



DREAM
Weddings

2024

YOUR
Perfect day
STARTS HERE



Victoria Suite - Wedding Breakfast

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 three 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.





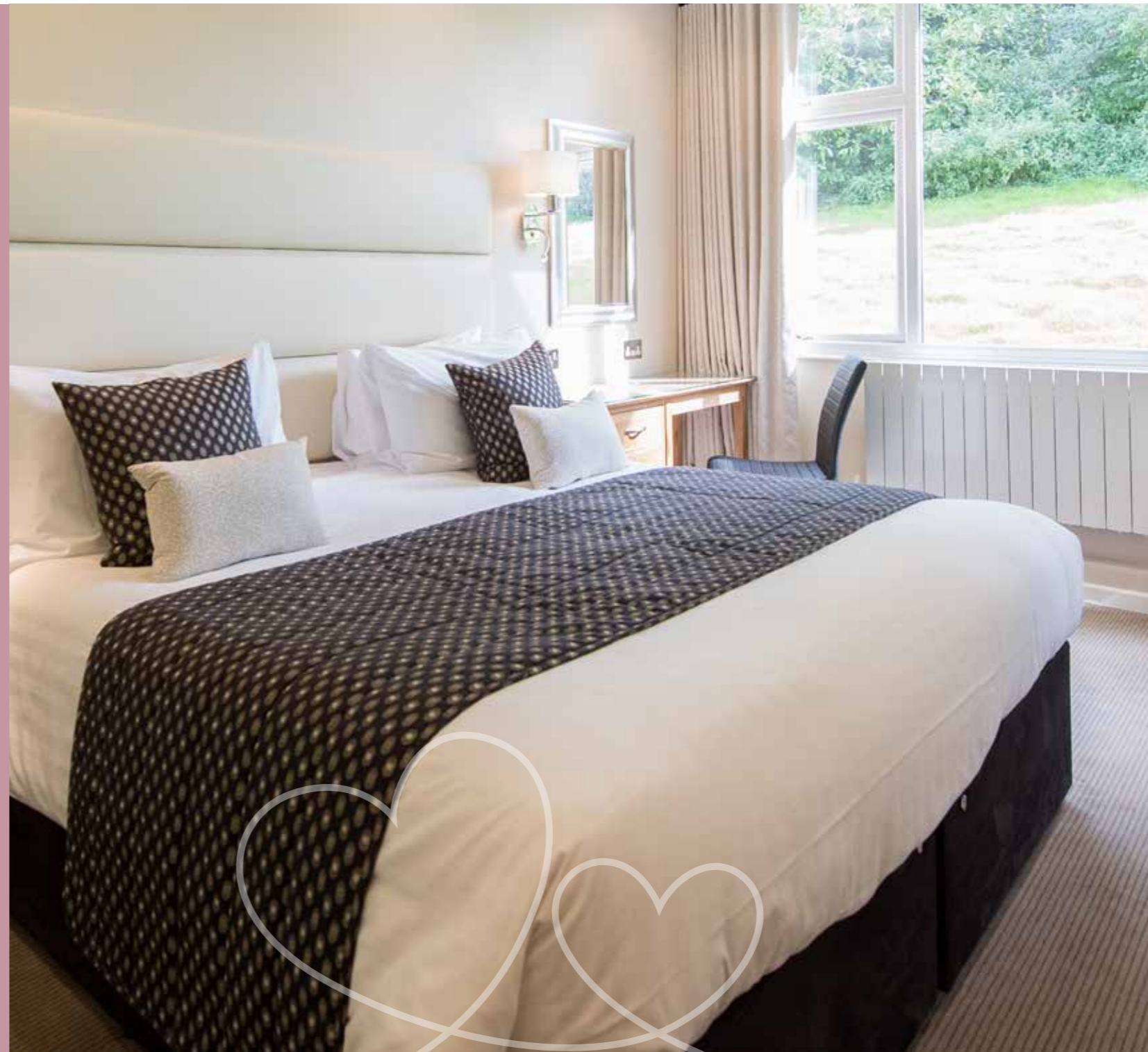
MODERN & STYLISH *Accommodation*

With modern & stylish decor throughout, The Devon Hotel has 60 fabulous rooms all located in a contemporary designed building set away from the Georgian public areas of the hotel.

ALL 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 from Gilchrist & Soames, tea and coffee making facilities and hair dryers

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



OUR Menus



Menu 1

£39.50pp

Starter

Chef's Soup
Roll and butter
(Choose from the options list)

Main Course Carriages Carvery

Roast Devonshire Beef
Roast Crediton Turkey

Served with chef's seasonal vegetables and potatoes, Yorkshire pudding, chipolata sausage and stuffing

Desserts

Trio of desserts
(for the entire party)

Chocolate Profiterole
Honeycomb & Caramel Cheesecake
White Chocolate & Strawberry Torte

Menu 2

£48pp

Starter

(Choose three)

Stilton & Walnut Tartlet
Rocket and a balsamic dressing

Chicken Liver Parfait
Apple cider chutney & warm brioche

Caprese Salad
Layered buffalo mozzarella & 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
Roll and butter
(Choose from the options list)

Why not add an intermediate or sorbet?

Main Course

(Choose two plus one Vegetarian Option)

Corn Fed Chicken
Mushroom and white wine sauce

Roast 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

Menu 3

£51.50pp

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 & 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 plus one Vegetarian Option)

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

Freshly brewed tea & coffee with chocolate mints can be provided for your wedding breakfast at an additional £3 per person. This would need to be ordered for the full wedding party. Please speak to your wedding manager.



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.

OUR Menus



Wedding Buffet

£48pp

Starter

(Choose three)

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

Roll and butter

(Choose from the options list)

Prawn & Crayfish Salad

Mixed leaves and Marie Rose sauce

Stilton & Walnut Tartlet

Rocket and a balsamic dressing

Main Course

Carved Devonshire Beef

Carved Honey Roast Gammon Ham

Carved Crediton Turkey

Seafood Platter

Brie & Sundried Tomato Quiche

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

Dessert

Choose three from our tantalising selection



Children's Menu

0-2 years	£12
3-7 years	£19
8-13 years	£28

All children's packages include a juice or soft drink on arrival and with the meal

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



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.

Finger Buffet

5 items £17pp | 8 items £21.50pp | 10 items £23.50pp

1. Selection of Sandwiches (GF)

All served on wholemeal and 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, Tuna Mayo

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. A 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

£16pp

Hand Carved Beef, Pork or Gammon Ham

(Choose two of the above)

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

Sweet-heart Platter

£120

(serves 40)

An assortment of sweet treats arranged into a heart

Macaroons

Various Colours & Flavours

Mini Victoria Sponges

Chocolate Brownie Bites

Chocolate Profiteroles

Adults need around 2000 Kcal a day. Please inform us of any dietary requirements or food allergies.

EVENING

Buffet



OUR Venues



Regency Suite

Room hire charge **£1200**

- Situated on the ground floor
- The room has a private entrance, ladies and gents toilets and wheelchair access
- Civil Ceremony for up to 110
- Sit down meal for up to 110
- Evening reception for up to 130
- Private fully stocked bar
- Licensed for entertainment
- Access directly onto the lawns
- Built in dance floor and stage
- Air conditioning

Evening Reception

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.

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

Disco **£475**

We are able to book our resident DJ to play at your evening reception, who will provide everything you need to get the party started!



Scan the QR code to take a virtual tour of the venues on our website or visit devonhotel.co.uk/weddings/venues/

Victorian Suite

Room hire charge **£800**

- Lift accessible
- Ladies and gents toilets
- Civil Ceremony for up to 80
- Sit down meal for up to 80
- Evening reception for up to 120
- Personalised mood lighting
- Private fully stocked bar
- Licensed for entertainment
- Air conditioning

Civil Ceremonies

Civil Ceremony **£400**

Our three function rooms are licenced to hold your Civil Ceremony too!

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.

*Please note additional costs are payable to the registrar.

TERMS AND CONDITIONS A £1000 non-refundable 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. **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.

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

Intermediate - Fish (+ £7pp)

Salmon Hollandaise
Sole Bonne Femme
Sole Veronique

Intermediate - Sorbet (+ £4pp)

Lemon | Champagne | Blood Orange

Vegetarian Options

Vegetable Nut Cutlet
Tomato Jus

Stuffed Roasted Pepper

Couscous with a Tomato & Herb Sauce
Sweet Chilli Stir-Fried Vegetables
Vegetable Lasagne
with Garlic Bread

Goat's Cheese & Roasted Butternut
Squash Risotto with Lemon

Flat Mushroom, Lentil and Spinach Bake

Potatoes

Roasted

Minted New

Dauphinoise

(sliced and baked with cream and garlic)

Rosemary & Garlic New

Wholegrain Mustard Mash

Sauteed

Lyonnaise

(sliced pan-fried potatoes with onion)

Parmentier

(small cubes, roasted with herbs)

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 Provencale

Green Beans

Butter & Toasted Almonds

Swede Mash

Clotted Cream & Parsley

Roasted Parsnips

Maple Syrup (seasonal)

Broccoli

Lemon & Chilli

Cheesy Leeks

Desserts

Trio of Desserts (for the entire party)

Chocolate Profiterole,

Honeycomb & Caramel Cheesecake,

White Chocolate Strawberry Torte

Vegan Apple Pie and Coconut Ice Cream

Oreo Torte and Ice Cream

Lemon and Ginger Torte

With Blood Orange Sorbet (GF)

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 Creme Fraiche

Double Chocolate Torte (GF)

Banoffee Pie

Raspberry & Marshmallow Cheesecake

Chocolate brownie

with Frosted Topping

Blueberry & Almond Tart (GF) (VE)

Trio of Cheese & Biscuits

DRINKS

Packages



Please see our selection of drinks packages, however, we are happy to accommodate any preferences to suit your requirements. Low alcohol and non-alcoholic alternatives are available, please speak with your wedding manager.

Package 1 £18pp

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 3 £25pp

Welcome Drink

1 Glass of Pimm's or
1 Glass of Buck's Fizz

Wine with your Meal

1 Glass of Pinot Grigio, Malbec
or Zinfandel

To Toast

1 Flute of Prosecco or
1 Flute of Prosecco Rose

Package 2 £21.50pp

Welcome Drink

1 Glass of Buck's Fizz

Wine with your Meal

1 Glass of Sauvignon Blanc, Merlot
or House Rose

To Toast

1 Flute of French Brut
Sparkling Wine

Package 4 £29pp

Welcome Drink

1 Glass of Champagne
or Pink Gin and Tonic

Wine with your Meal

1 Glass of Surrey Gold,
Pinot Noir or Petirrojo Rose

To Toast

1 Flute of Champagne

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

DEVON
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BRASSERIE

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B R E N D
COLLECTION