

your dream

WEDDING





## IDYLLIC SETTING

## on the

## C O R N I S H C O A S T





Set above St Austell Bay, the Carlyon 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.



# SPECIAL DAY

CHOOSE FROM BEAUTIFUL SETTINGS, INCLUDING OUR OUTDOOR GAZEBO



the perfect backdrop to your

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

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

OPGRADE & 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

## T R A D I T I O N A L

#### 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

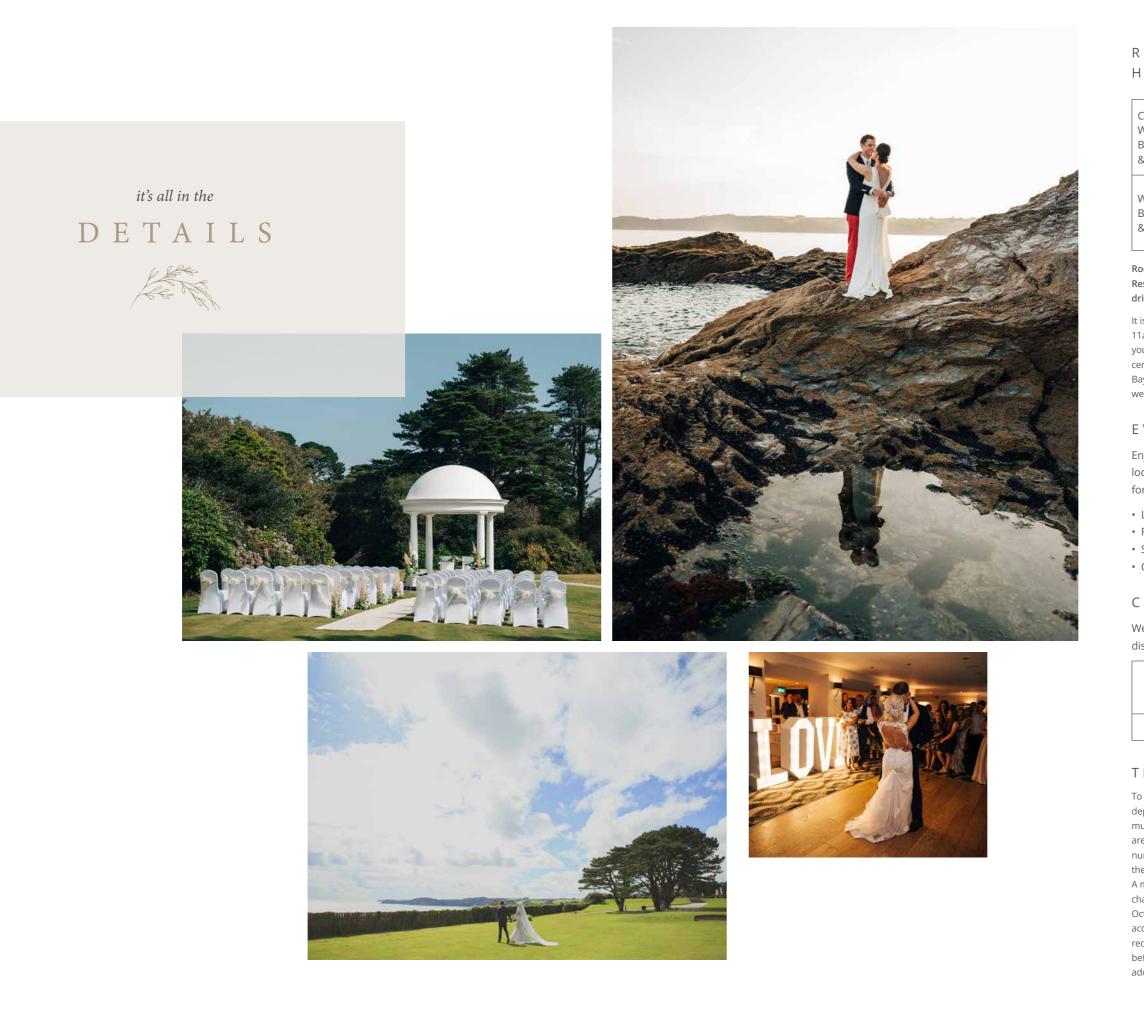
#### SAVOURY

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



O O M I R E	November - February	March, April, May, June & September & October	July, August & all Bank Holiday Weekends
Ceremony, Wedding Breakfast & Reception	£1800	£2500	£3500
Wedding Breakfast & Reception	£1300	£2000	£3000

Room hire includes the use of the gazebo for outdoor ceremonies, Bay View Restaurant for indoor ceremonies & wedding breakfast, a privatised area for drinks and the Carlyon Suite & Clubhouse for your evening.

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 RECEPTION

Enjoy the perfect end to your day at our Carlyon Suite, located at our Clubhouse, with exclusive use of the Bar

- for your evening celebrations.
- 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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