



Buckland Hall

For weddings & celebrations

Buckland Hall

Wales' most enchanting venue for exclusive weddings.

Weddings 2018

You deserve a Dream Wedding

Congratulations on your forthcoming marriage and thank you for your enquiry about holding the celebrations here at Buckland Hall.

Your wedding day is one of the most important of life's milestones, where your family and friends will be sharing in your happiness and witnessing your expression of commitment to each other. It needs to be celebrated in a way that is true to your ideals and aspirations.

We believe that Buckland Hall is the ideal place to host your wedding because it has much less of the limitations of a hotel. Rather, it allows you the opportunity to make the space your own and to celebrate in the way you want. There is a magical effect when you gather friends and family gathering all under one roof for a whole weekend.

Licensed to Wed

You may be holding the ceremony in one of the local churches or you can create your own ceremony here at Buckland. Four of our rooms are licensed for civil marriages, so the Registrar can perform the ceremony and complete the registration as part of your celebrations.





What do you want to do?

There is no fixed way to use the rooms, so you can suggest what happens and when. Couples are amazed at the freedom that we allow them to plan out their special day, it isn't our job to tell you how to celebrate your wedding – we're here to make your dreams happen.

We guarantee exclusive use of the whole mansion for every wedding. There will be no other guests or activities during the time you are with us.



Be Imaginative

Because you have exclusive use of Buckland Hall, you can choose how you use each of the function rooms – for the ceremony, reception, banquet, partying or relaxing, games – whatever. We can help with our experience, but you have immense freedom to introduce your own ideas.



Picture Perfect

Buckland Hall is set in the Brecon Beacons National Park and offers the perfect scene for your wedding photographs.

There are 60 acres of gardens, pastures and possibly the best arboretum in Wales. Swans, ducks and herons decorate the ornamental lake.



Wales' most enchanting venue

Until recent times, the estate of Buckland Hall covered 25,000 acres of the Brecon Beacons. From the days of Daffyd Gam, a medieval Prince of Wales, to the more recent Lord Buckland, the estate has been home to many generations of families – including Frodo Baggins. (Recent evidence proves that J R Tolkien stayed locally when writing Lord of the Rings and was inspired by Buckland as the childhood for Frodo and the Buckleberry family.)

Now its doors welcome you to experience the comfort and warmth of this idyllic country mansion.



You would be here ~

In all directions, you have views of the breath taking mountains entwined with the beautiful River Usk, winding its way along the edge of this immense estate.

*Tel: 01874 730330 Email: info@bucklandhall.co.uk
Website: www.bucklandhallweddings.co.uk*

The opulence of a country mansion

The main hall with its traditional country manor style and superb views across the valleys is ideal for a reception of up to 150 guests. Or, you may prefer to use it for the social and party activities and to dine in style in our wood-paneled dining room. We want you to feel you own the place. Our experienced team will pay close attention to all your needs ensuring that your day is a delight.



The seductiveness of our cuisine

As part of our ethos of healthy living and care for the environment, we offer a cuisine of wholly vegetarian fare made from local and often organic produce. We are happy to plan the menu and style of service with you to suit both your tastes and your budget.

Please see the sample menus later in the brochure.

Buckland Hall is licensed to run a 24-hour bar service. However, we will open the bar only according to your wishes & timings to best suit the schedule of your celebrations.

Please see our celebration wine list for suggestions, but we should be able to accommodate any ideas you have – whether it is in providing a particular form of bar service or enabling you to provide your own beverages on a corkage charge.



All under one roof

Buckland Hall offers you the chance to have your family and friends under one roof – for a family get-together, wedding ceremony, reception, banquet, party and accommodation.

The Main Hall can hold up to 150 sitting for the wedding banquet and up to 250 guests for the celebration evening party – but it is surprisingly cosy & intimate for even much smaller numbers of guests. Other function rooms can be used for receptions & banquets up to 90 guests and for all sorts of activities and entertainment.



One of the great benefits of holding the celebrations at Buckland Hall is that you are not restricted in the timings of your party and your overnight guests can simply climb the stairs for a well-deserved rest. The next morning, there's a wonderful brunch waiting for them.



Bedroom Accommodation

There are 68 bed-spaces in 29 bedrooms – all with en-suite bathrooms.

The Bridal Suite

And, one of these bedrooms is the amazing Bridal Suite with its king-size four-poster bed in a quiet corner of the mansion, overlooking the stunning rhododendron gardens.

The enormous en-suite bathroom is lined with beautiful limestone and features a two-person whirlpool bath for you to enjoy!

We are also fortunate to have a wide range of excellent accommodation in the area should you require extra beds.



The Unique Features of a Wedding at Buckland Hall

- ♥ *Buckland Hall is an idyllic country mansion set in the Brecon Beacons National Park, surrounded by mountains and over-looking the River Usk,*
- ♥ *60 acres of gardens, pastures, woodland and lake in which to roam and enjoy.*
- ♥ *Exclusive use of the premises means you can create your own arrangements and atmosphere at Buckland Hall.*
- ♥ *You decide the schedule - we do our utmost to facilitate whatever is required.*
- ♥ *29 Excellent comfortable bedrooms - all with en-suite bathrooms.*
- ♥ *An amazing Bridal Suite with four-poster bed and two-person whirlpool bath.*
- ♥ *The extensive mansion facilities at your disposal.*
- ♥ *Spacious rooms for all sorts of activities.*
- ♥ *Enjoy our gourmet vegetarian cuisine made from local and generally organic produce.*
- ♥ *Such pastoral remoteness less than 3 hours from central London; 2 hours from Birmingham; 1 & 1/4 hours from Bristol; and 1 hour from Cardiff.*



Wedding Day Services

We are happy to plan out all the details of your wedding and can tailor the service to suit your wishes.

- ♥ *Personal attention from our Wedding Coordinator*
- ♥ *You specify the schedule and style of all meals, activities and bar service.*
- ♥ *Choice of how you wish to use each of the function rooms.*
- ♥ *Licensed to hold weddings.*
- ♥ *Ceremonies and activities in the gardens.*
- ♥ *Choice of champagne or wines for receptions, wedding breakfast and toasts.*
- ♥ *Advice on local florists, entertainment, wedding cakes child-care, video and photographers.*



Wedding Insurance

Your wedding day is one of the most important days of your life, and should be the most enjoyable. In order to safeguard this special occasion against unforeseen circumstances, we suggest that you take out "Wedding Insurance". We can recommend several companies.



Please contact us for further information or to arrange an appointment for a visit.

Wedding Banquet Menus

In keeping with our ethos of care for health and the environment, all our catering at Buckland Hall follows a lacto-vegetarian cuisine. We use milk and cheese, but no other animal products and try to ensure that our ingredients are local, fresh and mainly organic. In planning the banquet for your guests, please choose one item for each course. Special dietary needs can be provided for as required.

Our chefs will be happy to discuss your ideas and to help you devise the menus for the weekend.

Starters

***Soups** We pride ourselves on our delicious and wholesome home-made soups. Here are just a few of our favourites.*

- Roasted parsnip and apple with baby herb croutons*
- Tuscan white bean tomato and garlic with fresh basil*
- Sautéed carrot and coriander soup with chive garnish*
- Chunky butternut squash ginger and apple with garlic croutons and crème fraîche*
- A traditional Welsh Cawl dish, based on Quorn and chunky vegetables including leeks poached in a rich vegetable stock with fresh herbs*

Other starters

- A rich full-flavoured home-made wild mushroom garlic and bean pate with fresh thyme on mini toast with an orange, cranberry and port sauce*
- Butternut squash, feta and polenta roast, served with a spicy tomato, parsley and tarragon sauce*
- Camembert in a seasoned batter served with baby red chard salad and a cranberry and port dressing*
- Welsh Pantysgawen soft goats cheese and black olive tapenade on toasted crostini, topped with a strawberry walnut, grape and beetroot salad*
- Welsh rarebit of roasted Portobello mushroom topped with a traditional Cheddar, beer and mustard melt and served with a balsamic radish and watercress dressing*
- Aubergine, courgette and feta cheese roulade topped with pine nuts, on a roasted squash base and served with an intense Italian Puttanesca sauce (rustic Italian sauce with garlic tomatoes black olives and a little chilli)*
- Ripe tomato and mozzarella cheese slices served on iceberg lettuce with a balsamic dressing*
- Peking-style shredded Quorn wok-fried with fresh basil, garlic and olive oil on toasted French bread served with a sweet chilli relish and baby leaves*

Wedding Banquet Menus

Main Courses

Home-made pies

We have a unique selection of individual home-made pies designed to look great and taste amazing for a main dish:

- *Roasted vegetable, mushroom, walnut and sweet potato pie served with a creamy red pepper sauce*
- *Sautéed Quorn, creamy mushroom and leek served with a white burgundy sauce*
- *Authentic Greek moussaka pie with halloumi served with a cheese sauce*
- *Mince & winter veg pie with red onion gravy*

Other main dishes

- *Classic Italian rotolo featuring fresh asparagus, courgette and red peppers encased with garlic potatoes and puff pastry served with a classic red pepper and white wine sauce*
- *Welsh Glamorgan sausages, on creamy mash and served with your choice of sauce: Blaenavon cheese sauce, red onion gravy, or a white wine and parsley*
- *Sliced marinated tender Quorn fillet on a bed of roasted and crushed beetroot and parsnip, served with a punchy wild mushroom and vermouth sauce*
- *A caramelised red onion and date syrup tartlet, sliced red onions sautéed gently with butter, syrup and fresh herbs, then topped with crumbled stilton cheese.*
- *A stack of home-made deep-fried milk curd, layered with aubergine fritter, poached potato, beef tomato and topped with crispy leeks, served with a butter masala sauce*
- *Oyster mushroom, garlic and chick-pea burger deep-fried in a light batter and served on an open brioche bun with roasted butternut squash served with home-made sweet tomato basil ketchup and triple-fried potato and sweet potato chips*
- *A warm quiche of marinated and sautéed artichoke hearts, black Kalamata olives, feta cheese and fresh spinach served with a Gribiche mustard sauce*
- *Wild mushroom & Caerphilly tart, sautéed wild mushrooms, stock, Caerphilly cheese and served in a savoury pastry case, finished with a spring onion and white wine sauce*

Wedding Banquet Menus

Side dishes

All main courses are served with your selection of three accompanying side dishes to match your choice. Here is a selection you could consider however, we are happy to hear suggestions of your favourites.

- *Roasted Julienne carrots glazed with black pepper and maple syrup*
- *Roasted Welsh leeks in a cheese sauce*
- *Savoury shredded cabbage*
- *French fine beans with coconut*
- *Cauliflower cheese*
- *Steamed spring greens*
- *Mediterranean potatoes*
- *Baby new potatoes roasted with olive oil and sage*
- *Coriander mash*
- *Creamed mash*
- *French fries or sweet potato fries*
- *Or include something from our array of vibrant salads or grain dishes, including rice, bulgar wheat, couscous and polenta*

Desserts

- *Chocolate truffle, brandy and biscuit-base torte with chocolate shards and vanilla crème*
- *American-baked blueberry cheesecake served with a coconut Chantilly cream*
- *White wine and lemon syllabub with the season's berries and shortbread*
- *Profiteroles topped with white and dark chocolate sauces and strawberries*
- *Tiramisu prepared with Amaretti biscuits, Tia Maria liquor and fresh cream*
- *Seasonal berry and port brulée served with a chocolate swirl biscuit*
- *Fresh summer fruit tartlet served with an orange liquor sauce*
- *Banana & blueberry pudding with vanilla ice cream*
- *Rich chocolate fudge brownie served with chocolate sauce and ice cream*
- *Pear and almond clafoutis with crème anglais*

Finish with coffee and mint chocolates.

Wedding Celebration Tariff 2018

Buckland Hall is different from a standard hotel as all the weddings at Buckland Hall are run as a residential event having private occupancy for the full duration of your booking.

The overall charge is calculated from a combination of the fixed venue charge plus the variable charges based on the numbers of guests for each of the various elements of the weekend celebrations. However, we may need to know more about your exact requirements in order to construct a precise charge and you are welcome to phone us to chat over your ideas. The following are the typical rates for a weekend wedding to be held at Buckland Hall in 2018.

All prices quoted above already include VAT assumed to be 20% for 2018 but we may have to adjust our prices up or down to allow for the actual rate of VAT to be applied during those years.

Weekend Weddings

Venue Charge

For hire of Buckland Hall with Exclusive Occupancy for a weekend (Friday 5pm to Sunday 2pm) which includes use of function rooms for ceremony, reception, banquet, party etc.

£5,750 for the weekend

PLUS: Per Person rates for the various elements of the weekend celebrations

For those attending Wedding celebrations on the Saturday, including ceremony, reception with canapés, four-course banquet, evening party with supper buffet

£57 per person (Minimum 60 guests for a Weekend event)

OR £54 per person if 100 or more guests

OR £51 per person if 130 or more guests

For those wishing to have a choice menu for their banquet, an additional £4.50 per head charge would apply.

For those attending the evening party only (doesn't include the people who attended the reception & banquet)

From £16 per person (depending on level of catering)

For those staying over- (minimum of 50 persons for the Saturday night)

£110 per person for dinner, bed and breakfast Friday night & Saturday night bed & brunch

£59 per person – bed & brunch Saturday night only

Alcohol

Alcohol and drinks would be in addition, you can choose from our Wine List or you can bring your own for the following corkage fees:

£6.00 per 75cl bottle of wine

£9.50 per 75cl bottle of Cava/sparkling wine

£12.50 per 75cl bottle of Champagne

£18.00 per 70cl bottle of spirits

£1.50 per litre of beers/lagers/ciders

Other items and services

There may be certain requirements or hired items that you request that may entail additional charges but these would all be discussed and agreed in advance. Although we provide contacts and suggestions, we prefer you to deal directly with the suppliers of other services such as flowers, cake, photographers and entertainment.

You are welcome to hire our dancefloor for a fee of £350.

Midweek Rates

We are happy to host weddings during midweek (i.e. with the wedding on Mondays to Thursdays). The rates for a midweek wedding held during 2018 would be:-

Venue Charge

For hire of Buckland Hall with Exclusive Occupancy for two-night period (e.g. from Wednesday 5pm to Friday 2pm) which includes use of function rooms for ceremony, reception, banquet, party is **£3,250**.

PLUS Per Person rates for the various elements of the midweek celebrations:-

For those attending Wedding celebrations on the main day, including ceremony, reception with canapés, four-course banquet, evening party with supper buffet

£55 per person if under 100 guests
OR £52 per person if 100 or more guests
OR £49 per person if 130 or more guests

For those attending the evening party *only*:

From **£16** per person (depending on level of catering)

For those staying overnight-

£90 per person TWO nights including: dinner, bed and breakfast the night before the wedding and bed and brunch for the night following the wedding

£54 per person ONE NIGHT only: Either staying overnight with DBB the night before the wedding OR staying overnight the night after the wedding for brunch the next morning

The same discount system and extras as above would apply to Midweek Weddings.

Seasonal Discounts

January – deduct 20% off all above rates
February – deduct 10% off all above rates
November – deduct 10% off all above rates
December – deduct 10% off all above rates

Children's Rates

Children aged 8 - 14 years old – at 1/2 adult rates above

Children aged 2 – 7 years old – at 1/3 adult rates above

Children under 2 years old – Free of charge



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