

# Classic Wedding Package

2020

Everything you need on your special day

£5,299

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 £90 per person, evening guests £9.50 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

2020

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

£6000

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 £105 per person, evening guests £21.75 per person. Upgrades are available.

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



# Bespoke Wedding Packages

2020

*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 £1,600

## 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 £1,500

## Weekday Evening Wedding Parties

Access to Reed Hall from 3.30pm

Minimum of 70 adults

Evening reception only venue hire charge of £600 (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 £120

# Wedding Breakfast Menu 2020

## On The Beginning

Cream of wild mushroom soup  
topped with pan fried Shimeji mushrooms (v) (vg) (gf) (lf)

Duo of melon topped with a salsa of mango, kiwi and pineapple  
infused with a watermelon syrup (v) (vg) (gf) (lf)

Ham hock and pea terrine with a hint of wholegrain mustard  
served with micro leaves, toasted sour dough and chunky piccalilli (gf) (lf)

Smoked salmon and prawn with lime and coriander crème fraiche  
served on a rocket and cucumber salad (gf) (lf)

Goat's cheese with a red onion and balsamic marmalade filo tart  
served on dressed mixed leaves (v)

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 2020

## The Main Event

Please choose 3 options, including a vegetarian choice

Slow oven-roasted chicken (gf) (lf)  
served with a white wine reduction (lf) (gf)  
tomato, mushroom and tarragon (gf)  
or creamy Devon Blue (gf)

Roasted West Country striploin of beef  
served medium, with horseradish infused Yorkshire pudding and red wine jus (gf) (lf)

Pork loin steak braised in Sandford Red cider  
served with a sage and apple compote and crispy crackling (gf) (lf)

Lemon and parmesan crusted salmon on wilted leeks  
with a zesty butter and caper sauce (gf) (lf)

Roasted zucchini and sundried tomato risotto  
served with tomato crisp and homemade pesto (v) (vg) (gf) (lf)

Pimento, spinach and feta filo parcel  
served with a basil cream sauce (v) (vg) (gf) (lf)



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# Wedding Breakfast Menu 2020

## Happily Ever After

Please choose 2 options

Warm apple pie

served with a classic calvados crème Anglaise (v)

Zesty lemon posset

garnished with fresh berries, served with thyme scented shortbread (v) (gf)

Dark chocolate tart

with textures of raspberries and local clotted cream (v)

Vanilla baked cheesecake

topped with a fresh strawberry compote and mixed summer berries (gf)

Classic warm Bakewell tart

with vanilla bean ice cream (v)

Individual cheese plate:

A selection of three local cheeses, biscuits and local chutney



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# Wedding Evening Food 2020

*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

2020

## Included in the Superior Package

Build your own Burger

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  
Vegetarian options are available

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



reedhall  
conference and event venue

# Wedding Canapé Selection

2020

## 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 pâtissèrie
- Mini scones with clotted cream and strawberry jam
- Salted caramel tart

2 choices £4.35

4 choices £7.95

6 choices £10.55

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



# Wedding Childrens Menu

2020

## 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.