

PE<sup>NC</sup>COED  
HOUSE ESTATE • CARDIFF



exclusive wedding packages

*just for you*

Winter Mid-Week

Monday, Tuesday, Wednesday and Thursday  
in January, February, March and November

3

Winter Weekend

Fridays, Saturdays and Sundays in January,  
February, March and November

7

Summer Mid-Week

Mondays, Tuesdays, Wednesdays and Thursdays  
from April to October

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Christmas Mid-Week

Mondays, Tuesdays, Wednesdays and Thursdays  
in December only

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Christmas Weekend

Fridays, Saturdays and Sundays  
in December only

10



exclusive wedding packages

*just for you*

Pencoed House are delighted to offer a variety of packages to take some of the worries and the stress out of planning your perfect Wedding. You will have a dedicated Wedding Co-ordinator leading up to your magical day along with a Master of Ceremonies to keep your day running smoothly.

With all the history of the prestigious Estate with its manicured lawns and babbling brook, you could not want for a better venue for your special day.

Our exclusive packages are based in the Old Hall with an additional option of Cwrt Clive and include the use of the fully licensed Woodland Bar and Link Marquee.

On arrival our fully stocked woodland bar is open to your guests. You will then be invited to take your seats for the romance of the ceremony, followed by a bucks fizz reception, photographs and then a delicious 3 course meal from Cresta Caterers, Spiros fine dining or Pickled Pumpkin. Our house DJ will start the evening's entertainment at 7pm and play until 11.30pm. The bar closes at midnight.





boasting original

*stone walls*

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## winter mid-week *package*

Our traditional and cosy Old Hall offers the most perfect and majestic setting for your Wedding. A roaring log fire, coupled with candles and fairy lighting creates a romantic atmosphere for the most special day of your life.

These prices are based on a minimum of 60 adult guests (to include the happy couple). Additional adult day guests are a further £75 each.

**Exclusive use of Pencoed House Estate throughout the day and evening on Monday, Tuesday, Wednesday and Thursday in January, February, March and November.**

- Exclusive use of Pencoed House Estate
- Estate available from 11am for your photographer
- Master of Ceremonies
- Wedding Co-ordinator
- Clive Cwrt room and courtyard
- Fully licensed bar
- Three course Wedding Breakfast (pages 5, 6 & 7)
- Bucks Fizz arrival drinks
- Standard table linen and three-ply napkins
- Guest parking management
- Whisky barrel or clothed table to display your cake
- Selection of cake stands
- Cake knife or Welsh sword
- Standard banqueting chairs and tables
- Complimentary parking
- House DJ from 7.30 to 11.30pm

from

£6,995 (2024)

£7,995 (2025)

Please ask about our Whirlwind Packages available within 9 months for special deals.

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winter midweek  
*menus*



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## Winter Midweek Menu

### Starters

Leek & potato soup

Chunky tomato & rosemary soup  
with a cream swirl

Farm house pâté\*  
served with a beetroot relish, crisp baby leaf salad

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

served with a warm bread roll & welsh butter

### Main Course

Mother traditional roast  
beef, chicken, pork or turkey with accompaniments

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

Braised welsh beef steak\*  
served in a rich red wine sauce

Lentil and kale wellington (VE)  
a rich blend of red lentils and kale  
wrapped in a flaky pastry

served with three seasonal vegetables  
roast & new potatoes  
traditional or vegetable gravy

### Dessert

Tangy lemon tart  
served with a crème fraiche

Traditional vanilla cheesecake  
served with a fruit coulis and cream rosette

Chocolate fudge cake (GF & DF)  
with pouring cream

Black current delice (GF & VE)

Tea, coffee & after dinner mints

\*(£1.50 supplement)



## Winter Midweek Menu

### Starters

Cream of vegetable soup (V)

Leek and potato soup (V)  
served with herb croutons

served with a warm bread roll & welsh butter

### Main Course

Top side of beef & yorkshire pudding

Pan-fried chicken breast & stuffing

Parsnip glamorgan roast (V)

served with a panache of vegetables,  
roast potatoes & traditional gravy

### Dessert

Lemon tart  
with raspberries & cream

Apple crumble  
with vanilla custard

Tea, coffee & after dinner mints



# PICKLED PUMPKIN

*Catering*

## Winter Midweek Menu

### Starters

Beetroot cured salmon  
salmon mousse, root vegetable slaw

Duck liver paté  
glazed figs, duck dat granola, chutney

Short rib croquette  
parmasan grits, charred corn veloute

Cauliflower cheese velouté (V)  
mac 'n' cheese croquette

Goats cheese tart tatin (V)  
micro salad, fig compote, sesame dressing  
served with homemade bread for the table

### Main Course

Stuffed turkey ballontine  
turkey fat rosti, toasted chestnuts

Pan fried chicken breast  
celeriac cream, wild mushrooms, truffle arancini

Twenty four hour pork belly  
y fenni croquette, apple jam

Ale braised beef  
shin croquette, horseradish mash, roasted shallot,  
parsnip puree, jus

Pumpkin & goats cheese nut roast (V)  
toasted seeds & pommegrante

served with a selection of seasoned  
vegetables for the table

### Dessert

Cappuccino panna cotta  
chocolate cremuex, doughnuts

White chocolate delice  
blood orange textures

Baileys & white chocolate cheesecake (V)  
homemade fudge, white chocolate ice cream

Mince pie crème brulee (V)  
mulled wine shot, christmas pudding ice cream

Cheese for the table (V)  
artisan wafers, chutneys, grapes & celery



## winter weekend *package*

Start your Wedding in style and stay with us the night before. Invite up to 120 day guests in our spacious Old Hall.

These prices are based on a minimum of 60 adult guests (to include the happy couple). Additional adult day guests are a further £85 each.

The Bridal Suite and Estate Cottage are required to be taken for the night of your Wedding and will be charged at the standard rate.

**Exclusive use of Pencoed House Estate throughout the day and evening on Fridays, Saturdays and Sundays in January, February, March and November.**

- Exclusive use of Pencoed House Estate
- Estate available from 6am for your photographer
- Master of Ceremonies
- Wedding Co-ordinator
- Clive Cwrt room and courtyard
- Fully licensed bar
- Three course Wedding Breakfast (pages 14, 15 and 16)
- Bucks Fizz arrival drinks
- Glass of red or white wine with the reception
- Glass of sparkling wine for the Toast
- Standard table linen and three-ply napkins
- Flower arrangements for six tables
- Guest parking management
- Whisky barrel or clothed table to display your cake
- Selection of cake stands
- Cake knife or Welsh sword
- Standard banqueting chairs and tables
- Complimentary parking
- House DJ from 7.30 to 11.30pm
- Evening buffet

from

**£8,950** (2024)

**£9,950** (2025)

Please ask about our Whirlwind Packages available within 9 months for special deals.





## summer mid-week *package*

Summer at the Estate reveals the grounds in all their glory. Perfect for garden games and ice creams on our finely manicured lawns.

These prices are based on a minimum of 60 adult guests (to include the happy couple). Additional adult day guests are a further £85 each. A maximum of 120 day guests can be invited.

The Bridal Suite and Estate Cottage are required to be taken for the night of your Wedding and will be charged at the standard rate.

**Exclusive use of Pencoed House Estate throughout the day and evening\* on Mondays, Tuesdays, Wednesdays and Thursdays from April to October.**

**\* maximum of 200 guests**

- Exclusive use of Pencoed House Estate
- Estate available from 6am for your photographer
- Master of Ceremonies
- Wedding Co-ordinator
- Clive Court room and courtyard
- Fully licensed bar
- Three course Wedding Breakfast (pages 14, 15 and 16)
- Bucks Fizz arrival drinks
- Glass of red or white wine with the reception
- Glass of sparkling wine for the Toast
- Standard table linen and three-ply napkins
- Flower arrangements for six tables
- Guest parking management
- Whisky barrel or clothed table to display your cake
- Selection of cake stands
- Cake knife or Welsh sword
- Standard banqueting chairs and tables
- Complimentary parking
- House DJ from 7.30 to 11.30pm
- Evening buffet

from

**£8,950** (2024)

**£9,950** (2025)

Please ask about our Whirlwind Packages available within 9 months for special deals.

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## christmas mid-week *package*

Celebrate with family and friends in the perfect winter wonderland setting outside, but warm and cosy inside. Soak up the romance of all that is Pencoed House.

These prices are based on a minimum of 60 adult guests (to include the happy couple). Additional adult day guests are a further £85 each. A maximum of 120 day guests can be invited.

The Bridal Suite and Estate Cottage are required to be taken for the night of your Wedding and will be charged at the standard rate.

**Exclusive use of Pencoed House Estate throughout the day and evening\* on Mondays, Tuesdays, Wednesdays and Thursdays in December only.**

\* maximum of 200 guests

- Exclusive use of Pencoed House Estate
- Estate available from 9am for your photographer
- Master of Ceremonies
- Wedding Co-ordinator
- Clive Cwrt room and courtyard
- Fully licensed bar
- Three course Wedding Breakfast (pages 14, 15 and 16)
- Bucks Fizz arrival drinks
- Standard table linen and three-ply napkins
- Set up and take down management for your decorations
- Check list and recommended suppliers list
- Guest parking management
- Whisky barrel or clothed table to display your cake
- Selection of cake stands
- Cake knife or Welsh sword
- Standard banqueting chairs and tables
- Complimentary parking
- House DJ from 7.30 to 11.30pm
- Evening buffet
- Christmas decorations
- Real Christmas trees
- Roaring log fire

from

£9,575 (2024)

£10,575 (2025)

Please ask about our Whirlwind Packages available within 9 months for special deals.

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## christmas weekend *package*

Our perfect festive wedding package offers the Estate in a fairy tale Christmas setting. From twinkling fairy lights to the warmth of the burning log fire, sipping a few mulled wines and watching the amazing firework display.

These prices are based on a minimum of 80 adult guests (to include the happy couple). Additional adult day guests are a further £85 each.

The Bridal Suite and Estate Cottage are required to be taken for the night of your Wedding and will be charged at the standard rate.

**Exclusive use of Pencoed House Estate throughout the day and evening on Fridays, Saturdays and Sundays in December only.**

- Exclusive use of Pencoed House Estate
- Estate available from 9am for your photographer
- Master of Ceremonies
- Wedding Co-ordinator
- Clive Court room and courtyard
- Fully licensed bar
- Three course Wedding Breakfast (pages 14, 15 and 16)
- Bucks Fizz arrival drinks
- Glass of red or white wine with the reception
- Glass of sparkling wine for the Toast
- Standard table linen and three-ply napkins
- Flower arrangements or candelabra for eight tables
- Guest parking management
- Whisky barrel or clothed table to display your cake
- Selection of cake stands
- Cake knife or Welsh sword
- Standard banqueting chairs and tables
- Complimentary parking
- House DJ from 7.30 to 11.30pm
- Evening buffet of bacon rolls and chips for 80 guests
- Christmas present for the Happy Couple
- Christmas decorations
- Real Christmas trees
- Roaring log fire
- Firework display or laser show

from

£12,495 (2024) Please ask about our Whirlwind Packages available within 9 months for special deals.  
£13,495 (2025)

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an experience to treasure

*forever*

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winter weekend,  
summer & christmas  
*menus*



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## Winter Weekend, Summer & Christmas Menu

### Starters

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

Selection of homemade soups  
chunky tomato & rosemary with a cream swirl,  
vegetable cawl, leek & potato, french onion or trio  
of soups\*  
served with a warm bread roll & welsh butter

Garlic mushrooms  
with a puff pastry hat

Farmhouse paté\*  
served with a beetroot relish & a crisp baby leaf  
salad

Toasted focaccia & sourdough bread,  
olives & houmous  
served with balsamic vinegar & olive oil

Honey & soy chicken skewers\*  
served on a bed of rocket with a  
balsamic dressing & sesame seeds

Poached pear, perl las & pecan salad\*  
served with a mustard & honey dressing

Sourdough bread, olives & houmous (Ve)  
served with balsamic vinegar & olive oil

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

### Main Course

Main mother's traditional roast  
beef, chicken, pork, or turkey with  
accompaniments

An entrecôte of pork french trimmed  
served in a cider & apple cream sauce  
or brandy & peppercorn

Chicken roulade\*  
A roulade of chicken filled with a wholegrain  
mustard & leek stuffing served with a creamy  
mushroom sauce

Festival chicken  
supreme of chicken with spicy apricot & liquor  
sauce

Braised welsh beef steak\*  
served in a rich red wine sauce

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

Country vegetable pie (Ve & GF)  
individual pie filled with country vegetables &  
topped with puff pastry

Lentil & kale wellington (Ve)  
a rich blend of red lentils & kale in a flaky puff  
pastry

all meals are accompanied by three seasonal  
vegetables roast potatoes & baby new potatoes  
and a traditional or vegetable gravy  
\*(£1.50 supplement)

### Dessert

Tangy lemon tart  
served with crème fraîche

Traditional vanilla cheesecake  
served with a compote topping of your choice  
(strawberry, raspberry, or salted caramel)

Individual sponge pudding  
(jam, sticky toffee, chocolate) served with hot  
custard

Traditional cream profiteroles  
with chocolate sauce

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

Chocolate fudge cake (GF & DF)  
with a pouring cream

Tea, coffee & after dinner mints



## Winter Weekend, Summer & Christmas Menu

### Starters

Chicken liver paté  
greens, chutney

Spicy parsnip soup (V)  
crème fraiche and 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 (Vg)  
asparagus and lemon mayo

All starters are served with  
fresh bread and welsh butter

### Main Course

Classic roast  
topside of beef with yorkshire pudding  
roast loin of pork, crackling

served with roasted potatoes, symphony of  
vegetables and red wine jus

Chicken breast  
bonne femme mash potato cake, selection of  
vegetables

Braised steak  
horseradish mash roast parsnip and carrot

Mediterranean vegetable parcel (V)  
roasted herb potatoes, vegetable gravy

### Desserts

Lemon tart  
raspberries and cream

Apple crumble  
with whisky custard

Crème brulee

Sticky toffee pudding and custard

Chocolate brownie  
with chantilly cream, strawberries

Tea, coffee & after dinner mints

# PICKLED PUMPKIN

*Catering*

## Winter Weekend, Summer & Christmas Menu

### Starters

Herb rolled ham hock  
pea & mint salad, smoked bacon granola, chutney

Smoked salmon roulade  
dill cream cheese, gin compressed cucumber

Chicken liver paté  
chicken quavers, house chutney  
bread for the table

Smoked haddock & panchetta croquette  
pea veloute, aerated hollandaise

Goats cheese tart tatin (V)  
micro salad, fig compot, sesame dressing

Tomato & mozzarella salad (V)  
with lovage pesto & spiced gazpacho

Leek & cider veloute (V)  
stuffed ploughmans cheese scone

### Main Course

Pan fried chicken breast  
posh potato chips, little kiev

Twenty four hour belly pork  
y fenni croquette, apple jam

Chicken, charred corn,  
potato & bacon rosti, chicken gravy

Pumpkin, sage, onion & feta wellington (V)  
fondant potato, vegetable jus

Homemade steak & stilton pie  
creamed potato & beef jus

Salmon fillet  
dill roasted hasslebacks, pea velouté

Braised aubergine, tamarind roasted onion  
(Ve)  
white bean puree, toasted peanuts, aubergine crisp

all served with seasonal vegetables for the table

### Desserts

Sticky toffee pudding  
banana rum sauce, caramelised walnut ice cream

Yuzu & passionfruit tart  
saki raspberries, caramelised white chocolate  
cremeux

Strawberries & cream vanilla panna cotta  
pistachio, compressed strawberries

Welsh honey cheesecake  
barabrith, honeycomb, crème fraîche

Triple chocolate brownie  
cookies & cream, little milkshake

### Sharing

The deli picnic  
Chorizo scotch eggs, goats cheese & shallot tatin,  
Parmesan pin wheels, olives & sun dried tomatoes,  
lemon & sunflower seed hummus, heritage  
vegetable sticks, chutneys & focaccia for the table  
with whipped butter

BBQ board  
Local ale glazed brisket, honey & mustard glazed  
cumberland rings, harissa roasted cauliflower steaks,  
sour cream & bacon mac 'n' cheese, house caesar  
salad, garlic & herb flat breads

The roast  
Roast welsh beef rump, super crispy roasties,  
seasonal greens, cauliflower cheese, proper stuffing,  
yorkshire pudding & beef gravy

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the most romantic

*atmosphere*

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from bright modern rooms to our

*Traditional cottage*

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brimming with quaint

## *Traditional features*

The Estate also plays host to a charming and characterful 4 bedroom cottage overlooking the stunning woodland gardens. Boasting the highest quality furnishing and décor throughout, the cottage is spacious yet cosy and brimming with quaint traditional features including original beams, beautiful arched church-style doors and a traditional bread oven.

# 19





start the honeymoon  
*in style*

Start the honeymoon in style. Our exclusive Bridal Suite offers a picture perfect start to married life for the happy couple, with its romantic French louvered shutters framing its idyllic views over the woods, duck pond and stream.

Formerly the granary and more recently the Estate gardeners cottage, this charming stone built building has now been completely transformed into a luxurious self-contained apartment.

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## barn and stable *converted rooms*

Wake up to the tranquillity of our orchard or deciduous woodland, with the Estate's abundant wildlife roaming free, just inches from your bedroom window. Then enjoy a traditional Welsh breakfast and homemade patisseries, baked by our own classically trained French Chef and served in our breakfast room or al fresco.

# 21



cosy wooden pod nestled  
*in woodland*

Our luxury Pod is a fully furnished cosy wooden structure, nestled in our own private woodland, offering guests an outdoor feeling, whilst still enjoying home comforts.

Our Pod offers quintessential luxury in a prime location on the Estate for 2/3 adults or 2 adults and 2 children under 10 years of age on a double bed and click down sofa bed.

Warm and cosy inside, the Pod is fully self-contained, en-suite with central heating for all year-round comfort and mood lighting.



yours for the day

*exclusively*



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a little bit more makes all

*The difference*



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additional options available

*on request*

Bridge House Sleeps 10	£750	PA system & projector	£145
Estate Cottage Sleeps 8	£650	Chiavari chairs each	£4.80
Bridal Suite	£195	Chair covers & organza sash for black chairs	£4.20
Barn Rooms Double or twin	£175	Bentley Bentayga White 6 seater	£345
Stable Rooms Double or twin	£175	Land Rover Defender White	£200
Luxury Pod	£195	Sweet cart for 80/120 guests	£150/£250
Civil partnership fee	£445	Icicle tricycle for 60 guests	£195
Projector & screen	£95	Crazy golf 9 hole	£195
PA system	£95		

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if you've fallen in love

*with pencoed house*

We'd love to host your special day. Please get in contact with our dedicated team and they will be more than welcoming to arrange this for you.

At the time of booking the terms and conditions form must be completed and signed and a £1,000 booking fee is required (non-refundable & non-transferable). The full terms & conditions can be found on our website.







