



HAMMET HOUSE

PEMBROKESHIRE

Weddings 2016-2017

About...

A luxury country house in beautiful Pembrokeshire.
Striking contemporary chic interiors, Georgian mansion setting.

7 acres of landscaped mature grounds & tree-lined drive. 15 luxury bedrooms.

Modern British fine dining menus from our team of skilled chefs, 2 AA rosettes for food.
Organic wine list & bespoke cocktails.

Professional & friendly service, expert planning & event coordination.
Recommended in the Michelin Guide 2015. 4 star graded by Visit Wales & The AA.

Your wedding ceremony & reception...

Build an amazing day by selecting from our range of canapé & drinks menus, followed by a spectacular wedding breakfast menu, & hearty night-time food to help the party go with a swing.

Weddings with 40 guests or more can book the house on an exclusive use basis.
Smaller weddings can book individual rooms within the house or exclusive use.

Our events team are with you every step of the way, to listen, advise & plan. Please let us know if you have any bespoke menu ideas or creative ideas for the day – we love to do something new!



Guest numbers...

The ballroom:

160 guests for ceremony
160 guests for a wedding reception

The drawing room:

90 guests for ceremony
40 guests for a smaller
wedding reception

Private dining room:

20 guests for ceremony
12 guests for an intimate dinner
celebration

To decide #1: Canapés!:

Canapés 1 @ £8 / guest

Choose 3 options

Sausage roll, piccalilli

Salt beef, horseradish

Welsh rarebit

Fish finger, 'chip shop' curry

'Cheesy chip' (v)

Salt baked potato, aioli (v)

Canapes 2 @ £8

Choose 3 options

Smoked salmon, cucumber ketchup

Potato scallop

'Prawn Marie Rose'

Chorizo lollipop, apple aioli

'KFC' wings

Cheese & pineapple sticks (v)

Canapes 3 @ £10

Choose 3 options

Chicken 'truffle'

Scotch quail egg

Canary potatoes, Mojo Verde (v)

Veggie samosa, yogurt mint (v)

Salt'n'pepper cockle popcorn



To decide #2: Drinks!:

Drinks Package 1

£22 / guest

Welcome drink (choose 1):

Dressed Pimms, organic prosecco, mulled wine (& non-alcoholic alternative)

With wedding food:

Organic reds (choose 1):

Merlot or Cabernet Sauvignon

Organic whites (choose 1):

Pinot Grigio or Sauvignon Blanc (1/3 bottle / person)

For the toasts:

A glass of organic 'Pure' prosecco

Drinks Package 2

£28 / guest

Welcome drink (choose 1 or 2):

Bellini, Rossini, Rosy Lady, Kir Royale, organic sparkling rose or bottled Corona (& non-alcoholic alternative)

With wedding food:

Organic reds (choose 1):

Merlot or Cabernet Sauvignon

Organic whites (choose 1):

Pinot Grigot or Sauvignon Blanc (1/3 bottle /person)

For the toasts:

A glass of organic Mont'albano prosecco

Drinks Package 3

£35 / guest

Welcome drink (choose 1 or 2):

The Pinkham, Sloe Fizz, Mojito, Moscow Mule or bottled Corona (& non-alcoholic alternative)

With wedding food:

Organic reds (choose 1):

Pinot Noir, 'Pure' De l'Aude (bin 31)

Bordeaux, Chateau Couronneau (bin 32)

Rioja Livor, Vina ljalba(bin 28)

Organic whites (choose 1):

Gruener Veltliner, Meinklang(bin 10)

Pinot Grigio/Catarratto, Hoopoe (bin 54)

Sauvignon Blanc, Walnut Block Collectables(bin 13)
(1/3 bottle / person)

For the toasts:

A glass of organic Faust Brut N.V. Champagne.

Jugs of soft drinks

£7.50 / 2 litre jug
Old fashioned lemonade
Elderflower presse
Rose lemonade
Ginger beer
Chocolate or strawberry milkshake

Corkage

If you would like to provide your own wine we offer a corkage service to store, chill or stand, & serve your chosen wines.

Wine @ £12.50 per 75cl bottle

Champagne & sparkling wine @ £17.50 per 75cl bottle

Any wines for corkage must be pre-approved by Hammet House

Open Bar

An open bar can be arranged at Hammet House & is a great way to spread the cheer amongst your guests.

A chosen amount can be prepaid to allow your guests complimentary drinks on the day, the amount is completely at your discretion.

You can choose to run an open bar all day, for welcome drinks only, or for the evening party only

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To decide #3: Wedding menu!

Menu style 1:

Hammet House Speciality Wedding Lunch Roast Platters

From £55 / guest

Spectacular buffet style platter service to each table

Select a plated starter from the Set Menus

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Main course: Carved roasted meat delivered on wooden boards to each table:

Welsh beef

with

Bowls of Chunky chips, dressed green salad, tomato & black olive salad, Béarnaise sauce

or

Bowls of roast potatoes, carrots & parsnips, cauliflower cheese, gravy

Honey Roast Ham

with

New potatoes, dressed green salad, roasted cherry tomatoes, parsley sauce

Platter Desserts:

Served in large dishes to each table:

Sherry trifle

or

Apple crumble & custard

or

select a plated dessert from the Set Menus

Vegetarian dishes are chosen from the set menus.

Children's portions can be provided at half price

Menu style 2: Set menus: Spring / Summer:

Spring/Summer Set Menu £50/head

To begin:

Leek & smoked haddock 'Cuppa Soup'
Duck ham, goat's curd, pickled cherries, nasturtium
Crispy egg, mushroom ragu, truffle veloute (v)

Main event:

Smoked salmon, potato puree, sorrel sauce,
samphire
Pig cheeks, Savoy cabbage, mash, Robert sauce
Lamb rump, pea & mint ragu, Madeira sauce
Tagliatelle courgette, basil, Hafod cheddar, black
olive (v)

Spring/Summer Set Menu £60/head

To begin:

Smoked salmon, cucumber ketchup, baby borage,
wasabi
Ham hock, pineapple, crispy egg
Heritage tomato, mozzarella, black olive, basil (v)

Main event:

Wild bass, sprouting broccoli, brown butter, shrimps
Veal cheek, St Georges, smoked potato puree
Beef rump, salsa verde, triple cooked chips, aioli
Leek risotto, peas, asparagus, Pant-Ys-Gawn goat's
curd (v)

Spring/Summer Set Menu £70/head

To begin:

Cardigan bay crab, heritage tomato, avocado,
Bloody Mary granite
Roast Foie Gras, mushroom ketchup, chargrilled
sweetcorn, popcorn
Truffle & onion 'Cuppa soup', cheese & onion
muffin (v)

Main event:

Turbot, celeriac puree, chicken wing, girolle,
chicken jus
Beef Fillet, onion textures, horseradish, triple cooked
chips
Lamb saddle, peas, pancetta, roast baby gem,
mint vinegar
Potato dumplings, sprouting broccoli, Perl Las,
pickled walnut (v)

Menu style 2: Set menus: Autumn / Winter:

Autumn/Winter Set Menu £50/head

To begin:

Smoked Haddock, slow cooked bantam egg, leek
veloute
Ham hock & pheasant terrine, rustic bread, piccalilli
Butternut squash veloute, Hafod, Welsh Rarebit (v)

Main event:

Salmon, crushed purple potatoes, roasted beets,
sorrel sauce
Jacobs Ladder, potato puree, chestnut mushroom
ragu, roasted roots
Slow cooked lamb Breast, borlotti bean ragu,
seasonal greens

Autumn/Winter Set Menu £60/head

To begin:

Smoked salmon, beetroot, horseradish, watercress
Duck liver parfait, green tomato chutney,
wholemeal toast
White onion veloute, winter truffle, pastrami roll

Main event:

Line caught cod, tender stem broccoli, brown
butter shrimps, Pembrokeshire potatoes
Pheasant breast, roast & pickled onion, croissant
sauce, roast potatoes, root vegetables
Pork Cheeks, creamed savoy cabbage, mashed
potato, sauce Robert

Autumn/Winter Set Menu £70/head

To begin:

Slow cook bantam egg, Morteau sausage chestnut
mushroom ragu, winter truffle veloute
Black pepper venison carpaccio, perl las, pickled
walnut, kale chips
Salt baked beetroot, homemade goat's curd,
orange, pine nuts (v)

Main event:

Roasted sirloin of Welsh beef, traditional trimmings
Line caught bass, mussel curry, shaved fennel
Lamb Rump, heritage carrots, Pembrokeshire
potatoes, cockle caper jus

To Decide #4: Dessert!

Homemade buttermilk panna cotta, organic Rhubarb, granola

Macaroon Eton mess

Warm chocolate mousse, raspberry sorbet

Lemon meringue pie

Vanilla poached pineapple, rum raisins, sweet cicely ice cream

Apple & butterscotch trifle, cinnamon doughnuts

Chocolate brownie, salted caramel, vanilla cream

Pecan pie, mango cream

Rich chocolate tart, baileys cream, pistachio

Smashed cheesecake: *lemon, pistachio, or vanilla*

To Decide #5: Little Guests!

£20 per child (suggested for under 10s)

Garlic bread

*

Chef's chicken nuggets, chunky chips, peas, ketchup

Chef's fish goujons, mash, peas

Tagliatelle, bacon, cheese, creamy sauce

*

Chocolate brownie & ice cream

Raspberry jelly & ice cream

We can also serve ½ size portions for ½ price of your main menu for adventurous young diners, up to 12 years



To Decide #6: Night-time Food!

Choose from our tasty night-time menus to keep the party going...

Hammet House BBQ

served on the ballroom patio, by our chefs

BBQ @ £25/guest

Welsh handmade beef burgers
Welsh pork & leek sausages
King prawn & roasted pepper skewers
Lemon & garlic chicken thighs
Falafel burgers (v)

BBQ @ £30/guest

Moroccan lamb burgers
Spicy pork merguez sausages
Chilli, lime & coriander lobster
Lemon & garlic chicken thighs
Falafel burgers (v)

BBQs accompaniments:

Perl Las blue cheese (with beef burgers)
Tzatziki (with lamb burgers)
Hafod cheddar
Tomato chutney
Lemon mayo
*

Asparagus & prosciutto bundles
Green leaves
Tomato & black olive salad
Tabbouleh
*

Chocolate brownies

Optional extra:

Hot mulled cider served outside with BBQ
£3 / guest

Handmade Pizzas

£12/guest

Sumptuous platters of outstandingly good handmade pizza

Choose 3 options

Mozzarella, prosciutto, black olive & red onion
Garlic chicken, mozzarella & Carmarthen ham
Chorizo, pepperoni, jalapeno & mozzarella
Perl las, spinach, semi-dried tomato, pine nut (v)
4 cheese & spinach; mozzarella, perl las, perl wen, hafod cheddar

Buffet desserts can be added at £5 / guest

Cheese & Pudding table

£19/guest

A spectacular buffet table filled with organic, locally produced cheeses from the 3 counties on our doorstep, & handmade cakes & desserts

Cheeses from Caws Cenarth, Cothi Valley & the Carmarthenshire Cheese Company.

Handmade breads
Tomato chilli chutney
Caramelised red onion marmalade
Grapes, crackers & celery

*

Chef's baked vanilla cheesecake & chocolate brownies

Pick-up buffet

Proper big handfuls of really tasty food!

@ £15/guest

Choose 3 options

Handmade mozzarella, prosciutto, black olive & red onion pizza
Sticky BBQ hot dogs
Welsh bacon rolls
Lemon, garlic & parmesan chicken thighs
Chef's handmade pork & leek sausage rolls
Trio of bruschetta
Leek & lava bread frittata (v)
Perl Las & broccoli tart (v)

@ £18/guest

Choose 3 options

Hammet beef burgers
Lobster dogs
Spicy pork merguez hotdogs
Smoked salmon, cream cheese, pickled cucumber & caviar crostini
Deli pain bagnat:
Pastrami/gherkins/rocket/tomato/basil
Veggie pain bagnat:
Mozzarella/tomato/olive/red pepper/aubergine (v)
Goat's cheese & red onion quiche (v)

Baguette table

£9/guest

Crusty baguettes Cranberry sauce
Welsh bacon HP sauce
Perl Wen brie Tomato ketchup

Your guests can dive in & assemble their own bacon & brie baguettes. Veggie guests can tuck into brie & cranberry baguettes, & tomato ketchup & H.P. sauce for bacon baguette traditionalists!

Buffet desserts can be added at £5 / guest
Please note that the baguette table is only suitable for guests in attendance for the whole day



Little extras...

You want your day to be special unique & full of those little details that are a break from the norm... so do we!

Please let us know your ideas & requirements & we will happily quote for providing those extra touches...

Bespoke cocktails
Chocolate & strawberry milkshake for kiddies
Bespoke wedding cakes; naked sponge, rustic buttercream, edible flowers...
Champagne breakfast the morning after
Croquet & giant jenga
Wedding eve packages

How do we start?

Give us a bell:

t. 01239 682 382

 hammethouse

 hammethouse

mail@hammethouse.co.uk

We look forward to hearing from you!

Sample costing

Below is a sample costing of a weekend wedding ceremony & reception @ Hammet House for 80 guests for the day & evening

Venue hire	1,500
Ceremony room fee drawing room	400
Drinks package 1 £22/head, 80 guests	1,760
Canapés 1 or 2 £8/head, 80 guests	640
Wedding breakfast £50/head, 80 guests	4,000
Night-time food Baguette table £9/head, 80 guests	720
Total	£9,020

Nitty gritty...

Please note all exclusive use weddings at weekends carry a minimum spend policy:

Friday to Sunday £7,500

Bank holiday Friday to Monday £10,000

Inclusive of venue hire, & food & drink packages on the wedding day

Midweek dates (Mondays to Thursdays) do not have a minimum spend policy.

Weekend wedding bookings are only undertaken with full catering for all guests, consisting of canapés, full drinks package, wedding breakfast & night-time food.

Venue fees:

40 guests or more = exclusive use basis only.

Exclusive use Monday to Thursday £950

Exclusive use Friday to Sunday £1,500

Bank holiday weekend dates £2,000

Wedding ceremonies cost from £400 booked with exclusive use reception

Wedding ceremony only from £600 in the drawing room

For midweek wedding packages please also ask for our midweek wedding brochure.

Above packages are valid until 31st December 2017

