



2019
WEDDING
PACKAGES


THE PARK

Silver Wedding

MID-WEEK WEDDINGS £4000 | WEEKEND WEDDINGS £4500

These prices are based on a party of 50 people

ARRIVAL DRINK RECEPTION

Pimms

WEDDING BREAKFAST MENU

Tomato and Basil Soup, Heritage Tomato Tart Tatan V

Prawn, Avocado Mousse, Baby Gem, Bloody Mary Mayonnaise

Vegan Charcuterie Slate, Slaw with Maple Candied Nuts,
Beetroot humus, flat bread, pickles VN

Chicken Liver Parfait, Toasted Sour Dough, Orange and Apricot Jam

★★★★

West Country Rump of Beef, Water Cress Puree,
Crispy Dauphinoise Calvo Nero, Red Wine Jus

Pan Fried Chicken Breast, Spring Onion Mash, Medley
of Vegetables, Light Chicken Jus

Pan Fried Pollack, Moules Mariniere, Crispy Seaweed

Pea and Mint Risotto, Rocket Salad, Parmesan crisp V

Smoked Vegan Mac and Cheese, Truffle, Wild Herb Salad VN

★★★★

Vanilla Crème Brulee, Orange and Almond Salad

Dark Chocolate Fondant, Vanilla Bean Ice Cream

Apple and Cob Nut Crumble, Elderflower Crème Analgise

Pear and Date Pudding, Vanilla Bean Ice Cream VN

Choose one option per course for whole party.

Traditional roast dinner is available on request.

DRINKS

WITH YOUR MEAL

1 Glass of Recommended Wine

TO TOAST

Sparkling House Wine

EVENING BUFFET

A SELECTION OF SANDWICHES

Beef, turkey, ham, tuna, prawns, egg and cheese

A SELECTION OF BRUSCHETTAS

Smoked salmon, lemon and dill, cream cheese,
garlic and chive, mushroom and tarragon pate, prawns,
cucumber and Marie Rose sauce

BUFFET SELECTION

Cheese and fruit cocktail on sticks, chicken drumsticks,
chicken wings, spicy potato wedges, mixed salad crudities,
sweet chilli cheese bites, mini pasties, sausage rolls,
jacket wedges with sour cream and chive

DISCO

Traditional disco in the evening

ADDITIONAL GUESTS

DAYTIME GUESTS £75

CHILDREN £40

Wedding breakfast and drinks package (evening as adults)

EVENING GUESTS £15

Gold Wedding

MID-WEEK WEDDINGS £4500 | WEEKEND WEDDINGS £5000

These prices are based on a party of 50 people

ACCOMMODATION

Room night before wedding for 2 people plus a bottle of prosecco

ARRIVAL DRINK RECEPTION

Prosecco Cocktail

WEDDING BREAKFAST MENU

Cauliflower Volute, Braunton Asparagus, Samphire Salad V
Juniper and Lime Home Cured Salmon, Textures of Apple, Micro Salad
Home Smoked Chicken, Crispy Pancetta and Chicory Salad, Salsa Verde
Roasted Beetroot Falafels, Chard Cucumber Salad VN

★★★★

Fillet of West Country Beef, Celeriac Puree,
Turned Vegetables, Saffron Potatoes, Rich Red Wine Jus

Duo of Pork Tenderloin and Confit Pork Belly,
Black Pudding Hash, Curly Kale, West Country Cider Jus

Cannon of Lamb, Sweet Potato Mash,
Spring Greens Peas and Broad Beans, Red Wine Glaze

Pan Fried Hake with Chorizo and Tomato Ragù, Rocket Salad

Vegan Tasting Board, Preserved Baby Vegetables, Tempered Root
Vegetables, Roasted Vegetables, Homemade Pickles VN

★★★★

Lemon and Elderflower Posset, Blackberry Sorbet, Pecan Shortbread
Homemade Lemon Tart, Fresh Berry Salad

Salted Caramel Chocolate Tart, Honeycomb, Vanilla Bean Ice Cream

Vegan Tea & Cup Cakes, Earl Gray Tea Panna Cotta,
Mini Peanut Butter Cup Cakes VN

Choose one option per course for whole party.
Traditional roast dinner is available on request.

DRINKS

WITH YOUR MEAL

2 Glasses of Rongopai Sauvignon Blanc
or Acordeon Tupungato Malbec

TO TOAST

Prosecco

EVENING BUFFET

A SELECTION OF SANDWICHES

Beef, turkey, ham, tuna, prawns, egg and cheese

A SELECTION OF BRUSCHETTAS

Smoked salmon, lemon and dill, cream cheese,
garlic and chive, mushroom and tarragon pate, prawns,
cucumber and Marie Rose sauce

BUFFET SELECTION

Cheese and fruit cocktail on sticks, chicken drumsticks,
chicken wings, spicy potato wedges, mixed salad crudities,
sweet chilli cheese bites, mini pasties, sausage rolls,
jacket wedges with sour cream and chive

DISCO

Traditional disco in the evening

ADDITIONAL GUESTS

DAYTIME GUESTS £90

CHILDREN £50

Wedding breakfast and drinks package (evening as adults)

EVENING GUESTS £15

Platinum Wedding

MID-WEEK WEDDINGS £5250 | WEEKEND WEDDINGS £5750

These prices are based on a party of 50 people

ACCOMMODATION

Room night before wedding for 2 people plus a bottle of prosecco
2 standard rooms on night of the wedding

ARRIVAL DRINK RECEPTION

Champagne Cocktail

WEDDING BREAKFAST MENU

Wild Mushroom and Garlic Soup, Black Truffle V

Duck Liver and Fois Gras Terrine, Gooseberry and
Black Cherry Compote, Homemade Red Onion Brioche

Triple Layer Vulscombe Goats Cheese Cheesecake,
Red Onion Jelly, Wild Herb Salad V

Capaccio of Heirloom Beets, Blood Orange Almonds,
Lemon and Capper Dressing VN

Poached Cornish Lobster, Chard Baby Gem,
Heirloom Tomatoes, Bloody Mary Ketchup

★ ★ ★ ★

Choose a Intermediate from our Wedding Menu

★ ★ ★ ★

West Country Fillet of Beef Wellington, White Truffle Mash,
Heritage Carrots, Madira And Thyme Just

Cannon of Lamb, Rosemary Infused Fondant Potato, Roasted
Salsify, Shallot Tart Tartan, Wild Garlic Puree, Port Redcurrant Reduction

Creedy Carver Duck Breast, Confit Duck Leg Croquette, Beetroot Dauphinoise,
Turned Spring Vegetables, Grand Marniere Reduction

Poached Dover Sole Fillets, Tempura Oyster, Samphire,
Champagne and Onuga Caviar Sauce

A Tasting Of Truffles, Celeriac and White Truffle Fondue,
Black Truffled Winter Vegetables, Wild Herb Salad V

A Selection of Vegan Tapas, Potato Cakes, Gazpacho,
Chick Pea Salad, Fried Pickles, a Trio of Hummus VN

★ ★ ★ ★

SELECTION OF TASTING DESSERTS

Crème brulee, lemon posset, fruit jelly, fruit tart

Pre order is required. Traditional roast dinner is available on request.

DRINKS

WITH YOUR MEAL

2 Glasses Mouton Cadet des Grave Blanc
or Bodegas Roda Sela Rioja

TO TOAST

Ayala Brut Champagne

EVENING BUFFET

A SELECTION OF SANDWICHES

Beef, turkey, ham, tuna, prawns, egg and cheese

A SELECTION OF BRUSCHETTAS

Smoked salmon, lemon and dill, cream cheese,
garlic and chive, mushroom and tarragon pate, prawns,
cucumber and Marie Rose sauce

BUFFET SELECTION

Cheese and fruit cocktail on sticks, chicken drumsticks,
chicken wings, spicy potato wedges, mixed salad crudities,
sweet chilli cheese bites, mini pasties, sausage rolls,
jacket wedges with sour cream and chive

DISCO

Traditional disco in the evening

ADDITIONAL GUESTS

DAYTIME GUESTS £90

CHILDREN £50

Wedding breakfast and drinks package (evening as adults)

EVENING GUESTS £15

Options Menu

CANAPÉ OPTIONS MENU

Maximum of 3

£2.50 PER BITE

Serrano Ham Skewers,
Caramelised Fig and Dolce Latte

Tiger Prawn Wonton, Chilli and Coriander

Golden Crisp Salt Cod Croquettes,
Garlic and Dill Dipping Sauce

Brioche Croute, Chicken Liver Parfait,
Candied Orange

Chop Sticks Shiitake Mushroom,
Ginger, Coriander and Nam Jim Dip **V**

Frittata Sweet Stems Broccoli
Halloumi and Sage **V**

£3.50 PER BITE

Aberdeen Angus Steak and Frites,
Warm Béarnaise Sauce

Confit Potato Fondant Fillet of Beef,
Remoulade and Pan Fried Quail Egg

Risotto Premiavera,
Seared Hand Dived Scallop

China Spoon Sea Bass Ceviche, Micro
Coriander and Tomato Salsa

Parmesan Biscuit, Aubergine Pesto and
Roasted Cherry Tomato **V**

Potato Cup Roasted Artichoke Asparagus,
Baby Carrot and Quail Egg Salad **V**

£4.50 PER BITE

Devonshire Crab Salad, Nashi Pear,
Cauliflower Puree, Peanut Snow

Mini Angus Fillet of Beef Wellington,
Wild Mushroom Duxelle, Salsify

Iberico Pork and Scallop Brochette,
Spiced Port Reduction

Water Melon, Serrano-Feta,
Alphonso Mango, Basil

Filo Baskets, Truffle Hollandaise,
Seasonal Wild Mushrooms **V**

Cappuccino of Wild Mushroom Scottish
Girrolles, Truffle on Toast **V**

INTERMEDIATES COURSES

Choose one for your party - £5.50 each

VEGETARIAN

Champagne Sorbet, Dehydrated
Raspberries

Parmesan Arancini, Tomato Ragù

Wild Mushroom and Black
Truffle Cappuccino

FISH

Salt Cod Croquette, Garlic and Dill

Smoked Haddock and Pea Cappunicino

Lobster Thermidor

MEAT

Mini Fillet of Beef Bourguignon

Black Pudding Croquettes,
Apple Puree

Mini Chicken Caesar Salad



parkhotel.co.uk   

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The Park Hotel, Taw Vale, Barnstaple, North Devon EX32 9AE



Your Wedding at The Park

THE STYLISH SURROUNDINGS OF THE PARK HOTEL MAKE A SPECTACULAR SETTING FOR PERFECT DAY

We have tailor made three beautiful wedding packages to make your day truly special. Each one is designed to cater for up to 50 people and includes your wedding ceremony, wedding breakfast, evening reception. Our Park Suite can fit up to 120 people so additional guests are welcome, these prices are listed on each individual package.

Our wedding team pride themselves on their flare and attention to detail. Your experienced wedding planner will help with all the legal requirements and also share some useful hints and tips about wedding etiquette, so you can create a breathtaking occasion.

ALL OUR PACKAGES INCLUDED

- Dedicated wedding planner
- Red carpet arrival
- Arrival reception
- Wedding ceremony
- Cake knife and stand
- Master of ceremony
- Complimentary Bride and Groom accommodation on night of wedding
- 3 course wedding breakfast with tea and coffee
- Taster menu after deposit paid
- Drinks package
- Evening Buffet
- House flowers
- House Disco

SUGGESTED ORDER OF SERVICE

12.00pm	Guest Arrive
12.30pm	Ceremony in Seasons Brasserie
1.00pm	Drinks reception
2.00pm	Guests invited for wedding breakfast
4.00pm	Toast is poured in preparation for the speeches, and cutting of cake
5.00pm	Guests move to reserved area whilst evening reception is set up
6.00pm	Evening reception and dancing in the Park Suite
8.00pm	Evening Buffet
8.45pm	First Dance
12.00am	Carriages

WEDDING BREAKFAST EXTRAS

ADD AN INTERMEDIATE COURSE £5.50
Choose from one of our tantalizing intermediate courses from our options menu

DRINKS RECEPTION CANAPES FROM £2.50
Choose 3 from the options menu

MORE CHOICES

If you cannot decide which dish to go for why not give your guests more options to choose from one course, some courses or all courses

Intermediate	£5.50	Starter	£4.00
Main Course	£7.00	Dessert	£4.00

All prices are per person based on the entire party. Platinum Package includes intermediates. Pre order required when adding additional choice. A traditional roast is available if you prefer.

Terms and Conditions

AT THE PARK HOTEL

BOOKING CONFIRMATION AND DEPOSITS

The Park Hotel can reserve a date for your wedding for up to 14 days from enquiry without deposit, to secure your wedding a £1000.00 deposit is required along with a signed copy of the full contract.

CANCELLATION AND POSTPONEMENT

Any and all cancellations will forfeit the initial deposits paid. If the date can be resold following cancellation the deposit may be returned - this is the decision of the directors.

Detailed cancellation policy on full terms and conditions

ETIQUETTE, CONTROLS AND SAFETY

For reasons of safety, it is the responsibility of the parents/guardians of any children attending the wedding to ensure that their children are fully supervised at all times, including in the bedrooms and external areas.

The Park Hotel will provide door staff if it deems it suitable.

EXTERNAL PURCHASES

No wines, spirits, beers or food may be brought into The Park Hotel without prior written authorization from the Manager. There is a corkage charge for any agreed wine which you can discuss with your wedding planner.

GENERAL RULES AND LIMITATIONS

No smoking is permitted inside the building in any area of The Park Hotel. There are designated smoking areas outside of the building.

Evening Music from bands or discos can only play background music until the first dance at 9.00 pm thereafter the music can be played at a higher suitable level.

TIMINGS AND NUMBERS

Maximum numbers for the day is 80, for the evening is 120

Ceremony to commence no later than 1.00 pm

Wedding breakfast is available no later than 2.30 pm

Last orders in the Park Suite will be called at 11.45pm for a 12.00 midnight finish

DIETARY REQUIREMENTS

Please inform us of any food allergies or special dietary requirements.

If you have any queries please ask one of our wedding planners.
Please see full terms and conditions on our website at
www.parkhotel.co.uk/booking-terms/wedding-terms-and-conditions