

Function MENUS 2008



Hotel Bristol Newquay

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For reservations call:
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Menus can be tailored to fit a specified budget or theme to achieve a balanced menu. We have a number of function rooms of varying sizes suitable for small parties to large banquets. Mr Howard Young or a member of his team would be pleased show you our facilities and discuss your requirements without obligation. Please telephone 01637 875181 to arrange an appointment.

Choose one dish per course to complete your menu if you require an additional choice the price will be adjusted accordingly. (An additional £1.00 per choice of starters/dessert and £2.50 per choice of main course). If you have a favourite dish our chef would be happy to cost it and include this in your menu. Suitable alternatives will be provided for vegetarian, diabetic & gluten free diets. Some menu items are not suitable for parties greater than 100 people †

Starters

Melon and Blueberry Cocktail	£2.75
Melon, Pineapple and Ginger Cocktail	£2.75
Asparagus and Feta Cheese Salad with Honey and Wholegrain Mustard Dressing	£3.00
Smoked Duck And Orange Salad with Sweet Plum Chilli Sauce	£3.25
Trio of Smoked Cornish Fish with Rocket Pesto & Toasted Ciabatta	£3.25
Deep Fried Garlic Mushrooms with Dill Mayonnaise	£3.25
Prawn Salad with Marie Rose Sauce	£3.25
Chilled Ogen Melon Basket With Compote of Berries	£3.50
Smoked Trout With Pesto Verde	£3.50
Smoked Fish Pate with Toasted Ciabatta	£3.50
Duck Liver & Wild Mushroom Pate with Toasted Ciabatta & Cranberry Puree	£3.50
Deep Fried Mushrooms stuffed with Cream Cheese, Garlic & Chives served with Salsa.	£3.75 †
Smoked Mackerel Salad with Horseradish Dressing	£3.75
Asparagus wrapped in Parma Ham served with Sun-dried Tomato Pesto	£3.75
Seafood Hors-d'Oeuvres	£4.00
Hors-d'Oeuvres	£4.00
Deep Fried Tiger Prawns with Sweet Chilli Dip	£4.25

Soups

Cream of Leek and Potato	£2.25
Cream of Vegetable	£2.25
Cream of Tomato and Basil	£2.50
Cream of Spicy Parsnip and Apple	£2.50
Cream of Wild Mushroom	£2.50
Cream of Carrot and Lentil	£2.50
Cream of Leek and Farmhouse Cheddar	£2.50
Cream of Chicken and Sweet Corn	£2.50
Cream of Tomato and Sweet Pepper	£2.50
Cream of Carrot and Coriander	£2.50
Cream of Spicy Butternut Squash	£2.50
Minestrone Parmesan	£2.75

Middle Courses

A choice of light Sorbets	£1.50
Poached Fillet of Salmon with Fresh Herb Sauce.....	£2.00
Fried Goujons of Plaice, Sauce Rémoûlade	£2.75
Fried Scampi with Dill & Garlic Mayonnaise	£2.75
Poached Fillet of Lemon Sole Bonne Femme.....	£4.00

Main Courses

Roast Cornish Chicken, Seasoning & Bacon	£13.75
Roast Cornish Turkey, Chipolata & Cranberry Sauce.....	£14.00
Braised Steak Chasseur	£14.00
Braised Steak in Draught Cornish Cream with Button Mushrooms & Baby Onions	£14.00
Paupiettes of Braised Beef Stuffed with Beef & Mushroom Farce cooked in a rich Red Wine Sauce	£14.50
Roast Apricot Stuffed Loin of Pork with Apple & Walnut Seasoning and Cider Jus..	£14.75
Supreme of Chicken Stuffed with Baby Spinach and Ricotta Cheese served with a Tarragon Velouté	£15.00
Poached Supreme Of Chicken with A Creamy Saffron And Mushroom Sauce	
Roast Leg of English Lamb with Shrewsbury Sauce	£15.25
Roast Sirloin of Beef with Horseradish Relish and Yorkshire Pudding	£15.75
Roast Saddle of English Lamb with Roasted Baby Onions and Red Wine and Rosemary Jus	£15.75
Baked Duck Breast with Cranberry and Orange Sauce	£17.75 †
Roast Peppered Fillet of Beef served with Red Wine and Red Onion Jus	£21.50
Fillet of Beef Wellington.....	£25.00

A choice of 2 vegetables and 2 potatoes dishes are included in the price

Sweets

Profiteroles Suchard.....	£3.00
Lemon Cheesecake with Forest Fruit Coulis	£3.00
White Chocolate & Raspberry Cheesecake with Raspberry Coulis	£3.25
Fresh Fruit Salad with Cornish Cream.....	£3.25
Brandy Snap Basket Filled with Malibu Marinated Pineapple & Coconut Ice Cream	£3.25
Vanilla Bavarois with Compote of Strawberries & Passionfruit	£3.25
Apple and Raspberry Pie and Custard	£3.25
Pecan Nut & Apple Pie with Custard	£3.25
Strawberry Pavlova	£3.25
Lemon Mousse with Strawberries and Shortbread Biscuit	£3.25
Camel Valley Wine Syllabub with Homemade Shortbread Biscuit	£3.35
Brandy Snap Basket Filled Trio of Berries and Cranberry Sorbet	£3.50 †
Chocolate and Grand Marnier Topsy Tart with Cornish Cream	£3.50
Blueberry Bakewell and Custard	£3.50
Chocolate and Raspberry Roulade with Chocolate Ice Cream	£3.50
Trio of Cornish Cheeses with Celery & Grapes.....	£4.25
Cornish Cheese Board	£4.95

Coffee with mints is also included in sweet price

	Minimum Charges per person	
No. of Guests	Lunch	Dinner
<50	£18.50	£23.50
>50	£13.50	£18.50
Room Hire will be charged on menus that do not reach the above minimum rates		

1. Terms & Conditions

- 1.1 These terms & conditions apply to all conferences; meetings and functions booked at the Hotel Bristol (Newquay) Ltd. and shall take effect immediately on the issue of a confirmation of reservation.
- 1.2 The terms & conditions of any client or agent of a client shall not apply and by placing an order the client agrees to be bound by these terms and conditions to the exclusion of all other terms and conditions of the client or the agent of the client.
- 1.3 In these terms and conditions "you" or "the client" means the user of the venue or organiser of the conference meeting or other event and "the hotel" means the Hotel Bristol (Newquay) Ltd where the conference, meeting or function is taking place.
- 1.4 A written confirmation and 10% deposit must be received by the hotel within 21 days of the provisional booking or within 3 days if it less than 2 months before the event.
- 1.5 Provisional bookings not confirmed within the specified time will be released.
- 1.6 Repeat dates for annual events are not automatically reserved and it is your responsibility to book ahead.

2. Cancellations by the client

- 2.1.1 Cancellations can be very costly to any venue. Key issues include the degree of cancellation notice available, any significant reduction in the numbers booked and what percentage of the hotel's accommodation (beds and/ or meeting space) is committed to the booking

To keep prices competitive, the following cancellation fees are payable by the client. Cancellation fees are based upon bookings requiring less than 50% of the hotel's accommodation (beds and/or meeting space)

Less than 50% notice period	Cancellation charge
12-14 weeks	45%
6-11 weeks	60%
2-5 weeks	75%
Less than 2 weeks	100%

Where events occupy more than 50% of the hotel's space, the Hotel Bristol may issue a more detailed scale of charges; otherwise the above scale will apply.

- 2.2 In any case, if the Hotel Bristol is able to re-let the room(s), the resulting revenue will be deducted from the booking value before the calculation of the cancellation charge.
- 2.3 A cancellation must be submitted in writing, direct to the Hotel Bristol. The cancellation date is taken as the arrival date of the notification at the hotel.

3. Cancellation by the Hotel Bristol.

- The Hotel Bristol reserves the right to cancel the booking if:
- 3.1 any part of the hotel is closed or otherwise unavailable because of events outside the hotels control; or
- 3.2 either party becomes insolvent or, in the case of an individual, becomes subject to a bankruptcy petition; or
- 3.3 the booking may in the reasonable opinion of the hotel damage the reputation of the hotel. In those circumstances, you are entitled to get back any advance payments, but the hotel would not have any other liability; or
- 3.4 if there are conflicting reservations, the hotel will abide by the Hotel Proprietors Act conditions.

4. Number of Delegates/Guests

- 4.1 If you give the Hotel Bristol at least 2 weeks notice, you can reduce the original number of guests attending by up to 15% without any charge. However, any reduction in numbers over 15% will incur the cancellation charges in clause 2 above, which will apply pro-rata.
- 4.2 Any reduction in delegates, 2 weeks or less prior to the start date, will incur a per delegate charge at the agreed delegate rate. This charge will only be made if the hotel is unable to replace the lost revenue through re-letting the space (bedroom or meeting room) no longer required.
- 4.3 If delegate numbers fall by 15% or more within 2 weeks of the start date, the hotel reserves the right to relocate the booking to alternative space within the hotel as best fits the revised delegate numbers.
- 4.4 If delegate numbers reduce significantly a smaller room may be substituted to reflect this change. Alternatively, an additional room charge may be levied to reflect the value of the original room size allocated. Details of any room change will be notified to the client prior to any change being made.
- 4.5 Final numbers are required 24 hours before the function. The final

confirmed number is the minimum that will be charged for, unless there are exceptional circumstances.

5. Payment Terms

- 5.1 Prices quoted may vary due to the rate of Value Added Tax or (if applicable) currency variations that are beyond the hotel's control.
- 5.2 Unless you have direct credit facilities with the hotel, a deposit of 10% of the total booking may be due and charged on confirmation.
- 5.3 If you have a credit arrangement, the amount is due for payment on the invoice date. If any amount is not paid within 28 days of the due date, the Hotel Bristol reserves the right to charge interest of 2% per month over the Bank of England Base Rate on the outstanding amount.
- 5.4 Any disputed item or price contained in an invoice must be raised in writing to the Hotel Bristol within 7 days of receipt of the invoice. Disputed items will be dealt with separately from the remainder of the monies due, which must still be paid when due.

6. Use of the Hotel Bristol

- 6.1 If you are planning to bring electrical or other equipment to the hotel eg. Computers, amplification equipment, lighting etc. please check with the Hotel Bristol first and make sure that it complies with the Electricity at Work Regulations.
- 6.2 Care needs to be taken in the use of anything that may be construed as hazardous or dangerous. If there is safety risk on anything you may want to bring into the hotel, please discuss it with the Hotel Bristol management.
- 6.3 Permission must be sought from the hotel prior to the start date if you wish to stick/attach anything to walls, floors or the ceiling of any room in the hotel.
- 6.4 The Hotel Bristol cannot accept liability for the client's equipment.
- 6.5 The Hotel Bristol reserves the right to object to the employment by customers and guests of any photographer, toastmaster, band, musician, entertainer or other person in connection with any event. It is the responsibility of the client, where appropriate, to comply with all requirements of the Performing Rights Society in respect of any music played or musician employed.
- 6.6 The management reserves the right to control the volume and duration of the entertainment and take any steps they may deem necessary to abide by the terms of their licences. A noise limiter is in operation and organisers are asked to instruct their entertainers to comply accordingly. We reserve the right to charge £250 if the entertainer/s bypass or attempt to bypass the noise limiter in any way.
- 6.7 The Client shall be responsible for any damage caused to rooms at the Hotel and the Hotel's furnishings and equipment by any act, default or negligence on the part of the Client or any of the Client's guests and the Client will be obliged to reimburse the amount required to make good or remedy such damage.
- 6.8 No wines, spirits or food brought into the Hotel may be consumed without prior consent of the Hotel.
- 6.9 The Hotel's name/logo may be used in publicity, once a proof of the promotional material has been approved by the hotel.
- 6.10 The Hotel must comply with certain licensing and statutory regulations and requires the Client to fulfil their obligations in this respect.

7. General

- 7.1 It is agreed and declared that the Client is not acting on behalf of someone else.
- 7.2 Any equipment or item specifically requested by you will be charged to your account.
- Any particular or peculiar term or condition related to a special booking must be agreed and confirmed in writing by the Hotel.
- Third party agents or suppliers must liaise and seek approval with the Hotel for any activity that may affect the hotel in any way, or for any procedure being carried out on behalf of the Client.
- Clients are subject to the hotel's standard liabilities in the relation to health, safety and security.
- These Terms and Conditions do not affect any rights the client may have had under the Hotel Proprietors Act
- These Terms and Conditions and the agreement to which they relate shall be governed by and construed in accordance with English law and the parties agree to submit to the exclusive jurisdiction of the Courts in England.