



# Weddings

britain

in bloom winner

+44 (0)1326 312734

*Green Lawns*  
HOTEL



The Green Lawns Hotel is set within our Britain in Bloom Championship Gardens and ivy-covered entrance, an ideal backdrop for your wedding photographs; together with interior features of the Green Lawns, such as the original staircase and open fire place.



Western Terrace,  
Falmouth,  
Cornwall TR11 4QJ.  
United Kingdom

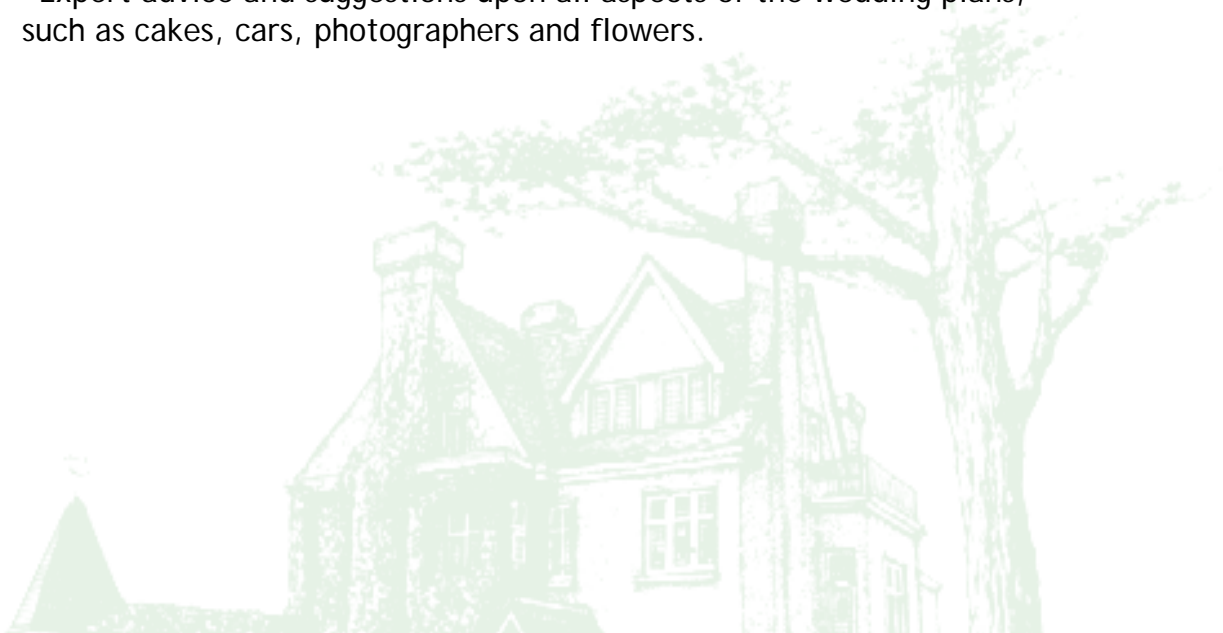
Email: [info@greenlawnsotel.com](mailto:info@greenlawnsotel.com)



# Services

We are pleased to hold a Civil Wedding Ceremony Licence whereby we can offer couples an ideal location in which to hold the marriage service. Here are a few reasons for you to have your Special Day at the Green Lawns Hotel

- Honeymoon Suite with double Jacuzzi and four-poster bed.
- Have your Wedding at the Green Lawns and receive, on arrival, Champagne and flowers in your honeymoon suite, every convenience and comfort for your stay plus all the leisure facilities you would expect from one of Falmouth's leading hotels.
- Beautiful Garden for your wedding album photographs
- Red carpet on arrival
- Special accommodation rates for the Bride and Groom and their guests on their wedding night
- Complimentary reception room
- Cake stand and knife and personalised menus
- Champagne cocktail for the Bride and Groom
- Expert advice and suggestions upon all aspects of the wedding plans, such as cakes, cars, photographers and flowers.



# Function suites

Our function suites are appropriate for an intimate service of 4 to a gathering of 150. The room hire charges for holding the service are from £ 250.00 inc.

## Pendennis Lounge

Situated in the old wing of the hotel and suitable for up to 20 guests. Recently refurbished in a serene cream, coral and blue colour scheme.

## Garras Restaurant

Complete with balcony overlooking the gardens, suitable for 50 guests. Decorated in soft pinks, green and cream.

## Trelawney Function Suite

Can comfortably hold 150 guests; with a spacious balcony overlooking the gardens and extensive natural lighting. Recently decorated in gold, ivory and vanilla white.

## Carnes Lounge

Overlooking the swimming pool with it's own private bar; decorated in shades of blue. Suitable for 40 guests.



# Reception Menus

Our Wedding Menus are designed to compliment your special day. We would be pleased to offer a vegetarian alternative and cater for any special diets. Some dishes may contain traces of nuts, please enquire if you have any allergies so we can tailor the menu to accommodate.



# Wedding Reception Full Courses

@ £23.50 inc. per person

## STARTERS

*Please choose TWO starters from the following*

Homemade ham hock and foie gras terrine, toasted brioche and potato and chive salad

~

Potted salmon, potato crème fraiche with beetroot gratin and sweet mustard.

~

Our own smoked chicken on a bed of carrot, orange and coriander salad, passion fruit salsa.

~

Spicy beef salad with a lemon grass dressing.

~

King prawn and quail egg salad, classic Marie Rose sauce

~

Baby goats cheese crottin, caramelised onion chutney.

~

Salmon, prawn and champagne Roulade with refreshing citrus crème fraiche

~

Melon wafers, mulled orchard fruits, port wine and ginger syrup.

~

Sliced duck breast, noodle and bok choy salad, sweet chilli soy and sesame dressing.

~

Cream of leek and potato soup

~

Cream of tomato and basil soup

~

Vegetable soup with pesto

~

Roast parsnip, lemon, honey soup with herb profiterole

~

Carrot and coriander soup

~

'Cullen skink' (a creamy haddock and potato soup with chives)

# Wedding Reception Full Courses

## MAIN COURSES

*Please choose ONE main course for your party - there will be a vegetarian alternative*

*Corn fed chicken breast, sweetcorn fritter, bacon and baby onion sauce*

~

Roast sirloin of beef with Yorkshire pudding, thyme and red wine sauce

~

Rump of lamb with a rosemary and redcurrant infusion accompanied with sweet potato mash

~

Lemon sole topped with a Szechwan pepper crust, lemon sauce

~

Loin of cod with Moroccan spiced vegetable cous cous, confit of tomato, sour cream and smoked paprika

~

Chicken breast stuffed with black pudding, apricot and thyme mousseline.

~

Escalope of salmon topped with a herb crust, cordoned with a chive cream sauce

~

Fillet of beef wrapped in smokey bacon and coated in a rich mushroom sauce (supp £3.00 inc.)

~

Duck breast, orange infused braised fennel and leeks, Grand mariner sauce

~

## VEGETARIAN MAIN COURSES

Brie, pesto and cherry tomato tart with gaspachio sauce

~

Filo wrapped Mediterranean vegetables and mozzarella, tian of crushed new potatoes, olive and red onion

~

Aubergine, peppers and courgette stack, halloumi cheese, balsamic glaze

~

Roast peppers filled with spicy cous cous, creamy mascapone and basil sauce.

~

Mediterranean vegetables in a tartlet case with a cheese crumble, tomato and roasted pepper chutney

~

*All main courses will be served with seasonal Vegetables*

# Wedding Reception Full Courses

## SWEETS

*Please choose ONE dessert, the following alternatives will be available*

*Tropical fruit salad with crème fraiche or various Cornish dairy Ice creams*

~

Vanilla pod and cointreau panna cotta, apricot and star anise compote

~

Dark chocolate tart and homemade pear fudge.

~

Shortbread layered with strawberry romanoff.

~

Glazed lemon tart with citrus cream.

~

Summer pudding with mint scented crème fraiche.

~

Iced coconut parfait with tropical fruit salsa and pineapple sorbet

~

Mango, lime and passion fruit chocolate pyramid, fruit consommé

~

Coffee and Mints

# Evening Finger Buffet

@ £10.00 inc. per person  
EVENING FINGER BUFFET

Handmade Cornish cocktail pasties

~

Sausage rolls made with pork, chutney and herbs

~

Fish goujons

~

Chipped potatoes

~

Tender chicken pieces in our own scented breadcrumb

~

Various homemade quiches

~

Marinated local seafood kebabs

~

A selection of sandwiches

# Fully Carved Dressed Buffet

@ £40.00 inc. per person

Our own smoked chicken breast with celeriac remolade, passion fruit salsa, endive and micro herb salad

~

Fresh honey baked ham with decorated pineapple

~

Cornish sirloin of beef with a sundried tomato farce

~

Freshly decorated turkey

~

Trio of chicken terrines

~

Ice display of local fish and shellfish

~

Decorated whole salmon

~

Various mixed salads in season

~

New-minted potatoes

~

A selection of freshly baked bread rolls

A selection of handmade desserts from the pantry

~

Tropical fruit salad with Cornish clotted cream

Freshly brewed coffee and Cornish fudge

# Drinks Packages

## DRINKS PACKAGES

Below are three suggested Drinks Packages to consider for your day. These are to act as a guideline and we would be pleased to discuss and quote for any suggestions you may have. We have an extensive main wine list available on request. **Wedding Drinks**

### Package A

@ £7.00 inc. per person

one glass White Wine Punch (reception drink)

~  
one glass House Red or White Wine (with the wedding breakfast)

~  
one glass Sparkling Wine (for the toast)

### Wedding Drinks Package B

@ £8.50 inc. per person

one glass Pimms (reception drink)

~  
one glass House Red or White Wine (with the wedding breakfast)

~  
one glass Spumante Sparkling Wine (for the toast)

### Wedding Drinks Package C

@ 10.00 inc. per person

one glass Sparkling Rose (reception drink)

~  
one glass House Red or White Wine (with the wedding breakfast)

~  
one glass House Champagne of the Month (for the toast)



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