

WEDDINGS  
CELTIC MANOR RESORT

# PRICE LIST



CELTIC MANOR  
RESORT

WEDDINGS



AT CELTIC MANOR RESORT

CHAPTER 01

FOREVER  
BEGINS

The ultimate celebration — lavish, unforgettable and entirely yours. 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
- 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

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

**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)

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

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)

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)

EVENING BUFFET MENU SELECT

Please select one of the following:

FINGER BUFFET

Minimum 70 adults

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)

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)

HOG ROAST BUFFET

Minimum 70 adults

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)



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AT CELTIC MANOR RESORT

CHAPTER 02

WRITTEN IN THE STARS

A refined, elegant affair where every detail feels destined.

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
- 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 truffles (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 chutney, duck rilette, 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)

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 truffles (V,D,S,H)

EVENING BUFFET MENU SELECT

Please select one of the following:

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

Minimum 70 adults

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)

WEDDINGS



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CHAPTER 03

WITH ALL MY H&ART

Timeless style and heartfelt touches for a beautiful, balanced day. Choose classically elegant five star style on your special day, complete with those irresistible touches which make all the difference.

THE 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

EVENING LIGHT BITES SELECTION

Please select one of the following:

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 SEABASS (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 chocolate truffles (V,D,S,H)

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

Expertly roasted marinated shredded pork

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

WEDDINGS



AT CELTIC MANOR RESORT

CHAPTER 04

FROM THIS DAY  
FORWARD

Rooted in meaning, warmth, and simple sophistication.  
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
- Glass of red or white wine with meal (per person)
- Glass of sparkling wine for the toast
- Chair covers and bows
- Evening light bite
- Resident DJ
- Preferential bedroom rates for wedding guests

**£7,750**  
based on 50 adults for the day, 80 adults for the evening  
  
Supplement of £82.50 for each additional day guest and £22.50 for each additional evening guest.

WEDDING MENU SELECTION

Please select one starter, one main course and one dessert

EVENING LIGHT BITES SELECTION

Please select one of the following:

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 SEABASS (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 chocolate truffles (V,D,S,H)

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

Expertly roasted marinated shredded pork

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

WEDDINGS



AT CELTIC MANOR RESORT

CHAPTER 05

# JUST US JUST LOVE

An intimate celebration full of feeling, under the glow of your perfect moment.  
Make it an amazing night to remember and share with your friends and family,  
enjoying a fabulous celebration filled with special touches.

**THIS PACKAGE IS AN EVENING ONLY  
PACKAGE. AVAILABLE FROM 5PM.**

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

## EVENING BUFFET MENU SELECT

Please select one of the following:

### FINGER BUFFET

Minimum 70 adults

#### 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)

#### 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)

### HOG ROAST BUFFET

Minimum 70 adults

#### 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)

## WEDDINGS



AT CELTIC MANOR RESORT

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

'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)

Only available in conjunction with an evening buffet.

**£7.50 per person**  
Minimum 70 adults

### 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)

Only available in conjunction with an evening buffet.

**£7.50 per person**  
Minimum 70 adults

## 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

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

**£19.00 per person**  
Minimum 70 adults

### 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

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

**£19.00 per person**  
Minimum 70 adults

### GIN & TONIC S TATION

**STANDARD PACKAGE**

Gordon's/Brecon Gin  
Britvic Tonic & Slim Line Tonic  
Lemon and Lime Garnish

**PREMIUM PACKAGE**

Whitley Neil/Chase/Aber Falls Gin  
Fentimens Tonic/Flavoured Tonics  
Edible Flowers/Extra Garnish

**Standard: £7.00 per person**  
**Premium: £11.00 per person**

WEDDINGS



AT CELTIC MANOR RESORT

08  
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.

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	£650
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			
NEWBRIDGE ON USK			
Bespoke packages available	45 Max day 90 Minimum Night		
Further details and prices are available on request			

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.

