



Special events buffet pack 2026

The Hotel is able to offer a variety of function suites, subject to their availability, to suit. With varying capacities from 20 to 180 all with superb views of Torbay. Whether you're looking for a meeting space, funeral reception or any other kind of celebratory event we can offer something to suit all needs.

THE BALLROOM

Our Ballroom provides an excellent and attractive venue for numbers between 60 and 160. The ballroom can accommodate up to 100 people for a seated dining event. For a more informal buffet and dancing event, with our sunken dance floor it can accommodate up to 160 people.

Minimum catering numbers - 60

ISADORA DUNCAN SUITE

This splendid room with an ornate ceiling and uninterrupted sea views can accommodate informal buffet functions for up to 60 people or a seated meal for up to 50 people. It can also be used as a meeting space for 50 people.

Minimum catering numbers - 40

THE MORNING ROOM

A more intimate room ideal as a private dining space for 20 people or a meeting venue for a maximum of 20 people.

Minimum catering numbers - 15

THE PARIS SINGER RESTAURANT

Our main restaurant can be hired out as dining space seating up to a maximum of 180 people. With stunning panoramic sea views, access to our outdoor terrace and its own toilets its the ideal venue for any large banqueting events.

Minimum catering numbers - 60



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Pre reception drinks

House Red, White or Rose Wine
£5.50/£7.50/£9.50 125ml/175ml/250ml

Prosecco (125ml)
£5.85

Aperol Spritz
Italian aperitif with prosecco & soda
£8.50

Bucks Fizz
Prosecco with Orange Juice
£5.85

Summer Punch
Vodka, Archers, White Wine, Grenadine, Lemonade & Cordial
£6.35

Pimm's No.1 & Lemonade
Served in a tall glass with Orange, Lemon, Cucumber & Mint Leaves
£6.50

Non-alcoholic Punch
Orange Juice, Lemonade, Lime & Blackcurrant Cordial
£3.50

Fruit Juice
£3.25

Tea & Filter Coffee
£3.50



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Buffet Menu £23.00 per person

Assorted Sandwiches on white & wholemeal bread

- Egg mayonnaise & cress
- Honey glazed ham & wholegrain mustard
- Tuna mayonnaise & cucumber
- Westcountry mature cheddar & tomato chutney

- Homemade pork & fennel sausage rolls
- Marinated chicken skewers & garlic aioli
- Herb roasted baby potato salad
- Homemade Quiche goats cheese, tomato, spinach
- Prawn & lemon cream cheese bruschetta
- Hummus, roasted red pepper & rocket pesto bruschetta

Add any of the following savoury Items for £1.80 each per person

- Halloumi skewers, sweet chilli jam
- Mini duck spring rolls, hoisin
- Mini vegetable spring rolls, sweet chilli sauce
- Onion bhaji, mint yoghurt
- Mini pork pie, pickle
- Sweet potato falafel, hummus
- Ham hock, piccalilli vol au vent
- Salmon & dill cream cheese vol au vents
- Smoked bacon wrapped chipolatas, hot honey glaze
- Panko fish bites, tartare sauce
- French Fries



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Sweet treats

Fruit cake
Chocolate Fudge Cake
Carrot Cake
Lemon Drizzle

Any 2 of the above for £10.50 per person or £6.00 each cake

Home cooked scone with Jam & clotted cream- £5.50

DIETARY REQUIREMENTS

We can cater for any dietary requirement that has been pre ordered prior to the event.

PRICES

Each function room will have a minimum number of people to be catered for. If your numbers are less than the minimum advertised then a room hire charge will be applied.

BOOKINGS

Provisional bookings must be confirmed by email or telephone as below or at the reception desk, stating the numbers to be catered for. We will then request a deposit which will then secure your event.

The hotel must be advised of the final numbers attending a function 48 hours before the function. (See Contact details below)

This number will be the number catered and charged for.

For all enquiries
Telephone (01803) 526397
Email reception@redcliffehotel.co.uk