Contact Details

A brochure only tells part of the story, we would really recommend you arrange to visit us, have a chat, cup of tea and take a good look around the Manor.
Please do not hesitate to contact us.

The Manor Hotel
Brecon Rd
Crickhowell
Powys
NP8 1SE

Tel: 01873 810212

Email: weddings@manorhotel.co.uk

Web: www.manorhotel.co.uk

The Manor

The Manor

Congratulations on your forthcoming marriage

We are delighted that you are considering holding your wedding reception at The Manor Hotel 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 Spa at Peterstone Court , 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.
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Just Beautiful Weddings...

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.

ROOM HIRE CHARGES : for wedding ceremony only (Inclusive of licence fee for the hotel)

The Manor Suite	max no 250
The Beacons Suite	max no 28

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 2 night stay

GOODS	SUPPLIER	ADDRESS	TEL NO
Cars	Brecon Wedding Cars	1 Pen Y Fan Close, Brecon www.breconweddingcars.co.uk engs@breconweddingcars.co.uk	01874 610122 07817 075422
	Henriette Hire	78 HIghway New Inn Pontypool NP4 0PL www.henriettahire.com info@henriettahire.com	01495 752291
Chair Covers	The Welsh Chair Cover Company	www.weddings-in-wales.co.uk	01495 352288 07896697458
	Wedding Wow	www.weddingwow.co.uk wow@weddingwow.co.uk	07704 151550
Disco	JP Discos South Wales	www.jpdiscossouthwales.co.uk, email john@jpdiscossouthwales.co.uk	01443 227224 07774 964617
	Ocsid Mark Weller	OCSIDDJAY@aol.com.	01874622644 07711885388
Hats	Alison Tod	38 Frogmore Street Abergavenny NP7 5AN	01873855923
Bridal Makeup	Alex Gallop Makeup Artist	www.alexgallopmakeup.co.uk email alexgallop@gmail.com	07970 959878
Bridal Hair	Lisa Bidwell Bridal Hair Design	lisambidwell@gmail.com	01873 811021

Recommended Wedding Suppliers

GOODS	SUPPLIER	ADDRESS	TEL NO
Flowers	Mairwen Mackintosh	14 Ostringen Close Abergavenny NP7 5LY www.mairwenmackintosh.co.uk	07957 873414 01873 850693
	Petals	The Market Hall CRICKHOWELL Powys	01873 811885
Stationary	WhiteCrafts	Pwllyrhwyaid Farmhouse Llanover, NP7 9ES www.whitecrafts.com kelly@whitecrafts.com	07841 623403
	Smart Cookie	www.smart-cookiedesign.co.uk, email charlottecookie.lloyd@ gmail.com	01497 847071
Videos	Razzelcam Productions	enquiries@razzelcam.co.uk	08452 579007 07791 592213
Cakes	Epic Cakes	www.epiccakes.co.uk, email mail@epiccakes.co.uk	07723 918226
Bridal Gowns	Perfect Day Bridal Wear	www.perfectdaybridal.co.uk	01495 315170 07929 431618
	Charlotte Alexander Bridal Wear	www.charlottealexander.co.uk, email cheril@charlottealexander. co.uk	01633 489329
Photography	Fairyodd Weddings	53 Beaufort St, Brynmawr, NP23 4AF www.fairyodd.com	01873859337
	Julian Fulton	www.julianfultonphotography.com jainsworth@toucansurf.com	01495311574
	Ann Lewis Photography	8 Maes-Y-Celyn Griffithstown Pontypool NP4 5BG www.annlewisphotography.co.uk ann@annlewisphotography.co.uk	01495 218748
Singer/Entertainer	Michael Leslie	Email mlweddings@btinternet.com	07743 101999

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!)

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

Accommodation

The Manor Hotel is a small family run hotel, with 23 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

Optional Hotel Hire

1. Exclusive use of all ground floor areas (excluding the leisure suite)
Will require all rooms to be taken

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

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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 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

Tempura Battered butterfly King Prawns

Assorted Dim Sums

Mini Pork and Coriander Kebab, Mustard Dip

Smoked Salmon, creme fraiche and Dill

Char siu Spring Rolls

Welsh Cakes with grated Caerphilly Cheese

Cherry Tomato with Mozzarella & Basil

Mini toad in the hole

In our experience a minimum of 4 variety of 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

Herb Roasted Goats Cheese Crouton on seasonal salad & Balsamic Dressing

ooOOoo

Roast Topside of Beef with Yorkshire Pudding & Roast Gravy

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

ooOOoo

Individual Fruit Pavlova

Choux Pastry Profiteroles with Chantilly Cream & Dark Chocolate Sauce

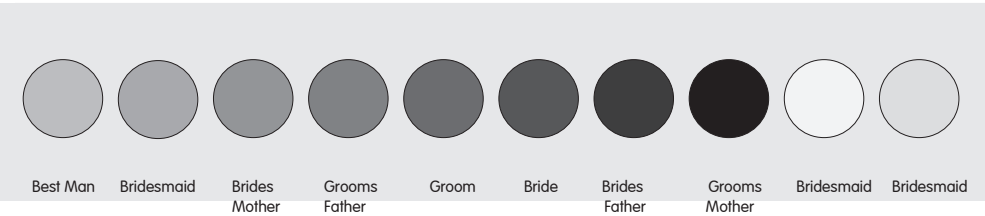
Glazed Lemon Tart with a raspberry coulis

Traditional Raspberry Trifle

Apple Tart & Custard

Who Sits Where?

This is what we suggest at The Manor



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

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.

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

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

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

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.

* Please be aware these wines may be subject to change at any time – if you have requested a wine that has had to change we will of course offer an alternative of equal quality.all prices are subject to future Duty and VAT increases

Drinks Packages

Silver Selection
- 1 Glass of sparkling wine, bucks fizz, mulled wine or wine on arrival
- 1 Glass of wine per person with meal from

WHITE
Arpeggio Catarratto, Settesoli, Italy

ROSE
Arpeggio Rosato, Settesoli, Italy

RED
Arpeggio, Nerello Mascalese, Settesoli, Italy

- 1 Glass of Sparkling wine to toast

Gold Selection
- 1 Glass of sparkling wine, bucks fizz, mulled wine or wine on arrival
- 1 Glass of wine per person with meal from

WHITE
Sauvignon Blanc, La Paz, Colchagua, Chile
Reserve Chardonnay, Tooma RIver, Australia
Chenin Blanc, Fairvalley, South Africa

ROSE
Rosato Veronese IGT, Vertitiere, Italy

RED
Merlot, La Paz, Colchagua Valley, Chile
Malbec, Obvio, Valle de Uco, Mendoza,Argentina
Reserve Shiraz, Tooma RIver, Australia

- 1 Glass of Sparkling wine to toast

Platinum Selection
- 1 Glass of Champagne, Kir Royal, Bellini, Pimms or Mulled Wine
- 1 Glass of wine per person with meal from

WHITE
Pinot Grigio, Via Nova, Veneto, Italy
Rioja Blanco, Vina Cerrada, Rioja, Spain
Sauvignon Blanc, Frost Pocket, Marlborough, NZ

ROSE
Rioja Rosado, Vina Cerrada, Rioja, Spain

RED
Rioja Tempranillo, Vina Cerrada, Rioja, Spain
Merlot Veneto, Le Vigne, Veneto, Italy
Escale Pinot Noir, Vin de France, S.W. France

- 1 Glass of Champagne to Toast

Menu B

Wild Mushroom Soup with White Truffle Oil

Ham Hock Terrine with Red Onion Confit
& Dressed Leaves

Caramelised Onion & Gruyere Tart
with Herb Oil & Dressed Leaves

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

Salad of Prawns with a Marie Rose Sauce

ooOOoo

Roast Rump of Welsh Beef
Yorkshire Pudding & Red Wine Sauce

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

Supreme of Free Range Chicken on Gratin Potato with a smoked bacon & mushroom sauce

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

Duck Breast with Braised Red Cabbage, Roast potatoes & Red wine Jus

ooOOoo

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 Homemade chutney

Salad of Fresh Crab, Chilli & Tomato
with an Avocado Mousse

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

ooOOoo

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

ooOOoo

Black Forest Gateau

Vanilla Panna Cotta with a Berry Compote

Brioche & Baileys Bread & Butter Pudding with Crème Anglaise

White Chocolate cheesecake with fresh strawberries & coulis

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

ooOOoo

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

Aged 2 - 12 years

Pasta in a Cream & Cheese Sauce

Home made Chicken Goujons with Chips & Peas

Home made farm Sausages with Mashed Potato & Onion Gravy

Grilled Salmon with New Potatoes & Green Beans

Breast of Chicken with Chips & Peas

ooOOoo

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

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
Honey Baked Home cured Ham
Roast Turkey with a Chinese Glaze
Dressed Poached local Salmon

Various mixed Salads
Hot Minted Potatoes
Garlic Bread
Assorted Dips

Exotic Fruit Pavlova or Dark Belgian Chocolate Tart

Coffee with Mints

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…

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

Banoffee Meringues
Tiramisu Tartlets
Fresh Fruit Tartlets
Greek Baklava
MinI Chocolate Eclairs
Chocolate Truffles

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

Our Hog roasts are done entirely on the premises by our own team of chefs

Stuffing and Apple Sauce
Floury baps
Selection of Salads
Coleslaw
Chips

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