

# 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

FLUTE OF PROSECCO SPUMANTE

TEA & COFFEE

A pot of freshly brewed Tregothnan  
‘Cornish Grown’ Tea or Coffee

SANDWICHES

Coronation Chicken  
Cucumber & Cream Cheese  
Free-Range Egg Mayonnaise & Cress

SAVOURY

Smoked Salmon, Dill & Cream Cheese Bagel  
Cornish Fish Cakes, Caper & Tarragon Mayonnaise  
Kittow's Pork & Sage, Mustard Marinated  
Sausage Rolls

HOMEMADE PLAIN & FRUIT SCONES

Served with local Cornish Clotted Cream  
& home-made Strawberry Jam

SWEET

White Chocolate & Raspberry Blondie  
Honeycomb Mini Custard Tart Seasonal Berries  
Dark Chocolate Macaroon Chocolate Ganache Cream  
Strawberry & Vanilla Cream Profiterole  
Lemon & Elderflower Mousse

£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

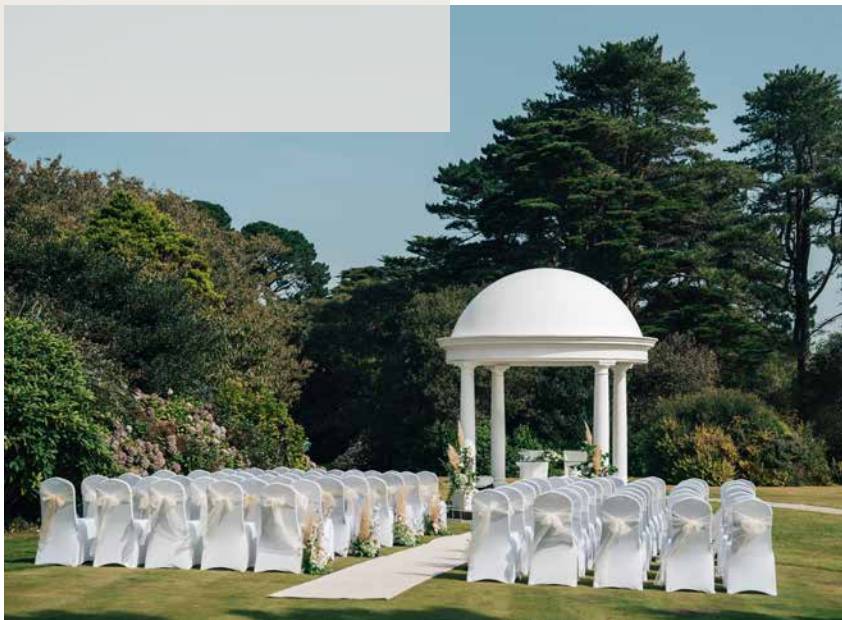
Cut Fruit

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**  
C O L L E C T I O N

HOTELS | RESTAURANTS | SPAS