



Ocean Kave

Luxury • Unique • Yours

**WEDDING &
RECEPTION
VENUE HIRE
PACKAGES**



Ocean Kave

VENUE HIRE SELECTION

Ocean Kave offers exclusive venue hire for you and your guests. We offer three bespoke seasonal packages: Summer Meadow, Sparkle Season and Sunset Season, depending on the time of year, with weekday and weekend prices available.

Summer Meadow

Available: April, May, June, July, August, September

Weekends: £5395 (Fri, Sat, Sun); **Weekdays:** £4995 (Mon, Tues, Weds, Thurs)

Venue hire includes:

- Venue hire of the Kave for your ceremony and the Sunset Rooms for your reception and evening celebrations
- Outdoor wedding option over looking the Ocean in “The View”
- Summer Meadow signature styling in Ocean Kave ceremony room inclusive of candles, belly lanterns, lime wash Chiavari chairs, wedding arch and silk foliage displays
- Summer Meadow signature styling in the Sunset Rooms reception suite including sashes, table linen, napkins, place settings, centrepieces
 - One night’s accommodation in the bridal suite*
 - Use of the Ocean Kave lawn for welcome drinks, games, photos and sunset portraits
- Wedding planning service and team of planners on the day
 - Vintage lawn games and picnic benches
- Use of PA and lighting system in Ocean Kave and the Sunset Rooms
 - Transportation in the bridal vehicle from onsite accommodation to Ocean Kave
 - Fully licensed bar and staff
- Transportation back to the bridal suite at the end of the night

Sparkle Season

Available: November, December

Weekends: £4395 (Fri, Sat, Sun); **Weekdays:** £3995 (Mon, Tues, Weds, Thurs)

Venue hire includes:

- Venue hire of the Kave for your ceremony and the Sunset Rooms for your reception and evening celebrations
 - Sparkle season signature styling in Ocean Kave ceremony room inclusive of candles, belly lanterns, lime wash Chiavari chairs, winter wedding arch and silk foliage displays
 - Sparkle season signature styling in the Sunset Rooms reception suite including sashes, table linen, napkins, place settings, and centrepieces
 - One night's accommodation in bridal suite*
 - Transportation in the bridal vehicle from onsite accommodation to Ocean Kave
 - Wood burning stove, snuggle blankets and candle lanterns
 - Use of the Ocean Kave lawn for photos and sunset portraits
 - Wedding planning service and team of planners on the day
- Use of PA and lighting system in Ocean Kave and the Sunset Rooms
 - Fully licensed bar and staff
 - Bucket of sparklers for your romantic farewell
- Transportation back to the bridal suite at the end of the night

Sunset Season

Available: January, February, March, October

Weekends: £3750 (Fri, Sat, Sun); **Weekdays:** £3295 (Mon, Tues, Weds, Thurs)

Venue hire includes:

- Venue hire of the Kave for your ceremony and the Sunset Rooms for your reception and evening celebrations
- Sunset signature styling in Ocean Kave ceremony room inclusive of candles, belly lanterns, lime wash Chiavari chairs, wedding arch and silk foliage displays
- Sunset signature styling in the Sunset Rooms reception suite including sashes, table linen, napkins, place settings, centrepieces
 - One night's accommodation in bridal suite*
 - Transportation in the bridal vehicle from onsite accommodation to Ocean Kave
- Use of the Ocean Kave lawn for photos and sunset portraits
- Wedding planning service and team of planners on the day
 - Vintage lawn games and picnic benches
 - Optional wood burning stove
- Use of PA and lighting system in Ocean Kave and the Sunset Rooms
 - Fully licensed bar and staff
- Transportation back to the bridal suite at the end of the night

Ocean Kave

MENU SELECTION

Your Wedding Your Menu

Our award-winning Executive Chefs carefully select each element of the wedding menus using locally sourced, seasonal ingredients and herbs fresh from our onsite herb garden. We offer three menu packages; Silk, Satin and Lace which have been designed to cater for a range of palates and budgets. Each menu includes a BBQ or sit down dining experience and a selection of drinks. Bespoke hot and cold buffets are available upon request.

As part of your wedding planning you will have the opportunity to speak to Chef about your menu, he will be able to answer any questions that you may have about the flavours and wine pairing and make alternative recommendations for guests with food allergies and intolerances. Our Silk and Satin packages include a complimentary meal tasting with Chef, this option is available with the Lace package at a surcharge.

Silk

The ultimate Ocean Kave wedding indulgence : £135 per guest.

Additional evening guests are £24.95 per head.

Satin

An exquisite Ocean Kave wedding experience : £105 per guest.

Additional evening guests are £24.95 per head.

Lace

A cherished Ocean Kave wedding experience : £59 per guest.

Additional evening guests are £12.95 per head.

Silk

The Equisite Silk Package includes:

Meal tasting and private consultation with our Executive Chef

Welcome drink: one per head

Canapés: four per head

Bespoke five course table d'hôte menu OR starter, BBQ & dessert

Wine pairing: ½ bottle per head

Toast drinks: one per head

Evening banquet or hog roast

The ultimate dining experience. Our Silk wedding package is priced at £135 per head.

Additional evening guests are £24.95 per head.

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MENU SELECTION

Silk

Welcome Drinks

Alcoholic

Prosecco • Colour match cocktail • Champagne
Bottled beer • Mulled wine • Spicy cider goblet • Winter Pimm's
Pimm's & lemonade • English summer garden gin cocktail • Bucks fizz

Non-Alcoholic

Seasonal berry juice • Homemade cloudy lemonade • Refreshing iced tea
Hot chocolate & marshmallows

Canapés (your choice of four)

Devon crab rounds with sweet chilli sauce
Poached quails egg with hollandaise sauce on a game crisp (v)
Toasted brioche with foie gras paté, laced with orange and cinnamon syrup
Minted pea and vodka muse bouche
Goats cheese cream with red onion marmalade (v)
Duck rillettes on crostini
Ocean Kave gorgonzola, chilli and garlic risotto parcels (v)
Tempura battered vegetables (v)
Smoked salmon and cream cheese on cucumber

Starters (your choice of three)

Smoked garlic consommé with essence of truffle, dressed with borage flowers
Crab and crayfish spheres with sweet chilli jam and dressed mixed leaves
Coquilles St Jacques
Pear and stilton salad with candied walnuts (v)
Pan seared pigeon breast served with raspberry syrup and a mixed leaf salad
Wild mushroom mille feuille in a mustard seed sauce (v)
Home cured sea bass gravlax with lamb's lettuce and citrus crème fraiche

Sorbet (your choice of flavours)

Champagne, raspberry, limoncello or citrus

Ocean Kave

MENU SELECTION

Silk

Main Courses (your choice of three)

Beef Wellington: Exmoor fillet served with fondant potatoes and a red wine jus

Rack of lamb with a rosemary minted crust, served with parmentier potatoes and a redcurrant jus

Fillet of turbot served with a smoked salmon, Somerset brie and rocket leaf mousse and a smoked cheese sauce

Pot-roasted poussin, served in the pot

Whole baked Dover sole with lemon butter

Pan seared duck breast with a redcurrant glaze

Salt baked guinea fowl, in its own jus

Oven baked John Dory, with roasted fennel, cherry tomatoes and pesto dressing

Loin of venison[†] in a chocolate and chilli sauce, served with truffle mashed potato and roasted root vegetables

Corn fed chicken breast served with a pancetta crisp accompanied by dauphinoise potatoes and a light thyme and lemon cream sauce

Mediterranean vegetable tian with a pepper coulis (v)

Asparagus, pea and truffle risotto, served with rocket and a parmesan basket (v)

Roasted squash filled with Thai seasoned rice and a coconut cream sauce (v)

*Unless otherwise specified, each dish will be served with speciality potatoes and local, seasonal vegetables selected to complement the dish. [†]Venison is a seasonal dish (Sept - Jan only)

Desserts (your choice of three)

Trio of chocolate: Chocolate & Bailey's mousse, salted dark chocolate tart, white chocolate ice cream

Sweet fish and chips with a pistachio ice cream

Lavender infused crème brûlée with a rose brittle and gold leaf sprinkles

Griottine cherry and dark chocolate cheesecake

Brioche bread & butter pudding, laced with amaretto, topped with toasted almonds

Lemon and lime panna cotta with mojito syrup

Champagne poached pear with raspberry sorbet

Followed by tea, coffee and petit fours

Barbeque Menu

1. Choose EITHER Antipasti or one of our delicious Starters (p7)
2. Select up to four barbeque dishes and four side dishes (below)
3. Select a dessert of your choice from our Dessert menu (p8)

Barbecue Dishes

- Rib eye steak
- 4oz rump steak
- Sweet chilli marinated tuna loin
- Swordfish loin with garlic and basil
- Chicken and coriander brochettes
- Seafood brochettes
- Bream fillets with salt and pepper
- Pork loin steaks with a honey glaze
- Lamb and mint burgers
- Exmoor steak burgers
- Pork and beef sausages
- Venison steak (Sept - Jan only)
- Roasted vegetable brochettes with a pesto dressing (v)
- Charred half peppers filled with feta, basil and sun blushed tomatoes (v)
- Halloumi burgers (v)

Sides

- Potato and pancetta salad
- Dressed mixed lamb's lettuce, rocket and micro herbs
- Artisan breads
- Pasta, pesto, olive and sun blushed tomato salad
- Beef tomato and mozzarella salad with a balsamic glaze
- Mediterranean couscous salad
- Rocket, Parmesan and basil salad
- Homemade coleslaw
- Savoury rice salad
- Mixed bean salad
- Roasted new potatoes

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MENU SELECTION

Silk

Toast Drinks

Alcoholic

Prosecco • Champagne
Rosè Champagne • Kir Royale

Non-Alcoholic

Sparkling elderflower • Pomegranate fizz

Evening Menu

Hog Roast

Locally sourced suckling pig served with a selection of hot or cold accompaniments

OR

A Taste of Devon's Finest

Fish & chip cones and homemade Devon pasties

OR

Traditional West Country Finger Buffet

Your bespoke selections to be agreed with Chef at your menu tasting

Something extra:

Wedding Cheese Cake

An exquisite tower of the finest locally sourced cheeses served with fruit, bread and biscuits

P.O.A.

Vegetarian options available

Satin

The Ocean Kave Satin Package includes:

Meal tasting and private consultation with our Executive Chef

Welcome drink: one per head

Canapés: four per head

Bespoke 4 course table d'hôte or starter, barbeque and dessert

Wine pairing: ½ bottle per head

Toast drinks: one per head

Evening banquet or hog roast

Our Satin wedding package is available at £105 per head.

Additional evening guests are £24.95 per head.

Ocean Kave

MENU SELECTION

Satin

Welcome Drinks

Alcoholic

Prosecco • Mulled wine • Spiced cider • House champagne
Winter Pimm's • Pimm's & lemonade • Bottled beer • Bucks fizz
English summer garden gin cocktail

Non-Alcoholic

Seasonal berry juice • Homemade cloudy lemonade

Canapés (your choice of four)

Devon crab rounds with sweet chilli sauce
Poached quails egg with hollandaise sauce on a game crisp (v)
Toasted brioche with foie gras paté, laced with orange and cinnamon syrup
Minted pea and vodka muse bouche
Goats cheese cream with red onion marmalade (v)
Duck rillettes on crostini
Ocean Kave gorgonzola, chilli and garlic risotto parcels (v)
Tempura battered vegetables (v)
Smoked salmon and cream cheese on cucumber

Starters (your choice of three)

Crab and crayfish spheres with sweet chilli jam and dressed mixed leaves
Smoked duck rillettes with melba toast and homemade fig chutney
Ocean Kave l'amour de mer: local mussels, cockles,
salmon and cod in a rich paprika cream sauce
Beef carpaccio
Butternut squash, gorgonzola and pine nut risotto (v)
Devon blue cheese and wild mushroom tartlet with dressed rocket leaf (v)
Ham hock terrine with a mustard dressing

Ocean Kave

MENU SELECTION

Satin

Main Courses (your choice of three)

Beef Wellington: Exmoor fillet served with fondant potatoes and a red wine jus

Corn fed chicken breast served with a pancetta crisp, accompanied by dauphinois potatoes and a light thyme and lemon cream sauce

Whole baked Dover sole with lemon butter

Pan seared duck breast with a redcurrant glaze

Oven baked black bream, served with smoked pancetta lardons, samphire, and roasted new potatoes

Trio of pork: pulled pork, shoulder champ and tenderloin, served with mustard mash and a cider jus

Rack of lamb with rosemary minted crust, served with fondant potatoes and a red currant jus

Chargrilled aubergine, pepper and beef tomato gratin with a dressed mixed leaf salad (v)

Asparagus, pea, and truffle risotto dressed with rocket and a parmesan basket (v)

*Unless otherwise specified, each dish will be served with speciality potatoes and local, seasonal vegetables selected to complement the dish.

Desserts (your choice of three)

Trio of chocolate: Chocolate and Bailey's mousse, salted dark chocolate tart, white chocolate ice cream

Sweet fish and chips with a pistachio ice cream

Bailey's and white chocolate cheesecake

Sticky toffee pudding, caramel sauce and local vanilla ice cream

Treacle and Jack Daniels tart with local clotted cream

Lemon and lime panna cotta with mojito syrup

Champagne poached pear with raspberry sorbet

Followed by a tea, coffee and petit fours

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MENU SELECTION

Satin

Barbeque Menu

1. Choose EITHER Antipasti or one of our delicious Starters (p12)
2. Select up to four barbeque dishes and four side dishes (below)
3. Select a dessert of your choice from our Dessert menu (p13)

Barbecue Dishes

- Rib eye steak
- 4oz rump steak
- Sweet chilli marinated tuna loin
- Swordfish loin with garlic and basil
- Chicken and coriander brochettes
- Seafood brochettes
- Bream fillets with salt and pepper
- Pork loin steaks with a honey glaze
- Lamb and mint burgers
- Exmoor steak burgers
- Pork and beef sausages
- Venison steak (Sept - Jan only)
- Roasted vegetable brochettes with a pesto dressing (v)
- Charred half peppers filled with feta, basil and sun blushed tomatoes (v)
- Halloumi burgers (v)

Sides

- Potato and pancetta salad
- Dressed mixed lamb's lettuce, rocket and micro herbs
- Artisan breads
- Pasta, pesto, olive and sun blushed tomato salad
- Beef tomato and mozzarella salad with a balsamic glaze
- Mediterranean couscous salad
- Rocket, Parmesan and basil salad
- Homemade coleslaw
- Savoury rice salad
- Mixed bean salad
- Roasted new potatoes

Ocean Kave

MENU SELECTION

Satin

Toast Drinks

Alcoholic

Prosecco • House champagne

Non-Alcoholic

Sparkling elderflower • Pomegranate fizz

Evening Menu

Hog Roast

Locally sourced suckling pig served with a selection of hot or cold accompaniments

OR

A Taste of Devon's Finest

Fish & chip cones and homemade Devon pasties

OR

Traditional West Country Finger Buffet

Your bespoke selections to be agreed with Chef at your menu tasting

Something extra:

Wedding Cheese Cake

An exquisite tower of the finest locally sourced cheeses served with fruit, bread and biscuits

P.O.A.

Vegetarian options available

Lace

The Ocean Kave Lace Package includes:

Welcome drink: one per head

Choice of three course table d'hote menu or BBQ

1 bottle of house wine per 5 guests

(Additional bottles may be purchased, with prices
starting from £16.95 **per bottle**)

Toast drinks: one per head

Evening finger buffet

Canapés are available at an additional cost
to be served with the welcome drinks

Our Lace wedding package is available at £59 per head.

Additional evening guests are £12.95 per head.

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MENU SELECTION

Lace

Welcome Drinks

Alcoholic

Sparkling wine • Bottled beer • House Prosecco
Winter Pimm's • Pimm's and lemonade • Bucks fizz

Non-Alcoholic

Seasonal berry juice • Homemade cloudy lemonade

Canapés

(**optional extra** at £5.95 per head, your choice of four)

Smoked salmon and cream cheese served on cucumber

Chicken liver parfait with fruit compote

Tempura battered vegetables (v)

Goat's cheese cream served with red onion marmalade (v)

Crab cakes with sweet chilli sauce

Feta cheese and black olive tapenade (v)

Devon scone with jam & clotted cream

Starters (your choice of three)

Langoustine cocktail with gem lettuce and homemade rustic breads

Smoked duck and pink grapefruit salad

Crab and chilli fritters served with a saffron mayonnaise

Ham hock terrine with a baked apple puree and a lamb's lettuce salad

Lightly spiced roast parsnip, apple, and pear soup served
with a Devon blue cheese cream (v)

Homemade roasted pepper and tomato soup with crusty bread (v)

Chargrilled courgette, chilli, feta, and olive salad (v)

Individual baked camembert stuffed with garlic and rosemary
served with artisan bread (v)

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MENU SELECTION

Lace

Main Courses (your choice of three)

Pan roasted cod loin served with saffron sautéed potatoes and a pea and mint purée

Roast loin of pork served with sweet potato and apple mash and a madeira jus

Corn fed chicken breast served with a lemon syrup and dauphinoise potatoes

Goats cheese, pear and caramelised onion tart served with vine-roasted cherry tomatoes and a red pepper sauce (v)

Roast rump of Ruby Devon beef served with homemade Yorkshire pudding, roast potatoes, seasonal vegetables and homemade jus

Roast butternut squash, stuffed with Thai risotto and a coconut cream sauce (v)

*Unless specified, all dishes are served with local, seasonal vegetables selected to complement the meal.

Desserts (your choice of three)

Salted caramel and chocolate tart

Raspberry crème brûlée

Poached pear with a raspberry sorbet

Lemon & lime cheesecake

Sticky toffee pudding served with caramel sauce and local salted caramel ice cream

Seasonal berry crumble with Devon custard or clotted cream

Chocolate fondant with a rich chocolate sauce

Barbeque Menu

The barbeque menu features a sharing antipasti platter to start and a dessert of your choice from the dessert menu. You may select up to four barbeque dishes and four side dishes:

Chicken & coriander brochettes

Seafood brochettes

Pork loin steaks with a honey glaze

Roasted vegetable brochettes with a pesto dressing (v)

Charred half peppers filled with feta, basil and sun blushed tomatoes (v)

Halloumi burgers (v)

Lamb and mint burgers

Exmoor steak burgers

Pork & beef sausages

Sides

Potato and pancetta salad

Dressed mixed lamb's lettuce, rocket and micro herbs

Artisan breads

Pasta, pesto, olive and sun blushed tomato salad

Beef tomato and mozzarella salad with a balsamic glaze

Mediterranean couscous salad

Rocket, parmesan and basil salad

Homemade coleslaw

Savoury rice salad

Mixed bean salad

Roasted new potatoes

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MENU SELECTION

Lace

Toast Drinks

Alcoholic

House Prosecco

Non-Alcoholic

Sparkling elderflower

Evening Menu

Traditional West Country Finger Buffet

a delicious selection of hot and cold locally sourced
good old traditional Devonshire delights

OR

Sausage & Bacon Baps

Locally sourced bacon and sausages, vegetarian option available

OR

Devon homemade Pasties

Vegetarian option available

Something extra:

Wedding Cheese Cake

An exquisite tower of the finest locally sourced cheeses
served with fruit, bread and biscuits

P.O.A.

Children's Menu

Main Courses (your choice of two)

- Sausage and mash with garden peas and gravy
- Cheese burger with chips and salad
- Penne bolognese and garlic bread
- Vegetable pasta bake
- Goujons of cod with chips and peas
- Margherita pizza
- Butternut squash risotto

Desserts

- Chocolate fudge cake or seaside ice cream cornet

Suitable for children up to 10 years at £10.95 per child.

Junior Diner

A great option for younger guests with grown up appetites.

Suitable for children up to 12 years, the Junior Diner is a smaller portion of the adult's menu, excluding alcohol, charged at 50% of the catering package tariff. Includes a soft drink with main meal.

Children's Toast & Welcome Drinks

- Seaside milk & cookie shots with straws £3.50
- Cloudy lemonade with garnish and straw £3.00
- Fruit punch £2.50
- Sparkling elderflower £3.00
- J20 £2.50

Small & Intimate Weddings

Ceremonies for couples and up to 20 guests

October - March: £2995 (inc.VAT); April - September: £3495 (inc.VAT)

Available: all dates excluding Saturdays and Bank Holidays

Our small and intimate package has been designed for couples planning a wedding with up to 20 guests and who do not require the full venue hire of the Sunset Rooms.

We will host your ceremony and reception inside Ocean Kave, overlooking the Bay, taking full advantage of the beautiful sunset over the Atlantic Ocean.

The ambience and lighting of the Kave makes it the perfect location for a smaller and more intimate wedding.

Alternatively, you may choose to take your vows outside in 'The View', our rustic gazebo with the beautiful backdrop of the Atlantic Ocean. The ceremony is followed by welcome drinks, a delicious three course menu and toast drinks.

Within the grounds we have a range of exquisite five star self-catering holiday cottages for you and your guests to choose from. Each property sleeps between two and eight guests.

If you can't find what you are looking for in this package please call us to discuss how we can create your perfect wedding. Full seasonal menus are available upon request.

Package includes:

- ★ Hire of the Ocean Kave ceremony room and outdoor gazebo for your ceremony, for up to six hours
- ★ Two nights accommodation in a 5 star bridal suite *
 - ★ Welcome Drink
 - ★ Three Course Meal
 - ★ Toast Drink
 - ★ Licensed Bar
- ★ Styling of the Kave for wedding ceremony
- ★ Experienced wedding planner to assist you during the run up, and on the day
- ★ Wood burning stove (weather dependent)
- ★ Lawn games

Wedding Accommodation



We are able to accommodate up to 60 guests on site and additional 12 guests at the Seahorse Apartments.

Less than 600m from Ocean Kave wedding venue, you will find our fourteen luxury self catering holiday cottages within the grounds at Westward Living. Sleeping between two and eight people, the cottages are designed to suit a range of needs including disabled access, wet rooms and three dog-friendly properties.

As newlyweds, your choice of three bridal suites is included in most wedding packages, but if you would like to extend your stay, you and your guests can enjoy a luxurious piece of Devon paradise in the days surrounding your wedding.

In addition to the onsite accommodation, we have three stunning 5 star gold rated beachfront apartments about a mile away in the village of Westward Ho! The Seahorse Apartments each sleep up to four guests and have breathtaking uninterrupted views over Westward Ho! beach and beyond. The Seahorse Penthouse has a spacious private roof garden with hot tub.

Whilst accommodation can be booked independently by your guests, some couples choose to thank family, bridal party, godparents or friends for their love and support by offering them accommodation in our award winning, beautifully situated cottages.

With the exception of our four cottages that sleep two persons, all our properties offer weekend and midweek stays, our weekend stay is from Friday to Monday and mid week stays are from Monday to Friday. It is your choice whether to stay for the entire duration of the booking, we are also able to recommend near by accommodation providers who are able to offer one night stays.

All of our romantic two person cottages are available for a minimum two-night stay with any day entry.

*The perfect end to your
dream wedding day...*

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 held for seven days without obligation, so that you can confirm the availability of, and book, your Registrar.

At the end of the seven day period, a non-refundable deposit of 30% of the venue hire and signed Terms and Conditions will be required. On receipt of this information, you will be sent a confirmation letter and signed Terms and Conditions; this information, along with your payment, will constitute the formal contract between you and us.

As soon as your booking is confirmed, we will contact you to arrange your first wedding planning meeting. Here we will 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. At this stage, we will arrange the second wedding planning meeting to discuss your vision for your day, styling and colours.

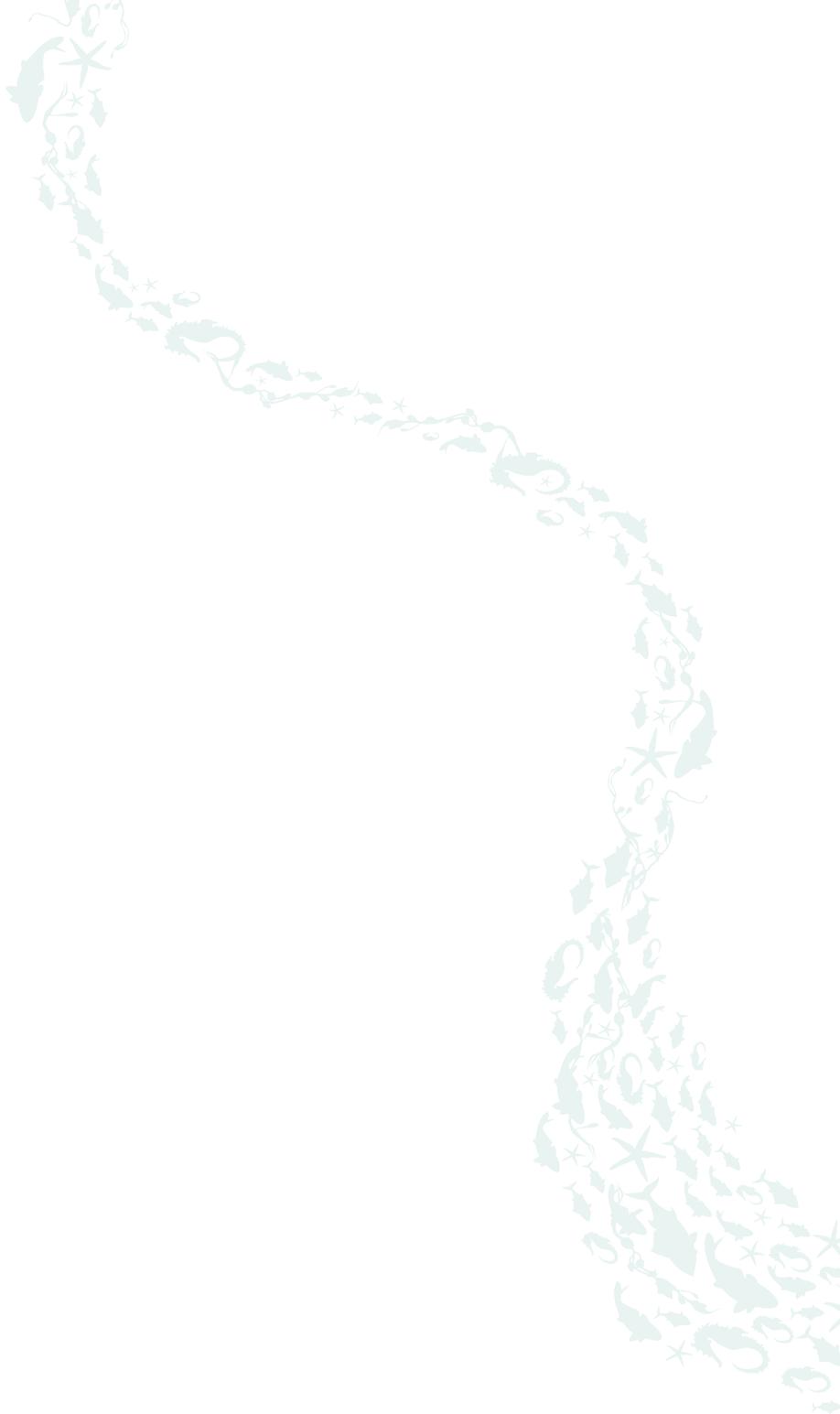
12 weeks prior to your wedding date, the final 50% of your venue hire is due.

Six to eight weeks before your wedding day, we will arrange your final wedding planning meeting, where we will confirm numbers, catering choices and the finer details of your day.

Four weeks prior to your wedding day, the remainder of your invoice, including catering costs, will be due.

Wedding planning meetings can be held 9.00am - 4.30pm Monday to Friday either in person, by telephone or via Skype.

We look forward to assisting you on your magical journey.



OceanKave

Luxury • Unique • Yours

t: 01237 238967 e: info@oceankave.co.uk

Duckhaven Stud Cornborough Road Westward Ho! North Devon

oceankave.co.uk