

CONGRATULATIONS ON YOUR ENGAGEMENT!

Here at Best Western the Dartmouth Hotel Golf & Spa we believe that your wedding should be a special day to remember!

Our devoted team will be on hand to help make your wedding day dreams and wishes come true, so you can enjoy your special day!



YOUR PERFECT WEDDING VENUE





We have two suites available for your ceremony, The Dartmouth Suite seating up to 160 and the Kingsbridge Suite seating up to 50 guests. Both suites look onto a beautiful sun terrace where you can enjoy the immaculate views of the landscaped golf course.



FACILITIES AVAILABLE



35 hotel bedrooms

Self catering cottages that sleep up

to 6 people

Spa & gym access

Golf course access





ALL INCLUSIVE WEDDING PACKAGE AVAILABLE



Our wedding package can include and is not limited to the below:

Wedding coordinator

Master of ceremonies

Arrival drink

3 course wedding breakfast with coffee

Wine with your meal

Sparkling wine for the toast

Cake stand and Knife

White table linen

Bridal Suite with full English breakfast

Private bar until 12am

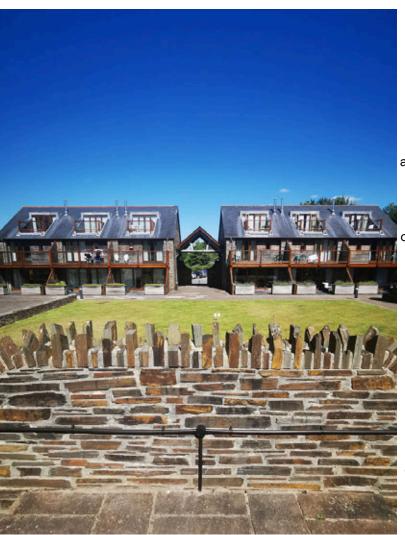
Lakeside Photo Opportunities' (subject to conditions)

SPA

The Dartmouth Spa & Health Club
Our prime location is the perfect
setting for our unique spa, set
amidst 250 acres of beautiful
Devon countryside! Our welcoming
and professional staff will ensure
your experience is as comforting
and relaxing as possible!







ACCOMODATION

Hotel Rooms

Our hotel is equipped with 35 rooms which can accommodate any group requirements with twin, double and family options available! Our exclusive Valley Suite has its own private lounge, and exquisite views of our course and makes a perfect setting for getting ready for your special day and enjoying your first night as a married couple, we also offer luxury extras to all of our hotel rooms!

Cottages

Our luxury self catering cottages offer a spacious and sunny living space with contemporary, modern and tasteful furnishings throughout including double sofas, garden furniture, and a flat screen TV. All cottages are equipped with a kitchen and cooker, fridge and freezer, dishwasher, washing machine and microwave.

WEDDING PACKAGES 2024



PACKAGE 1

WEDDING BREAKFAST EVENING FINGER BUFFET ARRIVAL FIZZ GLASS OF WINE FIZZ FOR TOAST

50 DAY & EVENING GUEST FROM £4,000

PACKAGE 2

WEDDING BREAKFAST EVENING B.B.Q BUFFET ARRIVAL FIZZ TWO GLASSES OF WINE FIZZ FOR TOAST

50 DAY & EVENING GUEST FROM £4,400

PACKAGE 3

WEDDING BREAKFAST EVENING HOG ROAST BUFFET ARRIVAL CHAMPAGNE TWO GLASSES OF WINE CHAMPAGNE FOR TOAST

50 DAY & EVENING GUEST FROM £5,100

WEDDING BREAKFAST MENU *SAMPLE MENU



STARTERS

Chicken Cesar Salad Contains parmesan

Chicken Liver & Cognac Pate Served with Melba Toast & Chutney

Burnt Watermelon with fruit compote and Raspberry Sorbet

Classic Prawn Cocktail served with Baby Gem Lettuce & Marie Rose Sauce

Smoked Chicken Oriental Salad with a Mango & Sweet Soya Dressing

Tomato & Basil Soup (v)

Cream of Mushroom Soup (v)

Spiced Sweet Potato, Coconut & Chili Soup (v)

Roast Butternut Squash Soup (v)

WEDDING BREAKFAST MENU



MAIN COURSE

Pave of Fresh Salmon Served with Dill Hollandaise & Buttered new potatoes

Roast Devon Rump of Beef Served with Yorkshire Puddings, Goose Fat Roast Potatoes & Shiraz Reduction

Cranberry, Brie & Walnut Wellington (v)
Served with Roast Potatoes & Red Wine Jus

Pan – Roasted Supreme of Chicken
Stuffed with Wild Mushroom Duxelle & Maeira Jus

Roast Tenderloin of Pork feta, sundried tomato & spinach Red Wine Sauce

Roast Butternut Squash & Sage Risotto (v) with Toasted Pine Nuts & Fresh Parmesan Cheese

Roast Crown of Devonshire Turkey with Bacon wrapped Chipolatas, Herb Stuffing and Rich Gravy

All main courses are served with a selection of seasonal vegetables

WEDDING BREAKFAST MENU



DESSERTS

Chocolate & Caramel Tart with Salted Caramel Ice Cream

Strawberry & White Chocolate Pavlova

Lemon Curd Cheesecake with Mixed Fruit Coulis

Selection of Local Ice Creams

French Apple Tart
with Vanilla Bean Ice Cream

Vanilla Crème Brulee with Pistachio & Orange Shortbread

Followed by Freshly Brewed Tea & Coffee with Chocolate Mints

CANAPES MENU



Mini Yorkshire Pudding
Filled with Roast & Horseradish

Mini Homemade Beef Burgers with Cheese & Sweet Pickle

Chicken Liver & Cognac Pate on Ciabatta Croute

Mini Thai Fish Cakes with Sweet Chilli Dip

Deep Fried Tomato & Herb Risotto Balls (v)

Smoked Salmon & Mascarpone Roulade

Red Wine Poached Beer & Cornish Blue Crostini (v)

Select 4 items per person for set price.

Additional items will be charged accordingly

FINGER BUFFET MENU



Selection of Finger Cut Sandwiches (White & Whole meal)

Selection of Handmade Quiches

Stone Baked Tomato & Mozzarella Pizza

Plaice Goujons served with Tartar Sauce

Breaded Chicken Goujons with Garlic Mayonnaise

Sausage Rolls

Mini Steak Devon Pasty

Mini Devon Cheese & Onion Pasty (v)

Cajun Spiced Chicken Drumsticks

Cream Cheese filled with Jalapeno Bites (v)

Seasoned Potato Wedges served with BBQ Dip (v)

Vegetable Samosas served with Sour Cream (v)

Crisp Baton served with Hummus Dip (v)

HOG ROAST & TRADITIONAL BBQ MENU



If you would like an informal wedding breakfast, why not choose a hog roast or BBQ instead of a main course? We ask for a minimum of 50 guests.

Local Free Range Devon Hog Spit, roasted and served to perfection by one of our experienced chefs!

Brioche Bun

Green Leaf Salad

Feta, Tomato and Basil Salad

Homemade Stuffing

Buttered New Potatoes or Jacket Potato

Corn on the Cob

TRADITIONAL BBQ

Our traditional BBQ is prepared and served by one of our talented chefs!

Locally sourced Honey Glazed Sausages

100% Homemade Beef Burger

Cajun Spiced Chicken Drumsticks

Brioche Bun

Feta, Tomato & Basil Salad

Mixed Green Salad

Homemade Coleslaw

Buttered new potatoes

DRINKS PACKAGE



Glass of Sparkling Wine or Glass of Bucks Fizz

This is served on arrival or after your civil ceremony in the bar area or sun terrace (weather permitting) We will also provide a non-alcoholic alternative should there be any non-drinkers.

Glass of House Wine with the Meal

This will be our house red, white and rose and will be served once

guests are seated

Glass of sparkling wine for the toast
This will be served for the speeches & toast

Pimm's or Kir Royal
Glass of House Wine
Half Bottle of House Wine
Glass of Champagne

CHILDREN'S MENU



For Children aged between 3 and 12 years of age, package also includes a soft drink.

Starters

Cream of Vegetable Soup (v) served with Chefs Homemade Bread

Fruit Salad (v)

<u>Mains</u>

Chicken Nuggets, Chips & Beans

Sausage, Chips & Beans

Fish Fingers, Chips & Peas served with Chefs Homemade Bread

Deserts

Selection of Ice Creams

Chocolate Brownie with Chocolate Sauce and Vanilla Ice-Cream

Small portion of Adults menu available

THE FINER DETAILS



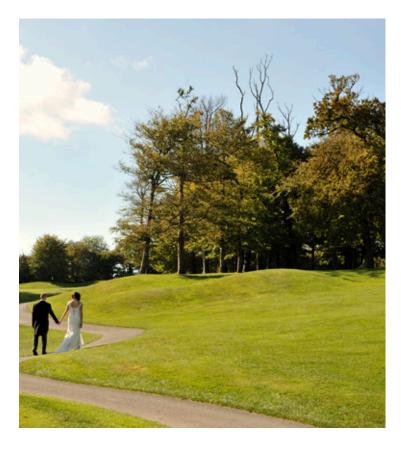
Civil Ceremony

Please note it is your responsibility to make the arrangements with the registrar and recommend a time of 2pm for the ceremony.

Table Linen

We provide white linen clothes and napkins as well as the cutlery, glasses and crockery. Should you wish for different colours, please let us know and we can order these for you at an additional price. We have white and black chair covers with a selection of different colour sashes that we can set up for you at an additional cost.





THE FINER DETAILS



Flowers and Decorations

It is your responsibility to arrange the flowers, table centerpieces and any other decorations. You are welcome to decorate the room within your colour/theme, subject to approval.

Accommodation

The Bridal Suite is included within the wedding package for your wedding night and includes full English breakfast. For additional nights and for your guests we offer a special rate. We hold an allocation of rooms and your guests can contact the hotel directly quoting the wedding and reserving their own accommodation.

Please note: Between May & October it is a minimum of a 2 night stay. Any unsold rooms are released back for resales 3 months before





CONTACT US

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