Weddings

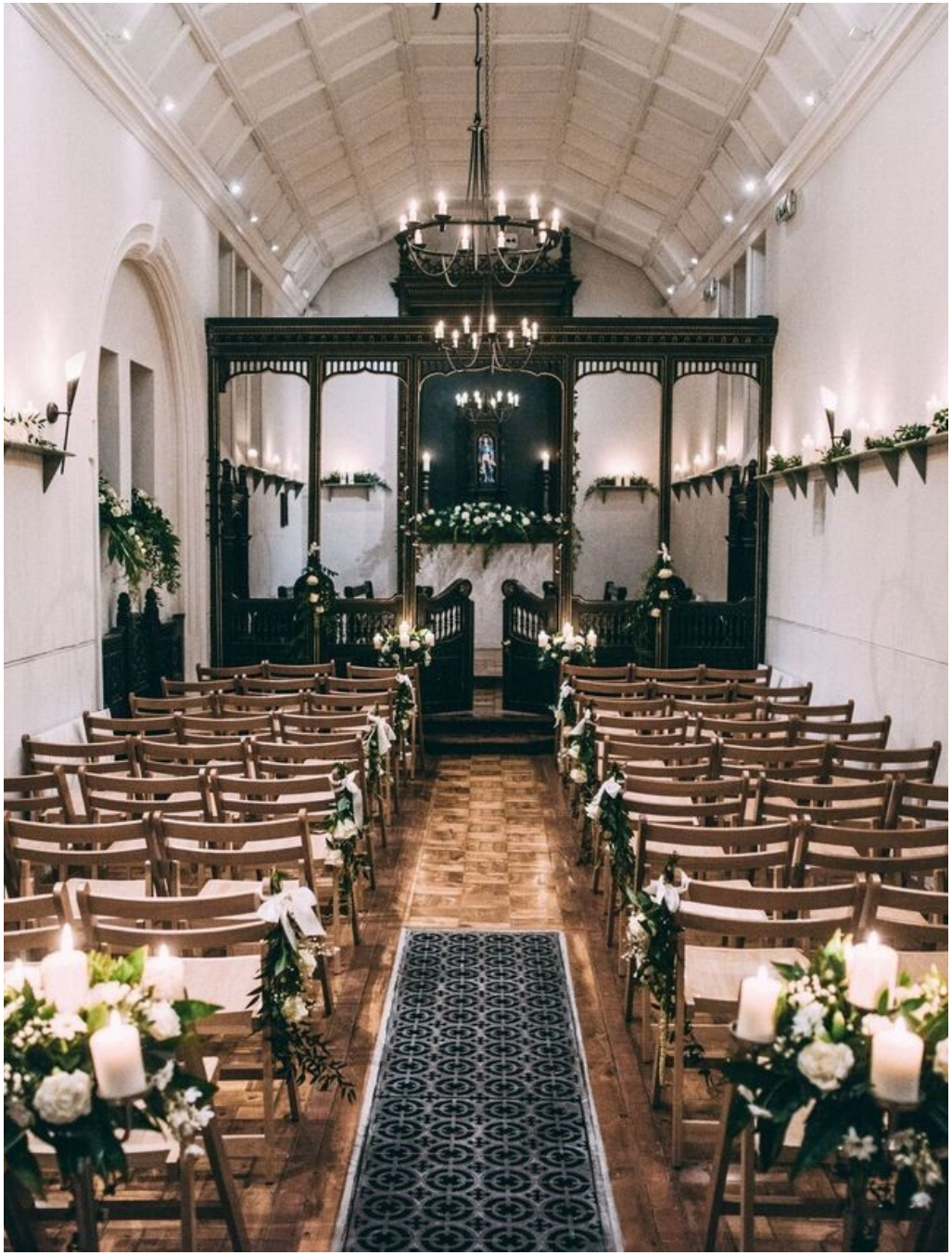
at the Alexandra

Thank you for your enquiry and for taking the time to consider the Alexandra for your special occasion.

We are so lucky to have such a wonderful setting here… sweeping lawns, fabulous sea and coastal views, our Deck which overlooks Lyme's famous Cobb harbour (voted as one of England's most romantic places and the perfect backdrop for those photos!) and a choice of four rooms to hold events giving the choice and variety to suit your needs.

But aside from its unique location the Alexandra offers attentive service with passionate people who really care that you, your family and friends have a wonderful time.

We hope the information attached will help you to know more about what the Alexandra has to offer, there are also two example cost guides included as illustrations of a wedding for sixty guests and for thirty guests. If you would like a cost guide created to your specific requirements or have any questions, please do not hesitate to contact us on 01297 444422.



Wedding

wildweddings.co.uk

Room options

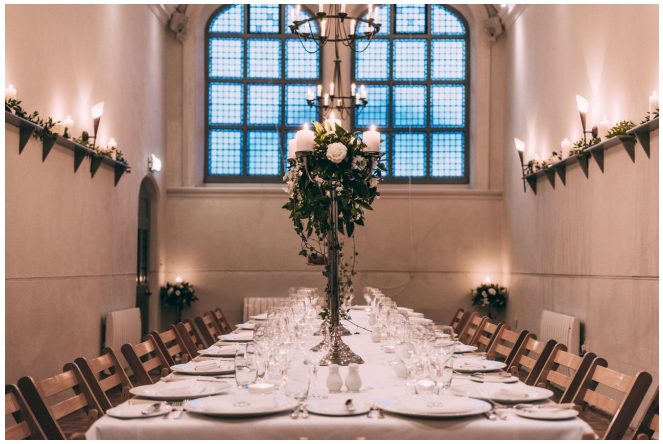
Each room at the Alexandra has its own charm… Our **18th Centaury Chapel** oozes romance, the **Dining Room** with its cool elegance, the **Orangery,** perfect for that modern, informal gathering while the **Lookout Tower** creates a unique, personal experience for those small and intimate ceremonies.

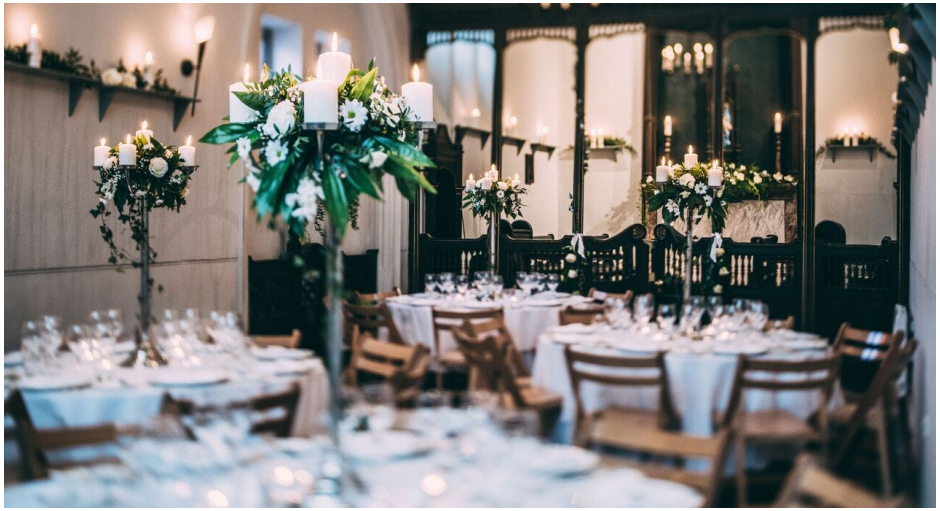
Each of our rooms may be used for your ceremony, wedding breakfast and/or evening reception. Flexibility is paramount, so you can mix and match rooms for your day so you have the perfect setting for whatever ambiance you wish to create.

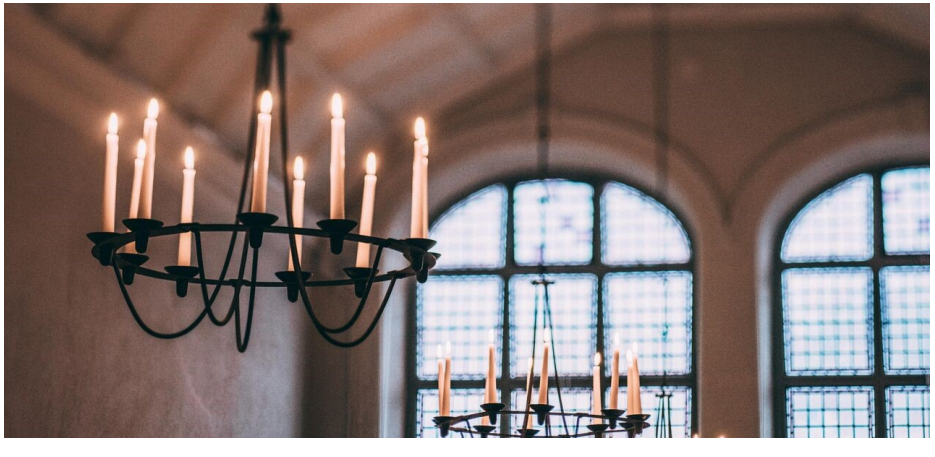
The Chapel

Our 18th Century Chapel is the perfect place for that traditional ceremony… or why not try something totally different and dance the night away with a live band in the evening?
Think high barrelled ceiling, candlelight and traditional features creating a truly romantic setting for your vows.

Room Hire: £770 per session Seated Event: 50 max
Finger Buffet/Cocktail party/Ceremony: 60 max







The Orangery

For those looking for a fresh, bright and modern alternative for their ceremony; the Orangery gives you the opportunity to be in our beautiful garden setting on your wedding day. This spacious and airy room can also be transformed into a relaxed and informal setting for your wedding breakfast.

Room Hire: £950 per session Seated Event: 40 max

Finger Buffet/Cocktail party: 75 max Ceremony: 50 max

The Dining Room

Ballroom elegance and sophistication is what makes our Dining Room so special for your big day. Ceremonies and wedding breakfasts can be held in this beautiful space, it also makes a great space to dance the night away.

Room Hire: £950 per session Seated Event: 70max

Finger Buffet/Cocktail party: 100max Ceremony: 100max

The Lookout Tower

Our little Lookout Tower is for those looking for an intimate ceremony… or perhaps just the two of you! Available for ceremonies and private dining, the Lookout Tower is cosy, quirky and has stunning views across Lyme Bay.

Room Hire: £385per session Seated Event: 4 max

Ceremony: 10 max (standing)

House parties

A great option if you're looking for somewhere where you, our family and friends can be totally looked after. Rates include the use of all twenty-three bedrooms and our two family apartments, with Dinner and Full West Country Breakfast.

One night midweek

(Sunday to Thursday)

£10,900

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Two nights at the weekend

(Friday & Saturday)

£21,800

HOUSE PARTY TERMS AND CONDITIONS:

Hotel rooms are available from 2pm on your day of arrival and until 11am on the day of departure

Sole use of the hotel begins after lunch at approximately 2:30pm and until 11am on the day of departure

House Parties are only available outside of school holidays. Please contact us for more information regarding local term times

Prices do not include hire of the function rooms

Drinks packages

Our drinks packages take the stress away from keeping your guest's glasses topped up. These are just guidelines and if you have something specific you would like to see served at your wedding instead, we can tailor a package to suit you.

All prices shown are per person

A

Reception Drink:
Elderflower Bubbly, Orange Juice
or Bucks Fizz

With your meal:
Half a Bottle of House Wine Red,
White or Rose

To Toast:
A Glass of Prosecco Terre di
Giulio DOC Vino Spumante Brut

£ 24.50

B

Reception Drink:
A Glass of Pimms or any
from option A

With your meal:
Half a Bottle of House Wine Red,
White or Rose

To Toast:
A Glass of Furleigh Estate Cuvee

£31.50

C

Reception Drink:
A Glass of Rene Jolly
Blanc De Noirs NV Champagne

With your meal:
Half a Bottle of House Wine Red,
White or Rose

To Toast:
A Glass of Rene Jolly
Blanc De Noirs

£37.00

D

Reception Drink:
A Glass of Taittinger
Brut Réserve

With your meal:
Half a bottle of House Wine Red,
White or Rose

To Toast:
A Glass of Taittinger
Brut Réserve

£42.00

Drink package wines to choose from: L'Autantique Sauvignon Blanc Pays d'Oc, L'Autantique Chardonnay Pays d'Oc, L'Autantique Merlot Pays d'Oc, L'Autantique Syrah Pays d'Oc, L'Autantique Cabernet Sauvignon Pays d'Oc, Castillo Del Moro Tempranillo Rosé

Menu options

We use the wealth of produce the local area has to offer when preparing our menus. Whether you choose one of our package menus, or build your own feasting board, each dish is prepared using the finest ingredients.

All prices shown are per person

Canapés

Enjoy our canapés on the deck overlooking the bay in summer, or by the fire in the sitting room in winter. Canapes are perfect after your ceremony and prior to your wedding breakfast to ensure your guests are entertained during that all important photo time!

Four varieties - £12.50

Mini fish n chips, tartar sauce
Spiced aubergine pate, crisp bread, Greek yogurt
Chicken and duck rillette, quail's egg, onion marmalade
Smoked salmon mousse, pickled cucumber
Blue cheese mousse, fig, crispy Parma ham
Tomato, basil and roasted red pepper bruschetta
Sticky chicken skewers, bacon jam
Asian glazed pork belly, spring onion, sesame seeds
Beetroot cured gravadlax, rye bread, pickled cucumber
Confit duck leg bonbon, plum sauce
Polenta coated squid, aioli

Beef carpaccio, truffle, horseradish
Lamb kofta skewers, minted yogurt
Thai fish cakes, lime and chilli dip
Crab beignets, avocado puree
Garlic and chilli butterfly prawns
Honey glazed sausages, toasted sesame seeds
Saffron risotto balls, red pepper ketchup
Smashed pea and broad bean bruschetta, pecorino and feta
Tempura vegetables, chilli and ginger dip
Smoked chicken, celeriac remoulade, Parma ham brittle
Cauliflower and spring onion bhaji, raita
Chunky chips, aioli or homemade ketchup

Exact numbers are required for each dish four weeks prior to the event.
Please choose one option from each course (if you require two options please add £2 for each person).

Gould menu

£55

FIRST COURSE

Salmon niçoise, confit egg yolk, chive and caviar dressing

Venison carpaccio, pickled pear, shaved fennel, pear and ouzo dressing

Charred asparagus, poached egg, shaved goats cheese, grapefruit reduction

Seared scallops, smoked apple and black pudding

MAIN COURSE

Aged fillet of beef, braised ox cheek, brulée red onion, sweet potato, port jus

Devon lamb rump, lamb crepinette, fondant potato, squash purée, spring greens, tapenade jus Mediterranean vegetable crumble, sautéed potatoes, artichoke, braised cherry tomatoes, rosemary and madeira reduction

Pave of cod, salt cod fritter, gin compressed cucumber, saffron potatoes, sauce vierge, caper and raisin purée

Seared halibut, haricot bean puree, spinach, pea, broad bean, baby onion, lemon emulsion

PUDDING

Hot chocolate fondant, raspberry gel, honeycomb ice cream

Lemon posset, macerated berries, lime and pistachio meringue

Dark chocolate delice, dulche cremeux, brandy snap

Apple tart tatin, vanilla ice cream

Hinton menu

£45

FIRST COURSE

Salmon mousse, saffron poached pears, compressed cucumber, pecan dressing

Forest fungi wild mushrooms, toasted brioche, 63˚egg, bearnaise sauce

Home smoked wood pigeon, celeriac remoulade, pickled apple, micro salad

Chicken, apricot and tarragon terrine, compressed apricot, red onion marmalade

MAIN COURSE

Roast chicken supreme, confit garlic pomme puree, wilted spinach, and Morel sauce

Locally shot venison haunch, salt baked swede, boulangère potato, braised red cabbage, chocolate jus

Cauliflower pavé, smoked aubergine purée, Bombay spiced potatoes, crispy kale, sauce vierge, caper and raisin purée

Pan fried salmon fillet, samphire, saffron and mussel chowder

Pave of sea bass, fondant potato, Jerusalem artichoke textures, tender stem broccoli, sauce vierge

PUDDING

Sticky toffee pudding, clotted cream ice cream, fudge sauce

White chocolate custard tart, raspberry textures, clotted cream

Lemon posset, macerated berries, lime and pistachio meringue

Eton Mess

Poulett menu

£35

FIRST COURSE

Heritage tomato salad, smoked mackerel, basil, balsamic pearls

Ham hock and pea terrine, pea purée, pickled vegetables, piccalilli gel

Duck liver parfait, pickled mushroom, hazelnuts, plum jam

Roasted heritage carrot, coriander crust, pickled carrots, beetroot crisp, blood orange

MAIN COURSE

Pressed belly pork, caramelised apple puree, savoy cabbage, black pudding potato terrine, calvados jus

Braised shoulder of lamb, dauphinoise potatoes, parsnip puree, braised red cabbage, rosemary jus

Spinach mascarpone and thyme tart, marinated artichokes, pepper, butter bean

Sea bream, confit potatoes, roasted peppers, crispy capers

Chorizo crusted hake loin, tomato and sweet chilli couscous, braised pak choi, confit egg yolk

PUDDING

Sticky toffee pudding, clotted cream ice cream, fudge sauce

White chocolate custard tart, raspberry textures, clotted cream

Chocolate Brownie, compressed berries, white chocolate sauce, vanilla ice cream

Eton Mess

Feast boards

Our themed feast boards are a great alternative to the traditional three course wedding breakfast. Served on boards and in dishes, your guests can help themselves in a sharing style, great for those that would like a more relaxed atmosphere on their big day.

Please ask for more information on the included pudding options.

TRADITIONAL ROAST DINNER

£35

Roast sirloin of beef, horseradish cream, red wine gravy

Duck fat roast potatoes

Honey glazed vegetables

Cauliflower and broccoli cheese

Yorkshire puddings

SURF 'N' TURF

£55

Seared fillet of beef, buttered lobster tail, onion rings, bearnaise sauce

Triple cooked chips

Rocket and parmesan salad

Slow roasted tomatoes and garlic and portobello mushrooms

Chili feta salad

FROM THE OCEAN

£55

Fillets of Cornish hake, samphire, clams, mussels, tiger prawns, dill velouté

Spring onion and garlic crushed potatoes

Chargrilled vegetables

Chili feta salad

MIDDLE EASTERN

£45

Middle Eastern spiced shoulder of lamb, harissa dip

Batata harra

Fattoush salad

Middle Eastern style roasted vegetables with garlic, thyme and cumin

FROM THE GROUND

£35

Spanakopita, salted pumpkin seeds, balsamic roasted vine cherry tomatoes

Portobello mushrooms with tomato fondue and blue cheese

Sweet potato and feta frittata, toasted seeds

Potato salad, herb mayonnaise

Chicory, little gem, artichoke hearts, courgette ribbons, lemon dressing

Tomato, mozzarella, roasted pepper salad, balsamic and basil oil

AMERICAN BBQ

£45

Slow cooked smoked Bourbon brisket, sticky pulled pork, Kenneford Farm sausages

BBQ Jacobs Ladder

Buffalo chicken wings, BBQ sauce, coleslaw and tomato, cucumber and sweetcorn salsa Warm potato salad

Burnt ends beans

Mac and cheese

Build your own feast

Select one meat board, one fish board, two sides and one starch – POA

Vegetarian and vegan boards available.

MEAT

Sticky shoulder of Devon lamb, confit shallots, tender stem broccoli, mint sauce

Crispy pork belly, praised pig cheeks, sticky pork shoulder, roasted cauliflower, crackling, apple and date compote, cider jus

Roasted Devon dry aged beef rump, braised ox cheek, sticky beef shin, heritage carrots, horseradish, red wine jus

Crispy chicken supreme, chorizo and tarragon Ballentine, cavelo nero, forest fungi mushrooms, cepes jus

FISH

Torched peppered mackerel, herb mayonnaise

Baked salmon, watercress, red onion and capers, sweet mustard dressing

Baked cod, braised chorizo and butter bean cassoulet

Halibut, peas a la Francaise, lemon and thyme emulsion

SALAD

Saffron poached pears, cucumber, watercress, blue cheese, candied pecans

Heritage tomato, roasted pepper and mozzarella salad, balsamic, basil oil

Mixed beetroot, goats cheese, honey and pine nut

Chili feta, peas, broad beans, green beans, baby gem, mint and parsley

Mixed leaf and herb salad

VEGETABLES

Roasted Mediterranean vegetables, basil pesto

Seasonal vegetables, toasted almonds, truffle oil

Roasted root vegetables, rosemary and garlic

Mixed green beans, crispy shallots

Green beans, olives, lentils, cherry tomatoes, warm lemon and garlic dressing

Braised red cabbage

STARTCHES

Dauphinoise potatoes

Roasted new potatoes, rosemary and garlic

Pomme Anna

Warm potato salad

Braised puy lentils, shallot and herb dressing

Tabbouleh, pomegranate dressing

Buffets

FINGER BUFFET OPTION 1

Selection of West Country Cheeses

Homemade bread

Homemade chutney

Honey and mustard glazed sausages

Honey glazed ham

Veggie tartlets

£10.50

FINGER BUFFET OPTION 2

Selection of finger sandwiches

Scotch eggs

Veggie tartlets

Homemade sausage rolls

Tempura prawns, Thai mayo dip

£12.50

FINGER BUFFET OPTION 3

Homemade crab pasties

Fennel ketchup

Chorizo scotch eggs

Homemade pork and leek sausage rolls

Selection of finger sandwiches

Veggie tartlets

Spinach and ricotta Wellingtons

Chocolate brownie with Chantilly cream

Mini Pavlovas

£18.50

OTHER OPTIONS

Selection of finger sandwiches

£8.50

Selection of cakes

£9.50

Afternoon tea

Served as a buffet, or on individual stands for a fun alternative to a traditional wedding breakfast.

Finger sandwiches
Scones with strawberry jam
Clotted Devon cream
Selection of cakes
Choice of tea or coffee
£21

Helpful information

WEDDINGS: In addition to the above room hire rates a charge is made for holding a civil ceremony in any of the function rooms of £300.

REGISTRARS: This is to be organised by the couple.

CEREMONY ONLY: For those couples not requiring a wedding breakfast celebration with us, we charge and additional 50% on the room rate.

CAPACITY: Due to capacity and time restraints, if your wedding party exceeds 60 people, we are only able to offer hire of the hotel to accommodate you and your guests.

ROOM HIRE: Rooms are charged per session.

HOUSE PARTIES: House parties are only available outside of school holidays. Please ask for more information regarding local term times. House parties do not include hire of the function rooms.

FOOD & WINE: All menus are suggested as a guide, but we are more than happy to adapt them to your particular requirements.

MUSIC: Unless in the chapel, the volume limit cannot exceed background noise. Please ask for more details in order that we may meet your specific requirements. Certain restrictions apply.

PHOTOGRAPHS: Our gardens over-look Lyme Bay and the famous Cobb harbour and make the perfect setting for any photographs you may wish to take.

CAR PARKING: As our courtyard is rather limited for car spaces, especially during the high season, we would respectfully suggest your guests make their own arrangements for parking. There are a number of car parks located nearby.

HEEL SIZE: Please ask your guests to be aware that due to wood floors all heels should not be smaller than 1cm^2.

SMOKING: The whole hotel (internally and externally) is non-smoking, apart from two designated smoking areas

TAXIS: Please make your guests aware that taxis from the hotel will often have to be pre booked.

CONFETTI: We only allow natural petal confetti to be thrown on our premises.

Local contacts

REGISTRAR:	01305 225 153 (Weymouth)
HAIR & MAKE-UP:	*Hair, make-up, nails* – THE SHED / T: 01308 423339 *Hair* - MAKING WAVES / T: 01297 442 918 *Make-up* - JANE VINER / T: 07512 743744 /01297 445 347
FLORIST:	HOUSE OF FLOWERS – Theresa / T: 01297 444 743 MARTHA AND THE MEADOW – Emma / T: 07825 230561 FLOWER MOUSE FLORISTRY – Kim / T: 07807 295551
WEDDING DECOR:	BLOWN AWAY – chair covers – Helen / T: 07967 108534
PHOTOGRAPHERS :	KATIA MARSH – T : 01297 553172 www.katiamarshphotography.co.uk WILD WEDDINGS – Bella and Nick / T : 0790341193 www.wildweddings.co.uk DAN ROADES— T: 07988156031 dan@danroads.co.uk
CAKES:	SWEET SATISFACTION—Nicole / T: 07929638362