

Your Special Day.....

*May we congratulate you on your forthcoming Wedding or Civil Partnership.
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.....*

*For all weddings.....
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
Special accommodation rate for your guests.
1st Anniversary Champagne Stay*

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

Crushed Prawn Tian with citrus mayonnaise and herb salad

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 Hollandaise

Or

Supreme of Chicken served with a red wine and thyme sauce with roast garlic

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

~o~O~o~

Strawberry Cheesecake served with crushed strawberry puree

Or

Dark chocolate truffle with milk chocolate sauce

Or

Profiteroles served with Chocolate orange sauce

Or

Apple & Cinnamon Tart with crème Anglaise

~o~O~o~

Freshly infused coffee with crisp chocolate mints

£29.00

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

Black mountain smoked salmon with Welsh red mustard, Honey and dill

Or

Stuffed mushrooms with Perl Las cheese and spiced pear chutney

~o~O~o~

Roast Glamorgan Turkey with pork & Sage stuffing and cranberry sauce

Or

Roast Sirloin Welsh Beef thickly sliced with green peppercorn sauce

Or

Baked fillet of Scotch Salmon with asparagus spears and Veronique 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

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Passion Fruit Pavlova

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Barabritth Tart with ice cream basket

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Welsh Whiskey and white chocolate tart with milk chocolate sauce

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Tart Citron with blackcurrant and cassis compote

~O~

Freshly infused coffee with chocolate dipped strawberries

£32.50

Wedding Breakfast Three

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



Roast Supreme of Chicken stuffed with sage & onion

Served with traditional roast potatoes, carrots and garden peas



Profiteroles filled with fresh cream and served with Chocolate orange sauce

£22.00 per person

Evening Buffet Menus

Buffet Menu One

A variety of freshly cut filled sandwiches, petit pain, ciabattas, baguettes and wraps. A selection of fillings with salad garnish

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An assortment Home-made individual Quiche.

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Filled baked potato skins with cheese & bacon

~

Barbeque glazed hot Chicken

~

Mini spring-rolls with sweet chili dip

~

Real Crisps with dips

£13

(£10 if you are also having a day reception)

Buffet Menu Two

A variety of freshly cut filled sandwiches, petit pain, ciabattas, baguettes and wraps. A selection of fillings with salad garnish

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An assortment Home-made individual Quiche.

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Filled baked potato skins with cheese & bacon

~

Barbeque glazed hot Chicken

~

Chinese Dim Sum with Hoi sin and sweet chili dip

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Indian Samosas & onion bhajees with minted yoghurt

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Real Crisps with dips

£15

(£12 if you are also having a day reception)

Buffet Menu Three

Sliced Home-baked Gammon Ham with Welsh honey mustard

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Sliced Welsh roast Beef with horseradish sauce

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Hot Roast Chicken quarters

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An assortment Home-made individual Quiche.

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Buttered new potatoes or baked potatoes

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*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. Have a little of everything!! All served with fruit sauces and double
cream.*

Enjoy...!

£22

(£16 if you are also having a day reception)

Buffet Menu Four

Chicken Tikka Masala

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Vegetable Balti

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Pilau Rice

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Bombay Potato

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Naan Bread, Poppadoms & Chutney

(If you fancy this with chips.....no problem, just ask and we will include them!)

Dessert Table

Enjoy a mouthwatering selection of fabulous desserts that of chef has created. Have a little of everything!! All served with fruit sauces and double cream.

Enjoy...!

£19

(£16 if you are also having a day reception)

Something different.....

*Chef's canapés with arrival drinks
£5 per person*

Traditional Hog Roast

We can offer a succulent Hog roast for your guests to enjoy. It is carved in the room and served with soft baps, apple sauce and stuffing.

*It will serve from up to 80 guests
£700.00*

*We can also add a selection of Chef's salads and baked potatoes and profiteroles with chocolate sauce
£1100.00*

'A Cake of Cheese'

For those who do not wish to have a traditional wedding cake, our Head Chef will create a 5 tiered Cake made from traditional Welsh Farmhouse cheeses. It is garnished with grapes and ivy. It can then be used to add to your evening buffet and served with breads, chutney's and savory biscuits.

£395.00

Cheese Selection..... The Prefect Finish

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

£30 per platter. Serves 8 – 10 guests

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

Extras for the Evening party of full day receptions only

Hot Bacon & Sausage Baps

Something simple and very tasty to offer your guests as a snack during your evening party. With HP sauce and Heinz Tomato ketchup

£4.95 per person

Sandwiches and Pies!

If you just want to offer your guests something lighter while they dance the night away then this is for you.

*A variety of freshly cut filled sandwiches and petit pain
Hot individual mini 'Clarkes' Pies....a classic!*

£7.95 per person

Wedding Drink Options

You are free to make up any combination of drinks for your special day, but we also have the following packages

Number 1

*1 Glass of Bucks Fizz upon arrival
1 Glass of House selection wine
1 Glass of Oliver and Greg Cava to toast
£12.50*

Number 2

*1 Glass of Bucks Fizz upon arrival
2 Glasses of House selection wine
1 Glass of Oliver and Greg Cava to toast
£15.75*

Number 3

*1 Glass of Kir Royal upon arrival
2 Glass of House Selection wine
1 Glass of Champagne to toast
£18.50*

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 £55 per room per night for two guests

Mews Cottage or Suite £65 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 at £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

Further Information

We only take confirmed bookings with payment of a £250.00 non-returnable deposit.

Unfortunately we will not be able to hold dates without a deposit.

All bookings must be paid for, in full, 7 days before the date of the wedding.

We can accommodate up to 90 people for a traditional sit-down wedding breakfast

For buffet with a dance floor and disco we can accommodate 130 people. This will have seating for 100.

Tables for buffet service are clothed and have our tea-lights on them, unless you wish to supply more decorations.

If your numbers allow us to, we will set-up the disco in the Llandaff suite during the day. This way it speeds up the change around for the evening party.

If the disco is not set-up then it takes approximately 30 – 45 minutes to turn around the room between the day and evening receptions.

These are a selection of companies that we use when needed. We recommend them because of the quality of service that we have received over a number of years.

Chair Covers and Room Decorations

WOW Event Hire

www.woweventhire.co.uk

029 2061 8052

Photography

Tanya Thomas

www.tanyathomasphotography.com

07971381934/02920343910

Invitations and Wedding stationery

Byjo

www.byjo.co.uk

02920 813 329

Flowers

Barkways of Cardiff

www.barkways.com

02920 621 600

Balloons

Balloon Platoon

www.balloonplatoon.biz

02920 747222

*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

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Cardiff road

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All prices are valid until 31st December 2011