

PENMORVAH
WEDDINGS



2024/25



Congratulations!

Of all the events in life there is probably nothing more memorable and important than your Wedding day. To provide the perfect setting, we offer a wonderfully individual Victorian Manor House with plenty of history and a wealth of charm and character.

The Penmorvah Manor provides all the ingredients, added individuality and appeal for your big day. Our professional and caring team will be on hand at all times to make sure that the celebration goes off without a hitch, whether it is a small family affair, a grand social occasion or an exclusive house party.

Welcome to Penmorvah Manor...

Nestled in enchanting woodland gardens, the Penmorvah Manor is conveniently located only a short drive from the sailing port of Falmouth and beautiful Cornish beaches of Gyllyngvase, Swanpool and Maenporth.

We can host up to 80 guests for the Civil Ceremony and Wedding Breakfast. For evening parties we can host up to 120 guests, making Penmorvah Manor perfect for small, intimate weddings, larger weddings and everything in between.

Featuring a selection of elegant reception rooms, a beautiful Sundeck with a picturesque view and 27 attractively appointed en-suite bedrooms; the Penmorvah Manor truly is a home from home. Those of you looking to hold a civil ceremony or wedding breakfast will delight in our traditionally decorated Victorian Manor House.

Outdoor enthusiasts will love the backdrop of the rolling hills and luscious greenery - especially if the Sundeck features during your big day. The Sundeck is situated just off a charming private patio overlooking our manicured lawns, wisteria covered walls and sumptuous woodland surrounds.

Our experienced team will be delighted to meet with you to show you around the very special place that we call home. Take a look through the following pages and feel free to get in touch with us to arrange a personal viewing.

We look forward to welcoming you.

VENUES

The Drawing Room

Situated in the main house and is suitable for intimate marriages of no more than 30 guests.

The Sundeck

Situated overlooking the lawns and is suitable for hosting Civil marriages of no more than 30 guests.

(Subject to 'on the day approval' from the Registrar Service)

The Helford Suite

The Helford Suite can comfortably seat up to 80 guests with a private access to the Estate gardens.



Room Hire

Room Hire rates are applicable and are outlined here for your information.

HELTFORD SUITE & THE SUNDECK	OCTOBER UNTIL MARCH	APRIL UNTIL SEPTEMBER
Civil Ceremony & Drinks Reception (2.5 hours)	£450	£550
Civil Ceremony, & Afternoon Tea Up to 5:00pm	£1095	£1595
Wedding Breakfast & Evening Reception	£1095	-
Civil Ceremony, Wedding Breakfast & Evening Reception	£1695	-

ALL PRICES STATED DO NOT COVER FESTIVAL DATES OR BANK HOLIDAYS

Please note wedding breakfasts and evening receptions are not available
between April and September



Mark Shaw Photography

ACCOMMODATION

Penmorvah Manor hosts 27 en-suite bedrooms.

Made up of both Standard Double rooms and King Double or Twin rooms perfect for hosting many guests.

We also have a choice of Bridal Suites overlooking our Woodland gardens with far reaching views to Maenporth beach and the sea beyond.

Individually styled, one with traditional four poster bed and the other with a vintage style.

All wedding guests will receive a 10% discount on rooms, when booked directly.

In addition we have 5 Self catering cottages nestled in our grounds perfect for longer stays and larger groups.

DRINKS PACKAGE

£28.00 PER PERSON

Reception Drink, One of the Following:

Bucks Fizz | Prosecco | Pimms

Table Wine, Two of the Following

(One Glass Per Guest)

House Red | House White | House Rosé

Toasting Wine

One Glass of Prosecco

Bespoke

Bespoke drink enquiries are very welcome, please get in touch with our experienced events team for more information.

Soft drink alternatives are available, please enquire for more information.

CANAPES

£12.00 PER PERSON

Why not start your celebration in style?

Add a spot of showbiz to your drinks reception and offer your guests a choice of Canapés on arrival!

Please select three from the following list;

Goats Cheese and Chilli Jam Parcels (v)

Mini Vegetable Quiches (vg)

Brie and Cranberry Bites (v)

Wild Mushroom Crispy Arancini (vg)

Melon & Prosciutto Bites

Oriental Vegetable (v) and Duck Spring Rolls

Tomato, Mozzarella & Pesto Bruschetta (v)

Mini Lamb Koftas, Minted Yoghurt

Smoked Salmon and Cream Cheese Blini

Salt and Pepper Shrimp Bites

Vegetarian (v) | Vegan (vg)

WEDDING BREAKFAST

2 Courses £40 per person

3 Courses £50 per person

CREATE YOUR MENU BY CHOOSING UP TO THREE DISHES OF EACH COURSE

Starters

Cream of Leek and Potato Soup (v)

Country Vegetable Soup, Golden Croutons (v)

Roasted Tomato and Basil Soup (vg)

Spiced Butternut Squash Soup (vg)

Chilled Seasonal Melon, Fruit Syrup (vg)

Grilled Goats' Cheese Bruschetta, Penmorvah Chutney, Rocket and Balsamic Glaze (v)

Caprese Salad, Tomato & Mozzarella with a Balsamic Glaze (v)

Smoked Mackerel, Beetroot Salad and Horseradish Cream

Crab Cakes, Lemon Mayonnaise

Pork & Chicken Liver Pâté, Toast and Penmorvah Chutney

Classic Chicken Caesar Salad, Croutons, Parmesan Shavings and Crispy Bacon

Teriyaki Duck, Cucumber, Spring Onion and Rocket Salad

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Main Courses

Roast Topside of West Country Beef, Yorkshire Pudding, Roast Potatoes and Red Wine Jus

Roast Breast of Chicken, 'Pig-in-Blanket', Roast Potatoes and Gravy

Roast Loin of Pork with Orchard Apple Sauce, Roast Potatoes, Stuffing and Sage Gravy

Confit Duck Leg, Fondant Potato and Seasonal Fruit Jus

Oven Baked Herb Crusted Cod, New Potatoes and Tomato Chili Relish

Poached Salmon Fillet with Baby Vegetables, New Potatoes, Confit Tomatoes and White Wine Sauce

Wild Mushroom, Pea and Rocket Risotto with Parmesan Shavings and Aged Balsamic (v)

Caramelised Onion, Leek and Goats Cheese Tart with Tomato Sauce and New Potatoes (v)

Roasted Butternut Squash Rarebit, Red Pepper Ragout (v)

Cous cous stuffed roasted pepper, New Potatoes, Creamy Mascarpone Sauce (v)

All served with Fresh Seasonal Vegetables

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Desserts

Vanilla Panna Cotta, Mango and Passion Fruit
Sticky Toffee Pudding, Butterscotch Sauce and Vanilla Ice-cream
Glazed Lemon Tart, Raspberry Sauce and Cornish Clotted Cream
Crème Brûlée, Penmorvah Biscuit
Cream Filled Profiteroles, Dark Chocolate Sauce
Warm Chocolate & Walnut Brownie, Chocolate Sauce, Ice Cream
Mixed Dairy Ice Creams, Wafer Biscuit
Fresh Fruit Salad, Cornish Clotted Cream
Trio of Cornish Cheeses with Biscuits, Grapes and Penmorvah Chutney (£4
supplement per person)

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THE LITTLE ONES

2 Courses £20.00 per person

3 Courses £25.00 per person

CREATE YOUR MENU BY CHOOSING 1 DISH FOR EACH COURSE

(for guests aged 10 and under only)

Starters

Garlic Bread (v)

Tomato & Basil Soup (vg)

Main Courses

Roast of the Day with seasonal vegetables and Gravy

Homemade Chicken Goujons and Chips

Penne Pasta with Fresh Tomato Sauce and Cheddar Cheese (v)

Desserts

Chocolate Mousse

Ice-Cream Sundae

Fresh Fruit Salad

WEDDING AFTERNOON TEA

£26 PER PERSON

Selection of Finger Sandwiches

Local and Seasonal Fillings on White & Brown Bread

Variety of Sweet Treats

A Delicious Selection of Homemade Cakes, Pastries &
Desserts

Homemade Scone, Cornish Clotted Cream and Seasonal
Fruit Jam.

Served with your choice of English Breakfast Tea or
Colombian Filter Coffee.

*Upgrade to a high tea with a glass of Prosecco for £32 per person
or Champagne for £37 per person to give your guests a real treat.*

*Mini Afternoon Teas available for guests under 10 at a price of
£13.50 per person*



BUFFET PACKAGES

The hosts are required to cater for every guest attending the evening party and select one menu for all guests

Cornish Cream Tea: £12.50 per person

Two Homemade Scones, Cornish Clotted Cream and Strawberry Jam served alongside English breakfast Tea or Fresh Filter Coffee.

Cornish Pasty Supper: £15.00 per person

A standard Cornish Pasty

Served alongside English breakfast Tea or Fresh Filter Coffee.

(Make this a proper Cornish affair – add a Cornish Cream Tea per person for just £7.00 each)

Traditional Afternoon Tea: £26.00 per person

A selection of freshly cut sandwiches on brown and white bread

Scone with Cornish Clotted Cream and Strawberry Jam

Assorted Cakes, Pastries & Sweet Treats

served alongside English breakfast Tea or Fresh Filter Coffee.

(Add a Cocktail Pasty per person to this package for just £4.00 each)

Cold Mezze Buffet: £29.50 per person

A selection of Continental Meats

Char grilled Halloumi

Falafel

Greek Salad

Homemade Tzatziki, Hummus and Taramasalata with Pitta Breads

Olives and roasted artichokes

House dressed Leaves and slaw

Moroccan Cous Cous

Hot Forked Buffet: £31.50 per person

Soy and Honey Char-Grilled Beef

Moroccan Lamb Tagine

Mushroom Stroganoff

Crab & Lemongrass Fishcakes with Spiced Yoghurt dip

Moroccan Vegetable Couscous

Steamed Rice

Hot Buttered New Potatoes

Garlic Ciabatta Bread

Served alongside English breakfast Tea or Fresh Filter Coffee

**Puddings (To be added to any buffet package for just
£4.50pp)**

Eton Mess, Chantilly Cream & Fresh Local Berries

Baked Lemon and Blueberry Cheesecake

Penmorvah Orchard Crumble, English Custard

Cream-Filled Profiteroles, Chocolate Sauce



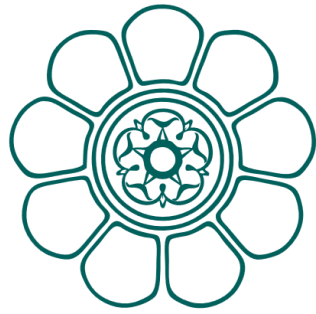
EXTRAS

Table and Venue Stationary

We are able to create simple place cards, menu cards and table plans for a set fee of £85

Chair Covers

If you would like us to provide white chair covers and ivory sashes, there will be a charge of £5.00 per chair.



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