



*Spring & Autumn
Wedding Package*



Spring & Autumn Wedding Package

Available on selected dates March – May & September – December

From £49.95 Per Person – Minimum 40 People

- Red Carpet on Arrival**
- Exclusive use of our Events Suite**
- A Selection of Homemade Canapés**
- Carvery Buffet**
- Half a Bottle of House Wine Per Person**
- A Glass of Prosecco for the Toast**
- Dessert Buffet**

Additional courses may be added for a supplement.

Additional guests between the ages of 13 of 18
will be charged at £35 per person.

Additional guests aged 12 and under
will be charged at £19 per person.

Overnight rates from £69 per room per night
including full English breakfast.

*Subject to availability and time restrictions. Terms and conditions apply.
Prices are subject to change.*

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan
V/VE = Vegetarian, Vegan Option Available. Some dishes may contain unpasteurized cheeses,
traces of nuts and other allergens. Please notify us of any special dietary requirements.



Canapés

*Please select 3 of the options listed below.
We recommend choosing 1 item from each section.*

Meat & Poultry

- Mini Croque Monsieurs (GFA)**
- Teriyaki Chicken Skewers**
- Salami Wrapped Cornichons & Cream Cheese**
- Parma Ham & Tomato Bruschetta, Balsamic Glaze* (GFA)**
- Homemade Duck Spring Rolls, Honey & Soy Dip***



Seafood & Shellfish

- Smoked Salmon Blinis (GFA)**
- Smoked Haddock Fishcakes, Lemon Mayonnaise (GFA)**
- Beer Battered Fish Goujons, Tartar Sauce**
- Guernsey Chancre Crab Beignets***
- Tempura King Prawns, Sweet & Sour Dip***
- Quenelles of Crab Mayonnaise on Baby Gem* (GF)**



Vegetarian & Vegan

- Smoked Salmon Blinis (GFA)**
- Roasted Mediterranean Vegetables Brochettes, Warm Pesto (GF)**
- Deep Fried Breaded Mushrooms, Garlic Mayonnaise**
- Tempura Fried Vegetable Bites, Spiced Mango & Onion Chutney**
- Warm Brie & Plum on Toasted Brioche (GFA)**
- Mini Butternut Squash & Sage Tartlet (GFA)**

**60p Supplement Applicable.*



Carvery Buffet

Prime Sirloin of Beef (GF)

Honey Roasted Gammon (GF)

Roast Norfolk Turkey (GF)

Leek & Wild Mushroom Quiche (GFA)

Roasted Bell Peppers stuffed with Couscous

Homemade Tuna & Spring Onion Mayonnaise (GF)

Buttered New Potatoes (GF)

Avocado, Feta and Pickled Beetroot (GF)

Tomato & Onion Vinaigrette (GF)

Mixed Leaf Salad (GF)

Homemade Coleslaw (GF)

Mini Ciabattas

Add a Whole Scottish Salmon with Shell-on Prawns (GF): £3 Per Person

Dessert Buffet

Please select 3 of the following options:

Fresh Fruit Platter (GF)

Wild Berry 'Eton Mess' (GF)

Belgian Chocolate Coated Profiteroles

Lemon & Lime Cheesecake (GFA)

Cheese Board (£2.50 Supplement) (GFA)

Cheddar, Brie and Stilton with Chutney, Celery, Grapes and Biscuits



House Wine Selection

White Wines: Chilean Sauvignon Blanc or Italian Pinot Grigio
Rosé Wines: Californian White Zinfandel or Italian Pinot Grigio Rosé
Red Wines: Australian Shiraz or Argentine Malbec

*A wide range of alternative Wines are available for a supplement.
Please ask for more information.*

Terms & Conditions

Deposit & Confirmation

Confirmation of your wedding date will only be accepted in writing along with a non-refundable deposit of £250 and a signed copy of our full terms & conditions.

A provisional reservation will be held for a maximum of 14 days, after which point it shall be automatically released. Should Cobo Bay Hotel receive another enquiry for an event on the same date then the client may be requested to confirm a provisional reservation sooner.

Final Numbers and Payment

Final numbers must be confirmed at least 14 days prior to the wedding date, at which point the full balance of the agreed contract will be due. Any extras and drinks accounts are to be settled within 14 days of the wedding. Valid credit card details are required to act as a guarantee.

Important Information

The package and price is based upon a minimum of 40 adults. Cobo Bay Hotel reserves the right to vary the menu, wines and any other goods or services in the event of unavailability. Any entertainment must be pre-authorised in writing by the hotel and noise levels will be closely monitored. Live acts must finish by 11.30pm and discos by midnight. Last orders for non-residents are at 12.30am in accordance with our licence. Any damage caused to hotel property will be quoted for repair and added to the final balance.

Other events may occur on the same day, including the possibility of another private function. It is not hotel policy to permit corkage or outside catering.

Further detailed terms and conditions apply. Signed copies are required to confirm a booking.

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