
WEDDING PRICE LIST

WEDDING PACKAGES

To help you create your perfect day, the Celtic Manor Resort offers five fabulous wedding packages, each one providing a choice of special finishing touches allowing you to truly make your wedding unique.

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01 TRUE INDULGENCE

Bursting with memorable moments and special touches, our ultimate wedding package ensures that your own personal style shines through, and your celebrations continue long after the wedding reception ends.

THE PACKAGE INCLUDES:

Glass of champagne or bottled beer on arrival

–

Red carpet entrance

–

Choice of four canapés per person

–

Three course wedding breakfast with tea, coffee, mini Welsh cakes and chocolate truffles

–

Half a bottle of red or white wine with the meal (per person)

–

Toastmaster

–

Glass of champagne for the toast

–

Evening finger buffet or hog roast

–

Resident DJ

–

Chair covers and bows or Chiavari chairs

–

Place cards, table plan and menu

–

Use of cake stand and personalised knife

–

Preferential bedroom rates for wedding guests (subject to availability)

–

Deluxe suite on your wedding night with champagne breakfast (complimentary upgrade to the Presidential Suite one month prior, subject to availability)

OUR GIFTS TO YOU

Complimentary wedding night accommodation for both sets of parents

–

Complimentary four-ball on any resort golf course (subject to availability)

–

Two complimentary Forum Health Club passes for the month before your wedding

–

Complimentary overnight accommodation with breakfast on your first wedding anniversary

–

Complimentary menu tasting for 2 people

£175.00 per person, minimum 70 adults

Additional Evening Guests - £30.00 per person

WEDDING MENU SELECTION

Please select one starter, one main course and one dessert

STARTERS

MARINATED PRAWNS (CR,E,G,MU,D,SD)

Pickled cucumber, sorrel and cucumber gel, toasted rye bread, mustard yoghurt

CHIVE CRUSTED SALMON (F,G,E,D)

Beetroot salmon tartar and gentleman's relish, lemon gel

LOBSTER TIAN (CR,E,D)

Marinated prawns, charred sweetcorn, avocado purée, tomato foam, micro herbs

DUCK LIVER TERRINE (E,D,SD,G)

Roasted pheasant and quince chutney with olive bread

CRAB CANNELLONI (CR,D,E,G,SD)

Chilli and coriander crumb, pea brulée, rocket salad

MAIN COURSES

WHOLE ROASTED FILLET OF BEEF (MU,SD,D)

Mustard and artichoke, glazed carrots, Pommes Anna, red wine jus

CANNON OF LAMB (D,SD)

Braised belly, garlic mash, pearl onions, pickled carrots, butternut squash, rosemary jus

ROASTED HALIBUT (F,D,CR,MU,G,C)

Buttered leeks, fine beans, langoustine bisque

BAKED BREAST OF GUINEA FOWL (D,SD)

Filled with truffle farce, fondant potato, green beans in bacon, roasted carrots, port wine reduction

FILLET OF ROSE BEEF OSKAR (CR,C,D,E,S,G,SD)

Crayfish tails, asparagus, sautéed spinach, garlic fondant potato and Béarnaise sauce

(Supplement of £8.00 per person)

DESSERTS

HONEY AND RASPBERRY (V,D,G,E)

Welsh whisky and honey curd, raspberry ripple cream, elderflower foam, vanilla and sea salt shortbread

CHOCOLATE EXTRAVAGANCE (V,S,E,G,D,N)

Triple chocolate layer pudding, chocolate chip sable mille feuille, white chocolate parfait, hazelnut brittle and popping candy

MERLYN CREAM EGG CUSTARD (V,N,G,E,D,S)

Caramel and poppy seed parfait, apple samosa, caramel, lemon and lime macaron, lemon balm

STRAWBERRY AND BLACK OLIVES (V,D,G,E)

Strawberry panna cotta, vanilla and lime parfait, brioche doughnut, meringue, fresh basil, black olives, balsamic pearls

FRESHLY BREWED COFFEE AND TEA

PETITS FOURS

Mini Welsh cakes (V,E,G,D) and chocolate truffles (V,D,S,N)

WEDDING MENU WITH BBQ

STARTERS

MARINATED PRAWNS (CR,E,G,MU,D,SD)

Pickled cucumber, sorrel and cucumber gel, toasted rye bread, mustard yoghurt

CHIVE CRUSTED SALMON (F,G,E,D)

Beetroot salmon tartar and gentleman's relish, lemon gel

LOBSTER TIAN (CR,E,D)

Marinated prawns, charred sweetcorn, avocado purée, tomato foam, micro herbs

DUCK LIVER TERRINE (E,D,SD,G)

Roasted pheasant and quince chutney with olive bread

FROM THE GRILL

Cajun sirloin steak with red pepper chutney (Mu,SD)

Marinated poussin with garlic and thyme

Asian marinated pork medallions (S)

Salmon, Prawn and red pesto skewer (F,CR,SD)

FROM THE HOT BUFFET

Curried celeriac and ginger steak with mango chutney and red onion salsa

Traditional lamb rogan josh

Chicken piri piri with peppers, chilli and onion

Basmati rice

Seasonal assorted vegetables (V,D)

Mini baked potatoes (V)

Sweet potato wedges (V)

DESSERT

HONEY AND RASPBERRY (V,D,G,E)

Welsh whisky and honey curd, raspberry ripple cream, elderflower foam, vanilla and sea salt shortbread

CHOCOLATE EXTRAVAGANCE (V,S,E,G,D,N)

Triple chocolate layer pudding, chocolate chip sable mille feuille, white chocolate parfait, hazelnut brittle and popping candy

MERLYN CREAM EGG CUSTARD (V,N,G,E,D,S)

Caramel and poppy seed parfait, apple samosa, caramel, lemon and lime macaron, lemon balm

STRAWBERRY AND BLACK OLIVES (V,D,G,E)

Strawberry panna cotta, vanilla and lime parfait, brioche doughnut, meringue, fresh basil, black olives, balsamic pearls

PETITS FOURS

Mini Welsh cakes (V,E,G,D) and chocolate truffles (V,D,S,N)

EVENING BUFFET MENU SELECTION

Please select one of the following:

FINGER BUFFET

Selection of sandwiches and wraps (G,E,S,F,D,Mu,SD)

Spinach and goat's cheese quiche (V,D,E,G)

Prawn twistlers with sweet chilli (Cr,G,S)

Falafel with houmous, pitta bread and tabbouleh (V,G,Se)

Beef kofta with mint yoghurt (D,G)

Masala chicken kebabs with mint raita and mango chutney (D,G)

Vegetable pasties (V,G,D,E)

Potato salad (V,SD)

Curried coleslaw (V,D,E)

Pasta salad (V,D,G)

Minimum 70 adults

HOG ROAST

Roasted pork, carved by an attendant chef

SERVED WITH:

Floured baps (V,G), brioche buns (V,G,D,E), apple sauce (V),
sage and onion stuffing (V,G)

Sauces, relishes, pickles (V,Mu,SD), mustards (Mu)

Pasta salad (V), coleslaw (V,E) and potato salad (V,SD)

Minimum 70 adults

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(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 ABSOLUTE ELEGANCE

From breath-taking backdrops to stylish special touches, these fabulous features will add gorgeous elegance to your celebrations, allowing you to make it your own for the day you've always dreamed of.

THE PACKAGE INCLUDES:

- Glass of prosecco or bottled beer on arrival
-
- Red carpet entrance
-
- Three course wedding breakfast with tea, coffee, mini Welsh cakes and chocolate
-
- Half a bottle of red or white wine with the meal (per person)
-
- Toastmaster
-
- Glass of prosecco for the toast
-
- Evening finger buffet
-
- Resident DJ
-
- Chair covers and bows
-
- Place cards, table plan and menu
-
- Use of cake stand and personalised knife
-
- Preferential bedroom rates for wedding guests (subject to availability)
-
- Deluxe suite on your wedding night with champagne breakfast

OUR GIFTS TO YOU

- Complimentary four-ball on The Montgomerie or Roman Road golf course (subject to availability)
-
- Two complimentary Forum Health Club passes for the month before your wedding
-
- Midweek Afternoon Tea in The Olive Tree for four people (subject to availability)

£130.00 per person, minimum 70 adults

Additional Evening Guests - £25.00 per person

Prices are correct at time of printing. Prices are inclusive of VAT at 20%.

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WEDDING MENU SELECTION

Please select one starter, one main course and one dessert

STARTERS

SMOKED SALMON (F,D,SD)

Cucumber and yoghurt mousse, pickled and charred cucumber, dill dressing

PRESSED CHICKEN AND PORK TERRINE (D,E,SD)

Pickled mushroom, tarragon mayonnaise, watercress salad

HOISIN DUCK (G,SE,S,SD)

Spiced plum compote, duck rilette, sesame seed croutons

CAMEMBERT AND CURED HAM (D,G,E,S,SD)

Crumbed deep fried camembert, Serrano ham, spiced tomato chutney, rocket salad

MAIN COURSES

SEARED COD (F,CR,G,D)

Crab beignet, samphire, confit potato, crab butter jus

SLOW ROASTED SIRLOIN OF BEEF (D,SD)

Beef shin and potato hotpot, roasted shallot purée, heritage baby carrot, sautéed spinach, bone marrow jus

OVEN ROASTED RUMP OF LAMB (G,E,D,SD)

Lamb croquette, thyme fondant potato, roasted carrots, leek purée, lamb jus

OVEN ROASTED CORN FED CHICKEN (G,E,D,SD)

Chicken and leek ballotine, wild mushroom purée, garlic gnocchi, sautéed greens, red wine jus

DUET OF PORK (C,D,G,S,SD)

Roasted pork fillet, cured pork belly, celeriac purée, charred apple, heritage carrot, sage jus

DESSERTS

WHITE CHOCOLATE AND LEMON DELICE (V,E,D,S,G)

Raspberry gel, raspberry ripple cream

BITTER CHOCOLATE AND HAZELNUT TRUFFLE SLICE (V,D,G,N,E,S)

Praline cream, chocolate gel, orange crème pâtissière, brandy snap

CHERRIES JUBILEE (V,D,G,E)

Marinated black cherries, yoghurt ice cream, vanilla sandwich

MERLYN CRÈME BRULÉE (V,E,G,D,S)

Honey ice cream, dark chocolate tart, honeycomb

BLACK FOREST (V,G,D,E,S)

A modern take on a classic with Kirsch panna cotta, chocolate sponge with black cherry and chocolate mousse

LEMON TART (V,E,G,D,SD)

Torched meringue drops and raspberry sorbet

FRESHLY BREWED COFFEE AND TEA

PETITS FOURS

Mini Welsh cakes (V,E,G,D) and chocolate (V,D,S,N)

WEDDING MENU WITH BBQ

STARTERS

SMOKED SALMON (F,D,SD)

Cucumber and yoghurt mousse, pickled and charred cucumber, dill dressing

PRESSED CHICKEN AND PORK TERRINE (D,E,SD)

Pickled mushroom, tarragon mayonnaise, watercress salad

HOISIN DUCK (G,SE,S,SD)

Spiced plum compote, duck rilette, sesame seed croutons

FROM THE GRILL

Marinated rump steak with brioche bap and Welsh rarebit (D,Mu,G)

Pork steak with honey and mustard (Mu)

Cajun chicken skewer (Mu)

FROM THE HOT BUFFET

Masala fried fish kebab (F)

Beef chilli with tacos, guacamole and sour cream (D)

Vegetable rice (V)

Baked potatoes (V)

Buttered corn on the cob (V,D)

Glamorgan pattie with tomato salsa (V,D,G)

DESSERT

BITTER CHOCOLATE AND HAZELNUT TRUFFLE SLICE (V,D,G,N,E,S)

Praline cream, chocolate gel, orange crème pâtissière, brandy snap

CHERRIES JUBILEE (V,D,G,E)

Marinated black cherries, yoghurt ice cream, vanilla sandwich

MERLYN CRÈME BRULÉE (V,E,G,D,S)

Honey ice cream, dark chocolate tart, honeycomb

LEMON TART (V,E,G,D,SD)

Torched meringue drops and raspberry sorbet

PETITS FOURS

Mini Welsh cakes (V,E,G,D) and chocolate (V,D,S,N)

EVENING BUFFET MENU SELECTION

Please select one of the following:

COLD FINGER BUFFET

Selection of closed sandwiches (G,E,S,F,D,Mu,SD)

Scotch eggs with piccalilli (E,D,G,SD,Mu)

Cheese and tomato quiche (V,G,E,D)

Pork pies and chutneys (G,D,E,SD)

Roasted spiced BBQ chicken

Coleslaw (V,E)

Mixed salad leaves and dressing (V,SD)

CHEESE AND CHARCUTERIE PLATTER

Selection of local cheeses (V,D) with biscuits (V,G), olives (V,SD) and nuts (V,N)

Selection of cold cuts, pork pies (G,D,E) and chicken liver terrine (D,E,S,SD)

Chutneys (V), mustards (V,Mu), pickles (V,SD) and gherkins (V,MU,SD)

Coleslaw (V,E) and potato salad (V)

Selection of bread rolls and sliced loaves (V,G,S,Se)

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 (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.

03 CLASSIC CHIC

Choose classically elegant five star style on your special day, complete with those irresistible touches which make all the difference.

PACKAGE INCLUDES:

- Glass of sparkling wine or bottled beer on arrival
-
- Red carpet entrance
-
- Three course wedding breakfast with tea, coffee and mini Welsh cakes
-
- Glass of red or white wine with the meal (per person)
-
- Toastmaster
-
- Glass of sparkling wine for toast
-
- Evening light bite – Pulled Pork Station or Taco Station
-
- Resident DJ
-
- Chair covers and bows
-
- Preferential bedroom rates for wedding guests (subject to availability)
-
- Superior double bedroom with breakfast on your wedding night

OUR GIFTS TO YOU

- Two complimentary Forum Health Club passes for the month before your wedding
-
- Midweek Afternoon Tea in The Olive Tree for two people (subject to availability)

£100.00 per person, minimum 70 adults

Additional Evening Guests - £20.00 per person

WEDDING MENU SELECTION

Please select one starter, one main course and one dessert

STARTERS

CREAM OF CELERIAC SOUP (V,G,D,EC)

Spinach and goat's cheese ravioli and herbs

CAESAR SALAD WITH SMOKED CHICKEN (D,E,G,SD)

Little gem lettuce, Caesar panna cotta, pancetta gremolata

RED PEPPER AND HAM TERRINE (N,G,SD)

Red onion purée, toasted hazelnut, focaccia crouton

CHICKEN LIVER PARFAIT (D,E,G,SD,S)

Onion marmalade, Cumberland sauce, toasted brioche

MAIN COURSES

BAKED FILLET OF SEA BASS (F,C,D,SD)

Smoked bacon, red chicory, celeriac purée, fine beans, red wine sauce

HERB ROASTED CHICKEN SUPREME (D,SD)

Filled with mushroom farce, crushed new potato, carrot purée, fricassee of peas and beans, mushroom jus

SLOW ROASTED SHOULDER OF LAMB (D,SD)

Stuffed with rosemary and spinach, duck fat potatoes, glazed vegetables, lamb jus

HERB STUFFED LOIN OF PORK (D,SD)

Rösti potato, roasted carrots, hispi cabbage, sage jus

SLOW ROASTED RUMP OF BEEF (D,SD,G)

Confit shin of beef, herb mashed potato, seasonal vegetables, rich red wine sauce

DESSERTS

MANGO CHEESECAKE (V,G,D,N)

Mango and coriander salsa, coconut sorbet

CHOCOLATE AND ORANGE MARQUISE (V,S,D,G,E)

Fresh orange purée, honeycomb, tuile biscuit

CHERRY FRANGIPANE SLICE (V,N,D,G,E)

Lemon cream, black cherries, almond biscotti

BANANA FUDGE CAKE DELICE (V,D,E,G,N,S)

Banoffee cream, hazelnuts, fudge pieces, vanilla ice cream

FRESHLY BREWED COFFEE AND TEA

PETITS FOURS

Mini Welsh cakes (V,E,G,D)

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EVENING LIGHT BITES SELECTION

Please select one of the following:

PULLED PORK STATION

Expertly roasted marinated pork, shredded and served with:

Floured baps (V,G), sage and onion stuffing (V,G,SD)

Coleslaw (V,E), apple sauce (V), mustard (V,Mu) and ketchup (V)

TACO STATION

Crispy corn tacos (V) and flour tortillas (V,G)

Spring onion (V), cucumber (V), sliced tomatoes (V), sweetcorn (V), shredded carrot (V) and iceberg lettuce (V)

Grated Cheddar cheese (V,D), jalapenos (V,SD), shredded chicken

Tomato salsa (V), sour cream (V,D), guacamole (V)

HOT DISH

Chilli Con Carne and Vegetable Chilli (V,G)

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04 HERITAGE LUXURY

Make a style statement with romantic period charm and all the finishing touches that will make your beautiful day at the Manor House so special.

THE PACKAGE INCLUDES:

- Ceremony room hire
-
- Wedding breakfast room hire
-
- Evening room hire
-
- Glass of sparkling wine or bottled beer on arrival
-
- Red carpet entrance
-
- Three course wedding breakfast (based on 'Classic Chic' package menu)
-
- Glass of red or white wine with meal (per person)
-
- Toastmaster
-
- Glass of sparkling wine for the toast
-
- Chair covers and bows
-
- Cake stand and knife
-
- Evening light bite (based on 'Classic Chic' package menu)
-
- Resident DJ
-
- Preferential bedroom rates for wedding guests (subject to availability)
-
- Manor House bedroom on your wedding night with breakfast the following morning

£7,500 based on 50 adults for the day, 80 adults for the evening

Supplement of £80.00 for each additional day guest and £25.00 for each additional evening guest

05 MOONLIT MAGIC

Make it an amazing night to remember and share with your friends and family, enjoying a fabulous celebration filled with special touches.

THE PACKAGE INCLUDES:

- Complimentary venue room hire
-
- Red carpet entrance
-
- Glass of sparkling wine or bottled beer on arrival
-
- Hog roast or finger buffet (based on 'True Indulgence' package menu)
-
- Resident DJ
-
- Chair covers and bows
-
- Superior Resort double bedroom with breakfast

£60.00 per person, minimum 70 adults

LUXURY WEDDING MENU ENHANCEMENTS

COLD CANAPÉ SELECTION

Tuna carpaccio with mango salsa (F,SD)
 Thai prawn skewer with Chinese spices and coriander (Cr)
 Smoked trout mousse on blinis (F,D,G)
 Sesame, crab and prawn roll (Cr,S,Se,G)
 Cured salmon cannelloni with dill crème fraiche (F,D)
 Chicken liver parfait with onion jam on brioche toast (E,D,G,SD)
 Hoisin duck rillettes rolled in Chinese pancakes (G,S)
 Smoked chicken with red pepper relish (E,SD,G)
 Vegetable California rolls with soy and wasabi (V,S,SD)
 Perl Las with walnut and pear on toasted onion bread (V,N,G,D)
 Pant-Ys-Gawn goat's cheese tart (V,G,D,E)
 Perl Wen on caraway bread with beetroot and Hafod crackling (V,D,G)
 Choux bun with pastrami and caper mayonnaise (E,G,D)
 Chargrilled asparagus wrapped in Serrano ham

HOT CANAPÉ SELECTION

Sesame prawn toast with sweet and sour pineapple relish (Cr,E,G,D,Se,SD)
 Welsh coastal fishcakes with Welsh honey and chilli dip (Cr,F,E,G,D)
 Prawn tempura with hot chilli sauce (Cr,G)
 Moroccan beef kofta with saffron yoghurt (G,D)
 Pulled Welsh beef croquette with remoulade (G,E,D,Mu)
 Welsh lamb bon bon with minted pea purée (G,E)
 Braised Welsh lamb flatrib with leek compote (SD)
 Tandoori chicken skewer with mint sambal (D)
 Mini chicken and tarragon vol au vent (E,G,D)
 Roasted duck liver with Marsala wine and roasted shallots (SD,G)
 Poached pear crostini glazed with Pearl Las (V,G,D)
 Moroccan vegetable and chickpea tart with houmous (V,Se,G,E,D)
 Vegetable and saffron pakora with coriander dip (V,D)
 Caramelised onion and red pepper tarte tatin with basil pesto (V,E,G,D)
 Welsh rarebit on toasted onion bread, with red onion jam (V,Mu,G,D,SD)

DESSERT CANAPÉ SELECTION

Fruit tartlet, vanilla cream, raspberry foam (V,G,D,E,S)

Bitter chocolate and hazelnut torte (V,S,E,D,G,N)
 Strawberries and cream shortbread (V,D,G)
 Mini brownie with banoffee cream (V,D,G,E,S)
 Baked lemon meringue pie (V,E,G,D)
 Mini lemon and chocolate waffle cone (V,G,D,E,S)
 Pistachio macaron (V,E,D,G,N)
 Strawberry cheesecake macaron (V,E,D,G,N)
 Pecan and salted caramel puff (V,D,E,G,N)
 Chocolate and orange cupcake (V,E,G,D)

8 Canapés per person £17.50 -

Choose any 6 canapés from our menu

6 Canapés per person £13.50 -

Choose any 6 canapés from our menu

4 Canapés per person £12.00 -

Choose any 5 canapés from our menu

Add additional canapé per person £2.50

This menu is available to parties of between 30 and 800 people.

Canapé selection only available in conjunction with a wedding breakfast or evening buffet menu

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INTERMEDIATE COURSE FOR WEDDING BREAKFAST

SORBET

Lime and mint, pomegranate or champagne

£3.50 per person

Intermediate course only available in conjunction with a wedding breakfast menu.

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

£8.50 per person

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

LIVE COOKING STATION

CHICKEN FAJITAS (G,D)

Strips of chicken marinated in southern spices, bourbon and orange juice, sautéed with sweet peppers and onion, wrapped in a flour tortilla with your choice of jalapenos, sour cream, salsa and guacamole

£4.50 per person, minimum 80 persons

SEAFOOD PAELLA (CR,F,MU,D)

The Spanish classic of saffron rice, salmon, prawns, squid and mussels, with chicken and chorizo

£5.00 per person, minimum 80 persons

SPECIAL TACOS (D,SD)

Lime marinated jalapenos and slow roasted pork with coriander, served in a corn tortilla shell with salad, sour cream, salsa and guacamole

£4.50 per person, minimum 80 persons

Live cooking options only available in conjunction with a barbecue or evening buffet menu

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WEDDING EVENING BUFFET SELECTIONS

Choose to upgrade your inclusive evening buffet to one of our luxury buffet menus:*

'TASTE OF THE STATES' BUFFET

NEW YORKER BAGELS (D,G)

Filled with cream cheese, smoked salmon and pastrami

SUBMARINE SANDWICH (D,G,MU,E)

A whole baguette filled with lettuce, tomato, chicken, salami, ham, cucumber, mayonnaise, mustard and pickles

BBQ PORK RIBS

With our special BBQ sauce

DOUBLE BAKED POTATOES (V,D)

With sour cream, chives and Monterey Jack cheese

CAJUN SPICED CHICKEN WINGS

With tomato and chipotle chutney

TACO STATION (D,G)

Crispy corn tacos and flour tortillas (V,G)

Cucumber (V), sliced tomatoes (V), sweetcorn (V), shredded carrot (V) and iceberg lettuce (V)

Grated Cheddar cheese (V,D), jalapenos (V,SD) and shredded chicken

Tomato salsa (V), sour cream (V,D) and guacamole (V)

AMERICAN BURGER STATION

Gherkins (V,Mu), Iceberg lettuce, sliced cheese (V,D) and tomato

DESSERTS

New York baked cheesecake (V,D,G,E)

Double chocolate fudge cake (V,D,G,E,S)

£37.50 per person, minimum 70 adults

'FLAVOURS OF WALES' BUFFET

COLD BUFFET

Goat's cheese and leek tarts glazed with Welsh rarebit (V,D)

Poached salmon with pickled cucumber salad (F,SD)

Honey cured pork loin with tomato relish

Mixed green leaves with oil and vinegar dressing (V,SD)

Potato salad with bacon and broad beans (SD)

Tomato and cucumber (V)

Bread basket with assorted rolls and loaves (V,G,S,SE)

HOT BUFFET

Leek and potato soup with rarebit (V,D)

Baked hake with laverbread, cockles and mussels in a cream dill sauce (F,M,D)

Welsh beef casserole with mushrooms and button onions in rich red wine gravy

Vegetable cawl (V)

New potatoes with herb butter (V,D)

SPECIALITY DISH

Roasted leg of lamb with garlic and rosemary, served with natural roast gravy (SD)

DESSERTS

Welsh cake and five spice cheesecake (V,G,E,D)

Honey panna cotta (V,D)

Danzy Jones whisky torte (V,D,G,E)

Tiabby and almond tart (V,N,D,G,E)

Fresh fruit platter (V)

£37.50 per person, minimum 70 adults

*Supplement charges will apply on top of package prices.

'BARBECUE SIZZLER' BUFFET

Weather dependent, may alternatively be served indoors without live cooking

COLD BUFFET

Prawn cocktail with Thousand Island dressing (Cr,E)

Vegetable crudités (V)

Pork pies, salami and paté (D)

SALADS

Mixed green leaves with ranch dressing and white balsamic vinaigrette (V,SD)

Apple coleslaw (V,E)

Potato with sour cream, chives and bacon (D)

Tomato and cucumber with spring onion (V,SD)

Bread basket with assorted rolls and loaves (V,G,S,Se)

FROM THE GRILL

American burger

Cajun marinated pork steak

American hot dogs

Sweetcorn relish, mustard (Mu), ketchup and pickles (Mu)

£37.50 per person, minimum 70 adults

HOT BUFFET

Mini jacket potatoes with sour cream (V,D)

Corn on the cob with buttermilk and honey (V,D)

Vegetable chilli and rice (V)

DESSERTS

Raspberry cheesecake (V,D,G,E)

Gateau Opera (V,D,G,S,E)

Chocolate mousse (V,D,S)

Fresh fruit platter (V)

ENHANCE YOUR EVENING BUFFET

ICE CREAM STATION

A selection of ice creams with cones, wafers, flakes, sauces, sprinkles and toppings (V,N,D)

£7.50 per person, minimum 70 adults

Only available in conjunction with an evening buffet.

CHOCOLATE FOUNTAIN

Served with a selection of fruit, marshmallows and sponges to dip together with sprinkles and a selection of toppings (V,N,D)

£7.50 per person, minimum 70 adults

Only available in conjunction with an evening buffet.

SWEET CART

Includes sweet cart, choice of sweets, jars, scoops and bags

£220 per 100 guests

£60 per every additional 100 guests.

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.

ENHANCE YOUR BEVERAGES

SUMMER PACKAGE

YOUR CHOICE OF THREE*

ARRIVAL DRINKS:

Bottle of Corona with a wedge of lime

Bottle of Peroni

Glass of Mojito (rum, fresh lime juice, mint leaves and soda water)

Glass of Cosmopolitan (vodka, triple sec, cranberry juice and fresh lime juice)

Glass of Pimm's (Pimm's, lemonade, mint, fresh fruit)

£18.00 per person

*The ratio of each choice must be confirmed prior to the wedding

WINTER PACKAGE

YOUR CHOICE OF THREE*

ARRIVAL DRINKS:

Glass of Mulled Claret (red wine, lemon juice, Angostura bitters, cinnamon and nutmeg)

Glass of Baileys Hot Chocolate

Glass of Baileys Classic Cocktail (Baileys, Tia Maria, Grand Marnier, double cream and cinnamon)

Glass of Kir Royale (sparkling wine and Cassis)

£18.00 per person

*The ratio of each choice must be confirmed prior to the wedding

GIN & TONIC STATION

STANDARD PACKAGE

Gordon's/Brecon Gin

Britvic Tonic & Slim Line Tonic

Lemon and Lime Garnish

£6.50 per person

PREMIUM PACKAGE

Whitley Neil/Chase/Aber Falls Gin

Fentimens Tonic/Flavoured Tonics

Edible Flowers/Extra Garnish

£10.00 per person

VENUE HIRE

The Celtic Manor Resort is licensed to hold civil wedding ceremonies at a number of venues throughout the resort ensuring that whatever the size of your celebration, we have a room that will suit your needs.

	Minimum	Maximum	Room Hire
CELTIC MANOR GOLF CLUB			
Via Julia Suite & Chairman's Marquee	70	180	£1,500
Augusta Suite	150	300	Complimentary
THE MANOR HOUSE			
Hedleys	30	50	£500
The Manor Suite	70	180	Complimentary
THE RESORT HOTEL			
Caernarfon Ballroom	250	900	£16,500
Beumaris Suite	70	120	£600
Rooftop Barbecue Terrace	70	130	£1,500
THE TWENTY TEN CLUBHOUSE			
Samuel Ryder Suite & Member's Lounge	70	100	£2,500
Exclusive Use (Samuel Ryder, Rafters and Members' Lounge)	70	180	£6,500
HUNTER LODGES			
Ceremony 20 - 40 guests Further details and prices are available on request			
		Maximum (Day)	Maximum (Night)
NEWBRIDGE ON USK			
Bespoke packages available Further details and prices are available on request		45	90

An additional charge of £500 is applied to all venues where a civil ceremony takes place.*

Bespoke packages are also available, please speak to your Wedding Coordinator for ideas or to arrange an appointment to view our wedding venues.

Prices are correct at time of printing. Prices are inclusive of VAT at 20%.

*Prices apply when packages are confirmed - Prices may vary if outside caterers are used.



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