



The Venue

at Sandy Cove

Join together in one of the most stunning coves in the world...



A panoramic view of a coastal landscape. In the foreground, the water is a vibrant turquoise color, with some rocks visible beneath the surface. To the right, a small village is built on a steep, rocky cliffside, with a few houses visible. The background features a large, green, conical headland that juts out into the sea. The sky is a pale blue with some light clouds. The overall scene is a beautiful example of a coastal setting.

Awesome Setting Breathtaking Seaviews

The Ultimate Wedding... Stunning Exclusivity



Exchange vows with your partner to be in one of the world's most stunning locations! Weddings in the most exclusive stunning & romantic location are simply wonderful.

A contemporary stunning, secluded exclusive & uniquely designed coastal Wedding Venue with dramatic & breathtaking views across the sea, rugged Atlantic coast & Exmoor. The Venue is set in its own cove at the cliff top – just the most perfect and magical backdrop for amazing photos and memories. With our cliff top position, what better than to be able to see dolphins in the bay? Surrounded by beaches such as Combe Martin, Broadsands, Watermouth Cove & Hele Bay – all within a 2–5 minute car drive – many couples take time out to have some beach photos.

The perfect setting. Offering state of the art lighting with a colour wheel so you can tailor the lighting to fit with your colour scheme & lutron panel for mood lighting. The ceiling has panels with fibre optic lights giving the effect of twinkling stars. There is a fully integrated sound system with microphones for speeches & the building is fully air conditioned. Bi fold doors across the full front of the building offering amazing sea views & bring the outside in, a large deck area runs the whole length of the building, a wonderful place for your guest to soak up the scenery...

The Venue is fully licensed for Wedding Ceremonies, under our amazing cliff top gazebo with Sky Walk platform or inside our Seascape ceremony room, both boasting panoramic sea views... Your guests sit facing the sea to witness you taking your vows.

With award winning food and a variety of drinks packages, let our Wedding Coordinators & team of staff turn your dreams into a beautifully bespoke reality as you start your married life together.

Imagine getting married to the sound of the sea. . . .







Civil Ceremony

What's better than getting married? Getting married by the sea!

The Venue is licensed for Wedding Ceremonies & is in an idyllic position offering privacy & exclusivity with dramatic & stunning sea views. You have the choice of having your Ceremony inside our dedicated Ceremony room or in the Gazebo. The licensed Gazebo has a stunning sky walk platform wrapped in glass... the most wonderful, magical place to enjoy a glass of Champagne or a photo opportunity after you are married. Your guests will sit facing the sea in amphitheatre style. If you have your heart set on an outdoor wedding, & the weather is against us on the day, you will not be disappointed with our stunning Seascape Ceremony room, also boasting panoramic sea views.... a decision can be made within seconds.

The charge of your Ceremony is £350 (if you are having your Wedding reception with us), which also includes chair set up, use of music equipment & bar facilities before & after your Ceremony. Please note, you are responsible for booking and paying the registrar directly.





Exclusive Venue Hire Tariff for your Daytime & Evening Receptions

All weddings have complete exclusive use of The Venue & all its grounds on the Wedding day.

	Friday	Saturday	Sunday	Monday – Thursday
June, July, August	£7,500	£8,950	£7,250	£5,500
May	£6,775	£8,000	£6,500	£4,700
April, September	£6,250	£7,250	£5,750	£3,950
March, October	£4,250	£5,000	£4,000	£3,250
January, February, November, December	£3,250	£4,000	£3,000	£2,250

Please Note Bank Holiday Sundays are Charged as a Saturday & Bank Holiday Mondays are Charged as a Sunday

Weddings can be booked 4 years in advance of the wedding date.

Weddings booked more than a year in advance: Venue hire prices at time of booking are always honoured

What The Venue Hire Fee Includes

Your fee provides exclusive use of the wedding facility and gardens all day and evening of your Wedding.

Food, drink, disco/band, hire of ceremony area and registrar fees are extra.

Every wedding has their own dedicated Wedding Coordinator & dedicated team of catering staff.

The stunning setting, gardens, stylish interiors and decorative lighting mean minimal decoration is usually required.

Please note: Our minimum numbers are set at 40 adult guests including yourselves on Friday, Saturday & Sunday.

If numbers are below this, our policy is to charge an additional £75 venue hire fee surcharge per person under the minimum guest numbers.

Eg 35 guests would attract an additional venue hire charge of £375 (there would be no extra charge for mid-week).

Our maximum capacity is 170 for the daytime reception and 200 for the evening reception

Award winning food

Boasting an AA 3 Rosette award for our food & Michelin listing, our talented team of chefs prepare everything freshly & use only the finest locally sourced produce. Whether you are planning a small intimate day or a large sparkling one, our team will help you make this the happiest most romantic day of your life.

Our packages for food & drink are varied so that you can bespoke your own menu, depending on your choice & budget. Our team are passionate and experienced & will ensure your day is a seamless celebration for you and your guests, they will make sure every detail is cared for so that you can concentrate on relaxing & savouring every moment of your special day.



AA Rosette Award for Culinary Excellence

GUIDE
MICHELIN



Traditional Wedding Meal Food Options

Create your own bespoke menu from the expertly curated choices on the next pages

Crystal

£46 per person for numbers over 70
£49 per person for numbers under 70

Includes:

1 x Starter

Vegetarian Option (Pre-Order Only)

1 x Main Course Vegetarian Option
(Pre-Order Only)

1 x Dessert

Diamond (Pre-order only)

£56 per person for numbers over 70
£59 per person for numbers under 70

Includes:

2 x Starter

1 x Vegetarian Option

2 x Main Course
1 x Vegetarian Option

2 x Dessert

Platinum (Pre-order only)

£72 per person for numbers over 70
£75 per person for numbers under 70

Includes:

Homemade Canapés (Choice of 5)

3 x Starter
1 x Vegetarian Option

3 x Main Course
1 x Vegetarian Option

3 x Dessert

All guests have the same meal with the Crystal package, but you would ask on invites if anyone is vegetarian, vegan or has allergies or food intolerances.

On the pre-order Diamond & Platinum packages – let us know your food choices before sending out your invites & your guest will then give you their choices with their replies.

Our Chefs are very experienced with catering for all allergies & food intolerances.

Please note above numbers are based on 70 adults.

Crystal & Diamond Menu Choices

Dinner Above The Waves...

Starters:

Tomato Soup served with Basil Oil & Croutons (v) (v+ without Croutons)
Fresh Pea Soup served with Crispy Smoked Bacon (v – without Bacon)
Chicken Liver & Brandy Parfait served with Red Onion Marmalade & Brioche Toast
Crayfish & Prawn Cocktail served with Fresh Granary Bread
Gravadlax of Salmon served with Dressed Rocket Leaves & a Caper Salsa
Pressed Ham Hock Terrine, Sour Dough Toast & Homemade Piccalilli
Beetroot & Feta Salad with a Balsamic Reduction (v)

Main Courses:

Roasted Sirloin of Exmoor Beef, Yorkshire Pudding, Thyme Roasted Potatoes, Vegetables & Gravy
Slow Roasted Rolled Pork Belly with Black Pudding & Wild Mushroom Stuffing, Colcannon Potatoes, Savoy Cabbage with Crispy Pancetta & Cider Jus
Roasted Chicken Breast served with Thyme Roasted Potatoes, Vegetables & Chicken Gravy
Pan Roasted Fillet of Salmon served with Buttered New Potatoes, Baby Carrots, Stem Broccoli & a Beurre Blanc Sauce
Leek & Quickest Mature Cheddar Tart served with Vegetables & a Port & Wine Reduction (v)
Wild Mushroom & Tarragon Risotto with Parmesan Tuile & Truffle Oil (v) (v+ without Parmesan Tuile)

Desserts:

Sticky Toffee Pudding, Butterscotch Sauce & Clotted Cream Vanilla Ice Cream
Chocolate Fudge Brownie served with Chocolate Soil & Clotted Cream
Vanilla Pannacotta with Raspberries & Shortbread
Dark Chocolate Torte served with Mixed Berry Compote
Strawberry & Pistachio Pavlova
Caramelised Pineapple, Coconut Sorbet & Pistachio Crumb (v+)

Allergies – Most dishes can be adapted to cater for any allergy or intolerance. (v) vegetarian (v+) Vegan

Platinum Menu Choices

Stunning Coastal Views, Stunning Award Winning Food...

Starters:

Smoked Duck Breast Shallot & Basil Confit, Marinated Golden Raisins, Pea Puree & Basil Crisp Bread
Confit Chicken Terrine with Pistachio, Apricots, Prunes & Parma Ham served with Red Onion Marmalade & Dressed Rocket Leaves
Whipped Goats Cheese served with Pickled Baby Vegetables, Confit Lemon, Tarragon Vinaigrette & Fennel Biscuit (v)
Smoked Mackerel Pate, Toasted Soda Bread, Celeriac Remoulade & Watercress
Sweet Potato Falafel, Rocket Leaves, Cherry Tomatoes, Tahini Sauce (v+)

Main Courses:

Aged Fillet of Beef Wellington served with Creamy Mash Potato, Fine Beans, Baby Carrots & Red Wine Jus
House Smoked Chicken Breast served with Cured Bacon Cubes, Dauphinoise Potato, Stem Broccoli & Red Wine Jus
Devon Crab, Pea & Chorizo Risotto, Baby Basil
Pan Roasted Cod with Confit New Potatoes, Pancetta, Fine Beans & Beurre Noisette
Rack of Lamb served with Dauphinoise Potato, Honey Roasted Vegetables & Madeira Jus
Tomato & Buffalo Mozzarella Galette with Herb Oil, Roasted New Potatoes & Mediterranean Vegetables (v)
Vegetable Curry, Basmati Rice, Onion Bhaji, Homemade Naan Bread (v+)

Desserts:

Chocolate Marquise served with Salted Caramel, Honeycomb, Hazelnuts & Clotted Cream Vanilla Ice Cream
Lemon Tart served with Raspberries & Raspberry Sorbet
White Chocolate Pannacotta served with strawberries & Shortbread
Baked Vanilla Cheesecake served with Mixed Berry Compote
Treacle Tart served with Crème Fraîche, Pecan Brittle & Orange Segments
Green Apple Sorbet, Cinnamon Crumble, Apple Crisp, Blackberries, Blackberry Gel (v+)

Allergies – Most dishes can be adapted to cater for any allergy or intolerance. (v) vegetarian (v+) vegan

Children's Dining

For Children Aged 12 & Under

3 Courses for £15.95

All Children have the same, please choose 1 option for each course

Starters:

Tomato Soup served with Croutons (v)

Cheesy Garlic Bread (v)

Dough Balls served with Garlic Butter (v)

Main Courses:

Chicken Breast Nuggets, Chips & Peas

Two West Country Pork Sausages, Creamy Mash, Peas & Gravy

Tomato & Basil Penne Pasta served with Garlic Bread (v)

Mini Battered Cod Fillet, Chips & Peas

Desserts:

Warm Homemade Chocolate Brownie with Vanilla Ice Cream

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream

Vanilla Ice Cream

Children can have the same menu as the adults – the charge for this would be 50% of the adult price by pre order.

Over 12's have the same meal as adults and are charged the full adult price.



Coastal Wedding Meal Options

Freshly cooked by our talented team of Chefs under our festoon lit grill shelter

Traditional BBQ

£50.00 per person

Canapés

Smoked Salmon & Cream Cheese Blinis
Garlic Mushroom Crostini (v+)
Mini Scones with Clotted Cream & Jam

Main Event

Devon Butchers Sausages with Fresh Finger Rolls
Prime Devon Beef 4oz Burgers with Sesame Seed Buns
Lemon & Thyme Marinated Chicken Legs
Honey & Garlic Salmon
Grilled Marinated Aubergine (v+)

Sea salted New Potatoes (v+)

Potato Salad (v+)

Moroccan Couscous (v+)

Homemade Coleslaw (v+)

Mixed Leave Lettuce, Sun blush Tomatoes, Olives (v+)

Caesar Salad (v)

Spinach & Pesto Pasta Salad (v)

Dessert Selection

Chocolate Brownie (v)

Baked Vanilla Cheesecake (v)

Lemon Tart (v)

Mango & Passion Fruit Pavlova (v)

Belgian Chocolate Tart (v+)

Profiteroles with Chocolate Sauce (v)

Mixed Berry Compote & Devon Double Cream

(Minimum of 40 adults)

American BBQ

£60.00 per person

Canapés

Mini Corn Dogs
Triple Cheese Mac & Cheese Bites (v)
Mini Key Lime Pies (v)

Main Event

Tennessee Smoked Beef Brisket
BBQ Glazed Pork Belly
Buffalo Chicken Wings
American Style Hot Dogs
BBQ Pulled Jack Fruit (v+)

Fresh Bread Rolls (v+)

BBQ Smoked Pit Beans (v+)

Texas Coleslaw (v+)

Fried Pickles (v+)

Dirty Fries, Smoked Paprika, Spring Onions Peppers (v+)

Southern Potato Salad (v+)

Californian Pasta Salad (v)

Mixed Leaf Salad (v+)

Dessert Selection

Pecan Pie (v)

New York Style Cheesecake (v)

Peanut Butter & Jelly Blondie (v)

Toffee Apple Cake (v)

Smores Chocolate & Salted Caramel Pots (v)

Banoffee Pavlova (v)

Caramel Sauce & Devon Double Cream

(Minimum of 40 adults)

Gourmet BBQ

£65.00 per person

Canapés

Duck Breast, Plum Sauce & Spring Onion Crostini
Mini Mediterranean Vegetable Tarts (v+)
Mini Sweet Potato Cakes (v+)

Main Event

Sirloin Steak
Tandoori Chicken Skewers
Chilli & Lime King Prawn & Monkfish Kebabs
Grilled Mackerel with Gremolata
Maple Glazed Pork Belly
Grilled Marinated Vegetable Kebabs (v+)

Fresh Bread Rolls (v+)

Heritage Tomato, Mozzarella & Basil Salad (v)

Greek Salad (v)

Mediterranean Vegetable Pasta Salad (v+)

Avocado & Artichoke Tabbouleh (v+)

Green Salad (v+)

Roasted Beetroot, Goats Cheese & Balsamic (v)

Niçoise Salad (v+)

Dessert Selection

Strawberry Eton Mess (v)

Blackberry Bakewell Tart (v)

Carrot Cake with Cream Cheese Frosting (v)

Salted Caramel Croquembouche (v)

Lemon Meringue Pie (v)

Dark Chocolate & Praline Cheesecake (v)

Caramel Sauce, Mixed Berry Compote & Devon Cream

(Minimum of 40 adults)

Allergies – Most dishes can be adapted to cater for any allergy or intolerance.

(v) vegetarian (v+) vegan

Vintage Wedding Meal Option

Handcrafted by our in house Pastry Chefs

Afternoon Tea

£45.00 per person

Savoury Canapés

(choice of 5)

Served before you are seated

Finger Sandwiches

Smoked Salmon & Cream Cheese

Egg & Cress

Coronation Chicken

Ham & Wholegrain Mustard

Cheese & Devon Chutney

In Between

Mini Pasties

Mini Fish & Chip Cones

To Finish

Homemade Devon Scones, Jam & Clotted Cream

Mini Lemon Tarts

Chocolate Brownie

Victoria Sponge

Carrot Cake

Macaroons

Coffee or Tea



Allergies – Most dishes can be adapted to cater for any allergy or intolerance.

Drinks Packages

Option 1

£18.50 per person

Glass of Prosecco as a welcome drink
Glass of red or white wine with meal
Glass of Prosecco to toast Wedding Couple

Option 2

£22.50 per person

Glass of Prosecco as a welcome drink
2 Glasses of red or white wine with meal
Glass of Prosecco to toast Wedding Couple

Option 3

£24.50 per person

1 Welcome drink – Half & Half between
Sol & Pimms & Lemonade
2 Glasses of red or white wine with meal
Glass of Prosecco to toast Wedding Couple

Option 4

£28.50 per person

2 Welcome drinks – Half & Half Between
Sol & Pimms & Lemonade
2 Glasses of red or white wine with meal
Glass of Prosecco to toast Wedding Couple

Option 5

£35 per person

Glass of Champagne as a welcome drink
2 Glasses of red or white wine with meal
Glass of Champagne to toast Wedding Couple

Kids Drinks

£7.50 per child

Choice of 3 drinks per child
Orange Juice/Coke/Diet Coke/
Lemonade/Squash

Tea & Coffee Station

£2.50 per person

Tea & Jugs of Coffee
Self Service
After the Daytime Reception

Welcome drinks are served after the ceremony

Welcome drinks are served on trays by our waiting staff after the marriage.

Orange Juice is provided as an alternative welcome drink.

Soft drinks are available for any non drinker in place of each alcoholic drink.

House wine is included in the above packages.

If you would like a quote providing different drinks than the ones shown above then please ask.



Handcrafted Canapés

Canapés

A selection of homemade canapés to be served with your welcome drink

Choice of 5 – £8.50

(Canapés are included with the platinum package & afternoon tea package)

Savoury

Salmon & Cream Cheese Blinis

Tiger Prawn & Mango Salsa

Mini Yorkshire Pudding & Beef with Onion Gravy

Crostini of Chicken Liver Parfait & Red Onion Marmalade

Duck Breast, Spring Onion & Plum Sauce

Mini Mediterranean Vegetable & Mozzarella Tart (v)

Pesto Palmiers (v)

Parma Ham & Dijon Mustard Mini Croissants

Garlic Mushroom Crostini (v+)

Spiced Sweet Potato Cakes (v+)

Sweet

Mini Strawberry & Cream Scones

Chocolate Brownie & Clotted Cream

Vanilla Swirls

Profiteroles Dipped in Dark & White Chocolate Ganache

Cookies & Cream

Lemon Tart

Caramelised Pineapple Cubes with Coconut Crumb (v+)

(v) vegetarian (v+) vegan



Evening Dining

Individual Evening Snacks

Full evening numbers must be catered for with each item chosen.

Option 1 – £4.95 per person

Choose 1 of the following options:

Bacon Baps
Sausage Baps

Option 2 – £ 6.50 per person

Choose 1 of the following options:

Fresh Scones with Clotted Cream & Jam
Devon Pasties
Fish & Chip Cones
Pulled Pork Sliders

Sides

Only available when choosing option 1 or 2

Skin on Fries £2.50
Chunky Chips £2.75
Onion Rings £2.50
Garlic Bread £3.50
Cheesy Garlic Bread £4.00

Grazing Table

Mezze Style

(Minimum of 40 People)

Full evening numbers must be catered for

£18 per person

Charcuterie Meats
Local Cheeses
Sourdough
Chutneys
Olives
Sun Dried Tomatoes
Humous
Bread Sticks
Artisan Cheese Biscuits

BBQ

(Minimum of 40 People)

Full evening numbers must be catered for

£22 per person

Prime Devon Beef Burgers & Brioche Buns;
Butchers Pork Sausages;
Marinated Chicken Legs & Thighs;
Coleslaw;
Potato Salad;
Green Leaves

Spanish Paella

(Minimum of 40 People)

Full evening numbers must be catered for

£15 per person

Either Meat, Fish or Both
Or Vegan/Vegetarian Served with Fresh
Bread and Dressed Green Salad

Cheese Table

£450

(For approximately 100 People)

Artisan cheeses with a selection of local
chutneys & crackers,
celery sticks,
fresh grapes & figs
for your wedding guests to enjoy

Cheese included are:
Quickes Mature Cheddar;
Quickes Smoked Cheddar;
Quickes Red Leicester;
Quickes Smoked Goats Cheese;
Sharpham Brie;
Devon Blue;
Godminster Hearts

Can be displayed as a tiered wedding
cake of cheese in the day & then
transferred to the slate topped
cheese buffet table for the evening.

Romantic midweek Small Intimate Wedding - For 20 People

Option to increase to 30 People

Our beautiful small wedding package is a personal & romantic option & includes:

- Exclusive Use of The Venue & Grounds for the day of your Wedding
- Wedding Coordinator with you all day
- Set up of Ceremony area either outside under the Gazebo with skywalk platform or inside our Ceremony room
- Celebratory glass of Prosecco after you are Married
- Three Course Wedding Breakfast with food options from the Crystal Package
- Glass of House Wine with the meal
- Glass of Prosecco for toast
- Evening Snacks – Option 1
- Classic Sea View Balcony room on the night of your Wedding & Full English Breakfast

June, July, August	£6,500
May	£5,950
April, September	£5,200
March, October	£4,500
January., February, November, December	£3,250

Up to 10 extra people can be added at an extra cost of £75 per adult & £37.50 per child under 12 (maximum total of 30)

Up to 10 extra people can be added to the evening – you just pay per person for their evening snacks (maximum total of 40)

Midweek is Monday to Thursday Inclusive & Children are included in the numbers.



Escape to the Coast for Your Elopement Wedding

(Can only be booked 6 months in advance if booking May to September Midweek – Monday to Thursday Inclusive)

The perfect & dreamy venue for just the 2 of you, secluded intimate & romantic (option to include up to 10 extra guests). Our package includes:

- Exclusive use of The Venue & all its grounds for 6 hours
- Wedding Coordinator all day
- Set up of Ceremony area in either the Gazebo or our Ceremony room
- Classic Sea View Balcony Room for 2 nights including breakfast each morning
- Glass of Prosecco after you are married
- 3 Course Wedding Breakfast served in front of the bifold doors, prepared by a private chef
(Pre Order Required – Special Elopement Menu on next page)
- Bottle of Champagne
- Witnesses can be provided if needed
- Up to 10 extra guests can be added at a cost of £95 per person

July, August	£3,500
May, June, September	£2,795
March, April, October	£2,500
January, February, November, December	£1,950



Specially Prepared Elopement Menu

Each person's pre order required



Starters

Ham Hock & Cheddar Fritter, Sauce Gribiche, Quail Eggs, Lambs' Lettuce
Goats Cheese Mouse, Apple, Celery, Walnuts, Watercress (v)
Smoked Salmon Rillettes, Cucumber, Horseradish, Dill, Rye Bread
Mixed Bean Falafel, Tabbouleh, Mint Yoghurt Dressing (v+)

Mains

28 Day Dry Aged Beef Fillet, Grilled Tomatoes & Mushrooms, Triple Cooked Chips, Béarnaise Sauce
Cornfed Chicken Supreme, Pomme Anna, Wild Mushrooms, Leeks, Mushroom Ketchup, Thyme Jus
Spring Pea & Broad Bean Gnocchi, Asparagus, Confit Lemon, Fennel, Tarragon (v+)
Pan Fried Sea Bass, Mussels, Artichokes, Romanesco, Parsley Veloute
Roasted Vegetable Pithivier, Butternut Squash, Spinach, Vegetable Jus (v)

Desserts

Dark Chocolate Delice, Granola, Frosted Hazelnuts, Dulce de Leche
Pear & Ginger Cake, Pint Nut Crème, Rosemary Caramel (v+)
Lemon & Lime Posset, Meringue, Pistachio Biscotti
Caramelised White Chocolate Pannacotta, Raspberries, Lemon Shortbread

Sharing Board Option (minimum of 2 People)

Either Rib of Beef or Chateaubraind
Roast Chateaux Potatoes, Roasted Carrots, Buttered Tenderstem Broccoli, Red Wine Jus & Diane sauce
Roast Corn Fed on the Crown
Sage Roasted Potatoes, Sausage Meat Stuffing, Roasted Carrots, Cabbage & Bacon, Chicken Jus & Bread Sauce

Allergies – Most dishes can be adapted to cater for any allergy or intolerance.
(v) vegetarian (v+) vegan



Winter Weddings

A Sanctuary on the rugged Devon Cliff Tops

January, February, March, November & December

(Excluding Easter, Christmas & New Year)

A wonderful time to make the most of The Venue's romantic views, sparkling lights & candles... Even on a stormy day the sea and views are amazing. Winter Weddings offer the chance to be utterly magical & romantic. Imagine unique ice cool winter décor with sequin table runners, sparkling lights & twinkling candles. Watch the waves crash against the rocks from the comfort of The Venue, the most dramatic & beautiful backdrop.

Wedding Guests staying in the hotel are given a 40% discount off of the tariff B&B rates, in January, February, March, November, December including Full English breakfast & use of all the facilities. Complimentary Wedding suite for yourselves on the night of your wedding including breakfast the next morning (subject to availability).





Exclusive Use of The Venue & Hotel Bedrooms

Make your dream wedding by the sea come true!

Available January, February, March, October, November & December

(Excluding Easter, Christmas & New Year)

Just imagine having Devon's most glamorous, stunning Wedding Venue along with Sandy Cove Hotel Bedrooms all to yourself for your special day..... Exclusive use means that we host just you, your friends and family for an amazing 2 night Wedding that will turn your dreams into a magical reality that you will never forget. All your favourite people together for your Wedding at the most wonderful escape by the sea, one of the UK's best kept secrets.

Receive your guests in the afternoon and maybe make use of the swimming pool, sauna & steam room, why not meet for a drink in the bar in the evening, some guests may like to book a table in either The Seacliff Restaurant or The Cove Restaurant. Wake refreshed for your Wedding Day! Enjoy a full English breakfast in the restaurant with all your guests.

If you choose to have a civil service on site, it will be in either outside under our fabulous Gazebo or inside in our romantic Seascape Ceremony room, canapés and Prosecco will be served after your ceremony. Sit down for your 3 course Wedding Breakfast specially prepared by our awarded chefs and enjoyed a glass of red or white wine and enjoy a glass of Prosecco toast wine for your speeches. You are then welcome to have a DJ or Band for your evening reception with evening snacks being served at 8pm.

The following morning have a relaxing breakfast whilst reflecting on the wonderful event, not simply a wedding, but a wonderful two days to remember always for both you and your guests.



Exclusive Use Of The Venue & Hotel Bedrooms - continued

Available January, February, March, October, November & December (Excluding Easter, Christmas & New Year)

Make your dream wedding by the sea come true!

The package includes:

- 2 Nights Accommodation for 76 (including Bridal Suite for the Wedding Couple)
- Breakfast Each Morning with Exclusive Use of The Restaurant
- Wedding Coordinator with you all day
- Set up of Ceremony Area
- Welcome Glass of Prosecco served with Canapés after the Ceremony
- 3 Course Wedding Breakfast – choice from Crystal
- Glass of House Wine with Meal
- Glass of Prosecco for Toast
- Evening Snacks – Option 1
- Use of Wedding Blossom Tree
- Use of LOVE Letters
- Use of Fire Pit

	Friday & Saturday	Midweek
October	£19,750	£16,750
March	£18,250	£15,750
February, November & December	£16,500	£14,000
January	£13,500	£11,000

The hotel is available from 4pm on the day of arrival until 11am on the day of departure.

Please note Registrar's are not included in the above charges.

Extra people over the 76 included will be charged at £80 per adult & £40 per child under 12 for the wedding day only – this doesn't include accommodation.

Please Note: Hotel Restaurants & Bar will be available privately for you and your guests from 4pm on the day of arrival to enable anyone wanting to book tables to do so and for you to host a drinks reception in the bar area if you wish to do this. The Restaurants will open as normal to non residents from 12pm to 9pm on the day of the Wedding whilst you are enjoying your day in The Venue.

Ceremony Only

Last Minute Ceremony

Available All Year – only available to book up to 2 months in advance of Wedding date.

£950

- Exclusive Use of The Venue & all its grounds for 2 hours
- Wedding Coordinator
- Set up of Ceremony area either under Gazebo with glass wrapped platform or in our Ceremony room inside.
- Up to 70 Guests
- A Glass of Prosecco and Canapés can be added at a cost of £18 per person

Advance Ceremony Only

Available Midweek (Monday to Thursday)

October to April Inclusive

£2,750

- Exclusive Use of The Venue & all its grounds for 3 hours
- Wedding Coordinator
- Set up of Ceremony area either under Gazebo with glass wrapped platform or in our Ceremony room inside.
- Up to 70 Guests
- A Glass of Prosecco and Canapés can be added at a cost of £18 per person



Exclusive Wedding Venue with a Difference!

Double the fun, why not start your celebrations the day before your Wedding and carry on the day after your Wedding?

Completely separate to the secluded and exclusive Venue and all it's grounds, Sandy Cove Hotel stands higher in the 32 acres of woodlands & grounds, an AA 4 Star Hotel which has two award winning restaurants, wonderful outdoor terraces, bar & lounge areas and a swimming pool with sauna & steam room.... you can keep your Wedding celebrations going as long as possible.... creating memories that last a lifetime.

The Cove Restaurant, with its wood fired pizza oven, also offers sharing platters, a great gathering for friends and family the night before your big day or why not kick the celebrations off even earlier with our garden party style afternoon tea? You may choose to meet for a drinks reception & welcome get together on one of the terraces in the evening...mingle with family & friends in total relaxation and excitement for your special day! Any of your guests not staying in the hotel but staying locally are also welcome to join you.

For those staying at Sandy Cove there is an amazing freshly cooked 3-course breakfast each morning – a great chance to meet each other as the excitement of the day builds and great the day after to relive some of the special moments & memories created the day before.



Accommodation at Sandy Cove Hotel

Special discounted rates for your guests

The Venue at Sandy Cove has the great option for your guests to be able to book to stay in the main hotel and receive special discounted rates. All rates include 3 course full English breakfast which is freshly prepared by our team of chefs and full use of the facilities of the hotel.

Accommodation is for a minimum two night stay if booking on a Friday or Saturday between April & September. We have a range of room types & rates to suit everyone, including family, dog friendly and accessible rooms.

The following discounts apply (excluding Easter, Christmas & New Year):

	Discount off the Standard B&B Tariff Rates
January, February, March, November & December	40%
April, October	25%
May, June, September	20%
July, August	15%

Your guests can ring and book with reception & our friendly team of receptionist will talk them through the different room types and rates. Once you have booked your Wedding we will also give you a special code to enable your guests to book online and receive the wedding discount.

There is also a wide range of local B&B accommodation and campsites within walking distance which you may like to give to your guests as an alternative.





SANDY COVE HOTEL

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