

2018/19
COMPLETE WEDDING SERVICE



01443 665803 | www.hensolcastle.com

YOUR CASTLE AWAITS



A 17th Century Grade 1 listed castle, exclusively yours for your special day. Situated in a breathtaking estate that contains a stunning 15 acre Serpentine Lake and soaring trees, Hensol Castle is the perfect setting for any bride wanting a fairytale wedding.

The lake and gardens, turreted castle, sweeping staircases and castle reception rooms provide the most perfect and memorable photogenic opportunities imaginable and that's not all...



WITH OUR COMPLIMENTS

- ♥ Red carpet on arrival
- ♥ Silver cake stand and knife
- ♥ Complimentary table menus
- ♥ Complimentary bedroom at the Vale Resort for the bride and groom
- ♥ One months complimentary use of our Health & Racquets Club
- ♥ Round of golf for the groom and three friends†
- ♥ 20% spa discount, one month prior to your wedding*
- ♥ Complimentary parking
- ♥ Complimentary dinner on your first anniversary

*Bride only. †Handicap certificates required.
‡Only one wedding per day at the venue



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WEDDING BREAKFAST



(v) Vegetarian.

SANDRINGHAM

£45.95 per person

STARTERS

Roasted Plum Tomato and Pimento Bisque (v)
Grilled foccacia, crisp basil

Chicken Liver, Brandy and Herb Parfait
Orange and basil chutney, Melba toast, baby leaf salad
Fresh horseradish, dill crème fraiche

Feta, Olive and Mediterranean Vegetable Tart (v)
Pickled red onion, tzatziki, shaved cucumber ribbons

MAIN COURSE

Pan Roasted Chicken Breast
Olive and chorizo sauce, grilled courgette ribbons,
braised wild rice

Pave of Braised Beef
Crushed new potatoes with capers, braised leeks
bundled with fine green beans and carrots, red wine
and thyme jus

Sea Bass Fillet with Polenta Crust
Bubble and squeak cake, roasted Chantenay carrots,
lemon and thyme beurre blanc

Char-grilled Vegetable Feuillet (v)
Ratatouille, borlotti bean puree, sweet basil sauce

DESSERTS

Home-made Tiramisu
Chocolate covered mocha beans, brandy snaps,
espresso crème anglaise

Baked New York Style Cheesecake
Biscuit crumb, seasonal berry compote,
butterscotch cream sauce

Orange and Poppy Seed Polenta Cake
Candied citrus, crème fraiche, orange blossom
honey and almond tuile

Warm Chocolate Fondant
Chocolate ganache, chantilly cream, morello cherries

Coffee and Luxury Chocolates



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WEDDING BREAKFAST



(v) Vegetarian.

BALMORAL

£50.95 per person

STARTERS

Wholegrain Mustard and Ham Hock Terrine

Fresh peas and leeks, toasted brioche, red onion marmalade

Cream of Leek and Potato Soup (v)

Crisp chive hay and truffle oil

House Cured Salmon with Dill and Ouzo

Braised fennel and samphire salad

Grilled Marinated Halloumi (v)

Israeli couscous and endive, lemon and thyme dressing

MAIN COURSE

Char-grilled Free-range Chicken Supreme

Chateau potatoes, grilled courgette, plum tomato, Rosemary jus

Slow Roasted Rump of Welsh Lamb

Celeriac, Jerusalem artichoke mash, salt baked beetroot, crushed hazelnuts

Salmon Supreme, Lemongrass and Coconut Curry

Jasmine rice, mangetout, julienne red peppers

Pantysgawn Goats Cheese Cake (v)

Pea, potato and artichoke hash, roasted cherry tomatoes, basil cream

DESSERTS

Chocolate and Espresso Mousse Cup

Mocha beans, espresso cookie crumb

Burnt Orange Crème Brûlée

Maple shortbread, Grand Marnier crème fraîche

Candied Pecan Tartlet

Home-made clotted cream ice cream, honey roasted peach

Vanilla and Lavender Panna Cotta

Soft fruits coulis, almond tuille

Coffee and Luxury Chocolates



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WEDDING BREAKFAST



(v) Vegetarian.

WINDSOR

£55.95 per person

STARTERS

Poached Prawns with Samphire and Fennel
Toasted fennel seeds, saffron aioli

Terrine of Confit Duck, Apricot and Pink Peppercorn
Port wine and redcurrant jelly, grilled ciabatta

Mushroom Duxelle Crostini (v)
Wild mushroom and chive stir fry, truffle oil, baby herbs

MAIN COURSE

Char-grilled Dry-aged Fillet of Beef
Sage fondant potatoes, sautéed spinach, buttered leeks, peppercorn cream jus

Roasted Cornish Hake Fillet
Smoked pancetta and Savoy cabbage, Lyonnaise potatoes

Olive and Herb Crusted Rack of Lamb
Provençal vegetables, herb roasted new potatoes

Cannelloni Stuffed with Ricotta, Sweet Potato and Hazelnut (v)
Sauce romesco, confit garlic, carrot puree, rocket

DESSERTS

Chocolate and Amaretti Pudding
Candied almonds, citrus caramel

Melon Panna Cotta
Watermelon, mint and lime ceviche

Blueberry and Pistachio Cheesecake
With pistachio brittle

White Chocolate Crème Caramel
Toasted marshmallow meringue, toasted biscotti

Coffee and Luxury Chocolates



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WEDDING BREAKFAST



(v) Vegetarian.

ROYAL

£59.95 per person

STARTERS

Chilled Seafood Gazpacho

West Country crab, prawn and langoustine, baby herbs, basil oil

Duck Liver and Foie Gras Pâté

Dark rye crostinis, caperberries, blood orange marmalade

Antipasti Platters

Served per table, a selection of artisanal cured meats, Welsh and continental cheeses, olives, sundried tomatoes, grilled artichokes, roasted vegetables, dips, fresh baked breads

Trio of Smoked Fish

Green tea smoked salmon delice, peppered smoked mackerel pate, smoked halibut loin, jardinière vegetables

MAIN COURSE

Porcini Rubbed Fillet of Welsh Beef

Gratin scalloped potatoes, wild mushroom fricassee and spinach tian, porcini cream jus

Grilled Fillet of Halibut

Crab Béarnaise sauce, roasted purple truffle potatoes, griddled asparagus

Slow Roasted Saddle of Lamb

Juniper and mint stuffing, confit lamb shoulder terrine, hassleback potato

Wild Mushroom and Perl Las Wellington (v)

Potato dauphinoise, sautéed spinach and leeks, Porcini jus

DESSERTS

Chocolate and Hazelnut Mousse

Filled chocolate lattice, hazelnut nougat and cookie crumb

Black Cherry and Almond Frangipane Tartlet

Kirsch liqueur syrup, vanilla crème fraîche, tuile rings

Rhubarb Crème Brûlée

Ginger shortbread, strawberries, pink peppercorns

Prosecco and Raspberry Panna Cotta

Freeze dried raspberry crumble, Bellini sorbet

Coffee and Luxury Chocolates



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CHILDREN'S CHOICE



CHILD MENU

£20.95 per child up to 12 years

Children under 2 eat **FREE**

STARTER

Melon Balls

Tomato Soup

MAIN COURSE

Pasta in a Tomato Sauce with Lamb Meatballs

Pasta in a Tomato Sauce with Chicken Breast

Pizza served with Cucumber and Carrot Sticks

Chicken Nuggets, Chips and Peas/Beans

DESSERTS

Pots of Ice Cream

Chocolate Brownie

OR

Smaller portion of the wedding breakfast



HENSOL
CASTLE

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TABLE EXTRAS



TRADITIONAL CHEESE PLATTER

£69.00 per table

Platter of Traditional Welsh Farmhouse Cheeses

Grapes, celery, savoury and sweet biscuits, quince jelly

THE CHEESE TABLE

£950.00 for 100 people

£1200.00 for 150 people

Selection of Welsh Hard and Soft Cheeses

Home-made flavoured breads, baguettes, savoury biscuits, pickles, chutneys, celery, grapes
We can also add other British and Continental cheeses

THE CHEESE AND PÂTÉ TABLE

£1200.00 for 100 people

£1600.00 for 150 people



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DRINK PACKAGES



PACKAGE A

£22.00 per person

- ♥ Glass of Prosecco on Arrival
- ♥ Glass of Wine with Meal
- ♥ Glass of Champagne for Toast

PACKAGE B

£28.00 per person

- ♥ Kir Royal or Peach Bellini on Arrival
- ♥ Two glasses of Wine per person
- ♥ Glass of Champagne for Toast

PACKAGE C

£30.00 per person

- ♥ Glass of Champagne on Arrival
- ♥ Two glasses of Wine per person
- ♥ Glass of Champagne for Toast

ADDITIONAL ITEMS

To add on or change

- £1.50** Glass of Orange Juice
- £4.45** Non-Alcoholic Fruit Punch
- £4.45** Bottle of Lager (Sol, Birra Moretti, Heineken)
- £8.25** Glass of Kir Royale
- £8.75** Glass of Champagne



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WINE SELECTION



Wines and prices are subject to change.

WHITE

- £19.50** Oude Kaap Chenin Blanc
- £21.50** Marques de Caceres 'Excellens' Blanco
- £21.50** Pinot Grigio IGT Villa Albini
- £25.00** Allan Scott Estate Sauvignon Blanc
- £30.00** Chablis Domaine du Colombier

RED

- £19.50** Oude Kaap Farm Shiraz
- £22.50** El Supremo Malbec
- £25.00** Marques de Caceres 'Excellens' Crianza
- £30.00** Allan Scott Estate Pinot Noir

ROSE

- £21.50** Capriano Pinot Grigio Rosato

SPARKLING WINE

- £26.00** Prosecco Spumante doc Borgo Alato
- £26.00** Prosecco Raboso doc Borgo del Col Alto Rose

CHAMPAGNE

- £39.50** Didier Chopin Brut NV
- £43.00** Didier Chopin Brut NV Rose
- £46.00** Laurent Perrier La Cuvee Brut
- £75.00** Laurent Perrier Rosé NV

SOMMELIER SELECTION

Exclusive to the Vale Resort

- £21.00** Saint Marc Reserve Sauvignon Blanc
- £21.00** Saint Marc Reserve Merlot
- £21.00** Saint Marc Reserve Syrah Rose



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CANAPÉS



(g) Gluten free, (v) Vegetarian.

STANDARD MENU

Choose any 3 for **£8.00**

Choose any 5 for **£10.00**

Served during drinks reception

MEAT

- ♥ Chicken liver parfait, dark rye croutons, onion marmalade
- ♥ Spiced pork wontons, sticky soya lemongrass sauce
- ♥ Beef bresaola on dark rye, herb cream cheese
- ♥ Crisp chorizo, roast apple, smoked cheddar

VEGETARIAN AND VEGAN

- ♥ Peppered goats cheese tartlets, brandied cranberries (v)
- ♥ Mini olive and sundried tomato bruschetta, toasted foccacia (v)
- ♥ Bocconcini mozzarella, olive brochette (g)
- ♥ Wild mushroom and chive frittata (g)

SEAFOOD

- ♥ Poached prawn salad, caviar spoons (g)
- ♥ Mini smoked salmon blini, crème fraiche, dill, lemon
- ♥ Sesame seared tuna flatbread with wasabi mayo
- ♥ Peppered mackerel pâté and watercress



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CANAPÉS



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LUXURY MENU

Choose any 3 for **£10.00**

Choose any 5 for **£13.00**

Served during drinks reception

MEAT

- ♥ Duck liver and port pâté, mini waffle cones
- ♥ Lamb lollipop chops, Rosemary pangrattato
- ♥ Petite beef Wellington, beef fillet in crisp puff pastry, mushroom duxelle, baby spinach
- ♥ Chicken and tarragon ballontine, candied pecans, fried thyme (g)

VEGETARIAN AND VEGAN

- ♥ Baby patty pan squash stuffed with courgette and spinach (v) (g)
- ♥ Smoked tofu, roasted pepper skewers (v) (g)
- ♥ Perl Las mousse cones, balsamic gastrique (v)
- ♥ Porcini mushroom and smoked mozzarella arancini (v)

SEAFOOD

- ♥ Garlic crostini with poached lobster, caperberry, shiitake mushroom
- ♥ Saffron and fennel scallop topped with tobiko caviar (g)
- ♥ Butterflied king prawns stuffed with crab
- ♥ Salt cod fritters, saffron aioli



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EVENING RECEPTION



(v) Vegetarian.

THE HOG ROAST

£18.00 per person

- ♥ Slow roasted pulled pork in soft rolls, crackling
- ♥ Sage and onion stuffing
- ♥ Spiced apple sauce, spicy honey mustard, hickory smoked barbeque
- ♥ Burnt end baked beans
- ♥ Traditional coleslaw
- ♥ New potato salad, sour cream and chives (v)
- ♥ Pesto veggie pasta salad (v)

THE BRITISH HAMPER

£18.00 per person

- ♥ Mini pork pies, piccalilli
- ♥ Freshly baked mini sausage rolls
- ♥ Thick sliced ham and cheddar in crusty rolls
- ♥ Vegetable samosas, mint raita (v)
- ♥ Poached prawns, Marie Rose dipping sauce
- ♥ Tomato, cucumber and red onion salad (v)
- ♥ New potato salad, sour cream and chives (v)

AROUND THE WORLD BOWL FOOD

£19.00 per person

- ♥ Braised beef, herb dumplings
- ♥ Veggie bean chilli, wild rice
- ♥ Prawns in spicy Pho broth, egg noodles
- ♥ Slow roasted chicken cacciatore
- ♥ Plump potato gnocchi, wild mushrooms, brown butter and sage



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EVENING RECEPTION



THE BBQ

£19.00 per person

- ♥ Mini beef burgers, gherkin relish, Monterey jack cheese
- ♥ Chicken churrasco skewers, garlic and saffron aioli
- ♥ Bourbon BBQ pulled pork baps, crackling, apple slaw
- ♥ Spicy potato wedges, creamy peppercorn dip
- ♥ Traditional coleslaw
- ♥ New potato salad, sour cream and chives
- ♥ Tomato, cucumber and red onion salad

THE TEX MEX

£19.00 per person

- ♥ Warm soft tortillas, hard taco shells
- ♥ Slow roasted shredded carne asada
- ♥ Fajita spiced chicken
- ♥ Spicy vegan bean chilli
- ♥ Sautéed peppers and onions
- ♥ Monterey jack cheese, sour cream, shredded lettuce, diced tomato, spring onions
- ♥ Tortilla chips, salsa, guacamole

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TERMS AND CONDITIONS

HENSOL CASTLE HIRE

Midweek from **£1000.00**

Friday - Sunday from **£3000.00**

DAY AND EVENING RECEPTION

Minimum of 60 adult guests in the day (Mon-Thurs)

Minimum of 80 adult guests in the day (Fri-Sun)

Minimum of 100 adult guests in the evening.

GUEST ACCOMMODATION

A maximum of 9 bedrooms will be held at the Vale Resort at the preferred wedding rate of £140.00 B&B for single occupancy and £150.00 B&B for double occupancy. A £50.00 non-transferable, non-refundable deposit is required for each bedroom, unnamed bedrooms without deposits will automatically be released eight weeks prior to the wedding. Rooms booked after the release date will be at the best available rate on the day, subject to availability.



WEDDING BREAKFAST

A set menu for all the guests must be chosen i.e the same starter, main course and dessert. Vegetarians and special diets are the exception.

DRINKS PACKAGES

Every guest will be **required to have** an arrival drink. A glass of wine with the wedding breakfast and a drink to toast. We recommend you choose a drinks package, however, individual bottles can be purchased from the hotel.

Please note we do not offer corkage.

A PROVISIONAL BOOKING

Can be held for two weeks. After this time, the booking must be confirmed or released. To confirm the booking, we require a non-refundable deposit of £1000.

FINAL PAYMENT

Is due at least fourteen days before the wedding along with the final numbers and menus. Once final numbers and payments have been made, there will be no refund if numbers are reduced.

RESIDENT DJ

Can be booked directly with your Vale Resort Wedding Co-ordinator at £425.00 and includes uplighters, glitterball and projection hearts or roses.

FIREWORKS

Fireworks are not permitted at Hensol Castle.



SUPPLIERS



REGISTRAR

Vale Registrar - 01446 709490

WEDDING DÉCOR

Matthew Wilson - 07432 092232
www.weddingdjcardiff.co.uk

Chair Covers & Bows - 01443 858195
www.chaircoversandbows.co.uk

WOW Events - 02920 618052
www.woweventhire.co.uk

Totally Co-ordinated - 07768 002975
www.totally-co-ordinated.co.uk



WEDDING CAKES

Wish Upon a Cupcake - 07966 000879
www.wishuponacupcakeonline.co.uk

Designer Cakes by Janet - 01639 646386
www.designercakesbyjanet.co.uk

Cakes by Design - 01656 669725
www.createacake.co.uk

FLORIST

Sara Caroline - 01446 677550
www.saracaroline.com

Market Garden - 02920 593889
www.floristcardiff.com

Flower Pot - 01443 223643

Rolfe's - 02920 461048
www.rolfestheflorist.co.uk



EXTRAS

Icicle Tricycle Ice Cream - 07811 680881
www.icicletricyclewales.com

Fabulous Welsh Cakes - 07795 473224
www.fabulouswelshcakes.co.uk



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SUPPLIERS



ENTERTAINMENT

Matthew Wilson - 07432 092232
www.weddingdjcardiff.co.uk

Deal A Party Casino - 07977 969733
www.dealaparty.com

Bryan Gunton Magician - 01446 500221
www.bryangunton.co.uk

Ultrabooth - 07970 155416
www.ultrabooth.co.uk

Lovey Dovey - 01443 207457
www.loveydoveyuk.com

LIVE ENTERTAINMENT

Ffion Dafis Saxophonist - 07875 735566
www.ffionwynsax.com

The String Quartet Company - 02920 137750
www.thestringquartetcompany.com

Sian Williams Harpist - 02920 84012



PHOTOGRAPHERS

Philip Warren Photography - 07773 329130
www.philip-warren.com

Dan Morris Photography
www.danmorrisphotography.co.uk

Rachel Lambert Photography - 07773 680180
www.rachellambertphotography.co.uk

Sian Owen Photography - 07587 049949
www.rachellambertphotography.co.uk

Mark Bradwick - 07850 772999
www.markbradwickphotography.co.uk

LoveSeen Photography by Clare Adams - 01291 621776
www.loveseen.co.uk

Nick Murray Photography - 07736 934720
www.nickmurrayphotography.co.uk

AME Videography & Photography - 07872595413
www.ame-videography-photography.com

Embrace Wedding Videography - 02920 884090
www.embraceweddings.co.uk



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