

Dear Customer

May I Firstly Introduce you to the Hotel

As you may be aware the Seabank Hotel is prominently situated on the seafront of the popular seaside town of Porthcawl. This 3 star hotel hosts 67 en-suite bedrooms, the majority with breathtaking views overlooking the Porthcawl Heritage Coastline.

Here at the Seabank we pride ourselves in the service we offer to our many functions and the attention to detail in the run up to your special occasion. Our aim is to make your Banquet an enjoyable and highly successful one.

Please find enclosed a copy of our Banqueting Pack for your consideration.

Should you have any queries or wish to visit the hotel to view our facilities, please do not hesitate to contact either myself Roger Nightingale or a Duty Manager in my absence on 01656 782261 to arrange a convenient time for yourselves.

We look forward to welcoming you to the Seabank Hotel in the future.

Kind Regards

Roger Nightingale
Deputy Manager



Banqueting Suites

The Seabank Hotel, has two private banqueting suites (Ogmore & Kenfig Suite & Talbot & Margam Suite) suitable for Functions.

Our Spacious Bar and Foyer offer the ideal welcome before the function commences.

Ogmore & Kenfig Suite

This is our main Banqueting Suite with Plenty of Natural Light. This suite is ideal for most Functions with a Large Dance Floor, Stage for Entertainment and Private Bar. The Ogmore Suite will comfortably hold 60 – 140 for a sit down meal and up to 200 for an evening Buffet.

Talbot & Margam Suite

This Banqueting suite is ideal for smaller occasions, with Stunning Seaviews, and a smaller dance floor. This suite would be more suitable for approximately 40-50 guests.

Provided with Our Compliments

Cake Stand & Knife if required

Toastmaster Services if required

Free Car Parking

Reduced Rate Accommodation for your guests. (Subject to availability)

Consultation with our Banqueting Team

Our Resident DJ

Russ K Entertainments has Top Quality Sound and Light Equipment playing music to suit everyone, with music from the 60's, 70's, 80's, 90's & 00's

Arrival Drinks

Please find a sample of some of our popular drinks to offer to your guests as they arrive. Please note that prices as quoted per glass.

House Wines **£2.60**

Red, Medium or Dry White

Seabank Punch **£2.95**

A Lively Refreshing Drink with Fresh Fruit

Bucks Fizz **£3.50**

Orange Juice & Sparkling Wine

House Champagne **£5.00**

Lively White Blossom Aromas

Sparkling Wine **£3.50**

Opulent, Medium – Sweet grapey Flavours

Pimms & Lemonade **£3.50**

On Ice with Refreshing Summer Fruits

Sherry **£2.40**

A Choice of Medium, Sweet or Cream

Should you require a different choice for an arrival drink please ask our Banqueting co-ordinator who will be happy to help you.

Banqueting Menus

Please select one Starter, Main Course and Dessert to create your tailor-made Menu. Should you require something different please ask our Banqueting Co-ordinator, so that something special can be arranged.

Starters

Soups

Garden Vegetable Puree with Fresh Herbs £3.95

French Onion with Cheese Croutons £3.95

Minestrone Soup £3.95

Cream of Tomato £3.95

Cream of Mushroom and Bacon £4.50

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Seasonal Melon £3.75

Slices of Melon with Poached baby Pear, a Strawberry Tan and Drizzled with a Minted Syrup

Beef Terrine £3.95

With Sausage and a Red Onion Marmalade

Chicken Liver Pate £3.95

With Warm Toast

Traditional Prawn Salad £4.50

With Marie Rose Sauce and Brown Bread and Butter

Smoked Salmon £4.95

With Curly Endive and Green Mayonnaise

MAIN COURSES

Roast Breast of Turkey with Sage & Onion Stuffing Served with Chipolatas and a Rich Roast Gravy	£11.95
Roast Beef with Yorkshire Pudding Served with a Rich Roast Gravy	£11.95
Roast Pork Loin Steak Served with a Sage and Onion Stuffing and Rich Roast Gravy	£11.95
Supreme of Chicken Served with a Leek and Bacon Veloute	£12.95
Pacific Oven Baked Salmon Served with a Cream of Dill Sauce	£14.95
Leg of Welsh Lamb Steak Served with a Rosemary and Garlic Jus	£14.95
Roasted Sirloin of Beef Cooked Medium With a Dijon Cream Sauce	£15.95

VEGETARIAN OPTIONS

Please Select a Vegetarian Option from below for your Wedding Breakfast

Baked Stuffed Peppers With Mediterranean Vegetable Risotto. Cooked in Cream of Tomato Soup	£ 8.95
Tagliatelle Pomodore Peppers, Onions & Tomato Sauce	£ 8.95
Mushroom Stroganoff Served on a Bed of Rice	£ 8.95
Stir Fried Vegetables Served with Oyster Sauce	£ 8.95
Cauliflower and Broccoli Bake Fresh Broccoli and Cauliflower in a Creamy Cheese Sauce.	£ 8.95

Desserts



Strawberry Gateau	£3.50
Served with Fresh Whipped Cream	
Black Forrest Gateau	£3.50
Served with Fresh Whipped Cream	
Chocolate Fudge Cake	£3.50
Served with Fresh Whipped Cream	
Caramelised Orange Cheesecake	£3.50
Creamy Cheesecake with Orange Zest, Topped with Orange Segments and coated with a Caramel Sauce	
Fresh Fruit Salad	£3.95
A Mixture of Apples, Kiwi, Strawberry, Orange, Pineapple, Grapes and Melon	
Strawberries & Cream Meringue	£3.95
Meringue Topped with Fresh Whipped Cream and Strawberries	
Sherry Trifle	£3.95
Fresh Fruit Sponge Surrounded with Jelly and Topped with Custard and Whipped Cream	
Profiterole Crown	£3.95
Sponge Base with a layer of Raspberry Vanilla Cream. Topped With Chocolate Profiteroles	
Mango & Passion Fruit Delice	£4.50
Mango and Passion Fruit Mousse Sponge Base with a Raspberry Coulis	
White Chocolate Torte with Rum	£4.50
Vanilla Sponge Based Soaked in Rum Syrup. Covered with a Rum Flavoured White & Cream Truffle	
Cheese and Biscuits	£4.95
A Selection of Cheddar, Stilton and Brie with Biscuits, Celery and Grapes	

Buffet Selections

Finger Buffet A

Selection of Assorted Sandwiches
Cocktail Sausage Rolls
Cheese & Onion Pasties
Corned Beef Pasties
BBQ Chicken Wings
Mini Quiche Selection
Crisps
Pickled Onions

£8.95 per person

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Finger Buffet B

Filled open Danish Sandwiches
Cocktail Sausages
Cocktail Sausage Rolls
Corned Beef Pasties
Chicken Drumsticks
Spicy Potato Wedges
Quiche Selection
Tortilla Chips with a Selection of Dips
(hot Salsa, Sour Cream
Chinese Spring Rolls
Vegetable Satay
Crisps

£10.95 per person

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Hot Finger Buffet Menu C

BBQ Chicken Drumsticks
Chicken Sate
Hot Meat Feast Pizzas
Vegetarian Spinach & Feta Goujons
Southern Fried Potato Wedges
(Tomato & BBQ Sauce)
Mini Vegetable Spring Rolls
Breaded Scampi with Lemon Mayonnaise

£10.95 per person

Fork Buffet Menu D

Dressed and Decorated

Honey Glazed Ham
Roast Topside of Beef
Individual Salmon Steaks
Chicken Breast
Cheese & Broccoli Quiche

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Mixed Salad Leaves
Coleslaw
Pasta Salad
Potato & Spring Onion Salad
Rice Salad
Tomato & Cucumber
Hot Buttered New Potatoes
Crusty Bread Rolls
Pickled Onions
Traditional Accompaniments
(Sauces, Pickles etc)

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£15.95 per person

Wine Lists 2009

House Wines

Douglas Green Pinotage

A unique South African composition revealing a juicy medium bodied red, with flavours of crushed dark summer berries shaded by nuances of vanilla and spice.

Douglas Green Pinotage Rose

An amazing composition foregrounds a bouquet of strawberry flavours. Crisp and refreshing, with a lovely balance between juiciness and freshness

Douglas Green Chardonnay Colombard

A composition of Chardonnay and Colombard, that brings together beautifully the taste of tropical fruit, subtle floral notes and undertones of creamy vanilla.

Echo Falls Californian White

A light medium white, that combines fresh fruity flavours with a zesty tropical fruit finish.

Liebfraumilch Kronz

One of the best known white wines from Germany. The sweetest of our three house whites, it promises a soft fruity finish.

Bottle ~ £11.95

Small Glass ~ £2.70 Large Glass ~ £3.50

Champagne & Sparkling Wines

MOET & CHANDON BRUT IMPERIAL NV

By far the largest champagne house with an excellent reputation
£40.85

LINDAUER BRUT

New Zealand are excellent at sparkling wine & this shows that - lemony, elegant, stylish.
£22.40

ASTI SPUMANTI MARTINI

The famous Asti Spumante.
£20.85

White Wines

LOUIS ESCHENAUR VDP SAUVIGNON BLANC

A crisp white French wine with nice herbaceous character.

£14.85

PINOT GRIGIO PRINCIPATO

Pale straw yellow colour, delicate floral and fruity aromas, crisp and fresh on the palate. Highly versatile and Italian.

£16.30

PIESPORTER MICHELSBERG

One of the best known Mosel wines, this is a medium dry elegant German white.

£14.50

PIER 42 SAUVIGNON BLANC

An exceptionally elegant, crisp and fruity, pale gold South African Sauvignon Blanc.

£15.95

MUSCADET SEVRE ET MAINE

Sourced from St Fiacre in France—one of the best sites for Muscadet, the wine has a delicate pear and apple fruit on the palate with crisp acidity.

£15.90

MARKTREE

An Australian crisp, off dry white blended from Semillon, Sauvignon & Chardonnay. Light ripe citrusy flavours.

£16.25

CONCHA Y TORO SAUVIGNON

Fresh, crisp full of gooseberry, nettle, & asparagus flavours with a tangy lime finish. From Chile.

£15.50

MCGREGOR CHENIN BLANC

A delicious crisp and lively South African example of Chenin Blanc with bags of crunchy apple like fruit.

£15.95



Red Wines

PIER 42 TEMPRANILLO (SPAIN)

A modern , vibrant unoaked Tempranillo. Oozing with red fruits; fresh cherries and plums with a hint of spicy complex

£15.50

COTES DU RHONE VALLONS (FRANCE)

The Grenache and Syrah grape varieties give the wine it's body, fruity aromas & flavours.

£15.90

PIER 42 SHIRAZ (SOUTH AFRICA)

An opulent supple well made shiraz full of ripe spicy fruit

£16.50

NOBILO EAST COAST MERLOT (NEW ZEALAND)

Lovely fruity soft red wine from North Island NZ. Stylish & elegant

£16.25

CAMPO VIEJO CRIANZA RIOJA (SPAIN)

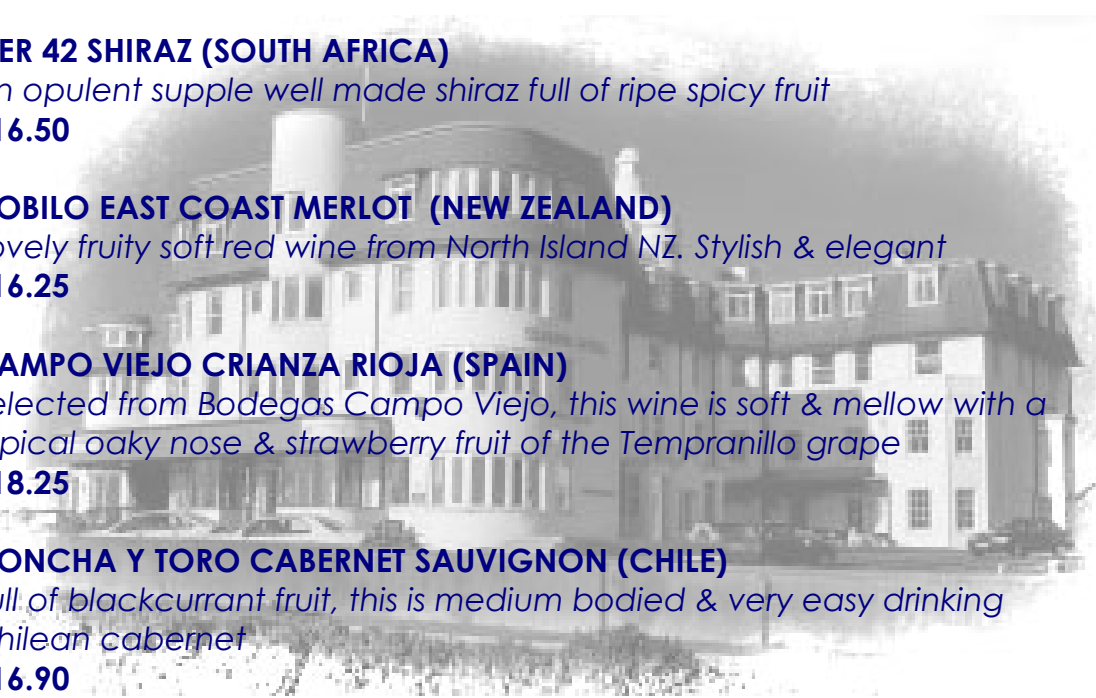
Selected from Bodegas Campo Viejo, this wine is soft & mellow with a typical oaky nose & strawberry fruit of the Tempranillo grape

£18.25

CONCHA Y TORO CABERNET SAUVIGNON (CHILE)

Full of blackcurrant fruit, this is medium bodied & very easy drinking Chilean cabernet

£16.90



Terms Of Trading

In Order to avoid any misunderstanding following is a copy of our Terms of Trading.

1. Confirmation By Customer

All bookings are considered provisional for up to 14 days awaiting a signed confirmation to be received at the hotel. After 14 days the hotel reserves the right to resell unconfirmed facilities. Information required in a confirmation:-

- a) Name of Person accepting responsibility for the booking and payment.
- b) Date(s) of visit.
- c) Number of guests.
- d) Function Room
- e) Type and number of bedrooms required.

2. Deposit

The company reserves the right to require payment of a deposit to confirm the booking. Should the customer fail to pay such a deposit within 10 days of being required to do so, the company may treat this booking as being cancelled by the customer.

All deposits are non-refundable and will be set against any cancellation fees that may arise.

3. Amendments and Final Numbers

- a) Any amendments to guest numbers or arrangements shall be notified by telephone and then in writing as soon as possible. At no less than 10 days prior to arrival the customer shall provide the hotel with up to date numbers of guests, a rooming list, final details on timing. Menus and any special Requirements.
- b) At no less than 72 hours prior to arrival the customer shall provide the final rooming list & numbers. The invoice will be calculated on this final number and balance must be paid in full.

4. Payments and Credit

All accounts incurred will be invoiced: Payment is due on presentation and any queries should not affect immediate payment of the balance. No allowance or refund can be made for meals and other elements not taken on inclusive terms.

5. Cancellation and Amendment Charges

Conferences and Banqueting reservations can be made months in advance. We are therefore obliged to indicate and reserve the right to apply a cancellation charge. Any cancellation or amendment charges will be included in the final invoice. Amendments and cancellation must be notified in writing. The original confirmation forms the basis of any calculations.

Cancellation Charges

If Cancelled Prior to Event	Charge
Less Than 1 Week	100%
1 – 4 Weeks	75%
4 – 8 Weeks	50%
8 – 12 Weeks	25%
More Than 12 Weeks	No Charge

- a) The Company reserves the right to make the above charges if it deems necessary.
- b) Guests with confirmed reservations that do not stay for all nights booked will be considered non-arrivals and are liable for the applicable room rate.

6. Damage

The Customer shall be responsible for any damage caused to the allocated rooms or the furnishings, utensils and equipment therein by any act. Default of neglect of the customer.

7. Corkage

No wines, spirits or food may be brought into the hotel, or the hotel grounds by customers or guests for consumption on the premises, unless prior consent of the company has been obtained and for which a charge will be made.

8. Outside Services

Prior consent of the company must be sought for:-

- a) Any entertainment or services contracted for the function by the guest.
- b) Any displays which must comply with any statutory codes and regulations.

9. Hotel Etiquette

The company reserves the right to judge acceptable level of noise or behavior of the guest and take any action that is necessary.

10. General Liability

We do not accept liability for any failure to provide the services contracted which are due to circumstances beyond our control, including Industrial action, postal communications, plant failures, supply of gas, electricity or water and fire alarm evacuation.

I the undersigned have read and agree to the above terms of trading and have a copy.

Signed:-..... Date:-

Please sign and return with confirmation.

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