

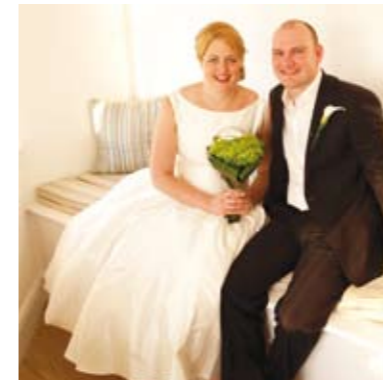
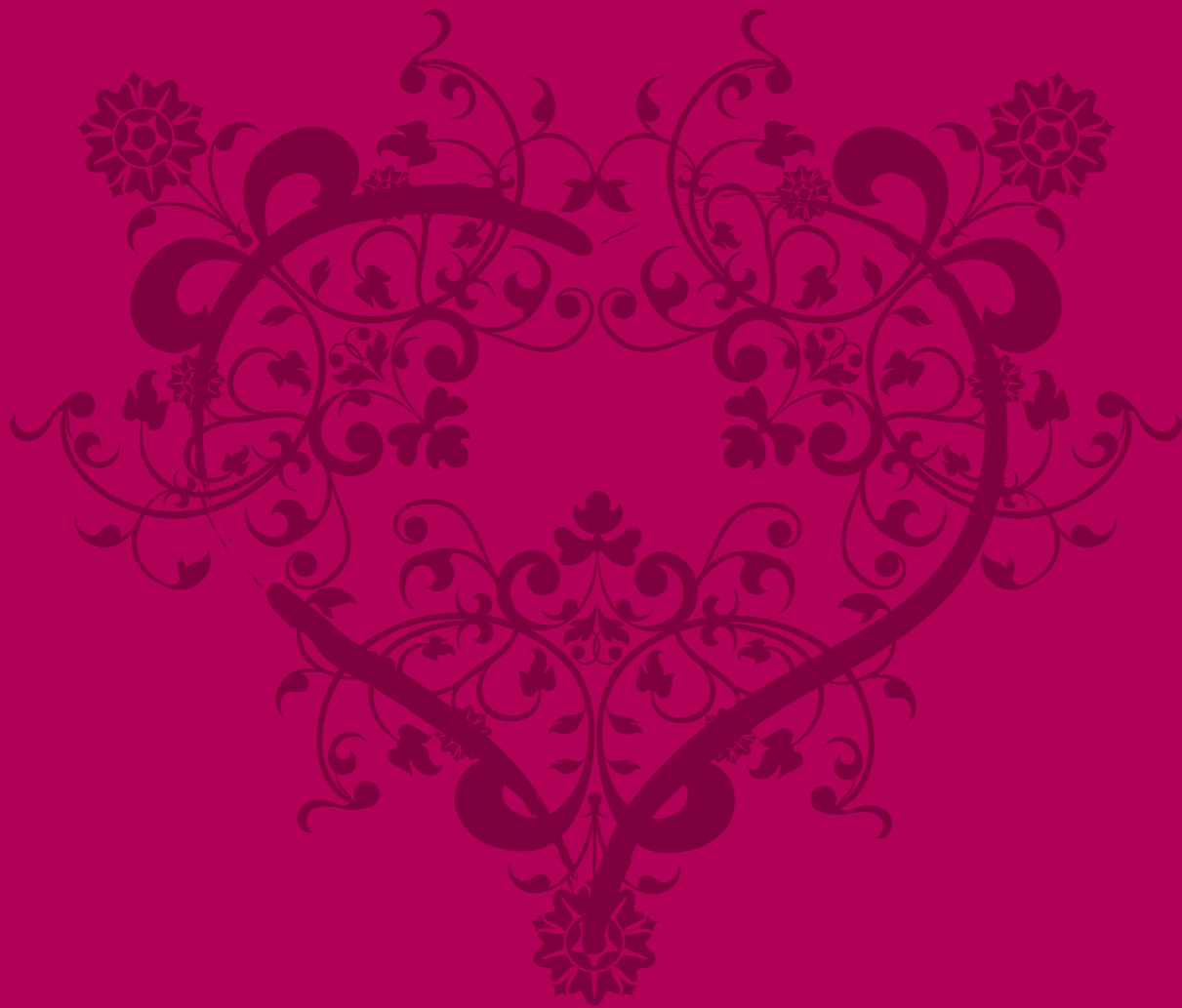
WEDDINGS



WATERGATEBAY.CO.UK

WEDDINGS

watergate bay



IF YOU'RE DREAMING OF AN UNFORGETTABLE WEDDING, THIS IS THE PLACE...

Watergate Bay is an incredible location in which to celebrate your marriage. A gorgeous two-mile beach is the stunning backdrop for your photography while beachfront accommodation allows you to take full advantage of this spectacular setting. Taking your vows in our Ocean Room creates a wonderful atmosphere – panoramic sea views make the occasion even more magical.

From classic and formal to relaxed and contemporary, a wedding at Watergate Bay is always unique – an expression of your own personality.

We specialise in small, intimate weddings for up to 40 guests, creating a very personal celebration. For larger parties, exclusive use of the entire hotel is available.

We'll put our heart and soul into your wedding breakfast – after all, eating, drinking and making merry is such a big part of the day.

Friendly professionalism sets the tone of the service - our dedicated team will guide you through every detail from the very first planning stages all the way through to the last dance, making sure your wedding lives up to your dream...



MENUS

WEDDING MENU 1 - £35 PER PERSON

Selection of breads

STARTERS

Terrine of ham hock

Pressed flakes of slow braised ham with a remoulade salad of finely grated celeriac, pear and gherkin mixed with herb mayonnaise

Mackerel Nicoise

Classic French salad with a fillet of grilled Cornish mackerel, fine green beans, new potatoes, tomatoes and soft-boiled egg

Prosciutto ham and melon salad

Slices of air dried ham, sweet charantais melon, vine ripened organic cherry tomatoes, torn buffalo mozzarella and citrus dressing

MAINS

Fish and chips

Tempura battered chunk of cod with hand cut chunky fries, pea puree and oven dried plum tomato and rocket salad, served with our tartare sauce

Pork loin and globe artichoke risotto

Cornish farmed pork with crackling, boned and rolled and flavoured with sage, served with risotto of globe artichokes, Parmesan and peas with sides of orange glazed carrots

Chicken and mash

Corn-fed chicken breast roast on the crown, flavoured with garlic and lemon, served with parsley butter mashed potatoes, crisp pancetta bacon and traditional bread sauce with sides of Savoy cabbage

DESSERTS

Vanilla pannacotta and passionfruit jelly

Sweet Italian set cream with tart passionfruit jellies and Seville orange sauce

Chocolate fondant and ice cream

Hot chocolate sponge baked eight minutes prior to serving so that it keeps a gooey chocolate centre served with green pistachio ice cream

Glazed lemon tart

Baked citrus custard with a caramelised crunchy topping and sweet rich mascarpone



MENUS

WEDDING MENU 2 - £40 PER PERSON

Selection of breads

STARTERS

Salmon and tuna ceviche

Chilli, ginger and lime cured organic salmon and tuna with coriander cream cheese and thin slices of pickled beetroot

Panfried scallops and crispy pork belly

Pan fried Cornish dived scallops with braised and roast pork belly finished with creamed cauliflower and caviar

Smoked duck with red chard and gervik

Home smoked duck breast with Cornish goat's cheese (gervik) and a salad of baby red chard and hazelnuts dressed with a mustard vinaigrette

MAINS

Rack of lamb with potato gratin and thyme

Herb crusted rack of Bodmin lamb with layered potato, carrot and garlic cream bake, steamed spinach and capers served with a thyme flavoured sauce

Sea bass with razor clams and parsnip puree

Pan fried fillet of wild Cornish sea bass with creamed parsnip puree, wilted cos/jem lettuce, red wine braised shallot and a sauce made from clams, white wine and parsley

Roast duck, duck leg hash and Savoy cabbage

Pan roast crispy skinned duck breast, slow cooked duck leg flaked with grated potato and pan fried, buttered green Savoy cabbage and slow roast garlic with Madeira sauce

DESSERTS

Strawberry trifle

Layers: - strawberry liqueur soaked sponge base, wild strawberry jelly, pistachio pannacotta, white chocolate mousse, kirsch marinated strawberries and shaved white chocolate

Cornish farmhouse cheeses

Selection of four local, hand picked cheeses with spiced apple chutney, mixed biscuits, wafers and grapes

Assiette of banana

Crème brulee with banana jam, frozen banana and lime parfait, light milk chocolate mousse and caramelised banana



MENUS

WEDDING MENU 3 - £50 PER PERSON

Selection of breads

STARTERS

Cornish lobster salad

Poached and cracked lobster with a light summery salad of sweet mango, soft avocado, vine tomato and baby leaf salad with caviar crème fraiche

Terrine of foie gras

Marinated with Madeira and apricots, lightly poached, pressed and chilled, served with herb salad and spiced fruit chutney and sides of toasted sour dough

Venison carpaccio

Peppered venison loin lightly seared and carved very thinly, garnished with raw peas, shaved foie gras, pickled walnuts and cress

MAINS

Fillet steak with rosti potatoes and cassis

8oz Cornish beef fillet with a crisp grated potato cake, slow roast garlic, steamed spinach and a rich red wine, cassis and shallot sauce

Roast squab pigeon with seared foie gras

Roasted on the crown with a piece of rich, pan fried foie gras, caramelised sliced onions and breaded potato croquettes, pigeon sauce and sides of French style peas

Poached turbot, oysters and caviar sauce

Sitting on thick pappardelle pasta and buttered leeks

DESSERTS

Valrhona chocolate and salt caramel delice

Rich dark chocolate mousse filled with a thick caramel sauce, pistachio ice cream, crisp tuille biscuit and finished with real gold leaf

Peach melba soufflé

Light, fluffy, egg based sponge flavoured with white peach and raspberry with creamy vanilla ice cream

Cornish farmhouse cheeses

A selection of six local, hand picked cheeses, served with spiced apple chutney, biscuits, wafers, grapes and walnut bread

VEGETARIAN MENU - £37.50 PER PERSON

Selection of breads

STARTERS

Baked gervik

Cornish goat's cheese rolled in a walnut crust with a salad of olives, green beans and rocket

Asparagus, fried duck egg and Parmesan

Warm asparagus with butter fried free range egg, shaved Parmesan and chervil

Tart provencal with buffalo mozzarella

Thin puff pastry tart layered with courgettes, vine tomatoes and thyme, bitter rocket leaf and warm, soft mozzarella and balsamic reduction

MAINS

Potato gnocchi, wild mushrooms and sage

Soft pillows of potato gnocchi flavoured with soft herbs, sautéed wild mushrooms and sage, with a Parmesan cream sauce

Artichoke risotto

Creamy rich risotto, globe artichoke and herbs with a sherry reduction and broccoli fritters

Fettuccini with truffle

Thin pasta strips with a Cornish Yarg cheese sauce, wilted spinach and shaved fresh truffle

DESSERTS

Desserts from chosen menu





BUFFET MENUS

EVENING BUFFET 1 - £20 PER PERSON

Cornish cheese board

Selection of five Cornish cheeses, crackers and chutney

Cornish cold meat and charcuterie platter

Honey roast ham, medium-rare cooked sirloin, organic turkey breast, deli farm coppa ham and salamis

Bread basket

Selection of freshly baked breads with unsalted butter

Chicken Caesar salad

Roast chicken breast, crisp cos lettuce, shaved Parmesan and garlic mayonnaise dressing

Roast Mediterranean vegetables, feta and cous cous

Roast peppers, aubergines, courgettes, tomatoes and Cornish feta cheese

Poached Salmon Nicoise

Flakes of poached salmon with a salad of fine green beans, olives, new potatoes, shallots and capers served with a balsamic dressing

New potato salad

Warm salad potatoes tossed through a lemon and mint dressing



BUFFET MENUS

EVENING BUFFET 2 - £30 PER PERSON

Cornish cheese board

Selection of five Cornish cheeses, crackers and chutney

Cornish cold meat and charcuterie platter

Honey roast ham, medium-rare cooked sirloin, organic turkey breast, deli farm coppa ham and salamis

Smoked fish platter

Smoked salmon, trout and mackerel with horseradish cream and cress

Bread basket

Selection of freshly baked breads with unsalted butter

Chicken Caesar salad

Roast chicken breast, crisp cos lettuce, shaved Parmesan and garlic mayonnaise dressing

Roast Mediterranean vegetables, feta and cous cous

Roast peppers, aubergines, courgettes, tomatoes and Cornish feta cheese

Mackerel Nicoise

Fillets of mackerel over a salad of fine green beans, olives, new potatoes, shallots and capers served with a balsamic dressing

New potato salad

Warm salad potatoes tossed through a lemon and mint dressing





BUFFET MENUS

EVENING BUFFET 3 - £40 PER PERSON

Fruits de mer

Iced seafood platter from local waters: poached lobster; poached crab claws; poached prawns; steamed mussels; steamed clams; steamed winkles; popped oysters

Bread basket

Selection of freshly baked breads with unsalted butter

Sauces

Home made lemon mayonnaise, red pepper cocktail sauce and shallot vinaigrette

Mixed salad

Rocket, curly endive and red chard

Asparagus and Parmesan

Cooked asparagus in a citrus dressing and finely shaved Parmesan cheese

New potato salad

Warm salad potatoes tossed through a lemon and mint dressing

Vine tomato salad

Vine ripened tomato salad with red onion, parsley and balsamic dressing



CANAPÉS

£8 PER PERSON:

Chicken Caesar tartlet

Grilled chicken and cos lettuce mixed with a light garlic mayonnaise and Parmesan

Mini fish and chips

Mini cone with a small piece of battered cod and some thin cut chips

Roast pepper tartlet

Warm tart of roast pepper, basil and Parmesan custard

Duck with hoi sin

Small roulade of confit duck leg, hoi sin and coriander

Smoked salmon and keta

Rose of smoked salmon and salmon caviar on brown bread

£10 PER PERSON:

Prosciutto ham and tapenade crostini

Thin slices of air dried ham with black olive puree and oven dried bread

Bacon and egg

Soft boiled egg, crispy fried bacon lardons mixed with cream cheese

Traditional smoked salmon

Sliced smoked salmon, brown bread, crème fraiche and caviar

Goat's cheese and tomato tapenade

Soft goat's cheese mousse mixed with blushed tomato puree and tarragon

Prawn and crab mayonnaise

Cornish crab mixed with prawns, homemade mayonnaise and herbs

£12 PER PERSON:

Foie gras roulade

Madeira marinated duck foie gras on crisp toast and tomato chutney

Cornish lobster and lemon mayonnaise

Medallion of poached lobster, home made mayonnaise and caviar garnish

Sole goujons with tartare sauce

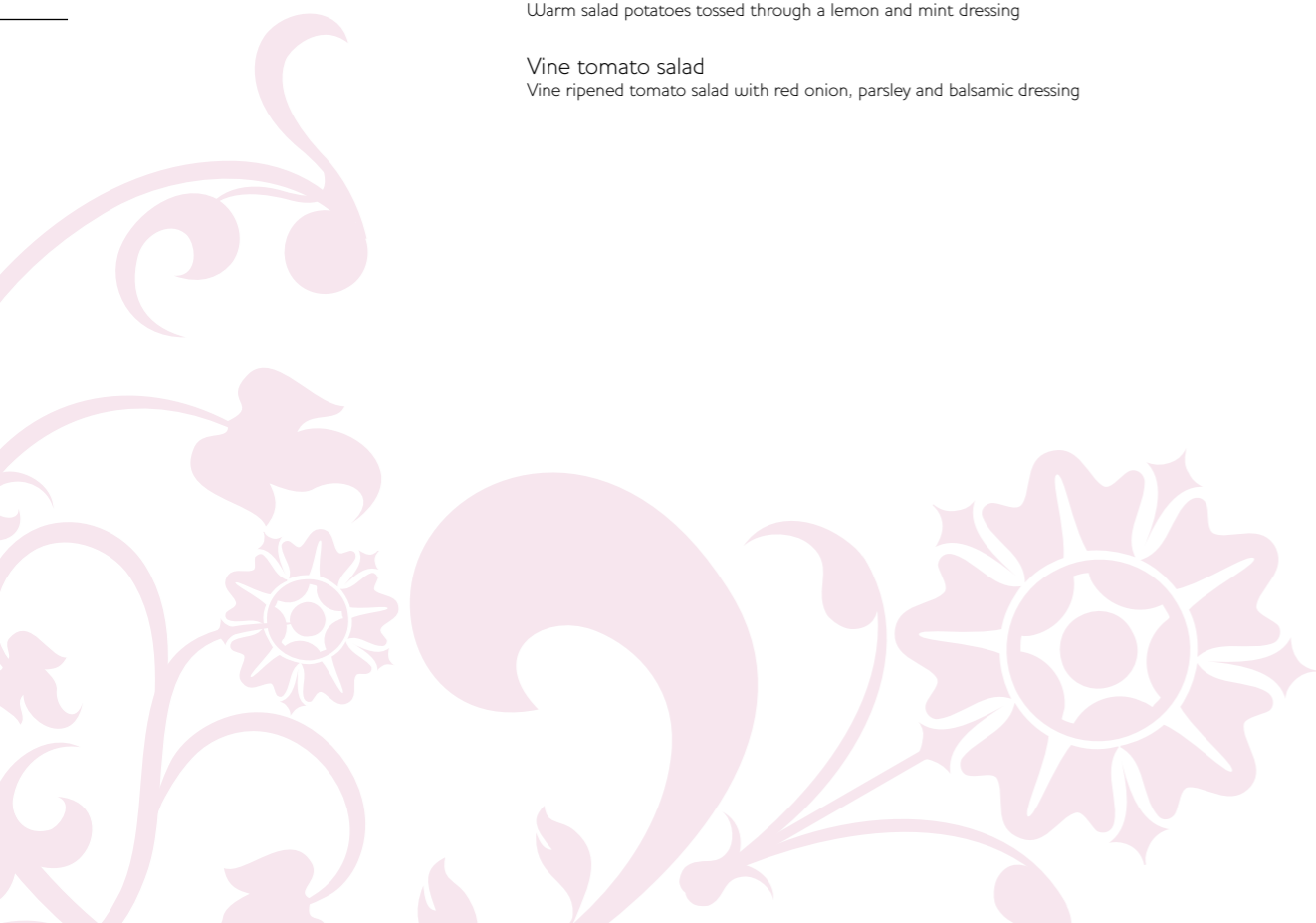
Thin strips of breaded lemon sole fillet with a herb mayonnaise sauce

Smoked chicken and mango

Shredded with fresh chilli and coriander wrapped in crisp lettuce

Quail egg and truffled cream cheese

Soft boiled egg on black truffle and chive cream cheese and crouton





BEAUTY TREATMENTS

BRIDAL PACKAGE - £102.50

Trial make up in advance of wedding to discuss desired effect and colours etc. An appointment for make up to be booked on the day of the wedding.

Half leg wax, eyelash tint this treatment darkens the lashes to give a natural effect of mascara without the risk of smudging! A patch test must be done 24 hours in advance of treatment.

Mini facial incorporates deep cleanse, exfoliation and masque to condition the skin prior to the big day. Mini manicure incorporates nail and cuticle tidy and polish, upgrades to full manicure are available which includes massage and exfoliation.

Enjoy a glass of champagne whilst being pampered.

MOTHER OF THE BRIDE - £59.50

Anti ageing facial incorporates deep cleanse and exfoliation to refresh tired skins followed by a facial massage and masque that help combat the skins ageing finishing with conditioning treatments and moisturiser.

Includes a mini manicure - cuticle and nail tidy with polish upgrades available.

Enjoy a glass of champagne whilst being pampered.

GROOM - £69

Hand and nail grooming incorporates nail and cuticle tidy and massage leaving the hands smooth and nails tidy. Also includes a mini facial, using specialised products for men to revitalise and soothe the daily effects of shaving.

Finish your package by enjoying a back massage to relieve any stress.

Enjoy a glass of champagne whilst being pampered.

Bespoke packages are available to cater for your individual needs. Book your no obligation consultation to discuss your needs.





PRICE GUIDE

VENUE HIRE

Our hire fee for the Ocean Room is £750 for a full/part day.

You must opt for room decoration and chairs from one of our preferred suppliers.

We can cater for wedding ceremonies and wedding breakfasts for up to 40 people; however, you may invite up to 80 guests for your evening reception.

EXCLUSIVE USE

We offer exclusive use of The Hotel enabling you to hold the wedding of a lifetime, please discuss this with the wedding planner.

CONFETTI

We regret that we cannot allow confetti anywhere within the hotel and any unauthorised use will incur a charge of £250. You are very welcome to use biodegradable confetti on the beach.

BEVERAGES

We can arrange for beverages to be charged to an account, pre-ordered or on a cash bar basis.

Corkage not available.

Wines can be selected from our extensive range.

ENTERTAINMENT

We can recommend local DJs and bands to you, but you are also welcome to supply your own entertainment.



TERMS AND CONDITIONS

BOOKING

No dates may be confirmed without a full, non-refundable deposit of £750. This may be paid by cash, credit/debit card or cheque, made payable to Watergate Bay Hotel Ltd.

Should you need to change the date of your function, it will be at the discretion of the General Manager and unfortunately is not always possible.

50% of the estimated final invoice must be paid two months in advance of the function. Final payment must be made one month in advance of the function.

Should you wish to book accommodation with us, full payment will be required at the time of booking.

CLIENT REQUIREMENTS

We will require final numbers for the event 6 weeks prior to the event.

This will be treated as a minimum number of attendees for the purposes of payment. Should this number increase it will be added to the final invoice.

We will require final menu and beverage choices 6 weeks prior to the event (including any special dietary requests).

We will require a table plan and any place settings 1 week prior to the event.

We will require notification of use of suppliers (e.g. florists, entertainers, firework providers) and request that they contact us directly regarding access to rooms and equipment.

All contractors must provide a copy of their insurance prior to carrying out any work at the venue.

DAMAGE TO VENUE

In the unlikely event that your guests cause deliberate damage to property of the venue, the person holding the function will be held personally liable for any costs incurred in either replacement or repair of articles.

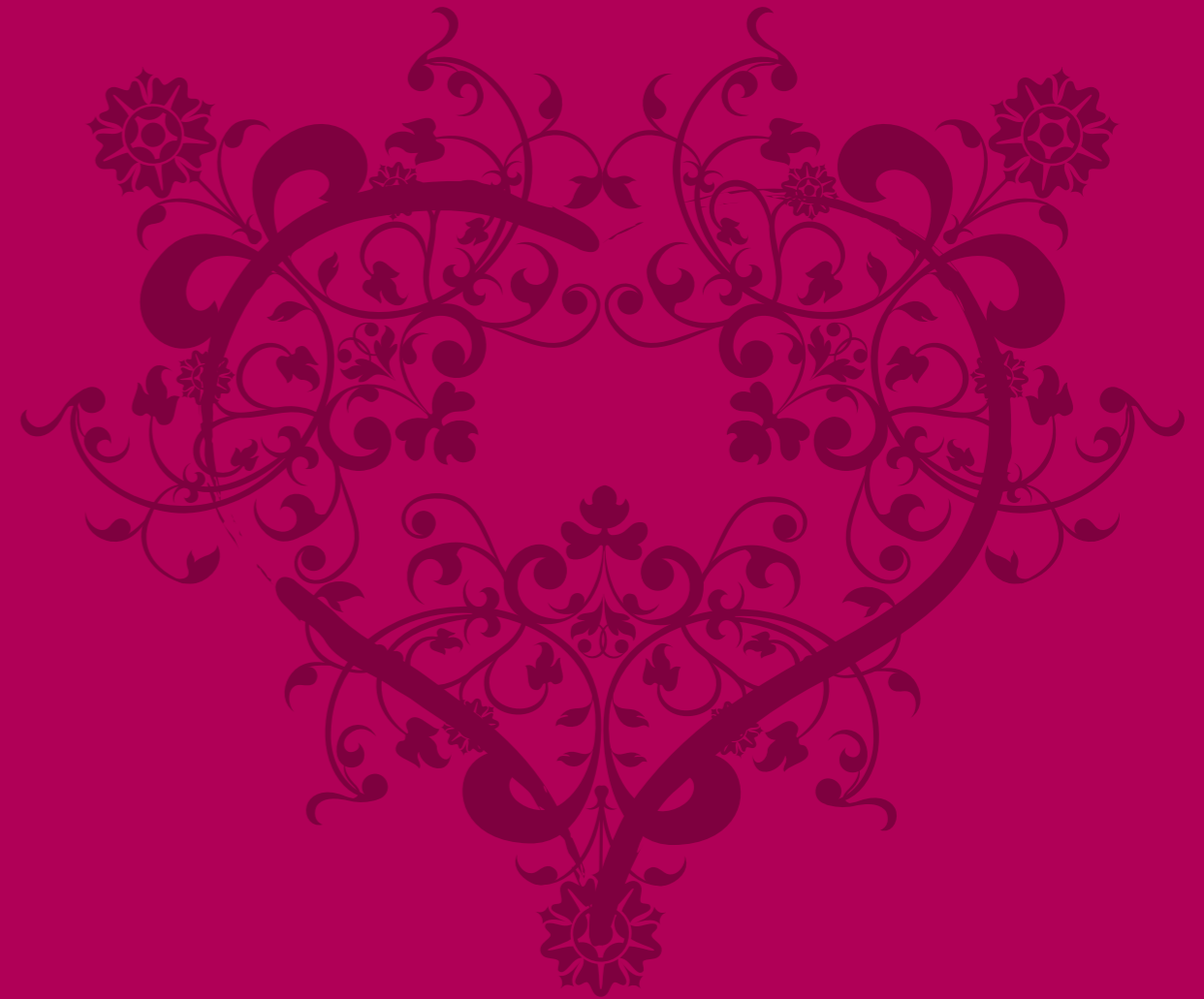
CANCELLATION

Cancellation 60 days or less prior to the event: 100% of the full invoice.

Cancellation 61 - 90 days prior to the event: 75% of the estimated full invoice.

Cancellation 91 days or more prior to the event: 50% of the estimated full invoice.

Deposit paid upon booking is not refundable at any point.





Photography
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