



IMPERIAL

*Special Occasions*





## *An Imperial* CELEBRATION

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FROM LAVISH BANQUETS TO INTIMATE  
FAMILY CELEBRATIONS, WE BRING PEOPLE  
CLOSER TOGETHER TO CREATE EVENTS  
THAT ARE TRULY EXCEPTIONAL.

Our 4-star country house boasts sumptuous  
settings, award-winning dining and a very  
passionate in-house team who are dedicated  
to creating an event you won't forget.





## THE KINGSLEY SUITE

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A SPECIAL OCCASION DONE RIGHT

Our gorgeous Kingsley Suite fits up to 60 people and is highly adaptable for whatever your event needs, whether it's an anniversary, birthday celebration or corporate function.

HALF DAY £275 | FULL DAY £400



## THE GRENVILLE ROOM

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PERFECT FOR AN INTIMATE EVENT

For a more personal event our Grenville Room is the ideal size for a small conference or private gathering. Fitting up to 24 people it's full of naturally bright daylight and air conditioning.

HALF DAY £200 | FULL DAY £300



AA

Rosette award for  
culinary excellence

2023



## THE ARLINGTON RESTAURANT

### AN IMPRESSIVE SETTING FOR YOUR CELEBRATION

Perfectly situated for a lunch time event, our AA rosette award-winning restaurant is full of charm and character, filled with chandeliers, full air conditioning & natural light, it's the perfect setting for your special occasion.

HALF DAY (DAYTIME ONLY) £600

## THE TOWER SUITE

### UNFORGETTABLE MOMENTS AWAIT

With its tastefully adorned interiors and plush seating, the Terrace Lounge sets the stage for unforgettable celebrations. Impeccable service and attention to detail elevate every moment, ensuring that your special occasion becomes a cherished memory.

HALF DAY £300 | FULL DAY £450

# Private DINING OPTIONS

OUR BANQUETING MENUS, CREATED  
BY OUR TEAM OF TALENTED CHEFS,  
WILL IMPRESS ANY GATHERING.



Adults need around 2000 Kcal a day. Calorific values of each menu item are available, please scan QR Code for more information.

## MENU 1

£45 PER PERSON

(MIN 20 PEOPLE)

### SOUP OF THE DAY

Warm rolls

### PERRY POACHED WILLIAMS PEAR

Stilton panna cotta, walnut crumb  
(N) (P) (D) (SU)

### DUCK LIVER PARFAIT

Truffle butter, fruit & cider chutney, sourdough  
(G) (E) (D) (SU) (S) (SO)

### SMOKED HADDOCK RISOTTO

Chive butter, lemon aioli  
(F) (D) (SU) (E) (S) (SO)

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### SLOWLY ROASTED WEST COUNTRY BEEF

Roast onion purée, Yorkshire pudding, red wine jus  
(G) (D) (E) (SU) (C)

### CREDITON CHICKEN BREAST

Wild mushrooms, mushroom ketchup, smoked  
bacon, tarragon butter sauce  
(C) (SU) (D)

### SCOTTISH SALMON & PLAICE DELICE

Baby leaf spinach, green grape velouté  
(F) (D) (SU)

### MAC & CHEESE

Roasted squash, Godminster cheddar  
(G) (E) (D) (C)

All served with Chef's selection of  
seasonal vegetables & potatoes  
(D)

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### LEMON TART

Berries, berry sorbet, basil  
(G) (E) (D)

### STICKY TOFFEE PUDDING

Toffee apples & raisins, custard sauce  
(D) (G) (E) (SU)

### DARK CHOCOLATE GANACHE

Cherries, Greek yoghurt & honey, chocolate crumb  
(D) (G) (SU) (S) (SO)

### FRESH FRUIT SALAD

Cornish clotted cream or pouring cream  
(D)

### ICE CREAM & SORBET SELECTION

(G) (D) (E) (N) (P) (SO)

### CHEESE SELECTION

(D) (G) (C) (SU) (S) (N) (M) (P)

## MENU 2

£55 PER PERSON

(MIN 30 PEOPLE)

### SOUP OF THE DAY

Warm rolls

### SCOTTISH SMOKED SALMON PLATE

Greenland prawns, tomato & brandy mayonnaise  
(SU) (F) (CR) (D) (E) (G) (S) (SO)

### SMOKED CREDITON DUCK

Liver parfait, plum purée, rocket  
(SU) (D) (E)

### WOODLAND MUSHROOM TART

White truffle, deep fried hen's egg, herb hollandaise  
(G) (E) (D) (SO) (SU)

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### WEST COUNTRY BEEF FILLET WELLINGTON

Chestnut mushroom duxelle, Madeira wine jus  
(G) (E) (D) (C) (SU)

### BALLOTINE OF GUINEA FOWL

Chicken mousse, prosciutto, pickled shallots,  
tarragon butter sauce  
(D) (E) (SU) (C)

### FILLET OF SEABASS

Stem broccoli purée, pink grapefruit,  
Cornish crab velouté  
(F) (CR) (D) (SU) (C)

### ARTICHOKE, RED ONION & ROSEMARY RISOTTO

Deep fried Somerset brie  
(D) (E) (G) (SU) (C)

All served with Chef's selection of  
seasonal vegetables & potatoes  
(D)

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### CRÈME BRÛLÉE

Shortbread biscuit  
(G) (E) (D) (SU)

### CHOCOLATE GANACHE

Chocolate sponge, rum & raisin ice cream  
(G) (E) (D) (SO) (N) (P)

### STICKY TOFFEE PUDDING

Banana beignet, toffee rum sauce, Cornish  
clotted cream  
(G) (E) (D) (SU) (SO)

### WEST COUNTRY CHEESE & BISCUITS

(G) (E) (D) (S) (SU) (SO) (N) (P)

## MENU 3

£60 PER PERSON

(MIN 50 PEOPLE)

### SOUP OF THE DAY

Warm rolls

### PERRY POACHED WILLIAMS PEAR

Stilton panna cotta, walnut crumb  
(N) (P) (D) (SU)

### DUCK LIVER PARFAIT

Truffle butter, fruit & cider chutney, sourdough  
(G) (E) (D) (SU) (S) (SO)

### SMOKED HADDOCK RISOTTO

Chive butter, lemon aioli  
(F) (D) (SU) (E) (S) (SO)

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### DRESSED BUFFET

Dressed Scottish salmon  
Honey baked gammon ham  
West Country roast beef  
Dressed Crediton turkey  
Smoked salmon & Greenland prawns  
Homemade quiches  
Pork pies & Scotch eggs  
A selection of salads & pickles  
Jacket potatoes & baby new potatoes  
(D)

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### LEMON TART

Berries, berry sorbet, basil  
(G) (E) (D)

### STICKY TOFFEE PUDDING

Toffee apples & raisins, custard sauce  
(D) (G) (E) (SU)

### DARK CHOCOLATE GANACHE

Cherries, Greek yoghurt & honey, chocolate crumb  
(D) (G) (SU) (S) (SO)

### FRESH FRUIT SALAD

Cornish clotted cream or pouring cream  
(D)

### ICE CREAM & SORBET SELECTION

(G) (D) (E) (N) (P) (SO)

### CHEESE SELECTION

(D) (G) (C) (SU) (S) (N) (M) (P)



## FINGER BUFFET

£20 PER PERSON  
(MIN 20 PEOPLE)

**SELECTION OF SANDWICHES**  
on farmhouse bread  
(G) (D) (S) (SO) (SU) (E) (M) (F) (CR)

**BRUSCHETTA SELECTION**  
On garlic ciabatta  
(G) (D) (S) (SO) (SU) (E) (M) (F) (CR)

**KING PRAWN SKEWERS**  
(CR) (E) (SU) (F)

**MINI CORNISH PASTIES**  
(G) (M) (C) (SU) (D)

**CAJUN BREADED CHICKEN**  
Chilli mayonnaise  
(G) (E) (D) (S)

**PANKO MUSHROOMS**  
Garlic aioli  
(G) (E) (D) (SU)

**DEEP FRIED FISH SLIDERS & TARTARE SAUCE**  
(F) (G) (SU) (E) (D)

**RED PEPPER HUMMUS**  
Bread sticks  
(SU) (G) (S) (SO) (D)

**CHIPOLATAS IN SMOKED BACON**  
Honey & mustard glaze  
(M) (SU)

**INDIVIDUAL QUICHES**  
(G) (SO) (E) (D)



## DRINKS PACKAGES

### Package 1

£20 PER PERSON

#### WELCOME DRINK

A glass of Buck's fizz or Pimms

#### WINE FOR YOUR MEAL

A glass of House Red, White or Rose

#### TO TOAST

A flute of Prosecco

### Package 2

£25 PER PERSON

#### WELCOME DRINK

A flute of Prosecco

#### WINE FOR YOUR MEAL

A glass of House Red, White or Rose

#### TO TOAST

A flute of Prosecco

## AFTERNOON TEA

£22 PER PERSON

**SELECTION OF TEAS, FRUIT  
INFUSIONS & COFFEE**

**BAKED FRUIT & PLAIN SCONES**

Homemade jam & Cornish  
clotted cream

**FINGER SANDWICHES**

**CAKES & PASTRIES**



## WORKING LUNCH

£15 PER PERSON

**SELECTION OF  
SANDWICHES**

(G) (D) (S) (SO) (SU) (E) (M) (F) (CR)

**CHIPS**





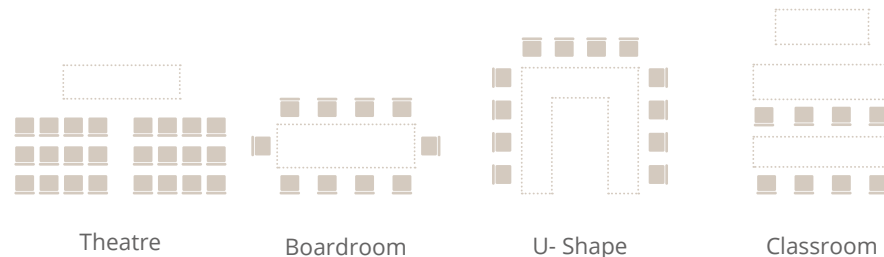
## An Imperial WEDDING

WE OFFER A CIVIL CEREMONY LICENSE AND BOAST A COMPREHENSIVE CHOICE OF PRIVATE ROOMS FOR YOUR SPECIAL DAY.

Your big day will include red carpets, wedding planning to assist with toasts, table plans, menus, decorations and flowers, complimentary suite for the bride and groom and discounted rooms for wedding guests.

## Rooms LAYOUT

CHOOSE THE BEST LAYOUT TO SUIT YOUR SPECIAL OCCASION.



	ARLINGTON RESTAURANT	KINGSLEY SUITE	GRENVILLE ROOM
Casual	120	45	25
Boardroom	-	40	20
U-Shape	-	30	15
Classroom	-	35	12
Theatre	-	60	24
Drinks reception	-	50	30
Banquet	110	45	20

### Why not add?

Tea & Coffee	£4.50
Tea, Coffee & Biscuits	£6.00
Tea, Coffee & Danish Pastries	£8.00
Tea, Coffee & Bacon Sandwiches	£9.50

Prices per person per serving.





# Luxury ACCOMMODATION



Boasting 63 rooms, you can enjoy beautifully decorated rooms, some with stunning river views, each with its own unique style and ambience. All bedrooms are en-suite, and include LED TV's, telephones, hair dryers, luxury toiletries and beverage making facilities along with the 4-star standards we are known for.



MAKE A MINI BREAK  
OUT OF YOUR SPECIAL  
OCCASION, WE OFFER  
10% OFF THE BEST  
AVAILABLE RATE.

## BOOKINGS T&C'S

Should you wish to make a provisional booking of one or more of our function rooms please contact the hotel either in person by appointment, e-mail or phone. Our management team will be more than happy to discuss all requirements & answer any questions you may have.

A deposit of 25% of the total cost of your event is required on booking. We require confirmation of final numbers, the full balance and dining pre-order 14 days prior to your function/ event. All outstanding accounts to be settled on departure.

Please note that our front car park is for hotel residents only. All parking for your guests must therefore be in our rear car park. Free parking is provided, however during busy periods cannot be guaranteed. Public car parks are situated to the rear of the Hotels car park.

The hotel does not allow the use of outside caterers or food/alcohol purchased off the premises. It is also our policy not to allow any food to be taken from the premises which have been supplied by the hotel.

If you wish to hire equipment for your meetings, we can provide the following:

Flip chart stand, 1st pad & pen	£25
Extra flip chart pad	£15
Screen	£30
Wireless projector & screen	£60

Please note that The Imperial Hotel does not accept sales events or valuation days. However enquiries can be made with any of our sister hotels in the area.





# IMPERIAL HOTEL

Call: 01271 345861 | E-mail: [reservations@brend-imperial.co.uk](mailto:reservations@brend-imperial.co.uk) | Visit: [www.brend-imperial.co.uk](http://www.brend-imperial.co.uk)

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@brendimperial



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**BREND**  
COLLECTION