

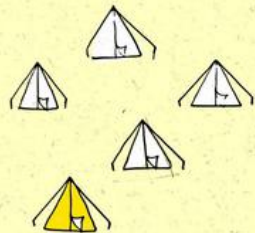


weddings

Unique, Inspirational, Green, Laid-Back

mount pleasant
ECO PARK 

FOOTPATH TO THE BEACH



CAMP SITE

AMPHITHEATRE

COB COURTYARD
(FIRE-PIT)



SHEPHERDS
HUT

SOLAR
SHOWERS
COMPOST
LOOS

GEO
DOME

WILLOW
LABYRINTH

TURBINE



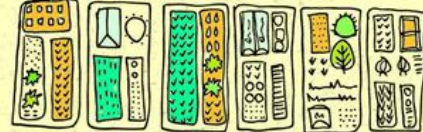
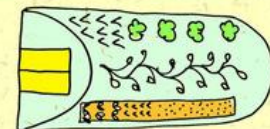
WASTE +
RECYCLING

LA CANTINA
CAFE

ATRIUM

THE BARN

VISITOR PARKING



ALLOTMENTS

mount pleasant
ECO PARK
WWW.MPECOPARK.CO.UK



ABOUT THE ECO PARK

Mount Pleasant Ecological Park near Porthtowan in Cornwall has been developed over the last 18 years as a flexible, imaginative community resource. It provides high quality work-space for businesses and groups, organic growing space for local people through the community garden scheme, training and education in traditional and sustainable skills to schools, colleges, universities and the general public through our charity the Down to Earth Foundation. The Eco Park is also a charming location for green weddings, wild camping, outdoor events including theatre, skills fairs, workshops, conferences, festivals, live music gigs and private celebrations.

With its stunning hill top position, and flexible indoor and outdoor spaces, Mount Pleasant Eco Park is a coveted wedding venue for couples looking for a dramatic but informal setting for their celebrations.

Wedding parties can enjoy their whole day on our 42 acre site, from ceremony right through to late night camp-fire, then spend the night under a Cornish star-scape...Our unique site particularly appeals to those couples looking for a unique and 'hand-made' celebration. From the timber framed Barn, to the grass covered amphitheatre with willow arch, and onsite accommodation, camping and bell tents we can provide the space and options for your creative side to shine.

If you're looking for a party tailored to your own particular style, and want to ensure that it doesn't cost the Earth, either financially or environmentally, we might just be your perfect venue. We are passionate about ensuring that our weddings leave as little a mark on the world as possible.

Our wedding menus are 100% Vegetarian and/or Vegan using locally and ethically sourced ingredients.

PRICES*

Use of the site excluding camping

May - September	Weekend	£3500
	Mid-week	£2880
October - April	Weekend	£2880
	Mid-week	£1600

Use of the site including 1 nights wild camping in the wedding campsite for your guests and the Shepard's hut for 2 nights

May - September	Weekend	£4300
	Mid-week	£3530
October - April	Weekend	£3300
	Mid-week	£1750

Ceremony only in the Amphitheater or barn £595

Reception only in the barn and atrium

May - September £1100

October - April £800

Smaller wedding groups (30 guests or less) 15% off full hire prices



SITE HIRE INCLUDES

Your ceremony in the Amphitheater / Barn for up to 120 guests

Events field

Geodome

Oak Atrium with festoon lighting

Cob courtyard with sail cover

Cob fire pit with wood supply & pizza oven with spade and table

Use of tables, chairs and benches

Use of hay bales and reel tables

Barn bar open from 6pm (earlier by agreement)

Reception in the Barn for up to 180 guests (inc. disco ball and lighting rig) for dancing until 12.30pm

Access the day before from 2pm until the day after at 12pm

10 hours planning assistance with Karen

On the day coordination and assistance from Karen



ADDITIONAL COSTS

Catering

Self-serve drinks/served drinks/hot drinks

Additional camping/Bell tents/Shepherd's huts

Decoration service if required

Sound system

Registrar fee

Entertainment/games/live music

*All prices may be subject to inflation





ECO PARK SPACES

The barn is a warm, welcoming, open plan space, flooded with natural light. It's the perfect venue for a wedding ceremony, or later, for your evening reception. The barn is home to our stunning Apothecary Bar, packed full of local and organic drinks. It accommodates up to 120 guests for a ceremony, and up to 180 for a standing reception.

You could choose the use of our licensed outdoor ceremony venue, the Amphitheatre, with grassed seating for up to 120 guests. The alfresco Cob Oven and Outer Courtyard provide a cozy, natural setting for drinks and food, and we have large grassy outdoor areas suitable for marquees, games and entertainment. The Oak Atrium is the perfect space for your meal. Using our tables, chairs, reel tables and benches you can choose the layout that works best for you. On the park we also have wild camping available (for one night only - other nights available on request).

We are increasingly hosting Camp-outs and educational activities so should you wish us to quote for any additional services including a night by the campfire in our fire-pit area and even a chef to cook pizzas the night before your wedding do let us know!





DRINKS

Our Apothecary Bar stocks a full range of drinks from 6pm. All of our drinks have been thoughtfully selected and we have many local, organic and sugar free options, all of which are reasonably priced. You also have the option to generously pre-buy self-service drinks so that your guests don't have to put their hands in their pockets! If you would like the bar to open earlier than 6pm it costs £30 per hour. Our Bar Manager is also very happy to discuss specific requests. We can also organise a festival bar with the lovely people from Skinners Brewery. Please ask if that's something you'd be interested in.

TOAST AND RECEPTION DRINKS

Served by our staff at the bar or in the Outer Courtyard after your ceremony. Prices include glasses, chilling and serving staff.

Traditional French Champagne – £8.40 per serving

Cornish Sparkling (Trevibban Mill/Camel Valley) – £8 per serving

Organic Italian Prosecco – £4.80 per serving

Cornish Sparkling apple/raspberry wine (Polgoon) – £4.80 per serving

Pimms Punch, Bucks Fizz or Reserve Cider – £4 per serving

Hot Wassail (Mulled Cider) – £3.50 per serving

Cocktails are beautifully garnished with seasonal fruit and garden herbs from £5 per serving





SELF SERVICE AND TABLE WINE

(Our staff can serve these drinks for an additional fee)

Listed below are some options for pre-buying self-service drinks which can be set up in the barn, the Cob or Outer Courtyard. All drinks are taken from the bar list and are in keeping with our local, organic and low-sugar ethos. Other drinks can be arranged on request. Prices include suitable glasses and chilling, and/or keg settling and tapping.

ORGANIC AND VEGAN TABLE WINE

(Ask us for an up to date wine list)

Table wine £14.40 per bottle (minimum case of 6)

Prosecco £21.60 per Bottle (minimum case of 6)

Trevibban Mill Pink Sparkling/Camel Valley Brut £36 per bottle (minimum case of 6)

Cornish apple/raspberry wine £24 per bottle (minimum case of 6)

DRAUGHT ALE AND CIDER

Cornish Bitter £240 9gal (72 pints) / £120 4.5gal (36 pints)

Cornish Cider £240 9gal / £120 4.5 gal

Skinner's, Rebel, St Austell, Keltek, Sharps, Cornish Orchard and Polgoon are just some of the delights available locally. Our favourites are the delicious Azores Pale Ale from the Atlantic Brewery or Cornish Gold Cider, just down the road.

If you have any special requests let us know and we will do our best to accommodate them.

LAGER

Draught lager is only available from the bar and is served by our staff due to the equipment needed. Bottled lager is also available, served in trugs of ice wherever you need it. Let us know.



CORKAGE

If you would prefer to source and serve your own wine, sparkling wine or beer/cider, the following corkage fees apply: Table wine corkage fee £4.80 per bottle (includes chilling and glasses) Sparkling wine corkage fee £7.20 per bottle (includes chilling and flutes) Keg of ale/cider (9 gal) £100 (includes tapping and glasses)

SOFT DRINKS

All jugs are garnished with ice and something vibrant. It could be lemons, limes, oranges, elderflowers, rosemary, thyme, cucumber or rose petals. Whatever is in season!

Jugs of elderflower / pomegranate cordial or mixed juices £19.90 (20 servings) / £43.20 (50 servings)

Jugs of sparkling Cornish apple juice £21.60 (20 servings) / £45 (50 servings)

Fentimanns Cola / Lemonade / Ginger £30 (case of 12)

Juice jugs for Kids £18 (20 servings)

HOT DRINKS

We would recommend a self-serve tea/coffee station set up in the cafe for your guests to visit when they feel the need. Our coffee provider is the Ol'Factory Coffee Roastery, Penryn. Our teas are from the Time Out Tea Co. Newquay.

All our milk comes from Rodda's Creamery, just up the road. We offer a wide variety of herbal teas and non-dairy milk alternatives. we use a hotwater urn and a filter coffee machine, with a French Press for decaf coffee. Our mugs and china cups are an assortment of different shapes and sizes with plates and tea spoons. Staff will be on hand to regularly attend to the topping up of the pots throughout the day.

Service for up to 30 guests £78

Service for 30 - 60 guests £108

Service for 60 - 100 guests £180

Service for 100 - 180 guests £270



FOOD

We are a 100% vegan and vegetarian site.

The Eco Park Kitchen specialises in seasonal, locally grown and freshly prepared dishes. We believe in unique combinations of colour, taste, texture and smell.

Whenever possible we like to source our ingredients from our on site allotments.

The options shown below are by no means exhaustive. We can create roast dinners, one pot cooking , BBQ's or even make pizzas the night before your wedding in the Cob Courtyard pizza oven. Breakfast for you and your guests in the café can also be arranged.

Please be aware that as our produce is either locally sourced or grown, some aspects of the menu will be replaced with alternatives of what the season/harvest offers.

Please ask to see our exclusively vegan menus.



CANAPÉS

Canapes will be served on wooden boards, by our staff, at your reception. Please choose 4 from the list below*.

Each guest will receive one of each.

*Please be aware that as our produce is either locally sourced or grown, some aspects of the menu will be replaced with alternatives of what the season/harvest offers.

Bruschetta of goat's cheese & caramelised onion marmalade

Bruschetta of broad beans, mint, olive oil & lemon

Bruschetta of tomatoes & basil oil

Mini gazpacho shot

Courgette, chili & halloumi wrap

Crostini with mushroom pâté

Crostini with brie & chili jam

Crostini with white bean, dill & capers

Asparagus tartelette

Herb twists with olive & sun-dried tomato tapenade

Butterbean & sun blushed tomato filo triangle

Pea & white onion empanada

Saffron Arancini & spiced tomato dip

TRADITIONAL CREAM TEA RECEPTION

A beautifully laid out cream tea. Guests will be able to indulge on two fluffy scones with lashings of Cornish clotted cream, sticky strawberry/raspberry jam and fresh strawberries. Tea will be for your guests to serve themselves from china cups.

SEASONAL SHARING FEAST

By our recommendation, these are our tried and tasted favourite dishes. Please choose 8 from the list below.

Served with fresh, local bakery breads, extra virgin olive oil and balsamic.

Spinach, cheddar & roasted cherry tomato tart
Spanakopita: Feta, spinach & spring onion filo pastry parcels
Filo Parcels of celeriac & sweet roast garlic

Brie & fig puff pastry tart
Mushroom & Brazil nut Wellington
Squash, red onion, goats cheese & caramelised pecan Wellington

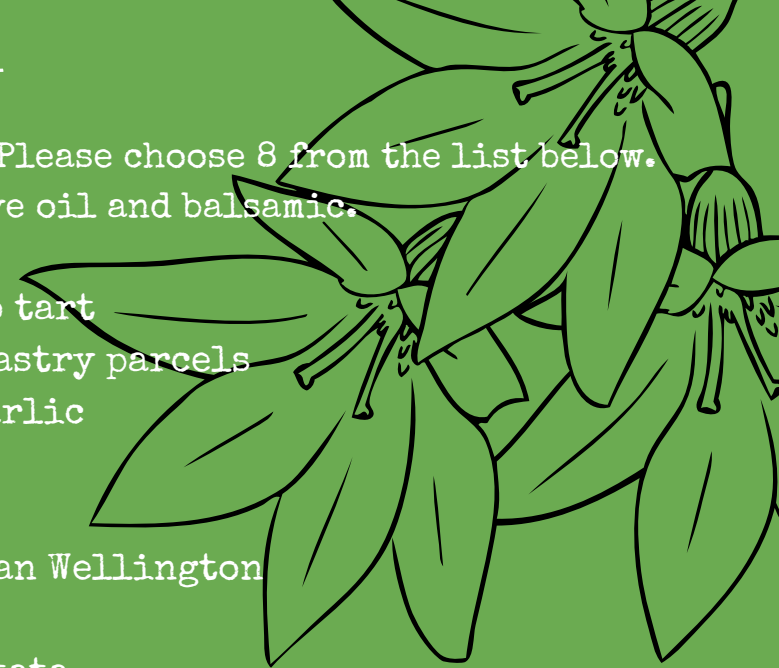
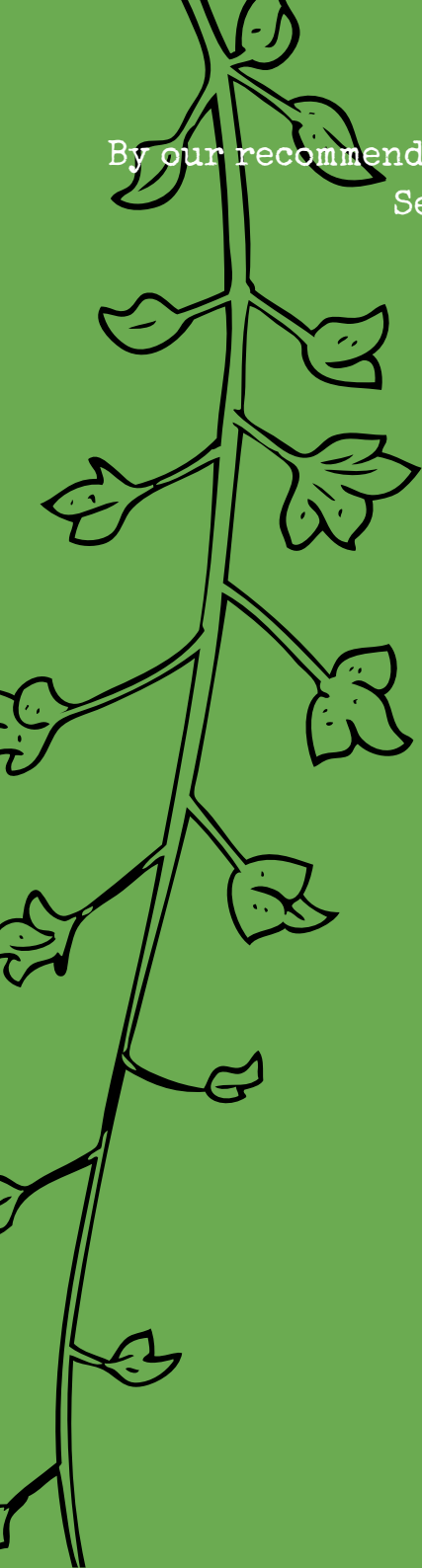
Tortilla Patatas with aioli
Sweet potato, red pepper & harissa Frittata
Mediterranean spiced Cornish hassleback potatoes

Tabbouleh
Butternut squash, kale & lentil salad with tahini dressing
Crunchy apple slaw

Sweet beetroot slaw with coriander & walnuts
Carpaccio of beetroot with caper & dill dressing
Miso & tamari roast cauliflower florets & spring onion

Shaved fennel & orange salad
Mozzarella & tomato with basil oil
Tortilla Chips with salsa, sour cream & guacamole
Roasted seasonal vegetable couscous with olives

Thyme marinated Feta & white bean salad
Hummus (turmeric/ carrot/ Moroccan spiced/ beetroot)
Cashew, red cabbage & avocado salad
Corns on the cob with chili, sea salt & brown sugar dust
Mixed garden leaves & tarragon dressing





DESSERTS

Please choose a selection of two mini desserts from the menu below. All our desserts are prepared freshly in our kitchen. All our desserts can be prepared as a vegan option if this is preferred.

Extra dark chocolate brownie with salted caramel (gf)

Apple/ rhubarb tart Tatin with vanilla custard

Lemon/ coconut/ seasonal berry cheesecake with seasonal berry coulis


Poached pear & cardamom almond tart with pouring cream

Passionfruit lemon tart with whipped cream

Rich dark chocolate torte with pouring cream

CHEESEBOARD

We like to source our cheese from independent cheese makers. If you have any special requests we will do our best to supply these for you instead. The cheese board/ buffet comes with chutneys, Cornish butter, apples, figs, grapes and good crackers.



PRICES OF FOOD

Both the traditional cream tea or canape reception are £7 each pp. Please let us know if you would like a combination of the two, as we can happily arrange this for you. Or indeed, if you would prefer that your guests indulge in any of these treats later in the day/ night!

- All our menus are £15pp , served as a buffet. Choose your own seating lay out using our hand made oak tables & benches and/or reel tables & haybales.
- If you would like to be seated at banquet tables and enjoy your menu as a sharing feast, brought to the table by our staff, it is £20pp.
- Alternatively, for a formal-meets-informal option, guests serve themselves from the buffet and sit as a group at banquet tables. £15pp Buffet + Banquet set up fee of £200.
- Desserts are £6.50pp for a sharing board of two mini desserts / cheese sharing board.
- Pasties are served warm at £3.50 for a cocktail pasty or £5 for a large. We use St. Agnes bakery for a day time pasty and Prima Bakery for a late night pasty delivery. If you have any special requests, we would be happy to see what we can do to meet these.

FOOD PACKAGES

A combination of suggestions that will make sure that you are covered from the start of the day until the end. Our staff will be on hand to serve and clear and you won't even need to think about anything except enjoying yourself!

1. Canapes/Cream Tea + 'Seasonal Sharing Buffet' + late night cocktail Pasties* from our local Bakery. £25pp
2. Canapes/Cream Tea + 'Seasonal Sharing Buffet' + Pudding/Cheese buffet + Late night cocktail pasties. £30pp
3. Canapes/Cream Tea + 'Seasonal Sharing Banquet' + Pudding/Cheese Sharing Boards + Late night cocktail pasties. £35pp

THINGS YOU SHOULD KNOW

MUSIC

We only allow acoustic, unplugged music in our outdoor spaces. All Amplified bands and DJ's will need to play in the barn.

We can allow pre-recorded music during a ceremony but you'll need to bring your own means of amplification (e.g. iPod dock) and keep it at acoustic levels.

We have a small sound system for hire to use inside the barn (£150) and it's suitable for DJ's only. If you are booking a band for your wedding, check that they can bring their own PA, and that they're happy to leave it in place until the end of your night (if required).

DECORATION

All wedding hire fees include access to set up. This is from 2pm the day before your wedding. You then have until 12pm the day following your wedding to take down any decorations that you have provided.

DOGS

Dogs are welcome but they must be kept on a lead at all times

WHEN TO PAY

A deposit of £300 is payable on booking which is held until after the event against damage and disturbance. The full hire fee is due 6 months in advance with any extras like corkage, catering and decoration due one month before your wedding.

DECORATING SERVICE

When you hire the Eco park for your wedding it is yours to be creative, to personalise your wedding day. All hire fees include access before your wedding to get the spaces looking how you'd like. However, to take the pressure off, we also offer a bespoke decoration service. From simple decorations in the Barn, including string lights, festoon lighting and fresh foliage in the beams, to extensive styling of the whole Eco Park site – we can do as much or as little as you'd like us to. Have a look through the living crafts brochure and if there's anything else you'd like ask to be put in touch with our decorating team. We can also offer white bunting which looks great in combination with the foliage and twinkly lights – £50

SINGLE USE PLASTICS

We are part of the Porthtowan plastic free initiative. We ask that you do not bring single use plastics onto the site. This includes balloons, party poppers, plastic bottles of bubble mixture and glitter (except eco friendly glitter).

FIREWORKS/SKY LANTERNS

Fireworks and sky lanterns are not allowed at the Eco Park. We are situated in a rural area and there are horses and livestock nearby that don't like them.

FOOD

While we allow couples to bring their own wedding cake / cake of cheese we do insist that you provide all of the necessary biodegradable/reusable plates, napkins and cutlery

You're welcome to source your own or you can purchase them from us

- 24cm Biodegradable Palm leaf plates £15 per pack (25)
- 18cm Biodegradable Palm leaf bowls- £12 per pack (25)
- 25cm Biodegradable Wheat Fibre Plates- £10 per pack (25)
- 15cm Biodegradable Wheat Fibre Bowls-£8 per pack (25)
- Birch wood knives, forks, spoons- £5 per pack (100)
- Unbleached Napkins (17cm)-£5 per pack (100)

All other food must be sourced by the Eco Park.



RECOMMENDED SUPPLIERS

Here at Mount Pleasant Eco Park we aim to be as eco friendly as possible so we try and use suppliers who do the same.

CONFETTI

With confetti, we do not allow foil but encourage people to use more responsible options such as coloured rice or petals. The Kehelland Trust make lovely petal 'Cornfetti'. They are a charity doing amazing work with young people and adults with disabilities within horticulture and the local community. -

www.kehellandtrust.org.uk

DRESS

Claire L. Headdon - www.clairelheaddon.com

PHOTOGRAPHY & VIDEO

Emma Latham - www.frecklephotography.co.uk

Pete Cox Film and Photography - www.petecoxphotography.co.uk

Ashley Hampson - www.ashleyhampson.com

SITE DECORATION

Big Wave Flags - www.bigwaveflags.co.uk

FLORISTS

The Flower Shed at Trebilcocks - www.trebilcocks.co.uk

3acre Blooms - www.3acreblooms.co.uk

Zennor Wild - www.zennorwild.com/home





STATIONARY

Annie B Art - www.annie-bart.co.uk

BELL TENTS

Bella Kernow - www.bellakernow.co.uk/wedding-tents-cornwall/

DJ's

Our very own DJ Countryman (Columbian/African/Reggae) (ask Karen for details)
Lost in Music - DJs (Pop/Cheese/Rock/Indie/Dance) www.facebook.com/lostinmusicdjs/

CAKE

The Little Green Vegan Bakery - www.facebook.com/littlegreenveganbakery/
For something a little different, Nature's Treats - www.facebook.com/naturestreats1/

SUGGESTIONS

With the Down to Earth Foundation we work to inspire low impact living. We do this with courses, our volunteer Fridays which offer a unique hands-on learning opportunities and training in a variety of practical, and sustainable land-based skills, we showcase sustainable building techniques and we are dedicated to creating natural habitat and shelter with our tree planting program.

HOW YOU CAN HELP

Why not donate trees to be planted as favours or if you have everything you need you could suggest that your guests sponsor a tree instead of buying a wedding present. Reduce your carbon footprint and provide a natural habitat for people and wildlife to enjoy. www.mpecopark.co.uk/dtef/tree-sponsorship/





CONTACT

Karen, our wedding coordinator, would love to hear from you.

Email: karen@mpecopark.co.uk

Tel: 01209 891500

Mount Pleasant Eco Park

Chapel Hill

Porthtowan

Cornwall

TR4 8HL

