

# WEDDINGS AT THE GIPSY HILL HOTEL

*"AS UNIQUE AS YOU ARE."*

SET IN THREE ACRES OF BEAUTIFUL DEVON COUNTRYSIDE, THE GIPSY HILL IS THE PERFECT PLACE TO CELEBRATE YOUR WEDDING DAY IN RELAXATION AND STYLE. DRAWING FROM 14 YEARS OF SUCCESSFUL WEDDING EXPERIENCE, FROM THE INITIAL ENQUIRY TO THE LAST DANCE WE STRIVE TO MAKE YOUR SPECIAL DAY AS UNIQUE AS YOU ARE.

WE OFFER A SUMPTUOUS MENU, ELEGANT DINING, EXCELLENT AND FRIENDLY SERVICE AND ARE FULLY LICENSED FOR CIVIL CEREMONIES.



# SPECIAL WEDDING PACKAGE FOR 2020 ONLY

## £1995 FOR 50 GUESTS

FOR THE FIRST TIME GIPSY HILL HOTEL ARE INTRODUCING AN UNREPEATABLE SPECIAL OFFER FOR WEDDINGS IN 2020.

WHAT'S INCLUDED:-

CIVIL CEREMONY ROOM HIRE

RECEPTION ROOM HIRE

TABLE LINEN

CHAIR COVERS



DRINKS PACKAGE:

BUCKS FIZZ ON ARRIVAL OR AFTER THE WEDDING CEREMONY

GLASS OF WINE WITH THE MEAL

GLASS OF CHAMPAGNE FOR THE TOAST

EVENING BUFFET



HONEYMOON SUITE



3 COURSE WEDDING BREAKFAST

MENU

YOU MAY CHOOSE UP TO 2 DISHES FROM EACH COURSE

### STARTER

HOME-MADE SOUP OF THE DAY —

CHOOSE FROM :- TOMATO, VEGETABLE, OR FRENCH ONION

TRIO OF CHILLED MELON STEPPED IN A SPICED SYRUP

TOMATO AND MOZZARELLA SALAD WITH BASIL OIL

MUSHROOMS SAUTÉED IN GARLIC BUTTER

### MAIN COURSE

THYME ROAST CHICKEN BREAST AND STUFFING

BUTTER BASTED TURKEY, PIGS IN BLANKETS & CRANBERRY SAUCE

SLOW ROASTED LOIN OF PORK, CRISPY CRACKLING & HOMEMADE APPLE SAUCE

ROASTED TOPSIDE OF BEEF, YORKSHIRE PUDDING & HORSERADISH SAUCE

ROAST LEG OF LAMB, HOMEMADE MINT SAUCE

ALL SERVED WITH ROAST POTATOES AND FRESH SEASONAL VEGETABLES

### DESSERT

HOMEMADE CINNAMON SPICED APPLES WITH AN ALMOND CRUMBLE CRÈME  
ANGLAISE

VANILLA CHEESECAKE WITH A BERRY COMPOTE

STICKY TOFFEE PUDDING, SMOTHERED IN TOFFEE SAUCE WITH CLOTTED CREAM

ETON MESS — JUICY BERRIES, SWEET MERINGUE, FRESH CREAM

### EVENING BUFFET

HOME-MADE SAUSAGE ROLLS

SELECTION OF SANDWICHES AND WRAPS

CHUNKY CHIPS

CRUDITÉS AND DIPS

FRESH FRUIT PLATTER

CHEESE AND BISCUITS

# PRICE LIST FOR WEDDINGS 2021

## ROOM HIRE CHARGES



### **WEDDING RECEPTION ROOM**

PEAK SEASON

(MAY – AUGUST)

£600.00

OFF PEAK

(SEPTEMBER – APRIL)

£400.00

CANAPÉS £1.25 PER ITEM



## DRINKS PACKAGES

RASPBERRY: -

1 GLASS OF BUCKS FIZZ ON ARRIVAL

1 GLASS OF WINE WITH THE MEAL

1 SPARKLING WINE FOR THE TOAST

£13.95

STRAWBERRY: -

1 GLASS OF PIMMS COCKTAIL ON ARRIVAL

1/2 BOTTLE OF WINE WITH THE MEAL

1 GLASS OF CHAMPAGNE FOR THE TOAST

£17.95



WE WOULD BE  
DELIGHTED TO HELP  
YOU DESIGN A  
DRINKS PACKAGE TO  
SUIT YOUR TASTES

OUR SPECIALLY DESIGNED WEDDING MENUS

PLEASE CHOOSE UP TO THREE DISHES FROM EACH COURSE TO OFFER TO YOUR GUESTS.



**WEDDING MENU - £26.95 PER PERSON**

STARTER

HOMEMADE LEEK & POTATO SOUP WITH HERB CROUTONS

CHILLED GALIA MELON WITH SUMMER FRUIT COMPOTE & LEMON SORBET

HOMEMADE CHICKEN LIVER PATE WITH RED ONION MARMALADE & TOASTED BRIOCHE

BUTTON MUSHROOMS SAUTÉED IN GARLIC BUTTER SERVED ON GRANARY TOAST

DUO OF MOZZARELLA & TOMATO, WITH BASIL OIL & TOASTED PUMPKIN SEEDS

MAIN COURSE

SUPREME BREAST OF CHICKEN WITH A CHIVE & WHITE WINE SAUCE

SEA BASS WITH A PRAWN, PARSLEY & LEMON BUTTER SAUCE

ROAST LOIN OF PORK PRESENTED WITH SAGE & APPLE STUFFING & WEST COUNTRY CIDER JUS

ROASTED RED PEPPER & TOMATO RISOTTO, PARMESAN SHAVINGS

VEGETARIAN CANNELLONI, SMOKED CHEESE GRATIN, WILD ROCKET TOSSED IN BASIL OIL

DESSERT

PROFITEROLES FILLED WITH A VANILLA CREAM, MASKED WITH CHOCOLATE FONDUE

WARM BLACKBERRY & APPLE PIE WITH CLOTTED CREAM

PAVLOVA WITH CHANTILLY CREAM & SUMMER FRUITS

LEMON MERINGUE PIE WITH RASPBERRY COULIS AND CLOTTED CREAM

MANGO & COCONUT CHEESECAKE

CHEESE COURSE £6.25

LOCAL CHEESEBOARD, CELERY, APPLE, CRACKERS AND CHUTNEY



## CHILDREN'S PACKAGES FOR UNDER 10'S

DAISY MENU	ORANGE SQUASH CHICKEN NUGGETS AND CHIPS ICE CREAM	£7.95
SUNFLOWER MENU	FRUIT JUICE SAME MAIN MENU AS ADULTS ICE CREAM	£12.50

### EVENING PARTY BUFFET MENUS - £11.50

ASSORTED SANDWICHES AND WRAPS ROAST CHICKEN DRUMSTICKS, PIZZA SLICES, SAUSAGE ROLLS, CORNISH AND CHEESE PASTIES.

OR

ASSORTED SANDWICHES AND WRAPS, SELECTION OF OPEN CHEESE TARTS, POTATO WEDGES, CHICKEN GOUJONS, PLATTER OF FRESH FRUIT OR MINI SCONES WITH STRAWBERRY JAM AND CLOTTED CREAM.



IN ADDITION TO THE PARTY BUFFET WE ARE ABLE TO OFFER YOU A VARIETY OF CHOICES FROM COLD MEAT & SALAD BUFFETS TO BBQ'S

### ACCOMMODATION

OUR BEAUTIFUL BRIDAL SUITE WITH FOUR POSTER BED OVERLOOKING THE GARDEN IS SPECIALLY PRICED AT £60.00 FOR THE BRIDE & GROOM.

ALL OTHER ACCOMMODATION FOR A YOUR WEDDING PARTY IS £82.50 FOR A DOUBLE OR TWIN ROOM AND £67.50 FOR A SINGLE ROOM INCLUSIVE OF BED AND FULL ENGLISH BREAKFAST.

FAMILY ROOMS ARE AVAILABLE, PRICES START FROM £97.50 FOR 2 ADULTS AND 1 CHILD WITH AN ADDITIONAL £15.00 PER EXTRA CHILD.

IF YOU HAVE GUESTS STAYING WITH US AND TEN ROOMS OR MORE ARE BOOKED THEN THE BRIDAL SUITE WILL BE YOURS FREE OF CHARGE.





WE WILL REQUIRE A PRE-ORDER OF YOUR GUEST'S MENU CHOICES A MINIMUM OF 14 DAYS PRIOR TO YOUR WEDDING DAY.  
ALL THE ABOVE PRICES ARE INCLUSIVE OF VAT WHERE APPLICABLE.  
ALL BOOKINGS ARE SUBJECT TO THE TERMS AND CONDITIONS OF CARLETON ESTATES LTD WHICH INCLUDES A NON-REFUNDABLE DEPOSIT DUE AT THE TIME OF BOOKING, WITH THE FINAL PAYMENT DUE 14 DAYS PRIOR TO THE WEDDING DATE.  
PAYMENT CAN BE MADE BY CREDIT/DEBIT CARD OR CHEQUE. PLEASE NOTE THERE IS A SURCHARGE OF 2% ON CREDIT CARD PAYMENTS OVER £500.00. CHEQUE PAYMENTS MUST BE RECEIVED 1 MONTH BEFORE THE WEDDING DATE.