



**DUKE OF CORNWALL
HOTEL**
PLYMOUTH

The Duke Of Cornwall Hotel
Millbay Road
Plymouth
Devon
England
PL1 3LG

Wedding Package 2010

This inclusive package is designed to assist Bride and Groom's who would like a set price for their wedding, breakfast and reception, with the assurance of reliable and excellent service for all arrangements.

The wedding package includes all of the following items and is based on 40 day guests and 70 evening guests:-

Function Rooms

The hire of the Hayward Room for the Wedding Breakfast and the Fleur De Lys Suite for the Evening Reception.

Wedding Breakfast

Please select two dishes from each section to be served to all guests, from the following options:-

Starter

- Cream of Tomato and Basil Soup finished with garlic parmesan croutons
- Dovetail Galia Melon with orange sorbet and maraschino coulis
- Chicken Caesar Salad with parmesan and lemon mayonnaise
- Cured Salmon and Icelandic Prawn Cocktail with a sweet chilli and herb pesto and brown ribbon bread

Main Course

- Seared Rib Steak in a sauce of Brandy, Dijon and mushrooms finished with gherkins, tarragon and cream
- Rolled Plaice Fillet with a Champagne, mushroom and chive cream sauce
- Breast of Chicken with a sun-dried tomato and basil farce with a tapenade enhanced chicken glaze
- Medallions of Pork dusted with brioche and sage crumb, pan fried and set on a ragout of apples and pears

- Traditional Roasts (1 choice of roast meat may be selected for all guests, all meals are served with traditional accompaniments)

Prime Roast Sirloin of Beef
Roast Supreme of Chicken
Traditional Roast Turkey
Roast Loin of Westcountry Pork
Traditional Roast Leg of Lamb

Vegetarian Main Course

- Baked Field Mushroom with cream cheese, sun dried tomato and olives, topped with a basil pesto crumble
- Avocado, Sweet Capsicum and Aubergine Gateau, topped with crispy leeks
- Mediterranean Vegetable Tart with marinated goat's cheese and crispy aubergine
- Spinach, Cherry Tomato and Feta Cheese Filo Pastry, served with a tomato and basil provencal

Dessert

- Dark Chocolate Truffle Terrine, with minted crème anglaise
- Lemon and Lime Cheesecake set on a crème de cassis and blackcurrant coulis
- Baked Sticky Toffee Pudding served with Cornish clotted cream
- Selection of Fresh Fruits in Liqueur Syrup served in a Brandy snap with Cornish clotted cream

Perfect Endings

- Coffee and Mints
- Coffee and Marshmallows
- Coffee and Amaretti Cookies
- Coffee and Petit Fours (£2.50 additional charge per person)

Directors:

W. Combstock MIH
J. Morcom MIH

Tel: 01752 275850

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Drinks Package

You may select one of the following drinks packages for all guests: -

Package 1

- Arrival Drink - 1 x Glass of Plymouth Gin and Tonic (*Plymouth Gin and Tonic with ice and lime wedge*)
- Meal Drinks - 2 x Glasses of House Red or White Wine (*Zingaro Bianco and Rosso*)
- Toast Drink - 1 x Glass of Sparkling Rose Wine (*A.Laurance Sparkling Rose*)

Package 2

- Arrival Drink - 1 x Glass of Pimms and Lemonade (*A classic British spirit with lemonade and fresh fruit over ice*)
- Meal Drinks - 2 x Glasses of House Red or White Wine (*Zingaro Bianco and Rosso*)
- Toast Drink - 1 x Glass of Sparkling White Wine (*Lila Riesling Sekt Token NV*)

Package 3

- Arrival Drink - 1 x Glass of Bucks Fizz (*Fresh fruit juice topped with Lila Riesling Sekt Trocken NV*)
- Meal Drink - 1 x Glass of House Red or White Wine (*Zingaro Bianco and Rosso*)
- Toast Drink - 1 x Glass of Champagne (*Moutard Grande Cuvee, NV Champagne*)

Evening Buffet

The following finger buffet will be served:-

- Assorted Cocktail Sandwiches
- Traditional Beef and Cheese and Onion Pasties
- Spicy Fajita Seasoned Chicken Pieces
- Selection of Baked Quiches
- Spinach and Feta Cheese Goujons
- Crudities and Grissini with Dips
- Crisps, Nuts and Nibbles

Accommodation

Overnight accommodation for the Bride and Groom in a Master Double Bedroom including full English breakfast.

Accommodation Upgrade

If you wish to upgrade to a Four Poster Suite including Champagne, flowers, mineral water, fruit and bathrobes this can be arranged at an extra cost.

Entertainment

Our Resident Disc Jockey is provided for your evening entertainment, and will contact you prior to the wedding to discuss the music for the evening reception.

Toastmaster

The Duty Manager will act as Toastmaster for the day, and assist the bridal party throughout the wedding.

Red Carpet and Canopy

The red carpet and canopy will decorate the entrance to the hotel for your arrival.

Wedding Cake

A 2 tier wedding cake in a variety of colours and styles is available for you to choose. A cake base and knife are also included. An upgrade to a 3-tier wedding cake is available at an extra charge.

This package is based on 40 day guests and 70 evening guests. If you wish to invite additional guests these are charged at £44.00 per day guest and £12.50 per evening guest.

The maximum capacity for the above rooms are 60 day guests and 80 evening guests.

Package Price £3300.00 inc. VAT

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