

Private function rates 2011 aug - oct

| Exclusive room hire:- | Day times 9.30am-5pm | Evenings 5.30pm-late |
|--------------------------|-------------------------|-------------------------|
| Weekday Mon- fri daytime | £95 + VAT/ Aug =£150 | £125 + VAT/ Aug = £250 |
| Weekends fri eve – sun | £300 + VAT Aug =£1000 | £375 + VAT/ Aug = £2500 |
| Bank Hol w/ends fri -mon | £2500 + VAT | £2500 + VAT |

These prices cover exclusive hire of the Boardroom , balcony & staffing of function. Room capacity 100.

Weddings

Ceremony Only - £195 + VAT (room available for 2hrs)

Please arrange time & date with the registrar independently.

www.cornwall.gov.uk/registration

Max capacity for the ceremony = 65 seated or 90 standing

Max capacity for the room = 65 seated or 100 standing

Reception only

(room available from 9.30am)

| | | |
|--------------------------|-----------|---------------------|
| Weekday Mon- fri | £350+VAT | August = £1000 +VAT |
| Weekends fri eve – sun | £500+VAT | August = £2500+VAT |
| Bank Hol w/ends fri -mon | £2500+VAT | |

Ceremony & reception

(room available from 9.30am)

| | | |
|--------------------------|-----------|---------------------|
| Weekday Mon- fri | £400+VAT | August = £1500+VAT |
| Weekends fri eve – sun | £650+VAT | August = £3000 +VAT |
| Bank Hol w/ends fri -mon | £3000+VAT | |

Booking terms and conditions:

1. A non-refundable deposit of the room hire is required to secure the venue and confirm the booking. Cheques made payable to: **Blue Cornwall LTD**
2. Booking details must be confirmed in 2 weeks prior to date of function along with confirmed numbers booked for.
3. We reserve the right to charge for the minimum numbers confirmed.
4. Any damage to Blue Cornwall Ltd's property or fixtures & fittings by guests at the function will be charged to your function account.

Menus

To quote a cliché, our chef really has worked hard to produce a top quality menu using the best fresh and local ingredients. We have planned three seasonally influenced options and will provide you with the appropriate version for your booking.

Please choose from one of the following buffet choices.

Children`s meals and options for people with special dietary requirements are available on request.

Service charge is not included

AUTUMN (August – Oct)

Buffet 1.

Self service, seated (max 50) standing (max 100)

£13.95 per head - Choice of 6 items

Salad of Mr. Kittow`s sausage, Cornish potato & red onion w/
mustard crème fresh

Brie and bacon tart

Butternut squash & fiesta feta tarts (v)

Margarita or pepperoni pizza

Cornish mushroom & roasted garlic & thyme bruschetta (v)

Honey Cajun chicken wings

Smoked Pollock & leek fishcakes

Raspberry meringue stack

Chocolate tart w/ toffee sauce

Buffet 2.

Self service, seated (max 50) standing (max 100)

£17.95 per head - Choice of 6 items

Thai green chicken curry

Smoked paprika chicken

Halloumi fajita stir fry (v)

Chilli con carne

Salad of new pots, fine green beans , cherry toms w/ olives
and lemon vinaigrette(V)

Mediterranean fish stew

Roasted vegetable lasagne (v)

Cornish cheese platter

Chocolate espresso tart w/ clotted cream

Banoffee pie

Eton mess

All served with rice and seasonal veg

BBQ Buffet

Self service, seated (max 50) standing (max 100)

£17.95 per head

A range of seasonally inspired salads and bread with:

A selection of sauces, relishes and chutneys

Choice of three meats or fish on the bbq:

Cornish sausages

Marinated chicken

Steak

Sardines

Halloumi skewers (v)

Set Menu 3 course

Sit down, (max 45)

£29.50 per head

Pre order choices from the following:

Smoked bacon & roasted corn chowder w/ chilli

Chickpea fritters w/ tabhouleh & minted yoghurt

Salad of smoked mackerel & beetroot w/ horseradish crème freche

Fillet of Cornish sole with a lemon and parsley crust

Braised beef with chorizo, red wine & Cornish mushrooms

Turkey escalope with parma ham & deep fried sage leaves

Savoury gateaux of fiesta feta & red onion compote w/ thyme cream sauce (v)

Plum

Rich chocolate tart with espresso mascarpone & toffee sauce

Selection of Cornish cheese with oatcakes and chutney

All mains are served with seasonal vegetables

Additional requirements

Dessert: Homemade fresh fruit salad & chocolate brownies with Cornish clotted cream - £3 per head.

Wine: We have a selection of house wines that we can offer you at a cost of £11 per bottle for pre-orders of 20 bottles or more.

Sparkling wine: An Italian Prosecco for £13 per bottle & champagne for £18.00 Champagne: per bottle on pre-orders of 6 bottle or more.

Corkage: If you would like to bring your own wine we charge corkage at £4 per bottle and £5 for champagne and sparkling wine.

Entertainment: We have a PA system and can organise DJs to suit any taste in music. to discuss them further. Power Point presentation access and digital projector with DVD player. If you have any other music requirements please feel free to call us

Special: We are happy to organise anything from flowers, decorations, cakes, helium balloons right through to chocolate fountains. Please contact us for prices and to discuss your requirements.

Wedding After dinner snacks for the evening guests, of which we can supply a range of different finger foods – Price on application.

HOW TO FIND US: **Address: Blue Bar, Beach Rd, Eastcliff, Porthtowan TR4 8AW**

Traveling down the A30, towards Penzance - At Chiverton Cross Roundabout take the 3rd exit onto the B3277 (signposted Services, St Agnes) - At the next roundabout take the 3rd exit onto the B3277 (signposted St Agnes) (0.15 miles) - Turn left (signposted Porthtowan) (1.56 miles) - At the crossroads continue straight on (signposted Porthtowan) (0.36 miles) - This is now the coast road. Continue straight on. (1.17 miles) - See the ocean on the right, go down the hill, at the bottom turn right into beach road . Turn left Follow this road through the village and take the right hand fork at the Unicorn Pub.....Follow this Rd to the car park and we are just at the end of the sandy lane

