



Hello and welcome to the Winter edition of the Bay Brasserie Customer Informer, our quarterly newsletter that aims to keep you up-to-date with all the goings on here at the Bay Brasserie. This latest edition will focus on our upcoming events for Christmas and also what's happening as we head into the New Year and beyond.

New Year, New Menu

As 2009 rapidly draws to a close we are all looking forward to another exciting and successful year in 2010 which in January will not only see the launch of the new Winter Menu, but also our fabulous new promotion of 3-courses for an unbeatable £16pp!

The menu showcases a wide range of dishes prepared with local ingredients and produce wherever possible as well as an enhanced range of weekly specials.

Why not start with a bowl of Brixham organic rope grown mussels cooked in white wine and double cream or try our Spanish style baked eggs and chorizo sausage with peppers, onions and a smoked paprika and tomato sauce.

Fill your boots with a 10oz rib eye steak, served with our homemade red wine and pepperberry zinger sauce or try our baked local monkfish tail in a mussel and leek broth with crispy air-dried ham—both an excellent choice.

For all those with a sweet tooth, round your meal off with one of our tasty desserts, such as our rich chocolate and black cherry kirsch torte with a white chocolate fudge sauce.

Whatever you choose this January and February, you can be sure you will have made the right decision.

Burns Sunday Lunch

Our Burns Sunday Lunch will be dedicated to the life and poetry of Robert Burns, born on 25th January 1759 and author of many Scottish poems, includ-



ing the traditional "Auld Lang Syne."

The Burns supper was started by friends of Burns a few years after his death in 1796 as a tribute to his memory, but today it has also become a celebration of all things Scottish including Scottish ancestry.

Join us at the Brasserie on Sunday the 24th of January as we offer our own special Scottish themed lunch in tribute to the man himself.

For more information visit www.baybrasserie.co.uk.

Christmas Cheer

The Bay Brasserie is your ideal venue to celebrate Christmas this year. Enjoy tasty traditional dishes in an intimate setting for up to 40 people.

Choosing from either our excellent Lunch menu or our extensive range of food available on our Dinner menu is going to be your toughest decision but rest assured, whichever choice you make you will not leave disappointed. Our Christmas menus have something for everyone. Let us know if you or anyone in your party have any special

dietary requirements and our skilled kitchen team will be happy to cater for them.

Why not start lunch with Chef's duck liver parfait, with orange and cranberry marmalade and warm toasted brioche. For a hearty main course, choose the roulade of pork tenderloin, filled with apple and raisin mousse and served with a west country cider cream sauce. If anyone has any room left, finish off with a generous portion of triple chocolate log, served with a white chocolate and bitter orange sauce. Delicious!

To view the Christmas menus visit www.baybrasserie.co.uk or to reserve your table in the Brasserie call 01803 206337. Tables are booking fast so don't delay, make this a Christmas to remember and join us here at the Bay Brasserie.

We look forward to seeing you all soon.



Christmas Opening Times

We would like to take this opportunity to make everyone aware that our opening times and menu availability will be a little different than normal over the Christmas and New Year period. A

complete list of times for the Centre is available from the Brasserie or call 01803 206337 to double check before making your journey.

Festive Sunday Lunch

Continuing with the Christmas theme, Sunday 20th December will be our traditional festive themed Sunday Lunch.

Priced at an outstanding £15.50 per person and includes three courses finished with coffee and mince pies, what better way is there to begin Christmas week?

To reserve your table, call 01803 206337 today and to view any of our Christmas menus visit www.baybrasserie.co.uk.

Buffet, Bar & Boogie

Our Buffet, Bar & Boogie private hire package provides the ultimate party experience. Why? Because they have been specially designed to take care of all the details, meaning you can just simply sit back, relax and enjoy the party! Priced from just £8pp they include: finger buffet, bar until late, professional disco, free parking, balloons, birthday cake, as well as exclusive use of the Bay Brasserie and terrace. Whether you're celebrating your wedding, anniversary, birthday or any other



Buffet, Bar & Boogie
from £8 to £14 pp:

- Finger Buffet
- Bar until late
- Professional Disco
- Free Parking Passes
- Balloons & Cake

Exclusive use of Brasserie, & Terrace

Anniversaries Birthdays Leaving Doss Weddings

Bay Brasserie 01803 206 337
www.baybrasserie.co.uk
Bay Brasserie
Riviera International Centre, Torquay

excuse you have to party, the Bay Brasserie is your ideal venue. Call 01803 206337 to find out more.

Valentine's Weekend

For those of you true romantics out there who would like to treat your significant other to something a little bit



special this Valentine's, look no further than the Bay Brasserie. This February 12th and 13th, join us for a romantic evening in the Brasserie, where we will serve you a wonderful three course meal in romantic surroundings. Costing just £26 per person, to include 3-courses, half a bottle of wine, complimentary Cupid's cocktail on arrival and coffee to finish there really is nowhere else you need to be this Valentine's.

On Valentine's Day itself, we will also

be offering a special themed "Lovers Lunch" to round off this most romantic of weekends.

Don't risk leaving it too late and letting down that someone special, call us now to reserve your table or to view the menu visit www.baybrasserie.co.uk.

Sunday Lunch

We value the custom of our loyal regulars which is why we would like to provide you with the advanced warning that as of January, our Sunday Lunches will go up to £13.75. However, as I am sure you will agree, we're still the best value in town!

"Excellence is our Standard"

This is our motto at the Riviera International Centre. It means that we strive to get things right first time, every time; our staff are empowered to go that extra mile for the customer and above all we want you to have a great experience while you are here. If ever there is anything wrong, or we have done something really well ~ please let us know. We enjoy getting things right and so feedback is really welcomed. Speak to any member of the team, fill out a comment form or even email the Managing Director bcole@ricc.co.uk - the choice is yours!

Nice to meet you...!

Name: Stephen Vosper

Position: Bay Brasserie Food & Beverage Assistant

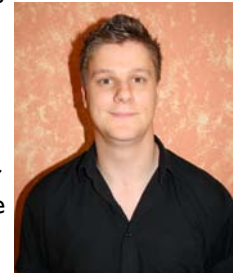
Responsible for: A bit of everything. I work a mixture of days and evenings during my week so I work behind the bar or in the restaurant at weekends. I'm also responsible for giving excellent customer service each and every time I'm on duty.

Best part of the job: Serving our range of fabulous evening meals with a smile.

Usually seen: In and around the Brasserie, interacting with all our wonderful regular customers.

Interesting fact: I play the bass guitar to a very high standard and have played numerous live gigs in the local area.

Looking forward to: Christmas, as it's a great time of year to be around the public and because I love working when we are busy and also to another successful year in 2010.



Bay Brasserie, Riviera International Centre

Chestnut Avenue, Torquay, Devon TQ2 5LZ

01803 206 337

www.baybrasserie.co.uk

"Excellence is our Standard"



£1.00 OFF pp
VALENTINES DINNER
on 12/02/10 in the Bay Brasserie
Valid for all bookings made before
31/01/10 with this coupon.
One coupon is valid for entire booking.
No Cash Value. Not to be used in conjunction with any other offer.
REF: Autumn10/05