



The
Lord
Haldon
Hotel

W e d d i n g s
&
C e r e m o n i e s



About Us

The Lord Haldon Hotel has been a wedding venue for over twenty five years. One of the most successful wedding hotels in the South West. The Lord Haldon hotel is set in a large and picturesque private grounds. The venue has twenty five rooms with many enjoying view of the Devon countryside



Our Location

The venue is located only five miles from the city of Exeter with countryside views only a stone throughway.

The Lord Haldon Hotel has been nominated finalist for a number of years in the South West Wedding Awards.

The venue will make your wedding pictures forever captured.

The Belvedere suite is the perfect location for your ceremony and wedding reception. A private bar for your wedding guests surrounded by the natural beauty of Devon. The Lord Haldon Wedding team will make sure that your Wedding day is memorable from start to finish.



Our Venue Hire

Exclusive use of our Belvedere Suite with views of the countryside for your ceremony.

Exclusive use of the Belvedere Suite with private bar and dance floor for your wedding meal and evening reception

Our outdoor wedding gazebo situated in our beautiful grounds for your outdoor ceremony (Easter-September only)

Sound system including microphones for outdoor and indoor ceremonies

Red carpet for your ceremony

Beautiful grounds for photographs

Use of furnishings, white linen, crockery, glass and tableware

Include your chair covers and sash, our sweet cart and our bay trees for your top table

Ends at midnight

Personal attention of our experienced wedding team, from your first visit through to the last dance

Civil Weddings

We are delighted to be able to offer the facility for a civil wedding ceremony.

If you wish to hold your wedding here at the Hotel and have made a provisional booking for your wedding day, please contact your local registrar at the Devon Register Office, 0845 155 1002.

The registrar's office will advise you on available times and costs for their services.

Their attendance fee will need to be paid directly to the registrar's office.





Our Food

The Lord Haldon Restaurant & Tower Bar have gained an enviable reputation for their high standard of service and cuisine. As far as possible our Chefs like to use carefully sourced local produce

All our menus are served with bread rolls and a selection of seasonal vegetables.

We will also cater for special dietary requirements with advance information.

If you have any particular favourite dishes please discuss these with our wedding co-ordinator, as we like to be very flexible.



Our Drink Packages

Standard

1 welcome drink

1 glass of wine with the meal

1 glass of sparkling wine for
toasting

Premium

1 welcome drink

1 glass of wine plus top up

1 glass of prosecco for toasting

Superior

1 welcome drink

2 glasses of wine plus top up

1 glass of Champagne for toasting

Welcome drinks:

Pimms and Lemonade, Bucks Fizz,
glass of wine, Bottled Beer



Wedding Prices

Our prices are very clear and transparent, for further information please contact us for a full price list

From the exclusive use of our grounds and rooms to a small intimate ceremony, indoors or outdoors our wedding team are here to help plan your special day

Please don't hesitate to get in touch if there's anything you'd like to discuss or if you'd like to arrange a time to visit.



Our Wedding Packages

Our expert wedding planners have worked hard to create the perfect wedding packages with everything you need to take the stress out of your organising.

our wedding packages include different options to enable you to have a unique wedding.

Should you wish to explore any additional options for which we have not provided detail, our wedding planners will be more than happy to discuss bespoke options with you

Check our website for our prices and special offers



Outside Ceremonies



Belvedere

Accommodation for Bride & Groom

A choice of table decorations

Bay trees for top table

Superior drink package

Canapes on arrival

Four course wedding breakfast with coffee
and mints

West Country, Cheese Supper or Buffet
Option

Sweet Cart

Backdrop and LOVE letters

Bridal dressing room

Professional guidance and assistance with
the planning of your wedding day

Use of our beautiful gardens

One of our team will act as your wedding
coordinator to guide you through your
day

Private bar

Round silver cake stand with knife

Catering for any dietary requirements

Display table for wedding gifts and guest
book

Our in house DJ



Haldon

Accommodation for Bride & Groom

Bay trees for top table

Premium drink package

Three course wedding breakfast

Evening, Buffet Option

Professional guidance and assistance with
the planning of your wedding day

Use of our beautiful gardens

One of our team will act as your wedding
coordinator to guide you through your
day

Private bar

Round silver cake stand with knife

Catering for any dietary requirements

Display table for wedding gifts and guest
book

Our in house DJ

Bridal dressing room

Sweet Cart

Lawrence

Accommodation for Bride & Groom

Bay trees for top table

Standard drink package

Two course wedding breakfast

Evening, Buffet Option

Professional guidance and assistance with
the planning of your wedding day

Use of our beautiful gardens

One of our team will act as your wedding
coordinator to guide you through your day

Private bar

Round silver cake stand with knife

Catering for any dietary requirements

Display table for wedding gifts and guest
book

Bridal dressing room

Our in house DJ

Wedding Menu

Select your wedding menu by choosing one starter, one main and one dessert.

All our menus are served with bread rolls and seasonal vegetables.

We will also cater for special dietary requirements with advance information.

If you have any particular favourite dishes please discuss these with our wedding co-ordinator, as we like to be very flexible.



Starters

*Freshly Made Soup of Your Choice
(vegan adaptable)*

Served with bread roll & butter

Crown of Chilled Melon

Served with lemon sorbet and raspberry coulis

Chicken Liver Pate

Enhanced with herbs and brandy, with a rich plum and apple chutney, glazed leaves and ciabatta crostini

Oak Smoked Salmon

With cucumber ribbons, rocket and citrus dressing

Warm Chicken & Bacon Salad

Char grilled chicken breast with flash fried lardons of bacon on assorted salad leaves, finished with crisp garlic and rosemary croutons, Caesar dressing and parmesan shavings

Heritage Tomato, Feta and Olive Salad

With balsamic dressing

Crab and Prawn Tian

Served with pink grapefruit segments and saffron mayonnaise

Creamy Garlic Mushrooms

With a cheesy crumble topping

Mains

Roasted Sirloin of West Country Beef

Thickly sliced, accompanied by Yorkshire pudding, creamed horseradish and a rich pan gravy

Roast Breast of Chicken

Boneless chicken breast with sage and onion stuffing, pigs in blanket and light chicken gravy

or

Wild mushroom and white wine sauce

Slow Roasted Pork Belly

With bacon and leek mash and cider reduction

Fillet of Hake

With a butter bean and chorizo cassoulet and salsa verde

Slow-cooked Lamb Shank

On garlic and rosemary mashed potatoes with a redcurrant and mint sauce

Rump of Lamb

On garlic & thyme crushed potatoes and a rosemary and red wine jus

Mains

Pan Seared Fillet of Sea Bass

On a warm salad of fennel, cherry tomatoes and fine green beans with new potatoes, glazed in a creamy saffron and shallot dressing.

Wild Mushroom and Asparagus Basket (V)

Sauteed wild mushrooms bound in a rich white wine cream topped with a parmesan crumb, finished with char grilled asparagus

Mediterranean Vegetable Tartlet (V)

Crisp pastry case filled with char grilled peppers, red onions, sun blushed tomatoes and leeks with smoked cheese finished with roasted vine cherry tomatoes, watercress and balsamic glaze

Butternut Squash Risotto (Ve)

With sun blushed tomatoes and asparagus spears

Desserts

Glazed Lemon tart
Drizzled with tangy raspberry coulis, with fresh raspberries
and Devon clotted cream

Individual Mixed Fresh Berry Pavlova
Finished with a vanilla infused whipped cream

Traditional Sticky Toffee Pudding
With butterscotch sauce and Devon clotted cream

Vanilla Pannacotta
Served with summer berry compote

Chocolate & Raspberry Cheesecake (Ve)
Served with chocolate sauce and berries

Local Cheese Selection
Barber vintage cheddar, Somerset Brie and creamy Stilton with
plum and apple chutney, crisp celery flowers and savoury
biscuits

Local Strawberries with Devon Clotted Cream
With crushed meringue (seasonal May-Sept)

Canapes

Mini Scones with strawberry jam & clotted cream
Rosemary and olive shortbread topped with Somerset Brie and
sun blushed tomato

Oak smoked salmon with a lemon and chive cream cheese
Pastry case of prawn with a lime and ginger glaze
Shredded ham hock, mild mustard mayonnaise in a pastry shell
Olive, mozzarella and tomato skewers
Minted crushed pea crostini with Serrano ham





High Tea with Prosecca

*Home-made scones served with jam and
Devanshire clotted cream together with a
selection of finger sandwiches and cakes
with a pot of tea*

Buffet Items (6/8/10)

Array of sandwiches

Crisps

Honey and grain mustard glazed sausages

Chunky chips with sticky barbecue dip

Vegetarian mini quiche

Beef Cornish pasties

Cheese & onion pasties

Cajun tortilla chicken strips

Stone-baked pizza

Mini scotch eggs

Mini pork pie

Mixed salads

Coleslaw

Chocolate brownie

Lemon drizzle sponge

Mini scones

Barbecue

*Fresh baps, local sausages, home-made
beef burgers, Cajun spiced chicken
drumstick, chopped mix salad, coleslaw
and a selection of sauces*

West Country Cheese Supper

*Selection of local cheeses, chutney, celery
and assorted savoury biscuits*





LORD HALDON

COUNTRY HOTEL



Contact Us

events@lordhaldonhotel.co.uk

01392 832 483