



YOUR DREAM DEVON WEDDING

MAKING DREAM WEDDINGS COME TRUE



ST ELIZABETH'S HOUSE
BOUTIQUE HOTEL



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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.





18-12 MONTHS BEFORE THE WEDDING

- Set a date and start searching wedding venues.
- Book the church and apply for the necessary licences.
- Send out save the date cards.
- Compile a guest list.
- Begin shopping for the dress.

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

A stylized, handwritten signature in black ink, appearing to read 'Elena'.

Elena, Wedding Manager

10 MONTHS BEFORE THE WEDDING

- Book the photographer
- Arrange and decide venue decoration, chair covers etc.
- Order the wedding cake.
- Book transport for the day.
- Choose bridesmaid dresses and mens outfits.
- Book the DJ / band.



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](tel: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](tel:01752 336 393) or St. Maurice, Rev. J. Mason Tel: [01752 346 114](tel:01752 346 114).





8-6 MONTHS BEFORE THE WEDDING

- Meeting with our coordinator to start planning your day.
- Buy wedding rings.
- Choose a hairstylist and make-up artist
- Organise hen and stag party.
- Book honeymoon.
- Order wedding invitations.

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.





6 WEEKS BEFORE THE WEDDING

- Finalise any arrangements with your venue / wedding coordinator.
- Confirm arrangements with florists, wedding transport, photographers and wedding cake.

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.





4-2 WEEKS BEFORE THE WEDDING

- Have final dress fitting.
- Groom and grooms-men to have final fitting
- Create your seating plan
- Pamper yourself and relax

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 MENU

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 & Tarragon 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 choy and beurre 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 cream ice cream
and a caramel sauce

Summer Fruit Pudding
with vanilla mascarpone

Cinnamon Mousse
with caramelised plums and
vanilla ice cream

Apple Bavaois
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 MENU

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 Mushrooms 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 MENU

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

WEDDING MENU

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

WEDDING MENU

EVENING BUFFET MENU 2

£16.95 per person

BBQ MENU

Marinated Pork Brochettes

Chicken Satay Brochettes

Mediterranean Vegetable Brochettes

Filo 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 choy 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

WEDDING MENU

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

WEDDING MENU

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 Fraîche 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

WEDDING MENU

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

WEDDING MENU

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

WEDDING MENU

DRINKS PACKAGES

PACKAGE 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

PACKAGE 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

TO TOAST

(One glass of)

Special Cuvée Prosecco

TO TOAST

(One glass 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:

DUE DATE	ITEM	AMOUNT
To reserve a date	Provisional booking 7 days	No cost
On confirmed reservation of date	Reservation fee (non-refundable)	£2000 - entire w/e £1000 - Saturdays £1000 - other days
9 months prior to wedding		Additional £1000
4 months prior to wedding		Full balance to be paid
4 weeks prior to wedding		£500 damage deposit
4 weeks prior to wedding	Deadline of day or evening guests to be cancelled	Full charges apply after this time-scale
On departure		Balance/refunds

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 £ 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.

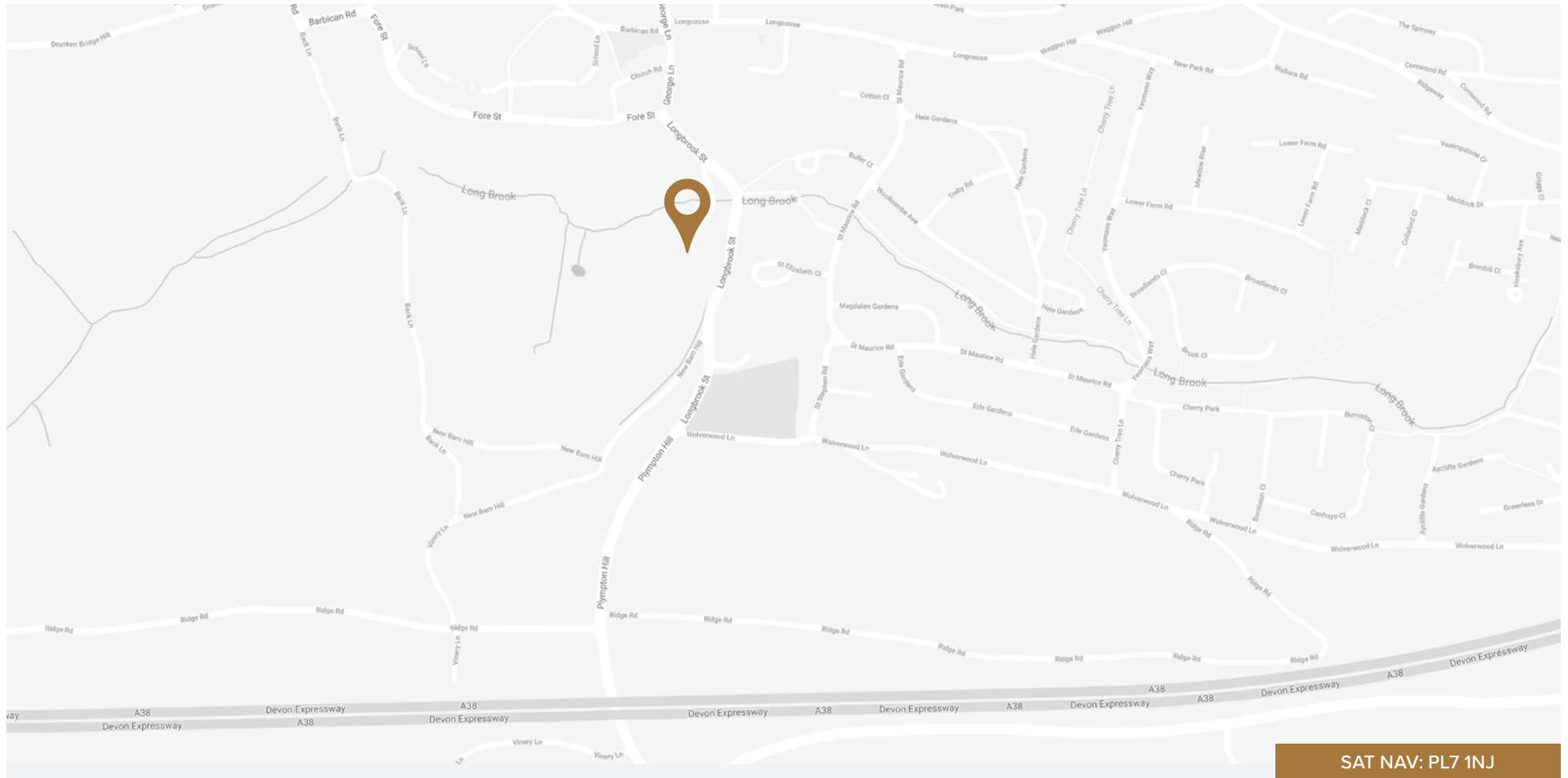
CHILDREN

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

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

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