



WEDDING BROCHURE

WE CREATE... CELEBRATIONS



YOUR SPECIAL DAY

The island of St. Martin's is one of the only inhabited islands in the Isles of Scilly and situated just 28 miles of the Cornish coast, will change every pre-conceived idea you have about what a beachside holiday in the UK can deliver. The glittering turquoise waters and white sand beaches make the perfect backdrop for your special day.

Our highly experienced team will look after every step of the process with you, handling all of the arrangements, down to the smallest of details, from pre-wedding through to guest departure, leaving you and your loved ones to enjoy a day that will live forever in your memory. Whether you're planning a lavish party or an intimate affair with close family and friends, we'll help you create the perfect day!

A stone's throw from the beach and a world apart from everyday life,
Karma St. Martin's is the perfect place to say "I do".





WEDDING VENUE

Karma St. Martin's is the only off-island venue in the Isles of Scilly to hold a wedding license. This allows you and your loved one to get married in a uniquely stunning location, unlike anywhere else in the world! Our venue hire fee guarantees that we will only host one wedding per day, so you will have the full, undivided attention of our team for your most special day!

The Honeymoon Suite

The perfect location for small intimate weddings, with panoramic views over the bay, lighthouse and beyond

Ground Floor Restaurant

Say your vows surrounded by your loved ones in our nautical themed restaurant, with gorgeous ground floor ocean and sub-tropical garden views

The 'Tea' Room

Our most popular wedding venue, situated on the first floor and suited to a larger wedding group. We provide you with a traditional setup – with seating either side of the wedding aisle which leads you to breathtaking panoramic floor-to-ceiling views of the white sanded beaches, the azure sea, neighboring islands and finally into the arms of your fiancée.

Beach Wedding

Currently our license does not extend to beach weddings, however it is possible to have the legal ceremony in one of our licensed venues, and then go to the beach a few meters away for the latter part of the ceremony, celebrations and photos.



YOUR STAY AT KARMA ST. MARTIN'S

Stay the night in our luxurious award-winning accommodation and wake up to beautiful memories and stunning views! After an indulgent, relaxing breakfast, make the most of what Karma St. Martin's has to offer and take your first romantic stroll as newlyweds across the white sandy beaches.

In addition to our incredible Honeymoon Suite, we have accommodation for up to 68 guests, including a selection of ocean view rooms, family friendly bedrooms, and suites. Why not invite the rest of your party to stay the night with us too, or even the weekend! Special rates are available for your wedding guests. All accommodation can be set as double or twin beds.

THE FINE PRINT

We require a 30% deposit of the total sum of the wedding to secure your booking. 120 days prior to your wedding we require 50% of the total invoice to be paid. The remaining balance is due 28 days before the wedding. Cancellation charges may apply in line with our terms and conditions.





While every wedding is a bespoke experience, we offer food and drinks packages at a rate which include suggested food and beverages to help you budget your big day. With only the finest local and seasonal produce and wines to complement the day's celebrations, each of our wedding menus promise a taste of luxury. We would ask that you choose a set menu from various options. Special dietary requirements are available on request. Please note that these are only our ideas, therefore you may wish to mix and match between them, then please let us know and we will be able to create a special price for you.

You may already have ideas about the menu for your special day and we would welcome your ideas and preferences to create a special menu for you, depending on local and seasonal ingredients available. In this case please speak to our events coordinator who can arrange a meeting with our head chef to discuss your requirements and create a bespoke menu that is truly unique to your day.





We're eloping!' Wedding Package

An intimate ceremony for the two of you in our exquisite Honeymoon Suite, featuring a private balcony and panoramic views across the Isles of Scilly. Karma St. Martin's can provide two witnesses, island flower confetti, an intimate candlelit dinner set up in your suite, and accommodation in the Honeymoon Suite.

Nautical Nuptials Wedding Package

What could be better than tying the knot with your loved ones, surrounded by crystal clear water and Scilly coastline? Marry in the Tean Room... Then lead your guests as newlyweds into subtropical gardens directly on the beach, for a Pimm's or champagne toast, before you cruise away into the sunset on a jet boat! Return to the hotel for a lobster dinner caught freshly that day, before partying away into the night!

Larger than Life Wedding Package

Whether you have lots of family and friends, or just can't bear to cut the guest list any more, don't dismiss St. Martin's island as too small! Our Tean Room venue hosts up to 80 guests, and we have accommodation for up to 68 guests, however St. Martin's island has countless luxury B&B's, self-catering holiday lets, and even a campsite! Our friendly team can point you in the right direction, and guests can always rest their heads on neighbouring islands, with private late-night boats available upon request.





CANAPÉ SELECTION

Cannon of chicken with quail's egg on rosemary focaccia

Roasted red pepper and goat's cheese French toast (v)

Parmesan shortbread with prosciutto ham

Feta cheese with watermelon skewers (v)

A tartlet of Cornish blue (v)

Confit duck leg on toasted brioche

St. Martin's crab cake

Bubble & squeak potato muffin (v)

King prawn and lemon jelly parcel

House smoked chicken and mango salsa bruschetta

Slow roasted pork belly and charred scallop skewers

Avocado panna cotta and smoked cheese blini (v)

Mini lamb koftas

Tempura pickled cockles

3 - FROM £10.50 PER PERSON

5 - FROM £13.50 PER PERSON

7 - FROM £17.50 PER PERSON

Any additional canapés will be charged at £3.00 per person

Prices are subject to change.



1/2 lobster option available at £20.00 per person

If you would like to amend any of the above menu or create a bespoke menu, please do not hesitate to get in touch with us to discuss it.
We can also cater for special dietary requirements.



BRONZE MENU

STARTER

Cocktail of King prawns with Marie Rose sauce, crisp lettuce and house baked bread

Terrine of house smoked chicken with black pudding bon bons and apricot coulis

Watermelon, heirloom tomatoes and mozzarella cheese with basil pesto and micro salad (v)

MAIN

Breast of duck with cauliflower purée, dauphinoise potatoes, roasted carrots and rosemary jus

Pan roasted fillet of cod with potato rosti, shellfish minestrone and baby spinach

Soft risotto of wild mushrooms, topped with a crispy hen's egg (v)

DESSERT

Baked white chocolate & orange cheesecake with lime curd and rosemary ice-cream

Milk chocolate fondant with popcorn ice-cream and glazed cherries

Rose petal panna cotta with house baked shortbread and berry compote

Cornish cheeseboard *(additional £9.00 per person)*

FROM £43.00 PER PERSON

Prices are subject to change.



1/2 lobster option available at £20.00 per person

If you would like to amend any of the above menu or create a bespoke menu, please do not hesitate to get in touch with us to discuss it.
We can also cater for special dietary requirements.



SILVER MENU

STARTER

St. Martin's smoked haddock chowder

Cannon of flaked confit duck leg with carrot purée, potato fondant, plum gel and sautéed greens

Avocado, feta cheese and orange salad (v)

MAIN

Pan fried fillet of John Dory with crushed new potatoes, charred asparagus, razor clams and white wine
beurre blanc

Honey baked chicken cutlet with potato rosti, sautéed wild mushroom and confit baby vegetables

Sundried tomato tortellini with spring onion couscous and tarragon cream (v)

DESSERT

Lemon meringue ice parfait with macerated strawberries and mint gel

Chocolate marble mousse with jam doughnut and popcorn icecream

Glazed lemon tart with tangy lemon sorbet

Cornish cheeseboard (*additional £5.00 per person*)

FROM £50.00 PER PERSON

Prices are subject to change.



1/2 lobster option available at £20.00 per person

If you would like to amend any of the above menu or create a bespoke menu, please do not hesitate to get in touch with us to discuss it.
We can also cater for special dietary requirements.



GOLD MENU

STARTER

St. Martin's crab soufflé with crisp garden salad, avocado and wild garlic butter
Cannon of foie gras with poached pear, mousse of Cornish blue and toasted brioche
Terrine of confit vegetables, beetroot purée and parsnip crisps (v)

MAIN

1/2 St. Martin's lobster with sautéed potato, French style peas and wild garlic butter
Cornish rack of lamb with parsnip & potato cake, pear & mint purée, tempura cauliflower and red currant gel
Open lasagna of asparagus and baby spinach parmesan cream with broccoli purée (v)

DESSERT

Sticky toffee trio – toffee pudding, doughnut and honeycomb ice-cream
White chocolate & raspberry parfait with rosemary honeycomb and popping candy
Cornish cheeseboard

FROM £60.00 PER PERSON

Prices are subject to change.



1/2 lobster option available at £20.00 per person
If you would like to amend any of the above menu or create a bespoke menu, please do not hesitate to get in touch with us to discuss it.
We can also cater for special dietary requirements.



BUFFET SELECTION

COLD BUFFET

Selection of Meats:

Cornish sirloin of beef / Honey baked ham
Home smoked chicken

St. Martin's Seafood Selection:

Shellfish platter of seasonally available assortment*

Salads:

Glazed garden salad / Red slaw
Tomato and red onion / Minted new potatoes
Red peppers and feta cheese / Tomato couscous

Plus:

Mixed olives / Nuts / House-baked breads
Chutneys and Sauces

Desserts:

Karma Eton mess
Baked white chocolate & orange cheesecake
Cornish cheeseboard (*additional £4.00 per person*)

FROM £30.95 PER PERSON

HOT & COLD BUFFET

Selection of Meats:

Cornish sirloin of beef / Lemon & honey chicken
Lamb cutlets

Vegetarian Option:

Wild mushroom & goat's cheese lasagne

St. Martin's Seafood Selection:

Shellfish platter of seasonally available assortment*

Salads:

Glazed garden salad / Red slaw
Tomato and red onion / Minted new potatoes
Red peppers and feta cheese / Tomato couscous

Plus:

Mixed olives / Nuts / House-baked breads
Chutneys and Sauces

Desserts:

Chocolate fondant with banana ice-cream
Mango panna cotta with vanilla shortbread
Cornish cheeseboard

FROM £40.95 PER PERSON



*1/2 lobster option available at £20.00 per person

If you would like to amend any of the above menu or create a bespoke menu, please do not hesitate to get in touch with us to discuss it.
We can also cater for special dietary requirements.



BBQ SELECTION

SUMMER BUFFET & BBQ

Selection of Grilled Meats:

Marinated chicken breast / Home-made beef
burgers
Sausages / Pork ribs

St. Martin's Seafood Selection:

Shellfish platter of seasonally available
assortment*

Salads:

Glazed garden salad
Feta cheese and watermelon
Charred red peppers and halloumi

Plus:

Mixed olives / Nuts / House-baked breads
Chutneys and Sauces

Desserts:

Chocolate marble mousse with orange gel
Honey & rosemary cheesecake with chocolate
stones

LUX SUMMER BUFFET & BBQ

Selection of Grilled Meats:

Marinated chicken breast / Home-made beef
burgers
Sausages / Pork ribs / Minute steaks

St. Martin's Seafood Selection:

Shellfish platter of seasonally available
assortment*

Salads:

Glazed garden salad
Feta cheese and watermelon
Charred red peppers and halloumi

Plus:

Mixed olives / Nuts / House-baked breads
Chutneys and Sauces

Desserts:

Karma Eton mess
Chocolate trio - fondant, milk chocolate tartlet
and marble mousse

FROM £35.00 PER PERSON

FROM £45.00 PER PERSON



*1/2 lobster option available at £20.00 per person

If you would like to amend any of the above menu or create a bespoke menu, please do not hesitate to get in touch with us to discuss it.
We can also cater for special dietary requirements.



DRINK PACKAGES

BRONZE PACKAGE - FROM £25.50 PER PERSON

Arrival/ Reception drink – glass of sparkling house wine / mocktail

For the meal – half a bottle of house wine per person (red / white / rosé) / water

Toast – glass of sparkling house wine

SILVER PACKAGE - FROM £28.50 PER PERSON

Arrival/ Reception drink – glass of recommended sparkling wine / Pimm's / mocktail

For the meal – unlimited pre-chosen wine (red / white / rosé) / water / tea and coffee

Toast – glass of recommended sparkling wine

GOLD PACKAGE - FROM £34.50 PER PERSON

Arrival/ Reception drink – Buck's Fizz / Kir Royal / mocktail

For the meal – unlimited pre-chosen wine (red / white / rosé) / water / tea and coffee

Toast – glass of recommended Champagne

ADD-ONS - FROM £17.50 PER PERSON

3 x pre-chosen long drinks

3 x pre-chosen spirits

3 x pre-chosen draught beer



Please refer to the full wine list for choices.

Important note – Karma St. Martin's carries a liquor license till 23:45. Please advise in advance if you would need a late license bar.



THE FINISHING TOUCHES

Each wedding is different and we will gladly recommend all kinds of special touches to make your perfect day truly memorable. Below you see a selection of suggestions we can provide with notice.

ADDITIONAL DRINK OPTIONS

Please discuss with our events coordinator to discuss additional choices and pricing.

WEDDING CAKE

We would be very happy to discuss your ideas and requirements and recommend local artisans for this special skilled task.

DECORATIONS

From menus, name cards and chair covers to lanterns and candles our team will do their best to assist in sourcing your preferred decorative options. Charges may apply.

FLOWER OPTIONS

The Isles of Scilly offer an abundance of locally grown flowers that perfectly complement an island wedding. Choosing local flowers and foliage is not only environmentally friendly but cost effective too! With scented pinks flowering from May through to September, scented narcissi from October to April and other small crops in the fields – St. Martin's always has something to offer. Neutral shades of cream and white are available most of the year, but if you're looking for something more colorful then just ask our team and we will advise depending on your wedding date.

MUSIC & ENTERTAINMENT

Whether it's a band, solo musician or DJ, there are various local contacts on the Isles of Scilly that we can recommend, so please let us know what you have in mind and we will put you in touch with the right person.

WEDDING PHOTOGRAPHER

We have a well-established local photographer who will be more than happy to discuss all your needs for the day.

SPA & BEAUTY

Whether you're looking to pamper yourself before the big day or simply relax and rejuvenate, our highly trained in-house therapist will help you do just that! For hair and make-up, we can recommend local hair and beauty specialists.

Karma

ST. MARTIN'S
ISLES OF SCILLY, UK



KARMA ST. MARTIN'S

St. Martin's, Lower Town, Isles of Scilly, Cornwall, TR25 0QW, United Kingdom

Tel : +44 (0) 1720 422 368 | reception@karmastmartins.com

KARMAGROUP.COM