

Weddings at The Headland Hotel & Spa

We can offer you everything from an intimate fairy tale wedding to an exclusive indulgent celebration, The Headland Hotel & Spa is the perfect setting for your special day. Beautiful receptions, luxury rooms and attention to detail combine to create the perfect surroundings for your celebration.

Ascot Suite

This traditional and elegant function suite offers an idyllic and unique space for a more intimate wedding. The room is ideal for wedding ceremonies, evening reception for up to 50 guests or a more intimate wedding breakfast for up to 30 guests.

Gallery Suite

This newly refurbished function suite perfectly marries modern décor with its traditional features to create a bright and airy, yet charming setting. This room is ideal for both wedding ceremonies, evening reception for up to 100 guests or for wedding breakfast celebrations of up to 80 guests. This room truly complements any colour scheme or decorations you may choose for your day.

The Romanoff Restaurant

The Romanoff Restaurant is a traditionally elegant space, boasting high ceilings, beautiful chandeliers and beautiful sea views, perfect for both, a wedding ceremony and for your wedding breakfast. This room is suitable for up to 100 guests.

Civil Ceremony

The Headland Hotel & Spa is registered to hold civil wedding ceremonies and civil partnership ceremonies granted by the Devon County Council.

Room Hire Cost

Room hire is applicable for all civil ceremonies as follows:

	Half Day	Full day
Ascot Suite	£150.00	£250.00
Romanoff Restaurant	£500.00	£900.00
Gallery Lounge	£700.00	£1,200.00

We will be happy to hold your chosen date on a provisional basis for a maximum of two weeks upon which we will then require a non-refundable deposit of £300 to confirm your wedding or 10% of your total event cost for private parties and bespoke events. The balance is due two weeks before your function. Please note, changes to guests numbers, will be reflected in prices charged.

The Headland Package £5,660.00

Based on 50 day guests and up to 70 evening guests

Package includes:

- Room Hire of the Ascot suite for your wedding ceremony (if required)
- Room hire of The Romanoff Restaurant for your Wedding Breakfast
- Complimentary Wedding Breakfast food tasting for the Bride & Groom
- Dedicated wedding coordinator throughout the day
- 3 course meal in our Romanoff Restaurant for your Wedding Breakfast
- Glass of Sparkling wine on arrival
- Two glasses of House wine with your meal
- Glass of Sparkling wine for your toast
- Cake stand and knife
- Headland Buffet Selector – Choose 10 items for your evening reception
- 25% discount to room rate for an additional night's stay
- Complimentary consultation for the Bride with our 'Harmony Beauty Room' therapist.

Any additional guests for the above packages are charged at additional supplement as follows: Full day guest £81.00, Evening reception guest £24.00

Customised Package's

Enhanced packages are available for creative couples wishing to bespoke their special day with their own unique vision.

Welcome drink or toast to Champagne: £3.00 per person.

Welcome drink Canapés: £6.00 per person

The 'Headland Tapas' Theme Buffet: £4.00 per person

We will be happy to hold your chosen date on a provisional basis for a maximum of two weeks upon which we will then require a non-refundable deposit of £300 to confirm your wedding or 10% of your total event cost for private parties and bespoke events. The balance is due two weeks before your function. Please note, changes to guests numbers, will be reflected in prices charged.

Maria Package £3,175.00

Based on 50 day guests and up to 70 evening guests

Package includes:

- All-day hire of Gallery Lounge
- Headland BBQ Wedding Breakfast in the Gallery & Terrace
- Dedicated wedding coordinator throughout the day
- Glass of Sparkling wine on arrival
- Two glasses of House wine with your meal
- Glass of Sparkling wine for your toast
- Cake stand and knife
- 25% discount to room rate for an additional night's stay
- Complimentary consultation for the Bride with our Harmony Beauty Room therapist
- Complimentary 'Maria Package' voucher for Bride & Groom in our 'Harmony Beauty and Treatment' room. Valid for three months

Please note, all the above does not include evening reception buffet. See our buffet menus for options and prices.

Any additional guests for the above packages are charged at additional supplement as follows: £42.00 per person

Customised Package's

Enhanced packages are available for creative couples wishing to bespoke their special day with their own unique vision.

Welcome drink or toast to Champagne: £3.00 per person.

Welcome drink Canapés: £6.00 per person

The 'Headland Tapas' Theme Buffet: £4.00 per person

The 'Ultimate Headland BBQ': £12.00

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The Tatiana Package £5,165.00

Based on 50 day guests and up to 70 evening guests

Package includes:

- Room Hire of the Ascot suite for your wedding ceremony (if required)
- Room hire of the Gallery Lounge for your Wedding Breakfast
- Dedicated wedding coordinator throughout the day
- Glass of Sparkling wine & Canapés on arrival
- The 'Headland Tapas Theme Buffet'
- Two glasses of House wine with your meal
- Glass of Sparkling wine for your toast
- Cake stand and knife
- 25% discount to room rate for an additional night's stay
- Headland Buffet Selector – Choose 8 items for your evening reception
- Complimentary consultation for the bride with our Harmony Beauty Room therapist
- Complimentary 'Tatiana Package' voucher for Bride & Groom in our 'Harmony Beauty and Treatment' room. Valid for three months

Any additional guests for the above packages are charged at additional supplement as follows: Full day guest £70.50, Evening reception guest £24.00

Customised Package's

Enhanced packages are available for creative couples wishing to bespoke their special day with their own unique vision.

Welcome drink or toast to Champagne: £3.00 per person.

The 'Ultimate Headland BBQ': £6.00 per person

We will be happy to hold your chosen date on a provisional basis for a maximum of two weeks upon which we will then require a non-refundable deposit of £300 to confirm your wedding or 10% of your total event cost for private parties and bespoke events. The balance is due two weeks before your function. Please note, changes to guests numbers, will be reflected in prices charged.

The Anastasia Package £6,195.00

Based on 50 day guests and 70 evening guests

Package includes:

- Room Hire of the Ascot suite for your wedding ceremony (if required)
- Room hire of the Gallery Lounge for your Wedding Breakfast
- A dedicated wedding coordinator throughout the day
- Glass of Champagne & Canapés on arrival
- Choice of our 'Ultimate Headland BBQ' or 'Tapas Theme Buffet'
- 2 glasses of House wine with the your meal
- Glass of Champagne for your toast
- Cake stand and a knife
- Headland Buffet Selector – Choose 10 items for your evening reception
- Royal Room accommodation for the Bride & Groom on their wedding night
- Complimentary bottle of Champagne & Flowers in your room
- Romantic 'Turn down'
- Complimentary room service breakfast the following day For Bride & Groom
- 25% discount to room rate for an additional night's stay
- Complimentary consultation for the bride with our 'Harmony Beauty Room' therapist
- A complimentary '**Anastasia Package**' voucher for bride & groom in our 'Harmony Beauty and Treatment' room. Valid for three months.

Any additional guests for the above packages are charged at additional supplement as follows: Full day guest £92.00, Evening reception guest £24.00

We will be happy to hold your chosen date on a provisional basis for a maximum of two weeks upon which we will then require a non-refundable deposit of £300 to confirm your wedding or 10% of your total event cost for private parties and bespoke events. The balance is due two weeks before your function. Please note, changes to guests numbers, will be reflected in prices charged.

Food & Beverage

At the Headland Hotel & Spa, enjoying food and drink is something we take very seriously.

The secret of all good food is great ingredients prepared with passion. We endeavour to buy local produce wherever possible.

Our chef recommends the following menu's designed to complement your perfect day. You can create your menu by choosing up to three dishes of each course for your party.

If you have particular favourites, requests or dietary requirements, our chef is more than happy to create a bespoke menu to meet your wishes (please note this may result in additional charge).

Drinks Selection

All of the following are available to suit any occasion and can be chosen as either an arrival drink or as an accompaniment to your meal

Sparkling Wines

Prosecco, Italy 125ml £5.95

Baron D'agneau, demi sec, France 125ml £5.00

Champagne

H. Lanvin & Fils, France 125ml £9.00

House Red & White Wine

175ml £4.50

Cocktails and Soft Drinks

Pimms & Lemonade £6.95

Bucks Fizz 125ml £4.95

Sparkling Cassis 125ml £5.50

Sangria £6.00

Fruit Juice £2.00

Non-alcoholic Fruit Punch £4.50

Alcoholic Fruit Punch £7.00

Drinks Package

A glass of your choice from sparkling Cassis or Bucks Fizz or Juice on arrival

Two glasses of 175ml house wine, red or white with your meal

A glass of Baron D'agneau, demi sec sparkling wine with the toast

£ 18.00 per person

You can upgrade your toast to Champagne for an additional

£3.00 per person

To Start

Homemade Soup (V) (GF) (See soup options)

Garlic & Herb Croutons*

Chicken Liver & Brandy Parfait (GF)

Red Onion Marmalade, Crostini*

Pulled Ham Hock Terrine (GF)

Pickled Vegetables, Cider & Apple Chutney, Crostini*

Chicken and Chorizo Terrine (GF)

Tomato Chutney, Crostini*

Classic Prawn Cocktail (GF)

Little Gem, Marie Rose Dressing

Hot Smoked Salmon (GF)

Saffron Potatoes, Watercress, Horseradish Cream

Brixham Crab Tian (GF)

Caviar Dressing, Cucumber, Tomato

Melon Mezze (V) (GF)

Cantaloupe, Gala, Watermelon, Berries

Caprese Salad (V) (GF)

Tomatoes, Mozzarella, Rocket, Balsamic

Field Mushroom (V) (GF)

Goats Cheese, Sun Blushed Tomatoes, Rocket

*Denotes that without this food item, the dish is Gluten Free.

Main Courses

Pan Roasted Rump of “Loosebeare Manor Farm” Lamb (GF)(D)

Roasted Garlic, Shallots, Pan Gravy, Dauphinoise Potatoes

Crediton Chicken Supreme (GF)

Tender Stem Broccoli, Wild Mushroom Sauce, Potato Rosti

Roast “Staplegrave Farm” Sirloin of Beef (GF)

Devonshire Pudding*, Roasted Shallots and Potatoes, Pan Gravy

Creedy Caver Duck Breast (GF)

Confit Leg Croquette, Roasted Plums, Plum Jus, Fondant Potato

Fillet of Cornish Sea Bass (GF)

Tomato and Pepper Salsa, Pak Choi, Crushed New Potatoes

Loch Duart Fillet of Salmon (GF)

Samphire, Hollandaise Sauce, Creamed Potatoes

Fillet of Plymouth Brill (GF)

Champagne Sauce, Cockles, Prawns, Chive Mash

Wild Mushroom Tortelloni (V)

Tomato Sauce, Spinach, Pine Nuts, Parmesan

Butternut Squash Risotto (GF) (V)

Roasted Squash, Parsnip Crisps, Poached Hens Egg

Homity Pie (V)

Garden Vegetables, Mature Cheddar, Herbs

All of the above are served with Chef's choice of market vegetables,

*Denotes that without this food item, the dish is Gluten Free.

Soup Options (V) (GF)

(Please choose one option from the list below)

Minestrone (Vegan)
Carrot & Coriander (Vegan)
Roasted Tomato & Mascarpone
Thai Spiced Parsnip (Vegan)
Leek & Potato
Moroccan Lentil (Vegan)

Vegetarian Options

(Please choose one option from the list below)

Mushroom & Ricotta Tortellini with Tomato Sauce, Parmesan & Pine Nuts
Goats Cheese and Sun Blushed Tomato Tartlet
Mushroom Stroganoff with Pilau Rice (GF)
Vegetable Gnocchi, Red Pesto Sauce, Spinach, Parmesan & Pine Nuts

Vegan Options (D)

Seasonal Melon Mezze (GF)
Anti Pasti Platter – Roasted Peppers, Sun Blushed Tomato, Olives, Houmous, Crostini* (GF)
Soup, please see above

Vegetable & Tofu Tagine (GF)
Massaman Thai Sweet Potato & Coconut Curry (GF)
Roasted Vegetable Risotto (GF)

Chocolate & Coconut Tart, Mango Sorbet (GF)
Chargrilled Pineapple, Strawberry & Mint Salsa (GF)
Apple & Plum Tart, Dairy Free Custard (GF)

Dessert

Tropical Panna Cotta

Coconut, Mango, Pineapple

Sticky Toffee Pudding

Butterscotch Sauce, Caramelized Banana, Honeycomb Ice Cream

Black Forest

Black Cherries, Chocolate Mousse, Chantilly Cream

Lemon Posset

Lime Curd, Citrus Salad

White Chocolate Cheesecake

Chocolate Sauce, Iced Raspberries

Raspberry Mousse

Berry Compote, Chantilly Cream

Blackberry and Apple Crumble

Vanilla Bean Custard

Seasonal Fruit Salad

Dartmouth Dairy Double Cream

Selection of 'Yarde Farm' Ice Creams

Three course meal plus teas/Coffee & Chocolate Mint

£40.00 per person

Headland Buffet Selector Menu

A selection of finger food, from which you can choose between 5 and 10 items:

Price list

6 items £18.00 per person

8 items £22.00 per person

10 items £24.00 per person

Selection of Traditional Sandwiches
Smoked Salmon & Cream Cheese Crostini
Tomato & Mozzarella Crostini
Roasted Pepper & Houmous Crostini
Homemade Sausage Rolls
Cajun Chicken Wings
Mini Cornish Pasties
Chicken Satay & Peanut Dip (GF)
Mini Pork Pies

Vegetable Spring Rolls with Hoisin Dip (V)
Marinated Vegetable Kebabs (V) (GF)
Mediterranean Vegetable Quiche (V)
Spiced Potato Wedges with Garlic & Herb Dip (V)
Plaice Goujons with Tartare Sauce
Tempura Prawns with Sweet Chilli Sauce
Breaded Scampi with Tartare Sauce

Soft Fruit Meringues with Raspberry Ripple Cream (V)(GF)
Crème Brûlée with Shortbread (V)
Devonshire Cream Tea Scone with Strawberries (V)
Seasonal Fruit Platter (V)(GF)(D)

If you would like to upgrade, please select from the following hot dishes:

Beef Bourguignon & Cornish New Potatoes **£6 per person**
Massaman Thai Chicken Curry & Fragrant Rice **£6 per person**
Lamb Jardinière & Thyme Roasted Baby Potatoes **£6 per person**
Mushroom Stroganoff & Saffron Rice **£6 per person**

Headland BBQ £24.00

6oz Beef Burgers

Soft Baps

Onions

Tomato Relish

Gherkins

Honey Roast Pork Sausages

Hot Dog Rolls

Onions

Mustards

Cajun Spiced Chicken Drum Sticks

BBQ Pulled Pork Shoulder

Falafel Burgers

Vegetable Kebabs

Buttery Baked Corn On The Cob

Spiced Potato Wedges

Coleslaw

Tomato & Red Onion Salad

Mixed Leaves

Ultimate Headland BBQ £36.00

6oz Beef Burgers

Gourmet Rolls

Monterey Jack Cheese Slices

Tomato & Caramelized Onion Chutney

Gherkins

Honey Roast Sausages

Hot Dog Rolls

Onions

Mustards

Korean Chilli, Sesame & Honey Split Roast Chicken

Thai Pork & Pineapple Skewers

Lamb Kofta's

Sweet Chilli King Prawn Bruschetta Skewers

Falafel Burgers

Vegetable Kebabs

Buttery Baked Corn On The Cob

Baked Jacket Potatoes

BBQ Baked Beans

Gourmet Coleslaw

Tomato & Red Onion Salad

Mixed Leaves

Headland Tapas Theme Buffet £28.00

Traditional Paella

Chicken, Chorizo, Prawns

Patatas Bravas

Crispy Potato Chunks with Spicy Tomato Sauce

Vegetable Paella

Peppers, Onions, Mushrooms

Albondgis

Meatballs with Spicy Tomato Sauce

Andalusian Chicken

Tomatoes, Spinach, Peppers, Pine Nuts

Calamares Fritos

Deep Fried Salt & Pepper Squid, Saffron Aioli

Tortilla

Peppers, Potato, Onion

Escalada Mixa

Dressed Salad with Sun Blushed Tomatoes, Red Onions, Peppers

Freshly Baked Artisan Bread

Wedding Terms & Conditions

All weddings are all provisionally booked until a non-refundable deposit of £300 is received in order to secure the required date. Confirmation of final numbers and outstanding payment is due 14 days prior to the date of your wedding.

Any further minor adjustments to numbers, such as illness, are permitted up to 72 hours before the wedding. Regrettably cancellation or no shows after this point will be charged for.

In the unlikely event of cancellation, we regret to advise you that the following charges will apply, calculated as a percentage of the total booking value.

Within 6 months prior – minimum charge of 25% of the estimated event value in addition to the deposit paid.

Within 2 months prior – 50% of the estimated event value in addition to the deposit paid.

Within 1 month prior – 75% of the estimated event value in addition to any deposit paid.

We strongly recommend that you take out wedding insurance.

If the hotel is able to resell the date to the same value, then no cancellation charges will be made. If we resell a proportion, then cancellation charges will only be made based upon the difference.

The hotel can offer a corkage service and this will be charged at £8 per bottle "still wine", £10 per bottle "Sparkling wine & £15 per bottle "Champagne".

We do require last orders at the bar at 11.45pm, with music and evening celebrations concluding at midnight out of courtesy to our hotel residents.

If your wedding breakfast is being held in our restaurant, your party must vacate the room by 5pm at the latest.

A room hire charge for an evening celebration will apply if no wedding breakfast is being held at the hotel. Rates for this are available upon request.

If you decide the hotel is an ideal venue for your ceremony or civil partnership, then you will need to contact the registrar direct on 01803 207130 or registrar@torbay.gov.uk .

We recommend that you do this 12 months in advance. The fee for the registrar will be a separate payment to our costs and will need to be paid to them direct.

The prices quoted are applicable at the time of booking and are based upon the estimated number of guests specified. Should this number change dramatically, prices may be adjusted accordingly.

If you have chosen a choice menu, pre orders are required at least two weeks prior to the wedding date.

Any favours or decorations you wish the room to be decorated in must be delivered to the hotel a minimum of 24 hours prior. We also ask that if you have arranged a DJ they call the hotel direct to arrange a time that they wish to set up for.

OTHER

All children under the age of 16 are not permitted to use the swimming pool without adult supervision.

All children under the age of 16 are not permitted to use any gym equipment/sauna/steam room.

Unaccompanied use of the pool facilities is at your own risk.

If during the groups stay any guest damages any hotel property a charge to cover the cost of any damage will be made direct to the guests.

The hotel is a non-smoking hotel, there are dedicated areas outside for smoking. If anyone is caught smoking in their bedrooms we reserve the right to charge £50.00 to cover the cost of cleaning.

The hotel complies with all regulations and statutory requirements including Health and Safety, Disability Act, Fire and Risk Assessments. Our access statement can be found on our website or please feel free to ask us for a photocopy of any of the above.

In order to confirm the bookings, please could you sign and date one copy of this contract and return it to me at your earliest convenience. By signing this contract you are agreeing to adhere to The Duchy Hotel Groups terms and conditions as laid out above.

SIGNED BY THE GUEST

SIGNED BY THE HOTEL

Print Name.....

Print Name.....

Signature.....

Signature.....

Date.....

Date.....