

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. With space for up to 350 guests, we're one of the largest venues in the area.

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 requirements or different ideas, we would be happy to try and cater to your needs. The below events are all subject to availability and some may not be possible during busy holiday periods.

- ✓ **Parties & Celebrations**
- ✓ **Dinners & Cocktail Receptions**
 - ✓ Weddings & Christenings
 - ✓ Christmas Parties & Meals
 - ✓ Charity Events & Fundraisers
 - ✓ Themed Events
- ✓ **Award Ceremonies & Exhibitions**
 - ✓ Live Music & Performances
- ✓ **Foot Golf Parties & Soft Play Parties**
 - ✓ Children's Parties & Discos
 - ✓ Conferences & Training Days
 - ✓ Team Building Events
 - ✓ Meetings & Corporate Functions
 - ✓ Wakes & Memorials
 - ✓ And more...



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 large beer 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. Live music and a dancefloor are available but may reduce guest capacity.



Engine Room

A themed room featuring historic and unique fire engine memorabilia. The Engine Room is the perfect space for evening parties, social gatherings, corporate meetings 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 50 people seated and 100 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. This option is available during December and January. Please discuss your requirements with us.

Luxury Accommodation

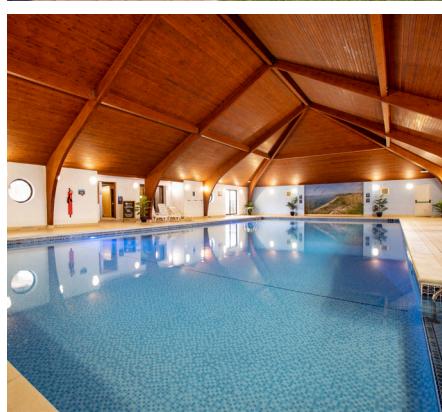
Get the full package with your event by providing guests with quality accommodation just around the corner. We have a selection of luxury 1, 2 and 3 bedroom Lodge Holiday Homes available for hire just metres from Martin's Bar & Restaurant, many with incredible sea views along the Jurassic Coast. We also have spacious 2 and 4 bedroom Apartments, with the three together sleeping up to 16 people in a self-contained building.



Leisure Facilities

The exclusive Highlands End Leisure Club which adjoins Martin's Bar & Restaurant has an indoor heated swimming pool, sauna and steam room. This facility could be made available to your guests.

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.



Dorset Foot Golf is located next to Martin's Bar & Restaurant and could be the perfect activity for a children's party or workplace teambuilding day. Pair it with a winner's presentation inside, along with a group meal, drinks or a party or disco.

IT'S ALL ABOUT THE FOOD...

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

PARTY BUFFETS

Option 1 - Hog roast baps, vegetable burgers (if required), apple sauce, stuffing and crispy roast potatoes - £9pp

Option 2 - Sandwich selection (ham, egg mayonnaise, turkey & cranberry and cheddar & tomato), crudités and dips, sausage rolls, quiche, mini brownies and cake bites - £13pp

Option 3 - Local butcher's sausages, crispy roast potatoes, Westcountry cheeseboard, crusty rolls, local chutney selection and grapes - £16pp

FINGER BUFFETS

Option 1 - Selection of sandwiches (ham, egg mayonnaise, turkey & cranberry and cheddar & tomato), warm honey sausages, homemade quiche, crudités and dips, Scotch eggs and sausage rolls - £14pp

Option 2 - Honey sausages, falafel balls, homemade quiche, chicken goujons, Mediterranean roasted potato wedges, crudités and dips - £15pp

Include Tea & Coffee for an extra £2.50pp

HIGH TEA BUFFET

Selection of finger sandwiches (ham, cheddar & tomato, egg & cress mayonnaise, smoked salmon & cream cheese), mixed scones with local jams and cream, mini meringues with fresh strawberries and cream, chocolate brownie bites, tea & coffee - £16pp

Include Prosecco for an extra £6pp

PIZZA BUFFET

Selection of pizzas (margherita, pepperoni & chorizo, Mediterranean vegetable) with fries, homemade coleslaw and mixed leaf salad - £14pp

PLOUGHMAN'S BUFFET

Sliced home-cooked ham, Westcountry cheeseboard selection, mixed leaf salad, hamemade coleslaw, potato salad with chives & red onion, silverskin onions, local chutney selection, crusty bread & butter and mixed cake bites - £18pp

JACKET POTATO BAR

Slow-cooked jacket potatoes served from our carvery unit with your choice of three toppings (chilli con carne, vegetable curry, baked beans, cheese). Served with homemade coleslaw and a mixed leaf salad - £10pp

If there are any allergies or dietary requirements within your group, simply inform us prior to the event and we will be happy to make reasonable adjustments to the menu.

IT'S ALL ABOUT THE FOOD...

TRADITIONAL CARVERY BUFFET

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

£26pp, includes desserts as below...



HOT BUFFET

Choose 3 from the below:

Chicken Casserole
Chicken Tikka Masala Curry
Vegetable & Chickpea Curry
BBQ Pulled Pork
Turkey & Ham Pie
Pork in Cider Sauce
Beef and Dorset 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 bread

£25pp, includes desserts as below...

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
Homemade vegetarian Strudel

Then choose 5 from the below:

Mediterranean Penne Pasta Salad
Cous Cous with Feta & Fresh Herbs
Mixed Leaf Salad
Orzo Salad
Potato & Chive Salad
Homemade Coleslaw
Balsamic Cherry Tomato Salad
Hot buttered New Potatoes
Rustic Rolls & Butter
Selection of Chutneys

£26pp, includes desserts as below...

DESSERTS & EXTRAS

For the Buffet options on this page, you may choose any 2 desserts from the below:

Apple Pie
Steamed Syrup Sponge
Fresh Fruit Platter
Lemon Meringue Pie
Chef's Cheesecake Selection
Chocolate Profiteroles
Eton Mess

Chocolate Torte
Lemon Tart
Fruit Strudel

Additional courses
Cheeseboard (extra £6pp)
Tea & Coffee (extra £2.50pp)

IT'S ALL ABOUT THE FOOD...

2 OR 3 COURSE DINING MENU

Please select 3 dishes for your guests to choose from for each of your chosen courses.

2 courses £26pp, 3 courses £34pp

Starters

Homemade Soup - a wide variety of options available

Fresh Melon Cocktail with strawberries, passionfruit and pomegranate seeds

Grilled Goat's Cheese topped with a local chutney

Prawn Cocktail

Ham Hock Terrine with a local chutney and toasted bread

Main Courses

Roast topside of local Beef with traditional trimmings

Roast crown of local Turkey with traditional trimmings

Roast Pork Loin with a local cider & mustard sauce

Chicken Supreme filled with sage & onion and wrapped in local bacon

Lamb Shank with a red wine and mint jus

Vegan roasted aubergine & vegetable bake

Ratatouille with aubergine, courgette and peppers in a rich tomato base

All served with golden roasted potatoes and a medley of fresh vegetables

Desserts

Loaded Rocky Road Cheesecake with pouring cream

Lemon & Berry Cheesecake with pouring cream

Raspberry Crème Brûlée with a homemade shortbread biscuit and berries

Fresh Lemon Posset with candied lemon, chantilly cream and homemade shortbread biscuit

Dorset Apple Cake with clotted cream

Additional courses

Westcountry Cheeseboard (extra £6pp)

Tea & Coffee (extra £2.50pp)

Sorbet / Ice Cream Course (extra £3pp)



A WEDDING VENUE LIKE NO OTHER

Martin's Bar & Restaurant is the perfect venue to celebrate your wedding, with beautiful views, great service and quality food & drink. Located just outside Bridport on the hilltop overlooking Bridport and West Bay, "Martin's" can host wedding receptions and celebratory occasions between September and May.

For more intimate wedding breakfasts and evening receptions between September and May, our Merryweather Suite has a capacity for weddings of up to 80 seated guests and 120 evening guests. For larger events, exclusive use is available for select dates during December and January for bespoke packages.

WHY CHOOSE MARTIN'S?

- ✓ Beautiful hilltop location with views
- ✓ Dedicated and experienced Events Team
- ✓ Freshly prepared menus from an award-winning Chef Team
- ✓ Flexible menu options and bespoke options by arrangement
- ✓ Fully stocked bar with a great range, including local drinks
 - ✓ Additional bar setup for larger events
- ✓ Advice and guidance on music & entertainment providers
 - ✓ Dance floor & cosy winter fire
- ✓ Ample free parking and electric vehicle charging
- ✓ Indoor children's Soft Play (available by request)
 - ✓ Outdoor children's play area
- ✓ Adjoining Leisure Club with pool, sauna and steam (available by request)
- ✓ Luxury Lodge accommodation available next door - 1, 2 or 3 bedroom



A WEDDING VENUE LIKE NO OTHER



TADDLE FARM TENTS

We are really excited to have teamed up with Taddle Farm Tents who are able to host your wedding in a beautiful marquee overlooking the Jurassic Coast in our stunning grounds.

With your choice of caterers, venue decorators and entertainment, let us help you to celebrate in style! Each event is bespoke, please contact us to find out more...

CHEESE CELEBRATION CAKES

We work with Ford Farm in Dorchester who create award-winning cheese celebration cakes - a delicious alternative to a traditional cake. Simply presented for you to decorate, we provide slates, plates and cheese knives for your guests to self-serve.

We can also provide crackers, breads, chutneys and accompaniments as an evening buffet or additional course option (extra charges apply).

BESPOKE WINTER WEDDINGS

With our bespoke winter weddings, we can cater for up to 200 seated guests and up to 350 for your evening reception.

We would be pleased to put together a bespoke package based on your requirements, providing exclusive use of the venue in December or January. We can quote on all aspects of your celebrations with us, from personally tailored food and drink menus to entertainment, venue decor, accommodation and much more.



THE ENGINE MEETING ROOM



There are many venues available for business meetings, conferencing and training days, but none like the Engine Room at Highlands End Holiday Park! The Engine Room is a vintage themed room, featuring historic and unique fire engine memorabilia.

Facilities include a wall-mounted TV with sound bar, HDMI & VGA connections, private WC facilities, level access, free wifi and ample, free parking.

OPTIONS & REFRESHMENTS

Room Only	9am to 1pm, 1pm to 5pm or full day (9am to 5pm) with tea, coffee and table water provided on arrival.
One to One Meetings	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
Finger Buffet Lunch	A selection of fresh sandwiches, sausage rolls, quiche, crudites, cakes and cold drinks
Light Lunch	Jacket Potato with toppings, salad, a selection of homemade desserts and cold drinks

Additional Tea & Coffee can be arranged with biscuits, cakes or freshly baked pastries



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 14 days prior to the event. No refunds are possible after this date.

For charity events, a £150 deposit is required to secure the date, with numbers provided 14 days prior to the event. It is possible to make payment on the day of the event, based on numbers confirmed 14 days prior.

Any guests that send apologies or do not attend on the night must be paid for in full.

For wedding receptions and larger celebratory occasions, a £500 non-refundable deposit is required to secure the date. 3 months prior to the event, 50% of the remaining balance is required, which is non-refundable, followed by the remaining balance 2 weeks prior to the event, with final numbers. This is non-refundable from this point. We recommend taking out an event insurance policy to protect you against the unexpected.

DECOR

We would be pleased to work with your chosen venue decorating company, or advise you on your own decor. We do not supply venue decorations or table linen - you may provide either and choose your own colour schemes for napkins and table linen. Free standing decor is welcome but no banners or decor may be stuck to windows, walls or furniture. Crystal beads are allowed, but we do not permit table confetti as it stains the tables. No naked flames.

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. Our usual cut-off time for music and entertainment is midnight. 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. Fireworks, lanterns and fire pits are not permitted.

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 - preferably on named place cards.

FOOD & DRINK

All food and drink must be provided by Martin's Bar & Restaurant - we do not permit external caterers (with the exception of Taddle Farm Tent Weddings), or have a corkage allowance. You are welcome to provide a celebration cake. 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.

I confirm that I have read and agree
to the terms stated on this page

..... Date.....