

Private function rates 2010 april - july

Exclusive room hire:-	Day times	Evenings
	8.30am-5pm	5.30pm-late
Weekday Mon- fri daytime	£85 + VAT	£100 + VAT
Weekends fri eve – sun	£250 + VAT	£375 + VAT
Aug & Bank Hol w/ends fri -mon	£1000 + VAT	£1000 + VAT

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

Weddings

Ceremony Only - £175 + 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	£250+VAT
Weekends	fri eve – sun	£500+VAT
Aug & Bank Hol w/ends	fri -mon	£2500+VAT

Ceremony & Reception		(room available from 9.30am)
Weekday	Mon- fri	£400+VAT
Weekends	fri eve – sun	£650+VAT
Aug & 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

SPRING/SUMMER (April - July)

Buffet 1.

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

£13.50 per head - Choice of 6 items

Salad of chicken, spinach & green bean w/ lemon dressing

Brie and bacon tart

Minted pea and feta tarts (v)

Margarita or pepperoni pizza

Courgette and lemon bruschetta (v)

Lamb & herb meatballs w/ minted yoghurt

Salmon fishcakes w/ tartar sauce

Raspberry meringue stack

White chocolate tart w/ toffee sauce

Buffet 2.

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

£17.50 per head - Choice of 6 items

Chicken, pepper & courgettes in a white wine sauce

Lemon & thyme chicken

Stuffed peppers, cous cous & feta (v)

Lamb with tomato & black olive (Greek style)

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

Fish pie

Roasted vegetable lasagne (v)

Cornish cheese platter

Chocolate espresso tart w/ clotted cream

Banoffee pie

Eton mess

All served with new potatoes and seasonal salad/veg

BBQ Buffet

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

£16.50 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)

£27.50 per head

Pre order choices from the following:

Roasted red pepper & tomato soup w/ basil oil

Salad of roasted chicken, fennel & green bean salad w/lemon dressing

Cornish Crab cakes with sweet chilli sauce

Baked salmon with a warm dressing of tomato, caper & balsamic

Herb stuffed Lamb cutlets

Chicken with a tarragon, white wine & mushroom sauce

Risotto of courgette, peas, asparagus on a bed of wilted spinach w/ lemon oil

Elderflower fool w/ fresh strawberries & mint syrup

White chocolate tart w/ fresh raspberries

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 £10.50 per bottle for pre-orders of 20 bottles or more.
- Sparkling wine:** An Italian Prosecco for £12 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 £3.50 per bottle and £4.50 for champagne and sparkling wine.
- Entertainment:** We have a PA system and can organise DJs to suit any taste in music. If you have any other music requirements please feel free to ask.
Power Point presentation access with digital projector & DVD player.
- 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 Rd.

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.

tel 01209 890329 / 777 / 891300

