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# Function and Events Information Brochure

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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.

**2019**

Cowick Barton

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## Functions and Events 2019

The Cowick Barton is a pub in the heart of the community. We can cater for many events and functions, including:

- ✓ Funerals and celebrations of life
  - ✓ Birthday parties
  - ✓ Private meetings
  - ✓ Training courses
    - ✓ Weddings
    - ✓ 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 simple finger buffet or a fabulous five course meal.

## Benefits of Selecting the Cowick Barton for your Event

- ✓ Stunning 16<sup>th</sup> century building, recently refurbished
- ✓ 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



## Rooms for Private Hire

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

### **The Monk's Room**

Newly painted, decorated and carpeted with a stunning listed fire place from 1540, plenty of natural light and character, this room sits is suitable for parties between eight and twenty-five guests... hire starts from £50 per day (non-peak trading\* rate)

### **The Cowick Barton Restaurant**

A complete refurbishment in July 2017, this room has new floors, decorations, lighting and furniture. A very flexible space, suitable for parties of twenty or more guests.  
Room hire from £100 (non-peak trading\* rate)

### **Whole Building Hire**

For the most special of occasions we do offer hire of the whole pub for private occasions for up to 100 guests. Pricing is on a bespoke basis following consultation with our events coordinator and the landlord, depending on the requirements of your event. As a guide, to close the pub to the public prices start from £1000 per day (non peak) to £2000 to hire during peak trading\* times.

### **Business meeting equipment**

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

### **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 ham, selection of Devonshire cheeses, farmhouse pate, pork pies, freshly baked breads, salad, pickles and chutney's... £9.95 per person

### **Trawlerman's buffet**

Fresh fish from Brixham market. Impressive buffet centre piece of poached and dressed salmon, and prawns, served with salads and breads and new potatoes... £12.95 per person (minimum 25 guests)

### **Italian antipasti buffet**

A foodie's paradise! Selection of Italian style meats, Italian cheeses, fresh olives, sundried tomato, pesto pasta, lots of ciabatta and olive oil with balsamic... between £12.95 and £15.95 pp (*Italian meats range in price depending on the quality purchased, speak to our chef for the meat options available*)

### **Budget Buffet**

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

### **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.



## 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 a menu as simple as fish and chips and chocolate cake, right through to a 5 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.

### *Example of set menu:*

#### **Aperitif**

**Summer berry Prosecco**

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

#### **Starters**

**Charcuterie board sharing platter**, 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**

**French trimmed chicken supreme**, blackberry and beef jus, sautéed new potatoes, buttered greens

**Parmesan risotto**, roasted red pepper, petit pois, parmesan crisps and micro-herbs

**Slow roast beef brisket** in merlot and shallot gravy, mash potatoes and buttered greens

**Rainbow salad** baby leaf, garlic roasted courgette, toasted almonds, bumble bee tomatoes, cucumber, pumpkin seeds, blackberries, black pepper croutons and soft boiled egg dressed with grain mustard and white wine vinaigrette

#### **Dessert**

**Eaton Mess**, strawberries, raspberries, blackberries, whipped cream and almond meringue

**Apple and blackberry crumble** served hot with custard

#### **Cheeseboard**

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

#### **Wines**

**White:** New Zealand - Vidal Sauvignon Blanc, Marlborough

**Red:** Argentina - Portillo Malbec, Uco Valley, Mendoz