

CARBIS BAY ESTATE

Weddings

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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



Extra Special

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



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.



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



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, Rillette & 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-Marinated Belly of Pork, Pig Cheek Rillette, Crackling Shard & Apple Sauce Corn-Fed Chicken Supreme, Pommes 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)



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)



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



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



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



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



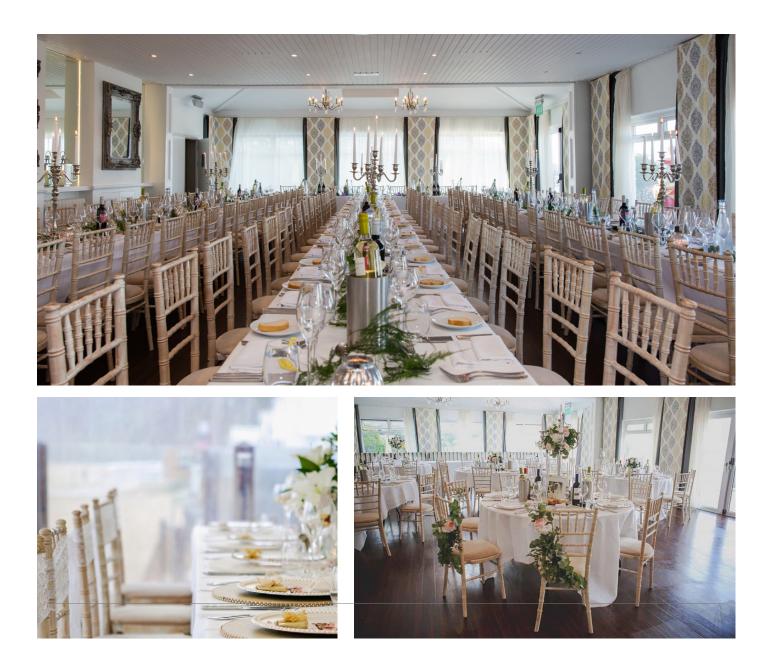
Godrevy Room BEAUTIFUL PANORAMIC SEA VIEWS



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

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

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

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

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

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 01736 795311 events@carbisbayhotel.co.uk

