EST 2020

Watermouth Cove

WEDDINGS

TWILIGHT WEDDINGS

Why wait all day when the best part begins at twilight?

TWILIGHT PACKAGE

Perfect for couples looking for a relaxed celebration with all the excitement of a big party, our Twilight Package brings together everything you need for an unforgettable evening, **available exclusively during March & November.** Say your "I do's" in our magical Woodland Barn late in the afternoon, surrounded by the warm glow of twinkling lights and flickering candles. After, make your way to the Stonehouse, where the celebrations continue with a delicious evening buffet or a choice of tempting food options, giving you and your guests plenty to enjoy as the evening unfolds.

WHAT'S INCLUDED:

- **Exclusive use of the venue**
- **Indoor & outdoor ceremony venues**
- **Rustic Tables and Chairs**
- **Crockery and Cutlery**
- **Wedding coordinators**
- **Dance Floor**

Glam Room & The Den from 12pm to 4pm the day of your wedding (For the wedding party to get ready)

Venue access from 12pm on the morning of your wedding until 12 midnight

When booking our Twilight Package, you must add either Buffet Option One or Buffet Option Two. You may add extra food & drinks packages but this is not compulsory and will be an additional charge.

Accommodation available to book the night of the wedding at an additional charge. Check in - 3pm, Check out - 10am

SUGGESTED TIMELINE FOR YOUR TWILIGHT WEDDING PACKAGE

4:00pm

WEDDING CEREMONY

Say "I do" in our magical Woodland Barn, surrounded by the warm glow of twinkling lights and flickering candles. Option to add canapes & fizz wall after your ceremony for your guests to enjoy.

4:30-6pm

WELCOME DRINKS & PHOTOS

Then make your way to the Stonehouse, where the celebrations continue, you'll have time here to whisk away for couple & family photos, as well as capturing candid moments.

6:30pm

FOOD SERVED & TOASTS

Enjoy a delicious buffet followed by speeches from your loved ones...

8:00pm

MUSIC & EVENING GUESTS

Now the party really begins! Head to the bar, hit the dance floor and celebrate into the night surrounded by all your favourite people!

9:30pm

CHAMPAGNE TOWER & PIZZAS!

A great photo moment with your guests and to wake everyone up! Option to add the champagne tower and evening food before the bar closes at 12pm.

YOUR TIMELINE

This timeline is for guidance only, At Watermouth Cove Weddings we believe each wedding is unique and should be everything you've ever dreamed of. Please browse through our extensive list of optional food & drink extras for ideas and inspiriation on how to enhance your wedding package, should you wish. As standard, your Twilight Package includes one meal for your guests (choose between Buffet One or Buffet Two). Any drinks, canapes, or extra food would be charged additionally.

The Venue

CEREMONY SPACES

THE VIEWPOINT

A dramatic cliff top venue

One of our most loved locations is Viewpoint. With bench seating for 125 guests, it's situated on the Headland. This ceremony area overlooks the North Devon Coastline, guaranteeing you breath-taking photographs to look back on in years to come. With a backdrop of Combe Martin, Hangman Hill and the secluded Broadsands Beach, the view showcases the beauty that North Devon has to offer.

THE WOODLAND BARN

Light, love & lasting memories

A 30 second walk from Viewpoint, yet nestled into woodland greenery, is The Woodland Barn. With seating for 125 guests, our Barn showcases a beautiful open plan vaulted ceiling with exposed timbers. Huge countryside barn doors, and fairy lights, the perfect setting for your indoor ceremony. Outside The Woodland Barn is a stone wishing well, not only a beautiful picture opportunity for your guests to enjoy, but is dedicated to the family members and friends that can't be there to celebrate your special day.

THE STONEHOUSE

Elegant coastal ambience

Directly overlooking the stunning Watermouth Cove, the Stonehouse offers a beautifully relaxed and refined setting for your wedding reception, comfortably welcoming up to 125 guests. With its rustic reclaimed tables, soft lighting, and sweeping sea views, it captures the essence of coastal charm and timeless warmth – creating an unforgettable atmosphere for your celebration.

Relax and enjoy the seabreeze

Adorned with fairy lights, herringbone oak floors, elegant wicker pendant lamps, and rustic reclaimed wooden tables, the Stonehouse exudes the charm of a relaxed coastal celebration. As evening falls, the space transforms effortlessly into a lively setting for dancing the night away. Our team will clear tables to create a spacious dance floor, with ample room and power for your chosen DJ or band. Guests can also unwind on the extended terrace, where comfortable seating and parasols provide the perfect spot to enjoy the sea breeze and stunning views over the Cove.

GETTING READY SPACES

THE GLAM ROOM

The perfect space to get ready for your big day

The Glam Room is a dedicated space to get ready in on the morning of your wedding. Featuring 3 makeup & hair stations with LED lights, 2 XL full length mirrors, a kitchenette with bottle fridge, kettle, speaker, as well as a gold inspired bathroom. It also has two dressing areas, with spaces to hang dresses and/or suits. One main area for you to put your attire on, and a second for the wedding party to use. This luxury space is beautiful and classy, whilst fun and extra – the perfect room to feel 'Glam' before you walk down the aisle.

THE DEN

Made for pre-wedding memories

The Den is a pre-ceremony retreat with a warm, masculine vibe, rich blue tones, dark woods, and ambient lighting. It includes a kitchenette, dressing area, lounge, pool table, darts, and full entertainment setup—perfect for relaxing, final prep, and celebrating with your wedding party in a stylish, comfortable space.

TWILIGHT PACKAGE: VENUE HIRE PRICE MARCH & NOVEMBER ONLY

	MONDAY - THURSDAY	FRIDAY	SATURDAY
Monday – Thursday	£4,500	£5,500	£6,500

Please note the above prices are for venue hire only. Food for your guests is charged from £30 per person, all numbers must be catered for.

ADDITIONAL INFORMATION

- Disco/band and registrar fees are extra
- Sound & PA systems are integrated throughout the inside & outdoor areas
- Day Capacity: Min 40 guests Max 125
- Evening Capacity: Max 150 guests

Your venue hire is fixed at the time of booking. Weddings are available to book up to three years in advance of your wedding date. However, food & drink prices may rise due to stock costs and inflation. Please note our minimum numbers are set at 40 Adults.

Food Options

OUR FOOD

All of our dishes are lovingly crafted using fresh, locally sourced ingredients by our talented team of in-house chefs.

For your Twilight Wedding, you have a choice between two delicious meals served in a relaxed buffet style setting from £30 per head.

If you are looking to enhance your food & drinks package, please browse our dining brochure where we will be happy to create a bespoke package based on our existing offering of exciting extras.

TWILIGHT BUFFET OPTION ONE

CHICKEN STROGANOFF

In a creamy garlic sauce with button mushrooms. Served with your choice of fluffy rice, pasta or creamy mashed potato, accompanied by a selection of crusty bread
(M, SO2) (V & VG available on request)

BEEF LASAGNA

Served with chips, garlic bread, fresh salad and homemade coleslaw. (E, C, SO2) (V & VG on request)

SLOW COOKED CHILLI CON CARNE WITH RED WINE

Served with rice, skin-on fries garlic bread, tortilla chips, sour cream and salsa & guacamole. (GF, SO2) (V & VG on request)

CHICKEN TIKKA MASALA

Served with poppadoms, mango chutney, rice & nann bread
(GF) (V on request)

TWILIGHT MENU OPTION ONE £36 per head
KIDS UNDER 10 £16 per head
SERVED BUFFET STYLE

Please choose one main and one dessert
All dishes are homemade, all dishes can be made vegetarian if required and vegan on request

DESSERTS

Sticky Toffee Pudding served with clotted cream (V, E)

Apple Crumble served with homemade custard
(V) (VG & GF on request)

Baked New York Cheesecake (V, E) (VG on request)

Warm Chocolate Brownie & caramel sauce (V, E)

Ice Cream & Cookie Station (E, SO) (VG & DF on request)

FOOD ALLERGY & INTOLERANCE SYMBOL GUIDE
V: Vegetarian, **VG:** Vegan, **GF:** Gluten Free, **DF:** Dairy Free, **N:** Nuts, **M:** Mustard, **E:** Egg, **F:** Fish, **CR:** Crustaceans, **SO:** Soya, **SE:** Sesame, **MO:** Molluscs, **L:** Lupin, **SO2:** Sulphur Dioxide, **C:** Celery, **P:** Peanuts

TWILIGHT BUFFET OPTION TWO

TRADITIONAL ENGLISH BUFFETT £30 per head
KIDS UNDER 10 £15 per head

All dishes are homemade, all dishes can be made vegetarian if required and vegan on request

HOT SAUSAGE ROLLS (SO, SO2)
MINI PIES (M, E)
PASTIES (V)
CHICKEN TENDERS (E, SO, C)
CHIPS
MINI ROASTIES

SELECTION OF WRAPS: Coronation chicken, falafel & hummus, cheese & coleslaw (E, V)

ONION RINGS (V, E, M)
COLESLAW (E)
PESTO PASTA SALAD (E, SO2)
FOCACCIA BREAD (V, G)
DOUGHNUTS, COOKIES & BROWNIES (M, SO, N, E)

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Extras

OPTIONAL ENHANCEMENTS TO ADD TO YOUR TWILIGHT WEDDING

CANAPÉS & CHARCUTERIE CUPS

Canapés or Charcuterie Cups can be served following the ceremony whilst photographs are being taken and your guests are chatting. Please be mindful when choosing your canapes if you have vegetarian & vegan guests.

All of the below are available as an upgrade to your Twilight Package
Canapes £10.00 per head, Charcuterie Cups £12.50 per head.

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CHOOSE FOUR OPTIONS BELOW:

Honey Glazed Pigs in Blankets (GF, DF, SE)
Smoked Salmon & Cream Cheese Blinis (V, SF, E)
Sticky BBQ Pork Belly Skewers (GF, DF)
Smashed Pea & Lemon Bites (V, VG, DF)
Courgette & Lemon Tart (V, E)
Tomato Bruschetta with Olive Oil & Basil (V, VG, DF)
Mini Jacket with Cream Cheese & Chives (V,GF)
Watermelon & Feta Skewers (V, GF)
Persian Sausage Rolls with Pistachios & Barberries (DF, N, E)
Miniature Roast Beef, Yorkshire Pudding with Horseradish Mayo (E)
Cauliflower Buffalo Wings with Garlic Aioli (V, VG, DF)
Filo Cups with Creamed Leek (V)
Savoury Charcuterie Cups Selection of Cured Meats, Olives, Cheese, Breadsticks, Crackers & Fruit Skewers
Sweet Charcuterie Cups Selection of Fresh Skewered Fruit, Miniature Doughnuts, Sea Salted Pretzels, Miniature Chocolate Flapjacks, Sweet & Salty Popcorn, Macarons & Miniature Chocolate Brownies

PIZZAS

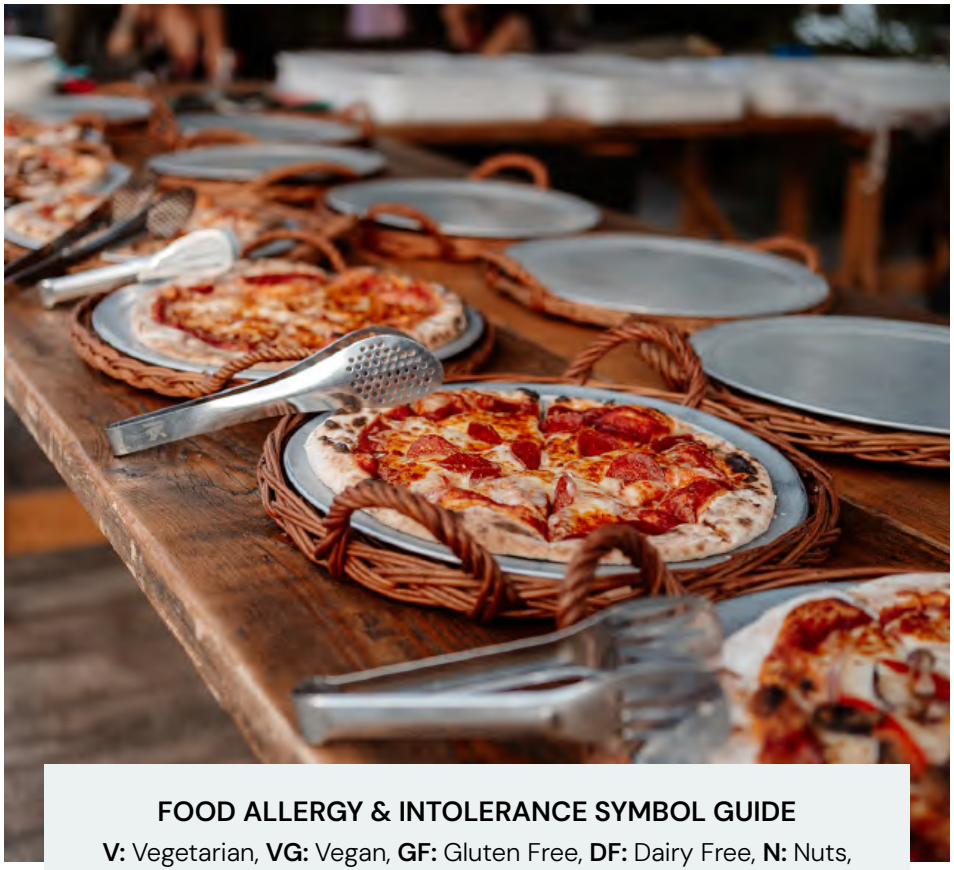
Please note there is a minimum of 40 Adult guests, we would recommend pizzas for your evening food at 9:30pm

ITALIAN STYLE WOOD FIRED PIZZAS

Our wood fired pizzas are cooked to perfection in a traditional clay oven, using seasoned oak and cooked within 45 seconds. Pizzas can be made VG & DF on request

£16.50 per head (Under 10's £10.50 per head)

Three Cheese (V)
Margherita (V)
Ham, Mushroom & Black Olive
Roasted Mediterranean Veggie (V)
Chorizo & Red Onion
Meat Feast



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THE FIZZ WALL

PACKAGE ONE
£650.00

50 Glasses of Prosecco mounted on The Fizz Wall
as well as 50 bottled Beers in ice buckets

PACKAGE TWO
£650.00

50 Glasses of Pink Gin Fizz mounted on The Fizz Wall
as well as 50 bottled Beers in ice buckets

PACKAGE THREE
£650.00

50 Glasses of Blushing Bellini mounted on The Fizz Wall
as well as 50 bottled Beers in ice buckets

PACKAGE FOUR
£675.00

50 Glasses of Sarti Spritz mounted on The Fizz Wall
as well as 50 bottled Beers in ice buckets

PACKAGE FIVE
£675.00

50 Glasses Aperol Spritz mounted on The Fizz Wall
as well as 50 bottled Beers in ice buckets

CHAMPAGNE TOWER

CHAMPAGNE TOWER

From £400.00

A fun moment for yourselves & guests to be involved in, as well as a great photo opportunity. We suggest a champagne tower at 9pm after your evening guests have arrived!

Prosecco Ca'Bolani Brut:
Friuli Venezia Giulia, Italy
£400.00

Prosecco Ca'Bolani Rose:
Friuli Venezia Giulia, Italy
£450.00

Joseph Perrier Cuvee Royal Brut:
Champagne, France
£495.00

Moet & Chandon Brut imperial:
Champagne, France
£595.00

Bollinger Special Cuvee Brut: Champagne, France
£750.00

Dom Perigon:
Champagne, France
Price on Request

Next Steps

NEXT STEPS TO BOOKING YOUR WATERMOUTH COVE WEDDING

Step 1

BOOK A VIEWING

Come and see the magic of Watermouth Cove in person during a show round with one of our coordinators.

Step 2

BOOK YOUR DATE

Confirm your chosen date with one of our Team via email & we will send you over a booking form to start the process.

Step 3

BOOK YOUR REGISTRAR

You will need to book directly with the registrar 'Ceremonies Team'. Our local office is Exeter.

T: 0345 155 1002
or email:
register@devon.gov.uk

Step 4

GET PLANNING

Plan your magical day. You are able to come and visit Watermouth as many times as you wish in this process.

Step 5

ENJOY YOUR SPECIAL DAY!

Watch your dream wedding come to life surrounded by family and friends.

PAYMENT SCHEDULE

If you would like to book it is a £2,500 deposit. Twelve months before the wedding 50% of the venue fee will be due and then six months before the big day is when your final balance for the venue is due. All your food and drink packages are due eight weeks before the big day. Payments can be made with a card over the phone or by Bacs whichever is easier for you

"I honestly couldn't recommend this venue enough to people wanting to get married, it's just stunning!"

Watermouth Cove
EST 2020
WEDDINGS

Watermouth Cove, Watermouth, Berrynarbor, Ilfracombe, North Devon, EX34 9SJ

www.watermouthcoveweddings.co.uk | **info@watermouthcoveweddings.co.uk** | **01271 862504**