



SKETTY HALL

A day to remember at Swansea's best kept secret

Sketty Hall has been a part of magical wedding memories for more than 20 years, with a warm welcome guaranteed for your wedding party and guests. Your wedding is just as important to us as it is to you and our team go out of their way to make sure your day runs smoothly and that every detail is perfect. We want to make your big day unforgettable for all the right reasons.

Nestled in a leafy landscape at the top of Singleton Park, there's nearly three centuries worth of history to this beautiful Georgian mansion. The ornamental gardens and panoramic views of Swansea Bay are an idyllic backdrop for your celebrations – and an ideal setting for your wedding photographs. We are also licensed to hold civil ceremonies. **Come and see for yourself - call us on 01792 284011 to arrange a visit.**



All prices and details correct at time of printing - 17 Aug 2016. Photographs courtesy of A Frame Photography and Justin Harris Photography.



A helping hand

From the moment you book your wedding, Suzette Burgess, our wedding co-ordinator, will be on hand to advise, guide and offer words of wisdom! Suzette and her team have got years of experience working with local suppliers and can advise on flowers, cars, photographers, cakes, accommodation, table centres – in fact, they can help you with pretty much anything to do with your special day.

Your wedding package

You don't want to be worrying about the small details on your wedding day. That's why our wedding package includes all those little extras and touches to make sure you have the perfect day.

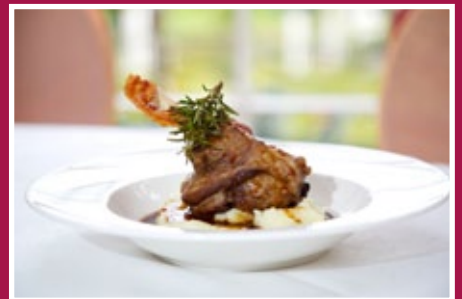
- Exclusive use of the venue
- Wedding planner on hand from the moment you book your wedding
- Room hire of the restaurant for up to 100 guests in the day and 150 in the evening
- Red carpet welcome
- Arrival drinks and canapés
- An extensive selection of wedding breakfast menus and evening party buffets
- Pre-wedding taster so you know exactly what you're getting on the day
- Tempting wine list
- Table service and front of house staff
- Cutlery, crockery and glassware
- Rooms and tables set to your requirements (white linen as standard)
- Cake stand and knife
- Dressing room
- Storage space
- Free parking within the grounds



Mouth-watering menus

Head chef Gareth Swain and his team source the finest and freshest local ingredients to create a mouth-watering menu for your wedding breakfast. Packages start at £45 per person with an extensive selection of starter, main and dessert courses to choose from. Our evening buffet starts at £14.95 with canapés at just £3.95 per person. See our sample menus on the next few pages to get a flavour of the dishes we can create.

If you fancy something completely different, then have a chat with Gareth, who used to work under the watchful eye of Gordon Ramsay, about a bespoke menu that will work for your tastes and budget. We can also cater for special dietary requirements and children's options.



"Well what can I say? Apart from a BIG, HUGE thank you for everything you did for us to make our wedding day so perfect. We could not have asked for more! Carl and I enjoyed every minute of it. The amount of people that have said to us how beautiful Sketty Hall is and how fabulous the food was, which I must agree with. Thank you so much."

Sian and Carl 24.05.2014



Standard charges

Venue hire £350

(applicable if your guest numbers are less than 60 in the day for the wedding breakfast menu, or less than 100 guests for an evening function only)

Civil ceremony room hire £300

(maximum capacity 100 guests)

Marquee lawn fee £250

(marquee not included but we do have contacts with local suppliers that can offer competitive prices)

Resident DJ £250

(until midnight or £300 until 1am)

Corkage

£10.00 per bottle of wine, £12.50 per bottle of sparkling wine

Starters

A choice of homemade soups:

- white onion soup served with shaved asparagus and herb oil
 - wild mushroom and crème fraîche soup served with truffle oil
 - cream of vegetable soup served with golden croutons
 - plum tomato and basil soup served with a grilled mozzarella and paprika crouton
 - classic French onion soup served with a gruyere cheese crouton
-
- Carpaccio of melon served with raspberries, orange segments, lamb's lettuce and a raspberry vinaigrette
 - King prawn Caesar salad with anchovies, golden croutons, boiled egg, parmesan cheese and smoked pancetta
 - Pan fried pork rilette served with caramelised apple purée, deep fried sage and a port dressing
 - Spears of asparagus wrapped in Italian cured ham served with baby gem leaves, feta cheese, marinated olives and balsamic syrup
 - Red onion and goats cheese tartlet served with a tomato and spring onion salsa and red chard salad
 - Pork and chicken liver parfait served with a redcurrant jelly, rustic bread, ricolla leaves and a Madeira dressing
 - Smoked chicken in light mayonnaise with walnuts, orange segments, lamb's lettuce and a citrus vinaigrette
 - Smoked salmon served with a poached egg, hollandaise sauce and toasted muffin
 - Portabello mushroom filled with a smoked pancetta risotto, gratinated herb crumbs and finished with ricolla leaves and a sundried tomato and basil sauce
 - Plum tomato and mozzarella salad served with pesto, red onions, pitted olives and a roasted pepper dressing



Main courses

- Roast silverside of beef served with traditional Yorkshire pudding and a horseradish sauce
- Braised beef steak served with peppered tomato, burgundy jus and béarnaise sauce
- Breast of turkey served with sage and onion stuffing, chipolata sausage and cranberry jelly
- Breast of chicken served with a classic chasseur sauce and deep fried thyme
- Confit of duck leg served with celeriac purée, caramelised duck jus and parsnip crisps
- Leg of lamb marinated in rosemary and garlic served with a minted lamb jus
- Braised rump of lamb with a goats cheese crust served with a butternut squash puree and a redcurrant jus
- Lamb shank served with parmesan cheese pomme purée, pancetta crisp and a rosemary scented lamb jus
- Loin of pork served with a caramelised apple purée and crisp crackling
- Confit of pork served with creamy savoy cabbage, sage and onion stuffing and a caramelised apple and cider jus
- Crispy fillet of sea bass served with a lemon beurre blanc sauce
- Pan fried fillet of hake served with a tomato and coriander relish and a lemon and lime butter sauce
- Grilled fillet of cod served with parsley sauce, crispy leeks and preserved lemon
- Fillet of red snapper served with grilled asparagus and pesto cream sauce
- Fillet of salmon served with a sun-blushed tomato and basil sauce

Vegetarian options

- Mediterranean vegetable frittata served with red pepper coulis, feta cheese and basil oil
- Butternut squash and crème fraiche curry served with coriander rice, garlic naan and a pineapple chutney
- Tomato, basil and mozzarella tart served with deep fried rocket and creamy spinach sauce
- Bubble and squeak potato cakes served with a sundried tomato and thyme vegetable jus
- Wild mushroom and parmesan risotto served with truffle oil and a parmesan crisp
- Aubergine, pepper and courgette gratin glazed with a goats cheese pomme purée

All main course dishes are served with a potato dish of the chef's choice and seasonal vegetables.





Desserts

- Baked profiteroles filled with sweet cream served with white and milk chocolate sauces
- Irish Cream Liqueur bread and butter pudding served with a crème Anglaise
- Lemon and lime posset served with a Viennese biscuit
- Mille-feuille of strawberries and Chantilly cream served with a butterscotch sauce
- Sweet orange scented poached pear served with ice cream
- Tarte au citron served with a mixed fruit compote
- A fine selection of British and continental cheese served with biscuits, chutney and seedless grapes
- Vanilla baked cheesecake served with a grilled fig compote
- Chocolate fudge cheesecake served with Merlyn liqueur ice cream
- Eton mess served with red berry fruits
- Mocha flavoured panna cotta served with a caramel sauce and grated chocolate
- Classic tiramisu made with amaretti biscuits and espresso coffee



Canapés menu

Canapés - £3.95 per person

Please choose three items from the selection below
(additional items at £1.75 per item per person):

- Chicken liver parfait and caramelised red onion
- Avocado and Atlantic shrimps
- Goats cheese and sun-blushed tomato
- Smoked chicken and walnut
- Highland smoked salmon and dill cream cheese
- Ratatouille and aubergine caviar

Miniature heart shaped Welsh cakes
£1.95 per person

Drinks menu

Arrival drinks per glass

Pimms and lemonade	£4.25
Alcoholic fruit punch	£4.00
Non-alcoholic fruit punch	£3.50
Corona (per bottle)	£3.80
Bucks fizz	£4.00
Sparkling wine	£4.75
Orange juice (litre jug)	£6.80

White wine

- La Campagne Chardonnay £17.95
- La Campagne Sauvignon Blanc £17.95

Rosé, champagne and sparkling wine

- La Campagne Rosé de Cinsault £17.95
- Prosecco £23.50

Red wine

- La Campagne Merlot £17.95
- La Campagne Cabernet Sauvignon £17.95



Wedding buffet menu

£14.95 per person

The price includes a selection of assorted sandwiches and a choice of five items from the selection below (additional items at £1.85 per item per person):

- Chilli & mango butterfly prawns
- Japanese tempura battered prawns
- Sesame prawn toast
- Spicy white crab cakes
- Lemon and pepper fish goujons
- Cocktail corned beef pasties
- Cocktail sausage rolls
- Cocktail cheese and onion pasties
- Vegetarian cocktail puffs
- Goats cheese and broccoli parcels
- Brie and mango parcels
- Hot Mexican bean bites
- Golden crumbed sweet cherry peppers stuffed with garlic and herb cream cheese
- Breadcrumbed camembert and red onion bites
- Mini Indian selection
- Mini oriental selection
- Duck and hoisin spring rolls
- Mini chicken and tarragon pies/beef and ale pies
- Margherita pizza
- Mini quiche selection
- Mini chickpea and falafel bites
- Mini chicken skewer selection
- Crispy popcorn chicken
- Southern fried chicken goujons
- Marinated chicken drumsticks: lemon and pepper/Thai/teriyaki/Chinese/bbq/garlic & herb

Add desserts to your buffet menu
(an additional cost of £2.50 per item per person):

Mixed mini dessert selection:

- Choux praline
- Almond cake
- Raspberry tart
- Chocolat au lait
- Chocolate passionfruit
- Pistachio tartlette
- Citron tartlette
- Pear tartlette
- Chocolate éclair

Mixed mini chocolate selection:

- Mille-feuille
- Cadre opera
- Croquant chocolat au lait
- Coque coco passion
- Chocolate cake in caramel shell

Mixed mini tartlette selection:

- Apricot tartlette
- Pineapple tartlette
- Redcurrant tartlette
- Chocolate tartlette
- Citron tartlette
- Apple tartlette





SKETTY HALL

Sketty Hall
Swansea
SA2 8QF

01792 284011
enquiries@skettyhall.com
www.skettyhall.com