

MAWDDACH

PRICE LIST 2017

DESCRIPTION	TOTAL
Wedding Ceremony (maximum 75 guests)	£350.00
Olives, /Aranchini / Mixed Nuts (per person)	£2.50
Wedding Breakfast (per person)	£35.00
Buffet (per person)	£17.00
Champagne (per glass)	£8.00
Sparkling Wine (per glass)	£5.00
House Wine (per bottle)	£16.50
Coffee & Tea (per person)	£2.00
Corkage Charge (per bottle)	£12.00
Tablecloths	£70.00

Marquees for over 110 guests

(marquee includes ivory lining, interlocking floor, carpet and uplighters)

Marquee Hire (6m x 9m) 110-130 guests	£1500.00
Marquee (6m x 12m) 130-150 guests	£1750.00

Accommodation (Price for 1 night, subject to availability)

Studio Hire (Sleeps 2)	£75.00
Mobile Home Hire (2 Bedroom)	£80.00
Mobile Home Hire (2 Adult & 1 Child Bedroom)	£80.00
Cottage 1 Hire (Sleeps 4)	£130.00
Cottage 2 Hire (Sleeps 2)	£100.00

A non-refundable deposit of 25% is required 6 months in advance of the wedding day to secure the booking.

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Menu Selector 2017

£35.00 per person

Starters

Roasted plum tomato soup (v)
best during summer months

Celeriac soup (v)
best during winter months

Chicory, pear, walnut & organic blue cheese salad (v)

Meatplate – including Trealy Farm free-range cured meat & salami and home-cooked ham & beef, with chutney, bread & pickles

Severn & Wye oak-smoked salmon with pickles and homemade salad cream
Supplement £3

Chicken liver parfait with grape chutney and crusty bread

Main Courses

served with mixed vegetables

Roast local beef Sirloin with Dauphinoise potatoes

Supplement £5

Please note - the beef is served pink, if any of your guests prefer it well done please let us know how many, in advance

Roast hake fillet with Puy lentils, vegetable & tomato casserole

Please note- we source our fish responsibly and, for sustainability, we do not serve hake all year round. We may recommend a different fish for your party depending on the timing

Slow-cooked local free-range pork belly with potato cake pork scratching

Roast free-range chicken breast with Dauphinoise potato and red wine sauce

Vegetarian Main Course

Please confirm in advance the number of vegetarian main courses required and choose one of the following options

Squash, red onion, local free-range egg, Teifi cheese & homemade cottage cheese pie with new potato & beetroot salad (v)

Aubergine Parmigiana with new potato & beetroot salad

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Desserts

Milk chocolate slice, honeycomb and orange sauce

Vanilla pannacotta
with raspberries (summer months)
or coffee-poached pear (winter months)

Warm ginger cake with salted butterscotch sauce

Orange & almond cake with mascarpone cream

Welsh cheeses with oat biscuits, sourdough and chutney
Supplement £2.50

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Buffet Menu 2017
(Maximum 150 guests)

£17.00 Per Guest

COLD DISHES

Caesar Salad

Fine bean, shallot & Parmesan salad

Home Baked Ham

Homemade bread and Salted Butter (v)

HOT DISHES

Herb Roast Free Range Chicken

New Potatoes with Olive Oil and Sea Salt (v)

Roast Butternut Squash and Red Onions with Balsamic Vinegar (v)

DESSERTS

Orange & almond cake

Chocolate torte

CHEESE

£6 extra per guest

Selection of Welsh cheese for each table with oat biscuits & chutney