



2012 Menu Planner And Price List



**Langstone Cliff Hotel • Mount Pleasant Road
Dawlish Warren • Dawlish • Devon • EX7 0NA**

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2012
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All prices are inclusive of VAT at 20.00%.

Guests are not permitted to bring their own food and drink for consumption in the hotel or grounds.

November 2011



2012

Please take time to read the introduction – it could save you money!

Introduction

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

Choice Without Pre-Selection

It is a rare phenomenon to be offered a choice of menu at a banquet or reception. It is even rarer to be offered such a facility **without** pre-selection by the individual guests (which is extremely time consuming and onerous for the hosts and or organisers).

At the Langstone Cliff Hotel we have been offering this choice without the need for pre-selection for many years now, with great success and with a very high percentage of events that return to the hotel month after month, year after year.

The four menus offered on the following pages are all available with this convenience.

Reduced Prices For Midweek events!!

We believe that all the services that we offer at the hotel offer good value for money. The Dinner menus, numbers 1 – 4, are priced for Friday and Saturday evening events.

For Sunday to Thursday **evening** events we are pleased to offer a reduction of **£2.00** per person on these menus.

For **lunchtime** events, Monday to Thursday the same menus are offered with a whopping **£4.00** per person reduction.

SAMPLE LUNCH OR DINNER MENUS

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.

There is no need to pre-select – guests may choose on the day.

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 1

Cream of Vegetable Soup
Melon Cocktail
Prawn Salad with Marie Rose Sauce
Pork, Apple and Calvados Pate

Roast Turkey with Baked Ham, Chipolata Sausage,
Savoury Stuffing and Cranberry Sauce
Braised Steak with a Medley of Root Vegetables
Fresh Supreme of Salmon with Hollandaise Sauce
Somerset Brie and Beetroot Tart (v)
Roast and Croquette Potatoes
Brussels Sprouts
Creamed Swede
Garden Peas

Christmas Pudding with Devonshire Cream
Langstone Sherry Trifle with Clotted Cream
Fresh Fruit Salad with Devonshire Cream
A Selection of Ice Creams and Sorbets
A Platter of Cheese with Biscuits, Celery and Grapes

Coffee with Chocolate Mints

£25.50 – Menu only

For an additional £2.50 Per Person add the Party Package - Good Quality Crackers, Paper Hats, Streamers, Party Poppers and Rocket Balloons for each guest. bringing it to just
£28.00 Per Person

Just add the music of your choice for a great value party night – for instance – using a disco for a party of 100 – works out at less than **£30.00 per person!**

Meal, Party Package and Entertainment

SAMPLE LUNCH OR DINNER MENUS

Menu No 2

Cream of Tomato Soup
Fresh Orange and Grapefruit Salad
Duck and Cornish Blue Cheese Pate with
Apricots and Port
Deep Fried Camembert with Red Onion Marmalade

Roast Beef with Yorkshire Pudding
Supreme of Chicken with White Wine Mushroom
Cream Sauce
Herb Crusted Cod
Goats Cheese and Red Pepper Cheesecake (V)
Roast and New Potatoes
Chantenay Carrots
Cauliflower Mornay
Garden Peas

Warm Blackcurrant and Apple Pie with Custard
Sauce or Devonshire Cream
Chocolate and Hazelnut Meringue Roulade
Crème Brulee
A Selection of Ice Creams and Sorbets
A Platter of Cheeses served with Biscuits, Celery
and Grapes

Coffee and Chocolate Mints

£26.00

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

SAMPLE LUNCH OR DINNER MENUS

Menu No 3

Cream of Wild Mushroom Soup
Cantaloupe Melon with Fresh Berry Fruits
A Salad of Watercress, Spinach, Smoked Chicken and
Croutons with a Lemon Dressing
Rosette of Smoked Salmon and Prawns

Roast Breast of Duck with a Black Cherry Sauce
Roast Leg of Lamb with Mint Sauce and Redcurrant Jelly
Fillet of Lemon Sole
Mediterranean Vegetable and Cheese Wellington (V)
Sauté and New Potatoes
Garden Peas
Red Cabbage
A Medley of Root Vegetables

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

Coffee and Petits Fours

£28.00

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

SAMPLE LUNCH OR DINNER MENUS

Menu No 4

Cream of Watercress Soup
Fresh Melon with Raspberry Coulis
Crayfish, Avocado and Bacon Salad
Duck Liver and Orange Pate with Toasted Brioche

Noisettes of Lamb with Cumberland Sauce
Roast Corn-fed Chicken Supreme
Fillet of Sea Bass
Mushroom, Brie, Rocket and Redcurrant Filo Bundle (V)
Roast and Duchesse Potatoes
Garden Peas
Broccoli Florets
A Puree of Carrot and Swede

Passion Fruit and Mango Bavarois
Fresh Strawberries with Devonshire Cream
Chocolate Fudge Brownie Sundae
(Crumbled Chocolate Brownie, Vanilla Ice Cream,
Chocolate Ice Cream, Chocolate Sauce and Whipped
Cream)
A Selection of Ice Creams and Sorbets
A Platter of Cheese with Walnut Bread, Celery and Grapes

Coffee and Petits Fours

£30.00

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

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

Seasoned Wedges or New Potatoes

Chef's Selection of Sweets

All served with Devonshire Cream or Double Cream

A Cheese Board served with Biscuits, Grapes and Celery

Fresh Fruit

Coffee and Mints

£21.50

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

Chef's Selection of Sweets

All served with Devonshire Cream or Double Cream

A Cheese Board served with Biscuits, Grapes and Celery

Coffee and Mints

£21.50

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, Egg, Tuna etc.
Cocktail Sausages, Puff Pastry Savouries, Barbecue Chicken Wings,
Savoury Flans, Quiches, Vol au Vents, Chicken Fillets,
Mini Sausage Rolls, Mini Pasties, Smoked Salmon Canapés,
Duck and Hoi Sin Spring Rolls
Fresh Crudités and Dips

A selection of Éclairs, Meringues, Tartlets and Chocolate Cups
Fresh Fruit

Coffee and Mints

Complete **£16.50**

Without Coffee **£15.00**

Without Sweets and Coffee **£13.00**

(The contents of finger buffets may vary slightly during the course of the year.)

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, Salmon Brochettes
Marinated Chicken Portions
Jacket Potatoes

£21.50

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

£9.50

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.

BREAKFAST AT THE LANGSTONE

Full Westcountry Breakfast is served from 7.30am to 10.00am every day of the year, for residents and non-residents. Tables are automatically reserved for all residents.

Breakfast is served buffet style or with full service

Beverages

Tea, Popular English Breakfast blends (Tetley, Typhoo, Twinings)

Coffee (Douwe Egberts)

Also available

Drinking Chocolate, Decaffeinated Tea and Coffee.

A wide selection of Fruit and Herbal Infusions

Fresh Milk is available Full Cream, Semi-Skimmed or Skimmed.

Soya Milk and Goat's Milks available to order

Brown or White Toast – Warm butter Croissants. Fine Cut Marmalade is standard.

A selection of other marmalades, jams, honey and syrup is also available.

Starters

Chilled Orange, Grapefruit, Pineapple, Apple, Cranberry or Tomato Juice

Fresh Grapefruit, Grapefruit Segments, Stewed Prunes, Figs

Muesli, Cornflakes, Frosties, Rice Krispies, Special K, All Bran, Weetabix, Bran Flakes

Main Course

Any Combination of

Fried Egg, Scrambled Egg, Fried Bread, Grilled Bacon, Sausages, Black Pudding, Tomatoes,

Mushrooms, Baked Beans, Black Pudding.

For a little of each please ask for a "Full House"

Cold Ham

Kippers or Smoked Haddock with or without poached eggs

(cooked to order – about 10 minutes)

Non resident full breakfast is **£10.50** per person.

AFTERNOON TEAS

See page 18 of the Special Events Brochure

Devon Cream Tea

Fresh Scones with Devonshire Cream & Jam

Assorted Sandwiches

A Selection of Cakes & Pastries

Freshly Brewed Pot of Tea or Coffee

£8.50

CHILDRENS PARTIES

See page 18 of the Special Events Brochure

Menu A

Assorted Sandwiches, Cocktail Sausages

Crisps, Chicken Fillets

Fancy Cakes and Chocolate Biscuits

Choice of Ice Creams or Fresh Fruit

Squash, Milk, Cola or Tea

Hats, Streamers and Poppers

£9.50

Menu B

* Sausage, Hamburger, Baked Beans and Chips

Bread and Butter

Choice of Ice Creams or Fresh Fruit

Squash, Milk, Cola or Tea

Hats, Streamers and Poppers

* Chicken or Vegetarian Savouries can be substituted, if preferred

£9.50

Childrens Party prices include use of the indoor or outdoor pool (as available) and toddler room (suitable for children under 6 years old)

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 Chocolate Mints

£14.50

Supper Menu 2

Beefburger, Egg, Bacon, Sausage,

Baked Beans and Grilled Tomato

(Vegetarian Options Available)

Chipped or Jacket Potato

Roll & Butter

Profiteroles with Hot Chocolate Sauce

Banana Split

Coffee and Chocolate Mints

£14.50

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

A choice of any two sweets can be substituted for those listed.

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.

CANAPÉS

A pre-meal selection of savoury tit-bits served in the bar or lounges £3.25

STARTERS

Freshly baked rolls and butter are included with all meals

A Choice of Soups (A wide selection of flavours available -
Vegetables, Meat, Poultry, Fish, even Fruit) £4.50
Grapefruit, Orange & Melon Salad £4.50
A Fan of Melon on a Raspberry Coulis £4.50
A Cocktail of Exotic Fruits £4.50

Salmon and Broccoli Fishcake £5.00
Chicken Liver Pate served with French Toast £5.00
Waldorf Salad (Celery, Walnuts and Apple bound with Mayonnaise) £5.00
A Salad of Spinach Leaves, Watercress, Croutons & Parmesan Cheese £5.00
Chilled Ogen Melon with Mixed Fruit £5.00
Vegetable Terrine £5.00

Smoked Salmon Roulade £5.50
Prawn Salad with Marie Rose Sauce £5.50
Crab and Orange Salad £5.50
Baltic Prawns £5.50
Tempura Battered King Prawns £5.50
Avocado Pear with Smoked Chicken £5.50
Deep Fried Whitebait £5.50
Smoked Salmon £5.50
A Medley of Smoked Fish with Horseradish Cream £5.50
Mixed Seafood Hor's D'oeuvres £5.50
Breaded Lemon Sole Goujons £5.50
Deep Fried Scampi £5.50
Salmon and Cod Tartare Fish Cakes £5.50
Salmon and Pepper Kebabs £5.50

MENU PLANNER

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. We can obtain over 100 species!!

Filet of Plaice with Tartare Sauce £6.50
Supreme of Cod Mornay £6.50
Fresh Salmon Mayonnaise (Cold) or Hollandaise (Hot) £6.50
Tuna Supremes £6.50
Trout in Almonds £6.50
Lemon Sole with Lobster Sauce £7.00
Salmon and Monkfish Kebab £7.00
Fillet of Sea Bass £7.00

MAIN COURSE

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

ROAST MEALS

Roast Chicken with Baked Ham £13.00
Roast Turkey with Traditional Garnishes £13.00
Roast Loin of Pork with Apple Sauce £13.00
Roast Leg of Lamb with Mint Sauce & Redcurrant Jelly £14.00
Roast Sirloin of Beef with Yorkshire Pudding £14.00
Roast Duck with a Piquant or Orange Sauce £15.00

ENTREES

Supreme of Chicken with White Wine & Asparagus Sauce £13.50
Beef Chasseur (with a Mushroom & Onion Sauce) £13.50
Escalope of Turkey Cordon Bleu (filled with Ham & Cheddar Cheese) £13.50
Noisettes of Lamb with Hot Cumberland Sauce £17.50
Beef Wellington £17.50
(Fillet of Beef with Duxelle of Mushroom & Pate, cooked in pastry) £17.50
Tournedos Rossini £18.50
(Fillet Steak with Pate, Madeira Sauce, served on a Crouton)

MENU PLANNER

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.

Aubergine and Walnut Bake, Somerset Brie and Beetroot Tart,
Roasted Red Pepper and Spinach in a Puff Pastry Parcel,
Leek and Cheese Bake, Sweet Pepper and Chilli Tart Tatin,
Creamy Vegetable Stroganoff, Vegetable Korma,
Red Pepper and Pesto Filo Tart,
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 Wensleydale Bake
Goats Cheese and Red Pepper Cheesecake

SWEETS - £5.00

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,
Langstone Sherry Trifle, 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

MENU PLANNER

ICE CREAM BASED SWEETS

Raspberry Sundae, Strawberry Sundae
Apricot Sundae, Banana Split, Blackcurrant Sundae,
Couple Andalouse
(Mandarin Oranges soaked in Maraschino served over Lemon Sorbet
and Vanilla Ice Cream with Whipped Cream)
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 - £5.00

Cheddar, Stilton and Brie

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 £5.00 per person

COFFEE WITH CHOCOLATE MINTS - £1.75

COFFEE WITH MIXED PETITS FOURS - £2.50

WEDDING PACKAGES

A room hire charge is made for the room where the wedding reception is held.

Washington Ballroom	£500.00
Lincoln Ballroom	£300.00
Lounge or Orchid Room	£250.00
Verandah or Drawing Room	£200.00

Any menu may be selected but these are examples of the most popular selections.

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

Seasoned Wedges or New Potatoes

Chef's Selection of Sweets
All served with Devonshire Cream

A Selection of Cheese served with Biscuits, Grapes & Celery

Coffee & Chocolate Mints

£21.50

Menu No. 5

Sun dried 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

£30.00

WEDDING RECEPTION PACKAGES

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

Reception

Guests will be offered your selection of Sherry, Wine, Bucks Fizz or Fruit Cup e.g. Pimms No.1.
Non alcoholic drinks are also available

Meal

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

Toast

A glass of Sparkling Wine.

Flowers

Floral arrangements to compliment your colour scheme for each table.

Total Cost **£18.50** per person

House Champagne may be substituted for the final toast

Total Cost **£22.50** 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 **£40.00** per person.

Menu No 5 with the Champagne Wedding Reception Package would cost in total **£52.50** per person.

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

MASTER OF CEREMONIES

A professional Toastmaster is recommended (fees from about £200.00 depending on times and amount of service required). He or she would act as a Master of Ceremonies from the arrival of the first guests, liaising with the registrar (for civil ceremonies at the hotel) and hotel management greeting the Bride and Groom, aiding the best man and photographer, as required, formally announce guests and speeches, advise on procedure and etiquette and generally assist the smooth flow of both ceremony and reception.

Alternatively a member of the hotel management team can assist the best man with the master of ceremonies duties. This service is included for all Weddings presented at the hotel.

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	£350.00
Lincoln Ballroom	£300.00
Lounge or Orchid Room	£250.00
Verandah or Drawing Room	£200.00

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 speaker, 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.

LIVE MUSIC

There is certainly something about 'live' music that somehow 'lifts' the occasion. Prices vary enormously, according to the popularity of the act, the amount of musicians involved, the length of time they are required to play, and the finishing time. For budgeting purposes the charges for local musical acts would usually not be less than £120.00 per performer, for a midnight finish. The better known the band, the more expensive they will be.

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 £200.00	(£166.67 exclusive of VAT)
1.00 am finish	from £220.00	(£183.33 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	£120.00
Classical Musicians from	£200.00
Jazz Groups from	£350.00
Harp from	£400.00
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 £350.00. 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 can not emphasise too much, 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 AND SEMINAR PACKAGE

CONFERENCE AND MEETING TARIFF

NON-RESIDENTIAL DAY (8 HOUR)

To include: FREE On Site Parking, 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

£34.17 PER DELEGATE PER DAY EXCLUSIVE OF VAT @ 20.00%
(£41.00 INCLUSIVE OF VAT)

For an early start full Westcountry breakfast can be added to this package for just **£8.33** per person exclusive of VAT @ 20.00% (£10.00 Inclusive of VAT). If you wish to continue into the evening Dinner may be added from **£18.33** per person exclusive of VAT @ 20.00% (£22.00 inclusive of VAT)

24 HOUR RESIDENTIAL

To include all the above PLUS:

Single Accommodation in Rooms with Private Bathroom containing both Bath and Shower
All rooms are equipped with Direct Dial Telephones with Modem Points, FREE Wi-Fi, LCD Freeview TV, Sky Sports and Radio, Radio Alarm Clock, Tea & Coffee making facilities, Trouser Press and Hair dryer.

Full English Breakfast with Complimentary Newspaper
Four Course Dinner with Coffee and Mints

£93.75 PER DELEGATE PER DAY EXCLUSIVE OF VAT @20.00%
(£112.50 INCLUSIVE 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

FREE WI-Fi Broadband, Staging, Public Address, Flip Charts, Overhead Projector and Screens, VHS Videos, DVD players and Monitors, 35mm Carousel Slide Projector, Whiteboard, Blackboard, 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 **£50.00 per day (£60.00 inc VAT)**

Syndicate rooms are charged from **£85.00 per room per day or part day**



The Langstone Cliff has a wide choice of locations for your event from the 450 seat Washington Ballroom to the Woodland room . All are totally adaptable. Please see the special events brochure for further details. Just look at some of your options.



The Washington Ballroom

450 seat capacity but so very very versatile! Weddings, Conferences, Bowling, Presentations, Exhibitions



The Lincoln Restaurant

Can seat over 200 people and can be combined with the Orchid room for greater capacity and flexibility



The Orchid Room

Our most recent addition and proving very popular for parties of up to 50 people.



The Lounge and Drawing Room

Combined can seat over 60 people or may be partitioned. Magical sea views.



The Verandah Room

Exceptionally popular for up to 30 people again with superb sea views.



The Garden and Woodland Rooms

Especially suitable for smaller groups



The Grounds

Probably the finest sea views in Devon. Set in 19 acres of woodland for you to enjoy. There is ample **FREE** Parking in the hotel grounds - and isn't that important these days



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