



DEVON
HOTEL & CARRIAGES
BRASSERIE

WEDDINGS

YOUR PERFECT DAY

starts here

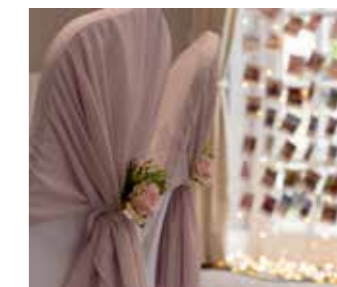
We strive to ensure your wedding runs as smoothly as possible, leaving you to enjoy your special day with family and friends.

Our elegant Georgian surroundings, beautiful function rooms and gorgeous gardens make The Devon Hotel a magical setting for your marriage ceremony and reception.

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 assist you every step of the way.

Our wedding packages include:

- Choice of attractive private suites for your celebration
- Top table flower arrangement and flowers for each table
- Important finishing touches such as crisp white table linen and napkins
- Complimentary silver cake stand and knife - round, square, tiered or cupcake stand
- A dedicated wedding manager to ensure that everything runs perfectly
- A selection of wedding packages, which can be personalised with your special choices
- Complimentary accommodation and breakfast for the newlyweds
- Discounted accommodation prices for your guests
- Toast master (wedding manager)
- Evening entertainment can be arranged by our team



the ideal
WEDDING VENUE



You can look forward to a glorious wedding reception. Take your pick from two lovely function rooms.

You can rely on us to take care of every detail, so that your big day goes just the way you would like.

Our luxurious function rooms will be dressed to perfection, our top quality cuisine is bound to impress all your guests and our smart terrace and manicured lawns will be the perfect backdrop for your celebrations.

Each suite offers a music system to play your chosen ceremony music and our experienced wedding managers will be on hand to ensure everything runs smoothly on your special day.



MODERN & STYLISH

accommodation

With modern & stylish decor throughout, The Devon Hotel has 60 fabulous rooms

All our rooms are located in a contemporary designed building set away from the Georgian public areas of the hotel.

Our rooms offer the following facilities as standard:

- Ample free parking and charging stations for electric vehicles
- Free WiFi
- Sky television in every room including Sky Sports channels
- Individual air conditioning
- Complimentary use of our Fitness Suite
- Telephones, luxury indulgent toiletries range
- Tea and coffee making facilities

Any guest attending your wedding can enjoy a 10% discount on the best available rate at time of booking.

food & drink PACKAGES

MENU 1

£43 Per person

Starter

Chef's soup (choose from the options list)
Roll and butter

Carriages Carvery

Roast devonshire beef
Roast turkey
Chef's seasonal vegetables and potatoes,
Yorkshire pudding, chipolata sausage, stuffing

Dessert

Trio of desserts (for the entire party)
Chocolate profiterole
honeycomb & caramel cheesecake
white chocolate & strawberry torte

MENU 2

£53 Per person

Starter (Choose 3)

Stilton & walnut tartlet
Rocket, balsamic dressing
Chicken liver parfait
Apple cider chutney, warm brioche
Caprese salad
Layered buffalo mozzarella, beef tomato,
fresh basil, balsamic dressing
Prawn & crayfish platter
Mixed leaves, marie rose sauce
Fanned honeydew melon
Mango coulis
Chef's soup (choose from the options list)
Roll and butter

Main (Choose 2 + 1 vegetarian option)

Corn fed chicken
Mushroom, white wine sauce
Roast turkey
Chipolata sausage, stuffing
Roast lamb sirloin
Port and rosemary jus
Roast Devonshire beef
Yorkshire pudding
Herb crusted sea bass
White wine, dill sauce
Oven baked fillet of cod
Spicy chorizo, lemon and lime crème fraiche

Dessert

Choose three from the options menu

MENU 3

£46 Per person

Starter (Choose 3)

Antipasto platter
Cured italian meats, olives, hummus, crusty bread
Smoked salmon & prawns
Lime and dill aioli, brown bread
Deep fried brie
Sweet chilli jam
Sautéed button mushrooms
Garlic & double cream, toasted garlic bread
Trio of honeydew, galia & watermelon
Fruit compote
Chicken liver parfait
Apple cider chutney, warm brioche
Seafood & saffron chowder
Crème fraiche

Main (choose 2 + 1 vegetarian option)

Beef Wellington
Madeira sauce
Barbary duck
Red wine, 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, dill sauce

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

Dessert

Choose three from the options menu



Adults need around 2000 Kcal a day.
Please inform us of any dietary
requirements or food allergies.
For allergy & calorie information
please scan the QR code.

food & drink PACKAGES

AFTERNOON TEA £32 Per person

Selection of finger sandwiches

Smoked salmon & cream cheese
Gammon ham & tomato
Coronation turkey
Cheese & chutney

Savoury selection

Sausage rolls
Mini quiches
Pork pie

Selection of cakes

Macarons
Mini Victoria sponges
Millionaire shortbread

Scones

Cream and jam

Tea & Coffee

Freshly brewed tea or filter coffee



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CHILDREN'S MENU

0-2 years	£14 per child
3-7 years	£21 per child
8-13 years	£31 per child

Starter

As chosen menu option

Main Course

Child's portion
of main course option

Chicken nuggets
Cheese & tomato pizza
Goujons of plaice
Grilled sausages

Dessert

As chosen menu option or Ice Cream

WHY NOT ADD..

Tea & coffee £3 per person
Freshly brewed tea or coffee,
served with chocolate mints

Cheese course £4 per person

Somerset Brie, Mature Cheddar
and Devon Blue with a selection
of Crackers .

Optional extras would need to be
ordered for the full wedding party.

Please speak to your wedding
manager to find out more.

WELCOME DRINKS

Bucks fizz	£6.25
Fruit punch	£5.75
Flavored cider	£5.80
Bottled beer	£4.25
Pimms & lemonade	£6.00
Gordon's gin & tonic	£6.10
A spirit and mixer	£4.70

WINES (PER BOTTLE)

Pino Grigio	£26
Chardonnay	£24.50
Shiraz	£24.50
Merlot	£24.50
Pinot Blush	£24.50
Zinfandel	£25

TO TOAST

Chio Blanco Spumante	£25
Chio Prosecco	£32
Ayala Brut Majeur Champagne	£55

We are happy to accommodate any
preferences to suit your requirements.
Low alcohol and non-alcoholic
alternatives are available.

Why not upgrade your drink to a gin
and tonic, a pink prosecco or a
champagne cocktail?

EVENING buffet

FINGER BUFFET

5 items £18pp | 8 items £22.50pp | 10 items £25pp

1. Selection of sandwiches (gf)

All served on wholemeal and white bread:

- Roast devonshire beef, wholegrain mustard
- Mature cheddar, fruit chutney
- Turkey and cos lettuce, mayonnaise
- Honey baked gammon ham, tomato, red onion
- Tuna mayonnaise

2. Tortilla wraps (gf) (v)

Vegetarian mexican wrap filled with cheese, celery, sweetcorn, mixed peppers with salsa and mayonnaise, coronation turkey & crisp salad

3. Potato wedges or french fries (gf) (v)

Choose one of the above

served with salsa, sour cream & guacamole dips

4. Oriental selection

Veggie spring rolls, prawn twists, sweet chilli sauce

5. Tomato & mozzarella pizza (v)

6. Sausage rolls in puff pastry

7. Vegan 'sausage' rolls (ve) (v)

8. Indian selection (v)

- Vegetable and spinach pakora
- Vegetable samosa

9. Cocktail sausages wrapped in bacon

10. Selection of vegetable crudites (gf) (v)

Baton carrots, peppers, cucumber, florets of broccoli, garlic mayonnaise and sour cream dips

11. Cheese & onion pasties (v)

12. Meat & potato pasties

13. Sweet marinated bbq chicken drumsticks

14. Mixed tossed salad (gf) (v) (ve)

balsamic dressing

15. Fresh fruit platter (v) (ve)

16. Deep fried mozzarella sticks (v)

tomato salsa dip

WEDDING BUFFET

£18.75 pp

Hand carved beef, pork or gammon ham

(Choose two of the above)

Served with:

- Plenty of crackling
- Soft buttered white baps
- Homemade sage & onion stuffing
- Roast potatoes
- Salad
- Vegetarian burgers
- Condiments & sauces: apple, cranberry, horseradish, english and french mustard

SWEETHEART PLATTER

£125 (serves 40)

An assortment of sweet treats arranged into a heart:

Macarons
various colours & flavours

Mini Victoria sponges

Chocolate brownie bites

Chocolate profiteroles



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menu OPTIONS

SOUPS

- Carrot & coriander
- Spiced parsnip & coconut
- Cream of tomato & basil
- Country vegetable
- Cream of mushroom
- French onion
- Leek & potato
- Cream of asparagus
- Broccoli & blue cheese
- Minestrone
- Mulligatawny
- Borscht
- White onion & cider
- Blue cheese & celery

VEGETABLES

- **Baton carrots**
Orange minted petit pois
- **Honey glazed parsnips**
- **Spiced red cabbage**
- **Cauliflower cheese**
- **Roast whole baby carrots**
Butter & demerara sugar
- **Broccoli florets hollandaise**
- **Courgettes provençal**
- **Green beans**
Butter & toasted almonds
- **Swede mash**
Clotted cream & parsley
- **Roasted parsnips**
Maple syrup (seasonal)
- **Broccoli**
Lemon & chilli
- **Cheesy leeks**

INTERMEDIATE

Fish +£7pp

- Salmon hollandaise
- Sole bonne femme
- Sole veronique

Sorbet +£4pp

- Lemon
- Champagne
- Blood orange

POTATOES

- Roasted
- Minted new
- Dauphinoise
sliced and baked with cream and garlic
- Rosemary & garlic new
- Wholegrain mustard mash
- Sautéed
- Lyonnaise
Sliced and pan-fried with onion
- Parmentier
Small cubes, roasted with herbs

VEGETARIAN OPTIONS

- **Vegetable nut cutlet**
Tomato jus
- **Stuffed roasted pepper**
Couscous, tomato & herb sauce
- **Sweet chilli stir-fried vegetables**
- **Vegetable lasagne & garlic bread**
- **Goat's cheese & roasted butternut squash risotto with lemon**
- **Flat mushroom, lentil & spinach bake**

DESSERTS

- **Trio of desserts** (for the entire party)
 - Chocolate profiterole,
 - Honeycomb & caramel cheesecake,
 - White chocolate strawberry torte
- **Vegan apple pie**
Coconut ice cream
- **Oreo torte**
Ice cream
- **Lemon and ginger torte** (gf)
Blood orange sorbet
- **Honeycomb & caramel cheesecake**
- **White chocolate & baileys torte**
- **White chocolate strawberry torte**
- **Eton mess**
- **Chocolate profiteroles**
- **Warm apple pie and custard**
- **Brandy snap basket**
Filled with fresh fruit and crème fraiche
- **Double chocolate torte** (gf)
- **Banoffee pie**
- **Raspberry & marshmallow cheesecake**
- **Chocolate brownie**
With frosted topping
- **Blueberry & almond tart** (gf) (ve)
- **Trio of cheese & biscuits**



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B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS