

# Weddings

AT ABOVE THE BAY



2026/2027/2028

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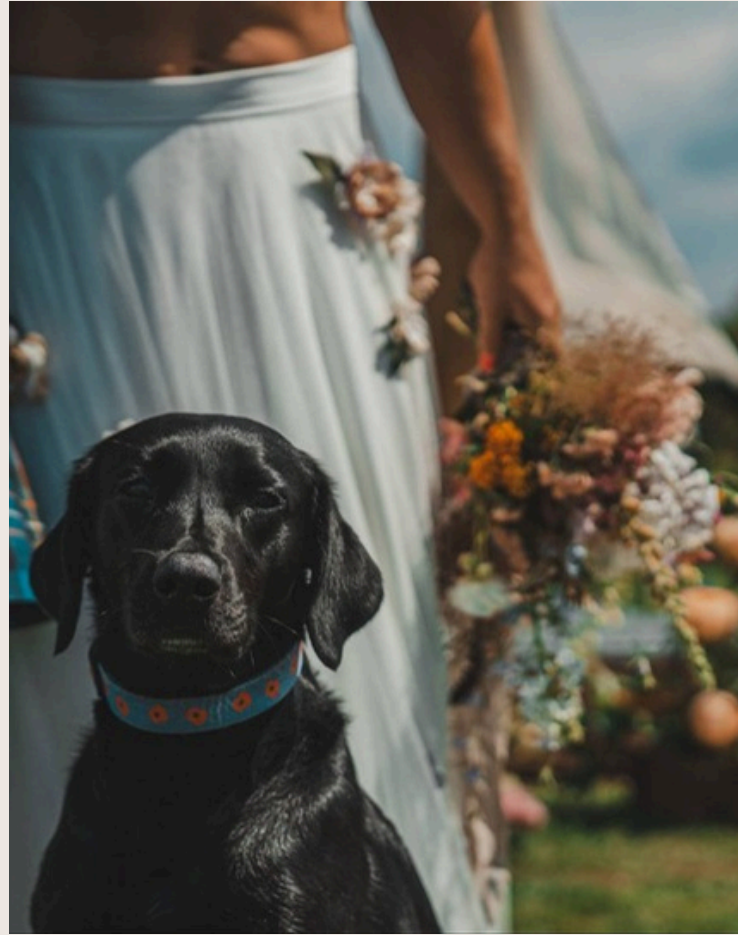


# Our Venue

Above the Bay is a beautifully situated wedding venue overlooking the sparkling waters of Falmouth Bay, an inspiring backdrop for couples who want to celebrate in a space that feels both effortlessly stylish and deeply personal.

Licensed for ceremonies both indoors and out, our venue offers rare flexibility, whether you're dreaming of a heartfelt moment on the lawn with the sea as your witness, or a sunlit indoor ceremony with panoramic coastal views.

With free parking on-site, space for your beloved dog (or cat!) to join the celebration, and thoughtfully curated in-house catering, we've designed every detail so your wedding day can unfold with ease, intention, and joy.



While we don't offer on-site accommodation, a wide choice of nearby places to stay means your guests won't have far to travel, from cosy coastal cottages to charming local hotels, there's something to suit every style.

Whether you're planning an intimate elopement or a full weekend of meaningful moments with your favourite people, Above the Bay is a place to gather, connect, and celebrate the start of something extraordinary.

From relaxed receptions to joy-filled celebrations, our experienced team is here to support you every step of the way, so your day feels like a true reflection of who you are and the love you share.



# Ceremonies

A ceremony is more than a formality, it's a moment of presence, intention, and connection. Whether you choose to exchange vows beneath the open sky or within our serene indoor space, both settings are fully licensed and designed to frame the moment beautifully.

## THE CLIFFTOP LAWN

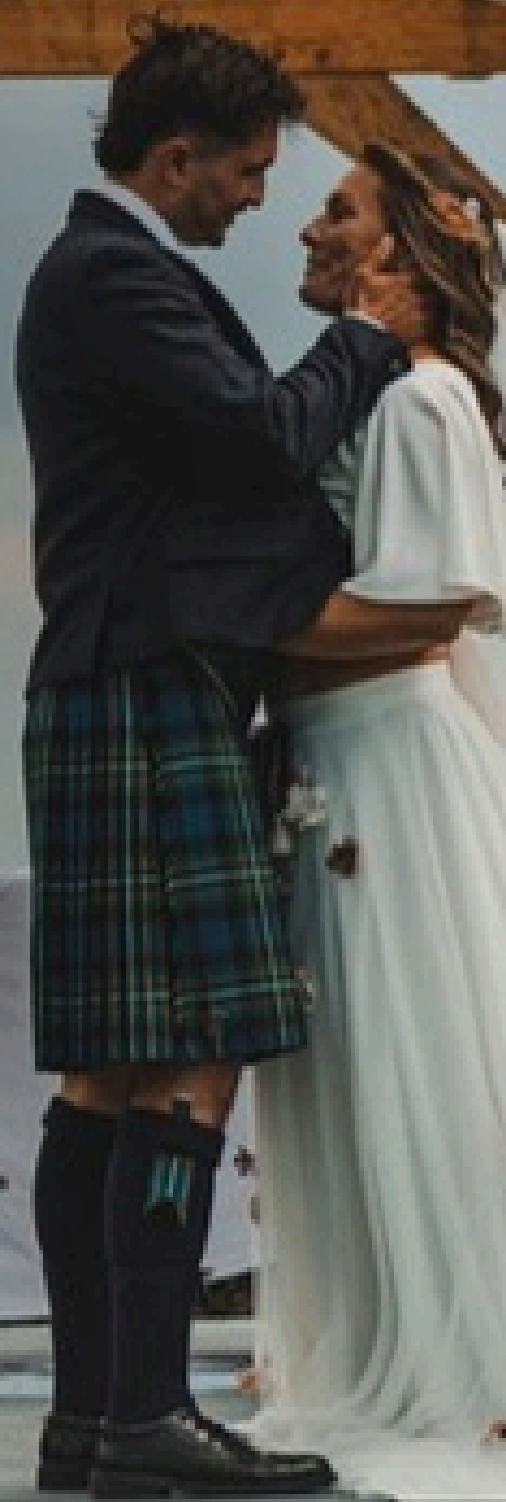
An elevated coastal setting with sweeping sea views, raw, refined, and deeply atmospheric. Available as a premium option, fully refundable should the Cornish weather shift.

## THE SEA VIEW ROOM

Flooded with natural light and facing the ocean, our indoor space offers a calm, contemporary backdrop with uninterrupted views, a sophisticated choice in any season.

Licensed for ceremonies of up to 80 guests. Your ceremony, your way, with your dog (or cat) welcome, too.

*Please note: A registrar or celebrant must be booked separately. Contact our team to confirm availability and reserve your date.*





# The Celebration

As the vows are spoken and the sun begins to dip,  
Above the Bay transforms into a warm,  
inviting space for celebration.

From a seated wedding breakfast to an atmospheric  
evening reception, every detail is considered. Our  
in-house catering team curates seasonal menus  
using exceptional local produce, thoughtful,  
flavour-led dining designed to linger in memory.

The space evolves with you: from intimate dining to  
a lively dance floor, with live music welcome and  
encouraged. (Ask us about our favourite artists.)

Wedding Breakfast – up to 100 guests

Evening Reception – up to 180 guests

Let the celebration unfold, naturally,  
beautifully, and entirely your own.

An aerial photograph showing a coastal town with a mix of green fields and buildings, situated on a peninsula or cliffside overlooking a body of water. The sky is clear with some light clouds.

## Venue Hire

2026;

High Season (May - September) - £2650

Low Season (October - April) - £2150

Outdoor Ceremony - £1200

2027;

High Season (May - September) - £3095

Low Season (October - April) - £2595

Outdoor Ceremony - £1450

2028;

High Season (May - September) - £3525

Low Season (October - April) - £2925

Outdoor Ceremony - £1700

# Everything You Need, All in One Place

At Above the Bay, venue hire includes exclusive use of our sea-view ceremony space and reception restaurant with dancefloor and bar. Enjoy elegant white linen, full table settings, a private bridal room with balcony, inbuilt sound system, and support from our friendly events team. Free parking, stunning views, and yes, *dogs are welcome!*

Get *15% off venue hire* for weddings held Monday to Thursday, perfect for a relaxed celebration with the same stunning views and warm service.

Book a viewing and let's chat through your plans, we'd love to show you around.

# Special Touches from Us

At Above the Bay, it's the thoughtful details that elevate your celebration, those extra moments of care, ease, and quiet joy that stay with you long after the day itself.

## THE VIEWFINDER RIDE

A private golf buggy ride to the most picturesque corners of our grounds, ideal for a peaceful moment together and unforgettable portraits.

## SEASONAL MENU TASTING

Join us for an afternoon of seasonal flavours and wedding planning. Complimentary for bookings of 50+ guests, or £100 for two if under.

## REHEARSAL EVENING

Bring your key people together to rehearse your ceremony, helping everyone feel calm, prepared, and part of something special.

## ANNIVERSARY DINNER INVITATION

Return to Above the Bay one year on for a complimentary dinner, time to reminisce, reconnect, and relive the magic.

## PREFERRED SUPPLIERS & EXCLUSIVE PERKS

Access our curated list of trusted suppliers, with exclusive discounts from some of our most-loved local creatives.

## ACCOMMODATION & AREA GUIDE

From sea-view suites to cosy hideaways, our handpicked accommodation guide helps your guests find the perfect stay nearby.

## COMPLIMENTARY ROUND OF GOLF

Enjoy a round of golf on us, available to either partner, with 25% off for up to three guests. The perfect pre- or post-wedding unwind.



# Food and Drink Packages

Our food and drink packages are thoughtfully designed to keep things simple while making sure everyone's well taken care of. Each option includes drinks, with the flexibility to add extras like a cocktail hour, canapés, or evening food, so you can tailor the day to suit your celebration perfectly.

## SEASONAL MENU 1

Elegant and flavourful, perfect for any season

Includes a three-course plated meal with full table service, a Peach Royale or Kir Royale welcome drink (seasonal), large glass of wine per person (with upgrade option), and a prosecco toast.

Sample dishes:  
Smoked salmon, lamb rump with fondant potato, and lemon tart.

2026 - £85PP  
2027 - £98PP  
2028 - £110PP

## SEASONAL MENU 2

A refined dining experience with elevated ingredients

This premium menu includes a three-course plated meal, seasonal welcome drink (Peach Royale or Kir Royale), large glass of wine per guest (upgrade available), and prosecco for the toast.

Sample dishes:  
Scallops or beef carpaccio, fillet of beef or monkfish, and a British cheese board or passionfruit posset.

2026 - £100PP  
2027 - £115PP  
2028 - £130PP

## FIRE & FIELD

Relaxed, generous, and full of flavour

A laid-back BBQ-style menu with chef's selection of meats, veggie options, seasonal sides, and a dessert table. Includes sangria welcome drink and large glass of wine per guest (premium upgrade available).

Toasting drink not included.

2026 - £70PP  
2027 - £75PP  
2028 - £80PP

## OAK & EMBERS

Warming, generous, and rooted in tradition

Our carvery-style menu brings the charm of a countryside roast, with hand-carved meats, Yorkshire puds, and seasonal sides. Includes a welcome drink and a large glass of wine per guest (premium upgrade available).

Toasting drink not included.

2026 - £70PP  
2027 - £75PP  
2028 - £80PP

# Seasonal Menu 1

## SAMPLE

### STARTERS

Scottish smoked salmon, pickled cucumber & dill yoghurt

Pressed confit duck, spiced-plum gel, micro-herbs

Heritage tomato, basil & mozzarella salad (v)

### MAIN COURSES

Slow-roast rump of lamb, crushed peas, fondant potato rosemary jus

Pan-fried seabass, saffron mash, samphire, shellfish bisque

Chestnut & wild-mushroom pithivier, celeriac purée, madeira jus

### DESSERTS

Lemon tart, Italian meringue

White-chocolate & raspberry cheesecake

Apple & Calvados crème brûlée, shortbread



# Seasonal Menu 2

## SAMPLE

### STARTERS

Pan fried scallops, cauliflower purée,  
crisp pancetta

Beef carpaccio, parmesan, rocket  
& truffle oil

Burrata, charred peach, prosciutto,  
aged balsamic  
(v option available)

### MAIN COURSES

Fillet of beef, pomme Anna, roasted  
shallot, spinach, port & shallot jus

Roast monkfish & king prawn, lemon  
fondant potato, samphire,  
Champagne beurre blanc

Celeriac wellington, braised celeriac  
wrapped in spinach, mushroom  
duxelle and puff pastry served with  
buttered mash, greens and gravy

### DESSERTS

Passion-fruit posset  
& pistachio macaron

Warm almond-pear frangipane,  
vanilla ice cream

Assiette of British cheeses, quince,  
crackers



# Fire & Field

## SAMPLE

### OAK SMOKED BEEF BRISKET

bourbon & molasses glaze (carved to order)

&

### BUTTERFLIED FREE-RANGE SPATCHCOCK CHICKEN

harissa, preserved lemon & garden herbs

&

### MISO-SESAME AUBERGINE 'STEAKS'

crispy shallots, spring onion (vg)

*or*

### HALLOUMI AND RAINBOW VEG SKEWERS

pomegranate molasses (v)

### SUMMER SALADS (CHOOSE ANY 4)

Heirloom tomato and sourdough panzanella, basil oil, roasted garlic

Charred corn, avocado and black bean, coriander and lime vinaigrette

New potato and whole-grain mustard mayo, chives, pickled red onion

Watermelon, feta and mint, cracked pepper, olive oil

Pesto orzo and roasted mediterranean veg, rocket, toasted pine nuts

Crunchy slaw; cabbage, carrot, apple cider seed dressing

### DESSERT PLATTER

Elderflower - lemon posset, shortbread dust

Raspberry and white chocolate blondie squares

Salted caramel brownie bites



# Oak & Embers

## SAMPLE

### STARTERS

Leek & Potato Soup  
served with warm bloomer bread  
and Trewithen butter

Ham Hock Terrine  
pickled vegetables, toasted bloomer,  
wholegrain mustard dressing

Smoked Mackerel Pâté  
horseradish cream, cucumber ribbons,  
sourdough crisp

Classic Prawn Cocktail  
baby gem, Marie Rose sauce,  
lemon wedge, paprika dust

### MAIN COURSE – CARVERY (CHOOSE 2 MEATS)

Whole Roast Chicken (carved in room)  
Topside of Cornish Beef  
Rolled Loin of Pork with crackling

Served with: Roast potatoes, Yorkshire pudding,  
cauliflower cheese, seasonal vegetables,  
sage & onion stuffing, apple & mint sauce, rich meat gravy

### DESSERTS

Sticky Toffee Pudding  
toffee sauce, Rodda's clotted cream

Seasonal Fruit Crumble  
vanilla custard

Dark Chocolate Mousse  
chantilly cream, shortbread biscuit

Lemon Posset  
elderflower chantilly, lemon shortbread

# Evening Food

A TASTEFUL ENDING TO A BEAUTIFUL DAY

## THE BAP STOP

Bacon and sausage baps  
with ketchup, brown sauce (veggie sausages available)  
2026 - £8.50pp // 2027 - £9pp // 2028 - £10pp

## THE AFTER PARTY FEAST

Live chef station: 8-hour brisket or porchetta carving  
Panko king-prawn tacos, chipotle mayo  
Truffle mac 'n' cheese pots (v)  
Mini fish-and-chip cones  
Antipasti platters with burrata, olives, focaccia & cured meats  
Halloumi & Mediterranean-veg skewers (vg option)  
Artisan bread selection & flavoured butters  
Dessert station: mini éclairs, macarons & chocolate-dipped strawberries  
2026 - £30 // 2027 - £32.50 // 2028 - £35

## THE CORNISH WAY TO KEEP ON DANCING

Pasties & Cream Teas  
2026 - £10.50pp // 2027 - £11.50pp // 2028 - £12.75pp

## THE SLOW & SMOKY

Pulled Pork Baps (vegetarian options also available)  
2026 - £12pp // 2027 - £13pp // 2028 - £14.50pp

## THE AFTERPARTY SLICE

Pizza & Picky Bits Buffet  
2026 - £22.50pp // 2027 - £24.75pp // 2028 - £27pp

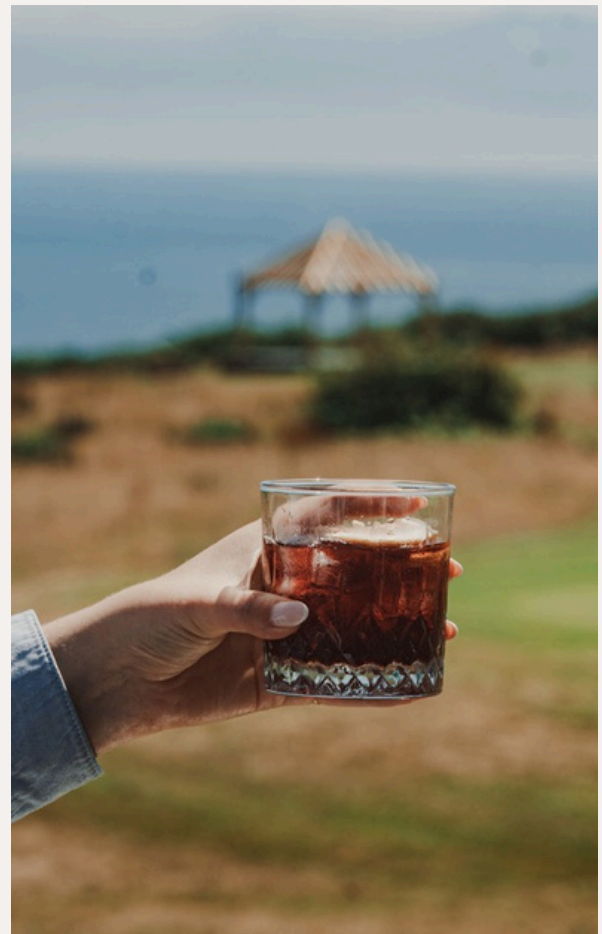


# Tailor your celebration

For those wishing to add an extra layer of personality and charm to their day, our optional enhancements are designed to elevate the experience and make it uniquely yours.



From elegant canapés to welcome your guests, to a beautifully styled cocktail hour or a curated cheese tour to delight the senses, each detail can be thoughtfully chosen to reflect your style, your story, and the atmosphere you wish to create.





# Canape Menu

CHOOSE 3

BUTTER-POACHED LOBSTER BRIOCHE ROLL

SEARED SCALLOP, MINTED-PEA PURÉE & PANCETTA CRUMB

BEEF FILLET & TRUFFLE DAUPHINE CROQUETTE

FOIE-GRAS PARFAIT, FIG JAM, BRIOCHE TOAST

THAI CRAB CAKE, KAFFIR-LIME MAYO

BURRATA & CHARRED-PEACH MACARON (V)

TANDOORI TIGER-PRAWN SKEWER, MANGO RAITA

CARAMELISED ONION & AGED GRUYÈRE TARTLET (V)

SALT-BAKED BEETROOT & WHIPPED-CASHEW "CHEESE" CONE (VG)

DARK-CHOCOLATE & SEA-SALT GANACHE CUP

2026 - £12PP // 2027 - £14PP // 2028 - £16PP



# Cocktail Hour

A PRE-BOOKED DRINKS HOUR FEATURING  
TWO COCKTAILS CHOSEN BY THE COUPLE.

ESPRESSO MARTINI

CLARIFIED MAI TAI

SUMMER OF 75 (FRENCH 75 WITH A SUMMER FRUITS GIN)

MARGARITA (CHOICE OF CLASSIC, HOT HONEY, OR PASSION FRUIT)

OLD FASHIONED (CHOICE OF CLASSIC, SMOKEY OR BURNT BUTTER)

NEGRONI (CHOICE OF CLASSIC, SBAGLIATO OR BLOOD ORANGE)

SANGRIA (CHOICE OF WHITE OR RED)

CHOICE OF APEROL, PASSION FRUIT OR LIMONCELLO SPRITZ

1 drink per guest; 2026 - £8.50pp // 2027 - £9.75pp // 2028 - £11.50pp

2 drinks per guest; 2026 - £15pp // 2027 - £16.50pp // 2028 - £18pp

Includes garnishes, glassware, and service.

Minimum 25 guests or £250 spend.



A collage of various cheeses. In the top left, a wedge of yellow cheese. Below it, a large wedge of Cornish Blue cheese with prominent blue veins. To the right, a stack of three round cheeses: a small white one on top, a medium one in the middle, and a large one at the bottom. In the foreground, there's a wedge of yellow cheese, a round of Brie cheese, and another wedge of Cornish Blue cheese. The background is dark and textured.

# Cheese Tower

AN INDULGENT SHOWSTOPPER FOR CHEESE LOVERS, OUR IMPRESSIVE TOWER OF AWARD-WINNING CORNISH CHEESES MAKES A STRIKING ADDITION TO YOUR DAY.

LAYERED WITH;  
CORNISH YARG, CREAMY BRIE, AND CORNISH BLUE  
IDEAL FOR GRAZING, PAIRING WITH A GLASS OF RED, OR BRINGING GUESTS TOGETHER FOR A RELAXED, SAVOURY FINALE.

PERFECT AS A STATEMENT CENTREPIECE  
OR LATE-NIGHT TREAT.

2026 - £8.50pp // 2027 - £9pp // 2028 - £10pp



# Photographers

We're grateful to the talented photographers who have so beautifully captured the spirit of Above the Bay. Their work brings our space to life and allows us to share its story with you.

Pink Wave Photography - [www.pinkwavephotography.com](http://www.pinkwavephotography.com)

Checkered Photography - [www.checkeredphotography.co.uk](http://www.checkeredphotography.co.uk)

Dominic Carter Photography - [www.dominiccarterphotography.com](http://www.dominiccarterphotography.com)

Charlotte Sams - [www.charlottesams.com](http://www.charlottesams.com)

Tom Hare Photography - [thomasharephotography.com](http://thomasharephotography.com)

Oliver Harris - [www.oliverharrisphotography.com](http://www.oliverharrisphotography.com)



# Get in touch



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