



ATLANTIC HOTEL

NEWQUAY

FUNCTIONS
AND EVENTS

LUXURY BY THE SEA

THE VENUE

Luxury coastal venue for functions.

The Atlantic Hotel is a quiet paradise located in the heart of vibrant Newquay.

Set in 10 acres of its own luscious headland, our location is simply idyllic. The elegant surroundings and stunning coastal views provide the perfect backdrop for your event.

Several beautiful rooms are available for functions and events. We cater for anything from an intimate party of 5, through to a 5 course evening meal for 300. We cover a variety of stylish functions, including birthday parties, charity events, awards evenings to anniversaries.

Our experienced events team will gently guide you through each aspect of planning your special event, from choosing the right function room for you, to creating an enticing menu that your attendees will love.

Why not combine your event with a relaxing stay. With an award-winning restaurant, calming spa, and beautiful sea view suites, we have everything you need to make your event one that you, and your attendees will remember forever.



At a glance...

Dedicated Events Manager

Luxury facilities including indoor pool and spa

Within 10 minutes of Newquay train station and 20 minutes from Newquay Airport

Capacity for over 500 people

Wide selection of locally sourced delicious menus

4 Function / Event rooms

10% off accommodation for attendees (day of event only)

57 beautiful Sea View rooms

12 exceptional Sea View Suites all with balconies

Complimentary WIFI and parking arrangements can be confirmed on booking

ACCOMMODATION

The Atlantic Hotel is Newquay's finest luxury 4 star hotel, with rooms and rates to suit all.

Surrounded by magical views, we have a number of stunning rooms and suites to choose from, boasting some of the most spectacular sea views in Cornwall.

The Classic, Superior and Balcony Suites are a perfect combination of comfort and chic. Beautiful bathrooms, sofas, plasma televisions, tea and coffee making facilities, telephone, mini safe and mini bars.

All rooms are spacious, light and calming, each with its own super deluxe memory foam mattress for that 'home away from home' feeling.

Several room options have stunning bathrooms that feature elegant free standing baths with large walk in showers, contemporary glass fittings, cosy bathrobes, slippers and toiletries.

Your comfort is our priority, and with a perfect blend of rooms and views the Atlantic Hotel is sure to provide you with a memorable and relaxing stay.



CANAPÉS

Freshly prepared canapés for your arrival

Smoked Salmon Crostini

Goats Cheese with Red Current Crostini

Chicken Liver Parfit Crostini

Cream Cheese and Dill Pastry

Strawberries Dipped in Chocolate

Feta with Basil and Cherry Tomato
Crostini

Ham and Cheese Whirls

Asparagus and Hollandaise Filo
Squares

Thinly Sliced Beef, Horseradish

Gherkin Crostini

Feta with Spring Onion and Chilli
Crostini

Mozzarella Tomato Bites

Cheesy Choux Pastry Puffs

Parmesan and Bacon Bites

Brie and Cranberry Crouton

Prawn Marie Rose Crostini

Ham and Olive Puffs



FUNCTION MENUS

MENU A

Orange and Strawberry Cocktail
with Coconut and a Hint of Malibu

A Fresh Supreme of Roasted
Chicken with a Rosemary and
Lemon Stuffing and Red Wine
Gravy

Rissolee Potatoes, Cauliflower
Mornay and Glazed Carrots

Blackberry and Apple Pie with
Vanilla Ice Cream

MENU B

Homemade Leek and Onion
Tartlets served on a Green Salad

Roast Joint of Local Beef,
Yorkshire Pudding, Red Wine
Gravy and Horseradish

Roasted Potatoes, Glazed Carrots
and Broccoli Florets

Zesty Lemon Pana Cotta Drizzled
with Berry Coulis

MENU C

Honeydew Melon with Raspberry
Coulis

Roasted Leg of Pork with
Tarragon, Leek and Mushroom
Stuffing and Apple Sauce

Saute Lyonnaise Potatoes,
Cauliflower Mornay and Garden
Peas

Goosey Chocolate and Nut Brownie
with Fresh Double Cream and
Raspberries



FUNCTION MENUS CONTINUED

MENU D

Freshly made Leek and Potato
Soup Served with a Warm
Homemade Bread Roll

Roasted Local Rib of Beef, Served
with Yorkshire Puddings

Roasted Potatoes, Creamed Swede,
Glazed Carrots, Red Wine Gravy
and Horseradish

Apple and Strawberry Almond
Crumble Served with a scoop of
Vanilla Creme Patisserie



MENU E

Chicken Liver Parfit with an
Orange Salad and French Bread

Homemade Leek and Potato Soup
with Chives and Cream Served
with a Warm Homemade Bread
Roll

Braised Steak Chasseur

Creamy Mashed Potato, Broccoli,
Cauliflower and Carrots

Raspberry Fool with Homemade
Buttery Shortbread

Coffee with Homemade Sweet
Treats



FUNCTION MENUS CONTINUED

MENU F

Smoked Mackerel Mousse, Green
Salad with Lemon

A Light Celery Soup with Stilton
Served with a Warm Homemade
Bread Roll

Paprika Chicken Supreme with a
Red Pepper, Mushroom, Tomato
and Cider Sauce

Roasted Baby Potatoes in Skin,
Buttered Fine Beans and Carrots

Homemade Apple Strudel with
Vanilla Ice Cream

Coffee with Homemade Sweet
Treats

MENU G

Fruit Glass - Orange, Pink
Grapefruit and Pineapple with
Orange Sorbet

Roasted Red Pepper and Tomato
Soup finished with Basil Leaves -
Served with a Warm Homemade
Bread Roll

Fresh Roasted Turkey with
Homemade Parsley Lemon
Stuffing, Bacon, Sausage and
Cranberry

Roasted Potatoes, Broccoli and
Carrots

Berry Pavlova with Double Cream

Coffee with Homemade Sweet
Treats

FUNCTION MENUS CONTINUED

MENU H

Atlantic Prawn and Salmon Salad,
Fresh Salmon and Prawn, Mixed
Leaves with Piquant Sauce of
Yoghurt, Mayonnaise, Tomato,
Chilli, Lemon and Lime, finished
with Asparagus

Homemade Vegetable and Mixed
Herb Soup Served with a Warm
Homemade Bread Roll

Roasted Sirloin with a Yorkshire
Pudding, Horseradish and a Red
Wine and Onion Sauce

Cauliflower, Sugar Snaps, Carrots
and Roasted and Buttered New
Potatoes

Fresh Fruit with Raspberry and
Champagne Sorbet

Coffee with Homemade Sweet
Treats

MENU I

Trio of Melon with Pineapple
Compote and Raspberries

A Light Broccoli Cream Soup
Served with a Warm Homemade
Bread Roll

Roasted Leg of Lamb with Red
Currant and Mint Sauce

French Beans, Glazed Carrots,
Saute Lyonnaise Potatoes and
Buttered New Potatoes

Fresh Lemon Cheesecake with
Double Cream

Coffee with Homemade Sweet
Treats

FUNCTION MENUS CONTINUED

MENU J

Warm Goats Cheese and
Homemade Red Onion Marmalade
set on a Crouton

Clear Vegetable Soup with
Croutons, Served with a Warm
Homemade Bread Roll

Fresh Turkey Breast with a Cream
Mushroom and Tarragon Sauce

Roasted and Buttered New
Potatoes, Steamed Fresh Broccoli
and Carrots

Profiteroles Served with Vanilla
Ice Cream, Strawberries, and
Warm Homemade Chocolate Sauce

Coffee with Homemade Sweet
Treats





BUFFET MENUS

BUFFET MENU 1

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

BUFFET MENU 2

- Cocktail Pasties
- Honey Roasted Chicken
- Vegetarian Quiche
- Cocktail Sausages with Dip
- Mature Cheddar Platter with Grapes & Celery
- Garlic Mushrooms

BUFFET MENU 3

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

BUFFET MENU 4

- Mixed Salad
- Fresh Coleslaw
- Pasta Salad
- Jacket Potatoes
- Quiches
- Cheese and Chive Dip
- Salsa
- Crudites
- Barbecue Chicken
- Fresh Fruit Platter

BUFFET MENUS CONTINUED

BUFFET MENU 5

- Tomato, Herb, Mozzarella Ciabatta Slices
- Goats Cheese Tartlets with Red Onion Chutney
- Mini Spring Rolls
- Bread Sticks with Salsa, Guacamole and Garlic Dips
- Pâté en Croute

BUFFET MENU 6

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

BUFFET MENU 7

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

BUFFET MENU 8

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

OTHER MENUS

HOT CARVED BUFFET

STARTERS

Homemade Vegetable Soup with Herbs and Cream Served with a Warm Homemade Bread Roll

Or:

Chilled Fruit Juices

- Homemade Leek and Onion Flan
- Hot Jacket Potatoes
- Fresh Coleslaw
- Green Salad
- Rustic Salad, Warm Baguettes

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 and Marie Rose Sauce

DESSERTS

A Light Fresh Raspberry Mouse with Homemade Shortbread

BARBECUE

MINIMUM OF 50 PEOPLE OR
SUPPLEMENT CHARGE FOR
LESS PEOPLE

Homemade Beef Burgers

Chicken and Vegetable Kebabs
marinated in Soy Sauce

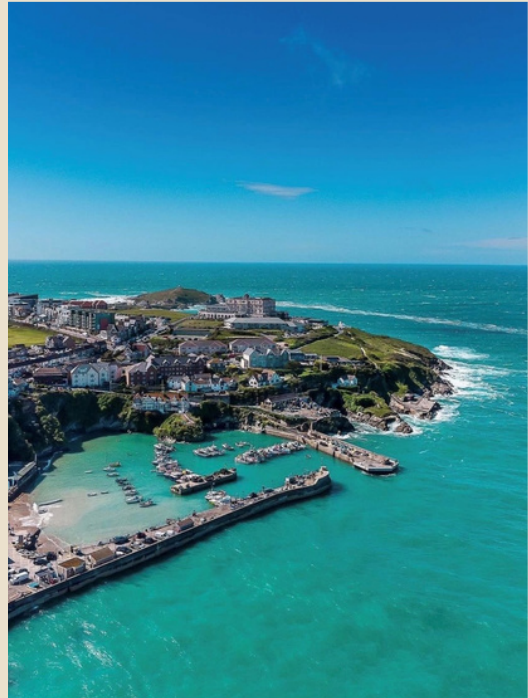
Coleslaw

Mixed Salad

Jacket Potatoes

Fresh Baps

Homemade Sauces, BBQ Sauce,
Salsa, Sour Cream



HOW TO MAKE A BOOKING



Post the enclosed booking form to:

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



Call us on:
(01637) 872244



Email us on:
events@atlantichotelnewquay.co.uk

www.atlantichotelnewquay.co.uk



YOUR EVENT.
YOUR WAY





ATLANTIC HOTEL

NEWQUAY

BOOKING FORM

Please complete and return this page as soon as possible.

Email: events@atlantichotelnewquay.co.uk or Telephone: 01637 872244

I/we have read and understood the Terms and Conditions in this brochure and agree to abide by them.

Name

Event Type

Address

Daytime Telephone

Mobile Telephone

Email Address

Event Date

PUBLIC LIABILITY

I/We have informed the hotel that I/we will receive a liability/insurance notice for my event and will supply this to the hotel one month before the date of my event/conference/training/meeting.

Signed

Print Name

Signature

Print Name

Signature

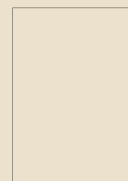
Print Name

Date



ATLANTIC HOTEL

NEWQUAY



Deliver to:
The Atlantic Hotel,
Dane Road,
Newquay,
Cornwall
TR7 1EN



ATLANTIC FUNCTIONS

TERMS AND CONDITIONS

The details outlined in our booking confirmation form the basis of your booking at The Atlantic Hotel. Any amendments to the arrangements for the day itself must be notified to us in writing no later than 1 month prior to the commencement of your wedding. A £1,000.00 deposit is required to confirm all bookings.

Booking your reception:

1. To make an enquiry, please contact the Atlantic Events Team on 01637 872244 to arrange a show around or to request more information.
2. Our Wedding/Events Co-ordinator can check availability of your chosen date and make a provisional booking for you.
3. A provisional hold will be held for a maximum 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 wedding and a signed copy by both parties getting married.

Introduction

In order to avoid any misunderstandings 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 these 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 client's confirmation, and the expression "the client" means the person.

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, telephone or by letter for significant changes in order to avoid confusion. In all instances, notification of amendments or cancellation (see below) must be made in writing and will be effective on the date received by The Atlantic Hotel. Please note all rates are inclusive of VAT.

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 by 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.

Licensing and Statutory Controls

The hotel and the parties, groups and functions it hosts are subject to statutory controls, including those relating to fire, licensing and entertainment and must be strictly observed by the clients and their guests and representatives.

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 booking 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 at weekends, 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 recommends that you cater a buffet for at least 90% of expected numbers attending. 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.

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. Cloakrooms may be provided for the convenience of clients and guests, but any goods are deposited at the owner's risk and without any liability on the part of the hotel.

Etiquette

The hotel reserves the right to judge acceptable levels of noise or behaviour of the clients, guests of 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.

Email: events@atlantichotelnewquay.co.uk or Telephone: 01637 872244

ATLANTIC FUNCTIONS

TERMS AND CONDITIONS CONTINUED

Liabilities

Other than the death or personal injury caused by the negligence of the hotel, its 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, its sub-contractor or guests and shall pay to the hotel on demand the amount required to make good, or remedy such damage.

Security

We regret that we cannot be responsible for the security of your property, although 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 and Safety and Fire Legislation, including P.A.T Testing. In the unlikely event there are any problems, you will be liable for any damage or injury arising from the use of such equipment.

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 and call final details is required 14 days prior to the event and is the minimum number for which you will be charged. If you have any increases after the 14 days in advance, let us know and we will treat each change on an individual basis.

Payment Policy

A deposit of £1,000.00 is payable to secure the booking. 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 two weeks prior to, full payment is required. All payments are non-refundable and non-transferrable.



FUNCTION PRICE LIST 2023

Canapés - for a choice of 3	£8.95
Function Menu A	£35.00
Function Menu B	£36.50
Function Menu C	£39.00
Function Menu D	£39.00
Function Menu E	£44.00
Function Menu F	£44.00
Function Menu G	£45.50
Function Menu H	£55.00
Function Menu I	£46.00
Function Menu J	£44.50
Buffet Menu 1	£22.00
Buffet Menu 2	£24.50
Buffet Menu 3	£31.00
Buffet Menu 4	£29.00
Buffet Menu 5	£28.00
Buffet Menu 6	£24.00
Buffet Menu 7	£28.00
Buffet Menu 8	£30.00
Hot Carved Buffet (per head)	£58.00
BBQ (per head - min 40 people)	£63.00
Hog Roast (Special Buffet P.O.A)	P.O.A

Room Hire

You are also able to hire your own private function room for your event or celebration.

Please contact us for more information on room hire and our Tariff for all of our accommodation we have to offer.





CREATING
EVENTS TO
REMEMBER





ATLANTIC HOTEL

NEWQUAY

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

events@atlantichotelnewquay.co.uk