



LIVERMEAD CLIFF HOTEL

Weddings 2012



"TORQUAY'S PREMIER WEDDING VENUE"

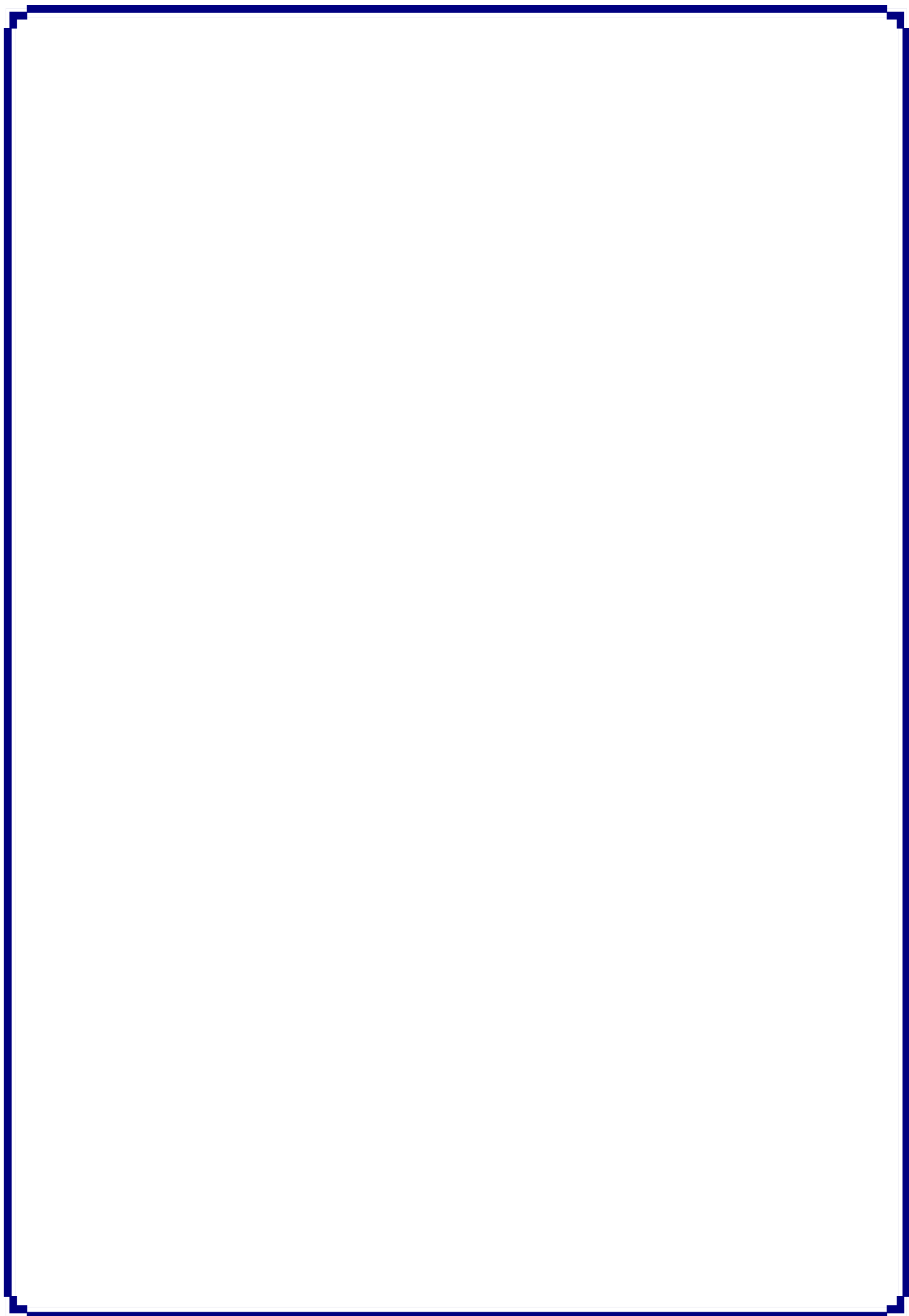
Licensed for

Civil Weddings

BEST WESTERN LIVERMEAD CLIFF HOTEL

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LIVERMEAD CLIFF HOTEL

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Congratulations on your news and thank you for your interest in the facilities on offer here at The Livermead Cliff Hotel. We hope that you find the information provides some help to you in making this important decision on the venue for this part of your special day, we are ideally suited for the smaller wedding parties with our lovely position right on the waters edge. This I am sure is an exciting time for you both, with many decisions. On that note should you have a date in mind, I do urge you to check availability sooner rather than later.

Being Part of Rew Hotels allows our wedding couples to take advantage of our Vintage Rolls Royce fleet and preferential inter-hotel rates. There is a complimentary Rolls Royce available; this is on a first come first served basis; so early booking is recommended, if this is an option you would like to take up. Alternatively we are now licensed for Civil Wedding Ceremonies, please ask for full details.

Refreshingly, in these times of financial turmoil extensive improvements have been made, we have created a brand new function suite capable of holding weddings of up to 200 people, a gazebo at the water's edge, a stunning roof terrace and there is continual updating and decorating of the hotel.

Should you wish to come and view the hotel or have any questions, please feel free to phone and make an appointment to see one of our wedding co-ordinators.

We look forward to the opportunity to share your special day and wish you both a long and happy marriage.

Yours sincerely

*For and on behalf of
Rew Hotels Limited*

ACCOMMODATION

THE PERRY SUITE

We have just completed our new bridal suite with a separate spacious lounge area and mosaic bathroom. Where better to spend the first night of your married life together. Please ask to view the suite or for further information.

We also offer the following preferential rates for your guests who wish to stay at the hotel:

JANUARY	£45.00	JULY	£59.50
FEBRUARY	£45.00	AUGUST	£59.50
MARCH	£46.50	SEPTEMBER	£57.50
APRIL	£49.50	OCTOBER	£54.50
MAY	£54.50	NOVEMBER	£45.00
JUNE	£57.50	DECEMBER	£45.00

*The above are inclusive of bed and full English breakfast in a standard inland room.
Sea View and superior rooms are available at a supplement.*

REW ROLLS ROYCE & CIVIL CEREMONY

With Weddings of 50 or more for the daytime and evening reception we will provide you with a complimentary white Rolls Royce to convey the bride to the wedding ceremony and bring the newly wedded couple onto the hotel.

You may also wish to have a second car for bridesmaids or upgrade to a classic vintage.

Alternatively if you are having a Civil Wedding Ceremony at The Livermead Cliff there is a one off set up fee of £350

	<i>Livermead Cliff Charge</i>	<i>General Hire Charge</i>
<i>A White Rolls</i>	<i>FREE</i>	<i>£230.00</i>
<i>A Vintage Rolls (1934 - 2025)</i>	<i>+ £165.00</i>	<i>£395.00</i>
<i>A Vintage Rolls (1952 - Silver Wraith)</i>	<i>+ £165.00</i>	<i>£395.00</i>
<i>2 White Rolls</i>	<i>£230.00</i>	<i>£460.00</i>
<i>A White Rolls & Vintage</i>	<i>£395.00</i>	<i>£625.00</i>
<i>Rolls Royce Convertible</i>	<i>---</i>	<i>£420.00</i>
<i>A Vintage Rolls (1958 - Silver Cloud 1)</i>	<i>---</i>	<i>£320.00</i>

WEDDING MENU 1

RECEPTION DRINK

Bucks Fizz

WINE WITH THE MEAL

Two glasses Standard House Wine

One Glass of Sparkling wine for the Toast

WEDDING BREAKFAST

Tomato and Basil Soup with Devonshire Cream

Or

Fan of Honeydew Melon with Wild Berry Compote and Fruit Coulis



Pan Fried Supreme of Chicken with a Creamed Asparagus Sauce

Served with a Seasonal Vegetables and Potatoes



Profiteroles filled with Cream and served with a Hot Chocolate Sauce

Or

Raspberry Meringue Roulade



Fresh Filter Coffee with Homemade Chocolates

£48.75 per person

To add another glass of Wine the cost will be £4.25 per person

WEDDING MENU 1A

RECEPTION DRINK

Kir Royale

WINE WITH THE MEAL

Two glasses Standard House Wine

One Glass of Sparkling wine for the Toast

WEDDING BREAKFAST

Cream of Leek and Potato Soup

Or

Smoked Chicken with Red Peppers Bound in Tarragon Mayonnaise with a Dressed Salad



Roast Loin of Pork with Apple Compote, Crackling and Roast Gravy

Served with a Seasonal Vegetables and Potatoes



Individual Lemon Tarts with Raspberry Compote

Or

Chocolate Truffle Cake



Fresh Filter Coffee with Homemade Chocolates

£50.25 per person

To add another glass of Wine the cost will be £4.25 per person

WEDDING MENU 2

RECEPTION DRINK

*Summer punch
Nibbles for your guests*

WINE WITH THE MEAL

Two glasses Standard House Wine

One Glass of Sparkling wine for the Toast

WEDDING BREAKFAST

*Asparagus & Artichoke Soup with Devonshire Double Cream
Or
Chicken Liver Parfait, Dressed Leaves with Red Onion Marmalade and Brioche*



Roast Sirloin of English Beef with a Rich Red Wine & Tarragon Sauce

Served with a Seasonal Vegetables and Potatoes



*Summer Fruit Pudding
Or
White Chocolate and Honeycomb Cheesecake*



Fresh Filter Coffee with Homemade Chocolates

£55.95 per person

To add another glass of Wine the cost will be £4.25 per person

WEDDING MENU 3

RECEPTION DRINK

*Summer punch
Canapés*

WINE WITH THE MEAL

*Two glasses Premium House Wine
One Glass of House Champagne for the Toast*

WEDDING BREAKFAST

*Cream of Wild Mushroom Soup with Fresh Tarragon
Or
Fresh Salmon and Prawn Roulade with Lemon and Watercress Mayonnaise*



Rosemary Roasted Leg of Lamb with Roast Gravy, Minted Seasoning and Watercress

Served with a Seasonal Vegetables and Potatoes



*Cream Filled Choux Signets with Hot Chocolate Sauce
Or
Vanilla Panacotta with Infused Wild Berries*



Fresh Filter Coffee with Homemade Chocolates

£61.95 per person

To add another glass of Wine the cost will be £4.50 per person

SELF SELECTION MENUS

As well as the previous menu packages there is also the option of making your own selections for each course. The main course prices that are shown are based on a three-course menu. This includes a freshly baked bread roll, iced fan of honeydew melon with Wild Berry Compote or homemade soup, 2 of your chosen desserts and fresh filter coffee with homemade chocolates.

You may decide to have an alternative or additional starter. These options are listed below.

Should there be any other items that you may want, please feel free to discuss alternative options to suit your requirements.

DRINKS PACKAGE

To Add Bucks Fizz, 2 Glasses of House Wine, Sparkling Wine for the Toast please add £17.25 to the Menu Price.

To Add Summer Punch, 2 Glasses of House Wine, Sparkling Wine for the Toast please add £17.70 to the Menu Price

HOMEMADE SOUP

Cream of Leek and Potato

Cream of Stilton, Apple and Celery

Cream of Green Pea and Ham with Mint

Tomato and Basil

Cauliflower and Mature Cheddar Chunks

Cream of Wild Mushroom with Tarragon

Creamed Chicken and Sweetcorn with Oregano

Fresh Brixham Crab Bisque with Cognac (£2.50 supplement)

STARTERS

(Additional Starters Priced from £2.00 per person)

Melon Parisienne with Raspberry Sorbet

£2.50

Exotic Fruit Cocktail

£2.50

Fresh Fruit Platter

£3.00

Smooth Chicken Parfait with Red Onion Marmalade and Toasted Brioche

£3.00

Icelandic Prawns served with Marie Rose Sauce, Salad Leaves and Brown Bread

£3.00

Hot Button Mushrooms cooked in a White Wine, Garlic and Cream Sauce

£2.75

Feta and Olive Salad

£2.95

Smoked Chicken and Roasted Red Peppers Bound in Tarragon Mayonnaise

£3.00

Smoked Salmon Terrine with Lemon and Dill Dressing

£3.50

Duck Liver and Orange Parfait with Spiced Plum Chutney and Toasted Brioche

£3.75

Fresh Salmon and Prawn Roulade with Lemon and Watercress Mayonnaise

£4.00

Deep Fried Wedges of Brie with a Hot Redcurrant and Port Sauce

£4.00

Scottish Smoked Salmon Salad with a Yoghurt and Dill Sauce

£4.50

MAIN COURSE

*(The main course price includes your choice of Soup or Fan of Honeydew Melon with Wild Berry Compote,
Your choice of 2 Desserts and coffee with Home Made Chocolates)*

Herb Roasted Turkey with Game Chips, Chipolata, Sage Seasoning and Roast Gravy
£29.95

Pan Fried Suprême of Chicken with a White Wine and Mushroom Sauce
£31.50

Rosemary Roasted Leg of Lamb with Roast Gravy, Minted Seasoning and Watercress
£32.00

Roast Loin of English Pork with Sage Seasoning, Apple Sauce and Roast Gravy
£31.00

*Wine Baked Delice of Salmon with a Herbed Crumb Crust or served with a White Wine and Grape
Cream Sauce*
£31.00

Roast Sirloin of English Beef with a Rich Red Wine and Tarragon Sauce
£32.50

Pan Fried Picatta of Pork Fillet with a Piquant Red Onion and Cream Sauce
£31.50

Roast Suprême of Duckling with a Black Cherry Sauce
£33.00

Roast Rack of English Lamb with Mint Sauce, a Rich Onion Purée and Roast Gravy
£34.00

*Roast Fillet of English Beef with a Red Wine Sauce, enhanced with Peppercorns, redcurrant Jelly and
finished with Cream*
£39.50

All Served with Fresh Seasonal Vegetables and Potatoes

VEGETARIAN OPTIONS

(One selection)

Stuffed Courgettes

Pasta Noodles in a Tomato and Basil Cream Sauce with Grated Parmesan

Hazelnut & Vegetable Risotto

Lightly Curried Pilaf with Peppers, Pineapple and Courgettes

Mushroom and Vegetable Stroganoff

Deep Fried Brie Wedges with Hot Redcurrant Sauce

DESSERTS

(Two Selections)

Raspberry Meringue Roulade

Double Chocolate Mousse with Crème de Cacao

Banoffee Pie with Caramel Sauce

Fresh Fruit Salad with Clotted Cream

Profiteroles filled with Cream and with a Hot Chocolate Sauce

Warm Dutch Apple Pie with Vanilla Sauce

Summer Fruit Pudding

Black Cherry Gateau

Fresh Strawberry Meringue Nest

Cream Filled Choux Cygnets with Hot Chocolate Sauce

Caramelised Pear in a Puff Pasty with Toffee Sauce

Warm Spiced Apple Cake with a Walnut and Fudge Sauce

BUFFET MENUS

BUFFET MENU 1

Selection of Cocktail Sandwiches

Cocktail Sausage Rolls

Savoury Flan Fingers

Deep Fried Potato Wedges with a Selection of Dips

Hot Chicken Goujons

Tortilla Chips with Tomato Salsa

Piquant Cocktail Sausages

Cheese and Fresh Pineapple

£10.95 per person

BUFFET MENU 2

Selection of Cocktail Sandwiches

Breaded Mushrooms with Various Dips

Cream Cheese and Herb Bouchées

Deep Fried Potato Wedges with a Selection of Dips

Hot Chicken Goujons

Prawn Bouchées

Savoury Flan

Cheddar and Fruit Kebabs

Assorted Savoury Puffs

Deep Fried Scampi

£13.95 per person

BUFFET MENU 3

Selection of Open Sandwiches

Scotch Eggs

Fresh Fish Goujons

Hot Chicken Goujons

Mini Cornish Pasties

Mini Vegetable Pasties

Baked Potatoes with Melted Cheese

Coleslaw and Salad Leaves

Crab Bouchées

Piquant Cocktail Sausages

Deep Fried Scampi

Assorted Savouries

£16.50 per person

HOT BUFFET MENU

(Please choose 2 of the following options)

Curry with Rice and Poppadum

Sauté of Beef Bourguignon

Coq au Vin

Chilli Con Carne

Pie of the Day

Hazelnut and Vegetable Risotto

Vegetable Curry

Mushroom and Vegetable Stroganoff

All Served with Potatoes, Rice or Vegetables



Dessert of your Choice

£20.95 per person

DECORATED CARVED BUFFET MENU

*Your Choice of Home made Soup
Or
Fan of Melon with Wild Berry Compote & Raspberry Coulis*



*Carved Roast Sirloin of Devon Beef
Demerara Glazed Ham
Devonshire Roast Chicken
Decorated Poached Salmon
Selection of Various Savoury Flan Fingers
A Variety of Mixed Salads
Hot Parslied New Potatoes*



*Profiteroles filled with Cream and with a Hot Chocolate Sauce
Or
Raspberry Meringue Roulade*



*Fresh Filter Coffee with Homemade Chocolates
£31.50 per person*

WEDDING RECEPTION DRINKS

SUMMER PUNCH	£4.95 (<i>includes top up</i>)
BUCKS FIZZ	£4.50
KIR ROYALE	£5.50
SPARKLING WINE	£4.25
PINK SPARKLING WINE	£4.50
HOUSE CHAMPAGNE	£6.50
VEUVE CLIQUOT	£9.75
CHAMPAGNE COCKTAIL	from £7.95
PIMMS	£4.95
BELLINI	£5.50
MULLED WINE	£4.95 (<i>includes top up</i>)
HOUSE WINE	£4.25 (<i>per 175ml glass</i>)
- PREMIUM SELECTION	£4.50
SHERRY	£2.75
NON-ALCOHOLIC PUNCH	£3.75

If there are any other drinks that you would like, we will be pleased to assist you in any way possible.

Orange Juice will be available as an alternative for Children and non drinkers.