

THE COMPLETE WEDDING SERVICE 2013

- § Red carpet on arrival
- § Silver cake stand and knife
- § Complimentary menus for each table
- § Complimentary bedroom with breakfast for the bride and groom*
- § 1 month complimentary use of our leisure club prior to your wedding
- § Round of golf for groom and 3 friends 1 month prior to your wedding
- § Transport for the bride and groom to Cardiff International airport
- § Hotel's piano playing on guests arrival
- § Complimentary car parking for all guests

* Please see our terms and conditions



MENU SELECTOR

WEDDING MENU - RUBY

£38.95 per person

STARTERS

Cream of Leek and Potato Soup

Parsley oil

Salad of Asparagus Spears

Dressed leaves, balsamic and tomato sauce

Lamb and Apricot Roulade

Green bean and walnut salad, mint jelly

MAIN COURSE

Roasted Supreme of Chicken

Spring onion mash, Savoy cabbage, creamed mushroom sauce

Fillet of Salmon

Herb crushed potatoes, olive tomato and onion cassoulet

Grilled Pork Loin Steak

Dauphinoise potatoes, parsnips and prune veloute

DESSERTS

Warm Pear and Frangipane Tart

Almond cream, red wine syrup

White Coffee Crème Brulee

Coconut shortbread

Lemon and Lime Panna Cotta

Citrus fruits, raspberry coulis

Coffee and Mints

WEDDING MENU - SAPPHIRE

£43.95 per person

STARTERS

Carrot and Coriander Soup

Coriander crème fraiche

Pressed Terrine of Ham Hocks, Gherkins and Shallots

Rocket salad, sweet grain mustard vinaigrette

Smoked Haddock Tartlet

Red onion marmalade, sun blush tomato dressing

MAIN COURSE

Escalope of Turkey

Braised red cabbage with chestnuts, celeriac gratin, roasted carrots

Roast Sirloin of Welsh Beef

Yorkshire pudding, chateau potatoes, roasting juices

Baked Fillet of Sea Bass

Herb polenta, asparagus spears, sauce vierge

DESSERTS

Mulled Wine Cheesecake

Cranberry compote

Glazed Lemon Tart

Raspberry sorbet

Passion Fruit Mousse

Passion fruit and star anise glaze, poppy seed tuile

Coffee and Luxury Chocolates

WEDDING MENU - EMERALD

£48.95 per person

STARTERS

Smoked Trout Mousse

Smoked salmon and cucumber salad, caper and olive dressing

Tartlet of Perl Las and Poached Pear

Celeriac and apple remoulade, walnut and chive vinaigrette

Seared Fillet of Salmon

Russian salad, beetroot dressing

MAIN COURSE

Fillet of Beef

Rosti potato, creamed leeks, roasted carrots, red wine jus

Roasted Breast of Duck

Chorizo braised lentils, stuffed tomato, fine green beans

Rump of Welsh Lamb

Vegetable royale potatoes, grilled courgettes, rosemary infused sauce

DESSERTS

Dark Chocolate Marquise

Balsamic marinated strawberries, bitter orange sorbet

Warm Banana and Walnut Cake

Banana and walnut compote, nutmeg Anglaise

Champagne and Strawberry Jelly

Mango sorbet, mint syrup

Coffee and White Chocolate Dipped Fruits

MENU SELECTOR

DRINKS PACKAGES

PACKAGE A

On arrival, a glass of Vale punch or non-alcoholic fruit cup

A glass of red or white house wine with your wedding breakfast

A glass of sparkling house wine to toast the bride and groom

£17.00 per person

PACKAGE D

On arrival, a glass of champagne bucks fizz or fresh orange juice

Two glasses of Reserve red or white house wine with your wedding breakfast

A glass of house champagne to toast the bride and groom

£26.50 per person

PACKAGE B

On arrival, a glass of Pimms or non-alcoholic fruit cup

Two glasses of red or white house wine with your wedding breakfast

A glass of sparkling house wine to toast the bride and groom

£20.00 per person

PACKAGE C

On arrival, a glass of Kir Royale or non-alcoholic fruit cup

A glass of Reserve red or white house wine with your wedding breakfast

A glass of house champagne to toast the bride and groom

£22.00 per person



MENU SELECTOR

CANAPÉS

Goat's Cheese and Tomato Cucumber Cup

Leek, Mushroom and Pine Nut Quiche

Duck Spring Roll, Hoi Sin Sauce

Aromatic Fish Cake

Poached Prune Wrapped in Parma Ham

Chicken Liver Pate with Olives

Smoked Salmon and Chive Sour Cream

Welsh Rarebit

Choose 3 canapés for £5.00 per person

Choose 5 canapés for £7.00 per person

SORBETS

Bitter Orange **£3.75 per person**

Raspberry **£3.75 per person**

Passion Fruit **£4.00 per person**

Pear and Whisky **£4.25 per person**

Champagne and Elderflower **£4.25 per person**

APPETIZERS

Green Pea and Mint Soup

Roasted Tomato and Garlic Soup

Butternut Squash Soup, Toasted Pumpkin Seeds

Cream Of Mushroom and Shallot Soup, Truffle Oil

Parsnip and Cumin Soup

All £2.00 each

TRADITIONAL CHEESE PLATTER

A platter of traditional Welsh farmhouse cheeses grapes, celery, savoury & sweet biscuits, quince jelly

£58.00 per table

Serves between 8 –12 people

VEGETERIAN OPTIONS

STARTERS

Tartlet of Perl Las and Poached Pear

Celeriac and apple remoulade, walnut and chive vinaigrette

Leek and Potato Soup

Asparagus Spears

Carrot Soup

MAIN COURSE

Feuillete of Creamed Wild Mushrooms

Ratatouille Sauce, Balsamic Syrup

Char-Grilled Vegetable Tian

Artichoke Hearts, Tomato and Olive Dressing

Sun Blush Tomato and Spring Onion Risotto

Basil Oil

Pithivier of Mediterranean Vegetables

Smoked Paprika Oil

CHILDREN'S CHOICE

We can offer two options for your young guests under the age of 12 years.

A smaller portion of the wedding breakfast for half the cost

OR

Melon Balls

Chicken Nuggets, Chips and Peas/Beans

Ice-Cream

Either choice £17.00 per child

MENU SELECTOR

EVENING FINGER BUFFET

Cajun Spiced Chicken Drumsticks

Assorted Savoury Wraps

Falafels, Minted Yogurt Dip

Goat's Cheese and Pepper Stuffed Cucumber Cups

Mini Pork Turnovers

Salmon and Vegetable Brochettes

Sweet and Sour Chicken Spring Rolls

Leek and Mushroom Quiches

Buffet Pork Pies

Chicken Skewers Marinated in Satay Sauce

Selection of Sandwiches

Lightly Spiced Vegetable Samosas

Aromatic Lamb Koftas, Turmeric Mayonnaise

5 items for £14.50 per person

7 items for £16.50 per person

9 items for £19.50 per person

THE CHEESE TABLE

A selection of Welsh hard and soft cheeses, home-made flavoured breads, baguettes and savoury biscuits, pickles, chutneys, celery and grapes.

We can also add other British and Continental cheeses

£1250.00 for 120 people

£1550.00 for 150 people

THE PÂTÉ AND TERRINE TABLE

A selection of home-made pâtés and terrines smoked salmon, pork & chicken, duck and port, roasted vegetable and mozzarella, chicken liver and duck liver.

Home-made flavoured breads, baguettes and savoury biscuits, marinated and stuffed olives, fresh fruit selection.

£1250.00 for 120 people

£1650.00 for 150 people

THE CHEESE AND PÂTÉ TABLE

A combination of the two

£1350.00 for 120 people

£1650.00 for 150 people



TERMS AND CONDITIONS 2013

CEREMONY ROOM HIRE £325.00

DAY & EVENING RECEPTION

In our Morgannwg Suite must cater for a minimum of 80 adult guests for the day & a minimum of 120 guests for the evening, However should you not wish to provide an evening buffet a room hire charge of £500.00 will apply.

DAY & EVENING RECEPTION

In our Castle Suite must cater for a minimum of 100 adult guests for the day & a minimum of 140 guests for the evening, However should you not wish to provide an evening buffet a room hire charge of £500.00 will apply

EVENING RECEPTION ONLY

In our Morgannwg Suite. A minimum of 120 guests to be catered from our finger buffet selection with a minimum spend of £19.50 per head and a room hire charge of £500.00 will apply.

EVENING RECEPTION ONLY

In our Castle Suite. A minimum of 150 guests to be catered from our finger buffet selection with a minimum spend of £19.50 per head and a room hire charge of £500.00 will apply

A MAXIMUM OF 10 BEDROOMS

Will be held at the preferred Wedding rate of £100.00 B&B for single occupancy, and £125.00 B&B for double occupancy. A £50.00 non-transferable, non-refundable deposit is required for each bedroom, unnamed bedrooms without deposits will automatically be released eight weeks prior to the wedding. Rooms booked after the release date will be at the best available rate on the day, subject to availability. In addition to this, for wedding bookings of over 40 guests for day and evening functions, a complimentary bedroom with breakfast will be booked for the Bride and Groom.

FOR THE WEDDING BREAKFAST

A set menu for all the guests must be chosen i.e. the same starter, main course and dessert. Vegetarians and special diets are the exception.

EACH GUEST MUST HAVE AN ARRIVAL DRINK

A glass of wine with the wedding breakfast and a drink to toast. We recommend you choose a drinks package, however individual bottles can be purchased.

Please note that we do not offer corkage.

A PROVISIONAL BOOKING

Can be held for two weeks. After this time, the booking must be confirmed or released. To confirm the booking, we require a £500.00 non-refundable deposit.

FINAL PAYMENT

Is due at least fourteen days before the wedding along with final numbers and menus. Once final numbers and payment have been made, there will be no refund if numbers are reduced.

WE RECOMMEND OUR RESIDENT DJ

Is booked directly with your Events Co-ordinator at £325.00

FIREWORKS

Are permitted as follows:

April - July Low Impact

August - March All other fireworks