

NORTH DEVON THEATRES

YOUR LOCAL ARTS CHARITY

Weddings at the Landmark Theatre, Ilfracombe

Packages & Prices



Ceremonies

Venue hire of the Landmark Theatre main stage or the Pavilion Room for your ceremony.

The Rendezvous Bar is available for late afternoon and early evening ceremonies only.

The venue and grounds will be available for your exclusive use for up to 4 hours.

Hire includes our signature styling chair covers with an organza sash and fresh flowers on the registrar's table.

£450.00

Excludes Registrar fees

Canapés

Cold Canapés Selection

Crostini with Goats Cheese and Figs (v)

Roasted vegetable and Feta Crostini (v)

White Bean and Fried Sage Crostini (v)

Chicken Liver Pate on Toasted Brioche with Red Onion Compote

Blinis with Smoked Salmon and Dill Crème Fraiche

Bruschetta Bites with Sweet Balsamic Vinegar

Mini Yorkshire Pudding with Rare Roast Beef and Horseradish Cream

Smoked Salmon and Cream Cheese Roulade

Hot Canapés Selection

Apple and Rosemary Mini Sausage Rolls

Mini Vegetarian Sliders with Tomato and Basil Salsa (v)

Goats Cheese and Cranberry Friand (v)

Chicken Satay Skewers with Peanut Sauce

Sweet Chilli King Prawn Skewers

Bite- Sized Quiches

Mini Lamb Koftas with a Mint and Coriander Dipping Sauce

Canapés are 3 for £3.50 or 6 for £6.00 if being added to another wedding package

Post-Ceremony Canapé and Drinks Offer:

3 canapés per person and a glass of Prosecco, Pimms or Sangria - £7.50 per person

6 canapés per person and a glass of Prosecco, Pimms or Sangria - £10per person

Wedding Packages

Package 1

- Venue Hire of the Pavilion for your reception and evening celebrations inclusive of signature styling chair covers with an organza sash, table linen, napkins and tea lights on every table.
- Welcome drinks reception - Bucks Fizz, Sangria or Pimms (juice for children)
- One glass of wine per person served with the wedding breakfast (squash for children)
- Glass of Prosecco for the toasts (sparkling grape juice for children)
- 3 course wedding breakfast (choices selected from Sample Menu A) served to your guests at the table
- Exclusive use of the powder room for the bridal party

1-50 guests - £2,075

For over 50 guests please add £41.50 per adult and £20.00 per child aged 11 and under

Package 2

- Venue Hire of the Pavilion for your reception and evening celebrations inclusive of signature styling chair covers with an organza sash, table linen, napkins and tea lights on every table.
- Welcome drinks reception - Prosecco, Sangria, Pimms or Corona
- Two glasses of wine per person served with the wedding breakfast
- Glass of Prosecco for the toasts
- 3 course wedding breakfast (choices selected from Sample Menu B) served to your guests at the table
- Exclusive use of the powder room for the bridal party

Up to 50 guests - £2,500

For over 50 guests please add £50 per adult and £25.00 per child aged 11 and under

Package 3

- Venue Hire of the Pavilion for your reception and evening celebrations inclusive of signature styling chair covers with an organza sash, table linen, napkins and tea lights on every table.
- Welcome drinks reception – Champagne, Sangria, Pimms or Corona
- Two glasses of wine per person served with the wedding breakfast
- Glass of Champagne for the toasts
- 3 course wedding breakfast (choices selected from Sample Menu C) served to your guests at the table
- Exclusive use of the powder room for the bridal party

Up to 50 guests - £3,100

For over 50 guests please add £62 per adult and £30.00 per child aged 11 and under

For a sumptuous dining experience our Chef is delighted to offer you a variety of choices for your Wedding Breakfast menu. Sourcing the finest ingredients our dishes are all freshly prepared especially for you and your guests.

Menu A

Starters

Prawn Salad with Lime and Coriander Dressing
Old Fashioned Chicken Liver Pâté with Red Onion Compote served with Crusty Bread
Feathers of Melon with Stem Ginger Julienne (v)
Roasted Butternut Squash & Ginger Soup (v)
Tomato and Red Lentil Soup with Pesto Croutons (v)
Stilton and Broccoli Soup (v)



Main Courses

Supreme of Chicken with Mushroom Sauce
Roast Pork Loin with Apple and Cider Sauce
Roast Topside of Beef with Horseradish Sauce
Oven Baked Salmon Fillet with a Watercress and White Wine Sauce
Mushroom, Brie & Cranberry Wellington (v)
Served with seasonal vegetable jardinière and a choice of buttered new potatoes, roast potatoes, mashed potatoes and roasted new potatoes



Desserts

Apple Crumble with Cream
Warm Chocolate Brownie with Clotted Cream
Fresh Fruit Pavlova
Cheesecake of your choice - Strawberry, Blueberry or Lemon (please ask for more options)



Coffee and Chocolates

Personalise your menu by choosing a starter, a main course and a dessert to offer your guests on your special day.

Menu B

Starters

Prawn Salad with Lime and Coriander Dressing

Thai Fishcakes served with Cucumber Salad

Old Fashioned Chicken Liver Pâté with Red Onion Compote served with Crusty Bread

Goats Cheese and Beetroot Salad with a Honey & Mustard Dressing (v)

Feathers of Melon with Stem Ginger Julienne (v)

Roasted Butternut Squash & Ginger Soup (v)

Tomato and Red Lentil Soup with Pesto Croutons (v)

Stilton and Broccoli Soup (v)



Main Courses

Chicken Ballotine with Sage & Pancetta with a Wild Mushroom Sauce

Stuffed Roast Pork Loin with Apple and Cider Sauce

Roast Topside of Beef with Horseradish Sauce and Parsnip Crisps

Oven baked Salmon Fillet with a Sorrel Sauce

North African Style Chickpea and Vegetable Tagine (v)

Served with seasonal vegetable jardinière and a choice of buttered new potatoes, roast potatoes, mashed potatoes and roasted new potatoes



Desserts

Pear and Almond Tart with Vanilla Ice Cream

Lemon Tart with a Raspberry Coulis

Fresh Fruit Pavlova with a Passion Fruit Sauce

Chocolate Tart with Salt Flakes and Vanilla Ice Cream



Coffee and Chocolates

Personalise your menu by choosing a starter, a main course and a dessert to offer your guests on your special day.

Menu C

Starters

Old Fashioned Chicken Liver Pâté with Red Onion Compote served with Crusty Bread

King Prawns marinated in Sweet Chilli and Lime with Coriander Salad

Salmon Gravlax with Celeriac Remoulade Salad with Rye Bread

Feathers of Melon with Stem Ginger and Pimms Jelly (v)

Beetroot, Feta & Asparagus Salad (v)

Tomato and Roasted Red Pepper Soup served with a Mini Cheese and Basil Scone (v)

Minted Pea & Watercress Velouté (v)

Roast Carrot and Fennel Soup with warm Caraway Flat Bread (v)



Main Courses

Ballotine of Chicken with a Pearl Barley and Leek Risotto

Leg of Lamb with an Herb Crust, Redcurrant and Rosemary Jus and Dauphinoise Potatoes

Roast Rump of Beef, Yorkshire Pudding, Roast Potatoes, Horseradish Cream and Parsnip Crisps

Oven Baked Fillet of Salmon with a Zesty Herb Crust and Roasted Vine Tomatoes, Crushed New Potatoes with Thyme and Garlic

Roasted Cod Fillet with Chervil and Vermouth Cream Sauce served with New Potatoes

Grilled Vegetables with Halloumi Cheese served with Couscous and a Pine Nut and Harissa Sauce (v)

North African Style Chickpea and Vegetable Tagine (v)



Main Courses

Warm Apple Pie with a Calvados Cream

Lemon Meringue Pie

Fresh Fruit Pavlova with Crème Chantilly

Chocolate Tart with Salt Flakes and Vanilla Ice Cream

Cheese Platter with Water Biscuits



Coffee and Chocolates

Personalise your menu by choosing two starters, one main courses and two desserts to offer your guests on your special day.

Evening Snacks Selection

Mini Pasty Selections

£5.50 per person

Homemade Pork, Apple and Rosemary Sausage Rolls

A selection of Sandwiches and Wraps

Nachos and Dips

Mixed Green Salad

Homemade Coleslaw

Pasta Salad

£9.50 per person

Homemade Pork, Apple and Rosemary Sausage Rolls

A selection of Sandwiches and Wraps

Nachos and Dips

Tandoori Chicken Pieces with Mango Chutney

Garden Vegetable and Goats Cheese Quiche

Bacon and Mushroom Quiche

Mixed Green Salad

Homemade Coleslaw

Potato Salad

Pasta Salad

Mini Scones with Clotted Cream and Strawberry Jam

£12.50 per person

Special Evening Buffets

Curry Night

Choice of Beef, Chicken or Lamb Curry / Vegetable Curry

Served with Basmati Rice, Poppadums, Naan Bread and a selection of Chutneys

£10.50 per person

Pie Night

'Grumpies of Cornwall' Gourmet Pies served with New Potatoes, Vegetables and Gravy

(Steak and Ale; Lamb, Mint and Potato; Chicken, Gammon and Leek; Pork, Apple and Cider; Blue Cheese,

Mushroom and Walnut; Homity; Chicken, Chorizo and Chilli; Steak and Cornish Blue; Venison, Red Wine and

Bacon; Beast of Bodmin)

£10.50 per person

Mexican Night

Beef Chilli

Pinto Bean Chilli (v)

Served with Rice, Nachos, Taco Shells and accompanied by Green Salad, Grated Cheese and Salsas

£10.50 per person

Fish and Chips

Fish Goujons served with Chunky Chips, Mushy Peas and Tartare Sauce

£10.50 per person

Extras

Ice Cream Cart

A choice of ice creams with a variety of toppings and sauces.

1-50 guests £125.

For over 50 guests please add £2.50 per person.

Candy floss for 50 people

1-50 guests £125.

For over 50 guests please add £2.50 per person.

Bouncy Castle

£125 for 3 hours, manned by one of our team

Lawn Games

£40 per item or 3 items for £100

Favours

A choice of mints, Devon Fudge or chocolates in a cellophane bag tied with a ribbon of your choice

£1.50 per item.

Napkin Ribbons

£1 per item

About Us

The Landmark Theatre is an award winning theatre in the North Devon coastal town of Ilfracombe. This theatre, along with the Queen's Theatre, Barnstaple is managed by the North Devon Theatres' Trust. As YOUR LOCAL ARTS CHARITY (number 1027553), we are passionate about bringing the best shows to North Devon and giving local communities the chance to get involved - on and off the stage. Every year, about 290,000 visitors come through our doors and our Education Programme gives over 20,000 chances to participate to the young and young-at-heart.

If you should need any further information on having your wedding at the Landmark Theatre or to make an appointment with one of our team please call us on 01271 869214 or email kate.irvine@northdevontheatres.org.uk

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