

# CARLYON BAY

HOTEL | SPA | GOLF



*your dream*

WEDDING







IDYLLIC SETTING

*on the*  
CORNISH  
COAST



Set above St Austell Bay, the Carlyn Bay Hotel is a wedding venue like no other. From the moment you meet your dedicated wedding coordinator, you'll be guided every step of the way to ensure every detail is just as you dreamed.





*the perfect backdrop to your*  
**SPECIAL DAY**

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CHOOSE FROM BEAUTIFUL SETTINGS,  
INCLUDING OUR OUTDOOR GAZEBO





Whether you choose our elegant Bay View Restaurant with panoramic sea views, a picturesque ceremony on the lawn beneath our bespoke gazebo, or a lively evening reception in the Carlyon Suite, every element of your day will be perfectly tailored. From bespoke menus and fine wines to recommendations for florists, photographers, and entertainment, we go the extra mile to make your day truly unforgettable.



#### OUTDOOR GAZEBO

Our bespoke outdoor gazebo, set on our manicured lawn with breathtaking views of St Austell Bay, offers a stunning setting for your wedding ceremony. And if the weather doesn't cooperate, we'll have a beautiful indoor setting reserved for your special moment.

- Capacity for 120 guests
- Red and cream carpet arrival
- Panoramic Coastal views
- Large free car park

#### BAY VIEW RESTAURANT

The Bay View Restaurant, with its breathtaking sea views, is the perfect wedding venue. Catering for up to 150 guests, it offers flexible table arrangements tailored to your needs, ensuring every detail is just right for your special day.

- Capacity for 150 people
- Large free car park

#### EVENING RECEPTION - CARLYON SUITE & CLUBHOUSE

Celebrate your evening reception at our Carlyon Suite & Clubhouse Bar. With stunning views of St Austell Bay and a spacious terrace to enjoy the scenery. To start your celebrations in style, the happy couple will be treated to a buggy ride from the hotel to the Clubhouse, ready for the festivities to begin at 7pm.

- Capacity for 150 people
- Large free car park
- Discounted drinks at the club bar
- Private bar
- Natural light
- Air-conditioned
- Licensed for entertainment
- Sun terrace with views over the bay



EXCLUSIVE  
EXTRAS  
*every step of the way*



INCLUDED

PRE - WEDDING

Complimentary wedding tasting for two,  
available during Sunday lunch

Complimentary 30-minute spa  
treatment for the bride

Complimentary round of golf for two  
on our championship golf course

15% off all food, drinks, golf,  
and spa treatments

WEDDING DAY

Capacity for 150 people

Licenses for civil ceremonies

A choice of banquet, buffet and  
drinks packages

Use of our elegant outdoor wedding  
gazebo for the ceremony

Red and Cream carpet arrival to  
welcome the Bride & Groom

Unique location with sea views, for  
breathtaking wedding photographs

The services of a Toastmaster

A dedicated venue manager to assist  
you throughout your special day

Advice on entertainment, decorations,  
car hire, pianists, harpists, fireworks  
and more

Cake stand and knife, and table plans

On-site accommodation  
with 86 bedrooms

Discounted accommodation rates  
for you and your guests

Complimentary luxury sea view  
accommodation for the Bride and  
Groom on their wedding night



EXQUISITE OPTIONS FOR EVERY TASTE

drink packages

## TAILOR-MADE CHOICES

### CORNISH BUCKET OF BEER

Choose from:  
Korev | Tribute | Cornish Rattler  
From £7 per person

### PIMMS

From £7 per person

### CARLYON COCKTAILS

Choose from:  
Negroni | Aperol Spritz | Mojito  
From £15 per person

### WINES

From £35 per bottle

### PROSECCO

From £50 per bottle

### CAMEL VALLEY BRUT SPARKLING

From £65 per bottle

### CHAMPAGNE

From £70 per bottle

canapé options

## OPTION 1

CHOOSE 3 FOR £12 OR 5 FOR £16

Crispy Pork Belly, Yakaniku Glaze  
Cornish Gouda Fried Cheese Sandwich  
Fish & Mushy Pea, Potato Rosti, Capers  
Smoked Salmon Blini, Caviar Cream Cheese  
Taco Shell, Guacamole, Tiger Prawns  
Chicken Liver Parfait Profiterole, Red Onion Glaze  
Chocolate Dipped Strawberries

UPGRADE & INCLUDE A FLUTE OF PROSECCO, GLASS OF PIMM'S  
OR CORNISH BEER FOR AN EXTRA £7 PP

## OPTION 2

CHOOSE 3 FOR £18 OR 5 FOR £25

Lobster & Caviar Blinis  
Seared Scallops with Pea Puree, Squid Ink Crackers  
Gruyere & Black Truffle Stuffed Mushrooms, Crouton  
Breaded Mussels, Garlic Aioli, served in their shell  
Duck Rillettes on Toasted Brioche, Plum Chutney

UPGRADE & INCLUDE A FLUTE OF PROSECCO, GLASS OF PIMM'S  
OR CORNISH BEER FOR AN EXTRA £7 PP

wedding menus

## TRADITIONAL

STARTER | MAIN | DESSERT | COFFEE & MINTS

Choose 1 dish per course or, should you wish to offer  
your guests a choice of 2 dishes, a pre order is required.

### STARTER

Roasted Tomato & Basil Soup  
Basil Croutons  
(Other soups are available)

Chicken Liver Parfait  
Toasted brioche & apple chutney

Home-Cured Beetroot Salmon  
Pickled cucumber & horseradish creme fraiche

Glazed Red Onion, Mozzarella & Tomato Tartlet  
Herb salad, heritage tomatoes

### MAIN

Breast of Corn Fed Chicken  
Sun blushed tomato & oregano, piquillo pepper mash,  
oregano cream

Roast Rump of Lamb with Sweet Garlic & Mint  
Boulangere potatoes, sun blushed tomatoes, minted lamb jus

Roast Sirloin of Local Beef with Yorkshire Pudding  
Roasted rosemary potatoes, watercress & horseradish,  
red wine sauce

Fillet of Sea Bream  
Saffron potatoes, snow peas, balsamic glazed roasted  
cherry tomatoes

Rack of West Country Pork  
Apple & chutney, cider jus, hogs pudding potato cake

Gratin of Gnocchi & Vegetables  
Cornish gouda, truffled spinach & leeks

All main courses come with a selection  
of seasonal vegetables & potatoes

### DESSERT

Classic Glazed Lemon Tart  
Raspberry sorbet, lemon curd

Chocolate & Hazelnut Torte  
White chocolate sauce, raspberries, clotted cream

Tonka Bean Panna Cotta  
Passion fruit & pineapple salsa

Sticky Toffee Pudding  
Clotted cream ice cream, caramel fudge sauce

3 Cornish Cheeses  
West Country chutney, celery & grapes, artisan biscuits

### COFFEE & MINTS

£60 per person

## ULTIMATE

FLUTE OF CHAMPAGNE & CANAPES ON ARRIVAL

STARTER & A GLASS OF CHABLIS

MIDDLE COURSE

MAIN COURSE & A GLASS OF  
CABERNET SAUVIGNON

DESSERT & A GLASS OF  
CORNISH BLACKBERRY DESSERT WINE

COFFEE & PETIT FOURS

FLUTE OF CHAMPAGNE TO TOAST

Choose 1 dish per course or, should you wish to offer  
your guests a choice of 2 dishes a pre order is required.  
A vegetarian option is always available.

### ON ARRIVAL

ACCOMPANIED BY A FLUTE OF CHAMPAGNE

Luxury Hot & Cold Canapes

Choose 3 from option 1

### STARTER

ACCOMPANIED BY A GLASS OF CHABLIS

Terrine of Duck Liver  
Golden raisins, toasted brioche

Hand-seared Scallops  
Mango, papaya, curry spices & cauliflower

### MIDDLE COURSE

A choice of Light Sorbets

Home-Cured Beetroot Salmon  
Pickled cucumber & horseradish creme fraiche,  
caviar & ouzo pearls

### MAIN

ACCOMPANIED BY A GLASS OF CABERNET SAUVIGNON

Individual Classic Tournedos Rossini  
Madeira jus, roasted onions, chantenay carrots,  
madeira sauce, chateau potatoes

Roasted Turbot  
Sea fennel 'Fruits of the Sea' & shellfish jus

### DESSERT

ACCOMPANIED BY A GLASS OF  
CORNISH BLACKBERRY DESSERT WINE

Strawberry Champagne Parfait  
Tuile biscuits

Dessert Trio

Sticky Toffee Pudding & Honey Ice-Cream  
Raspberry White Chocolate Crumble | Orange Curd Posset

### COFFEE & PETIT FOURS

FLUTE OF CHAMPAGNE TO TOAST

£150 per person

## AFTERNOON TEA

ACCOMPANIED BY A FLUTE OF PROSECCO

### SAVORY

Smoked Salmon, Dill & Cream Cheese Bagel  
 Coronation Chicken Sandwich  
 Cucumber & Cream Cheese Sandwich  
 Free-Range Egg Mayonnaise & Cress Sandwich  
 Cornish Fish Cakes, Caper & Tarragon Mayonnaise  
 Kittow's Pork & Sage, Mustard Marinated  
 Sausage Rolls

### SWEET

White Chocolate & Raspberry Blondie  
 Honeycomb  
 Mini Custard Tart  
 Seasonal berries  
 Dark Chocolate Macaroon  
 Chocolate ganache cream  
 Strawberry & Vanilla Cream Profiterole  
 Cornish Jam & Clotted Cream Split

£60 per person

## CORNISH

Choose 2 options per course for your guests and a pre order is required. Vegan/Vegetarian and allergy options are always available

### STARTER

Hog's Scotch Egg  
 Kittow's Hogs pudding, St Ewe's hens egg, slaw, apple jelly  
 St Ives Crab & Prawns  
 Citrus mayonnaise, crisp cos lettuce, chargrilled  
 Sourdough  
 Tomato & vegan mozzarella salad, basil  
 Tarquin's Gin Cured Salmon  
 Trewithen Farm crème fraiche, pickled vegetables  
 Cornish Boy Laity Camembert  
 Rarebit, glazed cheese scone with heirloom tomato

### MAIN

Kittow's Pen 'n' Tinny Pork Sausages  
 Clotted cream & mustard mash, roasted onion gravy, buttered carrots  
 Crispy Doombar Battered Fish  
 Fries, crushed peas, ketchup, charred lemon, tartar sauce  
 Herb Crusted Chicken Breast  
 Cornish Blue cheese & garlic cream, Kittow's hogs pudding patty, buttered greens  
 "Posh" Scampi  
 Crisp Newlyn monkfish & king prawn, Cornish chilli sauce, triple-cooked chips, salad  
 Cornish Saffron & Roasted Leek Risotto  
 Summer peas, St Ewe poached egg

### DESSERT

Berry Eton Mess  
 Clotted cream, pink pepper meringue, seasonal berries  
 Warm Pear  
 Frangipane & almond tart, Amaretto ice cream  
 Chocolate Cremeux  
 Shortbread & caramel pot, chantilly cream, Cornish fudge

### COFFEE & MINTS

£60 per person

## BUFFET A

### SELECTION OF SANDWICHES

Served on wholemeal & white bread

Roast Beef with Horseradish  
 Mature Cheddar with Sweet Pickle  
 Coronation Chicken  
 West Country Honey Glazed Ham & Chutney  
 Egg Mayonnaise & Cress

### GOURMET SNACK SELECTION

Local Cocktail Steak Cornish Pasties

Tandoori Spiced Chicken  
 Spiced yogurt dip

Vegetarian Dim Sums  
 Sweet chilli & soya sauce dip

Coriander & Cumin Minced Kofta Kebabs  
 Minted cucumber relish

Deep Fried Fish Goujons  
 Tartare sauce

Homemade Quiche  
 Glazed with Cornish cheddar

Grilled Local Leek & Mustard Sausages  
 Wrapped in smoky bacon with mustard piccalilli

Cheese Board  
 Grapes & water biscuits

Charcuterie, Parma Ham & Cured Beef Platter  
 Chutneys & pickles

Homemade Dark Chocolate Brownie

Please note you must cater for 100% of those attending the evening reception. Children under the age of 13 will be charged at 50% of the Adult rate.

£27.50 per person

## BUFFET B

### AMERICAN-STYLE

Slow Roasted BBQ Pulled Pork Shoulder  
 Glazed brioche roll with BBQ sauce

Char Roasted Lemon & Rosemary Chicken,  
 Smoky Bacon, Iceberg Lettuce, Tomato, Mayo  
 Glazed brioche bun

9" Pork & Beef Hot Dog Sausage  
 Caramelised herb onions in a glazed brioche roll

Lime Infused Peppers, Onions & Grilled Vegetables  
 Sour cream, tomato salsa in a glazed brioche roll

Spiced Coleslaw | Mixed Leaf Salad  
 Fries | Roasted Corn on the Cob

### DESSERT

Strawberries & Cream (in season)  
 Homemade Dark Chocolate Brownie

£35 per person

## GRAZING BOARD

6 ITEMS FOR £18 PER PERSON  
 ADD ADDITIONAL ITEMS FOR £3 PER PERSON

### SELECTION OF SANDWICHES/WRAPS

COUNTS AS ONE

Served on wholemeal & white bread

Ham & Mustard | Beef & Horseradish  
 Egg & Cress | Tuna & Cucumber

### SAVOURY

Cheese & Biscuits | Scotch Eggs | Filled Bagels  
 Crudites & Dips | Olives & Feta | Pigs in Blankets  
 Sausage Rolls | Mini Pork Pies | Charcuterie  
 Mini Roast Beef Sliders | Quiche

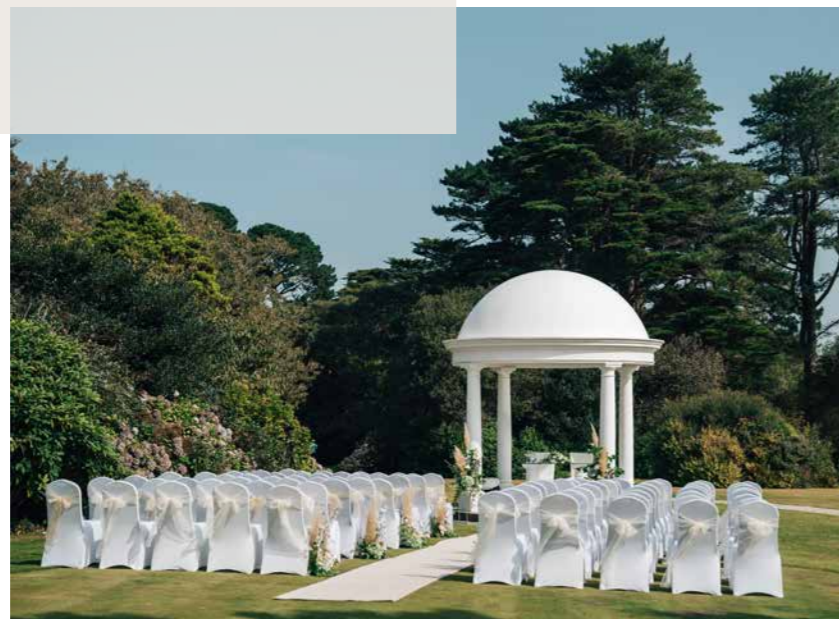
### SWEET

Dark Chocolate Brownie  
 Scones  
 Served with jam & cream  
 Macaroons  
 Cut Fruit

From £18 per person



it's all in the  
**DETAILS**



ROOM HIRE	November - February	March, April, May, June & September & October	July, August & all Bank Holiday Weekends
Ceremony & reception	£1800	£2500	£3500
Reception	£1300	£2000	£3000

**Includes: Gazebo, Bay View Restaurant & Golf Club**

The above prices apply when booking your reception at the hotel. It is recommended that your church ceremony should take place no later than 11am if you wish to have your meal in the Bay View Restaurant following your ceremony. For ceremonies held at the hotel, it is recommended that the ceremony takes place no later than 12.30 pm. Guests should be seated in the Bay View Restaurant no later than 2pm and the room vacated by 5pm so that we can cater for other hotel residents.

**EVENING HIRE**

Enjoy the perfect end to your day at our Carlyon Suite & Clubhouse Bar within our grounds.

- Large free car park
- Reduced 'club' priced bar drinks
- Sun terrace with views over the bay
- Opportunity to view the day's photos on large screen TVs

**CHILDREN'S RATES**

We offer child-friendly menu options, including specially tailored dishes or smaller portions from the wedding party menu.

Under 6 (if they eat)	7-13 years
£25	Half adult price

**TERMS & CONDITIONS**

To secure your wedding booking, a £1,500 deposit is required. A further £1,500 deposit is due six months before your wedding, and the estimated balance must be paid in full one month prior to the event. Please note that all deposits are non-refundable. At the time of booking, you must provide a realistic guest number, though minor adjustments can be made up to one month before the wedding. Any cancellations after this point will be charged at the full rate. A minimum of 50 adult guests is required for all weddings, and all will be charged accordingly. Weddings held on Saturdays between 1st March and 31st October must also book the Golf Club for the evening reception, which must be accompanied by the Evening Buffet. Final menu choices and any special dietary requirements must be confirmed with the hotel no later than three weeks before the wedding date. All prices include VAT at the current rate, and any additional charges incurred on the day must be settled upon departure.





# CARLYON BAY

HOTEL | SPA | GOLF

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  #CarlyonCaptured



  
**B R E N D**  
COLLECTION

HOTELS | RESTAURANTS | SPAS