

Classic Wedding Package

2019

Everything you need on your special day

£4999

50 Guests

Exclusive use of Reed Hall

Ceremony room included (where required)

Dedicated Wedding Co-ordinator

Chair covers and sashes, table linen and napkins

A glass of prosecco on arrival

Three course wedding breakfast of your choosing, with a glass of wine, followed by coffee

Master of Ceremonies throughout your day (a Reed Hall Manager)

A glass of prosecco for the toasts

Disco evening entertainment

Evening food

Exclusive use of Reed Hall's Bridal Party dressing room, with complimentary prosecco and soft drinks

This number includes the Bride and Groom. Additional day guests £85 per person, evening guests £8.95 per person. Upgrades are available. Maximum occupancies: 120 for your Ceremony, 140 for your Wedding Breakfast and 200 for your Evening Party



Superior Wedding Package

2019

Everything you need plus those special little extras for your big day

£5720

50 Guests

Exclusive use venue hire

Ceremony room included (where required)

Dedicated Wedding Co-ordinator

A glass of prosecco and canapés on arrival

Sweet treats table

Chair covers and sashes,, table linen and napkins

Table centre pieces and top table decorations

Three course wedding breakfast of your choosing, served with half a bottle of wine per person, followed by coffee

Master of Ceremonies throughout your day (a Reed Hall Manager)

A glass of prosecco for the toasts

Disco evening entertainment

Evening food

Exclusive use of Reed Hall's Bridal Party dressing room, with complimentary Prosecco and soft drinks

This number includes the Bride and Groom. Additional day guests £99 per person, evening guests £20.50 per person. Upgrades are available please speak to our Wedding Co-ordinator.

Maximum occupancies: 120 for your Ceremony, 140 for your Wedding Breakfast and 200 for your Evening Party



Bespoke Wedding Packages

2019

Create your own package

Saturday Weddings (and Fridays in August)

Access to Reed Hall from 10am

Bridal party dressing room available from 10am

Minimum of 70 adults to include a three course meal and drinks package

Exclusive use of Reed Hall for your full wedding day £1,500

Sunday Weddings

Access to Reed Hall from 10am

Bridal party dressing room available from 10am

Minimum of 70 adults to include a three course meal and drinks package

Exclusive use of Reed Hall for your full wedding day £1,300

Weekday Evening Wedding Parties

Access to Reed Hall from 3.30pm

Minimum of 70 adults

Evening reception only venue hire charge of £575 (excluding August)

Prices inclusive of VAT

As standard the venue and bar will close at 12am. We can offer an extension to 1am for a supplementary charge of £100

Wedding Breakfast Menu

2019

On The Beginning

Please choose 2 options, including a vegetarian choice

Seasonal soup:

Spring and Summer options:

Tomato and basil, cauliflower and stilton or courgette and coriander

Autumn and Winter options:

Leek and potato or Indian spiced parsnip, butternut squash, chilli and coconut

Cured salmon Gravavlax with citrus crème fraiche
served on blinis with dressed pea shoots (gf, lf)

Sautéed mushrooms in tarragon and Vermouth cream sauce
served on warm brioche (gf, v, vg)

Ham hock and pea terrine
served on crisp dressed leaves with homemade piccalilli

Free range chicken liver pâté
with brandy, port and cranberry chutney and walnut toast (gf)

Warm asparagus risotto
topped with chargrilled asparagus, parmesan shavings and pesto dressing (v, vg, gf)

Create your menu then ask your guests to pre-order. Dietary requirements will be catered for individually

Dietary key: v = vegetarian option, vg = dish can be adapted for a vegan diet, gf = dish can be adapted for a gluten free diet, lf = dish can be adapted for a dairy free diet

Wedding Breakfast Menu

2019

The Main Event

Please choose 3 options, including a vegetarian choice

Bramley apple and sage filled chicken, wrapped in streaky bacon
with Devon cider and mustard jus (gf, lf)

Oven baked chicken supreme
with homemade apricot stuffing and chicken reduction (lf)

West Country roasted striploin of beef
with a red wine and thyme jus, fresh horseradish and Yorkshire pudding (gf, lf)

Locally sourced slow roast pork
with an apple compote and crispy crackling (gf, lf)

Butter grilled salmon fillet
on aromatic citrus and dill quinoa (gf, lf)

Roasted butternut squash and sage risotto
with feta and truffle oil (v, vg, gf, lf)

Wilted spinach, wild mushroom and brie strudel
with a classic béarnaise sauce (v, vg, lf)



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Wedding Breakfast Menu

2019

Happily Ever After

Please choose 2 options

Rich homemade chocolate pots
with shortbread hearts and raspberries (gf)

Zesty lemon tart
with clotted cream, poached blackberries and blackcurrant sorbet

Crème brulée, choose from:
Vanilla, Stem ginger or White chocolate
served with a seasonal fruit garnish (gf)

Homemade summer berry pavlova (gf, lf)

Warm chocolate brownie
with salted caramel sauce and vanilla bean ice cream (gf)

Summer berry sorbet with mixed berries (gf, lf, v, vg)

Followed by
Freshly brewed coffee and truffles



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Wedding Evening Food 2019

Included in the Classic Package

Gourmet hot rolls

Pulled pork rolls with creamy apple colesaw,
apple sauce and wholegrain mustard

or

Pulled beef rolls with red cabbage and horseradish colesaw
with halloumi and red pepper skewers

Served with chips or wedges

Vegetarian options are available



Wedding Evening Food

2019

Included in the Superior Package

Build A Burger or Deluxe Burger Bar

Make your own station to include:

8oz Dartmoor beef burgers served
Sliced cheese, sliced beef tomato, shredded lettuce, caramelised onions,
gherkins, mayonnaise, burger relish, tomato ketchup,
chipotle mayonnaise and burger buns

Or

Cheese and Charcuterie buffet

To include

Devon Good Game charcuterie with cornichons
Smoked trout and celeriac remoulade
Roasted Vegetable skewers with garlic and sweet basil pesto
Somerset brie and Devon Blue, with Otter Vale chutney
Feta and ricotta filled mini peppers
Bocconcini mozzarella
Marinated artichokes
Coriander and chilli olives
Green Salad
Artisan breads and local dairy butter

Wedding Canapé Selection

2019

Something Savoury

- King prawn and chorizo sticks (f,m)
- Shot of fresh garden pea and mint soup (v)
- Sun dried tomato and pesto pastry case (v)
- Miniature beef Yorkshire pudding with creamed horseradish (m)
- Capricorn goat's cheese and red onion marmalade filo tart (v)
- Smoked salmon en croûte with salmon roe and micro fennel (f)
- Mini home-made crab salad tortilla (f)
- Teriyaki marinated chicken & sesame seed kebabs (m)

Sweet Treats

- Homemade lemon posset with candied lemon
- Miniature retro macaroons
- Seasonal fruits crème pâtissérie
- Mini scones with clotted cream and strawberry jam
- Salted caramel tart

- 1 choice £2.50
- 2 choices £4.10
- 4 choices £7.50
- 6 choices £9.95

We require you to cater for a minimum of 75% of your guests. Prices inc VAT



Wedding Childrens Menu

2019

Starter

Fresh fruit slices

Mains

Please choose from:

Pork sausages, cod goujons or chicken nuggets
to be served alongside two of the following:
Chips, new potatoes, garden peas or baked beans

Tomato and basil pasta with cheddar cheese (v)
Macaroni cheese with garlic bread (v)

Desserts

Fresh fruit sorbet
Chocolate brownie with vanilla ice cream

£19.00 per child
(4-12yrs. 0-3yrs are free.)

Prices inc VAT. This is suitable for children up to the age of 12 years old
Please select 2 main course options including a vegetarian option. Please select one dessert
option for all children. The main course can be served with the adult starter if required.