



— THE —

CUMBERLAND

ICON HOTEL - BRASSERIE - LIDO

— BY OCEANA —

Function and Events Tariffs

At Oceana Hotels we believe no two events should ever be the same, so partner with our expert planners to ensure yours is Inspired, Unique and Distinctive.

Function Menu's

VENUE HIRE FULL DAY	2020	2021	2022
SUNDAY to THURSDAY	250	275	295
FRIDAYS	350	375	395
SATURDAYS	450	475	495

Included in your Venue Hire Charge is- Dedicated Use of the Main Venue, Personal Pampering with our Event Co-ordinators, White Linen Napkins, Black Table Cloths, Seating Plan Easel, Private Evening bar Facility, One Bartender per 75 Guests, Limited Special Room Rates for Corporate, Family & Friends, Large Round Tables-Venue Hire Prices are for functions that include catering. Venue only prices available on request.

BUTLER PASSED 4 CANAPÉS <i>(Two Warm and Two Cold)</i>	2020	2021	2022
SUNDAY to THURSDAY	9.50	9.60	9.70
FRIDAYS	10.00	10.10	10.20
SATURDAYS	11.00	11.10	11.20

3 COURSE MENU DINNER INC COFFEE	2020	2021	2022
SUNDAY to THURSDAY	36.00	37.00	38.00
FRIDAYS	38.00	39.00	40.00
SATURDAYS	40.00	41.00	42.00

3 COURSE MENU LUNCH INC COFFEE	2020	2021	2022
SUNDAY to THURSDAY	24.00	25.00	26.00
FRIDAYS	25.00	26.00	27.00
SATURDAYS	26.00	27.00	28.00

BUFFETS	2020	2021	2022
SUNDAY to THURSDAY from	17.00	17.50	18.00
FRIDAYS from	19.00	19.50	20.00
SATURDAYS from	20.00	20.50	21.00

Minimum Numbers may apply at Weekends

ROAST LIKE MUM USED TO MAKE - ALL YEAR ROUND

If you're planning a Sunday Event, we offer a Superb Roast like Mum used to make with Giant Yorkies & Choice of 3 Roasts plus a Vegetarian option. Prices on application.

Perfect Pairings

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Toast the occasion with delicious Wines and Craft Cocktails

	2020	2021	2022
SILVER PACKAGE ALL DAYS	23.00	24.00	25.00
1 glass of Chilled Cava or Bucks Fizz on arrival, 2 glasses of House White, Red or Rose with meal, Glass of Chilled Cava for the Toast			
GOLD STAR PACKAGE ALL DAYS	25.00	26.00	27.00
1 glass of Chilled Prosecco or Bucks Fizz or Pimms on arrival, 2 glasses of House White, Red or Rose with meal, Glass of Laurent Perrier Chilled Champagne for the Toast			
PREMIUM PLATINUM PACKAGE ALL DAYS	32.00	33.00	34.00
2 glasses of Chilled Prosecco on arrival or One Classic Crafted Cocktail, 2 glasses of Premium White, Red or Rose with meal, Glass of Laurent Perrier Chilled Champagne for the Toast			
GRAND DIAMOND PACKAGE ALL DAYS	37.00	38.00	39.00
2 glasses of Laurent Perrier Chilled Champagne on arrival or One Classic Crafted Cocktail, 2 glasses of Premium White, Red or Rose with meal, Glass of Laurent Perrier Chilled Champagne for the Toast.			

Cava and Prosecco can be swapped in all packages. Premium wines are any wines from our Wine List to the value of £25.95 per bottle. Additional drinks can be priced on application & only 1 Cocktail can be chosen from our Classic Cocktail List.

Corkage is available at 15.00 per bottle of Wine, 17.00 per bottle of Sparkling or Champagne and is only available during the Drinks Reception or Meal, not Evening Receptions

Canapé Menu

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Cold

- Gazpacho Soup
- Caramelized Red Onion and Goats Cheese Bruschetta
- Pepperdews Stuffed with Chilli Cream Cheese
- Hoisin Duck and Spring Onion Pancake
- Mini Caesar Salad with Pancetta and Parmesan
- Balsamic Fig with Parma Ham on Walnut Bread
- Lemon and Dill Blinis with Smoked Salmon and Crème Fraiche
- Spinach and Ricotta Tartlets
- Cheese Straws
- Ham Hock Terrine, Mustard Toasts, Pickled Gherkin
- Avocado, Crayfish, Micro Herbs
- Tandoori Chicken, Cucumber, Mint
- Baby Mozzarella, Cherry Tomato, Basil Leaf
- Smoked Mackerel Roulade, Horseradish, Pea Shoots

Hot

- Scallop Wrapped in Smoked Bacon Pesto
- Warm Minted Pea Soup with Toasted Focaccia
- Mini Fish & Chips, Pea Puree
- Panko Crispy King Prawn with Aioli
- Miniature Yorkshire Puddings with Rare Beef and Horseradish
- Miniature Chorizo and Halloumi Kebabs
- Falafels with Harissa Hummus
- Roasted Baby Bell Pepper, Tapenade

Sweet

- Raspberry Tartlet
- Chocolate Éclair
- Macaroon
- Fresh Fruit Stick
- Mini banana bread with passionfruit butter
- Tiny Shortcakes with Strawberries
- Caramelized Lemon Tartlets

3 Course Menu's

*For all 3 course Menus please choose one of each course
and one Vegetarian*

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Appetisers

Star of Roast Fig with a Melted Goat's Cheese
centre on a Bed of Rocket served with
Butternut Puree & Balsamic Drizzle

Smoked Haddock Croquette, Pickled
Mushrooms, Young Leaf Salad Warm
Asparagus, Hollandaise Sauce

Beetroot Salad with Feta, Toasted Pinenuts,
Pomegranate, Balsamic Reduction

Salad of Smoked & Roasted Salmon with
Fennel and Apple Remoulade and Watercress
Mayo

Chicken Liver Parfait with Spiced Chutney and
granary crisp

Terrine of Pressed Hampshire Ham Hock,
Homemade Piccalilli, Sourdough Crouton and
Petite Salad

Crayfish and Prawns, Avocado, Mixed leaf
salad & Dill Dressing

Courgette and Sweetcorn Fritters dressed with
Salsa Verde (v)

Crispy Duck, Bean Shoots & Watercress, White
Radish, Spring Onion, Micro Coriander Leaves,
Soy & Sesame Dressing

Chilled Rosette of Honeydew Melon with Fruit
Salsa

Potato and Watercress Soup with Sourdough
Croutons and Wild Garlic Scented Oil

Sweet Potato, Chilli and Coconut Soup

Homemade Green Pea and Mint Soup

Roasted Red Pepper and Tomato Soup, Basil
Pesto (v)

Butternut Squash Soup, Toasted Pumpkin
Seeds, Crème Fraiche (v)

Mains

Baked Fillet of Salmon with a Gruyere & Herb
Crust, with Crushed New Potatoes and a
Lemon & Dill Cream

Roast Chicken Supreme, Savoy Cabbage,
Pancetta, Pommes Fondant and Thyme Jus

Lamb Rump with Dauphinoise Potatoes,
Roasted Root Vegetables & a Red Currant Jus

Five Spice Glazed Duck Breast, Carrot Purée,
Pickled Carrots, Plum Sauce

Roast Sirloin of Beef, Horseradish Pommes
Purée, Sauce Bourguignon

Roasted Fillet of Pollock, with Herb Mash,
Shrimp and Crispy Capers

Slow Roasted Pork Belly Glazed with Blossom
Honey Served with Sage Mash, Roasted Apple
& Cider Jus

Local Butchers Cumberland Sausage, Spring
Onion Mash, Chefs Onion Gravy

Doombar Ale Battered Hake, Fries, Mushy Peas
& Tartare Sauce

Lemon Roast Chicken with Sweet Pepper
Relish and Wild Rocket

3 Course Menu's

*For all 3 course Menus please choose one of each course
and one Vegetarian*

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Mains Vegetarian

Mediterranean Stuffed Peppers, Saffron Couscous & Mozzarella Pearls served with Fresh Basil Oil

Aubergine Parmigiana with Fresh Provençal Tomato Coulis

Rich Vegetable Moussaka served with Green Beans

Gnocchi, Butternut Squash, Stilton and Toasted Pine Nuts

Roasted Red Onion, Haloumi Cheese and Black Olive Tart, with Red Veined Sorrel and Spinach Leaves

Roast Cauliflower, Chickpea & Spinach Jalfrezi & Lemon Scented Basmati Rice

Vegetable Tagine with Apricots & Golden Raisins & Fruity Couscous

Fish Course

Add from 8.95 per person

Cumberland Salmon Fish Cake with Pea Puree, Lemon & Leaves

Grilled Bass Fillets
Crushed New Potatoes & White Wine Beurre Blanc

Grilled Halibut Steak
Rosette Lemon Ginger Butter & Pea Shoots

Baked Local River Trout
with Almonds & Brown Butter Lemon

Baked Salmon
with Fresh Spinach, Pastry & Beurre Blanc

Puddings

Strawberry Sensation, Champagne and Strawberry Jelly, Strawberry Cheesecake, Strawberry Tart finished with Fruit Puree & Fresh Strawberries

Homemade Sticky Toffee & Date Pudding, Butterscotch Sauce & Cream

Glazed Lemon Tart with Raspberry Sorbet a Sesame Seed Caramel Stick

Cappuccino Panna Cotta, Chocolate Sable Biscuit, Raspberry Compote

Trio of Mini Dessert, Salted Caramel & Vanilla Pana Cotta, Caramel Popcorn, Raspberry Mille-Feuille, Chocolate Éclair

Pineapple Upside Down Cake, Spiced Rum Caramel, Dorset Clotted Cream

Vanilla Crème Brulee, served with Lemon Shortbread & Strawberry Compote

Baked White Chocolate & Ginger Cheesecake, Stem Ginger

Amaretto Poached Pear with Crunchy Almond Cream

Indulgent Layered Pavlova with Seasonal Berries

Bitter Chocolate & Orange Torte, Vanilla Mascarpone & Blow Torched Oranges

Apple Tarte Tatin with Vanilla Ice Cream

Summer Platinum Upgrades

Why not upgrade your choices with One Appetiser and One Main from these Gourmet Additions for £9.95 per person, or just upgrade one course.

Appetisers

Supplements Per Person
2020 – 6.50 / 2021/22 – 6.75

Carpaccio of Somerset Beef Fillet,
Rapeseed Oil, Rocket, Shaved Somerset Montgomery Cheese &
Black Pepper

Scottish Salmon Three Ways
Gravlax, Hot Smoked Salmon, Chefs Salmon Mousse, Lemon and
Seasonal Leaves

Full Round of English Baked Brie
Cranberry Chutney, Soda Bread

Main

Supplements Per Person
2020 – 8.50 / 2021/22 - 8.75

Herb Crusted Rack of English Lamb, Pea Puree

Grilled Fillet of Mudeford Sea Bass
Pink Salt, Cucumber Ribbons, Garden Peas & Rapeseed Oil

Fillet of English Beef Wellington, Bordelaise Sauce

British Cheese Plate

Price per person

2020 - £8.25 / 2021 - £8.50 / 2022 - £8.75

Why not add to your Wedding Breakfast or Evening Buffet or take as a Midnight Supper

A Large British Cheese Board, with a selection of three local cheeses, Celery, Homemade Pickles, Crackers and Bread Basket

Small Childrens Menu

Per child

2020 - £16.00 / 2021 - £16.25 / 2022 - £16.50

Suitable for children under 10 years old – Choose one of the options below

Appetisers

Dips and Sticks (Carrot, Cucumber and Celery) with Chive Crème Fraiche
Tomato Soup (v)
Cheesy Garlic Bread (v)
Melon, Seasonal Fruits and Coulis (v)

Main

Sausage, Mash and Seasonal Vegetables
Penne Pasta in a Fresh Tomato Sauce (v)
Breaded Chicken Strips, with French Fries & Peas or Salad
Steak Burger 4oz, with French Fries and Peas or Salad
Battered Hake 4oz with Fries and Peas

Puddings

Ice Cream
Fresh Fruit Skewer with Chocolate Dipping Sauce
Yoghurt

Smaller half portions of the adults menu choice are available for children under 12 years old at half the adult price

Buffet Selections

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CLASSIC FINGER BUFFET

Selection of Finger Sandwiches

- Tuna Mayo on Brown
- Cheese & Pickle on Brown
- Ham & Mustard on White
- Chicken & Mayo on White
- Cumberland Sausage Rolls
- Homemade Leek & Cheddar Tarts
- Mini Thai Fish Cakes with Chilli Dipping Sauce
- Breaded Crumbed Chicken Goujons
- Cherry Tomato, Basil and Mozzarella Skewers (V)
- Mini Caser Salad Croustades

CONTEMPORARY BUFFET

Selection of Sandwiches & Wraps

- Tuna Mayo on Brown
- Cheese and Pickle on Brown
- Ham and Mustard on White
- Chicken & Mayo on White
- Mini Fish & Chips
- Mini Steak Burgers
- Mini Caesar Salad with Pancetta and Parmesan
- Baby Mozzarella, Cherry Tomato, Basil Leaf
- Spicy Chicken Satay Served with Peanut Dip
- Vegetable Crudites and Dips
- Mini Poppadum's with Creamy Chicken Tikka

MEDITERRANEAN STYLE BUFFET

- Selection of Continental Cheeses
- Homemade Mackerel Pate
- Selection of Deli Meats and Sausage
- Marinated Olives and Sun Dried Tomato
- Homemade Chutneys and Pickles
- Crackers & Artisan Breads

TASTE OF INDIA

Served with Pilau Rice, Poppadoms, Naan Breads, Lime Pickle, Mango Chutney, Mint Sauce and Onion Salad

- Chicken Tikka Massala
- Lamb Dansak
- Seafood Pathia
- Seasonal Vegetable Biryani

BBQ BUFFET

Price Per Person

2020 - 24.50 / 2021 - 25.00 / 2022 - 25.50

Minimum 50 People (wedding Breakfast BBQ priced on application)

A Choice Of Two Meats, One Fish And One Vegetarian

- Grilled Tuna
- Grilled Swordfish
- Grilled Chicken
- Grilled Steak Burgers
- Grilled Butchers Sausage
- Grilled Spicy Chorizo
- Grilled Aubergine
- Grilled Bell Peppers
- Halloumi, Courgette, Mushroom, Red Onion & Pepper Kebabs (v)

Served with

- Bread Basket
- Garden Salad
- Cous Cous Salad with Sun Blushed Tomato, Roasted Squash & Peppers, Feta Cheese & Fresh Basil
- Local Roasted New Potatoes with Rock Salt & Thyme
- Spicy Coleslaw
- Spicy Rocket & Summer Tomato Salad
- Selection of Mustards & Pickles

Buffet Selections

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MIDNIGHT SUPPERS

In Addition To Your Evening Buffet Or Wedding Breakfast Add A Late Night Snack To Your Evening Function

Bacon & Ketchup Rolls

Grilled Peppers & Mozzarella with Tomato Relish (v)

2020 – 7.85 / 2021 - 7.95 / 2022 - 8.05

Steak Burger in a Bap with Bbq Sauce

Bbq Pulled Pork with Apple and Fennel Coleslaw

Fish Goujons, Tartare Sauce, Fresh Pea & Mint Crush

Butchers Sausage in Sourdough Roll with Mustard & Ketchup

2020 – 8.85 / 2021 – 8.95 / 2022 - 9.05

HOG ROAST

Price Per Person

2020 - 24.80 / 2021 – 25.30 / 2022 - 25.80

Minimum 50 people

Wedding Breakfast Hog Roast priced on application

Roasted outdoors, a local hog is carved and served with the following

- English apple sauce
- Crunchy coleslaw
- Chilli & beetroot salad
- Chef's homemade stuffing
- Crispy crackling
- Bakers bread basket
- Tomato & onion salad

Roasted Aubergine is available for Vegetarians at the same price

Celebration of Life Packages

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Traditional Selection	2020	2021	2022
<ul style="list-style-type: none">• Tea/Fresh Coffee & Herbal Teas• Selection of Bridge rolls, Quiche slices• Assorted Cakes and Pastries	14.50	15.15	15.80
Add in a Welcome glass of wine or choose by the bottle from our extensive Wine List	19.50	20.00	20.50

Afternoon Tea Selection	2020	2021	2022
<ul style="list-style-type: none">• Tea/Coffee & Herbal Teas• Selection of Finger Sandwiches• Scones and Clotted Cream• Assorted Cakes and Pastries	11.45	11.95	12.45
Or add in a glass of wine	15.45	15.95	16.45
Or add in a glass of champagne	20.45	20.95	21.45

*You may wish to choose by the bottle from our
extensive Wine List*

*Any of our other Buffets, BBQ's and Menus are
available for all Wakes*

Frequently Asked Questions & Info

Hotel

Access

Access to your venue can normally be arranged with your Event Planner in advance.

Bambinos

Children are welcome at our events although we do have regulations & restrictions to ensure your event is not disrupted, and for genuine health and safety reasons. Children attending must be accounted for and child policy signed by each parent or guardian, and numbers are limited.

Candles

Candles are permitted at Oceana Resort, we have a state of the art fire detection service, and no venue is ever left unattended. We just ask that you are careful with any paper items that are part of your table design and that you provide your own candles & candle holders.

Chair Covers

Are not supplied or fitted by the Hotel

Disabled

We do have Disabled access to most public venues, and Disabled Toilet facilities at Cumberland and Suncliff.

Festive Functions

From late November to early January, our function suites will have stylish Christmas Decorations and Lights, so if you're feeling adventurous, why not make them part of your special event at no cost.

Item Collection

All items left behind must be collected by 12 Noon the next day. Anything left in the venues by any persons is not the responsibility of the Hotel. We advise that all valuables are removed on the evening and kept with you at all times as the Hotel cannot be held responsible for items that are missing from the Venue room including favours and name cards.

Music

We have speakers and facility for CD's, iPhones/MP3 in most of our rooms that can be set up in advance of your event. If supplying your own Band or Disco, you will need your own equipment and public liability insurance. Live Bands have a curfew at 11.30pm Weekends, 11.00pm Midweek.

Parking

The Hotels and Oceana Resort have limited parking which in general is taken by our resident guests. Parking Eye is in operation in our car parks. Please register car with reception on arrival. There are 900 spaces on the Seafront reasonably charged day-times and free overnight. During Air Show there is no parking on the Seafront or within the Hotel. Our recommended Taxi Company is United Taxi. Cars cannot be left overnight if you are not resident in the hotel, so please advise guests to arrive by Taxi.

Personal Event Planner

Your personal Event planner will be with you or available on site during your event. The Hotel manager in charge of your event will be introduced to you on arrival.

Photographers

Any of our outdoor areas can be used for Photographs providing residents or patrons are not displaced. Don't forget the Seafront is directly in front of us and the Beach a 5 minute walk.

Rooms

We have Hotel Rooms on site bookable on our own website and are a minimum of two night stay weekends.

Suppliers

We do have reputed and recommended suppliers that we work closely with, although they are not affiliated to the Oceana Resort. Please see our Website.

Storage

Items from your suppliers and yourself can be delivered up to 24 hours prior to your event and stored securely.

Venues

The Oceana Suite can accommodate up to 120 Theatre Style, and 100 seated for a meal, with 130 for evening function. The Mirabelle can accommodate 200 Seated for a Meal and 240 for Evening Function. The Ventana and Red Door venues can accommodate up to 50 people for a private meal.

Venue Turn Around

If you are using the same venue for your Meal and Evening Function, we will ask you to vacate the room for up to one hour while we transform the venue into a stunning night time display. If this is before 18.00 Hours we may be able to offer a private room with Bar, otherwise it may be the Hotel bar & Lounge

Wall Hangings & Party Poppers

Items can be hung on existing pictures but not to wallpaper or paint that may leave damage. Party Poppers or exploding balloons cannot be used inside the Hotel.

Frequently Asked Questions & Info

Food

Final Numbers

Final Menu Choices are due 7 days before your event;
Final numbers are due 7 Days before your event. Table Plan is due 7 days before your event.

Highchairs

High Chairs are provided free of charge, we have a maximum of 6 High Chairs if required.

Menu Choice

Although we have provided our own Menu Selection which is "of the moment" in food trends, we do offer a be-spoke service where we can price up your own choice of individual menu on application.

Options

If you would like the option of two menu choices per course, this can be arranged. A Pre-Order will be required 14 days before your event and printed on all guest name/place cards.

Opening Times

Our Venues operate till Midnight Sunday to Thursday, and 1.00am at Weekends. Our Bars are open from 9am till close.

Tables & Linen

Most events choose our large round tables which can seat from 6 to 12 people. Long tables can seat up to 20 persons although we do not recommend these. A large round can also be used for the top Table. All other colours of table linen can be provided for a small hire charge.



Booking Enquiry

Please fill out the form below to secure your event with us.

Bookings are only confirmed once receipt of your Non Refundable deposit is confirmed. Should another enquiry be received before receipt of deposit we will offer 5 working days to confirm the reservation.

The initial deposit for all events is £250 non-refundable, non-transferable.

Three months prior to your event a payment equal to a total 50% of your total account is required. Full Payment is due 14 days before your event.

Cancellation

- Over 12 months prior to event, full deposit will be forfeited
- From 6-12 Months prior to event, 50% of total event cost will be charged
- From 3-6 Months prior to event, 75% of total event cost will be charged
- Less than 3 months prior to event, 100% of event cost will be charged

All event total account charges include catering, drinks and venue hire & VAT

Please Email - sales@oceanahotels.co.uk
or hand to your personal event planner

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Bournemouth
Dorset BH13AG

44 (0)1202 298350
www.oceanaeventsbournemouth.co.uk
www.oceana-collection.com



Date of Event:
Location & Venue:
Client Name (1):
Client Name (2):
Address:
Post code:
Email: (1):
Email: (2):
Tel:
Mob: (1):
Mob: (2):
Deposit Amount enclosed:
I agree to all terms and conditions within this package and booking form
Paid By:
Signed:Date: