



MENU PLANNER AND PRICE LIST 2006



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MENU PLANNER



Introduction

This menu planner is effectively the price list for the Langstone Cliff Hotel Special Events brochure and should be read in conjunction with it.

It includes a selection of popular banquet menus, a DIY menu planner, buffet suggestions, ideas for less formal occasions, some thoughts for weddings and a host of further information.

We cannot emphasize too much that all the contents of this brochure are totally adaptable. We are striving to make your Special Event just that! If the suggestions offered here suit you as they are – that is fine. If you would like to mix and match or offer thoughts of your own, we shall be only too pleased to give a quotation.

All prices are inclusive of VAT at 17.5%.

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DINNER SUGGESTIONS



Menu No 1

Minestrone Soup
Melon, Apple and Grape Salad

★ ★ ★

Roast Turkey with Baked Ham, Chipolata Sausage,
Savoury Stuffing and Cranberry Sauce
Caramelized Onion, Pear and Fig Cheesecake (V)
Roast and New Potatoes
Brussel Sprouts
Creamed Swede
Garden Peas

★ ★ ★

Christmas Pudding with Devonshire Cream
White Chocolate and Raspberry Cheesecake
Peach Melba
(Vanilla Ice Cream, Peaches, Raspberry Puree and Whipped Cream)
A Selection of Ice Creams and Sorbets
A Platter of Cheeses served with Biscuits, Celery and Grapes

★ ★ ★

Coffee and Mints

£20.25

CREATE AN INSTANT PARTY!!

Just add the Christmas Package to the Menu of your choice.
Good quality Crackers, Paper Hats, Streamers, Party Poppers and Rocket
Balloons for each guest.

£2.75 per person

Silly, but enormous fun!





Menu No 2

Carrot and Coriander Soup
Deep Fried Scampi with Tartare Sauce
Cocktail of Exotic Fruits

★ ★ ★

Roast Sirloin of Beef with Yorkshire Pudding
Provençal Cheese and Vegetable Tart (V)
Roast and New Potatoes
Garden Peas
Cauliflower Mornay
Roasted Root Vegetables

★ ★ ★

Profiteroles with Hot Chocolate Sauce
Panna Cotta with Fresh Strawberries
A Selection of Ice Creams and Sorbets
A Platter of Cheese with Biscuits, Celery and Grapes

★ ★ ★

Coffee and Chocolate Mints

£21.00



Menu No 3

Cream of Asparagus Soup

★ ★ ★

Rosette of Smoked Salmon and Prawns

★ ★ ★

Roast Breast of Duck with a Black Cherry Sauce
Mediterranean Vegetable and Cheese Wellington (V)
Sauté and New Potatoes
Garden Peas
Whole Green Beans
A Medley of Root Vegetables

★ ★ ★

Dark Chocolate Torte
Raspberry Sundae
(Raspberry Sorbet, Vanilla Ice Cream, Raspberries and Cream)
A Selection of Ice Creams and Sorbets
A Platter of Cheese with Biscuits, Celery and Grapes

★ ★ ★

Coffee and Petits Fours

£27.00



All menus are offered as suggestions and are totally flexible. Mix and match, add or subtract and we will quote for your exact requirements.



Menu No 4

Fresh Melon with Parma Ham
Cream of Vegetable Soup

★ ★ ★

Maryland Crab Cakes

★ ★ ★

Noisette of Lamb with Redcurrant Tartlets
Roast Corn-fed Chicken Supreme
Mushroom, Brie, Rocket and Redcurrant Filo Bundle (V)
Roast and New Potatoes
Garden Peas
Broccoli Florets
A Puree of Carrot and Swede

★ ★ ★

White Chocolate Torte
Fresh Strawberries with Devonshire Cream
Coupe Andalouse
(Lemon Sorbet, Vanilla Ice Cream and Orange Segments soaked in
Maraschino)
A Platter of Cheese with Walnut Bread, Celery and Grapes

★ ★ ★

Coffee and Petits Fours

£28.75

All menus are offered as suggestions and are totally flexible.
Mix and match, add or subtract and we will quote for your exact
requirements.



THE CHRISTMAS PARTY FAVOURITE!



This is typical of the menus served at the Langstone Christmas Specials. It offers all the traditional Christmas fayre and also a good selection of alternatives at each course. In this particular instance, there is no need to pre-select – guests may choose on the evening.

This menu offers excellent value when linked with our Christmas Party Package – just add the entertainment of your choice for an instant party! Oh, and by the way, the hotel is beautifully decorated for Christmas from mid November to mid January!

Menu No 5

Tomato and Basil Soup
A Fan of Fresh Melon with Raspberry Coulis
A Mixed Leaf Salad with Smoked Chicken, Parmesan Shavings
and Croutons
Salmon and Cod Tartare Fishcakes

★ ★ ★

Roast Turkey with Baked Ham, Chipolata Sausage,
Savoury Stuffing and Cranberry Sauce
Beef Braised with Mixed Root Vegetables
Grilled Tuna Steak
Roasted Red Onion and Cheddar Tart(v)
Roast and Duchesse Potatoes
Brussels Sprouts
Creamed Swede
Garden Peas

★ ★ ★

Christmas Pudding with Devonshire Cream
Fresh Fruit Salad with Devonshire Cream
Chocolate Orange and Cointreau Truffle Torte
A Selection of Ice Creams and Sorbets
A Platter of Cheese and Biscuits with Celery and Grapes

★ ★ ★

Coffee with Chocolate Mints

★ ★ ★

The Party Package - Good Quality Crackers, Paper Hats, Streamers, Party Poppers and Rocket Balloons for each guest.

£23.75 – Including the Party Package

£21.00 – Menu only

Just add the music of your choice for a great value party night – for instance – using a disco for a party of 80 – works out at less than £26.00 per person!



BUFFETS AND BARBECUES



Fork Buffet

Cold Roast Turkey, Spiced Chicken,
Cold Roast Pork, Cold Sirloin of Beef,
Cold Ham, Cold Fresh Salmon,
Savoury Flans & Pies (to include vegetarian options)
Wide selection of Salads to include:
Mixed Leaves, Lettuce, Tomato, Cucumber, Beetroot, Coleslaw, Vegetables,
Potatoes, Cheese, Eggs, Onions, Rice, etc.
Selection of Dressings, Chutneys and Relishes
Roast or New Potatoes

Assorted Cream Gateaux, Cheesecakes and Pavlova's
All served with Devonshire Cream or Double Cream
A selection of Cheese served with Biscuits, Grapes and Celery
Fresh Fruit

Coffee and Mints

£18.50

Hot & Cold Buffet

A selection of Cold Roast Meats and Fish with an assortment of Salads
Plus a choice of any two hot dishes from the following:
Steak & Kidney Pie, Chicken Curry, Beef Bourguignon, Turkey Fricassee,
Lamb Hot Pot, Cottage Pie, Chicken Tikka Masala, Lasagne (Vegetarian or
Beef & Tomato)
Roast Potatoes and French Bread & Butter

Fresh Fruit Salad, Chocolate Torte, Summer Pudding
All served with Devonshire Cream or Double Cream
A selection of Cheese served with Biscuits, Grapes and Celery

Coffee and Mints

£18.50

This buffet is regularly served as our Conference Lunch. The hot menu courses can vary beyond the examples given and will always include a vegetarian option. Sweets, similarly, can be varied enormously and can include hot favourites if required.



BUFFETS AND BARBECUES



Finger Buffet

Assorted Sandwiches to include:
Beef, Prawn, Cheese, Salmon, Chicken, Ham, etc.
Cocktail Sausages, Mini Pizzas, Puff Pastry Savouries,
Barbecue Chicken Wings,
Savoury Flans, Quiches, Vol au Vents, Chicken Fillets,
Mini Sausage Rolls, Mini Pasties, Smoked Salmon Canapes
A selection of Éclairs, Meringues, Tartlets and Chocolate Cups
Coffee and Mints

Complete £14.00

Without Coffee £12.50

Without Sweets and Coffee £10.50

Barbecues

We can offer a fine barbecue on the Hotel Verandah and Lawns overlooking the Sea and the Exe Estuary.
Based on our popular Fork Menu and Hot and Cold Buffet (page 8) with the addition of Barbecue Food:

Sausages & Frankfurters
Choice of Burgers (Beef, Turkey, Salmon and Vegetarian)
King Ribs (chopped, shaped and seasoned pork)
Minute Steaks
Marinated Chicken Portions
Jacket Potatoes

£18.50

Please call to discuss further options available.

Cocktail Buffet

Assorted Sandwiches
Savoury Puff Pastry Canapés
Mini Quiche, Olives, Gherkins
Chicken Nibbles, Cocktail Sausages, Savoury Biscuits

£7.50

This menu is NOT intended as a main meal buffet, but is ideal for a late evening snack or Lunchtime Reception. Should this Buffet be selected it is possible there will be a room hire charge. Please note no sweets or beverages are included in the Cocktail Buffet. They may, of course, be added as an extra.



SUPPER SUGGESTIONS



These simple menus are offered as an alternative for organisers of less formal occasions. Possibly for a disco and supper for a teenage birthday, a quiz evening, swim & supper, return from a day trip and so on.

Supper Menu 1

Beef Bourguignon with Rice
Roasted Vegetable Lasagne

A Selection of Salads
Roll & Butter

★ ★ ★

Raspberry Sundae
Chocolate Meringue Roulade

★ ★ ★

Coffee and Chocolates

£13.50

Supper Menu 2

Beefburger, Egg, Bacon, Sausage, Baked Beans, Grilled Tomato
(Vegetarian Options Available)

Chipped or Jacket Potatoes
Roll & Butter

★ ★ ★

Profiteroles with Hot Chocolate Sauce
Banana Split

★ ★ ★

Coffee and Chocolates

£13.50

As always, please remember these are only suggestions. The choice is infinite and we are happy to quote for your own menus.

Supper Dance

Cold Roast Turkey & Ham, Full Mixed Salad with Lettuce, Tomato,
Cucumber, Egg, Coleslaw, etc.

Roll & Butter

★ ★ ★

Black Cherry Pie with Devonshire Cream
Apricot Sundae

★ ★ ★

Coffee & Chocolate Mints

£14.25

Baked, Jacket or Chipped Potatoes may be added to this menu

£15.75

A choice of any two sweets can be substituted for those listed. Similarly the Salad Main Courses could be Chicken, Ham, Beef, Pork or a mixture of any two.



CHILDRENS PARTIES

See page 18 of the Special Events Brochure



Menu A

Assorted Sandwiches, Cocktail Sausages
Sausage Rolls, Crisps, Chicken Fillets
Fancy Cakes and Chocolate Biscuits
Double Chocolate Ice Cream Sundae
Squash, Milk, Cola or Tea
Hats, Streamers and Poppers

£8.50

Menu B

* Sausage, Hamburger, Baked Beans and Chips
Bread and Butter

Strawberry Ice Cream Sundae
Squash, Milk, Cola or Tea

Hats, Streamers and Poppers

* Chicken or Vegetarian Savouries can be substituted, if preferred

£8.50

Childrens Party prices include use of the indoor or outdoor pool
(as available)

AFTERNOON TEAS

See page 18 of the Special Events Brochure

Devon Cream Tea

Fresh Scones with Devonshire Cream & Jam
A Selection of Cakes & Pastries
Freshly Brewed Pot of Tea or Coffee

£5.50

Tea & Sandwiches

A Variety of Sandwiches
A Selection of Cakes & Pastries
Freshly Brewed Pot of Tea or Coffee

£5.50



MENU PLANNER



On this and the following three pages appears a list of separately priced items from which organisers may compile their own menus should they so wish. *This should NOT be confused with an À La Carte menu where a selection of this nature is presented to individual guests, but is for pre-selection by the hosts or organising body for a group of guests.*

The list is far from comprehensive, it is intended as a guide to prices. Many dishes can be sauced and garnished in a variety of styles. If you have a favourite method of presentation, or would welcome a more imaginative approach we shall be pleased to discuss your requirements.

Canapes

A pre-meal selection of savoury tit-bits served in the bar or lounges £3.00

Starters

A Choice of Soups (A wide selection of flavours available - Vegetables, Meat, Poultry, Fish, even Fruit)	£4.00
Grapefruit, Orange & Melon Salad	£4.00
A Fan of Melon on a Raspberry Coulis	£4.00
A Cocktail of Exotic Fruits	£4.00
Salmon and Broccoli Fishcake	£4.25
Chicken Liver Pate served with French Toast	£4.25
Waldorf Salad	£4.25
A Salad of Spinach Leaves, Watercress, Croutons & Parmesan Cheese	£4.25
Chilled Ogen Melon with Mixed Fruit	£4.25
Vegetable Terrine	£4.25
Smoked Salmon Roulade	£4.75
Prawn Salad with Marie Rose Sauce	£4.75
Crab and Orange Salad	£4.75
Baltic Prawns	£4.75
Avocado Pear with Smoked Chicken	£4.75
Deep Fried Whitebait	£4.75
Smoked Salmon	£4.75
A Medley of Smoked Fish with Horseradish Cream	£4.75
Mixed Seafood Hors D'oeuvres	£4.75

Fish Course

The introduction of a separate fish course makes a very interesting addition to the menu and invariably raises the profile of the meal. Any of these dishes can be adapted to starters or main course. The prices shown are as an intermediary course. Again, we list just a small selection of fish available that prove popular banqueting choices.

Plaice with Tartare Sauce	£5.00
Cod Mornay	£5.00
Salmon Mayonnaise (Cold)	£5.00
Salmon Hollandaise (Hot)	£5.00
Deep Fried Scampi	£5.00
Citrus Marinated Cod	£5.00
Trout in Almonds	£5.25
Lemon Sole with Lobster Sauce	£5.25



MENU PLANNER



Main Course

All served with two styles of Potato and three other Vegetables, appropriate Garnishes and Sauces.

Roast Meals

Roast Chicken with Baked Ham	£10.50
Roast Turkey with Traditional Garnishes	£10.50
Roast Loin of Pork with Apple Sauce	£10.50
Roast Leg of Lamb with Mint Sauce & Redcurrant Jelly	£10.50
Roast Sirloin of Beef with Yorkshire Pudding	£10.50
Roast Duck with a Piquant or Orange Sauce	£11.50

Entrees

Supreme of Chicken with White Wine & Asparagus Sauce	£ 11.50
Beef Chasseur (with a Mushroom & Onion Sauce)	£ 11.50
Escalope of Turkey Cordon Bleu (filled with Ham & Cheddar Cheese)	£11.50
Noisettes of Lamb with Hot Cumberland Sauce	£ 12.50
Beef Wellington (Fillet of Beef with Duxelle of Mushroom & Pate, cooked in pastry)	£ 13.00
Tournedos Rossini (Fillet Steak with Pate, Madeira Sauce, served on a Crouton)	£ 13.00

Potatoes

Cooked in many styles:
Boulangere, Chipped, Creamed, Croquette, Duchesse Jacket, New, Noisette, Roast, Rosti, Sauté

Vegetables

All available, subject to season, with a variety of sauces and dressings:
Beetroot, Broad Beans, Broccoli, Brussel Sprouts, Cabbage, Carrots, Cauliflower, Courgettes, French Beans, Leeks, Onion, Parsnips, Peas, Ratatouille, Spinach, Swede, Sweetcorn, Tomatoes, Turnip





Vegetarian Dishes

A Vegetarian Main Course is always available.
Charged the same as the principal selected main course.
A few popular options are listed below.

Sweet & Sour Vegetables with Rice, Broccoli & Cream Cheese Italiane,
Roasted Red Pepper and Spinach in a Puff Pastry Parcel,
Leek and Cheese Bake,
Spicy Vegetable Tikka with Rice, Creamy Vegetable Stroganoff,
Vegetable Korma,
Red Pepper and Pesto Filo Tart,
Wild Mushroom and Brandy Sauce Parcels,
Mediterranean Vegetable and Cheese Wellington,
Cannelloni Verde filled with Ricotta Cheese and Spinach,
Spinach and Mushroom Filo Bundle
Brie, Pesto and Tomato Filo Tart
Caramelised Red Onions and Goats Cheese Tart
Roasted Vegetable and Butternut Squash Filo Tart

Sweets - £4.25

A choice of sweets (3) are available to guests for selection at table. We list below 'Popular Puddings'. If you would like a particular dish which is not listed, we shall be very pleased to quote. All sweets are served with Devonshire Clotted Cream or Double Cream where appropriate.

Cold Sweets

A Wide Variety of Fresh Cream Gateaux, Various Cheesecakes,
Hot or Cold Fruit Pies, Profiteroles with Chocolate or Caramel Sauce,
Sticky Toffee Meringue, French Lemon Tart, Fresh Fruit Salad,
Meringue Fruit Nests, Sherry Trifle, Chocolate Truffle Torte,
Fresh Strawberries, Lemon Meringue Roulade,
Summer Fruit Pudding, Chocolate Bavarois and Hazelnut Meringue Roulade

Ice Cream Based Sweets

Raspberry Sundae, Strawberry Sundae
Apricot Sundae, Banana Split, Blackcurrant Sundae,
Coupe Andalouse (Lemon Sorbet, Vanilla Ice Cream with
Mandarin Orange Segments)
Coupe Edna May (Vanilla Ice Cream with Hot Brandied Cherries)
Meringue Glace, Peach Melba, Mint Chocolate Sundae
(Mint & Chocolate Ice Cream topped with Crushed Chocolate
Flake & Cream)
Luxury Dairy Ice Creams served simply with Devonshire Cream



Traditional Hot Sweets

(Comfort Food)

Christmas Pudding, Steamed Syrup Pudding with Custard,
Chocolate Pudding with Chocolate Sauce, Bread & Butter Pudding,
Fruit Crumble, Fruit Pies with a wide variety of fillings: Apple, Dutch Apple,
Blackberry and Apple, Raspberry and Apple, Black Cherry, Apricot, etc.,
All served with either Custard, Cream or Ice Cream

Cheese - £4.25

Cheddar or Stilton
Served with a selection of Biscuits, Butter, Celery and Grapes
Further varieties may be added - a few examples are listed below.
Other Cheeses may be obtained if you wish to offer a wider
selection, at additional cost.

Brie, Edam, Red Leicester, Cheshire, Camembert, Lancashire,
Austrian Smoked, Roquefort, Double Gloucester, Danish Blue.

If a cheese course is offered as an alternative to the sweet no further
charge is made. If it is offered as a separate course in addition to the sweet
it is charged at **£4.25** per person

Coffee with Chocolate Mints - £1.50

Coffee with Mixed Petits Fours - £2.50



WEDDING PACKAGE



Fork Buffet

Cold Roast Turkey, Spiced Chicken, Cold Roast Pork, Cold Sirloin of Beef, Cold Ham, Cold Fresh Salmon, Savoury Flans & Pies

Wide Selection of Salads to include:

Mixed Leaves, Lettuce, Tomato, Cucumber, Beetroot, Coleslaw, Vegetables, Potatoes, Cheese, Eggs, Onions, Rice, etc.

Selection of Dressings, Chutneys and Relishes
Roast or New Potatoes

Fresh Strawberries, Black Cherry Pie, Mandarin Cheesecake, Chocolate Mousse. All served with Devonshire Cream

A Selection of Cheese served with Biscuits, Grapes & Celery

Coffee & Chocolate Mints

£18.50

Menu No. 6

Sundried Tomato and Basil Soup
Mixed Leaves with Avocado, Smoked Chicken and Croutons

★ ★ ★

Fillet of Beef with Red Wine and Onion Sauce
Mediterranean Vegetable and Cheese Wellington (V)
Roast & New Potatoes
Baked Parsnips
Garden Peas
Fine Green Beans

★ ★ ★

Summer Fruit Pudding with Devonshire Cream
Couple Andalouse
(Mandarin Oranges soaked in Maraschino served over Lemon Sorbet and Vanilla Ice Cream with Whipped Cream)
A Platter of Cheese, Biscuits, Celery and Grapes

★ ★ ★

Coffee & Petits Fours

£24.00



WEDDING RECEPTION PACKAGE



Select the meal of your choice – either buffet or dinner – and add the following package at a guaranteed price

Master of Ceremonies

One of the hotel management team acts as a Master of Ceremonies from the arrival of the first guests, liaising with the registrar (for civil ceremonies at the hotel) greeting the Bride and Groom, aiding and assisting the best man and photographer, as required, and generally ensuring the smooth flow of the ceremony and reception. All this is inclusive for all Weddings presented at the hotel.

Alternatively a professional Toastmaster may be employed (fees from about £150.00 depending on times and amount of service required). He or she would then normally undertake all the duties described above, liaise with hotel management and usually formally announce all guests and speeches.

Reception

Guests will be offered your selection of Sherry, Wine, Bucks Fizz or Fruit Cup. Non alcoholic drinks are also available

Meal

A choice of Dry White, Medium White or House Red Wine (two glasses per person)

Toast

A glass of Sparkling Wine or Champagne

Flowers

Floral arrangements to compliment your colour scheme for each table.

Total Cost of the Wedding Package £14.50 per person

House Champagne may be used for the final toast
Total Cost **£18.50** per person

The Wedding Package is by no means compulsory. You may select any wines and extra touches you wish and these will be charged as used or quoted. The package offers excellent value at a guaranteed price. Thus for example, a Fork Buffet coupled with the Wedding Reception Package would cost £33.00 per person. Menu No 6 with the Champagne Wedding Reception Package would cost in total **£42.50** per person.

Balloons can add dramatic effects to your reception presentation. Costs vary with the complexity of the design.

CHILDREN AT WEDDING RECEPTIONS

Children under 12 years of age are charged at half price, toddlers under 3 years of age are free of charge. (High chairs are available if required)

CIVIL CEREMONIES

The hotel is approved for Civil Marriages (see page 8 of the Special Events brochure).

A room hire charge is made for the room where the ceremony is presented.

Washington Ballroom	£300.00
Lincoln Ballroom	£250.00
Lounge	£200.00
Verandah or Drawing Room	£150.00

Please note these charges do not include the Registrar's Fees.



ENTERTAINMENT



If you plan to entertain your guests, we can help with advice, suggestions and make the booking for you if you wish.

Bands and disco's provide most of the entertainment at the hotel, but we also book cabaret, after-dinner speakers, novelty acts and so on.

We have contacts with many local performers and use reputable agents to source anything we might be asked for. The following is intended as a guide.

Zodiac (5 piece band)

Zodiac have entertained guests at the hotel for many years and we believe they suit our style very well indeed. We would describe them as "middle of the road" but keeping in touch with today's musical trends. They are a very well rehearsed band with five musicians who all harmonise to good effect.

FEE STRUCTURE

12.00 midnight finish	£525.00 (£446.80 exclusive of VAT)
1.00 am finish	£625.00 (£531.90 exclusive of VAT)

Disco

We can offer different sized units to suit varying party sizes and venues within the hotel. The disc jockeys are always well presented, experienced entertainers who rapidly ascertain their audience's requirements and carry an enormous range of music to ensure they cater for the party of the day.

FEE STRUCTURE

12.00 midnight finish	from £170.00 (£144.68 exclusive of VAT)
1.00 am finish	from £210.00 (£178.72 exclusive of VAT)

Occasional Music

The correct "occasional music" at a reception or through dinner can often add dramatically to the ambience of the occasion and the overall enjoyment of the guests. Piano or keyboard players, classical guitar, jazz piano or groups, harp and so on, whatever your preference we can help.

FEE STRUCTURE

According to hours and nature of event

Solo keyboard players	from £ 90.00
Classical Musicians	from £120.00
Jazz Groups	from £250.00
Harp	from £300.00
Recorded Background Music	No Charge

For the Washington or Lincoln Ballroom we can sometimes offer our superb Black Mini-Grand Roland Digital Piano with or without Pianist!

Cabaret & After Dinner Speakers

Cabaret and Speakers are as varied in style and content as they are in price. Local vocalists, musicians and comedians will expect fees of from around £300.00. Named attractions get into the thousands and mega stars will not perform at the Langstone Cliff! We have many years of experience of booking cabaret and will give totally honest guidance. We are also pleased to book other bands and discos to your instruction.

Please note the prices above are for guidance only and can vary during the life of the brochure or for special occasions, Bank Holidays and so on.



CONFERENCE, MEETING & SEMINAR PACKAGE



Conference Tariff

Non-Residential Day

To include: Tea/Coffee on Arrival, Morning Tea/Coffee with Biscuits, Mini Croissants or Mini Danish

Conference Buffet or Three Course Lunch with Coffee if preferred (The most popular conference lunch is the hot and cold buffet featured on page 8)

Afternoon Tea/Coffee with Biscuits.

One suitably sized Meeting Room

£34.00 per Delegate per day inclusive of VAT @ 17.5%
(£28.93 exclusive of VAT)

24 Hour Residential

To include all the above PLUS:

Single Accommodation in Rooms with Private Bathroom containing Bath and Shower

All rooms are equipped with Direct Dial Telephones, Colour TV with Teletext, Satellite and Radio, Tea & Coffee making facilities, Trouser Press and Hairdryer

Full English Breakfast with Newspaper of your choice
Four Course Dinner with Coffee and Mints

£98.00 per Delegate per day inclusive of VAT @ 17.5%
(£83.40 exclusive of VAT)

ALL MEETING ROOMS INCLUDE:

Chairs and Tables set to your requirements
Pens, Pencils, Notepads, Delegate Place Cards, Soft Drinks and Peppermints are provided for each delegate

Staging, Public Address, Flip Charts, Overhead Projector and Screens, VHS Videos and Monitors, 35mm Carousel Slide Projector, Whiteboard, Pinboards, Lecterns are all available on site without additional charges

Other audio-visual aids are available to order at extra cost
Data projectors available from £80.00 per day (£68.08 ex VAT)

Syndicate rooms are charged from **£80.00** per room per day or part day
(£68.08 exclusive of VAT)



WINE LIST



Bin No	Name	Origin	Bottle	Half
<i>Champagne and Sparkling White</i>				
90	Baby Piper Heidseck Brut 200ml		-	£9.00
102	Louis Perrier Blanc De Blancs	France	£14.50	
109	Asti Spumante	Italy	£16.00	
121	Cava Reserva Rose, Marques De Monistrol	Spain	£17.00	
130	Jules Feraud Brut (House Champagne)	France	£24.00	
142	Moet et Chandon	France	£38.00	£21.00
148	Deutz Champagne	France	£31.50	
154	Bollinger Vintage	France	£73.00	

Dry White

200	House Dry (Maison De Bretons)	France	£10.50	
212	Georges Duboeuf Blanc	France	£12.00	£7.00
224	Captains Table Chardonnay Semillon	Australia	£13.00	
227	Muscadet Sur Lie -	France	£16.00	
233	Campogrande Orvieto Classico Secco	Italy	£16.00	£9.50
239	Sauvignon Blanc, Santa Rita	Chile	£16.00	£9.00
251	Unwooded Chardonnay Y series Yalumba	Australia	£18.50	
257	Chablis	France	£23.00	

Dry to Medium White

300	Kleindal Chenin Blanc	S.Africa	£12.00	
302	Rene Barbier Blanco Seco	Spain	£11.50	
312	Pinot Grigio, Terre Del Noce	Italy	£15.50	
318	Viognier Y Series Yalumba	Australia	£18.50	

Medium to Sweet

400	Liebfraumilch	Germany	£10.50	
409	Piesporter Michelsberg Schmitt Sohne	Germany	£11.50	£8.00
415	Black Label Gewurztraminer Riesling	Australia	£15.00	
421	Trettenheimer Apotheke Riesling Spatlese	Germany	£19.00	
427	Reisling Y Series	Australia	£19.00	

Sweet White

500	House Sweet	France	£10.50	
509	Chateau Jolys	France	£25.00	£16.00

De-Alcoholised

550	Eisberg	Germany	£11.00	
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WINE LIST



Bin No	Name	Origin	Bottle	Half
<i>Rosé</i>				
609	Cabernet Sauvignon Rose	Chile	£16.00	
612	Mateus Rose	Portugal	£16.50	£9.50
<i>Light Red</i>				
700	House Red (Maison De Bretons)	France	£10.50	
706	Soledoro, Rubicone, Sangiovese, Italy	Italy	£12.00	
712	Georges Duboeuf Rouge	France	£11.50	£7.50
721	Canaletto Nero D'avola/Merlot, Italy	Italy	£15.00	
724	Baron Phillippe de Rothschild Syrah	France	£14.50	
736	Valpolicella Classico Superiore MASI	Italy	£18.00	

Medium Red

800	Cotes De Rhone AC Patriache	France	£16.00	£9.50
806	Captains Table Shiraz Cabernet	Australia	£13.50	
812	Cabernet Sauvignon, Santa Rita	Chile	£16.00	£9.50
818	Pinotage Ruitersvlei Estate	S.Africa	£18.00	
821	Merlot, Y Series, Yalumba	Australia	£18.50	
824	Rioja Crianza, Conde de Valdemar	Spain	£19.50	
827	St Emillion AC Dulong	France	£19.00	£12.50
836	Villa Antinori Toscana	Italy	£26.00	

Full Red

900	Canaletto Montepulciano D'abruzzo	Italy	£15.00	
903	Currabridge Merlot Shiraz Cabernet Sauvignon	Australia	£15.00	
906	Malbec, Bodega Norton	Argentina	£15.00	
912	McGuigan Black Label Shiraz	Australia	£20.00	
915	Sutter Home Red Zinfandel	California	£18.00	
918	Merlot Riserva	Chile	£20.00	
921	Shiraz, Y Series, Yalumba	Australia	£20.00	
927	The Mercure Merlot Cabernet	New Zealand	£23.50	
930	Chateaneuf du Pape Domaine de Nalys	France	£28.00	
939	Barolo Arione Estate Bottled DOCG	Italy	£32.50	

Wines and Prices may be subject to change during the lifetime of this brochure.

Wines not listed here can invariably be sourced with sufficient notice. Guests are not permitted to bring their own wines for consumption in the Hotel or grounds.



QUESTIONS AND ANSWERS



To ensure that your "Special Event" goes according to your wishes we prepare a detailed worksheet which is distributed to the various departments of the hotel. We thought it may be helpful for you to know just what we need to know before we ask the questions!

For All Events

Day and Date of Event:

Title of the Event:

Name of Organiser(s):.....

Address of Organiser:.....

Address for the account (if different):.....

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Anticipated numbers:.....

Timing - Reception Meal..... Entertainment..... Finish

Menu – Your Choice.....

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Evening Party: Reception:..... Meal:..... Drinks:

Menu – Printed by hotel..... Supplied by client.....

Drinks – Reception..... With the Meal..... Toast..... Liqueurs.....

“Open Bar” Water on Tables..... Mineral Sparkling, Still or Fresh.....

Table Plan –

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Decorations – Flowers..... Balloons..... Special Effects.....

Photographer..... Draw Prize Table..... Draw Drum.....

Entertainment - Booked by Client..... Booked by Hotel..... Fees.....

Microphone..... Presentation Bouquets..... Gifts..... Dress Code.....

Accommodation required.....

QUESTIONS AND ANSWERS



For Conference & Training Only

Timings: Set Up Time..... Delegate Reception..... Conference Start.....

Morning Coffee..... Lunch..... Afternoon Tea..... Dinner.....

Conference Room Setting.....

Conference Room Equipment.....

Flip Chart..... OHP..... Screen..... 35mm Projector.....

Video..... Monitor..... Lectern..... Microphone.....

Fax..... Telephone..... PA..... Data Projector

Additional Equipment.....

For Weddings Only

Full name of Bride and Groom:.....

Ceremony Venue..... Time.....

Anticipated arrival at hotel time..... Meal.....

Cake..... Stand Required.....

Colour Scheme..... Flowers.....

Evening Party:- Reception..... Meal..... Drinks.....

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