



# LAKE VYRNWY HOTEL & SPA



## YOUR WEDDING AT LAKE VYRNWY

### **Congratulations on your forthcoming wedding!**

Lake Vyrnwy Hotel and Spa is a luxurious country house hotel in Wales, with stunning views over unspoiled countryside and luxury four-star accommodation that makes it one of the finest hotels in Wales.

In all seasons, the lake and its impressive mountain and moorland backdrop presents a uniquely dramatic and tranquil setting – one which you and your guests will never forget.

With careful planning and thought between you and your wedding coordinator, we will take care of all the important details from your first visit to discuss your personal requirements, right through to the day we roll out the red carpet for your arrival. We understand that no two weddings are the same and every couple looks for something different; we will work with you to make sure your day is exactly how you have envisaged.

We would be delighted to welcome you here to drink in the atmosphere and begin to imagine yourself here on your special day. Let us show you around the hotel and its facilities and we can discuss any queries you have.

### Wedding Information

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# Lake Vyrnwy Hotel and Spa

## Function Facilities

At Lake Vyrnwy Hotel we do not only offer spacious and impressive function facilities, but we have stunning scenery to match. Our terrace and garden areas are popular spots for wedding photographs, as is venturing down to the lake and exploring parts of the 24,000 acre estate. Our function suite is classically appointed with plenty of natural daylight.

Room	Ceremony	Wedding Reception	Evening Buffet Reception
Drawing Room	30		
Conservatory		30	
Phillips	70	30	30
Wayfarer	120	120	135
Grampian	120	120	135
Wintergreen Suite	Choose the Phillips, Wayfarer or Grampian.	220	300

For room hire charges that suit your requirements please contact our Wedding and Events Coordinator.

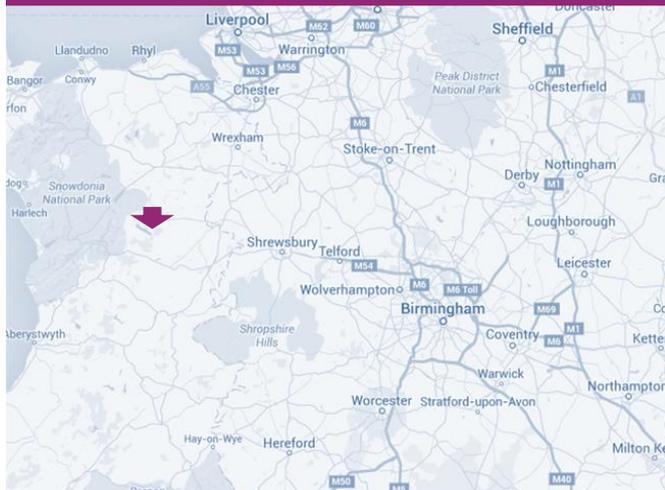
## Bedrooms

A charming mixture of the traditional and new. Maybe choose one of the huge Premier Lake View rooms with a four poster and a private balcony, or one of the original Lake View rooms where modern luxuries blend sympathetically with an unmistakable Victorian elegance. Or perhaps choose a Garden View room that simply invites you to lie back, relax and enjoy the tranquillity.

## Activities

You and your guests may wish to sample the great outdoors and take part in walking, cycling, fishing or clay pigeon shooting.

## How to Find Us



## Spa and Thermal Suite

Discover North Wales' most luxurious spa and receive the ultimate pampering experience.

You and your guests may wish to experience our spa facilities that include a spa pool, sun terrace, sauna, salt steam room, heated tepidarium loungers, ice fountain, mist and monsoon showers. Entry to the spa and thermal suite is £10 per person per day for residents or £20 per person per day for non-residents.

The spa also offers a large range of indulgent treatments using ESPA, Jessica and Spa Find products.

# Getting married at Lake Vyrnwy

The hotel can be the venue for your marriage ceremony or if you wish to have a church wedding; it may be possible for you to have your ceremony in the St Wddyn church which is situated just a short walk from the hotel.

## Wedding Ceremony at Lake Vyrnwy Hotel

The ceremony can take place between the hours of 10am and 5pm. There are four rooms licensed for marriage ceremonies all of which have views over the lake.

On making your booking with us, you should contact the Registrar directly at Llandrindod Registry Office to check whether the date and time you require is available.

If you live outside the locality, you must contact both the Registrar at Llandrindod and the Registrar in the district where you live. This is to provide you with legal preliminary notice of marriage. If you and your partner live in different districts, you must give notice in both districts.

The notice of marriage is then displayed on the public notice board at the Registry Office for 28 clear days. The superintendent registrar may then issue the authority for your marriage to go ahead.

We advise that couples seek advice from the Registrar directly if they require more information. Llandrindod Registry Office can be contacted by calling 01597 827468.

## A Church Wedding Ceremony

If you would like to get married in one of our local churches, then please get in touch and we can send over detailed information. If you have any queries you may wish to contact Rev. Hermione Morris directly by calling 01691 648306 or emailing [hjmorris66@gmail.com](mailto:hjmorris66@gmail.com).

If you are unable to have your marriage ceremony in the church, it is possible to have a civil ceremony in the hotel followed by a blessing of marriage in the church. This can take place either immediately following the civil ceremony and before the reception; or at a different time.

<b>Drawing Room</b> (Only available Monday – Friday before 12pm)	Up to 30 guests
<b>Phillips</b>	Up to 70 guests
<b>Wayfarer</b>	Up to 120 guests
<b>Grampian</b>	Up to 120 guests

For fees please go to  
[www.powys.gov.uk/en/births-deaths-marriages-ceremonies/](http://www.powys.gov.uk/en/births-deaths-marriages-ceremonies/)

For room hire charges that suit your requirements please contact our Wedding and Events Coordinator.

# The Vyrnwy Classic Package

We understand that planning a wedding can be a time consuming and daunting process. With that in mind, we have put together a classic wedding package with the sole intention of making life as stress-free as possible, both practically and financially.

## **Drinks on arrival**

a glass of sparkling wine or Pimms

## **3 course wedding breakfast**

Menu one - Aran

**2 glasses of house wine per guest during the wedding breakfast**

## **Toast**

a glass of Prosecco per person

## **Tea and Coffee with sweet treats**

## **Evening Refreshments**

a selection of bacon, sausage and egg in floury baps with hand cut chips

## **Complimentary function suite room hire**

## **Complimentary wedding night accommodation for the Bride & Groom**

in a Premier Lake View room, with full Welsh breakfast in the Tower Restaurant.

Red carpet welcome to the wedding reception

## **Silver cake stand and knife**

the option of a round or square cake stand and knife

## **White Cotton Chair Covers**

with choice of coloured organza sashes

**£70 per person, Sunday to Thursday**  
**£90 per person Friday or Saturday**  
**(minimum numbers apply)**

Additional guests for the wedding breakfast are charged at £36 per person and additional guests for the evening buffet are charged at £8.75 per person.

# Drinks Packages

## Reception Drinks

**Champagne** (£2.50 supplement per glass)

**Pink Champagne** (£3 supplement per glass)

**Mojito** Golden Rum, sugar syrup, mint leaves and lime juice, topped with soda

**Kir Royale** Cassis and sparkling wine

**Bellini** Classic combination of Sparkling Wine and Peach Liqueur

**Pimms** The summer cocktail, served with slices of lemon, orange, cucumber and mint, topped with lemonade

**Bottle Lager** Stella, Peroni or Wrexham Export

**Mulled Wine**

### Package One

Please choose one from our Reception Drinks selection

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Half a bottle per person of house wine served during the wedding breakfast:

Statua Pinot Grigio, Italy

Statua Pinot Grigio Blush, Italy

Alto Bajo Merlot, Chile

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A glass of chilled sparkling Marquis de la Tour Brut to toast the bridal couple.

£18 per person

### Package Two

Please choose one from our Reception Drinks selection

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Half a bottle per person of house wine served during the wedding breakfast:

La Serre Sauvignon Blanc Vin de Pays d'Oc, France

La Serre Rosé de Syrah Vin de Pays d'Oc, France

La Serre Syrah Vin de Pays d'Oc, France

--

A glass of chilled Prosecco d'Oc Bel Star to toast the bridal couple.

£21 per person

### Package Three

Please choose one from our Reception Drinks selection

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Half a bottle per person of house wine served during the wedding breakfast:

Alamos Chardonnay, Argentina

Delicato Family Vineyards White Zinfandel, California

Alamos Malbec, Argentina

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A glass of chilled Palmer & Co Brut Reserve Champagne NV to toast the bridal couple.

£29 per person

Reception drinks included, one glass per person, top-ups and additional glasses charged individually.

Free pour reception drinks are by negotiation.

# Wedding Breakfast

Our executive head chef has compiled a selection of menus which combine the finest ingredients to create an array of inspiring dishes.

## Canapés Menu

Breadcrumbs confit of Welsh lamb with a tomato relish

Honey roasted sausages and mash

Spicy beef kofta with coriander

Smoked salmon, cottage cheese, dill and pumpernickel

Choux pastry filled with curried crab and apple

Prawn and wasabi mayonnaise tartlets

Bruschetta of vine tomato, basil and buffalo mozzarella

Mini baked potatoes with cream cheese and chives

Savoury Welshcakes with olive tapenade and goats cheese

Fresh strawberries with warm chocolate

Mini scones with homemade jam and clotted cream

Merlyn liqueur cheesecake

Choice of four, £7 per person

## Little People's Wedding Menu Selection

Please select one item from each course.

Homemade cod fishcakes with homemade tomato ketchup

Melon and seasonal fruit salad

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Butchers pork sausages with gravy

'Real' chicken nuggets

Pasta with a fresh tomato sauce

All main courses served with chips or potatoes and vegetables

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Strawberry jelly and vanilla ice-cream

Rice pudding with a caramel glaze

Baked chocolate fondant with Chantilly cream

Ice cream sundae

The menu is available for children aged 3 – 12 years.

Children under 3 years are free of charge.

Alternatively children may enjoy half portions of the adults' wedding breakfast at half price.

2 courses, £12.75 per child

3 courses, £15 per child

# Menus

Please choose one dish per course

## Aran

### Menu One

Game and apricot terrine, wrapped in locally cured bacon with a homemade chutney and toasted granary bread

Galia melon, pink grapefruit and a sweet basil dressing

Homemade pollock and prawn fishcakes, celeriac remoulade, deep fried capers and herb essence

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Free range corn fed chicken supreme, portobello mushrooms and a tarragon velouté

Roasted loin of Snowdonia lowland pork, sage and onion stuffing, crackling and a bramley apple sauce

Grilled escalope of salmon, warm potato salad and a laverbread and hollandaise sauce

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Dessert (See dessert choices)

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Coffee served with sweet treats

£36 per person

## Cadair Idris

### Menu Two

Herb coated smoked salmon and trout roulade with a watercress mayonnaise

Filo pastry parcel of roasted bell peppers, goats cheese and spinach with a Cumberland sauce

Pressed duck confit and pistachio terrine, wrapped in Carmarthen ham with a beetroot salad and toasted brioche

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Roast sirloin of heritage Welsh black beef, Yorkshire pudding and a local ale gravy

Roast leg of Berwyn Mountain lamb, minted pear relish and a red currant jus

Pan fried fillet of sea bass, sauce vierge, dauphinoise potatoes and roasted vine tomatoes

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Dessert (See dessert choices)

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Coffee served with sweet treats

£42 per person

## Why not add an extra course?

Your choice of...  
Soup from £4.00  
Sorbet from £3.50  
Fish from £4.50  
Cheese from £5.50

## Soup

Either as an alternative to a starter or maybe as an intermediary course (at a supplement)

Leek and Potato  
Smoked haddock, squash and sweetcorn chowder  
Mushroom & sherry  
Roast tomato & pesto  
Spiced parsnip and sour cream

# Snowdon

## Menu Three

Taster of leek and pancetta soup

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Lobster, crab and avocado tian with radish and a lemon oil

Per las panna cotta, caramelised pears, walnuts and a port reduction

Pressed free range chicken and wild mushroom terrine, piccalilli and toasted brioche

Oven baked venison wellington, apple puree and a juniper jus

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Champagne Sorbet

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Fillet of heritage Welsh black beef rossini

Honey roasted breast of duck, red cabbage confit, berrichonne potato with a black cherry sauce

Pan seared medallions of monkfish, saffron poached Jerusalem artichokes and a sunblushed tomato butter

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Dessert (See dessert choices)

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Coffee served with sweet treats

£49 per person

## Vegetarian Main Dishes

Aubergine, red onion and feta cheese strudel  
with a rustic tomato and garlic sauce

Handmade vegetable tortellini  
with a cream basil sauce and crispy leeks

Sweet potato and courgette risotto  
with crisp Harlech cheese and dressed rocket

All main courses are served with a panache of seasonal vegetables.

Our chefs will adapt content to accommodate guests with specific dietary requirements or food intolerances.

## Desserts

Crème brûlée with sablé biscuits

Vyrnwy marmalade bread and butter pudding  
with vanilla custard

Warm chocolate brownie  
with an orange and passionfruit sauce and pistachio ice cream

Lemon tart with raspberry compote

Malted chocolate mousse with almond macarons

Mixed berry pavlova with vanilla cream

White chocolate cheesecake,  
macerated strawberries and crackle crystals

Banoffee panna cotta, caramel sauce and peanut ice cream

# Alternative Wedding Breakfast Selection

## Carved Buffet

Minimum number 60 guests

Carved buffets offer an excellent alternative to a sit down meal offering a variety of hot and cold food to suit all tastes.

Please choose one starter:

Lobster, crab and avocado tian

with radish and a lemon rapeseed oil

Per las organic blue cheese panna cotta, caramelised pears, walnuts and a port reduction

Pressed free range chicken and wild mushroom terrine, piccalilli and toasted brioche

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Roasted sirloin of heritage Welsh black beef

Honey roasted lowland Snowdonia reared ham

Whole dressed salmon

Platter of smoked salmon trout and smoked swordfish

Caramelised red onion and Pant-Ysgawn goats cheese tartlets

Selection of salads and hot buttered new potatoes

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A medley of desserts

Cheese table of Welsh farmhouse cheeses

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Coffee served with sweet treats

£44 per person

## Outdoor Reared Rare Breed Hog Roast

Minimum number 60 guests

Please choose one starter:

Lobster, crab and avocado tian

with radish and a lemon rapeseed oil

Per las organic blue cheese panna cotta, caramelised pears, walnuts and a port reduction

Pressed free range chicken and wild mushroom terrine, piccalilli and toasted brioche

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A spectacular prime hog roasted whole

Sage and onion stuffing, chunky bramley apple sauce, crackling

Floured baps, jacket potatoes, buttered new potatoes

Served with five of the following salad selection:

Coleslaw, vine ripened tomato and red onion, Moroccan couscous, pasta and grilled vegetables, Greek feta cheese salad, mixed leaves, panzanella, Waldorf salad, new potato salad.

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A medley of desserts

Cheese table of Welsh farmhouse cheeses

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Coffee served with sweet treats

£38 per person

# Evening Reception

## Evening Buffet Selection

A selection of breads and salads served beside:

Stilton topped pork pie  
Honey and sesame coated sausages  
Goats cheese and sunblushed tomato quiche  
Homemade 'margarita' pizza  
Sausage rolls  
Chinese spiced chicken drumsticks  
Lemon and black pepper chicken kebabs  
Lamb kofta  
Salmon goujons with sour cream  
Prawn and sesame toast  
Cajun potato wedges  
Mini jacket potatoes topped with mozzarella

Mini muffins  
Chocolate éclairs  
Fruit tartlets

Choose 5 per person £18;  
additional items £1.95 per person.

## Evening Buffet Dishes

A selection of bacon, sausage & egg in floury baps served with hand cut chips

£8.75 per person

## Evening Hog Roast

An outdoor reared prime hog roasted whole  
Baps  
Stuffing and Apple sauce  
A selection of salads  
(For hog roasts less than 100 guests there will be an additional fee of £40 per carver)

£18 per person

## Traditional Welsh Cheese & Charcuterie Board

Selection of Welsh farmhouse cheeses (Per Las, Perl Wen, Smoked Caerphilly, Snowdonia Black bomber, Pant-Ysgawn goats cheese)

Potted chicken liver and Penderyn whiskey pâté

Selection of homemade chutneys, grapes, celery and cheese biscuits

Roast sirloin of heritage welsh black beef  
Honey roasted Snowdonia reared ham

Celtic Pride chorizo sausage  
Welsh cured pancetta  
Pastrami

Dry cured cold smoked beef

Selection of seasonal salads

£21 per person

All guests in attendance for evening buffets will be catered for