

c a r r o w h o u s e

Smoke and
Wildwood

CARROW HOUSE NORWICH
2027 - 2028 PRICE LIST



interesting only

BAR

MANAGEMENT

STYLING



Creative wedding services
#InterestingOnly
www.smokeandwilwood.co.uk

Quote of Services

For Carrow House

Date of event: 2027 - 2028

Number of guests: Based on 70 day guests

Venue Hire

- 3 day venue hire (Day before, Day of Wedding, Day After)
- Day before venue set up & style and venue breakdown
- Hire of the Garden room & Orangery
- Outside private garden
- Toilets

Total = £3,995

Wedding Package

Everything on the package below can be customised. Please get in touch if you would like to speak about changes to the below package!

- Consultation call
- Wedding venue Design
- Reception drinks for 70 guests (1 per guest)
- Paid bar service with bespoke cocktail menu
- On the day manager & turnaround of spaces if needed (ceremony to lounge area, dining to dancing)
- Tables & benches for the orangery (can upgrade to chairs)
- Small rattan seating area in the bar room
- Festoon lighting in the orangery & uplighting
- Evening pizza for up to 100 guests
- Music speakers & microphone

Total = £4,000

Add Tree Hire

Tree hire for the orangery & garden room

Total = From £300 upwards

To add additional day & evening guests to the above package please get in touch!

Food Options**Canapes**

Charcuterie cups for the drinks reception at £8pp

Staffing

Total for 70 guests = £700

Grazing for 70 guests

Separate table Grazing boards for 70 guests running down the middle of your dining tables at £30pp £1,950

Plate & glassware hire for 70 quests £350

Staffing: Set up, serving & breakdown

Total = 70 guests - £2,450

***Catering tent & grazing wooden board hire required**

BBQ Day Catering for 70 Guests

Mains: 8oz steak burger, Cumberland Hotdogs, Halloumi burgers

Sides: Potato Salad, Feta & mint cous cous, Coleslaw, Green Pasta Pesto

Dessert: Chocolate fudge brownie pots, Eton mess pots

Staffing: Set up, serving & breakdown

Hire of plates, cutlery, serving ware etc

Total £3,500

***Catering tent required**

Evening

Evening Pizza for 70 guests

£14 per person

4 flavours for you to choose, serviced pizza buffet style

Total = £980

Evening Pizza for 100 guests

£14 per person

4 flavours for you to choose, serviced pizza buffet style

Total = £1,400

Grazing table for 70 guests

£15 per person

One table for guests to go up to & graze

Total = £1,050

Additional Extras

DJ £550

Additional lighting & drapes from Quirk events - Please get in touch

Additional props & furniture from Array hire - Please get in touch

Campervan photo booth £450

Catering tent £250 / £400

Payment

Payment is due directly to the venue & then the package is invoiced by 4 suppliers.

A deposit is required, with the final balance due 12 weeks prior to your event.

Thank you for your enquiry. If you have any ideas or would like us to create another bespoke quote please don't hesitate to get in touch!

Team Smoke & Wildwood x

CEREMONY



Option 1
Norwich Castle Registry Office



Option 2
A non-legal ceremony at Carrow House
Choose from an outside or inside ceremony



RECEPTION

Drinks outside in the gardens
Inside bar open
Rattan seating area inside
White parasols in the garden
(use the existing outdoor furniture)



DINING

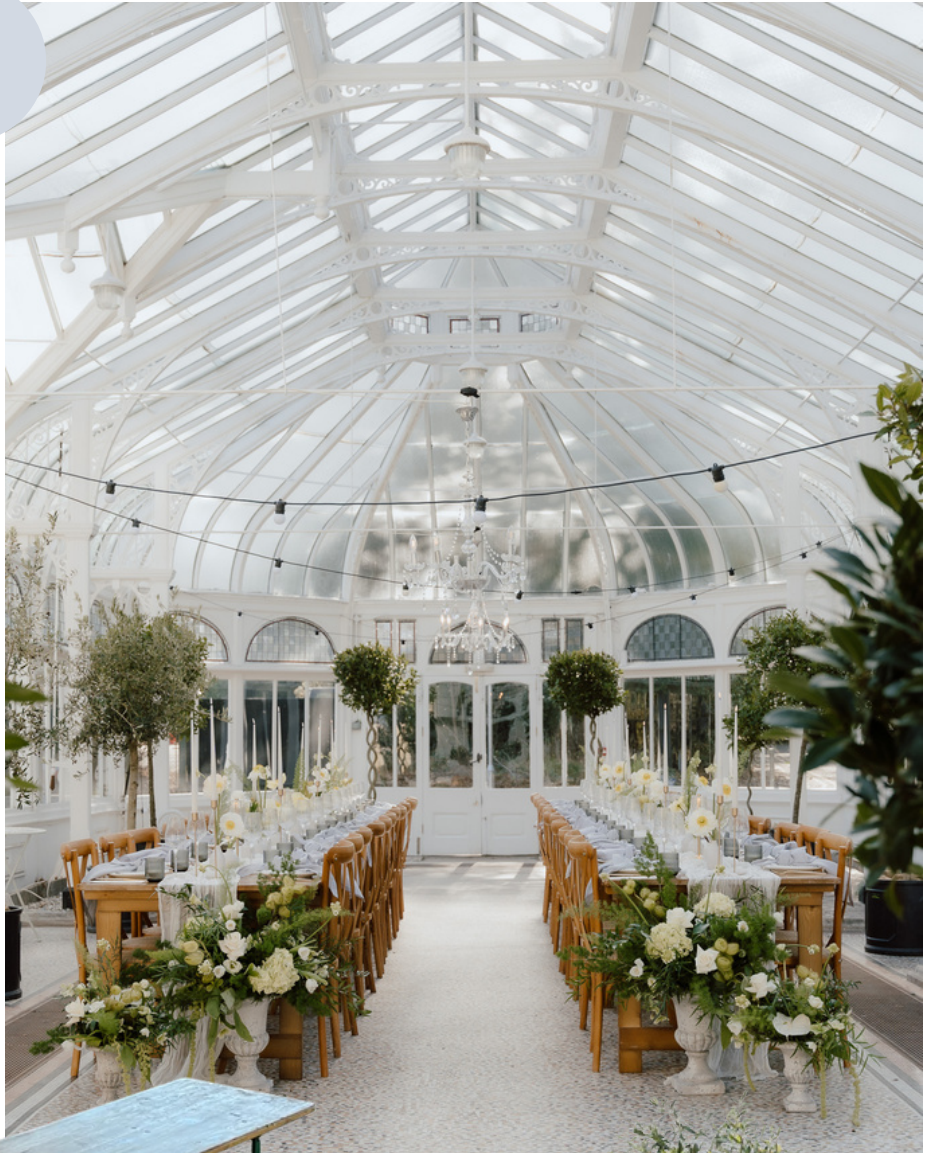


Long tables

Festoon overhead

Trees in the orangery

Table runners to add colour



EVENING



Pizza outside

Rattan seating area for guests
to sit on in the bar area

Remove some tables in the
orangery to make a dancefloor



Menu

CHARCUTERIE CUPS

A SELECTION OF CHARCUTERIE MEATS

Salami Italiano & Chorizo

A SELECTION OF CHEESES

*Creamy French Brie, Stilton, Red Leicester cubes,
Wensleydale*

BREAD STICKS & CRACKERS

Gluten free options available

FRUITS & VEG

A selection of olives, gherkins, grapes, nuts, celery & mini pickled onions

SIDES

CARAMELISED ONION CHUTNEY



Menu

ON THE BBQ

8OZ STEAK BURGER

Served in a brioche roll

CUMBERLAND HOT DOGS

Served in a brioche bun

HALLOUMI & SWEET CHILL BURGER

Served in a brioche roll

SIDES

POTATO SALAD

FETA & MINT COUS COUS

COLESLAW

GREEN PASTA PESTO

DESSERT

CHOCOLATE FUDGE BROWNIE POT

With a chocolate drizzle sauce

RASPBERRY ETON MESS POT

Raspberry, cream & meringue with a raspberry drizzle

Menu

ON THE BBQ

VEGETARIAN BURGER

Served in a brioche roll

VEGETARIAN HOT DOGS

Served in a brioche bun

HALLOUMI & SWEET CHILL BURGER

Served in a brioche roll

SIDES

POTATO SALAD

FETA & MINT COUS COUS

COLESLAW

GREEN PASTA PESTO

DESSERT

CHOCOLATE FUDGE BROWNIE POT

With a chocolate drizzle sauce

RASPBERRY ETON MESS POT

Raspberry, cream & meringue with a raspberry drizzle

Menu

GRAZING BOARDS & TABLES

A SELECTION OF CHARCUTERIE MEATS

Salami Italiano, Chorizo, Proscuttio, Ham hock

A SELECTION OF CHEESES

*Creamy French Brie, Stilton, Cheddar, Red Leicester cubes,
Wensleydale & Feta*

HOME BAKES

A selection of homemade sausage & vegan sausage rolls

FRESH BREADS & CRACKERS

Sourdough sliced loaf & French stick rounds

FRUITS & VEG

*A selection of olives, gherkins, grapes, nuts, celery, carrots,
tomatoes, strawberries, apples, raspberries, grapefruit & mini pickled
onions*

SIDES

CARAMELISED ONION CHUTNEY

CHILLI JAM

SOURED CREAM



Inspiration images. Please note that this are guide images for inspiration purposes only & boards may differ per event

EXAMPLE PIZZA BUFFET MENU

PEPPERONI & HOT HONEY

Pepperoni slices, mozzarella & a drizzle of hot honey

GOATS CHEESE & CARMELISED ONION

Crumbled goats cheese and caramelised onion chutney

MARGHERITA

A classic. Mozzarella on a tomato base



DESSERT OPTIONS

CHOCOLATE FUDGE BROWNIE POT

With a chocolate drizzle sauce

RASPBERRY ETON MESS POT

Raspberry, cream & meringue with a raspberry drizzle



Inspiration images. Please note that this are guide images for inspiration purposes only & desserts may differ per event