



Celebrate your special day at
Sands Resort Hotel

*Sands Resort Hotel
& Spa*

WEDDING BROCHURE

Celebrate your wedding at Sands

Sands Resort is a fantastic venue for wedding breakfasts and parties, with plenty of space to entertain in our sea view Atlantic Suite with dancefloor.

The family run hotel has established a reputation for personal service. By booking a wedding reception at Sands you know that you will be getting the attention of an enthusiastic team dedicated to ensuring we offer you a bespoke product to match your specific needs on quality and budget.

With its relaxed and friendly atmosphere Sands is a perfect location for wedding breakfasts. Great sea and country views, plenty of parking, an award-winning health and beauty spa, children's clubs and spacious suites add up to an ideal location for your special day. A wedding reception at Sands, with its unbeatable facilities, provides your guests with the opportunity of a weekend break as well as a wedding celebration.

Our staff are renowned for their friendliness and you can be assured of a relaxed day amongst friends when celebrating your special day at Sands.

VENUE ROOM HIRE

Atlantic Suite

Function room hire

Weekend £500 / weekday £400

Our wedding package includes:

Before the wedding:

- Meetings with our wedding planner
- Advice on photographers and entertainments
- Help with table planning and decorating

On the wedding day:

- Welcome drink of bucks fizz for each guest
- Meal of your choice
- Glass of wine with the meal
- Glass of sparkling wine for the toast
- Use of the cake stand and knife
- Sound system for speeches
- Hire of private dining room

WEDDING BREAKFAST

Pick two starters, two mains and two puddings

Starters:

- Seasonal vegetable soup
- Butternut squash soup with cream and chive
- Carrot and fennel soup with cumin
- Melon, feta, strawberry and balsamic platter
- Salt cured salmon with orange, pickled fennel, micro coriander served with radish
- Endive, stilton and smoked duck salad with walnuts, paprika and a cranberry dressing
- Prawn cocktail with marie rose sauce and wholemeal loaf
- Chestnut mushroom, parmesan and Parma ham bruschetta
- Home-made chicken liver parfait with caramelised onion jam and warm brioche toast
- Sweet potato, chilli, orange smoked mackerel fish cakes with leaves and Dijon mayonnaise

Mains:

- Roast beef/lamb or chicken with all the trimmings and redcurrant jus
- Grilled rainbow trout, herbed new potatoes, wilted spinach, sunblush tomatoes and caper butter sauce
- Pan-fried Hake with a garlic, sage butter sauce with braised fennel, carrot julienne and new potatoes
- Mushroom, brie and asparagus wellington with a beets and pine nut salad and baby potatoes
- Pan fried salmon fillet with a leek and saffron sauce served with rice and vine tomatoes
- Slow Roast Lamb with a thyme and roast garlic sauce with fondant potatoes

- Local market fish and chips in a tempura batter with minted peas and tartar sauce
- Grilled salmon fillet on a bed of caramelised vegetables with a sorrel butter sauce
- Fried halloumi cheese on a bed of ratatouille with an olive tapenade and fries
- Pan fried gnocchi served with arrabiatta sauce, crumbled feta, pesto topped with rocket
- Slow cooked pork with a creamy Madeira sauce, caramelised apple, Savoy cabbage and sautéed potatoes
- Chicken breast stuffed with mozzarella and thyme, wrapped in pancetta served with a creamy pesto and fusilli with sautéed courgette

Puddings:

- Caramelized apple and apricot crumble with custard
- Cookies Crème brûlée with a pistachio macaroon
- Hot gooey chocolate fondant with Cornish clotted cream and raspberries
- Sticky toffee pudding with caramel sauce
- Cornish cheese board with cider chutney, celery and grapes

- Coffee and chocolates included.

£70.00 per adult

£30.00 for Children under 12

Prices include VAT @ 20%. We do not charge for the wedding breakfast room. If VAT rises the increase will be passed on to the customer.

CHILDREN'S WEDDING BREAKFAST:

Starters:

- Pitta fingers, hummus and cucumber
- Chicken Goujons with iceberg and mayonnaise
- Scampi Bites with tartar sauce
- Toasted Nachos with tomato sauce and grated cheddar cheese
- Mozzarella sticks with tomato salsa and cucumber

Mains:

- Beef (or veggie) burger, fries and ketchup (add cheese 50p)
- Cottage pie, peas, carrots and gravy
- Roast Chicken, mini roast potatoes, peas, carrots and gravy
- Battered fish and chips with peas and ketchup
- Beef or vegetable lasagne with side salad and garlic bread

Desserts:

- Chocolate Brownie with ice cream
- Apple Crumble with custard
- Jelly and ice cream
- Two Scoops of Cornish Ice Cream
or adult dessert option.

Additional wines:

Wine can be ordered 4 weeks prior to the wedding. Guide prices in 2017. Red and white wine from £17, Sparkling wine from £24, Champagne from £32.

Canapés:

Vol-au-vents:

Egg mayonnaise and cress

Tuna mayonnaise and dill

Spicy chicken

(Choose one)

Salt-crusted mini baked potatoes with garlic cheese filling

Pastry boats:

Taramasalata and olives

Egg mayonnaise, cress and crumbled bacon

Prawn cocktail

Hummus

(Choose one)

Little Croustades filled with

Ricotta cheese, dried tomato and anchovy

Cured salmon, coriander and soured cream

Mozzarella, Tomato and Pesto

(Choose one)

Tiny cheese, onion and olive scones

Mini Yorkshire puddings with rare beef and horseradish cream

Toasted Blinis with Crème fraiche, smoked salmon and fish eggs

Mini Cornish Pasties

Selection of crudités with mayo dip

Select any 6

£15 per head

EVENING BUFFETS

Only available for guests who have already had a wedding breakfast earlier in the day.

Buffet 1

A Selection of assorted sandwiches

Assorted filled pastry boats

Spiced chicken drumsticks

Slices of pizza

Potato wedges with tomato salsa and cream cheese dip

Tortilla chips

£21 per person

Buffet 2

Tomato and basil soup
Cheese & chive garlic straws
Chicken & mixed mushroom Vol-au-vents
Assorted mini quiches
A Selection of cheese and fruit
Prawn mayonnaise, Taramasalata & hummus boats
Breaded plaice goujons with tartar sauce
Potato wedges with tomato salsa and cream cheese dip

A selection of sweets

£26 per person

Self Service Hot Buffet

Warm crusty bread
Fresh cream of vegetable soup

Salads

Coleslaw
Couscous
Beetroot salad
Tomato and red onion
Salad leaves
Pasta salad
Baked tomato & feta Mediterranean chicken
Pasta and roast vegetable bake
Pasta or potato wedges

Desserts

Lemon tart
or
Chocolate fudge cake
Coffee

£30 per person

Prices include VAT @ 20%. If VAT rises the increase will be passed on to the customer

COMPLIMENTARY ITEMS

Complimentary accommodation for bride and groom is offered for parties of 50+ adults for the wedding breakfast. Cake stand and knife. Master of ceremonies available.

OPTIONAL ADDITIONS

We are delighted to take some of the stress away from you and can happily provide quotations for organising the Flowers, Photography, Disco, Musicians, Singers and Tables.

COME AND VISIT US

We want to ensure that you are completely happy with your wedding and encourage you to visit us at the hotel to ensure you are getting a bespoke wedding. Please call us on 01637 872864 and make an appointment to visit our wedding organiser.

WEDDING TERMS & CONDITIONS

Booking and Confirmation

A provisional booking can be held for 14 days, pending the written confirmation together with a non-refundable deposit to secure your reservation. Deposit required: Up to 70 guests - £350.00, over 70 guests - £650.00. Once the deposit is received the hotel will forward written confirmation together with our Terms and Conditions, a copy of which must be signed and returned to the hotel within 10 days to fully confirm the reservation. Failure to return this copy to us means the hotel cannot guarantee your booking. The hotel will require final details at least three weeks prior to the event and full payment is due 7 working days in advance of the wedding. Credit terms are not available. Final attendance numbers must reach the hotel 10 days prior to the party and this number will be charged in full, greater if the numbers increase.

Licences

Please note that at certain times of the year we will be unable to offer you sit down times after 3 pm. Evening entertainment will finish at midnight and will be confirmed by the hotel in writing.

Food and Drink

The hotel reserves the right to supply whatever food, drink or services may be required, with the exception of Wedding Cakes. The import of clients' own food is not permitted. Corkage terms are not available.

Accommodation

Subject to a minimum number of 50 adults attending the wedding breakfast, the Bride and Groom will be offered free overnight accommodation in a sea view double ensuite room inclusive of breakfast. Please ask us to quote special rates for family members attending the wedding who wish to stay over. Please note at certain times of the year a limited number of rooms may be available.

Client's Responsibility

The Client shall be responsible for the behaviour of their guests and any damage to hotel property or theft from the hotel, by any guest attending the wedding. This includes cigarette burn damage and water damage. We strongly advise that you take out a wedding insurance to cover yourselves against any such incidents.

Supplements

If the number attending is 50 or less, a supplement may be charged for private dining and function areas.

Cancellation

Any cancellation, postponement or significant change in arrangements must be confirmed in writing. Deposit is non-refundable. Within 4 months the client may be liable for 60% for the tariff for the facilities booked. Within 1 month or less the client shall be liable for 90% of the anticipated facilities booked. We would strongly advise clients to take out a specialist wedding insurance, which will cover the cost of all hotel facilities and food costs in the event of cancellation.

Validity of prices

Information in these details is expected to remain valid until 31 December 2020. Prices quoted may vary due to changes on legislation or other reasons outside the hotel's control.