



Congratulations to you both on your fantastic news and thank you considering the Livermead Cliff Hotel as the venue for your special day. We hope you will find the information provided within this menu pack both useful and informative, during what we are sure will be an exciting time for you both. Here at the Livermead Cliff Hotel we passionately believe that your wedding day should be a wonderful, special day to be remembered. We pride ourselves on ensuring that the day runs seamlessly so that everything just happens on your dream day just as you have imagined it.

If you have a specific date in mind, or are not as yet decided, we urge you to check the potential availability sooner rather than later to avoid any disappointment. We would also be delighted to book an initial appointment to view the hotels facilities and run through any potential ideas, thoughts and costings you may have in mind.

Please contact us to make an appointment with one of our highly experienced team to look though availability and your ideas, or to simply ask some of the multitude of questions you will undoubtedly have with regards to your big day.

We look forward to hearing from you and to sharing your special day with you both.

# All Inclusive Wedding Package 2025

## Bronze Package £4650

(NP. Wedding Ceremony at Hotel Extra £495 charge)

Included Within Your Package

Wedding Breakfast (for 50 Guests)  
£90.00 per person thereafter

Wedding Coordinator

Master of Ceremonies

Bucks Fizz on Arrival

3 Course Wedding Breakfast  
(with Tea / Coffee and Chocolates)

1 glasses of French House Wine with the meal

Sparkling Wine for the Toasts

Cake Stand and Knife

Table Linen  
(White or Ivory)

Evening Buffet (for 50 Guests)  
(Pizza and Potato Wedges)

Late Bar till Midnight

Guaranteed to be the only Wedding on your special day

# Silver Package £5850

(NP. Wedding Ceremony at Hotel Extra £495 charge)

Included Within Your Package

Wedding Breakfast (for 50 Guests)  
£115.00 per person thereafter

Wedding Coordinator

Master of Ceremonies

Prosecco Drinks Reception on Arrival

3 Course Wedding Breakfast  
(with Tea / Coffee and Chocolates)

2 glasses of French House Wine with the meal

Prosecco for the Toasts

Cake Stand and Knife

Table Linen (White or Ivory)

White Chair Covers (Tie Backs Not Provided)

Evening Buffet (for 50 Guests)  
(Buffet No.1)

Late Bar till Midnight

Bridal Suite (Bed and Breakfast) or Wedding Car

Starlight Curtain and Ceiling Voils

Guaranteed to be the only Wedding on your special day

# Gold Package £6650

(NP. Wedding Ceremony at Hotel Extra £495 charge)

Included Within Your Package

Wedding Breakfast (for 50 Guests)  
£130.00 per person thereafter

Wedding Coordinator

Master of Ceremonies

Pimms Cocktail or Kia Royal on Arrival with  
Canapés (3 per person)

3 Course Wedding Breakfast  
(with Tea / Coffee and Chocolates)

2 glasses of Premium House Wine with the meal

Prosecco for the Toasts

Cake Stand and Knife

Table Linen  
(White or Ivory)

Evening Buffet (for 50 Guests)  
(Buffet No.2)

Late Bar till Midnight

Bridal Suite (Bed and Breakfast) or Wedding Car

Starlight Curtain and Ceiling Voils and Gazebo Decoration

Guaranteed to be the only Wedding on your special day

# Wedding Package Menu Options

Please select One Dish for each course (Excluding Vegetarian Options) Should you wish to offer your guests a choice of a maximum of 3 dishes, please be advised that we would require a pre-order by table in advance.

## STARTERS

Cream of Tomato Soup (v)

Roasted Sweet Potato and Butternut Squash Soup (v)

Cream of Leek and Potato (v)

Ham Hock and Baby Leek Terrine, Tomato Chutney

Chicken Liver and Smoked Pancetta Pate, Red Onion Relish, Toasted Brioche

Fan of Honeydew Melon with Wild Berry Compote and Fruit Coulis (v)

Feta Cheese, Apricot and Pickled Cucumber Salad, Sour Dough Bruschetta (v)

# MAIN COURSE

Pan Fried Breast of Chicken, Creamed Potatoes,  
With a choice of ONE of the following sauces

- Brandy and Wild Mushroom Cream
- White Wine and Cream
- Chasseur
- Roast Gravy

Loin of Pork Steak, Bramley Apple and Brie Glaze, Creamed  
Potatoes, Somerset Cider Sauce

Roast Breast of Turkey, Bacon, and Chipolata Roll,  
Cranberry Stuffing, Roast Potatoes, Gravy

Rolled Braised Lamb Shoulder, Dauphinoise Potatoes,  
Thyme and Red Current Sauce  
*(Inclusive on Silver and Gold Package, £3 supplement per person on  
Bronze Package)*

Braised Beef Steak, Creamed Potato,  
Red Wine Sauce  
*(Inclusive on Silver and Gold Package, £5 supplement per person on  
Bronze Package)*

# VEGETARIAN OPTIONS

(One selection)

“Linguini,” Wild Mushroom and Roasted Aubergine,  
Shaved Parmesan

Sweet Potato and Feta Cheese Strudel  
Tomato and Basil Sauce

Char-Grilled Halloumi  
Roasted Vegetables and Herb Oil

Goats Cheese Wellington, Tomato Coulis

Roasted Aubergine Bake, in a Rich Tomato and Roasted  
Pepper Sauce, Glazed with Feta Cheese

## Vegan

Stuffed Peppers, Sauté Spinach, Tomato Coulis

Tofu, Rice Noodles, Soya Sauce

Potato Gnocchi, Roast Pepper and Red Onion Dressing

# DESSERTS

Vanilla Pana Cotta, Berry Compote

Baked Lemon and Blueberry Cheesecake, “Chantilly  
Cream”

Fresh Fruit Salad with Clotted Cream

“Profiteroles,” Warm Chocolate Sauce

Baked Apple “Strudel,” Cinnamon Anglaise



# SELF SELECTION MENUS

As well as the previous menu package there is also the option of creating your own bespoke package by selecting dishes for each course, with fresh filter coffee with chocolates, from the following selections. Should there be any other items that you may like, but which are not included below, please feel free to discuss alternative options to suit your specific requirements.

Most dishes can be adjusted to be Gluten Free and / or Dairy Free, please enquire for full details when arranging your function.

## CANAPES & NIBBLES

Individual Mouth Watering Home Made Canapés

2 per person £6.50, 3 per person £9.50,

4 per person £10.50

Roast Beef and Horseradish,

Grilled Halloumi with Lime Pickle,

“Tartare” of Salmon,

Anchovy and Fresh Tomato Salsa, Herb Oil Bruschetta,

Beetroot and Goats Cheese Cup,

Pulled Pork “Slider,”

Chicken Liver Parfait Onion Marmalade,

Cornish Brie and Pesto on Sour Dough

Nibbles

Choice of 3 £4.00, Choice of 4 £4.50, Choice of 5 £4.75

Crisps, Olives, Peanuts, Twiglets, Grissini, Cheese &

Pineapple (£2.30 supplement)

# SOUP, SORBETS AND STARTERS

Cream of Leek and Potato (v) £9.00

French Onion Soup, Cheesy Garlic Bread (v) £9.00

Roasted Tomato and Bell Pepper Soup (v) £9.00

Roasted Sweet Potato and Butternut Squash Soup (v)  
£9.00

Broccoli and Blue Cheese Soup (v) £10.00

Wild Mushroom and Tarragon Soup (v) £9.50

“Brixham Crab” Bisque £15.00

Raspberry Sorbet (v) £6.50

Lemon Sorbet (v) £6.50

Blood Orange Sorbet (v) £6.50

(The above soups and Sorbets are available as an  
intermediate course at £2.00 reduction on the above  
prices)

Ham Hock and Baby Leek Terrine, Homemade Apple and  
Apricot Chutney £11.00

Chicken Liver and Smoked Pancetta Pate, Red Onion  
Relish, Toasted Brioche £11.00

Trio of Melon with Wild Berry Compote and Mango Coulis (v)  
£11.00

Feta Cheese, Apricot and Pickled Cucumber Salad, Sour Dough  
Bruschetta £12.00

“Gravadlax,” Home Cured Salmon, Pickled Baby Beets,  
Dill Vinaigrette £13.00

Poached Salmon and Prawn Tian, Fennel and Orange  
Salad, Citrus Mayonnaise £14.00

“Classic” Royal Greenland Prawn Cocktail £14.00

“Thai Style Chicken Skewers” with Fresh Tomato and  
Peppers Salsa, Toasted Pita Bread £12.50

Trio of Seasonal Melon, Strawberry and Pineapple  
Cocktail, in a Sambuca and Lime Syrup £12.00

Local White Fish and Sweet Chilli Fishcake, Homemade  
Tartare Sauce £14.50

Goats Cheese and Spiced Apple Chutney, Filo Pastry  
Bake £13.50

# Main Course

Pan Fried Breast of Chicken, Brandy and Wild Mushroom  
Cream £26.00

Slow Cooked Loin of Pork Steak, Bramley Apple and Brie  
Glaze, Somerset Cider Sauce £27.00

Roast Breast of Turkey, Bacon, and Chipolata Roll,  
Cranberry Stuffing, Gravy £25.00

Rolled Braised Lamb Shoulder, Dauphinoise Potato,  
Thyme and Red Currant Sauce £30.00

Slow Cooked Top Side of British Beef, Yorkshire Pudding,  
Red Wine Gravy £28.50

Pan Fried Salmon Fillet, Baby Leek and Pancetta Ragout £27.20

Grilled Fillet of Hake, Petits Pois à la Française, White  
Wine Velouté £29.00

Roast Supreme of Guinea Fowl, Chorizo Stuffing,  
Thyme and Shallot Sauce £27.50

A la Minute 4oz Sirloin Steak, Roasted Cherry Tomatoes,  
Sautéed Wild Mushroom and Peppercorn Sauce £36.50

Mediterranean Style Baked Chicken Leg, with a Tomato  
and Peppercorn Sauce and Herb Mash £29.50

Fillet of Brixham Plaice Stuffed with Asparagus, Sweet  
Potato Fondant, Roasted Peppers and Caper Salsa  
£28.00

Baked Fillet of Red Mullet, Sautéed Pak Choy, Tomato,  
Olive and Pernod Sauce £30.00

*All Main Courses are Served, with 2 Seasonal Vegetables  
and Baby Roast Potatoes*

# DESSERTS

Raspberry and Mango “Roulade,” Passion Fruit Puree  
£10.50

Vanilla “Crème Brûlée,” Homemade Hazelnut  
Shortbread £10.50

Baked Lemon and Blueberry Cheesecake, Tangerine and  
Honey “Chantilly” £11.50

Fresh Fruit Salad with Clotted Cream £10.50

“Profiteroles,” Hot Chocolate Sauce £10.00

Sticky Toffee Pudding, Toffee Sauce £10.75

Baked Apple “Strudel,” Cinnamon Anglaise £10.50

Chocolate Truffle, Clotted Cream and Vanilla Pod Ice  
Cream £12.00

Vanilla Panna Cotta, Berry Compote £10.50

Classic Tiramisu £10.90

Chocolate Brownie, Chocolate Sauce, Clotted Cream £11.00

Banoffee Pie, Clotted Cream £10.50

Freshly Brewed Tea or Coffee with Chocolate Mints  
£3.50

# **BUFFET MENUS**

Potato Wedges and Pizza Selection, Salad Leaves and  
Coleslaw £16.50

## **BUFFET MENU 1**

Selection of Hand Cut Sandwiches  
(Roast Beef, Ham, Turkey, Egg and Cress, Cheddar, Apple  
and Carrot)  
Homemade Pizza  
(Cheese and Tomato, Ham and Mushroom)  
Homemade Sausage Rolls  
Breaded Chicken Goujons  
Homemade Quiche  
(Cheddar and Red Onion, Ham and Leek)  
Vegetable Kebabs  
Potato Wedges  
(B-B-Q, Garlic Mayonnaise, Sweet Chilli Dips)  
Mixed Salad Leaves & Coleslaw  
£23.50 per person

## **BUFFET MENU 2**

Selection of Hand Cut Sandwiches  
(Roast Beef, Ham, Turkey, Egg and Cress, Cheddar, Apple  
and Carrot)  
Homemade "Scotch Eggs"  
Homemade Quiche  
(Cheese and Red Onion, Ham and Mushroom)  
B-B-Q Pulled Pork "Sliders"  
Breaded Chicken Goujons  
Breaded Scampi  
Chicken and Ham Vol-Au-Vents  
Prawn Marie Rose Vol-Au-Vents  
Char Grilled Vegetable and Fruit Kebabs  
Potato Wedges  
(B-B-Q, Garlic Mayonnaise, Sweet Chilli Dips)  
Mixed Salad Leaves & Coleslaw  
£29.00 per person

# HOT BUFFET MENU

(Please choose 2 of the following options)

“Thai Green Chicken Curry,” Sticky Coconut Rice

“Beef Bourguignon,” Panache of Vegetables, New Potatoes

Chicken Leek and Ham Pie

Mediterranean Lamb Moussaka

“Thai Style Vegetable Curry,” Courgette, Aubergine and Sweet Potato, Sticky Coconut Rice

“Stroganoff,” Mushroom, Pepper, Onion, Gherkins and Pilau Rice

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(Please choose 2 of the following dessert options)

Raspberry and Mango “Roulade,” Passionfruit Puree

Cappuccino “Crème Brûlée,” Homemade Hazelnut Shortbread

Baked Lemon and Blueberry Cheesecake, Tangerine and Honey “Chantilly”

Fresh Fruit Salad with Clotted Cream

“Profiteroles,” Warm Chocolate Sauce

Sticky Toffee Pudding, Toffee Sauce

Baked Apple “Strudel,” Cinnamon Anglaise

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Fresh Filter Coffee with Homemade Chocolates  
£31.50 per person

# DECORATED CARVED BUFFET

## MENU

Choice of Homemade Soup  
Or  
Seasonal Melon with "Sambuca Strawberries"

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Carved Roast Sirloin of Devon Beef

Honey Glazed Ham

Devonshire Roast Chicken Breast

Decorated Poached Salmon

Selection of Various Homemade Savoury Flans

A Variety of Dressed Salads  
(New Potato and Red Onion, Coleslaw, Niçoise, Fennel  
and Pickled Cucumber, Tomato, Mozzarella and Fresh  
Oregano, Seasonal Salad Leaves)  
Minted Baby New Potatoes

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Raspberry and Fresh Mango Roulade  
Passion Fruit Puree

Choux Pastry Swan  
Warm Chocolate Sauce

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Fresh Filter Coffee with Homemade Chocolates  
£47.00 per person



# BBQ Menu 1

Homemade British Beef Burger, Caramelised Onion

Pork and Leek Sausages

Chicken and Sweet Red Pepper Kebabs

Char-Grilled Whole Sweetcorn

Market Fresh Vegetable Brochette

Served with New Potato and Red Onion Salad, Coleslaw,  
Tomato and Cucumber, "Peperonata," Baked Jacket  
Potato, Seasonal Salad Leaves

£33.00 per person

# BBQ Menu 2

Pulled Pork on Sour Dough

Char-Grilled Marinated Chicken Breast with Lemon,  
Honey and Thyme

Homemade Minted Lamb Kofta

Tuna Steak Brochette with Fresh Lime Chilli and  
Pineapple

Mushroom, Bell Pepper, Banana Shallot and Sweet Chilli  
Relish

Served with New Potato and Red Onion Salad, Coleslaw,  
Tomato and Cucumber, "Peperonata", Baked Jacket  
Potato, Seasonal Salad Leaves

£37.00 per person

# WEDDING RECEPTION DRINKS

SUMMER PUNCH *	£7.50
BUCKS FIZZ *	£5.50
KIR ROYALE	£8.00
SPARKLING WINE *	£6.00
PINK SPARKLING WINE	£7.00
HOUSE CHAMPAGNE	£9.00
VEUVE CLIQUOT	£16.50
CHAMPAGNE COCKTAIL	from £15.00
PIMMS *	£8.00
BELLINI	£9.50
MULLED WINE	£7.00
HOUSE WINE	£6.50 (per 175ml glass)
- PREMIUM SELECTION	£7.00 (per 175ml glass)
SHERRY	£4.00
NON-ALCOHOLIC PUNCH	£5.75

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

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

\*Available as options within the Inclusive Wedding Package Drinks Reception

# Your Wedding Checklist

- Set the Date & decide on your Budget.  
Ceremony & Registrar - book as soon as you have a date in mind to avoid disappointment. For the Ceremony to be held at the Hotel a one of fee of £495.00 would be applicable.
- Write a Guest List - this gives you a better idea of the size of the venue you will need.
- Choose your Venue - remember to book early especially if you are planning on a summer wedding.
- Theme - deciding on colours this early will help when matching everything.
- Invitations - normally these are best sent 6 months in advance, however if your wedding is a long way off, perhaps send a save the date card first, and remember to include and RSVP date.
- Menu - If you are having a choice menu then maybe include this with the invitation so that your guests can make their selection, including any dietary requirements they may have.
- Wedding Present List - If you have registered your list, or if you prefer your guests to give you money as a gift, then remember to include this detail on your invitations.
- Wedding Dress - make sure you order your Dress in plenty of time, normally at least 4 months in advance, always allowing time for any alterations that may be needed.
- Bridesmaid Dresses - if buying your dresses order them around the same time frame as your dress, or if you are having them made always remember when you give the seamstress the material and instructions, allowing plenty of time for fittings.
- Groom & Best Man Suits.
- Photographer - always book early as soon as you have a set date, especially if booking during the peak season.
- Flowers - book an appointment with your chosen florist to discuss your needs.
- Car Hire - Bride, Groom & Best Man, Bridesmaids, to and from the ceremony.

- Wedding Cake - when ordering your cake ask if your preferred cake maker can also deliver the cake to the Wedding Breakfast venue.
- Entertainment - for the evening reception.
- Rings - if you are having your rings engraved with your special date or personal message on this can take a few weeks.
- Gifts - make a list of the gifts and who they are for Bridesmaids, Best Man, Mum's etc.
- Ceremony Music - Religious music is not allowed for a civil ceremony, choose Pre Ceremony, Entrance, Signing of the Register and Exit music, and remember to label them clearly.
- Order of Service & Readings - most civil ceremonies do not have an order of service, however that is up to the individual. You may also wish a member of your family or special friend to make a reading of your choice, or theirs, on your special day.
- Hair & Make Up - discuss in detail your requirements, with your Hairdresser and remember to have a trial with any flowers, tiaras, veil etc.
- Table Decorations - Table confetti, personalised Wedding Favours, Candles, Balloon Clusters, personalised Serviettes, etc...
- Table Plan & Place Cards - when you have received all your replies you can then prepare all your place cards & table plan.
- Honeymoon - once you have chosen your destination and booked your honeymoon, check your passports are in date if travelling abroad, and order you foreign exchange.

These are just guidelines for you to help plan your special day, you may not require all of them or you may wish to add to them. With many years of experience our Wedding Co-Ordinators are always there to advise you.

We can arrange everything from your arrival car through to your bridal suite. From the Wedding Breakfast & The Toast to the Evening Reception we will make sure we provide the perfect dining experience for you and your guests. At the Livermead Cliff Hotel we make your day so special that you will remember it for all the right reasons.