



OCEANSIDE

LIFESTYLE HOTEL

WEDDING PRICE LIST 2026

YOUR OCEANSIDE WEDDING...

We are thrilled you are thinking of having your special day with us!

We've tried to make our pricing as simple as possible. Unlike other hotels we don't have fixed pricing per head. You are free to build your own quote based on your needs, there are no hidden costs, giving you complete flexibility. We suggest you start with our venue pricing, then choose your catering and drinks.

We have pre-built some packages based off our favourite suggestions to help you visualise building your quote.

These menus are not conclusive, we are always open to suggestions and would love to meet in person to discuss your requirements.

The FISTRAL Package £ 8230 (£117.50 pp)

High Season Weekend Wedding with 70 Adult Day Guests, 100 Evening Guests

Surfrider Weekend Ceremony
Marquee Weekend Meal & Reception
Arrival Drink
Canapes
Three Course Sit Down Wedding Breakfast
Sparkling Toast
Evening Pasties

The LITTLE FISTRAL Package £ 3355 (£95.85 pp)

Low Season Weekend Wedding with 35 Adult Guests

Surfrider Weekend Ceremony
Surfrider Weekend Meal & Reception
Arrival Drink
Canapes
Three Course Sit Down Wedding Breakfast
Sparkling Toast
Evening Pasties

Both Packages Additional Guests:

Adult day: £73 per person
Child day: £26 per child
Evening: £6.50 per person

VENUE PRICING

Venue hire charges apply to all rooms you wish to use for your wedding, included in our venue pricing is:

- A dedicated events manager
- Use of private room set up to your specifications, with the right to personalise with decorations
 - Presents table and/or cake table with hire of cake knife, cake cutting fee included
 - Master of ceremonies
 - Use of projector and screen if required
 - Use of PA system for own background music
 - Use of microphone for speeches
 - Personalised colour scheme for Surfrider and Marquee rooms
 - Professional and talented chef passionate about your personalised menus
- Complimentary room night for night of wedding included in reception room hire
 - Discounted accommodation for hotel guests included in reception room hire
 - The perfect number of serving staff throughout the day
 - Provision of white tablecloths and napkins
- All the crockery, cutlery and glassware required, specific to your drinks and menu
 - Iced jugs of water on each dining table

*Chargeable rates: Midweek Monday - Thursday, Weekend Friday, Saturday and Sunday.
School holidays and bank holidays charged at May-September weekend rates.*

ROOM HIRE

Surfrider is limited to ceremonies between 12noon and 5pm. Surfrider receptions to finish for 10pm.
Marquee receptions to finish for 11pm.

			May - September + December	October - April
Surfrider	Ceremony	Midweek	£400	£330
		Weekend	£525	£400
	Reception	Midweek	£400	£330
		Weekend	£525	£400
Marquee	Ceremony	Midweek	£400	£330
		Weekend	£525	£400
	Reception	Midweek	£1980	£1430
		Weekend	£2400	£1980

WEDDING BREAKFAST

Please find some suggestions for your wedding menus on the following pages, these are intended as a guide only. If there is something particular that you would like, we would be more than happy to discuss and quote accordingly. Children can be catered for exclusively, please see alternative menu. If you wish to have more than 1 choice per course (maximum 3 choices) we will require a pre-order.

2 COURSES: £32.50PP 3 COURSES: £42.50PP

Starters

Red Pepper, Lentil and Coconut Soup, Bread (V)
Roasted Butternut Squash Soup, Bread (V)
Leek & Potato Soup, Bread (V)
Wild Mushroom Soup, Truffle Oil, Bread (V)
Cornish Fish Cake, Tartare, Rocket Salad
Smoked Mackerel, Whipped Horseradish, Toast, Pickled Salad
Duck Liver Pate, Toast, Chutney
Ham Hock Terrine, Toast, Chutney
Beef Carpaccio, Rocket, Parmesan, Toast
Goats Cheese, Red Pepper and Tomato Arancini, Romesco (V)
Spring Rolls, Soy Sauce, Pickled Ginger (V)
Tomato Bruschetta, Basil, Parmesan, Rocket (V)

Mains

Local Rolled and Stuffed Pork Belly, Cornish Rattler Sauce
Butter Roasted Chicken Breast, Lemon and Thyme Stuffing
Slow Roasted Brisket of Beef, Yorkshire Pudding
Roasted Cod Fillet, Lemon Butter Sauce
Roasted Salmon Fillet, Hollandaise Sauce
Sweet Potato, Pistachio and Almond Ballotine (V)
Goats Cheese, Spinach, Red Onion Wellington (V)

All served with your choice of:

Roast Potatoes, New Potatoes, Mashed Potato or Dauphinoise Potatoes

Wild Mushroom Risotto, Truffle, Parmesan, Rocket (V)
Sweet Potato and Butternut Squash Tagine, Wild Rice (V)

All of our main courses are served with a selection of seasonal vegetables.

Desserts

White Chocolate, Pistachio and Rum Blondie, Berries, Clotted Cream
Churros, Chocolate Sauce, Cinnamon Sugar
Warm Chocolate Brownie, Chocolate Sauce, Clotted Cream
Vanilla Cheesecake, Fruit Compote, Clotted Cream
Sticky Toffee Pudding, Butterscotch, Vanilla Ice Cream
Lemon Posset, Berries, Shortbread
Chocolate Torte, Clotted Cream
Coconut and Vanilla Rice Pudding, Berry Compote
Selection of Cornish Ice Creams
Selection of Sorbets

DRINKS PACKAGES

Please find below our suggested drinks packages. If there is something you feel would be more suitable, we would be happy to discuss this with you. Please choose one package for all adult guests.
Children can be catered for exclusively, please see alternative menu.

Classic Package - £15 per person

After Ceremony – 1 glass of Prosecco or bottled beer
Toast – 1 glass of Prosecco

Full Package - £22 per person

After Ceremony – 1 glass of Prosecco or bottled beer
With Meal – 1 glass of house wine per person
Toast – 1 glass of Prosecco

Alcohol Free Package - £9 per person

After Ceremony - 1 glass of sparkling fruit juice
With Meal - 1 glass of fruit juice
Toast - 1 glass of lemonade

Upgrade to a personalised cocktail on arrival from just £2pp or add canapes with arrival drinks for £10pp.

Wine on tables during meal can be quoted per bottle,
we can offer 10% discount off pre-ordered wine available on our restaurant wine list.

CHILDREN

Designed for children under 12 years old.

2 courses £16 or three courses £20 per child.

Smaller portions of the adult menu are also available if preferred.

Maximum 2 choices per course.

Starters

Grilled Garlic Bread (V)
Selection of Crudités (V)

Mains

Fish Goujons, Chips & Peas
Chicken Goujons, Chips & Peas
Bangers & Mash
Tomato Penne Pasta (V)
Macaroni Cheese (V)
Margarita Pizza (V)

Desserts

Selection of Ice-Creams
Jelly & Ice-Cream
Yoghurt with Fresh Fruit

Buffet Options

£10 Per Child

Choose up to 4 options:

Selection of Pizza
Chicken Goujons
Fish Goujons
Selection of Crudités (V)
Fruit Platter (V)
Fries (V)
Selection of Sandwiches
Bowls of Crisps (V)
Sausage Rolls
Cheese & Onion Rolls (V)
Cocktail Sausages
Mac & Cheese Bites (V)
Breaded Mozzarella Sticks (V)
Mini Onion Bhaji (V)
Mini Samosa (V)
Mini Spring Rolls (V)
Mini Savoury Eggs

BUFFETS

A buffet will allow guests to quickly serve themselves to their preferences.
There is no need to collect any pre-orders so less planning needed on your part!
It is still recommended to collect dietary needs.

Please see our selection of sample buffets,
we are more than happy to arrange for any alternative ideas you may have.

Barbeque Style

BBQ only available to be cooked alfresco for
Surfrider functions under 30 guests.
To be served buffet style for all other weddings and
adverse weather conditions. Sample menu:

- Cornish Sausage *(VG option available)*
- Beef Burger *(VG option available)*
- Fried Onions - Baps - Potato Salad
- Coleslaw - Burger Cheese
- Mixed Salad Leaves - Sauces

£18.50 per person

Upgrade your BBQ, sample options:

- Cornish Mackerel Fillets
 - Marinated Chicken Breast / Kebabs
 - Lamb Kofta - Marinated Pork Kebabs
 - Halloumi, Red Pepper & Onion Kebabs
 - Lobster - Prime Steak - Crevettes
- P.O.A.

Hot & Hearty

Your favourite style of one pot dishes served
alongside rice, flatbread, poppadom/tortilla
and condiments.

Example options:

- Red / Green Thai - Chilli
- Tikka / Korma - Madras
- Balti - Stroganoff

1 Meat, 1 Vegetarian: £17 per person

2 Meat, 1 Vegetarian: £23 per person

Upgrade your curry, sample options:

- Samosas - Onion Bhajis

Hog Roast Style

- Carved Hot Pork Baps - Apple Sauce and Crackling
- Mixed Salad Leaves - Crispy Roast Potatoes
- Pigs in Blankets - Coleslaw

£16 per person *(minimum 40 guests)*

Build Your Own *(minimum 20 guests)*

Select 3 items from selection A, 3 items from selection B for £22

Select 4 items from selection A, 5 items from selection B for £30

Selection A

- Fish Goujons
- Chicken Goujons
- Spring Rolls
- Crispy Chicken Wings
- Vegetable Samosas
- Duck Spring Rolls
- Steak Cocktail Pasty
- Assorted Quiches
- Arancini Balls
- Cold Carved Joint of Beef
- Cold Carved Joint of Roast Ham
- Cold Carved Joint of Turkey
- Cold Carved Joint of Chicken

Selection B

- Selection of Crudites with Dip
- Selection of Crusty Baguettes
- Freshly Baked Focaccia, Oils and Balsamic
- Mini Jacket Potatoes with Fillings
- Homemade Onion Bhajis and Mango Chutney
- Jerk Potato Wedges
- Coleslaw
- Potato Salad
- Roasted Vegetable Cous Cous
- Pesto Pasta, Sundried Tomato, Pine Nuts and Olives
- Mixed Salad
- Niçoise with Olives, Green Beans, Anchovies
- Greek Salad, Feta, Olives, Oregano, Cucumber
- Classic Caesar, Baby Gem, Parmesan, Croutons
- Sliced Vine Tomato and Mozzarella Salad with Balsamic
- Roasted Mediterranean Vegetable Pasta

EVENING FOOD

For your evening guests we can offer any of our other catering options or we have a selection of lighter bites below, prices are per person.

Please choose one for all evening attendees. We are unable to offer a split, i.e. 50:50. You can choose to supply 2-3 options to all guests if preferred.

Standard Pasties - £6.50 Cocktail Pasties - £3.50
Homemade Sausage Rolls - £3.50 Chips - £3.50
Scones with Jam & Cream - £6 Brioche Bacon Baps - £7
Cheese & Biscuits - £P.O.A
Homemade Pizza - From £7 Jacket Potato Bar - From £10

CAKE OF CHEESE

Selection of Cornish whole cheeses, dressed with ivy leaves and grapes.
Served with a biscuit selection, chutney, apple, celery and figs.

Up to 50 guests - £170 Up to 100 guests - £290 Up to 150 guests - £390

EXTRAS

Filter Tea & Coffee with Meal: £2.50pp

Unlimited Self-Service Tea & Coffee on Arrival: £3.50pp

Pastries on Arrival for Early Ceremonies: £2.50pp

Canapes - Selection of Up To 4 Per Person, Chef Selected Finger Bites: £10pp

Afternoon Tea: £25pp

Traditional Sandwiches, Cornish Scones with Jam & Clotted Cream,
Selection of Cornish Bakes and Cakes, Served with Tea & Coffee

We can help you supply:

- Photobooth - DJ - Photographer
- Videographer - LOVE, Initial or Mr & Mrs Letters
- Crisp Walls* - Table Decorations - Doughnut Wall*
- Floral Archways - Beer Pong - Kids Play Equipment

**if supplied externally a surcharge may apply.*