

# Wedding Brochure

Firstly may we congratulate you both on your forthcoming wedding and extend our very best wishes for your life together. Thank you for considering the Elfordleigh Hotel for your wedding.

## **Hotel Introduction**

At the Elfordleigh Hotel we know that you will remember your wedding day as one of the most special days of your life. We will guarantee to organise a truly wonderful day for you and your guests; a day you'll always remember.

Set amidst spectacular South Ham countryside, yet just minutes away from Plymouth, the Elfordleigh Hotel offers the perfect location. Combine this ideal setting, with friendly, courteous service and excellent cuisine and you'll find we have all the ingredients to ensure a memorable day for you and your guests.

## **Summary of facilities**

The Elfordleigh Hotel offers civil wedding ceremony in three unique locations: Churchill's Conservatory, Langmead Suite or the Reynolds Suite. For wedding receptions the hotel has two large function rooms both with fully stocked bars.

Stay the night and enjoy our Oasis Leisure complex complete with swimming pool, sauna, steam room, gym, and beauty department guaranteed to equip any guest for your wedding day! Why not indulge in a spa or golf break for your hen or stag parties too!

Of course we cannot answer all of your questions in this brochure, please do not hesitate to contact our events team to discuss your wedding plans and book to view our facilities.

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## **Civil Ceremonies at the Elfordleigh Hotel**

The Registrar's arrangements and charges remain **your responsibility**. Please contact South Hams Registration office. (0345 155 1002)

## **Wedding Rooms**

### **Churchill's Conservatory**

The Churchill's Conservatory is ideal for intimate ceremonies of up to 72 people. The Light and airy conservatory offers sunlit seating without being subjected to the elements.

### **Reynolds Room**

The elegant Reynolds Suite is suitable for ceremonies and wedding breakfasts alike. With a Southerly aspect and its own sun terrace, guests are free to enjoy the view across the entire estate. During winter months guests can enjoy a glass of bubbly by the crackling log fireplace. It has everything you need for a grand ceremony of up to 100 guests or seated dining for up to 70 guests.

### **The Elite Suite**

The Elite suite is the largest venue at the hotel, with space for up to 200 guests. The spacious room with high ceilings can be dressed with ceiling drapery to provide an opulent space to make your wedding day the occasion of the year! The suite also features a raised stage area for a band or DJ with adjacent Dancefloor so guests can party into the night.

### **Langmead Room**

The Contemporary Langmead Suite offers a spacious chapel feel that can comfortably seat up to 80 guests for a ceremony. The suite adjoins the Elite Suite so is suitable for larger weddings. Understated and minimal, this suite can be easily dressed to allow your creative flair to truly transform the space.

## **Menus**

### **3 Course Menu Selector**

Please select 1 choice from each course to build your menu: Pricelist enclosed

OR

Please select 2 choices from each course to build your menu: Pricelist enclosed

OR

Please select 3 choices from each course to build your menu: Pricelist enclosed

### **Menus**

If you decide to give your guests a choice from our menu, please note that a pre-order table by table is required 1 month before your wedding.

Hint: Including a menu with your invitations and asking for an RSVP is the best method to obtain a pre-order.

### **Supplements**

Canapes on arrival

Sorbet Course

Cheeseboard Course

### **Bespoke & Dietary needs**

If you have any allergies or dietary requirements please speak to a member of staff, we can cater for all your needs!

This is your wedding day, we can cater whatever you desire! Our Chefs would be happy to build bespoke menus on request but please be patient as this takes some effort.

*Think Local! We support locally sourced produce from local suppliers where possible.*

### **Wedding Taster**

If you would like to try your menu in advance please discuss this with our events team. Please note that this would be a supplement charge.

### 3 Course Menu

#### Starters

*Seasonal Soup*

*With warm bread*

*Creamy Garlic Mushroom Medley*

*Served with garlic bread slice, watercress & parmesan*

*Ham Hock, grain mustard & soft herb roulade*

*With homemade piccalilli & micro herbs*

*Crown of Galia Melon*

*overflowing with steeped seasonal fruits & berry sorbet*

*Dartmouth Smoked Haddock fish cakes*

*Served with sweet pea bonne femme*

*Chicken liver & Cognac Parfait*

*Served with Devon Cider Apple Chutney, toasted brioche & baby salad leaves*

*Warm Goats Cheese & Bramley Apple Tart*

*With rocket & parmesan*

*Atlantic Prawn & Crayfish Cocktail*

*Served bound in a Marie Rose Sauce, with crisp iceberg lettuce, lemon wedge & king prawn*

*Oak smoked salmon*

*Served with a new potato, dill & crème fraiche salad, mixed leaves & a crevette*

**Mains**

*Traditional Slow Roasted Beef*

*Served with Goose fat roasted potatoes & steamed seasonal vegetables*

*Roast Loin of Local Pork*

*Served with apple mash cider cream sauce, grilled white pudding & fine beans*

*Baked breast of Chicken & confit leg*

*Served with tarragon gravy, roast potatoes, seasonal vegetables, sage & onion fritter*

*Traditional Beef Wellington (£5.00 SUPPLEMENT)*

*Presented with dauphinoise potatoes, Madeira jus & a panache of seasonal vegetables*

*Toasted Seabass*

*Served on spring onion & chive mash potato with cherry tomato salsa*

*Baked Loin of Cod*

*Served on a bed of Provençale vegetables finished with pesto & fine beans*

*Field Mushroom & Thyme Wellington (V)*

*Served with roasted baby new potatoes & panache of buttered vegetables*

*Spinach & Ricotta Tortellini (V)*

*Bound in a roasted red pepper & mascarpone sauce, topped with wild rocket & parmesan*

*Spelt & Pearl Barley green vegetable Risotto (V)*

*With lemon scented leaves*

*Cornish Rack of Lamb (£3.50 SUPPLEMENT)*

*Served with three root vegetable mash, rosemary & red current jus & glazed vegetables*

### **Desserts**

*Trio of local Ice creams*

*Served with mixed fruits in a brandy basket*

*Bramley Apple & Cinnamon Crumble*

*With Vanilla ice cream*

*Dark Chocolate & Macadamia Nut Brownie*

*With white chocolate ice cream & chocolate sauce*

*Traditional Sherry Trifle*

*Turkish Delight Panna cotta*

*Served with vanilla infused berries & chocolate tagliatelle*

*Glazed Coffee Crème Brûlée*

*With chef's all butter shortbread*

*Irish Cream & Milk Chocolate Bread & Butter Pudding*

*With warm vanilla custard*

*Lemon Meringue Pie*

*With lemon crunch ice cream*

*Tower of Profiteroles*

*With caramel ice cream & chocolate sauce*

*Vanilla & Dark Cherry Cheesecake*

*With clotted cream & berry coulis*

## **Wedding Buffet Menu**

### **Please select 8 items or 10 items to build your menu**

Selection of sandwiches made with a mixture of white and brown bread

(Also available in wraps or small seeded rolls)

Free range egg and cress

Honey glazed ham, whole grain mustard mayo

Mature cheddar and sweet pickle

Tuna mayonnaise, chive and lemon

Coronation Chicken

Mini quiches

Potato Wedges & Dips

Baked Cornish pasties

Baked cocktail sausage rolls

Popcorn chicken

Vegetable Samosas (V)

Margarita Pizza Slices (V)

Marinated chicken wings, drumsticks

(Please select one marinade) Lemon and herb

BBQ

Chinese

Sweet chilli

Cocktail sausages glazed in honey and sesame seeds

Scotch eggs

Chicken peanut satay skewers

Plaice Goujons with Tartar Sauce

Toasted ciabatta garlic bread (V)

Tomato & Feta Bruschetta (V)

## **Wedding BBQ Menu**

6oz Beef Burger

Regency pork sausages

6oz pork chop

Marinated chicken drumsticks or thighs

(Choice of two)

Lemon & herbs

Chinese

BBQ

Sweet chilli

Brioche burger buns & hot dog rolls

**Selection of salads/sides** (Choice of 3 salads)

New Potato, chive & spring onion

Crunchy Coleslaw

Avocado and rocket

Mixed salad leaf with dressing, cucumber, tomato, onion

Greek

Spicy buttered Corn on the cob

Mixed bean and wild rice

Pasta salad with tomato, basil pesto, mozzarella

**Potato side** Choice of one)

Salt baked Jacket potatoes

Cajun Spiced wedges

Skinny fries

Roasted new potatoes, lemon, garlic, parsley

Roasted Sweet potato, honey, spring onion, chive

**Wedding Hog Roast Menu**

Hog Roast

One charge for the Hog and Roasting Machine

Extras, priced per person

Beef Burgers

Vegetable Burgers (v)

Jacket Potatoes

Baps

Sage and Onion Stuffing

Apple Sauce

Selection of Salads and Grated Cheese

## Wedding Canape Menu

*Smoked Salmon & Asparagus on Toast*

*Goats Cheese & Red Onion Tartlets*

*Mini Roast Beef & Yorkshire Pudding*

*Chicken Liver Parfait & Apple Crostini*

*Mini Fish & Chips with Tartar Sauce*

*Brie & Mango Knots*

## **Drinks Packages**

### Drinks Package

Build your own drinks package

Please select one of the below drinks from each section to build your package.

#### **Arrival Drink**

Champagne, £3.50 Supplement

Bucks Fizz

Pimms & Lemonade

Gin & Tonic, £1 Supplement

Vodka Madras, £2 Supplement

Vodka Red Rose, £2 Supplement

Orange Juice

#### **During the Meal**

2 glasses of House Wine

(125ml)

#### **Toast Drink**

Champagne, £3.50 Supplement

Sparkling Wine

Prosecco, £1.50 Supplement

### Table Extras

Bottled Still or Sparkling Mineral Water

Jugs of Orange Juice

Jugs of Cordial Water

Extra House Wine

Bottled Beers

