

Functions and Banquets At The TyGlyn

Whether you are looking for a birthday party, family get together or a society dinner, here at the TyGlyn we have the facilities and experience to cater for all your requirements.

You will find enclosed options that include a sit-down dinner or a more informal buffet.

Prices are based on a minimum of 20 people. If you have any favourite dishes that is not shown please ask and we will endeavour to meet your request.

Read on to see just what the TyGlyn has to offer.

Dining Menu

3 courses - £19.95 per person, including tea/coffee

2 courses - £15.95 per person, including tea/coffee

Choose 2 starters, 1 main course and 2 desserts from the following menu options: -

Starters

Cream of vegetable soup

Tomato and basil soup

Celery and Stilton soup

Creamy leek and potato soup

Traditional cawl

Melon with fresh fruit and raspberry coulis

Prawn cocktail and Marie rose

Chicken liver and duck parfait with leaf salad and spiced pear chutney

Pressed ham hock terrine, homemade piccalilli, grain mustard leaves

Goat's cheese on garlic crostini with a beetroot salad

Smoked salmon and cream cheese roulade with pickled cucumber

Main Courses

Roast Cardiganshire turkey with traditional trimmings

Roast topside of Welsh beef with Yorkshire pudding and roast gravy

Roast leg of Welsh lamb with redcurrant and rosemary gravy

Roast breast of chicken with savoury stuffing and pan gravy (max 140)

Fillet of salmon with basil pesto, wilted spinach and lemon butter (max 50)

Roast loin of pork with apricot and thyme stuffing and roast gravy

Slow roasted shank of Welsh lamb with colcannon mash, port and thyme jus (max 80) (£4 supplement per person)

Roast sirloin of Welsh beef with creamed potato, Yorkshire pudding, roast red wine gravy (£4 supplement per person)

Herb crusted chicken breast with a mustard, leek and cream veloute (max 100)

Dessert

Raspberry sherry trifle
Apple pie and custard
Strawberry gateau
Raspberry pavlova
Fresh fruit salad
Chocolate profiteroles
Chocolate and cherry trifle with spiced tuille
Lemon cheesecake with wild berry compote
Bailey's and chocolate chip cheesecake
Orange and Cointreau crème brulee with shortbread
Belgian chocolate torte with orange crème anglaise
Wild berry panna cotta with shortbread (max 70)
Sticky toffee pudding with vanilla ice cream (max 100)

Hot and Cold Buffet Menu

Minimum of 50 guests

3 courses - £20.95 per person, including tea/coffee
2 courses - £16.95 per person, including tea/coffee

Starters

Choose 2 starters from the dining menu options

Buffet

Turkey, ham and leek pie New potatoes
Vegetable lasagne Garlic Ciabatta
Cold sliced ham and beef
Selection of salads with dressings
Selection of quiches, tartlets and pastries

Desserts

Choose 2 desserts from the dining menu options

Or

A selection of chef-choice desserts presented on the buffet table

Optional Extras

Canapés

Can be served to your guests on their arrival

Choice of 3 canapés £3.50

Choice of 4 canapés £4.00

Sorbet

Various homemade sorbets available £4.00

Cheeses

Can be added as an extra course after your dessert

Welsh cheese and biscuits £6.95

Welsh cheese platter per table £12.95

Tea / Coffee

Chocolates served with your tea and coffee £1.50

You may also 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

Hire of vases only £3.50 each

Tea lights and hire of tea light holders 20p each

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

Close-hand magician to entertain your guests £300

Beverages

Arrival Drinks

Here are a few of our favourite arrival drinks. If you have your own favourite let us know: -

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

Wines

TyGlyn has a wine list offering a variety of grapes and countries. Please ask for a copy if you would like to pre-order a few bottles for your tables.

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

Build Your Own Buffet

Are you looking for a buffet only? Then why not create your own 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.

Section A	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		
Section 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		
	Pliau 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		

Important Information

- ◆ Final numbers will be required one week prior to the event. These are the numbers that will be catered for and therefore charged.
- ◆ Payment for your function must be made on the day of the event or earlier, unless full credit facilities have been arranged with the TyGlyn. Please be aware that credit checks may take up to three months to arrange.
- ◆ For all menus individual choices (pre-order) will be required one week prior to your event. TyGlyn cannot guarantee availability of ingredients and dishes without this prior notice.
- ◆ If you have any favourite dish that is not shown please ask and we will endeavour to meet your request.
- ◆ Dishes for vegetarians, those with dietary requirements and children must be pre-booked prior to arrival.
- ◆ Table configurations depend entirely on your final numbers. The maximum number that can be accommodated is 160.
- ◆ Tables will be clothed using white linen tablecloths, and white paper serviettes - unless white linen napkins have been hired from the TyGlyn.
- ◆ Vases may be hired from TyGlyn and can only be used for your day. Cost of replacement will be made to the organiser if damaged or lost.
- ◆ White chair covers can be hired from TyGlyn and can only be used for your day. Cost of replacement will be made to the organiser if damaged or lost. You will have a choice of either a silver, white or black ribbon. Other ribbon colours are available at an extra cost. Hire charge includes placing of chair covers on and off chairs.
- ◆ All entertainment must be discussed with TyGlyn prior to booking, and must end at the pre-arranged time.
- ◆ Due to alcohol licensing all serving of alcohol will end at 1am. This is non-negotiable. No wine, beer or spirits may be brought onto TyGlyn property by customers or guests without prior agreement.
- ◆ TyGlyn reserves the right to cancel any bookings forthwith and without any liability on its part in the event of any damages or destruction of TyGlyn by fire or other cause beyond the control of TyGlyn, which shall prevent it from performing its obligations in connection with any booking. In respect to this event we recommend you take out event insurance.
- ◆ TyGlyn can accept no responsibility for the property of the customers or guests while at TyGlyn.
- ◆ Notice of fireworks must be given in advance by TyGlyn to the police, fire brigade and local residents of TyGlyn. Therefore firework displays are only permitted by prior arrangement with TyGlyn's nominated firework company.
- ◆ The organiser of the event will be held responsible for any damage sustained to TyGlyn property by themselves or their guests and shall pay to TyGlyn on demand the amount to make good or remedy any such damage.
- ◆ TyGlyn reserves the right to ask any customer or their guests to leave if they act in an unreasonable manner.