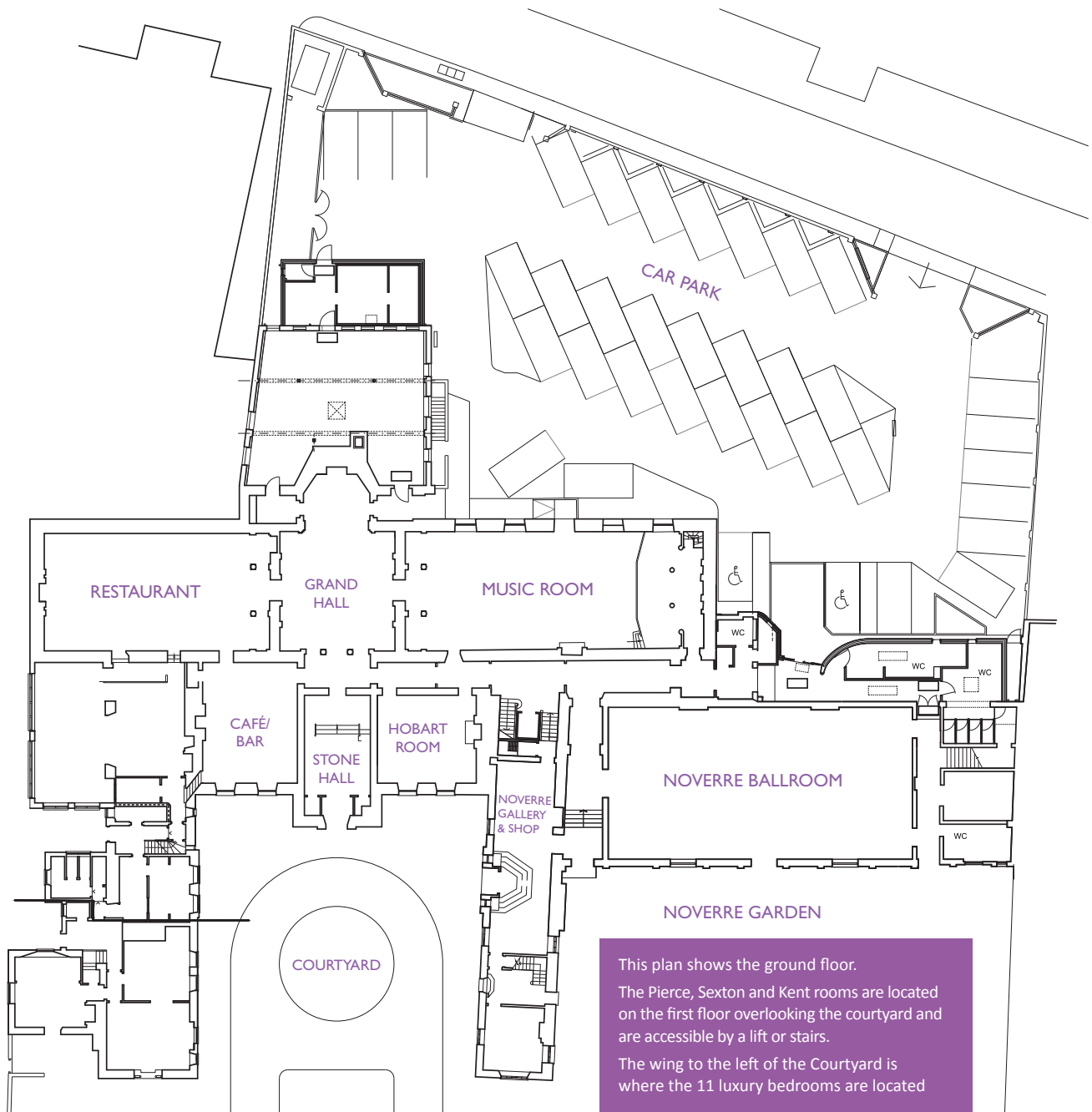
The attractive Hobart Room is located just off the Grand Hall. Perfect for intimate lunches and dinners and informal gatherings.

PIERCE, SEXTON & KENT *(minimum number 14)*

Located at the front of the House on the first floor, these three interconnecting rooms overlook the main courtyard and offer flexible space for social and corporate dining. Disabled access is available via a lift from the ground floor.



PLAN OF THE HOUSE



ROOM DETAILS	Capacity	Stage	Ceiling Height	Max Number	Formal Dinner	Standing Reception
Music Room	16m x 8m	4.3m x 8m	6m	200	100	160
Noverre Ballroom	20.6m x 10.76m	6m x 3m	6m	300	152	250
Hobart Room	6.75m x 6.46m		3.8m	50	36	36
Pierce	8.3m x 6.75m		3m	50	40	50
Sexton	8.3m x 4.6m		3m	40	24	40
Kent	7m x 7m		3m	50	36	40



WHAT WE CAN OFFER

Private Dining, Parties and Celebrations

The superb function suites at The Assembly House are perfect for every occasion and we pride ourselves on the exceptional Private Dining options that we can offer you for every kind of event.

Weddings

The Assembly House makes a beautiful backdrop for weddings of all sizes and we are proud to offer an extensive range of menus for wedding breakfasts and evening functions. Please request a copy of our wedding brochure for further details or visit our website at www.assemblyhousenorwich.co.uk.

Independence

It is unusual to find a venue in the city centre with such extensive facilities which is not part of a large corporate chain. The Assembly House team has an excellent pedigree in hospitality - director Richard Hughes also owns the highly-acclaimed Lavender House Restaurant and Cookery School in Brundall and has worked in Michelin-starred kitchens while fellow director Iain Wilson is the driving force behind Byford's and the King's Head in Holt, The Dial House in Reepham and contemporary online cake business, Sponge. The duo have been at the helm of The Assembly House since 2009 and have tirelessly worked to restore the historic city centre building to its former glory.

Luxury Accommodation

From 2016, The Assembly House will have 11 new luxury bedrooms which will include several beautiful suites with their own private gardens and sitting rooms. Located in the East Wing of the House, some rooms will overlook our beautiful courtyard and all will be individually designed and offer high-end boutique opulence. A famous Assembly House full English breakfast is included in your room price.



FOOD & DRINK

The Assembly House's menu always reflects the very best of Norfolk's seasonal produce and every dish we serve is freshly-made in our new kitchens by our team of talented chefs.

We offer excellent quality and a huge range of locally-sourced food, from three-course dinners to traditional buffets, canapé selections to tapas, the House's famous afternoon tea or our very popular selection of pots and shots - whatever the occasion, we have a menu to suit.

TESTIMONIALS

"I would like to say how thrilled we were with the whole event. The Assembly House could not have done more to make Dad's 80th special and wonderful for us all." **Kirshen Rundle**

"Just a brief line to say how very much we enjoyed our birthday lunch on Sunday. The food as always was delicious, the room was perfect and the team that served us were absolutely charming. Thank you for all the hard work that obviously went into organising it." **Carol & Dennis Aylett**

"We are so grateful to you Georgina for your help, support and ideas for our evening; we couldn't have asked for more – so well done Georgina and well done to Adam too, who looked after us so well on the night." **Linda & Jim Tyree**

"A MASSIVE thank you to you and your team for making my Mum's 60th birthday so special. Everything was so well organised, food was amazing and everything was just brilliant. I shall definitely recommend you to anyone wanting an event organised flawlessly." **Amy Metcalf**

"The food was delicious, the room and table looked lovely and the staff couldn't have been more helpful. I will have no worries about recommending The Assembly House for any function to anyone." **Barbara Fisher**

"Your staff assisted on the day to welcome, serve and keep the food and wine rolling, were a delight, very efficient, friendly and helpful. Our accolades for such fine cuisine, (compliments all round to the chef and their team), amazing organisation and everyone's willingness to make it a superb function for all who attended." **Bronwen Lotis**

"A huge thank you to everyone at the Assembly House. As ever the service was impeccable and the food was delicious, all commented on how relaxed the atmosphere was and the staff were extremely helpful and friendly. If there are any events that need a venue I always think of the Assembly House first and would always recommend." **Charlotte Thompson**



SOMETHING TRADITIONAL

We offer traditional three-course dining for private parties of up to 152.

Please ask our experienced team to help plan your bespoke menu (menu choices required 14 days in advance).

£35 per person including room hire. Available for parties of 14 to 152 guests.

TO START

*(Please choose **one** starter and a vegetarian alternative for all your party)*

- Cley Smokehouse salmon mousse, cucumber pickle, treacle loaf, horseradish crème fraiche
- Sea salt grilled mackerel fillet, celeriac remoulade, pickled beetroot and thyme
- Terrine of local chicken, pistachio and prune, sticky fig chutney
- Whipped Binham blue cheese, pickled vegetables, red wine and plum dressing, sourdough croutons (v)
- Sweet potato soup, smoked paprika, crème fraiche (v)
- Roasted tomato and sweet pepper soup, sour cream and chives (v)
- Leek, potato and watercress soup (v)
- Warm leek and goat's cheese tart, red onion marmalade, mustard dressed leaf (v)
- Heritage tomato and feta salad, olive and aubergine, Spring onion fritter (v)
- Pressed Norfolk cider ham hock, Bramley apple chutney, granary toasts

MAIN COURSES

*(Please choose **one** dish for your party)*

- Rosemary and thyme roasted chicken breast, ham and leek potato cake, sweet sherry and wild mushroom cream
- Roasted cannon of lamb, spring onion mash potato, fresh peas, broad beans and baby onions, tomato and thyme
- Roasted cod fillet, ragout of chorizo, butter bean, red pepper and tomato, baby leaf spinach, black olive
- Grilled salmon fillet, crushed herby new potatoes, seasonal greens, orange and chive butter sauce
- Pan roasted duck breast, celeriac fondant, creamed savoy cabbage, bacon and chestnuts
- Pan seared sea bass fillet, new potatoes, peas, baby gem, spinach and Chardonnay cream, warm tomato and herb dressing
- Slow cooked pork belly and tenderloin, wholegrain mustard mash, honey glazed root vegetables, Aspath Cyder cream
- Eight hour cooked Norfolk beef brisket, smoked mash potato, glazed root vegetables, Nelson's Revenge gravy
- Pan roasted beef fillet, gratin potato, glazed root vegetables, whiskey and peppercorn cream (£4pp supplement)

VEGETARIAN MAIN COURSES

*(Please choose **one** dish for your party)*

- Savoury carrot and smoked paprika cake, baked fig, soft herb cream cheese, buttered greens
- Pan fried spinach and herb gnocchi, creamed wild mushrooms, glazed parsnips and parsnip crisps
- Roasted onion, Norfolk Peer potato and beetroot tarte tatin, fresh herb salad, smoked Dapple shavings
- Wild mushroom, shallot and mozzarella fritters, tomato and red pepper fondue, dressed rocket

DESSERTS

*(Please choose **one** for your party)*

- Passion fruit tart, lime and mango syrup, mango sorbet
- Peach tarte tatin, clotted cream ice cream, caramel
- Warm chocolate brownie, vanilla pod ice cream, dark chocolate sauce
- Strawberry delice, strawberry sorbet, vanilla sauce, strawberry crisps
- Baked vanilla cheesecake, cherry compote, Kirsch syrup, cherry ice cream
- Spiced Norfolk Bramley apple toffee pudding, butterscotch, custard
- Dark, milk and white chocolate mousses, caramel ice cream
- Classic egg custard tart, clotted cream, blackberry compote
- A trio of our favourite desserts (to be taken by the whole party);
- Warm chocolate brownie, baked vanilla cheesecake, passion fruit tart, raspberry sorbet
- Norfolk cheese platter; available in place of dessert, or at £7.95 per person as an extra course

Coffee and something sweet

All prices include VAT

TAPAS FUNCTIONS

All of these dishes are served directly to your table for your guests to enjoy, so there are no lengthy pre-orders to endure - just sit back and enjoy dish after dish of our flavoursome favourites for a taste of sunshine at any time of year!

£30 per person including room hire. Available for parties of 20 to 152 guests.

Baked chicken mojo picon, smoked paprika, red peppers and olive oil

Spiced meatballs, tomato, chilli and baby leaf spinach

Continental cold meat board

Patatas bravas con queso

Roasted mixed peppers, basil and olive oil

Slow roasted tomato and herb salad

Baked field mushrooms with garlic, lemon and parsley crumb

Dressed baby leaf, shaved manchego and marinated olives

Gambas al pil pil

Mixed Bean, chorizo and red wine stew

Home baked Mediterranean breads

Plated dessert of orange and polenta cake, Catalan cream, rich chocolate mousse

Coffee and warm cinnamon churros



CLASSIC COLD BUFFET

£28 per person including room hire. Available for parties of 20 to 132 guests.

Elizabeth Spry's classic coronation chicken
Poached fresh salmon, lemon and herb mayonnaise
Honey glazed Dingley Dell gammon
Binham Blue and leek tart, apple and pear chutney
Hot new potatoes
Tomato, basil and mozzarella salad
House coleslaw
Seasonal salad leaves
Fresh breads

Lemon tart, crème fraîche, berry compote
Chocolate and Kirsch Truffle Torte

Coffee

HOT BUFFET

£28 per person including room hire. Available for parties of 20 to 132 guests.

Chicken in red wine, bacon and mushrooms, baby onions
Traditional fisherman's pie, white wine, cream and dill
Stuffed sweet bell pepper with wild mushroom risotto, tomato and basil
Buttered new potatoes
Hot seasonal vegetables

Fresh breads

Lemon tart, crème fraîche, berry compote
Seasonal allotment fruit crumble, vanilla custard

Coffee



POTS AND SHOTS

A selection of tasty pots and sweet little shots. Much more substantial and more fun than a normal canapé reception, this is the perfect menu to be 'eaten on the hoof.' No pre orders to chase and no table plan to create, simply choose your five savoury pots and three sweet shots and enjoy! Great for proms, parties, celebrations and networking events!

£25 per person including room hire. Available for parties of 20 – 200.

Pots

Classic fish pie with Smoked Dapple mash
Beer battered fish and chips, sea salt and malt vinegar powder
Gamba prawn tails, lime, coconut and ginger
House chilli, rice, sour cream, guacamole and tortilla
Pickering's sausage, Colman's mustard mash, Wherry gravy
Slow cooked chicken Madras, mango and rice
Boston baked beans, fried Brown butter bread crumbs
Fried gnocchi, sage butter, crushed amaretti
Butternut squash, leek and crème fraiche risotto
Wild mushroom, rosemary and red onion crumble

Shots

Limoncello trifle
Posh Eton mess
Millionaire shortbread mousse
Chilled apple crumble, custard, caramel
Passion fruit posset
Strawberry jelly and vanilla ice cream
White chocolate and kirsch cherry cheesecake





AFTERNOON TEA

The most regal way to enjoy The Assembly House, this is the ideal option for a birthday party with a difference, a spectacular anniversary celebration or a sophisticated hen party. Served on traditional tiered cake stands.

£25 per person including room hire. Available for parties of 14 to 152 guests.

A little appetiser soup

Choose from - Pea and mint, sweet potato and paprika or chilled gazpacho

Delicate finger sandwiches of;

Roast beef and horseradish

Smoked salmon and black pepper

Norfolk ham and Colman's mustard mayonnaise

Hummus and roasted Mediterranean vegetables

Cucumber and cream cheese

Cheese, Colman's mustard and chive scone

Fruit scone, strawberry jam and clotted cream

A selection of dainty cakes and pastries to include;

Gateau Assembly

Limoncello trifle

Salted caramel macaron

Seasonal fruit tartlet

Vanilla shortbread

Your choice of loose leaf teas and coffee



FINGER FOOD

Available Monday to Friday (please ask about prices for Saturday and Sunday)

Perfect for a less formal occasion – for parties of 20 - 200 - £15 per person including room hire

Chef's selection of sandwiches and wraps to include meat, fish and vegetarian options

Warm sausage rolls

Vegetable crisps

Add three items to the above menu for an extra £4 per person

Assembly House chips

Honey and mustard glazed sausages

Warm cheese, Colman's mustard and chive scones

Breaded plaice goujons, tartare sauce

Smoked salmon, dill and crème fraiche tart

Tomato, olive and pesto tart

Spiced onion bhajis, mint yoghurt

Lemon and coriander grilled chicken skewers

Add a selection of homemade bite-size cakes and a fresh fruit platter for an extra £5 per person



ASSEMBLY HOUSE CANAPÉS

Choose a selection of six for your reception, with five pieces served per person at £6.95 per head
(please note that this price does not include room hire).

Hot Canapés

Crispy chorizo, smoked tomato relish
Warm Colman's mustard scone, bacon jam
Wild mushroom arancini
Roasted pumpkin arancini
Sun blush tomato and basil fritters
Spiced plaice goujons, tartare dip
Crispy crab and coriander cakes
Gurney Gold cheese and truffle polenta fritters
Butternut squash and smoked paprika soup
Warm Binham blue and leek tarts
Smoked dapple and Woodforde's Wherry rarebit toasts
Warm truffle popcorn
Onion bhajis

Cold Canapés

Red pepper scone, cream cheese, black olive
Norfolk Dapple cheese and chive scone, piccalilli
Smoked salmon, horseradish cream cheese
Marinated gamba prawn
Roquefort and walnut Goujere
Marinated courgette, chilli and goat's cheese
Chilled gazpacho shot
Crab mayonnaise, avocado, toast





DRINKS PACKAGES

Option One

On arrival – glass of sparkling wine, Buck's Fizz or Pimm's (please choose one for your party)

Wine – one glass of house wine with your meal

£7.95 per person

Option Two

On arrival - glass of Champagne or Kir Royale

Wine – two glasses of house wine with your meal

£15.95 per person

We also have a full wine list featuring a vast range of exciting New World and classic Old World wines.

We are always very happy to help match wines to your menu choice or source specific wines for your special occasion. Please ask for our full wine list.

FLOWERS BY LIBBY FERRIS

Our talented House florist Libby Ferris can produce all sorts of stunning arrangements to enhance your event, from table decorations to pedestal arrangements or perhaps as presents for your guests.

Contact Libby on 01603 886123 or by email at: info@libbyferrisflowers.co.uk.

CHARITY RATES

Planning a fundraising event or other occasion in aid of a registered charity? Then please ask about our charitable rates.

HOW TO BOOK

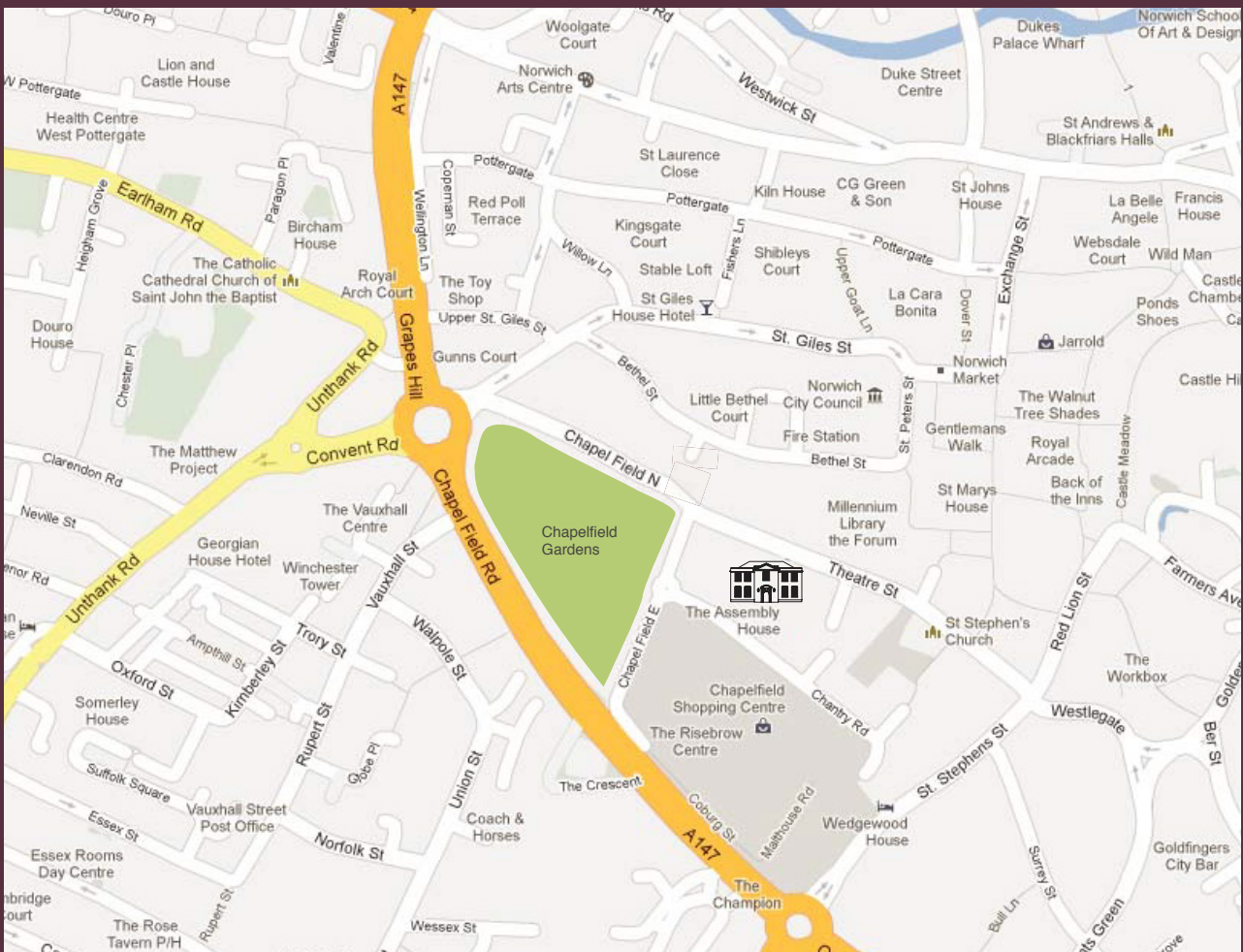
For all enquiries please get in touch with The Assembly House team on 01603 626402
or by email at: admin@assemblyhousenorwich.co.uk.

Terms & Conditions

Provisional bookings are held for 14 days. Upon confirmation, The Assembly House requires a signed contract together with the requested non-refundable deposit. Full details will be required by The Assembly House ONE CALENDAR MONTH prior to the event. The estimated final invoice will be issued at this time and is payable two weeks in advance of the event. Final numbers must be confirmed TEN DAYS prior to the event. Please consult your contract for further terms and conditions.

Please be advised that only food and drink supplied by The Assembly House can be consumed on the premises.

HOW TO FIND US



CAR PARKING

The Assembly House has its own car park at the rear of the building with space for up to 40 cars. The car park operates on a 24-hour pay and display basis and includes two disabled parking spaces.

The car park can be reached via Chapel Field Road, just off Theatre Street which runs in front of the main Assembly House entrance and the nearby Norwich Theatre Royal.

We are very grateful to the following local photographers for their assistance with this brochure:
Karen Fuller (www.fullerphotographyweddings.co.uk), Daniel Lightening (www.lighteningphotography.co.uk),
Jemma Mickleburgh (www.jmaphotography.co.uk) and Beth Moseley (www.bethmoseleyphotography.co.uk)