



2023 Event Organisers Guide

Menu Planner and Price List



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

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2023 ORGANISERS GUIDE AND PRICE LIST



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All prices are inclusive of VAT

Allergens

Please contact us regarding any special dietary requirements any members of your party may have.

Please Note

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

The Langstone Cliff Hotel Limited Registered in England & Wales.
Company No. 11722236. Registered Office: 1 Colleton Crescent, Exeter, Devon, EX2 4DG

April 2023



Please take time to read the introduction – it may save you both time and money!

Introduction

This 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) for parties of 20 or more, for parties of less than 20 we can offer the house menu or we would ask you to pre-select.

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 meals offered on the following pages are all examples of menus available with this convenience.

Reduced Pricing For Midweek events!!

We believe that all the services that we offer at the hotel offer excellent value for money. The Dinner menus, numbers 1 – 5, are priced for Weekend events.

For Sunday to Thursday **Evening** events we are pleased to offer a reduction of **10.00%** on these menus.

For **Lunchtime** events, Monday to Thursday the same menus are offered with a whopping **15%** reduction.

SAMPLE LUNCH OR DINNER MENUS

Menu No. 1 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 Packages please see opposite – then 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

Minestrone Soup

Balsamic Glazed Beetroot, Goat's Cheese and Rocket Salad

A Chilled Trio of Melon

Breaded Garlic Mushrooms with Garlic and Herb Mayonnaise

Roast Turkey with Baked Ham, Chipolata Sausage,

Savoury Stuffing and Cranberry Sauce

Roast Beef with Yorkshire Pudding

Herb Crusted Hake with a White Wine and Butter Sauce

Chick Pea, Sweet Potato and Spinach Roulade (Vegan)

Roast and New Potatoes

Garden Peas

Brussels Sprouts,

Roasted Root Vegetables

Christmas Pudding

or

Rhubarb & Apple Pie with Custard

Chocolate Orange Truffle Torte

Vanilla Panacotta with Fresh Raspberries

All Sweets are offered with a choice of Devonshire Clotted Cream,

Double Cream or Vanilla Ice Cream

A Selection of Ice Creams and Sorbets

Coffee with Chocolate Mints

£36.25 - Menu Only

PARTY OPTIONS

Party Package

For an additional **£3.75** Per Person add the Party Package - Good Quality Crackers, Paper Hats, Streamers, Party Poppers for each guest. bringing it to just

£40.00 Per Person
with Menu no. 1

Entertainment

Just add the music of your choice for a great value party night – for instance – using a disco (£360.00) and Menu 1 for a party of 100

£39.85 per person!

Combined with the Party Pack

£43.60 Per Person

Full Drinks Package

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 always available and offered as an alternative.

Meal

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

Toast

A glass of Sparkling Wine.

Total Cost £23.25 per person

Meal Only Drinks Package

A choice of House Dry White, Rose, or Red Wine (half bottle per person)

Total Cost £11.00 per person

SAMPLE LUNCH OR DINNER MENUS

Menu No 2

Roasted Red Pepper and Tomato Soup
Antipasto (a selection of Cured Meats, Peppers & Sundried
Tomatoes served with Olives)

Fresh Melon with Raspberry Coulis
A Salad of North Atlantic Prawns with Sweet Chilli, Lime
and Corriander Dressing

Roast Leg of Lamb with Mint Sauce and Redcurrant Jelly
Supreme of Chicken with White Wine & Mushroom Sauce

Salmon Hollandaise with Asparagus Spears
Caramelised Onion and Vegan Cheese Bundle (Vegan)

Roast and New Potatoes
Chantenay Carrots
Cauliflower Mornay
Garden Peas

Steamed Chocolate Pudding
French Lemon Tart
Crème Brulee

All Sweets are offered with a choice of Devonshire
Clotted Cream, Double Cream or Vanilla Ice Cream
A Selection of Ice Creams and Sorbets
A Platter of Cheeses served with Biscuits, Celery and
Grapes

Coffee and Chocolate Mints

£39.75

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

SAMPLE LUNCH OR DINNER MENUS

Menu No 3

Cream of Wild Mushroom Soup
A Chilled Trio of Melon
A Salad of Watercress, Spinach, Smoked Chicken, Bacon and Croutons
with a Lemon Dressing
Smoked Salmon and Prawn Salad with a
Dill Vinaigrette Dressing

Loin of Pork with Apple Sauce
Braised Beef Goulash (Cooked in Red Wine, Paprika, Tomato) served
with Suet Dumplings
Fillet of Sea Bass, Fine Beans, Sweet Pepper and
Whole Grain Mustard Medley
Red Pepper and Pesto Filo Tart (Vegan)
Sauté and Creamed Potatoes
Garden Peas, Cauliflower Mornay
Roasted Root Vegetables

Chocolate Torte
Apple and Rhubarb Crumble with Devonshire Cream
Raspberry Sundae
(Raspberry Sorbet, Vanilla Ice Cream, Raspberries and Cream)
All Sweets are offered with a choice of Devonshire Clotted Cream,
Double Cream or Vanilla Ice Cream
A Selection of Ice Creams and Sorbets
A Platter of English Cheese with Biscuits, Celery and Grapes

Coffee and Petits Fours

£42.25

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

Mulligatawny 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
Supreme of Chicken with White Wine & Asparagus Sauce
Fillet of Lemon Sole with Crab Sauce
Aubergine and Walnut Bake (Vegan)
Roast and Duchesse Potatoes
Garden Peas
Broccoli Florets
A Puree of Carrot and Swede

Chocolate Truffle Torte
Passion Fruit and Mango Bavarois
Fresh Strawberry Meringue Nests with Devonshire Cream
All Sweets are offered with a choice of Devonshire Clotted Cream,
Double Cream or Vanilla Ice Cream
A Selection of Ice Creams and Sorbets
A Platter of Cheese with Biscuits, Celery and Grapes

Coffee and Petits Fours

£46.75

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

AFTERNOON TEAS

Langstone Afternoon Tea

Fresh Scones with Devonshire Cream & Jam
Assorted Sandwiches
A Selection of home made Cakes
Presented on a tiered cake stand
Your choice of Beverage from the selection
below

£17.00

With a 125ml Glass of Prosecco **£23.00**

With a 125ml Glass of Champagne **£27.00**

Beverages

English Breakfast Tea,
Earl Grey, Darjeeling, Assam, Red Bush, Decaffeinated,
Peppermint, Green Tea or Camomile.

Hot Chocolate

Douwe Egberts Coffees,
Instant Coffee, Decaffeinated Coffee

Bovril

Traditional Devonshire Cream Tea

2 Fresh Scones (fruit or plain) with
Devonshire Cream & Jam
A Freshly Brewed Pot of Tea or Coffee

£8.40

BUFFETS

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
Freshly Cooked Rolls served Warm with Butter

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

£30.00

Hot & Cold Buffet

A selection of Cold Roast Meats and Fish with an assortment of Salads (as above)
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

£30.00

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

Finger Buffet

Just what it says - no need for cutlery!

A selection of freshly prepared Sandwiches to include:

Beef, Prawn, Cheese, Salmon, Chicken, Ham, Egg, Tuna etc.

Cocktail Sausages, Barbecue Chicken Wings, Mini Quiches, Chicken Fillets, Mini Sausage Rolls, Mini Pasties, Vegetable Spring Rolls, Sweet Potato Falafels, Spicy Corn Fritters

Fresh Crudités and Dips

Savoury Only £20.00

Savoury and Coffee (no Sweets) £21.75

Add a selection of Mini Sweets to include Éclairs, Meringues,
Mini Doughnuts, Brownie Bites, and Chocolate Cups

Fresh Fruit

With Sweets and Fresh Fruit (no Coffee) £23.00

Add freshly brewed Tea or Coffee and Mints

Complete with Sweets and Coffee £25.50

This menu is not suitable for those on a gluten free diet

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

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.

Breakfast is served buffet style or with full service

Brown or White Toast is available on request
or you may serve yourself from the buffet.

Please help yourself from the buffet to our range of freshly brewed UTZ Certified Douwe Egbert Coffees. We also have a selection of teas and other beverages available listed below, please ask a member of staff for assistance.

Fine cut Orange Marmalade

We also have a range of other spreads available - listed below.

Warm Butter Croissants and Pastries

Full English Breakfast £13.00

Please note non-residents booking for breakfast may use either the indoor or outdoor swimming pools without further charge.

Beverages

Available from the buffet include:

English Breakfast Tea,
Earl Grey, Darjeeling, Assam, Red
Bush, Decaffeinated, Peppermint,
Green Tea or Camomile.
Douwe Egbert Coffees, Caffe Latte,
Capuccino, White Coffee, Espresso,
Americano, Black Coffee.

Available to be served:

Douwe Egbert Coffee, English
Breakfast Tea, Bovril, Hot Chocolate
Instant Coffee, De-Caffeinated
Coffee

Alternative Spreads

Jams - Raspberry, Strawberry,
Apricot and Blackcurrant.

Clear Honey, Golden Syrup,
Marmite, Bovril, Nutella and
Peanut Butter

BREAKFAST AT THE LANGSTONE

Starters

From the breakfast buffet

A Selection of Yoghurts

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

Fresh Fruit Salad, Fresh Grapefruit (cut to order)

Grapefruit Segments, Stewed Prunes, Figs

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

Crunchy Nut Corn Flakes, Fruit'n'Fibre, Hot Porridge Oats

For a very “naughty” treat ask for some clotted cream on your cereal.

Milks Available—Full Fat, Semi Skimmed, Skimmed and Soya

Goats Milk available to order (24 Hours Notice)

Main Course

From the Breakfast Buffet

or served if you prefer

Fried or Scrambled Eggs

Any combination of:

Fried Bread, Grilled Rindless Back Bacon, Devonshire Pork Sausages,

Black Pudding, Tomatoes, Mushrooms, Baked Beans

For a little of each please ask for a

“Full House”

From The Kitchen

Cold Ham

Cheese

Boiled or Poached Eggs

Kippers or Smoked Haddock - £2.00 surcharge

(cooked to order and served with or without Poached Eggs-
about 10 minutes)

Vegetarian Sausages are available - cooked to order

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 very pleased to discuss your requirements.

CANAPÉS

A pre-meal selection of savoury tit-bits served in the bar or lounges £5.00

STARTERS

Freshly baked rolls and butter are included with all meals

A Choice of Soups (A wide selection of flavours available)	£6.50
Grapefruit, Orange, Pineapple & Melon Salad	£6.50
A Fan of Melon on a Strawberry Compote	£6.50
A Cocktail of Exotic Fruits	£6.50
Salmon and Broccoli Fishcake	£7.25
Chicken Liver Pate served with French Toast and Onion Chutney	£7.25
Balsamic Glazed Beetroot, Goat's Cheese and Rocket Salad	£7.25
Deep Fried Whitebait	£8.25
Prawn Salad with Marie Rose Sauce	£8.25
Deep Fried Brie or Camembert with Chilli Jam	£8.75
A Salad of Chicken, Bacon, Spinach Leaves, Watercress, Croutons & Parmesan	£8.75
Crab and Orange Salad	£9.25
Tempura Battered King Prawns	£9.25
Avocado Pear with Smoked Chicken	£9.25
Smoked Salmon Roulade	£9.25
Smoked Salmon	£9.25
A Medley of Smoked Fish with Horseradish Cream	£9.25
Breaded Lemon Sole Goujons with Tartare Sauce	£9.25
Deep Fried Scampi with Tartare Sauce	£9.25
Crayfish, Avocado and Bacon Salad with Vinaigrette Dressing	£9.25

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 and a main course. Again, we list just a small selection of fish available that prove popular banqueting choices.

	Fish Course	Main Course
Fillet of Plaice with Tartare Sauce	£9.25	£15.00
Supreme of Cod Mornay	£9.25	£15.00
Fresh Salmon Mayonnaise (Cold) or Hollandaise (Hot)	£9.25	£15.50
Fillet of Lemon Sole with Crab Sauce	£10.50	£16.00
Fillet of Sea Bass with a Fine Bean, Sweet Pepper, and Whole Grain Mustard Medley	£10.50	£16.25
Haddock Florentine (on Wilted Spinach topped with Cheese Sauce)	£10.50	£16.25

MAIN COURSE

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

ROAST MEALS

Roast Chicken or Roast Turkey served with Baked Ham, Chipolata Sausage, Savoury Stuffing and Cranberry Sauce	£17.50
Roast Loin of Pork with Apple Sauce	£17.50
Roast Sirloin of Beef with Yorkshire Pudding	£18.25
Roast Leg of Lamb with Mint Sauce & Redcurrant Jelly	£18.50
Roast Breast of Duck with a Piquant or Orange Sauce	£20.50

ENTREES

Supreme of Chicken with White Wine & Asparagus Sauce	£17.50
Beef Chasseur (with a Red Wine, Mushroom & Onion Sauce)	£17.50
Braised Beef Steak with Red Wine, Tomato, Paprika and Onions	£18.25
Noisettes of Lamb with Hot Cumberland Sauce	£23.00
Beef Wellington (Fillet of Beef with Duxelle of Mushroom & Pate, cooked in pastry)	£25.50
Tournedos Rossini (Fillet Steak with Pate, Madeira Sauce served on a Crouton)	£25.50

MENU PLANNER

POTATOES

Cooked in many styles:

Boulangere, Chipped, Creamed, Croquette, Duchesse
Jacket, New, Wedges, 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 at the same price 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

SWEETS - £7.50

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, Double Cream or Ice 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, Crème Brûlée
Meringue Fruit Nests, Sherry Trifle, Chocolate Truffle Torte,
Fresh Strawberries, Lemon Meringue Roulade,
Summer Fruit Pudding, Chocolate Bavaois.

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 PLATTER

A Generous portion of Mature British 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.

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 a small additional charge of £2.50 per person is made. If it is offered as a separate course in addition to the sweet it is charged at £10.00 per person

COFFEE OR TEA WITH CHOCOLATE MINTS - £3.00

OR

WITH MIXED PETITS FOURS - £4.50

WEDDING PACKAGES

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

Washington Ballroom	£600.00	Lounge or Orchid Room	£350.00
Lincoln Ballroom	£400.00	Verandah	£300.00

Any menu may be selected but these are examples of the some 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

£30.00

Menu No. 4

Mulligatawny 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

Supreme of Chicken with White Wine & Asparagus Sauce

Fillet of Lemon Sole with Crab Sauce

Aubergine and Walnut Bake (Vegan)

Roast and Duchesse Potatoes

Garden Peas, Broccoli Florets, A Puree of Carrot and Swede

Chocolate Truffle Torte

Passion Fruit and Mango Bavarois

Fresh Strawberry Meringue Nests with Devonshire Cream

All Sweets are offered with a choice of Devonshire Clotted Cream, Double Cream or Vanilla Ice Cream

A Selection of Ice Creams and Sorbets

A Platter of Cheese with Biscuits, Celery and Grapes

Coffee and Petits Fours

£46.75

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 always available and offered as an alternative.

Meal

A choice of House Dry 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 £26.50 per person

House Champagne may be substituted for the final toast

Total Cost £31.00 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
£56.50 per person.

Menu No 4 with the Champagne Wedding Reception Package would cost in total
£77.75 per person.

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

Master of Ceremonies or Toastmaster

A professional Toastmaster is **highly recommended** (fees from about £325.00 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.

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

Washington Ballroom	£450.00
Lincoln Ballroom	£400.00
Lounge or Orchid Room	£350.00
Verandah or Drawing Room	£300.00

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 £180.00 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.

FEES

12.00 midnight finish

from £360.00

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	£180.00
Classical Musicians from	£210.00
Jazz Groups from	£500.00
Harp from	£420.00
Licensed 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 £400.00. 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.

CHILDREN'S ENTERTAINERS

A huge range available - Face Painters, Balloon Artists, Magicians, Clowns, Circus Skill Performers, Musical Acts, Discos. Expect to pay from about £195.00

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.

CHECKLIST

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):

Contact Details: Telephone 1:.....Mobile:.....

Telephone 2:.....E-Mail:.....

Address of Organiser:.....

Name and Address for the account (if different):

.....

.....

Anticipated numbers:.....

Timing - Reception: Meal:

Entertainment: Finish:

Menu – Your Choice:

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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:

Microphones- Lapel: Hand Held:

Presentation Bouquets:.....

Gifts:

Dress Code

Accommodation required

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WINE LIST

TASTE
BIN GUIDE

WINE

Champagnes & Sparkling Wines

102	2	BEAU ROCHER BRUT - House Sparkling, 11%	BOTTLE £27.50
104	2	CANALS & NUBIOLA CAVA BRUT - House Cava, 11%	BOTTLE £35.50
110	2	VISPO ALLEGRO PROSECCO SPUMANTE - Italy, 11%	
		125ML £5.60	BOTTLE £30.50
130	1	CHAMPAGNE GRUET BRUT SELECTION	
		Champagne - N.V. - France, 12%	375ML £30.00
			BOTTLE £49.00
142	1	MOËT & CHANDON	
		IMPÉRIAL BRUT - Champagne - N.V. - France, 12%	BOTTLE £71.00
152	1	BOLLINGER SPECIAL CUVÉE - Champagne - N.V., 12%	BOTTLE £76.00
154	1	BOLLINGER	
		GRANDE ANNEE - Champagne - Vintage - France, 12%	BOTTLE £140.00

White Wine

201	2	AMORANZA VERDEJO - HOUSE WINE - Spain, 11.5%	
		175ML £6.20 - 250ML £8.80	BOTTLE £23.50
1410	5	PIESPORTER RIELSING MICHELSBERG - Germany, 9.5%	
		175ML £6.20 - 250ML £8.80	BOTTLE £23.50
202	2	SAUVIGNON BLANC, SOL DEL ORO - Chile, 12.5%	
		175ML £6.40 - 250ML £9.20	BOTTLE £24.50
207	3	PINOT GRIGIO, MR GOOSE - Australia, 12%	
		175ML £6.60 - 250ML £9.60	BOTTLE £25.50
205	3	CHARDONNAY, RYE MILL - Australia, 13%	
		175ML £6.80 - 250ML £9.80	BOTTLE £26.00
312	3	PINOT GRIGIO DELLE VENEZIE DOC, GALEOTTI -	BOTTLE £26.50
303	3	CHENIN BLANC, OUDE KAAP - South Africa, 12.5%	BOTTLE £30.00
306	2	EL MESON RIOJA BLANCO - Spain, 12%	BOTTLE £36.00
239	1	MUSCADET SUR LIE CHATEAU DU CLERAY - France, 13%	BOTTLE £36.00
257	1	CHABLIS, DU COLOMBIER -	
		Chablis - Burgundy, France, 12.5%	BOTTLE £44.50

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.

WINE LIST

TASTE
BIN GUIDE WINE

Rose Wine

603	2	AMORANZA GARNACHA ROSÉ - HOUSE WINE - Spain, 11.5%	
		175ML £6.20 - 250ML £8.80 - BOTTLE £23.50	
607	3	PINOT GRIGIO BLUSH CARDONE - Italy, 12%	
		175ML £7.00 - 250ML £10.00 - BOTTLE £26.50	
612	4	ZINFANDEL ROSÉ, BUFFALO RIDGE - USA, 10%	
		175ML £7.40 - 250ML £10.60 - BOTTLE £28.50	
611	2	ROSÉ, #LOU, CHATEAU PEYRASSOL - France, 12.5%	
			BOTTLE £38.00

Red Wine

701	A	AMORANZA TEMPRANILLO - HOUSE WINE - Spain, 12.5%	
		175ML £6.20 - 250ML £8.80 - BOTTLE £23.50	
801	B	MERLOT, SOL DEL ORO - Chile, 13%	
		175ML £6.40 - 250ML £9.20 - BOTTLE £24.50	
903	C	SHIRAZ, RYE MILL - Australia, 13.5%	
		175ML £6.80 - 250ML £9.80 - BOTTLE £26.00	
818	C	PINOTAGE, OUDE KAAP RESERVE - SOUTH AFRICA, 14%	
			BOTTLE £27.00
901	C	CABERNET SAUVIGNON, GOLD COUNTRY - USA, 13%	BOTTLE £27.50
906	D	MALBEC, ZAPA - Argentina, 13%	BOTTLE £29.00
822	C	APPASSIMENTO, ROSSO DI PUGLIA - Italy, 14.5%	
			BOTTLE £30.00
810	D	COTES DU RHONE BARTON & GUESTIER - RHONE, FRANCE, 14%	
			BOTTLE £31.50
824	C	LETARGO BODEGAS . MATEOS RIOJA RESERVA - SPAIN, 13.5%	
			BOTTLE £35.00
928	C	PINOT NOIR, ALLAN SCOTT ESTATE - New Zealand, 13%	
			BOTTLE £45.50
939	E	BAROLO TENIMENTI DOCG - ITALY, 13%	BOTTLE £53.00
913	D	CHATEAUNEUF DU PAPE, DOMAINE PANISSE -	
		RHONE, FRANCE, 14%	BOTTLE £59.50

Only food and drink purchased from the hotel may be consumed in the hotel or grounds.

CONFERENCE ROOM DIMENSIONS

Suite		Washington	Washington	Washington	Lincoln	Lincoln
Room Name		Ballroom	Lounge Bar	Conservatory	Restaurant	Orchid Room
	Floor	Ground	Ground	Ground	Ground	Ground
Capacities	Theatre	400	50	45	200	60
	Cabaret	300	-	-	100	40
	Classroom	200	25	30	100	30
	Boardroom	80	34	40	70	25
	U-Shape	60	30	-	60	30
	Lunch /Dinner	350	40	-	120	50
	Reception	400	80	50	150	70
Dimensions						
Length	Feet	60'	25.91	52.48	70'	34.5
	Metres	18.3	7.9	16	21.35	10.5
Width	Feet	60'	27.06	10.16	29'6"	22.5
	Metres	18.3	8.25	3.1	9	6.9
Area	Square Feet	3600	701.12	533.19	2065	776
	Square Metres	334.89	65.17	49.6	192.15	72.5
Height (maximum)	Feet	10'5"	10.43	7.7	11'	14.8
	Metres	3.18	3.18	2.35	3.36	4.5
Height (minimum)	Feet	8'4"	7.21	7.7	8'5"	9.8
	Metres	2.54	2.2	2.35	2.57	3
Dance Floor Length	Feet	36'	-	-	26'	
	Metres	10.97	-	-	7.92	
Dance Floor Width	Feet	47'9"	-	-	17'3"	
	Metres	14.55	-	-	5.26	
Lighting	LED Lighting	Dimmable	Dimmable	Dimmable	Dimmable	Dimmable
	Controls In Room	Yes	Yes	Yes	Yes	Yes
	Black Out	Yes	Yes	No	Yes	Partial
	Windows	Yes	No	Yes	Yes	Yes
	Remote Control	Yes	No	No	No	No
Power	3-Phase	Yes	No	Yes	No	No
	63amp	Yes	No	Yes	No	No
	32amp	Yes	No	Yes	Yes	Yes
	13amp	22	10	16	20	16
Access						
Door Height	Feet	7.7	7.7	7.7	6'4"	6'4"
	Metres	2.35	2.35	2.35	1.93	1.93
Door Width	Feet	9.84	9.84	9.84	3'10"	7'7"
	Metres	3	3	3	1.17	2.34
	Level access	Yes	Yes	Yes	Yes	Yes
Miscellaneous	Telephone Points	4	2	0	2	0
Broadband	Wired	Yes	Yes	Yes	Yes	0
	Wi-Fi	Yes	Yes	Yes	Yes	Yes
	Air Conditioning	Yes	Yes	No	Yes	Yes
	Sound system Fitted	Yes	Yes	No	Yes	No

CONFERENCE ROOM DIMENSIONS

Verandah Lounge	Verandah Verandah	Verandah Garden	Verandah Drawing	Verandah Poolside		Suite Room Name
Ground	Ground	Ground	Ground	Ground	Floor	
50	36	24	24	-	Theatre	Capacities
-	24	-	-			
25	18	12	12	-	Classroom	
34	24	12	18	-	Boardroom	
28	16	12	12	-	U-Shape	
40	30	-	25	-	Lunch /Dinner	
50	36	24	30	100	Reception	
						Dimensions
29'	24'	31'6"	28'2	35'3"	Feet	Length
8.85	7.32	9.61	5.26	10.74	Metres	
18'8"	18'3"	13'	14'6	26'6"	Feet	Width
5.69	5.57	3.97	4.42	8.08	Metres	
541	438	409	406	934.13	Square Feet	Area
50.36	40.77	38.15	23.25	86.78	Square Metres	
10'8"	10'8"	10'10"	10'8"	10'8"	Feet	Height (Max)
3.25	3.25	3.3	3.25	3.25	Metres	
-	-	-	-	8'4"	Feet	Height (Min)
-	-	-	-	2.53	Metres	
-	-	-	-	21'	Feet	Dance Floor Length
-	-	-	-	6.4	Metres	
-	-	-	-	16'	Feet	Dance Floor Width
-	-	-	-	4.88	Metres	
Dimmable	Dimmable	Dimmable	Dimmable	Dimmable	LED Lighting	Lighting
Yes	Yes	Yes	Yes	Yes	Controls In Room	
Yes	Yes	No	Yes	Yes	Black Out	
Yes	Yes	Yes	Yes	Yes	Windows	
No	No	No	No	No	Remote Control	
No	No	No	No	No	3-Phase	Power
No	No	No	No	No	63amp	
No	No	No	No	No	32amp	
8	10	6	8	10	13amp	
						Access
6'4"	6'4"	6'7"	6'4"	6'4"	Feet	Door Height
1.93	1.93	2.01	1.93	1.93	Metres	
7'8"	7'	7'	7'	7'	Feet	Door Width
2.34	2.13	2.13	2.13	2.13	Metres	
Yes	Yes	Yes	Yes	Yes	Level access	
2	2	2	2	2	Telephone Points	Miscellaneous
Yes	Yes	Yes	Yes	Yes	Wired	Broadband
Yes	Yes	Yes	Yes	Yes	Wi-Fi	
Yes	Yes	Yes	No	No	Air Conditioning	
No	No	No	No	No	Sound system Fitted	

CONFERENCE MEETING AND SEMINAR PACKAGE

CONFERENCE AND MEETING TARIFF

Non-Residential Day (8 Hour)

To include:

FREE On Site Parking

FREE Secured Wi-Fi

Tea or Coffee on Arrival

Morning Tea/Coffee with a choice of Biscuits, Mini Croissants, Mini Danish or Fresh Fruit

Conference Buffet or Three Course Lunch with Coffee if preferred

Afternoon Tea or Coffee with Biscuits

One suitably sized Meeting Room

£55.00 PER DELEGATE PER DAY INCLUSIVE OF VAT

For an early start full Langstone breakfast can be added to this package for **£13.00** per person.

If you wish to continue into the evening A four course, plus coffee, Table D'hote Dinner may be added from **£29.00** per person

24 Hour Residential

To include:

FREE On Site Parking

FREE Secured Wi-Fi

Tea or Coffee on Arrival

Morning Tea or Coffee with a choice of Biscuits, Mini Croissants, Mini Danish or Fresh Fruit

Conference Buffet or Three Course Lunch with Coffee if preferred

Afternoon Tea or Coffee with Biscuits

One suitably sized Meeting Room

Single Accommodation in Double Rooms with en suite Private Bathroom containing Bath and or Shower

All rooms are equipped with Direct Dial Telephones, FREE Wi-Fi, LCD Freeview TV, Sky Sports and Radio, Tea & Coffee making facilities and Hair dryer.

Full English Breakfast with Complimentary Newspaper

Four Course Dinner with Coffee and Mints

£180.00 PER DELEGATE PER DAY INCLUSIVE OF VAT

CONFERENCE MEETING AND SEMINAR PACKAGE

CONFERENCE AND MEETING TARIFF

LITE NON-RESIDENTIAL DAY (8 HOUR)

To include:

FREE On Site Parking

FREE Secured Wi-Fi

Tea/Coffee on Arrival

Morning Tea/Coffee with Biscuits.

Sandwich Lunch with Tea or Coffee

Afternoon Tea/Coffee with Biscuits

One suitably sized Meeting Room

**£40.00 PER DELEGATE PER DAY
INCLUSIVE OF VAT**

HEALTHY OPTIONS NON- RESIDENTIAL DAY (8 HOUR)

To include:

FREE On Site Parking

FREE Secured Wi-Fi

Tea/Coffee on Arrival

Morning Tea/Coffee with Fruit.

Sandwich Lunch with Tea or Coffee

Afternoon Tea/Coffee with Fruit

One suitably sized Meeting Room

**£40.00 PER DELEGATE PER DAY
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 is available throughout the hotel. the hotel public network is called Freespot and the secure Wi-Fi network is accessed via a registration screen.

The Hotel is currently connected to the internet via an E1000+200
ethernet link

Wired links can be made available in the conference rooms

Flip Charts, Data projectors and Screens, DVD players and Monitors,
Staging, Public Address, Mixing Desks, Lecterns are all available on site.

Other audio-visual aids are available to order at extra cost

Additional Conference and Meeting rooms are charged
from £130.00 per room per day or part day.



The Langstone Cliff Hotel has a wide choice of locations for your event from the 300 seat Washington Ballroom to the 15 seat Garden room.

All are totally adaptable.

Just look at some of your options.



The Washington Suite

300 seat capacity but so very very versatile! Weddings, Conferences, Bowls, Presentations, Exhibitions



The Lincoln Restaurant

Can accommodate 120 people and can be combined with the Orchid room for greater capacity and flexibility



The Orchid Room

Adjacent to the Lincoln Restaurant and very popular for parties of up to 50 people.



The Verandah Room

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



The Garden Room

Air conditioned, light and airy especially suitable for smaller groups



The Grounds

Possibly the finest sea views in Devon. Set in 19 acres of woodland for you to relax in. There is ample parking in the hotel grounds for cars and coaches - and isn't that important these days?



Dawlish Warren - Dawlish - Devon - EX7 0NA

Telephone 01626 868000

www.langstone-cliff-hotel.co.uk



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