

# BANQUETING

CONFERENCES | MEETINGS | DINNERS  
BANQUETS | EXHIBITIONS



*Vale*  
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 dinners.

When spectacular is required, our Castle Suite fits the bill, for up to 400 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 15 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

**£33.95\*** per person  
Included in 24 hour rate.

### STARTERS

**Leek and Potato Soup** vc

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

### MAIN COURSE

**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** v

Lychee syrup, papaya and toasted coconut

\*Set menu per event. 1 x starter/main/dessert.



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# DINNER MENUS



## MENU B

**£37.95\*** per person

### STARTERS

**Tomato and Roasted Pepper Soup** vc

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** vc

Smoked aubergine baba ghanoush, baby leaf salad

### MAIN COURSE

**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** vc

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



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## MENU C

**£40.95\*** per person

### STARTERS

#### **Seafood Assiette**

Poached prawns, oak smoked salmon, peppered macherel

#### **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

#### **Spiced Butternut Squash Soup** VG

Crème fraîche, chives

#### **Grilled Portobello Mushroom and Buffalo Mozzarella** VG

Layered with spinach and sundried tomatoes

### MAIN COURSE

#### **Roasted Fillet of Beef** G

Potato dauphinoise, sautéed spinach and leeks, Porcini jus

#### **Cajun Spiced Salmon Delice** G

Lyonnais 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 Tartlet** V

Fondant drizzle, candied almonds, morello cherry coulis

#### **Chocolate and Espresso Mousse Cup** 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



\*Set menu per event. 1 x starter/main/dessert.

## CHOICE MENU

**£42.95\*** per person

### STARTERS

**Leek and Potato Soup** vc

Crispy chive and leek hay

**Confit Pork Belly and Prosciutto Terrine** g

Apricot and pink peppercorn chutney

**Roasted Vegetable Tian** vc

Smoked aubergine baba ghanoush, baby leaf salad

### MAIN COURSE

**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 Roast** vc

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 Tartlet** v

Fondant drizzle, candied almonds, morello cherry coulis

**N.B. Pre order required one week prior to dinner.**

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# DINNER MENUS



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## CHARITY MENU

from **£29.95\*** per person

### STARTERS

#### **Tomato and Roasted Pepper Soup** vc

Herb oil, grilled focaccia

#### **Chargrilled Vegetable Tian** vc

Smoked aubergine baba ghanoush, baby leaves and spiced beetroot dressing

### MAIN COURSE

#### **Pan Roast Breast of Chicken** g

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

#### **Roast Sea Bass Fillets** g

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

### DESSERTS

#### **Chocolate Ganache Tart** v

Cocoa nibs, white chocolate, raspberry coulis

#### **Melon Panna Cotta** v

Watermelon, lime and mint ceviche, coconut shortbread

**N.B. This is not a choice menu, all guests to choose from 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

from **£33.95\*** per person

### STARTERS

**Leek and Potato Soup** VG

Crispy chive and leek hay

**Roasted Vegetable Tian** VG

Smoked aubergine baba ghanoush, baby leaf salad

**Grilled Portobello Mushroom and Buffalo Mozzarella** VG

Layered with spinach and sundried tomatoes

**Mediterranean Vegetable, Feta and Olive Tart** V

Baby leaf salad, pesto

### MAIN COURSE

**Chargrilled Vegetables Layered in Puff Pastry** V

Vegetable ratatouille, basil cream

**Sweet Potato, Carrot and Hazelnut Roast** VG

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** VG

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



## 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



# DELEGATE MENUS



## HOT MAIN ITEMS

### DAY 1

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

### DAY 2

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

### DAY 3

- Sweet and sour chicken
- Vegetable spring rolls, coconut curry sauce V
- Ginger Jasmine rice VG
- Stir fried vegetables VG

### DAY 4

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



# DELEGATE MENUS



## HOT MAIN ITEMS

### DAY 5

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

### DAY 6

- Grilled gammon steaks, honey mustard glaze
- Vegan sausages, onion gravy VG
- Mashed potatoes VG
- Broccoli, carrots VG

### DAY 7

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

### DAY 8

- Tandoori roast chicken, cucumber raita
- Chickpea daal, mango chutney G
- Turmeric basmati rice VG
- Fresh seasonal vegetables VG



# EVENING BUFFET OPTIONS



## THE HOG ROAST

**£21.00** per person

- Slow roasted pulled pork in soft rolls, crackling
- Sage and onion stuffing
- Spiced apple sauce, spicy honey mustard, hickory smoke barbeque
- Burnt end baked beans **VG**
- Traditional coleslaw **V**
- New potato salad, sour cream and chives **V**
- Pesto veggie pasta salad **V**
- Chocolate ganache tart, cocoa nibs, raspberry coulis **V**

## THE BRITISH HAMPER

**£21.00** 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 **VG G**
- New potato salad, sour cream and chives **V**
- Lemon and blackberry posset **VG**



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# EVENING BUFFET OPTIONS



## THE BBQ

**£21.00** per person

- Mini beef burgers, gherkin relish, Monterey Jack cheese
- Chicken churrasco skewers, garlic and saffron aioli **g**
- Bourbon BBQ pulled pork baps, crackling, apple sauce
- Spicy potato wedges, creamy peppercorn dip **v**
- Traditional coleslaw **v**
- New potato salad, sour cream and chives **vg g**
- Tomato, cucumber and red onion salad **vg g**
- Honey roast peach meringues **v**

## THE TEX MEX

**£21.00** per person

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



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# WORKING LUNCH MENU



## ULTIMATE SANDWICH SELECTION

**£9.95** per person

Chef's selection of gourmet bread sandwiches and wraps with a selection of sumptuous 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 vg g
- New potato salad, sour cream and chives v
- Lemon and blackberry posset vg



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# WINE SELECTION



Wines and prices are subject to change.

## WHITE

- £19.95** Oude Kaap Chenin Blanc
- £24.50** Marques de Caceres 'Excellens' Blanco
- £23.50** Pinot Grigio IGT Villa Albini
- £26.95** Allan Scott Estate Sauvignon Blanc
- £29.95** Domaine Du Seuil Blanc

## RED

- £19.95** Oude Kaap Farm Shiraz
- £23.50** El Supremo Malbec
- £26.95** Marques de Caceres 'Excellens' Crianza
- £29.95** Allan Scott Estate Pinot Noir

## ROSE

- £23.50** Capriano Pinot Grigio Rosato

## SPARKLING WINE

- £28.95** Prosecco Spumante Doc Borgo Alto
- £28.95** Prosecco Raboso Doc Borgo Del Col Alto Rose

## CHAMPAGNE

- £42.95** Didier Chopin Brut NV
- £45.95** Didier Chopin Brut NV Rose
- £49.95** Laurent Perrier La Cuvee Brut
- £79.95** Laurent Perrier Rose NV

## SOMMELIER SELECTION

Exclusive to the Vale Resort

- £22.50** Saint Marc Reserve Sauvignon Blanc
- £22.50** Saint Marc Reserve Merlot
- £22.50** Saint Marc Reserve Syrah Rose



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# REFRESHMENTS



Mineral Water

**£4.15** per bottle

Chilled Orange Juice

**£6.95** per jug

House Wine (Red or White)

**£19.95** per bottle

House Prosecco

**£28.95** per bottle

House Champagne

**£42.95** 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 and Yoghurt Pots  
and Smoothie Shots

**£10.95** per person

Served with working Ultimate Sandwich Selection

**£9.95** per person



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