



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

2026

Bronze Package £4995

Including Ti Amo Rustic Package £5290 (Discounted)
(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)

White Chair Covers and Tie Backs in your choice of Colour

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 £5995

Including Ti Amo Vintage Package £6490 (Discounted)
(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 and Tie Backs in your choice of Colour

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 £6995

Including Ti Amo Vintage Package £7890 (Discounted)
(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)

White Chair Covers and Tie Backs in your choice of Colour

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,

Smoked Salmon Roulade,

Watermelon and Peppered Feta Skewer,

Pulled Pork "Slider,"

Chicken Liver Parfait Onion Marmalade,

Cornish Brie and Pesto on Sour Dough,

Goats Cheese Bon Bon Topped with Beetroot

Sweet Chilli King Prawn in Filo

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

(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

Fresh Filter Coffee with Chocolate Mints

£31.50 per person

DECORATED CARVED BUFFET

MENU

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

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

Raspberry and Fresh Mango Roulade
Passion Fruit Puree

Choux Pastry Swan
Warm Chocolate Sauce

Fresh Filter Coffee with Chocolate Mints
£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.

Ti Amo

Wedding Dressing Packages

Opulent Package x 50 Guests

- 50 Hoods and Ruffles – (Choice of Colour) and Faux Florals for Chair Backs
- 5 x 70cm Floral Spheres and Gold Stands
- 1 Top Table Florals
- 5 Silver or Gold Effect Table Numbers
- 20 Glass Tea Light and Clear Scatter Crystals
- Gold Place Settings
- Silver or Gold Mirror Welcome to Our Wedding Sign and Easel
- Personalised Frosted Seating Plan
- White Memory Ladder
- Ivory / White Flower Wall or Moon Gate
- White Light Up 'LOVE' Letters

Vintage Package x 50 Guests

- 50 Chiffon Hoods and Ruffles – (Choice of Colour) and Vintage Brooches or Faux Florals
- 5 x Trio or Glass Candlesticks and LED Candles
- Faux Top Table Florals
- 5 Table Numbers
- 15 Glass Tea Lights, Clear Scatter Crystals
- Welcome Sign Easel
- White Light up 'LOVE' Letters
- White Memory Ladder

Ti Amo

Wedding Dressing Packages

Opulent Package x 50 Guests

- 50 Hoods and Ruffles – (Choice of Colour) and Faux Florals for Chair Backs
- 5 x 70cm Floral Spheres and Gold Stands
- 1 Top Table Florals
- 5 Silver or Gold Effect Table Numbers
- 20 Glass Tea Light and Clear Scatter Crystals
- Gold Place Settings
- Silver or Gold Mirror Welcome to Our Wedding Sign and Easel
- Personalised Frosted Seating Plan
- White Memory Ladder
- Ivory / White Flower Wall or Moon Gate
- White Light Up 'LOVE' Letters

Full Details can be found at www.tiamoweddings.co.uk

Additional Information

10% Discount available on Mid-Week Wedding Packages
(Monday – Thursday Inclusive)

Hire of the Riviera Suite Only with No Catering From £1000.00

All Packages, Bronze, Silver and Gold, are Inclusive of Room
Hire

Tailor-Made Packages May Incur Additional Room Hire

Food Allergies and Intolerances

Livermead Cliff Ltd, trading as Livermead Cliff Hotel, makes every effort to identify ingredients that may course an allergic reaction to those with Food Allergies.

We do however, use, products such as, Milk, Eggs, Gluten, Fish, Crustaceans, Molluscs, Peanuts and other Nuts, Sulphites, Sulphur Dioxide, Sesame Seed, Celery, Mustard, Lupin and Soya,

Although we do have strict cross contamination policies and procedures in place, we cannot guarantee the total absence of these products in any of our dishes.

Customers with Food Allergies must therefore be aware of this and of the potential risk.

Prior to ordering any food and drink we respectfully advise that you fully consult with your server as to any ingredients that may pose a potential risk to you.