



Function and Events Information Brochure



Please find enclosed all information about holding your function or event at
The Cowick Barton, Exeter including information on
room hire, buffet options and set menus.

2020/21

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Functions and Events 2020/21

The Cowick Barton is a pub in the heart of the community. We are an independent, family run business that specialise in fantastic, fresh, homemade food and top-class friendly service.

We are a highly experienced events business and we have catered for many different types of functions, including:

- ✓ Funerals and celebrations of life
 - ✓ Weddings
 - ✓ Birthday parties
 - ✓ Private meetings
 - ✓ Training courses
 - ✓ AGMs
 - ✓ Baby Showers
 - ✓ Christenings

We try to be very flexible and if you speak to a member of our team we will work our hardest to match your needs, whether that's a budget buffet or a fabulous five course meal.

Benefits of Selecting the Cowick Barton for your Event

- ✓ Stunning 16th century building
- ✓ Selection of different size private meeting rooms available
 - ✓ Ample free parking, minutes from motorway
- ✓ Fabulous food options prepared fresh by our skilled Chefs
 - ✓ Budget options available



Functions Rooms for Private Hire

We have two function rooms available to hire, depending on your requirements and party sizes.

The Cowick Barton Restaurant

A very flexible space, suitable for parties of thirty to fifty guests, can be used for buffets, set menu 3 course meals, training courses or presentations.

Exclusive-use room hire from £100 (non-peak trading* rate)

The Monk's Room

With plenty of natural light and character our smaller function room sits is suitable for parties between eight and fifteen guests, can be used for buffets, private dining, training courses or meetings. Exclusive-use room hire starts from £50 per day (non-peak trading* rate)

The Snug

Typically used as our pub-drinking area, this smaller room can be hired for buffets and parties/ and family celebrations for up to Twenty. Exclusive-use room hire starts from £50 per day (non-peak trading* rate)

Garden Hire

We have a lovely beer garden with multiple wooden benches and small children's play area, we have a brick BBQ, gazebo and our own hog-roast options

(Please note, unlike our function rooms, we cannot guarantee exclusive use of the garden)

For insurance and power supply safety reasons, we no longer allow private or hired bouncy castles in the garden.

Larger Events

For our largest gatherings of between 70-100 guests, the restaurant, the 'bar-tables' and Monk's room can be hired as a package to suit your requirements. This would typically be for a buffet or set meal.

Business meeting equipment

For training courses and business meetings we include use of flip chart, projector and screen within room hire costs.

Charity group hire

If you are a local, registered charity and looking for a room for an AGM or meeting, please contact us directly to discuss options, requirements and costs.

**Peak trading times are when the pub would expect to be at it's busiest for walk in trade and dining, particularly weekends, bank holidays, event nights and summer season.*



Buffet Options

Buffet Option 1 – The Countryman’s Buffet

Our most popular choice, this is the ideal buffet for those that want something special, using delicious local produce.

Items include: Hand carved Devonshire honey and mustard glazed ham, selection of Devonshire cheeses, farmhouse pate, pork pies, freshly baked breads, salad, pickles and chutney’s... £10pp

Buffet Option 2 - Hog Roast Buffet

Slow roast pulled pork, Bramley apple sauce and apple, sage and onion stuffing in a brioche bun, homemade pink slaw, chips, salad... £12pp

Buffet Option 3 – The Budget Buffet

Our budget option, simple cheese, ham, tuna and egg triangle sandwiches, salad, chips, and sausage rolls... £8.95pp

Buffet option 4 - Italian Antipasti Buffet

A foodie’s paradise! Selection of salami, coppa, parma ham, chorizo, Parmesan shaves, fresh olives, sundried tomatoes, pesto and Mediterranean pasta, lots of ciabatta and olive oil with balsamic... between £13pp and £16pp (*Italian meats range in price depending on the quality purchased, speak to our chef for the meat options available*)



Bespoke Buffets

Feel free to let us know exactly what you want on your buffet, we'll just need a little time to cost it out and let you know the price per person.

Buffet Additions

Savoury item additions:

- Whole poached and 'dressed' salmon, a stunning buffet centre piece... £70-£100 (*dependant on market prices and sizes available*)
- Selection of Salami, coppa, parma ham, chorizo, Parmesan shaves, fresh olives... £6-10pp
- Garlic and chilli king prawns in 'tapas' style mini bowls, charred lemon... £6pp
- Quiche, choose Lorraine, Florentine or Mediterranean vegetables... £1.25 pp
- Roasted pesto Mediterranean vegetable and halloumi skewers... £2.50pp
- Vegan rice salad, basmati, almonds, walnuts, cucumber, raisins, chilli, lime, fresh herbs... £1.50pp
- Melton Mowbray pork pies... £1.50pp
- Homemade potato wedges, mild spiced coating, BBQ dip... £2pp
- Curly fries... £2pp
- Sweet potato fries... £2pp
- Garlic, rosemary and thyme roast potatoes... £2.50pp
- Homemade pink coleslaw... £1.25pp

Sweet Item additions:

- Scones, clotted cream, jam... £4pp
- Whole chocolate fudge cake, brownie pieces, salted caramel (serves 16-18)... £3pp
- Whole coffee and walnut cake(serves 16-18)... £3pp
- Whole baked carrot cake, buttercream frosting (serves 16-18)... £3pp
- Profiteroles and chocolate sauce... £4pp

Buffet Tea and Coffee

- Function tea and coffee can be provided: £10 per flask (approx. x 8-10 cups)

Please note, these lists are not exhaustive, we are here to help, if you have any special requirements or requests, please ask and we'll price this for you!



Set Menu Options

Should you require a sit down meal for your party we can work a menu out to meet your exact requirements and work out a price per item so you can manage the menu in line with your budget. We can create bespoke menus for you, from as simple as fish and chips and chocolate cake, right through to a 6 course fine-dining experience with sommelier selected wine matches. Just let us know what suits you and your occasion and we'll provide the food you want.

For inspiration and ideas, we have provided below a few set menus, this will give you an idea of the type of food we can create for you and prices. We are more than happy to make alterations or adjustments to menu items to suit your needs.

Set Menu 1 (3 courses £26pp)

Starters

Duck, orange and cognac pâté, red onion marmalade, toasted ciabatta
Tomato and basil soup, malted baguette

Mains

Devonshire corner-cut topside of roast beef, homemade Yorkshire pudding, roast potatoes, gravy, seasonal vegetables
Homemade vegan nut roast, peanut, almond & walnuts, vegetables and herbs, vegan gravy, roast potatoes, seasonal vegetables

Desserts

Apple and blackberry crumble, custard
Vegan chocolate and orange cake, vegan ice cream



Set Menu 2 – 4 Courses (£30pp)

Starters

- Homemade breaded brie wedges**, cranberry sauce, baby leaf salad... £6 (*v*)
Pan-fried king prawns, garlic and chilli butter, charred lemon, toasts... £6 (*gf**)
Vichyssoise soup, (served hot or cold) malted baguette and butter... £5 (*v*, *ve**, *gf**)

Mains

- Bœuf à la Bourguignonne**, slow cooked beef in Burgundy with mushrooms, pearl onions, smoked bacon, parsley mash and green vegetables (*gf*)
Bouillabaisse, classic French fish stew, prawns, mussels, haddock and salmon in a fish stock, tomato and star anise broth (*gf*)
Vegan risotto, Mediterranean roasted vegetables and tomato and basil risotto base, vegan cheese, balsamic glaze

Dessert

- Sticky toffee pudding**, toffee sauce, served hot with ice-cream
Tart au citron, classic lemon tart, raspberries, cream
Cheese and biscuits, brie, stilton, goat's cheese, mature cheddar, crackers, walnuts, celery, chutney, grapes (£5pp supplement)

Coffee and Mints



Set Menu 3 (6 course set menu - £50pp)

Aperitif

Summer berry Prosecco

Green and black olives, red chilli and roasted garlic and grissini bread sticks

Starters

Charcuterie boards, Parma ham, salami, prosciutto, Duck and Champagne terrine, sundried tomatoes, roasted red onions, courgettes and red pepper, chilli and garlic olives, parmesan shavings, ciabatta, extra virgin olive oil and balsamic

Mains

Slow roast beef brisket in merlot and shallot gravy, dauphinoise potatoes and tender-stem broccoli

French trimmed chicken supreme, blackberry jus, sautéed new potatoes, tender-stem broccoli

Three cheese risotto, parmesan, mozzarella and mascarpone, parmesan crisps and violas

Vegan Bhuna masala, peppers, onions, leeks, sweet potato, carrots, butternut squash and courgette in a garam masala and cumin based medium spiced tomato sauce, almond basmati, poppadum, mango chutney

Dessert

Eton Mess, strawberries, raspberries, blackberries, whipped cream and almond meringue

Baileys and white chocolate crème brûlée, raspberries, shortbread

Cheeseboard

Devonshire cheeseboard Sharpham Brie (Totnes), Devon Oke (Okehampton), Devon Blue (Totnes). Served with oat cakes, walnuts, celery, chutney and grapes

Coffee and Mints



BBQ Options

Here at the Cowick Barton we have a lovely beer garden with small children's play. We are more than happy to create a bespoke BBQ menu for your party which can include items such as:

- Honey, sesame and soy pork chops
- Homemade minted lamb koftas/ burgers
- BBQ 32 day matured steaks (Rump, sirloin, ribeye etc)
 - Sweet and spicy BBQ chicken
 - BBQ whole fish
- Roasted peppers/ red onion wedges/ courgettes/ sweet potatoes

Really, if it can be BBQed, our chefs can do it! Just ask.

However, on most occasions a 'traditional British BBQ' is requested, so we have priced this below:

Outdoor British BBQ Buffet (£12.95pp)

- BBQ butcher's pork sausage hot dogs
- Homemade beef burgers in toasted brioche
- Roasted vegetable skewers (some with/ some without halloumi)
- Mixed salad, baby leaf, tomato, cucumber, peppers, red onion, dressing
 - Chucky pub chips
 - Homemade pink coleslaw
- BBQ sauces and dips (tomato, mayonnaise, BBQ sauce, cheese for burgers, relish etc)



Wedding Receptions

We host many wedding receptions here at the Cowick Barton.

We are an ideal venue for those looking for a beautiful location with easy access to the motorway, with great outdoor and indoor facilities, great quality food and service with buffet options and set menu options.

Being a pub, we are an ideal venue for a relaxed, informal reception where guests can relax, celebrate and enjoy the wonderful food, drinks and fantastic service.

There are however a few limitations to what we can offer at a wedding, and we feel it is fair to be honest about these in this brochure...

Capacity: Our largest function room holds a maximum of 50 guests, if you are looking to have more guests than this in one room for a formal wedding breakfast, dining and speeches etc, unfortunately we cannot accommodate this. We have hosted fantastic wedding receptions of up to 100 guests, however this has been across multiple function rooms throughout the pub. We suggest you pop into the pub and we'll give you a tour of the rooms and facilities and we can work together to see if we match your requirements.

DJs/ bands/ dance floor/ late license: Despite being a large building and having a large garden and car park, we are still located in a residential area. Due to noise pollution considerations, we are unable to host DJs and live bands. We do have a small function room that can be used as an improvised small dance floor, that children enjoy, but this will be a capacity of 15-20 people maximum. Our alcohol license is until 11pm only.

Room decorations: To keep costs as low as possible we include a simple room and table presentation into the food and room hire prices in this brochure. However, we understand that for your wedding you may require something more elaborate. We have hosted weddings with 'extreme' requirements for example a life sized spiderman hanging from the roof and Marvel super-hero decorations/ props throughout the pub. Because many of the structural internal features of the pub are protected by law (as we are a listed building) we will need to be informed of any plans for decorations and we will need to put them up, this may need to be added as an additional fee dependant on the extent of the decoration requirements.



To book an appointment....

We do hope that we can help with your event/ function.

It is always best to pop in for a brew and a chat with one of events managers so we get a really good understanding of your needs, we can chat through food, drinks, budgets, timings and logistics.

We've got years of experience hosting events and we are here to help.

You can contact us on:

info@thecowickbarton.co.uk

01392 491117

It is always best to book an appointment to chat to us about your the event, we really like to give you our full attention, so give us a ring or drop us an email, we'll arrange a time for a viewing and a chat and look forward to supporting to with your event.

All the best,

Luke, Louie and all the team at the Cowick Barton x