

# Weddings

THE  
PIER HOUSE



# *Every love story is beautiful*

Start your happy ever after with us...

Our experienced wedding venue planner has over 16 years of experience in creating truly memorable wedding days and will be sure to help you every step of the way.

We will offer a fully guided tour of the venue for you, your partner and family, or as many people as you would like and are able to offer advice on creating the perfect wedding day, the day that you always imagined.

We will be there on your special day with our professional and experienced team to hold the reins, taking care of every little detail so you can truly relax and enjoy your wedding day with ease, spending the best day of your lives with the people you love the most.

Our Master of Ceremonies will be on duty on your wedding day and will ensure the smooth and timely running of your special day. They will be on hand to guide the guests and inform the wedding party of what's happening and what they can expect to occur in the near future. Amidst all the celebration, food, dancing and drinks, they will ensure that you are getting all that you dreamed of on your special day.

Through tailoring over 400 weddings we have a wealth of knowledge and have wonderful working relationships with many contacts and reputable firms we are able to recommend to you if you so wish.



# Where the stars kiss the ocean

Whether you are looking to get married at The Pier House or looking for a venue to cater for your wedding reception we will be sure to create the day of your dreams.

The Pier House is licenced to hold marriage ceremonies in the stunning Bay Suite ceremony room with breathtaking views of the sea creating the perfect backdrop to start your life together.

Fusing chic, contemporary design with the hues of the surrounding ocean and pebble ridge, The Pier House offers a remarkable and stylish venue for any wedding ceremony or reception. With a licence for 300 people, there are practically no limits to what can be done here. The Bay Suite, with it's own bar and food serving facilities, offers a private and versatile function room. The bar and restaurant is perfect for a more intimate occasion, and most striking of all, perhaps, is the glass fronted terrace which stretches the length of the building, overlooking the wild, wonderful ocean and the rugged Abbotsham Cliffs.

The terrace and stunning coastal views offer fantastic photo opportunities for any couple and the perfect romantic moment watching the sun set in newly-wedded bliss with a glass of something sparkling. If photos on the beach are a must have for your big day, the stretching sands of Westward Ho! are only a moments walk away.

With fabulous murals, bespoke china light fittings emulating shoals of fish and beautiful calligraphy throughout the beams of the bar, the essence of the seaside is never far away. This is the perfect venue for a fresh, modern occasion with plenty of nearby accommodation for all of your guests.









# Unique and unforgettable

The Pier House is licensed to hold marriage ceremonies and is set in an amazing location for stunning photographs to treasure for a lifetime.

We allocate each wedding with a dedicated wedding venue planner and Master of Ceremonies to ensure your special day is all you dreamed it to be.

Our talented chefs have created a wealth of banquet choices and buffets which will be sure to compliment the breathtaking scenery from the venue.

Take advantage of our sunset terraces where you and your guests will be able to relax, enjoy the day and take in the wonder that is The Pier House.

The venue has 2 spacious bars and an alcohol and music licence until 1am.

We have disabled access and free parking at the venue and also are able to provide accommodation should yourselves or any member of the wedding party wish to stay.



# Room Hire Charges

## The Bay Suite Capacity

Purpose	Capacity
Wedding Ceremony	200 persons
Wedding Breakfast	150 persons
Evening Reception	300 persons

## Room Hire Charges

Month	Monday - Thursday	Friday	Saturday
January	£200	£300	£400
February	£200	£300	£400
March	£200	£300	£400
April	£200	£300	£600
May	£200	£300	£600
June	£200	£300	£600
July	£200	£300	£600
August	Price on Enquiry	Price on Enquiry	Price on Enquiry
September	£200	£300	£600
October	£200	£300	£600
November	£200	£300	£400
December	£200	Price on Enquiry	Price on Enquiry

## Wedding Ceremony

Purpose	Charge
Wedding Ceremony	£250





# The secret ingredient is always love

Great food is all the better when shared with great friends and family. Our team of chefs are experts at wedding catering and have designed a mouth-watering selection of food with a delicious choice of options to make your menu truly memorable.

We are more than happy to tailor our menus to cater for you and your wedding guests.

We will ensure that truly delicious food is one of the highlights of your day.

Our sample menus include an exquisite choice of canapés and we provide a selection of evening buffets which are just as delicious as our wedding breakfasts.

These menus are tried and tested and will provide the wow factor to your special day however we are more than happy to accommodate your choice of menu to cater for any specific requirements.

*Tailored menus are available upon request and will be priced accordingly.*



# Wedding Breakfast Menus



## Sample Menu One

£27.50 per head

### Starters

#### Homemade Soup (v)

Served with a warm sour dough roll and butter  
*(please choose a soup from our soup menu)*

### Main Course

#### Carvery

Choose two of the following meats:

Silverside of Beef / Roast Turkey

Honey Glazed Gammon / Leg of Pork

*All served with a selection of  
seasonal vegetables and potatoes*

(Vegetarian option also available)

### Dessert

#### Trio of Desserts

*Choose three from the following desserts*

Warm Chocolate Fudge Brownie

Vanilla Crème Brulee

Seasonal Fruit Crumble

Profiteroles

Fruit Pavlova

Homemade Cheesecake

*(Min 30 Adults)*



## Sample Menu Two

£33.00 per head

### Starters

#### Homemade Soup (v)

Served with a sour dough roll and butter  
*(please choose a soup from our soup menu)*

#### Duo of Salmon

Celeriac remoulade, pickled cucumber  
and toasted ciabatta

#### Pressed Duck Terrine

Wrapped in prosciutto ham, with baby leaves,  
apple chutney, caramelized figs and brioche toast

### Main Course

#### Roasted West Country Striploin of Beef

Homemade Yorkshire pudding and port and beef jus

#### Slow Roasted Pork Belly

Cider cream sauce, apple sauce and crackling

#### Vegetable Wellington (v)

Filled with portobello mushroom,  
butternut squash, leek and spinach,  
with a creamy mushroom sauce

*All served with a selection of  
seasonal vegetables and potatoes*

### Desserts

#### Homemade Cheesecake

*(please choose an option from our cheesecake menu)*

#### Chocolate and Honeycomb Parfait

Honey ice cream and butterscotch sauce

#### Key Lime Tart

Raspberry sorbet and fresh berry compote

#### Strawberry Panna Cotta

Mini scones and clotted cream



# Sample Menu Three

£38.00 per head

## Starters

### Homemade Soup (v)

Served with a sour dough roll and butter  
*(please choose an option from our soup menu)*

### Chicken Liver Pate

Baby leaves, pickled radish, beetroot relish  
and toasted brioche

### Crab and Prawn Tian

With a cucumber and lemon dressing and topped with  
a tiger prawn, served with toasted ciabatta

### Homemade Ravioli (v)

Filled with feta, spinach and pine nuts in a herb butter  
topped with parmesan cheese

## Main Course

### Pan Roasted Duck Breast

Scalloped sweet potatoes, butternut squash puree,  
tenderstem broccoli, duck leg bon bon  
and a black cherry sauce

### Roasted Lamb Loin

Fondant potatoes, cauliflower puree, minted sugarsnap  
peas and a port and mint jus

### Fillet of West Country Beef Wellington

Dauphinoise potatoes, pancetta wrapped green beans,  
chantenay carrots and a rosemary jus

### Creamy Mushroom and Spinach Gnocchi (v)

Topped with olive oil and parmesan shavings

## Desserts

### Salted Caramel and Chocolate Ganache Tart

With caramelised orange segments  
and mascarpone cream

### Raspberry and Vanilla Panna Cotta Mille Feuille

With raspberry and elderflower sorbet

### Lemon Posset

With brioche dipping doughnuts

### Apple and Toffee Tarte Tatin

With clotted cream crème anglaise









# Wedding Breakfast Option Choices



## *Cheesecake Menu*

Chocolate and Mint Cheesecake  
Dark chocolate shard and vanilla ice cream

Salted Caramel and Honeycomb Cheesecake  
Toffee ice cream

Chocolate Cheesecake  
With chocolate ice cream and chocolate sauce

Raspberry Meringue Cheesecake  
Served with raspberry ripple ice cream

St. Clements Cheesecake  
Orange curd and lemon sauce

Baileys Cheesecake  
Coffee ice cream and amaretti biscuits

Vanilla Cheesecake  
Raspberry coulis and raspberry sorbet

## *Soup Menu*

Carrot and Coriander

Cream of Chestnut Mushroom  
and Tarragon

Roasted Tomato and Basil

Leek and Potato

Roasted Butternut Squash  
and Sweet Potato

## *Canapé Menu*

£7.50 per head (choice of five canapés)

### **Chilled Canapés (choose three)**

Mini Devon Cream Tea

Smoked Salmon and Cream Cheese Blini

Parma Ham and Goats Cheese Bites

Tomato, Basil and Mozzarella Skewers

Brie, Prosciutto and Cranberry Crostini

### **Warm Canapés (choose two)**

Maple Glazed Pigs in Blankets

Breaded Camembert  
with Sweet Chilli Gel

Crab Cakes

Mini Chorizo Toad in the Hole

Ricotta and Spinach Quiche

Prosciutto Cup  
filled with Apricot and Sausage Meat Stuffing

Beef and Horseradish

Mini Yorkshire Puddings

Duck, Cucumber and Hoisin Spring Rolls

## *Children's Menu*

3-13 Years / £15.00 per child

Chicken Nuggets, Fries, Baked Beans  
or Children's Roast Meal

Vanilla Ice Cream

Under 3 Years - Free of charge

# Wedding Buffets

The perfect addition to your buffet choice

## Cheese Table

£300.00  
(based on 50 people)

A selection of Westcountry cheeses accompanied by fruit chutney, cheese biscuits, celery and grapes



## Hot Meat Buffet

PLEASE CHOOSE 2 MEATS

£12.50 per head

Choose two meats from  
Roast Silverside of Beef  
Roast Leg of Pork  
Roast Turkey  
Honey Glazed Gammon  
Braised Beef Brisket  
Cider Braised Pulled Pork

Served to order from our carvery unit, served in floured baps and accompanied by rosemary and thyme roast potatoes, stuffing, pigs in blankets, gravy and homemade red cabbage coleslaw (2 rolls per guest)



## Picnic Buffet

£14.00 per head

A selection of sandwiches served on white and malted bread:

Cheese and Tomato  
Roast Beef and Horseradish  
Gammon Ham and Homemade Pickle  
Egg Mayonnaise and Cress  
Tuna Mayonnaise and Cucumber

Meat and Potato Pasties  
Cheese and Onion Pasties  
Sage and Onion Sausage Rolls  
Vegetarian Quiche  
Scotch Eggs  
Homity Pie

Selection of Dips and Skin-on-Fries  
Crudités with Homemade Hummus  
Red Cabbage Coleslaw  
Scones with Clotted Cream and Jam







## *Drinks Package One*

£15.50 per head

Welcome drink of Pimm's or Bucks Fizz  
(orange juice available)

1 glass of 175ml house wine  
(served with the wedding breakfast)

Glass of Prosecco for toast

## *Drinks Package Two*

£19.00 per head

Welcome drink of Pimm's or Bucks Fizz  
(orange juice available)

A bottle of house red, white and rose wine  
on each table (based upon tables of 8)

Glass of Prosecco for toast



## *Extras*

Gin and Tonic Welcome Drink  
(Additional £1 per person)

Choose from our "GINSPIRATION" menu  
a gin of your choice to be served  
with Fever Tree premium tonic water  
(25ml serving exclusions apply)

## *Children's Drinks Package*

£6.00 per child

Orange Juice Welcome Drink  
Children's Fruit Drink with Main Meal  
Orange Juice for toast





# Wedding Terms

A provisional booking will be held for 14 days.

A non-refundable deposit of £300 will be required to secure your booking and is due within 14 days of your enquiry. On receipt of your deposit, we will send you a letter of confirmation.

6 months before the date of your wedding another £700 will be due taking your deposit up to £1000.

Final numbers must be with us 21 days prior to the wedding date. We cannot refund monies for guests not coming after this time. At this time the outstanding balance will be due. Any additional charge occurring on the wedding day must be settled on the day. Any subsequent changes will be agreed in writing as part of the contract.

Payment of your deposit and our initial acceptance constitutes a formal contract. We respectfully remind you that we operate a strict non-refundable policy for all monies paid at any stage.

Failure to comply with the agreed settlement amounts will result in cancellation of our services until balances are settled.

Any damage caused to our property or breakages by your guests during your event will be charged to you.

We strongly advise you to take out Wedding Insurance. The Pier House will not be held responsible in any way, for any reason should the wedding not proceed, nor for any wedding gifts or any external property brought to the venue during the wedding event.











# Accommodation

We are able to offer accommodation choices for the wedding party and guests looking for somewhere to stay, before and after your wedding.

You can choose from either Bed and Breakfast accommodation which is available on a nightly basis and is based at The Waterfront Inn in Westward Ho! and is just a short stroll from The Pier House or if you wanted to stay over the weekend, we can offer you self catering accommodation next to the wedding venue.

Both offer stunning accommodation for you and your wedding guests to relax in and unwind.

To find out more please enquire at Reception or call our central reservations department on 01237 473263 for prices and availability.

