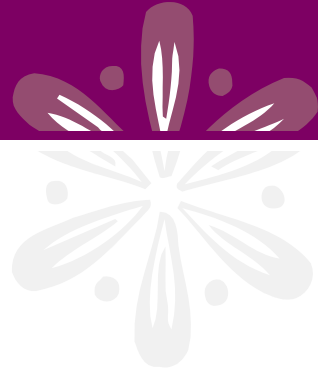




THE MINERS ARMS

HEMERDON VILLAGE, PLYMPTON
WEDDING BROCHURE





May we take this opportunity to congratulate your impending nuptials!

The Miners Arms and Garden Restaurant has forged a fantastic reputation for wonderful food and service in relaxed and stylish surroundings. Due to this we have been fortunate to be asked to host weddings in our restaurant since its inception and take great pride and joy in being part of such a memorable occasion.

We limit the amount of weddings we have the privilege of looking after every year so that enough time and care can be dedicated to each one. Understanding that every couple is different, we ensure that your reception is not a “pick and mix” affair. You will be delighted with the intimate, warm and personal environment we can provide.

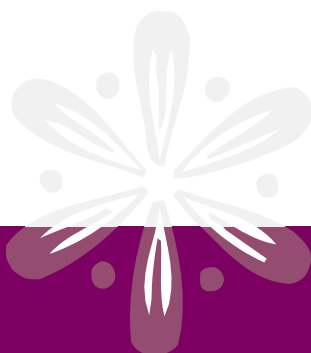
Your day shall be held in the Garden Restaurant which can facilitate 60 guests. Our patio area will be open for you alone (weather permitting) and has also be used for a further 60 guests should you wish to hire a marquee. The cost of the marquee would be at your discretion and the cost for 120 day guests and 60 evening guests would be double our standard quote.

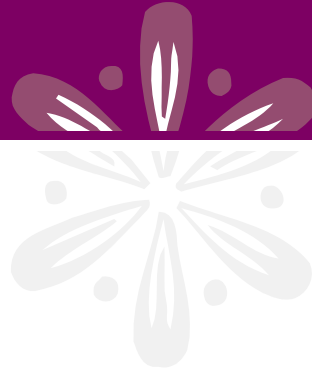
The large private garden is available to you for your photographs on the day should you require it.

The lounge bar would be dedicated to your guests alone and they would also have access to the top bar.

After your meal and speeches we rearrange the restaurant in a brief 20 minute spell to create a dance floor for your important first dance and the subsequent party!

Now join hands, and with your hands your hearts.
William Shakespeare





The top table is situated along the side wall of the restaurant giving you spectacular views down the valley.

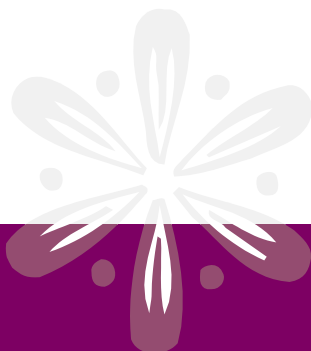
We can provide square tables of 8 for your guests, but we advise using longer banqueting tables so that your guests can see you and the view at all times. Table decorations and themes are at your discretion but we are happy to help with the execution of your ideas should you require any assistance.

The running order for your day at The Miners Arms shall be agreed with you in the final meeting 2 weeks prior to the wedding. It shall then be executed by Hannah who is also happy to act as Toastmaster if the Best Man is shy!

All of the menus enclosed are samples only to give you some initial ideas about the choices you would like to make. Prior to your invitations being sent out, the owner: your coordinator, Hannah and our Head Chef will meet with you to create a single choice menu with vegetarian options to your specific requirements. We can extend the choice of each course if we receive a pre-order one month prior to the event, the organisation of which we would structure at the menu meeting. We shall also offer you a tasting session of our house wines at this meeting to help you to decide which red, white, rosé or combination you would like.

To love someone deeply gives you strength. Being loved by someone deeply gives you courage.

Lao Tzu





Our fixed price irrespective of total numbers but up to a maximum of up to 60 day guests and up to 50 extra evening guests in 2010 will be £4500 and in 2011 will be £4750. This price includes:

- A dedicated bespoke service in the run up to the day
- Full banqueting table layout
- Premises hire for the entire day
- Your tailored 3 course meal plus coffee (If there are any special or unusual requests for your meal we are happy to cater for them but they may incur potential further costs per person)
- Half a bottle of house wine per person with 8 to choose from
- A reception drink for each guest: a choice of: House Wine, Pimms No 1 cup or Winter Pimms, or Sherry (Mineral Water is provided)
- Prosecco to toast the speeches
- Full on the day coordination
- A toast master should you require it
- A finger buffet for your evening guests (based upon 50 people)
- VAT

We can also extend your choice on the day should you wish for a supplement per person:

- Reception/ Meal/ Toast drinks: House cocktails £2.50
- Prosecco £2.50
- House Champagne £5.00
- List wine – price on application
- Canapés: To be served with reception drinks £3.00
- Intermediate Sorbet Course: Fruit or Champagne £1.25
- West Country Cheese Course: Served with biscuits, fruit & chutney or quince paste £4.95

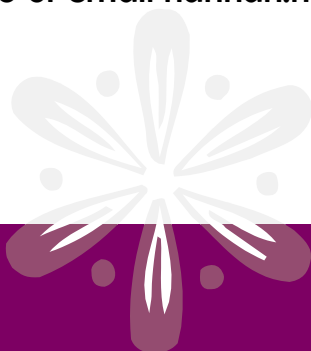
A deposit of £500 will secure your date which is fully refundable up to two months prior to the day. Full payment of the remaining balance must be made one month prior to the wedding. This will be fully refundable up to two weeks prior to the day.

Should you wish to discuss your fantastic day further please contact Hannah McIntyre on 01752 336040 or email hannah.mcintyre@btconnect.com

Two souls but with a single thought.

Two hearts that beat as one ...

Friedrich Schlegel





These are *sample menus only* – we will meet with you nearer the day and develop a menu together – so get thinking!

All of these menus include Coffee or Tea and Home-made Shortbread

Sample Menu 1

Local Crab Salad with rocket, coriander and chilli
Roasted Rack of Lamb with lyonnaise potatoes, green beans and rosemary jus
Chocolate Tart with fresh raspberries

Sample Menu 2

Chicken Liver Parfait with tomato chutney & toasted brioche
Roasted Loin of Pork, black pudding, glazed apples, spring onion mash and cider cream
Baked Raspberry Cheesecake with white chocolate sauce


Sample Menu 3

Home-cured Salmon with Melba toast and a yogurt and chive dressing
Pancetta wrapped Corn-fed Chicken Breast with buttered Savoy cabbage, roasted new potatoes and a sage jus
Lemon Tart with Lemon Sorbet

Sample Menu 4

(v) Honey-glazed Goat's Cheese with roasted beetroot and toasted pine nuts
Lemon grilled Salmon fillet with a pea, baby spinach and rocket salad and minted new potatoes
Rhubarb and Ginger Parfait

*A successful marriage requires
falling in love many times, always
with the same person.
Germaine Greer*





Sample Buffet 1

Selection of home made breads
Char-grilled chicken with pesto & olives
Smoked salmon tartlets with hollandaise sauce
Roast beef with watercress and mustard
Roast pepper and mozzarella pizza
Chinese duck spring rolls with hoi sin sauce
Tempura of seafood with sweet chilli sauce
West Country cheese board
Herbed new potatoes
Cous Cous salad
Rocket and parmesan salad
Tomato & basil salad

Chocolate tart
Raspberry cheesecake
Tiramisu

Love is composed of a single soul inhabiting two bodies, Aristotle

Sample Buffet 2

Selection of Home Made Breads
Salmon Goujons with tartare sauce
Slow Cooked Lamb with beetroot salsa
Cajun Chicken with guacamole
Tempura of Vegetables with soy and sesame
Tagliatelle of Smoked Trout with fennel & cream
Goats Cheese Tart with onion chutney
Asian Prawn & Noodle Salad
Home Baked Ham honey & mustard
Caesar Salad
Roast Potatoes & Sea Salt
Green Beans shallots & olive oil
Mixed Leaf Salad

Profiteroles chocolate sauce
Lemon Tart fresh raspberries
West Country Cheese Board

