



Private Functions
at
The Britannia Inn

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www.britanniainn.com

Wedding Marquee Hire Tariff 2019/2020												
Day	January	February	March	April	May	June	July	August	September	October	November	December
Midweek Rate Mon-Thurs	£395	£395	£395	£495	£495	£495	£595	£595	£595	£395	£395	£395
Weekend Rate Fri-Sun	£795	£795	£795	£895	£895	£895	£995	£995	£995	£795	£795	£795

Private Party Marquee Hire Tariff 2019/2020												
Day	January	February	March	April	May	June	July	August	September	October	November	December
Midweek Rate Mon-Thurs	£245	£245	£245	£245	£245	£245	£245	£245	£245	£245	£245	£245
Weekend Rate Fri-Sun	£245	£245	£245	£245	£245	£245	£245	£245	£245	£245	£245	£245

Function Suite/Restaurant/Lounge Hire tariff 2019/2020												
Day	January	February	March	April	May	June	July	August	September	October	November	December
Midweek Rate Mon-Thurs	from £145	from £145	from £145	from £145	from £145	from £145	from £145	from £145	from £145	from £145	from £145	from £145
Weekend Rate Fri-Sun	from £195	from £195	from £195	from £195	from £195	from £195	POA*	POA*	from £195	from £195	from £195	from £195

Coffee, Cake & Cream Teas

Available 10am – 4pm @ £4.95 Per Head

Minimum 20 Persons

Freshly Brewed Pot Of Tea And Pot Of Coffee With A Choice Of Two From The Following:-

Scone, Strawberry Jam & Cornish Clotted Cream

Saffron Cake

Custard Tarts

Chocolate Brownie (Gluten Free)

Coffee And Walnut Cake

Cornish Pasty Supper

Available 12-9pm - £4.95 Per Head

Minimum 20 Persons

Freshly Baked Local Small Cornish Pasty (Steak Or Cheese) With Assorted Sauces

Add Seasoned Potato Wedges For £1.00 Per Head

Add Cornish Scone, Jam & Clotted Cream Or Chocolate Brownie (Gf) For £1.50 Per Head

Daytime Finger Buffet

Available 12 – 6pm @ £9.95 Per Head

Minimum 20 Persons

Cornish Cocktail Pasty (Steak Or Cheese)

Mixed Salad Leaves & Crudités

Hot Sausage Rolls

Assorted Sandwiches – Ham, Beef, Cheese & Tuna

Homemade Vegetable Quiche

Seasoned Potato Wedges With Garlic & Herb Mayonnaise Dip

King Prawns In Filo With Sweet Chilli Dip

Add Cornish Scone, Jam & Clotted Cream Or Chocolate Brownie (Gf) For £1.50 Per Head

**Self-serve pots of tea or coffee with biscuits £30.00 per pot
(Approximately 30 servings per pot)**

Reception Finger Buffet

Available 12 – 9pm @ £11.95 Per Head

Minimum 20 Persons

Cornish Cocktail Pasty

Vegetable Quiche

Sausage Rolls

Seasoned Potato Wedges

Breaded Plaice Goujons

Please Select 3 Further Options From The Following:-

Vegetable Samosas

Honey & Hoisin Glazed Chicken Drumsticks

Vegetable Spring Rolls

King Prawns In Filo With Sweet Chilli Sauce

Buttered Corn On The Cob

Selection Of Filled Pittas – Coronation Chicken, Spicy Beef, Prawn & Harissa Mayonnaise, Tuna & Sweetcorn, Cheese & Chutney

Hogs Pudding & Vegetable Skewers

£1.95 Supplement To Choose 1 From The Following:-

Chocolate Brownie (GF)

Scone, Jam & Clotted Cream

Fruit Skewers

Chocolate Profiteroles

**Self-serve pots of tea or coffee with biscuits £30.00 per pot
(Approximately 30 servings per pot)**

Celebration Seated Buffet Menu

Available 12 – 9pm

Minimum 40 Persons

Option 1

£17.95ph

£21.95ph With Desert

Honey Roasted Ham

Cornish Topside Beef

Coronation Chicken

Smoked Fish Platter

King Prawns In Filo

Warm Quiche

Buttered New Potatoes

Warm Bread Rolls

Corn On The Cob

Curried Eggs

Dressed Salad Leaves

Niçoise Salad

Pasta Salad

Assorted Pickles/Beetroot

Coleslaw

Desserts

Chocolate Profiteroles

Strawberry & Clotted Cream Pavlova

Belgian Chocolate Cheesecake

Fruit Skewers

Option 2

£23.95ph

£27.95ph With Desert

Mixed Charcuterie Board

Roasted Cornish Sirloin

Coronation Chicken

Hogs Pudding & Vegetable Skewers

Smoked Salmon/Prawns/Crevettes

Ploughman's Pie

Warm Focaccia Bread

Buttered New Potatoes

Coleslaw

Heritage Tomato & Chive Salad

Corn On The Cob

Anti Pasti Selection

Dressed Salad Leaves

Assorted Pickles/Beetroot

Spicy Feta Cous Cous Salad With
Pomegranate & Chilli & Lime Cashews

Desserts

Chocolate Profiteroles

Strawberry & Clotted Cream Pavlova

Belgian Chocolate Cheesecake

Fruit Skewers

Raspberry Eton Mess

Lemon Posset, Fruit Compote, Shortbread

Cheese, Biscuits, Grapes & Chutney

Individual Banoffee (Biscuit Base)

Britannia Three Course Set Menu

£19.95 Per Person

Minimum Order 30 Persons

Starter

Homemade Soup, With Warm Bread Roll & Butter- Please Ask For Options

...

Traditional Prawn Cocktail In Marie-Rose Sauce, Served With Brown Bread & Butter

Main

Roasted Topside Of Cornish Beef, Yorkshire Pudding & Gravy

Or

Roast Breast Of Chicken, Chipolata Stuffing With Gravy

...

Roasted Cod With White Wine & Dill Sauce

-All Served With Roast Potatoes & Fresh Roasted Vegetables

Dessert

Chocolate Fudge Cake With Cornish Clotted Cream

...

Cornish Ice Cream- Strawberry; Chocolate Or Vanilla

Finished With

Tea Or Coffee With Biscuit

Set Menu A

Maximum Of 3 Options Per Course

Minimum Order 30 Persons

Starters

Homemade Soup, With Warm Bread Roll & Butter- Please Ask For Options
Baked Cornish Goats' Cheese With Watercress Poached Pear & Walnut Salad (V)
Prawn Cocktail In Marie-Rose Sauce With Brown Bread & Butter
Crispy Vegetable Spring Rolls, Sweet Chilli Dipping Sauce, Oriental Salad
Ham Hock Terrine, Piccalilli, Crostini, Rocket & Cherry Tomato Salad

Mains

Fillet Of Hake, Saffron & Chive Butter Sauce
Breast Of Chicken In A Chasseur Sauce
Wild Mushroom & Spinach Linguini, Pine Nuts, Sage & Parmesan (N) (V)
Roasted Topside Of Cornish Beef, Yorkshire Pudding & Gravy
Roast Leg Of Pork, Stuffing, Apple Sauce & Gravy
Fillet Of Salmon, Asparagus, Provençale Sauce
-All Served With Roasted Potatoes & Fresh Roasted Vegetables-

Desserts

Warm Chocolate Fudge Cake With Cornish Clotted Cream
Baked Cornish Cheesecake, Fruit Compote
Raspberry Eton Mess
Sticky Toffee Pudding, Caramel Sauce & Ice Cream
Cornish Ice Cream- Strawberry; Chocolate Or Vanilla
Profiteroles, Butterscotch Sauce, Crème Chantilly

Finished With

Tea Or Coffee

Two Courses £19.95ph / Three Courses £24.95ph

-Please Note This Menu Is Only Available For Bookings Of Minimum 30 Persons & Is Not Available For Sunday Lunch Reservations-

Set Menu B

Maximum Of 3 Options Per Course

Minimum Order 30 Persons

Starters

Homemade Soup, With Warm Bread Roll & Butter- Please Ask For Options

Wild Mushroom & Mozzarella Arancini, Romesco Sauce, Watercress & Parmesan (V)

Prawn, Avocado & Crab Cocktail, Marie Rose Sauce With Brown Bread & Butter

Nest Of Galia Melon, Mixed Berries, Elderflower Sorbet & Gin Syrup (V)

Smoked Chicken, Rocket, Sunblush Tomato, Warm Bruschetta, Basil Pesto

Mains

Fillet Of Hake & Salmon, Bed Of Spinach, Lobster Bisque

Corn Fed Chicken Breast, Wild Mushroom & Chervil Sauce

Roasted Vegetable Tart With Pumpkin Seeds & Onion Gravy (N) (V)

Braised Cornish Rump Steak In A Rich Red Wine & Thyme Sauce

Rump Of Lamb, Spinach & Roasted Squash, Salsa Verdi & Rosemary Jus

Fillet Of Bass, Crab & Asparagus Risotto, Butter Sauce

-All Served With Roasted Potatoes & Fresh Roasted Vegetables-

Desserts

Chocolate & Salted Caramel Torte, Cornish Clotted Cream

Vanilla & Blueberry Creme Brulee, Shortbread

Strawberry & Clotted Cream Pavlova

Chocolate & Hazelnut Meringue With Praline

Mini Cornish Cheeseboard- Helford Blue; Cheddar & Brie, Plum Chutney & Biscuits

Sticky Toffee Pudding, Caramel Sauce & Ice Cream

Finished With

Tea Or Coffee

Two Courses £22.95ph / Three Courses £27.95ph

-Please Note This Menu Is Only Available For Bookings Of Minimum 30 Persons & Is Not Available For Sunday Lunch Reservations-

TERMS AND CONDITIONS

Bookings and Deposits

A booking only becomes confirmed on receipt of written confirmation from yourselves along with a **non-refundable** deposit. Deposit to be agreed by The Britannia at time of booking.

Final Numbers (Weddings Only)

The expected number of guests attending (within 10%) must be confirmed in writing at least 10 weeks prior to the wedding day, with the final number being confirmed 4 weeks prior. This will be the number charged, or greater if the numbers increase at the last minute.

The Britannia Inn reserves the right to alter the room booked if the numbers fall significantly from the time of booking.

Timings

The Britannia Inn reserves the right to charge for unscheduled variations to timetables in excess of 30 minutes that may result in any additional staff cost. Last orders at the bar will be called at 11.15pm with all music ending at 11.30pm and guests departing by 00.15am.

Invited Guests

The hotel reminds those booking functions that they are fully responsible for the conduct of all guests that they invite onto the premises and will be charged for all damage of a wilful or malicious nature, which may be higher than expected where trades people are required to work overnight if the Britannia Inn has another function the next day.

Please note that it is forbidden to allow any person on site at The Britannia to consume any drink not purchased at or from The Britannia unless pre-arranged by The Britannia in advance. The Britannia reserve the right to remove any person from the premises.

Payments (Weddings Only)

We ask that 50% of the known account is settled 10 weeks prior to the wedding with payment due within 14 days of the invoice. The final payment for the balance is due 4 weeks prior to the wedding date with payment due within 14 days of the invoice date. The Britannia Inn does not offer any credit terms.

Cancellations

In the unfortunate event of a cancellation or significant changes to the original arrangements, we must be advised in writing.

The cancellation terms are as follows:-

6 months – 5 weeks notice - The customer is liable for 50% of agreed charges.

4 weeks or less notice – The customer is liable for 100% of agreed charges.

Where no package has been agreed, the minimum priced menu and drinks package will apply.

All prices are correct at the time of writing, however, all means may be subject to alteration and do not form a basis for contract.

Name

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Signature

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Date

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Deposit Received

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Date of Function

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