

ASHTON COURT HOTEL

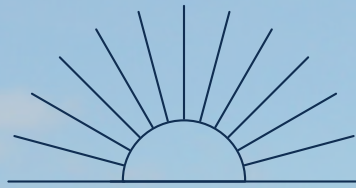
FABULOUS - AFFORDABLE - FUNCTIONS

YOUR 2024 / 2025 WEDDING

5-6 LOUISA TERRACE, EXMOUTH, DEVON EX8 2AQ | 01395 263002

reception@ashtoncourthotel.co.uk

CELEBRATE YOUR SPECIAL DAY AT



ASHTON COURT
HOTEL



YOUR WEDDING DAY



One of the most special days of your life, and as the Ashton Court Hotel has been in the hospitality business for almost 100-years, who better than us to make your special day a magical one?

Our beautifully situated 45-bedroom hotel, with breathtaking coastal views, has an elegant restaurant/function-suite and dance floor; complete with Private Access and Private Bar and offers one of the finest local venues for a glorious wedding reception. Our highly talented chefs compliment the occasion with a magnolious selection of menu choices, which may be adapted to suit your own personal tastes.

To ensure a memorable and carefree day, attention to detail is always of great importance, and from the moment you arrive, you will find the highest standards of service and can be assured that from the time you enter our hotel, until you leave for your honeymoon, every detail will be taken care of by our friendly and professional team.

The enclosed Wedding Pack & Planner is produced as a guide, but because we believe that every wedding should be individually planned, we would welcome the opportunity to show you around the hotel and discuss the finer details that would specifically suit your 'big day,' before you choose a venue.

A wide selection of meals - either sit-down banquets or buffets - are included within the Menu Planner, although we would be happy to discuss any other preferences, or to cater for any specific dietary requirements that you may have.

The suggested wines shown in our Wedding Pack and Planner are our much-favoured house-wines, although a comprehensive list is available and alternatives from this list, or special orders, can be priced accordingly.

Both the management and staff wish you all the good luck and happiness for your forthcoming marriage, and should you choose the Ashton Court Hotel as your preferred venue, you can rest-easy in the knowledge that we are committed to doing our very best to ensure that your special day is a truly memorable one.

Please be aware that the hotel is a Grade II listed property and there may therefore be accessibility issues for those guests with mobility issues.



OUR 2024/25
£39.50pp
WEDDING
PACKAGE
OFFERS

A choice of suggested drinks options (many alternatives available) and the option for served canapés both inside the hotel, or within the grounds.

Chef's multi-choice 3-course Wedding Breakfast - plus endless tea and coffee.

Great choice of sweet and savoury evening finger-buffet options.

Experienced wedding planner to assist you with the planning of your wedding.

Use of a stylish function/banqueting suite – Minimum 30 adults - Maximum 70 people. (supplement applies for less than 30 adults)

Use of a high quality cake-stand and knife.

Half-price menus for children aged under 13 - children aged under 2 free.

No additional charge for Friday or Saturday Weddings, or day-time Room-Hire or service and VAT is included.

Assistance with entertainment and/or evening discos, with a price-range from £150.00



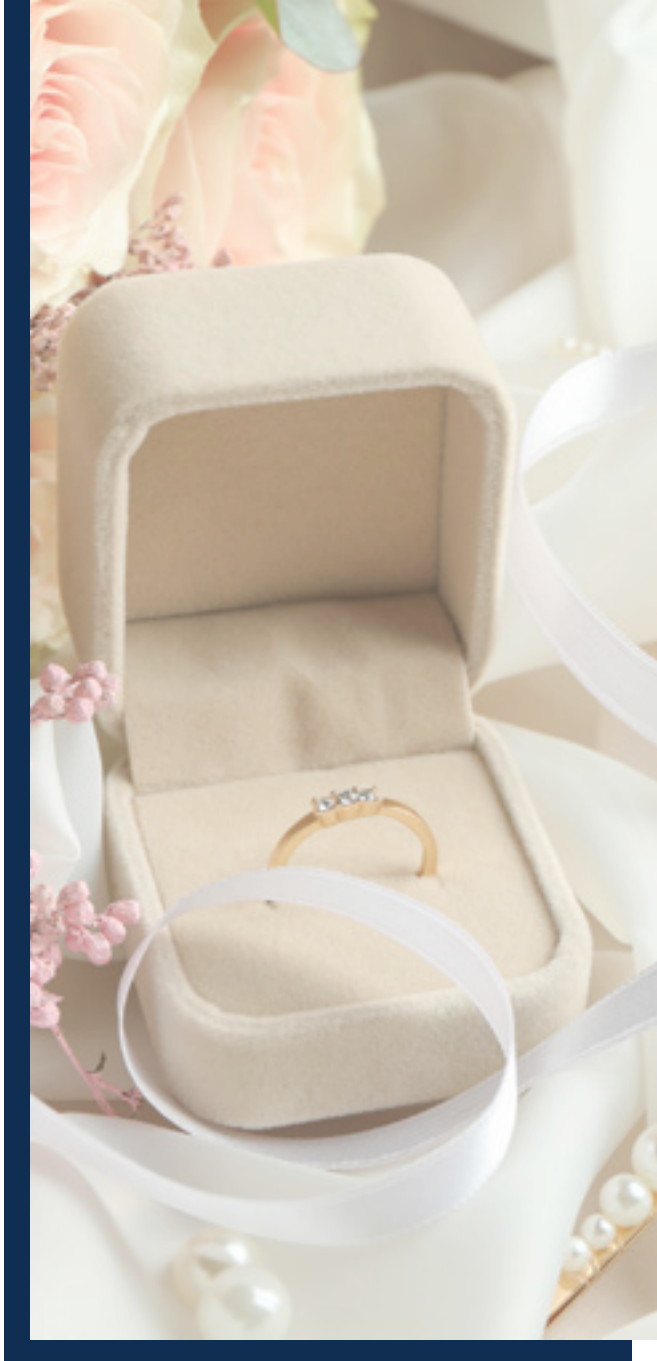


TABLE PLAN

We suggest table plans for all wedding receptions (essential for multi-choice menu) and we would be pleased to discuss the most suitable layout of the room with you and any colour themes or special touches can be decided upon with our Wedding Planner.

ACCOMMODATION

For weddings of 40 adults or more, we offer a complimentary Bridal Suite for the happy couple on the night of the wedding and 10% discount to your guests for all rooms.

Please note: Whilst we will do everything possible to allow early access to booked rooms, please be advised that 'check-in' for your guests may not be possible until 2:00 pm on their day of arrival.

BOOKINGS

We require a non-refundable £500.00 deposit and confirmation with approximate times and numbers (minimum 30 adults). Full payment to be made not less than 28 days prior to the Wedding Day.

Where there are menu choices, these would need to be in place beforehand and we would need to meet with you two-to-three weeks before the wedding to discuss the final details for your Special Day.

Any extras on the day are to be settled on the morning of departure. Your attention is drawn to our Terms and Conditions (a copy of which is available on our website and booking forms).





DRINK
PACKAGES
FROM
£15.50PP

CANAPÉS
FROM
£7.50PP

A suggestion of drinks options are listed below; alternatively, you may prefer to choose wines from our more extensive wine list, or perhaps something completely different. Additional beverage facilities are available throughout the day/evening from both our main bar and the function bar. All drinks may (if you wish) be charged to the wedding account or pay-as-you-go by cash or card.

Once you have decided upon the meal, accompanying wines should be considered. Red and White house wines are priced from £19.00 per bottle and there are 4-6 glasses per bottle, (usually allow for half a bottle per person) or you may like us to place red and/or white bottles on the tables, or perhaps select a suggested drinks package; four of which are listed below:



DRINK CHOICES

CREATE YOUR OWN MENU

PACK ONE

1 glass of Bucks Fizz or Pimms or a (non-alcoholic)
Mocktail on arrival (*)
1 glass of Red/White/Rose Wine or
1 pint of Lager or Beer with the meal (**)
1 glass of Prosecco for the Toast (***)
PRICED AT £15.50 PER HEAD

PACK TWO

1 glass of Bucks Fizz or Pimms or a (non-alcoholic)
Mocktail on arrival (*)
1 glass of Red/White/Rose Wine or 1 pint of Lager
or Beer with the meal (**)
1 glass of Champagne for the Toast (****)
PRICED AT £19.00 PER HEAD

PACK THREE

1 glass of Bucks Fizz or Pimms or a (non-alcoholic)
Mocktail on arrival (*)
2 glasses of Red/White/Rose Wine or 2 pints of Lager
or Beer with the meal (**)
1 glass of Prosecco for the Toast (***)
PRICED AT £19.00 PER HEAD

PACK FOUR

1 glass of Bucks Fizz or Pimms or a (non-alcoholic)
Mocktail on arrival (*)
2 glasses of Red/White/Rose Wine or 2 pints of Lager
or Beer with the meal (**)
1 glass of Champagne for the Toast (****)
PRICED AT £22.00 PER HEAD

*Jugs of iced water for the tables are FOC, however, large bottles of chilled water, (still or sparkling) are available at £3.00 per bottle.
N.B. Should you wish to have 'free issue' of wine with the meal, we will 'count the corks' (at £19.00 per bottle of house wine) and charge accordingly.*

Welcome drinks (particularly soft drinks) may be provided by 'free-serve' and charged as extras. Please instruct us accordingly.

Additional 'charged' drinks: Pimms, Bucks Fizz and Mocktails (non-alcoholic) are charged at £6.50 per glass () - Red, White and Rose wine is charged at £5.50 per 175ml glass (**) - Lager/ Beer is charged at £5.50 per pint (**) - Sparkling Wine/Prosecco is charged at £5.50 per glass (***) - and a quality Champagne is charged at £9.50 per glass (****).*

TO COMPLEMENT YOUR WELCOME DRINK,
AND TO GIVE YOUR GUESTS A 'TASTE OF THINGS TO COME',
PERHAPS YOU WOULD LIKE TO ORDER:

CANAPES ON ARRIVAL

Selection of tantalising Canapés (x3 per person) served from silver platters to your guests as they mingle...
£7.50pp supplement

Please ask for choices and further options.

GOURMET
WEDDING
BREAKFAST
£39.50PP

3 COURSE
& TEA/COFFEE
MINIMUM
30 GUESTS



MENU CHOICES

CREATE YOUR OWN BESPOKE WEDDING MENU

STARTER (SAMPLE) OPTIONS

Please select any 'two' starter choices, two main choices (possibly a meat & fish option) and two dessert choices from the following selection - pre-orders and clear choices from your guests is essential

**CHEF'S SELECTION
OF DELICIOUS SOUPS**
served with a warm bread roll (see separate list)

**ITALIAN-INFLUENCED
TUNA AND PASTA SALAD**
with Cannelina beans and sour-dough bread

CHILLED HONEYDEW MELON
served with a compote of summer fruits and
laced with a raspberry coulis

**CREAMY GARLIC
MUSHROOMS**
served with toasted rosemary focaccia and truffle oil.

**TRADITIONAL
PRAWN COCKTAIL**
laid over a bed of Iceberg lettuce, served with a tangy
Marie-Rose dressing, lemon wedge & brown
bread and butter

**DEEP-FRIED BREADED
BRIE WEDGE**
served with salad garnish and cranberry sauce

PRESSED HAM HOCK
served with Piccalilli and toasted ciabatta

SAUTÉED KING PRAWNS
in garlic butter with spring onion, ginger and noodles

**FANNED AVOCADO
WITH PRAWNS**
in spicy Mayo, served with fresh rocket, lemon wedge
and brown bread and butter

TOASTED GOATS CHEESE
with crisp salad leaves, fruity chutney, fresh rocket,
lemon wedge and brown bread and butter

NUMEROUS ALTERNATIVES AVAILABLE
please see our function menu options

SOUPS

All Soups are available for both the Hot-Buffer and served Wedding Breakfast.

Chef is renowned for his splendid Soups! All soups are served with a warm fresh bread roll and butter.

CREAM OF TOMATO
with fresh basil with garlic croutons

CREAM OF MUSHROOM
AND THYME

CREAM OF CHICKEN
finished with fresh coriander

LEEK AND POTATO
garnished with crème fraîche

FRENCH-ONION
served with cheese en croute

SEASONAL VEGETABLE
garnished with croutons and fresh crème fraîche

LOBSTER BISQUE ^{£2 pp supplement}
seasoned with brandy and fresh Cream

NUMEROUS ALTERNATIVES AVAILABLE
please see our function menu options

GOURMET WEDDING BREAKFAST

MAIN 'MEAT' COURSE OPTIONS

All meat-courses are served with a selection of seasonal vegetables - please specify (where optional) roasted or new potatoes.

ROASTED BREAST OF CHICKEN
served on a spring-onion mash with a Madeira wild mushroom sauce

ROASTED CROWN
OF DEVON TURKEY
served with an apricot and sage stuffing with chipolata sausage wrapped in bacon, served with gravy and cranberry sauce and roast potatoes

HONEY-ROAST LOIN OF PORK
served with new potatoes, a West-Country cider and apple sauce

PAN-FRIED PORK TENDERLOIN
WRAPPED IN SMOKY BACON
and topped with red onion comfit, served with sautéed potatoes and a rich red wine and plum sauce

BRAISED LAMB SHANK
served with a garlic-cream potato and topped with a rich red-wine and rosemary gravy

CONFIT DUCK LEG
served with roasted squash, red wine and a cherry sauce

MEDITERRANEAN BEEF
CASSEROLE
served in a rich mushroom sauce/gravy and garlic sauté potatoes

TRADITIONAL PRIME
ROAST TOPSIDE OF BEEF
served with Yorkshire pudding and horseradish sauce and roast potatoes

NUMEROUS ALTERNATIVES AVAILABLE
please see our function menu options



GOURMET WEDDING BREAKFAST

MAIN FISH COURSE OPTIONS

**BAKED SUPREME OF SALMON
WRAPPED IN PARMA HAM**
served with caramelised lime and dill dressing

**POACHED PAUPIETTE
OF LEMON SOLE**
filled with a smoked salmon and prawn mousse,
finished with a Champagne cream sauce

GRILLED FILLETS OF SEA BASS
served on a tomato and courgette tart and finished with
a red wine sauce and roasted garlic

LOCAL COD FILLET
topped with onions, lemon, fresh herbs and white wine
roasted and served with cherry tomatoes

**OVEN-ROASTED
TURBOT STEAK**
finished with a creamy Hollandaise sauce and fresh
herbs.

BAKED PLAICE FILLETS
on a Sage Rösti, finished with wild mushrooms
and a rich port and shallot sauce

VEGETARIAN MAIN-COURSE OPTIONS

All fish & vegetarian courses served (where practical) with a seasonal selection of vegetables - please specify (where optional) garlic sautéed, roasted or new potatoes.

**MUSHROOM, CRANBERRY
AND BRIE WELLINGTON**

**WILD MUSHROOM
AND LEEK CRUMBLE**
served with a light garlic cream

**SPINACH AND
RICOTTA TORTELLINI**
bound in a pesto cream with sun-blushed tomatoes
and fresh parmesan

BAKED AUBERGINE
stuffed with wild mushrooms and
topped with melting goats cheese
and cous cous crust

ROASTED RED PEPPERS
stuffed with Ratatouille, topped with a rich
cheese sauce





DESSERTS

HOMEMADE APPLE PIE
served with Devonshire cream custard and Devonshire clotted cream

BREAD AND BUTTER PUDDING
served with clotted cream

BLACKCURRANT AND VODKA CHEESECAKE
served with runny double cream

TWO-TONE CHOCOLATE TORTE
with a raspberry coulis.

INDIVIDUAL FRESH-CREAM STRAWBERRY PAVLOVA
with single cream

FRESH FRUIT SALAD
served with Devonshire clotted cream

CHOCOLATE AND HAZELNUT TART
with vanilla ice cream

A TRIO OF 3 WEST COUNTRY CHEESES

Additional cheese course [£]7.50 pp
or as a substitute add [£]2.50 pp

a blue, a Cheddar, and a soft, served with butter, celery, grapes and a selection of Biscuits

Why not add a 50ml of Taylors Port at an additional [£]4.00 pp

TEA & COFFEE INCLUDED

CHILDREN'S MENU

Please select a set choice for all children or mix-and-match with main menu.

TO START

Garlic bread *with or without cheese*
Freshly diced honeydew melon
Choice of homemade soups
Tomato and Mozzarella salad

MAIN

Roast chicken breast *with gravy, peas*
Penne pasta *chef's tomato sauce and roast potatoes or chips*
Fish goujons *chips and peas or Heinz*
Cauliflower cheese *with petit pois and baked beans (tartar sauce or ketchup) and French fries*

DESSERT

Fresh fruit salad *and ice cream*
Chocolate brownie *with ice cream or single cream*

The Gourmet Dinner is available in the Function Room for a minimum of 30 adult guests
Hot & cold Fork-Bufferets available - please ask for details

EVENING
FINGER
BUFFET
FROM
£15.00PP
TO
£18.00PP



EVENING BUFFET CHOICES

CREATE YOUR OWN BESPOKE WEDDING BUFFET

CHOICE OF SIX FOR £15.00PP
OR CHOICE OF EIGHT FOR £18.00PP
(including sweets, tea and/or coffee if required) counts as x1 portion.

SELECTION OF SANDWICHES
brown & white bread

GLAZED (PORK MEAT)
SAUSAGE ROLLS

VARIOUS MINI TARTLETS
meat & vegetarian options

VEGETABLE SAMOSA

VARIOUS PIZZA SLICES
meat & vegetarian options

BAKED COCKTAIL SAUSAGES
in Honey and Rosemary

VEGETARIAN CRUDITÉS
with Humus

VOL-AU-VENTS
with various fillings (meat & vegetarian)

ASSORTED QUICHE SLICES

FISH GOUJONS
with Tartar Sauce Dip

COCKTAIL MEAT
and/or Vegetarian Pasties

POTATO WEDGES
with assorted Spicy/Savoury Dips

SCOTCH EGGS

CHICKEN GOUJONS
with Various Dips

CHICKEN PIECES
in a Tikka Sauce

SWEET OPTIONS

CHOCOLATE PROFITEROLES

MINI INDIVIDUAL
FRUIT TARTLETS

MINI CHOCOLATE BROWNIES

Single purchases of teas and coffee are available as an extra at £3.00 per person and whilst we are pleased to serve individually and charge accordingly, it is our usual practice to 'assume' that everyone will have a tea or a coffee and we then supply unlimited top-ups at no additional cost.

EVENING FINGER BUFFETS PROVIDED IN ADDITION TO A WEDDING BREAKFAST

Evening finger buffets are small bite-sized tasty portions. They are usually savoury, but often sweet as well (see finger buffet selection); they are always welcome and provide a perfect interlude, however, a finger buffet is not a substantial meal and it is therefore important that all guests are made aware, and are not expecting a full meal.



THE PERFECT RECEPTION

Most receptions begin with an aperitif before the meal and include non-alcoholic alternatives for children and for those that are abstaining/driving.

At the reception venue the usual line-up waiting to greet the guests is as follows: -

The Bride's parents, followed by the Bridegroom's parents, the Bride and Bridegroom and lastly the Bridesmaids and the Best Man.

This line up ensures that both families have the opportunity to speak to all the guests. But, conversation should be kept to a polite minimum as the queue can become unwieldy.

However, whilst a line-up is traditional, a more popular format is for you to first mingle with your guests on arrival and for them then to be invited into the function room and for the Best Man or MC to announce, "Please be upstanding for the Bride & Groom".



TOAST AND SPEACHES

These would normally take place at the end of the meal and would accompany the cutting and distribution of the cake.

The following is the usual order of proceedings:

1. The Bride and Bridegroom cut the cake.
2. Toast to "The Bride and Bridegroom". This is normally proposed by the Bride's father or a close relative or friend of the family.
3. Toast to "The Bridesmaids". This is always proposed by the Bridegroom following his response to the first toast.
4. The "Best Man" would then respond to the Bridegroom's speech on behalf of the Bridesmaids and he would also read the telegrams or cards to the guests.



ENTERTAINMENT

**East Devon District Council
Premises Licence No PLWA0395
Licensed for Max 100 persons**

We would be pleased to arrange various types of entertainment for your function, however, please be aware that music and alcoholic drinks can only be served until 12 midnight.

In association with: Eclipse Entertainment

We would be pleased to arrange a quote for your particular requirements, and their 'events' representative would be happy to discuss your personal entertainment plan.

From Solo Vocalists, Pianists and Harpists, to Discos, Bands and Speciality Acts:

**SPECIALIST IN
ENTERTAINMENT FOR**
Weddings | Birthdays | Corporate | Banquets



BANQUETING

TERMS AND CONDITIONS OF BOOKING

MINIMUM NUMBERS (FUNCTION ROOM) 30 ADULTS

A non-refundable deposit of £500 is required to secure a banquet booking. The menu prices enclosed are periodically adjusted. Once confirmed in writing, the quoted prices will be maintained. All prices quoted include 20% V.A.T and we make no additional charge for service.

Final numbers must be confirmed 21 days prior to the function; this is the minimum number that will be charged for. Full payment required 7 working days prior to the function.



EVENING ROOM HIRE

FOLLOWING A DAYTIME FUNCTION

There is no charge for room hire for the evening function - provided a finger buffet is ordered for your guests. If you do not wish the hotel to provide an evening finger buffet, you will be charged a room hire fee of £300.00. Maximum permitted number of evening attendees is 100.

PRICES FOR CHILDREN

AGED 2 AND UNDER

No Charge

AGED 12 AND UNDER

Half price Menu

AGED 13 AND OVER

Full price Menu

Small portions, and/or special children's meals are charged at half main price.



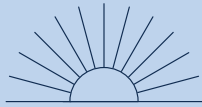


WE EXCEL IN 'FAF'
FABULOUS - AFFORDABLE - FUNCTIONS
SO DON'T FAF-ABOUT WITH
THE OTHERS CALL US TODAY

The ideally located Ashton Court Hotel offers numerous photo opportunities; from the Secret walled garden at the rear of the property, to the Coronation Gardens at the front of the property, that provide breathtaking and unforgettable views of Exmouth Beach, Dawlish Warren, the Exe-estuary, Starcross and much of the immediate coastline and hills beyond.

Our extremely reasonable charges are easy to understand and our flexible drinks package, canapé and finger buffet options allow for rapid cost-calculation and budgeting and any potential 'extras' are clearly marked in bold type to avoid any confusion or surprises later. We do hope that you choose the Ashton Court Hotel for your Wedding Celebrations and we look forward to welcoming you.





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