



WEDDINGS

At the cliff hotel

events@thecliffhotel.co.uk

07552 630250

01493 662179



PACKAGE PRICING

PRICING	2023/24	2025
CEREMONY	£500	£525
PEAK SEASON VENUE FEE (MAY-SEPTEMBER)	£1000	£1200
OFF PEAK VENUE FEE (OCTOBER-APRIL)	£700	£900
ESSENTIALS PACKAGE	£70pp	£95 pp
LUXE PACKAGE	£110pp	£135 PP

Please note

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

ESSENTIALS PACKAGE

whats included

CHAIR COVERS AND SASH

ARRIVAL DRINK OF PROSECCO PER PERSON

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

ONE TOAST DRINK OF PROSECCO PER PERSON

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

TEA & COFFEE PER PERSON

"THE ESSENTIALS" EVENING BUFFET

STANDARD ROOM FOR THE COUPLE THE NIGHT OF THE
WEDDING

GUESTS ENTITLED TO 15% OFF ACCOMMODATION

ESSENTIALS SET MENU

Starters

SOUP

Tomato & Basil (VE)

Carrot & Corriander (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)

MEDITERRANEAN VEGETABLE STACK

Roasted aubergine, courgette, red pepper with balsamic glaze and wild
rocket (VE)

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 (GFO)

PAN-FRIED SALMON FILLET

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

SLOW-ROASTED PORK BELLY

served with celeriac and potato mash, maple glazed carrot, and an apple cider and mustard jus

MEDITERRANEAN VEGETABLE GNOCCHI

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)

CHOCOLATE BROWNIE

with salted caramel sauce, honeycomb pieces, and vanilla ice cream(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

SANDWICHES

HAM & MUSTARD
CHEESE & ONION
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

FLOWER ALLOWANCE

ARRIVAL DRINK PER PERSON

a choice of

Prosecco

Pimm's

Beers

COUPLE'S COCKTAILS

HALF A BOTTLE OF RED OR WHITE WINE PER PERSON DURING
THE WEDDING BREAKFAST

ONE TOAST DRINK OF PROSECCO PER PERSON

CANAPES

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

TEA, COFFEE, AND TRUFFLES PER PERSON

"THE LUXE" EVENING BUFFET

THE CLIFF SUITE THE NIGHT BEFORE THE WEDDING

THE CLIFF SUITE FOR THE COUPLE THE NIGHT OF THE WEDDING

GUESTS ENTITLED TO 15% OFF 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

French onion with cheesy crouton

Broccoli and Stilton

Cauliflower and Hazelnut (VE)

Ham Hock and Pea

CURED MEATS

with apple and ale chutney, manchego cheese, cornichons, and toasted loaf
(GFO)

OAK-SMOKED SALMON BRUSCHETTA

with pickled slaw and horseradish crème fraiche (GFO)

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)

PORCHETTA WITH BACON, GARLIC, AND ROSEMARY STUFFING

served with pesto fine beans and crispy roast potatoes (N)

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)

Trio of desserts

*Can't decide on one dessert? why not upgrade to our trio of
desserts for £5 per person extra*

CHOCOLATE BROWNIE

served with salted caramel sauce & honeycomb (GF)

VANILLA CHEESECAKE

with summer berry compote

CAPPUCINO MOUSE

with chocolate dust

BESPOKE PACKAGE

Create your own bespoke package. See our prices per person below

ESSENTIALS FOOD

£40 PP

CANAPES

£7.50 PP

ESSENTIALS DRINK PACKAGE

£15 PP

CONES OF FISH & CHIPS

£8 PP

CLASSIC BUFFET

£17 PP

HOT FILLED ROLLS

£8PP

LUXE FOOD

£50PP

GRAZING BUFFET

£20 PP

LUXE DRINK PACKAGE

£28 PP

BBQ

FROM £16.95 PP

LUXE BUFFET

£22.50

BBQ

Standard 3 meats and 3 sides £16.95

£5 per extra meat option

£2.50 per extra side

4OZ BEEF BURGER WITH CHEESE

SMOKED HOT DOGS WITH FRIED ONIONS

SMOKED BBQ CHICKEN WINGS

SMOKED CHICKEN THIGHS

SMOKED BBQ RIBS (1/2 RACK)

SIDES

FRIES

SALADS

POTATO SALAD

PICKLED CABBAGE

CORN ON THE COB

COLESLAW

GRAZING BUFFET

£20 per person

WARM BREADS

OLIVES & OILS

HUMMUS

FLATBREADS

SALADS

BREADSTICKS

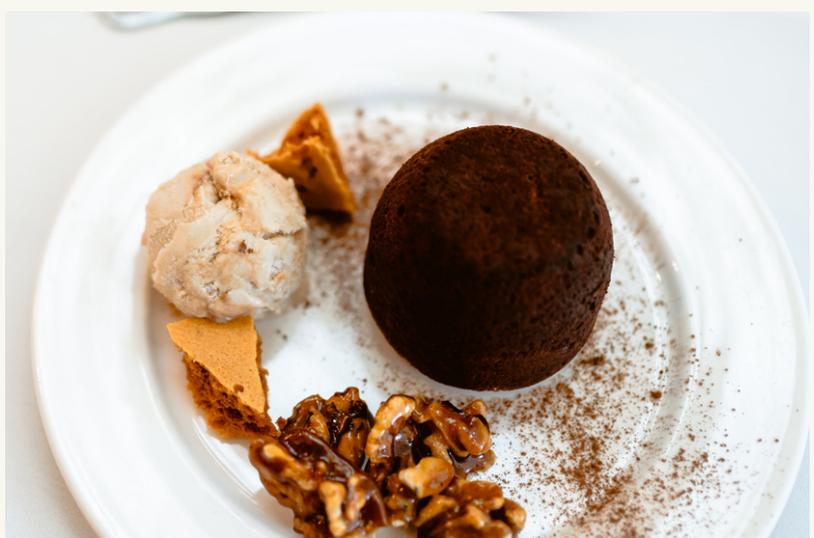
FRUITS

CARROT AND CELERY STICKS

CURED MEATS

CHEESE & BISCUITS

MINI CAKES



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 RECOMMENDED SUPPLIERS LIST OF ALL OUR PREFERRED SUPPLIERS. PLEASE FEEL FREE TO GET IN TOUCH WITH ANY OF THEM OR HAVE A LOOK AT THEIR WEBSITES AND SOCIAL MEDIA.

PHOTOGRAPHER- CRAIG GREENWOOD PHOTOGRAPHY
WWW.CRAIGGREENWOODPHOTOGRAPHY.CO.UK

VIDEOGRAPHER- RACE WEDDING VIDEOGRAPHY
WWW.RACEWEDDINGVIDEO.COM

FLORIST – ELIZABETHS
WWW.ELIZABETHS.CO.UK

HAIR STYLIST- CARA HUBBARD
WWW.CARAHUBBARD.CO.UK

MAKE UP ARTIST- EMMA- BRUNETTI ARTISTRY
WWW.BRUNETTIARTISTRY.CO.UK

VENUE DÉCOR- SAM RACE
WWW.SAMRACE.CO.UK

VENUE FURNITURE
THE BANQUETING HIRE SERVICE
WWW.BANQUETINGHIRE.CO.UK

WEDDING DRESS/ SUIT
PURE BRIDES/ PURE SUIT
WWW.PUREBRIDES.CO.UK
WWW.PURESUITHIRE.CO.UK

DJ
FACEBOOK- ROBBIEK MOBILE DISCO

AZUL EVENTS
FACEBOOK - EA DJ'S AZUL EVENTS

ACOUSTIC SINGER

BARNY HOLMES
@BARNYHOLMESMUSIC

