

# Autumn Wedding Package

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*tregenna*  
CASTLE WEDDINGS



*Mon to thurs | September - November 2020/21*

## Autumn Midweek Package

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

3 Course wedding breakfast

Cornish pasty buffet

Bottled water on the tables

Complimentary ceremony room and reception room

Preferential rates available for you and your wedding 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

£65.00 per adult | Children under 12 are half price | Additional evening guests £12.00 per person

## Menu

### Starters

Chicken and red pesto arancini with arrabiata sauce, rocket and parmesan

Broccoli, potato and leek soup served with croutons and fresh bread

Homemade mackerel pâté served with roasted onion compote and melba toast

### Mains

Grilled chicken breast, garlic and thyme roast potatoes, crispy spinach and kale and a wild mushroom sauce

Fillet of seabass served with rocket mash, mangetout and a wholegrain mustard sauce

Roasted Mediterranean vegetable lasagne served with fresh green salad and pesto dressing

### Desserts

Dark chocolate brownie served with pistachio ice cream

Mulled berry pavlova with lemon curd

Brioche bread and butter pudding served with vanilla ice cream

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## Drinks Package

1 glass of mulled cider or winter 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

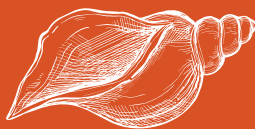
Award winning Cornish cocktail pasties

Seasoned potato wedges

Potato salad

Coleslaw

Mixed leaf salad



*Fri to Sun | September - November 2020/21*

## Autumn Weekend Package

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

3 course wedding breakfast followed by tea and coffee

Evening buffet

Bottled water on the tables

Complimentary bedroom on the night of the wedding

Complimentary ceremony room and reception room

Preferential rates available for you and your wedding guests

Access to the 72 acre estate for photographs

Free parking

Red carpet arrival

Use of our silver cake stand

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

£72.00 per adult | Children under 12 are half price | Additional evening guests £15.00 per person

## Menu

### Starters

Seafood chowder, smoked haddock, crayfish tail and mussels, served with fresh crusty bread

Asparagus, wild mushroom and blue cheese flatbread topped with dressed rocket

Homemade duck pâté served with dressed leaves, roasted onion chutney and salt and pepper toast

### Mains

Oven roasted lamb served with roast potatoes, braised red cabbage, honey roasted caramelised parsnips and mint gravy

Grilled fillet of pollock served with cream cheese and chive mash, fried courgettes, spinach and a ceviche butter reduction

Wild mushroom and asparagus risotto with rocket and parmesan

### Desserts

Sticky toffee pudding served with butterscotch sauce and Cornish clotted cream

Orange rice pudding served with chocolate sauce

Blackberry trifle

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## Drinks Package

1 glass of mulled cider or winter 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

Filled assorted flour tortilla wraps (5 different fillings)

Seasoned potato wedges

Potato salad

Coleslaw

Mixed leaf salad



*September- November 2020/21*

## Autumn Luxury Package

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

Upgraded toast drink for top table

Candied apple canapés

3 Course wedding breakfast followed by tea and coffee

Evening buffet

Bottled water on the tables

Complimentary bedroom on the night of the wedding

Complimentary ceremony room and reception room

Preferential rates available for you and your wedding 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

£89.00 per adult | Children under 12 are half price | Additional evening guests £18.00 per person

## Menu

### Starters

Hake and salmon cake served with dressed leaves, mango sweet chilli syrup and lemon balm

Chorizo and roasted sweet potato soup served with fresh sun-dried tomato bread

Focaccia with roasted onions, cherry tomatoes, bocconcini balls, pesto and micro red basil

### Mains

Pan-fried corn-fed chicken supreme, served with chorizo and mixed bean cassoulet and grilled asparagus

Lemon sole fillet served with onion and thyme new potatoes, buttered green beans and crayfish butter sauce

Courgette, aubergine, sun-blushed tomato and olive linguini in a fresh tomato and basil sauce

### Desserts

Baileys and white chocolate panna cotta served with vanilla cream

Banoffee crème brûlée with shortbread

Blood orange cheesecake with white chocolate and cinnamon sauce and vanilla Chantilly cream

## Drinks Package

2 glasses of mulled cider or winter Pimm's after your ceremony

2 glasses of house wine with the wedding breakfast

1 glass of prosecco for your toast drink, with Champagne upgrade for top table\*\*

\*\* For up to 6 guests

## Buffet

Award winning Cornish cocktail pasties

Potato salad

Filled assorted flour tortilla wraps (5 different fillings)

Pasta salad

Cornish hogs pudding sausage rolls

Coleslaw

Breaded brie squares with cranberry dip

Mixed leaf salad

Seasoned potato wedges

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