



YOUR DAY, YOUR WAY

Every wedding at Tregenna Castle Resort is unique. Whether you're dreaming of an intimate celebration or a grand castle wedding, our collection of carefully designed packages provides the perfect starting point.

Beautifully designed. Thoughtfully planned. Unforgettable by nature.



Tregenna Castle Resort, St Ives,
Cornwall, TR26 2DE



eventsetregenna-castle.co.uk



01736 795 254 Option 2



WEDDINGS AT TREGENNA CASTLE

At Tregenna, we believe every wedding should be as unique as the couple celebrating it. Whether you're planning an intimate gathering or an unforgettable celebration, our collection of wedding packages has been designed to inspire. Each package can be tailored to suit your style, budget and vision, or we can create something completely bespoke.

Our experienced Wedding Team will be with you every step of the way to help bring your dream day to life.



OUTDOOR



INDOOR



OUR TEAM



Harriet Deakin
Wedding & Events Manager



Stephane Sauthier
Food & Beverage Manager



Becky Mason
Senior F&B Supervisor



Ben Cottrell
Senior F&B Supervisor

A huge thank you to all of our incredible local suppliers for helping us bring these wedding packages to life. Your talent, creativity and dedication make every celebration truly unforgettable, and we're so grateful to work alongside you.

• Makeup by Georgina Markham • Crystal Image Jewellery • Bridal Hair by Char • Amanda Frocks & Frills • Alan Cornwall Suit Room • Leo Sharp Photography
• Emily Rose Events Hire • Roger Miners Wedding Pianist • Cornwall Entertainment

THE FOREST PACKAGE

At Tregenna, we create unforgettable weddings in every season, not just summer. Our Forest Package includes all the essential elements for a beautiful celebration, while giving you the flexibility to personalise every detail and make the day uniquely yours. Designed with value in mind, it's the perfect choice for couples looking to celebrate their special day without compromising on quality, style or the unforgettable setting.

AVAILABILITY

Any day of the week from October until the last week of May for 2027/28.

WHAT'S INCLUDED

- ✓ Exclusive hire of the Trelawney and Brunel Room
- ✓ A glass of Prosecco after your ceremony
- ✓ Two-course wedding breakfast
- ✓ A glass of Prosecco for your toast
- ✓ Evening Cornish pasty buffet
- ✓ Evening security
- ✓ White table linen and napkins
- ✓ Cake stand and knife
- ✓ Private bar
- ✓ Dedicated Wedding Coordinator
- ✓ Toastmaster
- ✓ Access to 72 acres of gardens for photography
- ✓ Preferential accommodation rates for your guests
- ✓ Complimentary parking

OPTIONAL UPGRADES

Outdoor Ceremony £500 | Canapés £15pp | Starters £15pp | Tea and coffee £3.75pp | Champagne Upgrade £15pp | Emily Rose Decorations £1,000 | Chair Covers £4.50pp | Evening Dessert Table £15pp | Cheese Tower £15pp | Scone Tower £13pp



PACKAGE PRICING

From £5,400
Includes 50 guests.

Additional Adults
£105 per person.

Children
£40 per person.



THE FOREST MENU

Select three main courses and ask your guest for their desserts choice. We recommend choosing one meat, one fish and one vegetarian option.

THE WEDDING BREAKFAST

MEAT

Roasted Chicken Breast

Smoked cheese crumb, mash potato, pesto beans, bourbon sauce

Chicken Supreme

Tomato velouté, crispy new potatoes, baby leeks, bacon crumb

FISH

Market Fish

Black olive pangrattato, courgette lemon risotto, pumpkin xo sauce

Market Fish

Roasted red pepper sauce, crispy new potatoes, charred broccoli, salsa Verdi

VEGETARIAN

Aubergine Parmigiana Schnitzel

Tomato Napoli, basil, mozzarella

Pumpkin Katsu

Coconut rice, katsu sauce, pickled pumpkin

DESSERT

Toffee banana Bakewell

Dark chocolate, rum and raisin ice cream

Red wine poached pear, pistachio brittle, candied lemon

Elderflower mascarpone cream

Chocolate delice

Coffee cream, candied coffee beans, sour cherry purée

THE EVENING BUFFET

Your evening guests will enjoy a relaxed buffet featuring:

Cornish Steak Pasty

Cornish Vegetable Pasty

Cheese & Onion Pasty

Triple Cooked Chunky Chips

FEAST & FIZZ PACKAGE

Our Feast & Fizz package is designed for couples who want a relaxed celebration without months of planning. Choose between a summer BBQ in our beautiful private BBQ area or our delicious Feast Menu, served sharing-style for everyone to enjoy together.

With no table plan to organise, no guest pre-orders to collect, and no place cards to prepare, planning couldn't be simpler. Everything has been thoughtfully designed to create a fun, informal atmosphere, allowing you to spend less time worrying about the details and more time enjoying every moment of your special day.

AVAILABILITY

Available all year round.

WHAT'S INCLUDED

- ✓ Exclusive hire of the Trelawney Room, BBQ Area and Brunel Room
- ✓ After ceremony drink; Prosecco, Corona or Pimms
- ✓ Selection of canapés
- ✓ Family-style feast or summer BBQ
- ✓ Jugs of cocktails or bottles of wine
- ✓ Ice cream cart or chocolate brownie or crumble for dessert
- ✓ Prosecco toast
- ✓ White linen and napkins
- ✓ Cake stand and knife
- ✓ Toastmaster
- ✓ Wedding Coordinator
- ✓ 72 acres for photography
- ✓ Accommodation discounts
- ✓ Free parking
- ✓ Evening security



PACKAGE PRICING

From £6,450
Includes up to 50 guests.

Additional Adults
£120 per person.

Children
£40 per person.

YOUR FEAST

Choose your own sharing menu. (More info on the next page).

Select:

Two meat dishes
One fish dish
One vegetarian dish
Two potato sides
Two salads

Everything is served sharing style, creating a relaxed and sociable dining experience.

DESSERT

In the warmer months finish your wedding breakfast with our Ice Cream Cart, available for two hours with six delicious flavours. In the colder months choose Chocolate Brownie or Crumble served family style.

OPTIONAL UPGRADES

Outdoor Ceremony £500 | Champagne 15pp | Premium Ice Cream Cart £100 | Evening Dessert Table £15pp | Emily Rose Decorations £1000 | Chair Covers £4.50pp | Three Course Upgrade £20pp | Tea & Coffee Station £3.75 | Evening Food (from) £25pp

FEAST & FIZZ MENU

CANAPÉS

Please refer to our canapé menu for all the options

Create your own wedding feast, served family style for a relaxed and sociable dining experience.

SELECTION OF BREAD

Served on the table for your guests

CHOOSE TWO MEAT DISHES

Korean BBQ beef brisket
Caribbean jerk pulled pork
Maple & soy glazed pork chops
Hot honey sriracha caramel chicken wings
Char siu belly pork skewers, toasted sesame
Crispy sticky Mongolian beef
Hawaiian teriyaki skewers

CHOOSE ONE FISH DISH

Paella - Shellfish | Fish or choose a meat alternative - Chicken or Chorizo
Smoked haddock kedgeriee
Garlic king prawn skewers & green salsa

CHOOSE ONE VEGETARIAN OR VEGAN DISH

Crispy paneer, spinach & coconut curry
Smoky Quorn vegetable chilli & beans
Mushroom shawarma, pickled cabbage & couscous

CHOOSE ONE POTATO SIDE

Mint & crème fraîche potato salad
Lemon thyme hasselback potatoes
Spiced sweet potato wedges & garlic aioli
Rosemary fries
Garlic butter jacket potatoes

CHOOSE TWO SALADS OR TWO VEGETABLES

Tossed green salad, lemon poppy seed dressing
Rainbow slaw
Minty melon, prosciutto salad
Honeyed beetroot, carrot salad, feta, hazelnut
Orange fennel, wild rice salad

DESSERT

Finish your wedding breakfast with our Ice Cream Cart, available for two hours with six delicious flavours or Chocolate Brownie or Crumble served family style.

ALTERNATIVELY, IN THE SUMMER MONTHS, GUESTS CAN ENJOY THE BBQ MENU SERVED FROM THE OUTDOOR BBQ AREA CONNECTED TO THE TRELAWNEY ROOM.

FOREVER PACKAGE

Having an intimate wedding doesn't mean compromising on the fairy tale you've always imagined. Set within a stunning castle by the sea, surrounded by 72 acres of beautiful grounds, Tregenna Castle Resort provides the perfect backdrop for unforgettable photographs and memories to treasure forever.

Our Forever Package is designed for celebrations with just the two of you or up to 40 guests, giving you the freedom to create a day that feels truly personal. Choose from a selection of elegant function rooms and picturesque outdoor ceremony locations, and let your dream wedding unfold in a setting as magical as your love story.

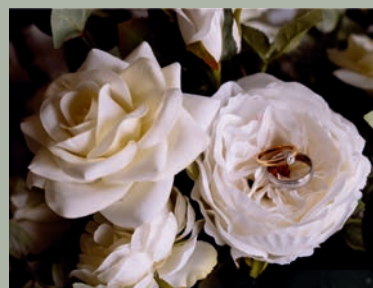
AVAILABILITY

Available all year.

Excludes Saturdays between May and December.

WHAT'S INCLUDED

- ✓ Brunel Room Hire
- ✓ *Outdoor Pavilion Ceremony
- ✓ Champagne After the Ceremony
- ✓ Choice of Afternoon Tea or Three-Course Wedding Meal
- ✓ Champagne Toast
- ✓ White Linen
- ✓ Cake Stand & Knife
- ✓ Private Bar
- ✓ Dedicated Wedding Coordinator
- ✓ Toastmaster
- ✓ 72 Acres of Beautiful Gardens
- ✓ Discounted Accommodation for Your Guests
- ✓ West Wing Sea View Room for the Couple
- ✓ Complimentary Parking



PACKAGE PRICING

From £2,170
Based on two guests.

Additional Adults
£85 per person.

Children
£40 per person.

Optional evening reception available from £650.
Evening buffet from £20 per person.



FOREVER PACKAGE MENU

3 COURSE MENU

SELECTION OF BREAD

Served on the table for your guests

CHOOSE ONE STARTER

Leek velouté
Potato parmentier croutons, leek oil

Mushroom dolcelatte
Crispy risotto cake, sunflower, basil pesto

Chicken liver parfait
Spiced blackberry, sourdough toast, apple

CHOOSE ONE MAIN DISH

Garlic & rosemary crusted beef,
Yorkshire pudding, garlic & herb roasted potatoes,
seasonal vegetables, red wine jus

Market fish of the day
Smoked tomato sauce, charred courgette, sauce vierge

CHOOSE ONE VEGETARIAN DISH

Nut roast
Garlic & herb roasted potatoes, seasonal vegetables,
red wine jus

CHOOSE ONE DESSERT

Glazed orange tart
Orange mascarpone cream, pistachio

Chocolate panna cotta
Vanilla cream, sour cherry

Spiced apple crumble,
Rodda's clotted cream

AFTERNOON TEA MENU

SANDWICHES AND SAVOURIES

Caramelised apple, fennel, pork sausage roll
Maple prosciutto and fig bruschetta
Baked salmon sushi cups
Coronation chicken sandwich
Mini fish and chips

VEGETARIAN SANDWICHES AND SAVOURIES

Vegan sausage roll with caramelised onion
Baked watermelon sushi cups
Maple fig and asparagus bruschetta
Roasted pepper, sunflower basil pesto, parmesan sandwich
Mini Vegan fish and chips

SCONES

Tregenna homemade Scone, Rodda's clotted cream,
strawberry jam

SWEET TREATS

A selection of cakes and delicious homemade sweet treats

FAIRYTALE PACKAGE

From exceptional dining and elegant styling to those all-important finishing touches, every detail has been carefully considered in the Fairytale Package, allowing you to relax and enjoy every magical moment.

Whether you choose the package exactly as it is or add your own personal touches, you'll have the flexibility to create a day that feels uniquely yours. With stunning venue styling provided by Emily Rose, all you need to do is choose your colour palette, we'll take care of the rest.

AVAILABILITY

Any day, all year round.

WHAT'S INCLUDED

- ✓ Choose from outdoor pavilion, Trelawney, Brunel and outdoor BBQ area hire
- ✓ *Outdoor Pavilion Ceremony
- ✓ Champagne Reception
- ✓ Canapés
- ✓ Three Course Wedding Breakfast (multiple dining options available)
- ✓ Two Glasses of Wine
- ✓ Tea & Coffee
- ✓ Champagne Toast
- ✓ Evening Food
- ✓ Emily Rose Centrepieces
- ✓ White Chair Covers & Sashes
- ✓ White Linen
- ✓ Cake Stand & Knife
- ✓ Private Bar
- ✓ Wedding Coordinator
- ✓ Toastmaster
- ✓ West Wing Sea View Room for the wedding couple
- ✓ Accommodation Discounts
- ✓ Free Parking
- ✓ Evening Security



PACKAGE PRICING

From £11,150
Includes up to 50 guests.

Additional Adults
£190 per person.

Children
£45 per person.

MENUS

Choose from an exceptional selection of seasonal starters, mains and desserts created by our talented chefs.

Our menus include meat, fish and vegetarian options, allowing you to create a dining experience your guests will remember and all enjoy.

Complete your evening with a choice of BBQ, buffet, paella or cheese tower.



FAIRY TALE PACKAGE MENUS

CANAPÉS

Please refer to our canapé menu for all the options

STARTERS

Truffled parsnip soup

Toasted sunflower seeds, mushroom, chive oil

Thai prawn risotto fritter

Lemongrass butter, saffron lime cream sauce, coriander oil, parmesan

Korean pulled pork

Flat bread, pineapple kimchi, ssamjang mayo

MAINS

3 main course options are required. We suggest choosing one meat, fish and vegetarian/vegan option to cater for your guests' requirements.

MEAT

Bourbon beef brisket

Horseradish creamed potatoes, maple carrots, salsa Verde

Apricot glazed chicken

Parsnip puree, sweet potato pave, maple carrots, tarragon pangrattato

FISH

Tandoori monkfish

Masala sauce, charred cucumber, coriander raita, crispy curry leaves

VEGETARIAN

Harissa buffalo parsnips

Parsnip puree, corn salsa, sage

DESSERTS

Black forest chocolate delice

Cocoa sponge, cherry amaretto, mascarpone cream

Earl grey panna cotta

Hibiscus jelly, honey cream, almond shortbread

Lemon and passion fruit tart

Black sesame ice cream, vanilla cream

Keep your guests energised for the dance floor with a choice of evening food options including paella, BBQ, Buffet or Cheese selections.

THE CASTLE AFTER PARTY

Whether you're planning a wedding reception, anniversary celebration or a gathering with family and friends, our Evening Reception Package has everything you need for a memorable celebration.

The Trelawney Room is the perfect setting, with space for up to 265 guests, a private bar, dedicated toilet facilities and an adjoining outdoor BBQ area.

Enjoy a delicious buffet with something for everyone in a relaxed yet elegant atmosphere. The package also includes a DJ and your choice of photo booth, so all that's left to do is celebrate. If you'd like to hold your wedding ceremony with us before your evening reception, you can add a ceremony package for just £500.

AVAILABILITY

Available every day, all year round.

WHAT'S INCLUDED

- ✓ Exclusive hire of the Trelawney Room and Brunel Room
- ✓ Choice of round or banqueting tables
- ✓ Function chairs
- ✓ Private bar throughout the evening
- ✓ Arrival drink for all guests
- ✓ Selection of evening buffet options
- ✓ Professional DJ
- ✓ Choice of Photo Booth or Magic Mirror
- ✓ Microphone for speeches
- ✓ Use of the hotel's sound system
- ✓ Evening security
- ✓ Outdoor BBQ area
- ✓ Toilet facilities

Upgrade options are also available.



PACKAGE PRICING

Package starting price £4150
Includes up to x50 guests.

Additional adults
£40 with arrival drink and After-Party buffet options.

Children - From £20



THE CASTLE AFTER PARTY MENU

If you would like to mix and match your options, just ask your wedding coordinator

PAELLA / SEAFOOD CHOWDER (pick 1 choice but mix and match available)

Mixed Paella

Chicken, chorizo, Cornish fish, squid and mussels

Vegetarian Paella

Wild mushroom, fennel, roquito and asparagus, confit garlic and lemon

Seafood Chowder

Cornish fish, smoked haddock, charred corn, mixed shellfish, potatoes, rock samphire

All served with sun blushed tomato, olive and rosemary focaccia and sourdough with a lemon and balsamic dressed garden salad

PiZZA (pick 3 choices)

Pepperoni, chilli oil rocket

Margherita, buffalo mozzarella, pesto, rocket

Asian pulled pork, pineapple kimchi, togarashi mayo, scallions

Provençale Mediterranean vegetable, feta

Fig and prosciutto pizza

Sweet chilli chicken, Prosciutto, parmesan

CURRY (pick 3 choices)

Butter chicken curry

Thai green chicken or fish

Pork jalfrezi

Monkfish tandoori, tikka masala

Paneer, chickpea, coconut and spinach

Dal makhani

Beef madras

Served with mango chutney and lime pickle

SIDES

Bombay potatoes

Coconut lime rice

Pilau rice

Onion bhajis

Poppadom's

Garlic nann bread

THE WEDDING BBQ MENU

Personalise your BBQ choices

SEAFOOD OPTIONS

Tandoori Monkfish
Scallops in the Shell, Café de Paris Butter
Jumbo Crevettes, Thai Coconut and Lime
Korean BBQ Mackerel, Strawberry
Grilled Half Lobster, Garlic Herb Butter
Seabass, Sauce Vierge

MEAT OPTIONS

Greek Lamb Koftas
Teriyaki Steak
Piri-Piri Chicken and Pineapple Skewers
Honey Mustard Chicken
Maple Soy Glazed Pork Chop
Chicken and Chorizo Skewers
Pork and Apple Burgers

VEGETARIAN OPTIONS

Miso Aubergine
Harissa Cauliflower Steak
Halloumi and Watermelon Skewers
Mushroom Shawarma
Lemon, Garlic and Rosemary Fried Olives

POTATO OPTIONS

Mint Crème Fraîche Potato Salad
Garlic and Thyme Hasselback Potatoes
Rosemary Salted Fries
Baked Potato
Patatas Bravas
Masala Fries
Orange, Garlic and Rosemary Roasted Potatoes

VEGETARIAN AND SALAD OPTIONS

Moroccan Couscous
Roasted Vegetables Provençal
Honey and Lemon Dressed Salad
Rainbow Slaw
Honeyed Beetroot and Carrot Salad with Feta and Hazelnuts
Grilled Corn Cobs
Tomato, Mint, Melon, Prosciutto and Feta Salad

EVENING BUFFET FOOD MENU

HOT WRAPS

Jerk pulled pork, corn and pineapple salsa
Buffalo chicken, avocado, blue cheese ranch
Spiced hot honey halloumi, Bombay chickpeas,
pomegranate

SALADS AND PASTAS

Mint crème fraîche potato salad
Pesto pea pasta, sun-blushed tomatoes, feta
Lemon and balsamic tossed green salad

or choose....

CHARCUTERIE GRAZING TABLE

Selection of Cornish cheeses
Cured meats
Crackers, breads and crisps
Fresh fruit, figs, celery and grapes
Olives and antipasti
Nuts
Chutneys, oils and relishes
Pickles

BBQ MENU

EVENING RECEPTION BBQ MENU

Hot honey ranch cheeseburger
Korean BBQ halloumi burger, charred pineapple salsa
Chilli cheese dog
Caramelised red onion and mozzarella hot dog
Spiced potato wedges
Lemon balsamic tossed green salad

WEDDING BREAKFAST BBQ MENU

Grilled steak herb butter
Piri piri chicken, pineapple skewers
prawn and chorizo skewers
Grilled corn cobs
Korean BBQ mackerel
Hasselback potatoes
Roasted vegetable Provençal
Honey lemon dressed salad
Rainbow slaw
Honeyed Beetroot & Carrot Salad, Feta, Hazelnut

KIDS MENU

£40 PER CHILD

Squash included

STARTERS

Garlic Bread
Healthy Vegetable Sticks with Hummus
Soup of the Day

MAINS

Pizza – Choose Cheese & Tomato or Pepperoni topping
Macaroni Cheese
Southern Fried Chicken with Chips
Fish & Chips

DESSERTS

Biscoff Sundae
Hot Chocolate Brownie
Selection of Ice Cream

CANAPÉ MENU

Choose 3 options at £15 per person

SAVOURY CANAPÉS

Sticky honey sriracha prawn and mango
Asian beef filo basket
Goat's cheese cheesecake, red onion marmalade
Prawn cocktail choux puffs
Apple and sour cream rösti
Prosciutto-wrapped fig, whipped feta, pomegranate molasses
Parmesan shortbread, beetroot pesto
Mini fish and chips
Spiced halloumi, watermelon, toasted sesame and mint
Korean crispy chicken, gochujang, toasted sesame

SWEET CANAPÉS

Strawberry and elderflower filo tarts
Raspberry custard tart
Mini Bakewell tart
Brownie bites
Lemon drizzle mascarpone, passion fruit
Lemon and lime meringue tart

ADDITIONAL MENU CHOICES

Priced at £15 per person

STARTERS

Salmon Burnt Ends
Avocado, miso, ginger, orange

Tomato Salad
Thai basil whipped ricotta, watermelon, ponzu, chervil

Leek Velouté Soup
Parmentier potatoes croutons, chive oil

DESSERT TABLE

Priced at £15 per person

Chocolate Brownie
Lemon Drizzle
Bakewell Tart
Ginger Tart
Scone, Cream and Jam