







Your PERFECT DAY

SAYING 'YES' TO THE BARNSTAPLE HOTEL FOR YOUR WEDDING VENUE

Let our dedicated events manager and talented team of chefs, managers, and attentive staff take the stress out of your big day. From your first consultation to the unforgettable 'I do,' we're here to ensure every detail is meticulously planned and flawlessly executed, creating memories to last a lifetime.

Everything you need for your big day

- Capacity for up to 250 people
- Tailor your special day with a choice of catering and drink packages
- Choice of private suites with private bars
- Air-conditioned function rooms
- Flower arrangements for all tables
- Complimentary finishing touches including table linen, crockery, cake stand & knife
- Red carpet arrival

- A dedicated events manager to help with any arrangements
- Events manager on hand on the day
- Master of ceremonies
- Complimentary bridal suite and breakfast for the newlyweds
- Discounted accommodation for guests attending the wedding
- Evening entertainment can be arranged by our team at a cost

The backdrop TOYOUR PERFECT DAY

TAKE YOUR PICK FROM OUR TWO VERSATILE FUNCTION ROOMS FOR YOUR SPECIAL DAY

With the capacity to accommodate up to 250 people, you'll have ample space to celebrate surrounded by your loved ones. Benefit from our close partnership with North Devon Party Celebrations, offering you the option to decorate the space in your preferred style at an additional cost.

The Arlington Suite

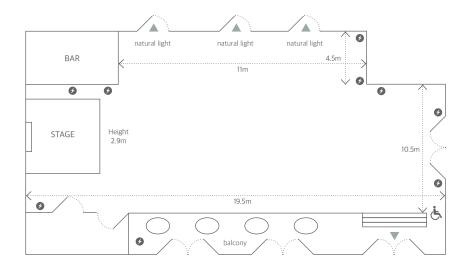
- Capacity for up to 250 people
- Private bar
- Natural light
- · Air-conditioned
- · Licensed for entertainment
- Opens up to our beautifully manicured lawns
- A dancefloor that can accommodate up to 360 for your evening reception

The Ashford Suite

- Private bar
- Mood lighting to match your colour scheme
- Air-conditioned
- The perfect venue for an intimate wedding

Civil Ceremonies

Our function rooms are licensed for civil ceremonies, enquire about costs.

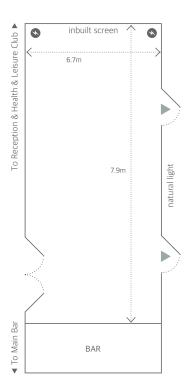


The Arlington Suite ^

The Arlington Suite is North Devon's premier entertainment suite and offers the perfect setting for an elaborate celebration of up to 280 people. This suite boasts its own bar, refrigerated air conditioning and its own dancefloor. If you're looking for a larger space, we can extend the space into the Heanton Bar/Restaurant and accommodate up to 380 people.

The Ashford Suite >

The Ashford Suite is the perfect setting for an intimate celebration. With its own private bar, it can cater for up to 45 people. This suite is situated on the ground floor and benefits from a large amount of natural sunlight and has its own refrigerated air conditioning.



MODERN & STYLISH

Accommodation

EXTEND THE CELEBRATIONS INTO AN OVERNIGHT STAY

Your wedding experience with us extends beyond the ceremony and reception, ensuring every moment is filled with warmth, comfort, and joy for you and your guests. With a choice of 61 inviting rooms, each designed for a peaceful overnight stay.

Our accommodation

- 61 comfortable rooms
- Free parking & EV Chargers
- Free Wifi
- Use of leisure facilities including a gym, his & her sauna, heated indoor and outdoor seasonal pool
- Upgrade to a full English breakfast
- Heanton Bar on-site
- Brasserie Restaurant on-site
- Exclusive Guest Discounts to nearby attractions

Guest Discount

Wedding guests can enjoy an exclusive **discount** off the best available rate.







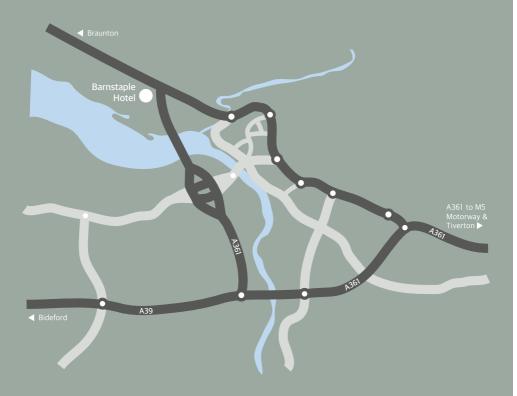


Scan QR code for wedding T&Cs

TERMS & CONDITIONS £1000 non-refundable deposit is required to secure your wedding date. This will be deducted from the final balance. Full payment and final numbers are required 4 weeks prior to the event. A 10% discount applies to weddings Monday - Friday (excluding special offers and bank holidays). £600 Room hire charge applies when no evening catering is required. Prices include VAT at the current rate but are subject to charge. For full terms and conditions visit our website www.barnstaplehotel.co.uk

THEBARNSTAPLE

HOTEL | LEISURE CLUB



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Braunton Road, Barnstaple, Devon EX31 1LE





Menu OPTIONS

PERSONALISE YOUR CELEBRATION, WITH OUR VARIETY OF DISHES FOR YOU TO CHOOSE FROM

SOUPS

Cream of Vegetable

Carrot & Coriander

Minestrone

Cream of Tomato & Basil

Leek & Potato

Cream of Mushroom

INTERMEDIATE

FISH

(+£8.95pp)

Salmon Hollandaise

Sole Bonne Femme

Sole Veronique

SORBFT

(+£4.50pp)

Lemon

Mango

Champagne

VEGETARIAN & VEGAN OPTIONS

CHOOSE ONE PER COURSE FOR WHOLE PARTY

STARTERS

Mushroom Arancini VE Garlic ajoli, crispy shallots

Poached Pear VE

Candied walnuts, dressed watercress salad

Spiced Roast Cauliflower V
Tahini yoghurt dressing

MAINS

Roast Vegetable & Bean Loaf VE Caramelised shallot jus

Caramenseu snanot jus

Vegan Mince & Potato Moussaka VE

Aubergine & Courgette Charlotte, Tomato & Dill Sauce

DESSERTS

Warm Chocolate Brownie VE GF Chocolate ice cream

Lemon Tart

Vegan vanilla ice cream

Blackcherry Cheesecake VE GF

Pink peppercorn syrup

Drink OPTIONS

WE KNOW YOU MAY WANT TO PERSONALISE YOUR CELEBRATIONS, SO WE OFFER A VARIETY OF OPTIONS FOR YOU TO CHOOSE FROM

PACKAGE 1

£19 per person

£24 per person

WELCOME DRINK

1 Glass of Alcoholic Fruit Punch

WINE WITH YOUR MEAL

1 Glass of House White, Red or Rose

TO TOAST

1 Flute of Sparkling Wine

PACKAGE 2

£22 per person

WELCOME DRINK

1 Glass of Buck's Fizz

WINE WITH YOUR MEAL

1 Glass of Sauvignon Blanc, Merlot or House Rose

TO TOAST

1 Flute of Sparkling Wine

PACKAGE 3
WELCOME DRINK

1 Glass of Pimm's or

WINE WITH YOUR MEAL

1 Glass of Pinot Grigio, Malbec or Zinfandel

TO TOAST

1 Flute of Prosecco or Prosecco Rose

PACKAGE 4

£30 per person

WELCOME DRINK

1 Glass of Champagne or Pink Gin & Tonic

WINE WITH YOUR MEAL

1 Glass of Sauvignon Blanc, Pinot Noir or Petirrojo Rose

TO TOAST

1 Flute of Champagne

WHY NOT ADD A SECOND GLASS OF WINE OR UPGRADE YOUR DRINK TO A GIN & TONIC, A PINK PROSECCO OR A CHAMPAGNE COCKTAIL?

We are happy to accommodate any preferences to suit your requirements. Low alcohol and nonalcoholic alternatives are available, please speak with your wedding co-ordinator.

Evening RECEPTION

IMMERSE YOURSELF IN ATTENTIVE SERVICE AND VERSATILE FUNCTION ROOMS, PERFECT FOR CONTINUING THE CELEBRATIONS OF YOUR SPECIAL DAY

Choose between a finger buffet, featuring an assortment of delectable bites or indulge in the comforting warmth of our hot carved baps.

FINGER BUFFET

£15.95 per person

Sandwiches

Gammon Ham & Tomato
Roast Silverside of Beef, Horseradish & Rocket
Coronation Turkey
Cheese Red Onion & Mayonnaise
Egg Mayonnaise & Cress
Prawns Marie Rose & Iceberg Lettuce
Tuna & Cucumber

Mini Quiches

Tomato & Basil | Cheese Onion & Chive Mushroom & Cheddar | Stilton & Broccoli

Duo of Brie

Cranberry & Brie Wontons Brie & Mango Parcel, Chilli Jam

Savoury Pastries

Meat & Potato Pasty | Cheese & Onion Pasty Sausage Rolls

Vegetable Crudités

Carrots, Peppers, Cucumber, Basil Pesto, Real Ale Chutney

Potato Wedges Sour Cream & Chive Dip

HOT CARVED BAPS

£14.95 per person

Soft bap filled with a choice of fillings:

Pork served with crackling Roast Silverside of beef Vegetarian Burgers

Served alongside:

Homemade Sage & Onion Stuffing Roast Potatoes Mixed Salad

Condiments & Sauces:

Apple, cranberry, horseradish, English & French mustard

Room Hire £600 | Disco £425

Room hire fee applies. For those opting not to cater or with guest numbers below 100.

Menu PACKAGES

MENU 1

£35 per person

MENU 2

£45 per person

PRE-ORDER FOR STARTERS & DESSERTS

House Soup
Please choose from the options menu

Trio of Chilled Melon Fresh fruit and mango coulis

Prawn Cocktail
Marie Rose sauce, brown bread and butter

CHOOSE ONE + VEGETARIAN OR VEGAN DISH FROM THE OPTIONS MENU:

Roast Silverside of Beef Yorkshire pudding, red wine jus

Roast Breast of Turkey Chipolata, cranberry sauce, rich gravy

Roast Loin of Pork Seasoning, apple sauce

Traditional Carvery with Beef & Turkey (Minimum 70 guests)

CHOOSE TWO:

Rich Chocolate & Salted Caramel Tart Vanilla ice cream

Fresh Fruit Salad

Vanilla Panna Cotta Berry compote, shortbread CHOOSE THREE INCLUDING SOUP OPTION:

House Soup

Please choose from the options menu

Prawn & Crayfish Cocktail Marie Rose sauce, mixed leaves

Pressed Ham Terrine Piccalilli, toasted ciabatta

Chicken Liver Parfait Real ale chutney, olive ciabatta toast

Tomato & Mozzarella Salad Fresh basil, balsamic dressing

CHOOSE TWO + VEGETARIAN OR VEGAN FROM THE OPTIONS MENU:

Roast Silverside of Beef Yorkshire pudding, red wine jus

Pan Fried Chicken Breast Spring onion mash, tarragon cream

Roasted Pork Belly Celeriac Pomme Anna, Westcountry cider sauce

Herb Crusted Sea Bass Crab aranchini, white wine cream OR ANY MAIN COURSE FROM MENU 1

CHOOSE THREF:

Chocolate Brownie
Warm chocolate sauce, clotted cream

Vanilla Panna Cotta Berry compote, shortbread

Orange & Honey Creme Brulee Coconut shortbread

Banana & Caramel Delice Sticky toffee sauce, chocolate soil

Fresh Fruit Salad Clotted cream

WE OFFER A SELECTION OF MENUS TO SUIT EVERY TASTE AND EVERY BUDGET

Children's aged 3-12: 1/2 price of adults menu. Please let us know any food allergies or dietary requirements we should be aware of.

MENU 3 £60 per person

CHOOSE THREE INCLUDING SOUP OPTION:

House Soup

Please choose from the options menu

Prawn & Smoked Salmon Salad Marie Rose sauce, mixed leaves

Chicken Liver Parfait

Orange marmalade, toasted ciabatta

Grilled Goat's Cheese

Red onion & chilli jam, pickled vegetables,

balsamic dressing

Prosciutto Ham & Honeydew Melon

Crusty bread, olive oil & balsamic

CHOOSE TWO + VEGETARIAN OR VEGAN FROM THE OPTIONS MENU:

Beef Wellington Madeira sauce

Breast of Duck Red wine & redcurrant jus

Rack of Lamb Mint & red wine jus

Grilled Darne of Salmon
Crab aranchini, white wine cream

OR ANY MAIN COURSE FROM MENU 1

CHOOSE THREE:

Hazelnut & White Chocolate Tart Strawberry mascarpone ice cream,

blackberry coulis

Blueberry Panna Cotta Berry compote, shortbread

Belgian Chocolate Delice

Sour cherry compote, Chantilly cream

Passion Fruit Creme Brulee

Coconut shortbread

Fresh Fruit Cocktail

Clotted cream

CHILDREN'S MENU

Age 3-12 ½ price of the adults menu

T&CS FOR PRE-ORDERS It is essential when there is a choice of food that pre-orders for each guest are made along with a detailed table plan. This must be provided to the hotel at least six weeks prior to the wedding.