

WEDDINGS
AT
PADBROOK PARK



Wedding Day Celebration



Your Wedding Day at Padbrook Park will include

Our dedicated team of uniformed staff will be on hand throughout the day

Red carpet on arrival

Function suite of your choice

Cake stand and Knife

White or Ivory Linen tablecloths and napkins

Hotel Representative to act as Toast master

Free use of gymnasium

Discounted accommodation for wedding guests

Use of the Hair and beauty salon (Charges apply)

Wedding Buggy Photo Opportunity to the Fishing Lake

When booking a full wedding Breakfast and Evening Reception you will also receive

Welcome drink on arrival for all Day Guests

Wedding Breakfast. Design your own menu to suit requirements

Complimentary Bridal Suite with two person Jacuzzi and tented canopied bed

Complimentary Golf for 4 People (Valid up to 1 month after the wedding)

Upgrade and make your stay luxurious

Champagne, Chocolates, Rose's

Presented in the Bridal Suite for £50.00

Padbrook Park Weddings



ACCESSIBILITY

Padbrook Park is situated just 1 mile from junction 28 of the M5, on the southern end of Cullompton. Exeter and Taunton are just a short 15 minute drive away whilst Plymouth and Bristol can be reached within the hour. It is 5 miles from Tiverton parkway train station and just 10 miles from Exeter International Airport.

CEREMONY

Padbrook is licensed to hold civil marriage ceremonies and provides the ideal setting for that special wedding reception.

You are required to book the registrar at the local office in Tiverton on 01884 252821



THE PADBROOK SUITE

Located on the ground floor within the main hotel complex, the Padbrook Suite has the largest capacity, and can comfortably seat up to 150 guests, with a dance floor and our beautifully designed hotel bar with patio doors opening on to our large terrace area. All our guests can retire to their rooms at the end of the function without needing to venture outside.

THE PAVILION SUITE

Located on the first floor of the golf complex, our Pavilion suite boasts panoramic views over the Padbrook golf course. It can comfortably seat up to 80 guests and has its own private bar and dancing area

Civil Ceremonies



We have 2 rooms Licensed to hold Civil Ceremonies at Padbrook Park.
Below are the Numbers and Hire charges for holding a Civil Ceremony with us.

Room	Numbers	Ceremony Charge
Padbrook 1	Up to 80	£300.00
Padbrook 2	Up to 70	£300.00
Padbrook 1+2	Up to 150	£500.00
Fairways	Up to 40	£200.00

A civil wedding ceremony can take place at a Registry Office or premises that has been approved by the local authority. To plan a civil ceremony your first port of call should be to the Superintendent Registrar for the registration district where you wish to hold your ceremony.

A registration of civil partnership cannot take place without the presence of a Registrar; therefore it is essential that a booking is made. A fee for this attendance will be payable before the ceremony to the registrar.

Civil Ceremony Information for Civil Partnerships/Ceremony's

Mrs Beverley Lennox who is based at The Great House
1 St Peter Street
Tiverton
0845 155 1002

She will discuss with you the proposed ceremony and confirm whether she is available on the date you require. Mrs Lennox can be contacted between 9.30am and 1.00pm Monday - Friday

Civil Ceremony Information For marriages

Mrs Lesley Johns who is based at The Great House
1 St Peters Street
Tiverton
0845 155 1002

She will discuss with you the proposed Ceremony and confirm whether she is available on the date you require. Mrs John can be contacted between 9.30am to 1.00pm Monday to Friday (the office is closed on Wednesdays)

Room Hire Charges



The table below demonstrates the minimum number of Adults you must cater for in your chosen Suite to avoid paying additional room hire charges.

Minimum Catering Numbers

Suite	Wedding Breakfast	Evening Reception
Padbrook Suite 1	40 Guests	Not Applicable
Padbrook Suite 2	40 Guests	Not Applicable
Padbrook Suite 1+2	75 Guests	100 Guests
Pavilion Suite	40 Guests	80 Guests

If you do not meet the minimum numbers required for your chosen suite you will be charged an additional room hire charge. The amount you will be charged is shown below.

Your Wedding Planner will discuss additional room hire charges with you in more detail.

Suite	Day	Evening	Day and Evening
Padbrook Suite 1	£200.00	£300.00	£400.00
Padbrook Suite 2	£200.00	£300.00	£400.00
Padbrook Suite 1+2	£500.00	£500.00	£600.00
Pavilion Suite	£250.00	£250.00	£400.00

PADBROOK PARK MENU SELECTOR



A BROAD CHOICE OF MENUS FOR YOU

In order to give you a chance to choose your menu and work within your budgets, we have drawn up a selection of choices for you. As per the selector below you can design the exact menu you would like to cater for your requirements.

PRICES

MENU	PRICE PP
SILVER 1:1:1	£26.50
GOLD 2:2:2	£28.50
DIAMOND 3:3:3	£33.50
CARVED BUFFET	£27.50

CHILDREN UNDER 10
WILL BE CHARGED AT
50% OF THE FULL MENU PRICE

Children's 2 Course Bar Meal	£8.50
Party BBQ	£14.95
Deluxe BBQ	£19.95

Savory Finger Buffet	
Option 1 - 8 Items	£9.50
Option 2 - 10 Items	£11.50
Option 3 - 12 Items	£13.50
Option 4 - Bap Buffet	£9.50

Additional Extras	Choice of 2	Choice of 3
Canapés	£3.75	£4.75
Petit Fours	£3.75	£4.75
Starters	£4.50	£4.50
Desserts	£4.50	£4.50

Entertainment	
Disco's	From £250.00
Cabaret, Magicians, Live Bands	Quoted Accordingly
Own Entertainment Charge	£50.00
Bar Extensions (12pm till 1am)	£75.00

Please note that we require a confirmed final catering number and pre order a minimum of 14 days before your event date, and this number will be reflected in the final invoice. Final Payment will be required 14 days prior to the event

Canapés and Petit Fours



Canapés

Mini Shepherd's Pies

Celery, Apple and Cheese Tartlets

Smoked Salmon and Cream Cheese Pin Wheels

Bite size Melba toast with Pate

Satay Chicken

Warm Cherry Tomato and Basil Pesto Galette

Bang Bang Chicken Filo Crowns

Coriander Crouton with Brie and Grape Chutney

Roasted Red Pepper and Feta Mini Crustini

Sweet Chilli King Prawn Skewer

Petit Fours

Florentines

White Chocolate and Baileys Truffle, rolled in Coconut

Dark Chocolate and Cointreau Truffle, rolled in coco

Mini Raspberry Pavolva

Shortbread Biscuits with Fresh Cream and Seasonal Fruit

Chocolate Coated Honeycomb

Starters



Marinated Mozzarella and Tomato Press

Drizzled with a balsamic vinegar and Chilli Sauce
Accompanied with Grilled Garlic Bread

Oak Smoked Salmon

Accompanied with a Lemon and Caper Dressing
And Crusty Brown Bread and Butter

Cajun Chicken Caesar Salad

Topped with Shaved Parmesan

Plum Tomato and Parmesan Galette

Served with Rocket Leaves

Chicken Liver Pate

Accompanied with a Toasted Brioche and A Red onion Confit

Chef's Homemade Soup of the Day

A Homemade Soup of your Choice

Trio of Melon

Drizzled with a Mango and Passion fruit Coulis

Ham Hock Terrine

With a Fresh Homemade Piccalilli and Potato Salad

Traditional Prawn Cocktail

Draped with a Marie Rose Sauce on a bed of leaves

All Served with Warm Bread Rolls and Butter

Main Courses



Traditional Roast Platters

Choose one from the following Beef, Pork, Chicken, Turkey and Lamb.
Each served with its own traditional trimmings

Herb Crusted Salmon Fillet

Baked Fillet of Salmon Topped with a Herb Crust.
Accompanied with a Tartar Potato Cake and a fresh Tomato Salsa

Braised Lamb Shanks

Lamb Shank Braised in a Red wine and Port Jus
Accompanied with Roasted Root Vegetables and a Creamy Potato Mash

Tender Loin of Pork

Pork Loin stuffed with Apricots, Apples and wrapped in Bacon
Accompanied with a Rosti Potato and Cider Gravy

Corn Fed Chicken Breast

Chicken Breast Fillet with a White Wine and Cream Sauce
Accompanied with a Herbed New Potato Cake

Marinated Rump of Lamb

Rump Lamb with Minted Gravy
Accompanied with Dauphaïse Potatoes

Braised Beef

Beef Braised with Balsamic Glazed Shallots and Button Mushrooms
Accompanied with a Wholegrain Mustard Mash

Tuna Steak Niçoise

Grilled Tuna Steak with Cherry Vine Tomatoes and a green herb oil.
Accompanied with Steamed New Potatoes

Seasonal Vegetables and Roast Potatoes will accompany your chosen Menu

Vegetarian Dishes



Roasted Mediterranean Vegetables

Roasted vegetable Stack topped with Grilled Mozzarella
And Cherry Tomatoes on the Vine

Steamed Asparagus with Creamed Mushrooms

Served on a Puff Pastry Croute topped with Cheese Crisp
And a Green Herb Oil

Spinach and Ricotta Tortellini

Served with a Sweet Plum Tomato Sauce

Butternut Squash Risotto

Butternut Squash and Broad Bean Risotto
Drizzled with a herb oil

Goats Cheese and Sundried Tomato Tartlet

On a Bed of Balsamic Tossed Rocket Leaves
Accompanied with Steamed Potatoes

Seasonal vegetable Strudel

Seasonal vegetables baked in Filo Pastry
Accompanied with Creamed Savoy Cabbage

Homemade Desserts



Chocolate and Orange Mousse
With a Passion fruit Syrup

Lemon and Vanilla Mascarpone Cheesecake
Dressed with a Mixed Berry Compote

Tiramisu Gateaux
Finished with a Chocolate Pencil

Seasonal Fruit Crumble
Served with a vanilla custard

Warm Apple Tartan
Accompanied with Clotted Cream

Strawberry Daiquiri
Strawberry, Lime and Rum Jelly with a Tuille Biscuit

Lemon Posset
Toasted Pine Nuts and Sweet Basil Syrup

Vanilla Panacotta
With a poached Pear

Traditional Lemon Tart
Served with Clotted Cream

Fresh Fruit Salad
With Devonshire clotted cream

Chocolate Brownie
With a warm Chocolate Sauce and Vanilla Ice Cream

Fresh Short Bread Biscuit Stack
Layered with Freshly Whipped Cream and Seasonal fruits

Individual Seasonal Fruit Pavlova
Dressed up with a mango Coulis

CARVED BUFFET MENU

Limited option up to 80 guests



Please select two of the following main dishes which will be
Decorated and carved by our chef

SMOKED CHICKEN BREAST
HOT ROAST TOPSIDE OF BEEF
HONEY ROASTED HAM
DEVONSHIRE TURKEY
DRESSED SALMON
SELECTION OF CONTINENTAL MEATS
SELECTION OF CONTINENTAL CHEESES

Served with a selection of

Homemade quiches
Warm granary and white crusty rolls
Minted new potatoes
Seasonal salad
Coleslaw
Waldorf salad
Curried pasta
Prawn and rice salad
Apple and beetroot salad

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Choose two desserts from our menu selector

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Freshly brewed Tea, Coffee and Mints

Add an Extra Meat Choice for £1.95 per item per person

EVENING BUFFET SELECTOR



Create the Perfect Evening Buffet for your guests from the list below

8 Items: £ 9.50

10 Items £ 11.50

12 Items £ 13.50

Choose From

Freshly Made Assorted Sandwiches

Freshly Made Mini Quiches

Seasoned Potato Wedges

Marinated Chicken Pieces

Mini Individual Burgers

Bite Size Toad in the Hole

Fish Goujons with a Tartar Sauce Dip

Sausage Rolls

Vegetable Spring Rolls with a Sweet Chilli Dip

Freshly Made Pizza Slices

Pressed Focaccia Bread with various fillings

Mini Pork Pies and Scotch Eggs

Cheese Sticks with onions, Grapes and Pineapple

Crisps and Nibbles

Cocktail Sausages baked in Honey and Mustard

Add a Dessert option to your buffet from £4.50pp

Evening Alternatives



If you don't fancy the Evening Buffet why not try a BBQ.
Available between the months of April to September.

Treat your guests to a flame grilled BBQ
To include the following

Sausages, Burgers, Chicken, Bacon, Onions
Vegetarian Items, Coleslaw, Cheese, Potato Salad, Seasonal Salads
Curried Pasta, Prawn and Rice salad
Bread Rolls and accompaniments

At £14.95 per person

Or up grade to our Deluxe BBQ

Pork Chops, Peppered Steaks, King Prawn Kebabs
And Hot Seasoned Potato Wedges
Vegetarian Items, Coleslaw, Cheese, Potato Salad, Seasonal Salads
Curried Pasta, Prawn and Rice salad
Bread Rolls and accompaniments

At £19.95 per person

Late Night Bap Buffet

Bacon, Sausage, Vegetarian Options and Potato Wedges
Accompanied with Coleslaw, Seasonal Salads and accompaniments

£9.50 per person

DRINKS PACKAGES



We hold a wide selection of classical wines from around the world.

We also offer the option of a pre made drinks package to help you choose and budget accordingly

SILVER DRINKS PACKAGE

£9.00pp

Glass House Red, White Wine or Rose Wine
With your meal

A glass of sparkling Wine for the toast



GOLD DRINKS PACKAGE

£11.50pp

2 Glasses of House Red, White Wine or Rose Wine
With your meal

A glass of House Champagne for the toast

Wine by the Bottle for your tables

House Wine from £13.95 per bottle
Sparkling Wine from £18.95 per bottle

We hold a wide selection of classical wines from around the world if you wish to upgrade your wine choices, please discuss this with your wedding planner. All wine purchased by the bottle must be pre ordered and paid for in advance.

ENTERTAINMENT



Padbrook Park is able to organise any form of entertainment for your forthcoming special day. Bands, Disco's or comedians can be organised.

Disco's are booked through an entertainments agency and come with great experience. Great feedback and comments from passed guests who have used them

Disco's	From £250.00
Band's	Range in price. Please ask for an individual quote
Magician's	Range in Price please ask for an individual quote

You are more than welcome to bring your own entertainment. A charge of £50.00 is charged to cover the SPS License fee. If you are booking your own entertainment please be aware we do not accept smoke machines of any kind. All electrical equipment must be PAT tested with visual equipment stickers.

Own Entertainment £50.00

Padbrook Park is licensed until midnight, however if you would like to carry on your celebration, we can arrange a bar extension until 1am which is an extra cost of £75.00

Bar Extension £75.00

Terms and Conditions of Wedding's held at Padbrook Park

Confirmation and Deposits

To confirm your wedding at Padbrook Park a Non refundable £500.00 Deposit will be required. The space can be held provisionally for you for a 1 month period whilst arrangements with the Church or Registrar are confirmed. All dates and space held is provisionally until a deposit is received. Padbrook Park reserves the right to release any space held after the 1 month provisional period without notice.

Payment & Settlement

The account is to be settled in full 2 weeks prior to your event. Any additional costs occurred on the day will be invoiced to the Bride & groom after the wedding and settlement will be required as per our payment terms of 30 days after the event

Final Numbers

Final Numbers for your wedding must be confirmed 3 weeks prior to your wedding at your final wedding appointment with the Wedding Coordinator

Cancellations

All deposits paid to Padbrook Park are non-refundable.

Damage

The Bride and Groom will be held responsible for any damage caused to Padbrook Park during the wedding by themselves or their guests

Prices

All prices in this pack are correct at the time of print

Food & Drink

All food and drink must be purchased from Padbrook Park with the exception of the Wedding Cake and traditional wedding favours

Children

Padbrook Park considers children to be under the age of 10. Under 2 years eat free of charge.

Wedding Planner

Your wedding planner may not be the member of staff running your wedding day. On your final wedding appointment you will be introduced to the Wedding Co-ordinator who will be there to co-ordinate on your wedding day.

Wedding Terms & Conditions

All Confirmed Bookings must have a Terms and Conditions form completed, signed & returned to Padbrook Park.

Only when a signed booking contract & deposit are received is an event of a confirmed status and bound to Padbrook Park's Terms & conditions

Deposits should be sent to Padbrook Park to confirm all events

Deposits are non refundable in the event of cancellation or postponement by client

Provisional bookings are valid for 1 month after initial enquiry.

Padbrook Park reserves the right to release any event that is unconfirmed after the 1 month period.

Any accommodation that has not been confirmed a month prior to the event will be automatically released.

Final numbers are required 3 weeks prior to the event and your final invoice will be based on these numbers

If numbers decrease below 50% occupancy level of suite reserved room hire charges will apply.

In the event final numbers are not given in written format 2 weeks prior to event the final invoice will be based on numbers given at initial booking stage.

Final payment must be made 2 weeks prior to the event, after final catering numbers have been established

All cancellations and amendments must be in written format.

Verbal cancellation or amendments are not accepted

By signing the below I agree to the above Terms & Conditions

Bookers Details

Name

Sign Date