

Your wedding celebration

The
Carlton



Runnacleave Road
Ilfracombe
EX34 8AR
01271 862446

Congratulations

Thank you for your enquiring about our wedding event services at The Carlton.

The hotel is an independently owned and operated business. Having spent nearly £2M in the past five years to refurbish and upgrade their property, Michael and Eliot are rightly proud of the venue. And are even more delighted to show this to you.

Your style

The modern and contemporary interiors throughout The Carlton, will allow you to express your individual style on your wedding day party.

From traditional wedding breakfasts through to a themed extravaganza, you can realise your unique vision.

Our event rooms and public spaces are equipped with plenty of furniture, equipment and power. Flexible room layouts can be created. Tables and chairs can be dressed in crisp white linens or bright colours.

Together with our entertainment partners we can supply sound, music and lighting for your event.

In this brochure we will demonstrate the benefits of choosing Ilfracombe's most modern event venue to help you celebrate your special day.

The aim of everyone at The Carlton is to ensure that your wedding is celebrated with wonderful food and hospitality in Ilfracombe.



Bespoke packages

Once we have understood your preferences we'll put together a fully costed package that includes room hire, food, drink and entertainment elements.

Your choices will depend on the style of food you are wanting to offer your guests, along with service times and guest numbers throughout the day.

Naturally, we would love to show you the hotel, and at the same time allowing us better understand your wedding day needs in detail.

We'll indicate any additional or out of budget costs so you can consider these. And when you meet our minimum spend threshold, room hire charges are free.





Food style

Whether you opt for a traditional wedding breakfast or a more relaxed buffet we have a range of menus you can choose from. Please ask us for your own copy of our Wedding Menu Selector and Buffet Menu Samples.

We also offer a children's choice, which includes their own special menu or a smaller portioned version of your main menu.

Get creative

We love to make your day just that bit more special. We have worked with other couples to produce themed weddings, like a seaside celebration, including guests arriving on our Dotto Train.

And with our access to a broad range of entertainment and innovative ideas The Carlton will add value to your wedding party. You can choose to use many of the hotels partners or your own.

- With music to suit different moods - live music supplied, from solo singers and bands; dancing to DJ tunes.
- Create a seaside theme with food stalls, ice cream van, sticks of rock, candy floss cart & end of the pier photo booth
- Keep the kids entertained with face painters &

Food and drink

Key to the day is the success of your food and drink offer. We pride ourselves on the reputation of our kitchen and front of house teams.

We choose local and seasonal ingredients to ensure freshness and value to you. We prepare each dish from scratch, simply and present without fuss, preferring the food to shine through.

- Casual buffet
- Plated buffet service
- Hot & cold buffets
- Wedding breakfast - formal sit down
- Street food experience
- Canape reception
- Evening buffet
- Childrens menu
- Themed foods

Be our guest

When you book your wedding event with us, we will offer you our best room in the house for your wedding night, as our guest. This includes breakfast in our Brasserie the next day. T&Cs apply.



Sample menus

See a sample of our menus that can be served to your guests throughout your day.

Menu 4

Butternut squash & sweet potato soup,
olive & tomato muffin, VG, ask for GF

Beenleigh Blue, chicory, pear & walnut salad, V, ask for GF

Seared salmon fillet, Thai glass noodle salad

Scotch egg s/w piccalilli relish

Exmoor Park beef fillet, Dauphinoise potatoes,
port jus, buttered baby vegetables, GF

Roast loin of pork, mini roast potatoes, parsnip puree,
cider gravy, apple sauce, GF

Mushroom, chestnut & spinach Wellington,
red onion gravy, roast vegetables, V, ask for VG

Fillet of local turbot, tomato & chorizo broth,
crushed new potatoes, GF

Berry cheesecake, clotted cream, V, ask for GF

Apple tart tatin, warmed, vanilla ice cream, V, ask for GF

Devon cheese plate, V, ask for GF

Banoffee pie, V, GF

24 Evening buffet C

Sausage roll

Three bite sized pork, apple, apricot & herb sausage rolls

Scotch egg

Our hand made, flaked ham & pork sausagemeat wrapped egg,
served with picalilli relish

Chicken satay

skewers of marinated chicken breast, chilli peanut dip

Flatbread with dips

roasted tomato **vg** | prawn & pink grapefruit | basil & parsley

Mushroom pate **vg**

served with bread & sour cream

Chicken wings

Crispy, chilli & onion marinade wings, ranch herb dressing

Cheese board

Cut cheeses, celery, grapes, bloomer bread & biscuits

Menu 1

Potato & leek soup, ciabatta bread, V, ask for GF

Smooth chicken liver parfait, apple & sultana chutney,
ask for GF

Melon, berry & blood orange sorbet, VG, GF

Pan fried breast of chicken, mushroom sauce,
pomme puree, market vegetables, GF

Grilled plaice fillet, lemon & herb butter, colcannon mash,
green beans, GF

Garden pea, fresh mint risotto, V, ask for VG, GF

Chocolate brownie, Devon cream & orange sauce, V

Fresh fruit salad, VG, GF

Ice creams, V, ask for VG, GF

Filter coffee or tea, mints

Buffet Menu 3

Bakery selection | examples

Hand cut gammon ham & vine tomato

Sliced chicken breast, Coronation mayo & leaf

Smoked salmon, cream cheese & pousse spinach

Grilled streaky bacon, shredded lettuce & vine tomato

Plus

Southern fried chicken | breadcrumb coated, buttermilk
chicken, homemade herb & ranch dressing

Vegetable samosa | hand made, chickpea & spiced vegetable in
filo pastry, onion & tomato salad, chilli jam **V**

Fish croquettes | local haddock & cod, brown shrimp, prawns
blended with potatoes, served with tartare & lemon

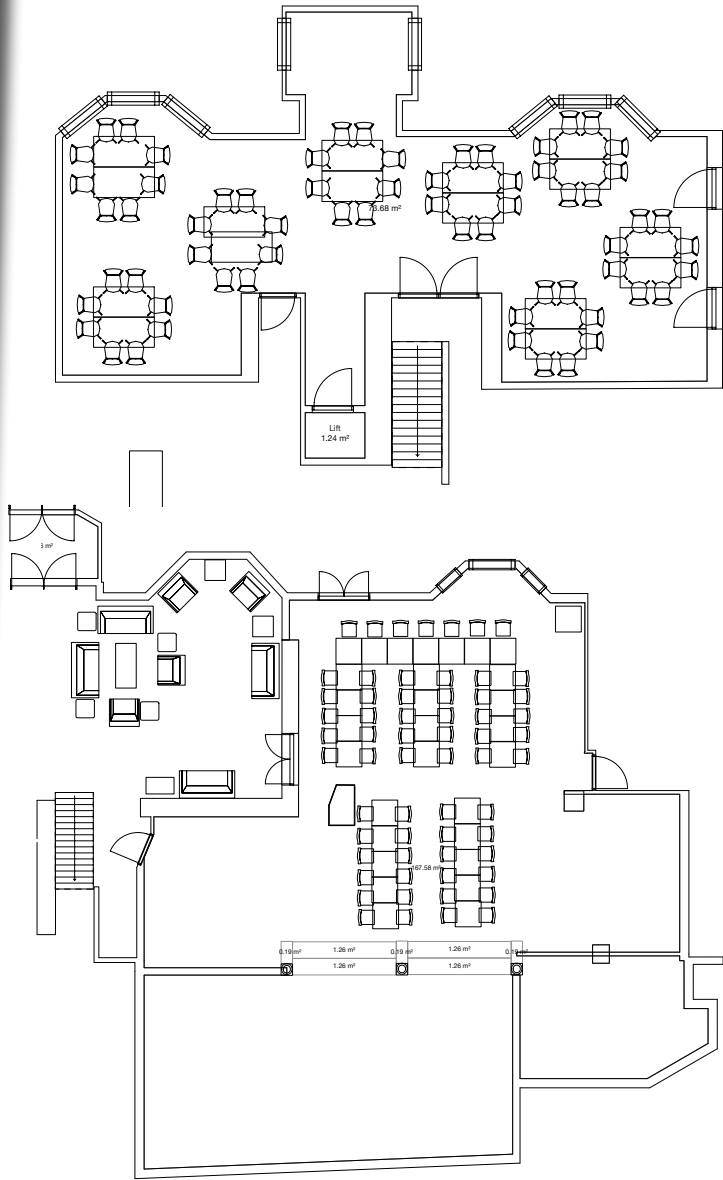
Scotch egg | our famous flaked ham, herb sausagemeat
wrapped free range egg, served with picalilli relish

**Local cheese board of Devon Blue, Somerset Brie & Mendip
Cheddar with grapes, biscuits & baked bread **V****

VG vegan diet | **V** vegetarian diet | **gf** gluten free

Room layout

With two main rooms to choose from we can configure the setup to suit your needs. Both rooms have natural daylight and step free access. Depending on your event schedule means both rooms could be used. Ask us for detailed room layouts.



More information

We would love for you to see our venue and discuss your detailed requirements in person. For a no obligation visit and wedding proposal please get in touch with us today.

Thank you for interest in The Carlton, we look forward to hearing from you.



Call us on 01271 862446 or email enquiries@ilfracombecarlton.co.uk.

Visit our website for more information and menus: www.ilfracombecarlton.co.uk/events