

ATLANTIC WEDDINGS

P A C K A G E O N E

Drink on Arrival - Glass of Red or White Wine

3 Course Menu - Starter, Main & Sweet

Wine - 1 Glass of House Red or White Wine

Toast - 1 Glass of Sparkling Wine

Personal Management Service at all Times

Red Carpet on Arrival

Candelabras on Each Table

Linen Table Cloths & Napkins

Table Plan & Menus

Toastmaster

Water on Each Table

Use of Cake Stand & Knife (*Round or Square*)

Private Evening Entertainment Room

Complimentary Ceremony Room (Excluding Saturdays) a Minimum of 50 people

Private Parking

(*for Residents & Wedding Family*)

10% Discounted Overnight Accommodation for Guests

Excluding Easter Weekend, End of May Bank Holiday, July & August

(*on Wedding Night Only*)

Private Bar Facilities

Private Hire of Wedding Ceremony Room at an Additional Cost of £600.00 on all Saturdays & Bank Holiday Sundays

Terrace Available at an Additional Cost of £600.00

For Cost Per Person, Please See Wedding Price List

Email. events@atlantichotelnewquay.co.uk or telephone. 01637 872 244

ATLANTIC WEDDINGS

M E N U O P T I O N O N E

Your Choice of:

STARTERS

Citrus Fruit Cocktail - Fresh Orange & Grapefruit Segments Decorated with Lime & Raspberries

Homemade Cream of Vegetable Soup with a Freshly Baked Bread Roll

Homemade Tomato & Basil Soup with a Freshly Baked Bread Roll

Honeydew & Watermelon Cocktail

MAINS

Roasted Joint of Beef, Yorkshire Pudding & Horseradish Sauce

Roasted Fresh Chicken Breast Served with Bacon

Roasted Fresh Turkey with Cranberry Sauce, Rolled Bacon, Chipolatas & Seasoning

Roasted Leg of Lamb with Fresh Mint Sauce

Grilled Fish of the Day on Crushed Potato with a Roasted Red Pepper Chilli Sauce, Lemon & Watercress

VEGETABLES

Please Choose One Selection from the Options below for all Guests

Roasted & Mash Potatoes, Broccoli Florets & Creamed Swede

Roasted & Sauté Lyonnaise Potatoes, Glazed Carrots & Garden Peas

Roasted & York Potatoes, Cauliflower Mornay & Garden Peas

Roasted & Buttered New Potatoes, Buttered French Beans & Glazed Carrots

DESSERTS

Profiteroles Filled with Fresh Cream Served with Vanilla Ice Cream & Hot Chocolate Sauce

Fresh Fruit Salad with Clotted Cream

Fresh Strawberry Meringue Served with Fresh Double Cream

Blackberry & Apple Pie with Clotted Cream

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ATLANTIC WEDDINGS

P A C K A G E T W O

Night Before Wedding

Private Hire of Area in Silks Bistro for Guests, Family & Friends

Drink on Arrival

Alcoholic Fruit Punch or Glass of House Red or White Wine

(or a Combination of All Three)

Live Cocktail Music on Arrival or After Ceremony

(Booking Minimum of 65 Adults)

4 Course Menu - Starter, Main, Sweet & Coffee

Wine - 2 Glasses of House Red or White Wine

Toast - 1 Glass of Sparkling Wine

Overnight Accommodation for Bride & Groom with

A Champagne Breakfast in the Room

Personal Management Service at all Times

Red Carpet on Arrival

Candelabras on Each Table

Linen Table Cloths & Napkins

Table Plan & Menus

Water on Each Table

Use of Cake Stand & Knife *(Round or Square)*

Toastmaster

Private Bar Facilities

Private Evening Entertainment Room

Private Parking

(for Residents & Wedding Family)

10% Discounted Overnight Accommodation for Guests

Excluding Easter Weekend, End of May Bank Holiday, July & August

(on Wedding Night Only)

Complimentary Ceremony Room (Excluding Saturdays) a Minimum of 50 people

Private Hire of Wedding Ceremony Room at an Additional Cost of £600.00 on all Saturdays & Bank Holiday Sundays

Terrace Available at an Additional Cost of £600.00

For Cost Per Person, Please See Wedding Price List

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ATLANTIC WEDDINGS

M E N U O P T I O N T W O

Your Choice of:

STARTERS

Fanned Melon with Raspberry Coulis

Homemade Minestrone Soup with Parmesan Shavings Served with a Freshly Baked Bread Roll

Homemade Cream of Leek & Potato Soup with a Freshly Baked Bread Roll

Selection of Hors d'Oeuvres - Consisting of Mini Prawn Cocktail, Half a Boiled Egg,
Fresh Pineapple & Grapes, Homemade Coleslaw, Fresh Asparagus

MAINS

Roasted Sirloin of Beef Yorkshire Pudding & Horseradish Sauce

Roasted Leg of Lamb with Fresh Mint Sauce

Braised Steak Chasseur

Roasted Fresh Turkey with Cranberry Sauce, Rolled Bacon, Chipolatas & Seasoning

Grilled Supreme of Fish of the Day with Fresh Asparagus, Lemon & Hollandaise Sauce, Lemon & Flat Parsley

VEGETABLES

Please Choose One Selection from the Options below for all Guests

Roasted & Mashed Potatoes, Broccoli Florets with Creamed Swede

Roasted & Buttered New Potatoes, Buttered Fine Beans & Glazed Carrots

Homemade Chips, Buttered New Potatoes, Glazed Carrots & Buttered Peas

Roasted & York Potatoes, Cauliflower Mornay & Garden Peas

DESSERTS

Profiteroles Filled with Fresh Cream Served with Vanilla Ice Cream & Hot Chocolate Sauce

Homemade Lemon Mousse with a Shortbread Biscuit

Fresh Strawberries & Meringue Served with Whipped Double Cream

Fresh Fruit Salad & Clotted Cream

COFFEE

Email. events@atlantichotelnewquay.co.uk or telephone. 01637 872 244

ATLANTIC WEDDINGS

P A C K A G E T H R E E

Night Before Wedding

Private Hire of Area in Silks Bistro for Guests, Family & Friends

Drink on Arrival

Bucks Fizz, Pimms or Sparkling Wine

(or a Combination of All Three)

Live Cocktail Music on Arrival or After Ceremony

5 Course Menu - Starter, Soup, Main, Sweet & Coffee & Mints

Wine - 2 Glasses of House Red or White Wine

Toast - 1 Glass of Sparkling Wine

Overnight Accommodation for Bride & Groom with a Champagne Breakfast in the Room

Personal Management Service at All Times

Red Carpet on Arrival

Candelabras on Each Table

Linen Table Cloths & Napkins

Table Plan & Menus

Water on Each Table

Use of Cake Stand & Knife *(Round or Square)*

Private Parking

(for Residents & Wedding Family)

Toastmaster

Private Hire of Wedding Ceremony Room

(Minimum of 65 Adults Attending Reception on a Saturday)

Private Bar Facilities

Private Evening Entertainment Room

10% Discounted Overnight Accommodation for Guests

Excluding Easter Weekend, End of May Bank Holiday, July & August

(on Wedding Night Only)

Complimentary Menu Tasting for Bride & Groom

Complimentary Ceremony Room (Excluding Saturdays) a Minimum of 50 People

Terrace Available at an Additional Cost of £600.00

For Cost Per Person, Please See Wedding Price List

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ATLANTIC WEDDINGS

M E N U O P T I O N T H R E E

Your Choice of:

STARTERS

Waldorf Salad

Homemade Paté with Port Served with a Rustic Salad & Ciabatta Slices

Fanned Melon with Mixed Berry Coulis, Raspberries, Strawberries & Blueberries

Atlantic Prawn Salad

SOUP

Homemade Cream of Vegetable Soup

A Light Clear Vegetable Soup

Homemade Tomato & Basil Soup

Homemade Cream of Celery Soup
(Soup Served with a Freshly Baked Bread Roll)

MAINS

Supreme of Chicken Alexandra

Roasted Leg of Lamb with Fresh Mint Sauce

Roasted Loin of Pork with Apple Sauce & Seasoning & Cider Jus

Roasted Sirloin of Beef Yorkshire Pudding & Horseradish Sauce

Baked Fish of the Day with a Balsamic Glaze & a Chilli Lime Salsa

VEGETABLES

Please Choose One Selection from the Options below for all Guests

Buttered New & Roasted Potatoes, Buttered Fine Beans & Glazed Carrots

Roasted & New Parslied Potatoes, Roast Parsnips & Garden Peas

Roasted & Sauté Potatoes, Cauliflower Mornay & Glazed Carrots

Roast & Mash Potatoes, Broccoli Florets & Creamed Swede & Carrots

DESSERTS

Homemade Light Tangy Lemon Cheesecake Served with a Drizzle of Raspberry Coulis & Fresh Double Cream

Warm Apple & Blackberry Crumble with Vanilla Ice Cream

Profiteroles Filled with Fresh Cream Served with Vanilla Ice Cream & Hot Chocolate Sauce

Homemade Raspberry Romanoff

COFFEE, MINTS & PETIT FOURS

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ATLANTIC WEDDINGS

P A C K A G E F O U R

Night Before Wedding

Private Hire of Area in Silks Bistro for Guests, Family & Friends

Drink on Arrival

Glass of Pink Champagne

Live Cocktail Music on Arrival or After Ceremony

Canapés on Arrival (*Choice of 3*) - Smoked Salmon, Goats Cheese Crostini, Chicken Liver Parfit,
Cream Cheese & Dill, Pineapple & Grape, Strawberries Dipped in Chocolate

5 Course Menu - Starter, Soup, Main, Sweet & Coffee & Mints & Petit Fours

Wine - 2 Glasses of House Red or White Wine

Toast - 1 Glass of Sparkling Wine

Overnight Accommodation for Bride & Groom with a Champagne Breakfast in the Room

Fresh Flowers for Guests Tables & Top Table Arrangement

Personal Management Service at all Times

Red Carpet on Arrival

Candelabras on Each Table

Linen Table Cloths & Napkins with Chair Covers & Colours of your Choice

(for Ceremony or Wedding Breakfast, Additional Supplement Applies if Required in Both Rooms)

Table Plan & Menus

2 Bottles of Water on Each Table – 1 Still, 1 Sparkling

Use of Cake Stand & Knife (*Round or Square*)

Private Parking (*for Residents & Wedding Family*)

Toastmaster

Private Bar Facilities

Private Evening Entertainment Room

Private Hire of Wedding Ceremony Room

(Minimum of 65 Adults Attending Reception on a Saturday)

10% Discounted Overnight Accommodation For Guests

Excluding Easter Weekend, End of May Bank Holiday, July & August

(on Wedding Night Only)

Special 1st Year Anniversary Stay with our Compliments (Room Only)

Complimentary Menu Tasting for Bride & Groom

Complimentary Ceremony Room (Excluding Saturdays) a Minimum of 50 people

For Cost Per Person, Please See Wedding Price List

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ATLANTIC WEDDINGS

M E N U O P T I O N F O U R

Your Choice of:

STARTERS

Pink Grapefruit, Strawberry & Toasted Coconut with Malibu Cocktail
Fresh Pineapple, Mango, Strawberry & Grape Cocktail
Smoked Salmon & Crème Fraiche Tartlets
Fresh Salmon & Prawns Served on a Rustic Salad with a Lime Mayonnaise

SOUP

Homemade Broccoli & Stilton Soup with a Freshly Baked Bread Roll
A Light Clear Vegetable Soup with a Freshly Baked Bread Roll
Homemade Wild Mushroom Soup with a Hint of Sage
with a Freshly Baked Bread Roll
Homemade Cream of Vegetable Soup with a
Freshly Baked Bread Roll

MAINS

Roasted Fresh Duck Breast Served Traditionally with Orange Sauce
Fillet of Beef Wellington
Pot Roasted Lamb Shank with Vegetables
Supreme of Chicken Served with a Parmesan Sauce
Baked Fish of the Day on a Crabmeat Potato Mash & Tomato Concasse
with Mussels & Prawns, Lemon & Peashoots

VEGETABLES

Please Choose One Selection from the Options below for all Guests

Buttered New Rissole Potatoes, Broccoli Florets & Glazed Carrots
Fresh Chunky Chips & New Boiled Potatoes, Buttered Green Beans & Vichy Carrots
Roast Potatoes & Minted New Potatoes, Cauliflower Mornay & Buttered Green Beans
A Bed of Wild Rice

DESSERTS

A Light Homemade Bakewell Tart with Pears Served Warm with Clotted Cream
Light Lemon Mousse Served with a Shortbread Biscuit
Fresh Strawberry Shortcake
Homemade Apple Strudel Served with Clotted Cream

COFFEE, MINTS & PETIT FOURS

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ATLANTIC WEDDINGS

B U F F E T M E N U S

BUFFET MENU 1

Cheese & Onion Pasties
Mini Vegetable Samosas
Bridge Rolls
Savoury Jacket Potatoes
Breaded Chicken

BUFFET MENU 2

Cocktail Pasties
Breaded Chicken
Vegetarian Quiche
Cocktail Sausages with Dip
Cheese Platter
Sautéed Garlic Mushrooms
Sausage Rolls
Chocolate Eclairs

BUFFET MENU 3

Homemade Chilli Con Carne
Homemade Vegetable Lasagne
Hot Jacket Potatoes with Butter
Herbed Rice
Warm Baguettes
Mixed Tossed Salad
Fresh Coleslaw
Fresh Fruit Salad

BUFFET MENU 4

Mixed Salad
Fresh Coleslaw
Pasta Salad
Jacket Potatoes
Quiches
Cheese & Chive Dip, Salsa
Crudities (Celery & Pepper Sticks)
Barbecue Chicken
Fresh Fruit Platter

BUFFET MENU 5

Tomato, Herb, Mozzarella Ciabatta Slices
Goats Cheese Tartlets with Red Onion Chutney
Mini Spring Rolls
Smoked Salmon Brioche
Bread Sticks with Salsa, Guacamole & Garlic Dips
Paté en Croute

BUFFET MENU 6

Herbed Garlic Mushrooms
Spicy Potato Wedges with Salsa Dip
Hot Roasted Chicken Pieces
Warm Baguettes with Butter
Pasta Salad with Cherry Tomatoes,
Feta Cheese & Basil

BUFFET MENU 7

Spring Rolls
Garlic Bread
Cheese Platter
Cheese, Celery, Pineapple & Grapes
Mini Homemade Beef Burgers
with Onion & Relish
Pasta Salad with Cherry Tomatoes
Feta Cheese & Basil
Mini Assorted Danish Pastries

BUFFET MENU 8

Spicy Thai Bites
with a Natural Yoghurt & Chive Dip
Bruschettas
with Goats Cheese Tomato & Basil
Leek & Cheese Tartlets
Mixed Tossed Salad
Fresh Coleslaw
Salt-Crusted Mini Jacket Potatoes
with a Cold Chive Hollandaise
Fresh Fruit Platter

For Cost Per Person, Please See Wedding Price List

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ATLANTIC WEDDINGS

HOT CARVED BUFFET

STARTERS

Chefs Homemade Vegetable Soup with Herbs & Cream
Served with a Freshly Baked Bread Roll

or

Chilled Fruit Juices

MAINS

Carved by Our Chef,

Hot Succulent Sirloin of Beef with Horseradish Sauce

Platters of Cold Home Baked Gammon, with Mustard

Hot Roasted Chicken Breast in Our Chef's Barbecue Sauce

Poached Fresh Salmon Fillet with Prawns & Marie Rose Sauce

Homemade Leek & Onion Flan

Hot Jacket Potatoes

Fresh Coleslaw

Green Salad

Rustic Salad

Warm Baguettes

DESSERTS

A Light Fresh Raspberry Mousse Served
with Homemade Shortbread

BARBECUE

(Minimum of 40 people)

Homemade Beef Burgers

Fillet Steak & Vegetable Kebabs Marinated in Soy Sauce

Prawn Kebabs Marinated in Lime & Lemon

Fresh Coleslaw

Mixed Salad

Jacket Potatoes

Fresh Baps

Homemade Sauces

B.B.Q Sauce, Salsa, Sour Cream

For Cost Per Person, Please See Wedding Price List

Email. events@atlantichotelnewquay.co.uk or telephone. 01637 872 244

Atlantic Hotel

NEW QUAY

★ ★ ★ ★

LUXURY WEDDINGS
BY THE SEA



ATLANTIC WEDDINGS

PRICE LIST 2021

Wedding Day Option One

£82.00 per person

Wedding Day Option Three

£145.00 per person

Wedding Day Option Two

£125.00 per person

Wedding Day Option Four

£185.00 per person

Children 0-7yrs 1/4 of Adult Price | 8-12yrs 1/2 of Adult Price

All 'Wedding Day' packages are subject to a minimum of 60 persons on a Saturday

Buffet Menu 1 - £15.50 per head

Buffet Menu 2 - £17.95 per head

Buffet Menu 3 - £19.45 per head

Buffet Menu 4 - £18.50 per head

Buffet Menu 5 - £18.50 per head

Buffet Menu 6 - £16.50 per head

Buffet Menu 7 - £18.25 per head

Buffet Menu 8 - £17.95 per head

Buffet Menu 9 - £5.95 per head

Medium Steak Pasty Supper

Buffet Menu 10 - £5.95 per head

Bacon Bap Supper

Hot Carved Buffet - £44.95 per head

Barbecue - £48.95 per head

(Minimum of 40 people)

Hog Roast - P.O.A

(Special Buffet)

Atlantic Hotel

NEW QUAY

★ ★ ★ ★

LUXURY WEDDINGS
BY THE SEA



ATLANTIC WEDDINGS

PRICE LIST 2022

Wedding Day Option One

£95.00 per person

(£4.95pp supplement for beef)

Wedding Day Option Three

£162.00 per person

Wedding Day Option Two

£129.00 per person

Wedding Day Option Four

£195.00 per person

Children 0-7yrs $\frac{1}{4}$ of Adult Price | 8-12yrs $\frac{1}{2}$ of Adult Price

All 'Wedding Day' packages are subject to a minimum of 65 persons on a Saturday

Buffet Menu 1 - £20.35 per head

Buffet Menu 2 - £22.75 per head

Buffet Menu 3 - £24.60 per head

Buffet Menu 4 - £23.95 per head

Buffet Menu 5 - £23.95 per head

Buffet Menu 6 - £21.55 per head

Buffet Menu 7 - £23.40 per head

Buffet Menu 8 - £23.40 per head

Buffet Menu 9 - £7.15 per head

Medium Steak Pasty Supper

Buffet Menu 10 - £7.50 per head

Bacon Bap Supper

Hot Carved Buffet - £49.00 per head

Barbecue - £56.95 per head

(Minimum of 50 people)

Hog Roast - P.O.A

(Special Buffet)

ATLANTIC WEDDINGS

TERMS & CONDITIONS

BOOKING YOUR RECEPTION

1. To make an enquiry, please contact Conference and Banqueting on 01637 872244 to arrange a show round or to request a Wedding Pack.
2. Our Wedding Co-ordinator/Functions Co-ordinator can check availability of your chosen date and make a provisional booking for you.
3. A provisional booking will be held for a maximum period of 5 days, or until we receive another enquiry for the same date.
4. After this time a non-refundable deposit of £1,000.00 will be required to confirm the booking, along with credit card details, written confirmation, approximate numbers attending your function and signed copy by both bride and groom of the Terms & Conditions.

INTRODUCTION

In order to avoid any misunderstanding regarding bookings, the following are our terms and conditions to which all bookings are subject. Written confirmation of the booking from the client and/ or a copy of those terms and conditions signed by the client implies acceptance of those terms and conditions. In these terms and conditions the expression "the hotel" means the Atlantic Hotel specified in the clients confirmation, and the expression "the client" means the person.

FINAL NUMBERS

You are asked to offer the clearest possible indication of numbers at the time of booking. A clearer picture will have emerged by the time we meet to discuss final arrangements but we ask that you keep the Atlantic Hotel informed about any fluctuations in numbers. The initial figure you provide will be treated as the contracted number in the event of cancellation (see below). The final numbers to be catered for must be notified to us 14 days prior to the event and is the minimum number for which you will be charged. The table plan is required 14 days prior to the event and is the minimum number for which you will be charged.

AMENDMENTS

You are asked to make every effort to contact key personnel at the Hotel to make any amendments to your details, and consider confirming by email, fax or by letter for significant changes in order to avoid confusion.

PAYMENT POLICY

A deposit of £1,000.00 is payable to secure the booking. This is non-refundable on cancellation and is also non-transferrable to any other dates unless agreed by management. Please note original numbers booked will need to be met on any transferred bookings.

A provisional booking will be held pending payment. Should another enquiry be received during this period, you will be contacted and asked to pay the deposit within 24 hours and if you agree, the other enquiry will be turned away. After 5 days, from the date of your provisional booking, any further enquiries will be accepted. If by this time your deposit has not been paid, your booking will be released.

At a date three months prior, 50% of the payment is required. At a date one month prior to, full payment is required. Once the final balance is paid no monies will be refunded or transferred.

Whilst every effort is made to contain the prices in the brochure, the Hotel reserves the right to increase the prices and any significant increase in rate of V.A.T, except when a final costing has been made. The client agrees to pay the hotel charges for extra goods or services provided at the request of the client or any person agreed to have the requisite authority. Payment is by cash, cheque, bankers draft or such credit cards as are recognised by the hotel and to limits accepted by the hotel from time to time.

Payment may be made in pounds sterling. The hotel reserves the right to charge interest at a rate of 2% above the Bank of England base rate for each 28 day period, or part thereof, on any outstanding balance(s).

PUNCTUALITY

The event must start and finish at the times specified in the function sheets. Changes to these times may not be possible unless previously agreed with the Hotel.

CORKAGE

No wines, spirits, beers or food may be brought into the hotel or its grounds by the client, guests or representatives for consumption or sale on the premises. The Hotel operates a Non-Corkage Policy, this includes wedding favours.

ETIQUETTE

The hotel reserves the right to judge acceptable levels of noise or behaviour of the client, guests or representatives and the client must take all steps necessary for corrective action. In the event of failure to comply with the management's requests, the hotel reserves the right to exclude or eject any person from the Event or the Hotel if it reasonably considers such a person to be objectionable.

OUTSIDE SERVICES

Any outside contractor must report to the manager on duty and sign a contractor's indemnity form. The hotel may in its absolute discretion refuse access to any contractor in appropriate circumstances.

ENTERTAINMENT

All external entertainment must send us their public liability insurance prior to the wedding date

Bank holiday entertainment must finish by midnight

Bands must finish by 11pm

The terrace will be closed at 11pm

TERMS & CONDITIONS CONTINUED

LIABILITIES

Other than the death or personal injury caused by the negligence of the hotel, it's managers and staff will not be liable for any loss, damage or expense to any person or thing however caused. The client will indemnify the hotel from and against any and all liability for loss of or damage, to property or death or illness to persons and against all and any claims, costs, demands, proceedings and damages resulting as a result of the booked party, group or function, unless the hotel is liable under negligence. The client is responsible for any damage caused to the allocated rooms, furnishings, utensils and equipment in them by any act, default or neglect of the client, it's sub-contractor or guests and shall pay to the hotel on demand the amount required to make good or remedy such damage. Cloakrooms may be provided for the convenience of clients and guests but any goods deposited in the cloakrooms or left unattended on Hotel premises are deposited at the owner's risk and without any liability on the part of the Hotel.

ACCOMMODATION

Your guests are advised to reserve rooms if they require them, as early as possible to avoid disappointment as all rooms are subject to availability. No block bookings for bedrooms will be held. All bedrooms must be booked by individuals. We are only able to let 6 rooms for a one night stay for your guests, any more than that amount will be required to stay for a minimum of two nights or more.

EVENING BUFFETS

The hotel makes every effort to ensure we recommend the correct number for your buffet, however once you have confirmed the numbers you wish to cater for, this is the amount of food you will receive. The hotel takes no responsibility if your buffet runs out and you do not have enough food for your guests.

- Buffets are left to guests for 1 hour unless a disclaimer is signed.
- No food is to be brought onto the premises without management authorisation.
- No food is to leave the premises.

CANCELLATION BY YOU

In the unfortunate circumstances that you have to cancel the booking, there will be no charge, there than the loss of your deposit, provided that the cancellation is more than 6 months before the Special Day. However, if the cancellation is made less than 6 months before the event, then we reserve the right to charge you for any reasonable losses incurred as a result of the cancellation over and above the lost deposit.

Charges are as follows:

Less than 1 months notice 100%
Less than 3 months notice 75%
Less than 6 months notice 50%

*Note – These charges will be based on figures at the time of booking or latest figures.

When notifying us of any cancellation it must be made in writing and we will take the day of cancellation as the day that the letter is received by Atlantic Hotel.

CHANGES OR CANCELLATION BY ATLANTIC HOTEL

The hotel reserves the right without prior notice to change the clients assigned rooms for others of equal suitability for those attending without affecting any minimum charge.

We may change or cancel the booking at our total discretion under the following circumstances:

- If Atlantic Hotel or any part of it is closed due to circumstances beyond our control.
- If Atlantic Hotel becomes aware of any alteration in your financial circumstances, which would mean that in our reasonable opinion there is doubts as to whether payment in full is likely to be made.
- If you are more than 30 days in arrears with any payment to us.
- Should you make any significant changes to the programme or expected number of guests, which may result in amendment to the applicable rates and/ or facilities offered by the Atlantic Hotel.
- If the booking might, in the opinion of Atlantic Hotel, prejudice their reputation.

In such an event, we will notify you in writing of the proposed changes or cancellation and any requirement for further deposits or any applicable refunds.

SECURITY

We regret that we cannot be responsible for the security of your property although obviously we will do all we can to look after it. Any materials, mechanical or electrical equipment brought in by you, or at your request, must be brought to the attention of the hotel in writing and must comply with all Health & Safety and Fire legislation, including P.A.T. Testing. In the unlikely event any problems, you will be liable for any damage or injury arising from the use of such equipment.

CARE OF GOODS

The Hotel will assist the client, where reasonably possible, with the storage of goods, however, the Hotel does not accept any liability for the loss or damage to any item left in storage. Wedding cakes, Gifts, change of clothing for the Brides and Groom etc. can be taken care of by the Hotel on the evening of the Wedding. Whilst absolute professional care is taken of such goods, here we know that some Wedding Cakes, in particular, demand specialist care and you are asked to consider how best to oversee storage and erection of your cake if it contains delicate and elaborate decorations.



BOOKING FORM

Please complete and return this page as soon as possible.

Email. events@atlantichotelnewquay.co.uk or telephone. 01637 872 244

Fold Here

Name of Bride

Name of Groom

Address

Daytime Telephone

Mobile Telephone

Email Address

Wedding Date

ENTERTAINMENT LIABILITY

I/we have informed the hotel I/we will receive a liability/ insurance notice from my entertainer and will supply this to the hotel one month before the date of the wedding/ function.

Signed

Print Name

Signature of the Bride

Print Name

Signature of the Groom

Print Name

Date

Atlantic Hotel
NEW QUAY



Deliver to:

The Atlantic Hotel,
Dane Road,
Newquay,
Cornwall TR7 1EN

www.atlantichotelnewquay.co.uk



LUXURY WEDDINGS
BY THE SEA

ATLANTIC WEDDINGS

CHOOSE YOUR OWN MENU - from £45.00 per person

Your Choice of:

STARTERS

Citrus Fruit Cocktail - Fresh Orange & Grapefruit Segments Decorated with Lime & Raspberries

Homemade Cream of Vegetable Soup with a Freshly Baked Bread Roll

Homemade Tomato & Basil Soup with a Freshly Baked Bread Roll

Honeydew & Watermelon Cocktail

MAINS

Roasted Joint of Beef Yorkshire Pudding & Horseradish Sauce

Roasted Fresh Chicken Breast Served with Bacon

Roasted Fresh Turkey with Cranberry Sauce Bacon Roll, Chipolatas & Seasoning

Roast Leg of Lamb With Fresh Mint Sauce

Grilled Fish of the Day Sat on Crushed Potato with a Roasted Red Pepper Chilli Sauce, Lemon & Watercress

VEGETABLES

Choice of Potatoes:

Roast, Mash, Sauté Lyonnaise, Buttered New

Choice of Vegetables:

Broccoli Florets, Creamed Swede, Glazed Carrots, Garden

Peas, Cauliflower Mornay, Buttered French Beans

Choice of One Potato & Two Vegetables

DESSERTS

Profiteroles Filled with Fresh Cream Served with Vanilla Ice Cream & Hot Chocolate Sauce

Fresh Fruit Salad with Clotted Cream

Fresh Strawberry Meringue Served with Fresh Double Cream

Blackberry and Apple Pie With Clotted Cream

Email. events@atlantichotelnewquay.co.uk or telephone. 01637 872 244

ATLANTIC WEDDINGS

CHOOSE YOUR OWN MENU- from £52.00 per person

Your Choice of:

STARTERS

Fanned Melon with Raspberry Coulis
Homemade Minestrone Soup with Parmesan Shavings Served with a Freshly Baked Bread Roll
Homemade Cream of Leek & Potato Soup with a Freshly Baked Bread Roll
Selection of Hors d'Oeuvres - Consisting of Mini Prawn Cocktail, Half a Boiled Egg,
Fresh Pineapple & Grapes, Homemade Coleslaw, Fresh Asparagus

MAINS

Roasted Sirloin of Beef Yorkshire Pudding & Horseradish Sauce
Roasted Leg of Lamb Fresh Mint Sauce
Braised Steak Chasseur
Roasted Fresh Turkey & Cranberry Sauce Served with Bacon Roll, Chipolatas & Seasoning
Grilled Supreme of Fish of the Day with Fresh Asparagus, Lemon & Hollandaise Sauce, Lemon & Flat Parsley

VEGETABLES

Roasted & Mashed Potatoes, Broccoli Florets with Creamed Swede
Roasted & Buttered New Potatoes, Buttered Fine Beans & Glazed Carrots
Homemade Chips, Buttered New Potatoes, Glazed Carrots & Buttered Peas
Roasted & York Potatoes, Cauliflower Mornay & Garden Peas
Choice of One Potato & Two Vegetables

DESSERTS

Profiteroles Filled with Fresh Cream Served with Vanilla Ice Cream & Hot Chocolate Sauce
Homemade Lemon Mousse with a Shortbread Biscuit
Fresh Strawberries & Meringue Served with Whipped Double Cream
Fresh Fruit Salad & Clotted Cream

COFFEE

Email. events@atlantichotelnewquay.co.uk or telephone. 01637 872 244

ATLANTIC WEDDINGS

CHOOSE YOUR OWN MENU - from £62.00 per person

Your Choice of:

STARTERS

Waldorf Salad

Homemade Paté with Port Served with a Rustic Salad & Ciabatta Slices

Fanned Melon with Mixed Berry Coulis, Raspberries, Strawberries & Blueberries

Atlantic Prawn Salad

SOUP

Homemade Cream of Vegetable Soup

A Light Clear Vegetable Soup

Homemade Tomato & Basil Soup

Homemade Cream of Celery Soup

(Soup Served with a Freshly Baked Bread Roll)

MAINS

Supreme of Chicken Alexandra

Roasted Leg of Lamb with Fresh Mint Sauce

Roasted Loin of Pork with Apple Sauce & Seasoning & Cider Jus

Roasted Sirloin of Beef Yorkshire Pudding & Horseradish Sauce

Baked Fish of the Day with a Balsamic Glaze & a Chilli Lime Salsa

VEGETABLES

Buttered New & Roasted Potatoes - Buttered Fine Beans & Glazed Carrots

Roasted & New Parsley Potatoes - Roast Parsnips & Garden Peas

Roasted & Sauté Potatoes - Cauliflower Mornay & Glazed Carrots

Roast & Mash Potatoes, Broccoli Florets & Creamed Swede & Carrots

Choice of One Potato & Two Vegetables

DESSERTS

Homemade Light Tangy Lemon Cheesecake Served with a Drizzle of Raspberry Coulis & Fresh Double Cream

Warm Apple & Blackberry Crumble with Vanilla Ice Cream

Profiteroles Filled with Fresh Cream Served with Vanilla Ice Cream & Hot Chocolate Sauce

Homemade Raspberry Romanoff

COFFEE, MINTS & PETIT FOURS

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ATLANTIC WEDDINGS

CHOOSE YOUR OWN MENU - from £75.00 per person

Your Choice of:

STARTERS

Pink Grapefruit, Strawberry & Toasted Coconut with Malibu Cocktail
Fresh Pineapple, Mango, Strawberry & Grape Cocktail
Smoked Salmon & Crème Fraiche Tartlets
Fresh Salmon & Prawns Served on a Rustic Salad with a Lime Mayonnaise

SOUP

Homemade Broccoli & Stilton Soup with a Freshly Baked Bread Roll
A Light Clear Vegetable Soup with a Freshly Baked Bread Roll
Homemade Wild Mushroom Soup with a Hint of Sage
with a Freshly Baked Bread Roll
Homemade Cream of Vegetable Soup with a
Freshly Baked Bread Roll

MAINS

Roasted Fresh Duck Breast Served Traditionally with Orange Sauce
Fillet of Beef Wellington
Pot Roasted Lamb Shank with Vegetables
Supreme of Chicken Served with a Parmesan Sauce
Baked Fish of the Day on a Crab meat Potato Mash & Tomato Concasse
with Mussels & Prawns, Lemon & Pea shoots

VEGETABLES

Buttered New & Roasted Potatoes - Buttered Fine Beans & Glazed Carrots
Roasted & New Parsley Potatoes Roast - Parsnips & Garden Peas
Roasted & Sauté Potatoes - Cauliflower Mornay & Glazed Carrots
Roast & Mash Potatoes, Broccoli Florets & Creamed Swede & Carrots
Choice of One Potato & Two Vegetables

DESSERTS

A Light Homemade Bakewell Tart with Pears Served Warm with Clotted Cream
Light Lemon Mousse Served with a Shortbread Biscuit
Fresh Strawberry Shortcake
Homemade Apple Strudel Served with Clotted Cream

COFFEE, MINTS & PETIT FOURS

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ATLANTIC WEDDINGS

LOOKING FOR SOMETHING A LITTLE EXTRA?

Cake Stand (Round or Square) and Knife – £20.00

Ceremony Package (Includes Arch, Rope & Red Carpet) – £45.00

White Chair Covers with Coloured Sash of Your Choice - £4.25 Per Chair

Candelabras – £15.00 Per Stand

Projector & Screen Hire – £45.00

When Opting for a Bespoke Choose Your Own Package, Room Hire Charges are Applicable
& Will be Determined by Numbers and Requirements

DESSERT OPTIONS

(Ten Slices to Each Cake)

Lemon Drizzle – £32.50 Per Cake

Brownie – £45.90 Per Cake

Bakewell Tart – £49.35 Per Cake

Orange Polenta – £38.50 Per Cake

Lemon Meringue Pie – £45.50 Per Cake

Cherry Cake – £39.50 Per Cake

Strawberry Cream Shortcake – £48.00 Per Cake

Traditional Victoria Sponge – 36.50 Per Cake

Chocolate Tiffin Slab – £32.50 Per Cake

3-Tiered Cornish Cheese Wheel Consisting of Mature Cheddar, Local Blue
& Local Brie with Grapes & Selection of Crackers – P.O.A

5-Tiered Cornish Cheese Wheel Consisting of Mature Cheddar, Local Blue, Local Brie, Cornish Yarg
& Cornish Camembert with Grapes & Selection of Crackers – P.O.A

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ATLANTIC WEDDINGS

CHILDREN'S MENU

MAINS

Chicken Nuggets, Chips & Peas

Fish Fingers, Chips & Peas

Pizza & Chips

Smaller Version of the Adult Main Course

DESSERTS

Smaller Version of the Adult Dessert Course

Raspberry Mousse

Selection of Cornish Ice Cream

VEGETARIAN & VEGAN OPTIONS

Roasted Vegetable Lasagne

Mediterranean Vegetable Parcel with Herb Gravy (Ve)

Butternut Squash & Feta Quiche with Cherry Tomatoes & Fresh Thyme Served with Salad & Warm Potatoes & Broccoli

Roasted Nut Roast with a Tomato & Basil Sauce (Ve)