

# LIVERMEAD CLIFF HOTEL

Weddings 2020

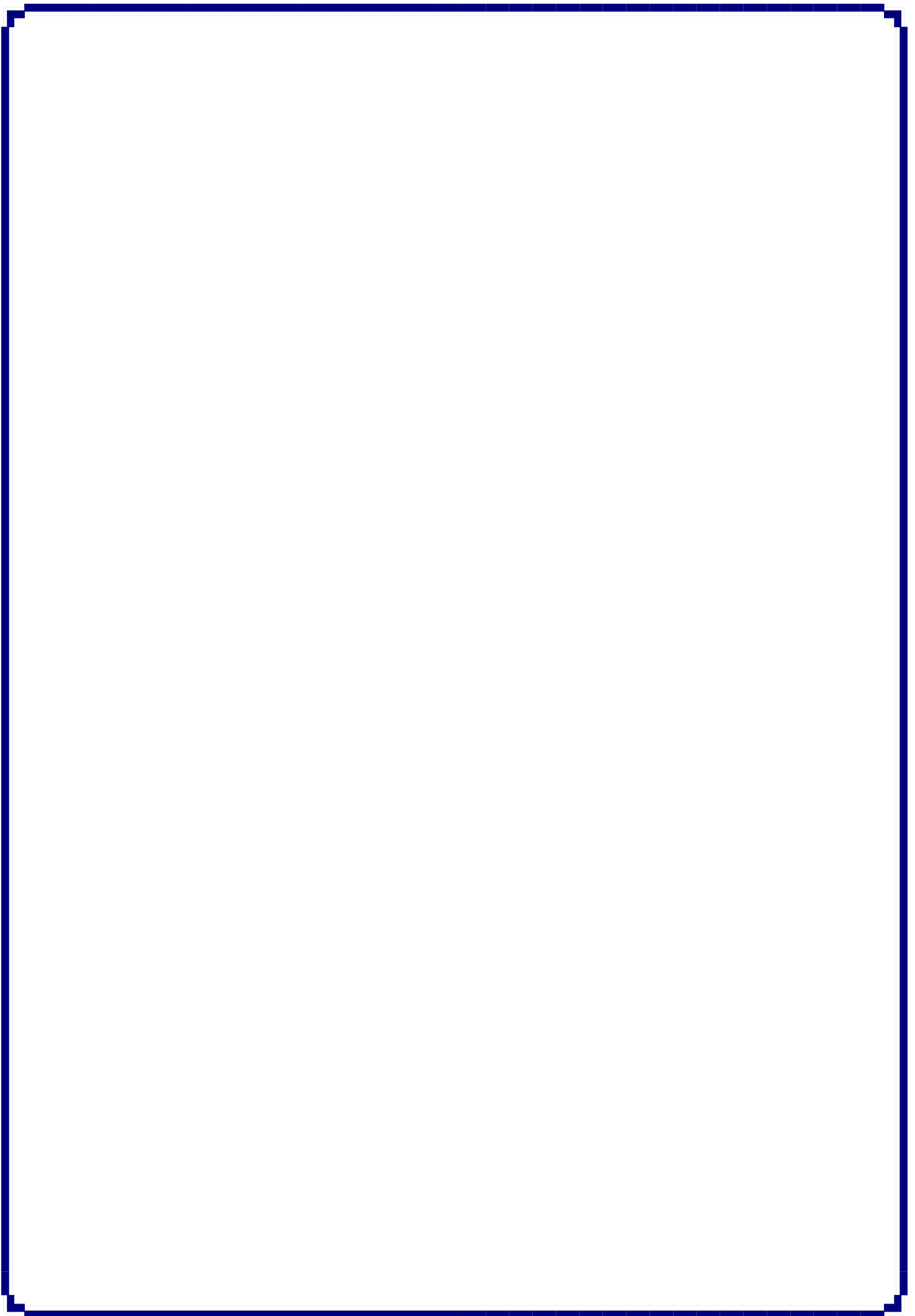


“TORQUAY’S PREMIER WEDDING VENUE”

**LICENCED FOR  
CIVIL  
WEDDINGS**

BEST WESTERN LIVERMEAD CLIFF HOTEL  
SEA FRONT – TORQUAY – DEVON – TQ2 6RQ

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[WWW.LIVERMEADCLIFF.CO.UK](http://WWW.LIVERMEADCLIFF.CO.UK)



## LIVERMEAD CLIFF HOTEL

Sea Front

Torquay

Devon TQ2 6RQ

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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.

The Riviera Suite in 2018 has undergone refurbishment with new lighting, new carpets and a new oak floor. All Weddings have to their disposal a complimentary White Silver Shadow Rolls Royce available or alternatively the Honeymoon Suite (Weddings must be over 50 during the day for a sit down meal with Drinks Package & over 75 in the Evening with a Finger Buffet); this is on a first come first served basis; so early booking is recommended. We are licensed for Civil Wedding Ceremonies in our Garden Gazibo outside or in the Hotel, please ask for full details.

Our Riviera Suite is 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  
Livermead Cliff Limited

## ACCOMMODATION

### THE PERRY SUITE

Our Bridal Suite with it's 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:

<b>JANUARY</b>	<b>£59.50</b>	<b>JULY</b>	<b>£71.50</b>
<b>FEBRUARY</b>	<b>£59.50</b>	<b>AUGUST</b>	<b>£71.50</b>
<b>MARCH</b>	<b>£62.50</b>	<b>SEPTEMBER</b>	<b>£71.50</b>
<b>APRIL</b>	<b>£64.50</b>	<b>OCTOBER</b>	<b>£66.50</b>
<b>MAY</b>	<b>£67.50</b>	<b>NOVEMBER</b>	<b>£59.50</b>
<b>JUNE</b>	<b>£67.50</b>	<b>DECEMBER</b>	<b>£59.50</b>

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

## ROLLS ROYCE HIRE & CIVIL CEREMONIES

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. \* Fuel/Driver surcharge of £90 is applicable. Additional fuel/driver fees may be charged for weddings outside of Torbay

**Alternatively if you are having a Civil Wedding Ceremony at The Livermead Cliff there is a one off set up fee of £450**

# 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 White Wine or Brandy Cream Sauce

Served with a Seasonal Vegetables and Potatoes



Profiteroles filled with Cream and served with a Hot Chocolate Sauce

Or

Raspberry Roulade



Fresh Filter Coffee with Homemade Chocolates

**£64.75 per person**

To add another glass of Wine the cost will be £6.00 per person

# WEDDING MENU 2

## 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



Warm Chocolate Brownie with Chocolate Sauce

Or

Lemon Posset with Short Bread Biscuit



Fresh Filter Coffee with Homemade Chocolates

**£67.75 per person**

To add another glass of Wine the cost will be £6.00 per person

# WEDDING MENU 3

## 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 Yorkshire Pudding & a Rich Red Wine & Tarragon Sauce

Served with a Seasonal Vegetables and Potatoes



Warm Spiced Apple Cake with Fudge Sauce & Clotted Cream  
Or  
White Chocolate and Honeycomb Cheesecake



Fresh Filter Coffee with Homemade Chocolates

**£72.95 per person**

To add another glass of Wine the cost will be £6.50 per person

# WEDDING MENU 4

## RECEPTION DRINK

Summer punch  
3 Canapés per person

## 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

**£77.95 per person**

To add another glass of Wine the cost will be £7.25 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 a different starter to Soup or Melon or additional starter. These options are listed below and the price for the supplementary starter needs to be added to the Main Course price. If you can pre order the starter supplement will only be charged to the people having the supplementary starter. If you cannot pre-order the price will be added to all meals.

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

### DRINKS PACKAGES

To Add Bucks Fizz, 2 Glasses of House Wine, Sparkling Wine for the Toast please add £26.75 to the Menu Price.

To Add Summer Punch, 2 Glasses of House Wine, Sparkling Wine for the Toast please add £29.75 to the Menu Price

### CANAPES & NIBBLES

#### Canapés

2 per person £5, 3 per person £6, 4 per person £6.50

Individual Mouth Watering Home Made Canapés

#### Nibbles

Choice of 3 £3.50, Choice of 4 £4.00, Choice of 5 £4.25

Choose from the following:-

Crisps, Olives, Peanuts, Twiglets, Grissini, Cheese & Pineapple (£1.50 supplement)

### HOMEMADE SOUP

Cream of Leek and Potato

Cream of Stilton, Apple and Celery

Cream of Green Pea, Ham and Mint

Tomato and Basil

Cream of Tomato

Cauliflower and Cheddar Cheese

Cream of Wild Mushroom with Tarragon

Creamed Chicken and Sweetcorn with Oregano

Fresh Brixham Crab Bisque with Cognac (£7:00 supplement)

## STARTERS

(Supplementary Starters Priced from £3.00 per person)

Melon Parisienne with Raspberry Sorbet  
£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  
£4.00

Hot Button Mushrooms cooked in a White Wine, Garlic and Cream Sauce  
£4.00

Feta and Olive Salad  
£3.50

Smoked Chicken and Roasted Red Peppers Bound in Tarragon Mayonnaise  
£3.50

Smoked Salmon Terrine with Lemon and Dill Dressing  
£5.00

Duck Liver and Orange Parfait with Spiced Plum Chutney and Toasted Brioche  
£5.00

Fresh Salmon and Prawn Roulade with Lemon and Watercress Mayonnaise  
£5.00

Deep Fried Wedges of Brie with a Hot Redcurrant and Port Sauce  
£5.00

Scottish Smoked Salmon Salad with a Yoghurt and Dill Sauce  
£7.00

## MAIN COURSE

(The main course price **includes** your choice of Home Made 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  
£40.95

Pan Fried Suprême of Chicken with a White Wine and Mushroom Sauce  
£41.50

Rosemary Roasted Leg of Lamb with Roast Gravy, Minted Seasoning and Watercress  
£43.00

Roast Loin of English Pork with Sage Seasoning, Apple Sauce and Roast Gravy  
£41.50

Wine Baked Delice of Salmon with a Herbed Crumb Crust or served with a White Wine and Grape Cream Sauce  
£41.50

Roast Sirloin of English Beef with Yorkshire Pudding & a Rich Red Wine and Tarragon Sauce  
£44.00

Pan Fried Picatta of Pork Fillet with a Piquant Red Onion and Cream Sauce  
£42.50

Duck Confit with a Black Cherry or Orange Sauce  
£44.00

Roast Fillet of English Beef with a Red Wine Sauce, enhanced with Peppercorns, redcurrant Jelly and finished with Cream  
£50.00

All Main Courses are Served with 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

Sticky Toffee Pudding

White Chocolate & Honeycombe Cheesecake

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

Dark Chocolate Torte

Lemon Cheesecake

# BUFFET MENUS

## BUFFET MENU 1

Selection of Cocktail Sandwiches

Sausage Rolls

Savoury Quiches

Deep Fried Potato Wedges with a Selection of Dips

Hot Chicken Goujons

Tortilla Chips with Tomato Salsa

Piquant Cocktail Sausages

Cheese and Fresh Pineapple

£15:50 per person

## BUFFET MENU 2

Selection of Cocktail Sandwiches

Breaded Mushrooms with Various Dips

Chicken and Ham Bouchées

Deep Fried Potato Wedges with a Selection of Dips

Hot Chicken Goujons

Prawn Bouchées

Savoury Quiches

Cheddar and Fruit Kebabs

Sausage Rolls

Deep Fried Scampi

£18:50 per person

## BUFFET MENU 3

Selection of Open Sandwiches

Scotch Eggs

Plaice Goujons

Hot Chicken Goujons

Mini Cornish Pasties

Mini Vegetable Pasties

Baked Potatoes with Melted Cheese

Coleslaw and Salad Leaves

Prawn Bouchées

Chicken and Ham Bouchées

Sausage Rolls

Deep Fried Scampi

£21.50 per person

## HOT BUFFET MENU

(Please choose 2 of the following options)

Chicken Curry with Rice and Poppadums

Sauté of Beef Bourguignon

Coq au Vin

Chilli Con Carne

Beef , Mushroom and Ale Pie

Hazelnut and Vegetable Risotto

Vegetable Curry

Mushroom and Vegetable Stroganoff

*All Served with Potatoes, Rice or Vegetables*



2 Desserts of you Choice



*Fresh Filter Coffee with Homemade Chocolates*

£32.00 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

£44.00 per person

# **BBQ Menus**

## **BBQ Menu 1**

Prime British Beef Burger  
Local Butcher Made Sausages  
Marinated Chicken Kebabs  
Minted Lamb Koftas

*Served with Potato Salad, Coleslaw, Rice Salad, Pasta Salad, Mixed Leaves & Jacket Potatoes*

£30.95 per person

## **BBQ Menu 2**

Roast Pork served in a bap with Apple Sauce & Stuffing  
Minted Lamb Steaks  
Smokey Barbeque Chicken Breast  
Beef, Pepper and Mushroom Kebabs

*Served with Potato Salad, Coleslaw, Rice Salad, Pasta Salad, Mixed Leaves & Jacket Potatoes*

£33.95 per person

## **BBQ Menu 3**

Teriyaki Sirloin Steak  
Cajun Spiced Chicken Supreme  
Marinated Lamb Kebabs  
Tuna Steaks with Pineapple & Chilli Salsa

*Served with Potato Salad, Coleslaw, Rice Salad, Pasta Salad, Mixed Leaves & Jacket Potatoes*

£36.95 per person

## **Vegetarian Options**

Buttered Corn on the Cob  
Barbequed Croquettes  
Vegetable Burger  
Mixed Bean & Vegetable Chilli

*Please choose 2 options for your vegetarian guests*

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Add a choice of 2 Desserts at £7.50 per person  
Add Tea and Coffee and Mints at £3.00 per person



## WEDDING RECEPTION DRINKS

<b>SUMMER PUNCH</b>	<b>£6.95</b>
<b>BUCKS FIZZ</b>	<b>£6.50</b>
<b>KIR ROYALE</b>	<b>£7.50</b>
<b>SPARKLING WINE</b>	<b>£6.25</b>
<b>PINK SPARKLING WINE</b>	<b>£8.50</b>
<b>HOUSE CHAMPAGNE</b>	<b>£12.50</b>
<b>VEUVE CLIQUOT</b>	<b>£16.00</b>
<b>CHAMPAGNE COCKTAIL</b>	<b>from £14.50</b>
<b>PIMMS</b>	<b>£6.95</b>
<b>BELLINI</b>	<b>£8.50</b>
<b>MULLED WINE</b>	<b>£6.95</b>
<b>HOUSE WINE</b>	<b>£6.00 (per 175ml glass)</b>
<b>- PREMIUM SELECTION</b>	<b>£7.00 (per 175ml glass)</b>
<b>SHERRY</b>	<b>£3.00</b>
<b>NON-ALCOHOLIC PUNCH</b>	<b>£5.50</b>

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.*