

Corbyn Head Hotel -★-★-★

The Orchid Suite
&
Harbour View Restaurant



Weddings
2012

SEA FRONT - TORQUAY - DEVON - TQ2 6RH
TELEPHONE 01803 213611
WWW.CORBYNHEAD.COM



Corbyn Head Hotel -***-

Sea Front – Torquay – Devon – TQ2 6RH
TEL: 01803 213611
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Dear *Prospective Wedding Guest*

Congratulations on your news and thank you for your interest in the facilities on offer here at The Corbyn Head Hotel. We hope that you find the information provides some help to you in making this important decision on the venue for this part of your special day, we are ideally suited for wedding parties with our lovely Sea Front location & Facilities.

This I am sure is an exciting time for you both, with many decisions. On that note should you have a date in mind, I do urge you to check availability sooner rather than later.

Being Part of Rew Hotels allows our wedding couples to take advantage of our Vintage Rolls Royce fleet and preferential inter-hotel rates. There is a complimentary Rolls Royce available; this is on a first come first served basis; so early booking is recommended, if this is an option you would like to take up. Alternatively we are now licensed for Civil Wedding Ceremonies, please ask for full details.

The Corbyn Head Hotel is situated on Torquay Sea Front with breathtaking Sea Views over Torbay. The hotel consists of 45 letting bedrooms, most of which take advantage of the Sea Views, and many also have private balconies. Our Penthouse Suite boasts an interrupted panoramic views across the bay, simply stunning!

We look forward to the opportunity to share your special day and wish you both a long and happy marriage

.

Yours Sincerely

Your Wedding Co-ordinator

*For and on behalf of
Rew Hotels Ltd*

Civil Wedding Ceremonies

Room Hire Charges:

Regency Lounge Set Up Fee: £295.00

Orchid Suite Set Up Fee: £295.00

To arrange a Civil Wedding Ceremony you should provisionally reserve the ceremony room and make an appointment with the Superintendent Registrar at the following address: -

The Superintendent Registrar
Torbay Registrar Office
Oldway Mansion
Paignton
Telephone: 01803-207130

For your guidance, there are several points, which should be observed when booking a Civil Marriage Ceremony:

~You are only able to provisionally book 12 months prior to your wedding date

~The Superintendent Registrar will complete an advance booking pro-forma showing details of yourselves, your address and venue for the wedding to take place

~ On making the provisional booking, the Superintendent will inform you of the date when you must give legal notice of the marriage and to whom

~ When you attend the Registrar Office to book your marriage, you will have to pay the attendance fee for the Registrars. You may choose to pay in advance the fee for the marriage certificate

~ Only a Civil, non-religious ceremony can be permitted by the Superintendent Registrar. Any music, readings, words or performance, which forms part of the ceremony, must be secular. The content of the ceremony must be agreed in advance by the Superintendent Registrar who will be attending the ceremony

~ It is your responsibility to ensure that the legal preliminaries to your wedding are completed and that the Registrars Officers are available to conduct your ceremony

WEDDING MENU 1

RECEPTION DRINK

Bucks Fizz

WINE WITH THE MEAL

Two glasses Standard House Wine

One Glass of Sparkling wine for the Toast

WEDDING BREAKFAST

Quenelles of Melon, accompanied by Mango, Strawberries, Kiwi & passion Fruit
with a Raspberry Coulis

Or

Soup Of Your Choice
(Please select from page 14)



Supreme of Chicken with a Grain Mustard, White Wine & Cream Sauce

Served with a Seasonal Vegetables and Potatoes



A Choice of 2 Desserts
(Please select from page 16)



Fresh Filter Coffee with Petit Fours

£48.95

To add another glass of Wine the cost will be £4.50 per person

WEDDING MENU 2

RECEPTION DRINK

Summer Punch

WINE WITH THE MEAL

Two glasses Standard House Wine

One Glass of Sparkling wine for the Toast

WEDDING BREAKFAST

Smooth Chicken Liver Parfait
With Red Onion Marmalade & Toasted Brioche

Or

Soup Of Your Choice
(Please select from page 14)



Roasted Loin of Pork stuffed with Apricots & Apples
With Sage & Cider Sauce

Served with a Seasonal Vegetables and Potatoes



A Choice of 2 Desserts
(Please select from page 16)



Fresh Filter Coffee with Petit Fours

£50.50

To add another glass of Wine the cost will be £4.50 per person

WEDDING MENU 3

RECEPTION DRINK

Kir Royale

WINE WITH THE MEAL

Two glasses Standard House Wine

One Glass of Sparkling wine for the Toast

WEDDING BREAKFAST

Tian of Prawn & Smoked Salmon
bound in a Tomato Mayonnaise

Or

Soup Of Your Choice
(Please select from page 14)



Roast Sirloin of Devon Beef with Yorkshire Pudding, Red Wine Reduction

Served with a Seasonal Vegetables and Potatoes



A Choice of 2 Desserts
(Please select from page 16)



Fresh Filter Coffee with Petit Fours

£52.95

To add another glass of Wine the cost will be £4.50 per person

Finger Buffet Menus

Standard Finger Buffet

£10.95pp

Mixed Sandwiches (1 ½ Rounds Per Person)
Mini Sausage Rolls
Selection of Quiches, including Quiche Lorraine
Breaded Chicken Goujons
Potato Wedges & Dips
West Country Mature Cheddar & Pineapple

Self Selection Finger Buffet Menu

Mixed Sandwiches (1 ½ Rounds Per Person) plus either:

6 items £12.00 per person

8 items £14.00 per person

10 items £16.00 per person

12 items £18.00 per person

Selection of Wraps

Smoked Salmon, Cream Cheese & Cucumber
Prawn Marie Rose with Rocket Salad
Beef, Horseradish Mayonnaise & Mixed Leaves
Chicken Mayonnaise with Tomato & Mixed Leaves
Cheese, Egg & Chive Mayonnaise, (v)

Individual Tarts

Bacon, Grape & Somerset Brie Tart
Broccoli, Wild Mushroom & Stilton Tart (v)
Mushroom, Asparagus, Spinach & Goat Cheese Tart (v)
Caramelized Red Onion & Feta Cheese Tart (v)
Salmon & Dill Tart

Cold Items

Sesame Prawn Toast
Brioche with Chicken Liver Parfait
Asparagus wrapped in Parma Ham
Asparagus wrapped in Smoked Salmon
Croque Monsieur
Vegetable Crudités with dips
Mini Pork Pie
Mini Scotch Eggs

Hot Items

King Prawn Pancakes & Lime Mayonnaise
Salmon Goujons with a Tartar Sauce
Chicken Goujons with Lemon Mayonnaise
Chicken Tikka & Coriander
Spicy Chilli Chicken Drumsticks
Spicy Beef Kofta with Chilli Sauce
Vegetable Samosa (v)
Vegetable Spring Rolls (v)
Deep fried Parmesan coated Mushrooms with a Garlic Mayonnaise (v)
Mini Cheese & Onion Pasties (v)
Mini Cornish Pasties
Chipolata wrapped in Parma Ham
Sausage Rolls

' A Sweet Addition '

A Choice of 2 Sweets from the below selection and Coffee may be added for an additional £5.50 per person
Or separately for an additional £4.50 per Sweet
And Tea/Coffee from £2.50 per person

Iced Cup Cakes
Chocolate Éclairs
Fruit & Plain Scones (1 per person)
Individual Lemon Meringue Pie
Chocolate Tart
Fruit Cake

Coffee & Tea

Coffee & Tea £2.50
Coffee & Homemade Petit Fours £3.50

Fork Buffet Menus

Menu 1 - Corbyn Platter - £14.50

Selection of Local Cheese,
Salami, Hams, Chicken Liver Parfait
Sun Blushed Tomatoes, Marinated Olives, Celery, Grapes & Home Made Chutney, Mixed Leaves
Oat Cakes & Home made Bread Selection

Menu 2 - Cold Buffet @ £17.50

Fresh Salmon Fillets Decorated with Dill Mayo & Capers
Selection of Salami, Parma Ham & Honey Glazed Gammon
Chicken Breast marinated in Lime & Coriander
Caramelized Red Onion & Feta Cheese Tart (v)

Chef's Selection of Salads

Menu 3 - Hot & Cold Buffet @ £19.50

Roasted Loin of Pork, Baps & Apple Sauce
Ricotta & Spinach Pasta Parcels coated in a Tomato and Blue Cheese Sauce
Vegetable Kebabs
Mini Pasties
Slices of Turkey, Honey Glazed Ham & Smoked Salmon
Hot New Potatoes Roasted in Thyme

Chef's Selection of Salads

Menu 4 - Hot & Cold Buffet @ £23.50

Hot Roast Rib of Beef
Breast of Chicken wrapped in Parma Ham stuffed with a Stilton Mousse
Baked Salmon with Chive & White Wine Sauce
Char-grilled Vegetables in a Sweet Chilli Sauce
Duck Liver & Orange Parfait
Slices of Pastrami, Ham, Turkey
Selection of Local Cheeses Brie, Cheddar, Stilton
Hot New Potatoes Roasted in Thyme

Chef's Selection of Salads

Menu 2, 3, 4 Fork buffets are served with
Picked Leaf & Herb Salad

Please select 5 from the following:

Coleslaw

Red Cabbage Coleslaw

Saffron Potato & Olive

New Potato & Chive

Chick Pea, Chilli & Coriander

Celery, Apple & Walnut

Curried Egg Mayonnaise & Penne Pasta

Couscous & Capsicum

Duo of Tomato Salad with Balsamic Dressing

Cucumber & Dill Yoghurt

Desserts from the below selection and Coffee may be added for an additional £5.50 per person

Or separately for an additional £4.50 per dessert
& Tea/Coffee from £2.50 per person

White Chocolate & Honeycomb Cheesecake served with a Raspberry Coulis

Warm Apple Pie served with Crème Anglaise

Chocolate Truffle Cake with Red Berry Coulis

Fresh Fruit Platter with Clotted Cream

Strawberries & Cream

Coffee & Tea

Coffee & Tea £2.50

Coffee & Homemade Petit Fours £3.50

Sit Down Buffet Menus

2 Course £23.50

3 Course £26.50

Fan of Galia Melon
Complimented by Strawberries set in Passion Fruit Jelly

Or

Choice of Soup
(Please see Soup selection on page 14)

Selection of Quiches including Quiche Lorraine
Cold Poached Salmon
Sliced Honey Roasted Ham
Roast Devonshire Turkey

Chef's Selection of Picked Leaf & Herb Salad
plus 5 of the following Salads:

Duo of Tomato Salad with Balsamic
Cucumber & Dill Yoghurt
Coleslaw
Red Cabbage Coleslaw
Saffron Potato & Olive
New Potato & Chive
Chick Pea, Chilli & Coriander
Celery, Apple & Walnut
Curried Egg Mayonnaise & Penne Pasta
Couscous & Capsicum

Choice of 2 Desserts
(Please see Dessert selection on page 16)

Cheese Supplement £1.50pp

Coffee or Tea

Decorated Carved Meat Buffet

(Minimum of 25 Covers)

3 Course £33.50

Smooth Chicken Liver Parfait,
Red Onion Marmalade & Toasted Brioche

Choice of Soup

(Please see Soup selection on page 14)

Traditional Prawn Cocktail
with Bread & Butter

Decorated Free Range Chicken
Decorated Poached Salmon
Decorated Roast Sirloin of Beef
Decorated Honey Roast Ham
Selection of Individual Vegetarian Tartlets
Gala Pie

Chef's Selection of Picked Leaf & Herb Salad
plus 6 of the following Salads:

Picked Leaf & Herb Salad
Duo of Tomato Salad with Balsamic
Cucumber & Dill Yoghurt
Coleslaw
Red Cabbage Coleslaw
Saffron Potato & Olive
New Potato & Chive
Chick Pea, Chilli & Coriander
Celery, Apple & Walnut
Curried Egg Mayonnaise & Penne Pasta
Couscous & Capsicum

Choice of 2 Desserts

(Please see Dessert selection on page 16)

Cheese Supplement £1.50pp

Coffee or Tea & Petit Fours

Banqueting Menus

Canapé Menu

£5.25 per person choice of 4 varieties

£4.50 per person choice of 3 varieties

Hot Canapés

Monkfish & Salmon Kebabs

Prawn wrapped in Filo

Hot mini Vegetable Spring Rolls

Spicy Beef Satay

Marinated Chicken in Lime & Coriander

Wild Mushroom & Feta Tartlet

Truffle Scrambled Egg & Chive Tartlet

Cold Canapés

Mixed Olives with Chilli Oil

Crisp Parmesan and Poppy Seed

Chicken, Bacon & Brie Bouchees

Crab & Lime Mayonnaise Bouchees

Prawn & Sesame Toast

Prawn, Sun Blushed Tomato with Paprika

Roulade of Smoked Salmon & Dill topped with Caviar

Chicken Liver Parfait with a Kumquat Chutney

Asparagus Spear wrapped in Parma Ham

Starters

Quenelles of Melon, marinated in Cointreau accompanied by Mango, Strawberries, Kiwi fruit and Passion Fruit £4.95

Smooth Chicken Liver Parfait accompanied by a Plum Chutney served with Toasted Brioche £5.50

Spinach, Smoked Chicken & Capsicum Roulade with Balsamic and Herb Oil £5.75

Crispy Parma Ham presented on a Salad of Celery, Apple, Feta Cheese & Olives with Pickled Walnut Dressing £6.25

Caramelized Onion and Goats Cheese Tart, Red Chard and Rocket Salad, Herb Oil £5.75

Carpaccio of Beef Fillet accompanied by a Parmesan Disc Olive Salad £7.25

Fresh Salmon & Dill Ballotine with Crème Fraîché & Keta Caviar with a Watercress Sauce £8.50

Smoked Salmon and Suishi Nori Roulade complemented by Dill Pickled Cucumber £7.95

Thin slices of Smoked Salmon with a Potato & Chive Salad, Quails Egg £9.25

Prawn Cocktail with Bread & Butter £6.50

Soups

Carrot & Orange Soup	£5.50
Leek & Potato Soup with shavings of Stilton	£5.50
Watercress & Spinach Soup	£5.50
Asparagus & Black Peppercorn Soup	£5.50
Chicken & Bacon Soup	£5.50
Cauliflower & Horseradish Soup	£5.50
Mushroom & Port Soup	£5.50
Tomato & Basil	£5.50
Cream of Lobster Bisque	£8.50

Sorbet

Lemon & Thyme	£2.50
Passion Fruit & Mango	£2.50
Orange & Grapefruit	£2.50
Raspberry & Strawberry	£2.50
Blackcurrant	£2.50
Champagne	£4.00

Intermediate Fish

(Please choose 1 item for your whole Party)

Smoked Haddock served 'En Cocotte' topped with an Herb Crumble	£8.25
Grilled Fillet of Salmon served on a bed of Spinach with a Creamy White Wine & Chive Sauce	£8.50
Poached Fillet of Brixham Plaice with Vegetable Stir fry, Tomato Coulis & Basil Oil	£8.75

Main Course Fish Dishes

Herb Crusted Salmon served with Wilted Spinach Orange Cream Sauce	£16.00
Poached Fillet of Salmon wrapped in Smoked Salmon Lemon & Black Pepper Butter Sauce	£17.00
Poached Fillet of Brixham Plaice filled with a Spinach Mousse Saffron Cream Sauce	£18.00
Pan Fried Sea Bass with a Beetroot and Garlic Puree	£18.50
Pan Fried Brill, Braised Chicory, Garlic Butter and Tomato Petals	£19.50

Meat Main Course

Chicken

Roasted Chicken Supreme £16.50

Choice of Sauce with the above
Madeira, Mushroom, Wild Mushroom, Tomato & Grain Mustard,
Tarragon & Red Wine or Bacon & Baby Onion

Pan-fried Chicken Supreme stuffed with a Spinach Mousse
Wrapped in Parma Ham served with a Grain Mustard, White Wine
& Cream Sauce £17.50

Turkey

Traditional Roast Turkey, Chipolata wrapped in Streaky Bacon, Chestnut Stuffing,
Cranberry Relish, Sage Jus £16.50

Medallions of Turkey, Prune and Brandy Sauce £16.50

Pork

Roasted Loin of Pork filled with an Apple & Apricot Stuffing £17.50

Tenderloin of Pork wrapped in Parma Ham £18.50

Please Choose a Sauce for your chosen Pork dish:
Cider and Sage, Creamy Grain Mustard or Port and Stilton

Duck

Caramelized Breast of Duck £18.50

Confit of Duck Leg served with a Ginger & Soya Sauce £17.50

Please Choose a Sauce for your chosen Duck dish:
Black Cherry & Kirsch, Honey & Ginger, Peppercorn or Grand Marnier

Lamb

Rosemary Roasted Rump of Lamb £18.50

Mint Roasted Best End of Lamb stuffed with an Apricot £19.25

Please Choose a Sauce for your chosen Lamb dish
Madeira, Grain Mustard, Garlic & Mint, Redcurrant & Rosemary

Beef

Roast Sirloin of British Beef with Yorkshire Pudding £18.50

Pan Fried Sirloin Steak £19.50

Pan Fried Fillet of Beef £24.00

Please Choose a Sauce for your chosen Beef dish:
Red Wine, Mushroom, Wild Mushroom, Horseradish, Peppercorn, Truffle or Stilton

Braised Beef Steak served with Wild Mushroom
With Baby Onions, Red Wine Sauce £16.50

Individual Beef Wellington served with a Rich Madeira & Mushroom Sauce
(max 20) £26.00

Vegetarian Main Course

Layered Gateau of Aubergine with Blue Cheese Polenta,
Balsamic Cherry Tomatoes £16.00

Pithivier of Vegetables & Rice with an Almond Cream Sauce £16.00

Crisp Filo Basket filled with a Ragout of Wild Mushrooms,
Port & Stilton Cream Sauce £16.00

Spicy Du Puy Lentil, Potato & Nut Cake
Red Wine & Onion Sauce £16.00

Marinated Tofu served with Baby Vegetable Stir Fry
Pesto Dressing £16.00

Desserts

Bread & Butter Pudding served with Sauce Anglaise £5.95

Platter of Fruits with Devonshire Clotted Cream £5.95

Warm Apple Pie served with Honey Ice-Cream £5.95

Caramelized Lemon Tart served with a Raspberry Compote £5.95

Chocolate Torte with Crème de Menthe Anglaise £5.95

White Chocolate & Honeycomb Cheesecake £5.95

Crème Brulee served with a Vanilla Flavoured Shortbread Biscuit
Choice of Vanilla, Strawberry, Blueberry or Raspberry £5.95

Glazed Pineapple with Coconut Ice-Cream
Pineapple Crisp, Chilli Syrup £5.95

Crisp Brandy Snap Basket with Seasonal Berries & Passion Fruit Sabayon £5.95

Selection of Local Cheese, served with Walnuts, Celery, & Biscuits £7.25

Coffee & Tea

Coffee & Tea £2.50

Coffee & Homemade Petit Fours £3.50

Drinks Packages

Glass of Bucks Fizz

2 Standard Glasses of House Wine

Sparkling Wine for the Toast

£17.95

Glass of Summer Punch & Top Up

2 Standard Glasses of House Wine

Sparkling Wine for the Toast

£18.50

Glass of Kir Royale

2 Standard Glasses of House Wine

Sparkling Wine for the Toast

£19.95

DETAILS FOR CHOOSING YOUR MENU

For parties of 8 or more please choose 1 starter, 1 main course and one dessert for your event. If you would like a choice of Menu either 2 starters, 2 Main Courses and 2 Desserts or a maximum of 3 Starters, 3 Main Courses and 3 Desserts and you are able to pre-order one week before and supply table plan with guests individual selected dishes. Please select the dishes of your choice. Canapés and Coffee and Petit Fours can also be added to set and choice menus.

TO SECURE YOUR FUNCTION

A Non refundable deposit of £5 per person is required to secure the date of your choice.

DISCOUNTS

On Banqueting Menus

A 7% Food Discount will be given to parties dining on a Tuesday, Wednesday or Thursday evening.

A 10% Food Discount will be given to parties booking Lunch times.

BOOKING

To book your special occasion please telephone Anthony Rew, Charles Large or Angie Gifford on 01803 213611



HEAD CHEF

Wayne Maddern and his Team hope to have the pleasure of catering for your special event and assure all guests that catering will be of the very highest standard. All special requests are welcomed and do not hesitate to ask if you have any special dietary requirements.

Wedding Day Count Down

Should you require it we have laid out below a checklist of all arrangements to be made, for your big day, to enable you to keep a track of your progress and ensure that nothing is overlooked!

WHEN YOU HAVE SET THE DATE

- ~ Are you going to be married in church, register office, or here at the Corbyn Head Hotel.
 - ~ Will the wedding be formal or informal?
 - ~ If you have chosen a Church ceremony, arrange to visit the vicar of your chosen church to book the time and date. Do this well in advance, especially if you are marrying during the summer.
 - ~ If you are planning a register office wedding, or civil ceremony here at the Corbyn Head visit the superintendent registrar, to make all the arrangements and book your preferred time and date (note this can not be any more than 12 months in advance)
 - ~ Set your budget - discuss this with your fiancé and parents.
 - ~ Book one of the Rew Hotel Wedding cars to take you to and from the wedding.
 - ~ Book the photographer and make arrangements for a video to be made if required.
- Don't forget to check with your chosen venue whether this is permissible as some places would not allow video cameras.
- ~ Approach your bridesmaids, best man and ushers and make sure they keep the date free.
 - ~ Draw up a guest list in consultation with both families.

THREE TO FIVE MONTHS BEFORE THE WEDDING

- ~ Decide on your honeymoon destination and make all the necessary bookings.
- ~ Start thinking in detail about your wedding dress and the bridesmaids' dresses.
- ~ Discuss your fiancé's outfit.
- ~ Order the wedding dress.
- ~ Discuss the music and details of the ceremony with your minister or registrar. Once these are finalised you can arrange the orders of service.
- ~ Order the wedding stationery - invitations, orders of service, cake boxes etc.

TWO MONTHS BEFORE THE WEDDING

- ~ Make out a wedding present list.
- ~ Buy your wedding rings.
- ~ Buy any gifts you plan to give to your attendants and/or parents. Usually, the mothers are presented with a bouquet of flowers by the bridegroom during his speech.
- ~ Make sure that your wedding clothes will be ready in time.
- ~ Have another meeting with the vicar to arrange for the banns to be read.
- ~ Order flowers for your bouquet and for decorating the church and reception venue.
- ~ Choose the food and wine for the reception.
- ~ Buy your going away outfit.
- ~ Make sure your passport (and your fiancé's) is up to date

FOUR TO SIX WEEKS BEFORE THE WEDDING

- ~ Send out the invitations (six weeks before)
- ~ Record any acceptances and refusals as they come in.
- ~ Take your head-dress along to the hairdresser to discuss a suitable style, have a trial run if necessary and make an appointment for the day.
- ~ Make sure that your wedding dress fits perfectly and that you are happy with it.
- ~ Have a session with your attendants to make sure there are no problems with any of their outfits.
- ~ Book any beauty treatments you plan to have before the wedding.
- ~ Check that your fiancé has made all necessary arrangements for his clothes, for the honeymoon etc.
- ~ Arrange for your name to be changed on bank accounts etc.
- ~ Submit wording to your local paper if you want them to carry an announcement of the wedding.
- ~ Write thank-you notes for wedding presents promptly, as you receive them.

TWO WEEKS BEFORE THE WEDDING

- ~ Give the final numbers to the hotel.
- ~ Make out a seating plan for the reception if needed. Write out place cards if needed.
- ~ Decide if you want to display gifts at the reception, and make arrangements to do this.
- ~ Order foreign currency or traveller's cheques for your honeymoon.
- ~ Make a final confirmation of all arrangements: florist, photographer, video, cars, reception, cake, church details such as choir, bell ringers, honeymoon bookings.
- ~ Make arrangements for your stag night/hen party.

ONE WEEK BEFORE THE WEDDING

- ~ Try on your wedding dress and all accessories to make sure everything is comfortable and still fits well.
- ~ Practise your wedding day make-up.
- ~ Try to have a rehearsal at the church.

Wedding Etiquette

These details suggested are only guidelines and can, of course, change with fashion, circumstances and personal preference.

BRIDES MOTHER

- ~ Book reception at the hotel as early as possible.
- ~ Arrange printing of the invitations.
- ~ Send invitations.
- ~ Order wedding cake.
- ~ Hire photographer.
- ~ Florist for church and reception.
- ~ Hire cars.
- ~ Contact local paper for announcement.
- ~ Hire of video recording services.
- ~ Check if any wedding guests require overnight hotel accommodation.

BRIDE

- ~ Choose Bridesmaids.
- ~ Dresses for Bride and Bridesmaids.
- ~ Make hair and beauty appointments.
- ~ List wedding presents preferred.
- ~ Letters of thanks for presents received.

BRIDEGROOM

- ~ Arrange ceremony.
- ~ Choose Best Man.
- ~ Hire morning dress for everyone.
- ~ Buy rings.
- ~ Flowers for bride, bridesmaids and mothers.
- ~ Arrange honeymoon.
- ~ Hire wedding cars.
- ~ Gifts for bridesmaids.
- ~ Response to "The Bride & Groom".
- ~ Propose toast to the bridesmaids.

BEST MAN

- ~ Look after the wedding rings.
- ~ Organise cars from the church.
- ~ Reply to the Bridesmaids toast.
- ~ Propose the toast to the parents.
- ~ Liaise with the venue duty manager throughout the reception.
- ~ Return all morning suits.

BRIDE'S FATHER

- ~ Propose a toast to "The Bride & Groom".
- ~ Double check transport arrangements.

BRIDESMAIDS

- ~ Choose clothes with Bride.
- ~ Help the bride to dress.
- ~ Chief Bridesmaid to look after bride's flowers during the ceremony.

Accommodation

Penthouse Suite

The Corbyn Head Penthouse Suite & Roof Garden makes an ideal Bridal Suite, consisting of 2 double bedrooms, both en suite, with a separate lounge area, and breathtaking panoramic views over Torbay, what better way to spend the first night of your married life together

Please ask to view the Suite or for further information

We also offer the following preferential rates for your guests who wish to stay at the hotel

January	£45.00	July	£59.50
February	£45.00	August	£59.50
March	£46.50	September	£57.50
April	£49.50	October	£54.50
May	£54.50	November	£45.00
June	£57.50	December	£45.00

The above are inclusive of Bed & Full English Breakfast in a Standard Room.
Sea View & Premier Rooms are available at a supplement

Rew Rolls Royce

With weddings of 50 or more for the daytime & evening reception we provide you with a complimentary White Rolls Royce to convey the bride to the wedding ceremony and bring the newly wedded couple onto the hotel.

You may also wish to have a second car for bridesmaids or upgrade to a classic vintage

Car	Corbyn Head Charge	General Hire Charge
White Rolls Royce	FREE	£230
Vintage Rolls (1934 -2025)	+£165	£395
Vintage Rolls (1952 – Silver Wraith)	+£165	£395
2 White Rolls Royce	£230	£460
White Rolls Royce & Vintage	£395	£625
Rolls Royce Convertible	--	£420
Vintage Rolls (1952 – Silver Cloud 1)	--	£320