



THE VENUE

WEDDINGS AT

**SANDY COVE**  
HOTEL





p3 the perfect wedding venue

p4 the ceremony

p5 venue hire

p6 award-winning food

p7 wedding menu packages

p8 Crystal & Diamond Menu Options

p9 Platinum Menu Options

p10 Barbecue Options

p12 Hand-crafted Canapés

p13 Afternoon Tea

p13 Children's Dining

p14 Evening Dining

p16 wedding drinks packages

p17 intimate weddings

p18 elopement weddings for just the two of you

p19 Elopement Weddings Menu

p20 exclusive use weddings

p22 winter weddings

p23 accommodation

# THE PERFECT wedding venue

Who doesn't want their wedding day to be perfect? If you're dreaming of your wedding in an exclusive, unique, secluded and romantic coastal setting, The Venue at Sandy Cove is the ultimate choice.

Our North Devon wedding venue sits in a stunning location with breathtaking views across the rugged, dramatic Atlantic coastline and Exmoor - just the most perfect, magical backdrop for amazing photos and memories.

To make your special day everything you've dreamed of, a lot of work goes into ensuring it all runs smoothly so you can concentrate on sharing the day with your loved ones. The Venue has an amazing contemporary feel and is the perfect canvas upon which to create your perfect bespoke wedding. Our team will help you turn your dreams into a beautifully run and unforgettable wedding as you begin your married life together.

The Venue has state-of-the-art lighting with a colour wheel, so you can tailor the lighting to fit with your colour scheme. The ceiling even has panels with fibre optic lighting to give the effect of fairy lights.

With bi-fold doors across the full front of the building, The Venue offers amazing, uninterrupted panoramic views across the sea and coastline, helping to bring the outdoors inside and creating a light, airy atmosphere. Outside, we have a stunning counter-balanced platform that leads out over the cliff. This is the most magical spot for you to post for your first photographs as a married couple, or simply somewhere to enjoy a glass of champagne together.



# THE ceremony

The Venue is licensed for wedding ceremonies and is in an idyllic position, offering privacy and exclusivity with stunning, dramatic sea views. You have the choice of having your ceremony inside our dedicated ceremony room, or in our cliff-top gazebo.

The gazebo has a stunning sky-walk platform wrapped in glass - making it the most magical place to enjoy a glass of champagne or as a photo opportunity after you are married. Your guests will sit facing the sea in amphitheatre style seating, adding extra drama to the open-air experience.

If you have your heart set on an outdoor wedding but the weather is against you on the day, you will not be disappointed; our stunning Seascapes ceremony room, also boasting sea views, is a cosy and sheltered alternative - a decision can be made within seconds.

**The charge for your wedding ceremony is £350**, if you are hosting your wedding reception with us, which includes chair set-up, use of audio equipment and bar facilities before and after your ceremony. Please note, you are responsible for booking and paying the registrar directly.





# DAYTIME & EVENING WEDDING venue hire

You will have complete, exclusive use of The Venue and all its grounds on the day of your wedding.

	Friday	Saturday	Sunday	Monday - Thursday
June, July & August	£7,500	£8,950	£7,250	£5,500
May & September	£6,775	£8,000	£6,500	£4,700
April	£6,250	£7,250	£5,750	£3,950
March & October	£4,250	£5,000	£4,000	£3,250
January, February, November & December	£3,500	£4,000	£3,000	£2,750

Weddings can be booked 4 years in advance of the wedding date. Venue hire prices at the time of booking are always honoured for weddings booked more than a year in advance.

The venue hire fee includes exclusive use of the wedding facility and gardens for the full day and evening of your wedding, and a dedicated wedding coordinator and catering team

Food, drink, disco/band, hire of ceremony area and registrar fees are extra. While the modern interior includes decorative lighting, some minimal decoration is usually required.

**Please note:** our minimum numbers are set at 40 adult guest, including yourselves, on Friday, Saturday and Sunday ceremonies. If numbers are below this, our policy is to charge an additional £75 venue hire free surcharge per person under the minimum guest numbers, e.g. 35 guests would attract an additional venue hire charge of £375. There is no extra charge for mid-week ceremonies. Our maximum capacity is 170 for the daytime reception and 200 for the evening reception.



## AWARD-WINNING food

Boasting an AA 3 Rosette award for our food, as well as a Michelin listing, our talented team of chefs prepare everything freshly, using only the finest locally sourced produce.

Whether you are planning a small, intimate day, or a large, sparkling on, our team will help you make this the happiest, most romantic day of your life.

Our food and drink packages are varied to allow you to design your own bespoke menu, depending on your choice and budget. Our passionate, experienced team will ensure your day is a seamless celebration for you and your guests; they will make sure very detail is cared for so that you can concentrate on relaxing and savouring every moment of your special day.

# WEDDING MENU

# packages

Create your own bespoke menu from our expertly curated choices.

## CRYSTAL

**£49 per person** (over 70 guests)  
**£52 per person** (under 70 guests)

### Includes:

- 1x Starter  
Vegetarian Option (pre-order only)
- 1x Main Course  
Vegetarian Option (pre-order only)
- 1x Dessert

All guests have the same meal with the Crystal package. We recommend that you ask on your invites if anyone is vegetarian, vegan or has any allergies or food intolerances so that these requests can be catered for.

## DIAMOND (pre-order only)

**£59 per person** (over 70 guests)  
**£62 per person** (under 70 guests)

### Includes:

- 2x Starter  
1x Vegetarian Option
- 2x Main Course  
1x Vegetarian Option
- 2x Dessert

When pre-ordering the Diamond or Platinum packages, please let us know your food choices before sending out your invites - this will allow you to ask your guests which options from your selection they would like on the day with their replies.

## PLATINUM (pre-order only)

**£75 per person** (over 70 guests)  
**£78 per person** (under 70 guests)

### Includes:

- 5x Homemade Canapés
- 3x Starter  
1x Vegetarian Option
- 3x Main Course  
1x Vegetarian Option
- 3x Dessert

Our chefs are very experienced with catering for all allergies and food intolerances.

**Please note:** The above numbers are based on 70 adults.

# CRYSTAL & DIAMOND

## menu options

### Starters

**Tomato Soup** | basil oil, croutons **v** **vg**

**Fresh Pea Soup** | crispy smoked bacon **v**

**Chicken Liver & Brandy Parfait** | red onion marmalade, brioche toast

**Crayfish & Prawn Cocktail** | fresh granary bread

**Gravadlax of Salmon** | dressed rocket leaves, caper salsa

**Pressed Ham Hock Terrine** | sour dough toast, homemade piccalilli

**Beetroot & Feta Salad** | balsamic reduction **v**

### Mains

**Roasted Sirloin of Exmoor Beef** | Yorkshire pudding, thyme roasted potatoes, vegetables, gravy

**Slow Roasted Rolled Pork Belly** | black pudding, wild mushroom stuffing, colcannon potatoes, savoy cabbage

**Roasted Chicken Breast** | thyme roasted potatoes, vegetables, chicken gravy

**Pan Roasted Fillet of Salmon** | buttered new potatoes, baby carrots, stem broccoli, beurre blanc sauce

**Leek & Quicke's Mature Cheddar Tart** | vegetables, port and wine reduction **v**

**Wild Mushroom & Tarragon Risotto** | Parmesan tuile, truffle oil **v** **vg**

### Desserts

**Sticky Toffee Pudding** | butterscotch sauce, clotted cream vanilla ice cream

**Chocolate Fudge Brownie** | chocolate soil, clotted cream

**Vanilla Panna Cotta** | raspberries, shortbread

**Dark Chocolate Torte** | mixed berry compote

**Strawberry & Pistachio Pavlova**

**Caramelised Pineapple** | coconut sorbet, pistachio crumb **vg**

**Allergies:** Most dishes can be adapted to cater for any allergies or intolerances.

**v** Vegetarian **vg** Vegan **v** Can be made vegetarian **vg** Can be made vegan





## PLATINUM

# menu options

### Starters

**Smoked Duck Breast Shallot** | basil confit, marinated golden raisins, pea puree, basil crisp bread

**Confit Chicken Terrine** | pistachio, apricots, prunes, Parma ham, red onion marmalade, dressed rocket leaves

**Whipped Goats Cheese** | pickled baby vegetables, confit lemon, tarragon vinaigrette, fennel biscuit **V**

**Smoked Mackerel Pâté** | toasted soda bread, celeriac remoulade, watercress

**Sweet Potato Falafel** | rocket leaves, cherry tomatoes, tahini sauce **Vg**

### Mains

**Aged Fillet of Beef Wellington** | creamy mash potato, fine beans, baby carrots, red wine jus

**House Smoked Chicken Breast** | cured bacon cubes, dauphinoise potatoes, stem broccoli, red wine jus

**Devon Crab** | chorizo risotto, baby basil

**Pan Roasted Cod** | confit new potatoes, pancetta, fine beans, beurre noisette

**Rack of Lamb** | dauphinoise potatoes, honey roasted vegetables, Madeira jus

**Tomato & Buffalo Mozzarella Galette** | herb oil, roasted new potatoes, Mediterranean vegetables **V**

**Vegetable Curry** | basmati rice, onion bhaji, homemade naan bread **Vg**

### Desserts

**Chocolate Marquise** | salted caramel, honeycomb, hazelnuts, clotted cream vanilla ice cream

**Lemon Tart** | raspberries, raspberry sorbet

**White Chocolate Panna Cotta** | strawberries, shortbread

**Baked Vanilla Cheesecake** | mixed berry compote

**Treacle Tart** | crème fraîche, pecan brittle, orange segments

**Green Apple Sorbet** | cinnamon crumble, apple crisp, blackberries, blackberry gel **Vg**

**Allergies:** Most dishes can be adapted to cater for any allergies or intolerances.

**V** Vegetarian **Vg** Vegan **V** Can be made vegetarian **Vg** Can be made vegan





# barbecue options

Allergies: Most dishes can be adapted to cater for any allergies or intolerances.  
v Vegetarian vg Vegan v Can be made vegetarian vg Can be made vegan

## TRADITIONAL

£52 per person (minimum 40 guests)

### Canapés

Salmon | cream cheese blinis

Garlic Mushroom | crostini vg

Mini Scones | clotted cream, jam

### Mains

Devon Butchers Sausages | fresh finger rolls

Prime Devon Beef 4oz Burgers | sesame seed buns

Lemon & Thyme Marinated Chicken Legs

Honey & Garlic Salmon

Grilled Marinated Aubergine vg

### Sides

Sea Salted New Potatoes vg

Potato Salad vg

Moroccan Couscous vg

Homemade Coleslaw vg

Mixed Leaf Lettuce | sun-blushed tomatoes, olives vg

Caesar Salad v

Spinach & Pesto Pasta Salad v

### Desserts

Chocolate Brownie v

Baked Vanilla Cheesecake v

Lemon Tart v

Mango & Passion Fruit Pavlova v

Belgian Chocolate Tart vg

Profiteroles with Chocolate Sauce v

Mixed Berry Compote & Devon Double Cream

## AMERICAN

£62 per person (minimum 40 guests)

### Canapés

Mini Corn Dogs

Triple Cheese Mac & Cheese Bits v

Mini Key Lime Pies v

### Mains

Tennessee Smoked Beef Brisket

BBQ Glazed Pork Belly

Buffalo Chicken Wings

American Style Hot Dogs

BBQ Pulled Jack Fruit vg

### Sides

Fresh Bread Rolls vg

BBQ Smoked Pit Beans vg

Texas Coleslaw vg

Fried Pickles vg

Dirty Fries | smoked paprika, spring onions, peppers vg

Southern Potato Salad vg

Californian Pasta Salad v

Mixed Leaf Salad vg

### Desserts

Pecan Pie v

New York Style Cheesecake v

Peanut Butter & Jelly Blondie v

Toffee Apple Cake v

Smores Chocolate & Salted Caramel Pots v

Banoffee Pavlova v

Caramel Sauce & Devon Double Cream

## GOURMET

£67 per person (minimum 40 guests)

### Canapés

Duck Breast | spring onion, plum sauce

Mini Mediterranean Vegetable & Mozzarella Tart v

Spiced Sweet Potato Cakes vg

### Mains

Sirloin Steak

Tandoori Chicken Skewers

Chilli, Lime, King Prawn & Monkfish Kebabs

Grilled Mackerel with Gremolata

Maple Glazed Pork Belly

Grilled Marinated Vegetable Kebabs vg

### Sides

Fresh Bread Rolls vg

Heritage Tomato, Mozzarella & Basil Salad v

Greek Salad v

Mediterranean Vegetable Pasta Salad vg

Avocado & Artichoke Tabbouleh vg

Green Salad vg

Roasted Beetroot, Goats Cheese & Balsamic v

Niçoise Salad vg

### Desserts

Strawberry Eton Mess v

Blackberry Bakewell Tart v

Carrot Cake with Cream Cheese Frosting v

Salted Caramel Croquembouche v

Lemon Meringue Pie v

Dark Chocolate & Praline Cheesecake v

Caramel Sauce, Mixed Berry Compote & Devon Double Cream

# HAND-CRAFTED canapés

£9 - Choice of 5

Included with the Platinum and Afternoon Tea packages

## Savoury

**Salmon** | cream cheese blinis

**Tiger Prawn** | mango salsa

**Mini Yorkshire Pudding** | beef, onion gravy

**Crostini** | chicken liver parfait, red onion marmalade

**Duck Breast** | spring onion, plum sauce

**Mini Mediterranean Vegetable & Mozzarella Tart** **V**

**Pesto Palmiers** **V**

**Parma Ham** | Dijon mustard, mini croissants

**Garlic Mushroom** | crostini **Vg**

**Spiced Sweet Potato Cakes** **Vg**

## Sweet

**Mini Strawberry Cream Scone**

**Chocolate Brownie** | clotted cream

**Vanilla Swirl**

**Profiteroles** | dark and white chocolate ganache

**Cookies & Cream**

**Lemon Tart**

**Caramelised Pineapple Cubes** | coconut crumb **Vg**



**Allergies:** Most dishes can be adapted to cater for any allergies or intolerances.

**V** Vegetarian **Vg** Vegan **V** Can be made vegetarian **Vg** Can be made vegan

## AFTERNOON tea

£45 per person

Savoury Canapés (choice of 5)

Served before you are seated

Finger Sandwiches

Smoked Salmon | cream cheese

Egg | cress **v**

Coronation Chicken

Ham | wholegrain mustard

Cheese | Devon chutney **v**

Intermediate

Mini Pasties

Mini Fish | chip cones

To Finish

Homemade Devon Scones | jam, clotted cream

Mini Lemon Tarts

Chocolate Brownie

Victoria Sponge

Carrot Cake

Macaroons

Tea or Coffee

**Allergies:** Most dishes can be adapted to cater for any allergies or intolerances.

**v** Vegetarian **vg** Vegan **v** Can be made vegetarian **vg** Can be made vegan

## CHILDREN'S dining

For children aged 12 and under  
3 Courses for £16.95

All children to have the same - please  
choose one option for each course.

Starters

Tomato Soup | croutons **v**

Cheesy Garlic Bread **v**

Dough Balls | garlic butter **v**

Mains

Chicken Breast Nuggets | chips, peas

Two West Country Pork Sausages |  
creamy mash potato, peas, gravy

Tomato & Basil Penne Pasta | garlic  
bread **v**

Mini Battered Cod Fillet | chips, peas

Desserts

Warm Homemade Chocolate  
Brownie | vanilla ice cream

Sticky Toffee Pudding | butterscotch  
sauce, vanilla ice cream

Vanilla Ice Cream





## EVENING dining

### INDIVIDUAL EVENING SNACKS

Full evening numbers must be catered for with each item chosen.

**Option 1: £5.50 per person**

Choose 1 of the following options:

Bacon Baps

Sausage Baps

**Option 2: £7 per person**

Choose 1 of the following options:

Fresh Scones with Clotted Cream & Jam

Devon Pasties

Fish & Chip Cones

Pulled Pork Sliders

**Sides**

Only available when choosing from options 1 or 2

Skin on Fries **£2.50**

Chunky Chips **£2.75**

Onion Rings **£2.50**

Garlic Bread **£3.50**

Cheesy Garlic Bread **£4.00**

**Please note:** Vegan and vegetarian options are available for all buffets by pre-order only.

## GRAZING TABLE MEZZE STYLE

Full evening numbers must be catered for with each item chosen.  
Minimum 40 guests.

**£18 per person**

Charcuterie Meats  
Local Cheeses  
Sourdough  
Chutneys  
Olives  
Sun-dried Tomatoes  
Hummus  
Bread Sticks  
Artisan Cheese Biscuits

## BARBECUE

Full evening numbers must be catered for with each item chosen. Minimum 40 guests.

**£22 per person**

Prime Devon Beef Burgers & Brioche Buns  
Butchers Pork Sausages  
Marinated Chicken Legs & Thighs  
Coleslaw  
Potato Salad  
Green Leaves

## SPANISH PAELLA

Full evening numbers must be catered for with each item chosen. Minimum 40 guests.

**£15 per person**

Either meat, fish, both or vegan/vegetarian paella served with fresh bread and dressed green leaves

## CHEESE TABLE

**£475** for approximately 100 people

Artisan cheese with a selection of local chutneys and crackers, celery sticks, fresh grapes and figs for your guests to enjoy

### Included cheeses:

Quickes Mature Cheddar  
Quickes Smoked Cheddar  
Quickes Red Leicester  
Quickes Smoked Goats Cheese  
Sharpham Brie  
Devon Blue  
Godminster Hearts

Can be displayed as a tiered wedding cake of cheese in the day and then transferred to the slate-topped cheese buffet for the evening.



# WEDDING DRINKS packages

## OPTION 1

£19.50 per person

Glass of Prosecco as a welcome drink  
Glass of red or white wine with meal  
Glass of Prosecco to toast the couple

## OPTION 2

£24 per person

Glass of Prosecco as a welcome drink  
2 glasses of red or white wine with meal  
Glass of Prosecco to toast the couple

## OPTION 3

£28.50 per person

2 welcome drinks - half and half  
between Sol and Pimms & Lemonade  
2 glasses of red or white wine with meal  
Glass of Prosecco to toast the couple

### Extra Drinks

1 Extra Drink to Option 3

£34 per person

2 Extra Drinks to Option 3

£39 per person

Served at the time of your choice -  
perhaps as an extra welcome drink or  
more wine during your meal.

## OPTION 4

£35 per person

Glass of Champagne as a  
welcome drink  
2 glasses of red or white wine with meal  
Glass of Champagne to toast  
the couple

## ADULT SOFT DRINK OPTION

£12 per person

Glass of Luscombe Sparkling  
Elderflower as a welcome drink  
Glass of Frobishers orange juice  
with meal  
Glass of Luscombe Sparkling  
Elderflower to toast the couple

## CHILDREN'S DRINKS PACKAGE

£9 per child

1 soft drink as a welcome drink  
1 soft drink with meal  
1 soft drink to toast the couple

Welcome drinks are served after the ceremony on trays  
by our waiting staff. House win is included in the above  
packages. If you would like a quote providing different  
drinks than the ones shown above, please ask.

## TEA & COFFEE STATION

£2.75 per person

Jugs of tea and coffee - self service  
After the daytime reception

### Why not add a soft drinks bar tab?

Set up a small bar tab for any  
guests who aren't drinking  
alcoholic drinks.



### Inclusive Bar

The best and fairest way for  
you would be to set up a  
pre-paid bar tab. Then, simply  
choose the drinks that you  
would like to offer your guests  
from the bar. Anything not  
used will be refunded to you.





# intimate weddings

**20 guests.** Our beautiful small wedding package for midweek ceremonies is a personal and romantic option.

## Includes:

- Exclusive use of The Venue and all its grounds for the day of your wedding
- Wedding coordinator all day
- Set-up of ceremony area, either under the gazebo with glass-wrapped platform or in our indoor ceremony room
- Glass of Prosecco after you are married
- 3 course Wedding Breakfast with food options from the Crystal Package
- Glass of house wine with the meal
- Glass of Prosecco for the toast
- Evening snacks - option 1
- Up to 10 extra guests can be added at a cost of £77 per adult and £38.50 per child under 12 (maximum 30 guests)

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June, July & August	£6,750
May & September	£5,950
April	£5,200
March & October	£4,500
January, February, November & December	£3,250





## ELOPEMENT WEDDINGS FOR **just the two of you**

The perfect, dreamy venue for just the two of you; secluded, intimate and romantic.

Must be booked 6 months in advance for midweek ceremonies from May to September.

### Includes:

- Exclusive use of The Venue and all its grounds for 6 hours
- Wedding coordinator all day
- Set-up of ceremony area, either under the gazebo with glass-wrapped platform or in our indoor ceremony room
- Glass of Prosecco after you are married
- 3 course Wedding Breakfast prepared by a private chef and served in front of the bi-fold doors (pre-order required) - see menu on the next page
- Witnesses provided by Sandy Cove Hotel if required
- Up to 10 extra guests can be added at a cost of £95 per person

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<b>July &amp; August</b>	<b>£3,500</b>
<b>May, June &amp; September</b>	<b>£2,795</b>
<b>March, April &amp; October</b>	<b>£2,500</b>
<b>January, February, November &amp; December</b>	<b>£1,950</b>



## ELOPEMENT WEDDINGS

# menu

### Starters

**Ham Hock** | crispy poached egg, homemade chutney, rocket leaves

**Goats Cheese Mousse** | apple, celery, walnuts, watercress **v**

**Crayfish & Prawn Cocktail** | marie rose sauce, granary bread

**Mixed Bean Falafel** | tabbouleh, mint yoghurt dressing **vg**

### Mains

**28 day Dry Aged 8oz Sirloin Steak** | grilled tomatoes, grilled mushrooms, triple cooked chips, bearnaise sauce

**Corn Fed Chicken Supreme** | cured bacon cubes, dauphinoise potato, stem broccoli, red wine jus

**Spinach & Avocado Linguine** | almonds, coriander, chilli **vg**

**Pan Fried Sea Bass** | bouillabaisse, crushed saffron potatoes, glazed carrot, fennel

**Roasted Vegetable Strudel** | butternut squash, spinach, vegetable jus **v**

### Desserts

**Dark Chocolate Delice** | granola, frosted hazelnuts, dulce de leche

**Caramelised Pineapple** | coconut sorbet, pistachio crumb **vg**

**Lemon & Lime Posset** | meringue, pistachio biscotti

**Caramelised White Chocolate Panna Cotta** | raspberries, lemon shortbread

# exclusive use weddings

There's nothing more precious than time, so have all the time you need with two days with the special people in your life! Our glamorous, stunning cliff-top venue is exclusively yours for two romantic and fun-filled days to create memories that you'll reflect on for a lifetime.

Available January, February, March, October, November and December (excluding Easter, Christmas and New Year)

## Includes:

- Wedding suite for 2 nights, including breakfast each morning
- Accommodation for 74 guests for 2 nights including full English breakfast each morning
- Private use of The Cove restaurant, lounge and bar the night before your wedding. You can choose to host a welcome drinks reception or dine together.
- Use of the hotel's luxurious indoor swimming pool
- Wedding planning on the lead up to your wedding

## On your wedding day:

- Wedding coordinator all day
- Set-up of ceremony area, either under the gazebo with glass-wrapped platform or in our indoor ceremony room
- Homemade canapés served after your ceremony
- Glass of Prosecco for drinks reception
- 3 course Wedding Breakfast prepared by our 3 Rosette award-winning team of chefs (food options from the Crystal package)
- Glass of red or white wine during the meal
- Glass of Prosecco for the toast
- Evening snacks - option 1
- Use of wedding post box and flower wall



	Friday & Saturday	Midweek
<b>October</b>	£22,000	£18,950
<b>March</b>	£19,950	£16,950
<b>February &amp; November</b>	£17,500	£15,000
<b>January &amp; December</b>	£14,500	£12,000

**Please note:** The hotel is available from 4pm on the day of arrival until 11am on the day of departure. You are responsible for booking the registrar directly and this is not included in our pricing. Extra guests over the 74 included will be charged at £86 per adult and £43 per child under 12 for the wedding day only - this doesn't include accommodation. The hotel's restaurants and bar will be available for your private use from 4pm on the day of arrival to enable anyone wanting to book tables to do so and for you to host a drinks reception in the bar area if you wish to do this. The restaurants will open as normal to non-residents from 12pm to 9pm on the day of the wedding whilst you are enjoying your day in The Venue.





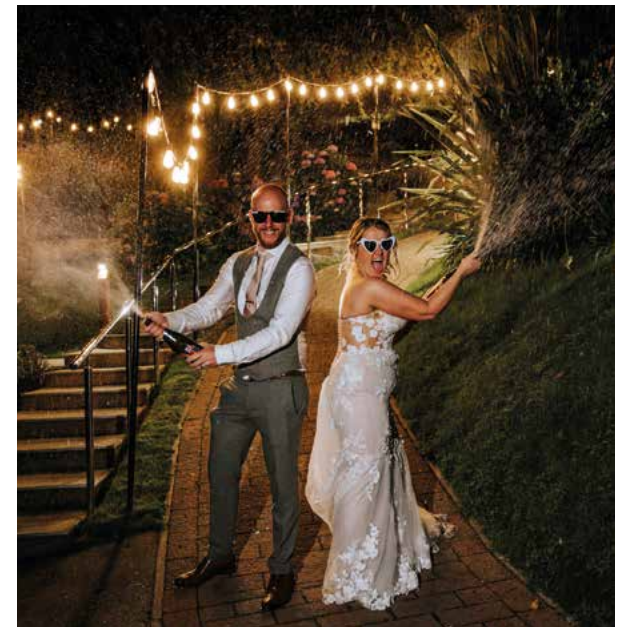
# winter weddings

Available in January, February, March, November and December (excluding Easter, Christmas and New Year).

A wonderful time to make the most of The Venue's romantic views, sparkling lights and candles; even on a stormy day, the view over the sea and countryside is amazing.

Winter weddings offer the chance to be utterly magical and romantic. Imagine unique, ice cool winter décor with sequin table runners, cosy lights and candles. Watch the waves crash against the rocks from the comfort of The Venue, the most dramatic and beautiful backdrop.

Wedding guests staying at the hotel during our winter wedding season are given a 40% discount on our bed and breakfast rates, which includes a full English breakfast and use of all the hotel facilities.



SANDY COVE HOTEL

# accommodation

Extend the fun! With the beautiful Sandy Cove Hotel on site, you can start your celebrations the day before your wedding and carry on the day after.

Sandy Cove Hotel is an AA 4-star awarded boutique hotel, with 2 award-winning restaurants, wonderful outdoor terraces with stunning sea views, bar, lounge and indoor swimming pool. The hotel is completely separate to The Venue and it's grounds; it stands higher in the 32 acres of woodlands and gardens.

The Cove Restaurant has a wood-fired pizza oven, making it the ideal location for an evening meal with your guests the night before your big day. Just speak to our restaurant manager to help with organising an event. Alternatively, you may choose to meet for a drinks reception on one of your outdoor terraces or in the bar. Any guests not staying at the hotel, but staying locally, are more than welcome to join you.

Your guests can book rooms at specially discounted rates, which includes full English breakfast prepared by the award-winning team of chefs. The following discounts apply to our standard bed and breakfast rates, excluding Easter, Christmas and New Year.

<b>January, February, March, November &amp; December</b>	40% discount
<b>April &amp; October</b>	25% discount
<b>May, June &amp; September</b>	20% discount
<b>July &amp; August</b>	15% discount

Accommodation is for a minimum 2 nights stay, if booking on a Friday or Saturday between April and September. We have a range of room types and rates to suit everyone, including family, dog-friendly and accessible rooms.

Your guests can ring to book - our friendly reception team will guide them through the different room types and rates. Once you have booked your wedding with us, we will also give you a special discount code to enable your guest to book online and receive the wedding discount.



