

Weddings 2011

Dear Guest,

Thank you for your interest in a possible wedding reception at The Stradey Park Hotel.

The Stradey Park Hotel is as you are probably aware a popular venue for wedding receptions and we are proud of the reputation we have built up over the years in offering both service and facilities that are second to none, we would also like to mention that in 2009 the hotel was awarded 'Regional winners of wedding TV's, best of British wedding venues 2009'

It is with proven experience in mind that we are confident in saying that should we have the pleasure of being a service to you, it will be a thoroughly memorable one.

Please find enclosed our details on what we are able to offer, however we must stress that these can be tailored to meet your individual requirements.

If you are interested in booking The Stradey Park Hotel for your wedding reception or you would like to arrange a visit to come and view the hotel please contact us on 01554 758171

A £500 non refundable deposit is required to confirm the booking, although we are happy to provisionally hold a date for 2 weeks.

If you decide not to use the Stradey Park hotel, may we take this opportunity of wishing you a most enjoyable wedding day and best wishes for your future together

Kind Regards

Management & Staff

Stradey Park Hotel

All the prices that you will find enclosed are valid from January - March 2012

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Your wedding day at The Stradey Park Hotel will be inclusive of

A dedicated personal wedding coordinator

Complimentary 3 course meal for Bride and Groom

Meeting our Executive chef to help you with devising your perfect menu selection

Complimentary accommodation in our luxury bridal suite inclusive of full Welsh breakfast

Red carpet entrance on arrival

Champagne on arrival for the Bride and Groom

Complimentary cake stand and knife

Choice of white or cream linen

Preferential room rates for your wedding guests

Ceremony and Reception Room Hire

The Stradey Park Hotel is licensed to hold civil ceremonies in the rooms listed below, we can cater for the smallest intimate wedding up to a wedding for 280 guests, please contact your wedding co-coordinator to advise you on the venue that will best suit you

Ceremony Room Hire

	Minimum	Maximum	Room Hire Charge
The Alexander Suite	40 guests	280 guests	From £50 - £300
Conservatory	35 guests	90 guests	£150
Bryn Y Mor	4 guests	30 guests	£100

Wedding Reception Room Hire

		Minimum	Maximum	Room Hire Charge
The Alexander Suite	Day	30 guests	280 guests	From £50 - £300
	Evening	80 guests	350 guests	From £400 - £600
Conservatory	Day	25 guests	65 guests	£100
	Evening	40 guests	95 guests	£250
Bryn Y Mor		4 guests	20 guests	£50

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Wedding Drinks Packages

Please choose a drinks package to complement your chosen wedding menu

Drinks Package 1

£12.00 per person

Arrival Drink

Bucks Fizz

Wine with the meal

A glass of house white or red

Toast

Sparkling wine

Drinks Package 2

£15.00 per person

Arrival Drink

Pimms

Bottled Beer

Wine with the meal

A bottle of house white and red
(Bottle of each per table)

Toast

Sparkling wine

Drinks Package 3

£17.00 per person

Arrival Drink

Bucks Fizz

Wine with the meal

2 glasses of house white or red

Toast

Sparkling wine

(As an alternative to sparkling wine you may like a glass of Champagne to toast the bride and groom £2 supplement per person)

Wedding Drinks

If you would prefer to tailor your own drinks package, please see the options available below

Arrival drinks by the glass

Bottled Beer	£3.25 (from)
Bucks Fizz	£3.50
Pimms with lemonade	£3.50
Cocktails	£3.50
Pink Sparkling	£4.25
Kir Royal	£5.50
Champagne	£6.50
Jugs of orange juice	£4
Selection of hot beverages	£1.95 (from)

Wine by the case

If you would like to purchase wine by the case please see your wedding co-ordinator for our full range of wines available

Prices start from £170 per case of 12

Selection of white, red and rose

Sparkling Wine and Champagne by the case

If you would like to purchase Sparkling Wine or Champagne by the case please see your wedding co-ordinator for our full range available

Sparkling wine - prices start from £200 per case of 12

Champagne - prices start from £195 per case of 6

Complimentary jugs of water will be provided for each table

Bottles of Water available

Large Still	£3.95
Large Sparkling	£3.95

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Wedding Menu Selection

Selection of canapés

*While your guests await your arrival why not let them enjoy a taste of what's to come
with our selection of homemade canapés*

Welsh Canapés

Selection of homemade rissoles, Welsh rarebit and cockle and laver bread tartlets

£4.95

Bruschetta selection

Selection of bruschetta with various toppings

£3.50

Olive Selection

Selection of olives and feta cheese

£2.50

Crisp and nut selection

Selection of vegetable crisps, kettle crisps and various nuts

£1.95

Sweet Canapés

Selection of bara brith and Welsh cakes

£2.50

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Set Menu Options

To help you create your perfect wedding day we have now introduced a selection of set menus to take a little of the stress away

Menu A - £20.95

Starters

Braised tomato and red onion soup with a cheese crouton

Or

Cream of Vegetables soup with herb croutons

(Please choose 1 of the above)

Main Course

Slice of Beef and Turkey

Served with Yorkshire pudding, roast potatoes and rich gravy

Dessert

Profiteroles filled with Chantilly cream with hot chocolate sauce

Menu B - £22.95

Starters

Watermelon and pineapple with a mango compote

Main Course

Slice of Beef and Turkey

Served with Yorkshire pudding, roast potatoes and rich gravy

Dessert

Apple crumble served with Welsh custard

Coffee and petit fours

Menu C - £23.95

Starters

Traditional Prawn cocktail

Or

Baked field mushroom tartlet topped with a herb cream cheese, roasted tomato coulis

(Please choose 1 of the above)

Main Course

Chicken wrapped in Parma ham stuffed with sun blushed tomato and mozzarella, with crushed garlic new potatoes and a basil cream sauce

Dessert

Lemon and lime posset with short bread

Coffee and petit fours

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Wedding Menu Selection

Please find below a selection of courses for your wedding breakfast

You may choose a choice of two starters and two desserts with one main course dish including a vegetarian option

If you have an alternative dish that you would prefer please let us know and we will be more than happy to accommodate you

Starters

Braised red onion and tomato soup served with a cheese crouton
£4.75

Homemade Vegetable soup served with herb croutons
£4.50

Traditional Welsh Lamb cawl
£4.95

Selection of homemade soups available, please see your wedding co-ordinator
From £4.50

Watermelon and pineapple with a mango compote
£4.50

Smooth chicken liver pate set on a continental leaf salad with an orange and chive dressing, with Melba toast
£4.75

Baked field mushroom tartlet topped with a herb cream cheese with a roasted tomato couli
£4.75

Glamorgan sausage served on a bed of mixed leaves with a red onion marmalade
£4.75

Oak roasted smoked salmon roulade served with a spinach salad and lemon and dill dressing
£4.95

Traditional Prawn cocktail
£4.95

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Traditional Main Courses

Roast Welsh Beef with Yorkshire puddings
£16.50

Roast Pembrokeshire Turkey with bacon and sage stuffing
£14.50

Slice of Welsh Beef and Turkey with Yorkshire puddings
£16.00

Roast Chicken breast wrapped in bacon with a sage and onion stuffing
£14.25

With roast potatoes, roast parsnip, mashed potato, parcel of vegetables and cauliflower and broccoli cheese

Classic Main Courses

Classic Welsh dressed buffet
Served with whole poached salmon, selection of cold meats
Selection of salads and a hot potato dish
£19.50

Medallions of Beef with dauphinoise potatoes and creamy peppercorn sauce
£17.95

Shank of Lamb on a bed of creamy mash with a minted red wine jus
£16.50

Belly Pork on a bed of parsnip and sweet potato mash with a calvados and cream sauce
£14.50

Chicken wrapped in Parma ham stuffed with sun blushed tomato and mozzarella, with crushed garlic new potatoes and a basil cream sauce
£14.50

Lightly poached Salmon on a bed of crushed potato flavoured with chive and watercress sauce
£13.50

All of the above served with parcels of vegetables

Vegetarian Dishes

Brie & Asparagus encased in filo pastry served with a Provençal sauce
£12

Wild mushroom stroganoff
£12

Vegetable Tagine
Moroccan Tagine with our carefully selected herbs and spices cooked with a selection of vegetables
Mediterranean mixed nut and cous cous bake served with a sweet mango & mint compote
£12

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Dessert

Chilled milk chocolate shortbread tart with a warm white chocolate sauce
£4.95

Vanilla Cheesecake served with a fruit compote of your choice
£4.75

Homemade Profiteroles filled with Chantilly cream served with hot chocolate sauce
£4.75

Lemon posset served with homemade shortbread
£4.75

Blackberry and apple tart served with ice cream
£4.50

Raspberries engulfed in Grand Marnier cream topped with succulent woodland berries
£4.95

Seasonal fruit salad
£4.50

Selection of Ice cream and sorbets
£3.95

Seasonal Welsh crumble served with custard
£4.50

Sticky toffee pudding with clotted cream
£4.75

Lemon and lime posset

Trio of desserts
Toffee profiterole filled with Bailey's cream

Strawberry tartlet

Or a trio of desserts to suit your theme
£5.25

Welsh cheeses accompanied with a selection of crackers and fruit
£5.25

Welsh cheeses accompanied with a selection of crackers and fruit
Up to 10 guests per platter
£25

Freshly brewed coffee served with homemade petit fours
£2.50

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Something for the little ones

If you decide to give the children attending your wedding the same menu as you have chosen for your wedding breakfast the cost will be ½ the price quoted per adult, this applies to children under the age of 12, for children under the age of 3 there is no charge

Alternatively you may wish to choose one of the following options
£8 inclusive of a selection of ice creams and soft drink

Chicken goujons and chips

Sausage and mash

Cheese and tomato pizza
(extra toppings available)

Fish goujons and chips

Pasta with a selection of sauces

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Evening Buffet Selection

Please find below a selection of options for your evening guests

Option 1

Hot Buffet

(please choose 3 of the following)

£13.95 per person

Homemade Beef Lasagne, garlic bread and mixed salad

Cold meat platter, mixed salad, beetroot, coleslaw and new potatoes

Beef and ale pie, chips, boiled potatoes, gravy and garden peas

Battered Cod, chips and mushy peas

Beef stroganoff, rice and chips

Fishermans pie topped with mashed potato, chips and garden peas

Chicken tikka massalla, rice, chips, pompadoms and mango chutney

Chicken korma, rice, chips, pompadoms and mango chutney

Vegetarian options

Homemade cheese and potato pie, mixed salad, beetroot, coleslaw and chips

Vegetable Lasagne, garlic bread and mixed salad

Vegetable Tagine, cous cous and mixed salad

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Option 2
Hot Finger Buffet

£14.50 per person

Hawaiian chicken kebabs

Spare ribs

Selection of wraps

Fishcakes

French bread pizza

Mini toad in the hole

Filled beef Yorkshire puddings

(Vegetarian options also available)

Option 3
Ploughman's Buffet

£14.50 per person

Selection of Welsh cheeses

French stick, grapes and celery

Pork pie, scotch eggs and pickles

Selection of chutneys

Joints of ham carved and served by the chef's

Option 4

Traditional finger buffet

£7.95 per person

Selection of sandwiches

Sausage rolls and pasties

Scotch eggs

Bowls of crisps

Additional items available for £1.50 extra per person

Rissoles

Pork pies

Onion bhajji

samosa

Scampi

Nachos and dips

Pizza

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Option 5

Something different

£11.75 per person

Fish and chips in cones

Mini homemade beef burgers

Option 6

Something different

£10.50 per person

Bacon rolls

Hot dogs

Homemade chips

Option 7

Midnight snack

£5.50 pp

Bacon rolls

If you would like a Hog Roast or BBQ for your evening function please contact a wedding co-ordinator