

Moorland Hotel



Function Booklet

Your Function at *The Moorland Hotel*

Situated on the southern slopes of Dartmoor National Park, Moorland Hotel has unhindered views across the moors, Plymouth, Plymouth Sound, the coastal countryside and to the sea beyond. It is the perfect venue for any function.

We can cater for Weddings, Birthday Parties, Anniversaries, Christenings, Business Meetings, Work Parties or any other special event you might have in mind.

*The Main function room can seat up to 64 guests
The View Restaurant can seat up to 32 guests
The Phoenix Restaurant can seat up to 36 guests*

Please find enclosed sample menus for your perusal. Should you wish to make a booking, please contact us to make an appointment to discuss your requirements.

Evening Entertainment

Top off the evening with some entertainment! We have an excellent local DJ who would be happy to entertain your guests with your choice of old or new hits. Guests wishing to have a Disco will also be required to book at least the six first floor rooms (and all rooms during July and September). There will be a room hire charge for guests requiring the use of the Main Restaurant. There is no room hire charge for the use of our Function Rooms. Unfortunately we do not hold disco's during the school summer holidays or bank holiday weekends.

Decorations

You are more than welcome to decorate your reception rooms to suit your function. Flowers and Balloons are a must and finish off the room beautifully.

We look forward to welcoming you soon.



Drinks Packages

We are happy to create a drink's package to suit your taste and your budget.

Arrival Drink

Wine with the Meal

Toasting Wine

Coffee



We would be happy to tailor a menu to suit your tastes.
Please find enclosed some menu ideas for your perusal.

Functions Menu

Please use our menu ideas to create your own Menu.
For parties of 15 or more, please choose 3 starters, 3 mains
and 3 desserts from the menu selection.

Remember to discuss your choices with Patty to ensure you have a good
balance to cater for all tastes in your party. Please be aware, some menu
choices require a minimum order; for example, it is not possible to do Roast
Beef for less than four people.



Starters

Kangaroo Kebabs

Traditional King Prawn Cocktail

with Granary Bread and Butter

Haggis, Neeps and Tatties

with a Whiskey and Lamb Jus

Chicken Liver Pate

with a Home made Chutney

Crab Cakes

with a Hollandaise Sauce

Creamy Garlic and Stilton Mushrooms

with a Crusty Bread Roll

Smoked Duck Breast Salad

with a Raspberry Vinaigrette

Venison Mushroom

Venison, Red Pepper and Soft Herbs in a Portabello Mushroom topped with Parmesan

Prawn and Scallop Kebab

with a Sweet Chilli Sauce

Smoked Haddock, Prawn and Parsley Risotto

with Rocket Leaves

Breaded Camembert Rounds

with Cranberry Sauce

Kiwi, Melon and Strawberry Cocktail

with Strawberry Coulis

Soup served with Crusty Bread

*(Soup Suggestions: Woodland Mushroom and Thyme - Leek and Potato –
Chicken and Sweetcorn – Thai Style Sweet Potato – Cream of Cauliflower and Cheddar –
Curried Parsnip – Butternut Squash, White Stilton and Apricot – Roast Tomato and Basil -
Smoked Haddock, Prawn and Tarragon Chowder - White Onion*

Warm Roll and Butter 95p

Mains

Poached Fillet of Salmon

with a Lemon and Dill flavoured Creamy Butter Sauce

Rack of English Lamb

served with a Redcurrant and Port Jus

Medallions of Pork Tenderloin

covered with an Apple and Cider Gravy

Hot Home Baked Gammon Ham

with a Honey and Mustard Glaze and a Creamy Parsley Sauce

Baked Boneless Chicken Breast

with a Creamy Tarragon Sauce

A Brace of Bass Fillets

with a Sauce Vierge (Tomato, Fresh Herb and Olive Oil)

Mushroom, Cranberry, Brie, Spinach and Nut Wellington

served with a Creamy Fresh Herb Sauce

Roast Beef

served with a rich Red Wine Gravy

Char Grilled 8oz Sirloin Steak (served Medium)

Roast Dartmoor Venison

with a Juniper Gravy

Baked Chicken Fillet

Stuffed with Apricots and Pecans and served with a Chicken Jus

Pan Fried Barbary Duck Breast

with Grapes Poached in Mulled Port

Mediterranean Vegetable Puff Pastry Parcel

with a Salsa Verde

Please note that on rare occasions your choice of fish may have to be changed without notice depending on the catch available on the day.

*All Main Courses are served with a vegetable accompaniment and potatoes.
Steak is served with Chips, Peas and Salad.*



Desserts

Apple Crumble with Clotted Cream

Vanilla Cheesecake with Fresh Strawberries

Moorland's Bread and Butter Pudding with Clotted Cream

English Treacle Tart

Warm Pecan Pie with Clotted Cream

Fresh Tropical Fruit Pavlova

Belgian Chocolate Mousse with a Coffee Cream

Warm Apple Pie with Custard

Chocolate Brownie with Vanilla Ice Cream

Gooseberry Cheesecake with a Toffee Crumb and Clotted Cream

Raspberry Lullaby

Lemon Posset with Ginger Snap Biscuits

Jam Roly Poly with lashings of Custard

Sticky Toffee Pudding with Toffee Sauce and Clotted Cream

Cheese and Biscuits (£1.50 supplement)

Barbeque Buffet

Kettle Roasted Leg of Pork

100% Beef Burgers

Pork Sausages

Chicken Drumsticks

Sautéed Onions

New Potato Salad

Coleslaw

Green Salad

Tomato, Mozzarella and Basil

Baps & Rolls



Afternoon Tea

Freshly Baked Scones

with Strawberry Conserve and Devon Clotted Cream

Finger Sandwiches

Mini Quiche and Savouries

Cup Cakes

Custard Fruit Tarts and Sweetmeats



Finger Buffets and Light Snacks

Chicken Drumsticks

Sausage Rolls

Quiche

Vegetable Spring Rolls

Vegetarian Pastries

Mini Meat Pasties

Chicken Nuggets

Vol au Vents

Dim Sum

Plaice Goujons

Dips

Scotch Eggs/Pork Pies

Pizza Slices

Breaded Plaice Goujons

Crispy Onion Rings

Chicken Satay

Scampi

Snacks

Menu 1 £6 pp

Assorted Sandwiches

Chips and Wedges or Twisties

And your choice of 3 dishes
from the finger buffet menu

Menu 2 £7 pp

Assorted Sandwiches

Chips and Wedges or Twisties

And your choice of 4 dishes
from the finger buffet menu

Mains

Menu 3 £8 pp

Assorted Sandwiches

Chips and Wedges or Twisties

And your choice of 5 dishes
from the finger buffet menu

Menu 4 £9 pp

Assorted Sandwiches

Chips and Wedges or Twisties

And your choice of 6 dishes
from the finger buffet menu

Weddings at Moorland Hotel

Congratulations on your forthcoming Wedding.

It would be our pleasure to welcome both you and your guests to The Moorland Hotel for your wedding celebrations.

Other Points to remember and discuss when you make your booking at the Moorland Hotel.

- High Chairs – we have two on hand as well as two booster seats.
- Special Diets – our chef is more than happy to cater for any special diets your guests might have. Don't forget to let us know in advance though.
- Accommodation for your guests. We have 18 ensuite letting rooms. Why not make it a real house party!



TERMS AND CONDITIONS FOR WEDDINGS, FUNCTIONS AND CONFERENCES

- **Rates** Should booking details change, rates may also be subject to alteration. Rates are quoted in pounds sterling and are inclusive of VAT.
- **Reservations** We are happy to make provisional reservations and hold these for a maximum of two weeks depending on the intended date. We will require a non-refundable deposit of £5.00 per person or 25% of the estimated final cost (whichever is the lesser) to confirm the reservation. This deposit will be deducted from your final bill. Final confirmation of numbers and final payment is due 14 days before the wedding (7 days for other functions).
- **Cancellation Policy** Written cancellation is required to terminate your booking. The following charges may apply:

| | |
|----------------------------------|--------------------------------|
| over 31 days prior to arrival | Deposit held |
| 8 to 31 days prior to arrival | 50% of total value of booking |
| 14 days or less prior to arrival | 80% of total value of booking |
| 48hours before | 100% of total value of booking |

We do advise that you take out a cancellation insurance.

- **Number of Guests Attending** The rate we quote you will be based on the number of guests you anticipate and therefore may be subject to alteration if there is a large reduction in the size of your group. For functions other than weddings, minor changes to numbers can be made up to 2 days before the event however no refunds will be given after this time as the chef will have already purchased and started preparing the food required.
- The Hotel reserves the right to make amendments to prices without prior notice (unless already confirmed in writing).
- **Liability** We have a standard insurance to cover loss or damage to property or injury to persons. However, you are liable for any loss or damage to the hotel's property caused by you or your guests or loss or damage to you or your guests property should it be the result of your or guests' negligence.
- **Licencing** We are licensed until midnight.



Hotel Room Descriptions

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|-----------------------------|--------------------|--------------------------------|
| Room 1 | Twin | 2 Single |
| Room 2 | Double | 1 Double |
| Room 3 | Twin | 2 Single |
| The Shaugh Suite | Luxury Four Poster | 1 Four Poster, 2 Sofa Beds |
| Room 5 | Double | 1 Double |
| Room 6 | Double | 1 Double |
| Room 7 | Double | 1 Double |
| Room 8 | Family | 1 Double, 3 Sgl (inc bunk bed) |
| Room 9 | Double | 1 Double |
| Room 10 | Double | 1 Double |
| Room 11 | Twin | 2 Single |
| Room 12 | Double | 1 Double |
| Wotter Room | Luxury Super King | And Jacuzzi for two |
| Room 14 | Single | 1 Single |
| Room 15 | Double | 1 Double |
| Room 16 | Single | 1 Single |
| Room 17 | Twin | 2 Single |
| Room 18 | Single | 1 Single |

Rooms 1 to 6 on the first floor must be hired whenever a disco is booked and all rooms during July and September.

Your event coordinator at the
Moorland Hotel is

Patricia Dallas

Mobile Phone Number:

07737 063 660

Email : reservations@moorlandhotel.com

Hotel Phone Number :

01752 839 228

Hotel Fax Number : 01752 839 153

Please call any time for assistance or advice

