

Your



Wedding



Day

We understand how important your wedding day is to you and your family and we are here to make it one of the most memorable days of your life. Our team has a wealth of experience in arranging wedding receptions and you can be certain that every detail will be covered to ensure complete satisfaction on your special day. A dedicated person will be on hand to look after you from the moment you book until the moment of your departure.

The hotel is licensed to hold Civil Wedding ceremonies and we would be delighted to help you plan your wedding day from beginning to end. The Croeso Suite can accommodate up to 200 guests with ease and in comfort. Smaller venues are also available, including the Derwen Suite which has French doors leading to its own private terrace and garden to enjoy those balmy summer evenings.

The cost of the room for the ceremony is £250.00 (not including the Registrar's fee). Ceremonies are conducted by the Carmarthen Registrar and can be booked through the Register Office, Parc Myrddin, Richmond Terrace, Carmarthen, SA31 1DS. The telephone number is 01267 228210. It is essential that **you** make an advance booking with the Registrar to attend at the correct date and time.

On Arrival

The Gorsedd Bar has all the necessary facilities to make your guests feel comfortable with a drink or two before welcoming you, the new bride & groom. Perhaps you would like to offer your guests a complimentary bar or there are drinks packages available, these are listed further on in this wedding pack.

Wedding Breakfast

It's your day, so the choice of menu is entirely yours.

Any assistance we can offer to help you choose the right menu we will be happy to provide. The room for your wedding reception is free of any hire charges subject to our terms and conditions.

Evening Reception

Your celebrations continue into the evening and to anticipate your needs we have menus readily available to help you decide on a meal or buffet of your choice. Entertainment can be provided and we have a list of suitable artistes and DJs to suit all tastes. Please ask for details.

Complementary Services

When you book a wedding package for 50 or more guests we offer the following complimentary services:

- ‘Red Carpet’ welcome from your carriage
- Room hire, both day and evening
- Audio equipment, if required
- Co-ordinated colours on napkins
- Cake stand and knife
- Ample car parking
- A gift for the Bride & Groom to commemorate your special day
- Overnight accommodation for the New Bride & Groom
- Champagne breakfast to celebrate the first morning as newly weds

Guest Accommodation

Overnight accommodation with a traditional breakfast is available to your guests at discounted rates for both the night before and the night of your wedding. Subject to availability.

Mid – week Weddings

A 5% discount is offered against any price quoted for a wedding planned for any day between Monday and Friday (except Bank Holidays). This discount does not apply to accommodation. Weddings can be held on a Bank Holiday, however, our discounts do not apply.

Booking Details

Your provisional booking will be held for two weeks then confirmation will be required along with a deposit of £5.00 per person (minimum deposit £500) **This is a non refundable deposit.**

Final balance of the account is to be settled on receipt of pro-forma invoice at least 14 days before the wedding.

Drinks Packages

The Bar will be open throughout the day and we do have a full comprehensive wine list to choose from but, to make things a little bit easier we have put together a few drinks package options for you

Option 1 £9.95 Per
person

Option 2 £10.95 Per
person

Option 3 £13.95 Per
person

Arrival drink

Buck's Fizz
or
Refreshing Fruit Punch
or
Sherry

Buck's Fizz
or
Pimms & Lemonade
or
Sparkling Wine

Buck's Fizz
or
Strawberry Punch
or
Sparkling Wine

With The Meal

Pampas Shiraz-Malbec
Or
Chardonnay-Chenin

Ladera Verde Merlot
Or
Ladera Verde sauvignon

Lyrebird Shiraz-Cabernet
Or
Lyerbird Colombard-
Chardonnay

For The Toast

Robé d'Or Brut Vin
Mousseux

Prosecco Vino Frizzante
Veneto

Michel Arnould Brut
Réserve Champagne

Additional glasses of wine can be added to the above packages for a reasonable extra charge. These are purely examples of what is available. Alternatives can be suggested and are available including non-alcoholic drinks & wines. Guests are **not** permitted to supply their own wines. These prices apply until December 2011, however, we reserve the right to alter prices without prior notification

Suggested Wedding menus

Menu 1 - £23.00

Homemade cream of Vegetable Soup

Or

Smoked Haddock and Leek Tartlet

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Roast Pembrokeshire Turkey Breast
with a Chipolata and Bacon Roll, Lemon Thyme
Seasoning and a Cranberry Compote

Freshly prepared Seasonal Vegetables and Potatoes

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Your Choice from Chef's Daily Desserts

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Coffee or Tea with Mint Chocolates

### Menu 2 - £25.00

Leek and Potato Soup

Or

Smoked Duck, Apple and Rocket Salad with a  
Cider & Honey Dressing

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Roast Topside of Welsh Beef with Fluffy Yorkshire Pudding, Pan Juices
and Creamed Horseradish

Freshly prepared Seasonal Vegetables and Potatoes

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Your Choice from Chef's Daily Desserts

~~~

Coffee or Tea with Mint Chocolates

Menu 3 - £26.00

Plum Tomato & Roast Red Pepper Soup

Or

Salmon and King Prawn Terrine

with Lemon & Cucumber Dressing with Welsh Oatcakes

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Supreme of Chicken with Asparagus Spears

Coated in a Creamy Wild Mushroom Sauce

Freshly prepared Seasonal Vegetables and Potatoes

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Your Choice from Chef's Daily Desserts

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Coffee or Tea with Mint Chocolates

**Menu 4 - £26.00**

Cream of Mushroom Soup with Blue Cheese Croutons

Or

Smoked Chicken, Mango and Avocado Salad

Drizzled with a Caesar Dressing

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Loin of Pork with an Apricot and Herb seasoning
Accompanied by Spiced Apples and a Madeira sauce

Freshly prepared Seasonal Vegetables and Potatoes

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Your Choice from Chef's Daily Desserts

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Coffee or Tea with Mint chocolates

Menu 5 - £27.00

Field Mushrooms in a Garlic Butter
& Glazed with Y Fenni Cheese

Or

Carrot ,Orange & Coriander Soup

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Roast Leg of Mountain Pasture Lamb with Rosemary on a bed of  
Creamed Leeks with a Light Jus

Freshly prepared Seasonal Vegetables and Potatoes

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Your Choice from Chef's Daily Desserts

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Coffee or Tea with Mint Chocolates

**Menu 6 - £25.00**

A Rosette of Melon with a Strawberry and Kiwi Salad  
Served with a Mango Coulis

Or

Traditional Welsh Cawl with Beef Stock and Leeks

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Salmon Fillets baked in a Puff Pastry case
Enriched with Ginger Butter and Vine Fruits

Freshly prepared Seasonal Vegetables and Potatoes

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Your Choice from Chef's Daily Desserts

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Coffee or Tea with Mint Chocolates

Menu 7 - £27.50

Peeled Prawns and Melon Pearls
In a crisp Lettuce Basket and a Marie Rose
Or

Spiced Parsnip and Apple Soup with Parsnip Croutons

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Breast of Corn Fed Chicken  
Filled with Mozzarella Cheese, wrapped in Carmarthen Ham  
Served on a bed of Roast Peppers with Pesto

Freshly prepared Seasonal Vegetables and Potatoes

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Your Choice from Chef's Daily Desserts

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Coffee or Tea with Mint chocolates

**Menu 8 - £30.00**

Warm Roquefort Tartlet  
with Salad Leaves and a Walnut Dressing  
Or

Home Smoked Trout Parcels  
Wrapped in Smoked Salmon with a Tangy Dressing

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Prime Welsh Roast Sirloin of Beef
with a Creamy Peppercorn Sauce

Freshly prepared Seasonal Vegetables and Potatoes

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Your Choice from Chef's Daily Desserts

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Coffee or Tea with Mint chocolates

Children's Menu £7.50

Chicken Nuggets

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Fish Fingers

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Ham and Egg

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Sausages

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Cheese and Tomato Pizza

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Scampi

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Cheese Burger in a Bap

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Penne Pasta with Ham, Tomato & Provencal Sauce

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**All served with a choice of
Chips, curly fries,
Peas, baked Beans or chef's choice Vegetables**

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Banana Split

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Fruit Salad

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Mixed Ice Creams

Hopefully we have helped by giving you some ideas as to the menu choices you can have for your wedding breakfast. Now it is time for you to see what we have to offer, your guests coming to the evening reception. Here are a few examples of what we can do

## **Buffet Menus**

### **B1 – Finger Buffet - £14.95**

A selection of fresh open Finger Rolls OR home made Sandwiches

Roast Chicken bites

Deep fried plaice Goujons with Tartare sauce

Mini Oven Baked Pies

Cheese & Tomato pizza slices

Mini roast potatoes with savoury fillings, OR

Chunky potato wedges

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A Selection of home-made Desserts

B2 – Snack Buffet - £11.95

A Selection of freshly cut Sandwiches

Roast chicken pieces

Small traditional Cheese & Onion Pasties

Crispy fried plaice Goujons with Tartare sauce

Chunky Potato wedges

Grilled pork Sausages

Tomato & Herb pizza wedges

Crisps & Pickled Onions

B3 – Hot Buffet - £14.95

Choose from two of the following options –

Spiced Beef Curry, with popadoms & Mango Chutney
Creamy Chicken Korma, with Naan Bread
Lasagne al forno with a rich sauce, & cheese topping
Slow cooked Beef Stroganoff, with Mushrooms & Cream
Chicken Pieces in a red wine, mushroom, tomato & onion sauce
Sweet & Sour Pork, with mixed peppers & Pineapple
Minted Lamb Casserole, with leeks & Redcurrants
Breast of Chicken, with Pasta shells, in a Creamy Pepper sauce

Served with Boiled Potatoes, Savoury Rice, French Fries, Peas,
A crisp mixed Salad, and Coleslaw

Vegetarian options are available of request

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A Selection of home-made Desserts

B4 – Hot Buffet - £18.95

Chicken Liver Parfait with Onion Relish & Melba Toast

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Freshly Prepared Soup of the day with Garlic Croutons

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Beef Stroganoff with Sliced Mushrooms & Cream

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Breast of chicken in a Crispy Coating, filled with Ham & Spinach

Buttered New Potatoes and Savoury Rice
A Medley of Seasonal Vegetables & a Crispy Mixed Salad

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A Selection of Home-made Dessert

B5 – Fork Buffet - £16.50

Cold Poached Salmon with Watercress Mayonnaise
Rolled Smoked Ham Cornets, filled with Cream Cheese & Chives
Coronation Chicken, with Apricots & Almonds

Hot baby Potatoes with Parsley Butter, mixed green salad
Crunchy Waldorf Salad & Tomato and Red onion Salad

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A Selection of Home-made Dessert

B6 – Carved Buffet - £19.95

A fan of Melon with Forest Fruits

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Creamy Leek & Potato Soup, with Herbed Croutons

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Cold Poached Salmon, with Cucumber & Lemon mayonnaise
Prime Roast Sirloin of Beef, with Horseradish Cream
Breast of Turkey, with Cranberries
Sugar baked Ham, with Peaches
Cold Chicken Pieces with herbs

Buttered New Potatoes with Parsley
Waldorf salad, Oriental Salad with Sesame Oil, Mixed Green Salad
Tomato & Red Onion Salad, Beetroot Jelly & Crunchy Coleslaw

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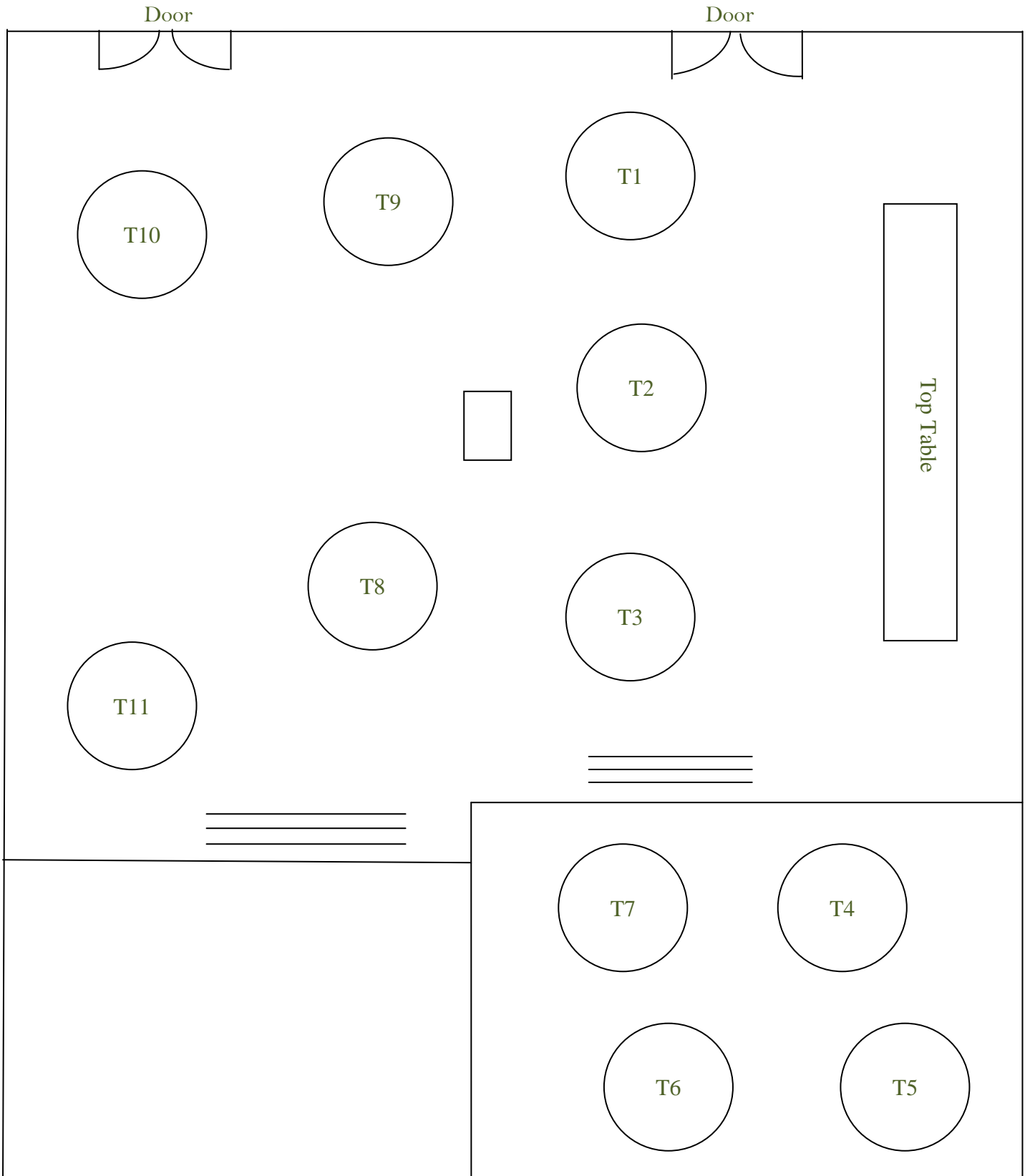
A Selection of home-made Desserts

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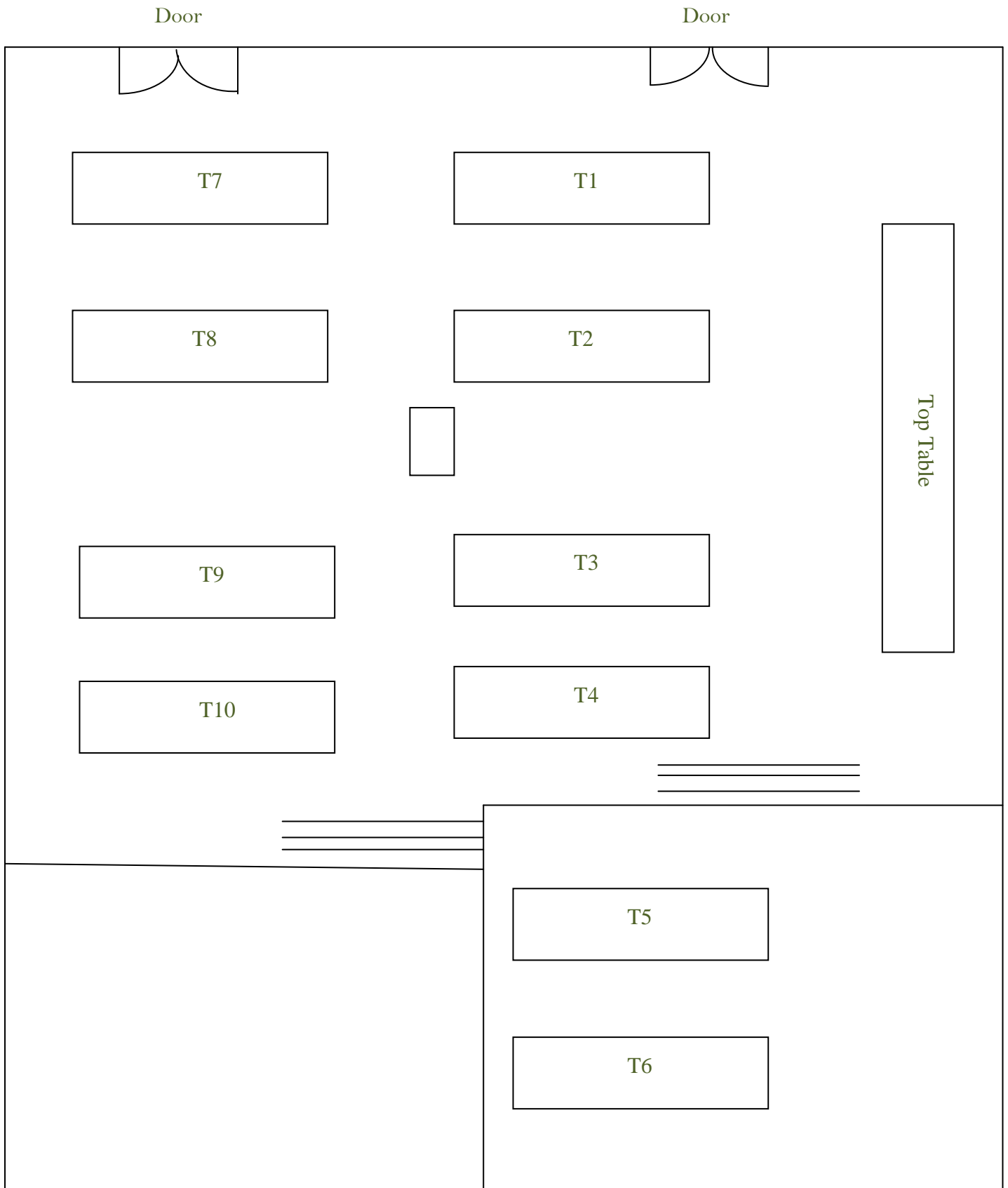
A trio of cheese, with grapes & Celery

All the menus are purely suggestions of what might be suitable for your wedding. We would be very happy to discuss any specific needs you may require and tailor a menu to your requirements. All starters and mains are interchangeable however, this could affect the price. Please note that for the wedding breakfast starters, it is either or. We will need to know in advance, which one you would like to be served on the day. We are always happy to provide a variety of vegetarian alternatives

Please see below a couple of example table plans for your consideration



This is an example table plan using long tables



Standard Terms and Conditions for Weddings & Event Bookings

1. Booking Confirmation

Any booking is provisional until the hotel receives a signed copy of the confirmed booking form from the client, receipt of which will be deemed as acceptance of these terms.

2. Numbers

2. 1 Provisional minimum numbers will be charged at the time of booking and the hotel's minimum charges will be based on those numbers.
2. 2 At least 14 days prior to arrival, the client will provide final guest numbers, this will be used to calculate the pro-forma invoice.
2. 3 Any amendments to numbers must be made to the hotel in writing 3 days prior to the event.

3. Deposits

For weddings, banquet and social functions, deposits are payable as follows:

On Booking	£500.00
4 weeks before the event	a further £500.00
14 days before the event	The outstanding balance

If the client fails to pay a deposit the hotel may treat the booking as cancelled. In the event of cancellation by the client, any deposit will be set against cancellation charges.

4. Cancellation and Postponement

Cancellation or postponement of the event will result in the charges below becoming due. In each case, the percentage charge is the advance notice of cancellation given and applies to the estimated total cost of the booking.

Wedding, Banquets and other functions

From 26 weeks to 4 weeks	£500.00
From 4 weeks to 7 days	50%
Less than 7 days	100%

5.Changes and Cancellation by the hotel

The hotel reserves the right, without prior notice, to change and assigned room(s) for one(s) equal suitability without affecting any charges.

The hotel may cancel the booking at any time and without any liability if:

5.2 The client is more than 28 days in arrears with a payment to hotel for previously supplied services.

5.3 The client is unable to pay its debts as they fall due.

5.4 Any part of the hotel is closed or unable to operate for any Reason beyond the hotels control.

If the hotel cancels the booking for any reason other than set out in clause 4.4,then it will use its reasonable endeavours to provide alternative facilities at another hotel. The hotel's liability to the client shall be no greater than the amount paid to the hotel in respect of any booking

6. Catering

6.1 The hotel reserves the right to set minimum numbers for Wedding receptions held on Saturdays in the ballroom. Each wedding must have a minimum number of 70 during the day and 80 for the evening. Smaller weddings can be catered for on other days in the ballroom subject to availability.

6.2 Each wedding guest must be provided with a drink on arrival, glass of wine with the meal and a glass of toast wine or equivalent

6.3 Wedding breakfasts must consist of a 3 course meal or carved buffets. Evening buffets must be ordered for the total number of guests

6.4 No wines, spirits, beer or food may be brought into the hotel or Its grounds by the client or their guests for consumption on the premises.

6.5 All functions are licensed until 00.30hrs, except for Sundays and Good Friday.

7. Etiquette and Controls

The hotel reserves the right to judge acceptable levels of noise or behaviour of the client, guests or representatives and the client must take all steps necessary for corrective action. In the event of failure to comply the hotel reserves the right to terminate the booking or stop the event without being liable for any refund or compensation.

The hotel and the events hosts are subject to statutory controls, including those relating to fire, licensing and entertainment, and must be strictly observed by clients and their guests and representatives.

8. General

Prior consent of the hotel must be received for any entertainment services contracted by the client.

Prior consent of the hotel must be received for any displays and must comply with statutory codes of practice.

This contract is not assignable by the client without prior written consent of the hotel.

All clients are advised to consider insurance cover in respect of cancellations.

Any notice or invoice under these terms will be duly served on either party if delivered to their address as last notified in writing to the other party.

This contract will be construed in accordance with English Law and the hotel and client submit to the non-exclusive jurisdiction of the English Courts.