

PENCOED

HOUSE ESTATE • CARDIFF

just january

wedding package

Pencoed House is excited to present our exclusive Just January package, designed to add warmth and ease to the process of planning your dream winter wedding. Nestled within the rich history of our esteemed Estate, featuring manicured lawns and a serene babbling brook, Pencoed House is the ideal venue for your special day.

The cost of the Just January package is set at £4,995, translating to £99 per person, encompassing all the inclusions opposite. This comprehensive package covers 50 adult guests, including the Happy Couple. However, should you desire to add more guests, it is possible upon request, subject to an additional cost.

This package is available in January on any chosen date. For alternative days, visit the Venue Tariff on our website.

We would be delighted to delve into the specifics of this option with you. Our team of Wedding Coordinators are ready to assist you in planning and organising every aspect of your wedding day.

Please contact the Wedding Team on 02921 678090 or email enquiries@pencoedhouseestate.co.uk

- Just January package on any date in January
- Exclusive use of Pencoed House
- Based on 50 adult guests
(minimum requirement to also include the happy couple)
- 3 course Wedding Breakfast
(exclusively by Cresta Caterers)
- Arrival drink of Bucks Fizz
- Standard linen included for the tables and 3-ply napkins
- Use of the Link Marquee
- Use of Cwrt Clive
- Use of the fully licensed Woodland Bar
(closes at midnight)
- Complimentary parking
- House DJ to be provided from 7pm until 11.30pm
- Guest accommodation
(can be added at an additional charge as per tariff)

£4,995

There is a non-refundable damage waiver payment of £395 payable. Civil ceremony fee is charged at £445. Please note all prices above are inclusive of VAT currently @ 20%.



Starters

Cawl Cennin

*(our own recipe vegetarian broth, with lots of finely chopped rounds of leek)
served with baskets of warm Bread Rolls and Welsh Butter*

or

Tear & Share Garlic Bread and Rosemary Focaccia
served with a Hot Cheddar Dip

Mains

Roast Beef, Yorkshire Pudding, Horseradish Sauce & English Mustard

or

Chicken Breast marinated in Balsamic Vinegar & Garlic
served with a delicate Jus

or

Country Vegetable Pie (Ve & GF)

(An Individual Pie filled with Country Vegetables topped with Puff Pastry, served with a Vegetable Gravy)

*Accompanied by
3 seasonal vegetable dishes
Roast Potatoes and Baby New Potatoes*

Desserts

Vanilla Cheesecake with a raspberry Couli and Cream

or

Profiteroles with Chocolate Sauce and Pouring Cream

Tea, Coffee and After Dinner Mints

Childrens Alternative Menu

Garlic Bread

Chicken Nuggets, Chips and Baked Beans

Ice Cream with Sauce and Sprinkles