

The Pier House
Merley Road
Westward Ho!
EX39 1JU
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Weddings AT THE PIER HOUSE





*We look forward
to helping create
a special memory
that you will treasure
for a lifetime.*

Congratulations

We are delighted to offer you the perfect venue for your wedding celebrations, from the wedding ceremony through to an evening reception. We pride ourselves in giving a personal and professional service for a truly unforgettable celebration in one of North Devon's most unique locations, majestically perched on the cliff top with breathtaking views out over Bideford Bay and Lundy Island.

Whatever your needs or requirements, my dedicated and experienced team have the skills and expertise to provide you with the perfect venue and service to ensure we create a spectacular day for you and your guests, whatever your budget. We will take care of every detail to ensure that your special day runs smoothly, and guarantee that your celebration is a day to remember.





Perfect Venue

Fusing chic, contemporary design with the green and grey hues of the surrounding ocean and pebble ridge, The Pier House offers a remarkable and stylish venue for any wedding ceremony or reception. With a licence for 750 people, there are practically no limits to what can be done here. The Bay Suite, with its own bar and food serving facilities, offers a private and versatile function room. The bar and restaurant is perfect for a more intimate occasion, and most striking of all, perhaps, is the glass fronted terrace which stretches the length of the building, overlooking the wild, wonderful ocean and the rugged Abbotsham Cliffs.

The terrace and stunning coastal views offer fantastic photo opportunities for any couple and the perfect romantic moment watching the sun set in newly-wedded bliss with a glass of something sparkling. If photos on the beach are a must have for your big day, the stretching sands of Westward Ho! are only a moments walk away.

With fabulous murals, bespoke china light fittings emulating shoals of fish, and beautiful calligraphy throughout the beams of the bar, the essence of the seaside is never far away. This is the perfect venue for a fresh, modern occasion with plenty of nearby accommodation for all of your guests.





Unique and Unforgettable

A dedicated wedding venue planner to ensure your day runs to your requirements.

Licensed to hold marriage ceremonies.

Bay Suite ceremony room and seating, with spectacular sea and cliff top views.

Master of ceremonies to ensure smooth running of your special day.

Fantastic dining with breathtaking scenery.

Tailored menus to cater for you and your wedding guests.

Wealth of banquet choices and buffets to suit your tastes.

Amazing location for stunning photographs to treasure for a lifetime.

Afternoon and mid week weddings.

Alcohol licence until 2am.

Music licence until 2am.

Children welcome.

Disabled access.

Free parking.

On site accommodation.

2 spacious bars.

Sunset terraces.



Bay Suite Capacity

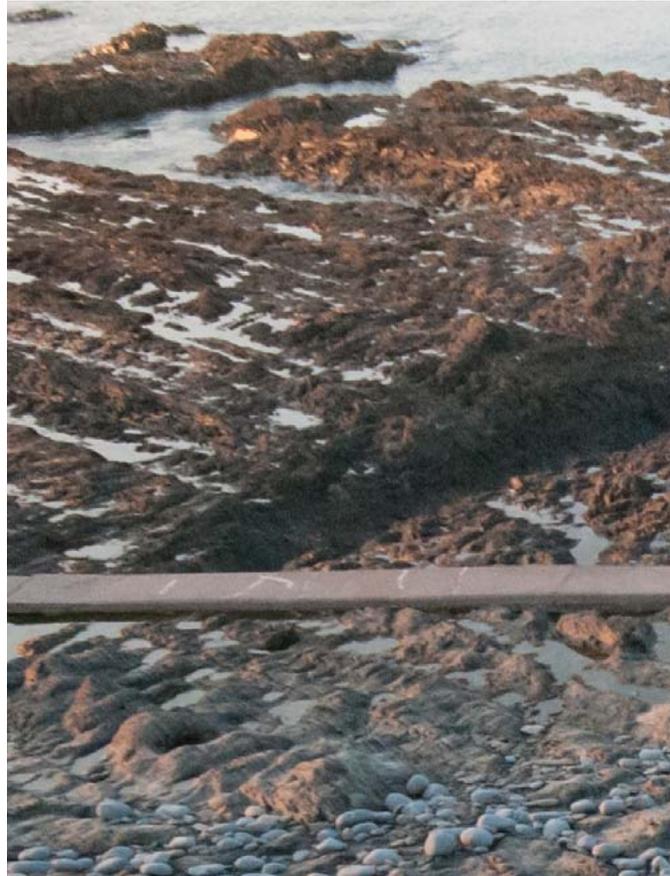
Purpose	Capacity
Wedding Ceremony	200 persons
Wedding Breakfast	150 persons
Evening Reception	300 persons

Wedding Ceremony

Purpose	Charge
Wedding Ceremony	£250

Room Hire Charges

Month	Monday - Thursday	Friday	Saturday
January	£200	£300	£400
February	£200	£300	£400
March	£200	£300	£400
April	£200	£300	£600
May	£200	£300	£600
June	£200	£300	£600
July	£200	£300	£600
August	£200	£300	£600
September	£200	£300	£600
October	£200	£300	£600
November	£200	£300	£400
December	£200	Price on Enquiry	Price on Enquiry



Wedding Services

Our experienced wedding venue planners will be sure to help you every step of the way. We will offer a fully guided tour for you, your fiancé and parents, or as many people as you would like.

4-6 months before your big day, our wedding venue planners will take you through all the timings, drinks packages, menu choices, room layout, an estimate of numbers for your wedding breakfast/buffet. We also have many contacts and reputable firms we are able to recommend to you if you so wish.

A full written confirmation of what has been decided, a detailed estimate and a blank table plan will be sent to you following this meeting.

21 days prior to your wedding we will offer a full run through with all the small details finalised. We will also require final numbers as the invoice will be amended at this time and full payment will be required. We will require a completed table plan at this meeting.



Drinks Package One

£13.50 per head

Welcome drink of Pimm's or Bucks Fizz
(orange juice available)

1 glass of 175ml house wine
served with the wedding breakfast
Glass of Prosecco for toast

Drinks Package Two

£17.00 per head

Welcome drink of Pimm's or Bucks Fizz
(orange juice available)

A bottle of house red, white and rose wine
on each table (based upon tables of 8)
Glass of Prosecco for toast

Extras

Gin and Tonic Welcome Drink
(Additional £1 per person)

Choose from our "GINSPIRATION" menu
a gin of your choice to be served
with Fever Tree premium tonic water
(25ml serving exclusions apply)

Children's Drinks Package

£5.00 per child

Orange Juice Arrival Drink
Simply Fruity With Main Meal
Orange Juice for toast



Wedding Menus

Sample Menu 1

£25.00 per head

Starters

Homemade Soup

*Served with bread roll and butter
(Choose one from our soup menu)*

Main Course

Plated Roast

Choose one of the Following meats
Silverside of Beef / Roast Turkey
Honey Glazed Gammon / Leg of Pork

*All served with a selection
of seasonal vegetables
and potatoes,
(vegetarian option also available)*

Dessert

Homemade Cheesecake

Choose one from our cheesecake menu

These menus are tried and tested and will provide the wow factor to your special day.

We are more than happy to accommodate your choice of menu to cater for your requirements.

Tailored menus are available upon request and will be priced accordingly.

Sample Menu 2

£30.00 per head

Starters

Homemade Soup

*Served with bread roll and butter
(Choose one from our soup menu)*

Pork, Cider and Black Pudding Pate

With caramelised apple chutney and mixed leaf salad

Gin and Beetroot

Cured Salmon Gravadlax

Roasted fennel puree and a dill crème fraîche

Main Course

Roasted Striploin of Beef

With homemade Yorkshire pudding
and port and beef jus

Sage and Apple Stuffed Loin of Pork

Cider sauce, apple compote, crackling

Leek, Red Pepper and Goats Cheese Pithivier (v)

White wine and cream sauce

*All served with a selection of
seasonal vegetables and potatoes*

Dessert

Homemade Cheesecake

Choose one from our cheesecake menu

Sticky Toffee Pudding

With Devon toffee ice cream and
butterscotch sauce

Banoffee Pie

With banana ice cream and cherry compote

Sample Menu 3

£35.00 per head

Starters

Homemade Soup

*Served with bread roll and butter
(Choose one from our soup menu)*

Potted Brown Shrimp

Homemade sourdough bread, lemon and caper butter

Duck, Grand Marnier and Wild Mushroom Rillettes

With brioche toast and a grapefruit jam

Chicken, Apricot and Hazelnut Terrine

Spiced pear chutney, toasted crostini

Main Course

Roast Striploin of Westcountry Beef

With homemade Yorkshire pudding
and port and beef jus

Roasted Loin of Westcountry Lamb

Minted rosemary jus, dauphinoise potato

Cider Braised Pork Belly

Cider sauce, apple compote, crackling

Goats Curd, Walnut and Spinach Tart (v)

Finished with pumpkin seeds and Romesco sauce

*All served with a selection of
seasonal vegetables and potatoes*

Dessert

Homemade Cheesecake

Choose one from our cheesecake menu

Dark Chocolate Ganache Tart

With pistachio praline and clotted cream caramel sauce

Lemon and Thyme Semifreddo

With confit lemon gel and orange sherbet

Toffee, Rum and Banana Parfait

With coconut macaroons

Wedding Menu Option Choices



Canape Menu

£7.50 per head (choice of five canapés)

Chilled Canapés (choose three)

Mini Devon Cream Tea (V)

Selection of Sushi

Hoisin Duck and Cucumber Pancake

Fig, Onion and Camembert Tartlet (V)

Tomato and Red Pepper Sponge (V)

Smoked Salmon and Creamed Cheese Blini

Warm Canapés (choose two)

Maple Glazed Pigs in Blankets

Crab and Crayfish Fishcakes

Beef and Horseradish Yorkshire Pudding

Teriyaki Salmon and Crispy Noodles

Brie and Grape Filo Parcel (V)

Sun Blushed Tomato

and Mozzarella Arancini (V)

Cheesecake Menu

Raspberry Meringue Cheesecake
served with Raspberry Ripple Ice Cream

Dark Chocolate Cheesecake
Chocolate sauce, Chocolate Tuile and
Chocolate Ice Cream

White Chocolate Cheesecake
Salted Caramel Sauce and Vanilla Ice Cream

Peanut Butter Cheesecake
Peanut Sauce and Cherry Compote

St Clements Cheesecake
Orange Curd and Lemon Sauce

Baileys Cheesecake
Coffee Ice Cream and Amaretti Biscuit

Vanilla Cheesecake
Raspberry Coulis and Wild Berry Sorbet

Soup Menu

Carrot and Coriander

Cream of Chestnut Mushroom and Tarragon

Roasted Tomato and Basil

Broccoli and Devon Blue Cheese

Roasted Butternut Squash and Sage

Sweet Potato and Chili

Leek and Potato

Childrens Menu

3-13 Years

£15.00 per child

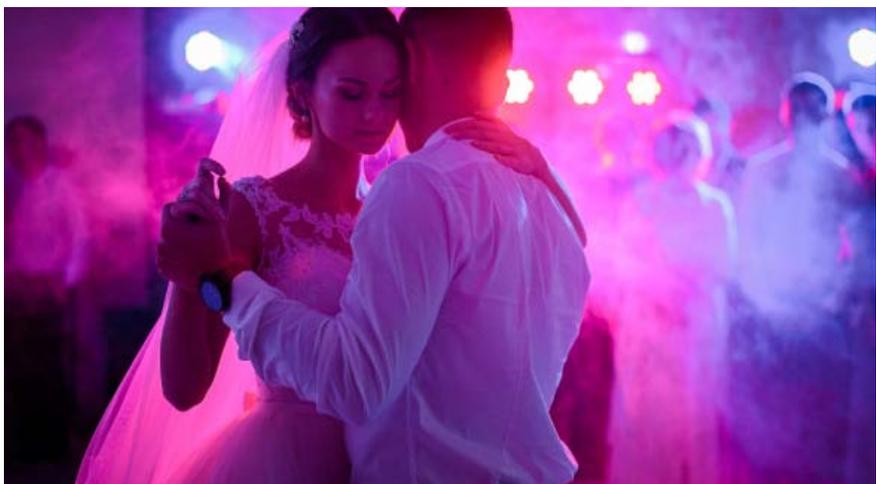
Chicken Nuggets, fries, baked beans
or

Children's Roast Meal

Vanilla Ice cream

Under 3 Years - Free of charge

Wedding Buffet Menus



Hot Meat Buffet

PLEASE CHOOSE 2 MEATS FROM

£12.00 per head

Choose two meats from

Roast Silverside of Beef

Roast Leg of Pork

Roast Turkey

Honey Glazed Gammon

Braised Beef Brisket

Cider Braised Pulled pork

Served to order from our carvery unit, served in floured baps and accompanied by rosemary and thyme roast potatoes, stuffing, pigs in blankets and homemade red cabbage coleslaw (2 rolls per guest)

The Pier House BBQ Buffet

£14.00 per head

Marinated Chicken Wings and Drumsticks

Spare Ribs

Mexican Style 4 Cheese Nachos

Corn on the Cob

Red Cabbage Coleslaw

Skin on fries and a selection of dips

Individual Sliders or Hot Dogs (choose one)

Pier House Picnic Buffet

£12.00 per head

A selection of sandwiches served on white and malted bread

Cheese and Tomato

Roast Beef and Horseradish

Gammon Ham and Homemade Pickle

Egg Mayonnaise and Cress

Tuna Mayonnaise and Cucumber

Meat and Potato Pasties

Cheese and Onion Pasties

Sage and Onion Sausage Rolls

Vegetarian Quiche

Scotch Eggs

Homity Pie

Selection of Dips and Skin-on-Fries

Crudités with Homdmade Hummus

Red Cabbage Coleslaw

Scones with Clotted Cream and Jam

