

THEBARNSTAPLE

HOTEL | HEALTH & LEISURE

SPECIAL OCCASIONS





CELEBRATE

in style

LET OUR DEDICATED EVENTS MANAGER,
TALENTED CHEFS, AND ATTENTIVE TEAM
TAKE CARE OF EVERY DETAIL

As one of the largest event venues in the area, we can accommodate a wide range of celebrations, all enhanced by our signature hospitality.

Whatever the size or style of your event, we're here to create an unforgettable experience you'll treasure for years to come.

Your celebrations, our expertise

Your special event deserves exceptional care. Reach out to us to see how we can help.

- Private Dinners & Galas
- Corporate Away Days
- College & School Events
- Charity Galas
- Birthday Celebrations
- Anniversaries
- Engagement Parties
- Weddings
- Christenings
- Retirement Celebrations
- Award Ceremonies
- Family Reunions



Scan QR code
to find out more



ARLINGTON SUITE

CAPACITY up to 250 people | PRIVATE USE from £275

Complimentary room hire, when celebrating with a 3 course dinner (min 50 people)

The Arlington Suite is North Devon's leading entertainment venue, ideal for celebrations of up to 250 guests. Its wood-panelled feature wall and built-in lighting create a warm, inviting atmosphere. The suite includes a private bar, air conditioning, and a dancefloor, with the option to extend into the Heanton Bar & Brasserie for up to 380 guests.

- Private function suite
- Use of private bar
- A dedicated event manager to assist with every detail
- Natural light
- Air-conditioned
- Licensed for entertainment
- Special rates on overnight stays
- Opens up to manicured lawns
- A dancefloor that can accommodate up to 380 for your evening reception
- Coloured mood lighting
- Free on-site parking
- Established relationships with suppliers to enhance your event, should additional styling be required



ASHFORD SUITE

CAPACITY up to 44 people | PRIVATE USE from £175

The Ashford Suite offers the ideal setting for an intimate celebration, accommodating up to 44 guests. Located on the ground floor, it features its own private bar and is bathed in natural sunlight, creating a bright and welcoming atmosphere. For added comfort, the suite is equipped with refrigerated air conditioning, ensuring your guests enjoy the occasion in complete comfort.

- Private function suite
- Use of private bar
- A dedicated event manager to assist with every detail
- Coloured mood lighting
- Special rates on overnight stays
- Air-conditioned
- Free on-site parking
- Established relationships with suppliers to enhance your event, should additional styling be required



Scan QR code
for full terms
& conditions

CELEBRATION MENUS

CARVERY

STARTER

House Soup

Please choose ONE from the Options Menu

Starter of your Choice

Please choose ONE from the Options Menu

MAIN

Traditional Carvery

Your choice of TWO meats:
(Beef, Pork, Turkey, Gammon)
Minimum 60 guests

Vegetarian or Vegan Dish

Please choose ONE from the Options Menu

OR

PLATED ROAST

Please choose ONE:

Roast Silverside of Beef *GF?*

Yorkshire pudding, red wine jus

Roast Breast of Turkey *GF?*

Chipolata, cranberry sauce, rich gravy

Roast Loin of Pork *GF?*

Seasoning, apple sauce

DESSERT

Dessert of your Choice

Fresh Fruit Salad *GF VE?*

Clotted cream

Coffee & Mints

2 Courses £27.50

3 Courses £32.50 per person

TRADITIONAL

STARTER

Two Starters of your Choice

Please choose TWO from the Options Menu

PLUS

House Soup of your Choice

Please choose ONE from the Options Menu

MAIN

Two Mains of your Choice

Please choose TWO from the Options Menu

PLUS

One Vegetarian or Vegan Dish

Please choose ONE from the Options Menu

DESSERT

Two Desserts of your Choice

Please choose TWO from the Options Menu

PLUS

Fresh Fruit Salad *GF VE?*

Clotted cream

Coffee & Mints

3 Courses £38.00 per person

VINTAGE

Finger Sandwiches *GF?*

Smoked Salmon | Egg & Cress
Gammon Ham | Cream Cheese & Cucumber

Sausage Rolls *VE?* | Pasties

Homemade Scones *GF? VE?*
Strawberry jam & clotted cream

Mini Battenburg

Victoria Sponge Cakes *GF?*

Mini Seasonal Fruit Pavlova *GF*

Tea & Coffee

£22 per person

OPTION MENUS

STARTER OPTIONS

Soups *GF*

Cream of Vegetable
Carrot & Coriander
Cream of Tomato & Basil
Leek & Potato
Cream of Mushroom

Prawn & Crayfish

Cocktail *GF?*

Marie Rose Sauce,
Mixed Leaves

Pressed Ham Terrine *GF?*

Piccalilli, toasted ciabatta

Chicken Liver Parfait *GF?*

Real ale chutney, olive
ciabatta toast

Tomato &

Mozzarella Salad *V GF*

Fresh basil, balsamic dressing

Trio of Chilled Melon *VE GF*

Fresh fruit & mango coulis

MAIN OPTIONS

Roast Silverside of Beef *GF?*

Yorkshire pudding, red wine jus

Roast Breast of Turkey *GF?*

Chipolata, cranberry sauce,
rich gravy

Roast Loin of Pork *GF?*

Seasoning, apple sauce

Pan Fried

Chicken Breast *GF*

Spring onion mash,
tarragon cream

Roasted Pork Belly *GF?*

Celeriac pomme Anna,
Westcountry cider sauce

Herb Crusted Sea Bass *GF?*

Crab arancini, white wine cream

Pan Fried Salmon Supreme

Tenderstem broccoli, pistachio
crumb, soy and honey dressing

DESSERT OPTIONS

Rich Chocolate & Salted Caramel Tart

Vanilla ice cream

Vanilla Panna Cotta *GF?*

Berry compote, shortbread

Warm Chocolate Brownie *VE? GF?*

Chocolate ice cream

Lemon Tart *VE?*

Vanilla ice cream

Blackcherry Cheesecake *VE? GF?*

Pink peppercorn syrup

Orange & Honey Creme Brulee *GF?*

Coconut shortbread

Banana & Caramel Delice *GF?*

Sticky toffee sauce,
chocolate soil

VEGETARIAN & VEGAN OPTIONS

STARTER OPTIONS

Mushroom Arancini *VE?*

Garlic aioli, crispy shallots

Poached Pear *VE GF*

Candied walnuts, dressed
watercress salad

Spiced Roast

Cauliflower *V VE GF*

Tahini yoghurt dressing

MAIN OPTIONS

Roast Vegetable & Bean Loaf *GF VE*

Caramelised shallot jus

Vegan Mince & Potato

Moussaka *VE GF?*

Vegan cheese sauce

Aubergine & Courgette

Charlotte *VE GF*

Tomato & dill sauce

DESSERT OPTIONS

Warm Chocolate Brownie *VE GF*

Chocolate ice cream

Lemon Tart *VE*

Vegan vanilla ice cream

Black Cherry Cheesecake *VE? GF?*

Pink peppercorn syrup

MENUS

HOT CARVED BAPS

Soft Bap filled with a choice of fillings *GF?*

Pork served with Crackling
Roast Silverside of Beef
Vegetarian Burgers

Served Alongside:

Homemade Sage & Onion Stuffing
Roast Potatoes *GF VE*
Mixed Salad *GF VE*

Condiments & Sauces:

Apple, Cranberry, Horseradish,
English Mustard

£15 per person

LIGHT BUFFET

Sandwiches *GF?*

Gammon Ham
Beef & Horseradish
Coronation Turkey
Cheese & Red Onion
Egg & Cress

Savoury Pastries

Meat & Potato Pasty
Cheese & Onion Pasty
Sausage Rolls *VE?*

Vegetable Crudités *VE? GF*

Carrots, Peppers, Cucumber,
Basil Pesto, Real Ale Chutney

Potato Wedges *VE? GF*

Sour Cream & Chive Dip

£16.50 per person

FINGER BUFFET

Sandwiches

Gammon Ham
Beef & Horseradish
Coronation Turkey
Cheese & Red Onion
Egg & Cress
Prawns & Marie Rose
Tuna & Cucumber

Quiches

Tomato & Basil
Cheese Onion & Chive
Mushroom & Cheddar
Stilton & Broccoli

Chipolatas

Honey & mustard

Chilli Cheese Nuggets

Tomato chutney

Duo of Brie

Cranberry & Brie | Brie & Mango
with Chilli Jam

Meat & Potato Pasty

Cheese & Onion Pasty

Sausage Rolls *VE?*

Vegetable Crudités *VE? GF*

Carrots, Peppers, Cucumber,
Basil Pesto, Real Ale Chutney

Potato Wedges *VE? GF*

Sour Cream & Chive Dip

£19.50 per person

Our dishes may contain traces of allergens. Please let us know if you have any allergens or special dietary requirements. Whilst we do our utmost to accommodate our guests, we cannot guarantee any dish will be completely allergen free.

GF Gluten Free *GF?* Can be Gluten Free (please ask)

V Vegetarian *VE* Vegan *VE?* Can be Vegan (please ask)



DRINK SELECTION

ARRIVAL DRINKS

Chio Prosecco
Sparkling wine with floral notes
£8 per person

Bucks Fizz
Light and citrusy
£6.50 per person

Pimms
Refreshing, fruity and herbal
£7.50 per person

Appletiser
Crisp Sparkling, refreshing
£4 per person

WINE

BY THE BOTTLE

Andes Peak Merlot
Fruity with juicy plums,
succulent blackcurrants & soft
tannins
£28

Andes Peak Sauvignon Blanc
Notes of white flowers &
lychees with a citrus finish
£28

Canyon Road Zinfandel Rose
Smooth and crisp finish
£27

Principato Pinot Grigio Blush
Aromatic fresh and juicy
£28

TOASTING DRINKS

Chio Prosecco
Sparkling wine with floral notes
£8 per person

Appletiser
Crisp Sparkling, refreshing
£4 per person

Chio Rose Spumante
Crisp with berry notes
£30 per bottle

Ayala Brut Majeur Champagne
Citrus, apple and floral notes
£59 per bottle

A minimum of 50 guests required for these menus



STYLISH *Accommodation*

EXTEND THE CELEBRATIONS WITH STYLISH ACCOMMODATION

Whatever the occasion, enjoy exclusive rates on stylish accommodation at The Barnstaple Hotel. It's our way of helping you extend the celebration with a luxurious overnight stay.

- 61 comfortable rooms
- Free parking
- EV Chargers (chargeable)
- Free Wi-Fi
- Upgrade to a full English breakfast

- Use of leisure facilities including a gym with industry-leading equipment, his & her sauna, heated indoor and outdoor swimming pools
- Heanton Bar on-site
- Brasserie Restaurant on-site

GUEST DISCOUNT

Guests can enjoy an exclusive discount off the best available rate.

THE BARNSTAPLE

HOTEL | HEALTH & LEISURE



01271 376221 | events@barnstaplehotel.co.uk
barnstaplehotel.co.uk

Branton Road, Barnstaple, Devon EX31 1LE




B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS