



CELTIC MANOR
RESORT

WEDDINGS

PRE-WEDDING CELEBRATIONS

HEN & STAG WEEKENDS

The Celtic Manor Resort is an ideal venue for pre-wedding celebrations with a touch of style and glamour. Whether you're here with the girls or the boys, you'll find everything you need for a memorable weekend in the most luxurious of surroundings.

Here are a few of our suggestions for a unique twist on the traditional hen or stag weekend...

For the Boys

- Enjoy the ultimate golf experience with a round of golf on one of our three championship courses, including the spectacular Twenty Ten, venue of The 2010 Ryder Cup
- Brush up on your golf skills with a group tuition clinic at The Academy with one of our PGA Professionals
- Take a walk on the wild side in the great outdoors and try your hand at our range of outdoor adventure activities including quad biking, clay pigeon shooting, fishing and mountain biking

For the Girls

- Enjoy a day of sheer indulgence in the tranquil surroundings of The Forum Spa. Choose from a host of luxurious treatments or one of our spa experience packages including the 'Heavenly Hen Party' pre-wedding celebration, a stylish package specially designed for brides-to-be and their friends
- For a unique and sumptuous treat, indulge in the Celtic Manor's famous champagne afternoon tea in the elegant surroundings of Merlins
- For the more adventurous parties take part in our range of outdoor adventure activities

In the evening, why not get together for dinner and drinks in one of our restaurants and bars, a private soirée in one of our atmospheric suites, or even a VIP party in the Presidential Suite?

Those looking to add a little pizzazz to their party will be spoiled for choice with everything from ballroom to pole dancing, karaoke to wine tasting, and fortune telling to casinos. Our tailored activities for groups of between 15 and 25 people, start from just **£20** per person.

We can also offer themed party night menus in any of our private dining rooms, including a 1950's Grease Night menu for hens or an American Casino Night menu for stags, starting from only **£18.95** per person.

Luxury overnight accommodation can also be arranged, from only **£138** per room in the five star Resort Hotel or **£88** per night in the historic four star Manor House.

FOR MORE INFORMATION OR TO DISCUSS YOUR CELEBRATION IN MORE DETAIL, PLEASE CONTACT US ON 01633 410458

Prices valid from 1st January 2010 until 31st December 2010, and may be subject to change in 2011. All prices are inclusive of VAT.

HEAVENLY HEN PARTY

The Forum Spa is a haven for relaxation and pampering in the most opulent of surroundings.

Designed for ladies that love to indulge, this pre-wedding celebration spa package for the bride-to-be and her friends offers a touch of glamour and luxury before the big day.

The 'Heavenly Hen Party' includes:

- One night's accommodation in the five star Resort Hotel with complimentary upgrade for the Bride to a Resort Suite if available
- Full Welsh breakfast in The Olive Tree restaurant
- Your choice of two of the following spa treatments:
 - Forum Neck, Back and Shoulder Massage (25mins)
 - Forum Refresher Facial (25mins)
 - Forum 'On The Move' Manicure or Pedicure (25mins)
 - Forum Ultimate Foot Therapy (25mins)
 - Forum Body Conditioning Polish (25mins)
- A luxurious complimentary pink bathrobe to wear throughout the day and to take home as a memento
- A glass of rosé champagne and strawberry tuxedos
- Two course dinner served in your room from the room service menu
- Full use of The Forum Health Club's luxurious facilities throughout your stay, including saunas, steam rooms, jacuzzis and stunning relaxation pool

From **£149** per person

Minimum of six guests

PRE-WEDDING PAMPERING

A tranquil ambience, essential essences and therapeutic aromas welcome you to the award-winning Forum Spa. Here, our team of therapists will be on hand in the run up to your wedding day and of course, on the big day itself, tailor-making a package of finishing touches which will leave you looking and feeling pampered to perfection from head to toe.

Wedding Day Make-Up Trial (25mins)	£35
Wedding Day Make-Up (60mins)	£60
Immaculate Manicure (50mins)	£45
Pristine Pedicure (50mins)	£45

FOR MORE DETAILS OR TO BOOK TREATMENTS AND PACKAGES AT THE FORUM SPA, PLEASE CONTACT RESERVATIONS ON 01633 410262

PRE-WEDDING CELEBRATIONS

RHYS GILES HAIRDRESSING

Multi award-winning salon Rhys Giles, situated within The Forum Spa, has over 35 years experience of making a bride's special day complete.

You will find inspiration whatever your hair length with our talented stylists who are guaranteed to fulfil the criteria of any bride.

Rhys Giles offer complimentary consultations, followed by a trial with a professional stylist to create a look that complements your dress and jewellery, ensuring you look and feel glamorous.

Bridal Hair Trial	£50
Wedding Day Bridal Hair	£70
Bridesmaid Hair Trial (12+ years)	£50
Wedding Day Bridesmaid Hair	£60
Flower Girls Hair Trial (up to 12 years)	£30
Wedding Day Flower Girls Hair	£40
Mother of Bride/Groom Trial	£50
Wedding Day Mother of Bride/Groom	£60

In your Room

(Celtic Manor Resort Guests only) Please add **£10** per individual

Half Day (4 hours) £400
A stylist will create the perfect hair for you and two members of your Bridal Party
(Includes travelling and all costs within 25 mile radius)

FOR MORE DETAILS OR TO BOOK CONTACT
RHYS GILES ON 01633 410323

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SPECIAL OCCASIONS

Innovative in design and creative in cuisine, The Celtic Manor Resort provides the perfect backdrop for a unique and stylish celebration.

As well as a choice of restaurants to suit all tastes, there are a range of beautiful private suites to choose from and a selection of sumptuous menus, creating a bespoke celebration whatever the occasion that you and your guests will remember for years to come.

Enjoy a private lunch or dinner in spectacular surroundings. Our Presidential Suites offer the ultimate in exquisite luxury with a sensational sitting room, large terraces, a private dining room seating 10 guests, and a master bedroom with marble bathroom, oversized bath and double shower with steam facility.

Special menus for private in room dining can be provided on request.

The Chef's Table at The Crown gives private dining a unique twist, with a dramatic visual link to the kitchen via a large plasma screen, offering insight into the art and intensity of a dynamic fine dining kitchen.

Alternatively, a bespoke ten course menu is available, created with the finest ingredients of the day and revealed to guests on arrival by the Chef, who will introduce each course as it is served.

The Chef's Table can be hired for lunch or dinner, for groups between 10 and 12 guests.

FOR MORE DETAILS ABOUT PRIVATE
DINING VENUES OR TO BOOK, CONTACT
RESERVATIONS ON 01633 410458

WEDDING PACKAGES

To help you create your perfect day, The Celtic Manor Resort offers four unique wedding packages. Each one provides a choice of special touches allowing you to tailor-make your wedding from beginning to end. Your package is based on the cost of the menu option you select for your wedding breakfast.

THE PLATINUM SELECTION

The epitome of luxury, our ultimate wedding package ensures that your celebrations continue long after the wedding reception ends. The package includes:

- A dedicated personal Wedding Coordinator
- A three course wedding breakfast with tea, coffee and petits fours
- Menu tasting to assist in selecting your wedding breakfast
- A complimentary round of golf for the Groom and three friends* or four complimentary one week passes for The Forum Health Club and Spa, prior to the wedding
- Red carpet welcome to the wedding reception
- Champagne on arrival for the Bride and Groom
- Toastmaster
- Children's activity packs
- Place cards, menus and table plan
- Silver cake stand and knife
- Candelabras or tea-lights to decorate tables
- White chair covers and bows
- White skirt for Top Table
- Waiters wear cream and gold tunics
- Complimentary wedding night accommodation for the Bride and Groom in the sumptuous Presidential Suite complete with Champagne breakfast delivered to your room the following morning (room subject to availability, this will be confirmed one month prior to your wedding)
- Complimentary wedding night accommodation for both sets of parents of the Bride and Groom (for weddings in 2011)
- Preferential room rates for wedding guests (subject to availability)
- Complimentary accommodation for the Bride and Groom on their 1st wedding anniversary, in a superior double room, including full Welsh breakfast in The Olive Tree restaurant (subject to availability)

Menu options from **£74** per person, minimum 50 guests

* Golf may be taken between Monday and Thursday on The Twenty Ten, Roman Road or Montgomerie course (subject to availability) and please note that a handicap certificate is required to play The Twenty Ten course

THE DIAMOND SELECTION

These fabulous features will add magic and sparkle to your celebrations for the day you've always dreamed of. The package includes:

- A dedicated personal Wedding Coordinator
- A three course wedding breakfast with tea, coffee and petits fours
- A complimentary round of golf for the Groom and three friends** or four complimentary one week passes for The Forum Health Club and Spa, prior to the wedding
- Red carpet welcome to the wedding reception
- Champagne on arrival for the Bride and Groom
- Toastmaster
- Children's activity packs
- Place cards, menus and table plan
- Silver cake stand and knife
- Candelabras or tea-lights to decorate tables
- White chair covers and bows
- White skirt for Top Table
- Waiters wear cream and gold tunics
- Complimentary wedding night accommodation for the Bride and Groom in a luxury one-bedroom suite complete with Champagne breakfast delivered to your room the following morning
- Complimentary wedding night accommodation for both sets of parents of the Bride and Groom (for weddings in 2011)
- Preferential room rates for wedding guests (subject to availability)
- Complimentary accommodation for the Bride and Groom on their 1st wedding anniversary, in a superior double room, including full Welsh breakfast in The Olive Tree restaurant (subject to availability)

Menu options from **£68** per person, minimum 50 guests

** Golf may be taken between Monday and Thursday on The Montgomerie course (subject to availability)

Prices valid from 1st January 2010 until 31st December 2012
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WEDDING PACKAGES

THE EMERALD SELECTION

A host of special touches add indulgence and glamour to your wedding day. The package includes:

- A dedicated personal Wedding Coordinator
- A three course wedding breakfast with tea, coffee and petits fours
- Red carpet welcome to the wedding reception
- Champagne on arrival for the Bride and Groom
- Toastmaster
- Place cards, menus and table plan
- Children's activity packs
- Silver cake stand and knife
- Candelabras or tea-lights to decorate tables
- White chair covers and bows
- White skirt for Top Table
- Waiters wear cream and gold tunics
- Complimentary wedding night accommodation for the Bride and Groom in a luxury one-bedroom suite complete with Champagne breakfast delivered to your room the following morning
- Preferential room rates for wedding guests (subject to availability)

Menu options from **£60** per person, minimum 50 guests

THE PEARL SELECTION

Enjoy five-star treatment on your special day, complete with those finishing touches which make all the difference. The package includes:

- A dedicated personal Wedding Coordinator
- A three course wedding breakfast with tea, coffee and petits fours
- Red carpet welcome to the wedding reception
- Champagne on arrival for the Bride and Groom
- Toastmaster
- Place cards, menus and table plan
- Silver cake stand and knife
- Candelabras or tea-lights to decorate tables
- White skirt for Top Table
- Waiters wear cream and gold tunics
- Complimentary wedding night accommodation for the Bride and Groom in a superior double room, with full Welsh breakfast in The Olive Tree restaurant
- Preferential room rates for wedding guests (subject to availability)

Menu options from **£54** per person, minimum 50 guests

Prices valid from 1st January 2010 until 31st December 2012

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WEDDING MENU SELECTION 1

STARTERS

Smooth Duck Liver Terrine with Port

Spiced apple purée, dressed leaves

Smoked Salmon and Prawn Salad

Tomato and Buffalo Mozzarella

Rocket and pesto dressing

Confit of Chicken and Garlic Terrine

Cream chive dressing

MAIN COURSES

Roast Leg of Welsh Lamb

Potato and spring onion galette, seasonal vegetables, rosemary jus

Tenderloin of Pork Wrapped in Bacon

Black pudding mousse, fondant potato, apple chutney, seasonal vegetables, peppercorn sauce

Supreme of Chicken Rossini

Served en croute topped with paté, Lyonnaise potatoes, seasonal vegetables, red wine sauce

Fillet of Salmon with Horseradish Crust

Saffron potatoes, creamed spinach, asparagus spears, cherry tomatoes, fish cream

DESSERTS

Chocolate and Orange Tart

Grand Marnier sauce, sweet mandarin segments

Crème de Cassis Jelly

Wild berry compote, brandy snap crisps

Mango and Cherry Syllabub

Shortbread fingers

Warm Apple and Almond Tart

Vanilla ice cream

Coffee and Tea

Petits Fours

£54.00 per person

Please select one starter, one main course and one dessert

Prices valid from 1st January 2010 until 31st December 2012

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WEDDING MENU SELECTION 2

STARTERS

Parma Ham and Melon

Fresh fig

Rillete of Duck and Pork

Orange redcurrant compote, mixed leaves

Smoked Trout and Cream Cheese Tian

Scented with horseradish, watercress vinaigrette

Caesar Salad

Cajun chicken, croutons, parmesan shavings, caesar dressing

MAIN COURSES

Roast Sirloin of Beef with Yorkshire Pudding

Roast potatoes, creamed parsnips, roasted root vegetables, green bean bundle, mustard jus

Herb Crusted Loin of Lamb

Basil creamed potato, seasonal vegetables, rosemary jus

Baked Fillet of Cod

Sun dried tomato tapenade, wild mushroom risotto, baby vegetables, basil dressing

Corn Fed Chicken Wellington

Baked with a mushroom duxelle and puff pastry, with dauphinoise potatoes, green beans, carrots, braised shallots and smoked bacon, Burgundy sauce

DESSERTS

Baileys Crème Brulée

Dark chocolate cookies

Trio of Citrus

Lime scented pannacotta, lemon tart, candied peel ice cream

Pine Nut Tart

Honey and ginger parfait

Strawberry and White Chocolate Pavlova

Duo of vanilla sauce and peach coulis

Coffee and Tea

Petits Fours

£60.00 per person

Please select one starter, one main course and one dessert

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WEDDING MENU SELECTION 3

STARTERS

Marbled Duck Terrine

With Madeira jelly and truffle vinaigrette

Trio of Salmon

Smoked salmon, poached salmon and gravadlax with honey and dill dressing

Chicken and Sweet Pepper Terrine

Spicy mango salsa

Pant-Ys-Gawn Goats' Cheese Tart

Rocket and walnut salad, pear dressing

MAIN COURSES

Roast Saddle of Lamb

Filled with Mediterranean vegetables, fondant, confit of cabbage and tomato, olive parsley jus

Assiette of Corn Fed Chicken

Ballotine of breast with duck liver parfait, stuffed cabbage with confit of chicken leg, fondant potato, green beans, carrots, celeriac, sage and pancetta jus

Pavé of Sea Bass

Deep fried calamari, crushed new potatoes, baby fennel, vanilla infused fish cream

Coriander and Honey Glazed Supreme of Duck

Parcel of candied onions, gratin of turnips, baby leeks, pak choi, lime and ginger jus

DESSERTS

A Study of Strawberries

Strawberries and shortbread, strawberry jelly, strawberry meringue, strawberry teardrop

Praline Chocolate Torte

Caramelised hazlenuts, white chocolate sauce

Exotic Fruits Three Ways

Passion fruit bavarois, banana tart, mango sorbet

Cappuccino Custard Tart

Pistachio biscotti, Kailua syrup

Coffee and Tea

Petits Fours

£68.00 per person

Please select one starter, one main course and one dessert

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WEDDING MENU SELECTION 4

STARTERS

Tian of Crab and Mango

Cucumber salad, crème fraîche

Smoked Duck Breast

Baby leaf and orange salad

Seared Pavé of Salmon

Classic niçoise garnish

Pheasant and Duck Liver Parfait Terrine

Prune and armagnac compote

MAIN COURSES

Cannon of Lamb

Wrapped in a basil mousse with spinach, fondant potato, confit cherry tomatoes, ragout of wild mushrooms, natural jus

Tournedos of Veal

Homemade white sausage studded with truffle, creamed savoy cabbage, cocotte potatoes, glazed shallots, rich port wine jus

Supreme of Halibut

Pommes poisson, panache of baby vegetables, lobster butter sauce

Fillet of Black Beef

Misers feast, truffle chicken boudin, creamed wild mushrooms, Madeira jus

DESSERTS

A Study of Flavours

Vanilla crème brûlée, strawberry tart, chocolate fudge brownies

Merlin Liqueur Panna Cotta

Orange Madeline, sesame tuile

Warm Sticky Toffee Pudding

Muscovado ice cream, lime caramel sauce

Celtic Manor Chocolate Plate

Dark chocolate truffle tart, milk chocolate and praline mousse, white chocolate parfait

Coffee and Tea

Petits Fours

£74.00 per person

Please select one starter, one main course and one dessert

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CHILDREN'S WEDDING MENU SELECTION

MAIN COURSES

Steamed Salmon with New Potatoes and Green Beans
Roast Breast of Chicken with New Potatoes and Peas
Spaghetti Napolitana
Lightly Battered Goujons of Fish with Curly Fries and Baked Beans
Hamburger with Bacon and Cheese served with Fries and
Coleslaw
Spicy Coated Chicken Fillets with Salad and Fries
Cheese and Tomato Pizza

DESSERTS

Banana Split with Chocolate Sauce
Strawberry Trifle
Chocolate Mousse
Fresh Fruit Salad
Jelly and Ice Cream

£20 per person

Please select one main course and one dessert

This menu is available for children aged 3 - 12 years.
Children under 3 years old are free of charge.

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VEGETARIAN WEDDING MENU SELECTION

SOUPS AND COLD STARTERS

Smoked Goats' Cheese and Aubergine Tian, Caesar Salad
Butternut Squash Coriander Soup
Cream of Mushroom Soup
Tomato and Mozzarella Salad
Avocado Pear with Apple, Celery, Walnuts and Mayonnaise
Marinated Vegetable Crostini, Pesto Dressing
Mediterranean Spiced Terrine, Bean Salad

HOT APPETISERS

Asparagus and Wild Mushroom Risotto
Spinach and Ricotta Tortellini with Herb Sauce
Leek and Goats' Cheese Tartlet, Seasonal Leaves, Beetroot Dressing
Flamed Roasted Mediterranean Vegetable Lasagne with Parmesan

MAIN DISHES

Almond and Prune Roast with Mushroom Red Wine Sauce
Pumpkin Risotto, Roasted Mediterranean Vegetables, Pesto Dressing
Vegetable and Brie Strudel with Celery Cream Sauce
Baked Courgettes, stuffed with a Spicy Couscous, wrapped in
Aubergine served with a Tomato and Basil Sauce
Stir Fry of Oriental Vegetables and Noodles with a Shitake Bean
Sprout Spring Roll
Fricassée of Wild Mushrooms with Asparagus and Vegetables served
in a Puff Pastry Case

All main courses are served with vegetables and potatoes.

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

Please be advised that the vegetarian option may change on the day,
if the number exceeds the requested requirement.

WEDDING EVENING BUFFET SELECTIONS

SELECTION 1 - MEDITERRANEAN BUFFET

Hot Buffet

Traditional Mini Meatballs in Tomato Sauce
Berenjenas Gratinadas - fresh aubergine with cheese,
tomato and herbs
Patatas Bravas - potatoes in a spicy tomato and chilli sauce
Chorizo in Red Wine

Chef's Speciality Dish

Prawns with Garlic and Lemon - freshly prepared and cooked in
front of your guests in a live cookery demonstration

Salads

Asparagus Wrapped in Parma Ham
Marinated Mushrooms
Portuguese Potato Salad
Green Salad
Tuna, Egg and Tomato Salad
Marinated Olives

Foccacia and Onion Bread

£25.00 per person

SELECTION 2 - AMERICAN BUFFET

Hot Buffet

Slow Roasted Tender Pork Ribs
Jalapeno, Bacon Double Baked Potatoes
Chicken Wings of Fire, BBQ Sauce
Buttered Corn on the Cob
Beef Nachos, Monterey Jack Cheese
Chargrilled Skewered Minute Steak Pieces
Battered Onion Rings

Chef's Speciality Dish

Caesar Salad - freshly prepared in front of your guests in a live
cookery demonstration

Tortilla Chips, Pretzel Bread, Onion Bread, Ranch Dressing

£27.00 per person

SELECTION 3 - WELSH BUFFET

Cold Buffet

Dressed Salmon
Roast Beef Platter
Assorted Smoked, Marinated and Soused Fish Selection
Mixed Leaf Salad
Coleslaw
Potato Salad
Chutneys and Dressings

Hot Buffet

Traditional Welsh Cawl
Mini Faggots and Mushy Peas with Onion Gravy
Glamorgan Sausage
Twice Baked Potatoes with Caerphilly Cheese and Leeks

Chef's Speciality Dish

Stir Fried Pork with Laverbread and Orange Sauce - freshly
prepared and cooked in front of your guests in a live cookery
demonstration

Desserts

Penderyn Whisky Torte
Welshcake and Honey Cheesecake
Fresh Fruit Platter

£30.00 per person

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WEDDING DAY DRINKS

RECEIVING LINE

	Per Glass
Your choice of Sherry	£3.50
Mixed Fruit Rum Punch	£4.45
Bucks Fizz (sparkling wine with orange juice)	£5.25
Resort selected wine	£4.75
Resort selected Champagne	£10.00
Resort selected Rosé Champagne	£11.50
Resort selected sparkling wine	£5.25
Fruit Juice	£2.20
Non alcoholic Fruit Punch	£2.70
Pimms	£4.20
Sangria	£5.25
Mulled wine	£4.75

RECEPTION

	Per Bottle
Resort selected wine (red and white)	£19.00
Mumm Cordon Rouge, Brut N.V	£48.00
Mumm Rosé N.V	£58.00

THE TOAST

	Per Bottle
Resort selected sparkling wine	£23.50
Mumm Cordon Rouge, Brut N.V	£48.00
Mumm Rosé N.V	£58.00

MINERAL WATER

	Per 75cl Bottle
Decantae (still or sparkling)	£4.00

We will endeavour to offer an alternative product should your first choice be out of stock due to supply or availability (cost of alternative may vary).

Please note the above brands may be subject to change without notice.

This is a selection only. If you would like a more comprehensive wine list please contact the Event Coordinator.

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WEDDING DRINKS PACKAGES

To complement your chosen wedding menu, our resident sommelier has created four different drinks packages, designed to make choosing your welcome drink and reception wines easy.

PACKAGE 1

Your choice of 3 arrival drinks:

Glass of Pimms
Glass of Planters rum punch cocktail
Pimms cocktail
Bottle of beer (Budweiser, Peroni)

Glass of Resort red or white wine with the meal
Glass of sparkling wine for the toasts

£14.50 per person

PACKAGE 2

Your choice of 3 arrival drinks:

Sparkling wine cocktail (Bucks Fizz, Bellini, Kir Royale)
Glass of rum cocktail (Pina Colada or Rum Collins)
Glass of vodka cocktail (Harvey Wallbanger or Seabreeze)
Bottle of beer (Budweiser, Peroni)

Glass of Resort red or white wine with the meal
Glass of sparkling wine for the toasts

£15.50 per person

PACKAGE 3

Your choice of 3 arrival drinks:

Glass of classic Champagne cocktail
Glass of Sangria
Glass of peach Schnapps punch
Bottle of beer (Budweiser, Peroni)

Two glasses of Resort red or white wine with the meal
Glass of sommelier selection Champagne for the toasts

£24.50 per person

PACKAGE 4

Choose any 4 drinks from packages 1, 2 and 3

Two glasses of Resort red or white wine with the meal
Glass of sommelier selection Champagne for the toasts

£29.50 per person

NON-ALCOHOLIC DRINKS PACKAGE

Your choice of arrival drink:

Glass of non-alcoholic cocktail (Pineapple Cooler or Virgin Colada)
Glass of non-alcoholic Planters punch cocktail
Glass of non-alcoholic fresh fruit punch

Glass of non-alcoholic red or white wine with the meal or fresh fruit juice

Glass of non-alcoholic sparkling wine for the toast

£12.00 per person

Upgrade this package to include two glasses of non-alcoholic wine with the meal, for an additional supplement of **£4** per person

CHILDRENS DRINKS PACKAGE

Tumbler of orange and mango fruit juice
or
Tumbler of banana and strawberry smoothie

Tumbler of cloudy lemonade with the meal
Tumbler of sparkling red grape juice for the toasts

£12 per child

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WEDDING DRINKS PACKAGES

SUMMER PACKAGE

Bottle of Coors or Sol with a wedge of lime

Your choice of two cocktails:

Glass of Cranberry Cooler (vodka, Southern Comfort, cranberry juice and lemonade)

Glass of Mojito (rum, fresh lime juice, mint leaves and soda water)

Glass of Honey Deuce (Grey Goose vodka, Chambord, lemonade)

Glass of Frozen Strawberry Daiquiri (rum, fresh strawberries, orange juice, lime juice, blended with ice)

Glass of Sex on The Beach (vodka, Archers, orange juice and grenadine)

and

Non-alcoholic cocktail (Strawberry Daiquiri, Cranberry Cooler or Sex on The Beach)

Glass of Resort red or white wine with the meal

Glass of sparkling wine for the toasts

£15.50 per person

Two glasses of Resort red or white wine with the meal

Glass of sommelier selection Champagne for the toasts

£24.50 per person

WINTER PACKAGE

Your choice of 3 arrival drinks:

Glass of Mulled Claret (red wine, lemon juice, Angostura bitters, cinnamon and nutmeg)

Glass of Baileys Hot Chocolate

Glass of Mulled Pomegranate Warmer (red wine, nutmeg, pomegranate liqueur, cloves, cinnamon, orange and lemon)

Glass of Sangria

Glass of Baileys Classic Cocktail (Baileys, Tia Maria, Grand Marnier, double cream and cinnamon)

Glass of Kir Royale (sparkling wine and Cassis)

and

Non-alcoholic cocktail (Mulled spiced fruit warmer)

Glass of Resort red or white wine with the meal

Glass of Sparkling wine for the toasts

£15.50 per person

Two glasses of Resort red or white wine with the meal

Glass of sommelier selection Champagne for the toasts

£24.50 per person

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CEREMONY AND RECEPTION ROOM HIRE

The Celtic Manor Resort is licensed to hold civil wedding ceremonies at a number of venues throughout the Resort ensuring that whatever the size of your celebration, we have a room that will suit your needs.

Book a wedding at The Resort in 2010 and receive complimentary room hire.

Book your wedding for 2011 by 1st June and receive a 50% discount on all room hire charges.

Terms and conditions apply, bookings are subject to availability and excludes existing bookings.

THE LODGE		Minimum	Maximum	Room Hire
Via Julia Suite & Chairman's Marquee	Ceremony	80 guests	180 guests	£500
	Day	80 guests	180 guests	£2000
	Evening	120 guests	180 guests	£1000
Augusta Suite	Ceremony	100 guests	180 guests	£500 - £1000*
	Day	100 guests	180 guests	£1750
	Evening	150 guests	300 guests	£1000
THE MANOR HOUSE				
Hedleys	Ceremony	30 guests	50 guests	£300
	Day	30 guests	50 guests	£800
The Manor Suite	Ceremony	60 guests	110 guests	£300
	Day	60 guests	110 guests	£900
	Evening	100 guests	170 guests	£700
THE RESORT HOTEL				
Caernarfon Ballroom	Ceremony	250 guests	900 guests	£4500
	Day	250 guests	900 guests	£4500
	Evening	250 guests	700 guests	£2000
Beaumaris Suite	Ceremony	80 guests	120 guests	£300
	Day	80 guests	120 guests	£900
	Evening	100 guests	170 guests	£700
Rooftop Garden and Barbecue Terrace	Day	50 guests	150 guests	£600
	Evening	50 guests	150 guests	£550
The Crown	Day	35 guests	50 guests	£1000**
The Garden Room	Day	100 guests	150 guests	£2500
	Evening	100 guests	150 guests	£2500

A number of other venues are also available on request - please ask our Event Coordinators for more details.

Please note that for all venues, the evening room hire charge does not apply when you book an evening buffet.

*The ceremony room hire charge of £1000 applies for couples holding their ceremony only in the Augusta Suite before moving to the Via Julia Suite and Chairman's Marquee for the wedding breakfast or evening party. In this case the Augusta Suite must be vacated by 4pm.

** Only available on the Platinum and Diamond wedding package

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