



OCEANKAVE

SMALL & INTIMATE
MICRO WEDDINGS

VENUE HIRE
PACKAGES

2022



www.oceankave.co.uk

Micro Weddings

SMALL INTIMATE WEDDINGS & VOW RENEWALS

Available all year round

(based on 15 guests with the option to increase your guest list to 26)

Sunday - Friday / £4,995 Saturdays & Bank Holidays / £5,695

Additional guests charged at £65 per head

Our magical micro wedding package has been designed for couples planning a wedding with up to 26 guests. You have a choice of the Kave or outdoor gazebo for your ceremony and welcome reception taking full advantage of the beautiful panoramic views over the Atlantic Ocean.

The ceremony is followed by a rustic dining celebration in the barn with a fully licensed bar, exclusively yours until 11pm.

Package includes:

- 2 night's accommodation for couple The Paddocks bridal suite
 - Locally sourced breakfast hamper for couple
- Wedding events team to assist you through the planning and on the day
- Celebratory welcome drink and mini cream tea canapés on the lawn served after your vows
 - Choice of a 3 course BBQ or sit down wedding reception in the rustic barn
 - Toast drink
- Ocean Kave signature styling in the Ocean Kave ceremony room and rustic barn
 - Wood burning stove
- Breathtaking views for evening sunset photos

Optional extras include canapés, selection of wines, wedding cocktails and delicious cheesecakes, lawn games and bespoke silk floral styling packages

Please note our package does not include Registrar Fees, our wedding events team will guide you how to book the Registrar and work with you to create your order of the day.

Canapés

CHOOSE 4 OPTIONS FROM THE LIST BELOW

£9.50 PER HEAD

SERVED AFTER CEREMONY WITH WELCOME DRINKS

Slow Dried Roasted Tomato and Basil Cup (vg)

Houmous, Sun-dried Tomato and Cucumber Cup (vg)

Mini Yorkshire Pudding with Beef and Horseradish Cream

Smoked Salmon and Cream Cheese

Mini Crostini Cheeseburger

Mushroom, Tomato and Asparagus Tartlet (v)

Duck Rillettes with Onion Chutney Crostini

Beetroot Purée and Feta Cup (v)

Coronation Chicken Cup

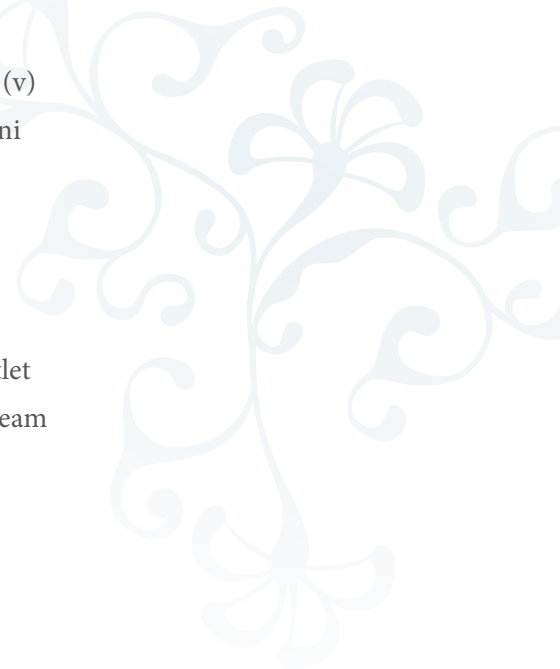
Roquefort and Pear Tartlet (v)

Prawn and Avocado Shell

Honey Glazed Chorizo and Red Wine Tartlet

Mini Scone with Jam and Devon Clotted Cream

Selection of Petit Fours



3 Course Menu

SELECT 2 STARTERS, 2 MAINS AND 2 DESSERTS FOR
YOUR GUESTS TO CHOOSE FROM

STARTERS

Marinated Lemon & Chilli Salmon served with Asian Slaw (gf/df)

Smoked Duck, Raspberry & Peach Salad (gf/df)

Homemade Chicken Liver Pate served with Caramelised Red Onion Chutney (gf/df)

Roasted Butternut Squash and Sweet Potato Soup with Coconut and Chilli (gf/df/v/vg)

Garlic Bruschetta with Rainbow Tomatoes, Herb Houmous & Olive Oil Drizzle (df/v/vg)

MAIN COURSES

Locally Reared Slow Cooked Lamb Shank • Sweet Red Cabbage • Celeriac Mash (gf)

Fillets of Sea Bream • Wilted Spinach • Olive Oil, Sun-dried Tomato, Rosemary, Capers and

Olive Dressing • Crushed New Potatoes (gf / df)

Medium Rare Sirloin of Devon Ruby Red Beef • Yorkshire Pudding and Beef Dripping

Roast Potatoes (gf)

Chicken and Wild Mushroom Ballentine • Truffle Pomme Purée

• Wild Garlic and Madeira Jus (gf)

Wild Mushroom and Ale Tart • Salt & Pepper New Potatoes (v / vg)

Cauliflower Steak – Romanesco- Cauliflower Puree – Tempura Leaves (v/vg/df/gf)

All main courses are served with seasonal vegetables

DESSERTS

Lemon and Champagne Syllabub with Lavender Shortbread (v)

Devon Cider Apple Crumble served with North Devon Clotted Cream (v)

Peanut Butter Stack served with a Locally made Salted Caramel Ice cream

Spiced Poached Pear with Raspberry Sorbet and a Ginger Crumb (vg/v/df/gf)

Chocolate Torte served with Fresh Berries and North Devon Clotted Cream (v)



BBQ Menu

STARTERS

Chef's Canapé Selection

MAIN MENU

Devon Ruby Red Sirloin Minute Steaks (gf/df)
100% locally sourced hand made Devon Beef Burgers (gf/df)
Westcountry Honey and Mustard Glazed Pork Steaks (gf/df)
100% Pork Butchers Sausages (gf/df)
Chicken Tikka, Onion and Pepper Kebabs (df)
Beetroot & Goats Cheese hand pressed Burger (v/gf)
Devon Fields Vegetable Kebabs (v/vg/gf)
King Prawn, Lemon and Black Pepper Skewers (df/gf)

SIDE DISHES

Cherry Tomato, Green Bean and Feta Salad (gf)
Homemade Coleslaw (v/gf)
Horseradish and Red Onion Potato Salad (v/vg/gf)
Sweet 'n' Sour Beetroot Salad with Goats Cheese Crumb (v/gf)
Rock Salt and Sweet Chilli Potatoes (v/vg/gf/df)
Pesto, Sun dried Tomato and Parmesan Pasta Salad (v)

All served with a selection of artisan bread rolls.

DESSERTS

Peanut Butter Stack served with a locally made Salted Caramel Ice cream
Spiced Poached Pear with Raspberry Sorbet and a Ginger Crumb (vg/v/df/gf)
Chocolate Torte served with Fresh Berries and North Devon Clotted Cream (v)

Optional Upgrades

Locally caught fresh fish parcels (POA – subject to availability and market prices)
Meat Feast Banquette – finest cuts of locally sourced meats fresh from the farm
(POA – subject to seasonality)



Children's Menu

2 COURSES FOR CHILDREN AGED 12 AND UNDER



MAIN MENU

Panko crumbed chicken goujons, chips and peas
Two Westcountry pork sausages, with creamy mash, peas and gravy
Mediterranean Vegetable Penne pasta (v)
Margherita pizza and chips (v)

DESSERT

Our famous locally sourced triple scoop ice cream sundae
(lactose and nut free available on request)
Seasonal berry fruit platter vg,df,lf,gf

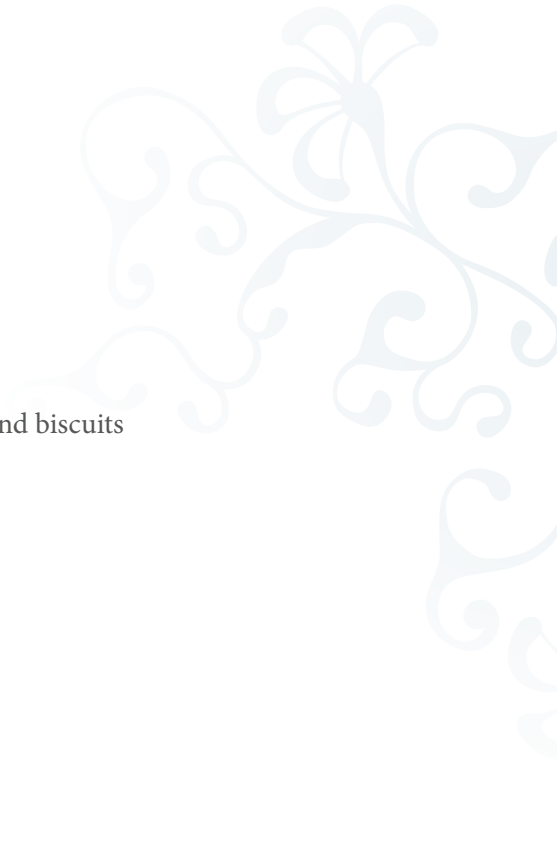
Optional Extras

Late night supper usually served at 9pm
£16 per head

Canapés
£9.50 per head

Cheeseboard platter served with artisan chutneys and biscuits
£12 per head

Two course supplier meals
£25 per head





Next Steps



If you decide that Ocean Kave is “the one” for you, you will need to secure your date by completing a booking form. Upon receipt of your signed booking form, your date will be provisionally held for fourteen days without obligation, so that you can arrange wedding insurance and confirm the availability of, and book, your Registrar.

Please make sure that you have completed and signed our booking form and terms and conditions before arranging a Registrar.

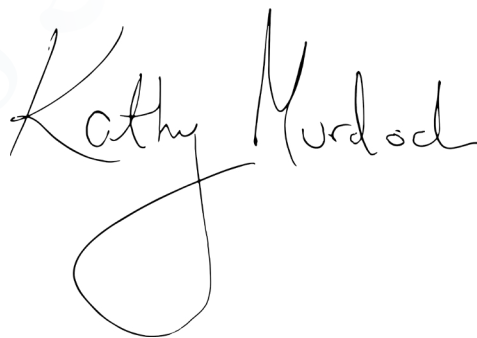
At the end of the fourteen-day period, a non-refundable deposit of 30% of the venue hire will be required to secure the date, this will constitute the formal contract between you and us.

As soon as your booking is confirmed, we will contact you to start the planning process, helping you to create your order of the day, offering guidance on local trusted wedding suppliers and guiding you through the next stages of planning.

Six months before your wedding, we will require a further 20% of the venue hire. The final 50% of your venue hire is due 12 weeks before your wedding date.

Six weeks before your wedding day, we will confirm your final guest list and & menu choices and outstanding extra will be invoiced at this stage.

On behalf of the team we look forward to assisting you on your magical journey.



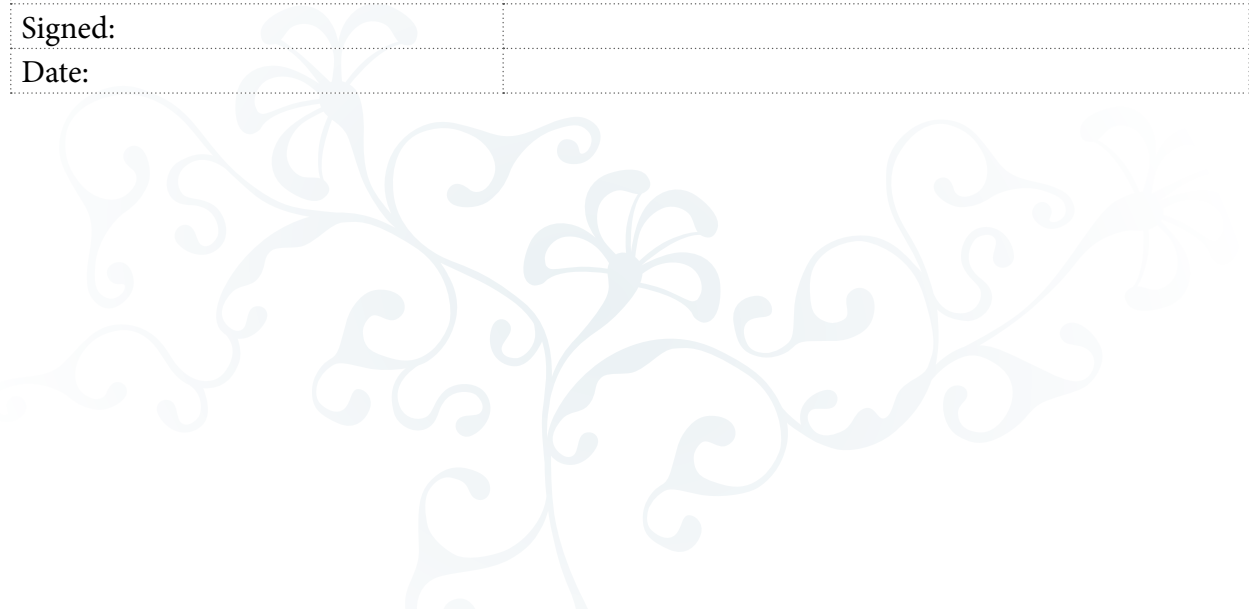
Kathy Murdoch, Managing Director, Ocean Kave Weddings



Booking Form



Date Required:	Ceremony Time:
Partner 1	
First Name:	Lastname:
Address:	
Postcode:	
Phone:	
Email:	
Partner 2	
Firstname:	Lastname:
Address:	
Postcode:	
Phone:	
Email:	
Package:	
Venue Hire Cost:	
No. of daytime guests:	
No. of evening guests:	
By signing this booking form, I/We agree to accept the Terms and Conditions 2022 appended and understand that the 1st stage deposit is nonrefundable without exception.	
Signed:	
Date:	
Signed:	
Date:	





OCEANKAVE

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