

THE ESPLANADE HOTEL AND THE BAY HOTEL

BUSINESS PRICES AND PACKAGES

BUSINESS PACKAGES

We offer two daily delegate options:

- **FISTRAL PACKAGE**

£24.95 per delegate

Includes room hire, tea, coffee and biscuits on arrival and mid-morning, our conference buffet lunch with a choice of hot dish, plus tea and coffee in the afternoon. Minimum numbers apply.

- **OCEAN PACKAGE**

£29.95 per delegate

Includes room hire, tea, coffee and biscuits on arrival and mid-morning, our two-course sit down conference lunch with optional extra course (£4.00), plus tea and coffee in the afternoon. Minimum numbers apply.

ROOM HIRE CHARGES

	Hourly	Half Day	Full Day
Bay Conference Room	£25.00	£100.00	£170.00
Bay Suite	£40.00	£150.00	£250.00
Esplanade Suite 1	£40.00	£150.00	£250.00
Esplanade Suite 2	£60.00	£250.00	£400.00
Esplanade Suite 1 and 2	£80.00	£300.00	£550.00
Esplanade Suite 3	£40.00	£150.00	£250.00
Esplanade Suite 1, 2 and 3	£100.00	£450.00	£700.00

Half Day = 8am - 12.30pm or 1pm - 5.30pm / Full Day = 8am - 5.30pm

Room hire charges are subject to availability.

Please telephone our Events Manager for more details: The Bay Hotel 01637 852221 / The Esplanade Hotel 01637 873333.

ADDITIONAL EXTRAS

If you would like to take advantage of our room hire and add on any extras seperately, we can offer the following:

Tea/Coffee: £2.00 per delegate

Tea/Coffee/Biscuits: £2.50 per delegate

Tea/Coffee/Danish: £4.00 per delegate

Bacon or Sausage Sandwich: £3.50 per delegate

Mineral Water (1 litre): £3.00 per bottle

Fruit Juice (1 litre): £3.00 per jug

Buffet Lunch: £14.95 per delegate (min. 10)

Two-Course Seated Lunch: £18.95

Three-Course Seated Lunch: £22.95

Evening Dinner: from £24.50 per delegate

Buffet Breakfast: £12.95 per delegate

Danish Pastry: £2.00 per delegate

Fruit platter: £4.00 per delegate (min. 2)

Projector and Screen: £50.00

Flipchart: £10.00 each

SAMPLE BUFFET LUNCH

Chilli Con Carne

Mushroom Stroganoff

Assorted cold meats – ham & beef

Fish goujons with a tartare dressing

Potato salad, mixed salad

Tomato, red onion and basil salad

Chorizo, peppers and pine nut salad

Roasted aubergine, courgette and smoked cheese tart

Conchigliette in a rich onion tomato and herb sauce

Bread rolls

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Profiteroles with chocolate sauce

Fresh fruit salad

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Tea and coffee

SAMPLE SIT-DOWN LUNCH

Fresh garden herb and vegetable soup (v)

*Goat's cheese roulade with seasonal leaves
and salsa verdi*

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*Duo of salmon and cod served with sauté
potatoes and a saffron sauce*

*Pan fried marinated chicken served with crushed new
potatoes and shallot sauce*

*Stuffed aubergine glazed with a smoked cheese and
served with a tomato sauce*

Selection of freshly prepared potatoes and vegetables

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Fresh fruit meringue with passion fruit cream

Chocolate bread and butter pudding with vanilla cream

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Tea and coffee