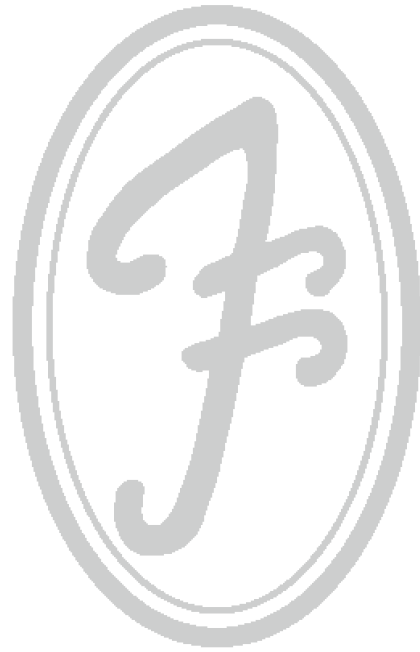


**Weddings
at
The Falcondale**

2011



Exclusive Use

For a unique experience the entire hotel for your use only! The package includes the following:-

- 18 bedrooms for up to 38 guests from 2.00pm on your wedding day until 11.00am the following day.
- 1 complimentary deluxe room for the Bride and Groom on their wedding night
- Full Welsh and Continental breakfast the following morning for you and your room guests (maximum 40).
- Your Wedding breakfast is available at your preferred time and the evening buffet can be adapted to your requirements.
- The use of all public areas from 2.00pm on your wedding day until 11.00am the following day. This includes: - The Valley Restaurant, Conservatory, Residents Lounge, Harford Suite, Peterwells Brasserie, Gallery Lounge, Terrace and 15 acres of private grounds.

Exclusive use for one day £5000.00

Exclusive use for 2 days £7900.00

Civil Ceremonies

We are licensed to hold civil ceremonies – if you would like to get married here we are able to accommodate up to 80 people seated in the Harford Suite. We would also be able to offer a room from 8.00am – 12.00 noon on the day, for preparation by the bride or bridal party (this is subject to availability, and must be pre-booked in order to guarantee availability).

Please note this package may not be available on Saturdays where no reception is required following the ceremony. The Registrar should be contacted prior to making a booking with ourselves to ensure their availability for your desired date.

Harford suite £330.00

Wedding Day Celebrations

Falcondale is proud to have one of the finest restaurants in the area. We have consistently achieved AA rosettes over the last 6 years thanks to our head chef Michael Greens' dedication to cooking using only the finest locally sourced ingredients.

Everything is prepared fresh to order and your wedding breakfast is no exception. The wedding breakfast is a set meal based on one choice per course for a three, four or five course menu ~ we are happy to provide alternatives to cater for any dietary requirements.

Reception Drinks

This is a small selection of more popular reception drinks if you have a preference for something different please ask – we have also put a few drinks packages together which you will find after the Wedding Breakfast menus.

Champagne or sparkling wine from our wine list		please ask	
Pimms No1	£4.00	Prosecco	£4.50
Mulled wine	£5.00		
Beers by the bottle	from £3.80		
Old fashioned lemonade, Elderflower pressé		£8.00 per litre	
Apple, Orange, pineapple and grapefruit juice		£6.50 per litre	

Canapés

Welsh rarebit bruschetta
Smoked salmon and cream cheese mini bagel
Galia melon and Carmarthen ham kebabs
Chicken and apricot brochette
Mozzarella balls with vine tomatoes and basil skewers
Spicy lamb koftas with minted yoghurt
Prawns with dill dressing on an endive leaf

Choice of 3	£4.60
Choice of 4	£5.60
Choice of 5	£6.60

The Wedding Breakfast

Menu Choices

Starters

Home made Soup from a wide selection, examples:

- Beef or Venison consommé
- Creamy seasonal vegetable
- Roasted vine tomato with basil cream
- Minted pea and ham
- Carrot and orange
- Leek and potato
- Traditional Cawl

Melon and fresh fruits with pear and cider sorbet and apple coulis
Crown of galia melon filled with prawns marinated in a dill and mustard sauce

Chicken and laverbread terrine with apple and plum chutney, toasted brioche and Cumberland sauce

Glazed Mozzarella cheese and Carmarthen ham with rocket and balsamic dressing

Seared escalope of smoked salmon on a warm potato salad with wild rocket dressing

Baked salmon in filo pastry with lemongrass and ginger sauce

Salad of crispy shredded duck with Parmesan shavings, croutons and Caesar dressing

Smoked salmon and prawn tartar on fresh green leaves with horseradish crème fraiche

Optional Sorbet Course

Homemade flavours include: -

- Strawberry and black pepper
- Lemon and lime
- Pear and cider
- Gin and tonic
- Elderflower
- Forest fruits

Main Courses

Favourites and Bestsellers

Chicken breast with a bacon roll, herb and onion farce, bread sauce and roast jus

Roast Pembrokehire turkey with traditional accompaniments

Leg of Welsh lamb with a leek and apricot stuffing, minted pudding, redcurrant and rosemary jus

Roast loin of locally reared pork with lemon and thyme farce and red wine jus

Roast sirloin of Welsh beef with Yorkshire pudding and roast gravy (£2.00 supplement)

A Bit More Unusual

Breast of corn fed chicken with onion marmalade mousse and black and pink peppercorn sauce

Gressingham duck breast on leek and truffle oil mash with roasted onion sauce

Tenderloin of pork with apple and sage mash and Perl Las sauce

Rack of Welsh lamb on minted couscous with mushroom, tomato and tarragon sauce

Poached fillet of salmon with asparagus mousse and hollandaise sauce

Welsh beef fillet Wellington with dauphinoise potatoes and wild mushroom sauce (£5.00 supplement)

Vegetarian Options

Quorn roast with sage and onion farce, honey roasted carrots and parsnips with vegetarian gravy

Tartlet of roasted Mediterranean vegetables with smoked tofu, perl wen cheese and sweet pepper and mustard coulis

Butternut squash and Tintern cheese risotto with poached egg and wild rocket oil

Glamorgan leek and Caerphilly sausage with cabbage mash, poached egg and hollandaise sauce

Desserts

This is a selection from our current popular desserts if you have a personal favourite that is not included in this list please let us know

Tequila and mascarpone cheesecake with lime jelly
Chocolate and orange truffle cake
Banana pavlova with vanilla Ice cream and butterscotch sauce
Fresh fruit salad with sherry syrup
Brandy snap basket with fresh strawberries, lemon curd ice cream and red berry coulis
Apple and ginger tart with Whisky custard
Profiteroles with chantilly cream and a dark chocolate sauce
Crème caramel with a hint of rosewater

Optional Cheese Course

Welsh Cheese selection with Homemade Chutney, Oatcakes, Celery and Grapes offered as a platter for each table

3 Courses (inclusive of coffee)	£37.75 per person
4 Courses (inclusive of coffee)	£40.80 per person
5 Courses (inclusive of coffee)	£43.40 per person

Presentation Buffet

Starter

Seasonal melon with champagne soaked strawberries and homemade sorbet

Main course

Dressed Salmon Cold Roast Sirloin Beef
Roast Pembrokeshire Turkey Honey Roasted Gammon
Selection of Vegetable Quiches Hot New Potatoes
Beef or Chicken Stroganoff Saffron and Coconut Rice
A selection of salads with dressings, dips, vinaigrettes and chutneys

Dessert

Selection of 3 desserts and Welsh cheeses with celery, grapes homemade chutney and water biscuits

£37.75 per person (inclusive of coffee)

Evening Nibbles and Buffets

Buffet A and B are available for all wedding parties; these can be added to or adapted to suit your party.

Buffet C is designed for any party taking exclusive use of the hotel or for parties where the guests are the same numbers day to evening.

Buffet A ~ £17.85

Dressed buffet to include a selection of home-cooked meats, cheese, savouries, and salads plus one hot dish from Buffet C

Buffet B ~ £19.90

As above with 2 hot dishes from Buffet C

Buffet C ~ £12.25

One / Two options from the following:-

Beef chilli and rice

Served with: shredded lettuce, tomato salsa, and sour cream

Chicken breast curry and basmati rice

Served with: a traditional pickle tray and poppadoms

Corned beef hash

Served with: pickled red cabbage and brown sauce

Chunky cawl

Served with: Welsh cheddar cheese and crusty bread

Welsh cheese and homemade pâté

Served with: crusty bread, chutney, celery and grapes

Smoked bacon and locally made sausages in soft-floured rolls

Served with: traditional sauces, chunky homemade chips and fried onions

Add a dessert to your buffet for £4.05

Drinks Packages

DP1 - £24.50

Glass of house Champagne on arrival,
Half bottle of white or red house wine with the meal,
Glass of house Champagne with the toast

DP2 - £22.45

2 glasses of sparkling wine on arrival,
Half bottle of white or red house wine with the meal,
Glass of sparkling wine with the toast

DP3 - £18.35

Glass of sparkling wine on arrival,
Half bottle of white or red house wine with the meal,
Glass of sparkling wine with the toast

Alternative reception drinks and wine by the bottle can be served please ask to see our current wine list.

All our house-selected wines offer superb quality for their price and we would be happy to suggest an appropriate wine to match your wedding breakfast.

Corkage

If you prefer to supply your own wine, sparkling wine or Champagne for consumption during the wedding breakfast we charge the following for corkage and service: -

Wine	£12.50 per 75cl
Champagne	£17.50 per 75cl
Miniatures / alcoholic favours	£2.95 per 5cl.

A minimum charge of £300.00 will be levied for either of the above. Unfortunately we cannot accept parties bringing their own spirits.

Terms and Conditions

Our wedding prices are based on having more than 50 adults for the wedding breakfast (not applicable if exclusive use is taken). If you believe you are not going to reach this number a room hire charge may be made, please enquire.

Exclusive use must be taken for at least 1 night if a wedding is booked for a Bank Holiday Weekend and all weekends in August.

Please note that when exclusive use is not taken, there is not full access to all the public areas and the following apply:

- Your wedding breakfast can be no later than 4.00pm
- An evening buffet must be included in your package
- At least 8 bedrooms must be taken in order to have evening entertainment
- 80 is the maximum number day/evening guests before exclusive use must be taken

These terms and conditions are in addition to the terms and conditions that can be found in our full colour wedding brochure