

Wedding Prices 2016

Congratulations on your engagement from all the staff at The Cleddau Bridge Hotel. Your wedding day is centred around you: so follow these steps to assist in organising one of the most important occasions of your lives and we can assure you, your day will be enjoyed by everyone.

Step 1: Drinks

Welcome Drinks @ £3.60

Bucks' Fizz
Sparkling Wine & Crème de Cassis
Pimm's & Lemonade
Tropical Punch (Rum Based)
Mulled Wine
Selection of Wines
Non-Alcoholic Punch
Orange Juice

Cocktails @ £4.80; Mocktails @ £2.80

Pina Colada (coconut, pineapple, rum)
Woo Woo (cranberry, peach schnapps, vodka)
Mojito (lime, mint, white rum, soda)
Tequila Sunrise (tequila, grenadine, orange juice)
Bellini (sparkling wine, peach schnapps)

Bar Opening Times:

Haven Suite: 10am- 12 midnight
Pembroke Suite: 10am – 1am
Bridge Suite: (All drinks waitress served) 10am- 12 midnight

Step 2: Canapés @ £4.80

Based on 3 per person. Choose 5 from the following options.

- Smoked Salmon & Cream Cheese
- Parma Ham & Sun dried Tomatoes
- Olive Tapenade
- Chicken Liver Pâté
- Tomato & Basil
- Pigs in Blankets
- Devils on Horseback (prune, bacon)
- Puff Lattices (*Salmon, Smoked Cheese, Ham & Mushroom*)
- Thin Slice Of Beef & Horseradish
- Welsh Rarebit bites
- Guacamole

Champagne @ £6.80

Glass of Champagne
Kir Royale

Table Wine

Bottle House Wine @ £14.95
(6 Glasses per Bottle)
Selection of Fine Wines Available

Toast Wine

Sparkling Wine or Prosecco @ £18.95
(6 Glasses per Bottle)
House Champagne @ £45.00
(6 Glasses per Bottle)

Corkage

£12.50 per Bottle on Champagne only.

Step 3: Food

The wedding breakfast consists of three courses. Select one starter, one main and one dessert from the choices given. Alternatively give your guests a choice and select two of each course (at a supplement).

Please inform the wedding co-ordinator of any dietary requirements when deciding on your menu so that this can be noted for future reference and the menu modified as required.

The hotel offers a discount of 15% on the food only for Friday weddings.

Starters

(all served with freshly baked Bread Rolls & Butter)

Homemade Soup (select your preference)

Welsh Lamb Cawl
topped with a Cheese Crouton

Trio of Melon
Honeydew, Galia & Watermelon Slices dressed with Fresh Berries and a Raspberry Coulis.

Farmhouse Terrine
Meat Terrine, flavoured with Brandy & Fresh Garden Herbs served on a bed of Mixed Leaves accompanied with Spiced Chutney

Traditional Welsh Rarebit
topped with Wild Mushrooms on a bed of Rocket Leaves

Chicken Liver & Brandy Pate
on a bed of Mixed Leaves with Spiced Chutney

Large North Atlantic Prawn & Crayfish Marie Rose
on a bed of Crisp lettuce

Trio of Salmon
Smoked, poached & Gravavlax Cured Salmon with a Dill, Mustard, Lemon & Crème Fraiche Dressing

Indian Platter
Onion Bhaji, Chicken Tikka, Poppadum, Mango Chutney & Raita (can be served for the table to share)

Main Course

Roasted Pembrokeshire Turkey with all the Trimmings
served with Roast Potatoes, Cranberry & Sage Stuffing, Traditional Gravy

Supreme of Chicken
served with a Marsala Wine & Mushroom Sauce

Strips of Tandoori Chicken
served with Raita, Bombay Potatoes, Crisp Lettuce, Tomato, Cucumber

Roast Peppered Sirloin of Beef
served with homemade Yorkshire Pudding, Seasonal Vegetables, Rich Red Wine Sauce

Slow Roasted Leg of Welsh Lamb
served with Rosemary & Mint Gravy

Pan Seared Filet Mignon
served with Sage & Onion Stuffing & Cider Gravy
(Filet Mignon: Pork Tenderloin)

Hand-linked Pork & Leek Sausages
served with Truffled Mashed Potato, Seasonal Vegetables, Thyme Gravy

Fillet of Sea Bass
served with Sauce Vierge on an Asparagus & Fennel Salad
(Sauce Vierge: Finely chopped Onion, Tomato, Chervil & Parsley, with Virgin Olive Oil & White Wine Vinegar)

Baked Fillet of Salmon
Served with Hollandaise Sauce

Chicken Korma & Methi
served with Pilau Rice, Crisp Lettuce, Tomato, Cucumber, Naan Bread (served to the table to share)
(Korma & Methi: mild to medium Curry dishes:

Vegetarian Options

(Please choose 1 of the following to accompany your main course)

Cheese & Cranberry Filo Parcel
served with a Yoghurt & Mint Dip

Traditional Glamorgan Sausage
Welsh Cheese and Leeks flavoured with Mustard, coated in Breadcrumbs, Deep-Fried served on Mixed
Leaves and Red Onion Marmalade

Butternut Squash
filled with Mozzarella & Parmesan topped with Vine Cherry Tomatoes

Mixed Vegetable Risotto
Mushrooms, Tomatoes, Onions, Courgettes & Parmesan Crisp.

Roasted Pepper filled with Nut Roast
served with Tomato & Basil Sauce

Children's Meals

Chicken Goujons
Pork Sausages
Fillet of Salmon
Escalope of Chicken
All served with Chips or Potato of the day

Dessert: Selection of Ice Cream @ £12.00

Half Portion of Adult Menu @ £15 (or £16 for menu with choice)

Desserts

Profiteroles
filled with Vanilla scented Cream topped with a Belgian Chocolate Sauce

Vanilla Cheesecake
topped with Fresh Berries & Caramel Sauce

Summer Berry Exotic Fruit Pavlova
topped with a Fruit Coulis

Warm Apple Tart Tatin
served with Vanilla Ice Cream

Sticky Toffee Pudding
served with a Whisky scented Butterscotch Sauce

Citrus Trio
Grapefruit Posset, Blood Orange Sorbet, Lemon Tart

Trio of Chocolate
Chocolate Mousse, White Chocolate & Honeycomb Marquis, Chocolate Brownie

Tiramisu
Classic Italian Cream Cheese flavoured with Coffee & dusted with Chocolate

Classic Eton Mess

Gulab Jaman
served with Vanilla Ice Cream
(Gulab Jaman: soft milk sponge in syrup)

Locally Roasted Coffee & Mints

Set Menu Price @ £29.50
Menu with Choice @ £31.50

Step 4: Evening Food

Chef's Finger Buffet @ £11

Selection of Sandwiches
Mini Spring Rolls & Hoisin Sauce V
Breaded Chicken Goujons with Garlic Aioli
Assortment of Mini Quiches
Butterfly King Prawn with Sweet Chilli Sauce
Mini Sausage Rolls

Additional supplements to Finger Buffet

Chicken Tikka Skewers with Minted Yoghurt £1.50
Mini Beef Burger £2.00
Smoked Salmon Blinis £1.20
Filled Potato Skins £1.20
Buffet pork pies £0.80
Roasted Chicken Drumsticks £1.50
Stone Baked Thin Pizza Margherita with
Pepperoni £1.00

Pig Roast @ £13

(Minimum of 150 people)

Whole Pig slow roasted on a traditional spit
served with Soft Baps, Onions, Stuffing & Apple
Sauce, Potato Wedges, Coleslaw & Garden Salad

BBQ @ £14

(Minimum of 120 people)
Prime Welsh 100% Beef Burgers
Pork and Leek Sausages
Mexican Spiced Chicken Pieces
Marinated Lamb Kofta
Vegetarian Kebabs V
Coleslaw, Green Leaves, Potato Wedges

Carved Meat Buffet & Dessert @ £23

(Minimum of 50 people)
Roast Peppered Sirloin
Roast Pembrokeshire Turkey
Honey Glazed Ham
Vegetarian Sausages V
Tomato & Onion Salad
Coleslaw
Mixed Leaves
Mixed Bean & Pasta Salad
Potato Wedges

Please choose up to 2 desserts from the list

below:

Tiramisu
Warm Apple Tart
Sticky Toffee Pudding
Strawberries & Cream
Banoffee Pie
Mixed Berry Pavlova
Profiteroles
Vanilla Cheesecake
Apple & Rhubarb Crumble
Classic Eton Mess
Fresh Fruit Salad

Step 5: Tableware

Linen

White tablecloths and napkins are included in the price but you can provide your own napkins if you wish.

Chair Covers

£3 each

Organza bows are available in a wide range of colours.

£1 per chair to remove covers supplied by other companies.

Table Sizes

The table shape you decide on depends on how many people are in your party and how many you would like per table.

- Round tables fit a maximum of 8 people
- Oval tables fit a maximum of 10 people
- Top Table will be one long table; the size of this can vary.

Step 6: Room Hire

Civil Ceremony Room Hire

Pembroke Suite (up to 300 guests) £350

Haven Suite (up to 100 guests) £270

Bridge Suite (up to 50 guests) £190

Evening Room Hire

Pembroke Suite (up to 300 guests) Up to 100: £150

100-200: £225

200-300: £300

Haven Suite (up to 100 guests) £150

Bridge Suite (up to 50 guests) £150

Step 7: Hotel Services

The hotel offers a number of services in order to ensure your day runs smoothly and efficiently. Our main aim is to make your day special for you both and stress free. The services are:

- Complimentary Wedding Co-ordinator: you will be guided effortlessly from your initial enquiry through to the big day. No question will be left unanswered and nothing will be too much trouble.
- Complimentary Bridal Suite: on booking your wedding day with us, we will automatically book the bridal suite for the same evening. (This is available for weddings that incorporate a wedding breakfast and an evening reception.)
- Complimentary Carvery Voucher for the Bride & Groom for the Wedding weekend: if you would like to continue your celebrations we can book a table for the Sunday Carvery for just the both of you or your whole family. Please inform the wedding co-ordinator and they will be happy to arrange this. (This is only available for Saturday weddings)
- Complimentary Table Plan: we type your seating plan onto A6 cards that are encased in an attractive white photo frame for your guests' information which is presented on an ornate easel.
- Room Preparation: the staff will prepare the room to your specifications so that everything is ready for your arrival. Please note this does not include ceiling and wall decorations.
- Red Carpet Service for your arrival: unfortunately if it is raining we are unable to offer this service.
- Cake Stands and Knife: we have a variety of stands available. Please make a request during your meeting with our wedding co-ordinator.
- Accommodation: we will provisionally reserve as many rooms as you require for your guests. Our special function rates will be applied when guests quote the Bride & Groom's names on booking.

Step 8: Confirmation

We are happy to provisionally reserve any date(s) that you require. Provisional bookings are held for 2 weeks. The first deposit along with signed terms & conditions will secure the date.

Schedule for deposits

1st Deposit: 30% of the total estimate to secure the date

2nd deposit (6 months prior): 50% of the balance

Remaining balance: 2 weeks prior