



CARBIS BAY
ESTATE

Weddings

WWW.CARBISBAYHOTEL.CO.UK

Room Hire

WEDDING BREAKFAST & EVENING

Carbis Bay Main House Hotel

Godrevy Room Hire - £2000.00

Sands Room Hire - £3000.00

The Wedding Hut

May/June/July/Sept £6000.00 (no marquee)

May/June/July/Sept £7500.00 (with marquee)

Jan/Feb/Mar/Apr/Oct/Nov/Dec - £5000.00 (no marquee)

Jan/Feb/Mar/Apr/Oct/Nov/Dec - £6500.00 (with marquee)

The Pavilion

May/June/July/Aug/Sept £1500.00

Jan/Feb/Mar/Apr/Oct/Nov/Dec - £1000.00

The Gannet Inn

May/June/July/Aug/Sept - £2500.00

Jan/Feb/Mar/Apr/Oct/Nov/Dec - £2000.00

Bed & Breakfast Basis Exclusive use (16 guest bedrooms 38-40 guest stay) - from £4995.00

Exclusive use available Jan/Feb/Mar/Apr/May/Oct/Nov/Dec



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Extra Special

FOOD & DRINK

Celebration Drinks & Canapés

Glass of Moët Champagne, Carbis Bay Pimm's or Cornish Bucket
Choice of 3 canapés from the menus provided in wedding pack - £21.95 per head

Wedding Breakfast

Three Courses with Coffee and Petits Fours - From £50.00 per head
Afternoon Tea - From £60.00 per head
Sharing Platters - From £50.00 per head

Wine Selection

From £18.50 per bottle (½ bottle per person)

Wine Flight

From £37.50 per person
Starter, main and toast (Moët)

Toast Champagne

Moët from £10.00 per person

Liqueurs

Amaretto, Grand Marnier, Cognac Hennessy VSOP, Drambuie - £4.50 each

Soft Drinks

Jugs of Sparkling Elderflower - £5.00 per jug

Evening Menu

Evening Snacks - From £15.00 per head
Hog Roast, Barbecue or Traditional Paella - From £25.00 per head
Evening Buffet - From £30.00 per head



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Add To Your Day

THE LITTLE EXTRAS

Disco

Choice of DJ - From £295.00

Pop-Up Bar

From £850.00 (excludes cost of drinks)

Ice Cream Bike

Unlimited ice cream for 2 hours
(Choose 6 flavours from our extensive range)
From £400.00

Fireworks

From £1000.00

Pianist

For the ceremony and wedding breakfast
£250.00

Chair Covers & Sashes

£5.50 per chair

Lime Wash Chairs

£7.00 per chair

With Our Compliments

INCLUDED IN YOUR PACKAGE

Licensed for Civil Ceremonies

A Master of Ceremonies who will be your host throughout the day

Use of our extensive grounds and beach for your photographs

Award-winning cuisine with the option to create your own menus

Complimentary gift in the bridal suite

Complimentary night's stay for the Bride and Groom

(40 guests or more. Terms and Conditions apply)

Reduced room rates for your wedding party - 10% discount on hotel bed/breakfast tariff

(40 guests or more. Terms and Conditions apply)

Coach parking and reserved parking (up to 4 spaces)

Three-tier cake stand or our vintage silver stand

Please bear in mind that we can make your wedding bespoke to you and our menus are a guideline. If there is a menu you have in mind, we are more than happy to discuss your requirements with our award-winning chefs.



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Wedding Menu

CANAPÉS & SOUPS

Mini Yorkshire Pudding
with Cornish Sirloin of Beef, Horseradish Sauce

Seared Scallops
with a Local Black Pudding Spoon & Thermidor Sauce

Roast Lamb on a Spring Onion Mash, Roasted Asparagus
Minted Lamb Jus

Battered Mushroom Risotto Ball
with Pesto Dressing & Parmesan

Filo Crown with Sunblushed Tomato,
Cream Cheese & Thai Basil

Mini Fish & Chips with Mushy Peas & Tartar Sauce
on a Bread Crouton

SOUPS

Butternut Squash Velouté, Shitake Mushrooms & Truffle Oil

Roasted Pepper & Tomato Soup, Horseradish Crème Fraîche

Curried Carrot, Coconut & Coriander Soup

Mushroom & Spinach Soup

Leek & Potato Soup

Parsnip & Coriander Soup

Roasted Vegetable Soup



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Wedding Menu

TRADITIONAL BRIDE

Just want to stick to tradition when it comes to your menu?

This selection is perfect for you.

Starters

Chicken Liver Parfait, Grape Chutney, Melba Toast
Confit Duck Leg, Cranberry, Orange & Fennel
Ham Hock Terrine, Chow Chow Pickle, Olive Focaccia
Trio of Salmon-Smoked, Rillettes & Cured-Beetroot, Lamb's Lettuce
Parma Ham, Charred Watermelon, Raspberry Sorbet
Tian of Crab & Apple, Parmesan, Rocket & Lemon
Carpaccio of Beef, Horseradish Jelly, Crispbread
Roulade of Aubergine & Courgette, Basil Pesto, Grilled Halloumi

Mains

Traditional Roast Striploin of Beef, Horseradish, Yorkshire Pudding & Pan Gravy
Three-Hour Baked Shoulder of Lamb, Dauphinoise Potato, Squash Purée, Kale & Lamb Sauce
Cider-Marinaded Belly of Pork, Pig Cheek Rillettes, Crackling Shard & Apple Sauce
Corn-Fed Chicken Supreme, Pommies Anna Potatoes, Asparagus & Sauce Veronique
Parsley-Crusted Loin of South Coast Hake, Pea Stew & Greens
Devonshire River Trout Wellington, Tomato Pulp & Watercress Soup
Halloumi-Stuffed Baked Peppers, Aubergine & Courgette, Tomato Chutney (V)
Medley of Baby Vegetables, Salt-Baked Celeriac Purée, Beetroot Tartar (V)

Desserts

Dark Chocolate & Raspberry Fondant, Chocolate Soil, Raspberry Ice Cream
Almond & Pear Slice, Amaretto Ice Cream, Peach Purée
Passion Fruit Panna Cotta, Citrus Tuile Biscuit, Passion Fruit Coulis, Orange Crème Fraîche
Caramelised Lemon & Thyme Tart, Lemon Curd, Clotted Cream
Peppermint & Chocolate Cheesecake, Vanilla Bean Ice Cream, White Chocolate Sauce
Sticky Date & Walnut Pudding, Salted Caramel Ice Cream, Toffee Sauce
Cherry & Chocolate Crumble, Chocolate-Dipped Cherry, Vanilla Bean Chantilly Cream
Milk Chocolate & Pistachio Torte, Nut Clusters, Velvet White Chocolate

Coffee & Petits Fours

£65.00 per head (includes glass of Moët Champagne)



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Wedding Menu

VINTAGE BRIDE

*Looking for a menu to complement your vintage look?
Our Afternoon Tea-inspired dishes are perfect for a bride looking for
something different.*

To Start

Finger Sandwiches –
Smoked Salmon, Cucumber, Egg & Cress, Prawn

In-Between Hot Dish

Mini Roast Beef & Mash

Mini Lamb Cutlet & Peas

or

Mini Wellington & Pommes Anna Potatoes

To Finish

Homemade Scones, Strawberry Jam & Cornish Clotted Cream

Battenburg Cake

Chocolate Brownie

Eton Mess

Raspberry Vacherin

Pear & Almond Frangipane

Coffee & Petits Fours

£60.00 per head (includes glass of Moët Champagne)



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Wedding Menu

BRITISH BRIDE

A wedding breakfast of classic dishes.

Starters

Traditional Prawn Cocktail, Marie-Rose Sauce, Brown Bread & Butter
Chicken Liver Parfait, Toast & Cumberland Sauce
Parma Ham, Charred Watermelon, Raspberry Sorbet

Mains

Breaded Fish & Chips, Tartar Sauce & Mushy Peas
Trio of Kernow Sausages, Creamy Mash, Onion Gravy & Peas
Beef & Ale Pie, Mash, Carrots & Cheese Cobbler

Desserts

Lemon Meringue with Cornish Clotted Cream
A Trifle Different – Raspberry Sponge, Vodka Jelly, Sherry Shot and Crème Patisserie
Baked Cheesecake, Strawberry Mousse, Strawberry Purée

Coffee & Petits Fours

£50.00 per head



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Wedding Menu

BEACH BRIDE

For the more relaxed couple, our sharing platters are perfect for creating that laid-back family feeling.

Wedding Breakfast

Option 1

Starters

Mediterranean Meats & Cheeses
Olives & Artichokes
Sun-Dried Tomatoes
Houmous or Taramasalata
Roasted Peppers
Selection of Bread

Mains

Whole Chicken Sand & Fire
Royal BBQ Pork Loin
Apples & Pears
Lemon & Lime Trout Fillets
Peas & Beans
Pimento Baby Monkfish
Roasted Vegetables

Desserts

Profiteroles
Lemon Posset
Carbis Bay Ice Cream

£50.00 per head

Wedding Breakfast

Option 2

Starters

Mediterranean Meats & Cheeses
Olives & Artichokes
Sun-Dried Tomatoes
Houmous or Taramasalata
Roasted Peppers
Selection of Bread

Mains

Black & Blushing Worcestershire Fillet
Moorish Rice
Chilli Chicken with Drunken Pinto Beans
Crispy Duck with Fire-Roasted Plum Sauce
& Wasabi Noodles
Sizzling Moroccan Prawns
Couscous & Harissa Yoghurt

Desserts

Profiteroles
Lemon Posset
Chocolate Shortbread
Carbis Bay Ice Cream

Coffee & Petits Fours

£60.00 per head



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Wedding Menu

EVENING BUFFET

Homemade Mini Burgers

Cajun Potato Wedges

Carbis Bay Scotch Eggs

Confit Duck Spring Rolls

Vegetable Spring Roll

Garlic Ciabatta
with Cornish Feta Cheese & Caramelised Onion

Cod Croquettes with Homemade Tartar Sauce

Pulled Pork
with a Floured Roll & Smoked Bacon & Sage Stuffing,
Warm Apple Purée

Wild Rocket & Cherry Tomato Salad

Home-Made Coleslaw

£30.00 per head



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Wedding Menu

EVENING BBQ, HOG ROAST OR PAELLA

Evening Barbecue

Kernow Sausage
Beef Burger
Deep South Rubbed Chicken Thigh
Pork Loin Steak
Coleslaw
Potato Salad
Rice Salad
Warm Vegetable Pasta

£25.00 per head

or

Evening Hog Roast

Floured Baps
Apple Sauce
Home Made Stuffing
Green Salad
Home Made Coleslaw
Roast Potatoes

£25.00 per head

or

Traditional Paella

A traditional paella dish
served with a fresh green salad

£25.00 per head



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Wedding Drinks

WINE FLIGHTS

Sands Classic - £37.50 per person

Starter

Verdejo, Esencia de Fontana, 2015/16, Uclés, Spain

Aromatic nose with notes of freshly cut hay, white pepper and fennel. Light-bodied, but with excellent fruit concentration. Slightly mineral with a crisp, dry finish.

Main Course

Montepulciano d'Abruzzo Riserva, Tor del Colle, Botter, 2013/14, Abruzzo

Intense and concentrated on the nose with cherry flavours and notes of blackberries and liquorice. Dry and herbaceous on the palate, rounded and mouthfilling.

or

Main Course

Viognier, La Baume Grande Olivette, 2014/15 Languedoc, France

Bright straw yellow colour with powerful peachy aromas that leap from the glass. Mandarin zest, fresh apricot and candied orange vie for attention on the palate, full-bodied flavours that develop into a fresh and spicy finish.

Toast Champagne

Moët & Chandon Brut Imperial NV Champagne, France 100ml

An elegant golden straw yellow colour with green highlights, whilst on the nose there is a vibrant intensity of green apple and citrus fruits.

New World - £45.50 per person

Starter

Sauvignon Blanc, The Crossings, 2016/17, Marlborough, New Zealand 125ml

Bright and fresh, it leaps with exotic notes of white peach and pink grapefruit over a mineral flintiness. There is an enriching complexity of gooseberry and passionfruit and taut citrus raciness that shows off true varietal character. Just brilliant.

Main Course

Pinot Noir, The Crossings, 2014/15, Marlborough, New Zealand 125ml

Finely poised aromas of red cherry, spice, raspberry and gentle smokiness. The palate is vibrantly intense with a full, rich and silky mouthful.

or

Main Course

Chardonnay, Butterball, Evans & Tate, 2015/16, Western Australia

A full bodied and flavoursome wine. Ripe and intensely flavoured fruit aged in premium French oak creating a mouthfilling combination of rich peach, melon and cashew flavours interwoven with buttery elements and subtle oak.

Toast Champagne

Moët & Chandon Brut Imperial NV Champagne, France 100ml

An elegant golden straw yellow colour with green highlights, whilst on the nose there is a vibrant intensity of green apple and citrus fruits.

Both Packages including a top up during the meal



CARBIS BAY
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Godrevy Room

BEAUTIFUL PANORAMIC SEA VIEWS



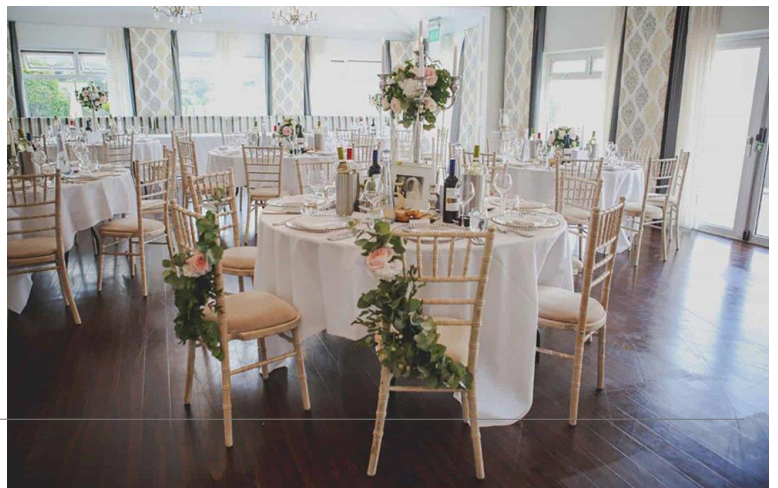
The Godrevy Room is located at the front of the Main House and has panoramic sea views across St Ives Bay. With plenty of light, a high ceiling and contemporary chic interiors, it is the perfect blank canvas in which to personalise your ceremony. This room can be arranged so as you walk down the aisle you gaze over the horizon at the stunning sea views before you.

Wedding Ceremony: 70

Wedding Breakfast: 50

The Sands

STUNNING SEA AND SPA GARDEN VIEWS



The Sands Restaurant is perfect for weddings with the wow-factor. A spacious venue with luxury interiors and stunning sea views, this room can be flexible for whatever your needs. Choose to walk down the aisle while gazing out to sea, or overlooking our spa gardens.

Wedding Ceremony: 150

Wedding Breakfast: 180

The Wedding Hut

EXCLUSIVE VENUE ON THE BEACH



The Wedding Hut and Lower Deck are situated on the sands of Carbis Bay Beach, both ideal for the ultimate beach wedding. The extended decking area is licensed for wedding ceremonies and its close proximity to the sea means the celebrations can spill onto the beach, meaning you can celebrate your special day with sand between your toes.

Wedding Ceremony: 100 with marquee

Wedding Breakfast: 100

Gannet Inn & Gannet House

BOUTIQUE HOTEL



Licensed for ceremonies and with its quirky, stylish setting, a more casual experience is on offer in welcoming surroundings. A large selection of drinks and cocktails together with menus created by our award-winning Estate Chef is the best combination for a perfect celebration. For an intimate experience, the entire venue including its sixteen boutique bedrooms can be hired exclusively.

Wedding Ceremony: 100

Wedding Breakfast: 100

The Pavilion

SPA GARDEN



Above the Spa gardens and pools, looking out to sea, is our pretty Pavilion, setting the scene for an intimate wedding ceremony. It is also perfect for celebration drinks or an afternoon tea with bubbles – even a relaxing spa treatment before your wedding.

Wedding Ceremony: 10

Wedding Breakfast: 10

Further Information

CONTACT US

Thank you for requesting our wedding information.
If you have any questions at all, please do not hesitate to contact us.

We would love you to join us at the Estate for a show round
and to discuss your plans for the big day.

Nicole Thomas & Ria Stephens
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