

Winter Wedding Packages

tregenna
CASTLE WEDDINGS



Mon to Thurs | December 2020 - February 2021

Winter Midweek Package

3 drinks (1 x after ceremony, 1 x glass of wine with meal, 1 x 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 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

£62.00 per adult | Children under 12 are half price | Additional evening guests £12.00 per person

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

Menu

Starters

Romanesco cauliflower, rosemary and Yarg cheese veloute served with homemade bread

Smoked haddock and salmon arancini with dressed mixed leaves

Chicken bruschetta served with roasted onions, goats' cheese and red pesto

Mains

Roast topside of local beef, thyme roast potatoes, yorkshire pudding, red currant and gravy

Grilled seabass fillet served with mustard mashed potatoes, crispy kale and a beurre blanc sauce

Spinach, wild mushroom and ricotta pasta bake served with a Greek salad and garlic bread

Desserts

Dark chocolate torte served with cherry compote

Spiced apple and raisin crumble served with vanilla crème anglaise

Tiramisu

Drinks Package

1 glass of mulled cider or winter Pimm's after your ceremony

1 glass of house wine with the wedding breakfast

1 glass of prosecco for your toast drink

Buffet

Award winning Cornish cocktail pasties

Seasoned potato wedges

Potato salad

Coleslaw

Mixed leaf salad

Fri to Sun | December 2020 - February 2021

Winter Weekend Package

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

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

£68.00 per adult | Children under 12 are half price | Additional evening guests £15.00 per person

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



Menu

Starters

Sweet potato and chorizo soup served with fresh sun-dried tomato bread

Chicken and wild mushroom terrine served with an onion compote and melba toast

Tiger prawns cooked in a garlic, white wine and chilli sauce served with salt and pepper toast

Mains

Roast rump of beef served roast potatoes, yorkshire pudding, red currant and gravy

Pan-fried fillet of cod served with a seafood risotto

Mediterranean vegetable wellington served with tomato fondue and seasonal vegetables

Desserts

Sticky toffee pudding served with butterscotch sauce and Cornish clotted cream

Coffee crème brûlée served with a viennese biscuit

Peanut butter parfait served with caramel popcorn

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

Buffet

Award winning Cornish cocktail pasties

Assorted flour tortilla wraps - 5 different fillings

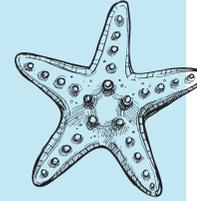
Hogs pudding sausage rolls

Seasoned potato wedges

Potato salad

Coleslaw

Mixed leaf salad



December 2020 - February 2021

Winter Luxury Package

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

Toast drink upgrade for your top table**

Canapés

3 Course wedding breakfast followed by tea and coffee

Evening buffet with hot chocolate and cookies

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

Rates

£84.00 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. **For up to 6 guests.

Menu

Starters

Smoked haddock and tiger prawn chowder served with fresh bread

Warm smoked duck, glazed fig, Morello cherry and toasted walnut salad

Italian flat bread with goat's cheese, spinach and wild mushrooms

Mains

Fillet steak served with roast potatoes, rainbow carrots, port and stilton sauce and crispy onions

Fillet of lemon sole served with dauphinoise potatoes, asparagus tips and a crayfish butter

Spinach and ricotta dumplings in a tomato and basil sauce served with linguini, rocket and parmesan

Desserts

Chocolate Marquise served with chocolate fudge sauce, white chocolate crumble and malt mousse

Fig sponge, spiced fig syrup and coffee ice cream

Baileys and white chocolate panna cotta served with vanilla 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**

Canapés

Pigs in blankets

Mini mince pies

Brie and cranberry toast

Buffet

Award winning Cornish cocktail pasties

Potato salad

Assorted flour tortilla wraps - 5 different fillings

Coleslaw

Hogs pudding sausage rolls

Mixed leaf salad

Seasoned potato wedges

Hot chocolate and cookies

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