

TLH for Functions 2027

With a choice of
venues across 4 hotels,
you're sure to find the
right one for your event

Our hotels have a long standing reputation hosting a range
of events. From small celebrations to larger formal events,
we're here to help.





Events

TLH Leisure Resort in Torquay has a wide variety of different function rooms to suit all types of occasions, along with a selection of menus.

- **Formal dining** – presentation dinners, ladies nights, social events, annual events
- **Private dining and celebrations**

We can arrange events from 20 – 180, including making arrangements for entertainment.

Wakes

We'll provide sympathetic advice and support at this difficult time



Weddings

Find our separate weddings brochure at tlh.co.uk



Celebrations

Family celebrations of all kinds are a time of joy, so what better way to celebrate than a party? We can arrange anything from a formal dinner to a small, family anniversary afternoon tea.

- Birthdays • Anniversaries • Christenings
- Naming ceremonies • Baby Showers
- Family get togethers • Christmas party nights
- Informal or formal lunches

We're here to help...

Marianne Piercy is our Events Co-ordinator and will be happy to discuss your own particular event or occasion.

Call: **01803 400153**

Email: mpiercy@tlh.co.uk



Venues

We have rooms of varying sizes to suit events up to 180 guests. You can be confident that when booking a function venue with us, we'll have the ideal one to suit you.

Venue Hire and Set Up Charge

Small venues **£100** Large venues **£200**

Free room hire may be available subject to guest numbers and menu choice.

Riviera Lounge TLH Carlton Hotel

A sunny south-facing aspect, with panoramic views across Torbay, with private bar and dance floor.

Dimensions: 22m long x 12.5m wide. 275m²

Capacities: Reception/buffet 180

Sit down with dance floor 130

Sit down without dance floor 160



Madison Suite TLH Carlton Hotel

A purpose built function room, decorated in an art deco theme. It also has its own private bar.

Dimensions: 13.8m long x 9.6m wide. 132.5m²

Capacities: Reception/buffet 100

Sit down with dance floor 70

Sit down without dance floor 90



Richmond Lounge TLH Victoria Hotel

A beautiful airy room with plenty of natural daylight and its own bar, dance floor and carpeted seating area.

Dimensions: 16.7m long x 16.1m wide. 268m²

Capacities: Reception/buffet 100

Sit down with dance floor 80

Sit down without dance floor 100



Warwick Room TLH Victoria Hotel

The Warwick Ballroom is ideal for large functions. It also has its own bar and cloakroom facilities.

Dimensions: 19.5m long x 15.4m wide. 300m²

Capacities: Reception/buffet 180

Sit down with dance floor 130

Sit down without dance floor 180





Arlington Suite TLH Toorak Hotel

A versatile suite with dance floor for up to 100. Suitable for use with our adjoining Conway Bar.

Dimensions: 14.6m long x 11.9m wide. 173m²

Capacities: Reception/buffet 120
 Sit down with dance floor 70
 Sit down without dance floor 90



Greenway Room TLH Toorak Hotel

Benefits from doors opening onto a south facing sun terrace.

Dimensions: 7.5m long x 5.0m wide. 37.5m²

Capacities: Reception/buffet 40 Sit down meal 20

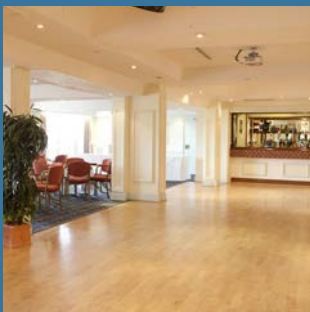


Rougemont Room TLH Toorak Hotel

A bright, airy and contemporary function room.

Dimensions: 10.7m long x 6.09m wide. 65m²

Capacities: Reception/buffet 30

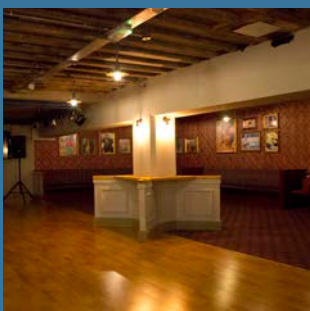


Chatsworth Suite TLH Toorak Hotel

A versatile function room with its own bar, dance floor & cloakroom facilities. Doors lead out to the TLH Toorak Hotel gardens.

Dimensions: 21.2m long x 13.6m wide. 289m²

Capacities: Reception/buffet 180
 Sit down with dance floor 120
 Sit down without dance floor 160



The Bunker TLH Derwent Hotel

Come and have a look at the 'Bunker' with its eclectic décor and vibrant atmosphere, plus own cloakrooms, bar and dance floor. Bring your own DJ or we can book one for you.

Dimensions: 120m²

Capacities: Buffet with dance floor 50

Menus

Our function menu allows you to select different courses to suit your requirements. We will always be pleased to discuss any special dietary requirements with you.

Starters

£8.50 per person

Vine Tomato and Fresh Basil Soup (v) *garnished with cheddar cheese croutons*

Spiced Carrot and Butternut Squash Soup (v) *served with herb croutons*

Cream of Leek and Potato Soup (v) *served with a goats cheese scone*

Cream of Westcountry Garden Vegetable Soup (v) *with herb croutons*

£9.75 per person

Rosette of Sweet Melon and Fresh Fruits (vg) (GF) *circled with a passion fruit syrup*

Smooth Chicken Liver Pate set on Glazed Leaves *accompanied with homemade pear and apple chutney, roasted onion and rosemary bread*

Salad of Crisp Leaves, Goats Cheese, Roasted Peppers, Olives, Cherry Tomatoes and Croutons (v) *drizzled with a garlic dressing*

£11.00 per person

Oak Smoked Salmon, Roasted Fennel and New Potato Salad (GF) *with lemon and caper dressing*

West Country Smoked Chicken and Ham Terrine (GF) *glazed leaves and a mango salsa*

Prawns And Cucumber Salad *drizzled with Marie Rose sauce, croutons and lemon*

Intermediate Courses

Sorbet £5.00 per person

Lemon, Orange, Blackcurrant, Passion Fruit (v) (GF)
Other sorbets are available on request

Fish £10.00 per person

Sauté Salmon on a Chive Potato Cake *glazed leaves and lemon butter cream sauce*

Grilled Plaice Fillet Scattered with Pink Shrimps (GF) *glazed with a lime and dill butter*

Fillet Of Cod Brushed with an Oriental Spiced Oil *set on to stir fried vegetable and noodles drizzled with a sweet and sour sauce*

Fillet of Haddock Topped with a Soft Herb Crust *laid on to a ratatouille of Mediterranean vegetables*

v = vegetarian vg = vegan GF = Gluten free.
We can accommodate special dietary requirements on request.

These advertised prices are correct at time of printing.
However, we do reserve the right to change our prices at any time.
Once your booking has been confirmed your price will not change.

Main Courses

All main courses are served with seasonal vegetables and potatoes

£24.50 per person

Breast of Westcountry Chicken

with your choice of sauce from one of the following

- white wine, mushroom and smokey bacon cream sauce

(GF)

- topped with a cheddar cheese and ham crust laid on to a rich port gravy

- sundried tomato and bourbon cream sauce **(GF)**

Roasted Breast of Local Turkey, Sausage and Bacon Roll

herb stuffing, cranberry sauce, game chips and red wine gravy

Mushroom, Apple and Vegetable Stroganoff (v) (GF)

served with braised rice

Vegan Option

Lasagne of Aubergine, Ratatouille of Mediterranean Vegetables (vg) (GF)

vine tomato and garlic sauce

£28.50 per person

Roasted Loin of South Devon Pork

accompanied with apple fritter, sage and onion stuffing, sweet pear and plum chutney and gravy

Grilled Fillet of Salmon

accompanied with a seafood and vegetable chowder

Rustic Filo Pastry Tart (v) filled with roasted vegetables, topped with goats cheese, drizzled with a red pesto cream sauce

Vegan Option

Sweet Potato, Pineapple and Vegetable Curry (vg) presented in a poppadom basket on saffron rice

£33.00 per person

Roasted Sirloin of Devonshire Beef

served with honeyed parsnip crush, Yorkshire pudding, horseradish sauce and red wine gravy

Hand Carved Leg of South Hams Lamb (GF)

accompanied with minted vegetables, sweet redcurrant chutney and Madeira sauce

Field Mushroom and Spinach Pancake Gateaux (v)

with pesto cream sauce

Vegan Option

Filo Orchid Of Oriental Vegetables (vg)

set on saffron and coconut rice with a sweet chilli sauce

Dessert Courses

£8.50 per person

Raspberry and White Chocolate Cheesecake (v)

served with a berry puree

Warm Apple Pie served with creamy custard

Chilled Lemon Tart (v)

accompanied with a compote of mixed berries

Warm Belgian Waffle (v) topped with brandy black cherries and vanilla ice cream

£9.75 per person

Strawberry Pavlova (v) (GF)

drizzled with a strawberry sauce

Toffee Vodka and Maltesers® Cheesecake (v) served with chocolate sauce

Fresh Fruit Salad (vg) (GF)

topped with clotted cream (v)

Homemade Chocolate Brandy Mousse (v) (GF) finished with Chantilly cream and chocolate flake

£8.75 per person

Choice of Cheeses

Fine selection of Westcountry cheeses

Coffee

Add Coffee and Homemade Fudge £4.75 per person

Finger Buffet Selection

Choice of 6 items @ £20.50 per person

Add additional items at £3.00 per item, per person

- Selection of Sandwiches with mixed fillings
- Mini Pork Pies
- Mini Sausage Rolls
- Mini Scotch Eggs
- Breaded Chicken Goujons with BBQ Dips
- Individual Vegetarian Quiche (v)
- Roasted Rosemary & Salted New Potatoes (v) (GF)
- Mini Vegetable Samosa (v)
- Oriental Chicken Kebabs (GF)
- Tomato and Cheese Pizza Slices (v)
- Battered Onion Rings with Garlic Mayonnaise (v)
- Cheesy Garlic Bread (v)
- Onion Bhajis with Yoghurt & Mint Dip (v)
- Chocolate Brownies
- Lemon or Strawberry Cheesecake

Choose this finger buffet menu for a minimum of 40 guests and receive free room hire.

Sandwich Options

£8.00 per person

Selection of Sandwiches* with Crisps

£12.00 per person

Selection of Sandwiches* or Finger Rolls and Spicy Potato Wedges

*Sandwiches are based on serving one round per person.

Upgrade to 1.5 rounds for £2.10 per person.

Afternoon Tea Options

£9.50 per person

Devonshire Cream Tea

scone, strawberry jam, clotted cream and tea or coffee

£19.50 per person

Afternoon Tea

selection of sandwiches, scone with strawberry jam and clotted cream, Victoria sponge, chocolate éclair and tea or coffee

Late Night Options

Can be served up until 11.00pm

£6.50 per person

Bacon Bap or Sausage Baps

both served with ketchup or brown sauce

Add chips to the above dish for £4.75 per person

v = vegetarian GF = Gluten free. We can accommodate special dietary requirements on request.

Drinks Packages

Selection A

Welcome Drink
1 glass of red or white wine
1 glass of sparkling wine

£19.00pp

Selection B

Welcome Drink
2 glasses of red or white wine
1 glass of sparkling wine

£22.00pp

Selection C

Welcome Drink
Half a bottle of wine per person
1 glass of Champagne

£25.00pp

For your welcome drink, please choose from the following:

- Bucks Fizz • Sparkling wine • Non-alcoholic fruit punch • Red wine • White wine

We are more than happy to tailor make drinks packages for you.

Please ask our Weddings Co-ordinator for more details.

