



IMPERIAL
Occasions



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

Your perfect venue

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



THE ARLINGTON RESTAURANT

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

Half Day (Daytime only) £750





THE GRENVILLE ROOM

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.

Half Day £225 | Full Day £350



THE KINGSLEY SUITE

A grand room with high ceiling, 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 £300 | Full Day £450



THE TOWER SUITE

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

Half Day £400 | Full Day £550

*Subject to availability

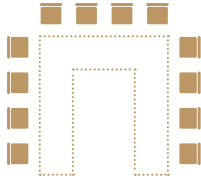
Room layouts

CHOOSE THE BEST LAYOUT TO SUIT YOUR SPECIAL OCCASION

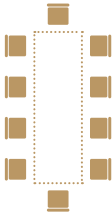
	ARLINGTON RESTAURANT	KINGSLEY SUITE	GRENVILLE ROOM	TOWER SUITE
Casual	120	45	25	30
Boardroom	-	40	20	-
U-Shape	-	30	15	-
Classroom	-	35	12	-
Theatre	-	60	24	-
Drinks reception	-	50	20	35
Banquet	110	45	20	-



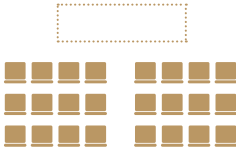
Classroom



U- Shape



Boardroom



Theatre

HIRE EQUIPMENT

Flip chart stand, 1st pad & pen	£35
Extra flip chart pad	£20
Screen	£25
Wireless projector & screen	£50
65" TV Screen Projector	£35

WHY NOT ADD?

Tea & Coffee	£4.95
Tea, Coffee & Biscuits	£6.50
Tea, Coffee & Danish Pastries	£8.50
Tea, Coffee & Bacon Sandwiches	£11.50

Private Dining

OUR MENU OPTIONS,
CREATED BY OUR
TEAM OF TALENTED
CHEFS, WILL IMPRESS
ANY GATHERING

MENU 1

£50 Per Person (Min 20 People)

Soup of The Day

Warm Rolls

Perry Poached Williams Pear

Stilton Panna Cotta, Walnut Crumb (N) (P) (D) (SU)

Chicken Liver Parfait

Truffle Butter, Fruit & Cider Chutney, Sourdough
(G) (E) (D) (SU) (S) (SO)

Smoked Fish Cake

Lemon & Dill Velouté (F) (G) (D) (SU) (E) (C)

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)

Caramelised Red Onion Tarte Tatin

Feta, Rocket, Balsamic (G) (SU)

All Served with Chef's Selection of
Seasonal Vegetables & Potatoes (D)

Lemon Tart

Berries, Berry Sorbet, Curd (G) (E) (D)

Sticky Toffee Pudding

Toffee Apples & Raisins, Custard Sauce (D) (G) (E) (SU)

Chocolate Ganache

Warm Chocolate Brownie

Rum & Raisin Ice cream (G) (D) (SO) (E) (SU) (N) (P)

Fresh Fruit Salad

Cornish Clotted Cream or Pouring Cream (D)

Yarde Farm Vanilla Ice Cream

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

Raspberry Sorbet (D) (E)

West Country Cheese Selection

Godminster Cheddar, Devon Blue,
Somerset Brie (D) (G) (C) (SU) (S) (N) (M) (P)

Tea or Filter Coffee

MENU 2

£60 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)

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)

Grilled Seabass Fillet

Crayfish Risotto, Samphire (D) (F) (CR) (SU) (C) (M)

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)

Crème Brûlée

Shortbread Biscuit (G) (E) (D) (SU)

Dark Chocolate Tart

Rum and Raisin Ice Cream, Raisin Puree
(G) (E) (D) (SU) (SO) (N) (P)

Creamed Rice Pudding

Mango Malibu, Coconut Flakes (D) (SU)

Fresh Fruit Salad

Cornish Clotted Cream or Pouring Cream (D)

Yarde Farm Vanilla Ice Cream

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

Raspberry Sorbet (D) (E)

West Country Cheese Selection

Godminster Cheddar, Devon Blue,
Somerset Brie (D) (G) (C) (SU) (S) (N) (M) (P)

Tea or Filter Coffee

MENU 3

£65 Per Person (Min 50 People)

Soup of The Day

Warm Rolls

Perry Poached Williams Pear

Stilton Panna Cotta, Walnut Crumb (N) (P) (D) (SU)

Chicken Liver Parfait

Truffle Butter, Fruit & Cider Chutney, Sourdough
(G) (E) (D) (SU) (S) (SO)

Smoked Fish Cake

Lemon & Dill Velouté (F) (G) (D) (SU) (E) (C)

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)

Lemon and Honey Posset

Blueberry Compote, Shortbread Biscuit (G) (D) (SU)

Raspberry Torte

Berry Sorbet (G) (E) (D) (SU) (N)

Banoffee Pie

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

Dark Chocolate and Orange Cheesecake

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

Fresh Fruit Salad

Cornish Clotted Cream or Pouring Cream (D)

Yarde Farm Vanilla Ice Cream

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

Raspberry Sorbet (D) (E)

West Country Cheese Selection

Godminster Cheddar, Devon Blue,
Somerset Brie (D) (G) (C) (SU) (S) (N) (M) (P)

Tea or Filter Coffee

Menu Packages

FINGER BUFFET

£26 Per Person (Min 20 People)

Selection of Sandwiches

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

Bruschetta Selection

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

Miso Mayonnaise (G) (E) (D) (SU)

Deep Fried Fish Sliders

Tartare Sauce (F) (G) (SU) (E) (D)

Paprika Potato Wedges

Garlic Aioli (E) (D)

Chipolatas in Smoked Bacon

Honey & Mustard Glaze (M) (SU)

Individual Quiches (G) (SO) (E) (D)

AFTERNOON TEA

£26 Per Person

Selection of Teas

Fruit Infusions & Coffee

Baked Fruit & Plain Scones

Strawberry Jam & Cornish Clotted Cream

Finger Sandwiches

Cakes & Pastries

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

DRINKS PACKAGES

PACKAGE 1

£27.50 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

£35 Per Person

Welcome Drink

A flute of Prosecco

Wine For Your Meal

A Glass of New Zealand Sauvignon Blanc

or

Pinot Noir

To Toast

A flute of Prosecco

WORKING LUNCH

£17.50 Per Person

Selection of Sandwiches

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

Chips

CANAPES

£10 Per Person

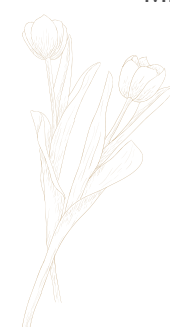
A Selection of Homemade Luxury Canapés

(More options available)

Wedding Ceremonies

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

Your big day will include a wedding planner and a master of ceremonies to assist with toasts, table plans, menus, decorations and flowers, complimentary suite for the bride and groom, and discounted rooms for wedding guests.



(G) - GLUTEN (D) - DAIRY (E) - EGG (N) - NUTS (P) - PEANUTS (M) - MUSTARD (SU) - SULPHUR DIOXIDE (SO) - SOYA (C) - CELERY (MO) - MOLLUSCS (F) - FISH (S) - SESAME (L) - LUPIN (CR) - CRUSTACEAN

Adults need around 2000 Kcal a day. You can view our calorie information by scanning the QR code. 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.



10% OFF
THE BEST
AVAILABLE
RATE

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 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 has been supplied by the hotel.

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.





Travellers'
Choice™



IMPERIAL

HOTEL

01271 345861 | reservations@brend-imperial.co.uk | www.brend-imperial.co.uk

The Imperial Hotel, Taw Vale Parade, Barnstaple, Devon EX32 8NB



@brendimperial


B R E N D
COLLECTION

HOTELS | RESTAURANTS | SPAS