



Priodasau Weddings

TyGlyn Hotel, www.tyglyn.com, info@tyglyn.com

2008



Heart of
Welsh
Country

Congratulations!!!

May we take this opportunity to congratulate you on your forthcoming wedding and extend our best wishes for the future.

Your wedding is one of the most important days of your lives and we at the TyGlyn would like to help make your day a truly special occasion. We are proud of our reputation for offering a spectacular setting coupled with great hospitality for your wedding reception.

Great care has been taken in the creation of our wedding packages

Dedicated function rooms cater for all size of wedding receptions, whether you are expecting 20 or 200 guests.

We are happy to help with your choice of menu, wines and seating arrangements, floral decorations, entertainment or any special requirements you may have. Leaving you free to enjoy your special day.

Rest assured, we care as much about the success of your day as you do. Read on to see just what our wedding packages offer and leave the rest to us!

If you haven't as yet been around the TyGlyn we would be delighted to show you and your families around the hotel and discuss any arrangements.

Wedding Packages

Every wedding booked will have the use of the following complimentary:

- Bridal Suite
- Paper Napkins (Burgundy, Cream, White)
- Use of Cake Stand (Round or Square)
- Private Bar for Wedding Guests
- Use of the Extensive Grounds for Photographs
- Room Hire
- Alternative Dishes to suit Vegetarians and any Dietary Requirements (please discuss and order prior)
- VAT included in all prices

To make your day even more special arrange any of the following with the wedding co-ordinator: -

- **Linen Napkins** -50p per person
- **Champagne and Chocolates in Bridal Suite-£29**
- **TyGlyn engraved Cake Knife** -£20

There are also optional extra's available for your menus: -

- 3 Canapes on arrival -£2.95
- 4 Canapes on arrival -£3.50
- Petit Fours with Coffee -£1.95
- Cheese and Biscuits as an Extra Course -£3.50
- Sorbet Course -£2.95

(Prices per person)

Wedding Breakfast

With the following two menu packages you choose your menu from the menu selector

Tiara and Tails	£26.95 per person
3 course menu – starter, main course, dessert, followed by coffee and mints	
Pearls and Lace	£27.95 per person
3 course menu – choice of 2 starters, 1 main course, choice of 2 desserts followed by coffee and mints (actual numbers required for starters and desserts required one week prior to your wedding day)	

OR

Carved Buffet	£26.95 per person
Starters – Fan of Melon with Tropical Fruit Coulis ***	
Honey Roast Ham, Roast breast of Turkey, Topside of Beef (choose two of the above meats)	
Presented Poached Salmon £2.50 per person extra ***	
Savoury Rice, Mediterranean Pasta, Mixed Bean Salad Crunchy Coleslaw, Potato and Chive, Waldorf Salad Tomatoes with Balsamic Dressing (choose four of the above salads) ***	
Various Quiches (including Vegetarian) Roast Potatoes	
Cheese, Pineapple, Cocktail Sausages, Pickled Onions Fresh Crusty Baguette ***	
Choice of two sweets as shown on Menu Selector ***	
Coffee and mints	

MENU SELECTOR	
<p>STARTERS</p> <p>Tiara and Tails – Choose 1</p> <p>Pearls and Lace – Choose 2</p>	<p>Cream of Vegetable Soup Tomato and Basil Soup Celery and Stilton Soup Cream of Leek and Potato Soup Cawl and Cheese - £1 extra per person Fan of Melon with Wild Berry Compote Prawn Cocktail, Marie Rose Sauce Chicken Liver Pate, Toasted Baguette, Onion Chutney Smoked Salmon Cornets filled with Mascarpone and Fresh Herbs on Mixed Leaves</p>
<p>MAIN COURSES</p> <p>Tiara and Tails – Choose 1</p> <p>Pearls and Lace – Choose 1</p>	<p>Roast Cardiganshire Turkey, Cranberry Sauce, Savoury Stuffing, Sauasage and Bacon Roast Topside of Welsh Beef, Yorkshire Pudding, Horseradish Cream Roast Leg of Welsh Lamb, Roast Minted Gravy or Redcurrant and Rosemary Sauce St. David's Chicken – breast of Chicken cooked in Honey, Smokey bacon and Leek Sauce Honey glazed breast of Duck, Morello Cherry sauce or Red Wine and Honey Jus Pan-fried Fillet of Salmon, Creamy White Wine and Leek Sauce Rack of Lamb, Redcurrant and Port Sauce (£2.50 extra per person)</p>
<p>DESSERTS</p> <p>Tiara and Tails – Choose 1</p> <p>Pearls and Lace – Choose 2</p>	<p>Raspberry Sherry Trifle Strawberry Gateau Devilishly Chocolate Gateau Lemon Cheesecake, Passionfruit and Mango Sauce Bailey's and Choc Chip Cheesecake Raspberry Pavlova Apple Pie with Cream or Custard Fresh Fruit Salad Orange and Cointreau Crème Brulee, Shortbread Chocolate Profiteroles Belgian Chocolate Torte, Coffee Crème Anglaise Tiramisu Trifle, Homemade Ginger Snap</p>

Drinks Packages

Value for money is guaranteed with these packages.

However, if you would like to tailor make your own package you are very welcome to do so.

Satin Package - £3.95 per person

- Arrival Drink – Choose 1 of the following – Glass of Martini Punch or glass of Sherry
- Toasting – Glass of Sparkling Wine
- Soft drink alternatives for Children and Drivers

Silk Package - £5.45 per person

- Arrival Drink – Choose 2 of the arrival drink ideas below
- Toasting – Glass of Prosecco
- Soft drink alternatives for Children and Drivers

Arrival Drink Ideas – if you would like to design your own package: -

- | | | |
|----------------------|---|-------|
| • Martini Punch | - | £1.95 |
| • Winter Pimms | - | £1.95 |
| • Pimms and Lemonade | - | £1.95 |
| • Buck's Fizz | - | £2.45 |
| • Mulled Wine | - | £2.45 |

Banqueting Wine List

For wine during your meal choose from the following list.

As a guide, 6 glasses can be had from each bottle of wine or Champagne

BIN		PRICE
1	House Champagne	£24.95
2	House Champagne Rose	£29.95
3	Piper Hiedsick	£29.95
4	Moscato Spumante	£9.95
5	Prosecco	£12.95
10	Cave Masse House White Dry (French)	£8.95
11	Cave Masse House White Medium (French)	£8.95
30	Cave Masse House Red (French)	£8.95
12	La Campagne Chardonnay (French)	£9.95
31	La Campagne Cabernet Sauvignon (French)	£9.95
13	Three Rivers Chardonnay-Pinot (Californian)	£10.95
32	Three Rivers Cabernet-Zinfandel (Californian)	£10.95
14	Tierra Sauvignon Blanc (Chile)	£11.95
33	Tierra Merlot (Chile)	£11.95
15	Houghton Private Bin Chard.-Verdelho (Australian)	£14.95
34	Houghton Private Bin Cabernet.-Shiraz (Australian)	£14.95

Build your own Evening Buffet

Please make your choices from the selection below.
A minimum of 3 sections must be taken, and no
section can be mixed with another.

<p>Section A <u>Cold Meats and Fish</u> 2 choices=£3.95 3 choices=£4.95 4 choices=£5.95</p>	<p>Sliced Cooked Ham Sliced Local Roast Beef Sliced Local Roast Turkey Poached Salmon</p>
<p>Section B £2.95 per person</p>	<p>Homemade Pizza Baguettes Mini Filled Open Baguettes</p>
<p>Section C <u>Savoury Bites</u> 3 choices=£2.95 5 choices=£3.95 7 choices=£5.50</p>	<p>Chicken Goujons Chicken Satay Cheese and Pineapple Garlic Bread Sausage Rolls Chipolata Sausages Pork Pies Mini Scotch Eggs Oriental Lamb Samosa Onion Bhaji Vegetable Spring Roll Prawn Toast Selection of Quiches Filled Vol au Vents Chicken Drumsticks</p>

Build your own Evening Buffet (part 2)

<p style="text-align: center;">Section D <u>Freshly Prepared</u> <u>Salads</u></p> <p>3 choices=£2.95 5 choices=£3.95 7 choices=£5.50</p>	<p>Savoury Rice Waldorf Salad Crunchy Coleslaw Potato and Chives Mediterranean Salad Mixed Bean and Sweetcorn Tomato and Balsamic Mixed Lettuce Leaves Pasta and Pesto Salad Sweet and Sour Red Cabbage</p>
<p style="text-align: center;">Section E <u>Desserts</u></p> <p>1 choice=£2.95 2 choices=£3.95</p>	<p>Sherry Trifle Lemon Cheesecake Strawberry or Blackforest Gateau Bailey's and Chocolate Cheesecake Fresh Fruit Salad Chocolate Profiteroles Belgian Chocolate Torte</p>

You are also welcome to add any of the following as an extra: -

Hand-cut Chunky Chips	£1.25
Potato Wedges	£1.25
Roast Potatoes	£1.25
New potatoes	£1.25

Grace and Favour

This amazing package is exclusively available for bookings of over 70 in the months of January, February, March, April and November (Excepting all national holidays)

£23.95

per person includes the following

Reception Drink	TyGlyn Fruit Punch
Starters	Farmhouse Vegetable Soup Or Fan of Seasonal Melon
Main Course	Roast Cardiganshire Turkey with traditional trimmings Or Roast Welsh Topside of Beef with traditional trimmings (Both served with chef's selection of fresh market vegetables)
Dessert	Chocolate Profiteroles Or Apple Pie
To Finish	Tea or Coffee
Evening Light Buffet	Selection of Cocktail Sandwiches Buffet Pork Pies Chipolata Sausages Selection of Mixed Salads Crunchy Coleslaw

To obtain this special offer we unfortunately cannot vary from the menu apart from adding a choice of vegetarian option

Civil Ceremonies

By having your ceremony at the same place as your wedding reception you and your guests do not need to travel from one premises to another.

If you choose to get married here at the TyGlyn then we can offer two rooms to hold your service:-

Aeron Suite	Seat up to 175	£150.00
Teifi Suite	Seat up to 30	£50.00

These charges do not include any registrar's costs. We suggest that you do not confirm any bookings with us unless the registrar has confirmed the date with you.

PLEASE NOTE

We kindly ask that you inform your guests that the throwing of confetti is not permitted at TyGlyn. A substantial charge will be levied to the wedding party if their guests abuse this, as clearing up is very costly.

Wedding Terms and Conditions

1. Confirmation and Deposits

After the initial contact with the hotel, the booking will be held provisionally for 14 days. After which, confirmation and a £300 deposit is required to secure the date. All dates are considered provisional until a deposit has been received. TyGlyn reserves the right to automatically release any unconfirmed booking held after 2 weeks although we would endeavour to contact you prior to this action

2. Payment and Settlement of account

A further £300 is required 6 months prior to the wedding date. Full payment should be received no later than the following day after the event.

3. Final Numbers

Final numbers must be confirmed with the hotel no later than 2 weeks prior to the event. Any additional costs incurred on the day should be settled no later than the following day after the event.

4. Cancellation

All deposits and pre-payments are non-refundable. We strongly recommend you to take out insurance cover for the wedding reception. Please ask for further information.

5. Damage or Loss

The TyGlyn hotel cannot be held responsible for the damage or loss of items before, during or after the event. The organiser of the function will be held responsible for any damage sustained to TyGlyn Hotel property by themselves or their guests. You may wish to consider arranging insurance cover for these potential circumstances.

6. Prices

All prices are correct at the time of going to print

7. Food and Drink

All food and drink must be purchased from the TyGlyn Hotel with the exception of the Wedding cake and a drink that have had corkage paid to the hotel.

Having read and accepted all the conditions please sign and return this form with your first deposit

Signature _____ Date _____

Print Name _____

Date of wedding reception _____

Wedding Terms and Conditions

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Signature _____ Date _____

Print Name _____

Date of wedding reception _____

Accommodation Reservations

**The hotel has 10 bedrooms – 8 doubles – 2 twins
All tariffs are for the room and breakfast with one
or two people staying in each room.**

Please can you specify all your needs on the booking form as early as you can. We assume all wedding parties will take the rooms and require the room names 4 weeks in advance of your reception. If you do not require all the rooms then we would need to know at least 3 months prior your reception so as to give us enough time to sell them to other customers. If you do not inform us in adequate time then the wedding party will be liable for all rooms not occupied.

We suggest that the bride and groom allocate all bedrooms to the guests that they want to stay; this then avoids any confusion.

Room No.	Room Type	Guest Name	Tariff
1	Double		£
2	Double		£
3	Double		£
4	Large Double		£
5	Twin		£
6	Twin		£
7	Bridal	Bridal and Groom's Room	Comp.
8	Double		£
9	Double		£
10	Large Double		£

Large Doubles are able to fit an extra bed at £20 per night or a cot at £10 per night. A dog in a room will be charged £5 per night