





## ST ELIZABETH'S HOUSE

## MAKING YOUR DREAM WEDDING COME TRUE

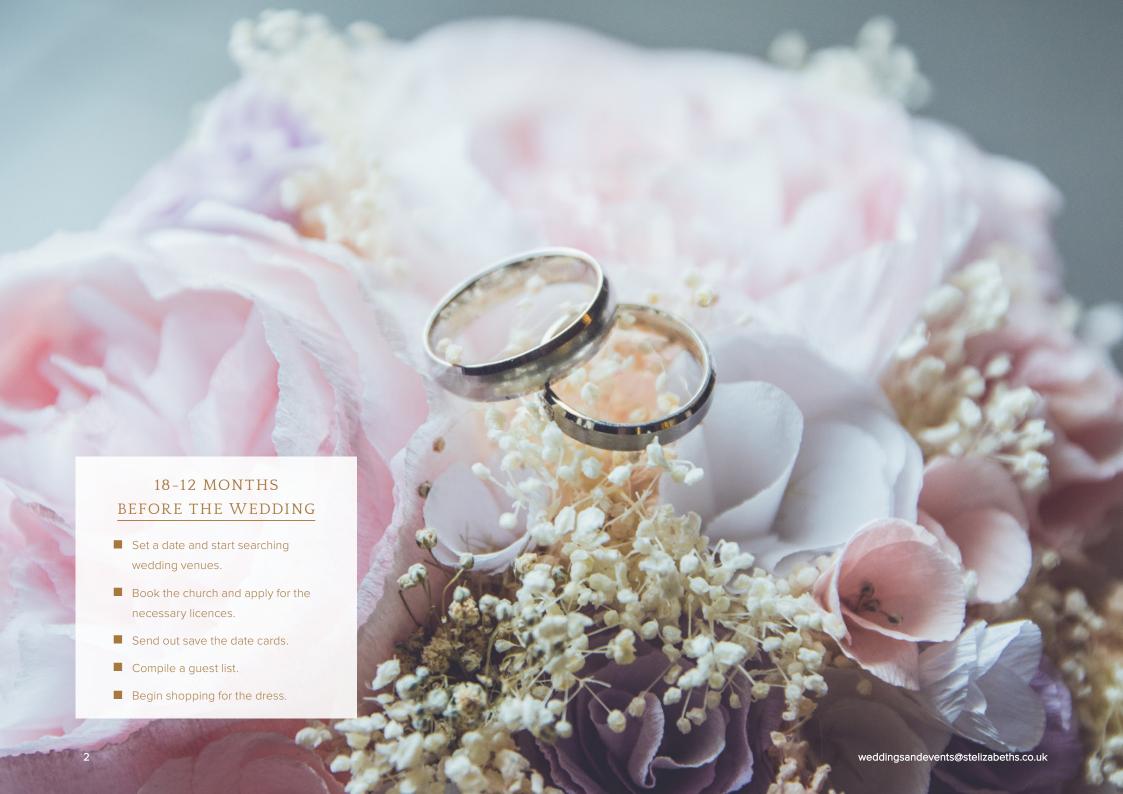
Our family-run boutique hotel offers a sophisticated and elegant wedding day that guests will be talking about for years to come.

With beautifully landscaped gardens, lavish bedrooms and inspiring cuisine, we are confident that our setting will provide you with a special day that you will never forget.

Whether it is a small, intimate wedding or a large exquisite marquee we ensure that our dedicated team at St Elizabeth's House will give you a personalized and attentive service that coincides with our ethereal setting.







## CONGRATULATIONS

## ON YOUR RECENT ENGAGEMENT

Dear Couples,

I would like to welcome you to St Elizabeth's House Boutique Hotel and congratulate you on your forthcoming marriage.

Your wedding will be an event that you and your guests will remember for a lifetime. As a family run business, you can be assured from the moment you walk into the hotel we will be providing you with our personalised and individual attention to make your dream come true.

My friendly wedding team will be on hand every step of the way to help you decide what is right for you, I will be assigned as your own personal wedding coordinator, who will be on hand for any help that you may need from start to finish.

I look forward to meeting with you soon to start planning your magical day!

**Best Wishes** 

Elena, Wedding Manager



## YOUR VOWS

# THE CHURCH, THE HOTEL, THE GARDENS. ITS YOUR CHOICE

St Elizabeth's House is licensed for civil wedding ceremonies and civil partnerships.

Adorned with crystal chandeliers and stained glass windows, our beautiful Beatrice room is the perfect backdrop to say "I do", and when the sun is shining, we offer couples our lawn area and the opportunity to exchange vows underneath our elegant veranda.

When a date has been booked with St Elizabeth's house, simply make arrangements with the Plymouth registrar on: 01752 268331

Alternatively, if you would like a traditional church wedding, there is the option of two local churches;

St Maurice or St Mary's. For further details please contact:

St. Mary's, Rev. Roger Beck Tel: 01752 336 393 or St. Maurice, Rev. J. Mason Tel: 01752 346 114.







## THE WEDDING BREAKFAST

# MOUTH-WATERING MEALS PREPARED BY OUR TALENTED BRIGADE OF CHEFS

Treat yourselves and your guests to a memorable evening complete with a creative and delicious high-end cuisine.

Embraced by a warm and friendly atmosphere, relaxed ambiance and a touch of charm,

our professional team will ensure a memorable fine-dining experience.

Our talented head chef has crafted an innovative menu utilising only the freshest local seafood, tenderly reared meat and delicate fruit and vegetables in their seasonal prime.

If you feel you would like to customise your menu or tailor it to suit your guest's dietary requirements we are more than happy to accommodate.









## THE BRIDAL SUITE

## ULTIMATE AND LUXURIOUS

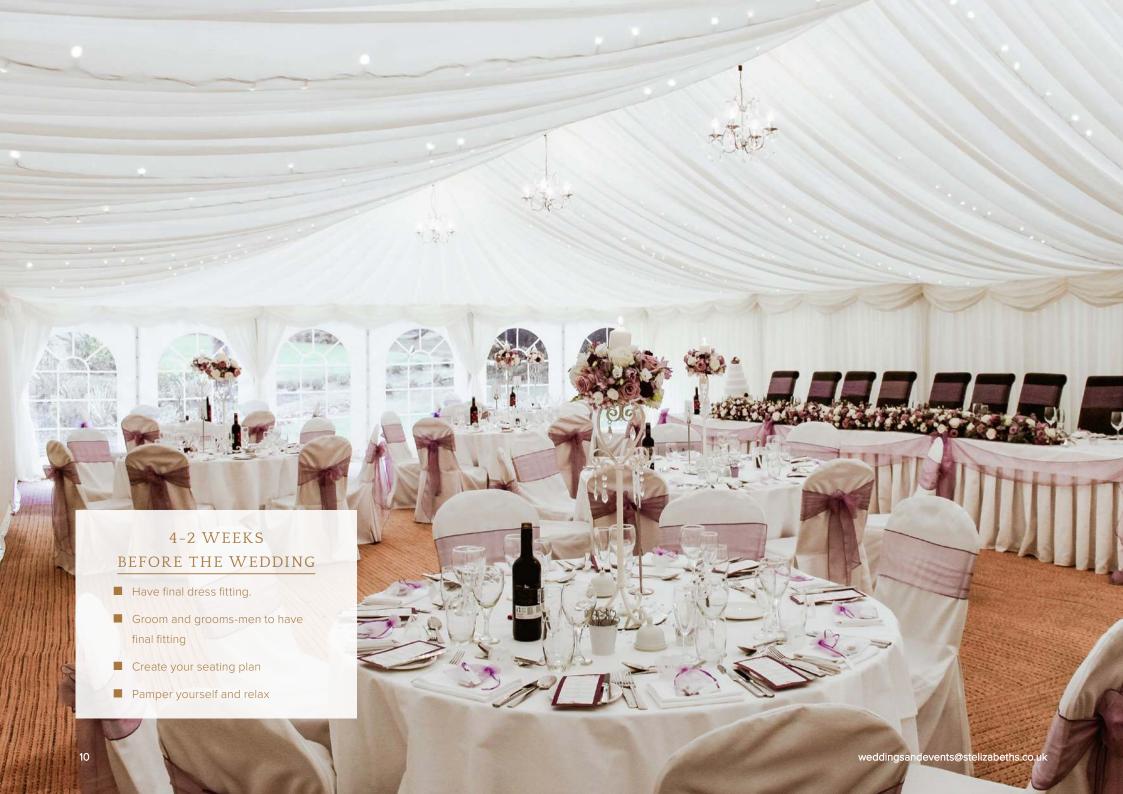
Finish your big day in ultimate luxury by relaxing and reflecting in the elegant St Elizabeth's Suite.

Our stunning room features a separate lounge and an adjoining bathroom with a Tueco Seaside whirlpool bath, 27-inch tile vision TV in the bathroom and its own private terrace.

The hotel is comprised of fifteen unique and individually designed bedrooms, complete with their own elegant bathrooms. We offer an outstanding and exclusive level of luxury to all of our guests.







## MARQUEE WEDDING

## EVER DREAMT OF A MARQUEE WEDDING

Our stunning bespoke marquee comfortably seats up to 140 guests.

Featuring beautiful ivory interiors, crystal lighting, and a feature window which looks out over our sensational gardens, the marquee offers a sublime reception and a perfect backdrop for all of your wedding photography.

For something smaller, we also have the option of our luxurious dining room which can cater for up to 65 guests.



## WEDDING BREAKFAST 1

£37.00 per person

### STARTER

Homemade Chicken Liver Parfait with apple chutney and toasted brioche

Roasted Plum Tomato Soup with basil oil

Wild Mushroom & Taragon Soup with Truffle oil

Smoked Haddock Cake

with soft poached hen's egg and hollandaise sauce

Salad of Parma Ham, with Blue Cheese, Figs and Rocket

Duo Of Galia & Cantaloupe Melon with parma ham and raspberries

Prawn Cocktail
with crisp baby gem lettuce cucumber and lemon jelly

## **OPTIONAL**

Add a Sorbet Course for £1.50 per head

To cleanse the palate; choose from pink grapefruit and Campari,blood orange or passion fruit with raspberry coulis

## **MAINS**

Oven Baked Lamb Kleftico (£2 supp) with seasonal vegetables & roasted potatoes

Slow Cooked Pork Belly with creamed mashed potato seasonal vegetables and cider jus

Roasted West Country Sirloin of Beef with yorkshire pudding, roasted potatoes season vegetables and red wine jus

Fillet Of Salmon with black olive crushed potato and salsa verde Sea Bass with seasonal vegetables and lemon veloute

Traditional Succulent Roast Turkey with sage & onion stuffing pigs in blankets seasonal vegetables and roasted potatoes

#### Breast Of Chicken

with dauphinoise, market vegetables and red wine jus

#### Duck a l'Orange

Gressingham Duck Breast with Creamy Mashed Potato, Braised Red Cabbage, Bok Choi and Orange Jus (£2 supp)

Sweet Potato And Coriander Ravioli with bok choi and buerre blanc sauce

Sun blushed Tomato Risotto with Mediterranean vegetables served with baby rocket & basil pesto.

### **DESSERTS**

Vanilla Creme Brulee with glazed banana

Sticky Toffee Pudding with clotted creame ice cream and a caramel sauce

Summer Fruit Pudding with vanilla mascarpone

Cinnamon Mousse
with caramelised plums and
vanilla ice cream

Apple Bavarois with granny smith sorbet

Chocolate Sponge with chocolate sauce and rum & raisin ice cream

Coffee
Add Coffee for £2.40 per head

## CHEESE BOARD

Add a West Country cheese board for £6.50 per head

Selection of West Country cheese with biscuits, grapes, celery, apple, chutney and crusty bread

## WEDDING BREAKFAST 2

£39.50 per person

## STARTER

Black Pudding and Apple Hash pear puree and rocket

Smoked Salmon Mousse salmon tartare with pickled beetroot and cucumber

Celeriac and Parmesan Soup with Truffle oil

Courgette and Apple Soup

Crayfish Tian with chilli mango salsa

Smoked Salmon with lemon jelly and dill toast

## **OPTIONAL**

Add a Sorbet Course for £1.50 per head

To cleanse the palate; choose from pink grapefruit and Campari,blood orange or passion fruit with raspberry coulis

### **MAINS**

#### Duck a l'Orange

Gressingham Duck Breast with Creamy Mashed Potato, Braised Red Cabbage, Bok Choi and Orange Jus

#### Whole Roasted Plaice

with new potatoes, spinach and a lemon beurre noisette

Tartlet of Wild Mushroms and Quails Eggs with glazed hollandaise

Hake with Pesto Risotto

#### Poached Haddock

with wholegrain mashed potato and fish velouté

#### Marinated Venison Haunch

with butternut squash, caramelised onion and red wine jus

### **DESSERTS**

Warm Carrot Cake with orange ice cream

Glazed Lemon Tart with raspberry sorbet

Iced Lemon Mousse with marinated oranges and lemon biscuit

Ginger Panna Cotta with poached rhubarb

#### Chocolate Brownie

with pistachio crème anglaise and vanilla ice cream

### Strawberry Wonton

with blackcurrant jelly and clotted cream

#### Coffee

Add Coffee for £2.40 per head

## CHEESE BOARD

Add a West Country cheese board for £6.50 per head

Selection of West Country cheese with biscuits, grapes, celery, apple, chutney and crusty bread

## WEDDING BREAKFAST 3

£43.00 per person

## STARTER

#### Roulade of Ham Hock

and foie gras, horseradish dressing, chutney and brioche

#### Crab Ravioli

with bok choi and bisque sauce

## Butternut Squash and Cumin Soup

#### Roasted Pigeon

with quail egg, beetroot and parsnip crisps

#### Pressing of Duck

and shitake mushrooms with fig chutney and honey jelly

## Sweet Potato and Ginger Soup

with smoked bacon

## **OPTIONAL**

#### Add a Sorbet Course for £1.50 per head

To cleanse the palate; choose from pink grapefruit and Campari,blood orange or passion fruit with raspberry coulis

### MAINS

#### Fillet of Beef Wellington

with potato dauphinoise, wild mushrooms seasonal vegetables and Madeira jus

#### Tronchon of Halibut

braised baby gem lettuce, fondant potato and sauce vierge

#### Sun Blushed Tomato asparagus risotto

with baby rocket and Parmesan salad

#### West Country Lamb

with boulangere potato, seasonal vegetables aubergine puree and basil jus

#### Duo of Creedy Carver Duck

roasted breast and ballotine of leg with bubble and squeak and red wine jus

#### Herb Crusted Fillet of Cod

with flaked ham hock, lentils and crispy potatoes

#### ½ Lobster

with lemon, parsley and boiled new potatoes

### **DESSERTS**

#### Chocolate Parfait

with oranges, kumquat and brandy

#### Vanilla Panna Cotta

with strawberry and Champagne Jelly

#### Millefeuille of Poached Pear

with cold brandy sabayon and black current coulis

#### Raspberry Risotto

with pistachio ice cream

#### Poached Apples

with a warm cider soup and apple ice cream

#### Banana Mousse

with chocolate chip cookies and sauce

#### Coffee

Add Coffee for £2.40 per head

## CHEESE BOARD

Add a West Country cheese board for £6.50 per head

Selection of West Country cheese with biscuits, grapes, celery, apple, chutney and crusty bread

## **EVENING BUFFET MENU 1**

### £15.95 per person

As an important part of your wedding celebration, the evening buffet is traditionally more informal and allows your guests to eat as much as they desire as and when they choose to.

As additional guests tend to arrive in the evening, the range of buffet options caters for everyone's tastes. We recommend that the buffet is served over an hour and a half period; this avoids queuing and ensures all of the dishes are fresh and well presented. The options do not include desserts as often the wedding cake is also served at this time.

### FINGER BUFFET

Mini Spring Rolls & Samosa with sweet chilli dipping sauce

Chicken Satay Brochette

Selection of Devon Pasties

Cajun Spiced Potato Wedges

Mediterranean and basil pesto Quiche

Creamed Coleslaw

Mixed Leaf Salad

Platter Of Mixed Sandwiches, Roasted Ham & wholegrain mustard Mature Cheddar & apple chutney Smoked salmon and creme fraiche

### **OPTIONAL**

Scallops Roasted In their Shell with coriander and soy dressing £2.75 per head

Salmon Parcels
with white wine and soft herbs:
£ 4.50 per head

Whole boned, Chargrilled Leg of Lamb stuffed with rosemary and garlic:
£4.00 per head

## **EVENING BUFFET MENU 2**

£16.95 per person

**BBQ MENU** 

Marinated Pork Brochettes

**Chicken Satay Brochettes** 

Mediterranean Vegetable Brochettes

Fllo wrapped Tiger Prawn

Homemade Beef Burgers with Homemade Bread Rolls Pork Sausages

Black Olive and plum tomato salad

**Jacket Potatoes** 

Steamed Rice

with soy, coriander and fresh lime juice

Noodles

with bok choi and mushrooms

Baby Gem Lettuce

with parmesan and aged balsamic dressing

**Crushed Potatoes** 

with baby capers and spring onion

**OPTIONAL** 

Scallops Roasted In their Shell with coriander and soy dressing

£2.75 per head

Salmon Parcels

with white wine and soft herbs:

£ 4.50 per head

Whole boned, Chargrilled Leg of Lamb

stuffed with rosemary and garlic:

£4.00 per head

## **EVENING BUFFET MENU 3**

£16.95 per person

## GREEK MEZE MENU

#### Chicken Kebabs

Marinated in a fusion of lemon & herbs

#### Pork Kebabs

Grilled with organic herbs

#### Klefdles

Crisp beef & mint meatballs

#### Dolmades

Wrapped in mince meat, herbs & rice

#### Taramoslata

Rose pink fish dip with lemon tag

#### Hoummous

Blend of chickpeas & tahini dip

#### Tazaki

Greek yogurt with cucumber, mint dip

#### Grilled Holloumi

Cypriot cheese

#### All the above is served with

Greek salad, with feta cheese Mixed rice, with marinated herbs Roasted Potatoes Pitta Bread

## **EVENING BUFFET MENU 4**

# COLD MEATS & SEAFOOD BUFFET

£17.95 per person

Whole Dressed Salmon
Prawns with marie rose sauce

Smoked Salmon, Cucumber and Crème Fraiche on Focaccia Bread

Poached Haddock Tartlet with whole grain mustard hollandaise

Roast Devon Beef with horseradish sauce

Lemon and Thyme Roasted Chicken with cranberry sauce

Home Cooked Joint of Devon Ham

Plum Tomato and Feta Cheese Salad

Lemon and Coriander Cous Cous

Penne Pasta with roasted peppers and basil pesto

Homemade Olive Bread
Dressed Mixed Leaf Salad

## **OPTIONAL**

Dressed Crab £6.50 per head

### HOT BUFFET

£16.95 per person

Green Thai Chicken Curry with mango chutney

CoqAu VIn

Slow Cooked Devon Beef with baby onions and red wine sauce

Salmon and Cod Fish Pie glazed with meldon cheddar cheese

Penne Pasta with roasted peppers and basil pesto

Minted New Potatoes

Coriander and Lime Pilau Rice

**Buttered Market Vegetables** 

Savoy Cabbage with smoked bacon

## CHILDREN'S MENU

£15.50 per child

## **STARTERS**

Fresh Fruit Salad with apple sorbet

Tomato Soup with basil pesto

Garlic and Cheese Melt

Prawn Cocktail

## **MAINS**

Roasted Chicken Breast with mashed potato and gravy

Fish Goujons with tartare sauce and fries

Fish pie with Poached Egg

Chicken Goujons and fries

Sausage and mash

## **DESSERTS**

Warm Chocolate Brownie

Sticky Toffee Pudding

Home Made Ice Creams and Sorbets

Crème Brûlée

## CANAPÉS

Choice of 3 £5.25 per person - Choice of 5 £6.75 per person

## CANAPÉS

Smoked Salmon

and dill tartare

Tuna Sushi Nori

Vine Cherry Tomato

stuffed with whipped goat's cheese

Chicken Liver Parfait

on brioche

Filo Wrapped Tiger Prawns

Wild Mushrooms

with Hollandaise

Hoi Sin Duck

Parmesan Puffs

stuffed with sun blushed tomatoes

Black Olive Tapenade and Pesto

on focaccia bread

## DRINKS PACKAGES

PACK AGE 1

£22.00 per person

ARRIVAL / RECEPTION DRINKS

(One glass per head)

Pimms served over Ice
with fresh mint and slices of cucumber,
apple, orange and lime.

**Bucks Fizz** with a slice of fresh orange/strawberry

PACK AGE 2

£27.00 per person

ARRIVAL / RECEPTION DRINKS

(One glass per head)

Kir Royale cocktail served in a champagne flute

Special Cuvee Prosecco

PACKAGE 3

£33.00 per person

ARRIVAL / RECEPTION DRINKS

(One glass per head)

Champagne

Pannier Brut NY

### HALF A BOTTLE OF WINE PER HEAD

You will be able to choose your wines at a menu tasting prior to your Wedding

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### TO TOAST

(One glass of)

Special Cuvée Prosecco

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(One glass of)

Special Cuvée Prosecco

### TO TOAST

(One glss of)

Champagne Pannier Brut NY

These packages are a guide. Should you have specific beverage requests, our experienced Bar & Restaurant Manager will be happy to work with you to meet them.

## TERMS & CONDITIONS

#### **EXCLUSIVE USE**

For exclusive use all rooms must be reserved. Rooms can be paid by the individual wedding guests but need to be guaranteed by the event client. Exclusive use runs from 2.30pm on the day in question to 11am on the following day.

#### CIVIL CEREMONIES

Civil ceremonies are held in the Beatrice Room or the restaurant. We cannot guarantee the availability of the Registrar. Clients will need to call their office direct and book.

### **OPENING TIMES**

Mon, Wed and Thurs - 9am - 5pm Tues - 9am - 6pm Friday - 9am - 4.30pm

### REGISTRAR

Plymouth Register Office Telephone: 01752 268 331

NB: Not more than 12 months notice can be given of your wedding at your local Register Office.

### **CONTRACT TERMS**

Your booking at St Elizabeth's House is subject to you having accepted our terms and conditions as detailed in the contract which you need to sign and return to confirm your booking. Payment of your confirming deposit will be taken as your acceptance of our terms and conditions.

#### INSURANCE COVER

We strongly advise that clients take out adequate insurance to include all costs arising from cancellation.

### **CANCELLATION CHARGES**

Due to the exclusive use of the premises and whilst every endeavour will be made to re-book the venue, in the event that this is booking or any part of it is cancelled or reduced, clients will still be liable for 75% of the total cost of their booking calculated on the numbers stated in the initial booking. Payment is due 14 days after cancellation.

Should the property be re-booked any net revenue will be deducted from the client's amount due.

Any amounts paid or due to be paid by the clients, including cancellation charges, will only be refunded to the amount of net profit and cost recovery that we have been able to recoup from potential re-let. Once a booking is confirmed the deposit is not refundable.

#### Our payment terms are as follows:

ITEM	AMOUNT
Provisional booking 7 days	No cost
Reservation fee (non-refundable)	£2000 - entire w/e £1000 - Saturdays £1000 - other days
	Additional £1000
	Full balance to be paid
	£500 damage deposit
Deadline of day or evening guests to be cancelled	Full charges apply after this time-scale
	Balance/refunds
	Provisional booking 7 days  Reservation fee (non-refundable)  Deadline of day or evening guests to

Any transactions made by CREDIT CARD will incur an additional 2% charge (to cover bank charges)

Clients should make all payments to St Elizabeth's House, quoting their wedding date and booking name as the reference.

## TERMS & CONDITIONS

#### **GIFTS**

Gifts brought to the reception will initially be taken to the Bride & Groom's room unless we are instructed otherwise. We can not take responsibility for these.

#### MUSIC AND AMPLIFICATION

All bands and discos are required to ensure that no disturbance is caused to our neighbours. In keeping with this the volume is to be kept at a reasonable level at all times and no live music is permitted after 11.30pm. Thereafter on exclusive use events background music is acceptable until 1.00am. All musicians and equipment must leave the premises by 1.30am.

## BURNING YOUR OWN CDS FOR THE CEREMONY OR RECEPTION BACKGROUND MUSIC

If clients are going to do this they should please do so at the slowest burn speed possible and burn no higher than speed 4. It is a good idea to play the CD through before the ceremony. The CD cases should be labelled with clients name and date of wedding. We do not take responsibility for copyright issues and clients should ensure that they have covered this appropriately before copying music Wto disc.

## STREAMERS / PARTY POPPERS

These are not permitted.

## TOASTMASTER / MASTER OF CEREMONIES

Clients are asked to designate someone (e.g. Best Man or Usher) to act as a liaison for our own Restaurant Manager.

#### **CONFETTI**

We only allow bio-degradable petal confetti for use at the ceremony; clients & guests will not be permitted to use any other form of confetti anywhere on the premises.

### DAMAGE DEPOSIT

Any damage caused by the guests are the responsibility of the client and up to £500 of the cost of rectification will be deducted when the damage deposit is refunded. The damage deposit needs to be paid with the balance of the estimated cost, 3 months prior to the event.

### **RESERVATION DEPOSIT**

The initial date reservation deposit is non-refundable if the wedding is cancelled. Payment of the reservation deposit is deemed as client's acceptance of our terms and conditions as detailed herein.

## **CANDLES**

Candles may be used but at the client's own risk and adequate holders must be provided for them. Clients should make every effort to ensure that candles do not cause any harm or damage that they may later be liable for.

#### OVERNIGHT ACCOMMODATION

Clients should allocate the rooms to their guests. Should anymore than 2 persons be allocated to a room, an additional charge of  $\pounds$  15 will be levied for each person's bed (this includes breakfast). We have spare camp beds (for children under 12 years old) travel cots, clients should detail on the Accommodation Schedule if they require additional camp beds or cots.

## Check in for Wedding Guests is from 3.00pm and check out is at 11.00am.

Any rooms not paid for by guests will be the responsibility of the client, although names and contact details for all guests need to be provided by the client for confirmation purposes.

### PREMISES LICENSING

St. Elizabeth's House has a 24 hour hotel liquor license. For Weddings, the bar will close at midnight Monday-Sunday. Beyond this time, hotel residents are welcome to purchase drinks and charge them to their bedrooms, but no other form of payment will be accepted at the bar after hours.

## TERMS & CONDITIONS

#### TRANSPORT AND TAXIS

Clients should note, and advise guests accordingly, that it is difficult to book taxis during the evening. Taxis should be booked well in advance. For clients' convenience we can provide local taxi numbers but they should note that we accept no responsibility for non-arrival etc of these taxis. Clients should advise all guests that only residents may leave their cars overnight. With advance notice we may be able to allow other guests to leave their cars overnight but they must be removed by 11am the following morning. Keys to any cars left over night by non-residents should be left at reception.

#### **VISTS**

Visits by suppliers, friends and family must all be by prior appointment only due to our exclusive use commitment. Since some events are booked at short notice, it may be necessary to reschedule such visits.

### **GRATUITIES**

Tipping is entirely at your discretion and will be distributed amongst all staff members.

#### ROOM CAPACITY

Please note the following limits (both statutory and licensing) on the use of the rooms in the house:

ROOM	CIVIL CEREMONIES	RECEPTIONS
Beatrice Room	60	40
Restaurant	95	62
Marquee	-	140

### **CARS**

All cars and vehicles must be driven at no more than 10mph in the grounds.

## **SMOKING**

Smoking is not permitted anywhere within the building. This applies to all reception rooms and bedrooms and outbuildings. Failure of you or your guests to adhere to this policy will incur charges against your damage deposit plus any damage caused as a result of smoking.

#### PETS

We are unable to provide accommodation or provision for pets, but there are kennels nearby that we can introduce clients to.

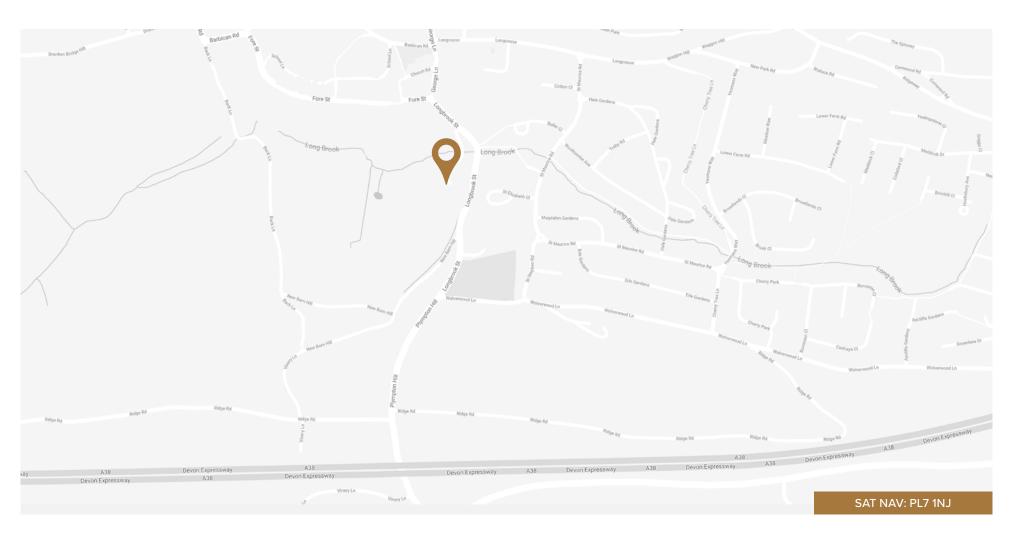
#### CHILDREN

Children are welcome at St Elizabeth's, although due to the nature of the property, the age of its surrounds and the proximity of water they should be accompanied at all times if under the age of 12. The safety of children staying at St Elizabeth's is wholly the responsibility of their parents/guardians.

### **SUPPLIERS**

We ask that all deliveries by suppliers are made and removed within the exclusive use period. The hotel does not accept any responsibility for any goods provided by a third party while they are on the premises. We will not allow any of the following items from suppliers: LOVE letters, Bouncy Castles, Fireworks Table Additions - Place cards, favours etc should be delivered in labelled bags one per table. Your wedding coordinator will advise the best time to drop these off with us. The day after the wedding it is your responsibility to ensure all wedding decorations are collected. The hotel will help to collect the items together but cannot be responsible if any items are missing.

## HOW TO FIND US



St Elizabeths Hotel, Plympton St. Maurice, Plymouth, Devon, PL7 1NJ