

Oriel Hotel

Banqueting Menu 2022



Oriel Hotel

Upper Denbigh Road, St. Asaph, Denbighshire LL17 0LW

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Information

Oriel can cater for all occasions

Dinner dances and corporate launches
Anniversaries and birthday celebrations
Christenings and garden parties
Fund raisers and theme evenings
Private dining

We understand that choosing a menu for a large party can be difficult. With this in mind, we have put together an exciting range of menus. However, should you prefer something different, we would be happy to discuss alternatives.

Our various function rooms combined with our flexible menu options allow you to choose the ideal setting and ambience for your event.

Vale suite

Ideal for dinner dances and corporate launches from 50 – 180 guests, this room has a large private function bar, stage area, PA system, air conditioning, low lighting and large dance floor. We can arrange a band or disco for your entertainment.



Fountain suite

Situated overlooking the gardens, this room is perfect for intimate gatherings and private dining from 20 – 40 guests. It has air conditioning and low lighting, and we can provide background music.

Llanelwy room

Positioned at the front of the hotel, this room is suitable for celebration parties, christening, and anniversaries for up to 60 guests. It has air conditioning and low lighting, and we can provide background music.

Terrace and Clwyd restaurant

These adjoining rooms are next to the lounge and Terrace bar, and lead onto an outside terrace/patio area. It is suitable for a celebration party or dinner dances for up to 120 guests. We can arrange a band or disco for your entertainment. A room hire charge may apply, as we have to close off the restaurant to our residents and public. Room hire prices available on request.

When choosing your menu

The same set menu must be chosen for the party, with the exception of vegetarians and special dietary requirements.

To help when choosing your menus, we can offer a choice of 2 starters, 2 main courses and 2 desserts at a supplement of £2 per person.

A pre-order of all chosen dishes would be required with your final numbers.

Canapes

£6.95 per person for three canapes
(£2.95 per person for additional canapes)

Vegetarian canapes

Homemade warm Welsh cakes (V)

Mini Welsh rarebit (V)(GFA)

Melon and minted feta (V)

Red pepper hummus, roasted aubergine and courgette bruschetta (V)(GFA)(VE)

Mini Welsh cheese and leek tart (V)

Meat canapes

Chicken liver parfait on toasted brioche, red onion confit (GFA)

Bacon and leek Welsh cakes

Sticky honey and whole grain mustard cocktail sausages

Fish canapes

Cream cheese and smoked salmon crostini

Prawn Marie Rose crostini

Mini smoked haddock and Welsh cheese tart

Welcome drinks

Prices are per person
(choose one option)

Glass of Bucks Fizz £3.25

Glass of House Wine £4.25

Bottle of Budweiser £3.30

Bottle of Peroni £3.75

Glass of sparkling Prosecco £4.95

Glass of Pink Prosecco £4.95

Glass of Kir Royale £5.25

Raspberry or Peach Bellini £5.25

Pimm's Cocktail £5.95

Mini Bottle of Prosecco | 20cl £9

Due to market availability and seasonality, some dishes may not be available and prices can change.

Soups

£5.50 per person

Butternut squash and ginger soup (V)(GF)(VE)

Slow roasted tomato and red pepper soup with basil oil (V)(GF)

Leek and potato soup with Snowdonia cheese fritters (V)(GFA)(VEA)

Potato, pear and rocket (V)(GF)(VE)

Carrot and coriander (V)(GF)(VE)

Served with an artisan bread roll (GFA)

Starters

£6.50 per person

Smooth chicken liver pate, red onion confit, melba toast, mixed leaf salad (GFA)

Gateau of melons with pineapple and mango salsa (V)(GF)(VE)

Snowdonia mature cheddar cheese and leek tart, red onion confit, micro leaves,
herb oil (V)

Chicken and ham terrine with pickled mushrooms, tarragon mayonnaise, honey and
mustard dressing (GF)

Salmon and smoked haddock fishcakes, lemon and dill mayonnaise, baby leaf
salad

Oriel prawn cocktail (GF)

Tian of avocado and crab, parmesan crisps, tomato and red pepper salad, sweet
balsamic glaze (GF)

Intermediate sorbet

£2.95 per person

(choose one option)

Mango (V)(GF)(VE)

Lemon (V)(GF)(VE)

Raspberry (V)(GF)(VE)

Orange (V)(GF)(VE)

Blackcurrant (V)(GF)(VE)

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Main Courses

£16.95 per person

Roast topside of beef with Yorkshire pudding and roast gravy (GFA) *£2 supplement

With seasonal vegetables and roast potatoes

Welsh braised beef steak with red wine gravy (GF)

With roasted root vegetables, broccoli and dauphinoise potatoes

Chicken breast with sage and onion stuffing, chipolata wrapped in bacon and roast gravy (GF)

With seasonal vegetables and roast potatoes

Chicken breast wrapped in pancetta with a wild mushroom fricassee sauce (GF)

With seasonal vegetables and creamy mash

Baked cod loin wrapped in parma ham, with a tarragon and lemon sauce (GF)

With seasonal vegetables and chorizo and rosemary roasted new potatoes

Oven roasted salmon with pesto crumb and a lemon and prawn butter sauce (GFA)

With seasonal vegetables and dill crushed new potatoes

Honey roasted loin of pork, apricot and thyme stuffing and roast gravy (GF)

With seasonal vegetables and roast potatoes

Pan roasted rump of lamb with redcurrant and mint gravy (GF) *£2 supplement

With baby vegetables and parmentier potatoes

Goat's cheese, leek and sweet potato pie with creamy wild mushroom sauce (V)

With seasonal vegetables and buttered new potatoes

Beetroot and butternut squash wellington with mushroom gravy (V)(VE)

With seasonal vegetables and roasted new potatoes

Desserts

£6.50 per person

Chocolate brownie, raspberry coulis, vanilla ice cream (V)

Sticky toffee pudding, butterscotch sauce, honeycomb ice cream (V)

Forest fruit Eton mess, hazelnut shortbread (V)(GFA)

Chocolate mocha tart, crème fraiche (V)

Baked raspberry and white chocolate cheesecake, raspberry ripple ice cream

Apple frangipane tart, caramel sauce, vanilla ice cream (V)

Trio of desserts (V)

Chocolate brownie, lemon and lime cheesecake, forest fruit Eton mess

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Tea/Coffee

£2.95 per person

Freshly brewed tea or coffee served with chocolate mints

Food allergies and intolerances

Please ensure the hotel is informed of any dietary requirements.

- (V) Vegetarian
- (VA) Vegetarian available
- (GF) Gluten free
- (GFA) Gluten free available
- (VE) Vegan
- (VEA) Vegan available

Due to market availability and seasonality, some dishes may not be available and prices can change due to market demand. Our dishes, where possible are locally sourced.

A full list of allergens is available on request.

Entertainment

Can be arranged through the hotel but payment must be made directly to the artist

Bands can be arranged, prices available on request

Resident DJ for disco from £200

Resident Harpist from £175

Magician (table magic) from £150

Casino tables from £200 each

Piano & vocal duo – Carly and Russ prices from £175

Booking Terms and Deposit

Call the Banqueting office on 01745 582 716 to arrange to meet Events Manager Michelle Seddon, who will show you the hotel facilities and suitable venue rooms, and tailor a quotation to suit your requirements.

Once a quote has been received, we will provisionally hold the booking for 10 days, pending a deposit of £200. Final numbers with full payment will be required 7 days prior to the event.

All function rooms are licensed until midnight; this is the time the function music and bar will finish.

Price and Menu changes

We reserve the right to amend package prices and menu items subject to market influences.

Insurance

In the event of cancellations, we recommend Event insurance is taken out. Details are available on request.