

PE^{NC}COED
HOUSE ESTATE • CARDIFF



contents

Bespoke Weddings	5
The Manor House Collection	9
All Inclusive Package	13
Gold Summer Package	23
Stay With Us	33
The Manor House	35
The Gate House	37
The Barn Apartments	39
The Stable Rooms	41
The Cottage	43
The Bridal Suite	45
The Pod	47



your dream wedding awaits

From the moment you sweep along the grand, tree-lined driveway, Pencoed House Estate feels like somewhere truly special. Steeped in centuries of Welsh history, the Estate provides an unforgettable setting for your wedding day. With beautiful historic architecture, enchanting grounds and a wonderful sense of privacy, it's a place where you and your guests can celebrate, relax and make lasting memories.

Dating back to the fifteenth century, Pencoed House Estate is filled with character, romance and stories from generations past. From its striking Gothic stone arch to legends of King Arthur and secret tunnels beneath the Estate, every corner has a story to tell. Today, this remarkable historic setting becomes exclusively yours, providing a magical backdrop for your own love story.

*“ At Pencoed House Estate, your dream wedding awaits -
effortlessly elegant and truly unforgettable*

Bespoke weddings

Create a wedding that is unmistakably yours at Pencoed House Estate. Our Bespoke Weddings combine exclusive venue hire with selected accommodation, giving you the freedom to choose your caterers, suppliers and finishing touches. Whether you're planning an intimate celebration or something on a grander scale, you have the flexibility to shape every detail around your style, guest numbers and budget.

Set within our beautiful Grade II listed South Wales Estate, you'll have historic spaces, picturesque gardens and accommodation all in one unforgettable setting. Choose the Old Hall or Cwrt Clive for your celebration and make the Estate your own. From your first arrival to the final dance, our Bespoke Weddings give you the freedom to create a day that feels completely personal to you.

“ *Every detail has been meticulously crafted to ensure an unforgettable wedding experience* ”





YOUR BESPOKE WEDDING HIRE **what's included**

- ✓ Venue hire with supplier flexibility, giving you freedom to create a wedding that's truly your own..
- ✓ Exclusive use of Pencoed House Estate, giving you complete privacy to celebrate with family and friends.
- ✓ Choice of the Old Hall or Cwrt Clive for your ceremony – choose the beautiful setting that best suits your style and vision.
- ✓ Friday and Saturday hire includes pre-wedding Gate House accommodation for up to 10 bridal party guests.
- ✓ Friday and Saturday bespoke hire includes the luxury Estate cottage for up to 8 guests on the wedding night.
- ✓ Bridal Suite included for the wedding night.
- ✓ Wedding night accommodation available across the Estate for up to 36 guests.
- ✓ Complementary full Welsh farmhouse breakfast for all residents.
- ✓ Dedicated Master of Ceremonies on your wedding day – ensuring your day flows seamlessly.
- ✓ Experienced dedicated wedding co-ordinator on the day – there to oversee every detail, allowing you to relax and simply enjoy your celebration.
- ✓ Bespoke menu with your chosen caterer, tailored to your tastes and wedding style. Additional costs apply.
- ✓ Choose from Cresta, Spiros or Pickled Pumpkin, each offering their own distinctive catering style.
- ✓ Pre-wedding wine tasting to select the perfect wines for your chosen menu.
- ✓ Chiavari chairs included, adding elegant style to your ceremony and celebration.
- ✓ PA system and projector included for speeches, music and personal touches.
- ✓ Exclusive Estate gardens and woodland for beautiful photographs, drinks and memorable moments.
- ✓ Up to 120 daytime and 220 total evening guests – celebrate with everyone who matters, with plenty of space for a memorable evening.

Fridays from **£7,745** (2027/28)

Saturdays from **£8,495** (2027/28)

The manor house collection

Experience the Estate with an unforgettable three-day wedding celebration, combining exclusive use, luxurious accommodation and everything you need for a truly special weekend. Arrive on Friday with your closest friends and family, settle into your private accommodation and enjoy time together before your wedding day. On Saturday, the Estate is exclusively yours, creating the perfect setting for your celebration.

Your experience includes a personal food tasting with paired wines, a dedicated wedding co-ordinator, Master of Ceremonies, executive golf buggy transport and your choice of exceptional catering partners. Complete your celebration with live entertainment before enjoying a relaxed Sunday morning, full Welsh farmhouse breakfast and later check-out, giving you more time to savour the final moments of an unforgettable wedding weekend.

“A whole weekend to celebrate, gather, relax and create memories together





YOUR WEDDING WEEKEND **what's included**



FRIDAY

Arrive & unwind

Begin your wedding weekend with pre-day venue set-up before welcoming your closest guests. Enjoy accommodation for up to 46 guests across 22 beautifully appointed rooms, including the Gate House, Manor House, Cottage, Stables, Barns and luxury Pod. Once settled in, gather at the Residents' Bar for drinks and relaxed pre-wedding celebrations.



SATURDAY

Your wedding day

Wake up to your wedding day with a private Welsh farmhouse breakfast before your ceremony preparations begin. Your dedicated wedding co-ordinator and Master of Ceremonies will take care of every detail. Choose from three beautiful ceremony settings, enjoy exclusive use of the Estate, and arrive in style with your personal golf buggy transfer. Included in the collection is a drinks package featuring Kir Royale or Peroni on arrival, premium wines with your meal and a Laurent-Perrier Champagne toast.



SATURDAY

Wedding breakfast

Create a wedding breakfast that's completely your own. Choose from our award-winning preferred caterers - Spiros, Cresta or Pickled Pumpkin. From bespoke menus to inspired favourites, enjoy the freedom to create something perfect for your day. Catering is priced separately, giving you complete flexibility.



SUNDAY

Relax & enjoy

Enjoy a relaxed final morning at the Estate with a private Welsh farmhouse breakfast alongside your VIP guests. Indulge in freshly baked pastries, orange juice and Bucks Fizz as you reminisce about your celebrations. With an extended 11am check-out, there's plenty of time to savour those final moments before heading home.

from **£21,995** (2027)

from **£24,995** (2028)

all inclusive weekend package

The All Inclusive package does exactly what it says. This fixed-price wedding gives you everything you need, apart from the dress, for your fairytale wedding. Your package includes exclusive venue hire, accommodation, wedding breakfast, evening buffet and drinks package, including an arrival drink, wine with your wedding breakfast, a toast drink and a complementary bar for you and your guests.

Also included are your DJ, Chiavari chairs, PA system, cake stand and knife, along with a dedicated Master of Ceremonies and wedding co-ordinator to help your day run seamlessly. With all the key details taken care of in one package, you can simply relax and enjoy your celebration. Available Fridays, Saturdays or Sundays throughout the year, excluding public holidays.

“ Everything you need, beautifully brought together in one unforgettable all-inclusive



PEACOCK
RESTAURANT & BAR
Menu



YOUR CELEBRATION what's included

- ✓ Designed for a beautifully intimate celebration of up to 70 daytime guests and 70 evening guests, surrounded by those who matter most.
- ✓ Enjoy a night of quiet luxury before your big day, with exclusive accommodation for the Bridal Party and up to 10 loved ones in our enchanting Gate House.
- ✓ Enjoy exquisite dining from our hand-picked, award-winning caterers, including delicious canapés, a beautifully crafted three-course wedding breakfast and evening buffet for all 70 guests.
- ✓ A complementary bar to welcome your guests as they arrive and enjoy the moments leading up to your ceremony (see Terms & Conditions).
- ✓ Celebrate with arrival and post-ceremony drinks of Prosecco and Peroni, split 50/50 between your guests, with upgrades available if desired.
- ✓ Carefully selected house wines to complement your wedding breakfast, including a total of 35 bottles of either white, red and rosé – equivalent to half a bottle per guest.
- ✓ Raise a glass during the speeches with a sparkling Prosecco toast for every guest, creating the perfect celebratory moment together.
- ✓ Overnight accommodation across the Estate for up to 30 guests (Bridal Suite, Guest Cottage for 8, Stable Rooms for the night of the wedding).
- ✓ Evening celebrations with our resident DJ from 7pm until late.
- ✓ A full complementary Welsh farmhouse breakfast for all overnight guests.
- ✓ Dedicated Master of Ceremonies and experienced wedding co-ordinator.
- ✓ PA system, projector, and screen for heartfelt speeches and memories.
- ✓ Elegant Chiavari chairs throughout your celebration.
- ✓ Damage waiver fee included for complete peace of mind.

from **£17,995** (2027)

from **£19,795** (2028)

PICKLED PUMPKIN

Catering

Canapés

Salt & pepper squid cones
pink tartar

Parmesan & thyme shortbread (v)
sun-dried tomato & olive tapenade

Lamb kofte
smoked tzatziki

Crispy miso pork belly bites

Chicken katsu scotch eggs
curry aioli

Smoked ham hock ballotine
piccalilli puree, crispy crackling

Goats cheese mousse, & caramelised
onion tarts (v)

Starter

Miso beef shin croquettes
kimchi slaw, smoked peanut satay aioli, charred
spring onion

Ham hock
cheese mousse, puffed pork, compressed apple.
toasted hazelnuts

Smoked bacon & pork scotch egg
hot honey, pickles, bacon jam

Wild mushroom parfait (vg)
toasted sourdough, celeriac remoulade

Italian torn burrata
crispy parma ham, sumac, torched peach,
watercress, rocket

Main Course

Welsh chicken breast
garlic kiev croquette, posh potato rosti, pea
puree, rich chicken sauce

Local ale braised beef
pressed beef & chive potato, burnt baby
onions, smoked bacon, mushroom & bone
marrow jus

24 hour braised pork belly
pomme puree, homemade faggot, grilled
apple, kale crisp, cider jus

Braised Welsh lamb shoulder
marmite butter, leek & potato hash, shepherd's
pie croquette & rosemary jus

Pumpkin katsu curry (vg)
crispy pumpkin, katsu sauce, lime & coriander,
wild rice, coconut flatbread

Pumpkin & feta wellington (v)
crispy kale, pomme puree, pumpkin textures,
roasted vegetable jus

Roasts

Traditional roast dinner

welsh rump of beef, or pumpkin & feta wellington (vg), beef fat roast potatoes, carrot puree, stuffing & yorkshire pudding

served with bowls of seasonal greens, welsh rarebit cauliflower cheese, colcannon potatoes

jugs of gravy for the table.

vegetarian options served with vegetarian sides (vegan sides also available)

Dessert

Lemon meringue pie

lemon custard, torched italian meringue, caramlised white chocolate crumb, candied lemon peel

Snickers dark chocolate delice

salted peanuts, caramel mousse, peanut butter ice cream

Sticky toffee fondant

homemade fudge, apple & cinamon popcorn, cornish clotted cream ice cream

Strawberry shortcake

vanilla cheesecake, strawberry textures, shortbread base, strawberry macaroon

Chocolate & milk

warm chocolate fudge brownie, cookies & cream milkshake, chocolate soil

Evening Buffet

Loaded mac n cheese bowls

topped with either chorizo, wild mushrooms, or bbq pulled pork

Korean fried chicken bowls

korean fried chicken, sticky coconut rice, asian slaw & kimchi, topped with coriander, sesame & asian glaze

Dirty fries station

Wood fired pizza station

Fire pit bbq brisket station

All Inclusive Wedding Package



Canapés

Japanese tempura prawns
encased a light batter & fried until golden

Steak on a stick
marinated with subtle herbs and grilled to perfection

Individual nacho bowls
mini crisp tortilla boat filled with lightly spiced chilli, topped with melting cheese, a dollop of sour cream & a hint of fresh guacamole

Crisp tempura vegetables (v)
dipped in light tempura batter & fried to golden perfection

served to your guests on welsh slate platters with handmade salsa, mustard mayonnaise & teriyaki dip, mayonnaise & a sweet chili dip

Starter

French onion soup with cheesy crouton
caramelised onions in rich beef broth, topped with a golden cheesy crouton & served with warm bread rolls and butter

Smoked salmon, prawn & crab parfait with watercress salad
a light seafood parfait blended with lemon & herbs, served chilled with peppery watercress & citrus vinaigrette

Chicken tikka skewers
on crisp watercress, finished with refreshing mint yogurt sauce

Deep-fried brie (v)
on rocket salad, drizzled with sweet chilli sauce

Spiced cauliflower bites (vg)
over wild rocket, served with sweet chilli dipping sauce

Main Course

Braised rib of beef
slow-braised in red wine with herbs & caramelised shallots, finished with a rich jus

Chicken supreme
wrapped in smoked bacon, filled with Caerphilly cheese & leek, served with a white wine sauce

Slow-roasted pork loin
on apples and onions, finished with a Calvados & mustard sauce

Roasted lamb
laverbread stuffing & a delicate mint jus

Salmon en croûte
herbed cream cheese in golden puff pastry, topped with asparagus & Hollandaise sauce

Broad bean & asparagus risotto (v)
tender asparagus, broad beans & a drizzle of olive oil

Dessert

Salted caramel profiteroles

golden choux pastries filled with chantilly cream, topped with fudge pieces & toffee popcorn, finished with salted caramel drizzle

Tarte au citron

buttery pastry filled with tangy lemon custard, lightly glazed with a hint of zest & crème fraîche

Raspberry & white chocolate roulade

filled with raspberry purée & white chocolate cream, dusted with powdered sugar & fresh raspberries

Chocolate brownie & clotted cream ice cream

served with clotted cream ice cream, chocolate sauce & fresh berries

Winter berry crumble & custard

topped with oat crumble, served with vanilla bean custard

Evening Buffet

Chicken fillet burger & fries

grilled chicken fillet in a soft bun with lettuce, tomato & house mayo, served with crispy fries

Ultimate pizza buffet

freshly baked pizza slices with your favourite toppings, served with potato wedges, salads & coleslaw

Slow-cooked chicken curry, coconut & coriander rice

slow-braised chicken in spiced curry, with coconut-coriander rice, naan & mango chutney

Pulled pork - BBQ or traditional gravy

slow-braised pulled pork with smoky BBQ glaze or classic gravy, served with chips or fries & toppings of crispy onions, cheese, & spring onions

All Inclusive Wedding Package

Canapés

Mini fish & chips

Jack Daniels glazed belly pork

Welsh rarebit
red onion marmalade

Cheese tartlets

Starter

Leek & potato soup (v) (vg)
black bomber croutons

Smoked salmon
horseradish crème fraiche & pickled cabbage

Sun blushed tomato & goats' cheese arancini (v)
pesto mayonnaise

Crispy brie (v)
chilli jam & greens

Confit chicken and leek terrine
piccalilli

Main Course

Roast loin of pork
bubble and Squeak, Welsh cider jus

Roast sirloin of beef
Yorkshire pudding roasties, traditional gravy

Sea bass fillet
crushed potatoes, white wine sauce

Pan fried chicken breast bonne femme
potato cake

Chestnut mushroom wellington (v) (vg)
creamed potato, veggies gravy

Rump of Welsh lamb
served pink, fondant potato & jus, mint sauce

All served with roasted root vegetables

Dessert

Lemon Tart
fresh raspberries

Warm brownies
cream & strawberries

Apple and honey crumble
vanilla custard

Salted caramel & chocolate tart
strawberries

Pear & almond frangipane tart
Served with Chantilly Cream & Strawberries

Eaton mess

Evening Buffet

Poke bowl of chicken curry
rice & naan bread

Pizza & dirty fries station

Poke bowl of BBQ pulled pork
& Mac 'n cheese

Pork gyros
salad, Greek pitta & tsasiki with fries

All Inclusive Wedding Package



midweek gold package

Experience Pencoed House Estate in its full splendour with our Gold Wedding Package, created for celebrations of 70 guests including the couple. Exchange vows surrounded by beautiful countryside before enjoying Bucks Fizz, a sumptuous three-course wedding breakfast, carefully selected wine and a sparkling toast with those you love most.

From your dedicated Master of Ceremonies to beautiful table flowers, elegant finishing touches and thoughtful planning support, every detail is carefully considered. As daylight fades, enjoy an evening buffet and dance together with our house DJ, creating the perfect ending to an unforgettable wedding celebration. Available Monday to Thursdays throughout the year, excluding public holidays.

*“ The most beautiful venue, incredible service,
and a truly unforgettable wedding day*

YOUR CELEBRATION what's included

- ✓ Designed for an celebration of up to 70 daytime and 70 evening guests.
- ✓ Dedicated Master of Ceremonies, guiding your day with care and precision.
- ✓ Award-winning catering curated by our selected caterers (Cresta Caterers, Spiros or Pickled Pumpkin), three-course wedding breakfast and evening buffet for 70 guests.
- ✓ Fully licensed bar to toast and welcome your cherished guests.
- ✓ Sparkling Bucks Fizz arrival drinks to mark the start of your celebration.
- ✓ A glass of red or white wine with your reception to complement your first moments together as a married couple.
- ✓ Raise a toast with sparkling wine as laughter and love fill the room.
- ✓ Standard table linens and three-ply napkins, beautifully arranged for elegance and style.
- ✓ Bespoke floral arrangements for up to seven tables, beautifully designed to complement your wedding style. Available at an additional supplement.
- ✓ Full set-up and take-down management to ensure your day is effortless and stress-free.
- ✓ Whiskey barrel elegantly displayed to showcase your wedding cake.
- ✓ Selection of cake stands, along with a choice of cake knife or Welsh sword, for that perfect ceremonial moment.
- ✓ Standard banqueting chairs and tables set for comfort and style.
- ✓ Complementary guest parking and Wi-Fi to ensure a seamless experience.
- ✓ House DJ providing an enchanting soundtrack from 7.30pm to 11.30pm.
- ✓ Evening buffet for 70 further guests, offering a relaxed and delightful close to your celebrations.

Additional daytime guests - £99/adult
Additional evening guests - £22/adult

from £13,545 (2027)
from £14,845 (2028)



PICKLED PUMPKIN

Catering

Starter

Chicken liver mousse

hazelnut granola, smoked bacon waffle, caramelised onion relish

Korean fried chicken

hot honey glaze, pickled kohlrabi, coriander oil

Goats cheese tart tatin (v)

micro salad, fig chutney, sesame dressing

Whipped mozzarella (v)

compressed tomatoes, nasturtium, buckwheat, balsamic

Welsh cider & leek velouté (v)

welsh rarebit scone, whipped lavabread butter

Pumpkin, wild mushroom & truffle arancini (v)

whipped blue cheese, pickled pumpkin & shallot micro salad

Main Course

Local ale braised beef

fondant potato, shallot puree, bone marrow & mushroom jus

Pan fried chicken breast

posh potato rosti, pea, chicken jus

Twenty-four hour pork belly

caerphilly croquette, apple & pork jus

Sticky glazed salmon fillet

black rice noodles, pak choi, sesame, spring onion & chilli

Pumpkin, sage, onion & feta wellington (v)

creamed potato, vegetable jus

Sumac, oregano & pimento spiced cauliflower steak (vg)

roquito peppers, pomegranate, greek ketchup

all options served with bowls of seasonal vegetables.

Dessert

Rhubarb & custard Eton mess

whipped custard, poached rhubarb, meringue, white chocolate

Sticky toffee pudding

muscovado caramel, bourbon vanilla ice cream, apple crisp

Chocolate brownie

vanilla bean ice cream, toffee popcorn, British strawberries

Limoncello tart

raspberry textures, raspberry sorbet

Tea, coffee & after dinner mints served in Cwrt Clive

Evening Buffet

Bacon rolls & chips

thick rashers of bacon, soft fresh bread rolls with chips

Nachos

chilli roasted 'meat' balls, marinara style, mozzarella

The dirty mac

cheesy mac smothered in crispy onions, parmesan, truffle, pulled pork, spring onion, wild mushrooms, chorizo

Pickled tacos

spicy pork tacos with pink pickles, crispy onions & siracha mayo

Finger buffet

sandwiches of chicken case wraps, ploughman's sandwiches, savouries of goat's cheese & shallot tatins, pork & leek sausage rolls, roasted tomato & caramelised onion quiche, salads or potato salad with pickled onions & herbs and penne pasta salad, pesto wild rocket & herbs.

Gold Summer Wedding Package



Starter

Tear & share garlic bread and rosemary focaccia
with a hot cheddar dip

Selection of homemade soups
chunky tomato & rosemary served with a cream swirl
vegetable cawl
leek & potato
or a trio of soups

all served with baskets of warm rolls & Welsh butter

Creamy garlic mushrooms
with a puff pastry hat farmhouse pâté served
with a beetroot relish & a crisp baby leaf salad

Chicken tikka skewer
served on a bed of rocket with a mint & yogurt dip

Vegetable spring rolls (vg)
served with a dressed side salad & sweet chilli sauce

Main Course

Mother's traditional
roast beef, chicken, pork or turkey with appropriate accompaniments

Entrecôte of pork French trimmed
served in a cider & apple cream sauce

Roulade of chicken
with wholegrain mustard & leek stuffing & a creamy mushroom sauce

Festival chicken
with a spicy apricot & liqueur sauce

Braised Welsh beef steak
served in a rich red wine sauce

Chicken breast
marinated in balsamic vinegar & garlic served with a delicate jus

Country vegetable pie (vg & gf)
pie filled with country vegetables topped with puff pastry, served with a vegetable gravy

Lentil & kale wellington (vg)
a blend of red lentils and kale wrapped in a flaky puff pastry, served with a vegetable gravy

all meals are accompanied by three seasonal vegetables roast potatoes & baby new potatoes & a traditional or vegetable gravy

Dessert

Tangy lemon tart
served with crème fraiche

Traditional vanilla cheesecake
served with a compote topping strawberry, raspberry,
or salted caramel

Sticky toffee sponge pudding
served with hot custard

Traditional cream profiteroles
with chocolate sauce

Raspberry & white chocolate roulade (gf)
with a rosette of cream & raspberry coulis

Chocolate fudge cake (gf & df)
with a pouring cream

Tea, coffee & after dinner mints served in Cwrt Clive

Evening Buffet

Pizza buffet
selection of pizzas made with a large variety of toppings with individual
requests welcome

Bacon rolls with chips
thick rashers of bacon in a soft bread roll & chips

Curry & rice
served with poppadums & mango chutney

Sandwich buffet
selection of cocktail sandwiches with a variety of fillings, Welsh crisps and
cocktail onions with a selection of additional buffet items.

Gold Summer Wedding Package

Starter

Chicken liver pâté
greens, chutney

Spicy parsnip soup (v)
crème fraîche & coriander

Cream of vegetable soup (v & vg)

Cream and peppered garlic mushrooms (v)
french bread crouton

Goats cheese tartlet (v)
roasted beetroot, salad

Smoked salmon
asparagus & lemon mayo

all starters are served with fresh bread & Welsh butter

Main Course

Classic roast
topside of beef with Yorkshire pudding, roast loin of pork,
crackling served with roasted potatoes, symphony of veg & red
wine jus

Chicken breast
bonne femme mash potato cake, selection of vegetables

Braised steak
horseradish mash roast parsnip & carrot

Med vegetable parcel (v)
roasted herb potatoes, vegetable gravy

Dessert

Lemon tart
raspberries & cream

Apple crumble
with whiskey custard

Crème brulee

Sticky toffee pudding
custard

Chocolate brownie
with chantilly cream, strawberries

Tea, coffee & after dinner mints served in the Cwrt Clive

Evening Buffet

Pizza buffet

Chicken curry, rice & chips

Sandwich buffet

Gold Summer Wedding Package



stay with us

Nestled within the peaceful grounds of Pencoed House Estate, our beautiful accommodation invites you and your loved ones to linger a little longer. Begin your wedding story in the charming Gate House before retreating to the elegant Bridal Suite, while guests relax in our characterful Grade II listed Manor House, luxurious Cottage, Barn Rooms, Stable Rooms and cosy Pod.

Wake to the tranquillity of the Estate, where orchard views, ancient woodland and abundant wildlife offer a peaceful start to married life. Gather with your loved ones over a Welsh farmhouse breakfast and homemade patisseries, freshly prepared by our French-trained Chef. It's the perfect opportunity to reminisce, share stories and enjoy a little more time together before saying farewell.

“ Where wedding celebrations continue into peaceful countryside nights ”

PERIOD CHARACTER

The Manor House

Our beautiful Grade II listed Manor House blends timeless character with luxury, featuring oak panelling, exposed beams, period chandeliers, traditional fireplaces, a farmhouse kitchen with AGA, generous dining table, cosy snug with log burner and beautifully appointed bedrooms.



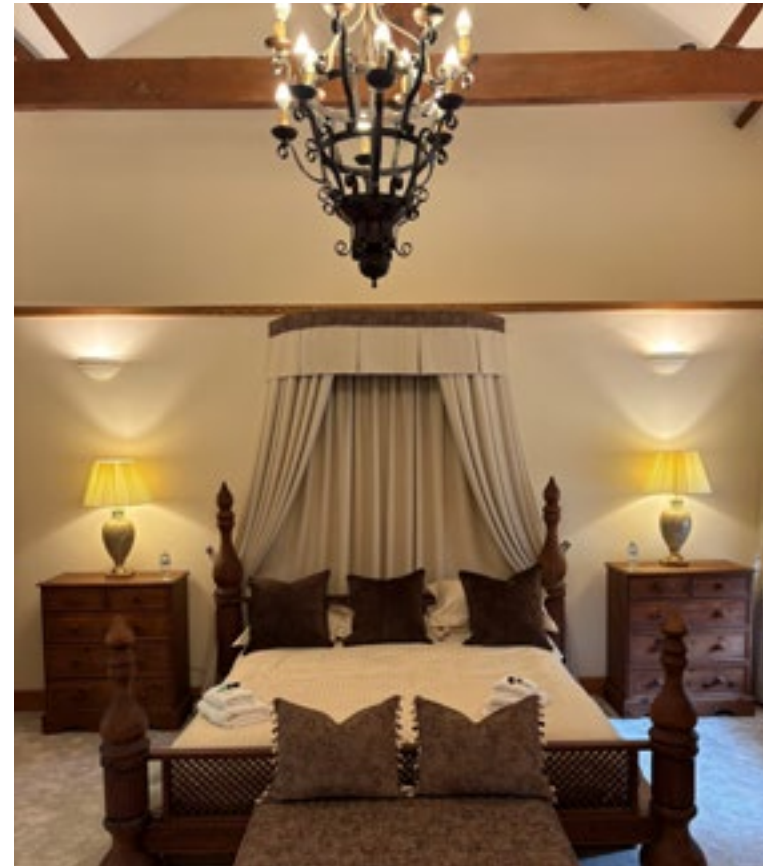
Bedrooms - 1 King, 2 Double



6 Adults



Bathrooms - 1 En-suite, 1 Family







PERFECT FOR THE WEDDING PARTY

The Gate House

Designed with your wedding party in mind, the Gate House features spacious living areas, a sociable kitchen and a beautiful bridal bedroom, with room for everyone to get ready together, plus a walk-in wardrobe for those all-important finishing touches.

 Bedrooms - 2 King, 3 Double  10 Adults  Bathrooms - 1 En-suite, 1 Family



CONTEMPORARY COUNTRY LIVING

The Barn Rooms

Our beautifully converted stone Barn combines traditional character with contemporary comfort. Four spacious, open-plan rooms overlook the orchard and woodland, giving guests a relaxed and stylish place to stay.

 Bedrooms - Double or Twin

 2 Adults

 Bathrooms - 1 En-suite







CONVERTED WITH CHARACTER

The Stable Rooms

Four beautifully converted Stable Rooms offer a peaceful retreat overlooking the Estate. With a choice of double or twin rooms, they are a comfortable and charming place for your guests to stay. These rooms are ground floor access.

 Bedrooms - Double or Twin

 2 Adults

 Bathrooms - 1 En-suite



A PRIVATE RETREAT

The Cottage

A charming countryside retreat within the Estate. Offering generous space, a relaxed home-from-home atmosphere, a cosy real log fire and private parking for four vehicles, it's perfect for unwinding before or after the celebrations.

 Bedrooms - 1 King, 2 Twin, 1 Double

 10 Adults

 Bathrooms - 1 En-suite, 1 Family







FOR THE HAPPY COUPLE

The Bridal Suite

Start your honeymoon in style in our luxurious Bridal Suite, a beautifully transformed former granary and Estate cottage. French louvered shutters frame idyllic woodland views, overlooking the duck pond and stream, creating a wonderfully romantic retreat for newlyweds.



Bedrooms - 1 King



2 Adults



Bathrooms - 1 En-suite



A PRIVATE RETREAT

The Pod

For guests looking for something a little different, The Pod offers a unique stay surrounded by the peaceful landscape of the Estate. A cosy and memorable alternative for your wedding guests.

 Bedrooms - Double, 1 Sofabed

 2 Adults, 2 Children

 Bathrooms - 1 Family





your forever

Your wedding day is the beginning of a beautiful new chapter, and Pencoed House Estate offers the perfect place to start your story. Surrounded by timeless character, enchanting countryside and those you love most, every moment becomes part of something truly special, creating memories you will cherish for a lifetime.

From the excitement of your first visit to the magic of saying "I do", our dedicated team will be beside you throughout. With thoughtful details, warm hospitality and a breathtaking setting, we'll help bring your dream celebration to life, leaving you free to simply enjoy every unforgettable moment together.

“ Our team looks forward to welcoming you and bringing your dream day to life ”



