

Wedding Reception Package

Dainton Park's dining room is the perfect venue for your wedding reception. Beautiful exposed oak beams and hand fashioned ironmongery create a wonderful atmosphere, while our huge gable end window offers stunning views over the golf course.

We are able to cater for parties of 60 to 150 guests, whatever the weather, with the addition of two attractive marquees on the terrace overlooking the 18th green. What better backdrop for your photographs?

There is ample free parking and easy access from all areas of Torbay and the South West. More importantly, our excellent service and attention to detail are guaranteed to make the day run smoothly.

On arrival we can offer a glass of Sherry or Pimms or a Champagne cocktail from £2.10 per glass. House wine with your meal starts from £10.80 per bottle, and we have a license until midnight.

There is ample room in the bar to host an after dinner band and/or a late night disco.

Attached are a selection of our menus and current prices, from an evening finger buffet at £9.95 per head to our Regency Menu at £24.50 per head. Please do also feel free to make your own suggestions as we can tailor a package to suit you.



TERMS AND CONDITIONS

Prices are for 2010

Children under 11 are charged half price. Infants under 3 are free.

A non-refundable deposit of 20% of the function cost is required at the time of booking.

A further 30% will be required four weeks prior to the reception date.

Final numbers and a seating plan will be required seven days prior to the event.

FULL AND FINAL PAYMENT WILL BE REQUIRED NO LATER THAN SEVEN DAYS AFTER THE EVENT



Classic Menu

To Start

Cream of Leek & Potato Soup
with Cheese Croutons

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Classic Prawn Cocktail
with Marie Rose Sauce

Main Course

Supreme of Chicken Forestiere
cooked with Wild Mushroom, Tarragon & Tomatoes

Served with

Fresh Seasonal Vegetables and Dauphinoise Potatoes

Dessert

Fresh Fruit Salad

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Raspberry Meringue Roulade

~

Lemon, Lime & Ginger Crunch

~

Cheese and Biscuits

Served with

Coffee & Mints

£21.95 per head



Regency Menu

To Start

Provencale Soup finished with Spaghetti & Basil Oil

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Home cured Smoked Salmon with Celeriac Remoulade
and Lemon Dressed Leaves

~

Grilled Goats Cheese on a Beetroot & Walnut Salad
drizzled with Sweet Balsamic Syrup

Main Course

Roast Sirloin of Beef with a Red Wine, Smoked Bacon & Mushroom Sauce,
served with a Yorkshire Pudding

~

Salmon and Spinach En-croute, with a Lemon and Lime Beurre Blanc

Served with

Fresh Seasonal Vegetables and Potatoes

Dessert

Raspberry Meringue Roulade

~

Baileys Cheesecake with Chocolate Shavings

~

Fresh Strawberries with
Devon Clotted Cream

~

Cheese and Biscuits

Served with

Coffee & Mints

£24.50 per head



Fork Buffet

Roasted Cold Meats to include:

Topside of Beef
Honey Roast Ham
Supreme of Turkey

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Poached Salmon garnished with Prawns

~

Selection of Savoury Flans

~

Buttered New Potatoes

Selection of Salads to include:

Coleslaw with Apple and Celery
Fragrant Risotto Salad
Crisp Oriental Salad
Salad Leaves

£16.50 per head

*A choice of any three of the following sweets may be added at the additional price of £3.80 per head
Coffee and Mints at £1.20*

Fresh Fruit Salad

~

Creme Brulee

~

Lemon & Lime Crunch

~

Raspberry Meringue Roulade

Dressed Premium Buffet

Roast Sirloin of Beef

~

Whole Poached Salmon
garnished with Crevettes and Shrimps

~

Roast Crown of Turkey

~

Cornets of Honey Roast Ham, filled with Cream Cheese & Chives

~

Crunchy Celery & Apple Coleslaw

~

Julienne of Vegetables and Beansprouts, with a Coriander Dressing

~

Cressonniere Potato Salad, with Basil

~

Fussili Provencale Pasta Salad

~

Greek style Feta Cheese Salad

~

Crisp Mixed Salad leaves

~

Selection of West Country Cheeses,
served with chutney and warm baguettes

£19.95 per head

*A choice of any three of the following sweets may be added at an additional price of £3.80per head
Coffee with mints at £1.20per head*

Fresh Strawberries with Clotted Cream

~

Lemon Posset

~

Crème de Menthe & Chocolate Cheesecake

~

Raspberry Meringue Roulade

Evening Finger Buffet

Selection of Local Cheeses:

Devon Blue

Somerset Brie

Farmhouse Cheddar

~

Chef's Chicken & Duck Liver Parfait

~

Sliced Warm Baguettes

~

Cajun Chicken Thighs

~

Selection of Savoury Flans

~

Chipped Potatoes

~

Savoury Topped Jacket Potatoes

~

Mini Sausage Rolls

~

Onion Rings

~

Crudities & Dips

£9.95 per head

*A choice of any two of the following sweets may be added at the additional price of £3.50 per head
Coffee & Mints at £1.00*

Fresh Fruit Salad

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Fresh Strawberries with Devonshire Clotted Cream

~

Lemon & Lime Crunch

~

Raspberry Meringue Roulade