

The Swan Package

The Swan Fountain, designed by Austro-Hungarian sculptor Willi Soukop, was created as a 'Thank You' to Leonard and Dorothy Elmhirst for looking after him during WWI. Dorothy didn't like the whiteness of the colour so had one of the gardeners paint it with cow manure, which Willi was not too pleased about!

£85.00 per Adult

This package includes

A glass of sparkling wine per person during drinks reception

A Two Course Wedding Breakfast

Tea, coffee and mints following wedding breakfast

A glass of San Elian Sauvignon Blanc/Semillion or

Cabernet/Merlot with the meal

A glass of Tenuta Ca Bolani Prosecco per person to toast during speeches

The exclusive hire of the Great Hall, Private Garden and Solar room throughout the day and evening

Splendid acres of beautiful gardens for your photographs

Chair covers and your chosen sash colour to dress chairs in the Great Hall

Complimentary Bridal Suite on the wedding night

Your own personal experienced Wedding Coordinator

Additional Extra's available

The Swan Package Menus

Starters

(£4.00 per person supplement to add as an additional course)

Spicy sweet potato and coconut soup with pumpkin seeds (v)

Roasted tomato soup and red pepper soup with crème fraîche (v)

or

Freshly made blend of seasonal vegetable soup (v)

Sundried tomato, olives and marinated feta salad, balsamic dressing (v)

Roast butternut squash and Devon blue cheese tart, caramelised
walnuts (v)

Ham hock and black pudding terrine, homemade chutney, garlic bread,
honey mustard dressing

Smoke haddock, cheddar and spring onion tart, lemon caper dressing

Simple prawn cocktail, cos lettuce, Marie Rose sauce

Mains

Roast chicken supreme, thyme fondant potato, buttered leeks, broccoli,
wild mushroom sauce (gf)

Roast pork loin, aromatic pickled red cabbage, roast potato, sage onion
gravy

Slow cooked blade of beef, horseradish mash, caramelised carrots, red
wine jus (gf)

Sea bass fillet, lemon confit potato, Provençale vegetables, salsa verde
(gf)

Wild mushroom and sundried tomato risotto, Sharpsham rustic cheese,
rocket salad (v) (gf)

Chargrilled halloumi cheese, roasted Mediterranean vegetables, pesto
sauce (v)

Desserts

(£4.00 per person supplement to add as an additional course)

Caramelised lemon tart, clotted cream

Summer fruit pavlova, raspberry coulis

Vanilla crème brûlée, shortbread biscuit

Raspberry and white chocolate cheese cake

Apple and blueberry crumble and traditional vanilla custard

The Yew Package

Darlington's Yew Tree at the rear of the West Wing, was carbon dated in 1985 as between 1500 and 2000 years old. During the time of John Holland (1388 – 1400) the branches would have been coppiced for making long bows and arrows.

£95.00 per Adult

This package includes

A glass of sparkling wine per person during drinks reception

A Three Course Wedding Breakfast

Tea, coffee and mints following wedding breakfast

Half a bottle of San Elian Sauvignon Blanc/Semillion or
Cabernet/Merlot with the meal

A glass of Tenuta Ca Bolani Prosecco per person to toast during
speeches

The exclusive hire of the Great Hall, Private Garden & Solar room
throughout the day and evening

Splendid acres of beautiful gardens for your photographs

Chair covers and your chosen sash colour to dress chairs in the Great
Hall

Complimentary Bridal Suite on the wedding night with a bottle of
bubbly

Complimentary use of our single tier cake stand and knife

Complimentary printed table menus and table plan

Your own personal experienced Wedding Coordinator

Menu Upgrades available

The Yew Package Menus

Starters

Spicy sweet potato and coconut soup with pumpkin seeds (v)

Roasted tomato and red pepper soup with crème fraîche (v)

Freshly made blend of seasonal vegetable soup (v)

Sundried tomato, olives and marinated feta salad, balsamic dressing (v)

*Roast butternut squash and Devon blue cheese tart, caramelised
walnuts (v)*

*Kam hock and black pudding terrine, homemade chutney, garlic bread,
honey mustard dressing*

Smoked haddock, cheddar and spring onion tart, lemon caper dressing

Simple prawn cocktail, cos lettuce, Marie Rose sauce

Mains

Roast chicken supreme, thyme fondant potato, buttered leeks,
broccoli, wild mushroom sauce (gf)

Roast pork loin, aromatic pickled red cabbage, roast potato, sage onion
gravy

Slow cooked blade of beef, horseradish mash, caramelised carrots, red
wine jus (gf)

Sea bass fillet, lemon confit potato, Provençale vegetables, salsa verde
(gf)

Wild mushroom and sundried tomato risotto, Sharpam rustic cheese,
rocket salad (v) (gf)

Chargrilled halloumi cheese, roasted Mediterranean vegetables, pesto
sauce (v)

Desserts

Caramelised lemon tart, clotted cream

Summer fruit Pavlova, raspberry coulis

Vanilla crème brûlée, shortbread biscuit

Raspberry and white chocolate cheese cake

Apple and blueberry crumble traditional vanilla custard

The Flora Package

Flora, one of the garden's focal points and also the name of Dorothy's mother, was presented to Leonard and Dorothy Elmhirst on Foundation Day, June 1967, by the people of Darlington. Almost every day for years Flora is found holding flowers, although how they get there has always been a bit of a mystery.

£120.00 per Adult

This package includes

A glass of sparkling wine per person during drinks reception

Canapes included during drinks reception, 2 per person

A Three Course Wedding Breakfast

Tea, coffee and mints following wedding breakfast

Half a bottle of Billycan Chardonnay/Shiraz wine with the meal

A glass of Tenuta Ca Bolani Prosecco to toast during speeches

The exclusive hire of the Great Hall, Private Garden and Solar room
throughout the day and evening

Splendid acres of beautiful gardens for your photographs

Chair covers and your chosen sash colour to dress chairs in the Great
Hall

Complimentary Bridal Suite on the wedding night with a bottle of
bubbly

Complimentary use of our single tier cake stand and knife

Complimentary printed table menus and table plan

Complimentary menu tasting session

Your own personal experienced Wedding Coordinator

The Flora Package Menu

Starters

Wild mushroom cappuccino with black truffle oil (v)

Spring pea and mint soup with cheese tortellini (v)

Oulscombe goats cheese, pickled beetroot, organic mixed leaves, toasted sunflower seeds (v)

Asian spiced free range Creedy Carver duck leg confit, pineapple and sweet chilli salsa

Buffalo mozzarella and parma ham salad, aged balsamic reduction, toasted pine nuts and pesto dressing

Brixham white crab meat, Cray fish and avocado vinaigrette, tomato confit, pickled cucumber

Long sliced cured salmon gravlax, mustard crème fraîche, rocket and fennel salad

(£5.00 per person supplement to upgrade from The Yew Package or £9.00 per person supplement to upgrade from The Swan Package)

Mains

Outdoor reared pork tenderloin, braised pancetta savoy cabbage, onion
and sage croquette, pink peppercorn sauce

Roast sirloin of beef, Chateaux potatoes, caramelized chantenay carrots,
green beans Yorkshire pudding and red wine jus

Pan fried Creeedy Carver duck breast, wilted pak choi, honey glazed
parsnip, fondant potato, port wine glaze

Devon local lamb rack, dauphinoise potato, wilted spinach, confit
peppers, rosemary jus.

Tomato and mozzarella filled gnocchi, sundried tomato and rocket pesto
sauce (v)

Spinach, chickpea and feta filo parcel, red pepper coulis, white wine
braised leeks (v)

(£10.00 per person supplement to upgrade from The Yew package or
£12.00 per person supplement to upgrade from The Swan Package)

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Dark chocolate and orange tart, Chantilly cream

Madagascan baked vanilla cheesecake, passion fruit and mango salsa

Strawberry panna cotta, macerated strawberries, strawberry sorbet,
pistachio biscotti

Selection of Devon's local cheese plate, biscuits, grapes, homemade
chutney

(£5.00 per person supplement to upgrade from The Yew package or
£9.00 per person supplement to upgrade from The Swan Package)

Canapes included in The Flora Package

Please pick your favourite two from options below

Cherry vine tomato, mozzarella pearls with basil pesto (v)

Mini vegetable spring rolls with salsa dip (v)

Parma ham with red onion marmalade crostini

Ulscombe goats cheese, red onion chutney bruschetta (v)

Pancetta bacon, parmesan and basil puff pastry wheel

Crumb fried brie with cranberry chutney

(£5.00 per person supplement to update from sparkling wine to Laurent
Perrier Brut Champagne)

Ceremonies

If you wish to hold your civil ceremony with us as well, we have a variety of beautiful rooms available to suit the size of your party.

The Dukes Room – Up to 50 guests

The Upper Gatehouse or Private Garden– Up to 120 guests

There cost to hire one of these ceremony rooms when taken in conjunction with the reception package is £400

The Barn Cinema – Up to 185 guests

The cost to hire The Barn for your ceremony when taken in conjunction with the reception package is £600

Mornings Ceremonies in the Barn – 7 days per week - (the cinema must be clear by 1pm and ready for a film screening at 2pm)

Afternoon Ceremonies in the Barn- 7 days per week - (the cinema must be clear by 4pm and ready for a 5pm film)

The above price includes a staff member to act as responsible person and technician. We also include use of the projection system, lighting and PA with microphone if needed.

If we are required to make or edit video or images for projection, rig special lighting or special sound requirements (such as PA for live music),

There will be additional charges – please ask us for a quote.

If you require the room hire of a civil ceremony location only, please contact our wedding coordinator, Rebecca for prices.

If you are having a civil ceremony, you will also need to contact the local registrar on 0845 155 1002 or rexeter@devon.gov.uk. They will check their availability & costs for the day required and make a reservation for you. Any arrangements made for the civil ceremony will be confirmed by the Registrars' Office.

Wedding Accommodation Information

Here at Dartington Hall we have 50 beautiful bedrooms, these range from deluxe rooms to single rooms, with a variety of bathroom facilities from en suites to shared facilities.

Our bedrooms are offered on a first come, first serve basis and they are open for sale to the general public as well as your wedding guests. Therefore I always suggest encouraging your guests to book as early as possible if they would like to stay here during the wedding.

A complimentary bedroom for the Bride and Groom is included in the wedding package.

We do have a flexible rate for bedrooms on general sale, this varies depending on season, weekday and availability.

However we offer your wedding guests a fixed set of rates for each room type so that everyone who books directly through me, Rebecca Smith, will receive the same rates as each other.

Please note; if guest's book online they may find rates vary from the wedding rates.

These rates are as follows:

The Suite: £159.00 per room, per night on B&B

Deluxe rooms: £129.00 per room, per night on B&B

Double rooms with en suite bathroom: £109.00 per room, per night on
B&B

Twin rooms with en suite bathroom (2 single beds in room): £109.00 per
room, per night on B&B

Double room with Private Facilities (WC and shower/bath across the
corridor): £65.00 per room, per night on B&B

Single room with en suite bathrooms: £74.00 per room, per night on
B&B

Single room with Private Facilities (WC and shower/bath across the
corridor): £55.00 per room, per night on B&B

Single room with Shared bathroom (shared with one other bedroom):
£45.00 per room, per night on B&B

Should your guests wish to book a bedroom this can be done by calling
the Wedding Coordinator directly on 01803 847145.

Reservations need to be secured with a credit card number. Guests will
be responsible for settling their own bills on departure.

Children's Rates

2 – 16 year olds; £20.00 per child, including 2 course meal and soft drinks.

16 – 18 year olds: £60.00 per child, including 3 course meal from wedding breakfast menu and soft drinks.

Children's menu;

Mains

Sausage, Mash & Peas

Tomato Pasta

Chicken Goujons, chips & peas

Fish Goujons, chips & peas

Desserts

Ice Cream, vanilla, chocolate and or strawberry

Fruit salad

Pre orders required 2 weeks prior to the wedding, each child can choose a different menu.

Canapés

Cherry vine tomato, mozzarella pearls with basil pesto (v) £2.50

Mini vegetable spring rolls with salsa dip (v) £2.50

Parma ham with red onion marmalade crostini £2.50

Wulcombe goats cheese, red onion chutney bruschetta (v) £2.50

Pancetta bacon, parmesan and basil puff pastry wheel £3.50

Crumb fried brie with cranberry chutney £3.50

Thai spiced crab cakes with sweet chilli sauce £3.50

Smoke salmon on blini with caviar, dill, crème fraîche £3.50

Filo wrapped king prawns with garlic mayo £4.50

Lamb kofta with cucumber Tajiki £4.50

Chocolate dipped strawberries £4.50

Mini scones with jam and clotted cream £4.50

Evening buffet

Design your own! Pick from the following options;

Paprika dusted potato wedges £2.50

Sausages roll £3.50

Vegetable spring roll £3.50

Vegetable samosa £3.50

Cheese and onion quiche £3.50

Selection of bloomer sandwich £4.50

Cod fish gujones with tartar sauce £4.50

Smoke haddock and chive tart £4.50

Lemon and garlic marinated chicken strips £4.50

Lamb kofta with cucumber Tajiki £5.50

Bacon rolls £ 5.50

Cheese pasties £ 5.50

Steak pasties £5.50

Fresh fruit platter £4.50

Chocolate profit rolls £5.50

Lemon drizzle cake £5.50

Fudge brownie £5.50

Darlington local cheese board

£7.00 per person

*Quicker cheddar, sharpham brie, Devon blue
Cheese biscuits, grapes, celery and home-made chutney*

Hog Roast

£17.95 per person

*Local Freedom Farm Pig served with freshly cooked sage & onion
stuffing, freshly baked rolls and Plentiful apple sauce and other
condiments. Accompanied by 3 side salads;*

Mix leaf salad

New potato and spring onion salad

Red cabbage Coleslaw salad

BBQ

Your delicious BBQ will consist of each of the following;

From the BBQ:

BBQ baby back ribs

Piri Piri Chicken pieces

Pork & parsley sausages

Grilled hallumi and vegetable shashlik

Gribbles butchers Beef burgers served with Caramelized Onions

& Emmenthal Cheese

Moorish red pepper & Salmon kebabs

Corn on the cob with Honey Butter

~oOo~

Selection of salads:

Cucumber, Sliced Tomato, Mixed English Leaves

Waldorf salad

Coleslaw

Cous Cous

Spring onion and honey mustard potato salad

Dressings;

Aged balsamic vinegar, extra virgin olive oil and house dressing

~oOo~

Selection of Bread rolls and floured baps

~oOo~

Selection of Mini Desserts

Menu priced at £18.50 per person

Outdoor Pizza Oven

Your guests can enjoy a selection of freshly baked pizzas, prepared by our chef and cooked in our alfresco pizza oven. Your own alfresco dining experience in our private garden!

£100.00 private hire fee

Pizza Menu

£10.00 per person

Classic Margherita

Sliced fresh mozzarella, tomato and basil leaves

Sloppy Joe

Hot spiced beef, red onion, green peppers, mozzarella and tomato

British Roast Chicken

Pulled roast chicken, roast vegetables, mozzarella, pesto and tomato

American Hot

Pepperoni, mozzarella, tomato and jalapeno peppers

Gluten free base available on request

Additional Information

Menu Choices

Attached with this information are our Wedding Breakfast menus.

You will be offered a complimentary tasting to sample some of the choices from the banqueting menu and will then be required to choose one dish from each course for your whole party.

One of the vegetarian dishes can be chosen for your vegetarian guests. Special dietary requirements booked in advance can be catered for, in addition to your menu choice.

Flowers

These are not included as part of the wedding package, however we can give recommendations for florists.

You are also welcome to decorate the room with your own flower arrangements, table arrangements and within your colour/wedding theme, subject to approval.

Chair Covers

Chair covers are included in the wedding reception package for your reception chairs. These come in White, Ivory or Black with a variety of coloured sashes to suit your colour scheme.

Should you require chair covers for the ceremony room as well there will be an additional charge of £3.00 per chair.

Candles

A limited amount of candles are available for use in the Great Hall, due to Fire Regulations. We can provide Storm Lanterns and a wrought iron candelabra in the Great Hall Fireplace for no extra charge.

These can only be alight during the meal and must be extinguished prior to an evening dance.

Printed Menus & Table Plan

Personalised menus on Dartington Hall stationery will be placed on each of the tables.

We can produce a typed A3 size table plan to display on an easel as your guests seating plan at no extra charge. However, we do not supply place cards or table numbers/names.

Music

All musical entertainment is left up to you. We have some details for various types of music, which have been passed to us, however we do not specifically recommend any musical entertainment. Please ask for details. If your choice of entertainment requires any technical equipment, please let us know and we will endeavour to cater for your needs. Please note there will be an additional charge for any technical equipment provided by us.

Late Bar Licence

Under the current Licensing Law we are able to serve drinks until 11pm. However, an extension to this licence is available until 1am with music until 12.30am upon request. There would be no extra charge to you for this licence, but please advise us as soon as possible should you wish this extension to be used.

Payment Terms

A 25% deposit must be sent with the booking form. A further 50% is payable 8 weeks prior to your reception date. Dartington Hall reserves the right to cancel your booking and forfeit your deposit if this invoice is not paid within that time. The balance outstanding must be paid 14 days prior to the date of your reception. Final numbers must be confirmed at this time and any reduction in numbers after this time will not be refundable.

Suggested Reception Procedures

If having a Civil Ceremony Guests should arrive at the venue half an hour prior to the start of the ceremony.

The Best Man and Usher should help seat the guests.

*Drinks Reception served after the Ceremony in the Private Garden,
weather dependant.*

*Arrange for the Best Man and or Ushers to assist the Event
Manager & Photographer throughout the day with introductions and
ensuring correct guests are in the group photographs.*

Prior to the Wedding Breakfast the Bride & Groom, along with their parents, Best Man and Bridesmaids, may wish to receive their guests as they enter the room.

When the meal is announced and the guests are seated, the Best Man or Master of Ceremonies will call for silence and ask everyone to be upstanding to welcome the Bride & Groom.

As soon as the Wedding Breakfast is complete and Bubbly has been served the speeches may begin.

Traditionally, the Bride's Father will propose a Toast to the Health and Happiness of the Bride & Groom.

The Groom will then respond and thank the Bride's parents and propose a toast to the Bride.

The Best Man will then deliver his speech to end and introduce the cutting of the cake.

The cake will be cut and guests will be asked to make their way to another room or the Private Garden for teas and coffees while the Great Hall is cleared in preparation for the Evening Reception

The Evening Reception begins and any additional guests will arrive.

Evening Buffet will be served later in the evening followed by the Wedding Cake.

Wedding Checklist

Book the Venue for the Ceremony & Registrar

Book the Reception Venue

Draw up a Guest List

Visit Photographers, view previous work, select and book

Select a Florist

Finalise Floral Decorations and Place Order

Choose Bridal Gown/Bridesmaids' Dresses

Stationery

Car Hire

Wedding Cake

Entertainment

Decorations

Book Honeymoon – See our recommended travel agent

Wedding Rings/Attendants Gifts

Send out Information (include RSVP date)

Arrange a Wedding Breakfast Tasting

Make Wedding Gift List

Book any hired Outfits

Book Hair & Make-Up (include a trial run with headdress)

The Day:

Enjoy Yourself!

Recommended Wedding Suppliers

Please see below for a list of suppliers who have worked with or at
Darlington Hall in the past.

Photographers

Sarah Lauren Photography www.sarahlaurenphotography.com

E-mail: info@sarahlaurenphotography.com

Martin Dabek Photography - www.photodabek.co.uk

Email: info@photodabek.co.uk

Will Dolphin Photography www.willdolphinphotography.co.uk

E-mail: contact@willdolphinphotography.co.uk

Norsworthy Photography www.norsworthyphotography.com

E-mail: marlynnnorsworthy@yahoo.com

Clare Kinchin Photography

clare@clarekinchinphotography.co.uk

www.clarekinchinphotography.co.uk

Tel: 0775 9157964

Christian Michael photography

<http://www.christianmichael.co.uk/>

studio@christianmichael.co.uk

Entertainment/Music

Dodghey Practise www.dodgheypractice.com – Live Music

[E-mail: info@dodgheypractice.com](mailto:info@dodgheypractice.com)

Soul Funktion – 9 piece band

Email: www.soulfunktion.co.uk Tel: 07786242524

Hannah Williams – Pianist

www.hannahwilliams pianist.com

hannah@hannahwilliams pianist.com

Cake and Alternatives

Edible Essence; www.edibleessencecakeart.com 07855056016

Cut me off a slice; www.cutmeoffaslice.com

07979494840 / 07812387181

Daisy Molly & Me; www.daisymollyandme.com

07826 057392

Bridal Boutiques

Amica Bridal

www.amicabridalboutique.com

amicabridalboutique@gmail.com

Florists

Blue Geranium www.blue-geranium.co.uk

E-mail: Postmaster@blue-geranium.co.uk

Flowers Going Green www.flowersgoinggreen.com

nadia@flowersgoinggreen.com

Flower Project Email: schoolfarmflowers@gmail.com

Tel: 07841 711708

Grown on the Dartington Estate!

Chair Covers and Decorations

www.sittingprettypsouthwest.co.uk

Noelty

www.icletricycle.co.uk

E-mail: icecreamtrike@yahoo.co.uk

Darlington Hall (DACS Ltd)

Terms and Conditions

Please read these terms and conditions carefully as they will form part of your contract with Darlington Accommodation and Catering Services ('D.A.C.S'). Any variation must be agreed in writing.

Booking

To secure a booking with D.A.C.S., the booking confirmation letter must be completed and returned with your deposit to the Wedding Co-ordinator. It constitutes your offer for your booking, which Darlington Hall may accept in writing to you.

Payments of Accounts

A 25% deposit must be sent with the booking form. A further 50% deposit is payable 12 weeks prior to your reception date. The balance outstanding must be paid 14 days before the date of your reception. D.A.C.S. reserves the right to cancel your booking and forfeit your deposits if these invoices are not paid within the specified time. Any additional charges or incidentals from the wedding day will be invoiced and this must be paid within 14 days.

Cancellations

A booking cancelled prior to commencement of a wedding reception will incur the following charges:

More than 8 weeks prior to commencement	Deposit
Within 8 weeks of commencement	50% of total
Within 4 weeks of commencement	100% of total

D.A.C.S. will endeavour, if at all possible, to accommodate any request to increase the number of guests at short notice.

Please note that final details and final numbers are requested 2 weeks before the event and will be the actual minimum numbers charged.

Insurance

It is recommended that you ensure against cancellation. Without offering any recommendation upon which you may rely, you may note that one company that specialises in this field is Expo-sure Limited.

Expo-Sure can be contacted on 01892 511500.

General

Occasionally it may be necessary for D.A.C.S. to cancel or vary your booking. Should this prove necessary, D.A.C.S. will endeavour to give you as much notice as is reasonably possible and to offer suitable alternative dates, accommodation or facilities but it will not be responsible for any losses, costs or expenses whatsoever (including consequential losses) which you may suffer or incur as a result of any such cancellation or variation.

D.A.C.S. is insured against legal liabilities resulting from the use of its facilities. Organisers are strongly advised to indemnify themselves with respect to their legal liabilities to D.A.C.S. and their servants, delegates and third parties. D.A.C.S. reserves the right to charge for damage.

D.A.C.S., on behalf of itself and its employees, is unable to accept liability for any loss or damage occurring to any property or vehicles left or deposited at D.A.C.S. The Conference Facility will provide agreed and satisfactory facilities with reasonable skill and care but shall not otherwise be liable to organisers and delegates and hereby excludes its liability (including any consequential loss) to the fullest extent permitted by law. The Dartington Hall Trust has a 'no smoking' policy in the meeting rooms. We ask that delegates also refrain from smoking in their bedrooms. An area of the building has been designated for the use of smokers. Please note that the Dartington Hall Trust runs its own independent programme of courses and activities and is not responsible for the management of events that are organised by independent organisations using its premises. Under no circumstances are private organisations using its premises to imply a 'connection' or affiliation with the Trust, or Dartington Hall without the express permission of the Board of Trustees.

If you are planning to hold any part of your conference/ event in the gardens of the grounds at Dartington Hall, please could you contact the Business Manager prior to signing the confirmation booking form.

Please do not pick or remove any plants from the Dartington Hall Estate.