

Functions

Six attractively decorated purpose built function rooms to suit a wide variety of events. Each boasting individual characteristics including sea views, magnificent chandeliers, large dance floors and private bars

Function Suite Information

Room capacities

Dinner dance	60 – 200
Residential weekends <i>[including private dinner and dancing]</i>	up to 200
Ladies Festivals	up to 200
Special interests weekends <i>[with workshops and private dining if required]</i>	up to 200
Private lunch or dinner	from 10

Room hire charges

A minimum number of paying guests is required for dinner functions. If minimum numbers are not met, there will be a room hire charge as indicated below

	Min No.	Room Hire from
<u>Large suites with their own bar and dance floor</u>		
Ark Royal Suite	100	£200.00
Invincible Suite	120	£200.00
Victory Suite	120	£200.00

<u>Smaller suites [without a bar/purpose-built dance floor] suitable for private lunch, dinner, showroom</u>		
		from
Intrepid Suite	N/A	£50.00
Endurance Suite	N/A	£50.00
Fearless Suite	N/A	£50.00

<u>Coast Bar</u> (security is required for evening functions)		
Room only (no food), including security [age 18+]		£295.00
Room hire, security and a DJ for the evening ((age 18+)		£590.00
Function for under 18's		from £300.00

Finger buffet room hire charges *[minimum number of paying guests required]*

Ark Royal Suite	£375.00
Invincible Suite	£375.00
Victory Suite	£375.00
Intrepid Suite	£100.00
Endurance Suite	£100.00
Fearless Suite	£100.00
Coast Bar	Negotiable <i>[if room hire is not applicable, security will be charged separately]</i>

There is no room hire charge for fully residential parties if minimum numbers are met. If numbers fall below the minimum, a new rate may need to be negotiated. Individual quotations will be prepared on request.

Drink & Menu Selector

Drinks Packages

D-PACKAGE A £19.75 pp	A glass of Pimms on arrival 2 glasses of red or white wine to accompany your meal A glass of sparkling wine for the toast
D-PACKAGE B £23.40 pp	A glass of sparkling wine or bucks fizz on arrival 2 glasses of red or white wine to accompany your meal A glass of champagne for the toast
D-PACKAGE C £14.40 pp	Alcoholic fruit punch on arrival A glass of red or white wine to accompany your meal A glass of sparkling wine for the toast

If you would prefer to create your own package, please choose from the following (prices are per glass)

Pimms & lemonade	£5.20	Kir Royale	£5.80	Sparkling wine	£4.75
Bucks fizz	£4.85	Alcoholic fruit punch	£4.75	Sherry	£3.60
House wine	£4.90*	Non-alcoholic fruit punch	£3.70	Champagne	£8.75

* A wider selection of wine is available from our wine list

Menu Packages

[please make one selection from each course, the same for all your guests, unless there is a special dietary requirement]

ADDITIONAL to each menu package, if required – **CHEESE FLAT @ £20.00 per table of 8**

M-PACKAGE A £34.00 pp

Soup [cream of country vegetable / leek & potato / tomato & basil]

Ardennes pate served with melba toast and a Cumberland sauce

Prawn, apple & celery salad served on mixed leaves and topped with a Marie rose sauce

Fanned honeydew melon served with seasonal fruit and mango coulis

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Pan-fried breast of chicken accompanied by a mushroom and tarragon sauce

Roast loin of pork accompanied by a sage-infused jus and apple sauce

Herb-crusted supreme of salmon served with a chive, white wine and cream sauce

Penne pasta with roasted Mediterranean vegetables and tomato sauce, finished with parmesan shavings

+++++

Individual apple & blackberry pie served with a rich vanilla custard

White & dark chocolate mousse served with vanilla sauce

Baileys crème brûlée

Fruits-of-the-forest tart served with chantilly cream

+++++

Coffee

M-PACKAGE B £39.00 pp

Soup [cream of country vegetable / leek & potato / tomato & basil]

Plum-tomato and buffalo mozzarella salad served on rocket leaves and finished with a pesto dressing

Char-grilled strips of chicken served on cos leaves with croutons, parmesan and classic Caesar dressing

Cajun-spiced salmon served chilled on a bed of leaves with a lemon and coriander mayonnaise

+++++

Roast sirloin of beef served with Yorkshire pudding, roast gravy and horseradish sauce

Roast fillet of pork stuffed with apricots and finished with a sage-infused sauce

Breast of chicken wrapped in Parma ham and coated in a wild-mushroom and Madeira sauce

Roast breast of turkey accompanied by chipolata sausage, sage and onion stuffing and a rich gravy scented with cranberry

Pan-fried cod loin served with a cream chive sauce

Mushroom, brie and cranberry Wellington served with a pesto cream sauce

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Amaretti-filled profiteroles fresh cream and crushed amaretti biscuit filling served with a warm chocolate sauce

Individual exotic fruit bavarois served with raspberry coulis

Caramel parfait - caramel sauce surrounded by caramel ice cream covered in chocolate and served with a vanilla sauce

Raspberry pannacotta finished with a forest-berry compot and cassis coulis

+++++

Coffee

M-PACKAGE C £44.00 pp

Soup [cream of country vegetable / leek & potato / tomato & basil]

Game terrine - Venison, pheasant and duck pate topped with a fine port glaze, accompanied by toasted brioche and a red-onion marmalade

Hot oak-smoked salmon served with red onion, capers, crème fraiche and wholemeal bread

Warm leek and wild-mushroom tart cooked in a formaggio sauce

+++++

Sorbet or Soup Course

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Char-grilled fillet steak served with a red-wine jus, bacon lardoons and woodland mushrooms

Four-bone rack of lamb finished with a rich rosemary-scented redcurrant sauce

Roast fillet of pork stuffed with apricots and finished with a sage-infused sauce

Poached lemon sole fillets stuffed with spinach and finished with a grain mustard and chive cream sauce

Aubergine, goats' cheese, tomato and courgette tian served with a sweet chilli cream sauce

+++++

Fresh strawberries tossed in sugar and served in a brandy snap basket with Cornish clotted cream

Individual raspberry ice cream pavlova served on a vanilla sauce

Warm apple tart tatin finished with caramel ice cream

Chocolate pyramid finished with a baileys sauce

+++++

Coffee

All main courses served with Chef's selection of seasonal vegetables and potatoes

SET FORK BUFFET £35.00 pp

Starters

Fan of seasonal melon

With fruit coulis

or

Prawn & apple salad

with Marie rose sauce

or

Chicken & pork pate

with melba toast

Mains

Roast sirloin of beef

or **Cold roast chicken**

or **Honey-baked gammon**

or **Poached salmon fillet**

All served with coleslaw, potato,
Mexican rice, mixed tossed salad,
hot new potatoes with parsley
butter

Dessert

Caramel & apple pie

with crème Anglaise

or

White & dark chocolate mousse

with vanilla sauce

or

Tropical fruit salad

Children's Menu

Children aged 5- 10 years are charged half main menu package price or they may choose from the following menu at £8.00 pp [please choose the same for each child, unless there is a special dietary requirement].

Starter

Tomato soup

Melon

Mini prawn salad

Main

Chicken nuggets, chips and peas or beans

Fish fingers, chips and peas or beans

Burger in a bun, chips and peas or beans

Sausages, chips and peas or beans

Mini chicken roast, vegetables and potatoes

Dessert

Trio of ice cream

Fruit salad

Trifle

Each child will receive a colouring pack plus a glass of coke or fruit juice

Evening buffet [also suitable for evening-only buffet wedding receptions-min of 100 covers]

Menu A £14.00 pp

Selection of sandwiches
Pizza wedges
Quiche Lorraine
BBQ chicken pieces
Cocktail sausage rolls
Cheese & pineapple kebabs
Tortilla chips and dips

Menu B £16.50 pp

Selection of or open sandwiches
BBQ chicken pieces
Goujons of plaice & tartare sauce
Sausage rolls
Onion bhajis
Tomato & basil quiche
Tortilla chips & dips
Butterfly prawns

Menu C £19.95 pp

Open sandwiches
Chicken satay & peanut dip
Butterfly prawns with sweet &
sour sauce
Moroccan lamb kebabs
Baby vegetables with trio of
mayonnaise
Melon & Parma ham
Garlic mushrooms with Creole
sauce
Bacon & cheese longboats

Ploughman's Buffet £10.00 pp

Sliced ham
Cheese wedges
Chutney & pickles
Mixed salad
Coleslaw
Selection of bread
Parsley new potatoes

SOMETHING EXTRA

~ or you may create your own buffet (minimum of 5 items) ~

£1.00 per item pp

Tortilla chips & dips
Peanuts & crisps
Cheese straws
Mixed olives

£1.75 per item pp

Pork sausage rolls
Cheese & onion rolls (V)
Cheese & pineapple skewers (V)
Mini Lincolnshire sausage tossed in honey & mustard
Quiche Lorraine
Tomato & basil quiche (V)
Prawn sesame toast
Pizza fingers

£2.25 per item pp

Onion bhajis with mango chutney (V)
BBQ chicken drumsticks
Tempura vegetables with garlic mayonnaise (V)
Vegetable pakora with mint yoghurt dip (V)
Jalapeño stuffed with cream cheese (V)
Plaice goujons with tartare sauce
Pork satay with peanut dip
Parma ham & melon

£2.75 per item pp

Breaded prawns with sweet & sour sauce
Chicken tikka thighs
Seafood or vegetable dim sum
Ginger & lemongrass chicken skewers

£3.75 pp

Large cheese board
(3 cheeses, celery, grapes, biscuits)

£3.95 per item pp

Round of sandwiches with crisps
Chicken or vegetarian wrap with crisps

£4.50 pp

Open sandwiches & crisps

CANAPÉ SELECTIONS

Choose any 6 items £6.95 per person
Choose any 7 items £7.95 per person
Choose any 8 items £8.95 per person

Cold canapés

Smoked salmon & crème fraiche spoons
Smoked trout & watercress mousse
Gravadlax & asparagus
Prawn & Marie Rose sauce
Parma ham & physalis (*Cape gooseberry*)
Ardennes pate & red onion marmalade
Mortadella & chive
Apricot & stilton mousse
Cherry tomato, mozzarella & pesto

Hot Pastry canapés

Chicken salsa
Moroccan chicken
Ham & gruyere
Mushroom & tarragon
Vegetable curry
Apricot & stilton
Mini Yorkshire pudding with roast beef & horseradish
Lime & chilli tiger prawns
Roasted herb-crusting salmon

Dry ← Whites → Sweet ED ← Reds → FB (ED = easy drinking / FB = full bodied)
 1 2 3 4 **5** 6 7 8 9 A B **C** D E

Taste		75 cl
	WHITE WINES	
1	Ivenio Sauvignon Blanc ~ France <i>Crisp and fresh with grassy, floral notes</i>	£17.50
2	Millstream Chenin Blanc ~ South Africa <i>Light and fresh with an attractive quince and pear character</i>	£17.80
4	Piesporter Michelsberg, Franz Schonheim ~ Mosel, Germany <i>A medium dry, fruity wine from the middle part of the Mosel Valley</i>	£16.00
2	Elementos Chardonnay/Viognier ~ Argentina <i>Zingy and fresh on the palate with a delicate youthful fruitiness on the nose</i>	£17.70
2	Caliterra Chardonnay Reserva ~ Chile <i>A straightforward uncomplicated Chardonnay, showing touches of melon and oak</i>	£17.70
3	Gulara Colombard Chardonnay ~ Australia <i>Clean and fresh with melon and apple fruit flavours with a crisp finish</i>	£18.95
2	Pinot Grigio, Mezzacorona Trentino ~ Italy <i>A crisp fruity white wine with a delightful full and ripe aroma</i>	£18.95
2	Errazuriz La Escultura Estate Wild Ferment Chardonnay ~ Casablanca Valley, Chile <i>Pungent, smoky, bready, baroque nose, with deep, full, lush fruit right through to the finish</i>	£18.95
1	Sauvignon du Touraine, Bougrier ~ France <i>A crisp dry white wine, with a grassy, citrusy character</i>	£18.75
1	Rosemount Road Tri Varietal White ~ South Eastern Australia <i>Fresh and vibrant with ripe tropical fruit flavours</i>	£18.95
1	Petit Chablis Domaine Millet ~ France <i>A lean and pure Petit Chablis with restrained fruit and light body</i>	£24.35
1	Sancerre, Les Pierres Blanches Bougrier ~ Loire, France <i>A well structured dry white wine with a stoney, eafy, green fruit aroma</i>	£24.85
	ROSÉ WINES	
2	Invenio Zinfandel Rosé ~ California <i>Light fruity rosé bursting with strawberry fruits. Medium sweet but well balanced</i>	£17.50
4	Lyric Pinot Grigio Blush ~ Italy <i>Pale pink, off dry with soft red fruit characters</i>	£17.25
4	Boomerang Bay Rosé ~ Australia <i>An off dry rosé that has aromas of banana and raspberry</i>	£18.25
	RED WINES	
C	Invenio Merlot ~ France <i>Deep ruby colour with perfumed red fruit character</i>	£17.50
C	Aimery Merlot, Vin de Pays d'Oc ~ France <i>The soft fruit character of the Merlot grape makes this wine agreeably easy to drink</i>	£17.80
C	Millstream Pinotage ~ Western Cape, South Africa - This Pinotage has the characteristic jammy and smoky flavours of the Cape's signature black grape variety	£17.95
C	Elementos Shiraz/Malbec ~ Argentina <i>An immediately fruity red wine, vibrant and juicy in the mouth</i>	£17.60
C	Las Ondas, Cabernet Sauvignon ~ Valle Central, Chile <i>Ripe black fruits and oak make up the aroma of this mid-bodied red wine</i>	£17.95
C	Gulara Shiraz ~ Australia <i>A juicy, youthful red with plenty of bramble fruit and a hint of pepper</i>	£18.95
C	Banda Azul, Paternina ~ Rioja, Spain <i>A traditional Rioja with soft redcurrant and vanilla oak on the nose and palate</i>	£18.95
B	Dolcetto d'Alba Terre del Barolo ~ Italy <i>Youthful fruit and supple tannins make this mid-bodied red very approachable</i>	£18.95
B	Bellingham Estate Shiraz with a dash of Viognier ~ Coastal Region, South Africa - meaty, savoury and woody on the nose with a palate that is fullish-bodied and has marked dusty tannins	£19.45
C	Rosemount Road Tri Varietal Red ~ South Eastern Australia <i>A soft easy drinker, combining fresh berry and spicy fruit flavours</i>	£19.45
C	Fortin Plaisance St Emilion ~ France <i>Dark berry fruit and a touch of oak are followed by a mid-bodied palate</i>	£21.65
D	Chateauneuf-du-Pape, Domaine du Pere Pape ~ Rhone, France <i>A deep rich, concentrated wine with a fine flavour and a warm satisfying finish</i>	£34.75
	SPARKLING WINE & CHAMPAGNE	
1	Baron D'Arignac NV Brut ~ France <i>Light on the nose with just a hint of apples. The taste is fresh and dry with good acidity</i>	£24.65
1	H Lanvin Brut ~ France - golden in colour with fine bubbles this elegant Champagne is fresh on the nose with a rounded toasty palate	£39.95
1	Veuve Clicquot Yellow Label Brut NV ~ Reims, France <i>A full, dry, rounded Champagne of high quality</i>	£47.10
1	Moet & Chandon NV Brut Imperial ~ Epernay, France - This Champagne has a slight appley, yeasty nose and long, rich flavours of biscuity, toasty fruit	£44.75
1	Cuvee Dom Perignon Epernay, France <i>Rich, dry and full flavoured. Consistently one of the world's finest Champagnes</i>	£149.95

CONFERENCE & BANQUETING CONDITIONS OF BOOKING

The following terms and conditions of contract apply from the date of this confirmation letter. Written confirmation of a booking by the Client implies acceptance of these terms and conditions. In these terms and conditions, the expression "the Hotel" means the Best Western Royal Beach Hotel and the expression "the Client" means the person, firm or company booking the function at the Hotel.

Confirmation of Booking The Hotel can only consider a reservation as definite, and will only undertake to reserve accommodation, when written confirmation is received by the Hotel, together with a non-refundable deposit of £500.00 [or amount specified by the Hotel]. Payment of the deposit is acceptance of these Terms & Conditions. Should the Client fail to pay such deposit within seven days of being requested to do so, the Hotel may treat the booking as having been cancelled by the Client.

Rates Our prices are inclusive of VAT (where applicable) at the prevailing percentage of the day and are subject to change in accordance with Government legislation

Function Venue/Numbers The size of function space allocated is based on the expected number of attendees and, should this figure be less than 90% of the number first booked, the Hotel reserves the right to change the allocated function space or charge a surcharge.

Final Numbers The customer shall notify the Hotel of the final number of guests attending

- 21 days prior to the function date

Final Details The client shall notify the Hotel of the following details by 14 days prior to the function date

- Menu [including dietary requirements]
- Table plan/layout
- Rooming list

Invoicing and Payment Settlement shall be by cash, cheque, banker's draft or such credit cards as are accepted by the Hotel. Company credit facilities may be available and an application form is obtainable from the Hotel. The Hotel will forward a pro-forma invoice prior to the function date, calculated on final numbers given. The Hotel will expect full payment by

- 14 days prior to the function date

Any query concerning the agreement or the charges made shall not affect the Client's obligation to pay all outstanding balances immediately. The hotel reserves the right to charge interest at the rate of 2% for each 28 day period, or part thereof, on any outstanding balance.

Cancellations If the Client cancels a conference or function, the following charges will be due. In each case, the percentage charge applies to the estimated total account for the event.

- For cancellations between 26 weeks and 13 weeks prior to the start date = 20%
- For cancellations between 13 weeks and 4 weeks prior to the start date = 50%
- For cancellations less than 4 weeks prior to the start date = 100%
- **If we have had to hire in or sub-contract professionals / entertainers / equipment etc., a cancellation charge will be levied in accordance with such hirer/sub-contractor terms & conditions**

The Hotel will endeavour to re-let the allocated space and any related bedrooms, and a reduction of the cancellation charge will be made if the Hotel is successful.

Non-arrival Charges Bedrooms reserved in conjunction with a conference or function and subsequently cancelled or not taken up will be subject to the cancellation policy set out above.

Licensing and Statutory Regulations The Hotel, and functions and conferences within it, are subject to Statutory Regulations including those relating to fire precautions and entertainment. The regulations must be strictly observed and a copy is available from the Hotel. The provisions of the Licensing Act 1964 as amended must also be observed in England and Wales and, in Scotland, the provisions of the Scottish Licensing Act 1976.

Third Party Injury Insurance The Hotel accepts no responsibility for the death, bodily injury or disease arising from any cause whatsoever to

- Persons visiting the Hotel and/or the allocated rooms on behalf of, at the invitation of or at the request of the Client, whether death, injury or disease occurs within the allocated rooms or in any other part of the Hotel.
- Persons employed by the Client during the period of hire, whether such death, injury or disease occurs within the allocated rooms or in any part of the Hotel except for legal liability arising due to negligence of the Hotel, its employees, servants, representatives or agents.

Cloaks and Personal Property The Hotel accepts no responsibility for loss of or damage to the property of Clients or guests. Cloakrooms are provided for the convenience of Clients and guests but any property deposited in same is strictly at owners risk except for legal liability arising due to negligence of the Hotel, its employees, servants, representatives or agents.

Equipment and Storage The Hotel will assist Clients, where reasonably possible, with storage of equipment etc. The Hotel does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like.

Professional Bodies The Hotel reserves the right to object to the employment by Clients and guests of any photographer, toastmaster, band, musician or other persons in connection with any function or conference and will, without obligation, be pleased to give customers and guests the benefit of their advice or recommendations in this connection.

Corkage No wines or spirits may be brought into the allocated rooms by the Client or guests for consumption on the premises unless the prior consent of the Hotel has been obtained and for which a charge will be made.

Finishing Times Functions and conferences are required to finish at the time agreed when the booking is made. Extensions to this time may be chargeable and are at the sole discretion of the Hotel and are in any event subject to the aforementioned Statutory Licensing Regulations.

General Liability The Hotel will not be liable for any failure to provide the services contracted in the following circumstances:

- Industrial action by the Hotel's employees.
- Industrial action by the staff of a major supplier.
- Fire, lightning, aircraft impact, explosion, riot and civil commotion, malicious damage, storm tempest, flood, burst pipes earthquake and impact.
- Postal bookings which do not reach the Hotel.
- Breakdown of plant or any failure to supply the Hotel with gas, electricity, water, etc.

Without prejudice to the foregoing and without incurring any liability against them, the Hotel undertakes to take all possible action to alleviate any such inconvenience. This contract shall not be assignable. This contract shall be governed by, and construed in all respects, in accordance with the law of the country in which the Hotel for which the booking is made is situated and the Client submits to the exclusive jurisdiction to the courts of such country.

Damage The Client shall be responsible for any damage caused to the allocated space or the furnishings, utensils and equipment therein by any act, default or neglect of the Client including by any sub-contractor or guest of the Client and shall pay to the Hotel on demand the amount required to make good or remedy any such damage.

Advertising Clients wishing to print details of the Hotel or its telephone number in any publication or advertisement must obtain written permission from the Hotel prior to doing so.

Hotel Proprietors Act 1956. This agreement does not affect any rights which the Client may have under the Hotel Proprietors' Act 1956 where the act applies.

Insurance No responsibility whatsoever is accepted in respect of theft, injury or disease to delegates or visitors, nor for loss of or damage to property of any kind; unless arising as a legal liability for negligence by the Hotel, or employees, or representatives or agents. Clients should arrange their own insurance for the period of the conference or function. Special schemes are available.