

*A Special Venue
For a Special Day*

Of all the events in life there is probably nothing more important than your Wedding.

To provide the perfect setting for your reception, what could be better than a character building in a small village set within its own landscaped gardens.

The Exeter Court Hotel provides all the ingredients. With our newly refurbished bar and restaurant and wonderfully spacious reception rooms, the Exeter Court Hotel is an ideal setting for any wedding, our hotel brings individuality and charm to your day.

Our professional and caring staff, are on hand at all times to make sure the day goes off without a hitch so that you can relax and enjoy it to its utmost. We have hopefully put together enough information in this pack to answer the basis of your questions; however please do contact the hotel, where a member of the management team would be happy to arrange an appointment for you to view the hotel and discuss your requirements further.

Wedding Package

To ensure that everything runs smoothly on your special day, The Exeter Court Hotel is offering the following if you have a wedding breakfast, Drinks package and an Evening buffet.

- Master of the ceremonies performed by a member of the management team.*
- Complimentary accommodation in a standard room for the bride and groom.*
- White table linen and napkins.*
- Cake stand and knife.*
- Dedicated wedding co-ordinator who will assist in your wedding planning.*
- Personalised table plan.*
- Menu cards.*

Upgrades.

- Coloured inserts in napkins (price on application)*
- Coloured table linen (price on application)*
- Chair covers(price on application)*

Wedding Selector

Now that you have taken the first steps in organising your wedding and chosen the Exeter Court Hotel, your next step is choosing your menu for your special day.

We aim to cater for all dietary needs and requirements and our wedding co-ordinator will only be too happy to discuss these with you.

The wedding breakfast is priced at £22.95 per person, 3 course meal including tea, coffee and mints.

Our menus include a variety of dishes made with local ingredients from local suppliers.

The menus include supplementary dishes should you wish to upgrade your menu and these are charged per person and at the additional charge to the £22.95

To build your own personalised menu please choose three options from each course, this menu can then be sent to your guests who can choose from any starter, main course and sweet.

Starters

Darn of Salmon

Served with Beetroot Puree and Wholegrain Mustard Dressing

Tian of Smoked Salmon, Cucumber and Radish

Served with Lemon Dressing

Mixed White Fish Terrine

Served with Cucumber Chutney

Warm Salad of Wild Mushrooms and Watercress

Served with a Honey and Mustard Dressing

Chicken and Pork Terrine

Served with Red Onion and Port Marmalade

Trio or Melon Balls

Served with Champagne Sorbet

Caramelised Onion and Brie Tartlet V

Served with Seasonal Leaves and Balsamic Dressing

Baked Goats Cheese on Bruschetta V

Served with Spicy Concasse Tomatoes

Starter Soups

Roasted Butternut Squash with Sautéed Mushrooms

French Onion and Gruyere Toast

Beetroot and Orange Soup

Roasted Tomato and Red Pepper

Leek and Potato with or without Smoked Haddock

Broccoli and Blue Cheese

Seafood Chowder

Mains

Herb Crusted Cannon Of Lamb

With Honey Glazed Carrots and Rosemary Jus

Tomato and Mozzarella Risotto V

Served with parmesan

Traditional Roast Sirloin of Beef

Served with roast potatoes, Yorkshire pudding and gravy

Wild Mushrooms, Baby Spinach and White Wine Veloute spaghetti V

Roast Loin of Pork

With apple and calvados sauce

Roast Loin of Venison

*On Dauphinoise Potatoes with Spiced Red Cabbage and
Rich Port Jus*

Fillet of Beef Wellington

*Served with Duchesse of Horseradish Mash, Sautéed Green Beans and a
Madeira Jus*

Baked Breast of Chicken Stuffed with duxellse stuffing

With a white wine sauce

Horn Pepper V

Stuffed with couscous, roasted vegetables and goats cheese

Fish

Fillet of Sea Bass with a sharp lemon sauce
On roasted cherry tomatoes

Seared Fillet of Salmon
On cucumber butter with roasted vine tomatoes and sauce vierge

Fillet of brill
On a green pea mash and tapenade

Baked Fillet of Local Salmon
Wrapped in pancetta on shredded beetroot

Desserts

Chilled lemon Soufflé with chocolate brownie

Chilled Poached Pears

Chocolate delice with berry compote and lemon sorbet

Chocolate pecan tart with vanilla ice cream

Vanilla Pannacota with mango and ginger Compote

Apricot and Almont Tart with Crème Fraiche

Fresh Fruit Salad

Ice cream

*Some of our above menu choices may contain nut products of food substances
to which you may be allergic.*

Wedding Buffet

After your wedding breakfast why not enjoy your evening with a relaxing finger buffet for your evening guests and yourselves.

***Please choose six items from the following list
£10.50 per person.***

*Additional items from the list
£1.95 per person*

Assorted sandwiches*

Sausage rolls

Homemade pizza*

Freshly made quiche Lorraine*

Samosas (Lamb and Vegetable)*

Chicken satay

BBQ chicken drumsticks

Prawn pockets

Fresh chipolatas

Gala pie

Scotch eggs

Mini Cornish Pastry

Selection of Goujons with dip*

Crudities and Dip*

Spring Rolls*

Tomato and Mozzarella parcel*

Mango and brie parcel*

Battered mini corn on the cob*

Breaded stuffed jalapeno peppers*

Southern fried chicken

Cream cheese and celery boats*

**Vegetarian option or vegetarian fillings available*

Additional Courses

Why not add canapés, an additional Cheese or Intermediate course to your package.

***Selection of English Cheese with Celery, Grapes and Biscuits
£5.95 per person***

Canapés

***3 pieces
£4.95 per person***

***6 pieces
£6.95 per person***

***Petit Fours with tea and coffee
£1.95 per person***

Intermediate Courses

***Champagne Sorbet
£3.95 per person***

***Fish Course
From £3.95 per person***

***Choice of Seasonal Soups
£3.50 per person***

Please ask our wedding co-ordinator for seasonal specials

*Additional Individually Priced
Buffet Items*

Shredded Duck and Spring Onion Wraps
£2.95

Smoked Salmon and Cream Cheese Wraps
£2.95

Chinese Style Dim Sum
£2.50

Jalapeno and Cheese Poppers
£2.95

Chicken and Pineapple Kebab with Honey and Mustard Dip
£2.50

Bowl of tossed Salad
£4.95 per bowl

Bowl of Salted Peanuts
£3.95 per bowl

Bowl of Crisps
£3.95 per bowl

All of the above are charged per person unless otherwise stated

Wedding Buffet 2

This buffet is priced at £21.50 per person

Carved loin of Pork

Cold sliced Sirloin of rare Beef

Pork and Apple Pie

Sliced Gammon Ham

Smoked Fish Terrine

Whole Dressed Salmon

Glazed Chicken Breast

Fresh Green Salad

Salads: Waldorf, Coleslaw, Potato, Mushroom and Garlic, Tomato

Hot New Potatoes

Children's Tea Party Menus

£5.00 per head

*Honey Glazed Cocktail Sausages
Savoury Crackers with Cream Cheese
Fairy Cakes
Fruit Jelly with Ice Cream
Crisps and Snacks*

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£6.50 per head

*Open Finger Sandwiches
American Cookies
Chicken Nuggets and Cheese Dip
Pizza Wedges
Fruit Jelly and Ice Cream
Crisps and Snacks*

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£7.50 per head

*Filled Bridge Rolls
Cheese and Bacon Crackers
Savoury Vol-le-vents (fillings by choice)
Sausage Rolls
Mini Savoury Quiche
Chocolate Fudge Gateaux
Or
Fruit Jelly and Ice Cream*

*All include squash drinks.
Entertainment can also be arranged on request.*

Additional Menus

Should you not want a traditional wedding breakfast or a finger buffet, our wedding co-ordinator is available to discuss alternative menus.

The Exeter Court Hotel can do theme menus, smaller and intimate menus,

Fork buffets and hot and cold buffets.

Prices available on request.

Drinks Package

Now that you have chosen your menu for your special day, why not compliment your day with reception arrival drinks and drinks during your meal.

Whatever the time of year, we have drinks for all tastes and have designed various packages for your day alternatively we can tailor-make a package that suits you.

Drinks Reception

(Per Person)

Glass of traditional Pimms
£3.20

Bucks Fizz
£4.95

Sparkling Wine
£3.95

Mulled Wine
£2.95

Glass of Dry/Medium/Sweet sherry
£2.60

House Wine
£3.50

Fruit punch or orange juice
£2.50

Kia Royal
£3.50

Drinks Packages

Standard Package

*Glass of sparkling wine on arrival
½ bottle house wine during wedding breakfast
Glass of sparkling wine for the toast
£14.95 per person*

Premier Package

*Glass of bucks fizz on arrival
½ Bottle house wine during wedding breakfast
Glass of champagne for the toast
£18.95 per person*

Deluxe Package

*Glass of champagne cocktail on arrival
½ Bottle house wine during wedding breakfast
Glass of champagne for the toast
Liqueur drink after the meal
£21.95 per person*

Glasses of orange juice available for the children

Various cocktails available, please ask for details

Wine served waiter style to your table.

Further Information

Room Charges

Wedding Ceremony

*Kennford **or** Exminster £250.00*

*Kennford **and** Exminster £300.00*

If you book the full wedding package with the wedding breakfast, drinks package and buffet, the room hire for the evening will be waived.

For any other bookings not having the full package, a room hire will be charged regardless of numbers.

*Kennford **or** Exminster £200.00*

*Kennford **and** Exminster £350.00*

Service Times

The Exeter Court Hotel has a licence which enables the bar to be open until 12.00am

Disco

Should you wish to have a disco for your evening entertainment; the hotel can provide a disco which will play to 2.00am.

Should you wish to provide your own entertainment; we will require a copy of their liability insurance prior to their booking.

Linen

Should you have specific requirements on coloured linen

We can arrange to have these provided.

Colours and prices available on request.