



Congratulations on your forthcoming marriage

We are delighted that you are considering holding your wedding reception at The historic Castle Hotel, Llandovery.

For centuries the Castle has been at the heart of the thriving Carmarthenshire market town of Llandovery. A place for travellers and visitors to rest, replenish and recharge, amongst the rolling hills and spectacular landscapes known as the 'Garden of Wales'.

In 2011 the Castle became part of Taste Inn Wales a small privately owned local company including The Manor in Crickhowell and Peterstone Court just outside Brecon - Where couples have been getting married for over 45 years . Sean Gerrard, Glyn and Jessica Bridgeman have been taking great care and attention to ensure these special celebrations continue at the Castle. The skill of our dedicated team guarantees that you will be in reliable and experienced hands.

From the moment of your initial visit we hope you will enjoy our warmth and traditional hospitality.

Our team will look after your day to the

finest detail including planning the run up to the wedding, suggesting suppliers and taking care of arrangements on the day to ensure that you can relax in your special moment.

Our menu offers an extensive range of high quality options to cater for all tastes.

Competitive and bespoke wedding packages offer true flexibility to ensure that your celebrations are exactly as you imagine - whether it's an intimate ceremony or a large gathering of friends and family.

Each wedding is different and no two end up costing the same, however to give you some idea of the costs we have included sample prices in this pack. A visit to The Castle and a meeting with one of our team will clarify some of the details and will allow us to provide you with an estimated quote of the cost of the day.

We hope the enclosed information is of interest and hope that you'll contact us soon with any queries you have or to make an appointment to visit us here at The Castle Hotel. We look forward to hearing from you.

Just Beautiful Weddings...

The Castle Hotel

YOUR WEDDING DAY

Our Wedding Breakfast prices are inclusive of

- Room hire for your wedding breakfast and evening buffet
- White table linen
- Use of our Cake stand and knife
- Menu cards for each table (at the request of the Bride & Groom)
- Services of a duty manager to orchestrate the day
- Private bar facilities
- Preferential room rates for you and your guests staying on a 2 night stay

Llewellyn Suite

This elegant room, complete with chandeliers, large windows and has its own private bar facilities.

The Llewellyn Suite is easily adaptable for parties from 30 to 100.

The Court Yard Lounge

Should you require something smaller our Court Yard Suite with a huge inglenook fireplace overlooking the private courtyard caters for up to 40 guests.

Accommodation

The Castle Hotel is a small family run traditional Welsh country inn, with 18 en-suite rooms, all beautifully furnished with comfortable beds, flatscreen televisions, and thoughtful little luxuries.

All weddings holding an evening reception, are required to take a minimum of 6 bedrooms above the function suite.

We have compiled a preferential BB room tariff for your guests.

Room Hire

The cost of room hire for your wedding breakfast and evening festivities is included in the price of your wedding and will generally be held in our Llewellyn Suite.

Our Food

At The Castle we are passionate about our food and for decades have been committed to using the freshest of local ingredients, much of which is sourced from our own farm in the Brecon Beacons (Glaisfer Uchaf).

Our talented kitchen team has designed the following menus to suit your budget and tastes

Canapés

Canapes offer your guests something to nibble before the reception and are usually served with drinks after arrival.

We would suggest a minimum selection of 5 with a mixture of warm and cold choices

COLD CANAPÉS

- Thai pork, peanut and lettuce 'spring rolls'
- Stilton shortbread with stilton pate
- Cheddar biscuits with red onion and tomato
- Smoked salmon and cream cheese mini bagels
- Caerphilly cheese and welsh cake
- Duck liver pate with pear chutney on melba toast
- Proscuitto and rocket forks
- Parmesan shortbread with goats' cheese and salsa Verde
- Aubergine, roasted pepper, and goats cheese rolls
- Mini croissant with ham and cheese
- Gazpacho shots
- Cucumber cups with minted couscous and crème fraiche
- Quails egg and asparagus en croute
- Fresh spinach, Caerphilly cheese and ricotta quiche

WARM CANAPÉS

- Mini Thai fishcakes
- Salt and pepper prawn tempura
- Chicken satay sticks
- Vegetable spring rolls with peanut dipping sauce
- Sesame prawn toasts
- Welsh rarebit crostini
- Chorizo sausage rolls with saffron and tomato salsa
- Calamari fritti with garlic mayonnaise
- Chick pea Falafels
- Crispy lamb samosas
- Kedgeree tartlets
- Grilled prunes and bacon
- Mini carrot, parsnip and coriander pasty
- Crisp risotto balls with Mozzarella
- Mozzarella, basil and cherry tomato skewers
- Pissalidiere (southern French style pizza bites).

Wedding Breakfast Menus

We have compiled a number of wedding breakfast menus within different price categories, simply choose one menu for all the party, and then choose one starter, main and dessert from that menu.

If you have any particular favourites that are not on the menu then please do ask.

We have a separate vegetarian menu and children's menu. All main courses include a selection of fresh seasonal vegetables.

Vegetarian Selection

The Vegetarian Menu Selection is offered at the same price as the Wedding Menu selected

Sweet Potato & Rosemary Soup

Leek & Potato Soup with Herb Croutons

Carrot & Coriander Soup with Coriander Oil

Herb Roasted Goats Cheese with Cherry Tomato Coulis & a Balsamic Reduction

Caramelised Onion & Gruyere Tart with Herb Oil & Dressed Leaves

Mango, Passion Fruit & Melon Cocktail with Crème Fraiche & Mint Dressing

oooOOOooo

Wild Mushroom Risotto with Dressed Leaves & Parmesan Shavings

Roasted Mediterranean Vegetables on Grilled Polenta with Char grilled Halloumi Cheese

Aubergine & Buffalo Mozzarella Moussaka with Marinated Artichoke Hearts & Wilted Spinach

Sweet Potato & Courgette Lasagne with Crisp Onions & a Sweet Chilli Dressing

Menu A

Leek and Potato soup

Fresh minted pea soup with parmesan and truffle oil

Wild mushroom and Perl Las (welsh blue cheese) tartlet with crispy leeks

Free range 'Glaisfer' chicken liver parfait with pear chutney and toasted brioche

Chilled melon and mango salad with pickled ginger and dandelion

oooOOOooo

Confit of home reared Lamb, creamed mashed potatoes and rosemary red wine sauce

Roast Welsh Black Beef, duck fat roasties, Yorkshire pudding and rich beef gravy

Roast escalope of Salmon with roasted provencal vegetables and basil pesto

Supreme of home reared free-range chicken with soft Polenta and wild mushroom, balsamic, shallot and thyme sauce

oooOOOooo

Individual Fruit Pavlova with Fruit Coulis

Choux Pastry Profiteroles Filled with Chantilly Cream
Dark Chocolate Sauce

Glazed Lemon Tart with Raspberry Sorbet

White Chocolate and Mascarpone Cheesecake with
Seasonal fruit Topping

Apple and Cinnamon Crumble with Sauce Anglaise or
Vanilla Ice Cream

oooOOOooo

Freshly Brewed Tea or Coffee

Menu B

Wild Mushroom and Thyme soup

Roasted plum tomato soup with basil pesto

Home cured salmon 'Gravadlax' with cucumber and dill crème fraiche

Grilled welsh goats cheese salad
Pickled beetroot and caramelised walnuts

Spicy Thai fishcakes with Asian style coleslaw

Welsh farmhouse Caerphilly Glamorgan sausages with Plum chutney

Baked spiced lamb filo parcels, aromatic cous cous and apricot chutney

oooOOOooo

Roast Sirloin of welsh black beef, duck fat roasties, Yorkshire pudding and rich beef gravy

Roast loin of home reared old spot pork with black pudding stuffing, duck fat roasties, thyme gravy

Roast leg of home reared Lamb with garlic, and rosemary, duck fat roasties and gravy

Baked hake steak with cider, leek and mussel sauce

Roast supreme of home reared free range Guinea fowl with creamed parsnips, and bitersweet orange sauce

oooOOOooo

Strawberry Alexander meringue

Dark Chocolate Tart with Seville orange Sorbet

Cappuccino Crème Brulee with Shortbread Biscuits

Sticky Toffee Pudding with Caramel Sauce and thick Jersey cream

oooOOOooo

Freshly Brewed Tea or Coffee

Menu C

Butternut squash soup with saffron and orange

Coldwater prawn and crayfish cocktail with little gems and avocado

Buffalo mozzarella, Black figs, & Garden rocket

Fresh local asparagus with rocket and shaved Parmesan OR hollandaise (seasonal)

Confit of home reared Glaisfer duck leg with red onion marmalade

Thai Pork appetizer served in little gems with peanuts and coriander

oooOOOooo

Fillet of Welsh black "Beef Wellington" with rich Madeira wine and shallot sauce

Fillet of line caught Sea Bass with potato rosti, roasted peppers. Parmesan crisps and tomato pesto

Roast Rack of Pork with a rosemary and garlic sauce
Celeriac and apple mash

Roasted loin of Welsh 'Glaisfer lamb' with pine nut and apricot stuffing, champ potatoes and confit root vegetables

oooOOOooo

Coconut Pannacotta with Pineapple Sorbet

Apple and Rosemary Tart Tatin with Calvados Ice cream

Warm Chocolate Fondant With Clotted Cream and Orange Syrup

William Pear Parfait with Red Wine Poached Pears

A Selection of British and Continental Cheeses, Assorted Biscuits and Quince Jelly

oooOOOooo

Freshly Brewed Tea or Coffee

Children's Menus

Aged 2 - 12 years

Pasta in a Cream & Cheese Sauce

Home made Chicken Goujons
with Chips & Peas

Home made farm Sausages
with Mashed Potato & Onion Gravy

Grilled Salmon
with New Potatoes & Green Beans

Breast of Chicken
with Chips & Peas

ooOOoo

Fresh Fruit Salad

Selection of Home made Ice Creams

Chocolate Mousse with Shortbread Biscuits

Natural Yoghurt with Seasonal Fruit

Menus A, B and C are available in child
size portions if required at half the price shown

Fork Buffets

Display buffets are an excellent alternative to a hot meal. They offer a choice of hot and cold food, with many different tastes.

Fork Buffet Example Options

Hot Roast Rib of Beef
Honey Baked Home Cured Ham
Roast Turkey with a Chinese Glaze
Dressed Poached Local Salmon
Suckling Pig
King Prawns
Poussin
Stuffed Pheasant
Roulades
Barbecued Ribs
Hand Raised Pies
Dressed Crab
Lobster
Paella

oooOOOooo

Various Mixed Salads
Hot Minted Potatoes
Garlic Bread
Assorted Dips

oooOOOooo

Exotic Fruit Pavlova
Dark Belgian Chocolate Tart
Croquembouche
Glazed Lemon Tart with Raspberry Sorbet

oooOOOooo

Freshly Brewed Tea or Coffee

*the above are suggestions only

Three choices of meat and one of fish
Two choices of meat and one vegetarian
Two choices of meat

Evening Food

Please note these menus are not available for the wedding breakfast

Hot Food Buffet

- Chillli Con Carne with Nachos and Sour Cream & Guacamole
- Thai Green Chicken Curry with Jasmine Rice
- Beef Bourguignon with Roasted New Potatoes
- Vegetable Madras with Poppadums and Basmati Rice
- Home Made Lasagne with Garlic bread

Finger Buffet

- Mini Yorkshire pudding with Beef Casserole
- Spiced Lamb Skewers
- Vegetable Samosas
- Garlic Bread
- Barbequed Chicken Drumsticks
- Duck Spring Rolls
- Scotch Eggs
- Honey and Mustard Glazed Chipolatas
- Nachos with Guacamole and Sour Cream
- Chips and Aioli
- Potato Wedges & Dips
- Selection of Sandwiches
- Sausage Rolls
- Selection of Indian Vegetarian Savouries
- Sesame Prawn Toasts

Finger Buffet Desserts

- Mini Doughnuts
- Mini Meringues
- Tiramisu Tartlets
- Strawberry Tartlets
- Lemon and Ginger Chocolate cups

Cheese and Meat Platters

- 5 Continental Cheeses
- 5 Continental Hams and Meats
- Selection of Salads
- Assorted Biscuits and Breads
- Sun blushed Tomatoes and Olives
- A Selection of Chutneys

Hog Roast

Our Hog roasts are done entirely on the premises by our own team of chefs

- Stuffing and Apple Sauce
- Floury baps
- Selection of Salads
- Coleslaw
- Chips

Evening Barbecue (weather permitting)

- Hot Dogs
- Beef Burgers
- Jacket Potatoes
- Homemade Coleslaw
- Green Salad & Breads

Additional Items - Chicken Drumsticks, BBQ Ribs, Rice Salad, Waldorf Salad, Pasta Salad, Garlic Bread, Vegetarian Sausages, Vegetarian Burgers.

Midnight Munchies

Served between the hours of midnight and 1am
For those party animals that need refuelling about midnight

- Bacon Sarnies
- Sausage Butties
- Cheese on Toast
- Chip Cones

If you would like something different, please let us know your favourite.

For all menu prices please see our tariff card

Wedding Day Drinks

Pre wedding breakfast drinks.

These can be served outside in the courtyard during the summer months or in the terrace if a little cooler.

Here are some suggestions

Pimms

A traditional summer drink with lemonade, cucumber orange and fresh mint

Mulled wine

A warming mix of red wine, spices and orange juice

Kir Royale

Sparkling wine or Champagne with a dash of Cassis

Bucks Fizz

Sparkling wine or Champagne with fresh orange juice

Bellini

Sparkling wine or Champagne with peach juice

Home made Lemonade

Fresh lemons, sugar and water and nothing else

We will be happy to provide our latest banqueting wine list on request.

Please note that all alcoholic beverages bought to our premises will be subject to corkage.

* Please be aware these wines may be subject to change at any time – if you have requested a wine that has had to change we will of course offer an alternative of equal quality.all prices are subject to future Duty and VAT increases

Drinks Packages

A word on wine

“With all the many arrangements to plan for your big day, finding the perfect balance of wedding wines and drinks can be daunting and stressful experience.

To make things a little easier we have put together three all inclusive packages that offer seriously great value, quality and variety.”

Please see the tariff card for cost and upgrade options

If you would like to tailor your own wedding wines then please ask to see our full list

Silver Selection

- Glass of Sparkling, Bucks Fizz, Mulled Wine, Pimms, or Fruit Punch on arrival
- Two glasses of wine with meal
- Glass of Sparkling to toast

Gold Selection

- Glass of Sparkling, Bucks Fizz, Mulled Wine, Pimms, or Fruit Punch on arrival
- Two glasses of wine with meal
- Glass of Champagne to toast

Platinum Selection

- Glass of Champagne, Bucks Fizz, Kir Royale, Mulled Wine, Pimms, or Fruit Punch on arrival
- Two glasses of wine with meal
- Glass of Champagne to toast

Finishing Touches

At The Castle we are constantly striving to introduce new ideas. Our team will be delighted to offer advice and guidance on your individual ideas for the perfect wedding.

We offer an additional service from our in-house stylist. With coloured linen, flowers, candles, swags, garlands and chair covers, we can dress the breakfast suite in keeping with your colour scheme or chosen theme to add a touch of glamour and elegance to the occasion making your day even more magical.

Finally, as a special treat for the Bride and Groom, a luxury package of champagne, roses and chocolates can be arranged for the Bridal Suite if desired.

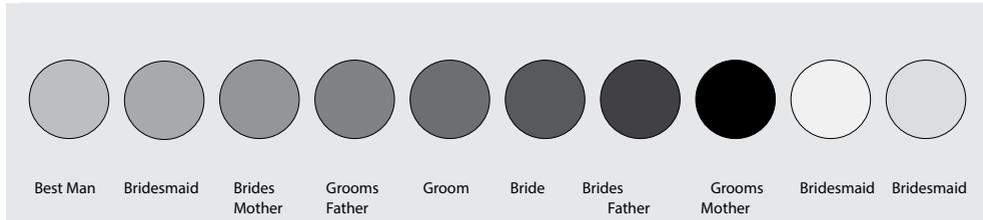
Entertainment is down to you, but help and information are always available.

Please feel free to shower the happy couple with dried petal confetti outside. (Please do not use confetti inside – it takes years to get rid of it!)

Some Common Questions...

Who Sits Where?

This is what we suggest at The Castle



We recommend that you have no more than ten on the top table as it makes the table too long.

Do we have to have a line-up?

This depends on your personal choice, but we would remind you that your reception is sometimes the first time you may have met each other's family and this is a very good time for this to take place. If you do take the option of a line up the only people to make up the line should be – the Bride, the Groom and both sets of parents.

Who says what & when?

Speeches following the cake cutting, ceremony and champagne serving and we recommend that you should follow this order:

First – Father of the Bride

Second – The Groom

Third (optional) – Groom's Father

Fourth – any one of the guests

(We suggest that you make sure that there are equal speakers from both sides of the family.)

Fifth – The Best Man

Who Toasts Whom?

The Father of the Bride toasts the Bride & Groom

The Groom proposes the Bridesmaids

The Father of the Groom should toast the Bride & Groom

The Best Man responds to the Groom and thanks the Groom for his toast and then toasts the Bride & Groom

Contact Details

A brochure only tells part of the story, we would really recommend you arrange to visit us, have a chat, cup of tea and take a good look around the Castle. Please do not hesitate to contact us.

The Castle Hotel
Kings Road
Llandovery
Camarthenshire
SA20 0AP

Tel: 01550 720 343

Email: info@castle-hotel-llandoverly.co.uk

Web: www.castle-hotel-llandoverly.co.uk

