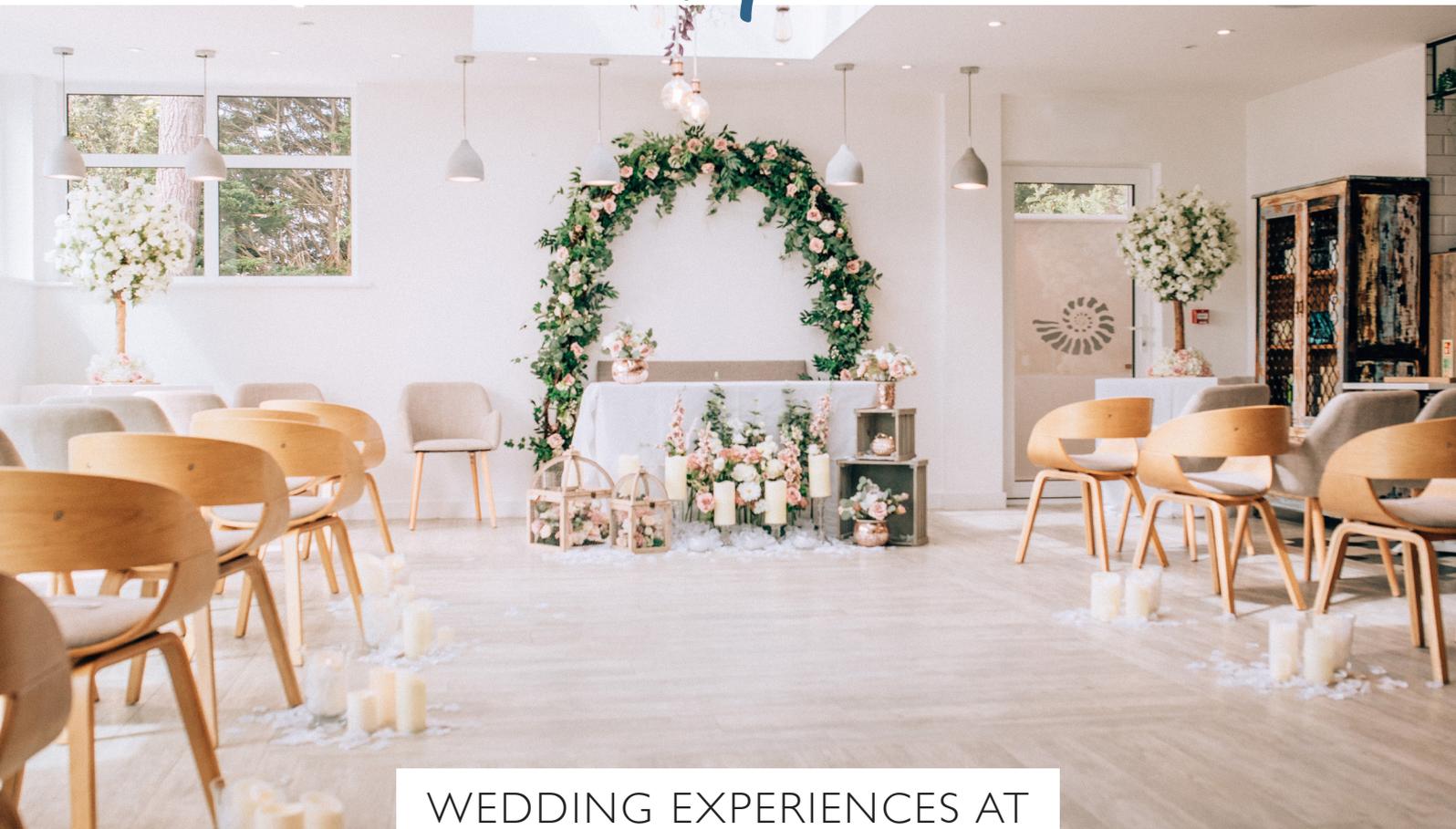




*Forever
Starts
Here**



WEDDING EXPERIENCES AT
ST MICHAELS RESORT

**we tried to resist a corny line, but we just couldn't!*

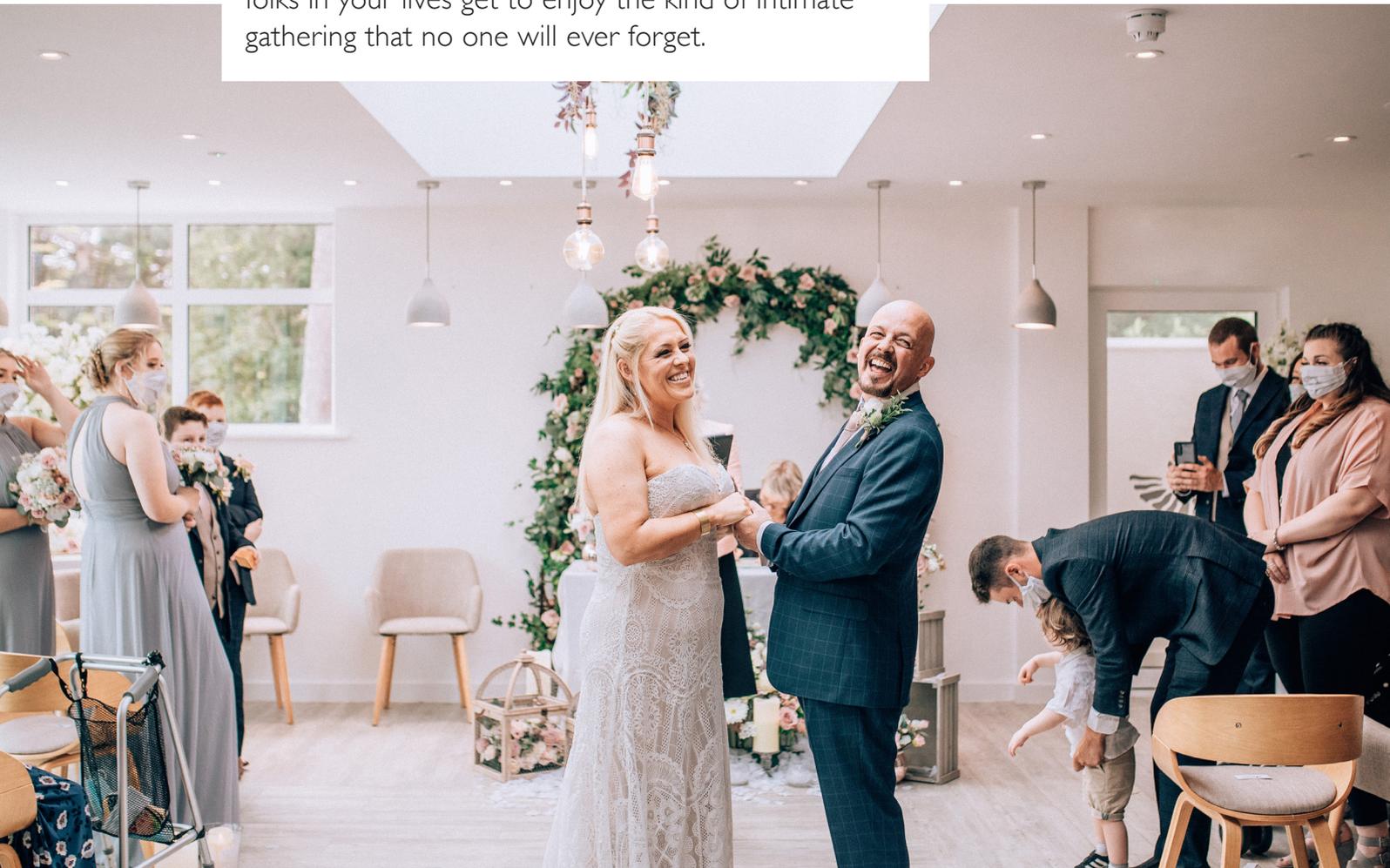
ITS ALL IN THE *Detail*

Congratulations to you both on your engagement!

As you plan for what comes next, our experienced event coordinator and the wider St Michaels crew are here to help you shape the beachside celebration that will be talked about for years to come.

But before the happy memories roll there are a few little details for us to work through together to ensure your wedding experience at St Michaels is tailored to you.

Firstly, it's important to be up front: we think the small details are so important, we've decided to focus purely on weddings of 40 guests or fewer. That way, you get the sweeping subtropical coastal views and airy space of the Garden Kitchen, our chefs get to focus on an incredible edit of Cornish farms, fields and seas for your plates, and the most important folks in your lives get to enjoy the kind of intimate gathering that no one will ever forget.



WHAT'S THE *Plan*



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I Do?

US TOO

Here's what you can expect from us when you decide to get hitched at St Michaels.

EVENT COORDINATOR

Your one-stop-shop wedding guru here for all aspects of your day at St Michaels, able to answer the big questions and obsessed with sweating the small stuff too.

TAILORED TO YOU

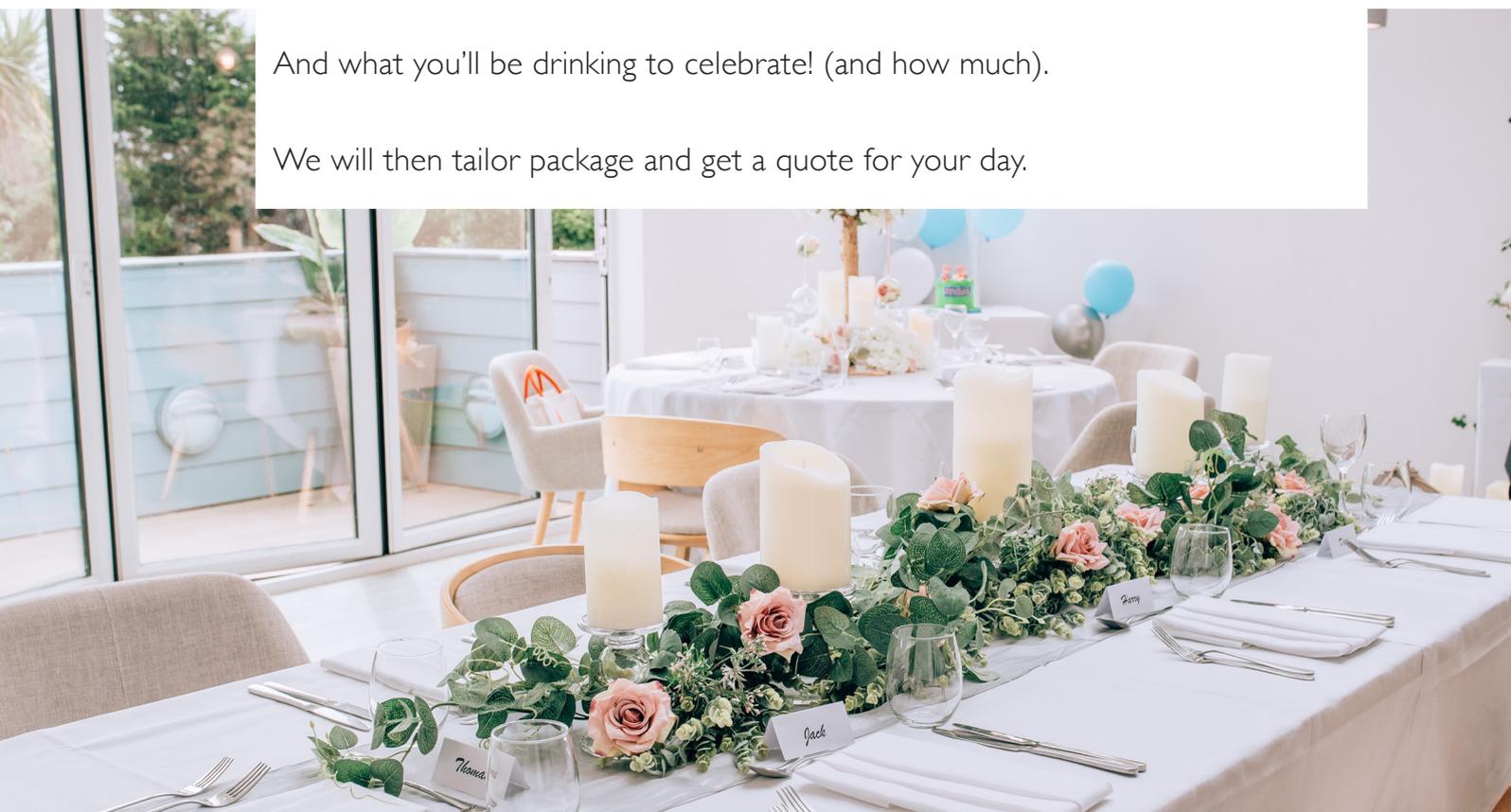
You decide on who makes the final list and tell us the magic numbers.

You pick how much of your special day will be here at St Michaels.

You chose what style of menu best suits the requirements for your special day.

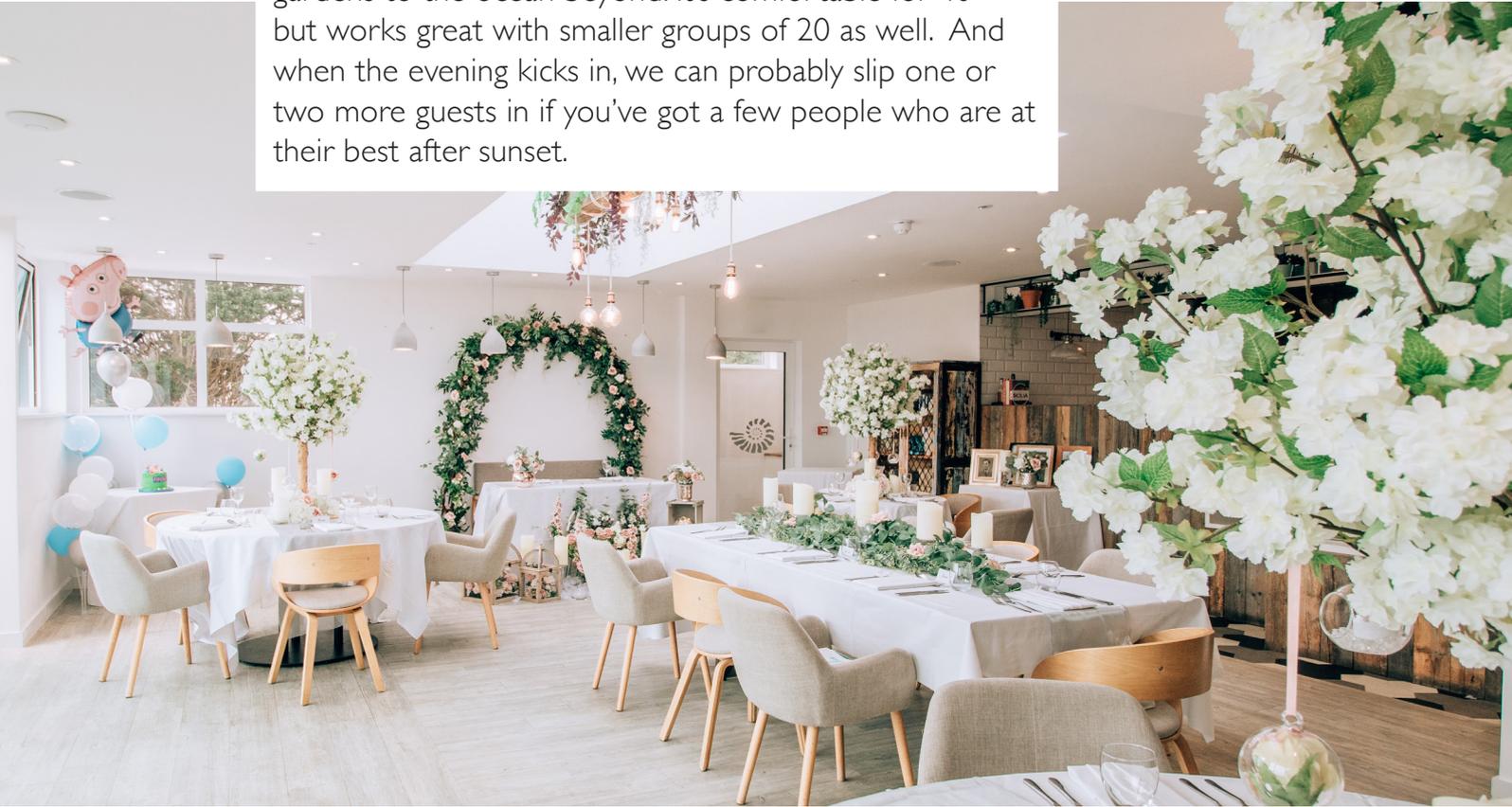
And what you'll be drinking to celebrate! (and how much).

We will then tailor package and get a quote for your day.



THE WEDDING SPACE

Your spot for the day, the Garden Kitchen is all airy contemporary details, floor-to-ceiling windows opening onto a private balcony, and views across the resort gardens to the ocean beyond. It's comfortable for 40 but works great with smaller groups of 20 as well. And when the evening kicks in, we can probably slip one or two more guests in if you've got a few people who are at their best after sunset.



THE 'I DO' BIT

We'd be honoured to host you and your guests in our dedicated wedding area, the Garden Kitchen. Shut the world out and drift into your special space for a sparkling ceremony with just the ocean, garden views and your special people for company. If you'd prefer to tie the knot in church/another venue and join us for your reception, we're fine with that too!

However you decide to spend your time here, we'll stand back and let you decorate the space in a way that fits your vision. We've also got a little black book of experts who just might be able to lend a hand.

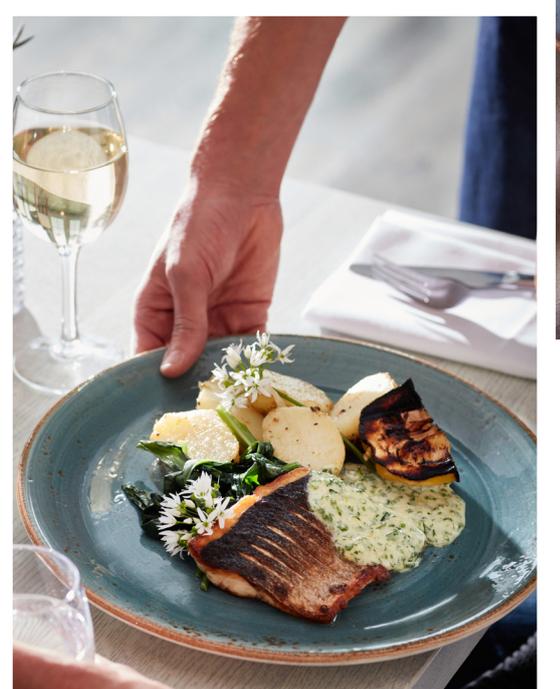


A FIRST MEAL TO CHERISH

You're invited to join us in the run-up for a complimentary evening of wine tasting and a chance to taste your wedding menu, just to make sure you've made the right choices. We find this visit is a great chance to kick back and enjoy the experience your guests will be having and also smooth out any last-minute details that might be kicking around in your head.

All that emotion is going to leave everyone famished, so it's probably time to head back to the Garden Kitchen to enjoy the menu you will have tailored with our Executive Head Chef.

You will find menus and indicative prices for various dining options in this pack.



MENU OPTIONS



Our food ethos focuses on the heroes of Cornwall's farms, fields and seas.

We've included some example menus and prices but honestly, the sky's the limit – from lavish tasting menus to vegan afternoon tea with fizz, we'll work with you to chalk up the menu to fit the occasion, and if you have little ones in your party, we'll also be able to provide smaller plates to satisfy tiny mouths.

Tasty mouthfuls, easy on the eye, great with a glass of fizz.

CANAPES

Mini Blinis, Dill Crème Fraîche, Trout Caviar
(or beetroot relish for vegans)

Mini Yorkshire Pudding, rare local beef, horseradish

Parmesan Crusted Zeppole Doughnut with caramelised shallot crème

Sticky Szechuan Primrose Herd Pork Belly

Spiced Glazed Pineapple (vegan)

Wild Mushroom Arancini (vegan options available)

Brown Crab Beignet with lemon gel

Toasted Peanut Crusted Banana with streaky bacon

Salt Fish Brandade with parsley emulsion

**£15 per person Choose 4 canapes,
10 canapes per person in total**

A fabulous selection of Garden Kitchen favourites, perfect for sharing.

OPTION ONE

START WITH A SHARING SELECTION OF

Vegetable Arancini
Cured Meat Platters
Cheesy Focaccia
Grissini Bread Sticks
Olives
Roasted Pepper Hummus
Balsamic and Olive Oil

MAINS

Pulled Pork Loaded Nachos
Tempura Vegetables with Sweet Chilli Dip
Seasonal Vegetable Slaw
Charred Broccoli, Slow Roast Tomatoes & Mozzarella
Honey & Mustard Dressed Leaves
Macaroni Cheese Balls
Margherita Pizza
Chicken and Nduja Pizza
Supergreens and Pesto Pizza

DESSERTS

Salt Caramel Chocolate Brownie
Eton Mess
Treacle Tart
...with clotted cream

£40 per person

Elegant, fresh and crowd-pleasing Cornish Favourites.

OPTION TWO

STARTERS

Smoked Cornish Duck Breast,
watercress, golden beetroot, hazelnut & orange

Poached Seatrout Ballotine,
tomato & artichoke sauce vierge, salmon keta, herbs

Twice Baked Davidstow Cauliflower Cheese Soufflé,
hazelnut & pickled cauliflower salad

MAINS

Roasted Med/Rare Sirloin,
pomme Anna, carrots & carrot puree, tenderstem broccoli, bordelaise sauce

Seabass Fillet,
braised fennel & artichokes in a saffron tomato ragout and olive tapenade

Wild Mushroom Pithivier,
creamed spinach, roasted root vegetables

DESSERTS

Coconut Marshmallow,
cardamom & rose macaron, passionfruit sorbet, micro coriander

Mint Chocolate Marquise,
crème de menthe, chocolate soil & vanilla ice cream

Honey Crème Brulee,
lavender shortbread

£50 per person

An exquisite tasting selection of the finest Cornish cuisine, given an expert flourish by our chefs.

OPTION THREE

STARTERS

Balsamic Cured Beef Fillet,
aged parmesan, truffled trompette mushrooms, pickles & capers

Butter Poached Lobster,
slow roast tomatoes, fine beans & vanilla beurre blanc

Roasted Squash, Pine Nut & Lemon Ravioli
with sautéed spinach & artichoke salsa

FISH

Roasted Cornish Scallop
with sautéed samphire & red pepper, vanilla dressing

MAINS

Apricot & Pistachio Stuffed Saddle of Lamb & Chargrilled Cutlets,
courgette provençal, crispy capers & mint oil

Pan Roasted Turbot,
pinenut & herb crust, fondant potato, rocket & leek vichyssoise

Roasted Shallot & Goats Cheese Tart Tatin,
seasonal bean, pea & hazelnut salad

DESSERTS

Baked Chocolate Fondant
with cherry & almond ice cream, sour roasted cherries

Chilled White Chocolate & Strawberry Souffle
hot chocolate sauce & strawberry, lime salsa

Tropical Floating Islands,
poached coconut meringue, mango anglaise & passionfruit sorbet

CHEESE

Selection of Westcountry Cheeses, Fruit, Chutney & Crackers,
served either before or after dessert

£75 per person

RAISE A GLASS, THE HARD BIT'S DONE

We've witnessed our fair share of emotional marriage moments here at St Michaels, each of them touching and special in their own way. But the legal bit is nothing without the party! Get things started with a celebratory drink on the lawns of our subtropical resort gardens, or in our quietly coastal chic lounge areas if the weather decides not to be a part of the big day.

Our drinks packages include a welcome drink, a toast as well as drinks for the table.

After reception drinks and a few nibbles or fancy canapes, you'll probably want to grab some photographs, with the resort gardens and nearby Gylly Beach providing a pretty perfect backdrop along with the odd quiet space for you both to take a few deep breaths and enjoy a few precious moments alone together.



DRINKS PACKAGES

OPTION ONE - £30PP

1x Welcome drink - e.g. Prosecco, Pimms, bottles beer, wine, fruit punch.

1x Toast drink - Prosecco

Half bottle of wine (2 glasses) - Merlot or Chilean Sauvignon blanc

Extra bottle of wine - £24

Extra welcome drink/toast - £8

OPTION TWO - £40PP

1x Welcome drink - e.g. Prosecco, Pimms, bottles beer, wine, fruit punch.

1x Toast drink - Camel Valley Cornish Brut

Half bottle of wine (2 glasses) - Pinot Noir or Malbec, or
New Zealand Sauvignon blanc

Extra bottle of wine - £30

Extra welcome drink/toast - £12



CLEAR BACK THOSE CHAIRS

And when the dining is done and public speaking safely negotiated, you'll probably want to roll up those sleeves for a little shindig. Whether that be an acoustic guitarist or we can provide a sound system for you to plug into, you'll just need to keep the tunes spinning until 11.30 when everyone should be ready to hit the hay.



TIME FOR BED



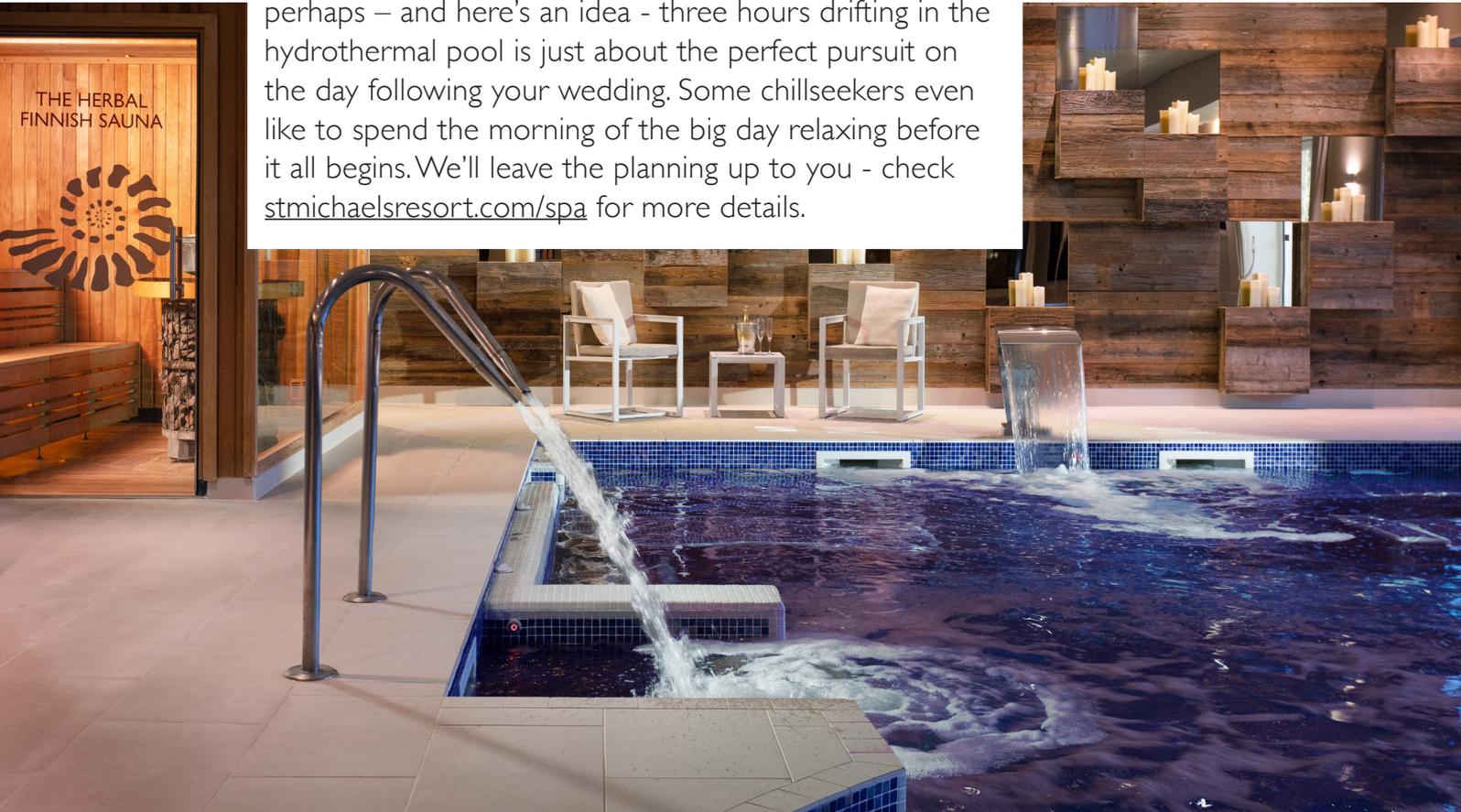
Luxury King Room for your wedding night.
Our Luxury King Room oozes Cornish coastal chic, with a super-comfy Super King bed and space to stretch out and relax on your wedding night.

Anyone in your party can bag a room too with a cheeky 10% discount on our standard rate.



NEED TO RELAX? GOT THAT COVERED...

The award-winning St Michaels Spa is the perfect spot for a pre-wedding get-together with family and pals, and our full range of coastal wellness treatments and spa days are available to you in advance of your wedding, or perhaps – and here's an idea - three hours drifting in the hydrothermal pool is just about the perfect pursuit on the day following your wedding. Some chillseekers even like to spend the morning of the big day relaxing before it all begins. We'll leave the planning up to you - check stmichaelsresort.com/spa for more details.



ANNIVERSARY STAY

We're in it for the long haul too, which is why we'll be throwing in a complimentary one-night stay at St Michaels on the first anniversary of your wedding day.



Big Day, SMALL PRINT

CHARGES

Hire of The Garden Kitchen for a wedding event is £1,000 Fri/Sat, £650 Sun-Thu.

Your spend on food and drinks must exceed £1,950.

Event capacity is 40 people, with space for 10 more in the evening.

Minimum number of guests is 20.

Last drinks orders will be taken at 11pm and the event will close at 11.30pm.

PAYMENT/EVENT PLAN

A deposit of £1,000 secures your date.

50% of your total bill will be due 6 mths prior.

Full payment should be made 4 weeks prior, along with confirmation of final guest numbers.

THE REALLY SMALL PRINT

A wedding function is only deemed confirmed by the Resort on receipt of written confirmation and receipt of initial non-refundable deposit of £1000. Where the event is within 30 days of the booking date both confirmation and full payment of the anticipated costs is to be made. Written confirmation must include minimum numbers with an agreed price per head. The prices charged for your wedding will be agreed at the time of your confirmation. Please note that there are minimum charges which apply at certain times throughout the year, including most weekends. At the time of your confirmation a minimum charge level for your wedding will be agreed and will apply should there be a significant reduction in numbers or services. In addition to the confirmation deposit of £1000 a further non-refundable payment of 50% of the total anticipated cost will be required 6 months prior to the event. The anticipated cost is based on the approximate numbers. Final payment is required with confirmation of final numbers 30 days prior to the event.