

Your Special Day.....

May we congratulate you on your forthcoming Wedding.
Your wedding day is undoubtedly one of the most exciting & important days of your life and we, at Churchills Hotel, would be delighted to 'play our part'

From your first enquiry to seeing you off on your honeymoon you will have our fullest attention and the benefit of many years of professional service. We will be with you every step of the way with help, advice and recommendations.

Above all, it's your day. We never forget that!
All part of our service is.....

Red Carpet upon arrival.
Complimentary room hire for The Llandaff Suite
Pure crisp white cotton table linen
A Master of Ceremonies during the wedding day
The choice of two cake stands & knife

For day and evening receptions we also offer;
Complimentary Nights stay for the you and your partner
with full Welsh breakfast and 'Bucks Fizz'
Special accommodation rate for your guests.
1st Anniversary Champagne Stay
Fresh Flower Arrangement for the top table

The Wedding Breakfast

Traditionally, the first meal you share as a married couple, so we want it to be exceptional. Select an option for each course. Our chef will cater for any dietary needs that your guest may have.

Wedding Breakfast One

Chef's homemade soup. Served with warm fresh baked bread

Or

Fanned melon with poached forest berry and Cassis compote

Or

King prawns wrapped in thin filo pastry upon a dressed roquet and finished with a sweet chili jam.

Or

Barbary duck & orange terrine served with dressed baby leaf salad and warm ciabatta bread

~o~O~o~

Slow Braised shank of Welsh lamb cooked with Merlot, shallots and mint and served upon buttered mash potato

Or

Roast Welsh Beef thickly sliced with a rich home made gravy and Yorkshire pudding

Or

Baked fillet of Scotch Salmon topped with a fresh garden herb crust

Or

Supreme of Chicken served with a creamy wild mushroom sauce

All served with our chef's selection of fresh vegetables and potato dishes

~o~O~o~

Baked strawberry Cheesecake served with crushed strawberry puree

Or

Dark chocolate truffle with milk chocolate sauce

Or

Summer berry pudding with a blueberry Chantilly cream

Or

Profiteroles served with Chocolate orange sauce

~o~O~o~

Freshly infused coffee with crisp chocolate mints

£31.00

Wedding Breakfast Two

Chef's homemade soup. Served with warm fresh baked bread

Or

Crown of Galia melon filled with exotic fruit and topped with minted crème fraiche

Or

Crushed Prawn Tian with citrus mayonnaise and herb salad

Or

Smoked Scotch Salmon terrine with cherry tomato and basil compote

~o~O~o~

Roast leg of Welsh lamb with a red wine and thyme gravy

Or

Roast Sirloin Welsh Beef thickly sliced with Madeira and wild mushroom sauce

Or

Baked fillet of Scotch Salmon with asparagus spears and a hollandaise sauce

Or

Loin of Welsh Pork with an apricot stuffing with a light cream reduction.

All served with our chef's selection of fresh vegetables and potato dishes

~o~O~o~

Passion Fruit Pavlova

~

Barabrith Tart with Welsh Whiskey Cream

~

Chocolate and Tia Maria bavaroise

~

Tart Citron with blackcurrant and cassis compote

~O~

Freshly infused coffee with chocolate dipped strawberries

£35.00

Cheese Selection..... The Prefect Finish

Add a Selection of Welsh Cheese, fresh fruit and savory biscuit.

£25 per platter. Serves 6 – 10 guests

We can also offer your guests a selection of fine ports and liqueurs.

Evening Buffet Menus

Buffet Menu One

A selection of Filled ciabattas and tortilla wraps

~

Assorted freshly baked Quiche.

~

Chefs Canapés.

~

Roasted glazed Chicken Drumsticks

~

Mozzarella Cheese Breadcrumb Bites

~

Real Crisps

£11

Buffet Menu Two

A selection of Filled ciabattas and tortilla wraps

~

Assorted freshly baked Quiche.

~

Chefs Canapés.

~

Roasted glazed Chicken Drumsticks

~

Mozzarella Cheese Breadcrumb Bites

~

Chinese Dim Sum with Hoi sin dip

~

Indian Samosas & Bhajees with minted yoghurt dip

£13

Buffet Menu Three

Sliced Home-baked Gammon Ham with Welsh honey mustard

~

Sliced Welsh roast Beef with horseradish sauce

~

Hot roast chicken

~

A selection of vegetarian quiche

~

Buttered new potatoes or baked potatoes

~

*Chefs selection of Salads, that include
Coleslaw, Italian pasta salad, Potato salad, spicy rice salad and dressed
mixed salad*

Warm baked bread selection

Dessert Table

*Enjoy a mouthwatering selection of fabulous desserts that of chef has
created. Gateaux, cheesecakes and fruits are all served with fruit sauces and
double cream.*

Enjoy...!

£17

Wine Options

Number 1

1 Glass of Bucks Fizz upon arrival
1 Glass of House selection wine
1 Glass of Oliver and Greg Cava to toast
£11.50

Number 2

1 Glass of Bucks Fizz upon arrival
2 Glasses of House selection wine
1 Glass of Oliver and Greg Cava to toast
£14.75

Number 3

1 Glass of Kir Royal upon arrival
2 Glass of House Selection wine
1 Glass of Champagne to toast
£17.50

We also offer an extensive selection of wines, champagnes and ports. If you wish to devise your own special selection, we will be happy to supply details.

Hotel Rooms

We are delighted to offer you the opportunity to book bedrooms at an extra discounted rate for your guests. Please get you guest to book directly with us.

Single Room £45 Bed & Breakfast per night

Double or Twin Room £60 per room per night for two guests

Mews Cottage or Suite £70 per room per night for two guests. Extra guests are charge at £20 per person per night

Entertainment

We have an excellent resident DJ who is very experienced @ £195.

He will play your choice of music and if you wish to write a play list he will accommodate your choices as much as possible.

If you wish to arrange your own DJ it is subject to conditions and a fee of £50

We hope that the information we have supplied is helpful and also convinces you that we are serious about giving you the highest level of service.

For further information and to discuss any questions that you may have, please call and speak to us

Simon Daniel
General Manager

Churchill's hotel
Cardiff road
Llandaff
CF5 2AD

+44 (0) 2920 401 300

Churchills@sabrain.com

All prices are valid until 31st December 2010