



Weddings

at the Green Lawns

SAMPLE

Congratulations!

Of all the events in life there is probably nothing more memorable and important than your Wedding. To provide the perfect setting what could be better than a wonderfully individual building with its own local history and retaining many original features.

The Green Lawns Hotel provides all the ingredients, added individuality and charm for your 'big day'. Our professional caring team are on hand at all times to make sure the big day goes off without a hitch, whether it is a small family affair, a grand social occasion or an exclusive house party.

Menus

Creating your Wedding Breakfast Menu is easy! Please select two starters (a soup and one other starter), one main course and one pudding (Our Wedding Breakfasts are priced upon a three course meal). The total cost of your three course selection becomes the menu price. Canapés, Drinks Packages and Evening Party Buffets and Entertainment are extra to this.

Bar and Drinks

We have a recommended choice of drinks for your reception, however should you wish to view our full wine list, then we would be happy to oblige. Regrettably, we do not offer corkage.

Cake Stand and Knife and the Red Carpet

We are happy to make available a square or round cake stand and a cake knife to use on your 'special day'. If you need some advice on cake suppliers, we are happy to assist. A red carpet is always laid out for you.

Table appointments

We will happily provide crisp white linen on your Wedding Breakfast tables. Other pastel colours can be arranged and we are pleased to advise you of availability and suitability. For weddings offering guests a drinks package, we will gladly supply simple bud vases on your tables and will print your table plan and menus for you with pleasure, but would ask you to supply your own place cards.

Master of Ceremonies

A member of our Management team will be delighted to guide you through the formalities of the day.

Accommodation

For weddings of 40 or more, the Bride and Groom are invited to be our guest at the hotel for complimentary overnight accommodation and full Cornish breakfast. Wedding guests are offered a 15% discount on accommodation subject to availability.

Our function rooms are:

The Pendennis Lounge

Is situated in the old wing of the hotel and is suitable for intimate marriages of no more than 20 guests.

The Trelawney Suite

The Trelawney Suite can comfortably seat 150 guests with spacious balcony overlooking the gardens. The room is licensed for Marriages and has a generous dance floor, fully serviced bar and a full PA system.

The Carnes Lounge

The Carnes Lounge overlooks the swimming pool and has a private dispense bar and is suitable for 30 - 40 guests, just perfect for a private dinner party.

Civil Wedding Ceremony

We are able to cater for couples who wish to hold their wedding ceremony in the hotel; however room hire charges will apply. The standard room hire charge is £250.00.

Once you have decided upon your date and checked availability, contact the Superintendent Registrar to make arrangements for the Service.

Register Office, Skol Goth, Albany Place, Falmouth, TR11 3BZ
T: 01326 312606 F: 01326 319540 E: falmouthregistrars@cornwall.go.uk

Only the Superintendent Registrar can permit a civil, non-religious ceremony. Any music, readings, works or performances, which form any part of the ceremony, must be secular and the content agreed in advance with your registrar. To date the law states that during the ceremony no religious music can be played. The hotel has a CD player for background music or you may like to hire a musician of your choice.

We suggest that you decide on four types of music:

- First:* Pre wedding music, to settle guests in preparation for the bride – 15 minutes duration
- Second:* Entrance music – 2 minutes – bride walks in (please be upstanding for the bride)
- Third:* Signing of register – 8 minutes – (congratulations please sign registrar)
- Fourth:* Leading the party out music – 2 minutes – (please be upstanding for Mr. and Mrs.)

Please remember that the General Public cannot be excluded from the ceremony and No food or drink can be permitted in the ceremony room.

Furthermore, a marriage cannot take place without the Superintendent Registrar and the Registrar being present and a separate fee is payable to them for their attendance.



Bespoke

Our Wedding Menus are designed to compliment your special day. We are 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 your particular requests.

Canapés

Why not start your celebration in style?

Add a spot of showbiz to your 'big day' and offer your guests a choice of Canapés on arrival!

Canapés – Priced at £5.95 per person

Please select three from the following list:

Pâté and black grape

Smoked salmon roulade

Prawn mousse tartlet

Cream cheese and chive

Quails egg and basil dressing

Dim sum



Creating your Wedding Breakfast Menu is easy! Please select two starters (a soup and one other starter), one main course and one pudding. The menu price is based upon a three course meal. The total cost of your selection becomes the menu price.

Wedding Breakfast Menu

Starters – Priced at £5.50 per person

Please select one soup and one other starter from the following list

Poached salmon tian with an apple and celery salad, walnut oil dressing

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

Stir fry of spicy beef salad served in a tortilla basket

Baby goats cheese crottin, caramelised onion chutney

Salmon, prawn and champagne roulade with refreshing citrus crème fraiche

Prawn cocktail with classic Marie Rose sauce

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

Sweet potato and Kaffir lime Soup

Vegetable soup with pesto

Carrot and coriander soup



Main Courses

Please select one main course and one vegetarian alternative

Roast sirloin of beef with Yorkshire pudding, thyme and red wine gravy - £15.00p.p

Shank of lamb with roasted root vegetables and a redcurrant jus - £14.50p.p

Roast loin of pork with herb crust and sage and onion cream - £12.50p.p

Traditional roast turkey with apricot seasoning, sherry and tarragon jus - £12.50p.p

Roast fillet of cod with roasted rock salt, tomato and chive beurre blanc - £14.50p.p

Honey baked gammon ham with parsley sauce and caramelized peach - £11.00p.p

Chicken breast stuffed with basil and pimento mousseline - £13.50p.p

Escalope of salmon with vine tomatoes, asparagus and Hollandaise sauce - £13.50p.p

Duck breast, braised fennel and leeks, Grand mariner sauce - £14.50p.p

Fillet of beef wrapped in bacon and coated in a rich mushroom sauce £19.50p.p

Vegetarian Main Course

Sautéed potato gnocchi with spicy tomato and tarragon sauce

Roast peppers filled with cous cous, creamy mascarpone and basil sauce.

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

All main courses are served with a selection of vegetables

Puddings

Puddings priced at £5.50 per person

Please select one pudding from the list

Vanilla and cointreau panna cotta, blueberry compote

Warm chocolate brownie with vanilla ice cream

Glazed lemon tart with citrus cream

Summer fruit pudding with mint scented crème fraiche

Sticky toffee pudding with white chocolate Anglaise and vanilla ice cream

Raspberry and chocolate pyramid, passion fruit sauce

Classic crème brulee

Profiteroles with hot chocolate sauce

The following alternatives will also be added to your selected pudding choice:

Fresh fruit salad with crème fraiche

Various Cornish dairy ice creams

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Fresh filter coffee and chocolate mints

Why not add Petit Fours for just £2.00 per person?



Full Carved and Dressed Buffet £35.00 per person

Please select one soup and one other starter from the
Wedding Breakfast menu selector

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Fresh honey baked ham with decorated pineapple

Cornish sirloin of beef with a sundried tomato farce

Freshly decorated turkey

Selection of meat terrines

Shellfish platter

Decorated whole salmon

Various mixed salads in season

Cornish new-minted potatoes

A selection of freshly baked bread rolls

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Please select one pudding from the Wedding Breakfast menu selector,
to which we shall add the following alternatives to your choice:

Fresh fruit salad with crème fraiche

Mixed Cornish ice creams

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Fresh filter coffee and petit fours



Evening Pasty Supper - £6.50 per person

(Guests are required to cater for every guest attending the evening party)

A medium Cornish steak pasty and
scone with strawberry jam and Cornish clotted cream

Evening Finger Buffet - £10.00 per person

(Guests are required to cater for a minimum of two thirds of the evening party)

Handmade Cornish cocktail pasties

Sausage rolls made with pork, chutney and herbs

Selection of pizza breads

Chipped potatoes

Chicken drumsticks

A selection of sandwiches

Evening Salad Buffet - £15.00 per person

(Guests are required to cater for a minimum of two thirds of the evening party)

A platter of three meats accompanied with chutneys, relishes and mustards

Crisp seasonal salad, with avocado, fruit and crunchy croutons

Hot buttered new potatoes

Chunky coleslaw

Classic Waldorf salad

Savoury rice



Evening Hot Fork Buffet - £17.50 per person

(Guests are required to cater for a minimum of two thirds of the evening party)

Sauté of beef with mushrooms, glazed shallots

Baked Mediterranean vegetables and goats cheese

Hot chicken stir-fry with dark soy sauce and scented balsamic rice

Local seafood pasta with a creamy sauce

All served with the following:

Vegetables in season

Hot buttered new potatoes

Bread rolls

Braised rice

Evening Receptions are welcome at the Green Lawns but guests are required to offer an evening buffet menu to their friends to avoid incurring any further room hire costs.



Drinks packages

Please select one package

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.

Drinks package A - £8.50

- One glass white wine punch (drinks reception)
- One glass house red or white (with wedding breakfast)
- One glass sparkling wine (toast)

Drinks package B - £10.50

- One glass pimm's (drinks reception)
- One glass house red or white (with wedding breakfast)
- One glass spumante sparkling wine (toast)

Drinks package C - £12.50

- One glass sparkling rose (drinks reception)
- One glass house red or white (with wedding breakfast)
- One glass house champagne (toast)

Alternative Individual Drinks Tariff

- Pimm's £3.25
- Winter Pimm's £3.25
- Kir Royale (Champagne and Crème de Cassis) £7.50
- Buck's Fizz (Sparkling Wine and Orange Juice) £4.25
- Bottled Beers (Budweiser, Becks, Corona) £3.50
- Fruit Juices (Orange, Apple, Cranberry) £2.50

All the above prices are per glass

House Wine prices

House wines are available from £12.95 per bottle

Please note all prices quoted are per person and inclusive of vat

Wedding Etiquette

There are no rules as to what you can and cannot do for your wedding. Some people like to follow strict wedding etiquette while others are much happier to have a less formal day.

At the Green Lawns Hotel our aim is to provide you with the fabulous day that you deserve. However we have included the following guide if you wish to follow traditional wedding courtesies and formalities.

The Receiving Line

This is a formal greeting of your guests before you conclude the drinks reception. It is not essential, but does ensure that you get a chance to meet all of your guests.

You should include the following members of your bridal party:

Bride's Mother; Bride's Father; Bride and Groom, Groom's Mother; Groom's Father; Bridesmaids, Best Man

Cutting of the Cake

This will be announced by the Toastmaster or Best Man, the first slice is then cut by the Bride and Groom. The cake will then be cut up and offered to guest with coffee and champagne just before the speeches. You might like to serve the remainder alongside your evening buffet?

Top Table Seating Plan

When preparing your seating plan, the top table should be arranged as follows, (but you can of course do your own thing):

Maid of Honour, Groom's Father, Bride's Mother, Groom, Bride, Bride's Father, Groom's Mother, Best Man

Toasts and Speeches

These follow the meal and are made in the following order:

'The Bride and Groom'

This is normally by the Father of the Bride or a close friend, the reply is made by the Bridegroom.

'The Bridesmaids'

This is normally proposed by the Bridegroom after his reply to the first toast. The response is made by the Best Man.

'An agreement amongst friends'

Cancellation Policy

Disagreements between friends usually stem from a misunderstanding; therefore we find it useful to have a form of contract in the unlikely event that a disagreement arises.

As far as cancellations and reductions in numbers are concerned you will appreciate that the hotel may lose substantial profits as a consequence. With your agreement, we would suggest the situation is dealt with in the following way:

Deposit

Deposit at the time of booking:	£300.00 (non – refundable)
Two months before the event:	50% of the estimated bill
Two weeks before the event:	The final amount of the estimated bill
Extras:	Payment is expected on departure

Numbers Policy

All charges will be made based on the maximum numbers given two weeks prior to the event.

Cancellation Policy

Cancelled longer than six months prior to the occasion:	Refund on any monies paid (except deposit)
Cancelled six to three months prior to the occasion:	50% of monies paid is refundable (except deposit)
Cancellation less than 90 days prior to the event:	100% of the estimated bill is payable

All prices include vat at the current rate. In view of increasing prices, it may be necessary to increase some of our charges from time to time.

