



The
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Hotel & Spa

Wedding Food & Drink 2026

Canapés

An ideal accompaniment to go with your drinks reception, we have a great selection of delicious canapés to choose from.

3 Choices - £8.00 per person 5 Choices - £10.00 per person

Meat Choices

- Chicken Caesar Bon Bon
- Mini Cheeseburger
- Teriyaki Duck Wrap
- Crispy Pork Belly with Black Pudding
- Steak & Guinness Pie
- Chicken Liver Paté, Garlic Crostini, Smoked Bacon

Fish Choices

- Smoked Salmon on a Pancake with Lemon Crème Fraiche & Dill
- Panko Prawn with Sweet Chilli
- Thai Fishcake Bon Bons with Mint Yoghurt Dip
- Salmon & Prawn Paté, Puff Pastry, Citrus Crema
- Mini Cone of Fish and Chips



Vegetarian Choices

- Bruschetta of Mediterranean Vegetables, Olive and Hummus
- Mozzarella & Basil Pizza
- Red Onion Marmalade and Cheddar Tartlet
- Korma Nan Rarebit
- Parmesan Polenta

Milkshake & Cookies

A great treat for children attending your wedding!
We offer a Milkshake and Cookie station at your drinks reception so
that your younger guests can help themselves.

£4.00 per person

(set-up pictured below is £40 minimum spend)



Drinks Reception

Choose from a great selection of drinks to welcome your guests

From £4.60 per person

- Sparkling Wine
- Bucks Fizz
- Bottled Beer
- Pink Prosecco
- Prosecco
- Pimms and Lemonade
- Mulled Wine

Arrival Cocktail

- Elderflower and Cucumber Collins
- Mojito - Original, Passionfruit or Raspberry
- Kir Royale
- Bellini
- Signature Cocktail - You choose the name!
(please enquire for details)

Pimp Your Prosecco!

Top up your glasses with a selection of delicious Purees, Cordials, Fruit Juices and Fresh Fruit at our Pimp your Prosecco station!

From £8.40 per person

(Please enquire for details)



Wine & Toasts

During your Wedding Breakfast why not offer your guests a glass or two of **wine to enjoy with the meal.**

We have a small selection of event house wines included in the packages we offer. These can also be built into your own bespoke package.

These include:

- Merlot
- Pinot Grigio
- Sauvignon Blanc
- Pinot Grigio Rosé

For a **toasting drink** for the speeches you can choose:

- Sparkling Wine
- Prosecco
- Pink Prosecco
- Champagne

From £4.60 per person



The Wedding Breakfast

Our flexible Wedding Breakfast menus offer plenty of choice for all your guests.

So long as we are given advance warning, we are also happy to cater for any dietary requirement your guests may have. Should this be the case, please speak to your wedding coordinator to discuss the options available.

Option 1

No pre-order necessary

Choose 1 Starter

1 Main Course

Either 1 individual Dessert **or** the Assiette of Desserts

£46.00 per person

Option 2

Offer your guests a menu in the invitations and gather a pre order.

Choose up to 3 options from each course

or the Assiette plus one other

Dessert

£48.00 per person



Starters

- (V) Roasted Butternut Squash & Sweet Potato Soup with Sage Crisp
- (V) Pea, Broccoli & Spinach Soup with Parmesan Mint Crouton
- (V) Vegetable Cawl with Cheese and a Crusty Bread Roll
- Spiced Duck Croquette, Pickled Oriental Vegetables & Honey Glaze
- Cardigan Bay Crab Cake with Sweet Chilli & Ginger Dipping Sauce
- Chicken & Penderyn Paté with Red Onion Marmalade and Bacon Crisp
- (V) Garlic Mushrooms in a Creamy Chardonnay Sauce served on a Crostini
- Poached Salmon & Prawn Rillette with Dill Pickled Cucumber
- (V) Snowdonia Pickled Onion, Cheddar & Leek Tart
with Pear & Grape Chutney



Main Course

- Roast Beef with Roast Potatoes, Yorkshire Pudding, Parsnip Crisps, Rich Gravy and Seasonal Vegetables
- Roast Turkey, Sage & Onion Stuffing, Sausage wrapped in Bacon, Roast Potatoes and Gravy
 - Braised Lamb, Black Garlic Champ, Rosemary Velouté
 - Slow Cooked Brisket of Beef, Peppercorn Sauce and Sauté Potatoes
- Pork Tenderloin wrapped in Parma Ham, Black Pudding with Bubble & Squeak Rösti and Dijon Cream
- Pesto Crusted Salmon served with Mediterranean Roasted Vegetables and Sautéed Potatoes
- Pan-Fried Sea Bass, Samphire, Sun-Blushed Tomatoes, Sautéed Potatoes served with a Garlic Aioli
- Supreme of Chicken with Champ Potato and a White Wine & Champignon Mushroom Sauce
 - Maple Black Pepper Chicken, Sautéed Potatoes served with a Maple & Black Pepper Sauce
 - (VG) Wild Garlic Gnocchi, Roasted Butternut Squash, Sage Butter and Smoked Applewood
 - (VG) Mushroom, Broccoli and Red Pepper Strudel with Sautéed Potatoes

Dessert

- Key Lime Pie with Italian Meringue and Lemon Cream
- Eton Mess with Strawberries & Raspberries topped with Chewy Meringue & a White Chocolate Straw
 - Baileys Tiramisu
- Chocolate Brownie with White Chocolate Chunks served with a whipped Orange Cream
 - Classic Banoffee Pie
- Deep Filled Cheesecake of your Choice (*Vanilla, Lemon, Strawberry*)
 - Fruit Filled Crumble served with Custard
 - Sticky Toffee Pudding served with Vanilla Ice Cream

Assiette of Desserts

Choose three from the below list:

- Key Lime Pie
- Baileys Tiramisu
- Dark Chocolate Honeycomb Mousse
- Banoffee Pie
- Lemon Posset
- Lemon Meringue Tart
- Mini Cheesecake (*Vanilla, Lemon, Strawberry*)
- Strawberry Pavlova
- Dorset Apple Cake
- Dark Chocolate Brownie



Evening Food

5 items £18.00pp | 7 items - £20.00pp | 10 items £22.00pp

Grazing Table

Selection of Sandwiches

(Ham & Mustard, (V) Cheese & Pickle, Tuna Mayo, Beef & Horseradish, (V) Egg & Cress)

(V) Selection of Mini Veggie Quiches

(Roasted Pepper & Tomato, Cheese & Leek, Goat's Cheese & Red Onion)

(V) Homemade Potato Wedges with Mayonnaise

Fish Goujons with Tartare Sauce

Chicken Goujons with Barbeque Sauce

Mini Pies

Scotch Eggs

Sausage Rolls

(V) Hummus served with Crudités

Rosemary Roasted New Potatoes

Black Pudding Croquettes

Paella Arancini

Selection of Breads

Breadsticks, Olives and Sundried Tomatoes

(V) Crisps & Nachos

Add a little extra...

Add a selection of Cured Meats, Cheeses, Biscuits and Chutneys
for an additional £6 per head

Fish & Chips

Served with, Mushy Peas, Tartare Sauce and a Lemon Wedge.

£16.65 per person

Pulled Pork Bap

Served with Stuffing, Apple Sauce, BBQ Sauce and Potato Wedges.

£16.65 per person

Pizza

Select up to 4 different toppings. Whether you want a simple Margherita, a Mixed Vegetable, Hawaiian, BBQ Chicken or any other Pizza toppings, the choice is yours. With Garden Salad, Wedges & Dips.

£17.50 per person

Hot Food Buffet

Mexican

£18.95

- Fajita Chicken
- Vegetable Fajita
- Tortilla Wraps
- Mexican Rice
- Nachos
- Cheese, Salsa, Sour Cream & Guacamole
- Potato Wedges

Curry

£20.00

- Chicken Tikka Masala
- Vegetable Tikka Masala
- Pilau Rice
- Naan & Poppadom's
- Onion Bhajis
- Vegetable Samosas
- Mango Chutney
- Chips

Italian

£20.95

- Beef Lasagne
- Vegetable Pasta Bake
- Charcuterie Platter
- Caprese Salad
- Artisan Bread Selection
- Rocket and Parmesan
- Dipping oils
- Garden Salad

Full Hog Roast or Pulled Pork Baps

Full Hog Roast = Guest Number *over 100 adults & Weather
Dependant, Outdoor May to September only

Full Pulled Pork = Guest Number *under 100 adults & slow roasted in
our kitchen due to weather conditions and time of year

Served in a Bap with Stuffing, Apple Sauce, BBQ Sauce and a selection of 5
of the following sides:

- Potato Wedges
- Hot New Potatoes
 - Potato Salad
 - Coleslaw
 - Garden Salad
- Tomato, Onion and Basil Salad
 - Pasta Salad
 - Couscous Salad
 - Rice Salad
- Chickpea Insalata

£22.00 per person

Build your own Barbecue

If you would like to have a Barbecue for your wedding evening party then
please ask for our additional 'Build your own Barbecue' Menu.

(Guest Number & Weather Dependant)

£25.00 per person

Paella

Here at The Cliff Hotel & Spa we want you to make the most of our beautiful coastal setting and what better way than Paella out on the terrace! Featuring a large traditional Paella pan this food option is a show stopper for your wedding reception.

(Guest Number & Weather Dependant)

Includes:

a Green Leaf Salad & Crusty Focaccia

50 to 79 Guest Numbers Choose One Paella Pan from the following:

80+ Guest Numbers Choose Two Paella Pans from the following:

- Traditional: Mixed Seafood (Baby Squid, Calamari, Prawns and Mussels),
Garlic Chicken and Chorizo
- Meat: Garlic Chicken & Chorizo
- Mixed Seafood: (Baby Squid, Calamari, Prawns and Mussels)
- (Vg) Mixed Vegetable: Sun-Blushed Tomatoes, Artichokes,
Olives & Mixed Peppers

£25.00 per person

**Make the dish even more authentic and add
a glass of Sangria for £6.00 per person**

Evening Desserts

Why not offer your guests a deliciously sweet buffet of mini desserts

Choose a selection of the following:

- Dark Chocolate Brownie
- Chocolate Profiteroles
- Dark Chocolate Mousse
- White Chocolate Mousse
 - Lemon Posset
 - Baileys Tiramisu
 - Key Lime Pie
- Lemon Meringue Tart
- Banoffee Pie
- Cheesecake (*Vanilla, Lemon, Strawberry*)
 - Strawberry Pavlova
- Churros & Chocolate Dipping Sauce

Choose 3 - **£6.00 per person**

Choose 4 - **£7.00 per person**



Notes



Hotel & Spa

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*Please note that the prices displayed in this brochure are an average figure.

Prices vary depending on dates.