

Contemporary Events

The
Carlton



The Venue

Thank you for your interest in holding your event at The Carlton. You're in safe hands.

The Carlton's versatile venue, together with its exceptional service, food and drink makes it a natural choice for many events. From business seminars, training and conferences to weddings, private dinners, birthday parties and celebrations of life.

We have all the facilities to provide the best fit for a whole host of occasions, making us one of the best private venues at hosting events in North Devon.

Allow us to understand your exact requirements and in return we will create a bespoke proposal, tailored to your need, offering value for money. Please book a showround today!



You can book a variety of event spaces, with or without overnight accommodation. A summary of the events we are proud to have hosted includes

- ☐ Award event for business & the community
- ☐ Family birthday
- ☐ Christening
- ☐ Dinner dance
- ☐ Training workshop
- ☐ Business conference
- ☐ Team building
- ☐ Association lunch
- ☐ Sports club dinner

From private dining to big bang celebrations, our contemporary backdrop is the perfect setting for your special occasion. Add in our flair for wonderful hospitality and you can relax.

Enjoy great food and drink crafted from the best in seasonal and local ingredients with a range of catering options.

Regularly commended for our wonderful, professional yet friendly and informal service, where nothing is too much and every detail is perfect.

“ Many, many thanks for hosting such a lovely evening. It's one we won't forget in a hurry. I've had great comments about the food, the venue, the wine...all good. Thank you for being so patient with us and for everyone's hard work. ”

Local club - Autumn 2021



Ask us about our detailed event guides, which contain further information. These are also available to download from our website.

- ☐ Wedding Event
- ☐ Private Dining Booklet
- ☐ Formal Dinner Menu Selector
- ☐ Room Layout & Capacities
- ☐ Business Meetings & Conferences

Event Spaces

All public areas of the hotel have been refurbished in the past four years. We refresh every year to keep The Carlton looking spick-and-span.

Our main event spaces include

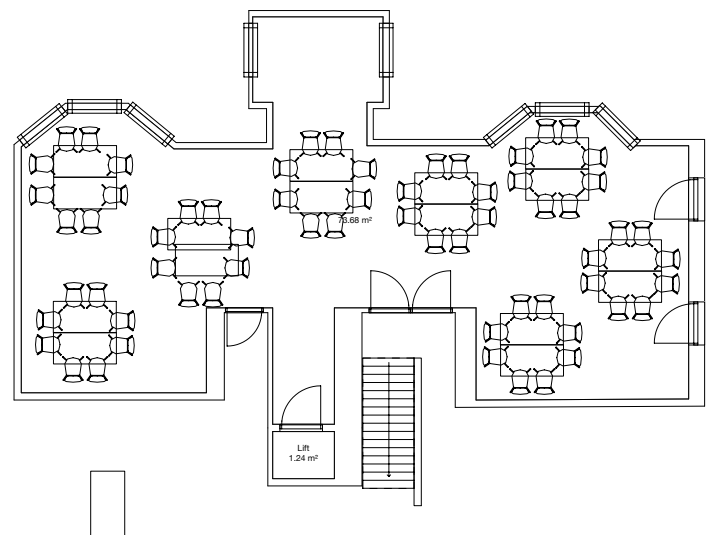
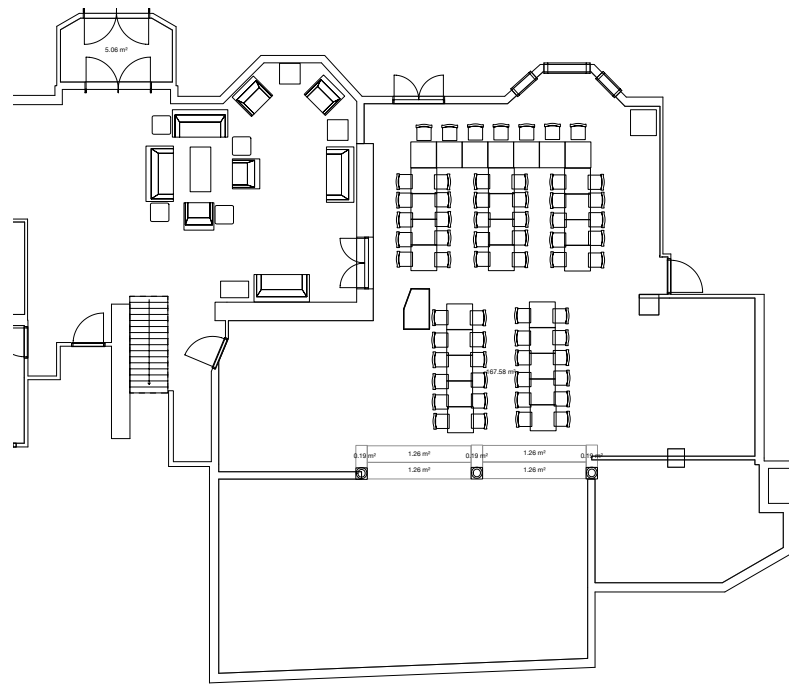
- ❑ The Library - a modest room ideal for one to one meetings and small dinners.
- ❑ Burlesque Room - fully accessible, with natural light and suited to business meetings, family celebrations and smaller events.
- ❑ Stage Room - adjacent to our bar, can be booked together with the Brasserie for a larger event.
- ❑ Brasserie - will accommodate up to 80 seated diners and more for a stand up event.

Our three principal event rooms are equipped with smart TVs, superfast broadband and WiFi, plenty of power sockets, dimmable lighting, natural light and blackout if required.



Room layouts can be adapted to your event. Classroom style for training and workshop meetings. Cabaret style for dinners and weddings and other catered occasions.

Freeform for larger events which require your audience or guest list to be able to network or



simply mingle informally.

For ceremonies, awards or presentations we offer theatre style seating. We have sufficient seating for over 150 guests in one or more rooms.

Catering Options

Although you are welcome to dry hire our event spaces and even the whole hotel, we know that food and drink is key to most successful events.

So, we offer a range of catering options, ranging from light buffets through to formal dining, and can offer service at any time of day.

- ☐ Breakfast
- ☐ Mid-morning
- ☐ Lunchtime
- ☐ Afternoon Tea
- ☐ Pre-theatre
- ☐ Dinner
- ☐ Overnight

We've a sample of our menus that showcase the great offering from these catering options.

- ☐ Buffets
- ☐ Delegate Lunches
- ☐ Wedding Breakfast
- ☐ Formal Dinner or Lunch
- ☐ Funeral Reception
- ☐ Afternoon Tea



Our kitchen sources and prepares ingredients focussing on seasonality, and local provenance. Food is freshly prepared with minimal fuss, letting the produce shine through on your plate.

We work with you to determine the most appropriate style of food service, to suit your budget and occasion. Same time we will offer you best advice on quantities to cater for, which often is less than the full guest list.



Sample Menus

Buffet Menu | Informal

Bakery selection | a choice of two filled breads from **Menu 1**

Grilled streaky bacon, shredded lettuce & vine tomato
Roast sirloin of West Country beef, horseradish cream *
Buffalo Mozzarella, sun-blushed tomato & avocado ✓
Roasted Devon chicken, sage & onion stuffing
Free range egg & watercress mayonnaise ✓
Shredded ham, dill pickle, mustard mayo

Plus

Street food | two hot options from **Menu 5 Street Food**

Potato wedges or skinny fries |

served with tomato relish, herb mayo & sauce ✓

Fresh pizza | with two toppings

(1) pork & beef meatballs & rocket leaf
(2) roasted beetroot with crumbled goats cheese ✓

Scotch egg | free-range egg, wrapped in a jacket of flaked ham, sausagemeat, herbs & fennel

Sticky ribs | slow cooked baby back pork ribs
in a BBQ style marinade, slaw

Mini dessert selection | with two desserts from **Menu 10**

Cheesecake | orange marmalade flavoured cheesecake, served
in a glass with passion fruit seeds **gf**

Eton mess | crushed meringue, thick cream & berries **vg**

Pavlova | mini meringues, berries & thickened cream **vg**

Fruit tartlets | seasonal fruit, creme patisserie ✓

Private Dining Menu | Winter

Our house special, Scotch egg,
flaked hock & herbed sausagemeat, piccalilli relish
Avocado, mozzarella & plum tomato salad, red basil leaves **V GF**
Beetroot, orange & watercress salad **VG GF**

Corn fed, trimmed chicken supreme, root vegetable casserole,
pomme puree **GF**

Baked loin of fresh cod, herb & lemon crust, baby roast potatoes
Beef, mushroom & ale pie, colcannon mash, glazed carrots
ask for VG

Sticky toffee pudding, toffee sauce, vanilla ice creams **V** *ask for VG*

Blackberry & hazelnut trifle **V**

Chocolate ganache tartlet **V**

Filter coffee, teas from DJ Miles

Formal Dinner | Menu 2

Game terrine, pear & prune chutney, *ask for GF*
Pea & mint soup, seeded bread roll, **V**, *ask for VG*, *ask for GF*
Baked chicken & ham pancake, cheddar & cream gratin
Sliced Galia melon & Parma ham, *ask for VG, GF*

Barbary duck supreme, peppercorn sauce,
parsley mash, roast vine tomatoes, **GF**
Lemon sole, wilted spinach, butter hollandaise
& crushed baby mids, **GF**

Rump of Devon lamb, redcurrant jus,
boulangerie potatoes, **GF**

Barley & mushroom Shepherd Pie, *ask for VG*

Lemon duo (tart & posset), **V**

Orange & lime cheesecake, **GF**

Sticky toffee pudding, vanilla ice cream, *ask for VG*

Ice creams, **V**, *ask for VG, GF*

Filter coffee or tea, truffles

24 Evening buffet C

Sausage roll

Three bite sized pork, apple, apricot & herb sausage rolls

Scotch egg

Our hand made, flaked ham & pork sausagemeat wrapped egg,
served with picalilli relish

Chicken satay

skewers of marinated chicken breast, chilli peanut dip

Flatbread with dips

roasted tomato **vg** | prawn & pink grapefruit | basil & parsley

Mushroom pate **vg**

served with bread & sour cream

Chicken wings

Crispy, chilli & onion marinade wings, ranch herb dressing

Cheese board

Cut cheeses, celery, grapes, bloomer bread & biscuits

Good To Know

We have access to other professional services which can enhance your event.

- ☐ DJ & karaoke
- ☐ Live band or solo artist
- ☐ Theme or pop-up events

And we can offer discounted room rates linked to your event booking, please ask for details.

As an owner-operated hotel, we put great service at the heart of our business and The Carlton team are here to respond to your needs.

Both front of house and in the kitchen our team is passionate about customer service. With regular training and development to ensure we are compliant with all legislation and skills.

The business has repeatedly achieved a 5* hygiene rating and is highly rated by our customers too!



So if you're thinking of any special occasion please contact us. Our free, in house, planning service will be happy to advise and recommend ideas to make your event complete.

Whether it's choosing the right menu, room set up, layouts, additional services, staffing levels or service times, we can advise.

We love to meet with you in person to fully understand your requirements, but we recognise this isn't always possible.

You can call us on 01271 862446 or email eliot@ilfracombecarlton.co.uk to discuss your needs beforehand.

We always start by planning and asking the right questions, looking after both you and your guests effectively.

Call us today on 01271 862446 or email enquiries@ilfracombecarlton.co.uk or visit www.ilfracombecarlton.co.uk/events

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