

Menu A

2011 £26.25 per person

Select one choice of starter:

Cream of Roasted Red Pepper and Tarragon Soup (V)

Fanned Breast of Barbary Duck served on a Goat's Cheese, Olive and Cherry Tomato Salad

Select one choice of main course:

Traditional Roast Breast of Turkey with Chipolata Sausage, Seasoning and a Thyme Scented Jus

Home Cooked Honey and Mustard Glazed Gammon Ham served with a light Parsley Sauce

Traditional Roast Chicken, served with Bread Sauce, Seasoning and Roast Jus

Seared Fillet of Salmon served on a Prawn and Dill Cream Sauce

Served with a selection of Chef's vegetables and potatoes

Fresh Fruit Salad served with Cornish Clotted Cream (V)

Apple Tart Tartin (V)

Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee and Mints

2011 £27.00 per person

Menu B

Select one choice of starter:

Cream of Leek and Cornish Blue Cheese Soup (V)

Succulent Prawns served on a Rocket, Olive & Cherry Tomato Salad, topped with a Citrus Mayonnaise

Fanned Melon with a Champagne & Grenadine Syrup, Summer Fruits & Raspberry Coulis (V)

Select one choice of main course:

Traditional Roast Beef with Yorkshire Pudding, Horseradish Sauce and a Rich Red Wine Jus

Roasted Loin of Pork flavoured with Oregano and served with Apple Sauce and a Rich Roast Jus

Half Baby Roasted Chicken served with Chipolatas, Bread Sauce and a Sage Jus

Oven Baked Fillet of Cod with a Herb Crust and a Shredded Leek and Shrimp Cream Sauce

Served with a selection of Chef's vegetables and potatoes

Fresh Fruit Salad with Cornish Clotted Cream (v)

Profiteroles with a Rich Dark Chocolate Sauce (v)

Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee with Mints

Please note that vegetarian and special dietary needs can be catered for



Menu C

2011 £29.50 per person

Select one choice of starter:

Minestrone Soup with Parmesan Croutons (V)

Homemade Chicken Liver Parfait flavoured with Brandy, Wild Mushrooms and Green Peppercorns and served with Warm Toasted Granary Bread and a Gooseberry and Coriander Chutney

Smoked Salmon Parcel filled with Prawns, Mascarpone Cheese and Basil and mounted on a Crisp Tossed Salad

Select one choice of main course:

Steamed Breast of Chicken filled with a Lemon, Pimento and Tarragon Mousse, on a Woodland Mushroom Sauce

Grilled Halibut Steak with a Ratatouille of Spring Vegetables and topped with a Prawn Butter Sauce

Rack of Lamb served on Creamed Sweet Potato with an Orange and Cognac Sauce

Braised Steak cooked in Beer with Onions and Mushrooms

Served with a selection of Chef's vegetables and potatoes

Fresh Fruit Salad with Cornish Clotted Cream (V)

Twice Baked White Chocolate and Raspberry Cheesecake

Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee and Petit Fours

Menu D

2011 £31.50 per person

Select two choices of starter:

Cream of Asparagus Soup with Herb Croutons (V)

Smoked Salmon Roulade lined with Crab, Prawns and Fresh Herbs on a Mixed Salad with Citrus dressing

Local Smoked Mackerel Salad with Carmelised Red Onions and a Balsamic Reduction

Chicken, Spinach and Pimento Terrine on Mixed Leaves and a Gazpacho Dressing

Deep fried Goat's Cheese in Walnut Crumbs presented with a Raspberry Dressing

A Sorbet of your choice

Select one choice of main course:

Rolled Loin of Lamb filled with a farce of Apricot, Hazelnuts and Thyme with a Rich Roast Jus

Pan fried Breast of Barbary Duck with a Julienne of Spring Vegetables, Plum Sauce and Ginger

Fillet of Sea Bass set on Saffron Creamed Potato and a Smoked Salmon and Chive Beurre Blanc

Served with a selection of Chef's vegetables and potatoes

Fresh Fruit Salad with Cornish Clotted Cream (V)

Chocolate and Baileys Crème Brûlée (V)

Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee and Petit Fours

Please note that vegetarian and special dietary needs can be catered for

Served Buffet A

2011 £27.50 per person

Select one choice of starter:

Cream of Mushroom and Sherry Soup (V)

Succulent Prawns marinated in Olive Oil, Pimento, Herbs and Citrus Juices and topped with a Mixed Herb Salad

Cornish Brie Salad with Olives, Sun Blushed Tomatoes and Capers topped with Parma Ham

Home Cooked Gammon Ham

Roast Cornish Silverside of Beef

Roast Chicken Breast

Served with a selection of Four Salads, Spiced Potato Wedges and Minted New Potatoes

Fresh Fruit Salad with Cornish Clotted Cream (V)

Strawberry and Vanilla Cheesecake with Soft Summer Fruits and Chantilly Cream

Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee with Mints

Served Buffet B

2011 £30.50 per person

Select one choice of starter:

Sliced Breast of Smoked Duck with Caramelised Red Onion and a Rocket and Olive Oil Salad

Terrine of locally caught Seafood served with a Crisp Salad with Basil Dressing

Sirloin of Beef

Breast of Turkey

Honey and Mustard Glazed Gammon Ham

Finger of Salmon

Served with a selection of six Salads, Spiced Potato Wedges and Minted New Potatoes

Fresh Fruit Salad with Cornish Clotted Cream

Dark Chocolate and Pecan Tart with an Amaretto Cream and Raspberries (V)

Various Roskilly's Cornish Ice Cream

Freshly Filtered Coffee and Petit Fours

Please note that vegetarian and special dietary needs can be catered for

Finger Buffet

2011 £21.00 per person

Selection of Quiches
Cajun Spiced Chicken Drumsticks
Locally made Cocktail Pasties
Sausage Rolls
Homemade Ciabatta Pizza
Assorted filled Bridge Rolls
Mini Spring Rolls
Fresh Fruit Skewers with a Coulis Dip

Evening Wedding Buffet

2011 £13.00 per person

Locally made Cocktail Pasties
Small Sausage Rolls
Cajun Spiced Chicken Drumsticks
Assorted filled Bridge Rolls
Homemade Ciabatta Pizza
Mini Pork Pies

Pasty Supper

2011 £4.00 per person

Pasty and Selection of Salads

2011 £6.50 per person

Cornish Evening Buffet (Pasty + Cream Teas)

2011 £8.50 per person

Drinks Packages

2011 £11.00 per person

Package A

Choice of (on arrival): Alcoholic Summer Fruit Punch, Pimms or Bucks Fizz - 1 glass per person

Choice of (with meal): House Wine - 1 glass per person

Toast Wine : Sparkling Wine - 1 glass per person

2011 £13.50 per person

Package B

Choice of (on arrival): Alcoholic Summer Fruit Punch, Pimms, Bucks Fizz or Sherry - 1 glass per person

Choice of (with meal): House Wine - 2 glasses per person

Toast Wine: Sparkling Wine - 1 glass per person

*With all of the above packages our house wines are used -
however wines from our extensive list can be substituted. Prices are available on request*

Canapes

2011 £6.50 per person

Mini Vegatable Samosas

Smoked Salmon and Chive Creme Fraiche

Chicken Parfait

Goats Cheese Crostini

Smoked Duck and Orange

Mini Creme Brulee

Please select 3 varieties that we will tray serve to your guests

Terms & Conditions

Payment

In order to reserve the date for your wedding we require a non-refundable deposit of £500. Following this deposit a further payment of 50% of the anticipated bill is required three months prior to the wedding. Full payment of the balance of the anticipated bill is required seven days prior to the wedding. A final invoice will be done after the wedding and any additional charges must be settled within 14 days.

Cancellations

The Hotel reserves the right to charge the following sums for any loss of income due to cancellation, non-arrival, or substantial reduction in the numbers confirmed for services as follows, unless a booking is obtained for the same dates from a third party on no less favourable terms:

Cancellation period

- 1-3 months prior to event
- Between 14 & 31 days prior to event
- Between 3 & 13 days prior to event
- 3 days or less prior to event

Charges

- Deposit held
- 50% of total anticipated charges
- 70% of total anticipated charges
- 100% of total anticipated charges

In all instances, notification of cancellation must be made in writing and will be effective on the date received by the hotel.

Liability

- 1 The Hotel will not be liable to the Client and/or persons attending the wedding for injury to persons or loss or damage to property unless negligence can be proved, but otherwise will be under no liability to them whatsoever.
- 2 The Client will be liable for any loss or damage to the Hotel's property including walls, light fittings and equipment (including items hired for their use) or injury to any person including the Hotel's staff and shall indemnify the Hotel against any loss or liability (other than the Hotel's liability in 1 above) arising from the wedding.
- 3 The Client is advised to consider arranging insurance for the wedding covering public liability and loss damage to its property and that of persons attending the wedding.

General

- 1 The Hotel will take all reasonable steps to fulfil the reservation to the best of its ability and in accordance with the details provided. However, it reserves the right to provide alternative services of at least an equivalent standard at no extra cost to the Client.
- 2 Whilst the company has taken all reasonable steps to ensure that the information contained in its brochures, tariffs, leaflets and advertisements is accurate, it reserves the right to alter, substitute or withdraw any service, facility or amenity without notice if necessary.
- 3 Notwithstanding anything contained in these Terms, the company will not be liable for any failure to perform its obligation to the Client in whole or in part as a result of any of the following circumstances:

General

- | | | | |
|---|--|---|----------------------------|
| a | Strikes | b | Other industrial action(s) |
| c | Fire at or near the Hotel | d | Flood at or near the Hotel |
| e | Civil unrest, dispute or commotion | f | Act of God |
| g | Legal action against the company, not resulting from its negligence, preventing the supply of services | h | War |

The Hotel strongly recommends that you take out Wedding Insurance for your special day. Please ask for further information.

Planning Your Special Day

Planning your wedding is a very exciting time for you both to share. Starting six months to a year before your special day gives you plenty of time to enjoy all the preparations for getting married.

THE COUNTDOWN

1 Year to go

- Arrange location of wedding
- Book your wedding at the Best Western Falmouth Beach Resort Hotel
- Book the registrar
- Book your honeymoon. (Remember that you can stay at the hotel on the night of your wedding)

8 Months to go

- Compile your guest list - select bridesmaids, best man and ushers
- Select dresses and accessories
- Select men's outfits and reserve any items that might need to be hired (e.g. top hats)
- Book photographer

6 Months to go

- Arrange and book transport
- Order wedding cake
- Get invitations and order of service printed
- Make your wedding gift list

4 Months to go

- Choose wedding rings
- Organise flowers
- Visit your church or registry office to discuss banns, fees, music and confetti
- Liaise with the Best Western Falmouth Beach Resort Hotel to confirm food and drink requirements

3 Months to go

- Send out wedding invitations
- Check honeymoon travel arrangements
- Buy gifts for bridesmaids and best man

2 Months to go

- Compile list of acceptances and make seating plan
- Send out gift list
- Liaise with the Best Western Falmouth Beach Resort Hotel on any changes and discuss decorating the reception room

1 Month to go

- Check wedding clothes
- Visit your hairdresser for a trial
- Have a trial run on your make up
- Finalise your final numbers and seating plan with the Best Western Falmouth Beach Resort Hotel

1 Week to go

- Full wedding rehearsal
- Finalise honeymoon arrangements
- Finalise arrangements for photographer, cake, flowers and transport
- Enjoy your stag and hen parties but we suggest that you leave a few days to recover!

1 Day to go

- Relax and leave everything to the expert team at the hotel.

PLEASE NOTE:

This list is only a guide. To avoid disappointment we advise that you make all bookings as early as possible.

Civil Marriages

The hotel is approved by Cornwall County Council as a venue for civil marriages and civil partnership ceremonies under the Marriage Act 1994

- There is a cost for hire of the room where the ceremony is performed to cover the cost of our licence.
- We recommend that you make a provisional reservation with the hotel and then contact the local registry office to confirm dates and times before making the firm arrangements.
- Without the attendance of a superintendent registrar and a registrar, there can be no marriage. It is therefore essential that you ensure the availability of the registrar before you begin planning your wedding with us. A fee for marriages is chargeable through the registry office which is payable before the ceremony.
- We advise you that the superintendent registrar can only perform a civil, non-religious ceremony and as such any music or reading that form part of the ceremony must be secular and agreed with the registrar in advance.
- The room in the hotel where your ceremony is to take place will be set out with the superintendent registrar's approval using only tables and chairs that are required for the ceremony. Flowers and other decorations must be discussed with the hotel in advance and if required, with the superintendent registrar.

Falmouth Registration Office

Skol Goth, Telephone the Information Service on 01872 322007
Albany Place, 8am - 6pm Monday to Friday,
Falmouth 9am - 6pm on Saturday
TR11 3BZ Fax 01326 319540
falmouthregistrars@cornwall.gov.uk

Opening hours for attendance at this office:

Monday 9:00am - 12:30pm Tuesday 9:00am - 12:30pm Wednesday 9:00am - 12:30pm
Thursday 9:00am - 12:30pm Friday 9:00am - 12:45pm

Greener Events Guide

The Greener Events Guide has been developed by the Government Office for the South West in order to reduce the impact conferences and events have on the environment.

There is a full checklist available to download from www.oursouthwest.com/SusBus/gevents which covers aspects such as:

- Venue Selection
- CO2 Emissions (including travel)
- Catering & Locally Produced Food
- Reducing Waste (& costs)

Please take advantage of this guide when organising your conference. If you would like a copy of the checklist please ask your Conference Co-ordinator.

Greener Events

www.oursouthwest.com

organised in accordance with the principles of the
nationally recognised "Greener Events" guide

with other sources of guidance, management tools and environmental support programmes.

© Government Office for the South West, March 2007 (first published July 2005)

*This publication may be reproduced free of charge provided
that the source of the publication is acknowledged*

Local Produce Statement

In order to reduce food miles, support the local economy and provide the freshest food possible we use local seasonal produce to create the majority of our dishes.

Unless otherwise stated the fish on our menus was caught in Cornish waters and has not left the county once on its journey to your plate.

The meat we use is also sourced locally by a Cornish company and our fruit, vegetables and herbs are sourced from suppliers in Falmouth and Hayle.

Our dairy products are made locally by Cornish companies such as the famous Rodda & Son and Roskillys. We also serve a fine selection of Cornish cheeses.

To show our commitment to local produce we have now joined forces with Taste of the West.



The Beach Club



Whether you're serious about the health of your body or more serious about pampering it, we'll help you get the most from your visit.

With state of the art gym and luxurious pool complete with water jets, fountains, hot tubs, sauna and steam room, your visit will leave you feeling revitalised and rejuvenated.

We provide a wide range of organic treatments within our Timeless Hair & Beauty salon, which can be tailored to your individual requirements and built into an individual spa packages for the ultimate relaxing spa break.

Why not treat that special someone with an individually tailored gift perfect for helping them relax and unwind during the run up to the big day.



Pamper Packages for Brides & Hen Parties

Wedding & Make-Up . Pamper . Leisure & Relaxation . Hair Salon .
Body Care . Facials & Eye Care . Hands, Feet & Waxing . Treatments

Timeless Beauty invites you to indulge yourself, our Pamper Days are planned to suit the individual client depending on their needs and budget, or create your own.

Take a break Pamper Day (very popular for group bookings) **£65.00**

To include a relaxing back massage, followed by a deep cleansing facial finished with a hand massage.

Essential Pamper Day **£90.00**

Choose 3 of the following treatments:

Back Massage, Indian Head Massage, Relaxing Facial,
Manicure, Pedicure.

Indulgent Pamper Day **£110.00**

Choose 3 of the following treatments:

Full Body Massage, Luxury Pedicure, Luxury Manicure,
Relaxing Facial.

Ultimate Top to Toe **£140.00**

Full body massage, relaxing facial, manicure, pedicure
and wash & blow dry.

Tots to Teen Package start from **£16.00**

Packages include a swim, snacks and party game with a choice
of treatments

(ie file and polish, mini facial, make-up and hair dressed).

All packages will include the following:

- Use of the Beach Club Pool, Sauna, Steam Room and Hot Tubs.
- Light Lunch at the Feathers Bar.
- Fruit juice and water provided during the day at the salon.
- Robes provided for the day .

Pamper Packages for Brides & Hen Parties

Pre-make up & hair trial

Mini facial

Manicure

Pedicure

Practice make up	£28.00
Practice hair up	£32.00
Make up on day	£35.00
Hair on day	£40.00

Package

Practice and On-Day **£200.00**

Make up, hair up, mini facial, manicure & pedicure, plus eyebrow shape.

This includes practice hair and make up

All other occasions **£30.00**

Prices may vary subject to clients choice of hair treatment

Special Offer

Indulge and relax on a 1 or 2 night break and pamper, tailored to your individual requirements.

Choose 2 of the following treatments:

back massage with exfoliation, Indian head massage, relaxing facial with hand massage, manicure or pedicure.

With full use of the Beach Club facilities, lunch during your treatments, evening dinner, bed & full English breakfast.

Prices from just £125.00 per person for a 1 night stay and pamper.

£195.00 per person 2 night stay with pamper.

Selected dates & new reservations only.