

additional information

OUR SUITES

Regency Suite Venue Hire	£500 charge
Victorian Suite Venue Hire	£250 charge

You can look forward to a glorious wedding reception at The Devon Hotel. Our smart terrace and manicured lawns are the perfect backdrop for your celebrations. Our sumptuous function rooms will be dressed to perfection, and our top quality cuisine is bound to impress all your guests.

For your private function room choose from:

The Regency Suite	up to 160 guests
The Victorian Suite	up to 70 guests
The Edwardian Suite	up to 25 guests

CIVIL CEREMONIES

Civil Ceremony	£325 charge
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The Devon Hotel makes a perfect venue for your civil wedding ceremony. The elegant atmosphere of the hotel makes it perfect for a civil partnership, civil wedding, or renewal of vows ceremony. **Please note** additional costs are payable to the registrar.

The Regency Suite	up to 130 guests
The Victorian Suite	up to 70 guests
The Edwardian Suite	up to 50 guests

EVENING RECEPTIONS

Whether you are continuing the party after your wedding or having a post wedding celebration after getting married abroad we have it covered.

We will help and advise with decoration, entertainment and food for the evening.

See our Evening Buffet Menus. If you do not wish to provide catering for your guests throughout your evening reception, a charge of £500 will be incurred.

Disco	£325 charge
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We are able to book our resident DJs to play at your evening reception, who provide everything you need to get the party started.

ACCOMMODATION

The Devon Hotel has 60 fabulous hotel rooms. The rooms are all located in a contemporary architect designed building set away from the Georgian public areas of the hotel.

There is modern stylish decor throughout the hotel and our Executive Rooms are truly stunning.

Discounted rates for your guests, inclusive of bed and full English breakfast:

Single	£90
Double	£110
Interconnecting Double / Twin	£150
Executive	£130

TERMS & CONDITIONS

A £1000 deposit is required to secure your wedding date. This will be deducted from the final balance.

Full payment and final numbers are required 4 weeks prior to the event and will be the minimum number charged.

A 10% discount applies to weddings booked on a Monday–Thursday (excludes special offers). Room hire charges will apply.

Prices include VAT at the current rate but are subject to change.

evening buffet packages

Our buffet packages are ideal to keep your guests going during the evening celebrations.



hog rolls £13 pp

Hand Carved Beef, Pork or Gammon Ham

(Choose two of the above)

Plenty of Crackling

Soft Buttered White and Brown Baps

Home-made Sage and Onion Stuffing

Roast Potatoes

Salad

Vegertarian Burgers

Condiments and Sauces

Apple, cranberry, horseradish, English and French mustard



finger buffet

Choose 5 items.....£14.50 pp

Choose 8 items.....£16.95 pp

Choose 10 items.....£18.50 pp

1. Selection of Sandwiches

All sandwiches are served on wholemeal & white bread

Roast Devonshire Beef with Wholegrain Mustard

Mature Cheddar with Fruit Chutney

Turkey and Cos Lettuce with Mayonnaise

Honey Baked Gammon Ham with Tomato and Red Onion

Prawns in a Classic Marie Rose Sauce

Tuna and Cucumber

Egg Mayonnaise

2. Tortilla Wraps

Vegetarian Mexican Wrap filled with Cheese, Celery, Sweetcorn, Mixed Peppers with Salsa and Mayonnaise

Coronation Turkey and Crisp Salad

3. Potato Wedges, French Fries or Roast Potatoes

Served with Salsa, Sour Cream and Guacamole Dips

4. Oriental Selection

Duck Spring Roll, Prawn Twists and Vegetable Wonton with Sweet Chilli Sauce

5. Tomato & Mozzarella Pizza

6. Sausage Rolls in Puff Pastry

7. Indian Selection

Onion Bhajis, Vegetable and Spinach Pakora, Vegetable Samosa

8. Cocktail Sausages Wrapped in Bacon

9. A Selection of Vegetable Crudities

Baton Carrots, Peppers, Cucumber, Florets of Cauliflower & Broccoli with Garlic Mayonnaise and Sour Cream Dips

10. Cheese & Onion Pasties

11. Meat & Potato Pasties

12. Sweet Marinated BBQ Chicken Drumsticks

13. Mixed Tossed Salad with a Balsamic Dressing

14. Fresh Fruit Platter

15. Deep Fried Mozzarella Sticks with a Tomato Salsa Dip

drink packages

Please see our selection of drink packages. However we are most happy to accommodate your personal preferences.

package 1 £16.95 pp

Welcome Drink

1 Glass of Alcoholic Fruit Punch

Wine with your Meal

1 Glass of House White, Red or Rose

To Toast

1 Flute of Sparkling Wine

package 2 £19.95 pp

Welcome Drink

1 Glass of Orange Bucks Fizz or 1 Glass of Cranberry Bucks Fizz

Wine with your Meal

1 Glass of House Sauvignon Blanc, House Shiraz or House Rose

To Toast

1 Flute of French Brut Sparkling Wine

package 3 £22.50 pp

Welcome Drink

1 Glass of Pimms or 1 Glass of Bucks Fizz

Wine with your Meal

1 Glass of Pinot Grigio, House Shiraz or House Rose

To Toast

1 Flute of Prosecco or 1 Flute Prosecco Rose

package 4 £27.50 pp

Welcome Drink

1 Glass of Pimms or 1 Glass of Champagne Bucks Fizz or 1 Glass of Champagne

Wine with your Meal

1 Glass of Italian Gavi, House Malbec or Zinfandel Rose

To Toast

1 Flute of Champagne

To book call 01392 259268 or visit www.devonhotel.co.uk



wedding receptions

2020



Ticks all the right boxes

Matford, Exeter, Devon EX2 8XU T 01392 259268 F 01392 413142
E events@devonhotel.co.uk W devonhotel.co.uk





your elegant wedding reception starts here at the devon hotel

At The Devon Hotel we strive to ensure your wedding runs as smoothly as possible, leaving you to enjoy your special day with friends and family. We offer a wealth of choice for banquets and buffets – the choice is yours, accompanied by an extensive wine list. Our friendly and experienced staff will be on hand to organise toasts, speeches and cutting of the cake.

Our wedding packages include:

- Fresh flowers for your tables
- Crisp white linen and napkins
- Personalised printed menus
- Cake stand & wedding knife
- Toast master
- Complimentary accommodation for the newly weds
- Discounted room rates for your guests

wedding menu packages

The Devon Hotel offers a variety of mouth watering menus and packages to suit all your needs and requirements.

menu 1 £35 pp

Starter

Chef's Soup with Roll & Butter
Choose from the options list

Main Course - Carriages Carvery

Roast Devonshire Beef
Roast Bronzed Crediton Turkey
Served with chef's seasonal vegetables and potatoes, Yorkshire pudding, chipolata sausage and stuffing

Desserts

Choose two from our tantalising selection
★★★★
Tea or Coffee with Chocolate Mints

menu 2 £41 pp

Starter

(Choose three)

Stilton & Walnut Tartlet
Rocket and balsamic dressing
Chicken Liver Parfait
Apple cider chutney and warm brioche

Caprese Salad

Layered buffalo mozzarella and beef tomato with fresh basil and a balsamic dressing

Prawn & Crayfish Platter

Mixed leaves and marie rose sauce

Fanned Honeydew Melon

Mango coulis

Chef's Soup with Roll & Butter

Choose from the options list

Why not add an intermediate or sorbet?

Main Course

(Choose two)

Corn Fed Chicken
Mushroom and white wine sauce

Roast Bronzed Crediton Turkey

Chipolata sausage and stuffing

Roast Lamb Sirloin

Port and rosemary jus

Roast Devonshire Beef

Yorkshire pudding

Herb Crusted Sea Bass

White wine and dill sauce

Oven Baked Fillet of Cod

Spicy chorizo and a lemon and lime creme fraiche

Served with your choice of two vegetable dishes and two potato dishes

Dessert

Choose three from our tantalising selection
★★★★

Tea or Coffee with Chocolate Mints

menu 3 £45 pp

Starter

(Choose three)

Antipasto Platter
Cured Italian meats with olives, hummus and crusty bread

Smoked Salmon & Prawns
Lime and dill aioli with brown bread

Deep Fried Brie

Sweet chilli jam

Sauteed Button Mushrooms

Garlic and double cream on toasted garlic bread

Trio of Honeydew, Galia & Watermelon

Fruit compote

Chicken Liver Parfait

Apple cider chutney and warm brioche

Seafood & Saffron Chowder

Creme fraiche

Why not add an intermediate or sorbet?

Main Course

(Choose two)

Beef Wellington

Madeira sauce

Barbary Duck

Red wine and redcurrant quince jelly jus

Loin of Pork

Calvados glaze

Corn Fed Chicken

Mushroom and white wine sauce

Rack of Lamb

Mint and red wine jus

Fillet of Salmon

Vermouth sauce

Herb Crusted Sea Bass

White wine and dill sauce

Served with your choice of two vegetable dishes and two potato dishes

Dessert

Choose three from our tantalising selection
★★★★

Tea or Coffee with Chocolate Mints

wedding buffet £43 pp

Starter

(Choose three for your party)

Chicken Liver Parfait
Apple cider chutney and warm brioche

Fanned Honeydew Melon
Mango coulis

Caprese Salad

Layered buffalo mozzarella and beef tomato with fresh basil and a balsamic dressing

Chef's Soup with Roll & Butter

Choose from the options list

Prawn & Crayfish Salad

Mixed leaves and marie rose sauce

Stilton & Walnut Tartlet

Rocket and balsamic dressing

Main Course

Carved Devonshire Beef

Carved Honey Roast Gammon Ham

Carved Bronzed Crediton Turkey

Seafood Platter

Brie & Sun-dried Tomato Quiche

Minted new potatoes, mixed leaves, potato and chive salad, vegetable crisps, mini beetroot, tomato, cucumber, coleslaw, pasta and bean salad and Mediterranean couscous

Dessert

Choose three from our tantalising selection
★★★★

Tea or Coffee with Chocolate Mints



options menu

We know you may want to personalise your celebrations, so we offer a variety of options for you to choose from.

Vegetarian Options

Mushroom ravioli
Leek, cheese and mustard tart
served with rocket
Sweet chilli stir-fried vegetables
Vegetable lasagne with garlic bread
Goat's cheese, roasted butternut squash
risotto with lemon

Soups

Carrot and coriander
Spiced parsnip and coconut
Cream of tomato and basil
Country vegetable
Cream of mushroom
French onion
Leek and potato
Cream of asparagus

Intermediate - Fish £6.75 pp

Salmon hollandaise
Sole bonne femme
Sole Veronique

Intermediate - Sorbet £3.25 pp

Lemon
Champagne

Potatoes

Roasted
Minted new
Dauphinoise
Rosemary and garlic new
Wholegrain mustard mash
Sauteed
Lyonnaise
Parmentier

Vegetables

Baton carrots with orange
Minted petit pois
Honey glazed parsnips
Spiced red cabbage
Cauliflower cheese
Roast whole baby carrots with
butter and demerara sugar
Broccoli florets Hollandaise
Courgettes provencale
Green beans with butter
and toasted almonds

Desserts

Trio of desserts (for the entire party)
Chocolate profiterole, honeycomb and caramel
cheesecake, strawberry and Champagne torte

White chocolate and Baileys torte
Strawberry and Champagne torte
Pecan pie
Eton mess

Chocolate profiteroles
Fig honey and pistachio cheesecake
Warm apple pie with custard
Honeycomb and caramel cheesecake
Salted caramel tart
Lemon meringue pie
Brandy snap basket filled with
fresh fruit and creme fraiche
Double chocolate torte (gluten free)
Banoffee pie
Trio of cheese and biscuits