

2021



STRADEY

PARK HOTEL & SPA



Welcome to Stradey Park Hotel & Spa
Weddings

All inclusive Wedding

All packages include:

- Complimentary venue hire for the Ceremony*, Wedding Breakfast and Evening Reception
- Drinks Package to include arrival drink, toast and a glass of house wine to accompany the Wedding Breakfast
- White chair covers
- Ceiling lights in The Alexander Suite
- 3 course wedding breakfast from our Arian wedding menu
- Evening buffet - choose from our Pizza, Burger, Pulled Pork Buffet or Something different
- Accommodation offer for all wedding guests - 20% discount off Rack Rate, inclusive of full Welsh breakfast
- Complimentary Bridal Suite on the night of your wedding, inclusive of full Welsh breakfast
- Brides and grooms receive a discount of 15% on all spa treatments

*All packages are based on minimum guest numbers
Alexander Suite only

Sunday to Thursday

£5,000

Includes 50 day guests and 90 evening guests
(Additional cost £60pp day guest, £18pp evening guest)

Friday and Saturday

£7,500

Includes 70 day guests and 120 evening guests
(Additional cost £65pp day guest, £18pp evening guest)

Private wedding, Bryn-y-Mor Suite

£1,350

Includes 20 all day guests (excludes evening buffet)

See your wedding co-ordinator for our seasonal special offers.
Ceremonies in the Conservatory will incur a £500 room hire charge.



Canapés

Choice of 3 canapés included

Supplement charge for 5 canapés £4pp

While your guests await your arrival why not let them enjoy a taste of what's to come with our selection of homemade canapés, perfectly served with one of our drinks packages.

If you wish to tailor your canapés to suit your theme please speak to your wedding co-ordinator.

Savoury Canapés

- Mini corned beef rissoles
- Welsh rarebit V
- Cockle and leek tartlets
- Selection of bruschetta V
- Smoked salmon blinis
- Duck and cucumber with Hoisin sauce
- Chicken satay
- Parma ham and melon

V - Vegetarian

Arrival drink packages

We offer an extensive range of fine wines. Please speak to your co-ordinator for our current wine list

Drink package 1

Inclusive to package

Choose 2 arrival drinks from the following;

- Hedgerow Fizz (Elderflower and sparkling wine)
- Pimms Royale
- Sparkling Wine
- Bottle of beer

- Glass of specially selected house red or white wine served with the meal

- Glass of sparkling wine for toast

Non alcoholic Inclusive to package

Choose from the following;

- Red Sombrero
- Shirley Temple
- Cooling mint and cucumber juice
- Nimms

- Glass of non-alcoholic wine with your meal
- Glass of non-alcoholic sparkling wine for the toast

Drink package 2

Additional £2 supplement pp

Choose 2 arrival drinks from the following;

- Peach Bellini
- Prosecco
- Vodka based cocktail
- Bottle of beer

- 2 glasses of specially selected house red, white or rose served with the meal

- Glass of Prosecco for toast

Drink package 3

Additional £4 supplement pp

Choose 2 arrival drinks from the following;

- Champagne
- Kir Royale
- Choice of cocktail
- Bottle of beer

- 2 glasses of specially selected house red, white or rose served with the meal

- Glass of Champagne for toast

Jugs of iced water provided on each table

Add a hot beverage for £2.25pp, can be served to the table or as a self serve station after the meal. (not included in package)

If you would prefer to tailor your own drinks package, please speak to your wedding co-ordinator for our current drinks prices

Menu options

You may choose a choice of two starters and desserts and one main course. There are also vegetarian and special dietary menus available.

Arian

Inclusive to package

Starters

- Your choice of soup
- Chicken liver brandy pate, melba toast
- Garlic mushrooms, cheese, French bread

Main Course

- Breast of chicken wrapped in bacon with mushroom and spinach
- Belly pork braised in cider
- Lightly poached salmon fillet

Desserts

- Warm chocolate brownie
- Apple and cinnamon sponge
- Vanilla cheesecake with your choice of topping
- Sticky toffee pudding

Aur

Additional £2 supplement pp

Starters

- Wild mushroom, garlic and Perl Las kiev
- Trio of starters - Mini corned beef rissole with onion marmalade, Wild mushroom and bacon bruschetta, Welsh cheese rarebit
- Smoked salmon roulade
- Fishcakes with a chilli dressing and greens

Main Course

- Roulade of chicken filled with Welsh cheese
- Traditional turkey and beef dinner
- Slow pulled pork, apple and thyme wrapped in ham
- Grilled sea bass with capers and dill tartar sauce

Desserts

- Belgian chocolate and hazelnut torte
- Apple tart with apple sorbet
- Tropical fruit pavlova, lime and passion fruit

Platinwm

Additional £5 supplement pp

Starters

- Traditional Welsh lamb cawl with Teifi cheese
- Perl Las pancetta with crisp Carmarthen ham
- Selection of Italian antipasti
- Trio of starters - Pearls of watermelon with chilli salsa, Smoked salmon & crab pillow, Cockle and laverbread tartlet

Main Course

- Breast of chicken filled with cranberry walnut mousse
- Braised shoulder of lamb with port reduction
- Medallions of beef fillet with Bordelaise sauce
- Pan fried monkfish tail wrapped in Parma ham

Desserts

- Trio of desserts - Salted caramel profiteroles, Chocolate sorbet, Cheesecake
- Vanilla panna cotta with your choice of fruit compote
- Welsh cheeseboard platter served with fruit chutney and biscuits



Menu options

Alternative menu options

All dietary requirements are catered for. If you have any special dietary requests please speak to your wedding co-ordinator.

Our Executive Chef can tailor your menu to suit any food allergies or intolerances including gluten-free, celiacs and lactose intolerance.

V - Vegan menu options

Vegetarian options

- Four cheese and parsnip crumble with sweet potato and spinach timbale
- Wild mushroom, spinach and red pepper Wellington with herb coulis and mustard champ potato cake V
- Portobello mushroom and tomato filled pepper with spinach and mixed bean salad V
- Red onion and Welsh cheese parcel with tomato and basil sauce
- Mediterranean vegetable stack with onion and thyme jus V

Menu options

Children

Children are a special part of the day and we have created a special menu to cater for their needs.

Activity packs are available upon request* to suit the theme of the wedding and the Bryn-y-Mor Suite can be hired for a children's entertainment or soft play area.

For any families staying at the hotel X-Box games consoles are available for in-room entertainment.

Don't forget to speak to your wedding co-ordinator for alternative drinks and canapés for your little guests.

*Additional charge

Children's Menu Inclusive to package

Starter (optional)

- Cheesy garlic bread
- Vegetable crudities and dip

Main Course

- Chicken goujons and chips
- Sausage and mash
- Cod bites and chips
- Pizza and chips
- Pasta with a tomato sauce
- Mini wedding breakfast

Dessert

- Selection of ice cream
- Chocolate brownie

Children (under 12) can be included in your minimum numbers, additional charge £25, under 5's are free.

Evening buffet

Please choose one of the evening buffet options from below. There are also vegetarian and special dietary menus available.

Evening buffet 1 Inclusive to package

Pizza

Please choose a selection of 4 toppings to go with your choice of 3 pizzas:

- Salami
- Pepperoni
- Chicken
- Ham
- Tuna
- Spiced lamb & mint
- Prosciutto
- Mushroom
- Spiced peppers
- Pineapple
- Sweetcorn
- Sweet red onion
- Spinach
- Roasted fig
- Feta
- Basil
- Rocket

Served with salad, potato wedges and garlic bread

Burger Table

Choose two burgers from below:

- Beef
- Lamb and mint
- Spiced Turkey
- Chicken burger
- Veggie burger

Served with brown/white baps and homemade chips

Choose three side dishes:

- Red onion and beef tomato
- Caramelised onion relish
- Garlic mayonnaise
- Jalepenos and gherkin
- Crispy bacon pieces
- Cheddar cheese
- Coleslaw
- Mixed leaf salad with cucumber

Something different

- Bacon rolls
- Hot dogs with a selection of sausages - pork and pork & leek
- Fried onions
- Homemade chips
- Selection of sauces and chutneys

Pulled Pork

- Slow cooked pulled pork
- Sage and onion stuffing
- Cajun spiced potato wedges
- Coleslaw
- Apple sauce

Evening buffet

Please choose one of the evening buffet options from below. There are also vegetarian and special dietary menus available.

Evening buffet 2 Additional £2 supplement pp

Hot finger buffet

- Potato wedges with garlic mayonnaise
- Hawaiian chicken kebabs
- Spare ribs
- Selection of wraps
- Mini battered fish with tartar sauce
- French bread pizza
- Mini burgers topped with Welsh cheese and chutney

Hot buffet

Choose three dishes from below:

- Mediterranean beef lasagne topped with mozzarella cheese
- Honey and mustard roasted ham and roast Pembrokeshire turkey
- Chicken tikka or korma served with poppadoms and mango chutney
- Battered cod fillet with tartar sauce
- Slow braised beef and Felinfoel Ale pie
- Southern fried chicken in our secret crumb
- Sticky sweet and sour pork in a pineapple and caramel sauce

Choose three side dishes:

- Homemade chips
- Welsh cheese mash
- Roasted vegetable cous cous
- Minted peas
- Pilau rice
- Parsley boiled potatoes
- Bread basket selection
- Salad selection

Evening buffet

Please choose one of the evening buffet options from below. There are also vegetarian and special dietary menus available.

Evening buffet 3

Additional £5 supplement pp

Dressed buffet

A chef will be present to serve your guests

- Turkey, beef and ham
- Whole dressed salmon and mixed seafood platter
- Creamy coleslaw
- Beetroot
- Tomato and red onion salad
- Mixed leaves with a balsamic dressing
- Minted new potatoes topped with Welsh butter
- Tomato and basil pasta salad
- Moroccan spiced rice
- Mediterranean cous cous
- Crusty bread and Welsh butter

Dessert buffet

Additional £4 supplement pp

Mini dessert options

Choose 3 mini desserts from below:

- Fruit tartlets
- Mini profiterole
- Mini cheesecake
- Mini black forest gateaux
- Sticky toffee pudding
- Mini chocolate brownies

If you wish to tailor your desserts to suit your theme, please speak to your wedding co-ordinator

Terms and conditions

Provisional Booking

You can make a provisional booking and we will hold the date for you for 2 weeks. To confirm the booking a £500 non-refundable deposit is required or your date will be released. Certain exclusions may apply to December dates.

Accommodation

We are only able to hold a maximum of 15 bedrooms for your wedding with a 20% discount off rack rate. Any rooms that have not been booked one month prior to the wedding date will be released, please book your rooms directly with the hotel, they will not be automatically booked.

Spa Treatments

Brides and grooms receive a discount of 15% on all spa treatments from the day of booking until the day after your wedding. Discount does not apply to special offers.

Minimum spend

Minimum numbers apply on all weddings, see our Wedding Package options

Entertainment

All entertainment booked for your wedding must have public liability insurance. Fireworks and smoke machines are not permitted. Speak to your wedding co-ordinator for our recommended entertainment.

Corkage

We do not offer corkage. Alcohol not purchased on the premises is strictly prohibited. Any alcohol brought onto the premises will be confiscated. There will be a £2 charge for alcoholic wedding favours over 25ml.

Payment

The first 50% of the total amount of the booking is payable to us within 6 months of the wedding date. Full payment is

required 2 weeks prior to the wedding date together with the final numbers and menus. No charge is made for payments via BACS, credit or debit card. A payment plan can be arranged.

We would like to thank the following photographers for their kind contribution:

Pure Creations Photography
(www.purecreationsphotography.com)
Oliver J Photography
(www.oliverjphotography.com)
Aled Garfield Photography
(www.aledgarfieldphotography.co.uk)
Catherine and Angharad
(www.catherineandangharad.co.uk)
Peter Meredith Photographers
(www.petermeredithphotographers.zenfolio.com)