

“All you need is love”

£2100 to include 70 guests

Available Sunday to Thursday

* Weekend supplement £500

Dedicated wedding planner

Civil ceremony room hire in the Llanelwy suite

Red or cream carpet, backdrop and silk pedestals

Bucks Fizz drinks reception held in our lovely conservatory and gardens

Master of ceremonies

Cake stand and knife

White table linen and table centres

Two course buffet chosen from options A, B or C

Glass of sparkling Prosecco for speeches

Hire of function room including resident DJ for evening disco

Elwy Bridal suite with breakfast in bed

Complimentary double or twin room the night before

Extra adults £25 per person

Children under 12yrs £15 per person

£2200 package price for 2022 £2300 package price for 2023

Optional upgrades

Canapes **£6.95** per person for a choice of 3

White chair covers, hand tied organza sash to compliment your colour scheme **£2.50** each

Upgrade to Indonesian bridal suite **£100**

Upgrade to outside Japanese garden wedding **£200**

Coffee and mints served after buffet **£2.95** per person

Table wine to be served with the buffet from **£35** per table for 2 bottles

3 tier cheese wedding cake dressed with figs, grapes, served with fruit chutney and savoury biscuits prices from **£350**

Evening nibbles of bacon baps **£5.95** per person

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Menu A – Hot Carvery

(choose one option)

Roast loin of pork

Roast turkey

Roast leg of lamb (£2 supplement)

Roast topside of beef (£2 supplement)

Goat's cheese, spinach and sweet potato pie with mushroom sauce (v)

*All served with Yorkshire pudding, stuffing, roast potatoes,
seasonal vegetables and roast gravy*

Menu B – Cold Buffet

Platter of honey roast ham and turkey

Poached salmon bites with lemon mayonnaise

Homemade quiche (v)

Falafel scotch eggs (v)

New potatoes

Coleslaw

Mixed leaf salad

Feta, olive, Mediterranean vegetable pasta

Assorted artisan breads

Menu C – Curry Buffet

(choose two options)

Chicken tikka masala

Beef madras

Lamb rogan josh

Beef jalfrezi

Chicken korma

Creamy aubergine curry with potato saag aloo (V)(GFA)

All served with poppadums, mango chutney, basmati rice and naan bread

Desserts

(choose two options)

Glazed lemon tart with raspberry compote and Chantilly cream

Chocolate brownie with raspberry coulis and Chantilly cream

Traditional Eton mess with millionaire shortbread (GFA) (seasonal)

Passionfruit and mango cheesecake with raspberry compote (GF)