

THE
Cliff
HOTEL



THE CLIFF HOTEL

CONFERENCE & EVENTS

CONTACT DETAILS

EVENTS@THECLIFFHOTEL.CO.UK

01493 662179

ROOM HIRE RATES

| ROOM | SUNDAY-THURSDAY | FRIDAY-SATURDAY |
|------------------|-----------------|-----------------|
| THE LOUNGE | £95 | £95 |
| MUSE (NO GARDEN) | £100 | £195 |
| MUSE & GARDEN | £200 | £300 |
| SEA VIEW TERRACE | £100 | £150 |
| FUNCTION SUITE | £300 | £400 |

Minimum number of guests requirement may apply

PLEASE NOTE: ALL PRICES FOR ROOM HIRE AND MENUS ARE
SUBJECT TO CHANGE

ESSENTIALS BUFFET

**6 ITEMS £15PP / 8 ITEMS £18PP /
10 ITEMS £20PP**

SANDWICHES

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

CHICKEN GOUJONS

POTATO WEDGES

SAUSAGE ROLLS

VEGETABLE SAMOSA

VEGETABLE SPRING ROLLS

MARGARITA PIZZA

FILO PRAWNS

CRAB CAKES

FALAFEL BITES

PICNIC BUFFET

£11 PER PERSON

SANDWICHES

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

SAUSAGE ROLLS

SCONES

MINI CAKES

TEA & COFFEE £3

HOT FORK BUFFET

HOT FORK BUFFET

£17.95 per person

INCLUDES

3 mains including a vegetarian option
2 desserts

LASAGNE
CHICKEN CURRY
TAGINE (VE)

RICE
CHIPS
SALADS

BBQ

Please select 3 BBQ mains and 3 sides £16.95
£5 per extra main option
£2.50 per extra side

40Z BEEF BURGER WITH CHEESE

SPICY BEAN BURGER (VE)

SMOKED HOT DOGS WITH FRIED ONIONS (VEA)

SMOKED BBQ CHICKEN WINGS

SMOKED CHICKEN THIGHS

SMOKED BBQ RIBS

VEGETABLE SKEWERS

SIDES

FRIES

SALADS

POTATO SALAD

PICKLED CABBAGE

CORN ON THE COB

COLESLAW

LUXE BUFFET

£24.45 PER PERSON

WARM BREADS

OLIVES & OILS

HUMMUS

FLATBREADS

SALADS

BREADSTICKS

FRUITS

CARROT AND CELERY STICKS

CURED MEATS

CHEESE & BISCUITS

MINI CAKES

SEAFOOD PLATTER

PRIVATE DINING

STARTERS

SOUP

French Onion, with cheesy croutons

Pea & Mint, with a bread roll (VE)

Broccoli & Stilton, with a bread roll (V)

SMOKED DUCK SALAD

Smoked duck with baby leaf, raspberries, and toasted walnuts in Dijon vinaigrette
(N) (DF)

STUFFED PORTOBELLO

Portobello stuffed with porcini mushroom & walnut topped with sourdough crumb
(VE, N)

SMOKED SALMON & PRAWN TIAN

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

BAKED CAMEMBERT

Served with red onion, tomato chutney & toasted ciabatta (V)

MAIN COURSE

CHICKEN SUPREME

Served with fondant potato, tenderstem broccoli with garlic & lemon butter sauce
(GF)

PAN FRIED SEABASS FILLET

Served with sauteed new potatoes & fine beans, with lemon white wine sauce (GF)

6OZ BEEF FILLET

Served with creamy mashed potato, roasted carrot & red onion jus (GF)

MEDITERRANEAN VEGETABLE GNOCCHI

Aubergine, courgette, red pepper & red onion in a tomato sauce (V)

DESSERT

BAKED VANILLA CHEESECAKE

With summer berry compote (GF)

TIRAMISU

Served with vanilla ice cream & amaretti biscuit

VEGAN CHOCOLATE TART

Served with vegan ice cream (VE)

CHOCOLATE FONDANT

With honeycomb pieces & vanilla ice cream

CHEESE & BISCUITS

(GFA)

2 Course £32

3 Course £38

Please select 3 starters
including a soup, 3 mains, and 2
desserts for your guests to
choose from

Pre-order will be required

CONFERENCES

DAY DELEGATE RATE
£45 PER PERSON
(MINIMUM OF 10 DELEGATES)

INCLUDES:
Bacon rolls
Tea & coffee (AM)
Working lunch
Tea & coffee (PM)
Room hire

MORNING MEETING BUFFET

£20 PER PERSON

SMOKED SALMON & CREAM CHEESE BAGEL

PASTRIES

MUFFINS: BACON & CHEESE / SAUSAGE & CHEESE

WARM BREADS

FRUIT

YOGHURT

GRANOLA

WORKING LUNCH BUFFET

£25 PER PERSON

SALADS

SANDWICHES:

Ham & mustard

Cheese & onion marmalade

Tuna & cucumber

Egg mayonnaise

WRAPS

ANTIPASTI:

Cured meats, cheese, sundried tomato,
toasted tiger loaf

FRUITS

GRILLED CHICKEN

FALAFEL

RICE WITH ONION & RED PEPPER

MOROCCAN COUSCOUS

YOGHURT

TEA & COFFEE

£3 PER PERSON