



PASSAGE HOUSE
HOTEL



The Wedding Package

A stunning location set on the banks of the
River Teign for your perfect...wedding



The following are included in the Passage House Wedding Package:

WE OFFER TWO LEVELS GOLD & SILVER.

Gold offering a larger Menu selection & Champagne instead of Sparkling Wine for the Toast

ARRIVAL DRINKS

One glass of:

Option 1: Bucks Fizz, Sparkling Wine or Orange Juice

Option 2: Pimms and Lemonade or Orange Juice

Option 3: Mulled Wine or Orange Juice

Wedding Breakfast: 3 course meal plus coffee and mints

Wine with meal: House red and white wine
Allowance of half bottle per person

Toast: One glass of Champagne per person Gold
One glass of Sparkling Wine per person Silver

Cake display: We provide a cake table, round or square cake stand and knife

Accommodation: Complimentary accommodation and breakfast for the Bride and Groom in one of our Superior rooms

PRICE

Gold Package £65 per person.

Silver Package £55 per person.

Check with our wedding coordinator for special prices for weddings taking place on weekdays (Mon to Thurs)

SPECIAL REQUESTS

Our wedding package includes all the requirements to make your day memorable. However, our experienced team can offer advice on a diverse range of extras that you are welcome to add to the package as required. Charges apply accordingly.

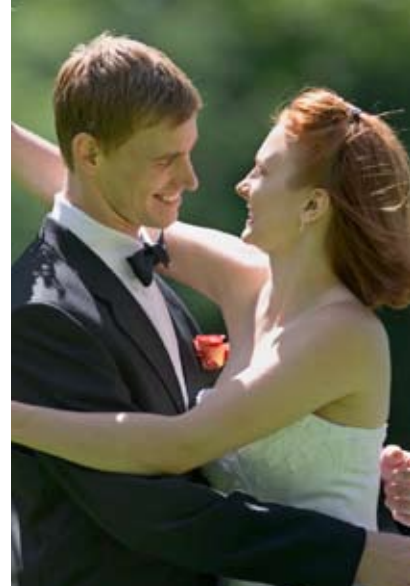
For example:

Canapés on arrival with your drinks reception

Additional choice of drinks on arrival

Additional or different choice of wine with the meal

Evening Finger Buffet



PASSAGE HOUSE HOTEL, HACKNEY LANE, KINGSTEIGNTON, DEVON TQ12 3QH.
WWW.PASSAGEHOUSEHOTEL.CO.UK TEL 01626 355515



BOOKING

Please make an appointment to visit our 'Wedding Co-ordinator' who will be happy to discuss your requirements.

Telephone 01626 355515

MENU CHOICES

Attached are our wedding breakfast menus. Special dietary requirements can be catered for in addition to your menu choice. We would need prior notification of this. Should you prefer to create your own menu, we will be glad to discuss your requirements. Barbeque and cold buffet menus are available for marquee and Estuary Courtyard receptions.

LOCATIONS FOR THE WEDDING BREAKFAST

	Minimum numbers	Maximum numbers
Templar Suite	60	120
Estuary Suite	20	40
Lightermans Restaurant	30	50
Marquee (additional cost)	100	300

EVENING FUNCTIONS

Templar Suite	60	150
Estuary Courtyard	20	60
Marquee (additional cost)	100	300

CIVIL CEREMONIES

Please enquire about prices if you are interested in holding your wedding ceremony in our licensed room.

£350.00

MARQUEE RECEPTIONS

Marquees are hired through Marldon Marquees and are available to accommodate up to 300 guests. Our marquee site is situated overlooking the estuary. Barbeque and buffet menus are also available for marquee functions. Further details are available on request.

MUSIC

You are welcome to use the services of our resident DJ at an additional cost of £175. Should you make alternative arrangements for your entertainment please liaise with our Wedding Co-ordinator as extra technical equipment may be required. Please note there will be an additional charge for any technical equipment provided by us. Proof of Public Liability Insurance is required.



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FLOWERS

These are not included as part of the wedding package. You are welcome to decorate the room with your own floral arrangements and table arrangements within your colour/wedding theme, subject to approval.

ACCOMMODATION FOR GUESTS

We offer a special bed and breakfast rate for wedding guests of £40 per person per night, based on two people sharing a room which will apply for the duration of their stay.

Should your guests wish to book a bedroom this can be done by booking directly with us by quoting your wedding. They will receive your special price. Reservations will need to be secured with a non refundable deposit.

TERMS AND CONDITIONS

Please read these terms and conditions carefully as they will form part of your contract with Passage House Hotel. Any variation must be agreed in writing.

BOOKING

To secure a booking with Passage House Hotel, please send a letter of confirmation together with your deposit to our 'Wedding Co-ordinator'. It constitutes your offer for your booking, which Passage House Hotel may accept in writing to you.

PAYMENTS OF ACCOUNTS

A 25% non-refundable deposit must be sent with your letter of confirmation. A further 50% is payable 12 weeks prior to your reception date. The balance is payable 4 weeks prior to your reception. Passage House Hotel reserves the right to cancel your booking and forfeit your deposit if the invoices are not paid within the specified time. Any balance outstanding must be paid within 7 days of the date on the invoice.

CANCELLATIONS

A booking cancelled prior to commencement of a wedding reception will incur the following charges:-

From the confirmation of booking	25% of invoice
Within 12 weeks of booking	50% of invoice
Within 4 weeks of booking	100% of invoice

Please note that final details are requested 4 weeks before the event.

We strongly recommend that you take out insurance cover with your insurers to provide cover in the unlikely event of cancellation.



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Wedding Breakfast Menus

GOLD

Choice of one of each course

STARTERS

Oak Smoked Salmon served with Dill & Creme Fraiche

Honeydew Melon with Fresh Orange and Strawberries and a Blackberry Coulis

Cream of Vegetable Soup served with Herb Croutons

Chicken Liver Paté accompanied by a Tomato Chutney and Melba Toast

Grilled Goats Cheese served on Dressed Leaves with Walnuts and Raspberry Vinaigrette

Prawn and Crab Cocktail presented on Mixed Leaves with Sauce Marie Rose

MAIN COURSES

Supreme of Chicken served on Crushed Potato with a Spring Onion and Pesto Sauce

Prime English Lamb served with Herb Roast Potato with a Redcurrant and Thyme Gravy

Pan Fried Pork Loin Steak served on Cheddar Mash Potato with a Grain Mustard, Apricot and Madeira Sauce

West Country Sirloin of Beef Traditionally Roasted served with Roast Potatoes and Yorkshire Puddings

Delice of Local Salmon served with New Potatoes and a Hollandaise and Dill Sauce

Grilled Fillet of Bass served on Champ Potatoes with a Lemon Butter Sauce
Medley of Seasonal Vegetables

SWEETS

Profiteroles served with a Warm Chocolate and Tia Maria Sauce

Lemon Torte - Layered Lemon Sponge served with Devonshire Double Cream

Strawberry Gateau - Fresh Cream Gateau layered with Strawberries

Pecan and Toffee Cheesecake with a light Toffee/Fudge Cream

Fresh Fruit Salad served with Devonshire Clotted Cream

Cheese Board - Cheddar and Stilton accompanied by Celery and Biscuits

Freshly Brewed Coffee and Mints



Wedding Breakfast Menus

SILVER

Choice of one of each course

STARTERS

Cream of Vegetable Soup served with Herb Croutons

Chicken Liver Paté accompanied by a Tomato Chutney and Melba Toast

Honeydew Melon with Fresh Orange and Strawberries and a Blackberry Coulis

MAIN COURSES

Supreme of Chicken served on Crushed Potato with a Spring Onion and Pesto Sauce

Pan Fried Pork Loin Steak served on Cheddar Mash Potato with a Grain Mustard, Apricot and Madeira Sauce

West Country Topside of Beef, Traditionally Roasted served with Roast Potatoes and Yorkshire Puddings

Delice of Local Salmon served with New Potatoes and a Hollandaise and Dill Sauce

Medley of Seasonal Vegetables

SWEETS

Lemon Torte - Layered Lemon Sponge served with Devonshire Double Cream

Strawberry Gateau - Fresh Cream Gateau layered with Strawberries

Pecan and Toffee Cheesecake with a light Toffee/Fudge Cream

Fresh Fruit Salad served with Devonshire Clotted Cream

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