



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

Cowick Barton

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Functions and Events 2020/21

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
 - ✓ 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 simple finger buffet or a fabulous five course meal.

Benefits of Selecting the Cowick Barton for your Event

- ✓ Stunning 16th 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 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.

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 twenty guests, can be used for buffets, private dining, training courses or meetings. 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. Room hire starts from £50 per day (non-peak trading* rate)

Garden Hire

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

(Please note, unlike our function rooms, the garden cannot be hired for exclusive private use)

Larger Events

For our largest gatherings of between 70-100 guests, the restaurant, '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.

**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