THE BEDFORD HOTEL Tavistock

Meddings

Happily ever after begins here

Congratulations on your engagement!

We are delighted that you are considering The Bedford Hotel as your wedding venue.

The hotel is a charming and elegant Grade 1 listed building, providing a romantic setting for your Wedding Day.

Our "secret" Walled Garden provides an exquisite setting for outdoor garden ceremonies, for your drinks reception or al-fresco socialising throughout the day.

Whether you are looking for an intimate wedding, or a large and lavish occasion, the team here at The Bedford Hotel have the skills, experience and attention to detail to ensure that your special day runs to perfection.

It would be our absolute pleasure to help you plan your special day with us. Every wedding day is totally unique, and we are here to guide you every step of the way in making sure that your day is as magical and memorable as you've always wanted. We'd love to show you around our beautiful venue, please do get in touch if you would like to arrange a viewing where we can discus your plans and prepare a personalised quotation for you.

Your wedding coordinators

Kay & Hannah

weddings@bedford-hotel.co.uk 01822 613221 1 Plymouth Road, Tavistock, Devon PL19 8BB









Garden Ceremony

Our historic Woburn Room, with its classic styling, original wood panelling and views over Tavistock's parish church and grounds, is the perfect setting for your Civil Ceremony.

one of our best kept secrets. A stunning setting for an outdoor wedding. $\pounds 1.400$

Our beautifully romantic Walled Garden is

£750

Your civil ceremony includes a pedestal of fresh seasonal flowers, ceremony table & cloth, red carpet scattered with rose petals.

We recommend you choose a ceremony time between 12noon - 2pm.

The above charges exclude the Registrar's fee's. You will need to book the Registrar by contacting West Devon Registration Office (Tavistock) on 0345 155 1002.

Exclusively Yours

Make your day extra special with exclusive use of The Bedford Hotel. Enjoy the hotel, grounds and facilities exclusively for you and your wedding guests.

Imagine the elegance and charm of having your own historic sanctuary in which to celebrate with family and friends, creating cherished memories to last a lifetime. The entire venue becomes your private retreat, available from 11am on your wedding day until 11am the following day, allowing you and your guests to cherish every moment of this special occasion.

Our hotel offers 31 luxurious bedrooms, including Four Poster rooms, and family rooms to accommodate little ones. All public areas and gardens will be reserved solely for your private use, ensuring an intimate atmosphere for you and your guests.

Our talented team of chefs will be at your service, crafting a glamorous Wedding Breakfast and evening celebration buffet, along with our perfect Full Devon Breakfast to bid you farewell.

Exclusive use charge £2,500

(the exclusive use charge is in addition to charges for your ceremony, catering and 31 bedrooms)

Prinks packages & Canapés

PEARL £21

Your choice from our selection of welcome drinks, plus a glass of house wine with your meal and a glass of sparkling wine for the toast.

RUBY £26

Your choice from our selection of welcome drinks, plus two glasses of house wine with your meal and a glass of sparkling wine for the toast.

Diamond £30

Your choice from our selection of welcome drinks, plus two glasses of house wine with your meal and a glass of champagne for the toast.

WELCOME DRINKS

Buck's fizz

Sparkling wine

Jail Ale half pint

Juicy Apple Cider half pint

Champagne £3.50 supplement

The Bedford Summer Blush Pimms & lemonade with fruit & mint

£2.50 supplement

Bottled beer £3 supplement

Mojito £5 supplement

Passion fruit martini £5 supplement

Dartmoor Gin & tonic £4 supplement

Mojito mocktail £2.50 supplement

Spritz

Hugo Elderflower with prosecco & soda

Aperol With prosecco & soda £2.50 supplement

Lemon Lemon sherbet vodka, simple syrup with prosecco & soda £3 supplement

Soft drinks are available as an alternative. Supplements are per glass.

A 50/50 split of welcome drinks can be arranged.

Canapés

Confit of duck, honey & five spice

Chicken liver parfait, shallot marmalade

Cheddar cheese beignets

Pork balls, apple sauce

Goat's cheese & pesto parmier

Smoked salmon crostini, wasabi, coriander

Tomato gazpacho, cucumber, avocado, basil sour dough

Fish cake, tartare sauce, lemon

Chicken satay, crispy shallots

Mini cheese scones, smoked bacon, cream cheese, tomato & chilli jam

Mini scones, clotted cream, strawberry jam

Please select 4 items

£9.50 per person £2.50 per extra item All prices per person



Medding Breakfast

£46

Please select three options for each course to create your menu

TO START

Butternut squash velouté, nutmeg cream

Roast tomato, garlic & rosemary velouté

Ham hock terrine, black pudding, piccalilli, apple, walnut

Chicken liver parfait, brioche, fig & hibiscus chutney, scratchings

Waldorf salad, pickled celeriac, blue cheese, grape, walnut, confit egg yolk

The Bedford prawn cocktail, bloody Mary, heritage tomato, caviar, focaccia

Goat's cheese mousse, tomato, black olive, pesto, sourdough

Hot smoked salmon, celeriac, cucumber, Brixham crab

Mackerel Pâté, cucumber jelly, horseradish, rocket, soda bread

Wild pheasant & chanterelle mushroom terrine, clementine, mustard seed, watercress, brioche

MAINS

Devon pork belly, pork croquette, mustard mash, cider braised onion, apple, scratchings Braised Dartmoor shoulder of lamb, potato cake, onion fritter, mango, coriander, jus Creedy Carver chicken, fondant potato, chasseur sauce, crispy pancetta, tarragon Creedy Carver duck breast, braised chicory, leg croquette Cornish hake, pak choi, fish cake, crayfish, beure blanc Loch Duart salmon, celeriac remoulade, spiced shrimp butter

ROASTS

served with goose fat roast potatoes & traditional vegetables

Roast Devon sirloin of beef, brisket, Yorkshire pudding, horseradish

Roast leg of Dartmoor lamb, pulled shoulder, mint chimichurri

Loin of Devon pork, apple & local cider compoté, pulled pork

Glazed gammon, cauliflower & leek smoked cheddar cheese, piccalilli

Hazelnut & puy lentil nut roast, buttered greens, Cornish new potatoes, pickles, Devon blue cheese sauce

DESSERTS

Lemon posset, passion fruit curd, meringue, sorbet, coriander

Warm banana bread, caramelised banana, butterscotch, pecan, crème fraiche

Dark chocolate delice, hazelnut, honeycomb, dulce de leche

Fig custard tart, blackberries, pistachio, chantilly, red vein sorell

The Bedford tiramisu, bitter chocolate

Seasonal fruit trifle, sorbet

West Country cheeses, grapes, crackers, Devon chutney



EXTRAS £3.50 per person

Duck fat & thyme roast potatoes
Sautéed Cornish new potatoes, lemon, almond, parsley
Roasted Cornish new potatoes, rosemary, confit garlic, seasalt
Roasted root vegetables, five spice, honey

Cauliflower, Godminster cheese sauce Broccoli, Spinach, kale, picked shallots Carrots, nutmeg, chilli & thyme

Childrens' Menu

£23

TO START

Melon, Parma ham Tomato soup, croutons Sole goujons, tartare sauce Crudities, hummus

MAINS

Chicken breast, seasonal vegetables, new potatoes Fish & chips, tartare sauce Roast beef, Yorkshire pudding Pasta, Cheddar cheese, tomato sauce

DESSERTS

Chocolate brownie, vanilla ice cream Fruit salad, sorbet Selection of Ice creams Bedford sundae We had an absolutely amazing day, the food, venue and staff were so helpful and went above and beyond to ensure our day was extraordinarily special

Dressed Buffet

£39

TO START

Please select your starter from our Wedding Breakfast menu

MAINS

Whole poached salmon, herb & lemon butter, smoked salmon Honey roast gammon, piccalilli, orange marmalade Roast Devon sirloin of beef, watercress, whipped horseradish cream Roast Westcountry turkey, cranberry, chilli jam, figs & apple Goat's cheese terrine, candied walnuts, tomatoes Seasonal tarts & quiches, dressed rocket & watercress Selection of salads

DESSERTS

Please select your dessert from our Wedding Breakfast menu







Evening Buffet

FINGER BUFFET

A selection of sandwiches including: Ham & tomato chutney, Godminster Cheddar & spring onion, smoked salmon with crème fraiche, roast beef & horseradish, egg & watercress

Plus 6 items (£21) or 8 items (£25) from the following:

Assorted quiche:Ham & Godminster Cheddar, seasonal vegetable, Salmon & crème fraîche

Fish cakes

Tomato, rocket & pesto bruschetta

Vegetable gyoza, soy, ginger

Cajun chicken & honey kebabs, avocado crème fraîche

Tempura king prawns, sesame, oyster sauce

Belly pork bite, BBQ sauce, crispy onions

Camembert, cranberry jam, watercress

Pork & leek sausages

Cocktail Devonshire pasties, beef / cheese & onion

Sole goujons, curried tartare sauce

Proper Cornish sausage rolls

Assorted oriental wraps

Chicken & vegetable pakora, raita

Bombay spiced lamb koftas, tomato & chilli jam, coriander

Crispy corn on cob, harissa, pomegranate

WEST COUNTRY TABLE

£28

A selection of fine West country cheeses

Sharpham Brie

Godminster Cheddar

Cornish Blue

Smoked apple wood

Goats cheese mousse

Served with apple, celery, figs, oatcakes, water biscuits & crusty bread

Terrine's & Cold Meats

Parma ham, watercress

Marmalade roast gammon, apple

Roast beef, horseradish

Turkey, cranberry & chilli Jam

Duck liver pate, onion marmalade

Pressed hamhock terrine, piccalilli

Served with a selection of a selection of home-made breads, chutneys, piccalillis, potato salad, Asian style coleslaw

66

The wedding was amazing and went perfectly. The staff were great - they were attentive and very helpful, with nothing being too much trouble



HOT ROAST PORK BAPS

£21

Includes stuffing, apple sauce & salads







Additional Information

WEDDING CAPACITY

Woburn Ceremony: 100, Garden Ceremony: 100

Wedding Breakfast in Gallery 26: 100

Ceremony & Wedding Breakfast in Gallery 26: 35 Ceremony & Wedding Breakfast in Tavistock room: 24

Evening Celebrations: 180

The bridal suite is included for the night of your wedding when you have 40 guests or more.

Wedding receptions held on a Saturday between 1st May and 31st August must include wedding breakfast and a drinks package for 40 adult guests or more. If guest numbers fall below the minimum requirement, charges will remain at 40 adult guests. A room hire fee will be payable for your wedding reception in the event that guest numbers fall below 40.

Use of our function room for evening celebrations is subject to either a £500 room hire fee or a minimum food spend of £21.00 per guest for a minimum of 40 guests. Wedding parties not holding evening celebrations with us are asked to vacate the function room by 5pm.

You are welcome to have a disco or live music for your evening celebrations. Our bar and music licence is until midnight on Friday and Saturday, and 11pm on Sunday to Thursday.

With the exception of a celebration cake, we ask that all food for your wedding is provided by us.

A non-refundable deposit of £500 (or £3000 for exclusive use weddings), along with a signed copy of our full wedding terms and conditions, will be required to confirm your booking.

















