

THE
HOSTE
EST. **ARMS** 1651

THE GREEN - BURNHAM MARKET



EVENTS AT
THE HOSTE ARMS

YOUR EVENT AT THE HOSTE

Our historic, acclaimed hotel, restaurant, pub and spa nestles in one of Norfolk's most picturesque villages, Burnham Market, and sits but a stone's throw from the beautiful North Norfolk coastline. Our historic building, overlooking the green, dates back to the 16th Century and has been complemented by sympathetic additions over the years to allow for 45 guest bedrooms, exclusive events spaces, an impressive 20-seat cinema, and spa and treatment rooms!





CORPORATE EVENTS

Our dedicated Events Team make the planning of your corporate event easy. Our day delegate rate includes everything from brain food to AV to complimentary accommodation for the lead organiser. We can also assist in organising all those added extras that make for a memorable away day or conference, whether it is a private dinner, a local boat trip, or a gin tour!

Our events space is made up of a large, bright main area for up to 120 people in a theatre style layout. It also includes a walled garden and breakout space which is completely private to you and your team.

PRIVATE EVENTS

At the Hoste we have several great spaces for your private event whether it's an intimate dinner for 20 or buffet for 100, we can help to create the event you need. We believe every event is unique and we are proud to offer the perfect setting for your occasion.

THE GARDEN ROOM

up to 100 seated | 180 standing

The Garden Room offers a light bright space by day & glamorous venue by night, flowing out into our beautiful walled garden, licensed for Wedding Ceremonies & extendable utilising our marquee to provide space for up to 200 guests. A dedicated entrance, kitchen & bar provide an exclusive venue suitable for all occasions.

FACILITIES





THE GARDEN LODGE

up to 20 seated | 30 standing

Adjacent to the Garden Room lies The Lodge which opens out onto our perfectly-private walled garden. A detached, intimate venue suitable for small gatherings or for use in conjunction with our Garden Room.

FACILITIES





THE SMALLS

up to 40 seated | 70 standing

Nestling next to our pub lies 'The Smalls', a flexible space suitable for a multitude of uses but retaining the bustle & ambience of our bar. This is the perfect spot for an informal sit-down meal, buffet, drinks & canape gathering or quick get together with extended family or friends.

STAY THE NIGHT

The historic Hoste Arms provides 37 individually-designed bedrooms to suit an array of tastes and budgets. 13 of these surround the Garden Room and are required to be taken by your wedding party should you hire this space.

A short stroll across the village green, Vine House is a beautiful Georgian townhouse. Individually designed, spacious rooms furnished with sumptuous fabrics & antiques. With its garden terrace, elegant lounge & options for butler service & evening turn down, Vine House is perfect for hiring as a group. We do however politely highlight that this property is not suitable for pets or children.





SAMPLE SET MENU

3 course £35

STARTER

Roasted butternut squash & thyme soup, toasted sunflower seeds, parsley & tomato salsa (pb) (gif)

Hot smoked salmon, celeriac & watercress with aioli & garlic croutons

Chicken satay skewers, Indonesian slaw & toasted peanuts (gif)

MAIN

Miso roasted aubergine, Israeli couscous, seaweed & sesame salad (pb)

Pan fried hake, sauteed spinach, rosti potato, tomato & curry cream sauce (gif)

Chargrilled bavette steak, chips, tarragon & green peppercorn butter, grilled tomato & watercress (gif)

PUDDINGS

Baked summer stone fruit, vanilla ice cream & oat crumble (pb)

Chocolate fondant, vanilla ice cream & red fruit coulis (pb)

Eton Mess, fresh seasonal fruits, vanilla Chantilly & raspberry sauce (v) (gif)

V= Vegetarian PB = Plant based GIF = Gluten ingredients free

If you have specific dietary requirements or require allergy information, please ask your server.
Please be aware that food containing allergens are prepared and cooked in our kitchen.

BUFFET MENU

£25 per head (minimum of 15 persons)

Hummus, baba ghanoush & tzatziki, crudites & flat bread (pb)

Spicy cauliflower wings, sesame seeds, yoghurt
& pomegranate dip (pb) (gif)

Smoked salmon blinis with cream cheese and chives

Cocktail sausages with honey & mustard

Sweet potato & basil falafel (pb) (gif)

Buttermilk fried chicken thigh, sweetcorn succotash
& pickled green chillies (gif)

Chickpea, squash & lemongrass Thai curry (pb)

Pilaf rice (pb) (gif)

New potatoes, parsley & garlic (pb) (gif)

Celeriac, carrot, white cabbage & coriander slaw (pb) (gif)

Dressed leaves with agave & mustard dressing (pb) (gif)

Apple & fruits of the forest crumble with custard (v)

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CANAPES MENU

3 for £10pp / 5 for £15pp

COLD

Smoked salmon, cream cheese & chive roulade with cucumber (gif)

Local crab with curried mayonnaise, baby gem, apple & dill (gif)

Seasonal oyster with shallot vinaigrette mignonette (gif)

Duck confit, roasted fig & honey on toast

Chicken Caesar, shredded baby gem, Parmesan crisp

Sun blushed tomato, olive & marjoram bruschetta (pb)

Cherry tomato filled with goats' cheese mousse & dukkha (v) (gif)

HOT

Rare roast beef, mini Yorkshire pudding, horseradish cream & watercress

Apple & black pudding sausage roll with a spiced apple & date ketchup

Scallop wrapped in bacon with a rosemary skewer (gif)

Crispy filo prawn & sweet chilli sauce

Seared Teriyaki salmon, sweet potato crisp & wasabi mayonnaise

Smoked tofu, spinach, sweet potato & chickpea "chorizo" sausage roll (pb)

Crispy cauliflower skewer with a Thai dressing (pb) (gif)

Norfolk dapple / Cheddar croquette with salsa verde (v)

PUDDINGS

Seasonal local fruit tartlet, vanilla custard & lemon verbena (v)

Billionaire brownie bites, triple chocolate brownie topped with salted caramel & white chocolate (v) (gif)

Strawberry, crushed hazelnut & dark chocolate skewer (pb) (gif)

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TERMS & CONDITIONS

PROVISIONAL BOOKINGS

We are happy to hold provisional bookings for a maximum of 7 days, by which time we must receive the deposit. Full details on deposit requirements, cancellation policy and loss/damage to be found on our bookings form which is available on request.

MENUS AND PRE-ORDERING

Each member of your party must choose from one menu unless otherwise agreed. All pre-orders must be submitted via the booking form 7 working days prior to the event date.







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