

The
Britannia^{Inn}
and Waves Restaurant



Weddings
at
The Britannia Inn



Venue Options

Private Function Suite

Suitable for small receptions max 50 seated/80 standing

Marquee Hire with Private Bar

Exclusive use of 50ft x 30ft heated & fully lined marquee with private bar Max 100 seated/150 non-seated.

Private parking available plus use of rear field & facilities

Wedding DJ/Disco Hire & Prices Available on Request

Britannia Venue Hire Inclusive of Following;

- Wedding Co-Ordinator *(Marquee & Function Suite)*
 - Table Linen *(Marquee & Function Suite)*
- Coloured Chair Sashes & Covers *(Marquee & Function Suite)*
 - Heating *(Marquee & Function Suite)*
 - Display Easel *(Marquee & Function Suite)*
- Wedding Cake Knife & Stand *(Marquee & Function Suite)*
- Background Music Facility *(Marquee & Function Suite)*
 - Private Bar *(Marquee Only)*
 - Coloured Wall Uplights *(Marquee Only)*
- Use of Rear Field/Separate Parking Facility *(Marquee Only)*

Silver Wedding Package

Inclusive of;

Venue Hire (Function Suite or Marquee plus private bar)

Reception Buffet Menu Including Choice of Dessert Option

Prosecco or Sparkling Wine Toast (125ml glass per person)

Evening Reception Cornish Pasty Supper (additional evening guests £4.95ph)

Private Function Suite £30.00ph / Marquee with Private Bar £35.00ph

Gold Wedding Package

Inclusive of;

Venue Hire (Function Suite or Marquee plus private bar)

Celebration Buffet **or** Three Course Wedding Breakfast

Prosecco or Sparkling Wine Toast (125ml glass per person)

Evening Reception Cornish Pasty Supper (additional evening guests £5ph)

Private Function Suite £40.00ph / Marquee with Private Bar £45.00ph

Platinum Wedding Package

Inclusive of;

Venue Hire (Function Suite or Marquee plus private bar)

Celebration Buffet **or** Three Course Wedding Breakfast

Table Wine (175ml glass per person)

Merlot; Sauvignon Blanc; White Zinfandel Rose

Prosecco or Sparkling Wine Toast (125ml glass per person)

Evening Reception Cornish Pasty Supper (additional evening guests £5ph)

One night 4* accommodation inc full English breakfast for Bride & Groom
(subject to availability)

Private Function Suite £45.00ph / Marquee with Private Bar £50.00ph

Sample- Three Course Wedding Breakfast

(Alternative Wedding Breakfast menus Available on Request)

Starter

Homemade Soup, Warm Bread Roll & Butter- Please Ask For Options

Traditional Prawn Cocktail In Marie-Rose Sauce, Brown Bread & Butter

Chef's Homemade Chicken Liver Pate, Toast & Plum Chutney

Main

Roasted Topside Of Cornish Beef, Yorkshire Pudding & Gravy

or

Roast Breast Of Chicken, Chipolata Stuffing & Gravy

Roasted Cod, White Wine & Dill Sauce

or

Oven Baked Fillet of Salmon, Provencale Sauce

Gorgonzola & Walnut Gnocchi, Wild Mushrooms, Spinach, Basil & Wild Garlic
Pesto Cream with Parmesan (V) (N)

-All Served With Roast Potatoes & Roasted Fresh Vegetables-

Dessert

Chocolate Fudge Cake, Cornish Clotted Cream

Strawberry, Passion Fruit & Clotted Cream Meringue Stack (GF)

Cornish Ice Cream- Strawberry; Chocolate Or Vanilla

Finished With

Tea Or Coffee With Biscuit

Reception Finger Buffet

Minimum 20 Persons

Cornish Cocktail Pasty

Vegetable Quiche (v)

Sausage Rolls

Seasoned Potato Wedges

Breaded Plaice Goujons

Please Select 3 Further Options From The Following

Vegetable Samosas (v)

Honey & Hoisin Glazed Chicken Drumsticks

Vegetable Spring Rolls (v)

King Prawns In Filo With Sweet Chilli Sauce

Buttered Corn On The Cob

Selection Of Filled Pitta Breads;

Coronation Chicken, Spicy Beef, Prawn & Harissa Mayonnaise,

Tuna & Sweetcorn, Cheese & Chutney

Hogs Pudding & Vegetable Skewers

Choose 1 Dessert From The Following

Chocolate Brownie (GF)

Fruit Skewers

Strawberry, Passion Fruit & Clotted Cream Meringue (GF)

Celebration Seated Buffet Menu

Minimum 40 Persons

Honey Roasted Ham

Cornish Topside of Beef

Coronation Chicken

Smoked Fish Platter

King Prawns In Filo

Warm Vegetable Quiche (v)

Buttered New Potatoes

Baby Jacket Potatoes

Warm Bread Rolls

Corn on The Cob (v)

Curried Egg

Dressed Salad Leaves

Niçoise Salad

Pasta Salad

Assorted Pickles/Beetroot

Desserts To Follow

Chocolate Profiteroles

Strawberry & Clotted Cream Pavlova

Belgian Chocolate Cheesecake

Fruit Skewers

Cornish Pasty Supper

Minimum 20 Persons

Freshly Baked Local Small Cornish Pasty (Steak Or Cheese) With Assorted Sauces

Add Seasoned Potato Wedges For £1.00 Per Head

£2.50 Supplement To Choose 1 Dessert From The Following

Chocolate Brownie (GF)

Fruit Skewers

Strawberry, Passion Fruit & Clotted Cream Meringue (GF)

Additional Information

Alternative Menus Available Upon Consultation with Head Chef

Canape's Menu Available on Request

Corkage £9.95 Per Bottle

Wedding Cake To Replace Dessert POA

Balloon Helium POA

The Britannia offers 7 AA4* Guest Rooms (Subject To Availability)

Unfortunately, We Are Not Currently Licenced At This Time For
Ceremonies On Site At The Britannia

Extra options may be added to each of our wedding packages if required

TERMS AND CONDITIONS

Bookings and Deposits

A booking only becomes confirmed on receipt of written confirmation from yourselves along with a **non-refundable** deposit of £250.00

Final Numbers (Weddings Only)

The expected number of guests attending (within 10%) must be confirmed in writing at least 4 weeks prior to the wedding day, with the final number being confirmed 4 weeks prior. This will be the number charged, or greater if the numbers increase at the last minute.

The Britannia Inn reserves the right to alter the room booked if the numbers fall significantly from the time of booking.

Timings

The Britannia Inn reserves the right to charge for unscheduled variations to timetables in excess of 30 minutes that may result in any additional staff cost. Last orders at the bar will be called at 11.15pm with all music ending by 11.30pm and guests departing by 00.15am.

Invited Guests

The Britannia reminds those booking functions that they are fully responsible for the conduct of all guests that they invite onto the premises and will be charged for all damage of a wilful or malicious nature, which may be higher than expected where trades people are required to work overnight if the Britannia Inn has another function the next day.

Please note that it is forbidden to allow any person on site at The Britannia to consume any drink not purchased at or from The Britannia unless pre-arranged by The Britannia in advance. The Britannia reserve the right to remove any person from the premises.

Payments (Weddings Only)

We ask that 50% of the known account is settled 4 weeks prior to the wedding with payment due within 7 days of the invoice. The final payment for the balance is due 1 week prior to the wedding date. The Britannia Inn does not offer any credit terms.

Cancellations

In the unfortunate event of a cancellation or significant changes to the original arrangements, we must be advised in writing.

The cancellation terms are as follows: -

6 months – 4 weeks' notice prior to date of wedding - the customer is liable for 50% of agreed charges.

4 weeks or less notice – The customer is liable for 100% of agreed charges.

Where no package has been agreed, the minimum priced menu and drinks package will apply.

All prices are correct at the time of writing; however, all means may be subject to alteration and do not form a basis for contract.

Customer Name

Deposit Received

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Customer Signature

Date of Function

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Date

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