

**THE 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.

Refreshingly, in these times of financial turmoil extensive improvements are in progress. Included in this programme is 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 the 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	£65.00
FEBRUARY	£45.00	AUGUST	£65.00
MARCH	£48.00	SEPTEMBER	£65.00
APRIL	£58.00	OCTOBER	£52.00
MAY	£58.00	NOVEMBER	£45.00
JUNE	£60.00	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

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 Rolls Royce.

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

## WEDDING RECEPTION DRINKS

### SUMMER PUNCH

£4.75 (includes top up)

*BUCKS FIZZ*

£4.25

*KIR ROYALE*

£4.70

*SPARKLING WINE*

£3.95

*HOUSE CHAMPAGNE*

£7.00

*VEUVE CLIQUOT*

£10.00

*CHAMPAGNE COCKTAIL*

from £9.50

*PIMMS*

£4.75

*BELLINI*

£5.25

*MULLED WINE*

£4.75 (includes topup)

*WINE*

£4.50 (per 175ml glass)

*SHERRY*

£2.50

*NON-ALCOHOLIC PUNCH*

£3.50

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 drivers.

2010

# **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**

*Roasted Red Pepper & Tomato Soup with Devonshire Double Cream  
& Fresh Basil*

*Or*

*Iced Fan of Honeydew Melon with Fruit Coulis*



*Pan Fried Supreme of Chicken with a Creamed Asparagus Sauce*

*Served with a Seasonal Vegetables and Potatoes*



*Profiteroles filled with Cream and with a Hot Chocolate Sauce*



*Fresh Filter Coffee with Homemade Chocolates*

**£44.70 per person**

**2010**

## **WEDDING MENU 2**

### **RECEPTION DRINK**

Summer punch  
Nibbles for your guests

### **WINE WITH THE MEAL**

Three glasses Standard House Wine  
One Glass of Sparkling wine for the Toast

### **WEDDING BREAKFAST**

*Asparagus & Artichoke Soup with Devonshire Double Cream*  
Or  
*Smooth Chicken Liver Parfait 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*



*Fresh Filter Coffee with Homemade Chocolates*

**£53.45 per person**

**2010**

# WEDDING MENU 3

## RECEPTION DRINK

Summer punch  
Canapés

## WINE WITH THE MEAL

Three glasses Premium House Wine  
One Glass of House Champagne for the Toast

## WEDDING BREAKFAST

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



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

*Served with a Seasonal Vegetables and Potatoes*



*Raspberry Meringue Roulade with Double Cream*



*Fresh Filter Coffee with Homemade Chocolates*

**£61.25 per person**

**2010**

## **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 or homemade soup, your chosen dessert 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.

### **HOMEMADE SOUP**

*Cream of Leek and Potato*

*Cream of Stilton, Apple and Celery*

*Cream of Green Pea and Ham with Mint*

*Roasted Pepper, Tomato and Fresh Basil*

*Cream of Cultivated and Wild Mushroom with Tarragon*

*Creamed Chicken and Sweetcorn with Oregano*

*Fresh Brixham Crab with Cognac*

## **STARTERS**

*(Additional Starters Priced from £2.00 per person)*

*Melon Pearls with a Gingered Whipped Cream and Kiwi Fruit*

*£2.50*

*Flavoured Water Ices*

*£2.00*

*Exotic Fresh Fruit Cocktail*

*£3.00*

*Iced Fan of Honeydew Melon with Fruit Coulis*

*£2.50*

*Smooth Chicken Parfait with Red Onion Marmalade and Brioche*

*£3.00*

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

*£3.00*

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

*£2.75*

*Smoked Salmon Terrine with Lemon and Dill Dressing*

*£3.50*

*Stilton Pate Served with Toasted Almonds and Melba Toast*

*£3.00*

*Feta and Olive Salad*

*£3.50*

*Fresh Salmon and Prawn Salad 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 soup or fruit juice, dessert and coffee)*

*Herb Roasted Turkey with Game Chips, Chipolata, Sage Seasoning  
and Roast Gravy  
£24.75*

*Pan Fried Suprême of Chicken with a Creamed Asparagus Sauce  
£26.00*

*Rosemary Roasted Leg of Lamb with Roast Gravy, Minted Seasoning  
and Watercress  
£26.50*

*Roast Loin of English Pork with Sage Seasoning, Apple Sauce and  
Roast Gravy  
£25.50*

*Wine Baked Delice of Salmon with a Herbed Crumb Crust or served  
with a White Wine and Grape Cream Sauce  
£25.50*

*Roast Sirloin of English Beef with a Rich Red Wine and Tarragon  
Sauce  
£27.00*

*Pan Fried Picatta of Pork Fillet with a Piquant Red Onion and Cream  
Sauce  
£26.00*

*Roast Suprême of Duckling with a Black Cherry Sauce  
£28.50*

*Roast Rack of English Lamb with Mint Sauce, a Rich Onion Purée and  
Roast Gravy  
£29.50*

*Roast Fillet of English Beef with a Red Wine Sauce, enhanced with  
Peppercorns, redcurrant Jelly and finished with Cream  
£31.50*

*All Served with Fresh Seasonal Vegetables and Potatoes*

## **VEGETARIAN OPTIONS**

*(One selection)*

*Stuffed Aubergines on a Bed of Rice*

*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**

*(One Selection)*

*Raspberry Meringue Roulade*

*Double Chocolate Mousse with Crème de Cacao*

*Banana and Toffee Pie*

*Fresh Fruit Salad*

*Profiteroles filled with Cream and with a Hot Chocolate Sauce*

*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*

***All Served with Devonshire Double Cream***

## **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*

*Prawn Crackers with Dipping Sauce*

*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*

**£18.50 per person**

## **FORK BUFFET MENU**

*Oven Roasted Piquant Sausages*  
*Savoury Flan Fingers*  
*Breaded Plaice Goujons with Tartare Sauce*  
*Olive Oil and Basil Roasted Peppers*  
*Oven Baked Potatoes with Butter and Cheddar Cheese*  
*Mixed Salads*  
*Coleslaw*  
*Selection of Sliced Meats*



**£18.50 per person**

## **CARVED BUFFET MENU**

*Your Choice of Home made Soup*  
*Or*  
*Melon Pearls with Gingered Whipped Cream*



*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*  
**£27.50 per person**

**2010**