

EVENTS & CELEBRATIONS



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martinsbarandrestaurant.co.uk



Martin's Bar & Restaurant

THE PERFECT VENUE FOR ANY OCCASION...

Martin's Bar & Restaurant is a beautiful, modern and unique venue that can make your next celebration, event, wedding or business occasion one to remember!

In a stunning location on the clifftop at Eype in Dorset, we can host a range of events, from winter weddings and charity dinners to private parties, training days and much more.

Our venue is perfect for any event and our friendly and experienced team are on-hand to help you, from initial planning to on-the-day event management.

The information in this Function Pack is indicative of our style and pricing, however if you have any special or different ideas, we would be happy to try and cater to your needs.

- ✓ Parties & Celebrations
 - ✓ Dinners
 - ✓ Wakes
 - ✓ Christenings
 - ✓ Winter Weddings
- ✓ Christmas Parties & Meals
 - ✓ Charity Events
- ✓ Cocktail Receptions
 - ✓ Themed Events
 - ✓ Exhibitions
 - ✓ Live Music
 - ✓ Conferences
 - ✓ Training Days
 - ✓ Meetings
- ✓ Corporate Events
 - ✓ And more...

Contact us - barmanager@wdlh.co.uk / 01308 426919



MEMORIES THAT LAST A LIFETIME...

Merryweather Suite

Merryweather is our largest room and is a beautiful, light and airy space with a vaulted ceiling, wooden beams, a log burner and direct access into the garden with inspirational views over the surrounding countryside.

Perfect for family occasions, wedding breakfasts, product launches, business gatherings and much more. Depending upon the occasion, Merryweather accommodates up to 100 people seated and up to 150 evening guests, with marquee expansion possible. There is capacity for live music and a dancefloor.

Engine Room

A themed room featuring historic and unique fire engine memorabilia. The Engine Room is the perfect space for evening parties, social gatherings and private dinners.

Separate dancefloor space is available and exclusive use of the Little Fire Station Children's Soft Play can be arranged. There is capacity for up to 60 people seated and 120 for an evening party with the separate dancefloor space.

Winter Exclusive Use

This entire unique venue could be all yours, with a capacity of up to 350 people and this option is available during December and January. Please discuss your requirements with us.

Luxury Accommodation

Get the full package with your event by providing guests with quality accommodation just around the corner. We have a selection of luxury 1, 2 and 3 bedroom Lodge Holiday Homes available for hire just metres from Martin's Bar & Restaurant, many with incredible sea views along the Jurassic Coast.

Leisure Facilities

The exclusive Highlands End Leisure Club adjoins Martin's Bar & Restaurant and use of the indoor heated swimming pool, sauna and steam room can be made available to your guests - please discuss your requirements.

The Little Fire Station Children's Soft Play at Martin's Bar & Restaurant can be used privately by guests at your event, post 5pm. There is a £100 charge to use this facility for a 2 hour period (closing at or before 9pm). The Soft Play is suitable for children aged 6 and under and must be fully supervised by parents.

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IT'S ALL ABOUT THE FOOD...

Distinctive, delicious and locally-sourced menus, prepared and presented by our team of expert chefs

PARTY BUFFETS

Party Buffet 1 - Hog Baps, Vegetable Burger (pre-booked vegetarians), Apple Sauce, Stuffing and Coleslaw

£8.50pp

Party Buffet 2 - Sandwich selection (Ham Salad, Cheddar & Tomato and Egg Mayonnaise), Tortilla Chips, Crudités and Dips, Mini Brownies and Cake Bites

£8.50pp

Party Buffet 3 - Local Butcher's Sausages, Hot Roasted Potatoes, Westcountry Cheeseboard, Crusty Rolls, Chutneys and Grapes

£13.50pp

FINGER BUFFETS

Finger Buffet 1 - Selection of Sandwiches (Ham Salad, Egg Mayonnaise, Turkey & Cranberry and Cheddar & Tomato), warm Honey Sausages, Homemade Quiche, Tortilla Chips, Crudités and Dips

£10.00pp

Finger Buffet 2 - Honey Sausages, Falafel Balls, Homemade Quiche, Battered Chicken Bites, Mediterranean Roasted Potato Wedges, Tortilla Chips, Crudités and Dips

£12.50pp

Add £2.50 per person to include Tea & Coffee

HIGH TEA BUFFET

Selection of finger Sandwiches (Ham, Cheddar & Tomato, Egg Mayonnaise), mixed Scones with local Jams and Cream, mini Meringues with fresh Strawberries and Cream, Chocolate Brownie Bites, Tea & Coffee

£12.50pp

Make it sparkle with Prosecco at £22.50 a bottle or individual bottles for £6.50!



JACKET POTATO BAR

Slow-cooked Jacket Potatoes served from our Carvery unit with any of the following - Chilli Con Carne, Vegetable Curry, Baked Beans and Cheese. Served with creamy Coleslaw and a mixed leaf house Salad

£10.00pp

PLOUGHMAN'S BUFFET

Sliced home-cooked Ham, Dorset Cheeseboard selection, Mixed Leaf house Salad, creamy Coleslaw, Potato Salad with Chives & Red Onion, Silverskin Onions, Chutney selection, crusty Bread & Butter and mixed Cake Bites

£18.00pp

IT'S ALL ABOUT THE FOOD...

CANAPES

Choose 4 from the below:

Hummus and Cucumber Pitta
Tomato and Halloumi Kebab
Homemade mini Sausage Roll
Mini Beef Yorkshire
Mini Cream Tea Scone
Falafel Ball
Mozzarella and Olive Kebabs
Fish and Chip Bites
Scotch Egg Bites
Mini Strawberry Meringue

£8.00pp

GOLD CARVERY BUFFET

Our best-selling Carvery - a choice of 3 locally-sourced, slow-roasted meats with traditional accompaniments and a choice of 6 vegetable dishes.

Desserts - choose any 2 from below:

Apple Crumble
Apple & Caramel Pie
Fresh Fruit Platter
Cheeseboard selection
Chef's Cheesecake selection
Chocolate Profiteroles
Homemade Pavlova

£20.00pp

Additional courses

Cheeseboard - £5.50 extra per person
Tea & Coffee - £2.50 extra per person

HOT BUFFET

Choose 3 from the below:

Tikka Masala Curry
Vegetable & Chickpea Curry
Chicken Fricassee
Turkey & Ham Pie
Pork in Cider
Beef and Palmer's Ale Stew
Chilli Con Carne
Roasted Vegetable & Feta Pie
Mixed Bean Cassoulet

All served with Rice or Potatoes, fresh Vegetables & rustic Bread Rolls or Naan

Desserts

Choose 2 from the below:

Fresh Fruit Platter
Cheeseboard selection
Chef's Cheesecake selection
Chocolate Profiteroles
Homemade Pavlova

Additional courses

Cheeseboard - £5.50 extra per person
Tea & Coffee - £2.50 extra per person

£20.00pp

COLD CARVED BUFFET

Choose 3 from the below:

Roasted topside of Beef
Honey-roasted Gammon
Roasted crown of Norfolk Turkey
Roasted whole fillet of Salmon

Served alongside:

Homemade vegetarian Strudel
Mediterranean Penne Pasta Salad
Cous Cous with Feta & Fresh Herbs
Mixed Leaves
Homemade Coleslaw
Balsamic Vine Tomato Salad
Hot buttered New Potatoes
Rustic Rolls & Butter
Selection of Chutneys

Desserts

Choose 2 from the below:

Fresh Fruit Platter
Cheeseboard selection
Chef's Cheesecake selection
Chocolate Profiteroles
Homemade Pavlova

£22.50pp

Additional courses

Cheeseboard - £5.50 extra per person
Tea & Coffee - £2.50 extra per person

IT'S ALL ABOUT THE FOOD...

2 OR 3 COURSE MENU

Please select 3 choices for each course:

Starters

Homemade Soup - a wide variety of options available
Arancini Balls - a trio of Italian Vegetable Ragù-filled Rice Balls with Asian Dipping Sauce
Fresh Melon Cocktail with Strawberries, Passionfruit and Pomegranate Seeds
Asparagus Pâté with Melba Toast
Grilled Goat's Cheese topped with a local Chutney
Homemade Scotch Egg with spicy Chutney
Smoked Mackerel Pâté with a Horseradish Dressing
Prawn Cocktail with a fresh Cucumber and Spring Onion chunky Salsa
Fish Ceviche cured in fresh Lime and Coriander with a Salad garnish
Bridport smoked Duck Supreme with a Plum Compote and Salad garnish
Chicken Liver Pâté with a twist of Golden Cap Whisky and Melba Toast
Ham Hock Terrine with a Celeriac Remoulade

Main Courses

Roast topside of local Beef with traditional trimmings
Roast crown of local Turkey with traditional trimmings
Roasted maple-glazed Gammon with a stuffed Roasted Apple
Roast Pork Loin with a local Cider & Mustard Sauce
Chicken Supreme filled with Sage & Onion and wrapped in local Bacon
Roasted Minty Lamb served with a rich Jus (+£2.50)

The above are served with golden Roasted Potatoes and a medley of fresh Vegetables

Salmon fillet in a creamy Seafood Sauce
Baked Haddock with a Lemon and Chilli Butter
Baked Hake with a Prosecco and Dill Bisque
Roasted Pumpkin with Chestnut, Cherry and Dolcelatte Stuffing (seasonal)
Avocado Thermidor with roasted Cherry Tomatoes
Butternut Roast with wild Mushrooms and a creamy Cashew, Calvados and Sage Sauce

The above are served with Buttered New Potatoes and a medley of fresh Vegetables

Desserts

Fresh Fruit Pavlova stack with a Lemon Curd and fresh Berries
Sticky Toffee Pudding with warm Toffee Sauce and Vanilla Ice Cream
Chocolate Profiterole Pile with warmed Caramel Sauce and Pouring Cream
Loaded Rocky Road Cheesecake with Pouring Cream
Raspberry Crème Brûlée with a Shortbread Biscuit and Berries
Fresh Lemon Posset with Candied Lemon, Chantilly Cream and a Shortbread Biscuit
Cheese and Biscuits - a trio of local Cheeses with Crackers and local Chutney

Tea & Coffee included

Additional courses

Cheeseboard - £5.50 extra per person
Sorbet Course - £2.50 extra per person

2 Course - £21.95pp

3 Course - £26.95pp

BOOKING YOUR EVENT...

DEPOSITS & PAYMENTS

For corporate events, a deposit may be required. We can invoice post event. Please discuss your requirements with us. For private events, a £150 deposit is required to secure the event, with numbers and full payment provided 7 days prior to the event. No refunds are possible after this date.

For social and charity events, a £150 deposit is required to secure the date, with numbers provided 7 days prior to the event. It is possible to make payment on the day of the event, based on numbers confirmed 1 week prior. Any guests that send apologies or do not attend on the night must be paid for in full.

We endeavour to keep our prices competitive - the pricing enclosed is guaranteed for events held in 2020. For events booked for following years, there may be a reasonable increase in menu prices.

DECOR

We do not supply venue decorations or table linen - you may provide either. We can supply table number holders for your table numbers or names to stand in. Free standing decor is welcome but no banners or decor may be stuck to windows, walls or furniture. Crystal beads are ok, but we do not permit table confetti as it stains the tables.

ENTERTAINMENT

You are welcome to book live entertainment with your event - discos, live musicians or entertainers are welcome. We may be able to recommend suitable music or entertainment for your event - please discuss your requirements with us. Any entertainment booked by yourself, must provide us with proof of valid PAT testing for any of their electrical equipment and Public Liability Insurance to a minimum of £1million prior to arriving at the venue.

TABLE PLANS

If you are providing a table plan, please ensure it is freestanding. Please base your plan on tables of 8, unless discussed and agreed differently. For 2 and 3 course meals, we ask that for ease of service, details are provided for each person's choices - on named place cards preferably.

DIETARY REQUIREMENTS

We ask that any dietary requirements are requested when meal selections are confirmed. We do prepare dishes that contain all allergens in our kitchen. Whilst we operate a strict policy to minimise any cross contamination, it cannot be guaranteed.

BEHAVIOUR

We reserve the right to refuse entry and your guest's behaviour is the responsibility of the organiser. It is our policy that no guests under 18 are permitted to purchase or drink alcohol and we operate a strict under 25's policy for bar service.

THE COWSHED MEETING ROOM



There are many venues available for business meetings, conferencing and training days, but none like the Cowshed at Highlands End Holiday Park! The Cowshed Meeting Room is a modern themed room, boasting fantastic views over the Dorset coast and countryside.

Formerly a cowshed, as part of Highlands End Farm, you can give that wow factor when meeting clients or provide inspiration during meetings and training days. There is u-shaped seating for up to 18 people or theatre style seating for up to 30 people.

Facilities include a 55 inch HDTV with sound bar, HDMI & VGA connections, private WC facilities, level access, free wifi and ample, free parking.

PRICING & REFRESHMENTS

Room Only	£60 (9am to 1pm or 1pm to 5pm) or £120 for a full day (9am to 5pm) with tea, coffee and table water provided on arrival.	
One to One Meetings	£20 per hour, including tea or coffee and perfect for confidential meetings and interviews.	
Breakfast Buffet	A selection of freshly cooked breakfast pastries, bacon rolls, fresh orange juice and hot drinks	£12.00pp
Finger Buffet Lunch	A selection of fresh sandwiches, sausage rolls, quiche, crudites, cakes and cold drinks	£15.00pp
Light Lunch	Jacket Potato with toppings, salad, a selection of homemade desserts and cold drinks	£18.00pp

Additional Tea & Coffee can be arranged with biscuits or freshly baked pastries - £3.50pp

CONTACT BOOKINGS@WDLH.CO.UK OR CALL 01308 426947