The Cliff Hotel & Spa

Wedding Food & Drink 2028





YOUR WEDDING IS MORE THAN A DAY — IT'S AN EXPERIENCE

Our culinary team has curated a selection of menu options designed to excite the senses and complement the style of your celebration. Contemporary dishes and timeless favourites can be blended to create a dining experience that's personal to you — one your guests will remember long after the lights go down.

Raise a glass, savour every moment, and let us take care of the rest.

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CANAPÉ RECEPTION

An ideal accompaniment to go with your drinks reception, we have a great selection of delicious canapés to choose from.

3 Choices - £8.95 per person | 5 Choices - £10.95 per person



MEAT CHOICES

- Ham Hock Bon Bon
- Mini Cheeseburger
- Teriyaki Duck Wrap
- Crispy Pork Belly with Black Pudding
- Beef & Ale Pie
- Chicken Liver Paté, Garlic Crostini, Smoked Bacon



FISH CHOICES

- Smoked Salmon Blini
- Panko Prawn with Sweet Chilli
- Thai Fishcake Bon Bons with Mint Yoghurt Dip
- Salmon & Prawn Paté, Puff Pastry, Citrus Crema
- Mini Cone of Fish and Chips



VEGETARIAN CHOICES

- Bruschetta of Mediterranean Vegetables, Olive and Hummus
- Mozzarella & Basil Pizza
- Red Onion Marmalade and Cheddar Tartlet
- Rarebit Crostini
- Feta, Olive & Cherry Tomato Brochette



MILKSHAKE & COOKIES

A great treat for children attending your wedding!

We offer a Milkshake and Cookie station at your drinks reception so that your younger guests can help themselves.

Minimum of 10 Children*

£4.00 per person

DRINKS RECEPTION

Choose from a great selection of drinks to welcome your guests.

From £5.50 per person:

- Sparkling Wine
- Bucks Fizz
- Bottled Beer – choose from Peroni Nastro Azzurro, Coors Lite, Budweiser or Corona
- Pink Prosecco
- Prosecco
- Pimms and Lemonade
- Mulled Wine
- Arrival Cocktail – choose from Elderflower & Cucumber Collins, Mojito (Original, Passionfruit or Raspberry), Kir Royale, Bellini



PIMP YOUR PROSECCO!

Top up your glasses with a selection of delicious Purees, Cordials, Fruit Juices and Fresh Fruit at our Pimp your Prosecco station!

From £8.50 per person
(Please enquire for details)



WINE & TOASTS

During your Wedding Breakfast why not offer your guests a glass or two of wine to enjoy with the meal?

We have a small selection of event house wines included in the packages we offer. These can also be amended into your own bespoke package.

House Wines:
- Merlot
- Pinot Grigio
- Sauvignon Blanc
- Rosé

Add a toasting drink for the speeches – choose from:
- Sparkling Wine
- Prosecco
- Pink Prosecco
- Champagne

From £5.50 per person



THE WEDDING RECEPTION

Our versatile Wedding Breakfast menus provide an array of choices to ensure every guest is catered for. With advance notice, we are pleased to accommodate any dietary requirements. Simply speak with your wedding coordinator to explore the options available.



Option 1

No pre-order necessary

Choose **1** Starter, **1** Main Course and either **1** Individual Dessert or the Assiette of Desserts

£47.00 per person

Option 2

Offer your guests a menu in the invitations and gather a pre-order

Choose up to **3** options from each course or the Assiette for Dessert

£49.00 per person



STARTERS

- **(V)** Roasted Butternut Squash & Sweet Potato Soup with Sage Crisp
- **(V)** Leek & Potato Soup with Rarebit Crostini
- **(V)** Vegetable Cawl with Cheese and a Crusty Bread Roll
- Spiced Duck Filo Basket with Asian Slaw and Honey Glaze
- Cardigan Bay Crab Cake with Sweet Chilli & Ginger Dipping Sauce
- Chicken Parfait with Penderyn Red Onion Marmalade and Bacon Crisp
- **(V)** Garlic Mushrooms in a Creamy Chardonnay Sauce served on a Toasted Focaccia
- Smoked Salmon & Prawn Pâté with Dill Pickled Cucumber and Crostini
- **(V)** Snowdonia Pickled Onion, Cheddar & Leek Tart with Pear & Grape Chutney

MAIN COURSE

- Roast Beef with Roast Potatoes, Yorkshire Pudding, Parsnip Crisps, Rich Gravy and Seasonal Vegetables
- Roast Turkey, Sage & Onion Stuffing, Sausage wrapped in Bacon, Roast Potatoes and Gravy
- Braised Lamb, Minted Mash and Red Currant Jus
- Slow Cooked Brisket of Beef, Peppercorn Sauce and Sautéed Potatoes
- Pork Tenderloin wrapped in Parma Ham, Dijon Mustard Mas and Cider Sauce
- Tuscan Baked Salmon served with Mediterranean Roasted Vegetables and Sautéed Potatoes
- Pan–Fried Sea Bass, Samphire, Sun-Blushed Tomatoes, Sautéed Potatoes served with Aioli
- Supreme of Chicken with Creamy Mash and a White Wine & Chestnut Mushroom Sauce
- Maple Glazed Chicken served with Sautéed Potatoes and a Garlic & Bourbon Sauce
- **(Vg)** Wild Garlic Gnocchi, Roasted Butternut Squash, Sage Butter and Smoked Applewood
- **(Vg)** Mushroom & Chestnut Wellington with Sautéed Potatoes and Red Currant Port Sauce

DESSERTS

- Chocolate Brownie with White Chocolate Chunks served with Chantilly Cream
- Eton Mess with Strawberries & Raspberries topped with Chewy Meringue & a White Chocolate Straw
- Tiramisu of your Choice (Classic, Baileys, Lemon)
- Key Lime Pie with Italian Meringue and Lemon Cream
- Tarte au Citron with Blackberry Compote
- Cheesecake of your Choice (Vanilla, Lemon, Strawberry)
- Brambly Apple Crumble served with Custard
- Sticky Toffee Pudding served with Custard



ASSIETTE OF DESSERTS

Rather than choosing just one dessert, guests can enjoy a curated medley of favourites; choose three from the below list:

- Dark Chocolate Brownie
- Caramel Profiterole
- Dark Chocolate Honeycomb Mousse
- White Chocolate Mousse with Raspberry
- Mini Cheesecake (Vanilla, Lemon, Strawberry)
- Strawberry Pavlova
- Tarte au Citron
- Key Lime Pie
- Brambly Apple Crumble Tart

EVENING FOOD



Keep the celebration going with our delicious evening food options. Perfect for refuelling guests after a full day of celebrations and making sure everyone feels cared for as the night continues.



EVENING BUFFET

Choose from the following items:

- Selection of Sandwiches

(Ham & Mustard, (V) Cheese & Pickle, Tuna Mayo, Beef & Horseradish, (V) Egg & Cress)

- (V) Selection of Mini Veggie Quiches

(Roasted Pepper & Tomato, Cheese & Leek, Goat's Cheese & Red Onion)

- Fish Goujons with Tartare Sauce
- Chicken Goujons with Barbeque Sauce
- Mini Pie Selection
- Scotch Eggs
- Sausage Rolls
- Ham Hock Croquettes
- (V) Mushroom Arancini
- (V) Hummus served with Crudités
- (V) Potato Wedges with Sour Cream & Chives
- Rosemary Roasted New Potatoes
- Selection of Breads
- Breadsticks, Olives and Sundried Tomatoes
- (V) Nachos & Dips

5 items £18.95pp | 7 items - £20.95pp | 10 items £22.95pp

ADD A LITTLE EXTRA...

Add a selection of Cured Meats, Cheeses, Biscuits and Chutneys for an additional £6.95 per head

FISH & CHIP TRAYS

Served with, Mushy Peas, Tartare Sauce and a Lemon Wedge

£17.95 per person

PULLED PORK BAPS

Served with Stuffing, Apple Sauce, BBQ Sauce and Potato Wedges

£17.25 per person

PIZZA BUFFET

Served with Garden Salad, Wedges & Dips, select up to 3 different pizzas from the list below:

- (V) Margherita,
- (V) Mixed Vegetable
- Hawaiian
- BBQ Chicken
- Pepperoni

£18.95 per person

PULLED PORK BUFFET

Slow roasted Pork Shoulder served with Stuffing, Apple Sauce, BBQ Sauce, Floured Baps and a selection of 5 of the following sides:

-Potato Wedges
-Hot New Potatoes
-Potato Salad
-Coleslaw
-Garden Salad
-Pasta Salad
-Couscous Salad
-Rice Salad
-Tomato, Onion and Basil Salad

£25.95 per person

ITALIAN BUFFET

Bring the famously convivial flavours of Italy to your celebration.

- Beef Lasagne
- Vegetable Pasta Bake
- Charcuterie Platter
- Caprese Salad
- Artisan Bread Selection
- Rocket and Parmesan
- Dipping Oils
- Garden Salad

£21.95 per person

CURRY BUFFET

Enjoy the rich, aromatic flavours of our Curry Buffet with an array of traditional sides.

- Chicken Tikka Masala
- Vegetable Tikka Masala
- Pilau Rice
- Naan & Poppadoms
- Onion Bhajis
- Vegetable Samosas
- Mango Chutney
- Chips

£20.95 per person

MEXICAN BUFFET

Spice up your celebration with a vibrant Mexican Buffet bursting with bold flavours.

- Fajita Chicken
- Vegetable Fajita
- Tortilla Wraps
- Mexican Rice
- Nachos
- Cheese, Salsa, Sour Cream & Guacamole
- Potato Wedges

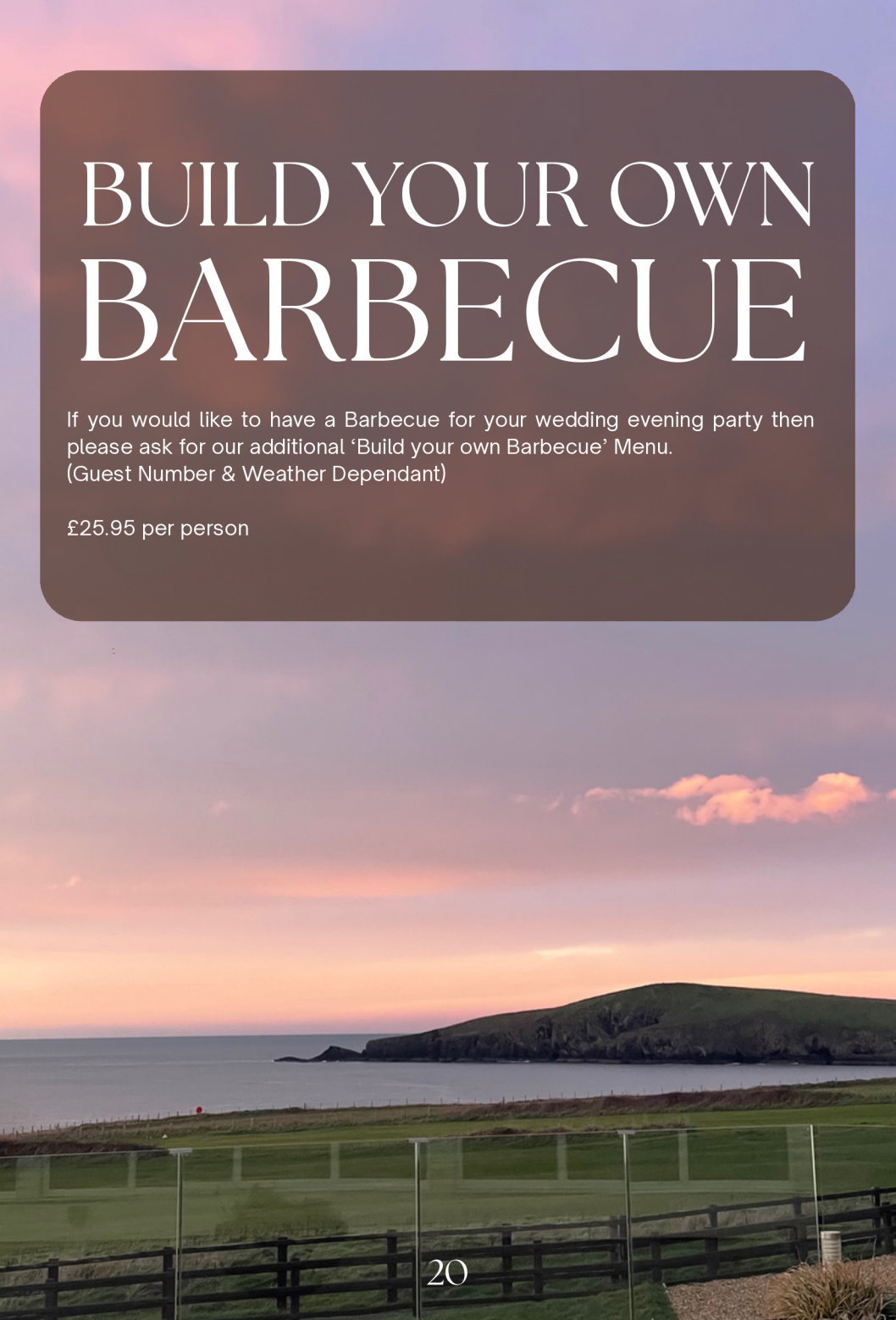
£19.95 per person



BUILD YOUR OWN BARBECUE

If you would like to have a Barbecue for your wedding evening party then please ask for our additional ‘Build your own Barbecue’ Menu.
(Guest Number & Weather Dependant)

£25.95 per person



PAELLA BUFFET

Make the most of our beautiful coastal setting with our Paella Buffet out on the terrace! Featuring large traditional Paella pans, this food option is a show stopper for your wedding reception.

(Guest Number & Weather Dependant)

Includes:
A Green Leaf Salad, Crusty Focaccia and

50 to 79 Guest Numbers: One Paella Pan from the following:

80+ Guest Numbers: Two Paella Pans from the following:

- Traditional: Mixed Seafood, Garlic Chicken & Chorizo
- Meat: Garlic Chicken & Chorizo
- Mixed Seafood: Baby Squid, Calamari, Prawns and Mussels
- **(Vg)** Mixed Vegetable: Sun-Blushed Tomatoes, Artichokes, Olives & Mixed Peppers

£25.50 per person

Make the dish even more authentic and add a glass of Sangria for £6.50 per person

EVENING DESSERTS

Why not offer your guests a deliciously sweet buffet of mini desserts?
Choose a selection of the following:

- Dark Chocolate Brownie
- Caramel Profiterole
- Dark Chocolate Honeycomb Mousse
- White Chocolate Mousse with Raspberry
- Mini Cheesecake (Vanilla, Lemon, Strawberry)
- Strawberry Pavlova
- Tarte au Citron
- Key Lime Pie
- Brambly Apple Crumble Tart
- Churros & Chocolate Dipping Sauce

Choose 3 - £6.95 per person | Choose 4 - £7.95 per person





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