

# Summer Wedding Packages

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*tregenna*  
CASTLE WEDDINGS



*Mon to Thurs | June - August 2021*

## Summer Midweek Package

4 drinks (1 x after ceremony, 2 x glasses of wine with meal, 1 x sparkling wine to toast)

3 course wedding breakfast

Evening buffet

Bottled water on the tables

Complimentary ceremony room and reception room

Complimentary bedroom on the night of the wedding

Preferential rates available for you and your guests\*

Access to the 72 Acre estate for photographs

Free parking

Red carpet arrival

Use of our silver cake stand & knife

Table linen

Personalised table plan and menus

Services of a toastmaster

Outdoor ceremony fee is £200.00 which is refunded to you if the ceremony is unable to proceed outside due to inclement weather. Outdoor ceremonies are available from May to September.

## Rates

£90.00 per adult | Children under 12 are half price | Additional evening guests £18.00 per person

\*Preferential accommodation rates for you and your guests for up to 3 nights, excludes self-catering properties.

# Menu

## Starters

Roasted tomato, basil and mascarpone soup served with salt and pepper croutons

Chicken and wild mushroom pâté with red onion chutney, cracked black pepper and oregano toast

Sun blushed tomato, roasted onion and goat's cheese bruschetta with pesto dressing and pea shoots

## Mains

Pan fried fillet of cod served with sautéed potatoes, buttered greens, lemon beurre blanc and crispy capers

Roasted loin of Cornish pork served with caramelised onion mash, heritage carrots and apple gravy

Roasted red onion tart tatin served with mixed leaf salad and pesto dressing

## Desserts

Strawberry and rhubarb trifle

Peach cheesecake served with raspberry purée and vanilla chantilly cream

Lemon drizzle sponge served with lemon curd, lemon sorbet and crushed meringues

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## Drinks Package

1 glass of prosecco or Pimm's after your ceremony

2 glasses of house wine with the wedding breakfast

1 glass of prosecco for your toast drink

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## Buffet

Award winning Cornish cocktail pasties

Southern fried chicken goujons

Cornish hogs pudding sausage rolls

Coleslaw

Filled assorted tortilla wraps - 5 different fillings

Seasoned potato wedges

Potato salad

Mixed leaf salad

*Fri to Sun | June - August 2021*

## Summer Weekend Package

4 drinks (1 x after ceremony, 2 x glasses of wine with meal, 1 x sparkling wine to toast)

Canapés

3 course wedding breakfast followed by tea and coffee

Evening buffet

Bottled water on the tables

Complimentary ceremony room and reception room

Complimentary bedroom on the night of the wedding

Preferential rates available for you and your guests\*

Access to the 72 Acre estate for photographs

Free parking

Red carpet arrival

Use of our silver cake stand & knife

Table linen

Personalised table plan and menus

Services of a toastmaster

## Rates

Friday & Saturday £99.00 per adult\*\* | Children under 12 are half price | Additional evening guests £15.00 per person

Sunday £93.00 per adult

\*Preferential accommodation rates for you and your guests for up to 3 nights, excludes self-catering properties.

\*\*We require a minimum of x70 day guests on a Saturday



# Menu

## Starters

Grilled mackerel fillets served with pickled vegetables, crispy capers, lemon and coriander

Thai beef salad with pickled Asian vegetables and a sweet and spicy soy dressing

Vegetarian tapas plate with homemade houmous, fresh olives, sun blushed tomatoes, pesto dip, roasted peppers and a selection of bread

## Mains

Slow roasted rump of beef served with roast potatoes, honey glazed piccolo parsnips, mint and redcurrant jus

Seafood risotto, tiger prawns, mussels, salmon and smoked haddock, served with rocket and parmesan Spinach, wild mushroom and ricotta pasta bake served with house salad and garlic bread

## Desserts

Baked blueberry cheesecake served with blueberry compote

Greek yoghurt and vanilla panna cotta served with strawberries

Lemon tart served with mango purée and coconut ice cream

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## Drinks Package

1 glass of prosecco or Pimm's after your ceremony

2 glasses of house wine with the wedding breakfast

1 glass of prosecco for your toast drink

## Canapés

Bang bang chicken in a crispy baby gem leaf

Mini smoked salmon bagel and a chive cream cheese

Mediterranean vegetable tartlet

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## Buffet

Award winning Cornish cocktail pasties

Southern fried chicken goujons

Cornish hogs pudding sausage rolls

Coleslaw

Filled assorted tortilla wraps - 5 different fillings

Seasoned potato wedges

Potato salad

Mixed leaf salad



*June - August 2021*

## Summer Luxury Package

5 drinks (1 x after ceremony, 2 x glasses of wine with meal, 1 x sparkling wine to toast, 1 x after BBQ/hog roast)

Complimentary hire of our ice cream cart after the wedding ceremony

3 Course wedding breakfast followed by tea and coffee

Evening BBQ or hog roast

Bottled water on the tables

Complimentary ceremony room and reception room

Complimentary bedroom on the night of the wedding

Preferential rates available for you and your guests\*

Access to the 72 acre estate for photographs

Free parking

Red carpet arrival

Use of our silver cake stand & knife

Table linen

Personalised table plan and menus

Services of a toastmaster

Complimentary menu tasting

Outdoor ceremony fee is £200.00 which is refunded to you if the ceremony is unable to proceed outside due to inclement weather. Outdoor ceremonies are available from May to September.

## Rates

£112.00 per adult | Children under 12 are half price | Additional evening guests £25.00 per person

\*Preferential accommodation rates for you and your guests for up to 3 nights, excludes self-catering properties.

Please note we require a minimum of x70 adult day guests for a Saturday wedding

# Menu

## Starters

Sweet potato, carrot and coriander soup served with fresh crusty bread

Confit of duck leg salad with a cherry and plum reduction, figs, a mixed leaf and morello cherries

Sweet potato and locally caught white crab bon bons with baby gem lettuce, lime and caper mayonnaise and pea shoots

## Mains

Roasted sirloin of beef, crushed rosemary and thyme new potatoes, roasted mixed vegetables with peppercorn sauce and crispy onions

John Dory fillet served with sautéed potatoes, mangetout and a Devil mussel sauce

Fresh pea, asparagus and mint risotto served with rocket and parmesan

## Desserts

Passion fruit parfait served with white chocolate and vanilla crèmeux

Pimm's jelly served with raspberry sorbet

Strawberry and elderflower cheesecake served with vanilla ice cream

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## Drinks Package

1 glass of prosecco or Pimm's after your ceremony

2 glasses of house wine with the wedding breakfast

1 glass of prosecco for your toast drink

1 glass of Pimm's or sparkling wine with evening BBQ or hog roast

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## BBQ Menu

Beef burger with pulled pork

Hot dog

Cajun rubbed chicken breast

Sweet potato fries

Corn on the cob

Vegetable skewers

Mixed leaf salad

Coleslaw

## Hog Roast Menu

Sliced and pulled pork

Crackling

Stuffing

Floured baps

Sweet potato fries

Corn on the cob

Vegetable skewers

Mixed leaf salad

Coleslaw

Selection of sauces

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