

THE
DEVON
HOTEL

Wedding Brochure





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CONGRATULATIONS

At the Devon Hotel, New Plymouth, weddings capture the romance and beauty of the region with seamless indoor and outdoor spaces from the beginning to the end of the night.

Discover an elegant wedding venue that pays tribute to the hotel's stunning gardens and stone sculptures; The Grand Auditorium can welcome up to 400 guests amid either a contemporary or traditional reception presentations. Other venues include the pre reception garden courtyard or the Rocks bar where your guests can gather to enjoy champagne and relax before the reception

The Wedding hotel complements its event space with expert catering and an in-house pastry kitchen, which crafts customized menus and confections.

After the wedding, the bridal couple is invited to spend the night in a complimentary suite followed by a sumptuous breakfast.

Our in house Wedding planner will personalise your journey to ensure you and your family can enjoy the day.

CEREMONY

The sculpture Garden is an ideal ceremony, pre - dinner & drinks venue adjacent to The Grand Auditorium. This beautifully manicured garden is one of the three the hotel has on site and provides a stunning setting for your wedding photographs.

RECEPTION

Hire and set up fees includes printed menus, linen napkins, centrepiece with led light, table cloths (black or white), organza swag for top table, buffet table, stage, audio speaker system with microphone and dance floor.

Optional extras include:

White Pavilion chairs (complimentary)
Chair cover & sash (black or white \$7.00 per person)

Prices include GST

ROOM	GUESTS	HIRE & SETUP	GARDEN CEREMONY
HOBSON	10-150	\$2,200	\$600
GRAND AUDITORIUM	100-400	2,600	\$600



HOTEL FLOOR PLAN





ACCOMMODATION OPTIONS

SUITE

Separate Lounge, tv, tea, Nespresso coffee making facilities, fridge, ironing facilities & hair dryer

Request: spa bath, interconnect with deluxe studio, ground floor

Bedding options:

King – Max 2 people

Twin / Queen – Max 4 people

STUDIOS

Tea coffee making facilities, tv, fridge, Ironing facilities & hair dryer

Request: Accessible facilities, ground floor, interconnecting, port a cot

Bedding options:

King – Max 2 people, shower

Queen – Max 2 people, shower

Queen & Single - Max 4 people (trundle bed on request), shower, interconnecting option.

Twin / Queen Studio - Max 4 people, shower, interconnecting option.

DELUXE STUDIOS

Tea, Nespresso coffee making facilities, fridge, ironing facilities & hair dryer

Request: Accessible facilities, ground floor, interconnecting, port a cot

Bedding options:

King – Max 2 people

Twin / Queen – Max 4 people

Discounted Wedding Rates

Queen Studio - \$159.00 (normally \$270)

Twin Studio \$169 (normally \$270)

Deluxe Studio \$189 (normally \$290)

Suite \$289 (normally \$370)

Buffet Breakfast \$35.00

Marbles Buffet Dinner \$54.90

Bedding options:

King - Max 2 people

Twin / Queen - Max 4 people.

Conditions:

All rates are for room only and include GST.

Check in - 14:00

Check out - 10:00

Wedding rates available for additional nights prior or after. (subject to availability)



Luxury Suite

Lounge, smart TV, coffee pod machine, microwave, fridge, ironing facilities and hair dryer.

Request: Spa bath, balcony, ground floor, interconnecting and portacot.

Bedding options:

King - Max 2 people

Twin Queen - Max 4 people



Deluxe Studio

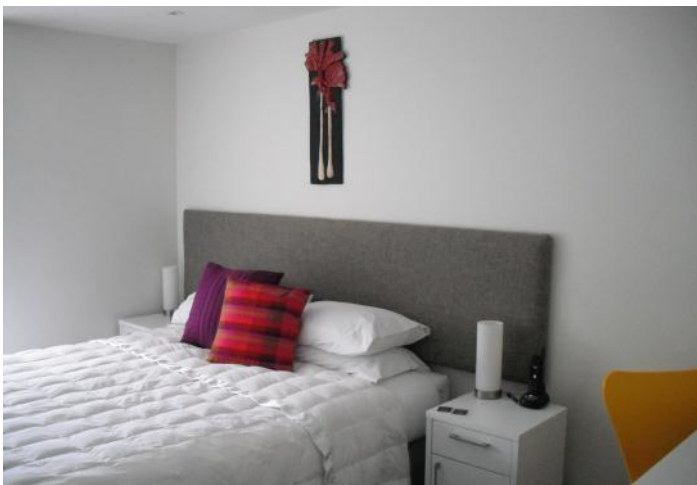
Smart TV, coffee pod machine, fridge, ironing facilities and hair dryer.

Request: Accessible facilities, ground floor, interconnecting and portacot.

Bedding options:

King - Max 2 people

Twin Queen - Max 4 people



Standard Studio

Smart TV, tea coffee making facilities, fridge, ironing facilities and hair dryer

Request: Accessible facilities, ground floor, balcony or garden access, interconnecting, portacot and bath.

Bedding options:

Queen - Max 2 people

King - Max 2 people

Twin Queen - Max 4 people

FINGERFOOD MENU

\$20 for 3 items per person - minimum 10 people
All guests served the same items

Cold Selection

Cheese & kimchi pinwheels

Spiced haloumi, honey & pine nut
bruschetta - v

Prawn, chill & lime blini - *gfa*

Smoked venison & beetroot horopito
bruschetta - *gfa*
Smoked salmon wasabi blini - *gfa*

Beef carpaccio & garlic horseradish
bruschetta - *gfa*

Warm lamb loin & micro cress bruschetta - *gfa*

Antipasti skewers - *gf*

Hummus & pita spoons - v

Melon & parma ham skewers - *gf*

(Additional items \$6 per person)

Hot Selection

Arancini bites - v

Polenta chips with chilli yoghurt drizzle - *gf, v*

Jalapeno cheesy bites - v

Chickpea, spinach pastry rolls - v

Kumara rösti, sour cream and chilli roasted
chickpeas - *gf, v*

Crab and corn empanada with chilli glaze

Crumbed mushrooms with aioli - v

Filled vol-au-vent cases

Butter chicken choux buns

Spinach & mushroom mini yorkshires - v

Chicken dim sim with chilli soy glaze

Fish goujons with tartare drizzle

Thai fish cakes with coriander & lime - *gf*

Vegetarian spring roll - v

Prawn skewers - *gf*



SHARED PLATTERS MENU

Bread Platter

\$10 per person (Minimum 4 people)
Garlic-pesto pita bread - *gfa*

Cheese Platter

\$15 per person (Minimum 4 people)
Specialty cheeses - *gf*
Assorted crackers - *gfa*
Grapes

Mezze Platter

\$15 per person (Minimum 4 people)
Cured meats
Olives
Ciabatta

Mixed Hot Platter

\$15 per person (Minimum 4 people)
Mini gourmet pies
Spring rolls
Mac 'n' cheese bacon bites

Fruit Platter

\$10 per person (Minimum 4 people)
Tropical sliced fruits with honeyed yoghurt drizzle
- *gf*



DINNER OPTIONS

Buffet option - Minimum 60 people

OPTION 1

\$70 per person

Served Option

Main choice of 2 items
Dessert choice of 1 item or
Individual tasting plate
Tea & coffee

Buffet Option

Main choice of 2 items
Salad choice of 2 items
Steamed vegetable medley
Garlic roast potatoes
Dessert choice of 1 item or
shared tasting plate
Tea & coffee

OPTION 2

\$80 per person

Served Option

Entrée choice of 1 item
Main choice of 2 items
Dessert choice of 2 items or
Individual tasting plate
Tea & coffee

Buffet Option

Entrée choice of 1 item
Main choice of 2 items
Salad choice of 2 items
Steamed vegetable medley
Garlic roast potatoes
Dessert choice of 2 items or
shared tasting plate
Tea & coffee

OPTION 3

\$90 per person

Served Option

Entrée choice of 2 items
Main choice of 3 items
Dessert choice of 2 items or
Individual tasting plate
Tea & coffee

Buffet Option

Entrée choice of 2 items
Main choice of 3 items
Salad choice of 3 items
Cold meat platter
Steamed vegetable medley
Garlic roast potatoes
Dessert choice of 2 items or
shared tasting plate
Tea & coffee



ENTREE OPTIONS

COLD

Moroccan spiced bean lettuce cups with
couscous - v

Vanilla & lime cured salmon, citrus salsa,
horseradish mayo and pickled cucumber - gf

Slow cooked vine tomato, prosciutto,
buffalo mozzarella, whipped avocado, basil
vinaigrette drizzle & olive dust - gfa

Haloumi, pine nut & cherry tomato, on cos
leaves with chilli-honey dressing & ciabatta
croûte
- gfa, v

Quinoa, chickpea and roasted capsicum
bowl with spicy coconut & coriander dressing
- gf, ve

Caesar salad, cos lettuce, croutons, tender
chicken strips with yoghurt mustard dressing
- gfa

Thai prawn cocktail with coriander, lime and
coconut dressing - gf

HOT

Potato gnocchi cherry tomato confit, baby
spinach and parmesan cheese - v

Market fresh fish fillet with julienne vegetables
and miso butter broth - gf

Chilli-prawn, pea & lemon risotto with avocado
drizzle - gf

Roasted portobello mushrooms with
béarnaise sauce - gf, v

Butternut, lime and chilli risotto - gf

Tempura vegetables with chilli soy - v



MAIN COURSE OPTIONS

BEEF

Korean beef ribeye, steamed greens, toasted sesame & jus - *gf*

Beef sirloin served with café de paris butter, parsnip & garlic puree with jus - *gf*

Rib eye roast on potato rösti with green peppercorn sauce - *gf*

Crusted tenderloin with port wine jus - *df, gf*

Beef stroganoff with onion, button mushroom & cream sauce

Porcini medallions with yorkshire & peppercorn sauce

PORK

Apple, fig & sage stuffed pork belly with calvados sauce - *gf*

Sticky maple & apple pork fillet - *gf*

Guinness & honey-glazed pork with kumara mash - *gf*

Sugar-baked ham on the bone with pineapple glaze - *gf*

Slow-roasted pork belly, with apple cider & caramelised onions - *gf*

CHICKEN

Prosciutto wrapped chicken breast with spiced pumpkin cream & pinot gris sauce - *gf*

Dukkah crusted chicken breast with light jus - *gf*

Marsala cream chicken breast with portobello mushroom - *gf*

Chicken roulade with couscous, pistachio, & mustard sauce

Chicken breast with mushrooms & brandy jus - *gf*

Chicken breast with spinach, mozzarella & italian sauce - *gf*

SEAFOOD

Fillet of fish with chilli & lime glaze - *gf*

Paella with mussels, calamari, prawns & chorizo - *gf*

Fillet of fish with dill & cream sauce - *gf*

Fillet of fish with creamy white wine sauce & grapes - *gf*

Chermoula spiced fish fillet with crème fraiche - *gf*

LAMB

Harissa-rubbed roast lamb rump with ricotta gremolata - *gf*

Sticky balsamic roast lamb with garlic kumara mash, braised tomatoes, rosemary & black olives - *gf*

Moroccan slow-roasted lamb shank with spiced couscous

Grilled lamb cutlets with paprika roasted tomatoes & spiced butter bean mash - *gf*

Herb & garlic studded roast leg of lamb with jus - *df, gf*

VEGETARIAN

Gnocchi with herbed pumpkin crème

Pearl barley risotto with mushroom & peas - *ve*

Ratatouille filled yorkshires

Portobello stack - *ve*

Individual layered wellington with tomato coulis

DESSERT OPTIONS

COLD

Spiced pumpkin panacotta with maple drizzle and pecan brittle - *gf*

Layered opera cake

Pea, almond and cream cheese gateau

Coffee-banoffee trifle, kahlua-soaked sponge, banana, and toffee-coffee mascarpone

Tropical fruits in passion fruit syrup with macaroon - *gf*

Honey roasted fig & almond tart with cinnamon mascarpone

Pecan pie with cream & maple drizzle

Sticky apricot pudding with crème fraîche

Lemon meringue pie

Gingerbread & white chocolate trifle

Deconstructed black forest gateau

Apple torte

Orange caramel trifle

Lemon cheesecake

Roasted summer fruits with mascarpone - *gf*

Pumpkin pie with pistachio crust

HOT

Butterscotch & almond pudding with butterscotch sauce

Baked lemon & lime pudding with vanilla ice-cream

Steamed chocolate pudding with moro bar sauce

Apple dumplings with golden syrup & custard

Plum almond crumble with ice-cream

Baked banana caramel crumble with custard



DRINKS LIST

BEER - From \$10

Tui
DB
Export 33, Gold, Citrus
Heineken, Lite & 0%
Lion Red
Monteith's Cider - Apple
Steinlager Pure & Classic
Corona
Speight's Gold & Old Dark & Ultra
Stella Artois
Peroni
Shining Peak Fanny Fanthams, Bogworks Pilsner,
Highwayman APA & Taranaki Amber
Waikato

RTD 's \$10

Coruba & Cola
Smirnoff Ice Red
Jim Beam & Cola
Jack Daniels & Cola
Canadian Club - Dry
Gin & Tonic
Pink Gin & Tonic

SPIRITS - From \$10

JUICE \$5

Orange, Tomato, Cranberry, Apple, Pineapple

FIZZY \$5

Coke, Coke Zero
Sprite, Sprite Zero
Fanta
Tonic Water
Red Bull

WATER- \$5 (300ml)

Otakiri Still or Sparkling

MÉTHODE & SPARKLING 200ML

Lindauer Brut \$10
Lindauer Rosé \$10
Brown Brothers Moscato \$10
Botter Prosecco \$12.50

Moet & Chandon \$120

Champagne, France
Alluring, generous and vibrant

Lindauer Brut \$40

Citrus fruits, strawberry sorbet & toasty notes

Squawking Magpie Rosé \$46

Hawke's Bay
Citrus bouquet, smooth palate & nutty finish

Squawking Magpie Brut Méthode Traditionnelle \$50

Hawke's Bay
Chardonnay & Pinot Noir grapes with citrus

Tallero Prosecco Extra Dry \$46

DOC NZ

SPARKLING GRAPE JUICE \$15

Red or White

ALMIGHTY RANGE \$6

Blood Orange
Passionfruit
Peach & Ginger
Lemon
Yuzu & Lime

BUNDABERG RANGE \$6

Various Flavours



WINE LIST

WHITE

Squawking Magpie Sauvignon Blanc \$46

- Marlborough

Citrous, lemongrass & Kafir lime

Tohu Sauvignon Blanc \$44

- Marlborough

Passionfruit, exotic spices & rich nutty biscuit

Wither Hills Early Light Sauvignon Blanc \$42

(9.5%)

- Marlborough

Guava, lemon & mandarin with a crisp finish

Tohu Chardonnay \$44

- Gisborne

Stone fruit, pink grapefruit & soft smoky oak

Tohu Pinot Gris \$44

- Marlborough

Pear, citrus, quince, golden apple & spice

Squawking Magpie Pinot Gris \$50

- Hawke's Bay

Pear, honey & citrus

Tohu Pinot Rosé \$42

- Nelson

Rose petal, berries, pink melon & citrus

Squawking Magpie Rosé \$46

- Hawke's Bay

Pink guava, roses, grapefruit & summer fruits

Kono Riesling \$44

- Marlborough

Aroma of fresh lime, elderflower & orange

RED

Tohu Merlot \$44

- Hawke's Bay

Dark plum aromas with subtle spicy notes

First Flight Merlot \$48

- Gimblett Gravels

Ripe plum with vanilla, cedar & tobacco notes

Angus the Bull Cabernet Sauvignon \$46

- Central Victoria

Ripe black fruits, rich dark chocolate & vanillin

Jacob's Creek Shiraz \$42

- Australia

Spicy plum, blackberries & hints of rich dark chocolate

Squawking Magpie Syrah \$50

- Gimblett Gravels

Delicate fruit with pepper & liquorice tones

Tohu Pinot Noir \$44

- Marlborough

Dark fruit aromas with bright floral & spicy oak

Squawking Magpie Reserve Pinot Noir \$50

- Hawke's Bay

Sweet cherry, plum, fine tannins & vanilla oak

Squawking Magpie Merlot / Cabernets Bay \$48

- Hawke's Bay

Plum with vanilla, cedar & tobacco notes

Welcome to

THE DEVON HOTEL



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BOOK DIRECT TODAY!