







Thank you for contacting The Horn of Plenty. We are delighted that you are considering celebrating your wedding with us.

### BEAUTTEULLY BESPOKE

We specialise in original, made-to-measure weddings, aiming to make your Big Day as unique as you are. We would love to meet you to understand what you are looking for, then work with you every step of the way to create the day you've always dreamed of. We have enclosed some information and guide prices to give you a feel of what we offer, but your wedding will be truly bespoke from start to finish.

As an independent hotel, choice and flexibility are at the heart of The Horn of Plenty, starting with your Civil Ceremony. We have four rooms for your "I do". Each has its unique character, but all are equally lovely.

Five acres of gorgeous grounds and breathtaking views mean that we can offer the perfect backdrop for your wedding photos. If you'd like to get married outside, we have the ideal location for a wedding ceremony overlooking the stunning Tamar Valley.

Whether you'd like to celebrate with a handful of close friends and family, or you'd prefer a big celebration, you will find The Horn of Plenty the perfect wedding venue. We can cater for 2 - 95 guests in the Main House, or up to 150 guests in a marquee in the gardens. We have 16 luxury en-suite bedrooms and a choice of romantic bridal suites, featuring big balconies and stunning views.

#### Close yet still a world away







### FOOD MATTERS

Our romantic Country House Hotel has been home to one of the region's top restaurants for over 50 years, with a longstanding reputation for outstanding service and elegant surroundings. We host a number of Chefs' weddings each year and are widely regarded as the region's best wedding venue for foodies.

For weddings of over 20 guests, you will be invited to design your own bespoke wedding menu with a choice of options, with the help of our Head Chef.

### A REPUTATION FOR EXCELLENCE

We are proud to have been awarded a number of sought-after accolades, including three times award winner of both South West Wedding Awards "Best Wedding Venue in Devon", and Good Hotel Guide's "Editor's Choice - Weddings".

The best way to find out if we're your perfect match is to arrange a showaround and an informal chat. So please get in touch to arrange a viewing.

We look forward to meeting you soon!

Kindest regards

Julie Leivers Owner

#### Close yet still a world away







### Fabulous, fabulous, fabulous

"Accommodation wonderful, wedding organised and carried out to perfection. Setting beautiful ...

... You have made our day and our wedding. Thank you to all at your wonderful Country House Hotel!"

Lynzi and Colin

























### Thank you...

"... to you and all your team for being such a large integral part of our memories. From the day we decided to hold our wedding at the Horn of Plenty, it was packed with fun, excitement and pure pleasure."

Alistair & Sandra

















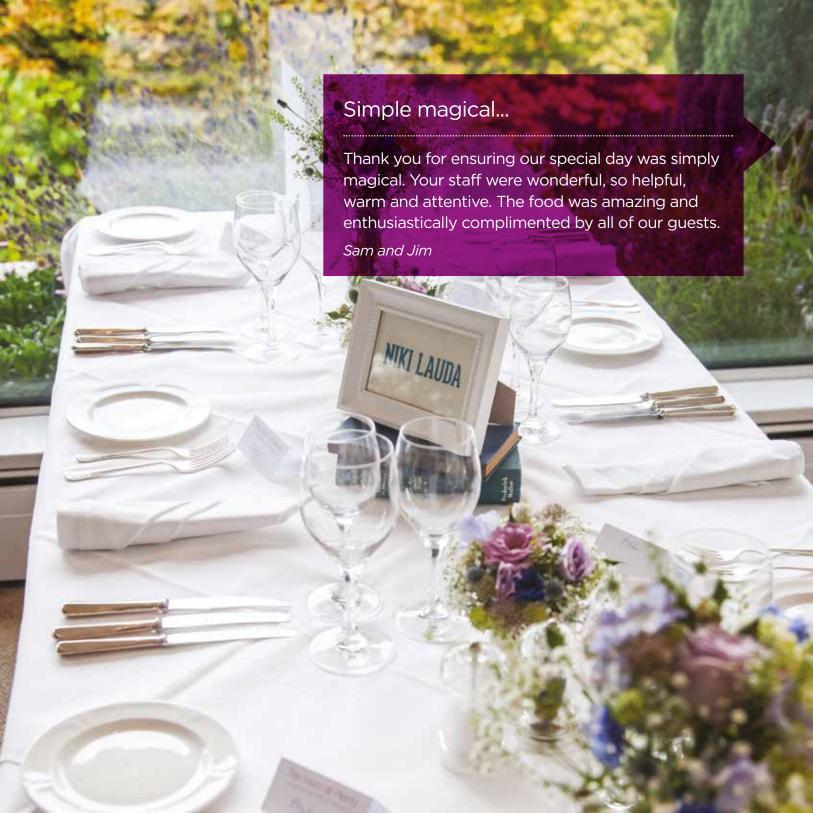


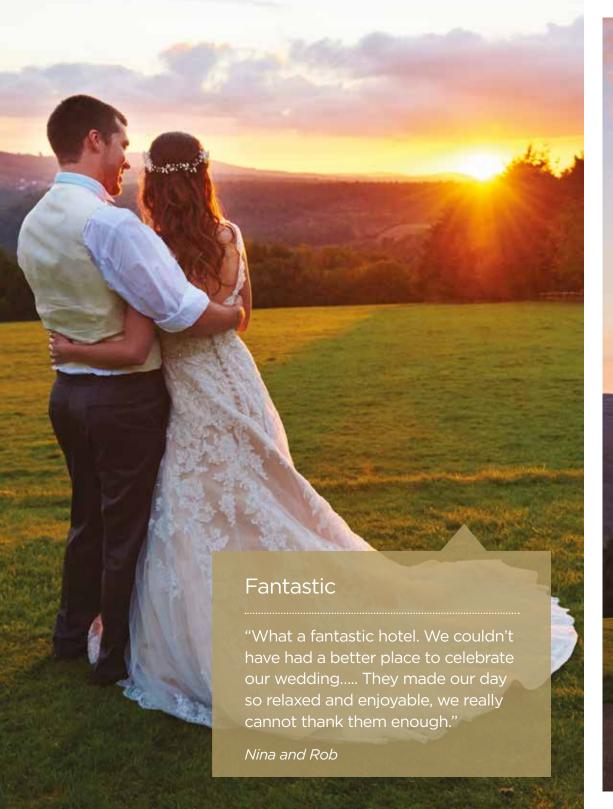




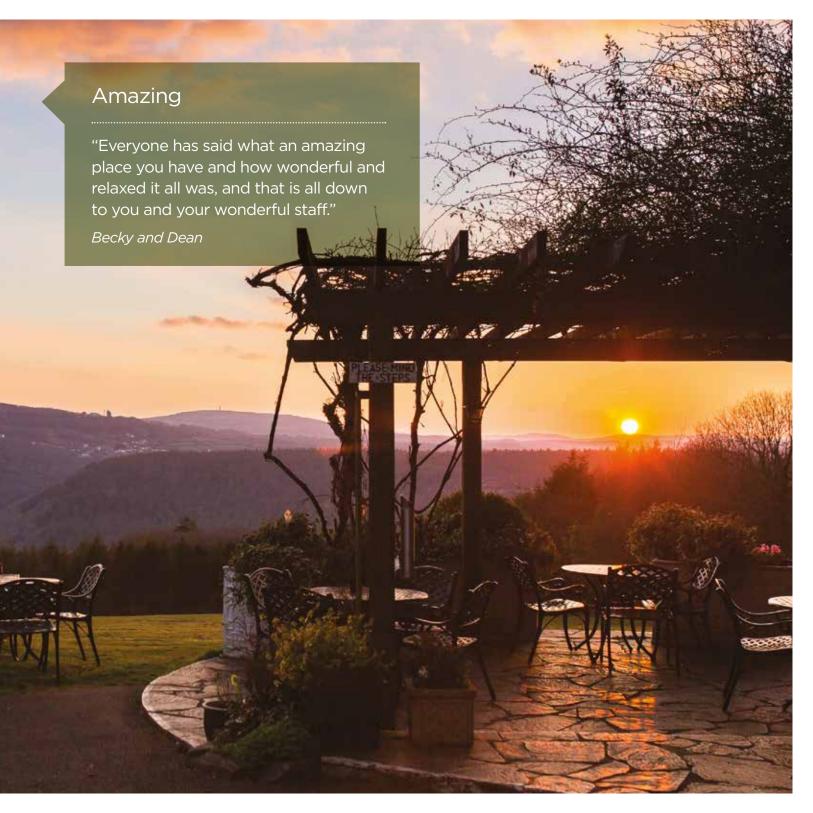


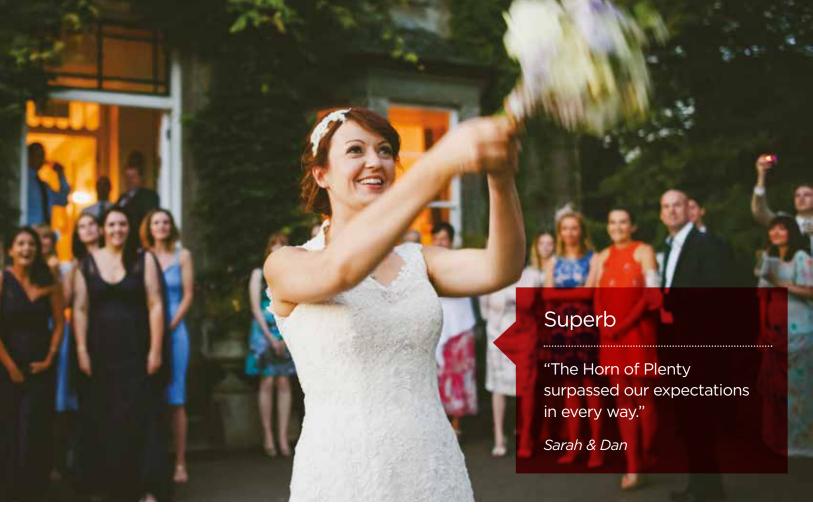
























# INDICATIVE PRICING OVERVIEW



#### **Exclusive Use 2022**

Based on 50 guests	Saturday	Sunday/Friday	Midweek	
Peak - May/Jun/Jul/Aug	£13,000	£12,000	£11,000	
Shoulder - Apr/Sep/Oct	£11,700	£10,700	£10,700	
Low - Jan/Feb/Mar/Nov/Dec	£10,300	£9,300	£9,300	

Additional day guests £100 pp Additional evening guests £15 pp

#### **Afternoon wedding**

Based on 30 guests	Saturday	Other Days
Peak - May/Jun/Jul/Aug	N/A	£4,100
Shoulder - Apr/Sep/Oct	£4,100	£4,100
Low - Jan/Feb/Mar/Nov/Dec	£4,100	£4,100

Additional guests £85 pp

#### Micro wedding

Based on 8 guests	Saturday	Sunday/Friday	Midweek	
Peak - May/Jun/Jul/Aug	N/A	N/A	£1,850	
Shoulder - Apr/Sep/Oct	N/A	£1,850	£1,850	
Low - Jan/Feb/Mar/Nov/Dec	£1,850	£1,850	£1,850	

Additional guests £85 pp





## SAMPLE ESTIMATE



# Sample wedding cost estimate (incl Civil Ceremony) for an exclusive use Summer wedding on a Saturday for 50 guests

			TOTAL incl VAT
50	Х	Wedding Breakfast Wedding Breakfast @ £52.50 per head (incl canapes, starter, mains, dessert)	£2,625.00
0 50	X X	Children's wedding breakfast @ £19 per head Coffee/tea and petit fours @ £3.75	£0 £187.50
0 50 50	X X X	Reception Drinks (other options are available) Jugs non-alcoholic fruit punch @ £19.00 Glasses Pimms @ £5.50 Glasses Peroni @ £3.50	£0 £275.00 £175.00
20	Х	Wine with meal Bottles house wine (2 gl each)	£380.00
50	Х	<b>Toast</b> Flutes Prosecco @ £7 (alternatively Champagne @ £10)	£350.00
25 50	X X	<b>Evening Celebrations</b> (other options are available) Bacon baps @ £6.00 Mini fish & chips in a cone @ £8.50	£150.00 £425.00 <b>£4,567.50</b>
		10% Service charge on food, wine and drink Ceremony room hire, set up and premises licence Exclusive use Saturday £3,000 (Alternatively Sun/Fri = £2,000, midweek = £1,000)	£456.75 £750.00 £3,000.00
		SUB TOTAL Please allow 5% inflation for 2022 weddings	£8,744.25 £9,212.96
		Accommodation  16 rooms - may be paid by guests  Bridal suite the previous night if reqd	£3,530.00 £225.00
		TOTAL (incl accommodation)	£12,997.96

Additional guests @ £100 per head





# SAMPLE ESTIMATE



# Sample wedding cost estimate (incl Civil Ceremony) for an afternoon wedding for 30 guests

			TOTAL incl VAT
		Wedding Breakfast	
30 >	X	Wedding Breakfast @ £52.50 per head	£1,575.00
		(incl canapes, starter, mains, dessert)	
0 >	Χ	Children's wedding breakfast @ £19 per head	£O
30 >	X	Coffee/tea and petit fours @ £3.75	£112.50
		Reception Drinks	
1 >	X	Jugs fruit punch @ £19.00	£19.00
15 >	X	Glasses Pimms @ £5.50	£82.50
15 >	X	Glasses Peroni @ £3.50	£52.50
		Wine with meal	
12 >	X	Bottles house wine (2 gl each)	£312.00
		Toast	
30 >	X	Flutes Prosecco @ £7 (alternatively Champagne @ £10)	£210.00
			£2,363.50
		10% Service charge on food, wine and drink	£236.35
		Ceremony room hire, set up and premises licence	£750.00
		Under-occupancy charge = number of adult guests less than 40	£300.00
		@ £30 per person	
		SUB TOTAL	£3,649.85
		Please allow 5% inflation for 2022 weddings	£3,832.34
		Accommodation	
		Bridal suite the previous night if reqd	£345.00
		TOTAL (incl accommodation)	£4,177.34
		Additional guests @ £85 per head	





# SAMPLE ESTIMATE



# Sample wedding cost estimate (incl Civil Ceremony) for a micro wedding for 8 guests

			TOTAL incl VAT
		Wedding Breakfast	
8	Х	Wedding Breakfast @ £52.50 per head (incl canapes, starter, mains, dessert)	£420.00
0	Х	Children's wedding breakfast @ £19 per head	£O
8	Χ	Coffee/tea and petit fours @ £3.75	£30.00
		Reception Drinks (other options are available)	
1	Х	Jugs non-alcoholic fruit punch @ £19.00	£19.00
4	Х	Glasses Pimms @ £5.50	£22.00
4	Χ	Glasses Peroni @ £3.50	£14.00
		Wine with meal	
3	Χ	Bottles house wine (2 gl each)	£83.20
		Toast	
8	X	Flutes Prosecco @ £7 (alternatively Champagne @ £10)	£56.00 <b>£644.20</b>
		10% Service charge on food, wine and drink	£64.42
		Room set up, CC premises licence fee, admin	£750.00
		SUB TOTAL	£1,458.62
		Please allow 5% inflation for 2022 weddings	£1,531.55
		Accommodation  Bridal suite the previous night if regd	£345.00
		Eligal date the provides highly hiroga	20 10.00
		TOTAL (incl accommodation)	£1,876.55

Additional guests @ £85 per head



### WEDDING FACTFILE

√ Bespoke weddings for 2 - 150

√ Stunning 4\* Country House Hotel

√ Spectacular views and photos

√ Licensed for Civil Ceremonies/Partnerships

✓ Optional exclusive use

✓ Outdoor weddings

√ Highly tailored menu

✓ Choice of bridal suites

✓ Marquee weddings

✓ Intimate/micro weddings

✓ Afternoon weddings

√ Local, seasonal produce

√ Wedding planner

√ Five acre gardens

√ Log fires in winter

√ Wheelchair access

✓ Fireworks

√ Falconer

### WEDDING CAPACITY

Civil Ceremony: 95 people

Wedding Breakfast: Seated 95 people

Buffet 64 people

Marquee 150 people

Evening Celebrations: Main House 120 people

Dance Marquee 200 people

Guest accommodation: 16 luxury double/twin rooms, all ensuite

including a choice of 4 bridal suites





### MORE ABOUT WEDDINGS AT THE HORN



#### **Exclusive** use

Exclusive use is recommended for weddings of over 25 people, and is required for those wanting evening entertainment such as a band or disco. Our exclusive use fees include:

- · Hire of Ceremony room if required
- Use of all our rooms, public areas and gardens
- Your personal wedding co-ordinator
- Tasting meal and wine tasting to sample your bespoke menu
- All linens, silverware and crockery
- Horn of Plenty menus and name cards
- Use of our cake stand and cake knife

For an exclusive use wedding, we ask you to commit to filling all 16 rooms (10 rooms on Mondays, outside school holidays). Rooms may be paid by your guests on departure.

#### Pre-ceremony, ceremony and reception music

You may like a harpist, string quartet or jazz band to play before, during and after your ceremony. Alternatively if you prefer to bring an iphone playlist, we're more than happy to change the tracks.

#### Corkage

If you prefer to supply your own wine or champagne, we charge corkage at £10 per bottle for wine, and £15 per bottle for champagne.

#### **Flowers**

We always have vases of freshly cut flowers, but you may wish to have your own table arrangements, and perhaps decorate our fireplaces or our banister.

#### Keeping the boys happy

If you'd like us to arrange golfing, falconry, tree surfing, mountain biking or horse riding whilst the girls get ready on the morning of your wedding, please let us know and we'll do our very best to help.

#### **Flexibility**

You are free to flex your numbers until 3 weeks before the wedding.





### SAMPLE WEDDING BREAKFAST MENUS



#### £52.50 per person

Our wedding breakfast includes canapés, demi-tasse, starter, main and dessert.

These menus are designed to give you an example of our range of dishes. When you book your wedding with us, we invite you to meet with Head Chef Ashley Wright to **design your** own bespoke Wedding Breakfast menu

### A SELECTION OF OUR STARTERS

#### Fish starters

Lobster, scallop & crab raviolo with creamed leek
Smoked haddock with Fowey mussel chowder and pancetta
Cornish mackerel, heritage beetroots and watercress
Gravadlax of salmon with oyster and dill

#### **Meat starters**

Terrine of duck, a fig and orange salad, crostini

Pork rillettes, apple, pickled mushroom and crackling

Chicken liver parfait with shallot marmalade and brioche

Pressed guinea fowl with sweetcorn muffin and spring onion

#### **Vegetarian starters**

Whipped Vulscombe goats' cheese, pickled beetroot and walnuts

Wild mushroom agnolotti with toasted pine nuts

Devon blue cheese and leek tartlet with rocket salad

Asian vegetable salad with mango, soy and sesame





### A SELECTION OF OUR MAIN COURSES

#### **Fish Main Course**

Fillet of sea bream with a crab and saffron sauce
Pan roasted cod and chorizo cassoulet
Cornish hake with samphire and a white wine tartar sauce
Loch Duart salmon, Provençal vegetables and pesto

#### **Meat Main Course**

Duo of Devonshire lamb with minted jus
Breast of Creedy Carver duck with Jerusalem artichokes
Beef Wellington with seasonal vegetables and gratin dauphinoise
Roast guinea fowl breast with a truffle jus
Trio of pork with gratin dauphinoise and apple sauce
Breast of free range chicken stuffed with sage and onion, tarragon sauce

#### **Vegetarian Main Course**

Baby onion tarte tatin with creamed potato

Mediterranean vegetable gateau with gratin dauphinoise and basil pesto

Polenta, wild mushrooms and baby leeks

Cream cheese and tarragon risotto with pea and black truffle

### A SELECTION OF OUR DESSERTS

Raspberry parfait with white chocolate textures
Summer berry pudding with clotted cream sorbet
Lemon tart with blueberry compôte
Sticky toffee pudding with Devonshire clotted cream
Elderflower cheesecake and strawberry sorbet
Valrhona chocolate and cherry assiette
Apple and mixed berry crumble tart with vanilla ice-cream
Crème brulée, strawberry salad and sorbet





# FOR THOSE WHO PREFER A BUFFET TO A TRADITIONAL WEDDING BREAKFAST



Buffet Menu - £30 per person (midweek/low season only)

Slices of Dartmouth smoked salmon with an avocado & mango salsa

King prawn thermidor tartlets

Duck terrine with marinated orange and toasted onion bread

Roasted chicken Caesar salad with anchovies and parmesan

Spiced vegetable parcels with mango chutney

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Horn of Plenty brownie

Coconut mousse with spiced rum and pineapple

Dark chocolate tart with seasonal fruit compote

Raspberry Bakewell tart with Kirsch cream

CHOOSE SEVEN ITEMS TO MAKE UP YOUR BUFFET MENU





### How to find us

#### From Exeter and the Motorway

Leave the M5 south of Exeter at J31 and follow signs to Okehampton on the A30 dual carriageway. Turn left after some 27 miles onto the A386 heading south for Tavistock. Follow the main road through Tavistock, passing the Bedford Hotel then tennis courts on your left, until you reach the Sir Francis Drake statue roundabout. Turn right at the roundabout, then immediately left onto the A390, following signs to The Horn of Plenty.

#### **From Plymouth**

Take the A386 north to Tavistock, then at the Sir Francis Drake statue, turn left and immediately left again onto the A390, following signs to Liskeard. After 3 miles take 3rd exit at roundabout following signs to The Horn of Plenty.

#### From Truro & Bodmin

Take the A30 to Launceston and turn south east onto the A384 to Tavistock. Some 2 miles after Milton Abbot, turn right onto a minor road to Gulworthy, then follow signs to The Horn of Plenty.



#### Images kindly supplied by:

Claire Tregaskis, Clare Kinchin, Heartshaped Photography, Kensa Photography, Lucy James, Maggie McCall, Paul J Andrews, Rebecca Roundhill, So Belle, Will Dolphin.



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