

PENCOED

HOUSE ESTATE • CARDIFF

special whirlwind

wedding package

Secure your exclusive wedding at Pencoed House within the next 9 months and enjoy substantial savings by taking advantage of our fabulous new Whirlwind Package. Trust our devoted team to expertly manage every detail, knowing that your dedicated Wedding Coordinator will be there for you in the preparations leading up to your special day and will be present on the day itself.

The quoted price is valid for a minimum of 60 adult guests, inclusive of the Happy Couple. Additional day guests can be accommodated for an extra £99 each, while evening guests are charged at £16 per person.

Accommodation is offered for the night before and the night of your special day, subject to availability. Refer to the standard tariff charges for detailed information.

For enquiries or to secure this special offer, please reach out to the Wedding Team on 02921 678090 or via email at enquiries@pencoedhouseestate.co.uk

- Exclusive use of Pencoed House Estate
- Available from 9am for your photographer
- Master of Ceremonies
- Wedding Co-ordinator
- Fully licensed bar
- Three course Wedding Breakfast (see overleaf)
- Bucks Fizz arrival drinks
- Glass of red or white wine with reception
- Glass of sparkling wine for the Toast
- Standard table linen and napkins
- Cake knife
- Whisky barrel, cake log slice
- Chiavari chairs and tables
- Flower arrangements for each table (based on 6 tables)
- Link marquee
- Fully licensed Woodland Bar (closes at midnight)
- Cwrt Clive Room & Courtyard
- Complimentary parking
- House DJ from 7pm to 11.30pm
- Evening buffet included for 60 guests (hot or cold options)
- Exclusively with Spiros Fine Dining
- Honeymoon Suite for the night

from
£6,995

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%.

SPiROS

THE FINE DINING CATERERS

Starters

Chicken Liver Pate Greens, Chutney

Spicy Parsnip Soup Crème Fraiche and Coriander (V & GF)

Cream of Vegetable Soup (V & Vg & GF)

Cream and Peppered Garlic Mushrooms French Bread Crouton (V)

Goats Cheese Tartlet, Roasted Beetroot, Salad (V)

Smoked Salmon, Asparagus and Lemon Mayo (GF)

All starters are served with a fresh bread and Welsh Butter

Mains

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 Root Vegetables and Beef Dripping Sauce (GF)

Mediterranean Vegetable Parcel, Roasted Herb Potatoes, Vegetable Gravy (Vg)

Desserts

Lemon Tart, Raspberries and Cream (Vg & GF)

Apple Crumble with Whiskey Custard

Classic Crème Brulee (GF)

Sticky Toffee Pudding and Custard

Chocolate Brownie with Chantilly Cream, Strawberries (Vg & GF)

Tea, Coffee and After Dinner Mints

(Please choose one option from each course for all guests and one option for all dietary needs)