



Wedding Brochure 2017

Brasserie 16

at the Devoncourt Resort, Exmouth



Our Fixed Wedding Package

Your Special Day for £3,445.00



All Inclusive, Package Includes the Following;

- ◆ A Dedicated Wedding Co-ordinator
- ◆ A Welcome Drink on Arrival of Bucks Fizz, Pimms
Non/Alcoholic Punch
 - ◆ Three Course Carvery Menu
with Coffee & Mints
- ◆ A Glass of House Wine with the Meal
- ◆ A Glass of Prosecco for the Toast

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- ◆ Evening Guest Buffet
 - ◆ Room Hire

For illustration, the total cost for 50 Day guests and 70 Evening guests would be From £3,445.00 for the whole package (excluding Flowers, Wedding Cake etc. to be provided by yourselves)

We can tailor our package to exclude drinks to suit your budget. Typical 3 course meal would cost From £25 Per Person depending on the menu package chosen

On Arrival

Orange & Apple Juice	£1.90 per glass/per person
Bucks Fizz	£3.95 per glass/per person
Pimms No 1	£3.95 per glass/per person
Kir Royale	£4.50 per glass/per person

With your Meal

White Wine

Sauvignon Blanc /Pinot /Chardonnay £15.75 per bottle

Red Wine

Merlot /Cabernet Sauvignon £15.75 per bottle

Rose Wine

Cabernet—Syrah Rose £15.75 per bottle

The above wines £4.95 per (175ml) Glass —We also have an extensive Wine List to choose from.

Corkage Charges

Bottle of Wine £7.00 Per Bottle Champagne Or Sparkling Wine £12.50Per Bottle

(Standard Size Bottle)

Drinks Packages

Bronze Package £15.50

1 Glass of Bucks Fizz or
Pimms on arrival

1 Glass (175ml) of Wine
with the meal

1 Glass of sparkling Wine
for the Toast

Silver Package £18.50

1 Glass Bucks Fizz or Pimms
on arrival

2 Glasses (175ml) of Wine
with the meal

1 Glass of sparkling Wine
for the Toast

Gold Package £20.50

1 Glass Bucks Fizz or Pimms
on arrival

2 Glasses (175ml) of Wine
with the Meal

1 Glass of Champagne for
the Toast

Canapés

Cold

Mini Cocktail Quiches

Prawn & Chilli

Smoked Salmon & Soft Cheese Pinwheels

Cream Cheese and Chive Choux Bites

Chicken Liver Pate Crostini

Parma Ham, Queen Olive & Parmesan Crusting

Cherry Tomato, Feta Cheese & Olive

Asparagus & Boursin Pinwheels

Hot

Honey and Wholegrain Mustard Cocktail Sausages

Rare Beef and Horseradish in Mini Yorkshire Puddings

Cherry Tomato, Mozzarella & Basil Pizzas

Baby Jacket Potatoes With Sour Cream

Mini Cheese Burgers & Tomato Relish

Choice of 4- £7.50 per person

Additional Items £1.95 per item per person

Traditional Carvery Menu

Carvery Style or Plated and Served

Chefs Roasted Tomato & Basil Soup
With Crusty Bread

Fan of Melon served with Mixed Berries and Raspberry Coulis

Homemade Chicken Liver Pate on dressed Leaves with Melba Toast

Classic Prawn Cocktail With Brown Bread

A Selection of 2 Carvery Meats

(Beef, Lamb, Pork, Gammon & Turkey)

(Only 1 Meat if Plated)

Chefs Homemade Nut Roast Served with Ratatouille (V)

Served with Roast and New Potatoes
&
Selection of Seasonal Fresh Vegetables

Desserts

Homemade Apple Pie with Hot Custard
Fresh Fruit Salad with Pouring Cream
Strawberry Pavlova

Followed By

Coffee and Tea

£25.00 per Person

Cold Buffet

Classic Prawn Cocktail with Brown Bread
Fan of Melon served Mixed Berries & Raspberry Coulis
Smoked Salmon Served with Brown Bread
Chicken Liver Pate Served with Warm Toast

Rare Roast Sirloin of Beef, Roast Ham, Roast Turkey

Or

Fresh Prawns Or Darné of Salmon
(Please choose two items from above)

&

Waldorf Salad—Homemade Coleslaw— Potato Salad
Rice Salad— Italian Salad— Greek Salad— Mixed Leaves Salad
Couscous with Grilled Vegetables— Cucumber & Yogurt

(Please choose 3 salads from the above)

Served either with
Baby New Potatoes with parsley Butter or a scored Baby Jacket Potato

A Selection Of Two Desserts

(See Dessert Menu)

Followed By

Coffee and Tea

Two Courses £22.50 per person—Three Courses £26.50 per person
Alternative Starters, Meats and Desserts available upon request

Hot Buffet Selection Menu

Homemade Sausage Medley with Rich Onion Gravy
On a bed of Creamy Potato Mash

Homemade Lasagne Verdi with Herby Garlic Bread

Beef Bourguignon in Red Wine and Mushroom Sauce with Basmati Rice

Homemade Steak and Mushroom Pie

Creamy Local Fish Pie

All can be Served with Either New, Roast Potatoes & Seasonal Vegetables

Chefs Homemade Nut Roast Served with Ratatouille (V)

Desserts

Homemade Apple Pie with Hot Custard

Fresh Fruit Salad with Pouring Cream

Strawberry Pavlova

Followed By

Coffee and Tea

£23.00 per person Two Courses

Should you prefer, add a starter from another Menu and have instead of a Dessert.

A La Carte

Starters

Chicken Liver Pate With Onion Marmalade, Salad Leaves & Toast

Chefs Roasted Tomato & Basil Soup With Crusty Bread

Fan of Melon served With Mixed Berries & Raspberry Coulis

Smoked Salmon With Salad & Brown Bread Balsamic Dressing

Classic Prawn Cocktail with Brown Bread

Mains

Braised Lamb Shank With Rosemary & Red Wine Jus with a Creamy Mash

Baked Supreme of Chicken in a Wild Mushroom, Tarragon and White Wine sauce with
Roasted Potatoes

Braised Loin of Pork in Wholegrain Mustard and a Cider Sauce served on a bed of Stilton
Mash

Pan Fried Salmon Supreme Wrapped in Parma Ham with a Tomato and Garlic sauce with
Dauphinoise

Chef's Homemade Nut Roast with Ratatouille (V)

Two Course including Coffee or Tea 25.00pp

Three Course including Coffee or Tea £31.00pp

Please choose a selection of 1 starters, 1 Main Courses* & 1 Desserts**

All the above Main Courses Come With Roasted Potatoes & Seasonal Vegetables unless stated otherwise

***Please Include an extra vegetarian option from our Vegetarian Menu if you wish**

****Desserts can be chosen from the Dessert Menu**

Vegetarian Selection Main Course

Goats Cheese, Tomato and Basil Tartlet
Vegetable Wellington
Chef's Homemade Nut Roast with Ratatouille
Seasonal Vegetable Strudel
Vegetable Pancake With Cheese Sauce

Children Menu

Starter

Fan Melon with Strawberries

Mains

Pasta with tomato Sauce & Grated Cheese
Fish Fingers, Chips & Peas

Dessert

Mixed Ice Cream

£10.00 per Child

Or

Half Portion of Adults Menu

(Cost depending on Adults menu choice)

Desserts Choice

Summer Pudding served with Fruits of the Forest served with Clotted Cream

Tiramisu with Mixed Berries

Apple and Raspberry Crumble with Custard

Profiteroles Filled With Chantilly Cream & Chocolate Sauce

Strawberry Or Raspberry Pavlova

Homemade Apple Pie with Custard

Fresh Fruit Salad with Pouring Cream

Banoffee Pie with Ice Cream

Evening Finger Buffet Menus

A Selection of Cocktail sandwiches

Bite Size Sausage Rolls

Hot Chicken Goujons with Tomato Salsa

Savoury Quiche Wedges

Lamb Koftas

Houmous and Vegetable Crudités

Savoury and Vegetarian Cocktail Pasties

Chefs Herby Dice Potatoes

Mini Tomato, Mozzarella & Basil Pizzas

Roast Potatoes

Please Select the Following:

Crisps & Roasted Ruts Included in the Price

5 Items = £13.50 per person

6 Items = 15.75 per person

Additional Items can be added at £2.25 per item per person

Tea and Coffee £2.25 per person

Hog Roast Menu

A Sizzling Local Hog with Chefs own Sage & Onion Stuffing and Apple Sauce & Rolls

Served With Seasonal Green Mixed Leaves

A Choice of up to Three Salads

Homemade Coleslaw— Greek Salad-Italian Salad— Rice Salad-

Cous Cous with Roasted Vegetables

Waldorf Salad-Cucumber & Yoghurt-Potato Salad

With

New Or Jacket Potatoes

Followed By

A Choice of up to Two Desserts

(See Dessert Menu)

Followed By

Coffee & Tea

£22.50

Based On a Minimum of 50 People

Hog Roast Evening Food Only

A Sizzling Local Hog with Chefs own Sage & Onion Stuffing and Apple Sauce & Rolls

£7.00 Per Head

Optional Extras - Salad & Potatoes

Option A – Choice of 5 Salads £4.00 Per Person

Option B – Choice of 5 Salads + 1 Potato or 1 Other - £5.50 per Person

Option C Choice of 5 Salads + 1 Potato & 1 Other - £7.00 per Person

Extra Salad/Potato/Other - £1.50 each Per Person

(Please, choose from the Salad list below)

Salads, Potatoes, Other

Salad Choices

Potatoes (Hot)

Minted & Buttered New, Jacket with Sour Cream, Roast

A Choice of up to Three Salads

Homemade Coleslaw— Greek Salad-Italian Salad— Rice Salad-Mixed Leaves

Cous Cous with Roasted Vegetables-Potato Salad

Waldorf Salad-Cucumber & Yoghurt

Based On a Minimum of 50 People

Terms and Conditions

1.CONFIRMATION

If you would like to book Brasserie 16 please contact us to ensure your date is available. We can hold a provisional date for 14 days after which if no firm booking has been made in writing and a deposit paid we will release the date.

To make a confirmed booking please send to us written confirmation of the booking letting us know your estimated numbers and menu choice with a non-refundable deposit of £250.00. Upon receiving this we will send out confirmation and receipt of your deposit.

2. DEPOSITS

All Deposits are Non-Refundable

3.NUMBERS

Provisional Numbers will be required at the time of booking.

At least 14 days prior to the event, you the customer **must** provide Brasserie 16 with final numbers and where appropriate, table plan and menu choices for each guest. The final invoice will be calculated upon the final numbers provided 14 days prior. There will be no reductions in the price if once final numbers have been agreed the number of guests is subsequently reduced, however additional guests above the confirmed numbers will be charged for.

4.PAYMENTS

At the stage of confirming your final numbers, we will issue a final invoice. We will require full balance of payment 14 days before your wedding. Any items such as drinks or corkage that have not been pre ordered will be charged after your event, and payment will be required within 7 days from this date.

Please sign to accept our Terms and Conditions _____

Date: _____ Please Print Name _____

We can accept payment by Cash, Cheque or Credit/Debit Card.

5. CANCELLATIONS

In the event of a cancellation the following charges will apply:

3 Months Notice - 30% of your Overall Catering Package

2 Months Notice - 50% of your Overall Catering Package

1 Month Notice - 75% of your Overall Catering Package

6. CORKAGE

Brasserie 16 are prepared to allow clients to provide their own bottles of Wine and Sparking Wine or Champagne on a case by case basis. A corkage fee will be applied for each bottle and each bottle and these charges are £7.00 per bottle of Wine and £12.50 per bottle of Sparking Wine or Champagne. This price includes glass hire and service.

7. DECORATIONS

We are more than happy to place on the tables your favours, Table Names and Flowers. However, should you require us to provide further decorations in the function rooms there will be an hourly charge of £10 plus VAT.

8. EVENING ROOM HIRE

There is no charge for Room Hire for your evening Finer Buffet/Hot or Cold Food providing you have a minimum of 50 guests. Maximum 100 Evening Guest

If we do not provide food for the evening function there will be a charge of £250 for the hire of the Sun Lounge.

9. MAIN RESTURANT HIRE

ALL DAY USE OF MAIN RESTUARNT AND SUN LOUNGE AREA

£500.00

(TERMS & CONDITIONS APPLY AS STATED BELOW)

Prices may be subject to change in 2017

Brasserie 16

Hotel Rooms

The Hotel can provide accommodation at a discounted rate for wedding guests. Prices range from £65 including Full English Breakfast for 2 persons sharing a Double/Twin and Singles from £55 including Full English Breakfast.

Our gardens provide a stunning backdrop for your wedding photographs.

Our Brasserie 16 Restaurant and Sun lounge, where the event will be held, have superb views of the gardens and the sea.

Our dedicated team is highly experienced in handling weddings and will be pleased to guide through your special occasion.



A: 16 Douglas Avenue, Exmouth EX8 2EX

E: 01395 270222

E: b16.catering@gmail.com EX8 2EX

W: www.brasserie16.co.uk

