

## **Celebrations at The Fowey**

### **The Perfect Venue....**

The Fowey is an intimate venue, whether you plan for a summer celebration with canapés and Pimms on the lawn with the majestic sea views as a backdrop or a romantic winter wedding making the most of our cosy lounges. Fowey provides the perfect venue for your special celebration whether it be a wedding, anniversary or birthday party.

A photographer would be spoilt for choice with our beautiful gardens, breathtaking views and Victorian architecture and the local sandy cove at Readymoney is only a short walk away!

Large functions are held in the restaurant, a very impressive room, that possesses a real sense of occasion with its magnificent coastal views, and warm, elegant furnishings. The restaurant can seat a maximum of 70 guests, for an informal fork buffet we could cater for up to 100. It is available between 12.30 p.m. until 5.00 p.m. If you wish to book the hotel restaurant for an evening reception in addition to the room hire charge you are required to book out all of the bedrooms.

For smaller occasions or meetings you could hire the Piano room, a tranquil space, with access to the balcony and overlooking the sea. This room can seat up to 20 or 30 for a standing reception.

## **Celebrations at The Fowey**

We offer a selection of menus that we feel gives a choice to suit every taste. We do suggest one choice for each course but if you would prefer to have a choice this would incur a surcharge and we would require a pre order.

If you require any further information please do not hesitate to contact a member of our management team.



### **Room Hire**

For exclusive hire of the Restaurant or hotel lounges the room hire tariffs are as follows;

### **Restaurant Hire**

#### **12.30 pm – 5.00pm**

March 1<sup>st</sup> – October 31<sup>st</sup> £500

(Excluding Bank holidays and Regatta week)

November 1<sup>st</sup> – February 28<sup>th</sup> £350

(excluding Valentines break)

#### **5.00p.m. – 12.00am**

March 1<sup>st</sup> – October 31<sup>st</sup> £1000

(Excluding Bank holidays and Regatta week)

November 1<sup>st</sup> – February 28<sup>th</sup> £750

(excluding Valentines break)

If you wish to hold your evening reception at the Fowey Hotel it will be necessary to take all of the hotels 37 rooms.

We offer highly competitive rates for function guests and by taking the rooms the party can continue later into the night without the need for a bar extension. If rooms are not occupied on either night you will be charged for them at full room rate.

These prices are based on a minimum of 50 guests.

## Celebrations at The Fowey

### Piano Room Hire

Half Day Hire (9.00am – 5.00pm) £200.00

Full Day Hire (9.00am – 12.00am) £400.00

### Entertainment & Bar Licence

Entertainment can be arranged either by yourselves or by the hotel depending on which you would prefer. The hotel is licensed to have performances of non-amplified entertainment on the Beer and Tea gardens and amplified music within the hotel.

The hotel has seen jazz, rock and roll, steel drums, discos and even a scrap band perform and will welcome any form of entertainment you would like. Entertainment is permitted until 11.00pm; we are able to apply for a later extension at a surcharge.

The hotel's liquor licence is until 11pm midweek and until midnight on Friday and Saturday's. Residents are able to drink later at the discretion of the Manager.

Please contact us with regards to holding a civil ceremony at the hotel



### Room Tariff

1<sup>ST</sup> Nov – 31<sup>ST</sup> Jan 2009/2010

Classic Room	Select Room	Premier Room
£70 B&B	£80 B&B	£100 B&B
<u>Add Sunday Night</u>	<u>Add Sunday Night</u>	<u>Add Sunday Night</u>
£60 B&B	£70 B&B	£90 B&B

These rates are subject to availability and are not valid between 23<sup>rd</sup> December & 2<sup>nd</sup> January.

## Celebrations at The Fowey

Feb, March, April and October 2009/2010

Classic Room	Select Room	Premier Room
£90 B&B	£100 B&B	£120 B&B
<u>Add Sunday Night</u>	<u>Add Sunday Night</u>	<u>Add Sunday Night</u>
£80 B&B	£90 B&B	£110 B&B

These rates are subject to availability over bank holidays or during the Easter holidays.

May – September 2009/2010

Classic Room	Select Room	Premier Room
£120 B&B	£140 B&B	£150 B&B
<u>Add Sunday Night</u>	<u>Add Sunday Night</u>	<u>Add Sunday Night</u>
£110 B&B	£130 B&B	£140 B&B

These rates are subject to availability and are not available during the Daphne du Maurier festival (May), Regatta Week (August) or Bank holidays

- Rates are per room based on 2 people sharing a double/twin room.
- Please check with reception for rates for children under 15 years.
- Children of 15 years or over are charged as adults.



### Drinks, Wine and Corkage

We would recommend arrival drinks for your party which can be served on the lawn if fine or in the bar and lounges if wet. Popular choices are sparkling wines (perhaps a

## **Celebrations at The Fowey**

Champagne cocktail?) or maybe a refreshing Pimms. We will be happy to discuss your ideas and give you a quote for your requirements.

We are able to supply a range of high quality wines at competitive prices. Our wine list covers many countries from the traditional vineyards of France to the contemporary and popular new world wines. We can provide wines to compliment any menu and palette. Please contact us for our up to date wine list (prices for house wines start at £15.75).

However, if you would rather provide your own wine, we will willingly chill the white and keep the red at the correct temperature. The corkage charges per bottle are as follows:

Champagne (75cl):	£15.50
Sparkling Wine (75cl):	£12.50
Wine (75cl):	£11.00

### **Menus**

Our menus are specifically designed for functions based on our facilities and to provide the best standard of food possible when catering for a large number of people at one time. A selection of menus has been included in this package for your interest. We do ask that you choose one choice per course (special dietary requirements are catered for.) If however you would like an additional option this would incur a surcharge of £4.95 per person and a pre order would be required.

Our restaurant can seat 70 people for a sit down meal. For larger parties or more informal gatherings we would be able to offer a standing fork buffet menu. Please see the attached menus.

If you are holding your evening reception at the hotel it is required that an evening buffet is taken in addition to your wedding breakfast and that this caters for at least 70% of your guests.

### **Canapés**

To accompany a drinks reception we would recommend some of our delicious canapés, prices start from £1 each and they are as follows;

Brie and Strawberry

Prawn in Filo

## Celebrations at The Fowey

Chicken Liver Parfait

Smoked Salmon en Croute

Mini Yorkshire Pudding with Roast Beef



### Set Menu A

£29.50 per person

Chicken Liver Parfait

With Toasted Brioche, Red Onion Marmalade and a Cumberland Sauce

~~~

Roast Fillet of Salmon

Topped with a Herb Crust, garnished with Asparagus Spears and a Warm Basil Pesto

Seasonal Potatoes and Vegetables

~~~

Glazed Strawberry Crème Brulee

With a Sugared Biscuit and Clotted Cream

~~~

Coffee and Mints

### Set Menu B

£37.50 per person

Pork and Duck terrine encased in Parma Ham

Garnished with an Orange and Hazelnut Salad

~~~

Gin and Lemon Sorbet

## Celebrations at The Fowey

~~~

Fillet of Wild Seabass

Resting on Basil and Crab Tagliatelle edged with a Saffron Cream

With Seasonal Potatoes and Vegetables

~~~

Dark Chocolate Tart

With Saffron Poached Pear a Raspberry Coulis.

~~~

Coffee and Petit Fours



### Set Menu C

£41.50 per person

Ballontine of Smoked Salmon and Langoustine

On a Mange Tout and Apple Salad with a Lemon and Caviar Dressing

~~~

Champagne Sorbet

~~~

Traditional Beef Wellington

Fillet of Beef with a Mushroom and Shallot Duxelle wrapped in an Herb Pancake and Puff Pastry, Served with a Red Wine Jus.

Served with Seasonal Potatoes and Vegetables

~~~

Crisp Brandy Snap Basket of Belgian

Chocolate Mousse

With Marinated Strawberries and a Raspberry Coulis

~~~

## Celebrations at The Fowey

Selection of Cornish Cheese  
With Biscuits, Celery and Grapes

~~~

Coffee and Petit Fours

### Buffet Menu D

£23.50 per person

Smoked Salmon Ballontine on Soused Cucumber	Roast Loin of Pork
Roast Striploin of Beef	Mediterranean Vegetable Quiche
Local Peppered Mackerel	Cajun Chicken Drumsticks
Selection of Seasonal Salads	Hot Buttered New Potatoes

### Buffet Menu E

£26.50 per person

Prawns in Filo With Oriental Sauce	Broccoli and Stilton Quiche
Honey Glazed Roast Ham	Roast Crown of Turkey
Gravadlax	Platter of Cornish Smoked Fish
Selection of Seasonal Salads	Hot Buttered New Potatoes



### Evening Buffets

#### Buffet Menu F

£13.50 per person

Cocktail Pasties	Sausage Rolls
------------------	---------------

## **Celebrations at The Fowey**

Sandwiches

Chicken Drumsticks

Pasta Salad

Coleslaw

Tossed Leaves

### **Buffet Menu G**

£20.50 per person

Selection of Sandwiches

Chicken Drumsticks

Tomato and Mozzarella Salad

A Beef and Ham Platter

Quiche

Fingers of Salmon

Sausage Rolls

Selection of three Seasonal Salads

~~~

Lemon Tart

With a Raspberry Compote

### **College Lane Cheese Buffet**

£9.50 per person (Evening buffets only minimum of 10 people)

#### Cornish Yarg

Moist and Creamy cows' milk cheese covered in nettles, which give it a green flavour.

Develops a creamy texture from the outside as it matures. Made on the Duchy of Cornwall Estate.

#### Devon Blue

A Firm textured, sweet and smooth medium flavoured blue. Made using un-pasteurised milk using vegetarian rennet. Produced in Totnes Devon.

#### Cornish Olde Smokey

A semi hard, full fat, pasteurised cows milk cheese, a sweet, fruity flavour and golden glazed colour. At five months old it is smoked over Cornish Fruit woods.

#### West Country Brie

Made from 100% full fat, pasteurised cows milk sourced from Trevorrian near Newquay. It has a mild and creamy, smooth texture.

#### Village Green

## **Celebrations at The Fowey**

Cornish goats cheese, pasteurised and matured hard cheese. Coated in a green wax, which gives it moistness. A crisp and distinctive clean fruity flavour.

Complimented by cheese biscuits, homemade bread, grapes and apple.



### TERMS AND CONDITIONS OF BOOKING

#### BOOKING & DEPOSIT

When a provisional booking is made the date will be held for 2 weeks from the hold date. A booking becomes confirmed on receipt of a deposit of the value of the room hire or, in the case of no room hire, £500.00. The deposit is non transferable. Provisional details (i.e. numbers) should be given at this time.

#### NUMBERS

The number of guests attending your wedding must be confirmed within 4 weeks of the date of your wedding. Final numbers must be given 1 week prior to the date of the event. This is the number that will be charged or greater if numbers increase at the last minute.

#### PAYMENT

We ask that 50% of the estimated cost is paid 8 weeks prior to the reception date. The balance of the account must be settled on the day or within 24hrs of the reception. Extended credit agreements are not available.

#### CANCELLATION

In the unlikely event that you need to cancel your wedding reception the following charges will be made:

## Celebrations at The Fowey

- Notice of cancellation more than 6 months prior to the reception – deposit retained by the hotel.
- Notice of cancellation 4 months prior to the reception date 25% of the estimated account amount.
- Notice of cancellation 8 weeks prior to the cancellation date 50% of the estimated account amount.

All cancellations must be made in writing.

Signed.....

Date.....

