

the venue

AT SANDY COVE





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THE PERFECT

wedding venue

Who doesn't want their wedding day to be perfect? If you're dreaming of your wedding in an exclusive, unique, secluded and romantic coastal setting, The Venue at Sandy Cove is the ultimate choice.

Our North Devon wedding venue sits in a stunning location with breathtaking views across the rugged, dramatic Atlantic coastline and Exmoor - just the most perfect, magical backdrop for amazing photos and memories.

To make your special day everything you've dreamed of, a lot of work goes into ensuring it all runs smoothly so you can concentrate on sharing the day with your loved ones. The Venue has an amazing contemporary feel and is the perfect canvas upon which to create your perfect bespoke wedding. Our team will help you turn your dreams into a beautifully run and unforgettable wedding as you begin your married life together.

The Venue has state-of-the-art lighting with a colour wheel, so you can tailor the lighting to fit with your colour scheme. The ceiling even has panels with fibre optic lighting to give the effect of fairy lights.

With bi-fold doors across the full front of the building, The Venue offers amazing, uninterrupted panoramic views across the sea and coastline, helping to bring the outdoors inside and creating a light, airy atmosphere. Outside, we have a stunning counter-balanced platform that leads out over the cliff. This is the most magical spot for you to post for your first photographs as a married couple, or simply somewhere to enjoy a glass of champagne together.



THE ceremony

The Venue is licensed for wedding ceremonies and is in an idyllic position, offering privacy and exclusivity with stunning, dramatic sea views. You have the choice of having your ceremony inside our dedicated ceremony room, or in our cliff-top gazebo.

The gazebo has a stunning sky-walk platform wrapped in glass - making it the most magical place to enjoy a glass of champagne or as a photo opportunity after you are married. Your guests will sit facing the sea in amphitheatre style seating, adding extra drama to the open-air experience.

If you have your heart set on an outdoor wedding but the weather is against you on the day, you will not be disappointed; our stunning Seascapes ceremony room, also boasting sea views, is a cosy and sheltered alternative - a decision can be made within seconds.

The charge for your wedding ceremony is £350, if you are hosting your wedding reception with us, which includes chair set-up, use of audio equipment and bar facilities before and after your ceremony. Please note, you are responsible for booking and paying the registrar directly.





DAYTIME & EVENING WEDDING

venue hire

You will have complete, exclusive use of The Venue and all its grounds on the day of your wedding.

	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. Venue hire prices at the time of booking are always honoured for weddings booked more than a year in advance.

The venue hire fee includes exclusive use of the wedding facility and gardens for the full day and evening of your wedding, and a dedicated wedding coordinator and catering team.

Food, drink, disco/band, hire of ceremony area and registrar fees are extra. While the modern interior includes decorative lighting, some minimal decoration is usually required.

Please note: our minimum numbers are set at 40 adult guest, including yourselves, on Friday, Saturday and Sunday ceremonies. If numbers are below this, our policy is to charge an additional £75 venue hire free surcharge per person under the minimum guest numbers, e.g. 35 guests would attract an additional venue hire charge of £375. There is no extra charge for mid-week ceremonies. 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, as well as a Michelin listing, our talented team of chefs prepare everything freshly, using only the finest locally sourced produce.

Whether you are planning a small, intimate day, or a large, sparkling on, our team will help you make this the happiest, most romantic day of your life.

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

packages

Create your own bespoke menu from our expertly curated choices.

CRYSTAL

£49 per person (over 70 guests)
£52 per person (under 70 guests)

Includes:

- 1x Starter
Vegetarian Option (pre-order only)
- 1x Main Course
Vegetarian Option (pre-order only)
- 1x Dessert

All guests have the same meal with the Crystal package. We recommend that you ask on your invites if anyone is vegetarian, vegan or has any allergies or food intolerances so that these requests can be catered for.

DIAMOND (pre-order only)

£59 per person (over 70 guests)
£62 per person (under 70 guests)

Includes:

- 2x Starter
1x Vegetarian Option
- 2x Main Course
1x Vegetarian Option
- 2x Dessert

When pre-ordering the Diamond or Platinum packages, please let us know your food choices before sending out your invites - this will allow you to ask your guests which options from your selection they would like on the day with their replies.

PLATINUM (pre-order only)

£75 per person (over 70 guests)
£78 per person (under 70 guests)

Includes:

- 5x Homemade Canapés
- 3x Starter
1x Vegetarian Option
- 3x Main Course
1x Vegetarian Option
- 3x Dessert

Our chefs are very experienced with catering for all allergies and food intolerances.

Please note: The above numbers are based on 70 adults.

CRYSTAL & DIAMOND

menu options

Starters

Tomato Soup | basil oil, croutons **V** **VG**

Fresh Pea Soup | crispy smoked bacon **V**

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**

Mains

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

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 & Quicques Mature Cheddar Tart | vegetables, port and win reduction **V**

Wild Mushroom & Tarragon Risotto | Parmesan tuile, truffle oil **V** **VG**

Desserts

Sticky Toffee Pudding | butterscotch sauce, clotted cream vanilla ice cream

Chocolate Fudge Brownie | chocolate soil, clotted cream

Vanilla Panna Cotta | raspberries, shortbread

Dark Chocolate Torte | mixed berry compote

Strawberry & Pistachio Pavlova

Caramelised Pineapple | coconut sorbet, pistachio crumb **VG**

Allergies: Most dishes can be adapted to cater for any allergies or intolerances.

V vegetarian **VG** vegan **V** **VG** can be made vegetarian / vegan on request




PLATINUM

menu options

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 

Smoked Mackerel Pâté | toasted soda bread, celeriac remoulade, watercress

Sweet Potato Falafel | rocket leaves, cherry tomatoes, tahini sauce 

Mains

Aged Fillet of Beef Wellington | creamy mash potato, fine beans, baby carrots, red wine jus

House Smoked Chicken Breast | cured bacon cubes, dauphinoise potatoes, stem broccoli, red wine jus

Devon Crab | chorizo risotto, baby basil

Pan Roasted Cod | confit new potatoes, pancetta, fine beans, beurre noisette

Rack of Lamb | dauphinoise potatoes, honey roasted vegetables, Madeira jus

Tomato & Buffalo Mozzarella Galette | herb oil, roasted new potatoes, Mediterranean vegetables 

Vegetable Curry | basmati rice, onion bhaji, homemade naan bread 

Desserts


Chocolate Marquise | salted caramel, honeycomb, hazelnuts, clotted cream vanilla ice cream

Lemon Tart | raspberries, raspberry sorbet





White Chocolate Panna Cotta | strawberries, shortbread

Baked Vanilla Cheesecake | mixed berry compote

Treacle Tart | crème fraîche, pecan brittle, orange segments

Green Apple Sorbet | cinnamon crumble, apple crisp, blackberries, blackberry gel 

Allergies: Most dishes can be adapted to cater for any allergies or intolerances.

 vegetarian  vegan   can be made vegetarian / vegan on request





barbecue options

TRADITIONAL

£52 per person (minimum 40 guests)

Canapés

Salmon | cream cheese blinis

Garlic Mushroom | crostini ^{VG}

Mini Scones | clotted cream, jam

Mains

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 ^{VG}

Sides

Sea Salted New Potatoes ^{VG}

Potato Salad ^{VG}

Moroccan Couscous ^{VG}

Homemade Coleslaw ^{VG}

Mixed Leaf Lettuce | sun-blushed tomatoes, olives ^{VG}

Caesar Salad ^V

Spinach & Pesto Pasta Salad ^V

Desserts

Chocolate Brownie ^V

Baked Vanilla Cheesecake ^V

Lemon Tart ^V

Mango & Passion Fruit Pavlova ^V

Belgian Chocolate Tart ^{VG}

Profiteroles with Chocolate Sauce ^V

Mixed Berry Compote & Devon Double Cream

AMERICAN

£62 per person (minimum 40 guests)

Canapés

Mini Corn Dogs

Triple Cheese Mac & Cheese Bits ^V

Mini Key Lime Pies ^V

Mains

Tennessee Smoked Beef Brisket

BBQ Glazed Pork Belly

Buffalo Chicken Wings

American Style Hot Dogs

BBQ Pulled Jack Fruit ^{VG}

Sides

Fresh Bread Rolls ^{VG}

BBQ Smoked Pit Beans ^{VG}

Texas Coleslaw ^{VG}

Fried Pickles ^{VG}

Dirty Fries | smoked paprika, spring onions, peppers ^{VG}

Southern Potato Salad ^{VG}

Californian Pasta Salad ^V

Mixed Leaf Salad ^{VG}

Desserts

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

GOURMET

£67 per person (minimum 40 guests)

Canapés

Duck Breast | spring onion, plum sauce

Mini Mediterranean Vegetable & Mozzarella Tart ^V

Spiced Sweet Potato Cakes ^{VG}

Mains

Sirloin Steak

Tandoori Chicken Skewers

Chilli, Lime, King Prawn & Monkfish Kebabs

Grilled Mackerel with Gremolata

Maple Glazed Pork Belly

Grilled Marinated Vegetable Kebabs ^{VG}

Sides

Fresh Bread Rolls ^{VG}

Heritage Tomato, Mozzarella & Basil Salad ^V

Greek Salad ^V

Mediterranean Vegetable Pasta Salad ^{VG}

Avocado & Artichoke Tabbouleh ^{VG}

Green Salad ^{VG}

Roasted Beetroot, Goats Cheese & Balsamic ^V

Niçoise Salad ^{VG}

Desserts

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 Double Cream

Allergies: Most dishes can be adapted to cater for any allergies or intolerances.

^V vegetarian ^{VG} vegan ^V ^{VG} can be made vegetarian / vegan on request

HAND-CRAFTED

canapés

£9 - Choice of 5

Included with the Platinum and Afternoon Tea packages

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 VG

Pesto Palmiers V

Parma Ham | Dijon mustard, mini croissants

Garlic Mushroom | crostini VG

Spiced Sweet Potato Cakes VG

Sweet

Mini Strawberry Cream Scone

Chocolate Brownie | clotted cream

Vanilla Swirl

Profiteroles | dark and white chocolate ganache

Cookies & Cream

Lemon Tart

Caramelised Pineapple Cubes | coconut crumb VG

Allergies: Most dishes can be adapted to cater for any allergies or intolerances.

V vegetarian VG vegan

V VG can be made vegetarian / vegan on request



AFTERNOON

tea

£45 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 🌿

Intermediate

Mini Pasties

Mini Fish | chip cones

To Finish

Homemade Devon Scones | jam, clotted cream

Mini Lemon Tarts

Chocolate Brownie

Victoria Sponge

Carrot Cake

Macaroons

Tea or Coffee

Allergies: Most dishes can be adapted to cater for any allergies or intolerances.

🌿 vegetarian 🌿🌱 vegan

🌿 🌿🌱 can be made vegetarian / vegan on request

CHILDREN'S

dining

For children aged 12 and under

3 Courses for £16.95

All children to have the same - please choose one option for each course.

Starters

Tomato Soup | croutons 🌿

Cheesy Garlic Bread 🌿

Dough Balls | garlic butter 🌿

Mains

Chicken Breast Nuggets | chips, peas

Two West Country Pork Sausages |
creamy mash potato, peas, gravy

Tomato & Basil Penne Pasta | garlic
bread 🌿

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





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 from options 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**

Please note: Vegan and vegetarian options are available for all buffets by pre-order only.

GRAZING TABLE MEZZE STYLE

Full evening numbers must be catered for with each item chosen.
Minimum 40 guests.

£18 per person

Charcuterie Meats
Local Cheeses
Sourdough
Chutneys
Olives
Sun-dried Tomatoes
Hummus
Bread Sticks
Artisan Cheese Biscuits

BARBECUE

Full evening numbers must be catered for with each item chosen. Minimum 40 guests.

£22 per person

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

SPANISH PAELLA

Full evening numbers must be catered for with each item chosen. Minimum 40 guests.

£15 per person

Either meat, fish, both or vegan/vegetarian paella served with fresh bread and dressed green leaves

CHEESE TABLE

£475 for approximately 100 people

Artisan cheese with a selection of local chutneys and crackers, celery sticks, fresh grapes and figs for your guests to enjoy

Included cheeses:

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 and then transferred to the slate-topped cheese buffet for the evening.



WEDDING 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 the 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 the couple

OPTION 3

£28.50 per person

2 welcome drinks - half and half
between Sol and Pimms & Lemonade
2 glasses of red or white wine with meal
Glass of Prosecco to toast the couple

Extra Drinks

1 Extra Drink to Option 3

£34 per person

2 Extra Drinks to Option 3

£39 per person

Served at the time of your choice - perhaps as 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 the couple

ADULT SOFT DRINK OPTION

£12 per person

Glass of Luscombe Sparkling Elderflower as a welcome drink
Glass of Frobishers orange juice with meal
Glass of Luscombe Sparkling Elderflower to toast the couple

CHILDREN'S DRINKS PACKAGE

£9 per child

1 soft drink as a welcome drink
1 soft drink with meal
1 soft drink to toast the couple

Welcome drinks are served after the ceremony on trays by our waiting staff. House win is included in the above packages. If you would like a quote providing different drinks than the ones shown above, please ask.

TEA & COFFEE STATION

£2.75 per person

Jugs of tea and coffee - self service
After the daytime reception

Why not add a soft drinks bar tab?

Set up a small bar tab for any guests who aren't drinking alcoholic drinks.



Inclusive Bar

The best and fairest way for you would be to set up a pre-paid bar tab. Then, simply choose the drinks that you would like to offer your guests from the bar. Anything not used will be refunded to you.



intimate weddings

20 guests. Our beautiful small wedding package for midweek ceremonies is a personal and romantic option.

Includes:

- Exclusive use of The Venue and all its grounds for the day of your wedding
- Wedding coordinator all day
- Set-up of ceremony area, either under the gazebo with glass-wrapped platform or in our indoor ceremony room
- Glass of Prosecco after you are married
- 3 course Wedding Breakfast with food options from the Crystal Package
- Glass of house wine with the meal
- Glass of Prosecco for the toast
- Evening snacks - option 1
- Up to 10 extra guests can be added at a cost of £77 per adult and £38.50 per child under 12 (maximum 30 guests)

June, July & August	£6,750
May & September	£5,950
April	£5,200
March & October	£4,500
January, February, November & December	£3,250





ELOPEMENT WEDDINGS FOR

just the two of you

The perfect, dreamy venue for just the two of you; secluded, intimate and romantic.

Must be booked 6 months in advance for midweek ceremonies from May to September.

Includes:

- Exclusive use of The Venue and all its grounds for 6 hours
- Wedding coordinator all day
- Set-up of ceremony area, either under the gazebo with glass-wrapped platform or in our indoor ceremony room
- Glass of Prosecco after you are married
- 3 course Wedding Breakfast prepared by a private chef and served in front of the bi-fold doors (pre-order required) - see menu on the next page
- Witnesses provided by Sandy Cove Hotel if required
- 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



ELOPEMENT WEDDINGS

menu

Starters

Ham Hock | crispy poached egg, homemade chutney, rocket leaves

Goats Cheese Mousse | apple, celery, walnuts, watercress **V**

Crayfish & Prawn Cocktail | marie rose sauce, granary bread

Mixed Bean Falafel | tabbouleh, mint yoghurt dressing **VG**

Mains

28 day Dry Aged 8oz Sirloin Steak | grilled tomatoes, grilled mushrooms, triple cooked chips, bearnaise sauce

Corn Fed Chicken Supreme | cured bacon cubes, dauphinoise potato, stem broccoli, red wine jus

Spinach & Avocado Linguine | almonds, coriander, chilli **VG**

Pan Fried Sea Bass | bouillabaisse, crushed saffron potatoes, glazed carrot, fennel

Roasted Vegetable Strudel | butternut squash, spinach, vegetable jus **V**

Desserts

Dark Chocolate Delice | granola, frosted hazelnuts, dulce de leche

Caramelised Pineapple | coconut sorbet, pistachio crumb **VG**

Lemon & Lime Posset | meringue, pistachio biscotti

Caramelised White Chocolate Panna Cotta | raspberries, lemon shortbread

Allergies: Most dishes can be adapted to cater for any allergies or intolerances.

V vegetarian **VG** vegan **V** **VG** can be made vegetarian / vegan on request

exclusive use weddings

There's nothing more precious than time, so have all the time you need with two days with the special people in your life! Our glamorous, stunning cliff-top venue is exclusively yours for two romantic and fun-filled days to create memories that you'll reflect on for a lifetime.

Available January, February, March, October, November and December (excluding Easter, Christmas and New Year)

Includes:

- 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 and bar the night before your wedding. You can choose to host a welcome drinks reception or dine together.
- Use of the hotel's luxurious indoor swimming pool
- Wedding planning on the lead up to your wedding

On your wedding day:

- Wedding coordinator all day
- Set-up of ceremony area, either under the gazebo with glass-wrapped platform or in our indoor ceremony room
- Homemade canapés served after your ceremony
- Glass of Prosecco for drinks reception
- 3 course Wedding Breakfast prepared by our 3 Rosette award-winning team of chefs (food options from the Crystal package)
- Glass of red or white wine during the meal
- Glass of Prosecco for the toast
- Evening snacks - option 1
- Use of wedding post box and flower wall



	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

Please note: The hotel is available from 4pm on the day of arrival until 11am on the day of departure. You are responsible for booking the registrar directly and this is not included in our pricing. Extra guests over the 74 included will be charged at £86 per adult and £43 per child under 12 for the wedding day only - this doesn't include accommodation. The hotel's restaurants and bar will be available for your private use 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.





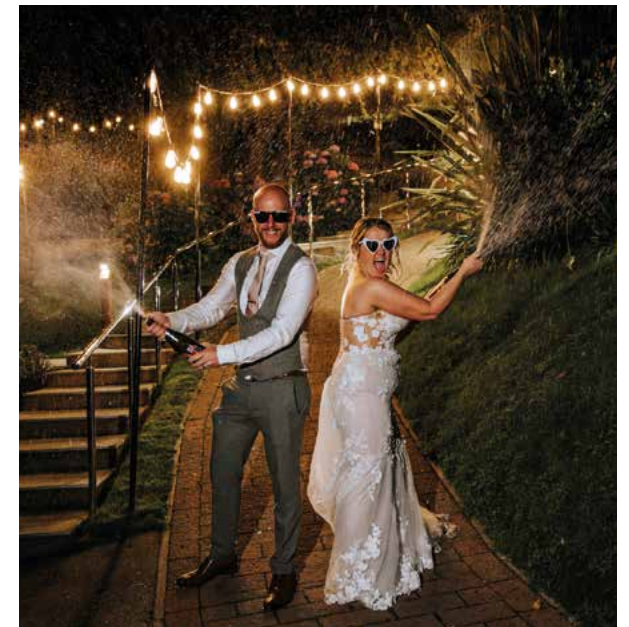
winter weddings

Available in January, February, March, November and December (excluding Easter, Christmas and New Year).

A wonderful time to make the most of The Venue's romantic views, sparkling lights and candles; even on a stormy day, the view over the sea and countryside is amazing.

Winter weddings offer the chance to be utterly magical and romantic. Imagine unique, ice cool winter décor with sequin table runners, cosy lights and candles. Watch the waves crash against the rocks from the comfort of The Venue, the most dramatic and beautiful backdrop.

Wedding guests staying at the hotel during our winter wedding season are given a 40% discount on our bed and breakfast rates, which includes a full English breakfast and use of all the hotel facilities.



SANDY COVE HOTEL

accommodation

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.

Sandy Cove Hotel is an AA 4-star awarded boutique hotel, with 2 award-winning restaurants, wonderful outdoor terraces with stunning sea views, bar, lounge and indoor swimming pool. The hotel is completely separate to The Venue and it's grounds; it stands higher in the 32 acres of woodlands and gardens.

The Cove Restaurant has a wood-fired pizza oven, making it the ideal location for a evening meal with your guests the night before your big day. Just speak to our restaurant manager to help with organising an event. Alternatively, you may choose to meet for a drinks reception on one of your outdoor terraces or in the bar. Any guests not staying at the hotel, but staying locally, are more than welcome to join you.

Your guests can book rooms at specially discounted rates, which includes full English breakfast prepared by the award-winning team of chefs. The following discounts apply to our standard bed and breakfast rates, excluding Easter, Christmas and New Year.

January, February, March, November & December	40% discount
April & October	25% discount
May, June & September	20% discount
July & August	15% discount

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

Your guests can ring to book - our friendly reception team will guide them through the different room types and rates. Once you have booked your wedding with us, we will also give you a special discount code to enable your guest to book online and receive the wedding discount.





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