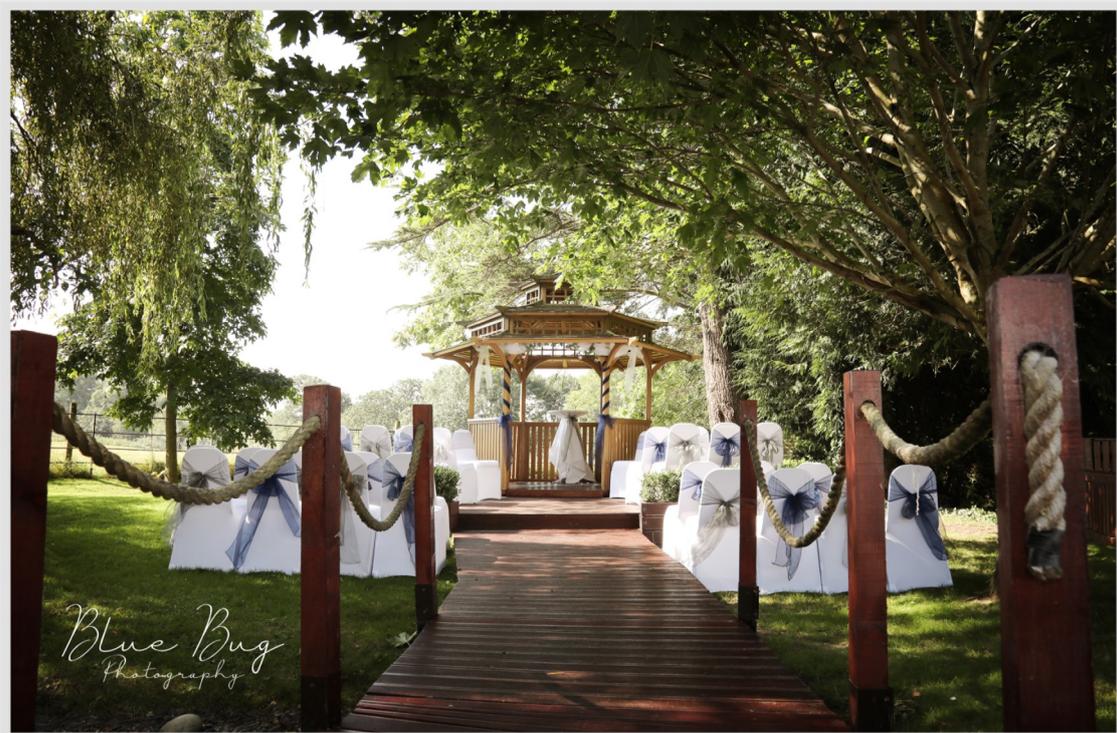


Oriel Hotel

Weddings at Oriel 2021 - 2023



Oriel Hotel

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

Tel: 01745 582716 Email: mail@orielhotel.co.uk Website: www.orielhotel.co.uk

Welcome to Oriel Hotel

“Why choose the Oriel hotel for one of the most important days of your life?”

Your wedding will be arranged and hosted by our experienced Weddings Manager Michelle.

Our professional and attentive team will ensure that your day exceeds your expectations.

We are here to assist you every step of the way to ensure your dream wedding comes true.

With our reputation for impeccable service and fine foods we guarantee we have everything to make your day truly memorable.

With mature gardens surrounded by acres of beautiful Welsh countryside, the Oriel Hotel is unique and very special.

We have carefully designed our wedding packages to ensure all your needs are taken care of.

“Your wedding....your way”.

As an alternative to our packages we can tailor a bespoke and individual wedding to suit your needs. Please see our bespoke Wedding brochure.

Your ceremony

If you are providing your own music for your ceremony, a member of the Oriel wedding team will be on hand to take control of your music.

If you would prefer live music we can recommend a harpist, vocal artists or a pianist.

Prices are available on request.

Prior to confirming your wedding booking, please contact Denbighshire County Council Registrars to book your ceremony date and time.

Denbighshire North and South Registration Services: 01824 708100

The Register Office, Town Hall, Wellington Road, Rhyl, Denbighshire, LL18 1BA



“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

“All you need is love”

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)

“Happy Ever After”

£4200 to include 50 day guests and 100 evening guests

Available Sunday to Friday

*** Saturday supplement £500**

Dedicated wedding planner

Civil ceremony room hire in the Llanelwy or Fountain suite

Red or cream carpet, backdrop and silk pedestals

Drinks reception of a glass of Prosecco or bottle of Budweiser served in our lovely conservatory and gardens

Selection of 3 canapes

Master of ceremonies

Cake stand and knife

White table linen, linen napkins and table centres

White chair covers with hand tied sash for day and evening

Four course wedding breakfast

Tea/coffee with chocolate mints

Glass of house wine during the meal

Glass of sparkling Prosecco for speeches

Evening buffet for 100 guests from menu A, B or C

Love heart donut wall for 100 guests

Hire of function room including resident DJ for evening disco

Indonesian Bridal suite with breakfast in bed and a bottle of Prosecco

Extra adult day guests £55 per person

Children under 12yrs £30 per person

Extra evening guests £15 per person

£4400 package price for 2022

£4600 package price for 2023

“The Ultimate Package”

£5600 to include 60 day guests and 100 evening guests

Available Sunday to Friday

* Saturday supplement £500

Dedicated Wedding planner

Civil ceremony room hire in the Llanelwy or Fountain Suite

Red or cream carpet, backdrop and silk pedestals

Choice of 2 arrival drinks (1 drink per person)

Glass of pink Prosecco, bottle of Peroni, glass of Pimms or Aperol spritz

Selection of 3 canapes

Master of ceremonies

Cake stand and knife

White chair covers with hand tied sash for day and evening

Wedding stationary including place names, menu and table plan

Wedding post box including personalised insert

Organza favour bags filled with Lindt chocolate truffles

White table linen, linen napkins and table centres

Four course wedding breakfast

Tea/coffee served with love heart shortbread

2 glasses of house wine during the meal

Glass of Prosecco for speeches

3 Tier cheese wedding cake

Indonesian Bridal suite with breakfast in bed with a bottle of pink Prosecco and box of chocolates

Two standard rooms with breakfast on the night of the wedding

Evening buffet for 100 guests from menu A, B, C, D or E

Hire of function room including resident DJ for evening disco

Extra adult day guests £65 per person

Children under 12yrs £30 per person

Extra evening guests £18 per person

£5800 package price for 2022

£6000 package price for 2023

When choosing your menu

The same set menu must be chosen for the wedding 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

Homemade Welsh Cakes (V)

Melon and minted feta (V)

Prawns Marie Rose crostini

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

Chicken liver parfait on toasted brioche with red onion confit

Sticky honey and whole grain mustard cocktail sausages

Mini smoked haddock and Welsh cheese tart

Bacon and leek Welsh cakes

Mini Welsh rarebit (V)

Cream cheese and smoked salmon crostini

Chicken and ham hock terrine crostini with piccalilli

Mini Welsh cheese, sun blushed tomato and leek tart (V)

Soup starters

Butternut squash and ginger soup (V)(GF)

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

Leek and potato with Welsh mature cheddar cheese beignets (V)

Cream of chicken and mushroom

Pea, mint and ham soup with mascarpone (GF)

All served with an artisan bread roll

Sorbets

Please choose one from the following:

Mango

Lemon

Raspberry

Orange

Blackcurrant

Starters

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

Trio of melon with minted feta, balsamic glaze, pineapple and mango salsa (V) (GF)

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

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

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

Oriel prawn cocktail with tomato salsa (GF)

Goat's cheese and sun blushed tomato terrine, micro leaves, baby tomatoes, honey roasted pecans served with an orange and honey dressing (V)(GF)

Crab, smoked haddock and spinach tart, pea puree, crispy poached egg

Salad of poached beetroot, beetroot puree, goat's cheese fritters, baby leaves, garden herb dressing (V)(GFA)

Main courses

Roast chicken breast, sage and onion stuffing, chipolata wrapped in pancetta, roast potatoes, seasonal vegetables, roast gravy (GFA)

Oven roasted chicken breast wrapped in pancetta with creamy mash potato, wild mushroom fricassee sauce, seasonal vegetables

Pan roasted sea bass, saffron potatoes, roasted Mediterranean vegetables, basil and spinach puree, tomato salsa (GF)

Oven roasted salmon with pesto crumb, lemon and prawn butter sauce, new potatoes and seasonal vegetables (GFA)

Roast topside of beef with roast potatoes, Yorkshire pudding, seasonal vegetables and roast gravy (GFA)

Welsh braised beef steak with roasted root vegetables, broccoli, dauphinoise potatoes, red wine gravy (GF)

Sage crusted loin of pork, creamed cabbage, roasted carrots, apple relish, mashed potato, cider and mustard sauce (GFA)

Butternut squash and spinach wellington, parmentier potatoes, roasted courgettes, chilli and lime cream sauce (V)

Baked fig and goat's cheese tart, smoked cheddar cheese sauce, new potatoes and seasonal potatoes (V)

Desserts

Chocolate brownie, raspberry coulis, vanilla ice cream

Sticky toffee pudding, butterscotch sauce, honeycomb ice cream

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

Glazed lemon tart, raspberry compote, Chantilly cream

Passionfruit and mango cheesecake, raspberry compote (GF)

Caramelised apple tarte tatin, caramel sauce, vanilla ice cream

Maple and Bourbon pecan tart, whipped cream

Trio of mini Belgian chocolate desserts

Double chocolate mousse, white chocolate and raspberry mousse, chocolate and orange tartlet

Children's Menu

Available for children under 12 years

Starters

Melon cocktail (V)

Homemade soup (V)

Cheesy garlic bread (V)

Main courses

Homemade chicken dippers, chips and peas

Roasted chicken, vegetables and potatoes

Penne pasta in a tomato sauce with grated cheese (V)

Sausage and mash with gravy

Desserts

Vanilla ice cream with toffee sauce

Chocolate brownie with vanilla ice cream

Malteser sundae

Includes an arrival drink and a drink during the meal

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.

Evening Buffet Options

Buffet A – Chip shop buffet

(choose two options)

Beer battered cod fillet

Chicken and wild mushroom pie

Steak and ale pie

Butternut squash, mixed bean and cheese pie (V)

Battered jumbo sausage

All served in a chip shop tray with chunky chips, mushy peas, gravy and curry sauce

Buffet B – Hot sandwich baps

(choose two options)

BBQ pulled pork baps

Bacon, Perl Wen and cranberry on ciabatta

Pork and herb sausages on ciabatta with red onion chutney

Hot turkey and stuffing baps

Bacon baps

All served with potato wedges and coleslaw

Buffet C – Build your own burger

(choose one option)

6oz beef burger

6oz lamb burger

Southern fried chicken burger

*All served in a gourmet bun with French fries and a choice of toppings
Vegetarian and vegan option available on request*

Burger toppings

Smoked bacon

BBQ pulled pork

Coleslaw

Sliced cheese

Onion rings

Sliced tomatoes

Lettuce

Gherkins

Burger relish

Evening Buffet Options

Buffet D – A taste of the South

BBQ pulled pork sliders

American hot dog with ketchup and mustard

Southern fried chicken skewers

All served with

Corn on the cob (V)

Potato wedges (V)

BBQ pit beans

Mac "N" cheese (V)

Caramelised onions (V)

Coleslaw (V)

Vegetarian and vegan option available on request

Buffet E – Hot fork buffet

(choose two options)

Beef lasagne or Mediterranean vegetable lasagne (V)

Beef chilli (GF) or Vegetable three bean chilli (V)

Malaysian chicken curry (GFA) or Vegetable curry (V)

All dishes are served with

Hot jacket potatoes

Basmati rice

Mixed salad

Mini naan bread

Garlic bread

Finishing Touches

Chair covers with organza hand tied sash **£2.50 each**

Table centre pieces from **£15 per table**

Sweetie buffet (choice of 6) **£75**

Post box with personalised insert **£50**

Gin, Peroni or Prosecco bar from **£500**

3 Tier cheese Wedding cake from **£350**

Love heart donut wall from **£100**

Table centre options

(choose one option)

Candelabras on round mirrors with scatter crystals

Jam jars filled with silk flowers on a rustic wooden plinth

Fishbowls with floating candles on round mirrors with scatter crystals

Wedding accommodation rates

Standard double/twin room **£85**

Superior double/twin room **£90**

Deluxe double room **£95**

Superior family room (2 adults 1 child) **£105**

Rooms are available from 3pm.

A 12 noon check in can be arranged for a supplement of £15 per room.

Extra children sharing a room charged at £15 per child. Cot hire £10 per room.

Rates are based on two people sharing a room and include full Welsh breakfast, complimentary use of the health and leisure facilities and free onsite car parking.

A £40 non refundable deposit per room is required at the time of booking.

Booking and payment terms

Once you have met and discussed your planned wedding with our weddings manager and received a quotation, we are happy to provisionally hold your chosen date for two weeks whilst you confirm your church, or book your preferred time and date with Denbighshire County Council registrar's office.

Deposit

To confirm your provisional booking a non-refundable deposit of £700 is required, along with a letter of confirmation, outlining your requirements.

Part payment

A payment of 50% of the total cost of your wedding is required 12 weeks prior.

Final balance

The final balance payment along with final numbers, menu requirements and special dietary requirements, is required 6 weeks prior to the wedding. Any reduction in the numbers after this date is non refundable.

Damage deposit

7 days prior to the wedding we will require a damage deposit of £350 which is then refunded the following day after the wedding.

Wedding Insurance

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

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



Wedding information

[Booking your registrar for a civil ceremony](#)

You must contact Denbighshire county council direct prior to confirming your provisional wedding booking to ensure your chosen day and time is available. Please contact 01824 708100.

[Guest accommodation](#)

Check in time is 3pm and check out time is 11am, we offer a 12noon early check in for an additional fee of £15 per room.

[Prices](#)

All prices quoted are inclusive of current VAT rate. Any change in VAT rate, charges will be amended accordingly.

[Catering](#)

You are not permitted to bring your own food onto the premises, we do allow external suppliers to provide wedding cakes, sweetie cart, chocolate fountain etc. A list of allergens must be provided by the suppliers for above items.

[Corkage](#)

You may supply your own alcohol, table wine, sparkling toast or miniature alcohol favours. Please ask for our corkage prices.

[Entertainment](#)

We can provide our resident DJ (price available on request) and we can also recommend other types of entertainment. Please note that we require public liability insurance for any persons supplying entertainment and they must contact the weddings manager to check set up times and clear down time.

[Bar licence](#)

The bar and music licence are 12 midnight Sunday – Thursday and 1am on Friday and Saturdays. The hotel operates a resident only bar, available for one hour after the closing time of your function. This is not a cash bar and the hotel resident must provide their room key card identification to sign their drinks onto their room account. Any abuse of this service will result in this facility being immediately withdrawn.

[Setting up your wedding](#)

Your wedding room will be available for yourselves or wedding venue dressers from 7am on the morning of the wedding. We are happy to store your wedding decorations the day before but we do not accept liability for loss or damage. We do not allow any decorations to be attached to the ceiling, wall or pillars. The cream aisle carpet is unavailable for outdoor use.

[Candles and fireworks](#)

LED candles are permitted but we cannot allow real flame candles. Sparklers are permitted but we do not allow fireworks.

[Venue dressing](#)

We have a number of recommended external suppliers to provide venue dressing or you may prefer to arrange your own supplier. All items must be collected the following morning.