

G
THE GRAND
Torquay's Historic Jewel

Grand Weddings

Seafront, Torquay, Devon, TQ2 6NT
www.grandtorquay.co.uk

Welcome to the Grand Hotel

Nestled on an elevated cliff by Corbyn Head, The Grand Hotel in Torquay stands as a captivating venue, commanding unparalleled views of one of the most exquisite bays. If you seek a distinctive setting brimming with timeless grandeur and traditional British allure, look no further.

A revered landmark in Torquay for over 140 years, The Grand Hotel, opened its doors in 1881, boasts 132 individually curated bedrooms, complemented by two expansive heated swimming pools, indulgent spa treatment rooms, and the culinary delights of delicious food in Restaurant 1881.

Throughout its storied history, The Grand Hotel has hosted a diverse array of notable figures, from Agatha Christie to the Rolling Stones. With its resplendent Victorian architecture and refined interiors, The Grand promises an awe-inspiring venue that captivates guests from the moment of their arrival.

“Whether you pick from a pre-made package or creating your own, we can make your wedding as personal as you are.”





Restaurant 1881

This distinctive room boasts bold décor, making a striking backdrop for any event. With an abundance of natural light, access to our terrace offering stunning sea views, it provides a unique setting unlike any other.



Capacities



x200 | Ceremony



x200 | Wedding Breakfast



x250 | Evening Reception

Minimum number applies.

Devonshire Ballroom

The ballroom features our Grand Chandelier and white starlight backdrop with its own stage area and dance floor. All relatively neutral decor with the added benefit of a private bar, ensuring your guests are well-catered for throughout the event.



Capacities



x120 | Ceremony



x120 | Wedding Breakfast



x250 | Evening Reception

Minimum number applies.








Cavendish Suite

With large windows allowing natural light to fill the space and direct access to the Terrace, the Cavendish is ideal for more intimate weddings and offers a bright, airy setting.



Capacities

-  x40 | Ceremony
-  x50 | Wedding Breakfast
-  x60 | Evening Reception

Grand Terrace

Overlooking the sparkling sea, our Terrace offers a wonderful backdrop for your wedding day. Exchanging vows or sharing your first toast as a married couple, this open-air space adds a touch of coastal charm and effortless style.



Capacities

-  x100 | Ceremony

Ceremony price is available on request.



Platinum Package

Our Platinum Package offers the wedding party a truly beautiful celebration package of fine food & wine.



(60) Day Guests



(120) Evening Guests

Private room for your Civil Ceremony
Ivory Carpet
Chair covers with sash colour of your choice
White Starlight backdrop
Cake Stand and Knife
Use of our sweet cart and jars
Champagne arrival drink
Choice of 3 canapes per person
3 course wedding breakfast
½ bottle of wine per person during meal
A glass of Champagne to toast
5 piece evening buffet

★ Complimentary use of our honeymoon suite on the night of your wedding

★ Professional guidance from our dedicated team at the Grand

from just
£8,995



Additional Day & Evening Guests £90.00pp

Additional Evening Guests £25.00pp



Please call 01803 296677 'Option2'
weddings.grand@richardsonhotels.co.uk



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Platinum Package Menu

Bread Roll & Butter (V) (VG) (GFA)

Starters

Parsnip & Cider Apple Soup (VG) (GFA)
croutons, fresh bread

Scottish Salmon Gravadlax (GF)
pickled cucumber, safron aioli

Presse Ham Hock
piccalilli, shoots & ciabatta

Mains

Blade of Beef (GF)
red wine, tarragon jus

Pan Seared Sea Bass Fillet (GF)
prawn chowder sauce

Served with seasonal vegetables & potatoes

Wild Mushroom & Brie Risotto (V) (VGA) (GF)
white truffle oil

Desserts

Milk Chocolate Truffle (V)
brownie crumb, coffee cream

Eton Mess (V)
crushed meringue, strawberries

Lemon Tart & Raspberry Sorbet (V)

(GF) Gluten Free (GFA) Gluten Free Available
(V) Vegetarian (VG) Vegan (VGA) Vegan Available

Diamond Package

Our Diamond Package offers a wonderful choice of food & beverages designed to truly impress your guests.



(60) Day Guests



(80) Evening Guests

Private room for your Civil Ceremony
Ivory Carpet
Chair covers with sash colour of your choice
Cake Stand and Knife
Prosecco arrival drink
3 course wedding breakfast
½ bottle of wine per person during meal
A glass of Prosecco to toast
5 piece evening buffet

★ Complimentary use of our honeymoon suite on the night of your wedding

★ Professional guidance from our dedicated team at the Grand

from just
£6,995



Additional Day & Evening Guests £70.00pp

Additional Evening Guests £25.00pp



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Diamond Package Menu

Bread Roll & Butter (V) (VG) (GFA)

Starters

Sweet Potato & Cumin Soup (V) (VG) (GFA)
crème fraiche, fresh bread

Caprese Salad (V) (GF)
tomato, mozzarella, toasted pine nuts

Chicken & Sweet Pepper Terrine (GFA)
garlic aioli, ciabatta crostini

Mains

Slow Cooked Rolled Shoulder of Pork (GF)
cider apple, sage cream sauce

Pan Roasted Salmon Fillet (GF)
white wine, lemon, chive veloute

Served with seasonal vegetables & potatoes

Butternut Squash & Sage Ravioli (V) (VGA)
spinach, garlic cream

Desserts

Warm Chocolate Brownie (V) (GF)
vanilla bean ice cream

Citrus Fruit Posset (V) (GFA)
all butter shortbread

Brandy Snap Basket (V) (VGA) (GFA)
local dairy ice creams

(GF) Gluten Free (GFA) Gluten Free Available
(V) Vegetarian (VG) Vegan (VGA) Vegan Available

Gold Package

Our Gold Package is designed to provide the wedding party with a simple celebration that will leave lasting memories.



(40) Day Guests



(60) Evening Guests

Private room for your Civil Ceremony
Ivory Carpet
Chair covers with sash colour of your choice
Cake Stand and Knife
175ml glass of wine or bottled beer for arrival drinks
3 course wedding breakfast
1 glass of wine per person during meal
A glass of prosecco to toast
5 piece evening buffet

★ Complimentary use of our honeymoon suite on the night of your wedding

★ Professional guidance from our dedicated team at the Grand

from just
£4,995



Additional Day & Evening Guests £50.00pp

Additional Evening Guests £25.00pp



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Gold Package Menu

Bread Roll & Butter (V) (VG) (GFA)

Starters

Roasted White Onion & Thyme Soup (VG) (GFA)
parmesan croutons, fresh bread

Poached Salmon & Dill Roulade (GF)
saffron aioli, pickled cucumber, rocket leaves

Chicken Liver & Port Wine Parfait (GFA)
toasted brioche, onion marmalade

Mains

Pan Roasted Chicken Breast (GFA)
smoked bacon, cider cream

Seared Fillet of Bream (GFA)
lemon, caper velouté

Local Cheddar & Leek Nut Roast (V)
vegetarian herb gravy

Served with seasonal vegetables & potatoes

Desserts

Glazed Vanilla Bean Crème Brûlée (V) (GFA)
rich butter shortbread

Assiette of Chocolate Desserts (V)
brownie, profiterole, chocolate truffle

Sticky Toffee Pudding (V)
butterscotch sauce, cornish clotted cream

(GF) Gluten Free (GFA) Gluten Free Available
(V) Vegetarian (VG) Vegan (VGA) Vegan Available

Ruby Package

Our Ruby Package is a relaxed, elegant and less formal choice designed for smaller wedding ceremonies and family gatherings.

 (40) Day Guests  Sunday to Thursday

Private room for your Civil Ceremony

Ivory carpet

Chair covers with sash colour of your choice

Cake stand and knife

Sweet or savoury Afternoon tea

Served with tea or coffee

A glass of prosecco to toast

★ Complimentary use of our honeymoon suite on the night of your wedding

★ Professional guidance from our dedicated team at the Grand

★ Upgrade to add evening guests

from just
£2,995



Additional Day Guests £45.00pp



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Ruby Package Menu

Sweet Afternoon Tea

selection of freshly filled sandwiches
a choice of two fruit or plain scones
strawberry preserve & clotted cream
homemade cakes & patisseries
pot of freshly brewed tea or filter coffee

Savoury Afternoon Tea

selection of freshly filled sandwiches
two cheese scones & homemade chutney
scotch egg, mini pork pie, homemade
sausage roll & selection of pickles
mini cheeseboard
pot of freshly brewed tea or filter coffee



Canapés Menu

Please choose three items

Pigs in blankets with cranberry dip (DF)

Spicy Thai chicken brochettes (GF, DF)

Chicken liver parfait 'en croustade' (GFA)

Smoked salmon, cream cheese blinis

Honey roasted halloumi bites (V, GF)

Olive, sun blush tomato and mozzarella skewers (V, GF, DFA, VGA)

Mini fish and chips

Pressed ham hock with piccalilli on toast (GFA)

Moroccan spiced falafel with yogurt dip (V, VGA, GFA, DFA)

Goats cheese, black olive tapenade crostini (V, GFA)

Fresh strawberries with a dipping sauce (VG, GF, DF)

£7.50 for three.

Add extras for £2.50pp per additional canape

(GF) Gluten Free (GFA) Gluten Free Available (V) Vegetarian
(VG) Vegan (DFA) Dairy Free Available (VGA) Vegan Available

Evening Buffet Menu

Please choose five items

Homemade pork and sage sausage rolls
Chicken strips – Thai, Indian or BBQ flavour (GF, DF)
Quiche Lorraine
Mediterranean vegetable quiche (V)
Assortment of Sandwiches (V, VGA, DFA, GFA)
Pigs in blankets
Pitta bread and hummus (V, GFA)
Potato wedges (VG, GF)
Roasted potatoes (VG, GF)
Mini vegetable samosas with spiced mango dipping sauce (VG, DF)
Sticky BBQ wings (DF, GF)
Spicy Moroccan falafel with minted yogurt dip (V, VGA, DFA, GFA)
Roasted vegetable and halloumi brochette (V, DFA, GF)
Deep fried crispy mushrooms with garlic dip (V, DFA)

Supplement Choices

Scampi bites with lemon and tartare sauce +£1.00 per person
Chicken and chorizo brochette (GF) +£1.00 per person
Deep fried brie and cranberry +£1.00 per person
Mini steak pasties +£1.00 per person
Mini slider burgers +£1.00 per person

Profiteroles and chocolate sauce (V)
Brownie pieces with marshmallows and chocolate sauce (V, GF)
Fresh strawberries with clotted cream (seasonal) (GF, VGA, DFA)
Mini doughnuts with a selection of dipping sauces (V)
Mini scones with jam and clotted cream (V)
Selection of macaroons (V, GF) +£1.50pp

Add on additional buffet items at £4.00 per person per item.

(GF) Gluten Free (GFA) Gluten Free Available (V) Vegetarian
(VG) Vegan (DFA) Dairy Free Available (VGA) Vegan Available

FAQ's

How do we secure our date?

We require a £1000 non-refundable deposit to secure your wedding date.

Do your prices include VAT?

Yes, all prices shown include VAT

Your prices say 'from'?

Prices shown in this brochure are for 2026.
Prices for 2027 and beyond are available upon request.

Who will look after us on our special day?

We have a dedicated team of event staff that will ensure your day runs smoothly. There will always be a manager on hand on your day.

Can you book our civil ceremony for us?

Unfortunately, you have to book your own registrar, this is done by contacting the Torbay Registry Team on 01803 207130 or registrar@torbay.gov.uk

Do you allow children?

Yes we do. We offer a Children's menu that is aimed for under 12's. For those who wish, we can offer smaller portions of the Wedding Breakfast menu.

Can we use confetti?

We allow use of bio-degradable confetti in the ceremony room and on the entrance steps into the hotel.

Can my wedding guests stay?

Yes! We offer discounted bed and breakfast rates to guests attending a wedding. These must be booked direct with our reservations team who can be called on 01803 296677

Can I have outside suppliers?

We do not allow external caterers, but we welcome you to choose your own décor, florists, entertainment and wedding cake supplier. We have a list of recommended suppliers we can provide you.

Can our dog be a part of the day?

Yes! We love dogs here at the Grand, however there are a couple of stipulations if you wish to involve them as a part of your wedding. Please speak to our team about specific requirements.

A member of my family has a dietary allergy?

Please let us know of any allergies and requirements as soon as possible. Many of our dishes can be altered to avoid allergens however some may need a different dish all together so it is important we know so the chef can arrange this. It is also worth letting us know of any other requirements such as mobility issues.