

ELFORDLEIGH

weddings

Weddings at Elfordleigh

Firstly may we congratulate you both on your forthcoming wedding and extend our very best wishes for your life together. Thank you for considering the Elfordleigh Hotel for your wedding.

Hotel Introduction

At the Elfordleigh Hotel we know that you will remember your wedding day as one of the most special days of your life. We will guarantee to organise a truly wonderful day for you and your guests; a day you'll always remember.

Set amidst spectacular South Ham countryside, yet just minutes away from Plymouth, the Elfordleigh Hotel offers the perfect location. Combine this ideal setting, with friendly, courteous service and excellent cuisine and you'll find we have all the ingredients to ensure a memorable day for you and your guests.

Summary of facilities

The Elfordleigh Hotel offers civil wedding ceremony in three unique locations: Churchill's Conservatory, Langmead Suite or the Reynolds Suite. For wedding receptions the hotel has two large function rooms both with fully stocked bars.

Stay the night and enjoy our Leisure complex complete with swimming pool, sauna, steam room, gym, and beauty department guaranteed to equip any guest for your wedding day! Why not indulge in a spa or golf break for your hen or stag parties too!

Of course we cannot answer all of your questions in this brochure, please do not hesitate to contact our events team to discuss your wedding plans and book to view our facilities.

T: 01752 336428

E: events@elfordleigh.co.uk

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Civil Ceremonies at the Elfordleigh Hotel

The Registrar's arrangements and charges remain **your responsibility**. Please contact South Hams Registration office. (0345 155 1002)

Wedding Rooms

Churchill's Conservatory

The Churchill's Conservatory is ideal for intimate ceremonies of up to 72 people. The Light and airy conservatory offers sunlit seating without being subjected to the elements.

Reynolds Room

The elegant Reynolds Suite is suitable for ceremonies and wedding breakfasts alike. With a Southerly aspect and its own sun terrace, guests are free to enjoy the view across the entire estate. During winter months guests can enjoy a glass of bubbly by the crackling log fireplace. It has everything you need for a grand ceremony of up to 100 guests or seated dining for up to 70 guests.

The Elite Suite

The Elite suite is the largest venue at the hotel, with space for up to 200 guests. The spacious room with high ceilings can be dressed with ceiling drapery to provide an opulent space to make your wedding day the occasion of the year! The suite also features a raised stage area for a band or DJ with adjacent Dancefloor so guests can party into the night.

Langmead Room

The Contemporary Langmead Suite offers a spacious chapel feel that can comfortably seat up to 80 guests for a ceremony. The suite adjoins the Elite Suite so is suitable for larger weddings. Understated and minimal, this suite can be easily dressed to allow your creative flair to truly transform the space.

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Menus

3 Course Menu Selector

Please select 1 choice from each course to build your menu: Pricelist enclosed

OR

Please select 2 choices from each course to build your menu: Pricelist enclosed

OR

Please select 3 choices from each course to build your menu: Pricelist enclosed

Menus

If you decide to give your guests a choice from our menu, please note that a pre-order table by table is required 1 month before your wedding.

Hint: Including a menu with your invitations and asking for an RSVP is the best method to obtain a pre-order.

Supplements

Canapes on arrival

Sorbet Course

Cheeseboard Course

Bespoke & Dietary needs

If you have any allergies or dietary requirements please speak to a member of staff, we can cater for all your needs!

This is your wedding day, we can cater whatever you desire! Our Chefs would be happy to build bespoke menus on request but please be patient as this takes some effort.

Think Local! We support locally sourced produce from local suppliers where possible.

Wedding Taster

If you would like to try your menu in advance please discuss this with our events team. Please note that this would be a supplement charge.

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3 Course Menu

Starters

Seasonal Soup

With warm bread

Creamy Garlic Mushroom Medley

Served with garlic bread slice, watercress & parmesan

Ham Hock, grain mustard & soft herb roulade

With homemade piccalilli & micro herbs

Crown of Galia Melon

overflowing with steeped seasonal fruits & berry sorbet

Dartmouth Smoked Haddock fish cakes

Served with sweet pea bonne femme

Chicken liver & Cognac Parfait

Served with Devon Cider Apple Chutney, toasted brioche & baby salad leaves

Warm Goats Cheese & Bramley Apple Tart

With rocket & parmesan

Atlantic Prawn & Crayfish Cocktail

Served bound in a Marie Rose Sauce, with crisp iceberg lettuce, lemon wedge & king prawn

Oak smoked salmon

Served with a new potato, dill & crème fraiche salad, mixed leaves & a crevette

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Mains

Traditional Slow Roasted Beef

Served with Goose fat roasted potatoes & steamed seasonal vegetables

Roast Loin of Local Pork

Served with apple mash cider cream sauce, grilled white pudding & fine beans

Baked breast of Chicken & confit leg

Served with tarragon gravy, roast potatoes, seasonal vegetables, sage & onion fritter

Traditional Beef Wellington *(£5.00 SUPPLEMENT)

Presented with dauphinoise potatoes, Madeira jus & a panache of seasonal vegetables

Toasted Seabass

Served on spring onion & chive mash potato with cherry tomato salsa

Baked Loin of Cod

Served on a bed of Provençale vegetables finished with pesto & fine beans

Field Mushroom & Thyme Wellington (V)

Served with roasted baby new potatoes & panache of buttered vegetables

Spinach & Ricotta Tortellini (V)

Bound in a roasted red pepper & mascarpone sauce, topped with wild rocket & parmesan

Spelt & Pearl Barley green vegetable Risotto (V)

With lemon scented leaves

Cornish Rack of Lamb *(£3.50 SUPPLEMENT)

Served with three root vegetable mash, rosemary & red current jus & glazed vegetables

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Desserts

Trio of local Ice creams

Served with mixed fruits in a brandy basket

Bramley Apple & Cinnamon Crumble

With Vanilla ice cream

Dark Chocolate & Macadamia Nut Brownie

With white chocolate ice cream & chocolate sauce

Traditional Sherry Trifle

Turkish Delight Panna cotta

Served with vanilla infused berries & chocolate tagliatelle

Glazed Coffee Crème Brûlée

With chef's all butter shortbread

Irish Cream & Milk Chocolate Bread & Butter Pudding

With warm vanilla custard

Lemon Meringue Pie

With lemon crunch ice cream

Tower of Profiteroles

With caramel ice cream & chocolate sauce

Vanilla & Dark Cherry Cheesecake

With clotted cream & berry coulis

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Children's Menu

(Under 13's)

Starter

Glass of Orange Juice

Main Courses

Bangers & Mash

With Rich Gravy & Vegetables

(Vegetarian option available on request)

Chicken Goujons

Served in Floured Tortilla Wrap with Salad & Coleslaw

Children's Pasta

Fresh Penne Pasta Topped with an Accompaniment of Your Choosing:

- Cheddar Cheese Sauce (V)
- Tomato Sauce (V)
- Beef Bolognaise

All Topped with Parmesan Cheese

6oz Cheese Burger

Served in a Floured Bap with Slices of Tomato, Dressed Leaves & Chunky Potato Wedges

Mini Fish & Chips

Served with Hand-Cut Chips & Buttered Peas

Desserts

Warm Chocolate Brownie

Served with Vanilla Ice Cream

Chopped Fruit

Served with Warm Chocolate Dipping Sauce

Seasonal Fruit Pavlova

Served with Fresh Berries, Chantilly Cream & Meringue

Trio of Yarde Farm Ice Cream

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Evening Buffet Menu

Selection of sandwiches made with a mixture of white and brown bread

(Also available in wraps or small seeded rolls)

Free range egg and cress / Honey glazed ham, whole grain mustard mayo /

Mature cheddar and sweet pickle / Tuna mayonnaise, chive and lemon / Coronation Chicken

Mini quiches

Potato Wedges & Dips

Baked Cornish pasties

Baked cocktail sausage rolls

Popcorn chicken

Vegetable Samosas (V)

Margarita Pizza Slices (V)

Marinated chicken wings, drumsticks (Please select one marinade)

Lemon and herb / BBQ / Chinese / Sweet chilli

Cocktail sausages glazed in honey and sesame seeds

Scotch eggs

Chicken peanut satay skewers

Plaice Goujons with Tartar Sauce

Toasted ciabatta garlic bread (V)

Tomato & Feta Bruschetta (V)

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Wedding BBQ Menu

6oz Beef Burger

Regency pork sausages

6oz pork chop

Marinated chicken drumsticks or thighs

(Choice of two)

Lemon & herbs

Chinese

BBQ

Sweet chilli

Brioche burger buns & hot dog rolls

Selection of salads/sides (Choice of 3 salads)

New Potato, chive & spring onion

Crunchy Coleslaw

Avocado and rocket

Mixed salad leaf with dressing, cucumber, tomato, onion

Greek

Spicy buttered Corn on the cob

Mixed bean and wild rice

Pasta salad with tomato, basil pesto, mozzarella

Potato side Choice of one)

Salt baked Jacket potatoes

Cajun Spiced wedges

Roasted new potatoes, lemon, garlic, parsley

Roasted Sweet potato, honey, spring onion, chive

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Wedding Hog Roast Menu

One charge for the Hog and Roasting Machine

Accompaniments to the Hog Roast are priced per person.

The items listed below must be ordered with the Hog:

Beef Burgers

Vegetable Burgers (v)

Jacket Potatoes

Baps

Sage and Onion Stuffing

Apple Sauce

Selection of Salads and Grated Cheese

*(Plus Hog Roast Price)

One Hog is recommended to serve approximately 60-80 guests

**(Please note that Hog Weights can vary)*

Roasted Pork Joints available to supplement the Hog, Prices available on request

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Wedding Canape Menu

Smoked Salmon & Asparagus on Toast

Goats Cheese & Red Onion Tartlets

Mini Roast Beef & Yorkshire Pudding

Chicken Liver Parfait & Apple Crostini

Mini Fish & Chips with Tartar Sauce

Brie & Mango Knots

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Drinks Package

Build your own drinks package

Arrival Drink

Option A

(Please select one option)

- Bucks Fizz
- Prosecco
- House Wine (Red, White & Rosé)
- Bottle of Corona

Option B

(1 Glass per Adult, Please select up to two options)

- Bucks Fizz
- Kir Royale
- Prosecco
- House Wine (Red, White & Rosé)
- Pimms and lemonade
- Peach Bellini
- Vodka Rose
- Bottle of Corona

During the Meal

2 glasses of House Wine (125ml)

Toast Drink

(Please select one option)

Champagne, £3.50 Supplement

Prosecco

Table Extras

Bottled Still or Sparkling Mineral Water

Jugs of Orange Juice

Jugs of Cordial Water

Extra House Wine

Bottled Beers

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