



Weddings and Functions 2019

Thank you for enquiring about holding a Wedding or function, here at C-Bay. Please have a look at the menu options below and feel free to contact us at any point, to discuss your thoughts and any specific requirements.

We can cater for a maximum of 40 guests and we would highly recommend you take over both C-Bay and the new Bar Lounge, so that you have space to mingle before and after your meal. We are now licensed to hold Wedding Services too, so if this is of interest, please let us know and we can discuss the parameters of this. Sadly, we cannot allow evening entertainment or loud music as we have 15 luxury self-catering apartments on site, but we feel we are the perfect venue for an intimate, relaxed wedding or function where you and your guests can enjoy good food and wine whilst taking in the spectacular view.

What to do now.....

1. Pick your Package
2. Choose your canapés
3. Choose your menu
4. Select the Room Hire Charge, based on your preferred date.
5. Please note that any legal paperwork/licenses, flowers and registrar fees are extra.

Bronze Package: £15.00 per person

Glass of Prosecco on arrival

4 x Canapés per person

Silver Package: £32.00 per person

3 course meal (Please choose 3 starters, 3 main courses and 2 desserts from the list)

Gold Package: £45.00 per person

Glass of Prosecco on arrival

3 x Canapés per person

3 Course meal (Please choose 3 starters, 3 main courses and 2 desserts from the list)

Platinum Package: £54.00 per person

Glass of Champagne on arrival

4 x Canapés per person

4 Course meal (Please choose 3 starters, 3 main courses and 2 desserts from the list)

Please select from the following

Canapés:

Smoked mackerel pâté on toast
Smoked salmon and cream cheese blinis with mango salsa
Asparagus wrapped in Parma ham
Pancetta, watercress and mozzarella arancini
Goat's cheese tart with tapenade (v)
Cornish crab on toast with avocado
Prawn cocktail on toast with pickled cucumber
Beetroot hummus and feta blini (v)
Stilton rarebit bites with apple chutney (v)

Starters:

Wild mushroom arancini with rocket and parmesan salad (v)
Dressed Cornish crab with avocado aioli and sun blushed tomato oil
Coconut, chilli and lime chicken wings with Asian salad
Smoked haddock, leek and gruyere fishcake with gribiche
Smoked duck salad with sweet pickled plums, caper and anchovy dressing
Honey, sesame seed and soy glazed halloumi cheese with stir fired vegetables (v)
Smoked salmon, ricotta and caramelized onion tart with watercress pesto
Crispy mozzarella with roasted Mediterranean vegetables and tomato & basil sauce
French onion soup with gruyere croutons
Roasted cauliflower soup with cumin oil (v)
Potted pork rilette with cider apple chutney and toasted ciabatta
Pan fired sea bream fillet with lemon and herb rive and pea velouté

Main Courses:

Oven roasted cod fillet with smoked pork and bean cassoulet
Slow roasted crispy belly pork with fondant potato and red wine and rosemary jus
Slow cooked blade of beef with smoked bacon and baby onion sauce and potato mousseline
Marinated tarragon & garlic chicken breast with Lyonnaise potatoes, Madeira & mushroom sauce
Stuffed courgette with caramelised onion, sun blushed tomato, mozzarella and pistachio crust, new potatoes and pesto dressing
Persian lamb tagine with fragrant cous-cous and toasted almonds
Pan fried seabass fillet with sautéed samphire and cherry tomatoes, new potatoes and lemon caper butter
Wild mushroom pappardelle with truffle oil and crispy parmesan (v)
Pan fried mackerel fillet on smoked mackerel risotto with herb oil
Poached hake fillet with creamy smoked haddock sauce and potato puree
Moroccan spiced quinoa with charred aubergine and peppers, garlic and mint yogurt (v)
Braised celery and Cornish blue cheese gnocchi with walnuts and spinach (v)

Desserts:

Crème brûlée with balsamic marinated strawberries
Lemon meringue pie with berry compote
Dark chocolate truffle torte with mint and hazelnut brittle and blood orange sorbet
Rosemary pannacotta with shortbread and charred pear
Salted caramel chocolate pots with honeycomb and brandied cherries
Orange and marzipan bread and butter pudding with pistachio ice cream

Drinks Options:

Filter coffee/tea	£3.00
125ml glass of wine or Bucks Fizz	£3.95
Bottle of red wine (Merlot)	£19.00
Bottle of white wine (Sauvignon Blanc)	£19.00
Bottle of Prosecco	£26.50
Soft drink	£2.70

For more specific drinks, please go to our website and download the drinks menu.
(www.crantockbay.co.uk/c-bay)

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Room Hire charges for in 2019:

	C-Bay only (Max: 40 persons)	Bar Lounge Only (Max: 20 persons)	Sole Use (Max: 40 persons seated Plus use of both rooms)
Jan, Feb, Mar, Nov, Dec	£600	£500	£800
April	£750	£650	£950
May	£1050	£900	£1800
June	£1050	£900	£1800
July	£1600	£1500	£2000
August	NA	NA	NA
Sept	£1050	£900	£1800
Oct	£750	£650	£950

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Conferences, Seminars and 'Away Days'.

The C-Bay Bar Lounge is the perfect space for holding informal events for a maximum of 20 delegates. Whether it's a conference, seminar or an 'Away Day', you can use this space to meet, have lunch and relax. Why not add on some spa treatments, a swim or game of tennis too?

Daily Room Hire: £500 to include a 2-course lunch, tea/coffee on arrival and use of projector and screen.
(Max: 20 delegates)

Extras: Breakfast	£10 per person
Afternoon tea	£10 per person.
Cream tea	£6 per person
Use of the pool	£5 per person or £10 including towels and robes
Use of the tennis court	£8 per hour.
Spa treatments	Prices start from £30 per person for a 30 minute treatment.

Terms and Conditions

To confirm your booking, we ask for your Room Hire Charge to be paid in full at the time of booking. This is a non-refundable deposit. Numbers must then be confirmed the week before your event and this is the number for which you will be charged. If numbers increase, we will do our best to accommodate you but if they decrease, we will still need to charge you for the number booked the week before. For events not requiring sole use, we ask for £50 - £100 deposit to secure your booking. (Depending on the number of guests expected)