



WEDDINGS

at The Cliff Hotel

events@thecliffhotel.co.uk

01493 662179

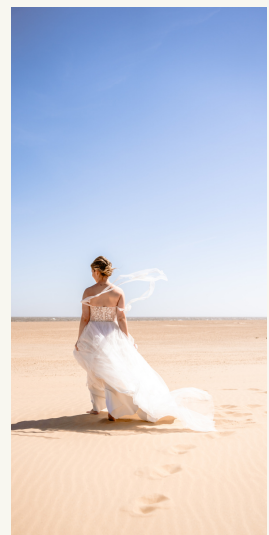
PACKAGE PRICING

PRICING	2024	2025
CEREMONY VENUE HIRE	£550	£589
PEAK SEASON VENUE FEE (MAY-SEPTEMBER)	£1000	£1177
OFF PEAK VENUE FEE (OCTOBER-APRIL)	£770	£824
ESSENTIALS PACKAGE	£77pp	£82pp
LUXE PACKAGE	£121pp	£129pp

Please note

THERE IS A MINIMUM NUMBER OF 60 FOR FRIDAY
AND SATURDAY WEDDINGS

ROOM HIRE AND MENU PRICES ARE SUBJECT TO
CHANGE



ESSENTIALS PACKAGE

what's included

CHAIR COVERS AND SASH

ARRIVAL DRINK OF PROSECCO PER PERSON

THREE-COURSE SET MENU FROM THE "ESSENTIALS MENU" PER
PERSON

ONE TOAST DRINK OF PROSECCO PER PERSON

TEA & COFFEE PER PERSON

STANDARD ROOM FOR THE COUPLE THE NIGHT OF THE
WEDDING

GUEST RATES AVAILABLE FOR ACCOMMODATION

ESSENTIALS SET MENU

Starters

Soup (Please select one)

Tomato & Basil (VE)

Leek & Potato (VE)

Pea & Mint (VE)

CHICKEN LIVER PATE

Served with toasted ciabatta and red onion chutney

SMOKED SALMON & PRAWN TIAN

Prawn and little gem lettuce in Marie rose sauce topped with smoked salmon, served with toasted bloomer (DF)

Main Course

ROAST CHICKEN SUPREME

Served with fondant potato and a creamy mushroom and garlic sauce (GF)

ROASTED TOPSIDE BEEF

Served with maple glazed carrot and parsnip, braised red cabbage, tender stem broccoli, Yorkshire pudding, and gravy (GFA)

PAN-FRIED SALMON FILLET

Served with sauteed baby potatoes, tender stem broccoli, and a lemon and herb sauce (GF)

MEDITERRANEAN VEGETABLE GNOCHI

Red onion, red pepper, aubergine, and courgette served with gnocchi in a rich tomato sauce (VE)

Dessert

BAKED VANILLA CHEESECAKE

With summer berry compote (GF)

ETON MESS

Strawberries and raspberries with chantilly cream, raspberry coulis, and crushed meringue (GF)

CHOCOLATE AND RASPBERRY TORTE

Served with raspberry sorbet (VE)

ESSENTIALS BUFFET

NOT INCLUDED IN PACKAGE

6 ITEMS £15.00PP/ 8 ITEMS £18.00PP/10 ITEMS £20PP

SANDWICHES

HAM & MUSTARD
CHEESE & ONION MARMALADE
TUNA & CUCUMBER
EGG MAYONNAISE

CHICKEN GOUJONS

POTATO WEDGES (VE)

SAUSAGE ROLLS

VEGETABLE SAMOSA (VE)

VEGETABLE SPRING ROLLS (VE)

MARGARITA PIZZA (V)

FILO PRAWNS

CRAB CAKES

FALAFEL BITES (VE)



LUXE PACKAGE

What's included

CHIAVARI CHAIRS

ARRIVAL DRINK PER PERSON

a choice of

Prosecco

Pimm's

Beers

CANAPES

LARGE GLASS OF RED OR WHITE WINE PER PERSON DURING THE
WEDDING BREAKFAST

THREE-COURSE CHOICE MENU FROM THE "LUXE MENU" PER
PERSON

ONE TOAST DRINK OF PROSECCO PER PERSON

TEA AND COFFEE PER PERSON

"THE LUXE" EVENING BUFFET

THE CLIFF SUITE FOR THE COUPLE THE NIGHT OF THE WEDDING

GUESTS RATES AVAILABLE FOR ACCOMMODATION

CANAPES

Please select 4 from the choices below

Truffle Arancini (V)

Deviled Eggs (V)

Duck Pate on Crostini

Smoked Mackerel Pate with Pickled Shallots

Cucumber, Crème Fraiche and Tiger Prawns

Marinated Bocconcini Skewer (V)

Smoked Salmon Blini

Beetroot and Horseradish Blini (V)

Whipped Blue Cheese and Pear Crostini (V)

Mini Chilli and Crab Doughnuts

Filo Baskets with Ham and Asparagus

Pulled Pork Croquettes

LUXE CHOICE MENU

Starters

Soup (Please select one)

French Onion with cheesy crouton

Broccoli and Stilton (V)

Cauliflower and Hazelnut (VE)

Ham Hock and Pea

OAK-SMOKED SALMON BRUSCHETTA

With pickled slaw and horseradish crème fraiche (GFA)

SMOKED DUCK SALAD

With baby leaf, raspberries, and toasted walnuts in a Dijon vinaigrette

(N)(DF) (GF)

STUFFED PORTOBELLO

Stuffed with porcini mushroom and walnut topped with sourdough breadcrumbs (VE)

Main Course

STUFFED CHICKEN BREAST

Stuffed with chorizo, spinach, and manchego served with potato croquette and a pesto cream sauce (N)

SLOW-COOKED BEEF SHORT RIB

Served with fondant potato, garlic fine beans, and a red wine jus (GF)

WHOLE BAKED SEABASS

On a bed of leek and bacon parmentier potatoes topped with salsa verde (DF)(GF)

ROASTED CAULIFLOWER STEAK

Served with crispy baby potatoes, tender stem broccoli, and fine green beans with a cajun vegan butter sauce (VE)

Dessert

CHOCOLATE FONDANT

Served with candied walnuts, honeycomb, and a salted caramel ice cream (N)

MANGO CHEESECAKE

Served with rum-soaked pineapple and toasted coconut with mango sorbet (GF)

VANILLA PANNA COTTA

Served with summer berry compote, shortbread biscuit, and pistachio crumb (N)

VEGAN CHOCOLATE ORANGE BREAD AND BUTTER PUDDING

Served with blood orange sorbet (VE)

LUXE BUFFET

WARM BREADS

OLIVES & OILS

HUMMUS

FLATBREADS

SALADS

BREADSTICKS

FRUITS

CARROT AND CELERY STICKS

CURED MEATS

CHEESE & BISCUITS

MINI CAKES

SEAFOOD PLATTER



ADD A LITTLE EXTRA...

Optional extras for you to add to your special day

BACKDROP AND FAIRY LIGHTS - £75

CHAIR COVERS & SASH (FROM A CHOICE OF COLOURS)- £3.50

CHIAVARI CHAIRS - £4.50

PIMP MY PROSECCO CART- £10.00 PP

GLASS OF PROSECCO PER PERSON TO ENHANCE WITH ANY OF THE FOLLOWING:

PEACH PUREE, ORANGE JUICE, PINEAPPLE JUICE, ELDERFLOWER CORDIAL, LIME JUICE, LEMON JUICE, STRAWBERRY SYRUP

POPPING BOBA

PASSIONFRUIT, MANGO, BLUEBERRY

TRIPLE SEC

LIMONCELLO

CREME DE CASSIS

FROZEN SUMMER BERRIES

EDIBLE GLITTERS

FREE STANDING WHITE WOODEN SWEET CART (STOCKED) - FROM £150

SWEET CART (UNSTOCKED)- £50

RECOMMENDED SUPPLIERS

WE ARE LUCKY ENOUGH TO WORK WITH A LOT OF TALENTED PEOPLE IN THIS INDUSTRY, SO TO
MAKE YOUR LIFE A LITTLE BIT EASIER, WE HAVE PUT TOGETHER A LIST OF OUR PREFERRED
SUPPLIERS.

ZENA ROBINSON PHOTOGRAPHY

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