

Weddings at The Falmouth Hotel



Built in 1863, in graceful Victorian style, The Falmouth Hotel stands tall, overlooking beautiful Castle Beach, Pendennis Castle and the south Cornish coast. Its simple elegance and superb location make it a wonderful venue for celebrating your big day.



Congratulations on your *Engagement*

The Falmouth Hotel is one of the only venues in Cornwall that can host up to 200 guests for both your Wedding Ceremony and your Wedding Breakfast.

We also have our more intimate Windsor Room - lovely for Wedding Breakfasts for just 30 people.

With stunning sea views and our award-winning Rosette food, we are sure your Wedding Day will be amazing.





A *'Picture-Perfect'*
Wedding Day location
– with the beach,
gentle waves and a
castle as a backdrop





Our hotel is licensed to conduct Civil Wedding Ceremonies and Civil Partnerships.

Our wedding package includes:

- Red Carpet on arrival
- Welcome drink on arrival
- Three course Wedding Breakfast with coffee and truffles
- Glass of wine with the Wedding Breakfast
 - Glass of sparkling wine for the toast
 - Room hire for the Wedding Breakfast
- Use of one of the lounges to greet your guests
- Complimentary Bridal Room for the night of the wedding
 - Hire of the cake stand base and knife
 - Table plans, menus and place cards
 - Chair covers (from 2013 onwards)
- Experienced in-house Wedding Co-ordinator

Please note minimum numbers are required, depending on the banqueting suite requested.





Explore our hotel with our experienced wedding co-ordinator, who will be delighted to show you around the selection of rooms we have available.

Suite/Room	Wedding Ceremony Guests	Wedding Breakfast Guests
Trelawney	250	200
Lido	80	50
Windsor	60	30
Camellia	60	30
Pendennis Ballroom	180	100
Terrace	100	60

Call 01326 312671 or e-mail weddings@falmouthhotel.com to explore our hotel and to discuss your wedding ideas.



The Falmouth Hotel
Castle Beach
Falmouth
TR11 4NZ

Call: 01326 312671

E-Mail: weddings@falmouthhotel.com

Visit: www.falmouthhotel.com

Photography by: Khalile Siddiqui, Peter Puddiphatt, Terry Harry **Design by:** Paul Betowski



The Falmouth Hotel



Your Wedding at the Falmouth Hotel

Fully Inclusive Wedding Breakfast Packages from £42.50* per person in 2012

- Glass of red or white wine or orange juice on arrival
- Three course meal with coffee & truffles
- Glass of wine with the meal
- Glass of sparkling wine for the toast
- Complimentary use of celebration room (excluding Trelawney**)

- Cake base stand and cake knife
- Table plan, place cards, menus
- Complimentary overnight accommodation for the Bride and Groom on the night of the wedding
- Complimentary bottle of sparkling wine on your anniversary when you dine with us.

**The Trelawney carries a room hire supplement of £1,000 for your Wedding Breakfast

Please note minimum numbers are required, depending on the banqueting suite requested

*Based on band C

Starters & Soups

BAND A	£10.50
BAND B	£8.00
BAND C	£6.00

Main Courses

BAND A	£27.50
BAND B	£22.00
BAND C	£19.50

Desserts

BAND A	£10.00
BAND B	£8.50
BAND C	£6.00

Children's Menu £13.50

Beverages

PACKAGE A	£19.00
PACKAGE B	£15.00
PACKAGE C	£11.00

Champagne supplement £4.95

Civil Ceremony Room Hire

Trelawney	£750
Pendennis Ballroom	£500
Lido	£300
Windsor	£250
Camellia	£250
Terrace	£250

Finger Buffet - £11.50 for 4 items.
Canapés - £5 for 4 items, minimum 10 people
(Additional items at £2.75 per item)

You can tailor-make your Wedding Breakfast from different menu bands

Minimum numbers for evening catering are required to receive complimentary room hire.

Your Wedding at the Falmouth Hotel

Fully Inclusive Wedding Breakfast Packages from £49.00* per person in 2013

- Glass of red or white wine or orange juice on arrival
- Three course meal with coffee & truffles
- Glass of wine with the meal
- Glass of Sparkling Wine for the toast
- Complimentary use of celebration room (excluding Trelawney**)
- Cake base stand and cake knife
- Table plan, place cards, menus
- Complimentary overnight accommodation for the Bride and Groom on the night of the wedding
- Complimentary bottle of sparkling wine on your anniversary when you dine with us.
- Complimentary chair covers with a choice of sash colours

**The Trelawney carries a room hire supplement of £1,000 for your Wedding Breakfast
Please note minimum numbers are required, depending on the banqueting suite requested

*Based on band C

Starters & Soups

BAND A	£12.00
BAND B	£9.50
BAND C	£7.00

Main Courses

BAND A	£30.00
BAND B	£24.00
BAND C	£22.00

Desserts

BAND A	£11.50
BAND B	£10.00
BAND C	£7.00

Children's Menu £14.00

You can tailor-make your Wedding Breakfast from different menu bands

Beverages

PACKAGE A	£21.00
PACKAGE B	£17.00
PACKAGE C	£13.00

Champagne supplement £5.50

Civil Ceremony Room Hire

Trelawney	£750
Pendennis Ballroom	£500
Lido	£300
Windsor	£250
Camellia	£250
Terrace	£250

Finger Buffet - £11.50 for 4 items.
Canapés - £5 for 4 items, minimum 10 people
(Additional items at £2.75 per item)

Minimum numbers for evening catering are required to receive complimentary room hire.

Wedding Menus

Band A

Starters

Local Crab & Prawn Tian Toasted Ciabatta & Gazpachio Dressing
Beetroot & Orange Cured Salmon Pickled Fennel & Horseradish Cream
Cornish Brie Fondue Herb Roast New Potatoes & Apricot Chutney
Twice Baked Smoked Cheese Soufflé Rocket Salad & Red Onion Jam
Confit Duck Reloude, Parma Ham Caramelized Plum & Orange Syrup
Peppered Carpaccio of Cornish Beef Fillet Celeriac Coleslaw & Lentil Dressing

Mains

Pan Fried Lavender Scented Lamb Rump Creamy Mash, Vegetable Ratatouille, Rosemary Jus
Roast Fillet of Cornish Beef, Creamed Mash, Braised Oxtail Suet Pudding, Cauliflower Puree Wild Mushrooms & Madeira Jus
Pan Roast Salmon Pave, Baby Leeks & Broad Beans Crab & Coriander Crushed Cornish New Potatoes Tomato Butter Sauce
Pistachio Stuffed Pork Tenderloin, Dauphinoise Potatoes Buttered Green Beans, Caramelized Apple Tart Tatin & Grain Mustard Sauce
Pan Seared Fillet of Bream, Lemon & Shellfish Risotto Basil Pesto
Beef Wellington, Horseradish Mash, Braised Red Cabbage Wild Mushroom Sauce

Desserts

Malibu Pannacotta, Fresh Fruits & mango Sorbet
Passion Fruit Mousse & Pineapple Sauce
Pear Tart Tatin, Cinnamon Ice-Cream
Fresh Raspberry & Champagne Jelly
Lemon Sorbet, Strawberry Sauce
Chocolate & Cherry Torte, Strawberry Ice-Cream
Raspberry Mille Fuille, Lemon Sorbet
Cheese Board, Biscuits

Band B

Starters

Pressed Braised Ham & Shallot Terrine, Celeriac Remoulade & English Mustard
Grilled Fillet of Locally Caught Mackerel Potato & Apple Salad & Lemon Emulsion
Cream of Butternut & Sweet Potato Soup
Chicken & Wild Mushroom Terrine Apricot Chutney & Petit Herb Salad
Smoked Salmon & Cream Cheese Roulade Lemon Dressing & Petit Herb Salad
Pressed Seafood Terrine Chive Crème Fraiche & Seasonal Leaves
Locally Smoked Mackerel Parfait Horseradish Cream & Toasted Croutes
Traditional Prawn Cocktail with Marie Rose Sauce

Mains

Roast Sirloin of West Country Beef Yorkshire Pudding, Roasted Potatoes Thyme Jus
Pan Fried Pork Loin Steak Dauphinoise Potatoes, Braised Red Cabbage & Grain Mustard Cream
Pan Fried Breast of Free Range Chicken Fondant Potato & Wild Mushroom Sauce
Oven Baked Fillet of Salmon Herb Crushed Potatoes, Vermouth & Dill Cream
Oven Baked Cod Loin Wilted Spinach & Clam Chowder
Braised Lamb Shank Caramelized Onion Mash & Rosemary Jus

Desserts

Fresh Cornish Strawberry Pavlova Raspberry Coulis, Clotted Cream
Raspberry Crème Brulee, Shortbread Biscuits
Bakewell Tart, Anglaise Sauce & Vanilla Ice-Cream
Classic Tiramisu, Coffee Syrup
Honeycomb Parfait Caramel Syrup, Almond Biscuits
Baked Banana Cheesecake, Clotted Cream
Lemon Parfait, Wild Berry Compote
Caramelised Banana Bavaois, Butterscotch Sauce
Dark Chocolate & Baileys Mousse Pineapple Tuille, Raspberry Coulis & Vanilla Ice-Cream
Dark Chocolate Tart Clotted Cream & Berry Coulis
Pear & Chocolate Mousse, Vanilla Ice-cream
Classic Lemon Tart, Raspberry Coulis, Clotted Cream

Specialist diets catered for on request

Band C

Starters

Ballentine of Chicken Caesar Salad

Tomato & Basil Soup

Traditional Prawn Cocktail

Leek & Potato Soup

Broccoli & Blue Cheese Soup

Trio of Melon Pink Grapefruit & Port Syrup

Mains

Braised West Country Beef Steak
Sautéed Wild Mushrooms, Horseradish Mash

Roast Loin of Cornish Pork
Roast Potatoes, Caramelized Apples & Cider Sauce

Pan Fried Breast of Free Range Chicken
Roast Potatoes, Pork & Honey Stuffing Tarragon Jus

Whole Grilled Megrim Sole
Saffron Potatoes, Prawn & Lemon Butter

Braised Lamb Shoulder, Champ Potato & Mint Jus

Desserts

Sticky Toffee Pudding
Butterscotch Sauce & Vanilla Ice-Cream

Poached Pear in Spiced Syrup, Cinnamon Ice-Cream

Caramel Pannacotta

Bread & Butter Pudding & Custard

Apple Crumble & Custard

Strawberry & Yoghurt Mousse, Berry Compote

Vanilla Cream Profiteroles, Chocolate Sauce

Vegetarian

Starters

Caramelized Red Onion Tart
Local Goats Cheese Mousse & Pesto Dressing

Honey & Thyme Marinated Beetroot
Local Goats Cheese Mousse & petit Herb Salad

Sautéed Wild Mushrooms
Brandy & chives on Toasted Brioche

Mains

Wild Mushroom Risotto
Parmesan, Basil Pesto & Petit Herbs

Mediterranean Vegetable Pithivier
Sautéed Potatoes Pesto Dressing
& Petit Herb Salad

Braised Butternut Macaroni Cheese
Garlic & Spinach Bruchetta & Petit Herb Salad

Wedding Beverage Packages

A range of fully inclusive Packages is offered in conjunction with the menu of your choice.

Our packages are aimed to provide all your beverage requirements but should you feel something else would be more suitable, we would be happy to discuss this with you.

Package A

A glass of champagne, bucks fizz or orange juice on arrival

Two glasses of red or white wine with the meal

A glass of champagne
for the toast

Package B

Choice of sparkling wine, Pimm's No.1, bucks fizz or orange juice on arrival

Two glasses of red or white wine with the meal

A glass of sparkling wine for the toast

Package C

Choice of red and white wine, sparkling wine or orange juice on arrival

A glass of red or white wine with the meal

A glass of sparkling wine for the toast

Finger Buffet

Mini Burger with Caramelized Onion & Smoked Cheese

Thai Chicken Skewers with Satay Sauce

Mini Fish & Chips, Tartar Sauce

Open Ciabatta Sandwiches

Vegetable Spring Rolls, Sweet Chilli Dip

Honey & Sesame Roast Sausages

Sun Blushed Tomato, Parma Ham & Brie Bruchetta

Cornish Cocktail Pasties

Pork & Apple Rolls

Arancini Di Riso (crispy fried risotto balls)

Mini Yorkshire Puds with Roast Beef, Horseradish & Watercress

Mediterranean Vegetable & Goats Cheese Quiche

Salmon & Dill Fishcakes, Lemon Mayonnaise

Cajun Spiced Chicken Drumsticks & Garlic Mayo

£11.50 for 4 items

Additional items at £2.75 per item

Minimum numbers for evening catering are required to receive complimentary room hire.

Canapés

Braised Ham Terrine & Celeriac Remoulade

Vegetable & Sweet Chilli Spring Rolls

Crispy Aromatic Duck Pancakes

Parma Ham & Goats Cheese Bruchetta

Smoked Mackerel & Sun Blushed Tomato Croute

Ham & Smoked Cheese Potatoes, Chive Crème Fraiche

Smoked Salmon & Cream Cheese Roulade

Crispy Pork & Honey Fritters

Crayfish & Sesame Toast

Spicy Chick Pea & Halloumi Croutes

£5 for 4 items, minimum 10 people
Additional items at £2.75 per item

To discuss menu options call our wedding
co-ordinator on 01326 312671 or e-mail
weddings@falmouthhotel.com

THE FALMOUTH HOTEL WEDDING SPECIAL OFFERS

Great value with our complimentary upgrade package!

The Falmouth is delighted to offer a complimentary upgrade package to all weddings Sunday to Thursday throughout the year and all weddings from the 31st Oct – 31st March.

The upgrade package includes:

- Complimentary room hire for your Civil Ceremony
- Chair covers with your choice of coloured sash for Civil Ceremony & Wedding Breakfast
 - Top table flowers for the Wedding Breakfast
 - A glass of sparkling wine on arrival
- A Sunday lunch taster for the Bride and Groom

Contact our wedding co-ordinator on 01326 312671 for further details
www.falmouthhotel.com/weddings

Terms and conditions: Minimum 40 adults & subject to availability.

