







Thank you for contacting The Horn of Plenty. We are delighted that you are considering celebrating your wedding with us.

# BEAUTIFULLY BESPOKE...

We specialise in unique, made-to-measure weddings, aiming to make your Big Day as individual as you are. We would love to meet you to understand what you are looking for, then work with you every step of the way to plan and deliver your perfect day.

We have enclosed some information and guide prices to give you a feel of what we offer, but your wedding will be truly bespoke from start to finish.

### CREATING MOMENTS TO CHERISH...

The Horn of Plenty is a truly stunning wedding venue that combines romantic country house splendour with exquisite photographic opportunities in abundance. As you enter our sweeping drive, the dramatic view of the Tamar Valley will take your breath away. Our Georgian manor house then draws you in to its welcoming, stylish interior, where our helpful and experienced team will take good care of you and your guests.

We have 4 rooms licensed for civil weddings; each room has its own unique character. If you'd prefer to get married outside, you will adore our big lawn overlooking the stunning Tamar Valley; it's just like being on a film set!

Our exclusive use option gives you the hotel, restaurant, gardens and all 16 bedrooms for a day or two. We can cater for up to 90 guests in the Main House, or up to 150 guests in a marquee. Alternatively if you're thinking of a smaller gathering, you may prefer our non-exclusive use option.



# FOOD MATTERS ...

We have been regarded as one of the region's top restaurants for over 50 years, offering fabulous food, outstanding service and elegant surroundings.



Our Head Chef will help you design your very own bespoke menu, including a choice of options to suit all your guests, from fine dining through to a delicious roast. Wedding guests regularly comment that it's the best wedding meal they've ever tasted.

# A REPUTATION FOR EXCELLENCE...



We are proud to be one of the South West's very best wedding venues, earning many sought-after accolades, including:

- Three times winner of South West Weddings Awards (2019, 2016, 2014)
- Crowned one of the Times' Top 40 "Cool Places to Stay" 2019
- "Wedding Hotel 2019" Editor's Choice (Good Hotel Guide)
- "Most Outstanding Bespoke Wedding Venue in Devon" Luxury Lifestyle Awards 2018
- "National Small Hotel of the Year" Silver Award (Visit England 2015/16).

### A PERFECT MATCH

The best way to find out if we're your perfect match is to book a show-around and an informal chat. So please, do get in touch with us to arrange a viewing.

We look forward to meeting you soon!

Kindest regards



### Close yet still a world away







# Fabulous, fabulous, fabulous

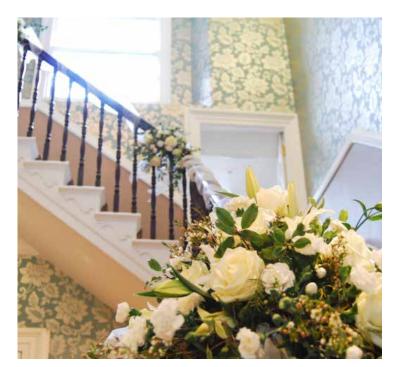
"Accommodation wonderful, wedding organised and carried out to perfection. Setting beautiful ...

... You have made our day and our wedding. Thank you to all at your wonderful Country House Hotel!"

Lynzi and Colin















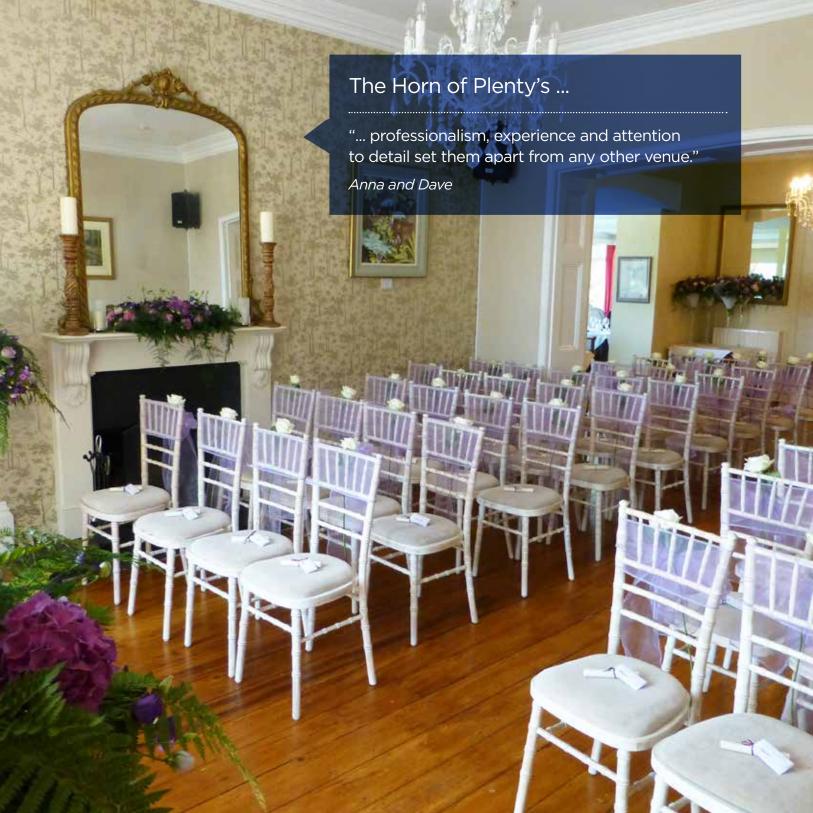














# Thank you...

"... to you and all your team for being such a large integral part of our memories. From the day we decided to hold our wedding at the Horn of Plenty, it was packed with fun, excitement and pure pleasure."

Alistair & Sandra



















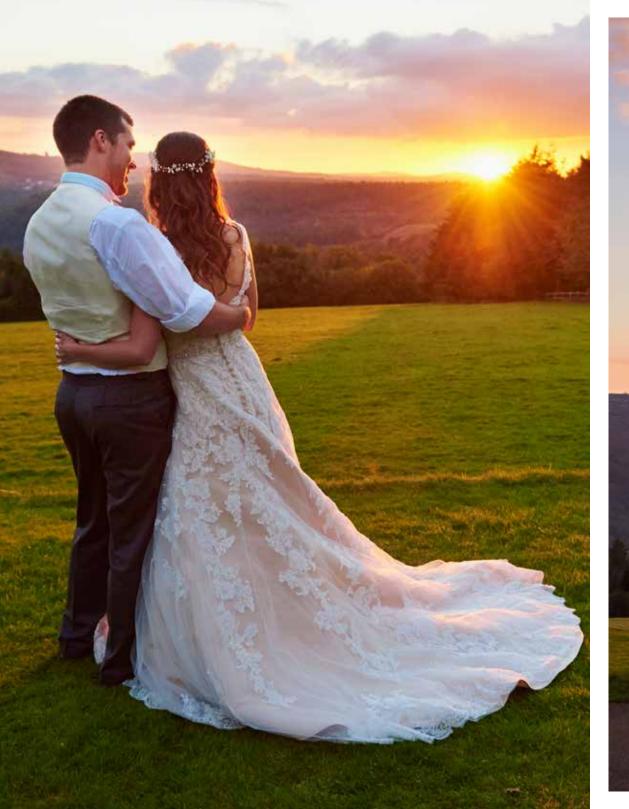




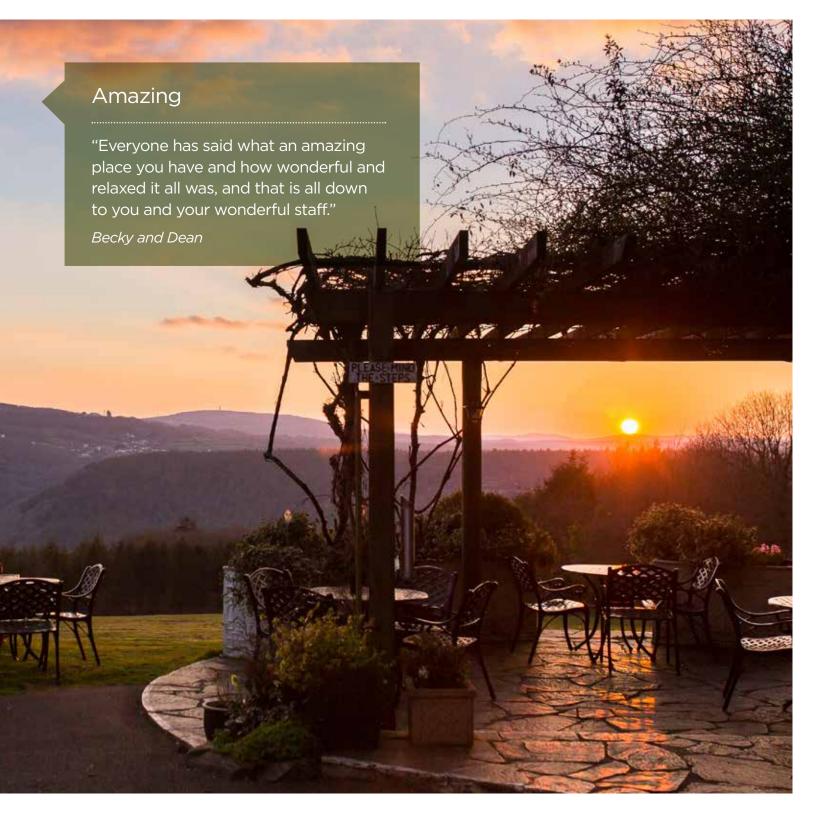


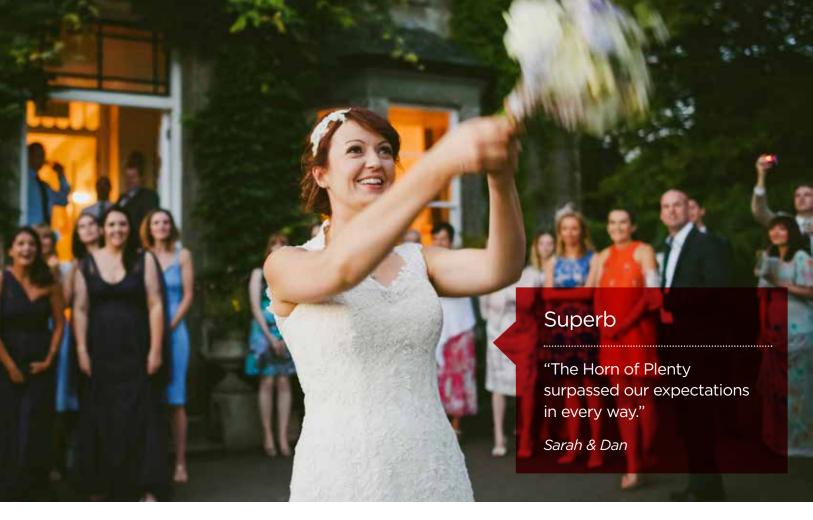






















# WEDDING FACTFILE

✓ Bespoke weddings for 20 - 200

✓ Afternoon weddings

✓ Stunning 4\* Country House Hotel ✓ Local, seasonal produce

✓ Spectacular views and photos
 ✓ Wedding planner

✓ Licensed for Civil Ceremonies/Partnerships ✓ Five acre gardens

✓ Optional exclusive use ✓ Log fires in winter

✓ Outdoor weddings
✓ Wheelchair access

√ Highly tailored menu
 √ Fireworks

✓ Choice of bridal suites ✓ Falconer

✓ Marquee weddings
✓ Helipad

# WEDDING CAPACITY

Civil Ceremony: 90 people

Wedding: Seated 90 people

Buffet 64 people

Marquee 200 people

Evening Celebrations: Main House 120 people

Dance Marquee 250 people

Guest accommodation: 16 luxury double/twin rooms, all ensuite





# SAMPLE WEDDING BREAKFAST MENUS



### £52.50 per person

Our wedding breakfast includes canapés, demi-tasse, starter, main and dessert.

These menus are designed to give you an example of our range of dishes. When you book your wedding with us, we invite you to meet with Head Chef Ashley Wright to design your own bespoke Wedding Breakfast menu

# A SELECTION OF OUR STARTERS

#### Fish starters

Lobster, scallop & crab raviolo with creamed leek
Smoked haddock with Fowey mussel chowder and pancetta
Cornish mackerel, heritage beetroots and watercress
Gravadlax of salmon with oyster and dill

### Meat starters

Terrine of duck, a fig and orange salad, crostini

Pork rillettes, apple, pickled mushroom and crackling

Chicken liver parfait with shallot marmalade and brioche

Pressed guinea fowl with sweetcorn muffin and spring onion

### **Vegetarian starters**

Whipped Vulscombe goats' cheese, pickled beetroot and walnuts
Wild mushroom agnolotti with toasted pine nuts
Devon blue cheese and leek tartlet with rocket salad
Asian vegetable salad with mango, soy and sesame





# A SELECTION OF OUR MAIN COURSES

### **Fish Main Course**

Fillet of sea bream with a crab and saffron sauce
Pan roasted cod and chorizo cassoulet
Cornish hake with samphire and a white wine tartar sauce
Loch Duart salmon, Provençal vegetables and pesto

### **Meat Main Course**

Duo of Devonshire lamb with minted jus
Breast of Creedy Carver duck with Jerusalem artichokes
Beef Wellington with seasonal vegetables and gratin dauphinoise
Roast guinea fowl breast with a truffle jus
Trio of pork with gratin dauphinoise and apple sauce
Breast of free range chicken stuffed with sage and onion, tarragon sauce

### **Vegetarian Main Course**

Baby onion tarte tatin with creamed potato

Mediterranean vegetable gateau with gratin dauphinoise and basil pesto

Polenta, wild mushrooms and baby leeks

Cream cheese and tarragon risotto with pea and black truffle

# A SELECTION OF OUR DESSERTS

Raspberry parfait with white chocolate textures
Summer berry pudding with clotted cream sorbet
Lemon tart with blueberry compôte
Sticky toffee pudding with Devonshire clotted cream
Elderflower cheesecake and strawberry sorbet
Valrhona chocolate and cherry assiette
Apple and mixed berry crumble tart with vanilla ice-cream
Crème brulée, strawberry salad and sorbet





# FOR THOSE WHO PREFER A BUFFET TO A TRADITIONAL WEDDING BREAKFAST



Buffet Menu - £30 per person (midweek/low season only)

Slices of Dartmouth smoked salmon with an avocado & mango salsa

King prawn thermidor tartlets

Duck terrine with marinated orange and toasted onion bread

Roasted chicken Caesar salad with anchovies and parmesan

Spiced vegetable parcels with mango chutney

Horn of Plenty brownie

Coconut mousse with spiced rum and pineapple

Dark chocolate tart with seasonal fruit compote

Raspberry Bakewell tart with Kirsch cream

CHOOSE SEVEN ITEMS TO MAKE UP YOUR BUFFET MENU







# SAMPLE ESTIMATE



# Sample wedding cost estimate (incl Civil Ceremony) for an afternoon wedding for 30 guests

			TOTAL incl VAT
		Wedding Breakfast	
25	Χ	Wedding Breakfast @ £52.50 per head	£1,312.50
		(incl canapes, demi tasse, starter, mains, dessert)	
5	Χ	Children's wedding breakfast @ £19 per head	£95.00
25	Χ	Coffee/tea and petit fours @ £3.75	£93.75
		Reception Drinks	
2	Х	Jugs fruit punch @ £19.00	£38.00
25	X	Glasses Pimms @ £5.50	£137.50
25	X	Glasses Peroni @ £3.50	£87.50
		Wine with meal	
10	Χ	Bottles house wine @ average £19.00 each (2 gl each)	£190.00
		Toast	
25	X	Glasses Prosecco @ £7 (alternatively Champagne @ £10)	£175.00
		SUB TOTAL	£2129.25
		10% Service charge	£212.93
		Civil ceremony license premises fee	£500.00
		TOTAL	£2,842.18

Additional guests @ £90 per head





# SAMPLE ESTIMATE

# Sample wedding cost estimate (incl Civil Ceremony) for an exclusive use Summer wedding for 50 guests

			TOTAL incl VAT
		Wedding Breakfast	
45	X	Wedding Breakfast @ £52.50 per head (incl canapes, demi tasse, starter, mains, dessert)	£2,362.50
5	X	Children's wedding breakfast @ £19 per head	£95.00
45	X	Coffee/tea and petit fours @ £3.75	£168.75
1	X	Photographers meal @ £25	£25.00
		Reception Drinks	
2	X	Jugs fruit punch @ £19.00	£38.00
45	Χ	Glasses Pimms @ £5.50	£247.50
45	X	Glasses Peroni @ £3.50	£157.50
		Wine with meal	
18	X	Bottles house wine @ average £19.00 each (2 gl each)	£342.00
		Toast	
45	X	Glasses Prosecco @ £7 (alternatively Champagne @ £10)	£315.00
		Evening buffet	
50	X	Mini fish & chips in a cone @ £8.50	£425.00
25	Х	Bacon baps @ £6.00	£150.00
			£4,326.25
		10% Service	£432.63
		Civil ceremony license premises fee	£500.00
		Exclusive use on Sunday - Friday (Saturday £1,500)	£750.00
		SUB TOTAL	£6,008.88
		Accommodation (May - Sept)	
		16 rooms on your wedding night (may be paid by guests)	£3,390.00
		Bridal suite complimentary on wedding night	-£255.00
		TOTAL (incl accommodation)	£9,143.88

Additional guests @ £100 per head







If money's a little tight, you might want to consider taking advantage of one of our special offers. Benefit from exclusive use of our venue completely free of charge, saving you up to £1,500\*



### **A Winter Wedding**

1st November - 31st March each year

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### **A Monday Wedding**

available throughout the year

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### A Late Availability Wedding

usually up to 4 months in advance

These offers exclude Christmas, New Year, Valentines, Easter and Bank Holidays.

Exclusive use is offered based on minimum 40 adult day guests (minimum 50 on Saturdays) with a wedding breakfast.

You will be asked to fill all 16 bedrooms (10 on Mondays outside school holidays).

Please check with us for availability, terms and conditions.

\*£1,500 saving is compared to a Saturday wedding in April - October.





# MORE ABOUT WEDDINGS AT THE HORN



### **Exclusive** use

Exclusive use is recommended for weddings of over 25 people, and is required for those wanting evening entertainment such as a band or disco. Our exclusive use fees include:

- Hire of Ceremony room if required
- Use of all our rooms, public areas and gardens
- Your personal wedding co-ordinator
- Tasting meal and wine tasting for the wedding couple to sample your bespoke menu
- All linens, silverware, crockery and candles
- Horn of Plenty menus and name cards
- Use of our cake stand and cake knife

For an exclusive use wedding, we ask you to commit to filling all 16 rooms (10 rooms on Mondays, outside school holidays). Rooms may be paid by your guests on departure.

### Pre-ceremony, ceremony and reception music

You may like a harpist, string quartet or jazz band to play before, during and after your ceremony. Alternatively if you prefer to bring an iphone playlist, we're more than happy to change the tracks for you.

### Corkage

If you prefer to supply your own wine or champagne, we charge corkage at £10 per bottle for wine, and £15 per bottle for champagne.

#### **Flowers**

We always have vases of freshly cut flowers, but you may wish to have your own table arrangements, and perhaps decorate our fireplaces or our banister.

### **Keeping the boys happy**

If you'd like us to arrange golfing, falconry, tree surfing, mountain biking or horse riding whilst the girls get ready on the morning of your wedding, please let us know and we'll do our very best to help.

### Local wedding suppliers, hotels, B&Bs and taxis

Please ask for a copy of local wedding suppliers who regularly work with us.





### How to find us

### From Exeter and the Motorway

Leave the M5 south of Exeter at J31 and follow signs to Okehampton on the A30 dual carriageway. Turn left after some 27 miles onto the A386 heading south for Tavistock. Follow the main road through Tavistock, passing the Bedford Hotel then tennis courts on your left, until you reach the Sir Francis Drake statue roundabout. Turn right at the roundabout, then immediately left onto the A390, following signs to The Horn of Plenty.

### **From Plymouth**

Take the A386 north to Tavistock, then at the Sir Francis Drake statue, turn left and immediately left again onto the A390, following signs to Liskeard. After 3 miles take 3rd exit at roundabout following signs to The Horn of Plenty.

#### From Truro & Bodmin

Take the A30 to Launceston and turn south east onto the A384 to Tavistock. Some 2 miles after Milton Abbot, turn right onto a minor road to Gulworthy, then follow signs to The Horn of Plenty.



#### Images kindly supplied by:

Claire Tregaskis, Clare Kinchin, Heartshaped Photography, Kensa Photography, Lucy James, Maggie McCall, Paul J Andrews, Rebecca Roundhill, So Belle, Will Dolphin.











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