



The Venue

at Sandy Cove

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





Awesome Setting Breathtaking Seaviews

The Ultimate Wedding... Stunning Exclusivity



A uniquely designed coastal Wedding venue set in it's own Cove at the clifftop – what better position 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.

Offering state of the art mood lighting , you can also tailor the lighting to fit with your colour scheme. 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 run the full front of the building offering amazing sea views & bring the outdoors in, a large deck area runs the whole length of the building...a wonderful place for your guests to soak up the scenery....

The Venue is fully licensed for Wedding Ceremonies, choose between 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 planning team, 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, September	£6,775	£8,000	£6,500	£4,700
April	£6,250	£7,250	£5,750	£3,950
March, October	£4,250	£5,000	£4,000	£3,250
January, February, November, December	£3,500	£4,000	£3,000	£2,750

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



Your Love Story... Your Day *Traditional Wedding Meal Food Options*

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

Crystal

£49 per person for numbers over 70
£52 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)

£59 per person for numbers over 70
£62 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)

£75 per person for numbers over 70
£78 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 | Basil Oil |Croutons (v) (v+ without Croutons)

Fresh Pea Soup | Crispy Smoked Bacon (v – without Bacon)

Chicken Liver & Brandy Parfait | Red Onion Marmalade | Brioche Toast

Crayfish & Prawn Cocktail | Fresh Granary Bread

Gravadlax of Salmon | Dressed Rocket Leaves | Caper Salsa

Pressed Ham Hock Terrine | Sour Dough Toast | Homemade Piccalilli

Beetroot & Feta Salad | Balsamic Reduction (v)

Main Courses:

Roasted Sirloin of Exmoor Beef |Yorkshire Pudding | Thyme Roasted Potatoes | Vegetables | Gravy

Slow Roasted Rolled Pork Belly | Black Pudding | Wild Mushroom Stuffing | Colcannon Potatoes |

Savoy Cabbage | Crispy Pancetta | Cider Jus

Roasted Chicken Breast | Thyme Roasted Potatoes | Vegetables | Chicken Gravy

Pan Roasted Fillet of Salmon | Buttered New Potatoes | Baby Carrots | Stem Broccoli |

Beurre Blanc Sauce

Leek & Quickes Mature Cheddar Tart | Vegetables | Port & Wine Reduction (v)

Wild Mushroom & Tarragon Risotto | Parmesan Tuile | Truffle Oil (v) (v+ without Parmesan

Tuile)

Desserts:

Sticky Toffee Pudding | Butterscotch Sauce | Clotted Cream Vanilla Ice Cream

Chocolate Fudge Brownie | Chocolate Soil | Clotted Cream

Vanilla Pannacotta | Raspberries | Shortbread

Dark Chocolate Torte | 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 | Pistachio | Apricots | Prunes | Parma Ham | Red Onion Marmalade |
Dressed Rocket Leaves

Whipped Goats Cheese | 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 | Creamy Mash Potato | Fine Beans, Baby Carrots | Red Wine Jus

House Smoked Chicken Breast | Cured Bacon Cubes | Dauphinoise Potato | Stem Broccoli |

Red Wine Jus

Devon Crab | Pea | Chorizo Risotto | Baby Basil

Pan Roasted Cod | Confit New Potatoes | Pancetta | Fine Beans | Beurre Noisette

Rack of Lamb | Dauphinoise Potato | Honey Roasted Vegetables | Madeira Jus

Tomato & Buffalo Mozzarella Galette | Herb Oil | Roasted New Potatoes |

Mediterranean Vegetables (v)

Vegetable Curry | Basmati Rice | Onion Bhaji | Homemade Naan Bread (v+)

Desserts:

Chocolate Marquise | Salted Caramel | Honeycomb | Hazelnuts | Clotted Cream Vanilla Ice Cream

Lemon Tart | Raspberries | Raspberry Sorbet

White Chocolate Pannacotta | Strawberries | Shortbread

Baked Vanilla Cheesecake | Mixed Berry Compote

Treacle Tart served | Crème Fraiche 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 £16.95

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

Starters:

Tomato Soup | Croutons (v)

Cheesy Garlic Bread (v)

Dough Balls | Garlic Butter (v)

Main Courses:

Chicken Breast Nuggets | Chips | Peas

Two West Country Pork Sausages | Creamy Mash | Peas | Gravy

Tomato & Basil Penne Pasta | Garlic Bread (v)

Mini Battered Cod Fillet | Chips | Peas

Desserts:

Warm Homemade Chocolate Brownie | 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

£52.00 per person

Canapés

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

Main Event

Devon Butchers Sausages | Fresh Finger Rolls
Prime Devon Beef 4oz Burgers | 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 Leaf 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

£62.00 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

£67.00 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.

Handcrafted Canapés

Canapés

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

Choice of 5 – £9

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

Savoury

Salmon | Cream Cheese Blinis
Tiger Prawn | Mango Salsa
Mini Yorkshire Pudding | Beef | Onion Gravy
Crostini | 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 | Dark & White Chocolate Ganache
Cookies & Cream
Lemon Tart
Caramelised Pineapple Cubes | Coconut Crumb (v+)

(v) vegetarian (v+) vegan



Drinks Packages

Option 1

£19.50 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

£24 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

£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

Keep the drinks flowing – Extra Drinks

Add 1 extra drink to Option 3 – £34 per person

Add 2 extra drinks to Option 3 – £39 per person

Served at the time of your choice – perhaps an extra welcome drink or more wine during your meal?

Option 4

£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

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

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.

Adult Soft Drinks Package

£12 per person

Glass of Luscombe Sparkling Elderflower as welcome drink
Glass of Frobishers Orange Juice with the meal
Glass of Luscombe Sparkling Elderflower to toast Wedding Couple

Children's Drinks Package

£9 per child

1 soft drink as a welcome drink
1 soft drink with meal
1 soft drink for the toast

Choose from Squash, Fruit Shoot, Apple Juice, Orange Juice,
Coke & Lemonade

Tea & Coffee Station

£2.75 per person

Tea & Jugs or Coffee – Self Service
After the Daytime Reception

Why not add a soft
drink bar tab?
Set up a small bar tab
for any non drinkers
or suppliers

Inclusive Bar
The best & fairest way for you
is to set up a pre paid bar tab.
You can then choose which
drinks to offer your guests.
Anything not used
will be refunded to
you.



Evening Dining

Individual Evening Snacks

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

Option 1 – £5.50 per person
Choose 1 of the following options:

- Bacon Baps
- Sausage Baps

Option 2 – £7 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

£475

(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 Seascape 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

June, July August	£6,750
May, September	£5,950
April	£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 £77 per adult and £38.50 per child under 12 (maximum total of 30)

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



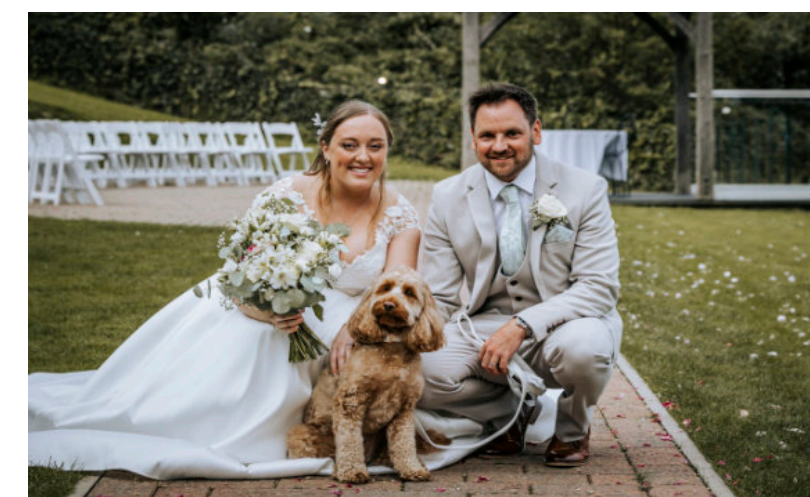
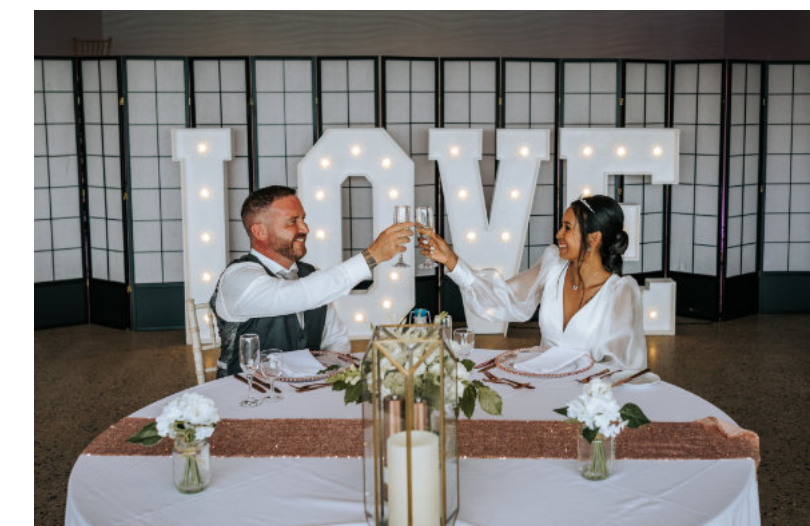
Escape to the Coast for Your Elopement Wedding

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

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 Seascape Ceremony room
- 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)
- 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



Two Night All Inclusive Wedding

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

Make your dream wedding by the sea come true!

There's nothing more precious than time....two days with the special people in you life, imagine having the most perfect, glamorous & stunning clifftop venue exclusively for two romantic and fun filled days to create memories to reflect on for a lifetime.

- Wedding Suite for 2 nights including breakfast each morning
- Accommodation for 74 guests for 2 nights including full English Breakfast each morning
- Private use of The Cove Restaurant, lounge & bar the night before your Wedding....you can choose to host a welcome drinks reception or dine together
- Use of the luxurious indoor hotel swimming pool
- Wedding planning on the lead up to your Wedding

Your special and magical day

- Wedding Coordinator with you all day
- Your Ceremony under the Gazebo with glass wrapped platform or in the Seascape Ceremony Room
- Homemade Canapés served after your Ceremony
- Glass of Prosecco for drinks reception
- 3 Course Wedding meal prepared by 3 Rosette award winning team of chefs
- Glass of Red or White Wine during the meal
- Glass of Prosecco for toast & speeches
- Evening Snacks Option 1
- Use of Wedding Post Box & Flower Wall

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.



	Friday & Saturday	Midweek
October	£22,000	£18,950
March	£19,950	£16,950
February & November	£17,500	£15,000
January & December	£14,500	£12,000

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 £86 per adult & £43 per child under 12 for the wedding day only – this doesn't include accommodation.



Advantages of a Romantic Winter Wedding

A Sanctuary on the rugged Devon Cliff Tops

January, February, March, November & December

(Excluding Easter, Christmas& New Year)

The Venue is a sanctuary on the rugged Devon cliff tops... winter is also a magical time to make the most of The Venue's romantic views, sparkling lights & candles... even on a stormy day the sea views are amazing. 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.



Just The Two of You Intimate Ceremony

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

£800

- 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.
- We will provide 2 witnesses for you
- You can add 6 extra guests to this package
- Up to a further 12 guests can be added at a charge of £15 per person (maximum 18 guests in total)



Sandy Cove Estate Accommodation at this Beautiful Devon Retreat

Extend the fun...with the beautiful Sandy Cove Hotel on site, you can start your celebrations the day before your Wedding and carry on the day after. The hotel is completely separate to the secluded and exclusive Venue and it's grounds, it stands higher in the 32 acres of woodlands and gardens and is a boutique AA 4 star hotel, which has 2 award winning restaurants, wonderful outdoor terraces with stunning sea views, bar and lounge areas and indoor swimming pool.

Your guests can book rooms at specially discounted rates which include full English breakfast prepared by the award winning team of chefs....you can keep the fun going as long as possible....creating lifetime memories.

The Cove Restaurant has a wood fired pizza oven & the Restaurant Manager can help organise dining with your family and friends the night before your Wedding or the night after. You may choose to meet for a drinks reception on one of the outdoor terraces or in the bar. Any guests not staying at the hotel but staying locally are welcome to join you.

The following discounts apply (excluding 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%

Accommodation is for a minimum 2 night stay if booking on a Friday or Saturday between April & September. We have a range of room types & rates to suite everyone, including family, dog friendly & accessible rooms.

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.



SANDY COVE

HOTEL

Berrynarbor, CombeMartin Bay, Near Ilfracombe, Devon, EX34 9SR

Telephone: 01271 882243

Email: weddings@sandycove-hotel.co.uk Website: www.sandycove-hotel.co.uk