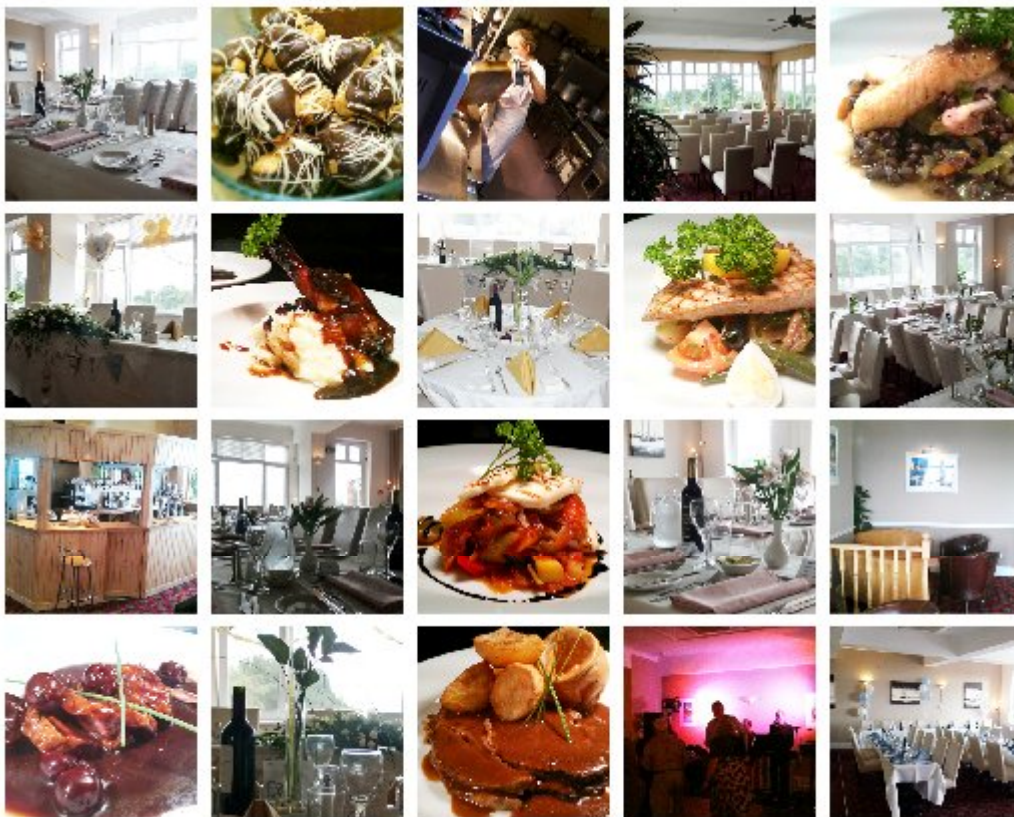


Brasserie

The Perfect Wedding Venue



Devoncourt Hotel - 16 Douglas Avenue
Exmouth - EX8 2EX

01395 270222

Enquiries@brasserie16.co.uk

www.brasserie16.co.uk

Civil Marriages

Brasserie 16 is listed by East Devon District Council as an approved venue for the solemnisation of civil marriage ceremonies. The areas licensed are The Sun Lounge and The Restaurant. These areas can seat up to 100 persons. Brasserie 16 charge a single fee of £100.00 for the use of the premises when food is being supplied. If you wish to hire the premises without food there is a charge of £200.00 for 2 ½ hours use of the sun lounge.

The ceremony would be conducted and organised by the Superintendent Registrar, who would be accompanied by a Registrar of Marriage. Together they will complete the official Register and provide the Marriage Certificate.

Before a Marriage can take place there are certain legal formalities that need to be dealt with.

Your local Superintendent Registrar (01404 42531) would be only too happy to advise you of the correct procedure.

The approximate charges payable to the Registrar for a Civil Ceremony are:

Notice of Marriage (£30 each)	£ 60-00
Attendance fee:	£250-00
Attendance fee: (Sundays)	£270-00
Attendance fee: (Bank Holidays)	£280-00
Marriage Certificate:	£ 3-50

The above prices are for guidance only. The Registrar will confirm these for you.

On Arrival

Orange & Apple Juice	£1.75 per glass/per person
Non-Alcoholic Fruit Punch	£2.25 per glass/per person
Alcoholic Fruit Punch	£2.95 per glass/per person
Buck's Fizz	£4.00 per glass/per person
Pimm's No 1	£4.00 per glass/per person
Kir Royale	£4.50 per glass/per person

With your Meal

White Wine

Sauvignon Blanc Puente del Inca - Chile	£14.20 per bottle
Chardonnay Puente del Inca - Chile	£14.20 per bottle
Pinot Grigio San Antonio - Italy	£14.20 per bottle

Red Wine

Merlot Puente del Inca - Chile	£14.20 per bottle
Cabernet Sauvignon Puente del Inca - Chile	£14.20 per bottle

Rose Wine

Cabernet - Syrah Rose Puente del Inca - Chile	£14.20 per bottle
---	-------------------

The above Wines £3.95 per (175ml) Glass - We also have an extensive Wine List to choose from.

Drinks Packages

- **Bronze Package - £12.75**

- 1 Glass of Bucks Fizz or Pimms on Arrival
- 1 Glass (175ml) of Wine with the Meal
- 1 Glass of Sparkling Wine for the Toast

- **Silver Package - £16.75**

- 1 Glass of Bucks Fizz or Pimms on Arrival
- 2 Glasses (175ml) of Wine with the Meal
- 1 Glass of Sparkling Wine for the Toast

- **Gold Package - £18.25**

- 1 Glass of Bucks Fizz or Pimms on Arrival
- 2 Glasses (175ml) of Wine with the Meal
- 1 Glass of Champagne for the Toast

Canapés

Mini Cocktail Quiches
Smoked Salmon Pinwheels
Cream Cheese and Chive Choux Bites
Mushroom and Parmesan Tartlets
Rare Beef and Horseradish in Mini Yorkshire Puddings
Chicken Liver Pate Crostini
Honey and Wholegrain Mustard Cocktail Sausages
Herby Chicken Goujons with Sour Cream Dip
Black Olive and Anchovy Tapenades
Smoked Salmon, Avocado and Prawn Pinwheels
Cheese Straws with Paprika
Warm Goats Cheese Crostini
Smoked Bacon and Chicken Breast Wraps

Choice of 4 - £6.80 per person

Additional Items £1.80 per item per person

Finger Buffet Menus

A Selection of Cocktail Sandwiches
Goat's Cheese Crostini
Bite Size Sausage Rolls
Hot Chicken Goujons with Tomato Salsa
Savoury Quiche Wedges
Lamb Koftas
Bacon and Chicken Mini Rolls
Houmous and Vegetable Crudites
Savoury and Vegetarian Cocktail Pasties
Homemade Cheese Straws with Paprika and Dip
Mini Salmon Fish Cake
Chef's Herby Dice Potatoes
Roast Potatoes
~~
Mini Fruit Kebabs
Mini Meringue Chantilly
Homemade Victoria Sponge
~

Please select the following:
5 Items = £10.50 per person
6 Items = £12.75 per person

Additional Items can be added at £1.75 per item per person.

Tea & Coffee £1.95 per person
The Above Price includes the use of the Sun Lounge.

Cold Buffet

Roquefort Tartlet

On a bed of Salad Leaves with Balsamic Syrup

Trio of Melon Balls

With Raspberry Sorbet and Berry Fruits

Smoked Salmon, Cream Cheese and Spinach Roulade

On a bed of Salad Leaves with Red Pepper Oil Dressing

~ ~ ~

Rare Roast Sirloin of Beef

Served with a Horseradish Tartlet

&

Roast Crown of Turkey

With Cranberry Cup

&

Chef's Cheese & Onion Quiche

Served with Seasonal Salad

&

Waldorf salad ~ Homemade Coleslaw ~ Pasta Salad

Rice Salad ~ Pear, Walnut and Parmesan Salad ~ Watercress, Bacon and Avocado Salad

Cous Cous with Grilled Vegetables

(Please Choose 3 Salads from the above)

Served with

Baby New Potatoes with Parsley Butter or a scored Baby Jacket Potato

~ ~ ~

Tarte aux Citron

Chocolate Tia Maria Roulade with Raspberries

Banoffee Pie

~

Coffee and Tea

Two Courses £21.50 per person - Three Courses £25.50 per person

Alternative Starters, Meats and Desserts available upon request

Hot Buffet Selection Menu

Homemade Sausage Medley with Rich Onion Gravy
On a Bed of Creamy Potato and Celeriac Mash

Homemade Lasagne Verdi with Herby Garlic Bread and Baby Jacket Potato

Mexican Beef or Chicken Enchiladas with Guacamole, Salsa
& Grated Cheese with Basmati Rice

Beef Bourguignon in Red Wine and Mushroom Sauce with Basmati Rice

Homemade Steak and Mushroom Pudding with Traditional Roasted Potatoes

Creamy Local Fish Pie with a Trio of Seasonal Vegetables

Seasonal Vegetable Strudel with New Potatoes

Brazil nut, Chickpea and Mushroom Wellington with Tomato Coulis and New Potatoes

~~~

Apple and Blackberry Crumble with Devonshire Clotted Cream

Marzipan Bread and Butter Pudding with Vanilla Ice Cream

Crème Caramel with Fresh Seasonal Fruit

Homemade Chocolate and Raspberry Tart

~~

Coffee and Tea with After Dinner Mints

**£21.50 per person Two Courses**

Should you prefer, add a Starter from another Menu and have instead of a Dessert.

## Traditional Carvery Menu

### Carvery Style or Plated and Served

Homemade Cream of Leek and Potato Soup  
Served with Crusty French Bread

Fan of Melon with Berry Fruits and Raspberry Coulis

Homemade Chicken Liver Pate on dressed leaves with Melba toast

~\*~\*~

A Selection of 3 Carvery Meats with all the trimmings  
Or

Brazil nut, Chickpea and Mushroom Wellington with Vegetable Gravy (V)

Served with Roast and New Potatoes

&

Selection of Seasonal Fresh Vegetables

### Dessert

Homemade Apple Pie with Hot Custard

Fresh Fruit Salad with Pouring Cream

Chocolate Soufflé on a crunchy base with chocolate Ganache

or

Cheddar Cheeseboard

### Followed By

Coffee and Tea with After Dinner Mints

£25.00 per person

## Hog Roast Menu

A sizzling local Hog with chefs own Sage and Onion stuffing and apple sauce

Served with Seasonal Green Mixed Leaves

&

A Choice of up to 3 Salads

Homemade Coleslaw ~ Tomato, Haricot Bean & Basil Salad ~ Rice Salad ~  
Cous Cous with Roasted Vegetables ~ Waldorf salad ~ Watercress, Parme-  
san, Walnut, Pear & Rocket Salad ~ Pasta Salad ~ Watercress, Bacon &  
Avocado Salad

With

Scored Baby Jacket Potato

Followed By

A Choice of up to 3 Desserts

(See enclosed menus)

~~

Followed by Coffee and Tea with an After Dinner Mint

£21.00 per person

Based on a minimum of 50 persons

## Sample Barbecue Menu

Lime Dressed Salmon Fillet  
Homemade Sausage  
Marinated and Plain Chicken Pieces  
Minute Steak  
Corn on the Cob  
Vegetable Kebabs  
Spicy Bean Burger  
Served with Mixed Green Leaves

&

Homemade Coleslaw ~ Pasta Salad ~ Cous Cous with Grilled Vegetables  
With  
A Scored Baby Jacket Potato and a Variety of Breads

£17.50

~~

Choice of 3 Desserts

£22.95

Please let us know if you have a Favourite Barbeque item which is not listed

Based on a minimum of 60 persons

## Vegetarian Menu

Mushroom Pate with Bhini

Served on a bed of Salad Leaves with Cream Fraiche

Goats Cheese, Tomato and Basil Tartlet

Chickpea, Chilli and Coriander Soup

Cheese and Herb Fritters with Sweet Pepper Marmalade

Fried Halloumi Cheese with Lime and Caper Vinaigrette

~ ~ ~

Brazil nut, Chickpea and Mushroom Wellington

Nut Roast with Vegetable Gravy

Seasonal Vegetable Strudel

Spinach and Stilton Gnocchi

Chestnut, Leek and Mushroom Tartlet with Tomato Coulis

Homemade Spicy Bean Burgers with Tomato Relish

Homemade Falafel and Vegetable skewers with Sour Cream Dip

~ ~

Summer Pudding with Berry Fruits served with Clotted Cream

Tiramisu

Apple and Raspberry Crumble

Crème Caramel and Fresh Fruits

Tropical Fruit Pavlova

~

Coffee and Tea

£25.00

Opt for a full Vegetarian Menu or select a dish from here to add in to another menu.

## Desserts Choice

Summer Pudding with Berry Fruits served with Clotted Cream

Tiramisu

Apple and Raspberry Crumble

Crème Caramel and Fresh Fruits

Tropical Fruit Pavlova

Homemade Apple Pie with Hot Custard

Fresh Fruit Salad with Pouring Cream

Chocolate Soufflé on a crunchy base with chocolate Ganache

Marzipan Bread and Butter Pudding with Vanilla Ice Cream

Crème Caramel with Fresh Seasonal Fruit

Homemade Chocolate and Raspberry Tart

## Table Linens

(The prices below may change without notice)

Brasserie 16 do not hold a range of Linens however we are happy to hire these in for you.

A whole range of colours can be supplied and colour swatches are held at the Restaurant for you to view.

### Oblong Clothes - White & Colours

70" x 108"

70" x 144"

Price

9.08

9.52

### Round Clothes - White & Colours

108" Diameter (Cake Table)

118" Diameter

Price

12.36

14.65

### Napkins - White & Colours

22" x 22"

Price

1.25

## Terms & Conditions

### 1. CONFIRMATION

If you would like to book Brasserie 16 please contact us to ensure the date is available and upon this we will provisionally make the reservation for you. We can hold a provisional date for 14 days after which if no firm booking has been made in writing and a deposit paid we will release the date.

To make a confirmed booking from a provisional one please send to us written confirmation of the booking letting us know your estimated numbers and menu choice with a non-refundable deposit of £250 upon receiving we will then send out confirmation and receipt of the deposit.

### 2. DEPOSITS

All deposits are non-refundable and must be made to Brasserie 16 to confirm your booking.

### 3. NUMBERS

Provisional numbers will be required at the time of booking.

At least 14 days prior to the event, you the customer **must** provide Brasserie 16 with final numbers and where appropriate, table plan and menu choices for each guest.

The final invoice will be calculated upon the final numbers provided 10 days prior. There will be no reduction in the price if once final numbers have been agreed the number of guests is subsequently reduced, however additional guests over the confirmed number will be charged for. Children under 7 years of age will be charged at half price.

#### 4. PRICES AND PAYMENT

Payment to Brasserie 16 can be made by Cash, Cheque or Credit / Debit card.

#### 5. CANCELLATIONS

In the event of a cancellation the following charges will apply:

5 months notice – 20% of Overall Catering Package

4 months notice – 25% of Overall Catering Package

3 months notice – 30% of Overall Catering Package

2 months notice – 50% of Overall Catering Package

1 month notice – 75% of Overall Catering Package

#### 6. LICENSING AND CORKAGE

Brasserie 16 are prepared to allow clients to provide their own Bottles of Wines and Sparkling Wine or Champagne on a case by case basis. A corkage fee will be apply for each bottle and these charges are £5.50 per bottle of Wine and £7.50 per bottle of Sparkling Wine or Champagne.

#### 7. EVENING ROOM HIRE

##### - FOLLOWING A DAYTIME FUNCTION

There is no charge for room hire for your evening function providing a Finger Buffet / Hot or Cold Food is ordered for your guests. If we do not provide food for the evening function there will be a charge of £250 for the hire of the Sun Lounge. We can provide a Disco at a charge of £200.

If you book Brasserie 16 for your Function there will be a 10% discount applied to any Hotel Accommodation that is booked for this time.