

ROYAL SEVEN STARS

TOTNES

Function Package 2025



Ballroom

This grand and opulent space, with high ceilings, polished wood flooring and natural lighting is the perfect venue for any special occasion. Our Ballroom has its own private bar and can be used for a vast range of functions.

Banqueting 100 guests
Standing 150 guests
Theatre Style 100 seated, plus 50 standing

Full day £250 Half day - £150

Assembly Room

With it's beautiful sash windows, overlooking the historical town of Totnes and magnificent high ceilings this makes the perfect backdrop for intimate gatherings, meetings and smaller conferences.

Banqueting 30 guests Standing 40 guests Theatre 30 guests Boardroom 24 guests Horseshoe 30 guests

> Full day £50 Half day £35



Library

Set in a beautiful old library, with original features this room is full of character. Perfect for small, intimate business meetings, presentations and training days.

Available for private dining Banqueting 20 guests Meeting space 15 guests

Full day £50 Half day £25 Private dining – no charge

BAR 7

Situated on the ground floor, with its patio doors that open up onto our cobbled patio. Complete with beautiful beamed ceiling, creating a cosy ambience, this is the perfect function room for small gatherings, wakes and networking events.

Sitting 40 guests Standing 60 guests

> Full day £150 Half day £80



Build a buffet

Minimum 15 guests

Our buffet package starts at £9.50pp and includes a selection of sandwiches, crisps and salad. (gf available)

Choose from added extra's:

Mac & cheese bites (v) £2.50

Pitta & hummus (vg) £3.50

Southern fried chicken goujons £3.00

Falafel (vg) (gf) £2.50

Scotch eggs £4.00

BBQ chicken wings (gf) £3.10

Spring rolls (v) £2.50

Pigs in blankets £3.70

Sausage rolls £2.10

Pasties £3.00

Vegan pasties £3.00

Pork pies £3.00

Cream cheese peppers (v) (gf) £3.50

Quiche (v) (gf) £3.50

Onion bhajis & mango chutney (vg) (gf) £3.50

Crudities & dips (v) (gf) £2.50

Coleslaw (v) (gf) £1.75

Cake selection (vg & gf available) £5.00



Premium buffet

Minimum 15 guests

Cold roasted meat platter (gf)
Artisan bread selection (vg)
Chef's salad (vg) (gf)
Selection of Westcountry cheeses (gf)
Savoury biscuits (vg)
Pasties (vg available)
Pork pies
Hot roasted rosemary potatoes (vg) (gf)
Selection of pickles & chutneys

£25.95 pp



Afternoon Tea

Minimum 15 guests

Selection of sandwiches (gf available)
Scones (v)
Fruit jam (vg) (gf)
Real Cornish clotted cream (gf)
Selection of cakes (vg & gf available)
Self serve tea & coffee
(including fruit and herbal teas)

£16.50 pp



Banqueting Menu

Minimum 20 guests

TO START

Tomato & basil soup (vg) (gf available)
Chicken liver pate (gf available)
Smoked mackerel and horseradish rillette

MAIN COURSE

All served with roast potatoes and seasonal vegetables

Stuffed supreme of chicken (gf available)
Apricot and chestnut roast (vg)
Baked salmon fillet with bearnaise (gf)

TO CONCLUDE

Lemon meringue tart (v)
Belgian waffle (vg)
Chocolate brownie (v)

£30.00 pp



Premium Banqueting Menu

Minimum 30 guests Choose a selection of 3 from each course

TO START

Broccoli & Stilton soup (v) (gf available)

Ham hock terrine with tomato chutney & foccacia toasts (gf available)

Salmon roulade with rocket leaves

Smoked chalk steam trout with pickled celeriac & fennel. Served with crostini

Goats cheese parfait with crostini, onion chutney & rocket leaves (v) (gf available)

Whipped vegan feta with pitta bread (vg) (gf available)

MAIN COURSE

All served with roast and new potatoes and seasonal vegetables.

Beef brisket & Yorkshire pudding (gf available)
Pork loin & cracking (gf available)
Sea bass fillets with warm tartare sauce
Dark ale & shallot tart tatin (vg)
Roast turkey & ham with stuffing & pigs in blankets (gf available)
Brie & beetroot chutney tart with Yorkshire pudding (v) (gf)

TO CONCLUDE

Vanilla & white chocolate cheesecake with berry compote (v) (gf available)

Vegan coconut panna cotta with caramelised pineapple (vg) (gf)

Westcountry cheese & biscuits with onion chutney & grapes (v)

Strawberry pavlova (v) (gf)

Warm chocolate fudge cake with clotted cream (v)

Lemon posset with fresh berries (v) (gf)



Meeting Room Refreshements

Price per person

Self serve tea & coffee £2.00
Biscuit selection £2.00
Fruit juice £2.55
Afternoon cake £5.00
Full English breakfast £11.75
Bacon baps £8.00
Sausage baps £8.00

Meeting Room Equipment Hire

Whiteboard Free
Flipchart £5.00
Projector & screen £10.00
Pens Free
Paper Free
Extension lead Free



Function Upgrades

Drinks

Price per person, per glass

Prosecco (125ml) £5.00
House Champagne (125ml) £9.00
House Red Wine (175ml) £5.85
House White wine (175ml) £6.05
House Rose Wine (175ml) £5.85
Pimms & lemonade (10oz) £5.55
Pimms & lemonade jug £29.95
Orange, apple, pineapple or cranberry juice £2.55
Self serve tea & coffee £2.00

Food

Bacon Baps £8.00 Sausage baps £8.00 Chips £3.00 Fries £3.00

Venue Dressing

White chair covers £2.00



Entertainment

DJ - City Beats Contact: John - 07568 967366 All music genres catered for. Prices start from £395

Live music
Michelle Blamey Music
Contact: Michelle - 07971804968
All music genres catered for.
Solo & duo acts - price available on request
Bands - price available on request

Speed Quizzing
No pens, no paper, no cheating.
2 hours of fun, trivia, music, film, TV and sports.
Prices available on request.

Murder Mystery
An evening of suspense and fun, with a variety of themes to choose from.

Candlelight Murder Mystery Company

Contact: Pat - 01803 875550 / 07980275767

Prices available on request.



Questions & Answers

Confetti

We kindly request that no confetti or confetti balloons are used within the premises.

Dietary Requirements

We are able to cater for most dietary requirements. Please speak to our functions coordinator to discuss your requirements.

Catering

We supply enough plates and food to match the number of guests that have been charged. We do not cater for guests that have not been charged. Outside catering is not permitted and no food can be brought onto the premises.

Entertainment

If you are providing your own entertainment, please provide a copy of the public liability insurance. Smoke machines and pen flames are not permitted. Please provide artificial nightlights for any table settings that you wish to be lit in the evenings.

Payment

To secure any booking, we will require a card number to keep on file.

Payment will be taken prior to the event. If you would like to pay via BACS we request this payment 2 weeks prior to the event.



Contact

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