

Classic Wedding Package

2020

Everything you need on your special day

£5,299

50 Guests

Exclusive use of Reed Hall

Ceremony room included

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

A glass of prosecco for the toasts

Disco evening entertainment

Evening food

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

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 of Reed Hall

Ceremony room included

Dedicated Wedding Co-ordinator

Chair covers and sashes, table linen and napkins

Table centre pieces and top table decorations

A glass of prosecco and canapés on arrival

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

Sweet treats table

A glass of prosecco for the toasts

Disco evening entertainment

Evening food

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

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
£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

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

On The Beginning

Please choose 2 options, including a vegetarian choice

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)



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)
(Please select one sauce for all guests)

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 coleslaw,
apple sauce and wholegrain mustard

or

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

Served with chips or wedges

Vegetarian options are available

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



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

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

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 pâtissérie
- 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

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.