



wedding PACKAGES

THE PALM COURT PACKAGE £1,995

Our Palm Court Wedding Package has everything you need to ensure your wedding is one to remember, from all day and night use of Palm Court to an in-house disco in the evening. Let us lend a helping hand to planning your dream wedding.

£1,995
100 guests for the wedding ceremony

Included in your package

- All day and night use of Palm Court for your wedding ceremony
- Use of the Secret Garden for photos
- Hot and Cold finger buffet in the evening
- House Disco in the evening

THE ROYAL WEDDING PACKAGE £4,995

Our Royal Wedding Package is perfect for larger wedding celebrations. From a 3-course wedding breakfast to an evening disco our package has everything covered for your special day.

£4,995
60 day time guests
100 evening guests

Extra daytime guests are an extra £55 per person
Extra evening guests are an extra £15.95 per person

Included in your package

- Superb three-course wedding breakfast prepared by our skilled chefs
- Red carpet arrival for your guests
- Welcome drink
- Use of our Secret Garden for photos and drinks
- A dedicated master of ceremonies to give that special finishing touch to your reception
- Beautifully laid out tables with crisp linen, fresh flower arrangements, napkins, cutlery and your very own personalised menus
- A glass of wine with your meal and a glass of sparkling wine for the toast
- Evening room hire
- The Royal hot and cold finger buffet
- House disco in the evening

EXCLUSIVE USE PACKAGE £9,995

With exclusive access to our hotel in North Devon, you can enjoy the comfort and privacy of being surrounded only by your closest friends and family.

£9,995
60 guests

Extra daytime guests are an extra £75 per person
Extra evening guests are an extra £15.95 per person

Included in your package

- Pre-wedding reception canapés
- Daytime wedding reception hosted in Palm Court
- White table linen
- 3-course wedding breakfast
- Drinks Package
- Evening reception & disco with hot & cold finger buffet
- Kingsley Bridal suite for the Bride & Groom on their wedding night
- 1 night's accommodation for 60 guests (inclusive of 6 children's beds)
- Full Devon breakfast the following day

Prices are inclusive of VAT. Registrar fees not included



wedding MENUS

Adults need around 2000 Kcal a day. Our dishes may contain traces of allergens. Please let us know if you have any allergens or dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free due to possible cross contamination during production.

GF Gluten Free V Vegetarian VE Vegan

GF? Can be made Gluten Free (please ask when ordering)

VE? Can be made Vegan (please ask when ordering)

D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS
CR - CRUSTACEAN C - CELERY N - NUTS SU - SULPHUR DIOXIDE
F - FISH S - SESAME SO - SOYA P - PEANUTS L - LUPIN



EXCLUSIVE USE WEDDING PACKAGE

PALM COURT BANQUET THREE

STARTER

**Smoked Salmon, Leek
& Dill Tart** 210 kcals G, E, D, F

Classic Caesar Salad 160 kcals G, D, E

**Sweet Potato, Coconut
& Cardamom Soup** 60 kcals C

MAIN COURSE

Chicken, Mozzarella & Parma Ham
Tarragon sauce, new potatoes,
French peas and vichy carrots 735 kcals G, D
or

**Mushroom & Spinach
Wellington** V 725 kcals G, E, D

DESSERTS

Trio of Desserts

Meringue Nests with Cream
& Seasonal Fruit 140 kcals E, D

Chocolate Choux Bun
with Fresh Cream 120 kcals G, D, E, SU

Lemon & Vanilla Cheesecake 150 kcals G, E, D

or

Seasonal Fruit Plate
West Country clotted cream 375 kcals D

Filter Coffee & Minted Chocolate

EVENING FINGER BUFFET

Selection of Mixed Sandwiches

Roast Beef & Horseradish 682 kcals G, D, E, M, SU

Roast Turkey & Cranberry Sauce 588 kcals G, D

Baked Ham & English Mustard 542 kcals G, D, M

Tuna Mayonnaise & Cucumber 595 kcals G, E, D, F

Grated Cheddar & Tomato V 768 kcals G, D

Egg Mayonnaise & Cress V 700 kcals G, E, D

Selection of Bruschettas G

Savouries

Mini Meat Pasties 200 kcals G, D, SO

Cocktail Pork Sausage Rolls 124 kcals G, D, SO, SU

Pepper & Onion Mini Quiches V 140 kcals G, D, E

BBQ Glazed Chicken Drumsticks 109 kcals G, M

Crispy Fried Macaroni Croquettes V 150 kcals G, D

Mini Vegetable Samosas V 50 kcals G, SO

Spicy Potato Wedges 70 kcals

Dips & Sauces

DRINKS PACKAGE

Welcome Drink

1 glass of Kir Royal or Bucks Fizz

Wine with your Meal

2 glasses of Australian Chardonnay
or Merlot

To Toast

1 flute of Prosecco

CARVERY PACKAGES

CARVERY ONE

£35 pp

STARTER

Seasonal Vegetable Soup V 159 kcals

MAIN COURSE

A choice of 2 roasted meats

Roast Turkey Breast

Slow Roasted Silverside of Beef

Baked Gammon Ham M

English Leg of Pork

Mushroom, Chestnut &
Spinach Tartlet V 280 kcals G, N, D, E

Accompanied by a selection of six seasonal vegetable dishes, roasted & minted new potatoes

DESSERTS

Trio of Desserts

Choose three from the options menu
or

Traditional

Choose one from the options menu

Filter Coffee & Minted Chocolate

Minimum of 50 guests

CARVERY TWO

£40 pp

STARTER

Seasonal Vegetable Soup V 159 kcals

Prawns & Smoked Salmon Plate

Marie Rose sauce 657 kcals CR, F, M, E

Chicken Liver Pate

Red onion marmalade, toasts 561 kcals G, D, C, SU, M
or

See Options Menu

MAIN COURSE

A choice of 2 roasted meats

Roast Turkey Breast

Slow Roasted Silverside of Beef

Baked Gammon Ham M

English Leg of Pork

Mushroom, Chestnut &
Spinach Tartlet V 280 kcals G, N, D, E

Accompanied by a selection of six seasonal vegetable dishes, roasted & minted new potatoes

DESSERTS

Trio of Desserts

Choose three from the options menu
or

Traditional

Choose one from the options menu

Filter Coffee & Minted Chocolate

Minimum of 50 guests



BANQUET PACKAGES

TRADITIONAL BANQUET ONE

£35 pp

STARTER

Seasonal Vegetable Soup V 159 kcals

MAIN COURSE

Roast Turkey Breast

Slow Roasted Silverside of Beef

English Leg of Pork

Roast Chicken Breast

Mushroom, Chestnut &
Spinach Tartlet V 280 kcals G, N, D, E

DESSERTS

Trio of Desserts

Choose three from the options menu
or

Traditional

Choose one from the options menu

Filter Coffee & Minted Chocolate

TRADITIONAL BANQUET TWO

£40 pp

STARTER

Seasonal Vegetable Soup V 159 kcals

Prawns & Smoked Salmon Plate

Marie Rose sauce 657 kcals CR, F, M, E

Chicken Liver Pate

Red onion marmalade, toasts 561 kcals G, D, C, SU, M

MAIN COURSE

Roast Turkey Breast

Slow Roasted Silverside of Beef

English Leg of Pork

Roast Chicken Breast

Mushroom, Chestnut &
Spinach Tartlet V 280 kcals G, N, D, E

DESSERTS

Trio of Desserts

Choose three from the options menu
or

Traditional

Choose one from the options menu

Filter Coffee & Minted Chocolate

PALM COURT BANQUET THREE

£45 pp

STARTER

Smoked Salmon, Leek & Dill Tart 210 kcals G, D, E, F

Classic Caesar Salad V 160 kcals G, D, E

Sweet Potato, Coconut
& Cardamom Soup V 60 kcals C

MAIN COURSE

Chicken, Mozzarella & Parma Ham
Tarragon sauce, new potatoes,
French peas and vichy carrots 735 kcals G, D
or

Mushroom & Spinach Wellington V 725 kcals G, E, D

DESSERTS

Trio of Desserts

(One plate with the following 3 desserts)

Meringue Nests, with Cream
& Seasonal Fruit 140 kcals E, D

Chocolate Choux Bun, Fresh Cream 120 kcals G, E, D, SU

Lemon & Vanilla Cheesecake 150 kcals G, E, D
or as

Banquet 1 or 2

Filter Coffee & Minted Chocolate

For all banquet options, please choose one main course for your entire party unless you can pre-order.
All banquet mains served with two vegetable and two potato dishes.

— EVENING BUFFET OPTIONS —

FINGER BUFFET

£16.95 pp

Selection of Mixed Sandwiches

- Roast Beef & Horseradish 682 kcals G, D, E, M, SU
- Roast Turkey & Cranberry Sauce 588 kcals G, D
- Baked Ham & English Mustard 542 kcals G, D, M
- Tuna Mayonnaise & Cucumber 595 kcals G, E, D, F
- Grated Cheddar & Tomato V 768 kcals G, D
- Egg Mayonnaise & Cress V 700 kcals G, E, D

Selection of Bruschettas

- Smoked Salmon 119 kcals G, F
- Pate 136 kcals G, D, C, SU, M
- Cream Cheese & Chive 117 kcals G, D

Savouries

- Mini Meat Pasties 200 kcals G, D, SO, E
- Cocktail Pork Sausage Rolls 124 kcals G, D, SO, SU, E
- Pepper & Onion Mini Quiches V 140 kcals G, D, E
- BBQ Glazed Chicken Drumsticks 109 kcals G, M
- Crispy Fried Macaroni Croquettes V 150 kcals G, D

- Mini Vegetable Samosas V 50 kcals G, SO
- Spicy Potato Wedges 70 kcals
- Dips & Sauces

ADD TEA OR COFFEE £3.50 pp

FORK BUFFET

£29 pp

BUFFET SELECTION

Selection of Cold Meats

- Sliced Silverside of Beef 308 kcals
- Sliced Gammon Ham 326 kcals
- Sliced Turkey Breast 245 kcals

Chicken Curry 250 kcals D, N

Pilau Rice 177 kcals

Poppadoms 5 kcals

Naan Breads 170 kcals G

An array of Salads & Dressings

Salads

- Coleslaw 85 kcals E Potato & Chive 97 kcals E
- Pasta & Bean 195 kcals G, M Oriental Rice 190 kcals G, SO, S
- Tomato & Red Onion 20 kcals SU Caesar 100 kcals E, D
- Spiced Sweet Potato 50 kcals Baby Salad Leaves 20 kcals
- Cherry Tomatoes 15 kcals Cucumber Salad 25 kcals
- Minted Baby Potatoes 120 kcals

The perfect option for a casual lunch, dinner or after a meeting meal.

Minimum of 40 guests

ADD GLASS OF PROSECCO £6 pp

ROYAL BUFFET

£38 pp

DRESSED MEAT SELECTION

Roast Sirloin & Silverside of Beef

Dressed Turkey Breast

Dressed Gammon Ham

Vegetarian Quiches V

Eggs Napolitaine

Salads

- Coleslaw 85 kcals E Potato & Chive 97 kcals E
- Pasta & Bean 195 kcals G, M Oriental Rice 190 kcals G, SO, S
- Tomato & Red Onion 20 kcals SU Caesar 100 kcals E, D
- Spiced Sweet Potato 50 kcals Baby Salad Leaves 20 kcals
- Cherry Tomatoes 15 kcals Cucumber Salad 25 kcals
- Minted Baby Potatoes 120 kcals

DESSERTS

Trio of Desserts

Choose three from the options menu
or
Traditional
Choose one from the options menu

Filter Coffee & Minted Chocolate

Minimum of 40 guests

PALM COURT BUFFET

£45 pp

STARTERS

Cream of Vegetable Soup V 465 kcals G, D Herb crouton

Chicken Liver Pate Caramelised onion chutney, toasts 561 kcals G, D, C, SU, M

Melon Duo V Fruit coulis 65 kcals

DRESSED BUFFET SELECTION

Same as 'Royal Buffet'

DESSERTS

Same as 'Royal Buffet'

Minimum of 40 guests



HIGH TEA BUFFET

£16.95 pp

Traditional Afternoon Finger Sandwiches

- Home Baked Ham, Sweet Grain Mustard, White Bread 147 kcals G, D, E, M
- Smoked Salmon, Cream Cheese & Chives, Granary Bread 153 kcals G, D, F
- Skinless Cucumber Slices, Fresh Dill Mayonnaise, White Bread V 143 kcals G, D, E
- Egg Mayonnaise, Mustard Cress & Red Onion, Granary Bread V 185 kcals G, D, E

Savoury Quiches

- Mature Cheddar Cheese & Onion V 130 kcals G, D, E
- Sautéed Mushrooms & English Stilton V 135 kcals G, D, E
- Poached Smoked Haddock & Parsley 110 kcals G, D, E, F

Mini Filled Pastry Bouchees G, D, C, SU, CR, F, M

- Cream Cheese & Chives V 117 kcals G, D
- Chicken Liver Pate 136 kcals G, D, SU, C
- Prawns with Marie Rose Sauce 119 kcals G, CR, F, E

Pastries & Fancies G, D, S, SU, E

- Fruit Scone, Strawberry Jam & West Country Clotted Cream 316 kcals
- Rich Fruit Cake 179 kcals
- Mini Banoffee Tartlet 100 kcals
- Fresh Cream Chocolate Éclair 50 kcals

ADD TEA OR COFFEE £3.50 pp

ADD GLASS OF PROSECCO £6 pp

BANQUET & BUFFET OPTIONS

We know you may want to personalise your celebrations, so we offer a variety of options for you to choose from.

STARTER OPTIONS

Melon Fruit Platter 65 kcals

Farmhouse Pate 561 kcals G, D, SU, C

Creamy Garlic Mushrooms 450 kcals G, D

Crispy Brie Wedges 400 kcals G, D

Scottish Smoked Salmon 150 kcals F

Classic Prawn Cocktail 326 kcals G, E, F, CR

Torpedo Prawns 150 kcals G, CR, MO

TRADITIONAL DESSERTS

Apple Pie

Clotted cream or custard 230 kcals G, D, E

Black Forest Gateau 220 kcals G, D, E, SU

Double Chocolate Belgium Gateau 250 kcals G, D, E, SU

Raspberry Pavlova 175 kcals D, E

Fresh Fruit Salad
Cream 375 kcals D

Cheese & Biscuits 970 kcals G, D, SO

DESSERT OPTIONS

Fresh Cream Profiteroles

Chocolate sauce 120 kcals G, D, SU

Vanilla Panna Cotta 175 kcals D

Raspberry Crème Brûlée 175 kcals D

Chocolate Brownie 125 kcals G, D, E

Banoffee Shortbread 135 kcals G, D

Lemon & Blueberry Cheesecake 150 kcals G, D, E

Raspberry Pavlova 140 kcals D, E

Double Chocolate Cup 145 kcals D, SU

FINGER SWEETS

Ideal to add to a finger buffer or choice of fork buffet (Extra £5pp)

Chocolate Éclair 50 kcals G, D, E, SU

Lemon Drizzle Cake 85 kcals G, D, E

Chocolate Fudge Cake 150 kcals G, D, E, SU

Carrot Cake 120 kcals G, D, E

Mini Pavlovas

Fresh cream and fruits 85 kcals D, E

Scones with West Country
Clotted Cream & Jam 316 kcals G, D, E

DRINKS PACKAGES

Please see our selection of drink packages. However we are most happy to accommodate your personal preferences (in particular wines and champagnes) via our Wedding Coordinator.

PACKAGE ONE

£18 pp

Welcome Drink

1 glass of Alcoholic Fruit Punch

Wine with your Meal

1 glass of Chardonnay, Merlot or Rose

To Toast

1 flute of Prosecco

PACKAGE THREE

£26 pp

Welcome Drink

1 glass of Pimm's
or

1 glass of Bucks Fizz with Orange Juice

Wine with your Meal

2 glasses of Chardonnay, Merlot or Rose

To Toast

1 flute of Prosecco

PACKAGE TWO

£20 pp

Welcome Drink

1 glass of Bucks Fizz with Orange Juice

Wine with your Meal

1 glass of Chardonnay, Merlot or Rose

To Toast

1 flute of Prosecco

PACKAGE FOUR

£32 pp

Welcome Drink

1 glass of Pimm's
or

1 glass of Champagne Bucks Fizz
or Champagne

Wine with your Meal

2 glasses of Chardonnay, Merlot or Rose

To Toast

1 flute of Prosecco



BESPOKE *events*

We specialise in creating tailor-made events that reflect the unique preferences and requirements of each client

Our dedicated team collaborates closely with you to ensure every detail of your event is customised, from sophisticated corporate functions to intimate private parties. Set against the beautiful backdrop of North Devon, The Royal Hotel combines exceptional service with a personal touch to make sure your event is both memorable and uniquely yours.

WAKES

Our hotel provides a complimentary function room where family and friends can gather to honour and celebrate a life that was loved dearly. Whether you are planning an intimate occasion for up to 30 or planning a larger gathering, let our team relieve the pressure by assisting you through all your arrangements.



EVENT MENU OPTIONS

DEVON CREAM TEA

£11.50 pp

Fresh Baked Scones
West Country Clotted Cream
& Strawberry Jam 316 kcal G, D, E

Genoa Fruit Cake with Almonds 179 kcal G, D, E, SU, N

Selection of Mixed Finger Sandwiches G, D

ADD TEA OR COFFEE £3.50 pp



FINGER BUFFET

£16.95 pp

Selection of Mixed Sandwiches

Roast Beef & Horseradish 682 kcal G, D, E, M, SU
Roast Turkey & Cranberry Sauce 588 kcal G, D
Baked Ham & English Mustard 542 kcal G, D, M
Tuna Mayonnaise & Cucumber 595 kcal G, E, D, F
Grated Cheddar & Tomato V 768 kcal G, D
Egg Mayonnaise & Cress V 700 kcal G, E, D

Selection of Bruschettas

Smoked Salmon 119 kcal G, F

Pate 136 kcal G, D, C, SU

Cream Cheese & Chive 117 kcal G, D

Savouries

Mini Meat Pasties 200 kcal G, D, SU

Cocktail Pork Sausage Rolls 124 kcal G, D, SU, SU

Pepper & Onion Mini Quiches V 140 kcal G, D, E

BBQ Glazed Chicken Drumsticks 109 kcal G, M

Crispy Fried Macaroni Croquettes V 150 kcal G, D

Mini Vegetable Samosas V 50 kcal G, SU

Spicy Potato Wedges 70 kcal

Dips & Sauces

ADD TEA OR COFFEE £3.50 pp

HIGH TEA BUFFET

£16.95 pp

Traditional Afternoon Finger Sandwiches

Home Baked Ham, Sweet Grain
Mustard, White Bread 147 kcal G, D, E, M
Smoked Salmon, Cream Cheese
& Chives, Granary Bread 153 kcal G, D, F

Skinless Cucumber Slices, Fresh Dill
Mayonnaise, White Bread V 143 kcal G, D, E

Egg Mayonnaise, Mustard Cress
& Red Onion, Granary Bread V 185 kcal G, D, E

Savoury Quiches

Mature Cheddar Cheese & Onion V 130 kcal G, D, E

Sautéed Mushrooms & Stilton V 135 kcal G, D, E

Poached Smoked Haddock & Parsley 110 kcal G, D, E, F

Mini Filled Pastry Bouchees G, D, C, SU, CR, F, M

Cream Cheese & Chives V 117 kcal G, D

Chicken Liver Pate 136 kcal G, D, SU, C

Prawns with Marie Rose Sauce 119 kcal G, CR, F, E

Pastries & Fancies G, D, S, SU, E

Fruit Scone, Strawberry Jam &
West Country Clotted Cream 316 kcal

Rich Fruit Cake 179 kcal

Mini Banoffee Tartlet 100 kcal

Fresh Cream Chocolate Éclair 50 kcal

ADD TEA OR COFFEE £3.50 pp

ADD GLASS OF PROSECCO £6 pp

