


**THE
FALCONDALE**

HOTEL & RESTAURANT
GWESTY A BWYTY



Weddings

Croeso, and welcome to The Falcondale hotel and restaurant.

Discover for yourself the old school charm of the Italianate-styled Victorian Country House in the largely undiscovered region of Ceredigion, Mid Wales. Set at the top of a valley amongst green fields, grazing sheep and soaring red kites you can see St. Peter's church spire in the distance. A romantic location perfect for your special occasion.

We pride ourselves on tailoring each individual wedding to your personal needs and preferences, allowing for the most intimate of ceremonies to the most lavish banquet.

From £55 per person your special day will include: -

- Hire of the venue
- 3-course dinner menu (chosen by you)
- Quality crockery and glassware
- Linen tablecloths and napkins
- Complimentary bed and breakfast for the Bride and Groom
- 14 acres of lawns and gardens for your photographs
- Preferential bed and breakfast prices for your guests

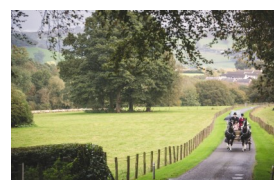
A 4-star country house hotel with 18 individually styled bedrooms. Wedding bookings are required to take all the bedrooms. Should you require extra rooms we can supply you with a list of local B&B's, Guests Houses and Farmhouses which you can re-distribute to your guests.

From the moment of your first visit Caroline Nelson will be on hand to offer support, guidance and advice ensuring that your day runs smoothly from start to finish.

A brochure can only give part of the story and so we urge you to visit us...

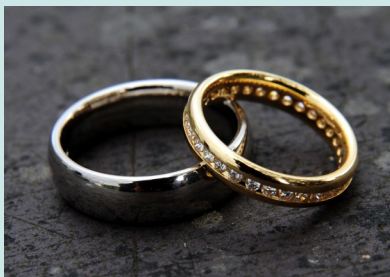


Congratulations





Ceremonies & Partnerships



The Falcondale is licensed under the marriage (approved premises) regulations act 1995 to conduct civil marriage or partnership ceremonies on the premises. You can contact the Ceredigion registrar office on 01970 633580 to check their availability to conduct the service.

At The Falcondale you have the option of having both your ceremony and reception within the one location, or alternatively, you may have your ceremony at the hotel and your reception elsewhere.

INDOOR CEREMONIES

Harford suite £250

Holds a maximum of 60 guests seated, or up to 80 guests with 30 seated and 50 standing

Peterwells restaurant £500

Accommodates 30 seated guests

Gallery Lounge £500

Holds up to 40 seated guests

Valley Restaurant POA

A maximum of 80 seated guests

OUTDOOR CEREMONIES

With a capacity of 200 seated guests, our romantic garden wedding pavilion can be booked for your ceremony. Situated in a secluded area of the hotel grounds, surrounded by flower borders, lawns and an arbour with an artisan tiled floor.

£500 includes the hire of this area with 60 chairs

Additional seating can be purchased at £40 per 10 chairs

Worried about inclement weather? Our friends at 24carrot can offer a covered structure - price on application. Or alternatively your ceremony can be moved to the Harford suite at no extra cost where the maximum capacity is 80 guests.

Wedding Breakfast Menus

The Falcondale is proud to have one of the finest restaurants in the area, having consistently achieved 2AA rosette standard for 9 consecutive years. Our head chef Justin Heasman and his dedicated team strive to achieve the highest standard in all events and occasions.

You're not restricted to these options, feel free to discuss your favourite menu.

STARTERS

Homemade soup, flavours can be altered to suit the season and your taste
Charcuterie plate
Chicken liver parfait with apple jelly and hazelnut toast
Vodka and beetroot salad with cured salmon, dressed leaves and pickles
Cardigan bay crab with watermelon and sweetcorn ketchup - seasonal
Eggs Benedict - poached egg, bacon and Hollandaise sauce on a muffin
Confit belly of pork with sweet potato, black pudding and apple sauce
Smoked salmon and prawn cocktail with crisp iceberg
Salmon and chilli fishcake with tartare sauce
Three Valley goats cheese tart with pear and walnut salad
Gorgonzola and basil arancini with arriabiatta sauce

MAIN COURSES

Pan fried chicken supreme with air dried cured ham, mushroom, garlic and shallot cream sauce
Roast sirloin of local beef with Yorkshire pudding and roast gravy
Local turkey with classic stuffing, bread sauce and roast gravy
Wild sea bass with watercress and lemon, crushed new potatoes
Herb crusted sewin with dauphinoise potato and sauce vierge
Rump of Welsh lamb with fondant potato, redcurrant and rosemary jus
Slow cooked belly of pork with apple sauce and crackling
Pan roasted duck breast with ribboned vegetables, sesame and plum sauce
Pan fried hake with chorizo and roasted red pepper
Free range chicken supreme wrapped in pancetta with pommes mousseline and marsala jus





DESSERTS

Vanilla panna cotta with granola berries
 Espresso crème brulee with shortbread
 Mille feuille with berries and Chantilly cream
 Baklava with candied nuts and Turkish delight
 Sticky toffee pudding with butterscotch sauce
 Chocolate and walnut brownie
 Baby roasted pineapple with an Asian infusion
 Banana parfait

A 3-course menu starts at £55 per person, which is based on a choice of two starters, two main courses, two desserts and inclusive of freshly ground Arabica coffee and pots of tea.

If you would like a choice of three starters, three main courses and three desserts with tea and coffee the cost will be £65 per person.

We kindly request that you let us know your guests food choices 14 days prior to your day.

Extra courses such as sorbet, cheese boards, petit fours can be added—just ask!

Tasting sessions can be organised with Caroline to discuss your preferences and any requirements that they may have, so that we can honestly say that your wedding menu was unique and personal to you.

We are delighted to be able to cater for any guests with specific dietary requirements, and we look forward to helping you plan your perfect menu.

For Little People

For your younger guests half portions of your wedding breakfast menu can be offered at £27.50 or alternatively a more child friendly option at £17.50. Suitable for children under the age of 11. Please choose one main course option.

MAIN COURSES

Cheese and tomato pizza
 Homemade chicken nuggets with peas or beans with hand-cut chips
 Pork sausages with mashed potato and gravy

DESSERT

Homemade vanilla ice cream

DRINKS MENU

ARRIVAL / RECEPTION DRINKS

Priced as per glass

House wine	-	£5.10
Buck's fizz	-	£7.00
Dressed Pimms No1	-	£5.00
Mulled wine	-	£5.50
Mulled cider	-	£5.50
House sparkling wine	-	£5.50
Kir Royale	-	£11.00
House Champagne	-	£10.00
Bottled Beers	-	£4.00

JUICES AND SOFT DRINKS

Elderflower or ginger presse	£8.00/litre
Fruit juices	£6.50/litre
Still or sparkling mineral water	£2.50

CORKAGE

If you would like to bring your own wine into the hotel the following charges will apply per 75cl

Still wine	£12.50
Champagne and sparkling wine	£17.50

Unfortunately, we cannot accept parties bringing their own spirits



CANAPES

To accompany your drinks whilst your photographs are being taken we have a selection of canapés available. A choice of 3 canapés per guest at £5 per person.



VINTAGE TEA

As an alternative or an accompaniment to your arrival or reception drinks how about a vintage tea? Vintage china cups and saucers with decorative tea pots, milk jugs and sugar bowls.

Tea and coffee at £3.00 per person
Tea, coffee and Welsh cakes at £4.00 per person



WINES

There is an extensive wine list available, however these are our favourites and recommended list. Priced by the bottle 75cl

White Wines

San Abello, Sauvignon Blanc 2014	£19.50
Pinot Grigio Principato 2013	£20.00
Rioja Blanco 2013	£23.00
Chardonnay de La Chevaliere 2013	£24.00

Rose Wines

San Abello Rose	£19.50
Vivanco Rioja Rosado 2014	£24.00
Chateau Bauduc 2013	£24.00
Zinfandel Rose 2013	£26.00

Red Wines

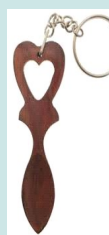
San Abello Merlot 2014	£19.50
Rioja Tempranillo 2012	£23.00
Cotes du Rhone 2014	£23.00
The Soldiers Block Shiraz 2013	£26.00

Sparkling and Champagne

Primo Prosecco	£22.00
Palmer and co Brut NV	£43.00
Moet and Chandon Brut Imperial NV	£55.00



Inspirational Ideas



EVENING BUFFETS

HOT BUFFET at £19.50

Choose two out of the following

Chilli con carne with rice, chips, nachos and salad
Chicken breast in orange and tarragon sauce with new potatoes
Home cooked ham in parsley sauce with pommes puree
Pulled pork with cajun potato wedges, coleslaw and BBQ sauce
Jambalaya - chicken, pork, shrimps, peppers and rice
Paella - mix of seafood and chicken with paella rice
Thai green chicken curry, sticky rice and condiments
Beef and ale pie with mashed potato and peas

HOG ROAST at £16.50

Carved and served on the terrace*, minimum of 80 guests, served with

Onion stuffing
Chunky apple sauce
Floured rolls
Roasted onions

Add a selection of salad or spicy wedges at £3 each per person. *Subject to availability. Can be served indoors in the event of bad weather.

COLD BUFFET at £17.50

Choose two out of the following

Cold sliced Welsh beef sirloin with salads, bread and horseradish
Carved ham with apple sauce, baps and salads
Dressed salmon with salad, bread & condiments
Selection of seafood with salad, warm potatoes and dips
Selection of quiches with home baked bread and salads
Antipasti - selection of cured meats, cheeses, bread, pickles and salad
Cheese platter - selection eight great Welsh cheeses with oatcakes, vine fruits, chutney and bread
Pembrokeshire turkey with potato salad, salads and cranberry

HOT BAPS at £5.50

Bacon rolls and sausage baps with onions, tomato and brown sauce. Add hand-cut chips to your option at £3.

ADD A DESSERT at £4.50

A great selection of desserts can be added to your evening buffet. Ask us about your favourite, or possibly have a selection of chef's recommended crowd pleasers.



Sample Costing

Here you will find a sample costing of a wedding reception and ceremony for 80 guests in the day and evening.

Harford suite hire for the wedding ceremony	£250
Reception drink of Pimms, 80 x £5	£400
Canapés per guest, 80 x £5	£400
San Abello white, £19.50, 8 tables of 10 guests	£156
San Abello red, £19.50, 8 tables of 10 guests	£156
House sparkling wine for toasting, 80 x £5.50	£440
Wedding breakfast, 80 x £55	£4,400
Cold evening buffet, 80 x £17.50	£1,400
TOTAL	£7,602.00

Some helpful information

Confirmation, payment and deposits

A first deposit of £500.00 will be required within 14 days of holding a date to confirm your wedding date, along with a signed copy of the full terms and conditions - this can be found on our website or given to you by the hotel.

A second deposit will be due 6 months prior to the wedding reception, which will be for the amount of £2500.00.

Full payment of all charges, including VAT must be made 14 days prior to the commencement of the booking. After full payment all incidental expenses occurred on the day of the event will be paid before departing from the hotel.

All deposits and payments made are fully non-refundable and non-transferable.

Bedrooms

The bridal party can pre-pay for all the bedrooms on behalf of wedding guests. Alternatively, if you would like your guests to pay for their own rooms guests will pay on checkout. The bridal party will be the guarantor for the bedrooms.



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