

# weddings

at reed hall



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*Samantha and I both felt our expectations were surpassed on the day. There are so many things that you helped us with and it was greatly appreciated.*

Reed Hall is an elegant Italianate mansion built in 1867 by a retired East India Company Merchant. The house has had many uses over the years and is a fine example of traditional architecture complemented by modernity, which together creates a wonderful backdrop for your special day. The history and beauty continues outside where Reed Hall is set within 15-acres of Victorian garden, laid out by the Veitch family in the late 1860's.

Reed Hall has an enviable reputation as one of Exeter's most popular wedding venues, with many couples choosing to celebrate their marriage at Reed Hall every year.

Whether you are a looking for a majestic venue for your civil ceremony or a simple but elegant reception venue for family and friends, Reed Hall is the perfect choice. Our dedicated co-ordinator has a wealth of knowledge and experience and will take great pride in guiding you through to your special day.



Alan Short







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Upper Lounge \*Chair covers are not included



Ibrahim Ahmed Room



Jeni Lord

Reed Hall boasts three licensed civil ceremony rooms with the largest seating up to 118 guests.





Chair covers are not included.

*The food was excellent and perfect for the occasion. We felt that the service was superb and all of the staff made every effort to make sure that the day went smoothly.*

With wonderful views of the garden and double doors opening onto the lawn, the Woodbridge dining room is the largest of our civil ceremony rooms and is also the dining room used for wedding breakfasts and evening receptions.

The Upper Lounge on the first floor is perfect for up to 78 guests. The room is beautifully decorated and has spectacular views over the landscaped gardens and the River Exe. When the ceremony has finished, begin your married life by walking through the grand hallway and down the magnificent staircase to the ground floor and gardens.

The smallest of the ceremony rooms is the Ibrahim Ahmed room where up to 43 guests can be comfortably seated. This room is full of natural daylight and is tastefully decorated in keeping with the rest of the house.

A civil ceremony usually lasts for approximately 30 minutes, details of the Devon Registrar Service can be found on our website along with their latest charges.













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Our talented team of chefs produce exceptional menus using the finest local produce, complemented by a large selection of fine wines. Our specially selected wedding breakfast packages have been created to reflect a range of options; however should you have something specific in mind we would be delighted to discuss this with you.

Similarly we have a selection of menus for evening parties, as more guests join you to celebrate your marriage.

The finishing touches are often what your guests remember. These range from colour co-ordination of the table linen to flowers and menus. Should you choose to celebrate your marriage at Reed Hall, the venue is yours to transform into your fairytale wedding venue. You could choose to have a harpist playing in the main foyer to create a romantic atmosphere, or book a Ceilidh to ensure all your guests dance the night away on the wooden floor of the Woodbridge dining room. Our team will of course be on hand to ensure every detail is covered and tailor-made to your requirements. We work closely with a large range of local suppliers and can help with contacts for florists, bands, discos and photographers, if required.



*Chair covers are not included.*





*We would like to mention how impressed we've been every step of the way with the flexibility you showed – it really felt like nothing was too much trouble for you.*

The original bedrooms of the house are found on the top floor and offer a selection of en-suite and standard rooms. Each room has its own unique charm and character with wonderful views over the grounds and Exeter. The bride and groom naturally have a room of their own with our compliments.

To really appreciate Reed Hall we recommend you come and view the house and gardens. Take time to discuss your plans with a dedicated member of the team and discover how Reed Hall and its stunning surroundings could work for you.





*Everyone had such an amazing day  
and it is still talked about all the time.*





2011 MENUS

## Bronze Package

£45.95 PER PERSON INC VAT

Weddings  
AT REED HALL

You may choose two starters, two meat/fish main course and a vegetarian option and two desserts.  
Ideally we would like you to obtain a pre-order from your guests to ensure the smooth running of your day.

### Starters

Seasonal Vegetable Soup with Heart Shaped Croutons (V)  
Duo of Cantaloupe and Galia Melon with Raspberry Coulis (V)  
Chicken Liver and Thyme Pate served with Mixed Leaf Salad and French Toast

### Main Course

Crispy Roasted Chicken Breast with Creamy Porcini Mushroom and Oregano Sauce  
Grilled Salmon on Caramelised Leeks with Lemon, Capers Butter and Fresh Dill  
Roasted Topside of Beef and Yorkshire Pudding served with Thyme and Horseradish Gravy  
Aromatic Mediterranean Vegetable Wellington served on Spring Onion and Chive Cream Sauce (V)  
Pepper Hearts filled with Cous Cous, Courgette, Mint and Red Onion served on a lightly spiced Cumin Sauce (V, Vegan)

### Dessert

Fresh Cream Profiteroles served with Spiced Chocolate Sauce  
Vanilla and Raspberry Crème Brulee with Sugared Strawberries and Blueberries  
Lemon, Lime and Ginger Cheesecake with Citrus and Mint Drizzle  
Fresh Fruit Salad

Freshly Brewed Coffee with Chocolate Mints

### Drinks

On arrival:  
Sparkling wine 125ml Orange or Apple Juice

With the meal:  
1 Glass of Red or White House Wine 175ml

For the toast:  
Sparkling Wine 125ml

*Additional drinks are available on request. (v) Suitable for vegetarians. Special diets catered for on request.*

VAT is calculated at 20%.



2011 MENUS

## Silver Package

£53.00 PER PERSON INC VAT

Weddings  
AT REED HALL

You may choose two starters, two meat/fish main course and a vegetarian option and two desserts.  
Ideally we would like you to obtain a pre-order from your guests to ensure the smooth running of your day.

### Starters

King Prawn, Melon and Mango on a bed of Rocket Leaves with Ginger Dressing  
Rustic Farmhouse Paté served with Herb Leaf Salad, Pear Chutney and Toasted Brioche  
Leek and Potato Soup with Parmesan Shavings  
Sun Dried Tomato, Basil and Garlic Bruschetta with Coriander, Chard and Oak Leaf Salad (V)

### Main Course

Salmon Fillet with a Basil, Lemon and Sea Salt Crust served with a Sun Blushed Tomato Sauce  
Garlic and Rosemary Loin of Lamb served on Baby Root Vegetables  
Crispy Roasted Chicken Supreme with Spring Onion and Butternut Squash Risotto  
Baked Aubergine filled with Mediterranean Vegetables, Oregano and Basil topped with Tangy Cheddar Sauce (V)  
Pepper, Spinach and Feta Filo Parcel with Creamy White Wine Sauce (V)

### Dessert

Mature Cheddar and Cornish Blue Cheese served with Garlic and Rosemary Bread, Yellow Cherry Tomatoes and Black Grapes  
Rich Chocolate Truffle Cake with Velvet White Chocolate and Cointreau Sauce  
Poached Strawberries and Raspberries with Minted Crème Fraiche and Brandy Snap Rolls  
Tarte au Citron with Blueberry Coulis  
Fresh Fruit Salad  
Freshly Brewed Coffee with Fudge

### Drinks

On arrival:  
1 Glass of Summer or Winter Pimms (10oz)  
During the Wedding Breakfast:  
2 Glasses of Red or White House Wine (175ml)  
For the toast:  
Sparkling Wine (White or Rose) 125ml

*Additional drinks are available on request. (v) Suitable for vegetarians. Special diets catered for on request.*

VAT is calculated at 20%.



2011 MENUS

## Gold Package

£57.75 PER PERSON INC VAT

Weddings  
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You may choose two starters, two meat/fish main course and a vegetarian option and two desserts.  
Ideally we would like you to obtain a pre-order from your guests to ensure the smooth running of your day.

### Starters

Oak Smoked Salmon served on a bed of Red Chard, Lollo and Radicchio Leaves with a Balsamic and Dill Dressing with Sundried Tomato Focaccia

Cream Cheese, Herb and Cucumber Timbales served with Rocket, Watercress, Toasted Ciabatta Slice and Tomato and Basil Salsa

Pea and Mint Soup with Crispy Pancetta

Cream of Parsnip and Cumin Soup (V)

Smoked Chicken with Chicory and Red Amereth Salad, Baby Croutons, Orange Segments and Parmesan Shavings

Melon, Orange and Kiwi laced with Cointreau and Blackcurrant Sorbet (V)

### Main Course

Fillet of Beef with Chicken Liver Croute served with Wild Mushroom and Madeira Jus

Maple Glazed Salmon with Caviar, Fresh Dill and Sauté Savoy Chiffonade

Rack of Lamb on a Sweet Red Onion and Herb Potato Hash served with Redcurrant Jus

Roasted Supreme of Duck served with a Crème de Cassis glaze

Over Baked Stack of Aubergine, Courgette, Tomato and Mozzarella with Devon Blue (V)

Wild Mushroom Risotto with Poached Quails Egg and Parmesan Shavings (V)

### Pre-dessert

Pimms Jelly with Strawberries

OR

Champagne Sorbet

*Continued overleaf*



2011 MENUS

## Gold Package

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### Dessert

Sharpam's Brie, Cornish Yarg and Devon Blue Cheese served with Charcoal Wafers, Oatcakes and Chilli Chutney

Individual Summer Pudding with Poached Berry Compote and Clotted Cream

Chocolate and Praline Cheesecake and Minted White Chocolate Sauce

Pears Poached in Mulled Wine Syrup served with Vanilla Ice Cream and Almond Crunch

Bakewell Tart with Warm Crème Anglaise

Luxury Fresh Fruit Salad

Freshly Brewed Coffee with Chocolate Truffles

### Drinks

On arrival:

Kir Royale (Sparkling Wine and Cassis) 125ml

Bellini (Sparkling Wine and Peach Juice) 125ml

During the Wedding Breakfast:

2 Glasses of Red or White House Wine 175ml

For the toast:

1 Glass of Champagne 125ml

*Additional drinks are available on request. (v) Suitable for vegetarians. Special diets catered for on request.*

VAT is calculated at 20%.



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## Evening Party Menus

Weddings  
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### Option One

Assorted Sandwiches (2)  
Quiche Fingers (1)  
Chicken Goujons and BBQ Sauce (2)  
Cheddar Ploughman's Kebab (2)  
Pigs in Blankets (2)  
Cheese Straws (2)

**£15.25 per person inc VAT**

### Option Two

Mini Filled Rolls (2)  
Crab Cakes with Sweet Chilli Sauce (2)  
Duck Spring Rolls with Mango Sauce (1)  
Honey and Course Grain Mustard Sausages (2)  
Mediterranean Vegetable Kebabs (2)  
Spinach and Feta Cheese Goujons with  
Mayonnaise (2)  
Mini Sweets (2)

**£16.25 per person inc VAT**

### Option Three

Mixed Olives  
Patatas Bravas – Fried Potato with Aioli Dip  
Spanish Frittata (2)  
Crispy Fried Calamari with Rosemary and  
Chilli Dip (4)  
Garlic Prawns (2)  
Migas and Chorizo – Fried Chorizo,  
Red Peppers and Croutons (2)  
Cream Cheese Stuffed Jalapeno Peppers (2)

**£17.30 per person inc VAT**

### Option Four - Hog Roast

Minimum of 80 guests

Price on application through an  
approved supplier

2011 MENUS

## BBQ Menus

MINIMUM 40 GUESTS. ALL PRICES INC VAT PER PERSON

# Weddings

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### Option One

£15.25 per person

100% Beef or Vegetarian Burgers in a Bap  
Large Sausage Hotdog (Vegetarian Sausage)  
Jacket Potato

**Salads** choice of 3:

Green Salad	Potato
Rice	Cous Cous
Three Bean	Coleslaw
Pasta	Waldorf
Cherry, Tomato, Basil and Mozzarella	

*Included with the above a selection of Chutneys, Sauces and Mayonnaise*

### Option Two

£21.40 per person

100% Beef or Vegetarian Burgers in a Bap  
Large Sausage Hotdog (Vegetarian Sausage)  
Chicken Leg  
Salmon Steak in Dill Butter  
Jacket Potato  
Bread Roll

**Salads** choice of 3:

Green Salad	Potato
Rice	Cous Cous
Three Bean	Coleslaw
Pasta	Waldorf
Cherry, Tomato, Basil and Mozzarella	

*Included with the above a selection of Chutneys, Sauces and Mayonnaise*





# Wedding Venue Rates 2010/2011

Weddings  
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## Friday Weddings

- Access available to Reed Hall from 3.30pm
- Dining Room is available from 4.30pm
- Minimum numbers are 45 if having a wedding package (Knife and Fork Buffet, Bronze, Silver or Gold). (If numbers drop below 45 then you will still be charged for 45 people)
- There is no venue hire charge as we cannot guarantee exclusivity of the building
- A civil ceremony room hire charge of £250 is payable if you want to get married at Reed Hall
- Should a wedding package not be the chosen option then there will be a function hire charge of £395

## Saturday Weddings

- Access available to Reed Hall from 10am
- Bridal Bedroom available from 11am
- All other bedrooms available from 12 noon
- Minimum numbers are 65 and you must have a wedding package (Knife and Fork Buffet, Bronze, Silver or Gold). (If numbers drop below 65 then you will still be charged for 65 people)
- A day/evening venue hire charge of £800 is payable on Saturday weddings
- A discount of £250 will be applied if you do not have a civil ceremony at Reed Hall

## Sunday Weddings

- Access available to Reed Hall from 10am
- Bridal Bedroom available from 11am
- All other bedrooms available from 12 noon
- Minimum numbers are 45 and you must have a wedding package (Knife and Fork Buffet, Bronze, Silver or Gold). (If numbers drop below 45 then you will still be charged for 45 people)
- A day/evening venue hire charge of £800 is payable on Sunday weddings
- A discount of £250 will be applied if you do not have a civil ceremony at Reed Hall

## Evening Party Only

- A function hire charge of £395 is payable for evening parties only (Access 6pm-12 midnight)
- Minimum numbers are 75 and you must have a buffet
- Available Friday and Sundays (Saturdays limited availability)





Laurence Underhill

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at reed hall

UNIVERSITY OF  
**EXETER**  
Campus Services

Reed Hall  
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Telephone +44 (0)1392 215566  
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[www.exeter.ac.uk/reedhall](http://www.exeter.ac.uk/reedhall)

event  
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your complete venue solution

Reed Hall is an Event Exeter venue



Finalists  
Best Devon Venue



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