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CLIFTON ARMS
HOTEL



YOUR EVENT
YOUR
CLIFTON ARMS HOTEL

CLIFTONARMSLYTHAM.COM



CLIFTON ARMS
HOTEL

★ ★ ★ ★

You have the responsibility of organising a successful event so you need the perfect establishment with an experienced team to help you.

You can entrust the Clifton Arms Hotel to provide you and your guests with an event to remember, the enjoyment of great food and service, an amazing setting and an occasion full of celebration.

The following information is your first step towards achieving your special occasion. Once you have read the details, please contact us to check available dates and arrange an appointment for us to show you our facilities and discuss your requirements. This will give you the opportunity to explain how you imagine your event whilst we can enhance this with a variety of ideas from our experienced team.

We look forward to planning your event with you!

West Beach, Lytham, Lancashire, FY8 5QJ

T: 01253 739898
functions@cliftonarmslytham.com

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A PERFECT SETTING

TAILORED FOR YOU



*Grand celebrations, intimate gatherings, meetings and conferences. Whatever your event, we have both the setting and the service to make it a *spectacular* success.*

Canapés

Chicken liver pate, red onion marmalade, brioche

Black pudding sausage roll

Lancashire cheese croque monsieur

Wild mushroom and potato bon bons, tarragon mayonnaise (v)

Crispy chicken with mustard mayonnaise

Blue cheese beignets (v)

Smoked salmon, horseradish crème fraiche, dill

Prawn and mango salsa cup

Peppered beef pastry

Baby gem caesar salad (v)

£8.50 per person for a choice of 3 canapés

Soup Selection

Roasted plum tomato, basil oil (v)

Leek & potato, crème fraiche (v)

Classic cream of mushroom (v)

Country vegetable soup (v)

Celery and stilton, herb crème fraiche (v)

£7.50 per person if required as an additional course

Sorbets

Lemon, Passion Fruit, Champagne or Raspberry

£7.50 per person if required as an additional course

PLATED BANQUET MENUS



Our menu price of £35.00 per person includes a three course set menu consisting of one starter, one main course and one sweet followed by freshly ground coffee, speciality teas and chocolates.

If you would prefer to offer your guests a choice, please select three starters, three main courses and three sweets from the menu options provided. This will be £40.00 per person and a pre-order is required.

Starters

Fresh soup from the selection provided (v)

Potted Morecambe bay shrimps, toasted brioche (supplement £3.00 per person)

Ham hock terrine, piccalilli puree, watercress, char grilled sourdough

Sweet melon, fresh fruit (v,ve)

Smoked salmon and prawn roulade, herb salad, crisp bread wafer

Grilled goat's cheese tartlet, plum tomato salad, basil pesto (v)

Deep fried fish cake, garden leaf salad, pickled onion tartar sauce

Chicken liver parfait, red onion marmalade, toasted brioche

Italian air dried ham, sweet melon, rocket, balsamic & Parmesan

Traditional smoked salmon, classic garnish

Butternut squash risotto, truffle oil (v,ve)



PLATED BANQUET MENUS



Main Courses

Roast Goosnargh chicken, thyme fondant potato,
chantenay carrots, garden peas, red wine jus

Traditional Goosnargh chicken, roast potatoes, creamed potato,
buttered carrots, seared green beans, chicken gravy

Roast sirloin of beef, roast potatoes, creamed potato, seasonal vegetables,
Yorkshire pudding, roasting gravy

Roast leg of lamb, fondant potato, seasonal vegetables, mint jus

Loin of lamb, dauphinoise potato, buttered carrots,
French beans, port and thyme jus (supplement £6.00 per person)

Roast Goosnargh turkey, seasonal vegetables, traditional trimmings

Goosnargh guinea fowl, pomme puree, roasted shallots, buttered carrots,
savoy cabbage, caramelised celeriac, red wine jus (if in season)

Roast loin of pork, creamed potato and celeriac, fine beans,
buttered carrots, baked apple, crispy crackling, traditional gravy

Slow cooked pork belly, Anna potato, caramelised apple,
creamed cabbage, black pudding, roast jus

Fillet of beef, horseradish mash, roasted seasonal vegetables,
red wine jus (supplement £7.00 per person)

Fish Main Courses

Grilled plaice, crushed potatoes, Chantenay carrots,
seared green beans, mustard and tarragon sauce

Seared fillet of salmon, minted new potatoes,
seasonal vegetables, classic hollandaise

Fillet of seabass, potato cake, seasonal vegetables, chive veloute

Vegetarian / Vegan Main Courses

Risotto of sautéed wild mushrooms, white truffle oil,
wilted rocket, parmesan shavings

Vegetable hot pot, pickled red cabbage (ve)

Traditional vegetable lasagne

Leek and potato bake, herb crumb, seasonal vegetables

Tempura of vegetables, steamed noodles, sweet and sour sauce

Pumpkin ravioli, roasted tomato sauce, rocket salad

PLATED BANQUET MENUS



Sweets

Apple crumble, crème anglaise

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vanilla pannacotta, sable biscuit, berry compote

Passion fruit crème brulee, shortbread biscuit

Milk chocolate mousse, hazelnut and orange biscotti, praline

Lemon and lime cheesecake, strawberry compote

Sherry trifle

Strawberry pavlova, chantilly cream, strawberry coulis

Chocolate terrine, walnut cream, walnut biscotti

Glazed lemon tart, raspberry coulis, chantilly cream

Fruit tart, vanilla custard, berry compote (ve)

Lancashire cheeses, plum chutney, artisan biscuits with celery and grapes
(Supplement £3.00)

Followed by

Freshly ground coffee, speciality teas and chocolates

Additional Cheese Course Option

Selection of Lancashire cheeses, celery, grapes, fruit chutney & biscuits
£9.50 per person

Also available as a cheese platter

£50.00 per table of 10 guests

Children's Menus

Children may have smaller portions of the menu which you have chosen or, alternatively, they may prefer a choice from the following: -

Sausage and mash	Fish goujons and fries
Mini burger and fries	Cheese and tomato pizza (v)
Tomato and basil penne pasta, parmesan (v)	Breaded chicken and fries

Followed by vanilla ice cream

£20.00 per child

Special Dietary Requirements

If you would like any information or alternative menu choices for special dietary requirements, especially food allergies, please speak to a member of the team who will be able to assist you.

BUFFET MENUS



Finger Buffet

Chef's selection of closed sandwiches

Fish goujons, tartar sauce

Marinated chicken strips, cajun dip

Pork pies and sausage rolls

Selection of quiches

Salads and dressings

£18.50 per person

Afternoon Tea Buffet

Freshly cut sandwiches

Chef's selection of cakes

Open scones with clotted cream & strawberry jam

Freshly ground coffee and speciality teas

£22.50 per person

House Buffet

Assorted cold meat platters of:

Roast Goosnargh turkey

Honey roast ham

Roast sirloin of beef

Poached salmon fillet

New potatoes

Selection of salads

Basket of bread rolls

£25.00 per person

BUFFET MENUS

Hot Buffet

Lancashire hot pot, pickled red cabbage

Chicken curry, rice & poppadoms

Baked side of salmon teriyaki, Asian noodles

Lamb tagine, orange, rosemary & cumin, apricot & almond cous cous

Turkey & ham pie, short crust pastry, garden peas

Cottage pie, pickled red cabbage

Mushroom, pine nut & spinach pasta, tarragon cream (v)

Traditional beef lasagne, garlic bread

£25.00 per person

(Includes two hot dishes with accompanying bowls of salad, crusty bread, garnishes & sauces)

Sweet & Cheese Options

Buffet selection of regional cheeses, fruit chutney, celery, grapes & biscuits

£9.50 per person

Chef's selection of cakes

£6.00 per person

Carvery Buffet

Roast sirloin of beef

Honey & mustard glazed gammon

Roast potatoes

Roasted root vegetables

Yorkshire puddings

Roasting gravy

Selection of mustards, horseradish & apple sauce

Crusty bread & butter

Buffet selection of regional cheeses, fruit chutney, celery, grapes & biscuits

Choice of one dessert from our main menus

Tea & Coffee

£30.00 per person

Please note that a room hire charge will apply if having the Ballroom and all guests attending must be catered for.

THE BALLROOM



Grand events deserve a grand setting. Gala dinners and charity balls. *Glittering receptions* and big birthdays to remember. Corporate launches and industry *awards*.

Our Ballroom offers the perfect venue for it all – offering the *space and flexibility* to meet your needs, whatever the occasion.



A perfect setting

Please note that a room hire charge of £250.00 applies.

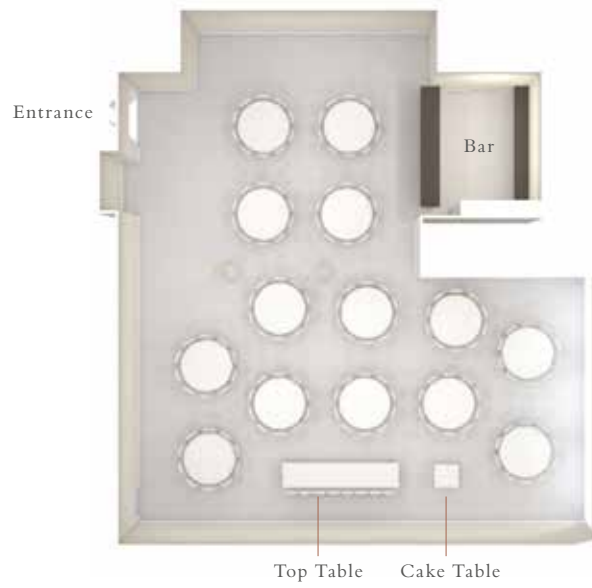
THE BALLROOM



SUGGESTED ROOM PLANS

Private Dining

ROOM TOTAL: UP TO 148 SEATED ROOM SIZE: 15.5M X 17.2M



Private Party

ROOM TOTAL: UP TO 140 SEATED ROOM SIZE: 15.5M X 17.0M



THE CLIFTON SUITE



The views across Lytham Green from the Clifton Suite are *stunning*, and the setting within is just as impressive. Tastefully decorated and well equipped, this is a *versatile space* that's just as fitting for ceremonies or training sessions as it is for corporate events or *family celebrations*.



A perfect setting

Please note that a room hire charge of £100.00 applies.

THE CLIFTON SUITE

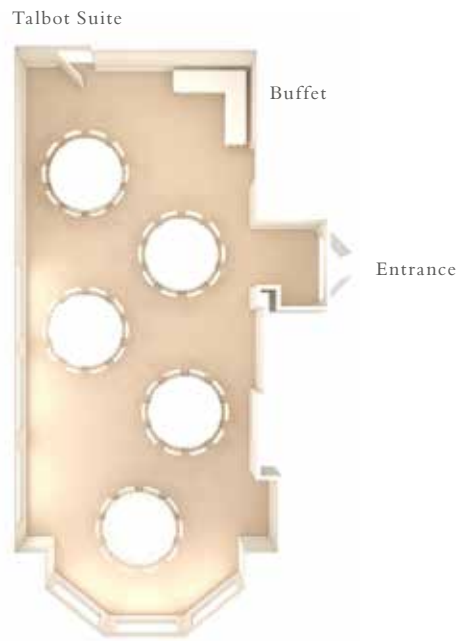


SUGGESTED ROOM PLANS

Round Table Dining (Buffet Style)

ROOM TOTAL: UP TO 50 SEATED

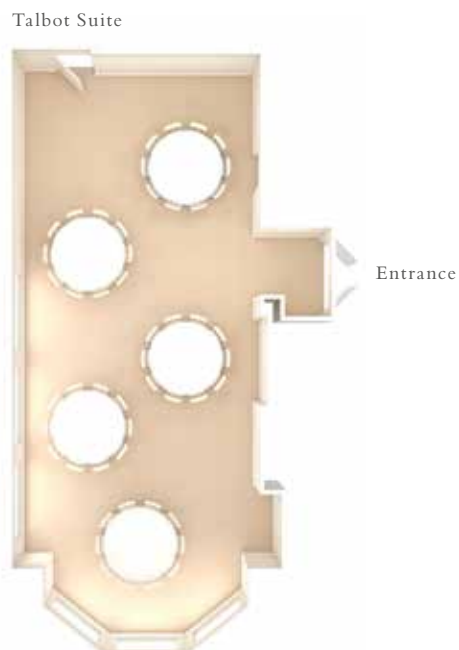
ROOM SIZE: 12M X 5.5M



Round Table Dining

ROOM TOTAL: UP TO 50 SEATED

ROOM SIZE: 12M X 5.5M



THE CLIFTON SUITE



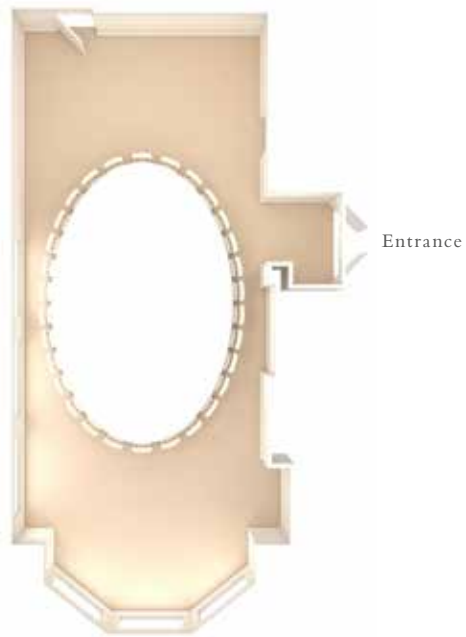
SUGGESTED ROOM PLAN

Oval Table Dining

ROOM TOTAL: UP TO 30 SEATED

ROOM SIZE: 12M X 5.5M

Talbot Suite



THE LIBRARY



With space for up to 16 people, the Library is a room for more *intimate events*. For private celebrations and family get-togethers, meals to remember and meetings that matter. Whatever your event, you can enjoy *refined surroundings* and fantastic views across the estuary.



A perfect setting

Please note that a room hire charge of £100.00 applies.

THE LIBRARY

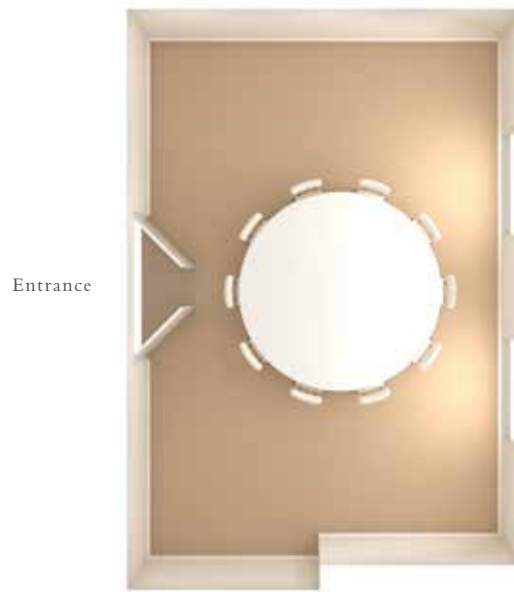


SUGGESTED ROOM PLANS

Round Table Dining

ROOM TOTAL: UP TO 10 SEATED

ROOM SIZE: 6.5M X 4.5M



Oval Table Dining

ROOM TOTAL: UP TO 16 SEATED

ROOM SIZE: 6.5M X 4.5M



THE TALBOT SUITE



Our Talbot Suite is a space made for the *hubbub* of drinks receptions. With its own *private bar*, it's ready to welcome guests on their way to other areas of the hotel, or to act as a standalone setting for smaller *celebrations* and gatherings.



A perfect setting

Please note that a room hire charge of £100.00 applies.

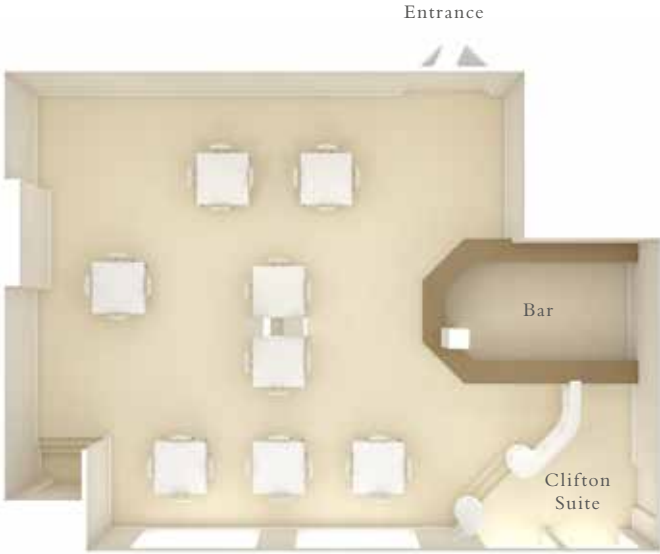
THE TALBOT SUITE



SUGGESTED ROOM PLAN

ROOM TOTAL: UP TO 30 SEATED

ROOM SIZE: 9.5M X 13M



TERMS AND CONDITIONS

All bookings made by customers in respect of functions at the Clifton Arms Hotel, (hereinafter called 'the Company') are accepted upon receipt of your deposit and, therefore, the agreement of the following Terms and Conditions:

1. A non-refundable deposit of £500.00 is required for all bookings.
2. Provisional numbers will be asked for at the time of booking. A Room hire charge may apply if you are not catering for the number of guests expected.
4. Full pre-payment of the known cost should be received 5 days before the date of your function by cheque, credit card or cash. If full payment is not received at this time the Company reserves the right to cancel your function.
5. Precise details of your requirements must be given to the Company at least 14 days prior to your event date.
6. The provisional number of function guests attending must be given 14 days prior to your event date.
7. The customer shall notify the Company, in writing, not less than 3 working days prior to the event the final numbers attending. If a customer's booking is accepted by the Company on the basis that a minimum number of persons will attend the event for which the booking is made, the amount payable by the customer shall be calculated on such minimum number or the number attending the event, whichever is greater.
8. The Company reserves the right to change the agreed banqueting suite if indicated numbers do not materialise and will keep the customer informed.
9. In the event of cancellation of any booking or nonarrival by a customer, the customer shall pay to the Company a cancellation/non arrival fee. However, the Company will do its utmost to re-let the function room(s) but if, having used their best endeavours, the Company are unable to do so, the customer will then be liable for this charge.
10. Cancellations
Weddings, Banquets & Private Parties:
 - Less than 6 weeks notice – 50% of anticipated revenue
 - Less than 2 weeks notice or Non Arrival – Full cost of anticipated revenue.
11. All cancellations must be made in writing and sent by email to victoria@cliftonarms-lytham.com or sent by recorded delivery with the receipt retained as proof of postage.
12. Rebooking the event Should you be able to rebook a similar value event at a time acceptable to the Company's General Manager, 25% of any cancellation charge will be credited to the rebooked event.
13. The Company can accept no responsibility for the property of customers or guests of the Clifton Arms Hotel. Facilities are provided for the convenience of customers and guests but any goods deposited in these areas are deposited at owner's risk and without obligation on the part of the Company. In the case of loss or damage, it should be reported to the Duty Manager at the time of discovery thereof and reported to the police within 24 hours.
16. No food or beverage of any kind is permitted to be brought into the Hotel by the client or guest, except with consent given by the Hotel in writing. Any such consent may result in an additional charge for corkage.
17. The customer assumes responsibility for any or all damage caused by him/her or any of his/her guests or other persons attending whether in rooms reserved or in any part of the Hotel.
18. The Hirer and all persons attending the function must comply with all requirements of the law and, in particular, to the requirements of the Licensing Act.
19. Where the Company's General Manager judges the degree of protection afforded by this policy is insufficient for the degree of risk she undertakes when contracting a specified piece of business, she may seek agreement in writing to different terms at the outset of the contract.
20. Cancellations by the Company The Company may cancel the booking. The Hotel shall not be liable for any failure to provide facilities contracted for in the event of its being prevented from doing so as a result:
 - a) of fire
 - b) extreme weather conditions
 - c) flood
 - d) disturbance riot
 - e) industrial action/ dispute with employees
 - f) alteration/decoration
 - g) by order of any public authority.
 - h) if the customer becomes insolvent or enters into liquidation or receivership.
 - i) if the customer is more than 30 days in arrears with payment to the Company for previously supplied services.
 - j) if it might prejudice the reputation of the Company.
 - k) or any other causes beyond its control.In such event, the Company will refund any advance payment made, but will have no further liability to the customer.
21. Affixing signs, displays and posters to walls may only be carried out with the authorisation of the Hotel.
22. Should you wish to employ the services of any outside contractor other than those arranged by the Company to your event, you must undertake to indemnify the Company against any claims made against them resulting from an act or default by any of your servants or caused by any equipment supplied by yourselves, this indemnity is also to include cover under the Health & Safety at Work Act 1974. Any outside contractor employed by the customer must report to the Duty Manager and must comply with the appropriate legislation including the Fire Precautions Act. We reserve the right to refuse access without prejudice to any contractor.
23. The Company name, logo and telephone number cannot be used in any advertising or publicity, without the consent of the General Manager.