

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

TRICKY'S, A THOROUGHLY MODERN WEDDING VENUE

Tricky's Garden Room has been carefully designed and furnished to be a stunning, modern backdrop to any wedding. The dramatic vaulted ceiling creates an open, light atmosphere and the French doors invite you towards the landscaped gardens and Gazebo. With its own dedicated bar and catering facility, everything and everyone will be on hand to make your wedding the private, beautiful and enjoyable day you deserve.

OUR PROMISE TO YOU

From the moment you book, we promise you all the assistance and advice required to arrange your special day and make it a big success. With over 20 years of experience, Tricky's is one of the most popular venues in the area. We have everything on hand to create your perfect day.

- Conveniently situated and set within five acres of Cornish countryside with free ample parking
- Wedding packages to include drinks, canapés, wedding breakfast and a hotel room
- 18 en-suite bedrooms
- Fully licensed for wedding ceremonies
- A choice of wedding ceremony and reception settings
- Great location for Hen and Stag parties
- Outdoor BBQ facilities

At Tricky's we can arrange everything you need.

THE CEREMONY

Our licence for civil wedding ceremonies makes it possible for your wedding service to be conducted on our premises. Our wedding co-ordinators will be happy to advise you on arranging everything to ensure your marriage is tailored to your specific requirements.

FLOWERS, DECOR AND PHOTOGRAPHY

We can recommend local florists, decoration planners and photographers who will be delighted to discuss your needs.

BESPOKE WEDDINGS

For something truly unique Tricky's can tailor a wedding to suit you, just tell us what you would like and we will make it happen, from the cuisine and drinks packages to the decor and floral decorations.

CHILDREN WELCOME

Younger guests are well looked after with specially adapted menus and high chairs.

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

CANAPÉ MENU

Please choose three options

Prawn cocktail on sea salt toast

Barbecue chicken skewers

Brie and redcurrant tartlet

Italian savouries

Smoked salmon and prawn blini

Chicken satay skewers

Mini jacket potatoes with dill and crème fraiche

Fruit tartlet

Chocolate coated fruit

Mini brownie

Lemon tart

£6.00 per person for 2019

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

DRINKS PACKAGES

125ml Buck's Fizz

175ml House white, red or rosé wine

125ml Nos Amours Brut

£10.95 per person

Pimm's and lemonade, Kir Royale or Mojito

Half bottle of red or white Rioja

125ml Prosecco (white or pink)

£17.00 per person

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

TRICKY'S CLASSIC WEDDING PACKAGE 2019

Bucks fizz or Pimm's and lemonade on arrival with accompanying canapés

House wine for the wedding breakfast

Sparkling white wine for the toast

(One of each per person)

TO COMMENCE

Bride and Groom's choice of chef's home-made soup

Scottish smoked salmon and Atlantic prawn cocktail in a Marie Rose sauce

Honey and mustard chicken salad

All served with fresh bread and Cornish butter

MAIN COURSE

Roast topside of Cornish beef with Yorkshire pudding

Roast crown of Cornish turkey with a sausage wrapped in bacon

Roast supreme of chicken with sausage, sage and onion stuffing

Roasted loin of West Country pork with brambly apple sauce and crackling

All served with a selection of seasonal vegetables, roast potatoes and gravy

Stuffed baked peppers topped with cheddar cheese and served with baby potatoes and seasonal vegetables (V)

DESSERT

Chocolate profiteroles

Individual fruit Pavlova

Seasonal fruit crumble

Treacle tart

£41.95 per person

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

TRICKY'S PREMIERE WEDDING PACKAGE 2019

Cocktail on arrival (one per person)

Merlot or Pinot for the wedding breakfast (two glasses per person)

Sparkling pink wine for the toast (one per person)

TO COMMENCE

Please choose three to offer to your guests

Bride and Groom's choice of home-made soup

Beef tomato filled with Atlantic prawns, crayfish tails and King prawns in a Marie Rose

Cornish Chicken and asparagus terrine with caramelised red onion chutney

West Country pork and pistachio terrine

All served with artisan bread and Cornish butter

MAIN COURSE

Please choose three to offer to your guests

Aberdeen Angus Roast beef with watercress and Yorkshire pudding

Roast West Country turkey with sausage wrapped in bacon

Roasted leg of Cornish lamb with a mint and rosemary glaze

All above served with a selection of seasonal vegetables, roast potatoes and gravy

Chicken Veronique – Cornish chicken supreme in a white wine and grape veloute

Salmon delice with a champagne and chive sauce

Spinach and ricotta roulade with a rich tomato sauce (V)

All above served with baby potatoes and vegetables

DESSERT

Please choose three to offer to your guests

Trio of chocolate profiteroles with Chantilly cream

Fresh fruit filo tartlet

Bride and Groom's choice of cheesecake

Lemon meringue pie

TO FINISH

Coffee, tea, petit fours

£49.95 per person

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

WEDDING BREAKFAST STARTERS 2019

Please choose three options

Roasted red pepper and tomato soup (V)

Butternut squash soup with home-made crisps (V)

Roasted carrot soup with pancetta croutons

Smoked haddock chowder

Leek and potato (V)

Chicken and asparagus terrine

served with caramelised red onion chutney and artisan bread

Beef tomato filled with Atlantic prawns and Scottish smoked salmon
in a Marie Rose sauce

Spicy chicken salad with sun-blushed tomatoes and olives

Pork, prune and pistachio terrine

served with char-grilled brioche and chutney

Farmhouse pâté with Melba toast

Melon and fresh fruits (V)

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

WEDDING BREAKFAST MAIN COURSES

Please choose three options

Roast supreme of Cornish chicken
with sausage wrapped in bacon, roast potatoes and vegetables

Roast Aberdeen Angus beef
with Yorkshire pudding, roast potatoes and vegetables

Petti Di Pollo Ripieni , chicken stuffed with spinach, peppers and pine nuts
served with a blue cheese sauce, seasonal vegetables and baby potatoes

Chicken Veronique, Cornish chicken breast in a white wine and green grape veloute
served with savoury oven-baked rice

Lamb shank, slow roasted with peppers and honey
accompanied with creamed mashed potatoes and oven-roasted vegetables

Daube of beef, slowly braised chunks of Cornish beef in a rich red wine,
garlic and herb sauce, with creamed mashed potato and roasted root vegetables

Salmon en croute with a creamy dill sauce,
vegetables and baby potatoes

Sea bass fillets on a crispy bacon and sun-blushed tomato salad
with sautéed potatoes

Herb crusted Cornish pork loin
with apple and mustard puy lentils

Roasted vegetable and tofu parcel
with savoury rice (V)

Char-grilled halloumi and beetroot salad (V)

Wild mushroom stroganoff with basmati rice (V)

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

WEDDING BREAKFAST DESSERTS

Please choose three options

Lemon meringue pie

Fresh fruit Pavlova

Poached pears

Fresh fruit salad

Chocolate brownie

Baileys bread and butter pudding

White chocolate and raspberry cheesecake

Fresh seasonal fruit cheesecake

Seasonal fruit crumble

Cheese and biscuits (£3.50 supplement)

Three course menu including filter coffee and petit fours

£31.95 for 2019

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

CHILDREN'S WEDDING BREAKFAST MENU

STARTERS

as per menu at £5.50

Tomato and basil pasta

Cod goujons, chips and peas

Sausage, chips and beans

Smaller version of the Wedding Breakfast main course

£8.00

DESSERTS

as per menu at £6.00

Ice-cream £6.00

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

TRICKY'S BUFFET MENU 2019

Cocktail pasty

Spicy potato wedges

Assorted pizza slices

Oriental (V) ~ Vegetable samosas, onion bhajis, vegetable pakoras

Half a round of sandwiches

Cajun spiced chicken drumsticks

£11.50 per head

Please find below other items you could add to your menu (£1.50 per item per head)

Mixed Salad

Fish goujons with homemade tartar sauce

Cheese and tomato pesto ciabatta

Homemade coleslaw

Potato Salad

Vegetable crudité

Pasta salad

Mini chocolate brownies £3.50

Scone with jam with Cornish clotted cream £3.50

Cornish saffron or heavy cake £3.50

Profiteroles and chocolate sauce £3.50

Mille-feuille £3.50

Gateau (minimum of 16 portions) £3.50

Fruit salad £3.50

TRICKY'S

— The Tolgus Inn —

WEDDINGS | PARTIES | BUSINESS & CONFERENCE

CARVED MEAT BUFFET 2019

A selection of hot meats carved at the buffet table

Bread rolls

Dressed mixed leaf salad

Homemade coleslaw

Accompanying sauces, gravy and stuffing.

£12.50

Please find below desserts you could add to your menu

Scones with jam and clotted cream

Chocolate brownie

Mini chocolate éclair

Mini fruit pavlova

ille-feuille

£5.95 per head