

MAWDDACH

PRICE LIST 2019

DESCRIPTION	TOTAL
Wedding Ceremony (maximum 75 guests)	£350.00
Olives, /Aranchini / Mixed Nuts (per person)	£3.00
Canapes (see attached menu for prices)	
Three course meal (per person)	£36.00
Buffet (per person)	£18.00
Sparkling Wine (per glass)	£5.70
House Wine (per bottle)	£17.00
Coffee & Tea (per person)	£2.20
Ice cream Bike (price per scoop)	£2.20
Corkage Charge (per bottle)	£13.00
White tablecloths	£80.00

Marquees for over 100 guests

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

Marquee Hire (6m x 9m) 100-120 guests	£1700.00
Marquee (6m x 12m) 120-150 guests	£2000.00

Accommodation (Price for 1 night, subject to availability, 2 night minimum stay)

Studio Hire (Sleeps 2)	£75.00
Mobile Home Hire (2 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. Full payment is requested 3 months in advance of the wedding day.

MAWDDACH

CANAPE MENU

All prices are per canape

CROSTINI

Caponata (Sicilian sweet & sour aubergine, tomato & caper relish) (v) £1.50

Fresh white crabmeat & Trealy Farm spicy Nduja sausage £3

HOT CANAPES

Whey & Parmesan arancini (v) £1.50

Celeriac soup with white truffle oil (gf)(v) £2.50

COLD CANAPES

Trealy Farm coppa (cured pork collar ham) & remoulade (gf) £1.50

MAWDDACH

Menu Selector
£36.00 per person

Starters

Roasted plum tomato soup (v)
best during summer months

Celeriac soup (v)
best during winter months

Red Cabbage, pear, carrot, fennel, kale & beetroot salad with nuts, scorched
broccoli, Perl Las organic blue cheese & local honey (gf) (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*

Slow-cooked lamb breast with baked layered potato and rosemary

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

MAWDDACH

Menu Selector

Desserts

Milk chocolate slice, honeycomb and orange sauce

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

Ginger cake with salted caramel ice cream

Orange & almond cake with mascarpone cream

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

MAWDDACH

Buffet Menu

£18.50 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

£7.50 extra per guest

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