



- Sea Views
- Private Beach
- Bespoke Venue
- Friendly Staff
- Exclusivity
- WOW Factor!

'Elopement Package for 12'

The perfect choice for couples looking for the simplicity of a complete package for their intimate, wedding ceremony only.

(Weddings of 12 people in total, inc. the couple)

Venue Hire (6hrs)

(2hrs before the ceremony - to get ready & 4hrs after)

'Garden Party' Drinks

3 Course Meal + Tea/Coffee

Includes 2 night stay... Property: 'Runnymede House'

£6000 November - February £7250 March & October

£8500 April - September

(Based on 12 people sharing 6 bedrooms. Note - only 1 bedroom can be set up as a twin bed)

What's included in this Elopement package?

Our Elopement Package includes the use of our wedding facility and garden overlooking our beach for 6hrs on the day of the ceremony for the wedding couple and up to max. 10 guests. Our popular post ceremony 'Garden Party' drinks package. A freshly prepared 3 course meal will be served within our beach front wedding venue, 1.5 hrs after the ceremony time. A 2 night stay for up to max. 12 people within 'Runnymede House' - one of our on-site self catering houses (staying the night before and the night of the wedding day). Parking for up to 6 cars allocated within our private car park.

Please note: Registrar fees are payable direct.

Soft Drinks

Suggestion

Simply set up a

small bartab on the day for any

non-drinkers, inc. suppliers...





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'Elopement Package' FAQ's...

When can we book our Elopement Package?

You can book an Elopement Package for Mon-Weds up to 18 months in advance of your wedding date. You can book any available day/date at shorter notice - within 4 months of the Wedding date.

What time can we get married?

Between 12pm to 6pm, depending on your preference. You will need to liaise directly with the registrar 'Ceremonies Team'. Our local office is Exeter. T: 0345 155 1002 or email: register@devon.gov.uk to arrange your wedding date & time. Registrar fees are payable direct.

What payment is needed to secure our booking?

A wedding booking and administration fee of £3500 + £1000 accommodation deposit is due at the time of booking and is STRICTLY NON REFUNDABLE in any circumstances. Balance payment due 8 weeks prior to booked date.

Can we have extra wedding guests?

Sorry, no more than a max. 10 guests in total is allowed.

Can we have extra time - more than 6hrs?

No, this is all we allow time wise for our Elopement Package – but low key celebrations can continue within our accommodation.

Will the venue be exclusive to us?

Yes, our venue offers complete privacy during your Elopement.

Can we bring our dog?

Yes, dogs are very welcome to attend your ceremony.

Are kids catered for and are they charged at full price? 3-12 yr olds can have a kids menu if preferred, \$35 discount is offered.



Elopement Food Choices...

We offer either a
3 course 'Set Menu'
or for a relaxed style...
'Canapés,
Gourmet BBQ Buffet
& Desserts'

Set Menu



Starters...

Pan Seared Scallops (Cr)

Cauliflower Puree, Pickled Apple, Pea Shoots & Herb Oil

Antipasti (DF, G) GF by request

Cured Meats, Sun Blushed Tomatoes, Wild Rocket & Olives

Served with Homemade Focaccia

Caprese Salad (V, GF)

Buffalo Mozzarella, Basil Marinaded Tomato & Pesto

Served with a Balsamic Glaze

*Caramelised Onion, Heritage Tomato & Vegan Cheese Tart (Vg, GF, DF)

*Available as a Main

Seasonal Vegetable Soup (Vg) GF by request Served with Crusty Bread

Mains...

Sirloin Steak (GF)

Served Medium, with Field Mushrooms, Confit Tomato, Parsnip Puree, Thick Cut Chips & Peppercorn Sauce

Pan Roasted Fillet of Sea Bass (GF, F)

Beetroot, Apple & Fennel with Pesto Oil & New Potatoes

Oven Roasted Corn Fed Chicken Supreme (GF)

Dauphinoise Potatoes, French Beans, Heritage Carrots & Thyme Jus

Braised Lamb Shoulder (GF)

Fondant Potato, Tenderstem Broccoli, Crushed Minted Peas & Port Jus

Wild Mushroom & Truffle Risotto (Vg, GF)

Served with Wilted Spinach

Homemade Sage & Butternut Gnocci (Vg)

Served with Wilted Spinach, Olives & Rocket

Desserts...

Lemon Tart (V, GF, E, Ml)
Chocolate Mousse (Vg, GF)
Eton Mess (V, GF, E, Ml)

Sticky Toffee Pudding Local Rum Toffee Sauce & Vanilla Ice Cream (G, E, MI)

..... Tea & Coffee

Food Allergy & Intolerance Symbol Guide...

V: Vegetarian | Vg: Vegan | GF: Gluten Free | DF: Dairy Free | Cr: Crustaceans | E: Egg | Ml: Milk

Food served 1.5hrs after your ceremony time.





Starters...

Hummus & Vegetable Crudites (Vg, GF, DF)

Pulled Pork Spring Rolls (GF, DF) Served with a BBQ Dip

Garlic & Herb Marinated Prawn Skewers (GF, Cr)
Served with a Dressed Salad

Mains...

Flat Iron Steak (GF)

Cooked Pink or Well Done, with Thick Cut Chips, Salad & Peppercorn Sauce

Fillet of Pan Fried Cod (GF, F, DF by request) Served with Thick Cut Chips & Peas

Grilled Peri Peri Chicken Breast (GF, DF)
Served with a Dressed Salad & Thick Cut Chips

*Spaghetti Bolognese (DF - without Garlic Bread)
Topped with Parmesan & served with Garlic Bread

*Vegetarian option available by request

Desserts...

Chocolate Brownie

Served with Chocolate Sauce & Vanilla Ice Cream

Ice Cream or Sorbet (Choices on the Day)

Eton Mess (V, GF, E, Ml)

Sticky Toffee Pudding (G, E, MI)Served with Toffee Sauce & Vanilla Ice Cream





Elopement BBQ Buffet

Relaxed, informal BBQ buffet...

We are happy to customise menus to suit your own taste, please see options available on the following pages.

All food is freshly prepared in-house by our Chefs, on the day of your wedding.

We can help you to create your own bespoke menu.

Simply choose...

3 x Canapés

3 x BBQ Main Dishes

3 x BBQ Salads/Sides

1 x Dessert

(Each dish ordered is catered for every guest).

Homemade bread is provided alongside the BBQ.

Tea & Coffee is included – served after dessert.

Please discuss your menu with us a few months before your wedding date...





Sample Elopement Menu

Canapés (x3)...

Mini Devon Scones, Clotted Cream & Jam
(V, SO2, G, M1) Vg, GF & DF by request

Mixed Olive Bruschetta (Vg, GF, DF)

Tomato & Basil Tartlet (Vg, GF, DF)

Gourmet BBQ Buffet...
Main Dishes (x3) & Sides (x3)

Tiger Prawn & Monkfish Skewers (GF, DF, SO2, Cr)

Halloumi & Sweet Chilli Skewers (V, GF)

Prime Local Beef Burgers with Salad Leaves, Cheddar Cheese & House Relish (G, SO2, M1) GF & DF by request

Mini Jacket Potatoes with Rosemary & Sea Salt (Vg, GF, DF)

Classic Greek Salad (V, GF, SO2, M1)

Couscous with Fresh Mint & Summer Vegetables (Vg, DF, G)

Included - **Homemade Bread** (Vg, DF, G)

Dessert (x1)...

Strawberries & Cream (V, GF, MI)Tea & Coffee – after dessert

Food Allergy & Intolerance Symbol Guide...





Canapés (choose 3)...

Tasty canapés, served on wooden boards, while your guests mingle after the ceremony...

Mini Devon Scones, Clotted Cream & Jam (V, SO2, G, M1) Vg, GF & DF by request

Honey Mustard Cocktail Sausages (GF, DF, M)

Boursin Cheese with Bacon & Cherry Tomatoes on French Bread with Olive Oil

(G, M) V - without Bacon by request

Mixed Olive Bruschetta (Vg, DF, G)

Tomato & Basil Tartlet (Vg, GF, DF)

Vegetable Spring Rolls, Soy & Chilli Dipping Sauce $(\mathbb{V}, \mathbb{GF}, \mathbb{SO}_2)$





Main Dishes (choose 3)... Meat, Fish & Shellfish

 $\ \, \textbf{Lime \& Coriander Chicken Breasts} \, (\texttt{GF}, \texttt{DF}) \\$

Cajun Chicken Skewers (GF, DF)

Prime Local Beef Burgers with Salad Leaves, Cheddar Cheese & House Relish (G, SO2, MI) GF & DF by request

Peppered Steak Skewers (GF, DF)

Thai Beef Noodle Salad (GF, E)

Moroccan Style Lamb Burgers, Harissa & Mint Yoghurt (80s, G, M1) GF by request

 $Mediterranean\ Lamb\ Kebabs\ (\texttt{GF},\texttt{DF})$

Local Pork Sausages with Apple Sauce (GF, DF)

Pulled BBQ Pork (GF, DF, SO2)

Pulled Pork with Cider Glaze (GF, DF, SO2)

Grilled Local Hake with Mango (GF, DF, F)

Grilled Fish Burger with Salad Leaves & Chilli Mayo (DF, G, F, E)

Tiger Prawn & Monkfish Skewers (GF, DF, SO2, Cr)

Honey Glazed Tiger Prawn Skewers (GF, DF, F)





Main Dishes (choose 3)... Vegetarian & Vegan

Halloumi & Sweet Chilli Skewers (V, GF)

Halloumi Burgers with Roasted Red Peppers,

Salad Leaves & Sweet Chilli Relish (V, G, S)

Vegan Bean Burgers with Salad Leaves & Sweet Chilli Relish (Vg, DF, G)

Falafel Burgers with Salad Leaves, Harissa & Mint Yoghurt (Vg, DF, G)

Vegan Sausages (Vg, DF)

 $\textbf{Tandoori Tofu Skewers} \ (\texttt{Vg}, \texttt{GF})$

Food Allergy & Intolerance Symbol Guide...





Salads & Sides (choose 3)...

Classic Greek Salad (V, GF, SO2, M1)

Mozzarella, Tomato, Red Onion & Basil Salad (V, GF)

Chargrilled Vegetables in Pesto (Vg, GF, DF)

Couscous with Fresh Mint & Summer Vegetables (Vg, DF, G)

Middle Eastern Couscous (Vg, DF, G)

Grilled Vegetable Pasta Salad (Vg, DF, G) GF by request

Three Bean Pasta Salad (Vg, DF, G) GF by request

Mini Jacket Potatoes with Rosemary & Sea Salt (Vg, GF, DF)

Corn on the Cob (Vg, GF, DF)

Mixed Green Leaf Salad (Vg, GF, DF)

Homemade Coleslaw (Vg, GF, DF)

Vegetarian | Vg : Vegan | GF : Gluten Free | DF : Dairy Free SO2 : Sulphur Dioxide | G : Gluten | M1 : Milk





Desserts (choose 1)...

Lemon Tart (V, GF, E, M1)

Raspberry & Passion Fruit Tart (V, G, E)

Double Chocolate Mousse (V, GF, E)

Classic Eton Mess with Mixed Berries (V, GF, E, M1)

White Chocolate Cheesecake with Cranberry Compote (V, G, E, MI)

Lime & Mint Chocolate Posset (V, GF, M1)

Strawberries & Cream (V, GF, M1)

 $\textbf{Hazelnut Meringue Roulade} \; (\mathbb{V}, \mathbb{GF}, \mathbb{N}, \mathbb{E})$

Raspberry Panna Cotta (V, GF, E)

Berries & Cream Pavlova (V, GF, E, M1)

Handmade Chocolate Truffles (V, GF, N, M1)

Dipped Strawberries (V, GF, M1)

Vegan Options...

Chocolate Mousse (Vg, GF, DF) Vegan

Berry Cheesecake (Vg, GF, DF)

Peanut Butter Tart (Vg, GF, DF, N, P)

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