

THE  
Cliff  
HOTEL

# THE CLIFF HOTEL

## PRIVATE EVENTS

### CONTACT DETAILS

EVENTS@THECLIFFHOTEL.CO.UK

01493 662179

## OFF-PEAK SEASON RATES OCT-APRIL (EXLC DEC)

ROOM	SUNDAY - THURSDAY	FRIDAY- SATURDAY
THE NORFOLK SUITE	£125.00	£150.00
MUSE (NO GARDEN)	£150.00	£200.00
MUSE & GARDEN	£300.00	£400.00
SEA VIEW TERRACE	£150.00	£250.00
FUNCTION SUITE	£400.00	£500.00

*Minimum number of guests & a minimum spend requirement may apply*

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

## PEAK SEASON RATES MAY-SEPT & DEC

ROOM	SUNDAY - THURSDAY	FRIDAY- SATURDAY
THE NORFOLK SUITE	£150.00	£175.00
MUSE (NO GARDEN)	£200.00	£250.00
MUSE & GARDEN	£400.00	£550.00
SEA VIEW TERRACE	£200.00	£350.00
FUNCTION SUITE	£500.00	£600.00

*Minimum number of guests & a minimum spend requirement may  
apply*

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

## BUFFET SELECTION

### BBQ

Please select 3 BBQ mains and 3 sides - from £16.95  
£5.00 per extra main option  
£2.50 per extra side

#### MAINS

4oz 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

### Essentials Buffet (6, 8, 10 Items)

6 Items from £15.00pp / 8 Items from  
£18.00pp / 10 Items from £20.00pp

Sandwiches  
Ham & Mustard  
Tuna & Cucumber  
Egg Mayonnaise  
Cheese & Onion Marmalade  
  
Sausage Rolls  
Chicken Goujons  
Potato Wedges  
Vegetable Spring Rolls  
Vegetable Samosas  
Filo Prawns  
Margarita Pizza  
Falafel Bites  
Haddock & Spring Onion Cakes

### Hot Fork Buffet

From £17.95 Per Person  
Three Mains including a Vegetarian option & Two Desserts

#### MAINS

Lasagne  
Chicken Curry  
Tagine (VE)

#### SIDES

Rice  
Fries  
Salads

#### DESSERTS

Cheesecake  
Brownie & Ice Cream

### Picnic Buffet

From £11.00 Per Person

Sandwiches  
Ham & Mustard  
Tuna & Cucumber  
Egg Mayonnaise  
Cheese & Onion Marmalade

#### Sausage Rolls

Scones  
Mini Cakes

## **LUXE BUFFET**

From £24.45 Per Person

Warm Breads

Olives & Oils

Hummus

Flatbreads

Salads

Breaksticks

Fruits

Carrot & Celery Sticks

Cured Meats

Cheese & Biscuits

Mini Cakes

Seafood Platter

## PRIVATE DINING

### Starters:

French Onion Soup  
With cheesy croutons

Pea & Mint (VE)  
With a Bread Roll

Broccoli & Stilton (V)  
With a Bread Roll

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

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

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

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

## PRIVATE DINING

### MAINS

Chicken Supreme (GF)

Fondant potato, tenderstem broccoli with garlic & lemon butter  
sauce

Pan Fried Seabass Fillet (GF)

Sauteed new potatoes & fine beans, with lemon white wine sauce

6oz Beef Fillet (GF)

Creamy mashed potato, roasted carrot & red onion jus

Mediterranean Vegetable Gnocchi (V)

Aubergine, courgette, red pepper & red onion in a tomato sauce

## PRIVATE DINING

### DESSERT

Baked Vanilla Cheesecake (GF)  
With summer berry compote

Tiramisu  
Served with vanilla ice cream & amaretti biscuit

Vegan Chocolate Tart (VE)  
Served with vegan ice cream

Chocolate Fondant  
With honeycomb pieces & vanilla ice cream

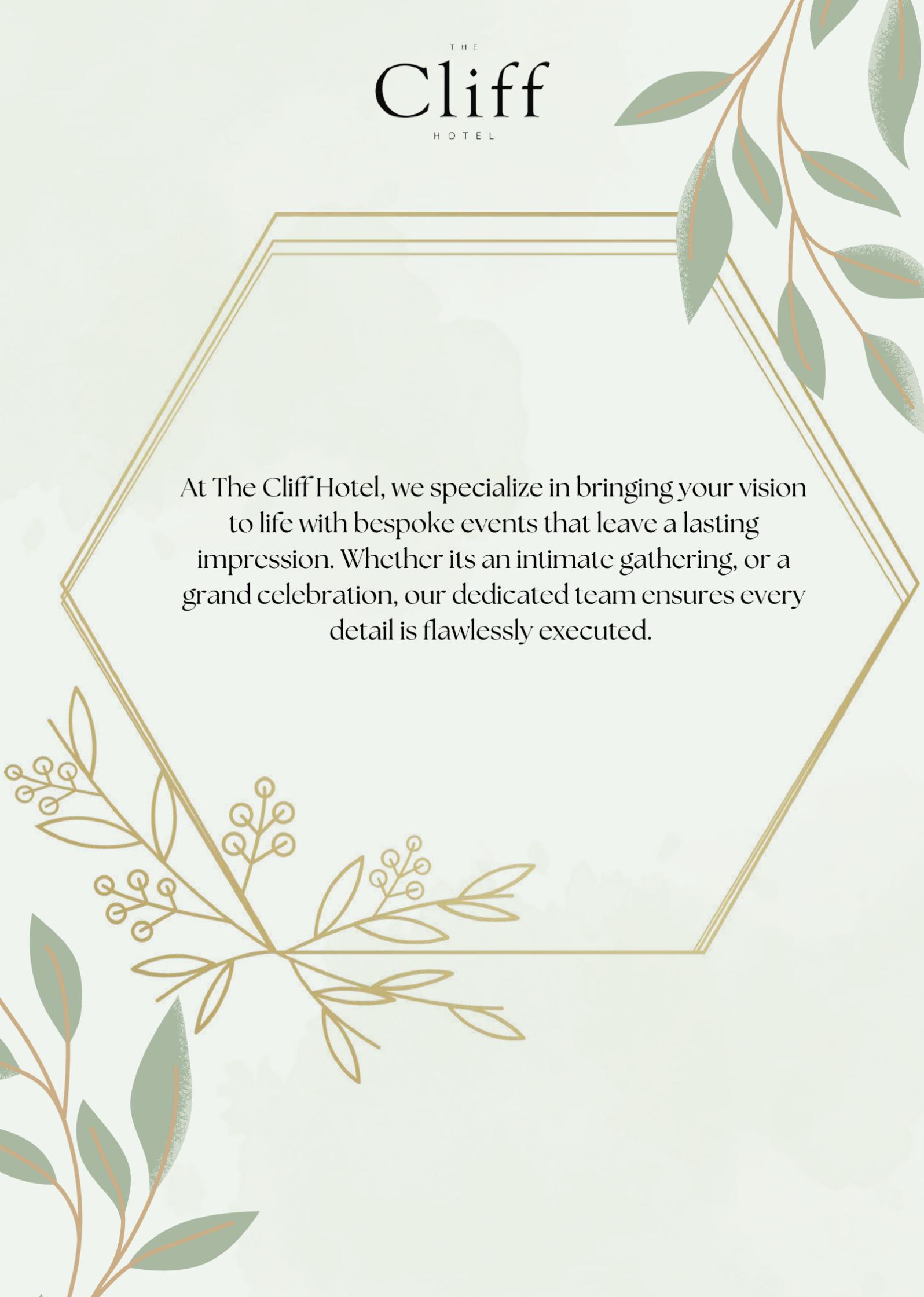
Cheese & Biscuits (GFA)

2 Courses £32.00

3 Courses £38.00

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

A pre-order is required



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At The Cliff Hotel, we specialize in bringing your vision to life with bespoke events that leave a lasting impression. Whether its an intimate gathering, or a grand celebration, our dedicated team ensures every detail is flawlessly executed.