

Classic Wedding Package

2022

Everything you need on your special day

£6,625

50 Guests

Exclusive use of Reed Hall

Ceremony room included

Dedicated Wedding Co-ordinator

Chair covers and sashes, table linen and napkins

A glass of prosecco on arrival

Three course wedding breakfast of your choosing, with a glass of wine, followed by coffee

A glass of prosecco for the toasts

Disco evening entertainment

Evening food

Master of Ceremonies throughout your day (a Reed Hall Manager)

Exclusive use of Reed Hall's Bridal Party dressing room,
with complimentary prosecco and soft drinks

This number includes the Bride and Groom. Additional day guests £132 per person, evening guests £12.50 per person. Upgrades are available. Maximum occupancies: 120 for your Ceremony, 140 for your Wedding Breakfast and 200 for your Evening Party



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conference and event venue

Superior Wedding Package

2022

Everything you need plus those special little extras for your big day

£7,850

50 Guests

Exclusive use of Reed Hall

Ceremony room included

Dedicated Wedding Co-ordinator

Chair covers and sashes, table linen and napkins

Table centre pieces and top table decorations

A glass of prosecco and canapés on arrival

Three course wedding breakfast of your choosing, served with half a bottle of wine per person, followed by coffee

Sweet treats table

A glass of prosecco for the toasts

Disco evening entertainment

Evening food

Master of Ceremonies throughout your day (a Reed Hall Manager)

Exclusive use of Reed Hall's Bridal Party dressing room, with complimentary Prosecco and soft drinks

This number includes the Bride and Groom. Additional day guests £155 per person, evening guests £26.50 per person. Upgrades are available.

Maximum occupancies: 120 for your Ceremony, 140 for your Wedding Breakfast and 200 for your Evening Party



Bespoke Wedding Packages

Create your own package

Weekends and bank holidays

Access to Reed Hall from 10am

Bridal party dressing room available from 10am

Minimum of 70 adults to include a three course meal and drinks package

Exclusive use of Reed Hall for your full wedding day £3,750

Weekday Evening Wedding Parties

Access to Reed Hall from 3.30pm

Minimum of 70 adults

Evening reception only venue hire £675 (excluding August)

Prices inclusive of VAT

As standard the venue and bar will close at 12am.

Wedding Breakfast Menu

On The Beginning

Please choose 2 options, including a vegetarian choice

Beetroot cured salmon, pickled fennel
with a watercress and radish salad (gf)

Hog roast pork and apple terrine
with spiced apple chutney (gf)

Ham hock terrine, garden pea
and watercress salad with tarragon dressing (gf)

Pea and mint falafels
with tabbouleh, hummus and toasted flatbreads (ve)

Crispy coated goat's cheese and beetroot,
baby spinach salad, with a beetroot gel (v)

Please note, all menus shown are sample menus. Please speak to your wedding co-ordinator to obtain our current seasonal menu.



Dietary key: v = vegetarian option, ve = dish can be adapted for a vegan diet, gf = dish can be adapted for a gluten free diet, lf = dish can be adapted for a dairy free diet

Wedding Breakfast Menu

The Main Event

Please choose 3 options, including a vegetarian choice

Rump of lamb

potato fondant, courgettes, edamame beans
with a garlic dressing (gf)

Roasted fillet of salmon

with French beans, garden peas, mangetout,
herb crusted new potatoes and a sorrel hollandaise (gf)

Breast of free range chicken

wrapped in sage and bacon, buttered leeks
and a woodland mushroom and Madeira sauce

Breast of free range chicken,

with roasted celeriac, asparagus, broad beans
and a somerset cider brandy sauce (gf)

Summer garden spelt with broad beans,

courgettes, peas and roasted fennel, parslet
and lemon pesto and parmesan crisp (ve) (gf)

Red pepper and vine tomato tarte tartin

with asparagus, rocket and a basil dressing (v)



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Wedding Breakfast Menu

Happily Ever After

Please choose 2 options

Classic crème brûlée

served with boozy cherries and vanilla shortbread

Raspberry trifle

served with amoretti biscuits and Frangelico

Raspberry and dark chocolate torte,
fresh raspberries and vanilla ice cream (ve)

Lemon and blueberry posset (v) (gf)

Milk chocolate, mango and passion fruit patisserie
with clotted cream and fresh passion fruit

Rhubarb and custard crumble cheesecake
with rhubarb and orange compote (v) (gf)

Fresh seasonal fruit plate (ve) (v) (gf)



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Wedding Evening Food

Included in the Classic Package

Gourmet hot rolls

Pulled pork rolls with creamy apple coleslaw,
apple sauce and wholegrain mustard

or

Pulled beef rolls with red cabbage and horseradish coleslaw
with halloumi and red pepper skewers

Served with chips or wedges

Vegetarian options are available

We require you to cater for a minimum of 75% of your guests. Prices inc VAT



Wedding Evening Food

Included in the Superior Package

Build your own Burger

Make your own station to include:

8oz Dartmoor beef burgers served
Sliced cheese, sliced beef tomato, shredded lettuce, caramelised onions,
gherkins, mayonnaise, burger relish, tomato ketchup,
chipotle mayonnaise and burger buns

Vegetarian options are available

or

Cheese and Charcuterie buffet

To include:

Devon Good Game charcuterie with cornichons
Smoked trout and celeriac remoulade
Roasted vegetable skewers with garlic and sweet basil pesto
Somerset brie and Devon Blue, with Otter Vale chutney
Feta and ricotta filled mini peppers
Bocconcini mozzarella
Marinated artichokes
Coriander and chilli olives
Green salad
Artisan breads and local dairy butter

We require you to cater for a minimum of 75% of your guests. Prices inc VAT

Wedding Canapé Selection

Something Savoury

- King prawn and chorizo sticks (f,m)
- Shot of fresh garden pea and mint soup (v)
- Sun dried tomato and pesto pastry case (v)
- Miniature beef Yorkshire pudding with creamed horseradish (m)
- Capricorn goat's cheese and red onion marmalade filo tart (v)
- Smoked salmon en croûte with salmon roe and micro fennel (f)
- Mini home-made crab salad tortilla (f)
- Teriyaki marinated chicken & sesame seed kebabs (m)

Sweet Treats

- Homemade lemon posset with candied lemon
- Miniature retro macaroons
- Seasonal fruits crème pâtissèrie
- Mini scones with clotted cream and strawberry jam
- Salted caramel tart

2 choices £6.75

4 choices £9.75

6 choices £12.75

We require you to cater for a minimum of 75% of your guests. Prices inc VAT

Wedding Children's Menu

Starter

Fresh fruit slices

Mains

Please choose from:

Pork sausages, cod goujons or chicken nuggets
to be served alongside two of the following:
Chips, new potatoes, garden peas or baked beans

Tomato and basil pasta with cheddar cheese (v)
Macaroni cheese with garlic bread (v)

Desserts

Fresh fruit sorbet
Chocolate brownie with vanilla ice cream

£26.50 per child

Prices inc VAT. This is suitable for children up to the age of 12 years old.
Please select 2 main course options including a vegetarian option. Please select one dessert
option for all children. The main course can be served with the adult starter if required.