



WEDDINGS

At The Beambridge Inn





Congratulations!

On behalf of the Beambridge Inn, we would like to take this opportunity to congratulate you upon your forthcoming marriage and extend our very best wishes for the future.

This brochure is a guide to some of the services we offer. If you don't see something you really want within these pages, all you have to do is ask and we will try our best to accommodate your needs.

My Pledge...

"With more than 25 years experience in hosting weddings, I am confident that we are perfectly placed to deal with any request you may have to make your wedding day unique to you.

I truly believe that your special day should be treated as such, so whilst we have compiled some of our guests' favourite menu choices within these pages, they are designed merely to give you a flavour of what we are able to offer.

We can be as flexible as you wish and I am here to advise and guide you as we put together a truly memorable occasion.

For the ultimate experience, I am delighted to offer the opportunity to book the whole venue for your personal use."

Craig Holmes FBII, Landlord

The Venue

There has been an Inn sited at the Beam Bridge since 1832. Originally a traditional coaching Inn, the old Taunton to Exeter main road used to pass the front door. Following a number of developments and the building of the A38, the front entrance was switched to the area directly in front of our courtyard garden.

The Inn boasts 8 en-suite rooms, an 80 seater restaurant and bar plus the versatile, self contained Arundel Room, which can accommodate up to 150 guests.

Reception & Wedding Breakfast Numbers

As a fully licensed civil wedding ceremony venue, we're perfectly placed to host your whole special day, meaning you don't have to worry about the logistics of moving your guests from one venue to another.

We are able to accommodate 100 guests for your civil ceremony and wedding breakfast, and up to 150 guests for a buffet.

We're also able to provide you with an additional covered area by pitching a 6 x 4 metre marquee to adjoin the Arundel Room; a great space for a buffet, BBQ, hog roast or cover should the weather be inclement.

We offer concessions on our published accommodation rates for guests attending your reception and have contact details for other establishments in the area if your accommodation needs exceed our supply.

Location

Situated between the rolling Quantock and Blackdown Hills, the Inn is a mile south of Wellington on the A38 and is 3 miles to both junctions 26 and 27 of the M5, making it easily accessible either from distance or from across Devon & Somerset.

Please call us on 01823 672223 for an informal chat or make an appointment to meet with our Wedding & Events Co-ordinator, who will be delighted to show you around and discuss your requirements before formally tending a quote for your consideration.



Arundel Room Hire Package

All room hire packages include:

- Red carpet on arrival (weather permitting) & the use of the Courtyard •
 - Use of main bar before & during wedding breakfast •
- Private use of Arundel Room & bar for the wedding breakfast & evening reception •
- White linen table cloths, white linen effect napkins, cutlery & glassware •
(Chair covers can be provided at an additional cost)
 - Use of background music system during the meal •
 - Use of microphone during speeches if required •
 - Use of ceremonial cake knife •
 - Use of easel for displaying of your table plan •
- Wedding day host for introductions, announcements & speeches •

Monday to Friday: £200 | Saturday: £250 | Sunday: £200

Civil Ceremony Charges

As a fully licenced civil wedding venue, we can host your wedding ceremony here. In addition to the above room hire charges we charge £175 for this aspect of your special day.

This is in addition to your registrar fees, which are your responsibility to book & pay for.

The contact details for the Superintendent Registrar are:
Taunton Register Office, tel: 01823 282251

The registrar costs as at January 2019 are:
Monday to Thursday - £440 | Friday and Saturday - £470
Sunday - £520 | Bank Holiday - £620



Exclusive Bedroom Hire

- 8 twin or double bedded rooms •
- (2 rooms can accommodate two extra children on a sofa bed, making a capacity of 18 guests)
- A travel cot is available upon request •
- Full English breakfast included •

Monday to Friday: £500 | Saturday: £550 | Sunday: £480

Exclusive Venue Hire

- Private use of the whole venue & courtyard gardens until midnight •
- Includes everything in the Arundel Room hire package & the civil ceremony •
 - Private use of the main bar & restaurant area until midnight •
 - Superior double room for two nights •
 - Bottle of Sparkling Wine in your room on one of the nights •
 - 8 twin or double rooms •
 - Full English breakfast included •

Monday to Friday: £1700 | Saturday: £2500 | Sunday: £2000



Drinks Packages

We hold a selection of classical wines from around the world.
We also offer the option of a pre made drinks package to help you choose & budget accordingly.

Silver Drinks Package - £9 per guest

A glass of House Red, White or Rosé Wine with your meal.
A glass of Sparkling Wine for the toast.

Gold Drinks Package - £13.25 per guest

Two glasses of House Red, White or Rosé Wine with your meal.
A glass of Sparkling Wine for the toast.

Diamond Drinks Package - £16.50 per guest

Two glasses of House Red, White or Rose Winé with your meal.
A glass of Champagne for the toast.

Arrival Drink - £4.30 per guest - Choose from;

Pimm's No. 1 with Lemonade
Bucks Fizz
Classes of House Wine
Fresh Orange/Apple Juice - £5 per litre jug

Extras

Purchase bottles of house wine for your tables from £16 per bottle
& bottles of sparkling wine for your tables from £20 per bottle.





Two Course Carvery

We have a reputation of serving the best locally sourced produce for our famous traditional carvery. Our beef, pork, lamb & gammon are provided by Devon & Somerset farms & our fresh vegetables are provided by Aliciefield from Halberton, assuring that our food travels the least distance from farm to plate.

Choose 3 Delicious Roasted joints from the following;

Roast Topside of Beef | Honey Roast Gammon | Roast Breast of Turkey

Roast Leg of Lamb (£1 per head supplement) | Roast Leg of Pork

In addition for non-meat eaters, choose either:

Roasted Vegetable & Nut Roast v | Lentil & Bean Roast v

All served with Yorkshire pudding, pork sausagemeat & apricot stuffing, a large selection of fresh seasonal vegetables & proper gravy (vegetarian & gluten free gravy also available)

Buffet Style Desserts

Choose 4 from the following:

Hot Apple & Plum Crumble | Hot Sticky Toffee Pudding | Fresh Fruit Salad

Hot Morello Cherry Pie | Chocolate Mud Pie | Strawberry Cheesecake

Chocolate Brownie | Banoffee Pie | White Chocolate & Raspberry Tart

Offered with custard or cream

Tea & Coffee to Finish

Available for any pre-booking for 50 people or more.

Monday to Friday Lunchtime 12-2pm £13.00 per adult & £10 under 10's

Friday Evening, Saturday & Sunday £15 per adult & £11 under 10's

Under 5's are free of charge: Small carvery & ice cream (conditions apply)

Traditional Wedding Breakfast

TO START

HOMEMADE SOUP OF YOUR CHOICE with bread roll & butter £4.75

HAM HOCK & MINTED PEA TERRINE
real ale chutney & toasted ciabatta fingers £5.50

PRAWN & SMOKED SALMON PLATTER with brown bread & butter £6.50

BAKED FIELD MUSHROOMS with a blue cheese crumb £5.50 ✓

BUFFALO MOZZARELLA & TOMATO SALAD with pesto & basil £5.50 ✓

GOAT'S CHEESE, WALNUT & BEETROOT SALAD with honey dressing £5.75 ✓

SALMON, LEMON & SPRING ONION PATTIE
with homemade tartare sauce £5.75

TABLE PLATTERS

CHARCUTERIE PLATTER
selection of continental cold cured meats with griddled vegetables, rustic bread, balsamic vinegar & oil £7 per person

FISH COBB PLATTER
smoked salmon, mackerel pâté, tiger prawns, stuffed mini peppers & quails eggs with rustic bread, garlic mayo & cucumber salad £7.50 per person

MAIN COURSES

TRADITIONAL ROAST DINNER
choose from beef, pork, turkey or lamb for a plated meal with traditional trimmings £10

ROAST CHICKEN SUPREME with sage & onion loaf £12

SLOW ROAST PORK BELLY with apple mash £13.50

FILLET OF HAKE with roasted vegetables & dill cream sauce £13

BAKED FILLET OF SALMON with caper butter £15

BRAISED BEEF BRISKET with red wine sauce £15

LEG OF LAMB STEAK with rosemary & redcurrant gravy £15

ROASTED BEAN & LENTIL ROAST
with caramelised balsamic onion gravy £12 ✓

CARAMELISED ONION & BRIE PUFF PASTRY TART £12 ✓

PORTOBELLO MUSHROOM & SPINACH LASAGNE £11 ✓

DESSERTS

TRADITIONAL APPLE & PLUM CRUMBLE with custard £4.50

STICKY TOFFEE PUDDING with custard £4.95

CHOCOLATE, ALMOND & CHERRY BROWNIE with raspberry sorbet £4.95

WHITE CHOCOLATE & RASPBERRY TART £5.50

LEMON POSSET with mixed berry compote & ginger shortbread £5.50

RASPBERRY & HONEY CHEESECAKE with ice cream £5.50

FRESH FRUIT SALAD with clotted cream £4.50

MILLIONAIRE TART with Devon cream £5





Decorated Buffet

This cold buffet is available for parties of 60 & upwards.

Choose 3 from this selection:

Roast Turkey | Roast Topside of Beef | Honey Roasted Gammon

Dressed Salmon with Prawns | Continental Meat Selection

Assorted Cheese Platter v

Salads

Choose 5 salads from this selection (all v):

Beetroot Salad | French Salad | Potato Salad | Rice Salad

Tomato Salad | Pasta Salad | Cucumber Salad

Coleslaw | Egg Mayonnaise | Salad Dressings | Bread Roll & Butter

Sweets

Choose 3 desserts from this selection:

Strawberry Pavlova | White Chocolate Rocky Road | Raspberry Cheesecake

Caramel & Praline Roulade | Lemon Meringue Pie | Fresh Fruit Salad

Selection of English Cheeses with accompaniments

£14.95 for main selection with salads | £17.50 for 2 course meal option

£19 for 2 courses with tea & coffee



Hog Roast

Go the whole hog & enjoy a fresh roasted Devon whole hog carved in front of your guests.
Served in a fresh bread roll with crispy crackling, homemade apple sauce
& our special pork & apricot stuffing

£6.50 per guest (minimum 70 people)
includes carving chef & serving attendant

Add in roast potatoes & a selection of up to 5 salads from the list below - **£10 per guest**

Coleslaw | Roasted Vegetable Cous Cous | Greek Salad

Potato Salad | Rice Salad | Tomato & Basil | Cucumber with Minted Yoghurt

Tossed Leaves | Caesar Salad | Pasta Salad

Make a Meal of It...

As above, but finish the hog roast off with a pudding - **£14 per guest**
Choose 4 from the following selection:

Apple & Plum Crumble | Sticky Toffee Pudding | Bailey's Cheesecake | Fresh Fruit Salad

Raspberry Bavarois | Fruits of the Forest Pavlova | Caramel & Praline Roulade



Evening Reception Finger Buffets

OPTION 1 - £8.50 per guest.

Rustic Granary & White Bread Sandwiches with a selection of fillings;
Egg Mayonnaise v | Cheddar Cheese v | Roast Ham | Roast Turkey | Roast Beef
Hummus & Vegetable v

Handmade Broccoli & Stilton Quiche v | Sausage Rolls

Cajun Spiced Roasted Chicken Portions | Pulled Pork Croquettes

Vegetable Samosas v | Seasoned Potato Wedges or Roast Potatoes v

Add some cake! £3 per guest

Choose 3 from the selection:

Scones with Clotted Cream & Jam | Carrot Cake | Victoria Sponge

Chocolate Fudge Cake | Farmhouse Fruit Cake | Chocolate Brownie

OPTION 2 - £10.50 per guest.

Rustic Granary & White Bread Sandwiches with a selection of fillings;

Smoked Salmon | Roast Beef | Roast Turkey | Roast Ham

Hummus & Vegetable v | Cheddar Cheese v | Brie & Grapes v

Mini Pork Pies | Handmade Mini Ciabatta Pizza | Pulled Pork Croquettes

Cream Cheese Stuffed Mushrooms v | Handmade Roasted Vegetable & Gruyère Quiche v

Cajun Spiced Chicken Pieces | Paprika & Cheddar Cheese Straws v

Sesame Crusted Halloumi v | Seasoned Potato Wedges or Roast Potatoes v

Evening Reception BBQ's

OPTION 1 - £12 per guest

Somerset Pork Sausage | Handmade 6^{oz} Beef Burger

Cajun Spiced Chicken Portions | Back Bacon



Vegetable Brochettes | Fried Onions | Tossed Salad

Coleslaw | Potato & Chive Salad | Bread Roll & Butter

OPTION 2 - £19 per guest

Peppered Steak | Chinese Marinated Chicken Portions

Handmade 6^{oz} Beef Burger | Lamb Kebab | Vegetable Brochettes

Lime & Coriander King Prawn Kebab | Somerset Pork Sausage



Sea Salt & Black Pepper Wedges | Fried Onions | Corn on the Cob

Tossed Salad | Rice Salad | Coleslaw

Potato & Chive Salad | Bread Roll & Butter



Acceptance Form

All confirmed bookings must have a Terms & Conditions form completed, signed and returned to the Beambridge Inn. Only once a signed booking acceptance form and deposit is received is an event confirmed and therefore bound by the terms of booking.

Deposits should be sent to the Beambridge Inn to confirm all events.

Deposits are non-refundable in the event of cancellation or postponement by the client.

Provisional bookings are valid for one month after the initial enquiry and we reserve the right to release any provisional booking that remains unconfirmed after one month.

Any accommodation that is not confirmed one month prior to the event will be released.

Final numbers are required 3 weeks prior to the event and any final invoice will be based on these numbers, except where we are asked to increase them.

Final payment must be made 2 weeks prior to the event, after final numbers have been established.

All cancellations and amendments must be in a written format as verbal communications will not be accepted.

Cancellation Period	Chargeable Amount
6 calendar months or longer	Non refundable deposit
Between 24 and 12 weeks	50% of the estimated final account
Between 12 weeks or less	100% of the estimated final account

I agree to the terms and conditions of booking my event at the Beambridge Inn.

Name:

Signature:

Date: / /

Terms & Conditions

CONFIRMATION & DEPOSITS

To confirm your wedding, a non refundable deposit of 15% of your quotation is required. The space can be provisionally held for up to one month whilst arrangements with the church/registrars are confirmed.

All dates and spaces held are provisional until a deposit is received. We reserve the right to release space held for longer than one month.

PAYMENT & SETTLEMENT

The account is to be settled in full 2 weeks prior to your event. Any additional spending occurred on the day will be invoiced to the bride and groom after the wedding and must be settled the following day.

FINAL NUMBERS

Final numbers for your event must be confirmed at least 3 weeks prior to your wedding.

CANCELLATIONS All deposits paid are non refundable.

DAMAGE

The bride and groom will be held responsible for any damage, howsoever caused, during the wedding by either themselves or their guests.

PRICES are correct at the time of going to print.

FOOD & DRINK

Only food purchased from the Beambridge Inn may be consumed on our premises, with the exception of the bridal wedding cake and wedding favours.

CHILDREN

For the purposes of charging, we consider children to be under the age of 10. Under 2's eat free of charge.