



Weddings

at

THE TUMBLING WEIR
HOTEL

2010

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THE TUMBLING WEIR HOTEL

YOUR WEDDING RECEPTION AT THE TUMBLING WEIR HOTEL

At The Tumbling Weir we realise that your wedding day is a very special occasion, that is why we do everything possible to ensure that your wedding day is as relaxing and enjoyable as possible.

THE PERFECT AIR OF ROMANCE

The Tumbling Weir Hotel enjoys a unique location between the River Otter and its Mill stream. Our beautifully landscaped gardens make a superb backdrop for your wedding photographs.

CHARMINGLY DECORATED

You will discover that the self-contained banqueting suite is light and charmingly decorated. The suite has a capacity for up to 90 guests for a sit down meal or buffet and up to 120 guests for a more informal fork or finger buffet.

The 10 bedrooms with ensuite facilities are ideal for those guests wishing to stay overnight and of course you are welcome to book our Honeymoon Suite with its romantic handmade four poster bed. If your guests take all our rooms, the Honeymoon Suite is free of charge.

A TAILOR MADE RECEPTION

So that your reception can be exactly as you would like it, we can tailor make the entire event especially for you, even down to your own original menu.

Your wedding reception can consist of any or all of the following:-

- * An integral reception area to greet your guests
- * A Bucks Fizz or Pimms welcome reception
- * Function Suite with bar and use of the gardens
- * Choice of Wedding Menu or seated buffet
- * Gourmet or Tailor Made Menu option
- * Cake stand and knife
- * Champagne or Sparkling Wine Toast
- * Evening Buffet
- * Background Music (alternative entertainment by arrangement)
- * Floral Arrangements (by prior arrangement)
- * Honeymoon Suite if overnight accommodation is required
- * Decorations (by prior arrangement)
- * Disco
- * Place Names and Seating Plan (by prior arrangement)

THE TUMBLING WEIR HOTEL

MARRIED AT THE TUMBLING WEIR

The Tumbling Weir Hotel is approved to hold **CIVIL WEDDING CEREMONIES**. Therefore you can not only have your Reception here but be married as well.

We are delighted to be able to offer a choice of three rooms for this special occasion.

We can offer this service for a small intimate family occasion or a large celebration of up to 90 guests.

Price is dependent on the room and numbers of guests and ranges from **£170.00** to **£295.00**. These charges cover the cost of hiring the room only, the Registry Office will confirm their charges for your ceremony.

To use this service proceed as follows:-

Firstly arrange the suitable date and time for your Wedding Ceremony with us, then contact the Superintendent Registrar at Honiton, on 01404 42531.

The Registrar can only accept bookings up to twelve months in advance.

Should you require any further information, help or assistance please do not hesitate to contact Mr Paul or Mrs Lynn Thurgate.

THE TUMBLING WEIR HOTEL

WEDDING MENU A

We are delighted to offer the following menu at £32.00 per person.

Please choose only 1 starter, 1 main course and a vegetarian option and 1 dessert for your entire party from the following list.

STARTERS

Courgette and Brie Soup

Carrot and Coriander Soup

Local Smoked Chicken Breast and Orange Salad with a Citrus Dressing

Baked Somerset Goat's Cheese and Red Onion Filo Parcel with Toasted Pinenuts

Oak Smoked Salmon and Prawn Toasted Parcel with a Lime and Dill Mayonnaise

Baked Field Mushrooms filled with a Bacon, Stilton and Herb Crust

Duck Liver and Orange Pate with Homemade Chutney and Melba Toast

MAINS

Roasted Supreme of Chicken with a Basil, Cream Cheese and Pinenut Stuffing on a Tomato Sauce

Roast Rib of Beef with Yorkshire Pudding and Horseradish

Braised Lamb Shank in a Redcurrant, Red Wine and Rosemary Jus

Grilled Fillet of Salmon with a Watercress and Prawn Sauce

Roasted Confit of Belly Pork on a Bed of Caramelised Apples with a Local Cider Sauce

Roasted Devon Turkey with Bacon Rolls, Sage Stuffing and Cranberry Gravy

THE TUMBLING WEIR HOTEL

WEDDING MENU A

VEGETARIAN OPTIONS

Spinach, Leek and Pinenut Pancakes glazed with Buffalo Mozzarella and a Balsamic Dressing

Mediterranean Vegetable Cannelloni with a Tomato and Basil Sauce topped with Parmesan Shavings

Wild Mushroom and Brie Tart with a Rocket and Garden Herb Salad

Baked Courgette stuffed with Rice and Ratatouille with a Pesto Sauce

Roasted Pepper and Cheddar Roulade with a Balsamic Dressing

**ALL MAIN COURSES ARE SERVED WITH TWO POTATO DISHES AND A
SELECTION OF SEASONAL VEGETABLES**

DESSERTS

Baked New York Cheesecake with Raspberry Coulis

Profiteroles filled with a Baileys Cream and topped with a Warm Belgian Chocolate Sauce

Homemade Brandy Snap Basket filled with Seasonal Berries and Clotted Cream

Lemon Mousse Cake with an Orange and Cointreau Syrup

Pavlova topped with Raspberries, Strawberries and Chantilly Cream

Double Chocolate Roulade with Tia Maria Cream and Coffee Sauce

Coffee and Mint

THE TUMBLING WEIR HOTEL

WEDDING MENU B

We are delighted to offer the following menu at £34.00 per person.

Please choose only 1 starter, 1 main course with a vegetarian option and 1 dessert for your entire party from the following list.

STARTERS

Wild Mushroom and Leek Soup with Herb Croutons

Cream of Celeriac and Stilton Soup with Cheese Straws

Oak Smoked Salmon and Lyme Bay Crab Roulade with Lime and Dill Mayonnaise

Local Smoked Duck Breast on an Oriental Salad with a Honey and Sesame Seed Dressing

Seared Scallop and Salmon Terrine with Pickled Cucumber and Melba Toast

Asparagus and Brie Tartlet topped with a Crispy Parma Ham

MAINS

Roasted Supreme of Local Maize Fed Chicken wrapped in Bacon and glazed with Buffalo Mozzarella with a Balsamic Dressing

Grilled Sea Bass Fillet on a Scallop Rosti with a Champagne Sauce

Roast Gressingham Duck Breast with a Cherry and Brandy Sauce

Char Grilled 8oz Sirloin Steak with a Roasted Shallot and Port Sauce

Roasted Cannon of Lamb on a bed of Wild Mushrooms with a Redcurrant Jus

Pan Fried Pork Tenderloin Medallions with a Caramelised Apple and Local Cider Sauce

ALL MAIN COURSES ARE SERVED WITH TWO POTATO DISHES AND A SELECTION OF SEASONAL VEGETABLES

THE TUMBLING WEIR HOTEL

WEDDING MENU B

VEGETARIAN OPTIONS

Somerset Goat's Cheese and Chive Soufflé

Mediterranean Vegetable Cannelloni with a Tomato and Basil Sauce topped with Parmesan Shavings

Wild Mushroom and Leek Risotto with a Parmesan Crisp

Asparagus and Gruyere Roulade with a Creamy Pesto Dressing

Spinach, Brie and Shallot Tart with a Rocket Salad

ALL MAIN COURSES ARE SERVED WITH TWO POTATO DISHES AND A SELECTION OF SEASONAL VEGETABLES

DESSERTS

Strawberry and Raspberry Shortbread Stack with Clotted Cream and Raspberry Coulis

Strawberry and Pink Champagne Jelly with Langue Du Chat Biscuits

Caramelised Lemon Tart with a Grand Marnier Syrup and Clotted Cream

Warm Belgian Chocolate Torte with a Baileys Sauce

Individual Summer Pudding with Clotted Cream and Berry Sauce

West Country Cheeses and Biscuits with Fruit and Celery

Coffee and Mint

THE TUMBLING WEIR HOTEL

DELUXE BUFFET MENU

We are delighted to offer our Deluxe Buffet Menu £32.00 per person

Starters

Please select one starter for your entire party to be served to the table

Leek, Watercress and Brie Soup

OR

Chicken Liver and Brandy Pate with Red Onion Marmalade and Toasted Brioche

OR

Baked Field Mushroom with a Bacon, Pinenut and Cream Cheese Crust

Main Course

To follow; you will be invited to the buffet table where our staff will serve you;

Whole Dressed Salmon

Selection of Seafoods—King Prawns, Smoked Trout, Prawns and Smoked Salmon

Honey and Cider Glazed Ham

Roast Rib of Beef

Roast Devonshire Turkey

Selection of Vegetarian Quiches

Hot New Potatoes

Caesar Salad; Tomato, Cucumber and Basil Salad;

Pan Fried Mushroom, Pinenut and Chive Salad;

Indian Rice Salad; Waldorf Salad;

Baby Leaf and Herb Salad

Desserts

Please select one dessert for your entire party to be served to the table

Warm Belgian Chocolate Torte with Clotted Cream

OR

Mixed Seasonal Berries and Clotted Cream Pavlova with Raspberry Coulis

Coffee and Mint

THE TUMBLING WEIR HOTEL

GOURMET FEAST

Although you will find a variety of wedding menus attached, for a real gourmet feast our Chefs will be able to personally create a menu for you—anything from sorbets and soufflés to foie gras or a fish course.

A sample of our gourmet dishes is listed below:-

WEDDING GOURMET MENU

These dishes are available to choose from within our menus with the addition of the supplement list against each dish.

- * Lobster Bisque @ £ 0.95
- * Asparagus wrapped in Parma Ham with a Hollandaise Sauce @ £ 1.50
- * Pan Fried Brixham Scallops in a Lime and Champagne Sauce, topped with Bacon @ £ 2.00

- * Champagne or Lemon Sorbet @ £ 0.95

- * Roast Lamb Eye Fillet with a Rosemary and Caramelised Shallot Jus @ £3.00
- * Char Grilled 8oz Fillet Steak with a Wild Mushroom and Port Sauce @ £4.00
- * Individual Beef Wellington with a Madeira Sauce @ £4.00

THE TUMBLING WEIR HOTEL

WEDDING PACKAGE MENU

We are delighted to offer either a 2 Course Children's Menu or a Children's Portion of the Wedding Menu.
All children must select from the same menu.

2 COURSE CHILDREN'S MENU— For children under 12 years

£13.50 per person

Chicken Dippers, Chips and Baked Beans
or
Sausages, Mashed Potato and Gravy
or
Fish Fingers, Chips and Peas

Ice Cream with Chocolate Sauce
or
Fresh Strawberries and Cream

or

Children's Portions of the Wedding Menu

3 COURSES—£16.50 per child under 12

THE TUMBLING WEIR HOTEL

WEDDING RECEPTION BEVERAGES PRICES

A selection of Canapés £ 3.75 per person

BEVERAGES

On arrival please choose from:

One 125ml Glass House Wine £ 3.40 per person

One 125ml Glass Bucks Fizz £ 3.40 per person

One 125ml Glass Pimms £ 3.65 per person

One 125ml Glass Kir Royal - Sparkling Wine & Cassis £ 3.95 per person

One 125ml Glass Bellini - Sparkling Wine & Peach Juice £3.95 per person

One 125ml Glass Cava Cocktail - Sparkling Wine, Brandy
& Angostura Bitters £ 4.25 per person

One 125ml Glass Champagne £ 6.00 per person

Toast - Sparkling Wine

French Veuve St Vincent —Medium/Sweet £ 3.40 per person

Australian Currabridge—Dry £ 3.95 per person

House Champagne £ 6.00 per person

House Wine at the Table £ 14.50 per bottle

or

Choose from our extensive Wine List

We have a very extensive bar in the function suite and are able to offer alternatives for arrival drinks should this be required.

Please note these prices are subject to change, due to currency fluctuations and Government charges.

THE TUMBLING WEIR HOTEL

EVENING FINGER BUFFET

THIS MENU IS ONLY AVAILABLE FOR EVENINGS

Mini Cornish Pasties

*

Vegetable Spring Rolls and Vegetable Samosas

*

Spicy Chicken Wings

*

Assorted Dim Sum and Won Tons with a Sweet Chilli Dip

*

Chicken Goujons with a Lemon and Parsley Dip

*

Vegetable Crudites with Various Dips

*

Baked Sausages with a Honey and Mustard Glaze

*

Sandwiches filled with a Selection of Cold Meats, Seafood,
Cheeses and Salads

*

Corn Chips and Mixed Nuts

PRICE PER PERSON: £14.00

FINGER BUFFET EXTRAS PER PERSON

DESSERTS :

Mixed Fresh Berries with Raspberry Coulis and Clotted Cream @ £3.00

Caramelised Lemon Tart with an Orange Sauce £3.50

West Country Cheese Board with Biscuits, Fruit and Celery £5.95

THE TUMBLING WEIR HOTEL

CHAMPAGNE HONEYMOON NIGHT

Why Not Add an Extra Touch of Romance on Your Special Night

We Are Delighted To Offer Our Honeymoon Package
Which Includes:

Four Poster Ensuite Bedroom
Half Bottle Chilled Champagne
Bouquet of Fresh Flowers
Fresh Fruit Selection
West Country Breakfast

All this for £145.00

And if You Wish to Extend your Honeymoon
We Will Offer a 15% Discount off our Room Rate
For Any Additional Nights Booked

So Celebrate With Us For That Unforgettable Evening

THE TUMBLING WEIR HOTEL

FURTHER WEDDING INFORMATION

FUNCTION SUITE SIZES

The Function Suite	40 ft x 30 ft
The Otter Restaurant	30 ft x 14 ft

TABLE PLANS

For Wedding Receptions up to 60 guests an informal arrangement with the use of round tables is a popular choice. For over 60 guests a more formal sprig arrangement or combination of rounds and long tables is recommended.

We will be happy to advise on the most suitable arrangements. We are able to provide a table plan and name cards at a cost of £30 regardless of numbers.

ROOM CHARGES

We do not charge for the exclusive use of the Hotel for Wedding parties of over 40 Adults provided one of the main menus are selected for your guests. If the party drops below 40 there will be a room hire charge of £450.00. If the party drops below 20 adults there will be a room hire charge of £600.00

BEDROOMS

We currently have ten en-suite rooms and they are a combination of doubles, twins and singles. It is strongly recommended that the organisers take responsibility for allocating rooms to guests. A room sheet and tariff will be provided to assist this process.

TABLE DECORATION

Tables are supplied with white tablecloths and napkins. Please discuss with us how you will be decorating the tables and please note that table confetti is not permitted. The Function Suite will be available for decoration from 10 am on the morning of your wedding and it is your responsibility to arrange for the putting out of table decorations, favours, name cards and cake.

CONFIRMATION AND DEPOSITS

Provisional Booking. After your initial contact with the Hotel, the booking will be held for 14 days. Confirmation and a deposit will be required otherwise the booking will be automatically released.

When a definite booking has been made, written confirmation is required, as well as a £500.00 non-refundable deposit to secure the day and the signed and dated terms and conditions. This deposit will be retained in the event of cancellation.

PAYMENT AND SETTLEMENT OF ACCOUNT

The balance is due 14 days prior to the wedding day. An invoice will be issued by us, with final chargeable numbers. Any extras are to be settled the morning after the wedding. Cash, cheques or debit cards are the preferred choice for settlement of the final invoice. If you wish to settle the invoice by credit card we unfortunately require the credit card charges to be paid. This currently stands at 2%. Please advise if this is your preferred method of payment and we will adjust the invoice accordingly.

THE TUMBLING WEIR HOTEL

TERMS AND CONDITIONS

This page is the standard Terms and Conditions and our contract for your forthcoming wedding at The Tumbling Weir, Ottery St Mary. It is important to note that no wedding is accepted until this page is signed and returned by the Bride and Groom, whereby they agree to all of our cancellation policies and conditions and a non-refundable and non-transferable deposit of £500 is received.

1 Deposits and Pre-Payment

Period of Cancellation

6 Calendar months or longer -

Between 14 & 12 Weeks -

Between 11 & 4 Weeks -

28 days or less -

Chargeable Payment

Non Refundable Deposit

50% of the estimated final account*

75% of the estimated final account*

100% of the estimated final account*

* The final account is estimated on the number of guests given when the initial enquiry and deposit was taken. This will include the wedding breakfast, beverages and evening buffet.

2 You are strongly advised to take out an insurance policy through your own brokers.

3 Damage

We will require payment for damage to any part of The Tumbling Weir Hotel or its furnishings/ equipment by any persons invited by the Bride and Groom or on your behalf.

4 Alcohol

Alcoholic beverages of any kind are not permitted to be brought into the Hotel by the bride and groom, their families or guests.

All prices in our information pack are current at the time of going to print. The Tumbling Weir Hotel reserves the right to amend food and beverage prices, should costs increase substantially due to seasonal fluctuations for which prior notice will be given. Bar and wine prices may be adjusted to allow for changes in either VAT or other Government taxes and currency fluctuations. Please note a service charge is not included.

I/We have read and agreed to the Terms and Conditions.

..... Signature

..... Date

DATE OF WEDDING

NAME (printed)