



WEDDINGS 2009/2010

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.

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 31st March 2009 - 31st December 2010

Prices are subject to change

WEDDINGS 2009/2010

Your wedding day here at The Stradey Park Hotel will include

A dedicated personal wedding coordinator

Menu tasting for the bride and groom to assist in selecting your wedding breakfast

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 & groom

Complimentary cake stand and knife

Choice of white or cream linen

Preferential room rates for your wedding guests

Wedding Drinks Packages

Please choose a drinks package to complement your chosen wedding menu

Drinks Package 1

£11.50 per person

Arrival Drink

Bucks Fizz
Sparkling wine

Wine with the meal

A glass of house white or red

Toast

Sparkling wine

Drinks Package 2

£13.50 per person

Arrival Drink

Bucks Fizz
Sparkling wine
Pink sparkling wine

Wine with the meal

A glass of house Merlot or Chardonnay

Toast

Sparkling wine
Pink sparkling wine

Drinks Package 3

£17.50 per person

Arrival Drink

Bucks Fizz
Sparkling wine
Pink sparkling wine
Bottled Beer

Wine with the meal

2 glasses of house Shiraz or Chardonnay

Toast

Sparkling wine
Pink sparkling wine

Drinks Package 4

£20.50 per person

Arrival Drink

Champagne with fresh orange juice
Pimms with lemonade
Champagne Punch
Bottled Beer

Wine with the meal

2 glasses of wine tailored to suit your meal

Toast

House Champagne
Pink Champagne

Wedding Drinks

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

Arrival drinks by the glass

Sherry	£2.60
Mulled wine	£3.00
Bucks Fizz	£3.00
Bottled Beer	£3.25
Pimms with lemonade	£3.25
Champagne punch	£3.50

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 £165 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 £90 per case of 6
Champagne - prices start from £185 per case of 6

**If you would like to bring your own wine or champagne there will be a
£7.50 corkage charge per 75cl bottle**

Complimentary jugs of water will be provided for each table

Bottles of Ty Nant Water available

Large Still	£3.95
Large Sparkling	£3.95

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

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

Chocolate dipping selection

Choice of white, milk or dark chocolate served with fruit skewers

£3.75

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 - £19.95

Starters

Braised tomato and red onion soup topped with a cheese crouton

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 C - £22.95

Starters

Baked filled mushroom filled with garlic butter topped with a Welsh cheese crust served on a bed of continental salad and garlic dressing

Main Course

Supreme of Chicken filled with leeks and wild mushrooms wrapped in Parma ham dauphinoise
served with a cream and white wine sauce

Dessert

Lemon and lime posset with homemade shortbread

Coffee and petit fours

Menu B - £21.95

Starters

Duo of honeydew and watermelon
served with a raspberry and passion fruit coulis

Main Course

Slice of Beef and Turkey
Served with Yorkshire pudding, roast potatoes and rich

Dessert

Apple crumble served with Welsh custard

Coffee and petit fours

Menu D - £27.95

Starters

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

Main Course

Braised shoulder of Lamb served on a bed of leek
with an elderberry port jus

Dessert

Trio of desserts

Coffee and petit fours

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 French cheese crouton
£4.50

Homemade Vegetable soup served with herb croutons
£4.25

Traditional Welsh Lamb cawl
£4.95

Selection of homemade soups available, please see your wedding co-ordinator
From £4.25

Duo of honeydew and watermelon served with a raspberry and passion fruit compote
£4.25

Pineapple sorbet served in ½ a baby pineapple
£4.75

Smooth chicken liver pate set on a continental leaf salad with an orange and chive dressing, served with melba toast
£4.25

Baked filed mushroom filled with garlic butter topped with a Welsh cheese crust
served on a bed of continental salad and garlic dressing
£4.50

Glamorgan sausage served on a bed of mixed leaves with a red onion marmalade
£4.50

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

Thai Salmon & crab fishcakes on a bed of rocket leaves served with a sweet chilli dressing
£4.95

Traditional Main Courses

Roast Welsh Beef served with Yorkshire puddings, roast potatoes and rich gravy
£16.25

Roast Pembrokeshire Turkey served with bacon and sage stuffing, roast potatoes and rich gravy
£13.25

Slice of Welsh Beef and Turkey served with Yorkshire puddings, bacon and sage stuffing and roast potatoes
£15.25

Roast Chicken breast wrapped in bacon served with a sage and onion stuffing, roast potatoes and rich gravy
£13.50

All of the above served with

New potatoes served with parsley butter

Selection of seasonal vegetables

Cauliflower cheese served with all of the above dishes

Classic Main Courses

Classic Welsh dressed buffet
Served with whole poached Teifi salmon, selection of cold meats
Selection of salads and a hot potato dish
£18.95

Homemade Beef Wellington served with Boulanger potatoes and Madeira sauce
£19.95

Braised shoulder of Lamb served on a bed of leek dauphinoise and elderberry port jus
£16.50

Celtic pride braised Beef roulade in Carmarthenshire ale topped with a welsh red mustard rarebit served with garlic dauphinoise
£16.50

Supreme of Chicken filled with leeks and wild mushrooms wrapped in Carmarthen ham
served with crushed rosemary and garlic potatoes and a cream and white wine sauce
£14.50

Pork escalope topped with apple and mint served on a bed of wholegrain mustard mash and Dijon sauce
£13.50

Lightly poached Teifi Salmon filled with prawns & dill served on a muscadet sauce
£10.95

All of the above served with parcels of vegetables

Vegetarian Dishes

Brie & Asparagus encased in filo pastry served with a Provencal sauce
£11.50

Wild mushroom stroganoff
£11.50

Mediterranean mixed nut and cous cous bake served with a sweet mango & mint compote
£9.50

Dessert

Belgian chocolate mousse served with praline cream
£4.95

Homemade Profiteroles filled with Chantilly cream served with hot chocolate sauce
£4.50

Vanilla Cheesecake served with your choice of toppings
£4.50

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

Traditional Raspberry trifle
£4.25

Tropical fruit salad
£4.50

Selection of Ice creams
£3.95

Welsh apple crumble served with custard
£4.50

Homemade bread & butter pudding laced with Penderyn whiskey
£4.50

Trio of desserts
Lemon and lime posset
Toffee profiterole filled with Bailey's cream
Strawberry tartlet
£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

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
£7.50 inclusive of a selection of ice creams

Chicken goujons and chips

Sausage and mash

Cheese and tomato pizza
(extra toppings available)

Fish goujons and chips

Pasta with a selection of sauces

Evening Buffet Selection

We have a selection of buffets available for your evening guests; please see below the options available

Hot Buffet

£13.95 per person

Please choose 3 dishes from the following selection

Homemade Beef and ale pie

Topside of beef slow cooked in local ale and vegetables topped with a light puff pastry lid

Teifi Salmon and broccoli crumble

Flakes of salmon & crisp broccoli in a light cream sauce topped with a cheese crust

Beef Stroganoff

Succulent strips of beef, mushrooms and onions with a brandy and cream sauce

Cold Meat platter

Honey roast Ham, Pembrokeshire Turkey and sirloin of Beef

1/4 Roast Chicken

Whole tail Scampi

Served with lemon wedges

Chicken Korma

Chicken pieces with a mild creamy coconut sauce

Chicken Tikka Massala

Pieces of chicken with tomatoes, yoghurt and spices

Sweet and sour Chicken or Pork

Succulent pieces of chicken or pork with onions, pineapple and peppers with a sweet and sour sauce

Homemade Lasagne

Vegetarian options

Homemade cheese and potato pie

Vegetable Lasagne

Mushroom Stroganoff

Vegetable Balti

All of the above served with

Chips

Rice

Peas and sweetcorn

Mixed leaf salad

Extras £2 per item

Crusty French bread

Homemade Coleslaw

Garlic bread

Poppadoms

Parsley butter new potatoes

Finger Buffet

7 Items - £13.50

9 Items - £17.50

Extra items charged at £2.25 per person

Selection of sandwiches and bridge rolls

Tortilla wraps with various fillings

Sausage rolls and pasties

Selection of pizza

Mini rissoles

Selection of quiche

Nachos served with salsa, guacamole and sour cream

Oriental platter

Spring rolls, samosas, prawn toast, dim sum and prawn crackers

Breaded cheese platter

Seafood platter

Curly fries

Something different

Option 1

Fish and chips in cones

Mini homemade beef burgers

£10.95pp

Option 2

Bacon rolls

Hot dogs

Homemade chips

£9.95pp

Option 3

Welsh cheese selection

Served with homemade breads, crackers and fruit

£8.95pp

(Minimum 30 guests)

Option 4

Midnight Snack

Bacon rolls

£5.25pp

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 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 £300 - £450
Conservatory	Day	25 guests	65 guests	£100
	Evening	40 guests	95 guests	£200
Bryn Y Mor		4 guests	20 guests	£50