

# Congratulations

## on your forthcoming marriage

We are delighted that you are considering holding your wedding reception at The Manor Hotel and enclose our wedding brochure for 2008/9.

Situated just outside the town of Crickhowell, with unprecedented views over the Usk Valley and Brecon Beacons, The Manor Hotel is a charming Family run hotel in a stunning location – the perfect setting for a Country Wedding.

Our views, gardens, and interiors form the perfect backdrop for memorable photographs of your day, any time of year and with a license for Civil Ceremonies, we can marry you on the premises too!

Offering award winning food, friendly customer service and advice, our dedicated team are here to ensure that your special day will be all you ever dreamed of and more. And with the addition of our new Spa at Peterstone Court in 2006, we will even pamper you along the way, so you arrive at your wedding day looking your best and feeling totally calm and relaxed.

At The Manor Hotel we pride ourselves on tailoring each wedding day to your individual needs, whether reassuringly traditional or something a little unusual – from small and intimate gatherings to the grandest of banquets. With a choice of function rooms, a wide selection of menus from our talented chef, including plenty of choice

for vegetarians, plus the optional services of our interior stylist, we offer a bespoke package that is truly as individual as you are.

With 22 individually styled en-suite rooms, many boasting magnificent views of the Usk Valley, The Manor Hotel offers ample parking and superb accommodation for you and your guests.

From the moment of your initial visit we hope you will enjoy our informal and homely atmosphere. To ensure that you have complete confidence in our ability, one of our experienced team will co-ordinate your wedding celebration from your initial enquiry to the actual day. They will be on hand to support and guide you throughout the preparation and planning stages of your wedding and will co-ordinate everything on the big day itself.

Each Manor Hotel wedding is different and no two end up costing the same, however to give you some idea of the costs we have included sample prices in this pack. A visit to The Manor Hotel and a meeting with one of our team will clarify some of the details and will allow us to provide you with an estimated quote of the cost of the day.

We hope the enclosed information is of interest and hope that you'll contact us soon with any queries you have or to make an appointment to visit us here at The Manor Hotel. We look forward to hearing from you.

*The Manor*

## Manor Hotel

Should you decide to hold your ceremony at The Manor Hotel you must first contact Mrs Cheryl M King, the Registrar at the Brecon office, on (01874 624334). The registrar's fees for the ceremony are payable directly to that office.

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### Room hire charges. For wedding ceremony only.

(Inclusive of licence fee for the hotel)

<b>The Manor Suite</b>	max no. 250
<b>The Everest Restaurant</b>	max no. 60
<b>The Beacons Suite</b>	max no. 30

Your ceremony will usually take approximately twenty minutes and we would suggest some form of music prior to the ceremony, e.g. pianist, harpist, your own music on CD.

Please seek the approval of the registrar beforehand.

Legal requirements of the ceremony are that no drink or food is to be consumed in the room for one hour prior to, or during, the ceremony.

Smoking is not permitted.

Video recorders and photography will be allowed at the discretion of the registrar.

We have been licensed under the Marriages (Approved Premises) Regulations Act 1995

## Your Wedding Day

### Our Wedding Breakfast prices are inclusive of:

- Room hire for your wedding breakfast and evening buffet
- White table linen and white linen napkins
- Use of our Cake stand and knife
- Menu cards for each table (at the request of the Bride & Groom)
- Services of a duty manager to orchestrate the day
- Private bar facilities
- Use of our extensive grounds for your photography
- Preferential room rates for you and your guests staying on a 2night stay

## Finishing Touches

At The Manor Hotel we are constantly striving to introduce new ideas. Our team will be delighted to offer advice and guidance on your individual ideas for the perfect wedding.

We offer an additional service from our in-house stylist. With coloured linen, flowers, candles, swags, garlands and chair covers, we can dress the breakfast suite in keeping with your colour scheme or chosen theme to add a touch of glamour and elegance to the occasion, or dress our staircase and archways, to make your day even more magical.

Finally, as a special treat for the Bride and Groom, a luxury package of champagne, roses and chocolates can be arranged for the Bridal Suite if desired.

Entertainment is down to you, but help and information are always available.

Please feel free to shower the happy couple with dried petal confetti in the gardens. (Please do not use confetti in the house – it takes years to get rid of it!)

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## Room Hire

The cost of room hire for your wedding breakfast and evening buffet is included in the price of your wedding and will generally be held in our Manor Suite.

This elegant room, complete with chandeliers and large windows overlooking the beautiful countryside, has easy access to the terrace, gardens and its own private bar.

The Manor Suite is easily adaptable for parties from 50 to 250, however if you require something smaller our Beacons Suite with bay windows overlooking the Usk Valley, or our elegant Everest Restaurant is great for more intimate settings for wedding ceremonies for up to 30 to 60 people.

Our Saturday weddings during the peak season months are required to bring a minimum of 75 guests in the day and 120 guests in the evening.

For weddings on a much larger scale we would be happy to quote for the use of marquee in our gardens

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## Accommodation

The Manor Hotel is a small family run hotel, with 22 individually styled en-suite rooms, all beautifully furnished with comfortable beds, many have breathtaking views over the Usk Valley.

If your Wedding is on a Saturday in peak season, the following B&B rates apply. To allow you and your guests the chance to arrive early and relax before the Wedding Day, we are delighted to offer you and your guests the following preferential rates two nights stay.

Please see our tariff card for room rates for one and two night's bed and breakfast.

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## Optional Hotel Hire

1. Exclusive use of all ground floor areas (excluding the leisure suite)
2. Exclusive use of the Manor

Evening Hire of Manor Suite room without buffet will incur a room hire charge.

## Our Food

At The Manor Hotel we are passionate about our food and committed to using the freshest of local ingredients, much of which is sourced from our own farm just 7 miles away. Our talented kitchen team has designed the following menus to offer you a quality selection of starters, main course and desserts, with some optional extras, to suit your budget and tastes.

## Canapés

To accompany your drinks on arrival we offer a selection of Canapés for your guests to nibble before the reception and are usually served with drinks after the arrival at The Manor Hotel.

### Available Canapés

Goats Cheese and Sun Blushed Tomato Crostini  
Shredded Duck Croute with Hoi Sin Sauce  
Cantalope Melon wrapped in Parma Ham  
Deep Fried Paris Mushroom Stuffed with Blue Cheese  
Assorted Dim Sums  
Mini Pork and Coriander Kebab, Mustard Dip  
Crab and Cucumber Tartlet bound with Dill Dressing  
Tian of Tomato and Mozzarella with Basil  
Prawn and Pepper Filo Tartlet

In our experience a minimum of 4 canapés should be offered to each guests.

## Wedding Breakfast Menus

We have compiled a number of wedding breakfast menus within different price categories, simply choose one menu for all the party, and then choose one starter, main and dessert from that menu. If you have any particular favourites that are not on the menu then please do ask.

We have a separate vegetarian menu and children's menu. All main courses include a selection of fresh seasonal vegetables, coffee & mints.

## Menu A

Leek & Potato Soup with Herb Croutons

Carrot & Coriander Soup with Coriander Oil

Chicken Liver Parfait with Home-made Chutney & Brioche

Mango, Passion Fruit & Melon Cocktail  
with Crème Fraiche & Mint Dressing

Caramelised Onion & Gruyere Tart  
with Herb Oil & Dressed Leaves

Roast Topside of Beef with  
Yorkshire Pudding & Red Wine Sauce

Pan Fried Breast of Chicken, Bacon,  
Wild Mushrooms & Madeira Sauce

Confit Leg of Lamb with a Rosemary & Garlic Sauce

Grilled Fillet of Salmon with a Herb Crust & Creamed Leeks

Individual Fruit Pavlova

Choux Pastry Profiteroles with Chantilly Cream  
& Dark Chocolate Sauce

Glazed Lemon Tart with a Blackberry Compote

Traditional Raspberry Trifle

Apple Tart Tatin with Caramel Sauce & Vanilla Ice Cream

## Menu B

Wild Mushroom Soup with White Truffle Oil

Ham Hock Terrine with Red Onion Confit & Dressed Leaves

Herb Roasted Goats Cheese Crouton with Cherry Tomato Coulis

Smoked Salmon, Cream Cheese & Soft Herb Terrine  
with a Caper & Shallot Vinegarette

Salad of Crevettes with a Marie Rose Sauce

Roast Sirloin of Welsh Beef with Yorkshire Pudding  
& Red Wine Sauce

Roast Leg of Lamb with Rosemary  
Roasted New Potatoes & a Lamb Jus

Supreme of Free Range Chicken and Gratin Potato Stuffed with  
Mozzarella & Topped with Sun blushed Tomato Dressing

Fillet of Cod with a Parmesan & Herb Crust, Basil Pesto,  
Mash Potato & Butter sauce

Duck Breast with Braised Red Cabbage,  
Roasted Celeriac & Red Currant Jus

Eton Mess (Meringue, Strawberries, Fruit Coulis  
& Chantilly Cream)

Dark Chocolate Tart with Saville Orange Sorbet

Home made Rice Pudding with Nutmeg & Poached Pears

Sticky Toffee Pudding with Butterscotch Sauce & Jersey Cream

## Menu C

Sweet Potato & Rosemary Soup

Oak Smoked Black Mountain Salmon with a Citrus Dressing  
& Endive Salad

Terrine of Confit Pork with Home Pickled Wild Mushrooms  
Salad of Fresh Crab, Chilli & Tomato with an Avocado Mousse

Salad of Smoked Duck Breast with Fresh Figs  
& a Red Wine Dressing

Fillet of Black Welsh Beef with Roasted Root Vegetables,  
Braised Baby Onions & a Port Jus

Rack of Welsh Lamb, Potato & White Truffle Oil Puree,  
Buttered Asparagus & Broad Beans with a Red Wine Jus

Corn Fed Chicken Breast, Braised Lentils Du Puy,  
Wild Mushroom Veloute & Crisp Pancetta

Pan Fried Fillet of Sea Bass with a Soft Herb  
& Citrus Risotto & Dressed Rocket Leaves

Pork Tenderloin wrapped in Home Cured Bacon,  
Fennel Puree & Honey Glazed Baby Vegetables

Morello Cherry & Kirsch Delice

Vanilla Panna Cotta with a Berry Compote

Brioche & Baileys Bread & Butter Pudding with Crème Anglaise

White Chocolate & Raspberry Mousse Cake  
With Raspberry Sorbet

Selection of Cheeses

*Should you wish to have a truly individual wedding breakfast we can offer extra Fish courses, Cheese courses, or Homemade Sorbets for an additional charge – please speak to one of our team*

## Vegetarian Selection

*The Vegetarian Menu Selection is offered at the same price as the Wedding Menu selected*

Sweet Potato & Rosemary Soup  
Leek & Potato Soup with Herb Croutons  
Carrot & Coriander Soup with Coriander Oil  
Herb Roasted Goats Cheese with Cherry Tomato Coulis & a Balsamic Reduction  
Caramelised Onion & Gruyere Tart with Herb Oil & Dressed Leaves  
Mango, Passion Fruit & Melon Cocktail with Crème Fraiche & Mint Dressing

Wild Mushroom Risotto with Dressed Leaves & Parmesan Shavings  
Roasted Mediterranean Vegetables on Grilled Polenta with Char grilled Halloumi Cheese  
Aubergine & Buffalo Mozzarella Moussaka with Marinated Artichoke Hearts & Wilted Spinach  
Sweet Potato & Courgette Lasagne with Crisp Onions & a Sweet Chilli Dressing

## Children's Menus

If you are too young to speak

Children 2-12 years

Pasta in a Cream & Cheese Sauce

Home made Chicken Goujons  
with Chips & Peas

Organic Sausages  
with Mashed Potato & Onion Gravy

Grilled Salmon  
with New Potatoes & Green Beans

Breast of Chicken  
with Chips & Peas

Fresh Fruit Salad

Selection of Home made Ice Creams

Chocolate Mousse with Shortbread Biscuits

Natural Yoghurt with Seasonal Fruit

Menus A, B and C are available in child size portions  
if required at half the price shown

## Evening Food

*Please note these menus are not available for the wedding breakfast*

### Hot Food Buffet

Chilli Con Carne with Nachos and Sour Cream & Guacamole  
Thai Green Chicken Curry with Jasmine Rice  
Beef Bourguignon with Roasted New Potatoes  
Vegetable Madras with Poppadums and Basmati Rice  
Home Made Lasagne with Garlic bread

### Finger Buffet

Mini Yorkshire pudding with Beef Casserole  
Spiced Lamb Skewers  
Vegetable Samosas  
Garlic Bread  
Barbequed Chicken Drumsticks  
Duck Spring Rolls  
Honey and Mustard Glazed Chipolatas  
Nachos with Guacamole and Sour Cream  
Chips and Aioli  
Potato Wedges & Dips  
Selection of Sandwiches  
Sausage Rolls  
Selection of Indian Vegetarian Savouries  
Sesame Prawn Toasts

### Finger Buffet

Mini Doughnuts  
Mini Meringues  
Tiramisu Tartlets  
Strawberry Tartlets  
Lemon and Ginger Chocolate cups

## Cheese and Meat Platters

5 Continental Cheeses  
5 Continental Hams and Meats  
Selection of Salads  
Assorted Biscuits and Breads  
Sun blushed Tomatoes and Olives  
A Selection of Chutneys

## Hog Roast

Stuffing and Apple Sauce  
Stuffing and Cracking  
Bread Rolls  
Selection of Salads  
New Potatoes

## Evening Barbecue (weather permitting)

Hot Dogs  
Beef Burgers  
Jacket Potatoes  
Homemade Coleslaw  
Green Salad & Breads

**Additional Items** – Chicken Drumsticks, BBQ Ribs, Rice Salad, Waldorf Salad, Pasta Salad, Garlic Bread, Vegetarian Sausages, Vegetarian Burgers.

## Midnight Munchies

Served between the hours of 12.00am and 12.30am.  
For those party animals that need refuelling about midnight, we will be happy to serve Bacon Sarnies or something similar. Let us know your favourite. (Please see our terms and conditions)

*For all menu prices please see our tariff card.*

## Fork Buffets

Display buffets are an excellent alternative to a hot meal. They offer a choice of hot and cold food, with many different tastes.

### Example of a Carved Buffet

Hot Roast Fore rib of Beef	Dressed Poached local Salmon	Garlic Bread	Dark Belgian Chocolate Tart
Honey Baked Home cured Ham	Various mixed Salads	Assorted Dips	Coffee with Mints
Roast Turkey with a Chinese Glaze	Hot Minted Potatoes	Exotic Fruit Pavlova or	

Three choices of meat and one of fish  
Two choices of meat and one vegetarian  
Two choices of meat

*Other main dishes could include a suckling pig, king prawns, poussin, stuffed pheasant, roulades, barbecued ribs, hand raised pies, dressed crab, lobster, paella, roasted Mediterranean vegetables, deep fried mushrooms etc...*

## Wedding Day Drinks

Pre wedding breakfast drinks.

These can be served outside during the summer months or in the terrace if a little cooler.

Here are some suggestions:

### Pimms

A traditional summer drink with lemonade, cucumber orange and fresh mint

### Mulled wine

A warming mix of red wine, spices and orange juice

### Kir Royale

Sparkling wine or Champagne with a dash of Cassis

### Bucks Fizz

Sparkling wine or Champagne with fresh orange juice

### Bellini

Sparkling wine or Champagne with peach juice

### Home made Lemonade

Fresh lemons, sugar and water and nothing else

## Drinks Packages

To make things a little easier for you we have put together some example drinks ideas;

### Drinks Pack 1

- Glass of Sparkling wine, bucks fizz, mulled wine or wine
- ½ bottle of red or white wine per person
- Glass of Sparkling wine to toast

### Drinks Pack 2 – New World Selection

- Glass of Sparkling wine, bucks fizz, mulled wine or wine
- ½ bottle of wine per person
- Choose a selection from a New World wine list
- Glass of Champagne to toast

### Drinks Pack 3 – Classic Old World Selection

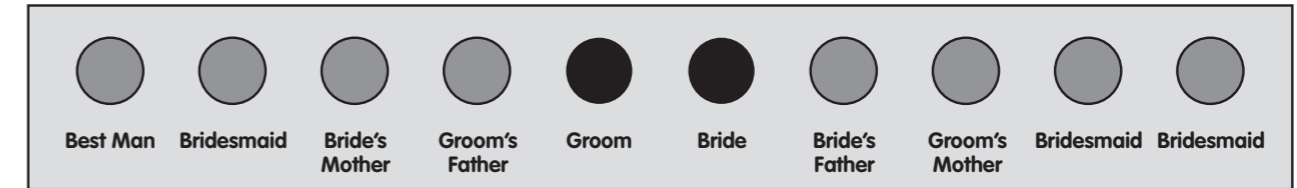
- Glass Champagne, Kir Royale, Bellini, Pimms or mulled wine
- ½ bottle of wine per person
- Choose a selection from our Old World wine list
- Glass of Champagne to toast

We will be happy to provide our latest banqueting wine list on request.

Please note that all alcoholic beverages bought to our premises will be subject to corkage.

## 1. Who Sits Where?

This is what we suggest at The Manor Hotel



We recommend that you have no more than ten on the top table as it makes the table too long.

## 2. Do we have to have a line-up?

This depends on your personal choice, but we would remind you that your reception is sometimes the first time you may have met each other's family and this is a very good time for this to take place. If you do take the option of a line up the only people to make up the line should be – the Bride, the Groom and both sets of parents.

## 3. Who says what & when?

Speeches following the cake cutting, ceremony and champagne serving and we recommend that you should follow this order:

First – Father of the Bride

Second – The Groom

Third (*optional*) – Groom's Father

Fourth – any one of the guests

*(We suggest that you make sure that there are equal speakers from both sides of the family.)*

Fifth – The Best Man

## 4. Who Toasts Whom?

The Father of the Bride toasts the Bride & Groom

The Groom proposes the Bridesmaids

The Father of the Groom should toast the Bride & Groom

The Best Man responds to the Groom and thanks the Groom for his toast and then toasts the Bride & Groom

## Recommended Wedding Suppliers

GOODS	SUPPLIER	ADDRESS	TEL NO
Flowers	Petals	The Market Hall Crickhowell Powys	01873 811885
	Hilary'sFour Seasons	22 Cross Street Abergavenny NP7 5EW www.hilarysfourseasons.com flowers@hilarysfourseasons.com	01873 853086 01873 858636
Stationary	So Inviting	The Old Orchard Wyndham Street Machen CF83 8UE	01633 440342
Videos	Simon O'Gorman	email@simonogorman.co.uk www.simonogorman.com	08452 579007 07791 592213
	Razzelcam Productions	enquiries@razzelcam.co.uk	07748 458212
Cakes	Coen Cakes	51 McDonnell Road Bargoed CF81 8UE	01443 839459
Bridal Gowns	CariadBridal Wear	24 Beaufort Street Brynmawr NP23 4AQ	01495 313406
	Magic Moments	18 Cross street Abergavenny NP7 5EW	01873 859337
Photography	Fairyodd Weddings	53 Beaufort St Brynmawr, NP23 4AF www.fairyodd.com	01495 311574
	Julian Fulton	www.julianfultonphotography.com jainsworth@toucansurf.com	01495 230552 07908 778045

GOODS	SUPPLIER	ADDRESS	TEL NO
Harpist	Ruth Thomas	Ruththomas76@hotmail.com	07957 640957 01873 840605
	Angharad Evans	86 Dinas Baglan Road Port Talbot SA12 8AF	01639 884705
HorseDrawn Coaches	Rushmore Coaches	Rushmere Farm Crossways Coleford GL16 8QP	01594 835319
Gents Outfitters	Ian Poutney	14 Frogmore Street Abergavenny Monmouthshire	01873 852825
Cars	Crèmedela Creme	Brynhyfyrd 8 Knoll Road Abergavenny www.cremegavenny.co.uk	01873 852157
Chair Covers	The Welsh Chair Cover Company	www.weddings-in-wales.co.uk	01495 350044 07791 293479
	The Chair Cover Co.	www.chaircovercompany.co.uk	02920 195833
Disco	Ocsid	mark@ocsid.net	01874 622644
Pianist	David Westcott	David.wescott1@virgin.net	
Casino & Games	Tim Bufton	immediateaction@msn.com	01495 310915 07976 897665

**For further information please contact us at:** The Manor Hotel, Brecon Road, Crickhowell, Powys, NP8 1SE  
**tel:** 01873 810212 **fax:** 01873 811938 **email:** [weddings@manorhotel.co.uk](mailto:weddings@manorhotel.co.uk) **web:** [www.manorhotel.co.uk](http://www.manorhotel.co.uk)