
WEDDING PRICE LIST



COLDRA COURT HOTEL
BY CELTIC MANOR



WEDDING PACKAGES

To help you create your perfect day, Coldra Court offers a variety of wedding packages, each providing a choice of special finishing touches to make your special day unique and memorable.

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01 PLATINUM PACKAGE

THE PACKAGE INCLUDES:

- Room hire
-
- Red carpet on arrival
-
- Arrival glass of prosecco or bottle of beer
-
- Three course wedding breakfast
-
- Half bottle of wine (per person) with wedding breakfast
-
- Chair covers and bows
-
- White table linen and napkins
-
- Place cards, menus and table plans
-
- Use of round or square cake stand and knife
-
- Glass of Prosecco for the toast
-
- Evening buffet
-
- Resident DJ
-
- Deluxe suite with full Welsh breakfast on your wedding night at Coldra Court Hotel

£117.50 per person

Minimum 50, maximum 180 guests

Additional evening buffet guests

£27.50 per person

WEDDING PACKAGE MENU

STARTER

LIMONCELLO AND WELSH SEA SALT HOUSE CURED SALMON (E,D,S,G,F)

Granary bread, lemon net, seashore salad

WOODLAND PULLED PORK, PISTACHIO, CHERRY AND PARMA HAM TERRINE (MU,SD,D,G)

Vale of Glamorgan chutney, grilled sourdough

ROASTED PORTOBELLO MUSHROOM WITH SUN BLUSHED TOMATO SALSA (V,MU,SD,D)

Baked with Welsh blue cheese

BREAST OF WOOD PIGEON (V,MU,SD,D)

Spiced lentils, radicchio marmalade, herb salad

MAIN COURSES

SHANK OF WELSH LAMB (SD,D)

Colcannon potato cake, roasted carrots, rosemary, garlic sauce

WELSH ROAST BEEF (SD,D,G,E)

Cider and mustard crust, Yorkshire pudding, glazed root vegetables, roast potatoes, red wine jus

SEARED CORNISH SEA BASS FILLET (E,D,S,G,F)

Curried risotto arancini, red pepper and saffron sauce

RISOTTO ALLA PRIMAVERA (V,MU,SD,D)

Seasonal vegetable risotto with grilled halloumi

DESSERTS

MAPLE SYRUP CHEESECAKE (V,E,D,G)

Caramelised banana and ginger tuile

SALTED CARAMEL TORTE (V,E,D,G)

Madagascan vanilla mascarpone, popcorn ice cream

PENDERYN SINGLE MALT WELSH WHISKY CHOCOLATE TORTE (V,E,D,G,SD)

Cornish clotted cream

GRANNY SMITH AND WELSH CIDER MOUSSE (V,E,D,G,SD)

Apple sorbet, cinnamon biscuit

EVENING BUFFET MENU

FILLED BAGELS WITH FIVE DELICIOUS FILLINGS (D,G,F,E,MU)

-

SALMON GRAVADLAX WITH DILL AND MUSTARD DRESSING (F,MU,SD)

-

GRUYERE, TOMATO AND SPRING ONION QUICHE (G,D,E)

-

DUCK SPRING ROLL WITH HOI SIN SAUCE (G,D,SD)

-

CAJUN CHICKEN WITH MOROCCAN COUSCOUS AND GRILLED PITTAS (G,MU)

-

SOUTHERN FRIED CHICKEN DRUMSTICKS WITH SPICY TOMATO RELISH (E,D,G,MU)

-

MINIATURE CHEESE BEEF BURGERS (D,E,G,MU,SD)

-

MELON WITH PARMA HAM AND FIGS CAESAR SALAD WITH POACHED
FREE RANGE EGG (MU,SD,G)

-

PESTO DRESSED PASTA SALAD WITH MIXED SEASONAL LEAVES (N,MU)

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

02 GOLD PACKAGE

THE PACKAGE INCLUDES:

Room hire

–

Red carpet on arrival

–

Arrival glass of sparkling wine or bottle of beer

–

Three course wedding breakfast

–

Half bottle of wine (per person) with wedding breakfast

–

Chair covers and bows

–

White table linen and napkins

–

Place cards, menus and table plans

–

Use of round or square cake stand and knife

–

Glass of sparkling wine for the toast

–

Evening buffet

–

Resident DJ

–

Deluxe room with full Welsh breakfast on your wedding night at Coldra Court Hotel

£97.50 per person

Minimum 50, maximum 180 guests

Additional evening buffet guests

£22.50 per person

WEDDING PACKAGE MENU

STARTER

CREAM OF MUSHROOM AND THYME SOUP (V,D,C,S)

With warm bread roll

CHICKEN AND CHORIZO TERRINE (E,D,S,G)

Onion chutney, toasted brioche, pea shoot salad

MARINATED HALLOUMI (V,D,G,N)

Toasted pine nuts, tomato couscous

HOUSE SMOKED DUCK BREAST (E,D)

With watermelon salad

MAIN COURSES

ROAST BEEF AND YORKSHIRE PUDDING (SD,D,G,E)

Roast potatoes, seasonal vegetables, Rioja red wine jus

CARAMELISED SHALLOT TART (V,D,S,G)

Wild rocket and balsamic

ROASTED LOIN OF PORK (SD)

Fondant potato, roasted vegetables, crackling, red wine jus

PAN FRIED CAJUN SALMON (E,D,S,G,F)

With sweetcorn salsa

DESSERTS

STRAWBERRY CHEESECAKE (V,E,D,G)

Raspberry compote, Italian meringue

LEMON TART (V,E,D,G)

Clotted cream and fruit compote

BAKEWELL TART (V,E,D,N,G)

Raspberry ripple ice cream

CHOCOLATE TRUFFLE TORTE (V,E,D,S,G)

EVENING BUFFET MENU

SELECTION OF SANDWICHES (D,G,F,E,MU)

-

SELECTION OF CALIFORNIAN WRAPS (D,G,F,E,MU)

-

MARGHERITA PIZZA SLICES (D,G)

-

PORK PIES WITH RED ONION RELISH (D,E,G,MU,SD)

-

MINIATURE HAMBURGERS WITH PICKLES AND KETCHUP (D,E,G,MU,SD)

-

VEGETABLE SAMOSAS WITH PEAR AND MANGO CHUTNEY (V,C,MU,G,D)

-

RED AND WHITE COLESLAW (E)

-

GERMAN POTATO SALAD(D,E,MU,G)

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03 SILVER PACKAGE

THE PACKAGE INCLUDES:

Room hire

–

Red carpet on arrival

–

Arrival glass of sparkling wine or bottle of beer

–

Three course wedding breakfast

–

Glass of wine with wedding breakfast

–

Chair covers and bows

–

White table linen and napkins

–

Place cards, menus and table plans

–

Use of round or square cake stand and knife

–

Glass of sparkling wine for the toast

–

Evening buffet

–

Resident DJ

–

Standard room with full Welsh breakfast on your wedding night at Coldra Court Hotel

£77.50 per person

Minimum 50, maximum 180 guests

Additional evening buffet guests

£17.50 per person

WEDDING PACKAGE MENU

STARTER

LEEK AND POTATO SOUP (V,C,S)

With warm bread roll

CHICKEN LIVER PATÉ (E,D,S,G)

Plum chutney, toasted brioche, pea shoot salad

FEEL-GOOD SALAD (V,SE,D,S)

Quinoa, toasted seeds, roasted butternut squash, pomegranate, samphire, chargrilled broccoli, chilli, kale

TOMATO AND MOZZARELLA SALAD (V,E,D)

Wild rocket nut-free pesto, balsamic

MAIN COURSES

PAN ROASTED BREAST OF CHICKEN, STUFFED WITH HALLOUMI (MU,SD,D)

Roast potatoes, seasonal vegetables, Rioja red wine jus

WILD MUSHROOM, SPINACH AND MASCARPONE LASAGNE (V,D,S,G)

TWENTY-FOUR HOUR SLOW COOKED PORK BELLY (MU,SD,D)

Fondant potato, roasted vegetables, crackling, local Welsh cider sauce

HERB CRUSTED COD LOIN (D,S,G,F)

Crushed potatoes, white wine nage

DESSERTS

PROFITEROLES (V,E,D,G)

With chocolate sauce

SALTED CARAMEL AND CHOCOLATE TART (V,E,D,S,G)

KEY LIME PIE (V,E,D,N,G)

STRAWBERRY CHEESECAKE (V,E,D,G)

EVENING BUFFET MENU

SELECTION OF SANDWICHES (D,G,F,E,MU)

-

MARGHERITA PIZZA SLICES (D,G)

-

POTATO WEDGES WITH GARLIC MAYONNAISE (E)

-

SOUTHERN FRIED CHICKEN DRUMSTICKS WITH SPICY TOMATO RELISH (E,D,G,MU)

-

RED AND WHITE COLESLAW (E)

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04 EVENING PARTY PACKAGE

Planning an evening only wedding party? Make it a night to remember with your friends and family and enjoy a fantastic celebration.

THE PACKAGE INCLUDES:

Room hire

-

Arrival glass of sparkling wine or bottle of beer

-

White table linen and napkins

-

Chair covers and bows

-

Evening buffet

-

Resident DJ

-

Standard room with full Welsh breakfast for the newlywed couple at Coldra Court Hotel

£37.50 per person

Minimum 50, maximum 180 guests

EVENING PARTY BUFFET MENU

SELECTION OF SANDWICHES (D,G,F,E,MU)

-

MARGHERITA PIZZA SLICES (D,G)

-

POTATO WEDGES WITH GARLIC MAYONNAISE (E)

-

SOUTHERN FRIED CHICKEN DRUMSTICKS WITH SPICY TOMATO RELISH (E,D,G,MU)

-

RED AND WHITE COLESLAW (E)

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05 MENU ENHANCEMENTS

Why not complement your drinks reception on arrival with a selection of canapés?

COLD CANAPÉ SELECTION

- CRUSHED PEA AND GOAT'S CHEESE BRUSCHETTA WITH MINT SALSA VERDI (V,G,D,SD)
- SMOKED SALMON MOUSSE ON BLINIS WITH DILL AND LEMON CRÈME FRAICHE (F,G,D,E)
- CHEDDAR CHEESE AND LEEK TARTLETS (V,G,D,E)
- CHICKEN LIVER PATÉ WITH PLUM CHUTNEY ON BRIOCHE TOAST (D,G,E,SD)
- PRAWN CAESAR SALAD SERVED ON ITALIAN BREAD (G,D,CR,E)
- SMOKED HAM AND TORTILLA PINWHEEL (G,D)

HOT CANAPÉ SELECTION

- SESAME PRAWN TOAST WITH SWEET AND SOUR PINEAPPLE RELISH (G,CR,E,SE)
- MOROCCAN LAMB KOFTA WITH MINT YOGHURT (D)
- TANDOORI CHICKEN TARTLETS WITH MINT SAMBAL (G,D,E)
- COURGETTE AND POLENTA CAKE WITH SWEET CHILLI JAM (V,D,E,G)
- WELSH RAREBIT WITH ONION CHUTNEY (V,G,D,E,MU)

- 4 canapés **£8.00** per person
- 6 canapés **£11.00** per person
- 8 canapés **£13.00** per person

INTERMEDIATE COURSE FOR WEDDING BREAKFAST

SORBET

Blackcurrant, passion fruit, mango, champagne or lemon

£3.50 per person

CHEESE COURSE

WELSH CHEESE PLATTER (V,G,D,SD,C)

Caerphilly, Perl Las, Perl Wen and Black Bomber Cheddar, served with biscuits, grapes, celery and dried fruit

£8.00 per person

Cheese course only available in conjunction with a wedding breakfast or evening buffet menu

06 WEDDING DRINKS

BY THE GLASS

	PER GLASS
House Prosecco	£7.15 (125ml)
Bucks Fizz (sparkling wine with orange juice)	£5.85
House Wine	£5.20 (125ml)
House Champagne	£9.95 (125ml)
House Sparkling Wine	£5.10 (125ml)
Fruit Juice	£2.30
Mocktail	£3.95
Pimm's	£5.50

BY THE BOTTLE

	PER BOTTLE
House Wine (red and white)	£20.95
House Sparkling Wine	£29.95
House Prosecco	£36.95
House Champagne	£53.00

BOTTLED BEER

Peroni	£4.95 (330ml)
Corona	£4.95 (330ml)

MINERAL WATER

	PER 75CL BOTTLE
Decantae (still or sparkling)	£4.50

GIN STATION

Gordon's Gin, Britvic Tonic, Lemon and Lime Garnish	£4.95 per person
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COCKTAIL STATION

Cosmopolitan, Spiced Rum Mojito, Bramble	£9.95 per person
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We will endeavour to offer an alternative product should your first choice be out of stock due to supply or availability (cost of alternative may vary).

Please note the above brands may be subject to change without notice.

This is a selection only. If you would like a more comprehensive wine list please contact the Event Coordinator.

Rates quoted are valid until 31st December 2023.
Bookings for subsequent years will be subject to rate increases.



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