



Events Pack

# Your Event at The Georgian Townhouse

At the Georgian Townhouse, we've created a hidden oasis nestled outside of the city centre of Norwich, perfect as an escape from the hustle and bustle of city life. Our beautiful building seamlessly merges Georgian charm and striking interiors, with a modern offbeat attitude, lashings of style, and a wealth of personality.

In addition to our cosy bar, large restaurant and outdoor terrace, we have a collection of stunning event spaces that can act as the perfect canvas for any celebration. Complete with a spacious, walled garden, 24 boutique bedrooms, 12 apartments, and the best food and drink in Norwich, the Georgian Townhouse is one of the city's best kept secrets.





# The Pembroke Rooms

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up to **60** seated | **100** standing

Our elegant and versatile Pembroke function rooms are the perfect setting for meetings, formal dinners and canapé parties.

Offering a private bar, terrace and garden, as well as space for up to 60 to dine or 100 to mingle, The Pembroke Rooms are ideal for celebrating many occasions from christenings through to weddings.

We never charge to hire out the rooms but would ask that you meet a minimum spend across the course of your day. In addition to our range of bespoke menus, we can also offer buffet, BBQ, canapé and afternoon tea menus to suit every occasion.

## FACILITIES



"We booked The Georgian Townhouse for our wedding because we loved the location & the food, mainly the food, and they did not disappoint. We really could not recommend The Georgian Townhouse enough, the staff, food, location, rooms- everything about it is fabulous!"





# The Scout Hut

up to 50 standing

Decorated in soft pastel greens and greys, The Scout Hut features a vaulted ceiling with white wooden beams and can be used as the perfect addition to our Pembroke Rooms. The use of this space can be completely adapted to suit your needs to create the most memorable of days. From hosting more guests, to extra cover for those not-as-welcome wetter days, or simply as an area for games, photo booths or for kids to play.

## FACILITIES





## The Stables

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Located at the far end of our walled garden, lay our Stables. A relaxed and rustic outdoor space with roof cover, perfect for those pre or post wedding gatherings. The Stables come to life in the warmer months, where the BBQ and wood-fired pizza oven is popular among guests. The use of this space is flexible and can be decorated to compliment your taste or left simply as it is.



# Stay the night

The Georgian Townhouse provides a collection of 36 beautifully decorated bedrooms and apartments to suit an array of tastes, needs and budgets. Six of the rooms which are in closest proximity to our Pembroke Rooms are required to be taken by your wedding party should you hire this space.

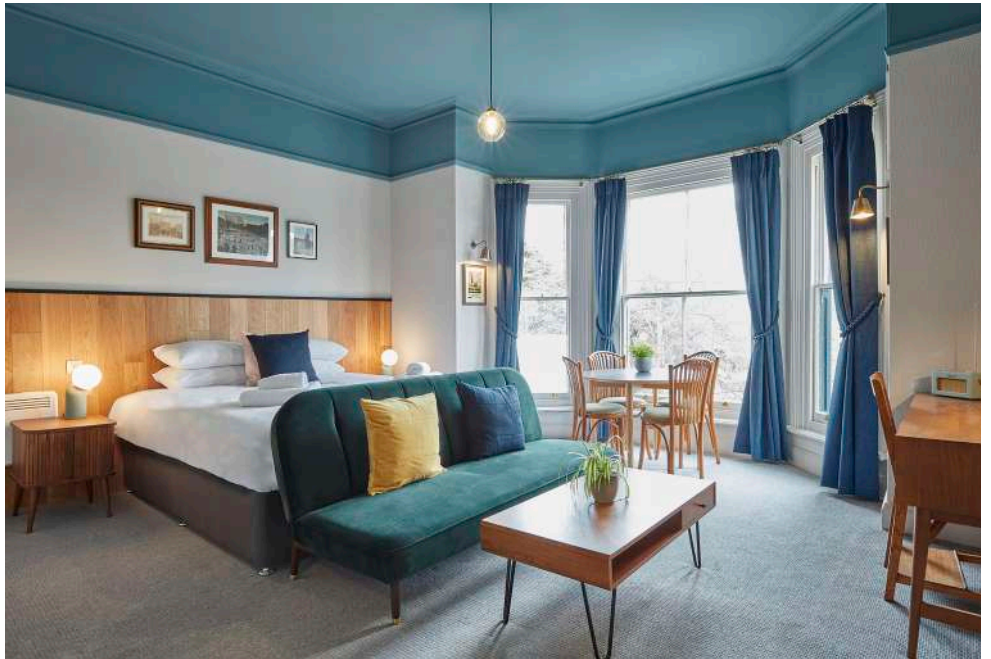
Located within the townhouse, we have 23 bedrooms and a deluxe suite. A stone's throw across the road live our Georgian Apartments, consisting of eight comfy, three deluxe and one family apartment.

All rooms and apartments provide similar Georgian decor throughout. Our in-room amenities include Roberts radios, Nespresso coffee machines, Smeg fridges, smart TVs and fully-stocked mini bars which include our handpicked selection of local drinks, snacks and complimentary homemade cookies.

We also have a handful of ground floor, dog friendly, disabled accessible rooms, sofa beds and cots to offer you and your guests.







# Sample Set Menu

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2 course £20 / 3 course £25

## 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)

## PUDDING

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

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£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)

## SWEET

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

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## 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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