



**DUKE OF CORNWALL  
HOTEL**  
PLYMOUTH

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

# Wedding Package 2014

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

### Starter

- Chef's Home-made Cream of Field Mushroom and Leek Soup flavoured with honey and pommary mustard
- Smoked Bacon, Chicken and Leek Terrine served with rocket, sweetcorn and jalapeno chutney
- Chilled Melon with Prawns and Cornish Crab topped with a lemon, ginger and coriander mayonnaise
- Hazelnut Crumbed Goat's Cheese on a bed of mixed leaves and pancetta with salsa dressing

### Main Course

- Charred Peppered Beef Rib Steak with a ginger, teriyaki and spring onion sauce
- Grilled Fillet of Salmon with lemon chicory, dill and a brandy and crustacean sauce
- Charred Escalope of Chicken with a cracked black pepper, garlic and herb butter
- Seared Fillet of Lamb with a leek and mustard seed crust and a honey, red wine and mint sauce

- 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

- Marinated Goat's Cheese and Mediterranean Vegetable Ragout Tart with pine nut pesto and balsamic reduction
- Mediterranean Vegetable Lasagne with Dolcelatte cheese sauce
- Oven Roast Beefsteak Tomato filled with garlic and herb mushrooms, wild rice and smoked applewood cheddar, served with courgette and basil cream
- Baked Field Mushroom with Garlic, Cream Cheese and Spinach, topped with a leek and parsley crumble

### Dessert

- Dark Chocolate and Hazelnut Ganache served with a white chocolate and Grand Marnier sauce
- Chilled Lemon and Ginger Cream Posset with raspberries and a mulled wine Melba sauce
- Steamed Vanilla Sponge Pudding with Bramley apples, blackberry sauce and vanilla ice cream
- Mixed Berry Pavlova with a soft berry sauce

### 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  
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Plymouth Hotel Company Ltd Reg No. 4252827



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# Wedding Package 2011

## Drinks Package

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

### Package 1

- Arrival Drink - 1 x Glass of Kir Royal (*Lila Riesling Sekt Trocken NV with Cassis*)
- 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 Trocken 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
- Barbecued and Spicy Seasoned Chicken Pieces
- Selection of Baked Quiches
- Prawn and Crab Tartlets
- Selection of Crisps, Nuts and Nibbles with assorted dips
- Petit Chocolate Eclairs

## 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 £45.50 per day guest and £12.50 per evening guest.**

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

Should you wish to use this inclusive package for the Ballroom, you may do so and the numbers are based on a minimum of 70 day guests and 100 evening guests.

**Package Price £3400.00 inc. VAT**

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