

THE PENRALLT

Wedding Brochure



Croeso, welcome to the Penrallt, an Edwardian mansion situated in Aberporth, West Wales. Our peaceful location amongst 42 acres of garden and woodland, with views of Cardigan Bay, along with a license to host your marriage or partnership ceremony and with award winning welsh cuisine, make this a perfect location for your special day.

We pride ourselves on our attention to detail and our ability to tailor your wedding to your individual needs, from small intimate wedding, to larger more lavish events. As well as offering a variety of 'tried and tested' menus our local Welsh chef is able to create a wedding breakfast to your exact requirements and we are committed to using the very best of local suppliers and produce and have an AA rosette for food.

We hope the enclosed information will help you with your choices and we look forward to meeting you.

THE PENRALLT

Wedding Receptions

Here at The Penrallt we are proud to offer exclusive use to you and your wedding guests on an optional basis, making sure total dedication is given to you and your wedding party.

You will be able to relax and enjoy all our facilities, including both restaurants, bar and our peaceful, landscaped gardens.

Exclusive use of the hotel from 1pm of your wedding day until 11am the next morning is available from £1500.

Alternatively, those not requiring exclusive use of the hotel, but require restaurant and dancefloor is available from £500.

All our weddings include:

Use of cake stand and silver knife

Complimentary night in our honeymoon suite for the bride and groom.

Use of our easel for your table plan

Full block booking of all rooms at reduced rates

Discounted rates for guests staying before and after the wedding.

Civil Ceremonies

The Penrallt is licensed under the marriage (approved premises) regulations Act 1994 to hold civil marriages and patnership ceremonies on the premises. If you wish to do so, please contact; Cardigan registrar on 01239 612684, to check availability.

A charge for room hire applies to all ceremonies on the premises at £250.

Optional Ideas

Being in the heart of beautiful Welsh countryside, why not add a celtic touch to your wedding with service of welshcakes, some celtic music or a harpist to greet your guests.

Or top off your evening with a firework display.

THE PENRALLT

Wedding Breakfast Menus

At The Penrallt we will create the perfect menu for your day. Our Menu's range from elegant wedding breakfasts to informal wedding buffets. We have an award winning restaurant, using the finest in local produce.

The following pages are a guide to what is available, with a selection of starters, main courses, desserts and sample menu's and prices.

A 3 course wedding breakfast starts at £35 per head. This is based on a choice of one starter, one main and one dessert and is inclusive of coffee and petit fours.

Sorbet and fish courses are available from £2.95.

Tasting sessions with our Wedding Co-ordinator and Head Chef can be arranged for you to discuss any requirements and preferences you may have.

We are also able to cater for any guests with specific dietary requirements.

All our menu's are seasonal as we use all local produce, so please be aware when choosing your menu.

THE PENRALLT

Starters

Homemade soup of your choice

Spring

Asparagus wrapped in Carmarthen ham, sweet onion tartlet, hollandaise sauce

In house smoked duck breast, pickled apple, watercress salad

Summer

Balantine of ham hock & chicken, pea mousse, sour dough bread

Home cured gravadlax, mustard & dill dressing, red chard, rocket salad

Autumn

Salmon, crab & dill fishcakes, petit salad, sweet chilli sauce

Tea smoked duck breast, apple coleslaw, parsnip confit, duck crackling

Winter

Game terrine, Cumberland sauce, melba toast

Salmon cooked three ways, watercress, béarnaise sauce

THE PENRALLT

Mains Courses

Spring

Pot roasted loin of pork, white wine, fennel, garlic, mascarpone

Pan fried sea bass fillets, crushed new potatoes, pea bonne femme

Herb crusted rack of lamb, leek & potato rosti, baby vegetables, mint jus

Summer

*Apricot & white stilton stuffed chicken, colcannon mash, finely diced
summer vegetables & chervil beurre blanc*

Pan fried fillet of sea bream, potato terrine, clam & laverbread broth

*Pan roasted breast of Penrhi duck, potato & apple rosti, cherry & cassis
reduction, savoy cabbage & spinach*

Autumn

*Slow roasted rump of beef, chasseur sauce, roasted potatoes, seasonal
vegetables*

*Lemon sole fillets, caper & lemon butter, wilted spinach, boulangiere
potatoes*

*Saddle of venison, fondant sweet potato, mushroom & spinach fricassee,
redcurrant & thyme reduction*

Winter

Roasted turkey with traditional trimmings

Lamb shank, celeriac puree, roasted winter vegetables, red wine jus

Beef wellington, dauphinoise potatoes, roasted baby vegetables, rioja jus

THE PENRALLT

Desserts

Selection of welsh cheeses, homemade chutneys & biscuits

Spring

Apple & kiwi iced parfait

Vanilla crème brulee, hazelnut shortbread, champagne poached rhubarb

Summer

Summer berry pudding with clotted cream

Mango & lime pannacotta, carpaccio of pineapple & passion fruit sorbet

Autumn

Apple & blackcurrant crumble with vanilla custard

Plum & ginger tart tatin with cardamom ice cream

Winter

Poached pear with vanilla rice pudding

Dark chocolate & espresso cheesecake with white chocolate sauce

THE PENRALLT

For a more traditional menu we can also offer:

Chicken liver parfait with homemade chutney

Roast sirloin of beef with Yorkshire pudding

Roast breast of chicken with sage and onion stuffing

Cheesecake of the day

For the children

Homemade chicken goujons, peas and homemade chips

Sausages, mashed potato, peas and gravy

Selection of homemade ice cream or sorbet

£9.50 per child

*Alternatively children may have smaller portions of your chosen menu for
50% of the price.*

THE PENRALLT

Sample Menus

Homemade soup of your choice

Roast sirloin of beef with Yorkshire pudding

Apple and kiwi iced parfait

£35

Balantine of ham hock & chicken, pea mousse, sour dough bread

Pan fried sea bass fillets, crushed new potatoes, pea bonne femme

Mango & lime pannacotta, carpaccio of pineapple & passion fruit sorbet

£40

Salmon cooked three ways, watercress, béarnaise sauce

*Saddle of venison, fondant sweet potato, mushroom & spinach fricassee,
redcurrant & thyme reduction*

Selection of welsh cheeses, homemade chutneys & biscuits

£45

THE PENRALLT

Fork Buffet Menu

Platter of warm meats: - Gammon ham, welsh lamb, welsh beef, free range chicken

Smoked platter comprising of chicken breast, mackerel with beetroot sauerkraut & local smoked salmon & capers

Fresh fish platter of prawns with cocktail dip, roll mops, poached salmon with dill cream

Cold cutting pies, mustards & homemade pickles

Traditional greek salad with feta, tomatoes & peppers

Buttered new potatoes

A selection of quiches

Homemade bread

Pesto pasta salad

Almond & sultana rice

Moroccan cous cous

Coleslaw

Olives, hummus & tzatziki

Seasonal fruit Pavlova

Homemade cheesecake

£35

THE PENRALLT

Finger buffet

Selection of freshly filled open baguettes

Selection of filled vol au vents

Cajun chicken skewers with

Cold cutting pies with homemade chutneys

Selection of homemade quiches

Mini blinis with smoked salmon & cream cheese

Mini vegetable spring rolls with hoi sin dip

£14.95

Dessert can be added to the buffet from £3.95 per person, minimum of 2 different choices being offered.

**Please note, hog roasts available upon request, minimum numbers and restrictions apply. Also, traditional welsh and continental cheeseboards and anti pasti available upon request.*

THE PENRALLT

Additional Items

£1.50 per item

Per person

Sausage rolls

Scones

Welshcakes

Honey glazed sausages

Mini vegetable spring rolls

Selection of vol au vents

Assortment of real crisps

Hummus & pitta bread

Mini onion bhajis with mint riata

Mini samosas with tzaki dressing

£3.00 per item

Per person

Tandoori chicken skewers

Selection of mini quiches

Chicken goujons

Fish goujons

Mini kofta kebabs with mint riata

Fishcakes with sweet chilli sauce

Goat's cheese & wild mushroom tart

Crudités & a selection of dips

Selection of pizzas

Filo wrapped king prawns with sweet chilli sauce

THE PENRALLT

Canapes

3 - £6.00, 5 - £10.00, 7 - £14.00

Open filo of marinated baby prawns, garlic mayonnaise

Honey roasted ham on brown bread, mustard & capers

Sundried tomato & black olive crostini (V)

Galia melon wrapped in Carmarthen ham

Warm mini leek, celery & gorgonzola tart (V)

Smoked salmon & cream cheese wheels

Sweet & sour king prawns in tortilla wraps

Tomato & mozzarella brushetta (V)

Perl las filled button mushroom, with deep fried rocket (V)

Salmon & dill mini fishcakes

THE PENRALLT

Drinks

House white - Oliver & Greg's sauvignon blanc/San Antonio pinot grigio
House red - Oliver & Gregs cabernet sauvignon/ Wilson Quay merlot shiraz
House rose - San Antonio pinot grigio rosato

All above £3.95 175ml, £5.25 250ml, £15.95 a bottle

Fruit punch £1.50

Sparkling wine £5.95

Sparkling wine cocktails

Bucks fizz £5.25

Cranberry fizz £5.25

Champagne £6.95

Champagne cocktails

Cranberry fizz £6.25

Kir Royale £6.95

Pimms cocktail £3.50

Mulled wine £3.50

THE PENRALLT

Drinks packages

Drinks package 1

Glass of fruit punch on arrival

Glass of house wine with meal 175ml

Glass of rose sparkling wine for toast

£9.95

Drinks package 2

Glass of Pimms on arrival

Glass of house wine with meal 250ml

Glass of champagne to toast

£14.95

Drinks package 3

Glass of Kir Royale

Half bottle of house wine with meal

Glass of champagne to toast

£19.95

THE PENRALLT

Accommodation

Our Classic Rooms are located either in the main house or adjacent to the hotel in a garden setting.

Our Superior Rooms are all situated in the main building and are more spacious than our classic rooms.

*Our Deluxe Rooms offer the option of a balcony, a sea view or a larger King size bed.
All rooms are situated in the main building.*

The Family Suite is situated in the main building and as well as a King size bed and large lounge area, there is a separate children's bedroom with two single beds.

Our Penrallt Suite has a King size bed, a separate lounge area and a luxury bathroom with stand alone, roll-top bath, balcony and sea views.

Each room has en-suite facilities, hospitality tray, flat screen colour television, direct dial telephone and hairdryer.

We do require a minimum of 20 rooms to be occupied by any wedding party and for a weekend wedding there is a minimum two night stay requirement for accommodation.

The hotel can sleep up to a maximum of 43 people - depending on room occupancy.

The garden rooms can sleep up to a maximum of 30 people - depending on occupancy.

Please ask about our discounted accommodation rates.

THE PENRALLT

Terms and Conditions

Confirmation

Bookings will be treated as provisional until the contract is signed and returned to us, along with the initial non-refundable deposit of £500.00. This should be within 10 days of the provisional booking being made. If the confirmation is not received we reserve the right to cancel the wedding. A second deposit will be due 6 months prior, which will be 50% of the anticipated full cost of the wedding.

Full payment 14 days prior to your wedding.

Cancellation

In the unfortunate event of you cancelling your confirmed booking the following charges will apply: -

- Between 9 months and 6 months prior to the booked date - 50% of anticipated final account.
- Between 6 months and 8 weeks prior to the booked date - 75% of anticipated final account.
- 8 weeks or less - 100% of anticipated final account.

Please note that all deposits inclusive of the £500.00 to secure the booking date and all pre payments are non-refundable and non-transferable.

Final numbers and Payment

The Client shall notify the Hotel not less than 3 months prior to the wedding the anticipated number of guests attending, should the figure be less than 90% of the figure given at 3 months prior to the function date, the Hotel reserves the right to change the allocated space or charge a surcharge. The final number must be notified to the hotel no less than 21 days prior to the wedding. The amount payable by the client shall be calculated on the final number or the number actually attending, whichever is greater.

Client's responsibility

- Any special requirements must be notified as soon as possible. They are not guaranteed unless specifically confirmed by the hotel in writing.
- Unless otherwise advised, the hotel has no plans for refurbishment but this situation may change.
- If you have any disability related requirements, please advise the hotel directly as soon as possible. A copy of our access statement is available on the website.

Non arrival charges for accommodation

Block booked bedrooms reserved in conjunction with a reception and subsequently cancelled or not taken up will be subject to cancellation charges and chargeable to the client. Unoccupied rooms will be charged for at the full prevailing rate to the client's main account.

Force Majeure

Except where otherwise expressly stated in these conditions, the hotel will have no liability where the performance or prompt performance of our respective contractual obligations is prevented or affected by or you otherwise suffer any damage or loss of any description as a result of "force majeure". In the conditions "force majeure" means any event which the hotel could not, even with all due care, foresee or avoid. Such events may include war or threat of war, riot, civil strife, actual or threatened terrorist activity, industrial dispute, natural or nuclear disaster, adverse weather conditions, fire and all similar events outside the hotel's control.

THE PENRALLT

Final named rooming list

To be received no later than 14 days prior to arrival.

Hotel's Liability

The hotel does not accept responsibility for loss of or damage to any items of value (including but not limited to cash, jewellery and electronic items such as laptops, cameras and phones) unless deposited with the reception desk for safekeeping. The hotel is entitled to rely on the limitations of liability for lost or damaged property contained in the Hotel Proprietors' Act 1956.

Corkage

No wines, spirits, food or beverage may be brought into the Hotel or grounds by you, your guests or on your behalf for consumption on the Hotel premises unless the prior consent of the hotel has been obtained, for which a charge will be made, (with the exception of the wedding cake). Corkage charge of £12.50 per bottle, with a minimum of £250.00 charge.

Equipment and storage

The Hotel will assist Clients, where reasonably possible with storage of equipment etc. The Hotel does not accept any liability for loss or damage to any item of equipment, furniture stock or the like. Clients are requested to confirm arrangements with the management at least 28 days prior to the event.

Licensing hours

All weddings are licensed until 00.30hrs with the bar closing at 00.00hr

Children under 10 years can be served half portions at a 50% reduction of the adult package price.

Behaviour

You accept responsibility for any damage or loss caused by any of your guests. Full payment for any such damage or loss must be paid direct to the hotel. The hotel is entitled to exclude or remove any guest who causes damage, danger or distress or otherwise behaves in an inappropriate manner.

Any children attending the function are the responsibility of the accompanying adult and for their safety and that of the staff and guests they should be under supervision at all times, especially during the service of food.

Please be advised bookings are only accepted under the provisions of these standard terms and conditions, which may be varied without notice. The Penrallt strongly advises that clients take out their own insurance for cover in the event of cancellation, and will provide guidance and information in this regard upon request.

Wedding Suppliers

Aberporth, Cardigan, Ceredigion SA43 2BS

Tel: 01239 810227 Fax: 01239 811375

www.thepenrallt.co.uk info@thepenrallt.co.uk

THE PENRALLT

Chair Covers

Carol Herbert - Tel: 01239 810859

Photographers

Huw Thomas - Tel: 01239 820689 / 07773 323187
www.huwthomasphotography.com

Whole Picture Productions - Tel: 01239 710090

www.wholepicture.co.uk

Wedding Cakes

Dec 'o' Cake - Tel: 01646 683884

Flowers

Pink Orchid - Tel: 01239 621577

Horse Drawn Carriage

Gentle Giants - Tel: 01239 881679

Bridal wear

Jaqueline Anne Bridal Wear
Unit C, The Industrial Estate
Carmarthen Road
Newcastle Emlyn
Tel: 01239 711 018

Disco

Tommo - Tel: 07772 873283

Ryen Wyett (Sound Surfer)

Tel: 01267 222894 Mob: 07590462440

Equipment Hire**Audiohire**

The Old Dairy
133-137 Kilburn Lane
London
W10 4AN
TEL: 0208 960 4466
Email: admin@audiohire.co.uk

Harpist

Georgina Cornock -
Tel: 01348 872804 / 07967 648336

Helicopter

Helicharter Wales
Tel: 01437 779944

Stationary

Make it Pretty - Tel: 01834 812479

Wedding Videos

MJ Videos - Tel: 01239 831550

Whole Picture Productions

Tel: 01239 710090
www.wholepicture.co.uk

Cars

Hubert Jones - Tel: 01559 370407

Fireworks

West Coast Fireworks Co.
13 High Street
Narberth
Tel: 01834 861902

Iwan Ward - Tel: 07811 323842

24 Carrot Promotions

Y Gaer
Cwm Cou
Newcastle Emlyn
SA38 9PR
TEL: 01239 711854
info@24carrotpromotions.co.uk
Mobile: 07989 520637

General Wedding Specialists

Chair Covers Wales
01269842009