

Events





Here at Muddy, we pride ourselves on relaxed events without forgetting about the finer details.

Whether it be an 18th, 80th, wedding or just a get together, we can provide tasty food, amazing service and of course, a stunning venue.

Where?

Muddy is situated in Penryn in Jubilee Wharf right by the mini windmills! We have a large outside space looking right down the river to Falmouth.

Who?

We are a family run business with Beth, Christian and Sam steering the front of house with Chef Brad at the helm in the kitchen. Christian's family, the Barnicoats, had the first Fish and Chip shop in Penryn in 1936.

What?

We treat our events as we would with any day in service, we want you to feel relaxed but mainly we want you to have fun! The indoor space is Scandi inspired and so will suit any tastes and colour schemes plus we offer a huge deck to be enjoyed when the weather is good.





Our Space

Our space is simplistic with clean lines and neutral colours; we want to let the surrounding area speak for itself. This also means it's perfect for any colour scheme. If you provide the decorations, we will be more than happy to put them up for you.

We seat 45 comfortably for a sit down meal including space for arrival drinks. However, if you wanted a larger guest list, we can accommodate up to 70 people with a buffet or canape style event.

The outside space provides brilliant views down Penryn River and is sheltered from the view of the road. During the summer months, we are able to provide alfresco dining with our Paella pan. If you don't fancy paella, we can do a big pot of something delicious to suit everyone's tastes.

Music is important to any event and we have a great sound system. We can plug any phone or laptop in with music of your choice using a headphone jack. If you have bigger plans, we also have the space for a band or DJ together and can create a dancefloor.

Food

Where to start on the food at Muddy.... We are passionate about it - that's for sure! Cornwall has a vast array of amazing produce and Brad, our head chef, works closely with our suppliers to source the best of what Cornwall has to offer.

For events, we can offer several styles of dining to suit your function, capacity and tastes. For a sit down event there a couple of directions we can go in: a set menu with either 2 or 3 courses or family style dining with sharing dishes on the table. For a less formal event, we can provide a buffet with either a one-pot dish, such as our famous Goan Curry, or a personalised menu to suit your tastes.

Drink

We work alongside Alex from North Coast wines (based in Bude) to come up with an eclectic wine list. /they also provide us with some great small Cornish companies such as Holly's and Tinkture Gins.

For your event we will personalise a drinks list to make sure you get what you and your guests want and can even invent a tailor made cocktail for you.

Overleaf you will find some sample menu choices and examples of how we personalise your menu for your guests!

Sample 'Sit Down' menu choices





Starter

Fish options

Smoked Mackerel Pate, pickled vegetables, melba toast
Salmon en croute, warm hollandaise
Smoked haddock fish cakes with mustard and chive beurre blanc

Vegetarian options

Breaded Cornish brie, pickled grapes, rocket
Asparagus spears, poached duck egg, textures of parmesan, hollandaise
Caprese salad, heritage tomatoes, marinated mozzarella, basil and olives
Pickled beetroot and goats cheese terrine, candied walnuts
Spring vegetable samosa, saagaloo, cauliflower pakoras

Meat options

Ham hock terrine, pineapple jelly, toasted focaccia
Smoked chicken Caesar, parmesan, crispy pancetta, crotons

Main

Fish options

Pan Roast Hake, olive oil mash, wilted spinach, red pepper jam
Herb crusted Cod, baked potato cake, pea and clam chowder

Vegetarian options

Mushroom risotto, wild rice, roasted garlic, rocket and truffle
Ricotta ravioli, asparagus fricassee, parmesan, cavolo nero pesto
Sun blushed tomato, mozzarella and spinach lattice
Roasted butternut squash tortellini's, lemon cello ricotta cream, spring vegetables

Meat options

Slow roast pork belly, savoy cabbage, fondant potato, cider jus and crackling
Cannon of lamb, dauphinois potatoes, spring greens, rosemary and redcurrant gravy
6oz fillet steak with fondant potato, shallot puree, spinach & red wine sauce

Sample Canape Menu





Wild Mushroom Arancini balls with Tarragon Aioli
Falafel Scotch Quail Eggs
Goats Cheese Crostini's with Red Onion Jam and Grilled Fig
Tortilla with Saffron Rouille
Crab Bruschetta Bites with Fennel Orange and Spring Onion
Smoked Salmon Roulade with Dill and Cream Cheese
Tempura Spring Vegetables with a Lemon and Harissa Dip

Sample Buffet Menu Choices

To Start

Da Bara Bread Selection, Roasted Beetroot Hummus, Home-Made Guacamole, Smoked Mackerel Pate, Olive oil and Balsamic, Vegetable Crisps

Fish Selection

Panko breaded Cornish Hake goujons with saffron aioli
Jumbo Crevete Prawns in chilli and garlic butter
Smoked haddock fish cakes
Steamed st Austell bay Mussels finished with Muddy beach Goan sauce, lime and coriander
Smoked salmon roulade bites with crème cheese and cucumber

Meat selection

Mixed Charcuterie, Parma ham, Chorizo, Pastrami
Confit Oxtail Croquettes
Satay Chicken skewers

Vegetable selection

Marinated Halloumi and vegetable kebabs
Pea and feta arrancini balls
Selection of west country cheeses chutneys and crackers Curries
vegetable samosa

Dessert

Chocolate Brownie bites
Strawberry Pavlovas

Sample Family Style

muddybeach.com

muddybeachevents@gmail.com



muddy_beach



This menu is also an example of how we can personalise what your guests see!

Mr & Mrs Baines

06.07.18

Jenny & Alex want you to relax at their wedding, to not feel rushed and for you to enjoy your time here at Muddy Beach. We have designed a feast below which will be brought out on wooden boards as and when its ready. Please help yourself to our sides & salads.

Ribs hold a special place in their hearts as Alex fell in love with Jenny while watching her devour a whole rack!!

Meat

baby pork ribs in a BBQ glaze, mini chorizo bites cooked in red wine and garlic, Cornish charcuterie selection, soy and ginger glazed beef skewers.

Fish

beetroot cured salmon with horseradish creme fresh, crayfish cocktail with Marie Rose sauce, king prawn skewers cooked in garlic butter, smoked mackerel fillets with pickled cucumber.

Veggie

polenta and black truffle chips, ras el hanout hummus with crispy corn tortillas, sundried tomato and mozzarella Arancini, local cheese selection bread and chutney.

Sides & Salads

summer slaw, grilled Mediterranean vegetables, truffle potato salad, Muddy Beach salad, heritage tomato and mozzarella dressed with basil pesto.

Sweets

mini raspberry pavlova with Chantilly cream, dark chocolate brownie bites with candied oranges





Sample Drinks Menu-another example of how we personalise your menus!

Mr & Mrs Zieba

06.04.19

Drinks...

A selection of Chris & Emily's fave drinks...

On the pumps

Wolf Rock Ale £4.30

Offshore Pilsner £4.30

Cornish Orchards £4.00

Bottled Beer

Jubel Peach Lager £3.50

Betty Stoggs Ale £4.20

Lushingtons Ale £4.20

Porthleven Ale £4.20

Doom Bar Ale £4.30

Ratler Cider £4.50 (Careful! This stuff is lethal)

Soft drinks

Rose Lemonade £3.10

Strawberry & Raspberry £3.10

Apple & Rhubarb £3.10

Ginger Beer £3.10

Elderflower Lemonade £3.10

Citrus Spritz Rocktail £4.20 (Designed for the G & T drinker, minus the G)

'The Zieba' / Dead man's finger rum / ginger / maple syrup / lime / mint / ginger beer £9

The Goodfella / Vodka / limoncello / Basil / £8.50

Gin Garden / Tarquin's gin / elderflower liquor / cloudy apple juice / cucumber / mint £9



The Zieba is a Cornish twist on a Dark & Stormy. Not only is this Chris and Emily's favourite cocktail but their engagement got off to a stormy start when Chris proposed during storm Brian on Praa Sands beach in October 2017.



A wide selection of spirits is available including a Cornish potato vodka, Tarquin's Cornish gin, whisky & rum!



Weddings

Weddings at Muddy differ slightly from the other events that we do as the space is yours for the full day.

The planning stage will start with an initial meeting to talk about how you envisage your day. The Muddy team then work together to produce an introductory menu and timeline of how the day will take shape.

We then meet with our wine suppliers for a tasting session; this can be chosen from our menu or Alex could find some alternate wines if our list isn't quite to your liking.

Once we have completed menus and timelines, we will contact you further to your event and catch up with you.





Party & Function Pricing

Month	Day	Hire charge	Food and Drink
January-Easter Holidays	Sunday-Thursday	No Hire charge	Minimum spend £1000 on food/drink
January-Easter Holidays	Friday-Saturday	£1200	Food/Drink on top of hire charge
May-June	Sunday-Thursday	No Hire Charge	Minimum spend £1500
May-June	Friday-Saturday	£1200	Food/Drink on top of hire charge
July-September	Sunday-Thursday	£1200	Minimum spend of £1000 on food/drink
July-September	Friday-Saturday	Not available for hire	
October-November	Sunday-Thursday	No Hire charge	£1000 minimum spend on food/drink
October-November	Friday-Saturday	£1200	£1000 minimum on food and drink
December	Sunday-Tuesday	No hire charge	Minimum spend £1000
December	Wednesday-Saturday	Not available for hire	

Wedding pricing

Month	Day	Charge
January-Easter holidays	Sunday-Thursday	Minimum spend £5000
January-Easter Holidays	Friday/Saturday	Minimum spend £6000
May-June	Sunday-Thursday	Minimum spend £5000
May-June	Friday-Saturday	Minimum spend £7000
July-Mid September	Not available for weddings	Not available for weddings
Mid-September-December	Sunday-Thursday	Minimum spend £5000
Mid-September-December	Friday-Saturday	Minimum spend £6000





Testimonials

Perfect wedding venue

'My wife and I had our wedding reception at Muddy Beach on Saturday 6th April. We have been going to Muddy for years and chose it for our wedding based on the excellent food, service and setting. It was a perfect venue. Right from the start of the planning process, Christian and Beth were amazing. Nothing was too much trouble and they really went the extra mile to make sure our day was everything we wanted it to be. When the big day arrived, the team had done a great job of decorating the cafe and the space was really well utilised. Throughout the day we could not fault the friendliness and efficiency of the staff. On arrival, our guests were greeted with a personalised cocktail based on a dark and stormy, our favourite! Before the meal came out there were plenty of canapes and the homemade mini pasties were particularly excellent. The food was outstanding, our photographer commented he had done over 200 weddings and our wedding food was the best he had ever tasted. Later in the evening, mini portions of fish and chips were brought out to the delight of our guests. We can not recommend Muddy Beach enough. If you want a quiet tea/coffee, a delicious meal or a party venue, in our opinion, there is nowhere better in Cornwall'

Emily and Chris Zeiba April 2019

"We rented muddy beach for my birthday party. We had previous meetings and emails with the management team before the actual event. Christian and Beth have a brilliant attention to detail and made my 30th birthday perfect. The food was fabulous we had a wide range of canapés which were circulated by the staff and there was so much of it. A drink menu for my party was put together and on show for all friends and family.

My cake was baked and decorated at Muddy Beach And was 2 tiers. The top tier was Victoria sponge and bottom was carrot cake. We have never tasted cake like it especially the carrot cake it was unbelievably amazing. The cocktails were lovely and were a huge hit. The attention to detail was second to none and Muddy beach decorated the venue for me all I had to do was drop decorations to them. I would highly recommend Muddy beach for any private function.

We also went back on the Sunday morning for breakfast with the family and all I can say is wow."

Neisha Nicholls March 2019





Contact Details

Address

Muddy Beach
Jubilee Wharf
Commercial Road
Penryn
TR10 8FG

Telephone

01326 374424

Email

muddybeachevents@gmail.com

Left to Right:

Christian (Bisty); Managing director, Beth; Manager, Sam;
Assistant Manager.



muddybeach.com

muddybeachevents@gmail.com



[muddy_beach](https://www.instagram.com/muddy_beach)



Suppliers

