Your bespoke Wedding Package...



CEREMONY

LOUNGE ROOM

Sunday to Friday peak £250
Saturday peak £300
Monday to Friday off peak £150
Saturday off peak £200

GAZEBO

Sunday to Friday peak £300
Saturday peak £400
Monday to Friday off peak £200
Saturday off peak £300

Please note, gazebo ceremonies will take place indoors in adverse weather conditions.

VENUE HIRE

Sunday to Friday Off Peak £450
Saturday Off Peak £450
Sunday to Friday Peak £450
Saturday Peak £550

DRINKS PACKAGE - CHOOSE YOUR TIPPLE Prices are per person

DRINKS RECEPTION

Pimms £7.00 • Prosecco £7.00

Bottled beer £4.50 • Bottled cider £5.90
Gin cocktail £9.00 • Bucks fizz £5.00

Sparkling wine £4.50 • Champagne £9.00

WITH THE MEAL

House wine **£5.00**Prosecco **£7.00**Champagne **£9.00**

TO TOAST

Bucks Fizz £5.00 • House wine £5.00

Champagne £9.00 • Sparkling wine £4.50

Bellini £9.50

Other options available upon request

CANAPÉS

SAVORY SELECTION

Arancini (mixed cheese risotto balls) with a roasted red pepper dip £1.20 3 cheese scones with rosemary cream and tomato chutney £1.20

Mini jacket potatoes with cream cheese £1.20

Chicken and tarragon terrine with prosciutto £1.50

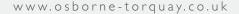
Asian spiced belly pork with spring onions and sesame seeds £2.10

Salmon gravlax with honey and dill dressing £2.10

Fish goujons with tartar sauce £2.10

Smoked salmon blini £2.60

Garlic and coriander king prawns £2.10



Bespoke menu options...



STARTERS

Chicken liver pâté, toasted brioche, bramley apple chutney and leaves £7.95

Seasonal soup with bread roll £6.50

Mackerel pâté with toasted sourdough and watercress £7.95

Salcombe white crab meat with pink grapefruit, Melba toast and herb oil £13.00

Red onion tartlet, goats curd and sweet balsamic £7.50

Seasonal vegetable tortellini, beurre noisette and pea shoots £8.00

Potted duck, clarified butter and brioche toast £8.50

Beef carpaccio, horseradish mousse, burnt onion powder and watercress £9.50

Please choose one option for each course

MAINS

Chicken ballotine with spinach and wild mushrooms, puy lentils and seasonal vegetables £14.95

Sea bass with saffron potatoes, tenderstem broccoli and red pepper coulis £16.95

Whole plaice with new potatoes, samphire and white wine sauce £17.50

Braised beef with mashed potato and seasonal vegetables £14.00

Confit pork belly, butter beans, soy, honey and ginger glaze with crackling and mangetout £15.50

Pork tenderloin, lentil dahl, crispy kale and curry oil £16.50

Mixed vegetable wellington, roast new potatoes and tomato ragu £12.50

Pumpkin ravioli with sage butter and Parmesan cheese £14.00

Bespoke menu options are available upon request

DESSERTS

Coconut panna cotta with pineapple salsa and sesame tuile £7.00

Sable Breton, crème patissierre and fresh raspberries £7.00

Mixed cheeseboard with crackers, grapes and home made chutney £10.50

Poached pear with chocolate sauce and vanilla ice cream £7.00

Crème brûlée with langue de chat £7.00

Malva pudding with stem ginger ice cream £7.00

Dark Chocolate tart with dulce de leche and vanilla ice cream £7.00

Hazelnut parfait with poached plum and plum syrup £7.00

CHILDREN'S MENU

STARTERS

Garlic bread £3.00

Seasonal soup £3.00

Fan of melon £3.00

MAINS

Cheese burger and fries £5.00

Hot dog and fries £5.00

Tomato pasta £5.00

Sausage and mash £5.00

DESSERT

2 scoops of ice cream £3.00

Sticky toffee pudding £4.00

Chocolate brownie and vanilla ice cream £4.00



EXTRA'S

Prices are per person

Tea and coffee £2.50
Petite Fours £2.00

www.osborne-torquay.co.uk

Evening options, Favours & Decorations...



EVENING OPTIONS

Price are per person

Steak pasties £4.50

4oz burger with gherkin, tomato and relish £8.00

Cheeseboard with grapes, celery and crackers £5.00

9" Pizza - choice of pepperoni, cheese and tomato, ham and pineapple or seafood £8.00

Chicken and mushroom or steak and kidney pie £4.50

Mini fish and chip cones £8.00

7 item finger buffet £14.95

Hot Buffet £19.50

FAVOURS

£3.50 per person

Chocolate truffles • Meringue bites

Fudge pieces

Bespoke options are available upon request

DECORATIONS

CEREMONY £450

GAZEBO PACKAGE:

Floral or plain bay trees

Up to 14 aisle chair fresh seasonal flower sprigs with white organza drape ties (to frame the aisle)

Floral arch or gazebo foliage

LOUNGE PACKAGE:

Chair covers with sashes or wraps

Floral or plain bay trees

Aisle runner

Up to 6 lanterns with LED real wax candles for the aisle

OPTION I - £3.00pp

Chair covers with choice of sash

OPTION 2 - £10.50pp

Chair cover with choice of sash and accessories

Up to 10 centre pieces (choice of styles)

Backdrop light curtain or flower wall

OPTION 3 - £15.75pp

Chair cover with choice of sash and accessories

Up to 10 centre pieces (choice of styles)

Additional table decorations (tea lights/ table runners etc)

Backdrop light curtain or flower wall

Mood lighting

Top table arrangement

Please note, we work with an external venue dresser who will discuss your specific requirements for your day.

Wedding FXQs



PRICES

Prices are a guideline only. Exact quotes will be provided following your wedding appointment. Quotes are valid for 7 days. For dates booked further that 2 years in advance, an estimate price will be provided at the time of booking and confirmed 2 years prior.

CAR PARKING

We have two car parks, one to the front and one to the rear of the hotel. These are offered on a first come first serve basis. There is also free road parking and a council car park on the opposite side of the road.

ACCOMMODATION

All guests will receive 10% off the price of accommodation for the duration of their stay. Prices are offered at the point of booking as the rates are not set.

MUSIC

All music must be turned off by 11pm unless guests are occupying all sea facing rooms (13 in total). In this case, an extension may be granted until midnight.

GUEST DEPARTURE

All non-resident guests (including those staying in The Osborne Club Apartments) must have departed the premises by midnight as per our Premises License.

DEPOSIT

A 25% non-refundable deposit is required to secure the wedding date and package.

PAYMENTS

50% of the remaining balance will be due 6 months prior to the wedding. The remaining balance is due with final numbers, table plan, name cards and menu choices 8 weeks prior to the wedding. Should you wish to, you are able to make regular payments by coming in to see us, calling the Reception team or posting a cheque. All payments, once made, are non-refundable. Late payments may incur a charge.

CORKAGE FEE

You are welcome to supply your own table wine and champagne which will incur a corkage fee per bottle. Due to our liquor license, we cannot allow guests to bring in their own spirits or other forms of alcohol.

DIETARY REQUIREMENTS

We can cater to any dietary requirements if known a minimum of 14 days prior. Where dairy/nut/gluten free food cannot be substituted, an alternative dish will be offered.

DISABLED ACCESS

We do have disabled access to the hotel via wheelchair ramps and a lift which can access the three main floors of accommodation and the health club and toilets on the lower ground floor. The toilet cubicles, however, are not wheelchair accessible.

GUEST NUMBERS

Guest numbers at the time of package confirmation will be the minimum charged for your wedding. Additional guests may be added until 8 weeks prior (subject to availability).

CONFETTI

You are welcome to use confetti during the ceremony and drinks reception, however, this must be biodegradable. Foil confetti is not permitted.

PETS

Pets are not permitted inside the hotel (with the exception of registered service dogs). For outdoor ceremonies, dogs are welcome, however, should the ceremony need to be moved due to inclement weather, they will not be able to attend.