

Wedding Menu Cards 2018

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Introduction

Thank you for choosing Mansion House Llansteffan for your Wedding venue.

In this document are the menu options that will be available to you as part of your package.

The grade that has been suggested to you will be listed in your quote, there are three grades available:

Silver

The Silver option is formed from many of our popular choices and is the most reasonably priced grade available. For most of the options there is a simple choice range, the reception meal is a 'no choice' option, which means that all your guests will have the same meal (guests with dietary restrictions will be catered for with an option to suit their requirements).

Gold

The Gold option offers a greater choice within each option along with a choice for your guests for the reception meal, you are required to select two dishes from each course to form your menu for the day.

Your chosen menu can then be sent to your guests with their invitations, each guest is required to make their menu selection in advance and we will need a simple list of each guests' choice along with their allocated table no later than 14 days ahead of the big day.

Sample Guest Order

Table number	Guest Name	Starter	Main	Dessert	Dietary/notes
Top	Bride	Soup	Beef	Brownie	Gluten Free
Top	Groom	Parfait	Beef	Brownie	
Top	Mother of the bride	Parfait	Cod	Brownie	
Top	Father of the bride	Soup	Beef	Crumble	

This list can be produced either in Word or Excel (or similar)

Platinum

The Platinum option offers your guests a 2 AA Rosette experience. In this document are some suggestions of the type of dishes that we can prepare for you, the list goes on, therefore as part of your package we will have a meeting with our Chef and we will design a menu based on your preferences.

Menu Tasting

As part of the Gold and Platinum Wedding packages you will be offered a menu tasting. A menu tasting is for up to six guests, one of each of the respective menu dishes will be prepared for you all to taste to help you to decide your final menu.

The menu tasting is done approximately six months ahead in order to give you time to finalise your menu before you send out your invitations.

Canapés

S I L V E R

Please select three

Beetroot cured Salmon blini (v)
Oriental Chicken & Chorizo skewer-
dipping sauce (g)
Ham hock terrine, piccalilli on a
toasted brioche
Anti pasti skewer (v,g)
Welsh rarebit (v)
Welsh Cake (v)

G O L D

Please select four

Rosemary Yorkshire pudding, Parma
ham, Roquefort cheese
Butter Chicken on a mini naan candied
chilli
Mini Turkey burger, cranberry jam
Venison & black pudding Quails
scotched egg, aioli
Brie & cranberry muffin (v)
Garlic infused cherry tomato, feta, olive
garlic basket (v)
Mini cheese burger, red onion cherry
tomato relish

P L A T I N U M

Please select five

Beef Carpaccio, horseradish cream on
a crisp bread
Cone of deep fried salt & pepper
cockles
Venison & black pudding Quails
scotched egg, aioli
Mini Turkey burger, cranberry jam

Sweet options

Chocolate & pistachio scone chocolate ganache (v)
Mini choux bun, apple puree, calvados Chantilly cream (v)
Chocolate orange profiterole (v)
Mini Key lime pie (v)
Tiramisu meringue (v,g)

Reception meal

STARTERS

SILVER

Please select one

Seasonal soup, home baked bread (v,g)

Chicken liver parfait, home baked bread, orange & port jam (g)

Treacle cured salmon, soda bread, watercress (g)

Vegetarian

Mozzarella, tomato & mint salad (v,g)

GOLD

Please select two

Roast cherry tomato soup, chilli jam, lovage ice cream (V)

Corn fed chicken & pistachio terrine, bacon jam, stuffing powder, chicken crackling

Vodka, lemon & lime cured salmon, micro herb salad, handmade bread (g)

Vegetarian

Raviolo of courgette, mint & feta, burnt shallot butter (v)

PLATINUM

Please select two

Seared pigeon breast, smoked mash, baby onions, jus

Beetroot cured tuna carpaccio, micro herb salad, beetroot crisps, beetroot jelly, horseradish ice cubes (G)

Blow torched mackerel fillet, mackerel tartar, beetroot ketchup, pickled cucumber, lemon mayo

Vegetarian

Raviolo of courgette, mint & feta, burnt shallot butter (v)

MAIN COURSE

SILVER

Please select one

Eynon's roast beef, Yorkshire pudding, roasted potatoes, confit carrot, seasonal greens & chef's gravy (g)

Confit pork, herb stuffing, seasonal greens, confit carrot, roasted potatoes, burnt apple puree & chef's gravy

Confit rolled chicken, spinach stuffing, roasted potatoes, confit carrot, seasonal greens & chefs gravy

GOLD

Please select two

Eynon's roast rib of beef, Yorkshire pudding, roasted potatoes, confit carrot, seasonal greens & chef's gravy (g)

Slow cooked Welsh lamb, roasted potatoes, carrot puree, seasonal greens & chefs gravy (g)

Cornfed chicken, fondant potato, sundried tomato, bacon & leek cream (g)

Cod fillet, confit tomato, garlic spinach mash, lemon butter (g)

PLATINUM

Please select two

Welsh rump of lamb, red wine mash, parsnip puree, garlic wilted baby spinach, mint jelly cubes

Venison loin, black cabbage, heritage baby carrots, thyme & garlic fondant potato, beetroot & red wine jus (g)

Guinea fowl breast, confit leg, bacon & leek mash, cavolo nero, vanilla & parsnip puree (g)

Black bass fillet, sweet parsnips, arrow leaf spinach & saffron vanilla sauce

VEGETARIAN

SILVER

Carrot & coriander cake, grilled halloumi, mange tout, honey glazed Chantney carrots (v)

GOLD

Steamed wild mushroom gateaux with Chef's port sauce, porcine oil & parmesan crackling (v)

PLATINUM

Steamed wild mushroom gateaux with Chef's port sauce, porcine oil & parmesan crackling (v)

Dessert

D E S S E R T

S I L V E R

Please select one

Vanilla & strawberry cheesecake,
Chantilly cream

Chocolate brownie, vanilla ice-cream
(g)

Seasonal fruit crumble tart, crème
anglaise

G O L D

Please select two

White chocolate and raspberry brûlée,
raspberry & pistachio cookie

Chocolate brownie, salted caramel,
baby basil, hazelnut ice-cream (v,g)

Tart au citron, satsuma sorbet

P L A T I N U M

Please select two

Pink praline tart, strawberry ice cream,
strawberry candy floss, pink praline
pieces

Banana, ginger and fig tatin with
homemade banana ice cream

Chocolate mousse, lavender cremeaux,
chocolate ganache, honeycomb pieces

Children

C H I L D R E N

S I L V E R

Breaded chicken, shoestring chips
& tomato sauce

Ice-cream selection

G O L D

Cheesy garlic bread

Breaded chicken, shoestring chips
& tomato sauce

Ice-cream selection
Chocolate brownie sundae

P L A T I N U M

Cheesy garlic bread

Breaded chicken, shoestring chips
& tomato sauce
Childs portion from the adult selection

Ice-cream selection
Childs portion from the adult selection

Celebration drink

C E L E B R A T I O N D R I N K S

S I L V E R

Please select one

House wine selection

Cranberry & Ginger Punch

House sparkling wine

G O L D

Please select two

Cocktail options:

Bucks Fizz

Rhubarb Fool

(rhubarb & ginger based cocktail)

Diamond Fizz

(gin based cocktail)

P L A T I N U M

Please select two

Champagne cocktails:

Rhubarb Fizz

(rhubarb & sparkling wine cocktail)

Gin Fizz

(gin & sparkling wine cocktail)

Raspberry Fizz

(raspberry, lemon & sparkling wine cocktail)

House Prosecco

Corona

Bluestone Bedrock Blonde

Peroni

Bluestone Pierre Blue

Non-alcoholic fruit punch is provided for guests that do not want an alcoholic drink!

Wine

S I L V E R

175ml per person

Please select two of the following...

White wine

Boars Kloof Chenin Blanc (South Africa)

An intensely fruity wine, with a well balanced crisp finish and a lovely tropical fruit

Red wine

Boars Kloof Shiraz Cinsaut (S. Africa)

A deep purple coloured, easy drinking red wine with a blackcurrant nose and rich berry flavours.

Rose

Boars Kloof Pinotage Rose (S Africa)

Lovely medium bodied rose, with notes of pink and tropical summer fruits

G O L D

250ml per person

Please select two of the following...

Riviera Sauvignon Blanc (France)

A delicious, fruity, dry white wine from Southern France; full of fresh fruit flavours

San Perito Chardonnay (Central Valley, Chile)

Tropical fruit aromas are followed by citrus and stone fruit flavours, easy-drinking and utterly refreshing

Riviera Merlot (France)

A smooth drinking red wine from the South of France with great fruit flavours.

San Perito Cabernet Sauvignon

(Central Valley, Chile) A smooth deep and mouth-watering wine with pronounced flavours of blackberry, with a tiny hint of mint in the finish

Terrasse du Moulinas Rose Pastel

A very fruity, off-dry rose, with lovely flavours of watermelon and summer fruits

P L A T I N U M

250ml per person

Please select three of the following...

Domaine Sainte Irenee Organic Chardonnay (Languedoc)

A nose of peach, cedar and apricot and fresh floral notes.

Aroha Bay Sauvignon Blanc

(Marlborough) A tangy and zesty lively white wine which explodes of the palate, yet with lovely flavours of gooseberry and summer citrus fruits

Mont Rocher Malbec (France)

A wine of great character-Malbec is growing in popularity. The wine is deep and complex -the perfect accompaniment to red meat and cheese

Indomita Nostros Carmenere

Reserva (Maipo) Very dark deep red in colour. Aromas of red and black wild berries, truffle paprika and clove. The palate is dark, smooth and satisfying

San Antonio Pinot Grigio Rosato

(Italy) A crisp and dry, pale pink rose wine; with lovely summer fruit flavours

Toast

S I L V E R

Beau Rocher Brut (France)

Crisp and dry, and full of tiny bubbles.

G O L D

Please choose between white or rose...

Prosecco Brut Cuvee 1821 (Italy)

A stunning, fruity, yet dry sparkling white wine very crisp and elegant

Rose Spumante Brut 1821 (Italy)

Delicious, fresh and slightly off-dry sparkling rose delicious and rounded

P L A T I N U M

De Castelnau NV Champagne (France)

Our "House" Champagne. A lovely wine with a great balance of acidity- eminently drinkable!

Evening Meal

S I L V E R

Please select one of the following...

Slow cooked barbeque station

Pulled pork baps & Pulled chicken baps
Hickory Smoked BBQ Sauce

Accompanied by:
seasonal slaw
beef tomato salad
green salad
peppered wedges

Hot Evening Buffet

Select four dishes from below...

Butter chicken, garlic & coriander naan
Chicken, leek & whiskey pie
Thai green chicken curry, coriander rice

Classic beef lasagne
Slow roasted beef & stilton casserole
Spicy beef chilli, homemade tortilla chips, sour cream

Thai pork stir fry, hokkien noodles
Gloucestershire Old spot pork & cider casserole

Crayfish Gumbo
Luxury fish pie- salmon, king prawns, smoked cod
Pot roasted pollock, chickpeas & chorizo

Moroccan vegetable tagine, lemon cous cous,
coriander flat bread

Wild mushroom, chestnut, cream of white wine
lasagne

Butternut squash & sweet potato casserole
Mixed Thai veg stir fry, bok choy, lemongrass
served with fragrant Thai rice

G O L D

Please select one of the following...

Hog Roast

Traditional Hog Roast,
baps, sage & onion stuffing, apple sauce

Accompanied by:
seasonal slaw
potato salad
baby leaf salad
pesto pasta

Cold Evening Buffet

Stuffed chicken Ballotine
Ham hock, caper berry & tarragon
Butter chicken with pita bread
Smoked salmon, lemon & coriander rice
frittata with caper salsa
Coleslaw & cheese croissant
Crudités with dips

Accompanied by:
tomato, red onion & basil
marinated soft cheese salad
warm potato & chive salad
dressed leaves
homemade bread

P L A T I N U M

Please select one of the following...

Supper Boards

Tealy Farm charcuterie boards
with pickled gherkins
Chicken liver parfait
Welsh cheese selection
with handmade chutney
Marinated olives
Handmade breads
Crackers

Steak Sandwich Bar

Seared sirloin steak
Handmade rolls
Baked baby potatoes

Accompanied by a bar of toppings for
your sandwich, from cheese through to
spicy barbeque sauce, and everything in-
between!

Pricing 2018

	Silver	Gold	Platinum
Canapés	£9.00	£12.00	£15.00
Reception Meal	£60.00	£70.00	£95.00
Child (includes a soft drink with the meal)	£20.00	£23.00	£23.00
Celebration Drink	£6.00	£8.00	£12.00
Wine Menu	£6.00	£8.50	£10.50
Toast Menu	£6.00	£8.00	£10.75
Evening Menu	£21.00	£23.00	£25.00

Minimum package price applies to all
Saturday's April through to October

£9,000

	Summer	Winter
Civil ceremony, up to 50 guests	£500	£400
Civil ceremony, 51-120 guests	£695	£595
Civil ceremony, 121 plus guests	Price upon request	
Exclusive use, for non-exclusive packages only	from £1,000	
Corkage, wine	£15 per bottle	
Corkage, champagne	£20 per bottle	

2018 Sample Packages

Package	All Silver Saturday	Popular Package	All-inclusive Gold	All-inclusive Platinum	Big & Bold	Small & Simple
Exclusive use	✓	✓	✓	✓	✓	×
No of day guest	80	100	80	80	120	50
Additional no of evening guests	30	50	40	40	80	25
Celebration drink	Silver	Gold	Gold	Platinum	Silver	Silver
Canapes	×	Silver	Gold	Platinum	Silver	Silver
Three course reception meal	Silver	Gold	Gold	Platinum	Gold	Silver
Wine	Silver	Silver	Gold	Platinum	Silver	Silver
Toast	Silver	Silver	Gold	Platinum	Silver	Silver
Evening Buffet	Silver	Gold	Gold	Platinum	Gold	Silver
Bridal Suite	✓	✓	✓	✓	✓	✓
Package price	£8,550.00	£13,350.00	£11,280.00	£14,460.00	£16,240.00	£5,925.00
Price per person	£99.00	£122.00	£129.50	£168.25	£120.00	£108.00
Civil Ceremony (optional extra)	£695.00	£695.00	£695.00	£695.00	£695.00	£500.00
Excludes	Saturday's May-August					Saturday's May-August
Minimum package spend applies Saturday's May-August	Not applicable	£9,000.00	£9,000.00	£9,000.00	£9,000.00	£9,000.00

Mansion House Llansteffan Ltd Terms and Conditions (0118)

Standard terms

All statutory licensing regulations apply.

The Management reserve the right to refuse entry, if it is deemed that they will be in breach of their Property or Personal Licence.

The Management reserves the right to end the event without notice if a customer brings their own alcohol on the premises.

The Management reserves the right to end the event without notice if a customer is seen to be abusing or threatening any member of the team.

All third-party suppliers must first obtain authorisation to supply, access or service Mansion House Llansteffan. A specification of work must be submitted to Mansion House Llansteffan 14 days ahead of any scheduled job provided by a third-party supplier.

All third-party suppliers must arrange pick-up and drop-off times with the management directly.

Mansion House Llansteffan Ltd accepts NO responsibility for the property of any patrons or third-party suppliers that are left at Mansion House Llansteffan unattended, day or night.

Mansion House Llansteffan accepts NO responsibility for any food supplied by any third-party supplier.

Any items left unattended overnight must be cleared by 10.30am the following morning.

Please address any comments to the hotel's General Manager during your visit or in writing within 7 days of the event.

Guests are recommended to have and be responsible for insurance to cover cancellation, or extreme weather conditions, loss of baggage, personal effects or any other unforeseen circumstances.

These terms are deemed to incorporate Mansion House Llansteffan Ltd's terms of business, copies of which are available on request. In the event of any inconsistency, the terms of this agreement shall prevail.

In the interest of safety of guests, food and drink is strictly prohibited in the dance floor area. In the event of any spillage of food or drink anywhere in the building, guests are to inform a member of the staff immediately.

Other than for death or personal injury caused by our negligence, our liability to you and your guests taken in the aggregate is limited to the price of your booking.

The hotel will not be liable to you for failure to perform a service should the failure be caused by any factor beyond its reasonable control.

Property Damage terms (including guest rooms)

No items of decoration or the like may be fixed, permanently or temporarily, to the walls, windows or ceiling.

Any accidental damage to Mansion House Llansteffan Ltd's property or furnishings must be reported immediately to a senior member of the team.

Any damage caused to the property of Mansion House Llansteffan Ltd by any guest, guests' suppliers or third-party supplier must be paid for in full and is the responsibility of the event booker.

Clean up charge of £100 (per occurrence) applies for any soiling or fouling within Mansion House Llansteffan Ltd's premises.

Pricing and availability terms

The hotel reserves the right to amend its packages and prices at any time. Existing bookings will be notified of any price policy changes should it affect their package.

The hotel reserves the right to alter or amend contents of an event if there is a short fall in the minimum numbers required to operate a programme, in such circumstances you may choose an alternative date, subject to availability.

Menus shown in the brochure are only provided as an indication and may vary slightly based on the availability of ingredients.

Dependent on market and product availability, we reserve the right to amend such dishes and/or to offer suitable alternatives.

Some of our dishes may contain ingredients which could cause an allergic reaction. Guests with allergies are advised to check beforehand so that alternative ingredients or dishes can be provided.

Event & Wedding terms

Bookings are subject to availability and prices quoted at the time of booking.

A quote will be supplied to you outline the costs of your package prior to a deposit being taken.

All verbal bookings will be treated as provisional and will be held for no longer than 14 days pending receipt of the appropriate non-refundable deposit.

The minimum non-refundable deposit amount is £1,000.

Upon receipt of a non-refundable deposit, it is on the understanding that you accept the terms and conditions as set out in this document.

The quote may be refined throughout the booking process up to four weeks before the event date.

At the four weeks ahead of the event date point, the most recent quote will form the basis of the package and costs.

Final numbers must be confirmed four weeks prior to the event.

Failure to notify Mansion House Llansteffan of the most accurate number of evening guests due to attend may result in additional charges being applied for 'additional unconfirmed evening guests', the charge will equate to the cost of an additional evening guest as supplied in the final quote with a surcharge where necessary.

Minimum charges apply during certain times, premium days are all Saturdays from Easter Saturday through to the last Saturday in September, Valentine's Day & New Years Eve.

Should the booking extend over two days, e.g. Saturday & Sunday, each day will be treated as a separate event & booking, the deposit policy & terms and conditions will apply to both bookings separately, including minimum package prices where applicable.

Sixteen weeks prior to your event date, a payment must be made up to 50% of the value of the quote, less the non-refundable deposit already paid.

Four weeks prior to your event date, a payment must be made up to 90% of the value of the quote, less the balance already paid.

All additional charges incurred, including accommodation charges and unconfirmed charges, must be settled in full prior to departure.

Failure to meet either the 16 week and/or the 4 week payment, as set out in the payment schedule, may result in the event being cancelled or incur additional late payment charges.

Deposits are non-refundable, deposits may be transferred if an event is postponed and the transfer date must be within six months of the original booking date. A transfer may incur admin charges if the original date cannot be resold.

Corkage is available, please check for the current rate charges. Maximum quotas apply for corkage: equivalent to a maximum of 0.5 a bottle of wine/sparkling wine per adult guest.

Fireworks are permitted, 21 days notice is required. The contracted supplier will be required to complete and submit to Mansion House Llansteffan Ltd a risk assessment and a copy of their valid insurance documents ahead of the event.

With the exception of the wedding cake, all food served may only be supplied by Mansion House Llansteffan Ltd.

Bouncy castles and such novelty equipment are permitted, 21 days notice required and the supplier will be required to send in copies of their insurance documents ahead of the event. No responsibility will be accepted by Mansion House Llansteffan Ltd for any personal injury caused by guests using such novelty equipment.

All quoted prices are inclusive of VAT at the current rate.

Gratuities are at the guest's discretion and are distributed equally amongst the team.

The information in this brochure is correct at the time of printing.

By paying a deposit to Mansion House Llansteffan Ltd you accept the Terms & Conditions as laid out in this document and the responsibility of any liabilities