

# Weddings



**NORTON HOUSE  
HOTEL**

**BISTRO | WEDDINGS | FUNCTIONS**



# About the area

Congratulations on your forthcoming wedding. Thank you for considering Norton House Hotel for your big day.

Norton House Hotel is a privately run hotel which has been totally refurbished to create a warm and welcoming venue for weddings.

Built in 1790 as a seaside country house, Norton House Hotel has been rated Excellent by TripAdvisor due to the consistent quality of its service and its food, and its expertise in organising weddings is unrivalled.

Surrounding the hotel are leafy, private gardens which are accessed both from the elegant ceremony room and the airy function room. And just a short stroll from the hotel is the charming village of Mumbles, with all its boutique shops, pubs and restaurants.

Norton House Hotel is also perfectly situated for exploring the stunning beaches and countryside of Gower and is easily accessible from the M4 at junction 44 and lies just 4 miles from all the amenities of Swansea.

Whatever your vision for your special day, the team at Norton House Hotel will be delighted to make it happen and create some amazing memories that will stay with you forever.



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# What we can offer

- A charming seaside setting for your special day
- Planning support from our expert wedding coordinator
- A pre-wedding tasting menu for up to four people
- Red carpet on arrival and in the elegant ceremony room which seats up to 90
- After-ceremony drinks and canapés
- Choice of attractive chair covers and bows
- Wedding breakfast served in our airy function room
- 3 menu options to offer to your guests
- All of the food created in-house by our expert team
- Toastmaster, cake stand and knife
- A complimentary suite for the bride and groom's wedding night and first anniversary
- Special rates on accommodation for guests including 17 bedrooms and 4 apartments, buffet breakfast included
- Full use of the gardens and ample free parking
- The option of exclusive use of the hotel and all its accommodation
- In-house DJ for the evening, with finger buffet or hog roast
- Free WIFI throughout the hotel
- Catering for 90 day guests and 150 evening guests
- We can cater for weddings of all sizes if you are looking for a small intimate wedding we have packages to suit everyone.



# Planning your day

We understand that organising a wedding can be stressful and keeping a handle on all the details can be mind-boggling. That's why we've created our all-inclusive packages to help keep things simple.

Full pricing for each of these packages is detailed on page 16, along with details of what's included and what extras can be added: whether that's more guests, a different choice of drinks, or a particular detail you've set your heart on.

## Silver & Gold All-inclusive Package

Our Silver & Gold packages are designed to accommodate 40 day guests and 70 night guests and includes the following:

Menu Tasting for 4 people • Room Hire • Red Carpet on arrival • Cake stand and knife • Drinks Package • Selection of Canapés x 3 • Three Course Meal • Chair covers and bows - colour of your choice • Nine item finger buffets • Complimentary Bridal Suite on the night of the wedding • 16 bedrooms and 4 apartments available for your guests\* • DJ • Complimentary WIFI • Buffet Breakfast for all guests staying overnight • Cutlery and Crockery • Free Parking • Complimentary stay on your first anniversary • Master of Ceremony.

## Platinum All-inclusive Package

Our Platinum package is more luxurious and also accommodates 40 day guests and 70 night guests, and all the essentials for the occasion, plus:

Menu Tasting for 6 people • Room Hire • Red Carpet on arrival • Cake stand and knife • Drinks Package • Selection of Canapés x 5 • Three Course Meal • Chair covers and bows-colour of your choice • Hog Roast • Complimentary Bridal Suite on the night of the wedding • 16 bedrooms and 4 apartments available for your guests\* • DJ • Complimentary WIFI • Buffet Breakfast for all guests staying overnight • Cutlery and Crockery • Free Parking • Complimentary stay on your first anniversary • Master of Ceremony.

*\*at additional cost*



# Canapé Menu

- Arancini Risotto Balls (V, GF\*)
  - Mini Welsh Rarebit (V)
- Mini Red Onion and Goats Cheese Tartlets (V)
  - Italian Meatballs
- Smoked Salmon & Cream Cheese & Chive Tartlets
  - Five Spiced Belly Pork
  - Mini Prawn Cocktail
- King Prawn Skewers with Sweet Chilli
- Beetroot Tartar on Sourdough Crouton (VG, GF\*)
  - Falafel Bites (VG, GF)
- Deep Fried Halloumi with Sweet Chilli (V, GF\*)



# Silver menu

## Starters

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*A choice of the following soups (V, GF\*, VG\*)*

Vegetable, Carrot and Coriander, Classic French Onion, Pea and Mint, Tomato and Basil

Classic Prawn Cocktail served with Bread & Butter (GF\*)

Duck Croquette served with Gooseberry Jam

Tomato Bruschetta topped with Cured Ham (GF\*, VG\*)

Beetroot, Apple and Walnut Salad with House Dressing (VG, GF)

Roasted Courgette, Asparagus, Broad Beans, Feta Cheese and Mint Salad (VG, GF)

## Mains

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Roast Loin of Pork Served with a White Wine, Cream and Apple Sauce  
and Gratin Potato (GF)

Pan Fried Chicken Breast with Gratin Potato and a Bacon, Leek and Tarragon Sauce (GF)

Roast Turkey served with Chipolata Sausage, Stuffing, Roast Potatoes and  
Chef's Gravy

Baked Salmon with Gratin Potato and a Watercress Sauce (GF)

Roast Leg of Lamb with Roast Potatoes and Minted Gravy (GF)

Cod Fillet with a Herb Crust, Gratin Potato and a Tomato and  
Pesto Sauce

*All Mains Served with Seasonal Vegetable*

## Desserts

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Lemon and Lime Cheesecake with a Raspberry Coulis

White and Dark Chocolate Covered Profiteroles with Honeycomb  
Crumb and a Chocolate Sauce

Trio of Ice Cream (GF)

Chocolate Brownie with Raspberry and Ice Cream

Espresso Crème Brûlée with an Amaretto Biscuit (GF\*)

Selection of Welsh Cheeses with Biscuits and Homemade Chutney



# Gold menu

## Starters

*A choice of the following soups (V, VG\* GF\*)*

Vegetable, Carrot and Coriander, Classic French Onion, Pea and Mint, Tomato and Basil

Walnut, Blue Cheese, Pear Salad with Mixed Leaves and Lemon Dressing (V, GF)

Salmon and Smoked Haddock Fishcake on Pea Purée with a Side of Tartare Sauce

Chicken Liver and Mushroom Parfait with Pesto Crostini and Red Onion Chutney (GF\*)

Prawn Cocktail with Avocado mousse (GF)

Beetroot Tart, Shallots and Red Wine (VG)

## Mains

Roast Sirloin of Beef with Yorkshire Pudding, Roast Potatoes and Chef's Gravy

Lamb Shoulder with Salsa Verdi and Dauphinoise Potatoes (GF)

Poached Salmon with a Fondant Potato and a Champagne Sauce (GF)

Pan Fried Chicken Breast with Dauphinoise Potatoes, Mushroom Ketchup, and Jus (GF)

Roast Loin of Pork, Caramelised Apple, Fondant Potato and an Apple and Thyme Jus (GF)

Hake with Herb Crust, Fondant Potato and a Cockle and Laverbread Sauce

*All Mains Served with Seasonal Vegetable*

## Desserts

Zesty Gower Gin and Tonic Sorbet (VG, GF)

Bakewell Slice with Clotted Cream

Madeira Poached Pear with Hot Chocolate Sauce (GF)

Key Lime Cheesecake with Lemon Sorbet and a Raspberry Coulis

Elderflower Panna cotta with Strawberries and Brown Butter Crumble

Selection of Welsh Cheeses with Biscuits and Homemade Chutney



# Platinum menu

## Starters

*A choice of the following soups (V, VG\* GF\*)*

Vegetable, Carrot and Coriander, Classic French Onion, Pea and Mint, Tomato and Basil

King Prawn Skewers with a Chilli, Coconut and Lime Dressing with Mixed Leaves

Garlic & Thyme Camembert served with a Fig Chutney and Dipping Bread (GF\*)

Truffle Arancini with Pea Veloute (V, GF\*)

Slow Cooked Beef Cheeks a with Soy Sauce Glaze and Asian Style Salad (GF)

Smoked Haddock Gnocchi with a Beurre Blanc Sauce

## Mains

6oz Tournedos Rossini with Duchess Potatoes, Asparagus and a Shiraz Sauce (GF)

Grilled Fillet of Sea Bass, Pomme Anna and a Citrus Beurre Blanc (GF)

Pork Two Ways – Belly Pork and Pork Tenderloin with Fondant Potato, Apple Puree and a Calvados Sauce

Pan Fried Halibut with Fondant Potato and a Bouillabaisse Sauce

Rack of Lamb (Served Medium) with Pomme Anna and a Redcurrant Jus

Sous Vide Guinea Fowl with Fondant Potato and a Blueberry Jus (GF)

*All Mains Served with Seasonal Vegetable*

## Desserts

Norton House Eaton Mess (GF)

White Chocolate Parfait with Marinated Strawberries and a Honeycomb Crumb (GF)

Buttermilk Panna cotta with a Raspberry Coulis and a Nut Praline Crumb

Strawberry and Champagne Cheesecake, Strawberry Coulis, dipped Chocolate Strawberry

Chocolate Delice with a Pistachio Tuile and Passion Fruit

Croissant Bread & Butter Pudding with Pendarin Custard and Caramelised Banana

Selection of Welsh Cheeses with Biscuits, and Homemade Chutney



# Vegan menu

## Starters

*A choice of the following soups (GF\*)*

Vegetable, Carrot and Coriander, Pea and Mint, Tomato and Basil

Pear, Walnut & Pomegranate Salad in a Maple Dressing (GF)

Herby Garlic Mushrooms on Ciabatta

## Mains

Wild Mushroom and Leek Risotto (GF)

Butternut Squash and Spinach Chilli (GF)

Vegetable and Chickpea Tagine (GF)

Aubergine & Tomato Lasagne with Vegan Cheese

Puttanesca Gnocchi

## Desserts

Chocolate and Raspberry Brownie with Raspberry Coulis (GF\*)

Trio or Sorbets

Spiced Fruit Crumble with Vegan Ice Cream (GF\*)

Other dietary requirements can be catered for on request

# After ceremony drinks

## Silver

After Ceremony Drink – Bucks Fizz and Chilled Lager and Local Craft Ales  
Glass of House Sparkling Wine to Toast

## Gold

After Ceremony Drink – A Glass of Summer Fruit Pimms or  
Kir Royal and Chilled Lager and Local Craft Ales

One Glass of House Wine per person during Meal  
Glass of House Sparkling Wine to Toast

## Platinum

After Ceremony Drink – Elderbubble Cocktail (Gin, Elderflower Cordial &  
Sparkling Wine) or Mojito (Mint, White Rum & Soda) and Bottles of  
Chilled Local Craft Ale

Half Bottle of Wine per person during Meal  
Glass of Moët & Chandon to Toast

Non-alcoholic drinks option available on request

We are also be happy to add additional wines, sparkling wines, champagnes and coolers of bottled beers to these packages as required.

# Children's Menu

## Starters

Soup

Melon with Raspberry Coulis

Carrot and Apple Sticks with Grapes

## Mains

Pasta in Tomato Sauce

Mini Chicken Fillets with Vegetables and Mashed Potato

Mini Fish Fillets with Potato Wedges and Peas

Sausage and Mash

Cheese and Tomato Pizza

Mini version of Adults Mains available

## Desserts

Ice Cream

Fruit Salad

Mini Chocolate Brownies with Chocolate Sauce

Children under 3 - £0  
Children between 3 and 12 - £15



# Evening Buffet Menus

## Finger buffet selection

- Sandwiches (GF\* VG\*)
  - Chips (GF)
- Honey Covered Chicken Drumsticks (GF)
  - Slider Burgers
- Vegan Slider Burgers (GF)
  - Potato Wedges
- Filled Tortilla Wraps (VG\*)
  - Spare Ribs (GF)
  - Plaice Goujons
  - Chicken Goujons
- Selection of Mini Pasties
  - Sausage Rolls
- Sesame and Honey Covered Chipolatas
  - Duck Spring Rolls
  - Vegan Skewers (GF)
- Homemade Hummus and Flatbread (VG, GF\*)
  - Falafel Bites (GF, VG)

## Hog roast

Featuring: stuffing, baps, apple sauce, boiled potatoes or potato wedges and coleslaw, spicy bean burgers for vegetarian guests, plus four salads:

- Tomato and onion salad
  - Beetroot salad
  - Cucumber salad
  - Pasta salad
- Mediterranean couscous
  - Mixed leaf salad
- Feta and tomato salad
  - Potato salad

# Accommodation

Many guests will prefer to stay the night of your wedding and Norton House Hotel boasts 17 bedrooms and 4 apartments, which sleep 3-4, and all are attractively and individually styled. All weddings benefit from preferential room rates and a hearty breakfast. Free WIFI is available throughout the hotel, with a choice of standard, superior and family rooms.





# Silver & Gold Package Prices

These packages all include:

- Menu Tasting for 4 people
- Room Hire
- Red Carpet on arrival
- Cake stand and knife
- Drinks Package
- Selection of Canapés x 3
- Three Course Meal
- Chair covers and bows - colour of your choice
- Nine item finger buffets
- Tea and Coffee
- Bridal Suite on the night of your wedding
- 16 rooms and 4 apartments available to your guests\*
- DJ
- Complimentary WIFI
- Buffet Breakfast for all guests staying overnight
- Cutlery and Crockery
- Free Parking
- Complimentary stay on your first anniversary

*\*at additional cost*





## 2024

2024 Prices	Jan - March and Nov	April - October	Notes	Additional guests
Silver Package	£5,650	£6,070	Includes 40 day guests and 70 night guests, the Silver menu and Silver drinks package, and evening finger buffet	Day guests £75pp Evening guests £20pp
Gold Package	£6,700	£7,100	Includes 40 day guests and 70 night guests, the Gold menu and Gold drinks package, and evening finger buffet	Day guests £90pp Evening guests £20pp

\*£10K minimum spend in December

## 2025

2025 Prices	Jan - March and Nov	April - October	Notes	Additional guests
Silver Package	£5,800	£6,300	Includes 40 day guests and 70 night guests, the Silver menu and Silver drinks package, and evening finger buffet	Day guests £70pp Evening guests £20pp
Gold Package	£6,900	£7,300	Includes 40 day guests and 70 night guests, the Gold menu and Gold drinks package and evening finger buffet	Day guests £85pp Evening guests £20pp



# Silver & Gold Package Prices

2026

2026 Prices	Jan - March and Nov	April - October	Notes	Additional guests
Silver Package	£6,000	£6,500	Includes 40 day guests and 70 night guests, the Silver menu and Silver drinks package, and evening finger buffet	Day guests £75pp Evening guests £20pp
Gold Package	£7,100	£7,550	Includes 40 day guests and 70 night guests, the Gold menu and Gold drinks package, and evening finger buffet	Day guests £90pp Evening guests £20pp

\*£10K minimum spend in December

# Platinum Package Price

This package includes:

- Menu Tasting for 6 people
- Room Hire
- Red Carpet on arrival
- Cake stand and knife
- Drinks Package
- Selection of Canapés x 5
- Three Course Meal
- Chair covers and bows - colour of your choice
- Hog Roast
- Bridal Suite on the night of your wedding
- 16 rooms and 4 apartments available to your guests\*
- DJ
- Complimentary WIFI
- Buffet Breakfast for all guests staying overnight
- Choice of Linen Colour
- Cutlery and Crockery
- Free Parking
- Complimentary stay on your first anniversary.

*\*at additional cost*

## 2024

2024 Prices	Jan - March and Nov	April - October	Notes	Additional guests
Platinum Package	£9,850	£10,350	Includes 40 day guests and 70 night guests, the Platinum menu and Platinum drinks package and evening Hog Roast	Day guests £115pp Evening guests £30pp

## 2025

2025 Prices	Jan - March and Nov	April - October	Notes	Additional guests
Platinum Package	£10,150	£10,750	Includes 40 day guests and 70 night guests, the Platinum menu and Platinum drinks package and evening Hog Roast	Day guests £115pp Evening guests £30pp

## 2026

2026 Prices	Jan - March and Nov	April - October	Notes	Additional guests
Platinum Package	£10,250	£11,000	Includes 40 day guests and 70 night guests, the Platinum menu and Platinum drinks package and evening Hog Roast	Day guests £115pp Evening guests £30pp

\*£10K minimum spend in December

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MUMBLES, SWANSEA

