

# BANQUETING

CONFERENCES | MEETINGS | DINNERS  
BANQUETS | EXHIBITIONS



*Valle*  
RESORT  
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# CONFERENCE & BANQUETING



Whether you're planning something stylish and intimate or large and spectacular, we want your corporate event to leave a lasting impression on your guests. At the Vale Resort, you'll find 12 unique and versatile rooms, each perfectly designed to host corporate events, private or gala dinner.

When spectacular is required, then our Castle Suite fits the bill, for up to 440 guests, high ceilings with spotlight fixing positions, large windows with golf course views and a terrace with private bar, it's ideal for larger dinners and events. Something smaller - there are a number of other suites available for functions from 30 to 250.

When it comes to menu selection - you are again spoiled for choice.

Smaller day delegate meeting lunches are served in our Vale Grill with hot and cold daily options\* or we offer a Working Lunch Menu for clients wishing to remain in their meeting rooms. For larger conferences, lunch will be served adjacent to your conference suites.

When it comes to conference, food and gala dinners, we get it right!

\*Day delegate menus are fixed each day but change daily on a rotational basis.



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# DINNER MENUS



## MENU A

**£32.95\*** per person  
Included in 24 hour rate.

### STARTERS

**Leek and Potato Soup (v)**

Crispy chive and leek hay

**Confit Pork Belly and Prosciutto Terrine (g)**

Apricot and pink peppercorn chutney

**Smoked Mackerel pâté and Peppered Mackerel**

Pickled cucumber, horseradish dressing, toasted ciabatta

**Mediterranean Vegetable, Feta and Olive Tart (v)**

Baby leaf salad, pesto

### MAINS

**Grilled Chicken Supreme (g)**

Scalloped potato cake, roasted root vegetables,  
Rosemary jus

**Pan Seared Sea Bream (g)**

Pickled red onion and fennel

**Braised Blade of Beef (g)**

Smoked bacon and leek champ, roasted courgettes,  
braising jus

**Chargrilled Vegetables Layered in Puff Pastry (v)**

Vegetable ratatouille, basil cream

### DESSERTS

**Honey and Vanilla Cheesecake (v)**

Soured cream and honeycomb crumble

**Chocolate Ganache Tart (v)**

Cocoa nibs, white chocolate, raspberry coulis

**Mango Panna Cotta**

Lychee syrup, papaya and toasted coconut

\*Set menu per event, 1 x starter/main/dessert.  
(g) Gluten free, (v) Vegetarian.

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# DINNER MENUS



## MENU B

£36.95\* per person

### STARTERS

**Tomato and Roasted Pepper Soup (v)**  
Herb oil, grilled focaccia

**Oak Smoked Salmon (g)**  
Peppered goats cheese mousse

**Duck Confit Filo Parcel**  
Stir fry salad, sticky orange dressing

**Roasted Vegetable Tian (v) (g)**  
Smoked aubergine baba ghanoush, baby leaf salad

### MAINS

**Grilled Sirloin Steak**  
Fondant potato, green beans, carrots,  
Yorkshire pudding, gravy

**Chargrilled Pork Loin Steak (g)**  
Welsh cider brine, gratin potatoes, braised kale,  
cavolo nero, caramelised apple jus

**Parmesan Crusted Cod Loin**  
Caper crushed new potatoes

**Sweet Potato, Carrot and Hazelnut Roast (v)**  
Spicy sauce romesco, courgette ribbons

### DESSERTS

**Welsh Amber Tart (v)**  
Orange and honey custard tart with  
honeycomb, orange marmalade, toffee

**Berry Mousse with Crumbled Meringue (v)**  
Seasonal berry compote, sweetened whipped cream

**Warm Chocolate Fondant (v)**  
Chantilly cream, pistachio crumb

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# DINNER MENUS

## MENU C

**£39.95\*** per person

### STARTERS

**Seafood Assiette**

Poached prawns, oak smoked salmon, peppered mackerel

**Antipasti Platters (served per table)**

A selection of artisanal cured meats, olives, sundried tomatoes, grilled artichokes, roasted vegetables, dips, fresh baked breads

**Spiced Butternut Squash Soup (v)**

Crème fraîche, chives

**Grilled Portobello Mushroom and Buffalo Mozzarella (v)**

Layered with spinach and sundried tomatoes

### MAINS

**Roasted Fillet of Beef (g)**

Potato dauphinoise, sautéed spinach and leeks, wild mushrooms

**Cajun Spiced Salmon Delice (g)**

Lyonnaise potato, prosciutto wrapped asparagus, saffron lemongrass cream

**Slow Roasted Rump of Lamb (g)**

Sweet potato and celeriac mash, minted green beans, Cabernet jus

**Wild Mushroom and Perl Las Wellington (v)**

Potato dauphinoise, sautéed spinach and leeks, Porcini jus

### DESSERTS

**Black Cherry and Almond Frangipane Tart (v)**

Fondant drizzle, candied almonds, morello cherry coulis

**Chocolate Espresso Mousse (v)**

Coffee crème anglaise, chocolate covered mocha beans

**Lemon Posset (v)**

Crumbled ginger shortbread, Champagne poached berries

### ADD A CHEESE COURSE

**£8.50** per person

**Three Welsh Cheeses, Chutney, Biscuits and Grapes**

**£10.50** per person

**Five Welsh Cheeses, Chutney, Biscuits and Grapes**



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# DINNER MENUS



## CHOICE MENU

**£39.00** per person

### STARTERS

**Leek and Potato Soup (v)**

Crispy chive and leek hay

**Confit Pork Belly and Prosciutto Terrine (g)**

Apricot and pink peppercorn chutney

**Roasted Vegetable Tian (v) (g)**

Smoked aubergine baba ghanoush, baby leaf salad

### MAINS

**Grilled Chicken Supreme (g)**

Scalloped potato cake, roasted root vegetables, Rosemary jus

**Grilled Sirloin Beef Steak**

Fondant potato, green beans, carrots, Yorkshire pudding, gravy

**Parmesan Crusted Cod Loin**

Caper crushed new potatoes

**Sweet Potato, Carrot and Hazelnut Nut Roast (v)**

Spicy sauce romesco, courgette ribbons

### DESSERTS

**Welsh Amber Tart (v)**

Orange and honey custard tart with honeycomb, orange marmalade, toffee

**Chocolate Ganache Tart (v)**

Cocoa nibs, white chocolate, raspberry coulis

**Black Cherry and Almond Frangipane Tart (v)**

Fondant drizzle, candied almonds, morello cherry coulis

**NB. Pre order required one week prior to dinner.**

\*Minimum 50 guests. (g) Gluten free, (v) Vegetarian.



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The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

# CHARITY MENU



## MENU

from **£27.50** per person

### STARTERS

**Tomato and Roasted Red Pepper Soup (v,g)**

Fried basil and herb oil

**Chargrilled Vegetable Tian (v,g)**

Smoked aubergine baba ganoush, baby leaves and spiced beetroot dressing

### MAINS

**Pan Roast Breast of Chicken**

Sage potato fondant and Provençal vegetables, rosemary and red wine jus

**Roast Sea Bass Fillets**

Caper crushed potatoes, roasted courgette and leeks, saffron and lemongrass cream

### DESSERTS

**Chocolate Ganache Tart (v)**

Cocoa nibs, white chocolate and raspberry coulis

**Melon Panna Cotta**

Watermelon, lime and mint ceviche, coconut shortbread

This is not a choice menu, all guests to choose the same starter, main and dessert for entire function

### ALSO INCLUDES:

- FREE use of Trecastell Suite
- FREE Vale cocktail drinks reception
- Seating plan, place cards and menus
- Raffle prize - B&B stay for two at the Resort

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# DINNER MENUS



## VEGETARIAN

£32.95\* per person

### STARTERS

**Leek and Potato Soup (v)**

Crispy chive and leek hay

**Roasted Vegetable Tian (v) (g)**

Smoked aubergine baba ghanoush, baby leaf salad

**Grilled Portobello Mushroom and Buffalo Mozzarella (v) (g)**

Layered with spinach and grilled artichokes

**Mediterranean Vegetable, Feta and Olive Tart (v)**

Baby leaf salad, pesto

### MAINS

**Chargrilled Vegetables Layered in Puff Pastry (v)**

Vegetable ratatouille, basil cream

**Sweet Potato, Carrot and Hazelnut Nut Roast (v)**

Spicy sauce romesco, courgette ribbons

**Wild Mushroom and Perl Las Wellington (v)**

Potato dauphinoise, sautéed spinach and leeks, porcini jus

**Chargrilled Truffle Polenta (v)**

Confit leeks, mushroom rag, red pepper pesto

### DESSERTS

**Welsh Amber Tart (v)**

Orange and honey custard tart with honeycomb, orange marmalade, toffee

**Vegan Chocolate Brownie (v)**

Cocoa nibs, white chocolate, raspberry coulis

**Lemon and Blackberry Posset (v)**

Ginger shortbread crumble, Champagne poached berries

\*Set menu for all vegetarians.  
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# DELEGATE MENUS



(g) Gluten free, (v) Vegetarian.

## MENU

HOT AND COLD SELECTION

### EVERYDAY SALAD BAR OPTIONS

- Mixed leaves
- Tomato, onion, grated carrots and beetroot
- Various toppings to include seeds, dried fruits, croutons
- Dressings, oil, vinegar
- Caesar salad
- New potato and chive salad

### BUILD A SANDWICH STATION

- Sliced breads, flatbreads, rolls, gluten-free bread
- Selection of 3 thinly sliced cured and roasted meats, (roast beef, turkey, ham, salamis)
- Tuna and spring onion mayo
- Chunky chickpea hummus
- Selection of sliced cheeses
- Bowls of dips and spreads, (mayo, mustard, chutney, pickle, gherkins)

### HOT MAIN ITEMS

- **Selection changes daily on a rotational basis, see next page for daily breakdown.**

### DESSERTS

- Chef's selection (choice of 2 minimum)
- Fresh whole fruit bowl and cut fruit platter



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# DELEGATE MENUS



## HOT MAIN ITEMS

### DAY 1

- Chargrilled churrasco chicken, roasted sweetcorn, saffron aioli
- Black bean and sweet potato chilli (v) (g)
- Braised wild rice (v) (g)
- Fresh seasonal vegetables

### DAY 2

- Fresh baked focaccia pizza wedges (v)
- Fennel and chilli sausages, sautéed peppers and onions
- Herb roasted potato (v) (g)
- Roasted Mediterranean vegetables

### DAY 3

- Sweet and sour chicken
- Vegetable spring rolls, coconut curry sauce (v) (g)
- Ginger Jasmine rice (v) (g)
- Stir fried vegetables (v) (g)

### DAY 4

- Beef and ale stew, herb dumplings
- Vegetable cottage pie, sweet potato mash
- Cajun spiced potato wedges
- Roasted root vegetables

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# DELEGATE MENUS



(g) Gluten free, (v) Vegetarian.

## HOT MAIN ITEMS

### DAY 5

- Chicken fajita with warm tortillas, crispy taco
- Baked frittata, peppers, potato, spring onions
- Patatas bravas
- Roasted sweetcorn, peas, peppers

### DAY 6

- Grilled gammon steaks, honey mustard glaze
- Vegan sausages, onion gravy (v) (g)
- Mashed potatoes
- Broccoli, carrots

### DAY 7

- Baked rigatoni, pork meatballs
- Cannelloni stuffed with ricotta and spinach
- Crushed potato cakes, parsley, capers
- Spinach and leeks, roasted garlic

### DAY 8

- Tandoori roast chicken, cucumber raita
- Chickpea daal, mango chutney (v) (g)
- Turmeric basmati rice
- Fresh seasonal vegetables



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# WORKING LUNCH MENU



## ULTIMATE SANDWICH SELECTION

**£9.95** per person

Chef's choice of artisan bread sandwiches and wraps with a selection of scrummy fillings to suit every delegates taste and a selection of fruit and crisps. Vegetarian, vegan and gluten free options available, please ask for details.

## 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)
- Lemon and blackberry posset

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# EVENING BUFFET OPTIONS



## 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)
- Chocolate ganache tart, cocoa nibs, raspberry coulis

## 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)
- Lemon and blackberry posset

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# EVENING BUFFET OPTIONS



## 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
- Honey roast peach meringues

## THE TEX MEX

**£19.00** per person

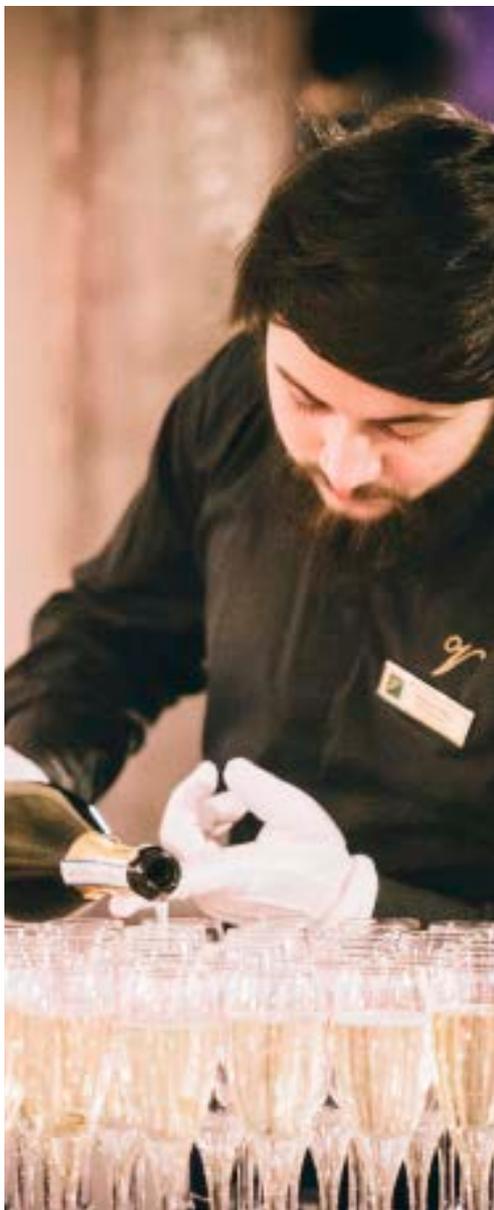
- Warm soft tortillas, hard taco shells
- Slow roasted shredded carne asada
- Fajita spiced chicken
- Spicy vegan bean chilli
- Sautéed peppers and onions
- Monterey jack cheese, sour cream, shredded lettuce, diced tomato, spring onions
- Tortilla chips, salsa, guacamole
- Traditional Mexican "Tres Leches"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

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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' Bianco
- £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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# REFRESHMENTS



Mineral Water

**£4.15** per bottle

Chilled Orange Juice

**£6.85** per jug

House Wine (Red or White)

**£19.50** per bottle

House Prosecco

**£26.00** per bottle

House Champagne

**£39.50** per bottle

## FRESHLY BREWED TEA AND COFFEE

Served with Biscuit Selection

**£2.95** per person

Served with Danish Pastries or Welsh Cakes

**£4.50** per person

Served with Savoury Breakfast Pastries, Fresh Fruit, Healthy Muesli, Berry and Yoghurt Pots and Smoothie Shots

**£10.95** per person

Served with working lunch sandwich selection

**£9.95** per person



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