



YOUR
PERFECT
WEDDING,
YOUR WAY



WEDDING TARIFF

THE PARK HOTEL HAS A CIVIL CEREMONY LICENSE FOR YOUR PERFECT DAY. WHETHER IT IS A FORMAL OCCASION OR A RELAXED GATHERING, WE HAVE THE IDEAL ROOM TO SUIT ALL YOUR NEEDS.

All rooms come inclusive of the following:

Your own dedicated wedding planner and master of ceremonies

Red carpet on arrival

Table linen and flowers on tables

Cake knife and stand

Bridal suite including breakfast for bride and groom

Reduced rates for wedding guests for the evening of the wedding

CIVIL CEREMONY

£250

(price does not include registrar fees)

The Park Hotel has a civil ceremony license, so not only can you enjoy your wedding breakfast and evening celebrations with us- you can also tie the knot right here in the hotel!

EVENING RECEPTION

£250

Room hire charge does NOT apply if there is over 100 guests, with food

The Park Suite is situated on the first floor overlooking Rock Park and River Taw and caters for up to 150 guests for an evening function. It is completely self contained with its own bar and air conditioning. Lift access to the first floor bedrooms. There are only five steps down from the bedrooms to The Park Suite.

Ceremonies can only be booked as part of a package including a Wedding Breakfast. Please note that a deposit of £600 is required for each of the evening and day receptions and is non-refundable unless the room or date is re-sold. Room hire is reduced by 50% should you decide to order an evening buffet.

WEDDING MENU 1

£30^{PP}

Please choose 1 main and
1 vegetarian option for your party

HOUSE SOUP

Baked artisan roll

(choose 1 soup from the options menu)

MELON PANNA COTTA

Pineapple and ginger confit, prosciutto ham,
raspberry puree

CLASSIC PRAWN COCKTAIL

Shredded lettuce, Marie Rose sauce, tiger prawn,
malted brown bloomer



ROAST SILVERSIDE OF BEEF

Yorkshire pudding, Horseradish sauce

ROAST LEG OF PORK

Apple sauce, sage and onion seasoning

ROAST DEVONSHIRE TURKEY

Bacon wrapped chipolata sausages,
sage and onion seasoning



MIXED NUT AND APRICOT ROAST (V)

POACHED MUSHROOM RAVIOLI (V)

White wine and mushroom cream,
rocket, garlic bread



TRIO OF DESSERTS

Choose 3 of the following to make up your 'Trio of Desserts':

Chocolate profiteroles, Mississippi mud pie, Belgian chocolate gateau,
Fresh fruit pavlova, Strawberry mousse, Lemon and raspberry tart,
Toffee pecan roulade, Strawberry white chocolate cheesecake,
White chocolate and blueberry tart, St Clementine tart,
Blackberry cheesecake, Brownie, Lemon meringue pie

(Fresh fruit salad and a selection of ice creams are always available)



COFFEE AND MINTS

WEDDING MENU 2

£35^{PP}

Please choose 2 mains and
1 vegetarian option for your party

HOUSE SOUP

Baked artisan roll

(choose 1 soup from the options menu)

MELON PANNA COTTA

Pineapple and ginger confit, prosciutto ham,
raspberry puree

CLASSIC PRAWN COCKTAIL

Shredded lettuce, Marie Rose sauce, tiger prawn,
malted brown bloomer



FROM THE CARVERY

Roast Silverside of Beef
Roast Devonshire Turkey
Roast Leg of Pork
Honey Roasted Ham



MIXED NUT AND APRICOT ROAST (V)

POACHED MUSHROOM RAVIOLI (V)

White wine and mushroom cream,
rocket, garlic bread



TRIO OF DESSERTS

Choose 3 of the following to make up your 'Trio of Desserts';

Chocolate profiteroles, Mississippi mud pie, Belgian chocolate gateau,
Fresh fruit pavlova, Strawberry mousse, Lemon and raspberry tart,
Toffee pecan roulade, Strawberry white chocolate cheesecake,
White chocolate and blueberry tart, St Clementine tart,
Blackberry cheesecake, Brownie, Lemon meringue pie

(Fresh fruit salad and a selection of ice creams are always available)



COFFEE AND MINTS

WEDDING MENU 3

£45^{PP}

Please choose 3 starters, 2 mains and
1 vegetarian option for your party

MELON PANNA COTTA

Pineapple and ginger confit, prosciutto ham, raspberry puree

CLASSIC PRAWN COCKTAIL

Shredded lettuce, Marie Rose sauce, Tiger prawn, malted brown bloomer

HAM TERRINE

Apple jelly, grain mustard mayonnaise, brioche toast

CHICKEN LIVER PARFAIT

Endive and watercress, orange and apricot marmalade, brioche toast

BUFFALO MOZZARELLA

Sundried tomatoes, red onion, kalamata olives, dressed rocket, pesto oil

★ ★ ★

CREDITON 'CREEDY CARVER' DUCK BREASTS

Fondant potato, braised cabbage, orange reduction

FILLET OF BEEF WELLINGTON

MEDALLIONS OF PORK

Apple and Dijon mustard sauce

HERB CRUSTED RACK OF LAMB

Redcurrant and mint Jus

PAN FRIED SIRLOIN OF LAMB

Fondant potato, creamed spinach, rosemary infusion

PAN FRIED SEA BASS

Herb crust, mussel and saffron cream

BAKED FILLET OF SALMON

Creamy Mash, prawn, dill and white cream

ROAST SIRLOIN OF DEVON BEEF

★ ★ ★

MIXED NUT AND APRICOT ROAST (V)

POACHED MUSHROOM RAVIOLI (V)

White wine and mushroom cream, rocket, garlic bread

★ ★ ★

TRIO OF DESSERTS

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Chocolate profiteroles, Mississippi mud pie, Belgian chocolate gâteau, Fresh fruit pavlova, Strawberry mousse, Lemon and raspberry tart, Toffee pecan roulade, Strawberry white chocolate cheesecake, White chocolate and blueberry tart, St Clementine tart, Blackberry cheesecake, Brownie, Lemon meringue pie

(Fresh fruit salad and a selection of ice creams are always available)

★ ★ ★

COFFEE AND MINTS

BUFFET MENU A

£30^{PP}

HOUSE SOUP

Baked artisan roll

(choose 1 soup from the options menu)

MELON PANNA COTTA

Pineapple and ginger confit, prosciutto ham,
raspberry puree

CLASSIC PRAWN COCKTAIL

Shredded lettuce, Marie Rose sauce, tiger prawn,
malted brown bloomer



ROAST SILVERSIDE OF BEEF

COLD ROAST TURKEY

ROAST DEVONSHIRE BEEF

HOME COOKED HAM

QUICHE

EGGS NAPOLITAINE

MINTED NEW POTATOES

SELECTION OF HOUSE SALADS

Coleslaw, Potato and Chive, Russian salad, Carrot and Caraway,
Oriental Rice, Red Cabbage, Pasta and Mixed Bean, Celery and Apple,
Grated Mature Cheddar, Eggs Napolitaine, Panache of Mixed salad Leaves,
Tomato and Cucumber, Pickles, Sauces and Chutneys



FRESH FRUIT SALAD

West Country clotted cream or pouring cream

BLACK CHERRY AND BELGIAN CHOCOLATE TART

Blackberry ice cream

STRAWBERRY AND CHAMPAGNE TORTE

Berry compote, vanilla ice cream



COFFEE AND MINTS

BUFFET MENU B

£40^{PP}

Please choose, 3 starters for your party

HOUSE SOUP

Baked artisan roll

(choose 1 soup from the options menu)

MELON PANNA COTTA

Pineapple and ginger confit, prosciutto ham,
raspberry puree

CLASSIC PRAWN COCKTAIL

Shredded lettuce, Marie Rose sauce, tiger prawn,
malted brown bloomer

CHICKEN LIVER PARFAIT

Endive and watercress, orange and apricot
marmalade, brioche toast

BUFFALO MOZZARELLA

Sundried tomatoes, red onion, kalamata olives,
dressed rocket, pesto oil



SEAFOOD PLATTER

WHOLE DRESSED SALMON

WHOLE DRESSED ROAST TURKEY

WHOLE DRESSED BAKED HAM

MINTED NEW POTATOES

SELECTION OF HOUSE SALADS

Coleslaw, Potato and Chive, Russian salad, Carrot and Caraway,
Oriental Rice, Red Cabbage, Pasta and Mixed Bean, Celery and Apple,
Grated Mature Cheddar, Eggs Napolitaine, Panache of Mixed salad Leaves,
Tomato and Cucumber, Pickles, Sauces and Chutneys



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Toffee pecan roulade, Strawberry white chocolate cheesecake,
White chocolate and blueberry tart, St Clementine tart,
Blackberry cheesecake, Brownie, Lemon meringue pie

(Fresh fruit salad and a selection of ice creams are always available)



COFFEE AND MINTS

EVENING BUFFET MENUS

CARVERY BAPS £10.95^{PP}

ROAST SILVERSIDE OF BEEF
ROAST LEG OF PORK
HOME BAKED HONEY ROAST HAM
DEVONSHIRE TURKEY

Served in a large floured bap and accompanied by traditional seasonings and sauces,
bacon wrapped chipolata sausages and roast potatoes

FINGER BUFFET £12.95^{PP}

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

MIXED SEASONAL FRUIT PLATTER
(Supplement of £5)

ITALIAN BUFFET £14.95^{PP}

GARLIC BREAD
Mozzarella, tomato and pancetta with pesto dressing

SELECTION OF TAPAS
Feta cheese salad, breads, pasta, olives, prosciutto, chorizo, herb oil

BRUSCHETTAS
Mozzarella sundried tomato pesto and balsamic

MEAT BALLS
Spicy tomato sauce with tagliatelle

CAESAR SALAD

CHICKEN MASALA

SAUTEED BREAST OF CHICKEN
Mushrooms, herbs and masala wine

DRINKS PACKAGES

DRINKS PACKAGE 1 £13^{PP}

ON ARRIVAL

A glass of Bucks Fizz or orange Juice

WITH YOUR MEAL

1 x 175ml glass of Brend Hotels Australian House Wine
Red: Cabernet Sauvignon, White: Semillon Chardonnay or Shiraz Rose

TO TOAST

1 glass of Chio Prosecco

DRINKS PACKAGE 2 £15^{PP}

ON ARRIVAL

A glass of Bucks Fizz or orange Juice

WITH YOUR MEAL

2 x 175ml glasses of Brend Hotels Australian House Wine
Red: Cabernet Sauvignon, White: Semillon Chardonnay or Shiraz Rose

TO TOAST

1 glass of Chio Prosecco

DRINKS PACKAGE 3 £18^{PP}

ON ARRIVAL

A choice of either Bucks Fizz, Pimms, Italia Prosecco Rose or Orange

WITH YOUR MEAL

2 x 175ml glasses of Brend Hotels Australian House Wine
Red: Cabernet Sauvignon, White: Semillon Chardonnay or Shiraz Rose

TO TOAST

1 glass of Comtesse de Genlis our House Champagne

DRINKS PACKAGE 4 £22^{PP}

ON ARRIVAL

A choice of either Bucks Fizz, Pimms, Italia Prosecco Rose or Orange Juice

WITH YOUR MEAL

2 x 175ml glasses of our specially selected "Concha Y Toro", Mountain Range Chilean wine
Merlot or Sauvignon Blanc

TO TOAST

1 x Glass Of Bollinger Champagne

OPTIONS MENU

SOUPS

VEGETABLE
LEEK AND POTATO
ROASTED RED PEPPER AND TOMATO
ROASTED MUSHROOM AND BACON
TOMATO AND BASIL
BUTTERNUT SQUASH AND SWEET POTATO
MINISTRONE
FRENCH ONION

INTERMEDIATES

FISH COURSE £10
Sole Veronique, Crab cake, Salmon hollandaise

SORBET £3.50
Lemon or Champagne

CANAPES £10^{PP}

Please choose 4 for your party;

ROOT VEGETABLE CRISPS
SMOKED SALMON CREAM CHEESE PIN WHEEL
PATÉ
CRISPY DUCK NOODLES (HOI SIN)
TOMATO AND MOZZARELLA TART
CHICKEN CURRY ON A POPPADOM PASTRY CASE
MINI BEEF KOFTAS
ROAST BEEF, SPINACH AND HORSERADISH CREAM
PRAWNS WITH A MARIE ROSE SAUCE
MINI RATATOUILLE TART
CHICKEN AND HAM TERRINE
APPLE AND CELERIAC REMOULADE