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# WEDDING PRICE LIST

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# WEDDING PACKAGES

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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)
- 
- Glass of champagne for the toast
- 
- Evening finger buffet or hog roast
- 
- Resident DJ
- 
- Chair covers and bows or Chiavari chairs
- 
- Place cards and menu's
- 
- 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

£180.00 per person, minimum 70 adults

Additional Evening Guests - £32.50 per person

# WEDDING MENU SELECTION

Please select one starter, one main course and one dessert

## STARTERS

### MARINATED PRAWNS (CR,W,MU,SD,D)

Pickled cucumber, sorrel and cucumber gel, toasted sourdough, mustard yoghurt

### HOT SMOKED SALMON (F,W,E,D,SD)

Beetroot salmon tartar and gentleman's relish, lemon gel, blinis

### LOBSTER AND AVOCADO TIAN (CR,E)

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

### SMOKED DUCK TERRINE (W,S,D,E,SD)

Plum chutney, orange gel and brioche

### CRAB AND CUCUMBER CANNELLONI (CR,D,SD)

Chilli sweetcorn and coriander salsa, pea purée, baby rocket leaves

## MAIN COURSES

### ROASTED FILLET OF BEEF (D,E,SD)

Wild mushroom set custard, glazed carrots, Pommes Anna, red wine jus

### CANNON OF LAMB (D,SD)

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

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

Buttered leeks, fine beans, langoustine bisque

### GUINEA FOWL BREAST (D,SD)

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

### FILLET OF BEEF OSKAR (CR,D,E,SD)

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

(Supplement of £8.00 per person)

## DESSERTS

### RASPBERRY AND VANILLA CHEESECAKE (V,D,W,E,S)

Raspberry gel, white chocolate soil, vanilla and raspberry ripple cream

### CHOCOLATE AND ORANGE INGOT (V,W,D,E,SD,S)

Orange gel, chocolate soil, mandarin sorbet

### PEAR MOUSSE (V,W,D,E,SD,S)

Cinnamon Chantilly cream, caramel gel, candied pecans

### PEACH MELBA (V,W,D,E,S)

Peach mousse, crushed meringue, raspberry foam and gel

## FRESHLY BREWED COFFEE AND TEA

### PETITS FOURS

Handmade Welsh chocolate truffles (V,D,S,H)

# WEDDING MENU WITH BBQ

## STARTERS

MARINATED PRAWNS (CR,W,MU,SD,D)

Pickled cucumber, sorrel and cucumber gel, toasted sourdough, mustard yoghurt

HOT SMOKED SALMON (F,W,E,D,SD)

Beetroot salmon tartar and gentleman's relish, lemon gel, blinis

LOBSTER AND AVOCADO TIAN (CR,E)

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

SMOKED DUCK TERRINE (W,S,D,E,SD)

Plum chutney, orange gel and brioche

## FROM THE GRILL

CAJUN SIRLOIN STEAK WITH RED PEPPER CHUTNEY (MU,SD)

ASIAN MARINATED PORK MEDALLIONS (W,S)

SALMON, PRAWN AND RED PESTO SKEWER (F,CR,D)

## FROM THE HOT BUFFET

🌿 ROASTED GARLIC MARINATED FLAT MUSHROOMS (V)

CHICKEN PIRI PIRI WITH PEPPERS, CHILLI AND ONION

🌿 BASMATI RICE (V)

🌿 SEASONAL ASSORTED VEGETABLES (V,D)

🌿 MINI BAKED POTATOES (V) WITH SOUR CREAM (V,D)

🌿 SWEET POTATO WEDGES (V)

SERVED WITH:

🌿 KETCHUP (V,C) 🌿 BBQ SAUCE (V,SD) 🌿 MUSTARD (V,MU) 🌿 PLANT BASED MAYONNAISE (V)

## DESSERT

RASPBERRY AND VANILLA CHEESECAKE (V,D,W,E,S)

Raspberry gel, white chocolate soil, vanilla and raspberry ripple cream

CHOCOLATE AND ORANGE INGOT (V,W,D,E,SD,S)

Orange gel, chocolate soil, mandarin sorbet

PEAR MOUSSE (V,W,D,E,SD,S)

Cinnamon Chantilly cream, caramel gel, candied pecans

PEACH MELBA (V,W,D,E,S)

Peach mousse, crushed meringue, raspberry foam and gel

PETITS FOURS

Handmade Welsh chocolates (V,D,S,H)

# EVENING BUFFET MENU SELECTION

Please select one of the following:

## FINGER BUFFET

### SALADS

🌿 POTATO SALAD WITH OLIVE OIL PICKLED RED ONION AND CAPERS (V,SD)

🌿 RED AND WHITE COLESLAW (V)

ITALIAN PASTA SALAD WITH SUNDRIED TOMATO AND MOZZARELLA (V,D,W)

### FINGER SANDWICHES

CHICKEN AND TARRAGON ON WHITE (W,S)

CHEDDAR AND SPRING ONION ON BROWN (V,W,D,R,B)

BEEF, HORSERADISH AND WATERCRESS ON WHITE (W,S,D,E,MU)

CUCUMBER AND CREAM CHEESE ON BROWN (V,W,D,R,B)

### LIGHT BITES

SPINACH AND GOAT'S CHEESE QUICHE (V,D,E,G)

MASALA CHICKEN KEBABS WITH MINT RAITA AND MANGO CHUTNEY (D,SD)

### HOT BUFFET

PRAWN TWISTERS WITH SWEET CHILLI (CR,W,S)

🌿 FALAFEL (V,W) HOUMOUS (V,SE) PITTA BREAD (V,W)

BEEF KOFTA KEBABS WITH MINT YOGHURT (D)

MINI SAUSAGE ROLLS (V,W,E)

Minimum 70 adults

## HOG ROAST BUFFET

### SALADS

🌿 POTATO SALAD WITH OLIVE OIL, PICKLED RED ONION AND CAPERS (V,SD)

🌿 RED AND WHITE COLESLAW (V)

ITALIAN PASTA SALAD WITH SUNDRIED TOMATO AND MOZZARELLA (V,D,W)

### HOT BUFFET

SLOW ROASTED PORK

SERVED WITH:

APPLE SAUCE (V) SOURDOUGH BUNS (V,W) SAGE AND ONION STUFFING (V,W)

🌿 STICKY BBQ PULLED OUMPH (V,SD,S) SOURDOUGH BUNS (V,W)

## 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)
- 
- Glass of prosecco for the toast
- 
- Evening finger buffet
- 
- Resident DJ
- 
- Chair covers and bows
- 
- Place cards and menu's
- 
- 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)

£135.00 per person, minimum 70 adults

Additional Evening Guests - £27.50 per person



# 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

### CHICKEN AND TRUFFLE TERRINE (SD)

Pickled mushroom, tarragon mayonnaise, watercress salad

### HOISIN DUCK BREAST (W,S,SE,SD)

Spiced plum chutney, duck rilette, sesame seed croutons

### BRIE AND SERRANO HAM (W,D,E,SD)

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

## MAIN COURSES

### SEARED COD LOIN FILLET (D,E,SD,W)

Crab beignet, samphire, confit potato, crab hollandaise

### ROASTED SIRLOIN OF BEEF (W,D,SD)

Beef shin and potato pie, roasted shallot purée, carrot, sautéed spinach, bone marrow jus

### ROASTED LAMB RUMP (W,E,D,SD)

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

### FARM-ASSURED CHICKEN BREAST (D,SD)

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

## DESSERTS

### PASSION FRUIT AND MANGO TART (V,W,E,D,SD)

Meringue pieces, seasonal fresh berries, raspberry foam, raspberry sorbet

### ETON MESS BAR (V,E,D)

Set vanilla cream, raspberry coulis, meringue, fresh berries

### AMARETTO TIRAMISU (V,W,E,D,SD,A)

Almond sponge, coffee mousse, vanilla mousse, chocolate mirror glaze, coffee gel, vanilla cream

### CHOCOLATE AND ORANGE SPHERE (V,S,E,W,D)

Chocolate cookie crumbs, orange ripple cream, strawberry gel

## FRESHLY BREWED COFFEE AND TEA

### PETITS FOURS

Handmade Welsh chocolate (V,D,S,H)

# WEDDING MENU WITH BBQ

## STARTERS

SMOKED SALMON (F,D,SD)  
Cucumber and yoghurt mousse, pickled and charred cucumber, dill dressing

CHICKEN AND TRUFFLE TERRINE (SD)  
Pickled mushroom, tarragon mayonnaise, watercress salad

HOISIN DUCK BREAST (W,S,SE,SD)  
Spiced plum compote, duck rillette, sesame seed croutons

## FROM THE GRILL

MARINATED RUMP STEAK (SD)

PORK LOIN STEAK WITH HONEY AND MUSTARD (MU)

CAJUN CHICKEN SKEWER (MU)

## FROM THE HOT BUFFET

MASALA FRIED FISH KEBAB (F)

PLANT-BASED THREE BEAN CHILLI (V) GUACAMOLE (V) SOUR CREAM (V,D) SOFT TORTILLAS (V,W)

🌿 VEGETABLE RICE (V)

🌿 MINI BAKED POTATOES (V) WITH SOUR CREAM (V,D)

BUTTERED CORN ON THE COB (V,D)

GLAMORGAN SAUSAGES WITH TOMATO SALSA (V,D,W,MU,E)

SERVED WITH:

🌿 KETCHUP (V,C) 🌿 BBQ SAUCE (V,SD) 🌿 MUSTARD (V,MU) 🌿 PLANT-BASED MAYONNAISE (V)

## DESSERT

PASSION FRUIT AND MANGO TART (V,W,E,D,SD)  
Meringue pieces, seasonal fresh berries, raspberry foam, raspberry sorbet

ETON MESS BAR (V,E,D)  
Set vanilla cream, raspberry coulis, meringue, fresh berries

AMARETTO TIRAMISU (V,W,E,D,SD,A)  
Almond sponge, coffee mousse, vanilla mousse, chocolate mirror glaze, coffee gel, vanilla cream

CHOCOLATE AND ORANGE SPHERE (V,S,E,W,D)  
Chocolate cookie crumbs, orange ripple cream, strawberry gel

## FRESHLY BREWED COFFEE AND TEA

PETITS FOURS  
Handmade Welsh chocolate (V,D,S,H)

# EVENING BUFFET MENU SELECTION

Please select one of the following:

## COLD FINGER BUFFET

### SALADS

🌿 RED AND WHITE COLESLAW (V)

ITALIAN PASTA SALAD WITH SUNDRIED TOMATO AND MOZZARELLA (V,D,W)

### FINGER SANDWICHES

CHICKEN AND TARRAGON ON WHITE (W,S)

CHEDDAR AND SPRING ONION ON BROWN (V,W,D,R,B)

BEEF, HORSERADISH AND WATERCRESS ON WHITE (W,S,D,E,MU)

CUCUMBER AND CREAM CHEESE ON BROWN (V,W,D,R,B)

### LIGHT BITES

CHEESE AND TOMATO QUICHE (V,W,E,D)

PORK PIES (W,E) WITH APPLE CHUTNEY (V)

ROASTED SPICED BBQ CHICKEN KEBABS

## CHEESE AND CHARCUTERIE PLATTER

CHEESE PLATTER (V,D,C,SD)

### CHEESE SELECTION

Haffod, Perl las, Pantys Gawn goats cheese, relish, celery, grapes, marinated olives, sundried tomatoes, spiced pear chutney.

### CHARCUTERIE PLATTER (SD, MU)

Selection of cured meats with Serrano ham, salami Milano, pickled onions and gherkins, marinated olives, sundried tomatoes, spiced pear chutney

SERVED WITH:

BREAD BASKET WITH MIXED ROLLS, SOURDOUGH BREAD, CHEESE BISCUITS (V,W,D,R,B,S,SE)

Minimum 70 adults

## 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)
- 
- 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)

£105.00 per person, minimum 70 adults

Additional Evening Guests - £22.50 per person

# WEDDING MENU SELECTION

Please select one starter, one main course and one dessert

## STARTERS

CREAM OF CELERIAC SOUP (V,W,D,E,C)  
Spinach and ricotta cheese ravioli and herbs

CAESAR SALAD WITH SMOKED CHICKEN (D,E,W,SD)  
Little gem lettuce, Caesar panna cotta, pancetta gremolata

RED PEPPER AND HAM TERRINE (H,W,SD)  
Red onion purée, toasted hazelnut, focaccia crouton

LEEK, WELSH MUSTARD AND BLACK BomBER CHEDDAR TART (V,W,D,E,MU)  
Textures of beetroot and tomato chutney

## MAIN COURSES

BAKED FILLET OF SEA BASS (F,C,D,SD)  
Smoked bacon, red chicory, celeriac purée, fine beans, red wine sauce

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

ROASTED RUMP OF BEEF (D,SD,G)  
Shin of beef croquette, herb mashed potato, seasonal vegetables, rich red wine sauce

## DESSERTS

ETON MESS BAR (V,E,D)  
Set vanilla cream, raspberry coulis, meringue, fresh berries

PASSION FRUIT AND MANGO TART (V,W,E,D,SD,S)  
Meringue pieces, seasonal fresh berries, raspberry foam, raspberry ripple cream

BAKED COOKIES AND CREAM CHEESECAKE (V,D,W,E,S)  
Bourbon chocolate sauce, orange ripple cream

CLASSIC TART CITRON (V,W,E,D,S)  
Seasonal berries and white chocolate whipped ganache

## FRESHLY BREWED COFFEE AND TEA

PETITS FOURS  
Handmade Welsh chocolates (V,D,S,H)

## EVENING LIGHT BITES SELECTION

Please select one of the following:

### PULLED PORK STATION

#### HOT BITES

EXPERTLY ROASTED MARINATED SHREDDED PORK

SERVED WITH:

🌿 APPLE SAUCE (V) 🌿 SOURDOUGH BUNS (V,W) 🌿 SAGE AND ONION STUFFING (V,W)

🌿 STICKY BBQ PULLED OOMPH (V,SD,S)

SERVED WITH:

🌿 SOURDOUGH BUNS (V,W)

#### SALADS

🌿 POTATO SALAD WITH OLIVE OIL PICKLED RED ONION AND CAPERS (V,SD)

🌿 RED AND WHITE COLESLAW (V)

ITALIAN PASTA SALAD WITH SUNDRIED TOMATO AND MOZZARELLA (V,D,W)

### TACO STATION

#### HOT BITES

CHILLI CON CARNE (MU,SD)

🌿 VEGETABLE CHILLI (V,MU,SD)

SERVED WITH:

🌿 CRISPY CORN TACOS (V) 🌿 FLOUR TORTILLAS (V,W) 🌿 SPRING ONION (V) 🌿 SWEETCORN (V) 🌿 ICEBERG LETTUCE (V) GRATED CHEDDAR CHEESE (V,D) 🌿 JALAPENOS (V,SD) 🌿 TOMATO SALSA (V) SOUR CREAM (V,D) 🌿 GUACAMOLE (V)

# 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)
- 
- 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

£7,750 based on 50 adults for the day, 80 adults for the evening

Supplement of £82.50 for each additional day guest and £27.50 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

£62.50 per person, minimum 70 adults



# LUXURY WEDDING MENU ENHANCEMENTS

## COLD CANAPÉ SELECTION

MADRAS PRAWN SKEWER, MINTED CUCUMBER (CR,MU)  
 CRAB AND CHILLI BRIOCHE ROLL, BLOODY MARY MAYO (W,D,E,CR)  
 DUCK AND ORANGE PATE EN CROUTE, BLACK SESAME SEEDS (W,D,E,SE,S)  
 SMOKED DUCK AND TRUFFLED RED CABBAGE MINI BRUSCHETTA (W)  
 HOISIN DUCK MINI SPRING ROLL, CORIANDER EMULSION (W,S,SD,SE)  
 CHOUX BUN WITH PASTRAMI AND CAPER MAYONNAISE (E,W,D,SD,S)  
 CHARGRILLED ASPARAGUS WRAPPED IN SERRANO HAM (SD)  
 WHIPPED PERL LAS CROSTINI, PICKLED GRAPE (W,SD,D)  
 BUTTERED LEEK TART, BALSAMIC CAVIAR (W,D,E,SD)  
 🌿 MINI FALAFEL, BEETROOT HOUMOUS, MICRO CORIANDER (V,W,SE,SD)  
 WATERMELON AND FETA CHEESE SKEWER, BALSAMIC GLAZE (V,D,SD)  
 🌿 RED ONION MINI TART TATIN (V,W)

## HOT CANAPÉ SELECTION

FILO PRAWNS, SRIRACHA MAYONNAISE (CR,W,S,E)  
 SPRING ONION CRAB CAKE, RED PEPPER COULIS (W,D,E,CR,S)  
 THAI CHICKEN SKEWERS, THAI BASIL RELISH  
 BEEF KOFTA BALLS, CURRIED MAYO  
 PULLED WELSH BEEF CROQUETTE WITH HORSERADISH SAUCE (W,D,E,SD,S,MU)  
 WELSH LAMB BON BON WITH MINTED PEA PUREE (W,D,E,SD,S)  
 SUNDRIED TOMATO AND PESTO ARANCINI, TARRAGON CRÈME FRAICHE (V,W,D,E,S)  
 CRISPY HALLOUMI, BBQ GLAZE, SPRING ONION (V,D,SD)  
 WELSH RAREBIT, ON TOASTED ONION BREAD, RED ONION JAM (V,MU,E,W,D,SD)  
 🌿 MOROCCAN VEGETABLE & CHICKPEA TART WITH HUMMUS (V,SE,W)  
 🌿 MINI VEGETABLE SAMOSA WITH MANGO CHUTNEY (V,W)  
 🌿 OUMPH MEATBALL, MARINARA SAUCE (V,S)

## DESSERT CANAPÉ SELECTION

LEMON MERINGUE PIE (V,W,E,D)  
 CHOCOLATE CHOUX BUN (V,W,E,D,S)  
 RASPBERRY, WHITE CHOCOLATE GATEAU (V,W,E,D,SD,S)  
 SMORES TART (V,W,D,E,S,SD)  
 HONEY CAKE (V,W,D,E,S)  
 CHOCOLATE AND CARAMEL TART (V,W,D,E,S)

6 Canapés per person £18.00 - Choose any 6 canapés from our menu

5 Canapés per person £14.00 - Choose any 5 canapés from our menu

4 Canapés per person £12.50 - Choose any 5 canapés from our menu

Add additional canapé per person £3.00

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.

## INTERMEDIATE COURSE FOR WEDDING BREAKFAST

### **SORBET**

Raspberry, Champagne or mandarin

£3.75 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

£8.75 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

£4.75 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

£4.75 per person, minimum 80 persons

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

\*Subject to availability.

# 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 (W,B,S,D)

Filled with cream cheese, smoked salmon and pastrami

### CHICKEN AND CHORIZO BAGUETTE (W,S,SD)

A whole baguette filled with lettuce, tomato, chicken, sliced chorizo and mayonnaise

### 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 (MU)

With tomato and chipotle chutney

### TACO STATION

🌿 CRISPY CORN TACOS (V) 🌿 FLOUR TORTILLAS (V,W)  
🌿 SPRING ONION (V) 🌿 SWEETCORN (V) 🌿 ICEBERG  
LETTUCE (V) GRATED CHEDDAR CHEESE (V,D) 🌿  
JALAPENOS (V,SD) 🌿 TOMATO SALSA (V) SOUR CREAM  
(V,D) 🌿 GUACAMOLE (V)

### AMERICAN BURGER STATION

#### BEEF BURGER WITH SOURDOUGH BUNS (W)

🌿 GHERKINS (V,MU) 🌿 ICEBERG LETTUCE (V) 🌿 SLICED  
CHEESE (V,D) 🌿 TOMATO (V)

### DESSERTS

NEW YORK BAKED CHEESECAKE (V,D,W,E)

With mixed berries compote (V)

CHOCOLATE FUDGE CAKE (V,D,W,E,S)

£40.00 per person, minimum 70 adults

## 'FLAVOURS OF WALES' BUFFET

### COLD BUFFET

GOAT'S CHEESE AND LEEK TARTS GLAZED WITH WELSH  
RAREBIT (V,W,D,E,MU,SD)

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,W,S,SE)

### HOT BUFFET

LEEK AND POTATO SOUP WITH RAREBIT (V,W,D,E,MU,SD)

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 (SD)

With garlic and rosemary, served with natural roast gravy

### DESSERTS

OREO CHEESECAKE WEDGE (V,W,E,D,S)

LEMON DRIZZLE FINGER (V,W,D,SD)

HONEY CAKE (V,W,D,E,S)

FRESH FRUIT SALAD WITH CANDIED GINGER AND MINT  
DRESSING (V)

£40.00 per person, minimum 70 adults

\*Supplement charges will apply on top of package prices. Subject to availability.

**'BARBECUE SIZZLER' BUFFET**

Weather dependent, may alternatively be served indoors without live cooking

**COLD BUFFET**

PRAWN COCKTAIL WITH THOUSAND ISLAND DRESSING (CR,E,SD)

VEGETABLE CRUDITÉS (V)

PORK PIES WITH TOMATO CHUTNEY (W,E)

**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,W,S,SE)

**FROM THE GRILL**

AMERICAN BURGER WITH BURGER RELISH, ICEBERG AND CHEDDAR CHEESE (W,D,SD)

CAJUN MARINATED PORK STEAK (MU)

AMERICAN HOT DOGS ON A BRIOCHE ROLL (W,D,E,SD)

MUSTARD (MU), KETCHUP (V) PICKLES (V,MU)

**HOT BUFFET**

MINI JACKET POTATOES WITH SOUR CREAM (V,D)

CORN ON THE COB WITH BUTTER (V,D)

VEGETABLE CHILLI AND RICE (V)

**DESSERTS**

LEMON MERINGUE PIE (V,W,E,D)

CHOCOLATE CHOUX BUN (V,W,E,D,S)

STRAWBERRY CHEESECAKE (V,W,E,D,SD)

FRESH FRUIT SALAD WITH CANDIED GINGER AND MINT DRESSING (V)

£40.00 per person, minimum 70 adults

**ENHANCE YOUR EVENING BUFFET****ICE CREAM STATION**

Welsh Dairy ice cream with a selection of toppings

CHOCOLATE SYRUP (V) CHOCOLATE COOKIE CRUMB (V,W,D,S) FUDGE PIECES (V,D) CARAMEL SYRUP (V,D) CRUSHED MERINGUES (V,D,E) STRAWBERRY SYRUP (V) RAINBOW SPRINKLES (V)

£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

£230 per 100 guests

£65 per every additional 100 guests.

**CHOCOLATE FOUNTAIN**

DARK CHOCOLATE (V,D,S) WITH MARSHMALLOW (V,E) SPONGE (V,W,D,E) FRESH FRUITS (V) COCONUT CRUMB (V)

£7.50 per person, minimum 70 adults

Only available in conjunction with an evening buffet.

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.

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

**Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

**Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

**Lifestyle:** 🌱 Plant-based, (V) Vegetaria

# 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)

£19.00 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)

£19.00 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

£7.00 per person

### PREMIUM PACKAGE

Whitley Neil/Chase/Aber Falls Gin

Fentimens Tonic/Flavoured Tonics

Edible Flowers/Extra Garnish

£11.00 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	£1,575
Augusta Suite	150	300	Please enquire
THE MANOR HOUSE			
Hedleys	30	50	£525
The Manor Suite	70	180	-
THE RESORT HOTEL			
Caernarfon Ballroom	250	900	Please enquire
Beaumaris Suite	70	120	£650
Rooftop Barbecue Terrace	70	130	£1,575
THE TWENTY TEN CLUBHOUSE			
Samuel Ryder Suite & Member’s Lounge	70	120	£2,625
Exclusive Use (Samuel Ryder, Rafters and Members’ Lounge)	70	180	£6,825
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 £550 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.

## NOTES



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