



BE INSPIRED BY THE CORNISH COAST

MEET | CONFERENCE | TEAM BUILD

THE ROYAL DUCHY HOTEL
●● AA ★★★★★

SPACES FOR ALL OCCASIONS

with picturesque views across Falmouth Bay

Whether you are planning a small business meeting, a team building event or a large conference, The Royal Duchy Hotel has the space and experience to ensure that your event will be a success.

For exclusive use of the hotel please contact our events team at events@royalduchy.com



Meeting Rooms

Our rooms offer comfortable, luxurious spaces designed for clear creative thinking. Each can be laid out as Theatre, Classroom, Boardroom or U-Shape, with the exception of the Residents Lounge.



Team Building

Ideally located for team building events, on land or water, with activities to challenge and unite your colleagues. From full day activities to quick tasks designed specifically for your organisation.



Technology

Ensure your presentation is exceptional with the latest in technology. If you require sound or visual equipment we can arrange hire to suit your needs, please talk to the events organiser in advance.



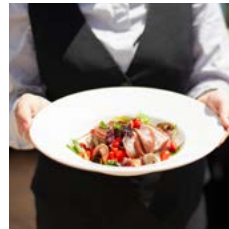
Accommodation

The hotel has 45 luxury rooms, some with spectacular sea views across Falmouth Bay. All are fully equipped with a LCD television, complimentary toiletries, hair dryer, bottled water and tea/coffee making facilities.



Hotel Facilities

Set in a calming environment the Retreat provides a great space for time to unwind. Experience the cedar sauna, heated ceramic loungers, heated indoor pool and beauty treatment room.



Food and Drink

Our restaurant brings you superb fine dining and has won AA Rosettes for its creativity. We work with you to ensure that your menu will appeal to your business guests and keep them energised throughout the day.



DELEGATE RATES

Our events team will be with you every step of the way, from your initial enquiry to the day of your event.

Menus and packages can be amended to suit your requirements and bespoke packages can be arranged to incorporate extra luxuries such as spa treatments and afternoon tea. Please discuss your needs with our events team who will be only too happy to assist in making sure your day is a success.

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Day Delegate Rate - from £29 per person

- Hire of main meeting room
- Arrival tea, coffee and biscuits
- Still/sparkling mineral water
- Two course cold buffet
- WiFi throughout the hotel
- Afternoon tea, coffee and biscuits
- Hotel branded stationery
- In house flip chart

Residential Delegate Rate - from £149 per person

- Hire of main meeting room
- Arrival tea, coffee and biscuits
- Still/sparkling mineral water
- Two course cold buffet
- WiFi throughout the hotel
- Afternoon tea, coffee and biscuits
- Hotel branded stationery
- In house flip chart
- Four course dinner
- Overnight accommodation
- Full English breakfast

Room Hire Only	Delegate Numbers	Full Day Hire	Half Day Hire
The Restaurant	120	POA*	POA*
Residents Lounge	30	£150	£100
The Coleman Room	40	£150	£100

Price for hire of restaurant given on application. Please contact our events team who will be happy to discuss your requirements.

AWARD WINNING FOOD

Indulge clients with a range of delicious freshly prepared menus to keep your guests focused and productive throughout the day. From an impressive three course sit down motivational dinner within our award winning AA Rosette Restaurant to a welcome breakfast meeting in our intimate Coleman Room or breakout meeting buffet on the Sun Terrace, our chefs ensure the finest local ingredients are used to produce the best in Cornish cuisine to inspire your day.

John Mijatovic (Head Chef)

AFTERNOON TEAS

Cornish Cream Tea - £9.00 per person

Homemade Fruit Scones with
Strawberry Jam and Cornish Clotted Cream

Full Afternoon Tea - £17.50 per person

Cucumber and Smoked Salmon Finger Sandwiches,
Homemade Cakes and Cornish Cream Tea

Champagne Afternoon Tea - £25.50 per person

Glass of Champagne, Cucumber and Smoked Salmon
Finger Sandwiches, Homemade Cakes and Cornish Cream Tea

May contain traces of allergens

REFRESHMENTS

Tea, Coffee with Biscuits - £3.00 per person

Tea, Coffee and Fresh Fruit Danish Pastry - £4.00 per person

Fruit Juices - £2.00 per person

Selection of Fresh Fruit - £3.00 per person

Bacon Roll on Arrival with Tea or Coffee - £6.50 per person

Still and Sparkling Mineral Water - £3.50 per bottle

COLD BUFFET

Option 1 - £15.95 per person

A Selection of Finger Sandwiches, to Include;

Oak Smoked Salmon and Cucumber, Free Range Egg and Spring Onion,
Local Ham and Mature Cheddar with Grape Chutney,
Rocket, Sun-dried Tomato and Vintage Balsamic

**Blue Cheese and Leek Quiche, Mini Cornish Pasties, Plum Tomato
and Pesto Tarts, Chicken and Mediterranean Vegetable Kebabs**

Selection of Fresh Fruit, Chocolate and Walnut Brownies

Option 2 - £19.95 per person

A Selection of Finger Sandwiches, to Include;

Oak Smoked Salmon and Cucumber, Free Range Egg and Spring Onion,
Roast Turkey with Mayonnaise and Cos Lettuce, Local Ham and Mature Cheddar with Grape Chutney
Rocket, Sun-dried Tomato and Vintage Balsamic

**Blue Cheese and Leek Quiche, Mini Cornish Pasties, Plum Tomato and
Pesto Tarts, Chicken and Mediterranean Vegetable Kebabs**

Selection of Fresh Fruit, Chocolate and Walnut Brownies, Glazed Lemon and Lime Tart

Option 3 - £23.95 per person

A Selection of Finger Sandwiches, to Include;

Cornish Crab with Chardonnay Dressing, Oak Smoked Salmon and Cucumber,
Free Range Egg and Spring Onion, Roast Turkey with Mayonnaise and Cos Lettuce,
Local Ham and Mature Cheddar with Grape Chutney
Rocket, Sun-dried Tomato and Vintage Balsamic, Atlantic Prawns with Mint Yoghurt

**Blue Cheese and Leek Quiche, Mini Cornish Pasties, Plum Tomato and
Pesto Tarts, Chicken and Mediterranean Vegetable Kebabs**

Selection of Fresh Fruit, Éclair with Coffee Cream, Dark Chocolate and Orange Tart

May contain traces of allergens

HOT BUFFET

Chicken and Sweet Pepper Ragout

with Basmati Rice

Selection of Cooked Meats

with Capers and Gherkins

Selection of Poached and Smoked Seafood

with Garlic Aioli

Tomato, Olive and Goats Cheese Tarts

with Basil Pesto

Carrot, Honey and Poppy Seed Salad

Mixed Wild Leaves

with Lemon and Rapeseed Oil Dressing

Roast Mediterranean Vegetables

with Vintage Balsamic Essence

Potato Wedges

with Rosemary and Sea Salt

Tiramisu

with Chocolate Sauce

Fresh Fruit Salad

with Ginger and Mint Syrup

Freshly Ground Coffee

with Chocolate Mints

£28.50 per person

Fricassee of Free Range Chicken

with Dijon Mustard and Parsley

Stir Fried Vegetables

with Sweet Chilli Sauce and Egg Noodles

Cornish Blue and Leek Quiche

Selection of Cold Cooked Meats

with Horseradish Cream

Selection of Poached and Smoked Salmon Seafood

with Chardonnay Wine Reduction

Potato Wedges

with Rosemary and Sea Salt

Fine Green Beans

with Shallots and Truffle Oil

Roast Mediterranean Vegetables

with Vintage Balsamic Vinegar

Tomato, Olive and Feta Salad

with Merlot Reduction

Mixed Wild Leaves and Herb Salad

Caramelised Lemon Tart

with Raspberry Coulis

Selection of English Cheese

with Apple and Grape Chutney

Fresh Fruit Salad

with Lime Syrup

Freshly Ground Coffee

with Chocolate Mints

£32.50 per person

May contain traces of allergens

SET MENU

Soup

Tomato and Basil

Wild Mushroom Ravioli

with Baby Spinach and Truffle Oil

Chicken Breast

with Parma Ham, Red Onion Potato Cake
and Roast Chicken Jus

Seasonal Vegetable and Parmesan Risotto

with Herb Pesto and Rocket

Served with Seasonal Vegetables and Potatoes

Sticky Toffee Pudding

with Clotted Cream Ice Cream

Selection of British Cheese

with Grape Chutney and Wafers

Freshly Ground Coffee

with Chocolate Mints

2 Courses from £22.50 per person

3 Courses from £30.00 per person

Shellfish Bisque

with Tiger Prawn Dumplings

Mosaic of Poultry

with Celeriac and Pickled Sultanas

Smoked Rainbow Trout

with Wild Rocket, Exotic Fruits and Aged Balsamic

Sea Bream

with Salami, Fennel, Red Pepper,
Caper and Black Olive Salsa

Braised Shank of Lamb

with Rosemary, Herb Mash and
Wholegrain Mustard Nage

Wild Mushroom Fricassee

with Baby Onions, Spinach and Tarragon

Warm Apple Tatin

with Prune and Armagnac Ice Cream

Light Pistachio Mousse

with Chocolate Sorbet and Pistachio Praline

Selection of British Cheese

with Grape Chutney and Wafers

Freshly Ground Coffee

with Chocolate Mints

2 Courses £30.00 per person

3 Courses £37.50 per person

May contain traces of allergens

HOW TO GET HERE

Situated along the breathtaking Cornish coastline and in an accessible distance of London, Bristol and Exeter.

BY CAR

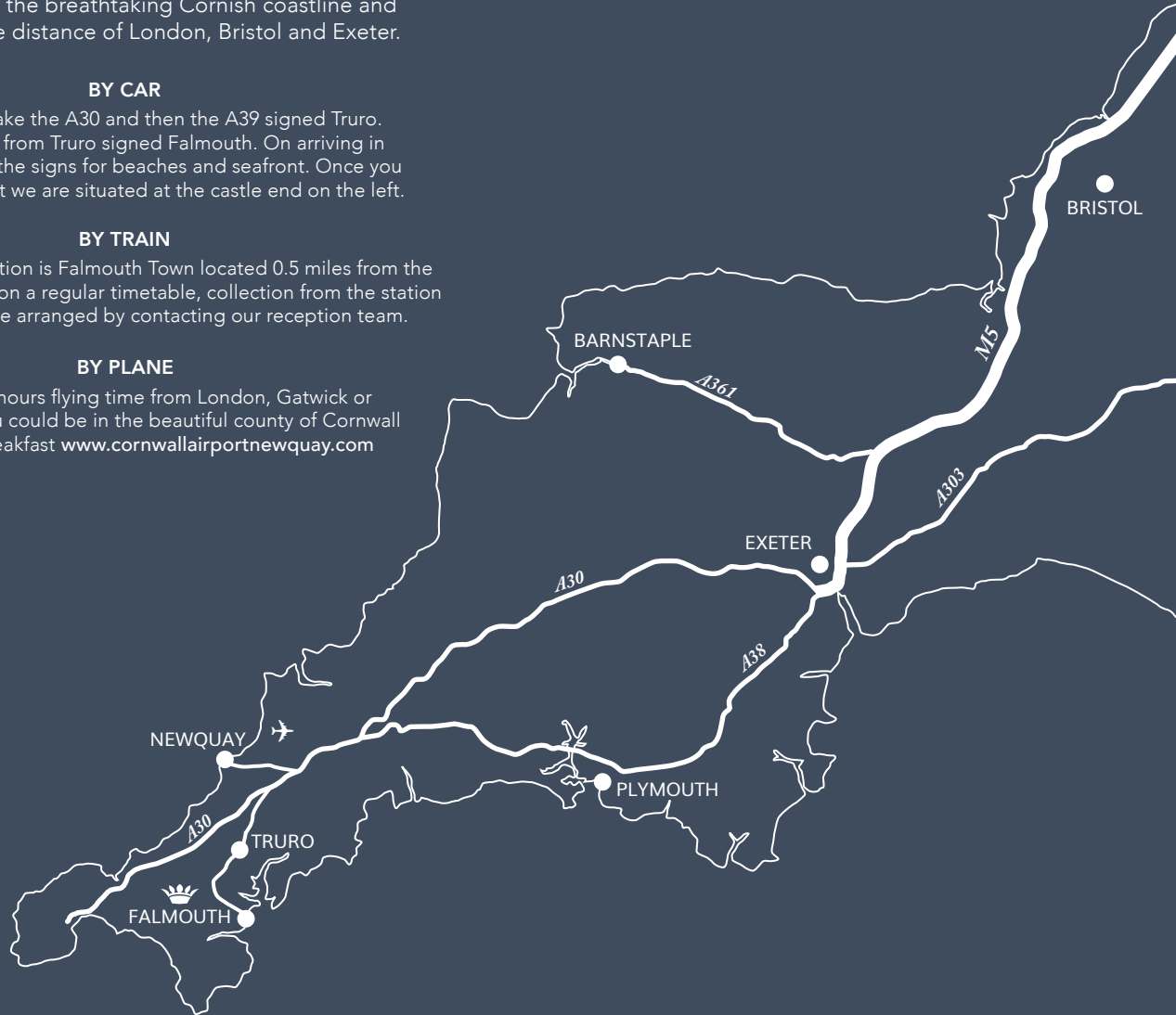
From the M5 take the A30 and then the A39 signed Truro. Follow the A39 from Truro signed Falmouth. On arriving in Falmouth follow the signs for beaches and seafront. Once you reach the seafront we are situated at the castle end on the left.

BY TRAIN

The nearest train station is Falmouth Town located 0.5 miles from the hotel. Trains operate on a regular timetable, collection from the station to the hotel can be arranged by contacting our reception team.

BY PLANE

With only an hours flying time from London, Gatwick or Manchester, you could be in the beautiful county of Cornwall in time for breakfast www.cornwallairportnewquay.com




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The Royal Duchy Hotel, Cliff Road, Falmouth TR11 4NX
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