

## **Congratulations**

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

Your wedding is one of the most important days of your life and we at 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.

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

Great care has been taken in the creation of our wedding packages therefore you can rest assured that 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.

## **Civil Ceremony**

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

If you choose TyGlyn then there are a few options available to you: -

- ❖ The Aeron suite can hold up to 160 guests and is available at a cost of £200.
- ❖ The Teifi suite would be suitable for up to 30 guests at a cost of £120.
- ❖ The Gallery restaurant can be available for groups up to 50 at a cost of £120.

Once you have decided on a civil ceremony or partnership, you will need to make contact directly with the superintendent registrar before confirming any booking with the hotel. All fees payable to the registrar are separate to any room hire charged by the hotel.

We kindly ask that you inform your guests that the throwing of confetti is NOT permitted at TyGlyn. Charges will be levied to the wedding party if this request is abused.

## **Weddings 2013 at the TyGlyn**

## **All Inclusive Packages**

TyGlyn's All Inclusive Packages are designed to make the arranging of your wedding day far simpler to manage and far simpler to budget.

Please be aware that it is NOT compulsory to take an All Inclusive Package as your wedding reception and all items are available separately and can be seen further on in the brochure.

Packages are based on there being 60 guests in the day and a total of 80 guests in the evening. This does not mean that you need to cut anyone off your list; these are a minimum on which the packages are based and priced. Extra guests will be charged accordingly, the prices and extra guest prices can be seen under each package.

**We offer two All Inclusive Packages, please continue reading for full details on both.**

## Crystal Package

For everything you could wish for – a true All Inclusive Package. Included are: -

Room hire of the Aeron suite for your day and evening (not including civil ceremony room hire charges)

White tablecloths and linen napkins

Silver cake stand and knife for your use on the day

Guest book for your guests to comment and for you to keep as a memento

A Post box for your guests to post your wedding cards - for your use on the day

Overnight accommodation will be included for the bride and groom as well as breakfast the following morning

Champagne and chocolates in the bridal suite

Preferential room rates for your wedding guests wishing to stay overnight

3 course wedding breakfast for up to 60 guests, choose your own menu from the a la carte options found later in the brochure. Choose a choice of 2 starters, one main course and a choice of 2 desserts. Tea, coffee and mints will be included. No pre-orders are required from your guests, which results in less work and stress for you (except for vegetarian option and any special dietary requirements)

Sparkling table centres of crystals, tea light candles and floating flower

Glass of Champagne with canapés served to you and your guests on your arrival

Glass of Champagne to toast the day

Hire of chair covers with coloured ribbon (silver / white / black)

A five-minute Fireworks display to WOW your guests at night

Evening cold meats and salad buffet with desserts for up to 80 guests later in the evening, menu as follows

Sliced cooked ham and roast Welsh beef  
Savoury rice, crunchy coleslaw, potato and chives  
Mediterranean salad, Pasta and pesto salad  
Mixed salad leaves, Tuna and sweetcorn salad  
New potatoes

Garlic bread  
Chicken drumsticks  
Vegetable spring roll  
Selection of quiches  
Filled vol au vents

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Chocolate profiteroles  
Lemon cheesecake

Crystal package cost of £4,995

Extra guests attending the day and evening celebrations will be charged at £59 per person

Extra guests only attending the evening celebrations will be charged at £19 per person

## Silver Package

An ideal package for those who are on a budget, but would still like to offer guests the best. Included are: -

Room hire of the Aeron suite for your day and evening (not including civil ceremony room hire charges)

White tablecloths and serviettes

Silver cake stand and knife for your use on the day

A Post box for your guests to post your wedding cards - for your use on the day

3 course wedding breakfast for up to 60 guests, the menu being

Creamy leek and potato soup

Or

Melon with wild berry compote

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Roast turkey with savoury stuffing and roast gravy

Or

Vegetarian option

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Lemon cheesecake

Or

Chocolate profiteroles

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Tea and coffee

No pre-orders are required from your guests, which results in less work and stress for you (except for vegetarian option and any special dietary requirements)

Martini punch served to you and your guests on your arrival

A glass of bubbly to toast the day

Overnight accommodation will be included for the bride and groom as well as breakfast the following morning

Preferential room rates for your wedding guests wishing to stay overnight

Evening finger buffet for up to 80 guests later in the night, menu being

Selection of filled sandwiches and rolls

Filled vol au vents

Chicken goujons

Homemade pizza

Sausage rolls

Mini scotch eggs

Oriental lamb samosa

Onion bhaji

Vegetable spring roll

Selection of quiches

Cheese and pineapple

Silver package cost of £2,995

Extra guests attending the day and evening celebrations will be charged at £45 per person

Extra guests only attending the evening celebrations will be charged at £9 per person

## Bedrooms

Make your day even more special by staying in one of the 10 en suite bedrooms at TyGlyn.

We would suggest that the bride and groom allocate any bedrooms for their wedding to avoid any confusion. All of the bedrooms have an en-suite bathroom, televisions and tea/coffee making facilities.

- Room 1 Standard double room with views overlooking the garden
- Room 2 Standard double room overlooking the car park
- Room 3 Standard double room overlooking the car park
- Room 4 Standard double room with views overlooking the garden
- Room 5 Twin bedded room with views overlooking the garden
- Room 6 Twin bedded room overlooking the car park
- Room 7 Large double room with views overlooking the garden
- Room 8 Standard double room with views overlooking the garden
- Room 9 Standard double room with views overlooking the garden
- Room 10 Large double room overlooking the car park

All bedrooms are strictly non-smoking. Any guests found to have smoked in a bedroom will be charged for the closure of the room and the cost of deep cleaning.

## Non-Inclusive Weddings

### Going A La Carte.....

We understand that the All Inclusive Packages will not be suitable for smaller weddings and those who would like more freedom to choose what they want.

Go a la carte and choose from the following menus, evening buffets and drink options. If you cannot find something that you are looking for talk to our wedding co-ordinators who can help.

Any children (2-12 years) who will require food will be charged at 75% of the full price per person. Vegetarian and special dietary requirements are happily catered for; please inform us prior to arrival so that the appropriate arrangements can be made.

Please choose one starter, one main course and one dessert for your guests from the following menus. If you would like your guests to have a choice of starters or desserts an additional charge of £1 per person will be made on the most expensive dish for each course.

Local and seasonal ingredients are used wherever possible in the preparation of the dishes for your wedding day by our team of experienced chefs.

## A La Carte Menu

### Starters

Cream of vegetable soup	£4.95
Tomato and basil soup	£4.95
Celery and Stilton soup	£4.95
Creamy leek and potato soup	£4.95
Traditional cawl	£5.95
Prawn cocktail and Marie rose	£5.95
Melon with fresh fruit and raspberry coulis	£4.95
Chicken liver and duck parfait with leaf salad and spiced pear chutney	£5.75
Pressed ham hock terrine, homemade piccalilli, grain mustard leaves	£5.95
Goat's cheese on garlic crostini with a beetroot salad	£5.45
Smoked salmon and cream cheese roulade with pickled cucumber	£6.95

### Sorbet – optional course

Various homemade sorbets available £4.00

### Main Courses

Roast Cardiganshire turkey with traditional trimmings	£17.95
Roast topside of Welsh beef with Yorkshire pudding and roast gravy	£18.95
Roast leg of Welsh lamb with redcurrant and rosemary gravy	£18.95
Roast breast of chicken, savoury stuffing and pan gravy (max 140)	£18.50
Fillet of salmon, basil pesto, wilted spinach, lemon butter (max 50)	£18.50
Roast loin of pork with apricot and thyme stuffing and roast gravy	£18.95
Slow roasted shank of Welsh lamb with colcannon mash, port and thyme jus (max 80)	(£2 supplement per person on crystal package) £19.95
Roast sirloin of Welsh beef with creamed potato, Yorkshire pudding, roast red wine gravy	(£4 supplement per person on crystal package) £21.95
Herb crusted chicken breast with a mustard, leek and cream veloute (max 100)	
Presentation buffet for main course (minimum of 50)	£18.50

### Dessert

Raspberry sherry trifle	£4.95
Chocolate and cherry trifle with spiced tuille	£5.25
Apple pie and custard	£5.45
Strawberry gateau	£4.95
Raspberry pavlova	£4.95
Fresh fruit salad	£4.95
Chocolate profiteroles	£4.95
Lemon cheesecake with wild berry compote	£4.95
Bailey's and chocolate chip cheesecake	£5.45
Orange and Cointreau crème brulee with shortbread	£5.45
Belgian chocolate torte with orange crème anglaise	£5.45
Wild berry panna cotta with shortbread (max 70)	£5.95
Sticky toffee pudding with vanilla ice cream (max 100)	£5.95
Selection of desserts from the buffet table	£5.95
(only available when taking presentation buffet as main course)	

### Cheeses – optional course

Welsh cheese and biscuits	£6.95
Welsh cheese platter per table	£12.95

### Tea / Coffee

Tea and coffee	£2.00
Tea and coffee with chocolates	£2.30

## A La Carte Evening Buffet

Create your own traditional evening buffet by putting together the following sections. Choose the amount of items you require from each section and add the prices together to reach the total cost per person. You must choose from section A, B and C and then you have the option of adding any extras or/and a dessert course.

<b>Section A</b>			
Sliced cooked ham	2 choices	£4.75	
Sliced roast Welsh beef	3 choices	£5.75	
Sliced roast turkey	4 choices	£6.75	
Poached salmon			
Chicken curry			
Vegetable curry			
Meat lasagne			
Vegetable lasagne			
Turkey, ham and leek pie			
Steak, ale and mushroom pie			
Hot bacon in soft bread rolls			
Hot sausages (and vegetarian sausages) in soft bread rolls			

<b>Section B</b>			
Savoury rice	3 choices	£3.95	
Waldorf salad	5 choices	£4.95	
Crunchy coleslaw	7 choices	£6.75	
Potato and chives			
Mediterranean salad			
Prawn Marie sauce pasta salad			
Tomato and balsamic			
Mixed salad			
Pasta and pesto salad			
Tuna and sweetcorn pasta salad			
Pilau rice			
Basmati rice			

## Section C

Chicken goujons	5 choices	£4.95
Selection of Welsh cheeses	8 choices	£6.95
Chicken drumsticks	12 choices	£9.25
Sausage rolls		
Homemade pates		
Chipolata sausages		
Pork pies		
Mini scotch eggs		
Oriental lamb samosa		
Bruschetta topped with mozzarella and tomato		
Vegetable spring rolls		
Onion bhaji		
Garlic Ciabatta		
Selection of quiches		
Mini filled open baguettes		
Chicken satay skewers		
Mini Cornish pasty		
Mini cheese and potato pasty		

## Extras

Hand cut chunky chips	at £1.55 each
Potato wedges	
Roast potatoes	
New potatoes	

## Desserts

Raspberry trifle	1 choice	£4.50
Tiramisu trifle	2 choices	£5.50
Lemon cheesecake		
Strawberry gateau		
Bailey's and chocolate chip cheesecake		
Fresh fruit salad		
Chocolate profiteroles		
Belgian chocolate torte		
Wild berry panna cotta		
Lemon tart		

## A La Carte Drinks

The following are drink packages that we have put together based on the most popular options, and give you an idea on prices. If you cannot find your favourite drink on the list please ask our wedding co-ordinators who can investigate your request.

### Drinks Packages

- A** £5.10 per person  
Martini punch on arrival  
Sparkling wine for toasting
- B** £14.50 per person  
Pimms and lemonade on arrival  
½ bottle of house wine with the meal  
Champagne for toasting

### Arrival Drinks

- Martini Punch £2.30 per person  
Winter Pimms £2.95 per person  
Pimms and Lemonade £2.85 per person  
Buck's Fizz £2.95 per person

### Toasting Drinks

- Glass of sparkling wine £3.50 per person  
Glass of Prosecco £3.50 per person  
Glass of Champagne £5.85 per person

### Canapés

- Order canapés to be served to your guests along with their arrival drink.  
Choice of 3 canapés £3.50  
Choice of 4 canapés £4.00

## Wines

TyGlyn has a wine list offering a variety of grapes and countries. Please ask for a copy if you would like to have a few more options than the house wines shown below. Also, if you have a favourite you may ask the wedding co-ordinators whether this could be sourced for your wedding day.

As a guide 6 125ml glasses can be poured from one bottle.

House red wine	£14.00
House white	£14.00
House rose	£14.00
House sparkling wine	£19.95
House Champagne	£32.95
Prosecco	£19.95

### Corkage

If you would like to bring your own wine to TyGlyn there would be a corkage charge as follows: -

75cl bottles of wine	£12.00 per bottle
75cl bottles of Champagne or sparkling wine	£15.00 per bottle
5cl alcoholic favours	£2.00 each

There is a minimum charge of £250 for all corkage.

## Pricing of any Extra Items

You may add any of the following to your day at the prices shown.

5 minute firework display to WOW your guests      £500

Hire of linen napkins instead of paper serviettes      50p each

Bottle of Champagne and chocolates for the bridal suite      £36

Hire of vases only      £3.50 each

Tea lights and hire of tea light holders      20p each

Guest book for your guests to sign as a memento      £15

Don't misplace any wedding cards with a Post box for your guests to post your wedding cards - for your use on the day      £5

Hire of silver cake stand and knife      £10

Hire of chair covers with coloured ribbon (silver / white / black)      £1.95 each

3 tier plain white wedding cake with coloured ribbon      £200

Close-hand magician to entertain your guests      £300

**A booking form along with terms and conditions can be found separately to this booklet. If not, please ask for a copy at TyGlyn or visit the website**