

THE ROCKPOOL
BEACH CAFÉ GWITHIAN

Weddings



Coastal WEDDING VENUE



THE ROCKPOOL BEACH CAFÉ LIES NESTLED IN THE GWITHIAN DUNES.

Our award winning restaurant, beach bar and wedding event space celebrates an accolade of awards, including Taste of the West - Gold, Cornwall Tourism Awards - Silver, South West Tourism Awards - Silver and Open Table's Diners Choice Award. We are also a Plastic Free Business Champion.

Licensed for ceremonies, our relaxed, coastal venue provides The Dunes our stunning event space. The Dunes offers its own bar and outside areas to enjoy spectacular views over St. Gothian Sands Nature Reserve, the rolling Gwithian dunes, out to the sea at Godrevy Beach as well as the picturesque National Trust headland.

Should you wish to choose Exclusive Hire, the entire venue and outside grounds are yours for the day.



Your JOURNEY

Get In Touch

Simply complete the enquiry form on our website or give us a call or email. Our Wedding Coordinator, Emma, will be in touch with you soon!

Take A Look Around

This is the part we love the most! Take a look around our beautiful venue and its spectacular surroundings. If you are unable to visit us, please enjoy our [video walkthrough](#).

Secure Your Date

When you are ready, secure your date with a 25% deposit based on your total estimated cost. All of our couples are given a complete terms and conditions form when booking.

Plan The Day

Together we will design the schedule for your day. Emma will take you through the process and discuss menus, drinks, layouts, order of the day, and more. For ideas from cakes to flowers and photography, please see our website.

Finishing Touches

We'll be closely in touch with you throughout the time until your wedding day. Emma is outstanding at ensuring the entire team is on board with your plans to ensure the smooth-running of your day.

Your WEDDING DAY

Our team will ensure all logistics and details are tended to behind the scenes so that you can relax and enjoy your day.

POP BACK AND ENJOY A GLASS OF FIZZ

We love to invite all our couples back to enjoy a glass of fizz on us, so you can reminisce about your day.

The CEREMONY

A BEAUTIFUL SPACE TO SAY YOUR VOWS.

With capacity to seat 80, our event room, The Dunes, offers a beautiful space to tie the knot. We do have options for larger numbers, please discuss with our Wedding Coordinator.



**“WELL, WHAT CAN WE SAY, THE
WEDDING WAS INCREDIBLE!”**

The ceremony was intimate, relaxed and so great to have all our loved ones in such a beautiful setting. The food was unbelievable, the guests were blown away by the imagination and delicious flavours. We wish we could do it all over again!”

Ben and Hannah

Wedding BREAKFAST



SEASONAL MENUS USING THE FINEST, LOCAL PRODUCE.

We provide capacity for 80 seated in The Dunes, plus more if you hire us exclusively.

We focus on using the finest, local produce. Our seasonal wedding menus can be adapted and either served as a sit down meal or buffet style layout.

Canapés from £8 per head for 2 of each

Buffet from £35 per head for 2 courses

Set Menu from £25 for 2 courses / £30 for 3 courses

Evening snacks from £5 per head

DRINKS

We offer a full bar or choose our drinks package.

£25 per head:

Welcome drink

½ bottle house wine

Toast Prosecco



The RECEPTION



THE PERFECT LOCATION TO DANCE THE NIGHT AWAY.

Extending your day to the evening is a must. The Rockpool Beach Café becomes a stunning evening venue as the sun sets over the St Ives bay, the perfect location to dance the night away.



Pricing CALENDAR

Please see our room hire and exclusive hire rates.
Bank holiday prices vary. Please enquire to find out more.

January

£1500 - Event room only
£3500 - Exclusive use

September

£2500 - Event room only
£5500 - Exclusive use

February

£1500 - Event room only
£3500 - Exclusive use

October

£1500 - Event room only
£3500 - Exclusive use

March

£1500 - Event room only
£3500 - Exclusive use

November

£1500 - Event room only
£3500 - Exclusive use

April

£2500 - Event room only
£5500 - Exclusive use

December

£3500 - Exclusive use only

May

£2500 - Event room only
£5500 - Exclusive use

New Years Eve

£5500 - Exclusive use

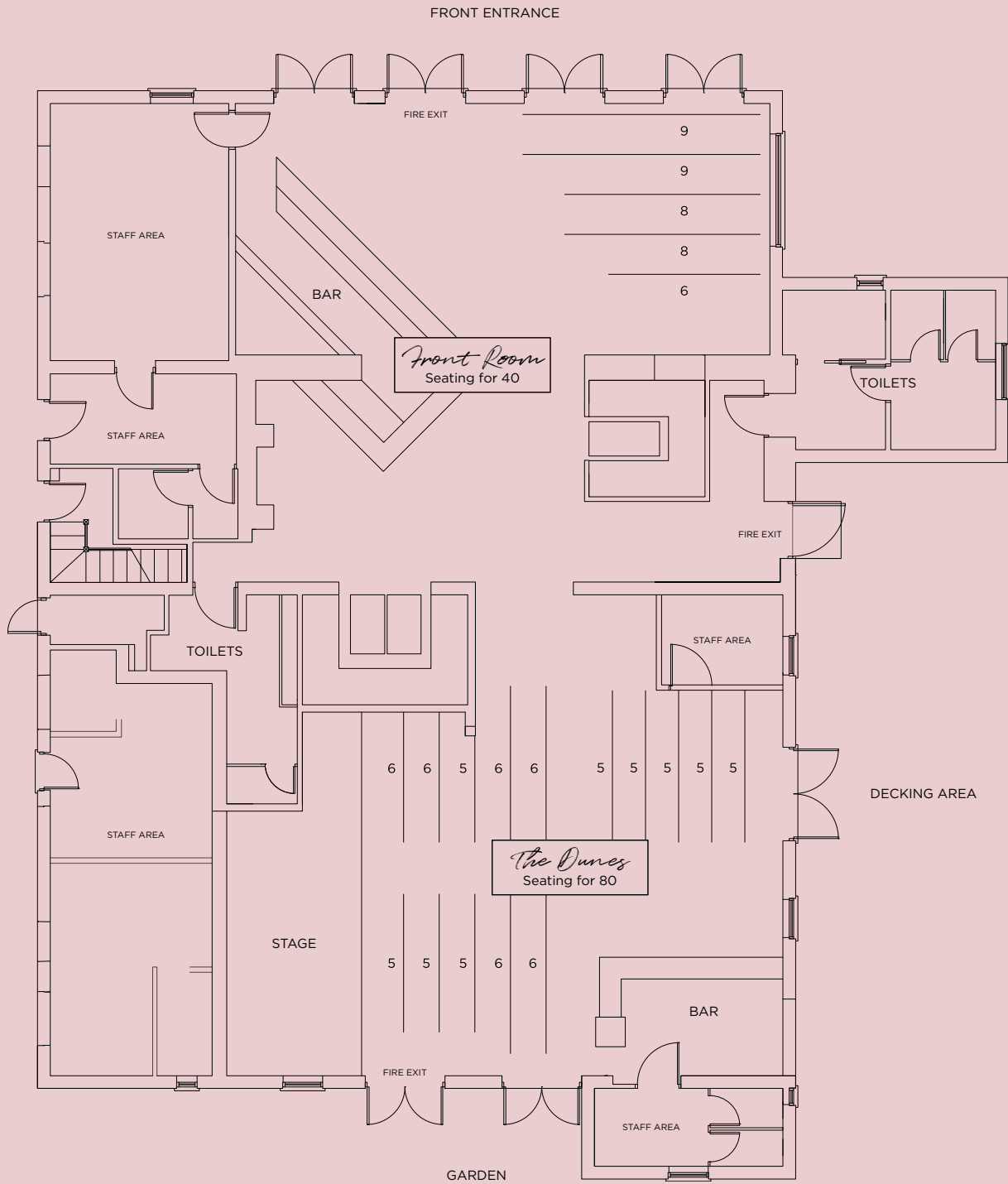
June

£2500 - Event room only
£5500 - Exclusive use

JULY / AUGUST

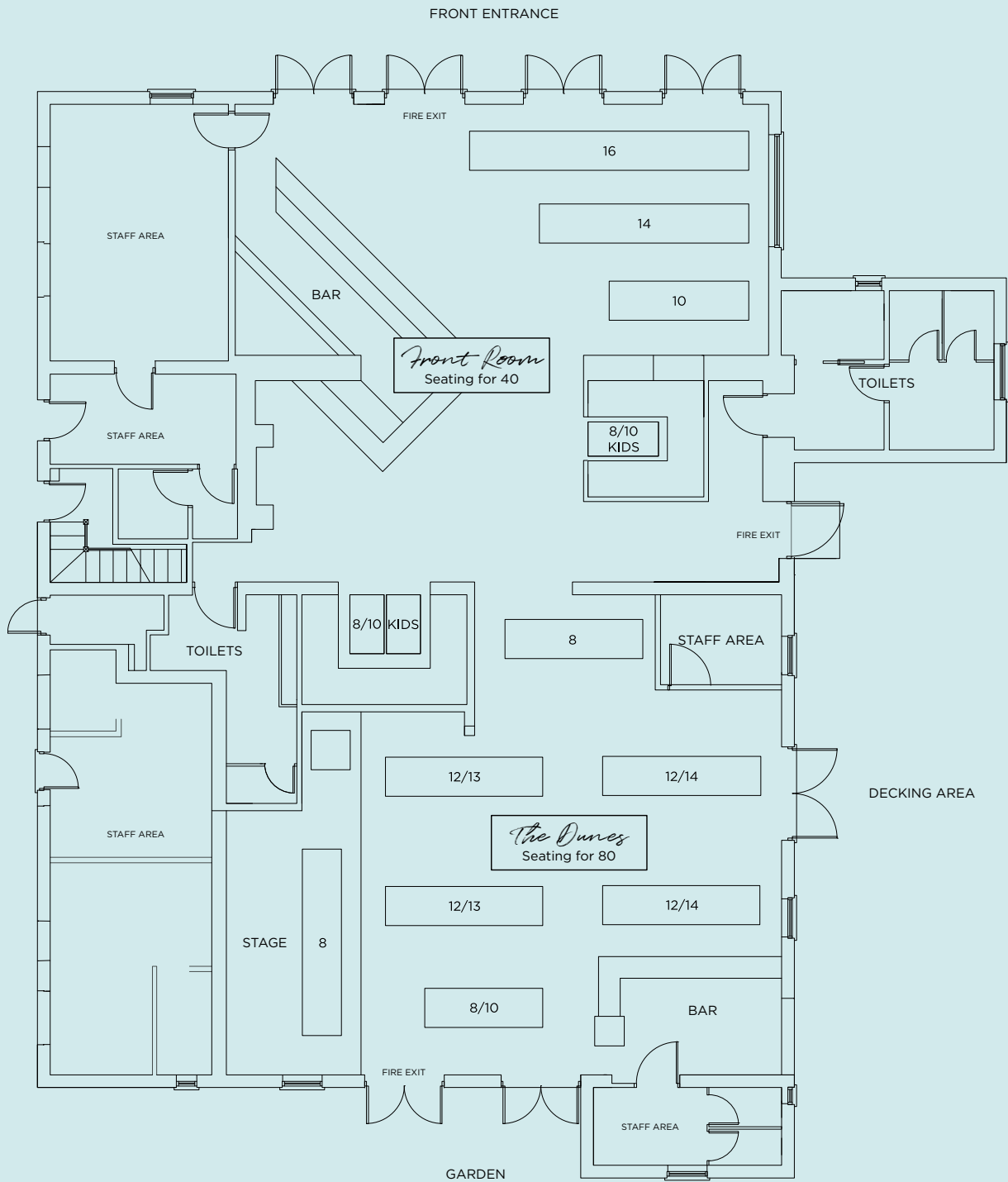
No weddings during these months
due to peak season.

Ceremony SEATING PLAN



Wedding Breakfast

SEATING PLAN



Example MENU

WEDDING BREAKFAST

CANAPÉS

£8 for 2 choices - £10 for 3 choices

- Smoked salmon blinis - Crème fraîche & chives
- Mini tacos - BBQ pulled pork or spiced aubergine caviar (v)
- Sweet potato tempura - Chilli jam (v)

PLATED MAIN MEAL

£25 per person for 2 courses or £30 for 3 courses

STARTERS

- Crispy squid - Mixed leaves & sweet chilli dip
- Individual tart - Cornish cheddar & leek (v) (bacon optional)
- Ham hock terrine - Focaccia & mustard dressing

MAINS

- Baked salmon - Tomatoes, capers & olives
- Stuffed chicken breast - Sundried tomatoes & mozzarella

OR:

Roast Main Course

With jugs of meat or vegetable jus, garlic & herb roasted potatoes, Yorkshire pudding & a choice of seasonal vegetables

Slow roasted whole strip loin - Rubbed in mustard & robust herbs

Roasted sweet potato wellington - Kale, beetroot & sun blushed tomatoes (v)

DESSERTS (v)

- Eton Mess with vanilla cream & strawberries
- Chocolate Brownie with seasonal fruits & clotted cream
- Sticky Toffee Pudding with custard

HOT AND COLD BUFFET IDEAS

From £35/head

HOT IDEAS - MAIN

- Middle Eastern slow roasted lamb - Pomegranate
- Grilled marinated halloumi - Roasted Mediterranean vegetables (v)
- Pulled pork - Smokey BBQ sauce

HOT SIDES

- Sticky baked fennel & beetroot (v)
- Saffron Rice - Toasted almonds & golden raisins (v)
- Leek & potato mash - Caramelised onion (v)

COLD IDEAS - MAIN

- Grilled aubergine & feta tabbouleh - Tomatoes & spinach (v)
- Shredded Duck Salad - Vermicelli with plum dressing & toasted peanuts
- Poached chicken breast - Preserved lemons & parsley

COLD SIDES/SALADS

- Giant cous cous - Roasted vegetables & fresh herbs (v)
- New potato salad - Crispy pancetta with chive & cider dressing
- Mixed cabbage 'slaw - Apple & toasted seeds (v)

DESSERT BUFFET MENU IDEAS (v)


- Orange sponge pudding
- Dark chocolate pressed cake
- Rhubarb & peach crumble
- Served with custard, cream, clotted cream or ice cream to suit!

Cornish Cheese selection from £10/head


Including biscuit selection, chutneys & fresh fruit

v - vegetarian

Please let us know if you have any allergy issues or food preferences. We are always happy to help.

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