



Weddings



*Award-winning wedding venue
Ceremonies * Receptions * Evening Celebrations*

2019 - 2020

Enjoy the ambience of this unique privately owned Victorian Villa - an award-winning venue with a reputation for exemplary service and sumptuous cuisine.

Please contact our Wedding Coordinator on
01291 674819 / 01291 672302 or
email: weddings@glen-yr-afon.co.uk
to make an appointment to be shown around the hotel
and discuss your individual requirements.

Glen-Yr-Afon House Hotel
Pontypool Road
Usk, Monmouthshire
NP15 1SY

Please also visit our website for more information
www.glen-yr-afon.co.uk/weddings

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Yours will be the only wedding celebration here on the day



*Carol Knight
Wedding Coordinator*

*Direct Line:
01291 674819*

We would like to welcome you to the award-winning Glen-Yr-Afon House Hotel and congratulate you on your forthcoming marriage.

Our family-run venue aims to delight and inspire - we want your wedding day to be everything you hoped for and more!

You can be assured that our highly experienced and dedicated team will ensure that your special day will be planned to perfection and delivered to your requirements.

This brochure will give you an introduction into holding your big day at the Glen-Yr-Afon House Hotel - further information is available on our website www.glen-yr-afon.co.uk/weddings

"We take great pride in perfecting the little details that make up your wedding day"



Planning the day - wedding packages

Our experienced Wedding Coordinator, will be on hand to help you plan your big day. We offer a selection of wedding packages which are a popular choice for weddings of all sizes. Choosing a wedding package ensures that we take care of every detail for you.

We offer a flexible approach to your wedding planning as we appreciate that each couple are unique and have differing requirements. We are therefore happy to develop a package to include any additions that you may wish to make.

Full details of the content of our wedding packages for 2019/20 are available as an insert to this brochure and published on our website.

WE ARE AN APPROVED PREMISES AND ARE LICENSED UNDER THE MARRIAGE REGULATIONS ACT 1995 TO CONDUCT CEREMONIES ON THESE PREMISES

'We could not have been more impressed with the level of service we got from the minute we arrived to the time we left, nothing was too much trouble and every staff member made us feel as though we were the only wedding you were hosting this year.'



Planning the day - bespoke wedding packages

'We would both like to thank you all at the Glen Yr Afon for a wonderful day. Everything was perfect - you have fantastic team of people there. They all acted in a very professional way making us feel very special and guided us through the day. Nothing was too much trouble.

The food was superb, as was the venue which allowed us to have the most perfect day!

If a wedding package does not meet your requirements, we would be happy to provide bespoke arrangements for your big day. Should this be your preference, we offer a very simple pricing structure with everything priced individually and no hidden costs. The costs for each element of the day are detailed in this brochure.

With a bespoke plan you will need to consider:

- Venue Room Hire
- Drinks Package
- Wedding Breakfast
- Evening Entertainment
- Evening Refreshments
- Bridal Suite
- Additional requirements i.e. flowers, chaircovers etc

Our Wedding Coordinator will be happy to assist you in selecting arrangements that suit your budget.

To assist you in planning your day, we will be happy to hold a date provisionally for a period of two weeks, after which time a deposit will be required to confirm the booking.



Minimum numbers on certain days

We guarantee that yours will be the **only wedding here on the day**. Please note that minimum guest numbers apply on certain days (or equivalent wedding package).

	Monday - Thursday	Friday	Saturday	Sunday
January to February	No minimum numbers			
March	No minimum numbers		50 daytime & 75 evening (or Sapphire Package)	50 daytime & 75 evening (or Sapphire or Emerald Package)
April to September	No minimum numbers	50 daytime & 75 evening (or Sapphire Package)	75 daytime & 100 evening (or Diamond / Platinum Package)	50 daytime & 75 evening (or Sapphire Package)
October to November	No minimum numbers			No minimum numbers
December (excluding New Year's Eve)	No minimum numbers	75 daytime & 100 evening (or Christmas / Diamond / Platinum Package)		50 daytime & 75 evening (or Sapphire Package)
New Year's Eve	100 daytime & 120 evening (or Diamond / Platinum Package)			

Note: Evening numbers include daytime guests i.e. the Sapphire Package allows an additional 25 'evening only' guests



Venue room hire

Venue room hire costs are included in our wedding packages. For bespoke arrangements the following charges apply:

CEREMONY	2019 - 2020
Library	£360
Ballroom	£835
WEDDING BREAKFAST	
Library, Restaurant or Dining Room	£360
Ballroom	£1,200

Subject to a minimum of 50 guests there will be no additional room hire charge for the Ballroom for your evening celebrations.

Exclusive Use available on request

For 2019/2020 we are including complimentary Exclusive Use of the hotel for your wedding day in our Platinum wedding package.

For all other packages, whilst we have only one wedding on any particular day, the Restaurant, Lounge and Library areas may be used for private dinner parties etc.

Should you require exclusive use of the whole hotel to enjoy your celebrations with any of our other packages, an additional premium would apply - ask our Wedding Coordinator for details.

Exclusive use guarantees total privacy of the hotel including the Restaurant, Library and Lounge areas which would be closed to other parties. You will also be required to pay for all bedroom accommodation as part of the exclusive use option. This also applies where the Platinum package is selected.



Your wedding ceremony

The Ceremony

We offer a choice of two licensed rooms, allowing us to cater for weddings from the small and intimate to much larger groups.

We are able to host ceremonies on any day (except Christmas Day and Boxing Day). **It is your responsibility to make a booking with the Superintendent Registrar.** (Ceremony fees are payable separately to the Registrar).

The office for Monmouthshire is located at Monmouthshire County Council Offices, Rhadyr, Usk NP15 1GA.
Telephone: 01873 735435

Ceremonies are held from 12:00 noon (Monday-Saturday) and from 2:00pm on Sunday.

The Ballroom

Seating up to 150 guests, for a ceremony and wedding breakfast, the Ballroom has air-conditioning, natural lighting and patio doors that open onto the hotel's well-maintained private rear garden. The Ballroom will host up to 220 guests for an evening celebration. Your private bar is adjacent to the Ballroom.

The Library

The Library is an intimate room with a beautiful, unusual conical shaped ceiling and handmade mahogany table that can be oval or circular. This room is ideal for the smaller celebration and is licensed for up to 30 guests attending a ceremony (including the happy couple) and comfortably seats up to 20 guests for dining.



Your wedding breakfast

Library - max 20 guests

The Library is an intimate room with a beautiful, unusual conical shaped ceiling and handmade mahogany table that can be oval or circular.

Dining Room - max 20 guests

An alternative to the Library, the Dining Room opens onto a small courtyard and can seat a maximum of 20 on a rectangular table.

Restaurant - max 35 guests

The Restaurant is an oak-panelled room which can be set in several different configurations depending on your guest numbers.

Ballroom - max 150 guests

The Ballroom seats up to 150 guests for a wedding breakfast. Up to 110 guests can be seated on round tables (max 10 guests per table).

For guest numbers between 110 and 150 we suggest six round guest tables and four banquet tables to the rear of the room. Our Wedding Co-ordinator will assist in providing a suitable table plan to accommodate your guest numbers.

'Just wanted to say a big thank you for all the effort and hard work you put into making our day so special.'

'It was absolutely fabulous from start to finish and simply flew by in the blink of an eye!'

'We have received loads of compliments about how delicious the food was, how attentive the staff were and how spectacular the fireworks were!!'



Offering so much more

To enhance your package, we can arrange a variety of services on your behalf:

- **Chocolate dipped strawberries** - a delicious accompaniment which we can arrange with your drinks reception or as part of your evening celebrations.
- **Chaircovers** - We are happy to arrange made-to-measure chaircovers and table runners for your special day.

Our Sapphire, Diamond and Platinum wedding packages include white chaircovers with a sash colour to match your colour scheme. Chaircovers can be added to the Small and Intimate and Emerald wedding packages at an additional cost.

- **Uplit backdrop** - a delicate soft white backdrop that can be located in the Ballroom from the ceremony through to the evening celebrations.

'I just wanted to send an email on behalf of Josh and I to say thank you so much to you and your team for making our day so special.

You couldn't have done any more for us and we loved every second. Everyone has complimented the venue, food and service and really enjoyed themselves. We can't thank you enough!



We can help you arrange the finishing touches

- **Starlit white LED dancefloor** - make an amazing transformation of the Ballroom floor for your evening celebrations.
- **Full room mood-lighting** - additional lighting effects that can be colour-themed and programmed to your requirements for the Ballroom walls.
- **Post Box** - to keep your wedding cards safe until you check out after the big day.
- **Fireworks** - light up the night sky with our firework package. (For safety reasons only fireworks arranged through the Hotel will be permitted).
- **Chocolate and beverage fountains** - for your evening celebrations. (Please note corkage will apply where you arrange your own alcoholic beverage fountain).
- **Ceiling Drapes** - organza drapes with twinkling lights to create a magical effect in the ballroom.
- **Candy Table** - a selection of sweet treats, sweet bags, tongs and glassware.
- **Alcoholic Favours** - we can provide your guests with a little extra wedding spirit during the wedding breakfast and treat them to a further taste of Wales at the same time.
 - Welsh Gin Miniatures £5.75 per bottle
 - Welsh Vodka Miniatures £5.75 per bottle
 - Merlyn Miniatures £5.75 per bottle
 - Penderyn Whisky Miniatures £7.10 per bottle.

If you would prefer to provide your own alcoholic favours a corkage charge of £4.25 per 5cl bottle will apply.



Tipples and toasts

We can arrange a wide selection of drinks for your guests on arrival, as a celebration drink after your ceremony and during the wedding breakfast. We have a number of different selections available or if you prefer, we can tailor a selection to suit your requirements.

House Drinks Selection

On arrival or post-ceremony - choose one from..

Vin Mousseux (France)
Kir Royale
Bucks Fizz made with sparkling wine
Classic Pimms No. 1 and lemonade
Mulled Wine

With the wedding breakfast

House Wines - (approx 2 glasses per person)

Chilean Merlot
Chilean Sauvignon Blanc
Californian Zinfandel Rosé

For the toast - Sparkling Wine - choose one from..

Asti Spumanté (Italy)
Vin Mousseux (France)

All-inclusive packages include the House Drinks selection

Celebration Drinks Selection

On arrival or post-ceremony - choose one from..

Prosecco (Italy)
Cider fruit punch
Cava Brut (Spain)

With the wedding breakfast (choice of red and white) - (approx 2 glasses per person)

Red : Zinfandel (California) or Pinotage (South Africa)
White : Chardonnay (California) or Chenin Blanc (South Africa)
Rosé : White Zinfandel (California)

For the toast - Sparkling Wine - choose one from..

Prosecco (Italy)
Cava Brut (Spain)

Unlimited still and sparkling water included with all selections



More drinks options

Prestige Drinks Selection

On arrival or post-ceremony - choose one from..

Raspberry rum punch with red berries
Frizzante Rosé (Italy)
Bucks Fizz made with Cava (Spain)

With the wedding breakfast (choice of red and white) - (approx 2 glasses per person)

Red : Merlot, Hawkes Bay (New Zealand) or Shiraz/
Grenache/Mataro blend, 3 Amigos, Margaret River
(Australia)

White : Sauvignon Blanc, Marlborough (New Zealand)
or Marsanne/Chardonnay/Roussanne blend, 3 Amigos,
Margaret River (Australia)

Rosé : Zinfandel Rosé (California)

For the toast Sparkling Wine - choose one from..

Prosecco (Italy)
Cava Brut (Spain)

Welsh Drinks Selection

On arrival or post-ceremony - choose one from..

Sparkling Glyndwr (Cowbridge, Wales)
Brecon Gin & Tonic (Penderyn Distillery)

With the wedding breakfast (choice of red and white) - (approx 2 glasses per person) (Cowbridge Wales)

Red : Glyndwr Red - Rondo & Regent Blend
White : Glyndwr Dry White - Reicheisteiner & Seyval
Blanc Blend

Rosé : Glyndwr Rosé - Triomphe d'Alsace & Seyval
Blanc Blend

For the toast

Glyndwr Sparkling - Rondo, Regent & Pinot Noir Blend
(Cowbridge, Wales).

Corkage *(see Terms and Conditions)*

Alternatively you may decide to bring in your own wines or Champagne. Corkage will be charged as follows:
Still Wines - £13.00 per 75cl bottle; Sparkling Wines and Champagne - £19.00 per 75cl bottle.

Corkage also applies to alcoholic miniatures and alcoholic drinks fountains (i.e. Baileys) provided by yourselves.



Wedding canapés

As the perfect accompaniment to your arrival / post-ceremony drinks we are pleased to offer a selection of canapés that can be served to your guests on the lawns whilst the photographs and formalities of the day are taking place.

Cold Canapés

- Smoked salmon pinwheels
- Tomato pesto bites **V**
- Pork, chicken and smoked duck terrine
- Crab and king prawn sesame seed toast **G**
- Parma ham roses
- Cheese and lentil wedges with red onion chutney **V**
- Salami Cheddar croutons **G**
- Mixed berry fruit kebabs **V**
- Parma ham and coriander shortbread with roasted cherry tomatoes **G**
- Mini salmon and goats cheese bagel **G**
- Chicken liver parfait with garlic crouton **G**
- Stilton shortbread with tomato chutney **GV**
- Tintern Welsh cakes **GV**
- Welsh rarebit crostini **GV**
- Caramelised honey mustard sausages
- Mini chicken and coriander cakes
- Scotched quails eggs **G**
- Bacon and egg toast **G**
- Red Thai chicken skewers
- Crushed filo coated king prawns **G**
- Lamb maple and mint skewers **GV**
- Bacon breadsticks **G**
- Cheddar cheese scones, pickled celery and grilled sweet figs **G**
- Salmon gravlax with horseradish crème fraiche

Warm Canapés

- Vegetable spring rolls **G**
- Chicken satay
- Mini fishcakes **G**
- Mini quiches **GV**
- Pizza tartlets **GV**
- Mini bhajis **GV**
- Black pudding and smoked bacon cakes **G**
- Mini spicy burgers
- Croque monsieurs (ham & cheese) **G**
- Chicken tikka on mini popadoms **G**
- Mini sausage patties coated in honey mustard
- Smoked salmon blinis **G**
- Mini bruschetta with spinach, blue cheese, tomato and mozzarella **GV**
- Sweet pepper and goats cheese blinis **GV**
- Mini brioche with smoked trout mousse, mango and apricot chutney **G**
- Three cheese puffs **GV**
- Scallop pops
- Mini cheeseburgers **G**
- Mini Yorkshire puddings with roast beef **G**
- Asparagus wrapped in pancetta
- Mini toffee apples **V**
- Mini eclairs **GV**
- Mini fruit tarts **GV**
- Mini Welsh cakes **GV**
- Mini scones **GV**
- Chocolate dipped strawberries **V**



Wedding breakfast - Starters

Offering your guests a *choice* of starters and desserts *on the day*

Wedding breakfasts are prepared from the finest local produce and every care is taken to offer special dishes for those of your guests who are vegetarian or require a special diet. From planning your menu through to the perfectly timed and elegant service of your dishes on the big day, you can count on our team to guide and inspire you.

Please select THREE starters (a soup and two items from the fruit and savoury options overleaf) for your guests to choose from on the day. For the Emerald package please select ONE starter.

Home Made Soups

- Sweet potato and butternut squash soup topped with chilli croutons
- Sweet potato and parsnip soup
- Spring onion and tomato soup laced with chilli served with tempura battered shallots
- Celery and potato soup with mini chickpea fritters
- Cumin spiced carrot and butternut squash soup
- Tomato and black pepper soup with mini spring onion wontons
- Parsnip soup infused with cumin and coriander and served with sweet potato crisps
- Cauliflower and Cheddar soup with crispy bacon lardons*
- French onion soup with cheesy croutons^G
- Leek, potato and spinach soup with crème fraiche
- Mushroom and port soup with a Tintern crisp
- Carrot and coriander soup
- Roasted root vegetable soup topped with celeriac crisps
- Roasted plum tomato and red pepper soup
- Broccoli and cream cheese soup
- Roasted carrot and swede soup infused with chilli
- Cream of onion and sage soup with deep fried cauliflower shards^G
- Minted pea soup with lemon crème fraiche
- Asparagus and watercress soup
- Ham and pea soup^{G *}
- Celery, spinach and watercress soup
- Chicken and sweetcorn soup^{G *}
- Cream of vegetable soup^G
- Mushroom, leek and brie soup^G
- Welsh cawl^{G *}

[all soups are suitable for a vegetarian diet except,
G contains gluten]*



Fruit and savoury starters

Fruit

- Berry fruit jelly with strawberry syrup ✓
- Melon, raspberries, strawberries and blackberries with sparkling cassis ✓
- Poached pear in red wine dressed with red currants and glazed with mulled wine syrup ✓
- Passion fruit and orange terrine with a red fruit compote ✓
- Strawberry daiquiri jelly topped with dried strawberries, banana and coconut ✓
- Pineapple carpaccio with lemon vodka syrup ✓
- Parma ham, melon, cherry balsamic glaze
- Melon, candied kumquats, rum syrup, toasted coconut ✓
- Honey roasted plums with caramelised pear ✓
- Honeydew melon sticks with strawberry concass and grape syrup ✓
- Caramelised melon and pineapple with fruit coulis ✓
- Roasted honey figs with spiced crème fraiche ✓
- Melon and blueberries with mint syrup ✓
- Pineapple and paw-paw drizzled with rum and raisin syrup and toasted coconut shavings ✓
- Watermelon with mint snow ✓
- Exotic fruit platter with pomegranate shot ✓
- Perl las poached pear tart with tomato sauce **G** ✓
- Poached pear in elderflower with candied kumquats ✓
- Caramelised pear with grape walnut salsa and a blue cheese dressing ✓

Savoury

- Thai chicken cakes with a tomato and lime sauce **G**
- Chicken style Caesar salad
- Smoked salmon, warm potato and mangetout salad **G**
- Sweet chilli chicken strips with a honey and soy glaze
- Tandoori chicken with mint relish
- Roasted vegetable penne in a cream sauce **G** ✓
- Smoked trout mousse with lime chutney
- King prawn and salmon penne in a chilli sauce **G**
- Creamy chicken and bacon risotto
- Spicy pork meatballs with a melting Cheddar centre and a sweet tomato sauce
- Parma ham, salami and chorizo platter with a rocket, cherry tomato and olive salad with a lemon and orange dressing
- Pork, duck and chicken terrine with red onion chutney
- Chicken liver paté with tomato, red onion and orange relish
- Salmon, smoked salmon and coriander mousse with cucumber tagliatelle
- Sweet potato and smoked haddock filo tart with watercress sauce **G**
- Spinach roulade filled with cream cheese, smoked salmon and crab with a lemon and lime vinaigrette
- Belly pork with apple and chive mash and a chilli balsamic glaze
- Ham hock with leeks wrapped in Parma ham with a Cumberland sauce

[**G** contains gluten, **✓** suitable for vegetarians]



More savoury starters - so much choice!

- Chilli chicken and maple glazed pineapple with a mango sauce
- Crab and king prawn cakes with herb crème fraiche **G**
- Open capped mushroom stuffed with bacon, spring onion and brie glazed with hoi sin sauce
- Wild mushroom and pumpkin risotto finished with baby spinach and parmesan shavings **V**
- Three cheese and red onion tart with a red pepper and red onion chutney **G V**
- Duck and spring onion wontons with hoi sin sauce **G**
- Creamy garlic mushrooms with cheesy toasted breadcrumb topping **G V**
- Baked goats cheese with glazed baby pear and a port reduction **V**
- Sesame seed, chicken, spinach and rocket salad with oriental dressing
- Smoked duck and bacon salad with roasted plums and a red wine dressing
- Penne with chicken, pancetta and mushroom in a white wine cream **G**
- Peppered beef carpaccio with spicy olive dressing
- Coronation chicken, mangetout and sesame seed salad
- Portobello mushroom, goats cheese, red onion chutney wrapped in bacon with a red pepper sauce
- Pork and black pudding pan fried in breadcrumbs, apple compote with a mustard jus **G**
- Caramelised shallot, chicken, Parma ham and parmesan tart with sage and red pepper crème fraiche **G**
- Duck ginger and sweet potato cake with onion marmalade
- Salad of quails eggs, asparagus, rocket and orange and lime dressing **V**
- Mushroom and cream cheese paté with roasted cherry tomatoes and red onion chutney **V**
- Smoked haddock and spring onion risotto with a poached egg
- Smoked chicken and avocado with mustard dressing
- Smoked mackerel and horseradish fishcakes, baby beets with beetroot coulis **G**
- Salmon and crab fritters with caper mayonnaise **G**
- Deep fried brie with cranberry orange glaze **G V**
- Prawn cocktail: retro style
- Confit of duck leg with spicy noodles, honey, chilli and mint sauce
- Coconut and chicken curry with spicy rice
- Venison meat loaf with pineapple and date relish and Cumberland sauce
- Chicken, apricot and pork pie with tomato and apple chutney **G**
- Asparagus, Carmarthen ham and warm goats cheese with port glaze
- Peppered fillet of mackerel with pickled beetroot and horseradish cream
- Pan fried mackerel with chorizo and lemon and orange marmalade glaze
- Lemon, prawn and pea risotto **G**
- Pan fried king prawns and scallops in chilli garlic butter with crispy pancetta
- Tomato, buffalo mozzarella and rocket salad with pesto dressing **V**
- Goats cheese cheesecake with red onion jam **V**
- Pan fried halloumi cheese with tandoori sauce and tomato and onion salsa **V**
- Spaghetti with chestnut mushrooms, Perl Wen cheese, thyme and cream sauce **G V**
- Smoked salmon, crab mayonnaise, citrus dressing

[**G** contains gluten, **V** suitable for vegetarians]



Wedding breakfast - Main courses

Where a bespoke wedding package is chosen, the price you pay per person is based on the main course you choose. Any main course may be chosen as part of an all-inclusive package. However, please note that the sirloin steak option will attract a supplement of £7.50 per head and the fillet of beef option will attract a supplement of £10.00 per person. The Emerald wedding package offers one starter, one main course, one dessert and does not include cheese and biscuits.

Please select ONE main course [G contains gluten]

1. Roast turkey with sausage^G and bacon roll with fresh herb, lemon and black peppercorn stuffing^G
2. Roast local beef and Yorkshire pudding^G with port gravy
3. Baked halibut with rarebit topping and basil cream
4. Chicken supreme stuffed with sundried tomatoes and spring onion risotto with Madeira sauce
5. Chicken supreme stuffed with smoked bacon, mushroom and leek with a roasted garlic jus^G
6. Baked salmon in a herb crust with a coriander and lemon grass sauce^G
7. Salmon en croute with lime, chilli, sundried tomatoes, watercress and spinach sauce^G
8. Honey and paprika sliced chicken supreme glazed with a garlic, coconut milk and coriander cream
9. Baked seabass, mango salsa, cumin and lemongrass sauce



Wedding breakfast - Main courses

10. Baked trout with cockles and bacon cream
11. Roast leg of Welsh lamb dressed with caramelised leek and red onion compote, served with port jus
12. Baked pork chop with caramelised apple and goats cheese with leek cream
13. Confit of duck leg with shallot and bacon with port jus
14. Rack of lamb with pea purée and red wine gravy
15. Braised lamb shank in red wine and rosemary^G
16. Loin of pork with roasted honey, shallot and spinach stuffing^G with cider gravy
17. Roast duck breast in a roasted plum sauce
18. Sirloin steak with roasted flat mushrooms, caramelised shallots and Parma ham with a peppercorn sauce
19. Fillet of beef en crouete with mustard gravy^G

'Thank you so much for everything you and the team did for us in the lead up to and on the day.

It was perfect, we could not have asked for anything more and we wouldn't have changed a thing besides stopping the time from flying by so quickly!

We can provide a choice of main course (pre-order required) - please ask for details

Wedding breakfasts include a selection of cheese and biscuits and freshly brewed coffee, tea and mints. (Cheese and biscuits course not included with the Emerald wedding package).

[G contains gluten]



Wedding breakfast - Vegetable selection

Vegetables (subject to season)

Please select **THREE** choices

- Carrots with ginger and orange marmalade glaze
- Sweet and sour chilli carrots
- Carrots with mustard butter
- Roasted carrots and parsnips
- Creamed carrot and parsnip
- Creamed carrot and swede
- Carrots in herb butter
- Broccoli
- Broccoli with toasted sesame seeds
- Cauliflower cheese
- Cauliflower with paprika and parmesan cream sauce^G
- Cauliflower with toasted herb breadcrumbs^G
- Buttered cabbage with shallots and sweetcorn
- Red cabbage with apple and onion
- Roast parsnips
- Roast parsnips coated in parmesan
- Sugar snap peas
- Fine beans with bacon
- Mangetout
- Mixed beans
- Peas with mixed herbs and sweet peppers
- Leeks
- Roasted leek, butternut squash and sweet potato
- Asparagus and red onion
- Leeks and courgettes
- Roasted tomato and red onion
- Mixed roasted vegetables

Potatoes

Please select **TWO** choices

- New potatoes with parsley butter
- Roasted new potatoes
- Roasted new potatoes with pesto
- Roast potatoes
- Duchess potatoes
- Sweet potato wedges with lemongrass and chilli
- Dauphinoise potatoes

[^G contains gluten]



Wedding breakfast - Desserts

Please select TWO desserts (from this page and the page overleaf) for your guests to choose from on the day

- Fresh fruit salad
- Strawberry and raspberry meringue roulade with a mango coulis
- Chocolate chip meringue filled with white chocolate and fudge cream served with coffee crème fraiche
- Lemon meringue pie with strawberry syrup^G
- Toffee fudge cheesecake with chocolate sauce^G
- Double chocolate cheesecake with raspberry coulis^G
- Strawberry cheesecake with passion fruit
- Peanut butter and honey cheesecake with caramelised banana and chocolate sauce^{GN}
- Raspberry and white chocolate cheesecake^G
- Rum and raisin cheesecake^G
- Lemon cheesecake with caramelised orange topping and whisky syrup^G
- Banana and toffee cheesecake^G
- Chocolate and black cherry terrine with a vanilla crème anglaise
- Chocolate cup filled with Baileys cream dressed with strawberries and glazed with champagne syrup
- Warm chocolate brownie with a white chocolate sauce^G
- White chocolate peanut butter blonde with caramel sauce and toasted nuts^{GN}
- Chocolate roulade filled with banana cream and served with rum and raisin syrup^G
- Chocolate and fudge mousse served with chocolate and caramel dipped shortbread^G
- Double chocolate and black cherry trifle with almond shortbread^{GN}
- Raspberry and cherry trifle^G
- Mango and lime mousse with coconut shortbread^G
- Lemon, ginger and honeycomb posset
- Lemon and lime posset served with a caramel snap^G
- Strawberry and lime mousse
- Fudge crème brûlée
- Vanilla crème brûlée
- Orange blossom honey crème brûlée
- Triple chocolate tart, candied kumquats, caramelised hazelnuts, meringue pieces and strawberry ice-cream^G
- Coffee meringue, passion fruit cream with berry fruits

*[all desserts are suitable for a vegetarian diet except * overleaf, G contains gluten, N contains nuts]*



Wedding breakfast - even more desserts!

- Apple and pear crumble tart with vanilla custard^G
- Caramelised banana waffles with fudge sauce, vanilla ice-cream and rum syrup^G
- Profiteroles with chocolate sauce^G
- Sticky toffee pudding with caramel sauce^G
- Strawberry jelly with elderflower custard and crumble topping^{G*}
- Baked lemon tart with marmalade topping^G
- Treacle tart with orange crème anglaise^G
- White chocolate bread and butter pudding with raspberry jam coulis^G
- White chocolate and strawberry mousse
- Crème caramel with poached pear and mulled wine syrup
- Warm Welsh cakes with berry fruit compote and clotted cream^G
- Caramelised pear frangipan tart with vanilla crème fraîche^G
- Strawberry wontons with chocolate dipped strawberries and strawberry syrup^G
- Baileys cheesecake with coffee crème fraîche^G
- Rhubarb and pecan crumble with marzipan ice cream^{GN}
- Caramelised apple and pear syllabub with a mini nut flapjack^{GN}
- Peach melba trifle
- Cookies and cream cheesecake^G
- Strawberry meringue pie^G
- Chocolate and coconut banoffee pie with coffee syrup^G
- Red fruit tiramasu with spicy mango coulis and raspberries^G
- Chocolate fondant with peanut butter ice cream^N
- Black forest gâteau with cherry brandy compote and clotted cream^G
- Lemon and lime panacotta, mango jelly, passion fruit sorbet with crushed pistachios
- Chocolate orange tart with caramelised whisky, kumquats and candied peel^G
- Vanilla rice pudding with blackberry compote^G
- Raspberry cranachan trifle^G
- Rhubarb crumble trifle^G
- Upside down banana cake with maple and caramel sauce and caramelised pecans^{GN}
- Battered sweet pineapple with ginger and mango salsa and mint syrup^G
- Trio of strawberry desserts (strawberry wonton, individual cardamom and vanilla rice pudding, Turkish delight and strawberry mousse)^G
- Trio of chocolate desserts (chocolate cup filled with vanilla crème fraîche, chocolate scotched egg, black cherry and white chocolate trifle)^G



Vegetarian dishes

Please select ONE dish for your vegetarian guests [G contains gluten]

- Stuffed sweet potato with garlic mushroom and leek served with a red pepper sauce
- Spicy filo basket with cauliflower cheese served with tomato sauce^G
- Roasted vegetable lasagne^G
- Quorn pieces with spinach in garlic cream
- Butternut squash, leek and asparagus pie served with cream cheese sauce^G
- Vegetarian mince chilli with saffron rice
- Portobello mushrooms filled with spring onion risotto, served with pan juices
- Mixed vegetable filo parcels with pesto cream^G
- Fresh herb pancakes filled with creamy garlic mushroom and red onion^G
- Vegetarian toad in the hole with onion gravy^G
- Wild mushroom ragout with mustard mash
- Penne pasta with roasted vegetables in a spicy tomato sauce^G
- Wild mushroom and asparagus strudel served with a cream cheese and chive sauce^G
- Pan-fried cheese and lentil loaf with red onion chutney
- Mushroom, spinach and ricotta cannelloni^G
- Cauliflower, spinach and chickpea balti with saffron rice
- Filo pie filled with leek, butternut squash, asparagus and goats cheese with tomato sauce^G

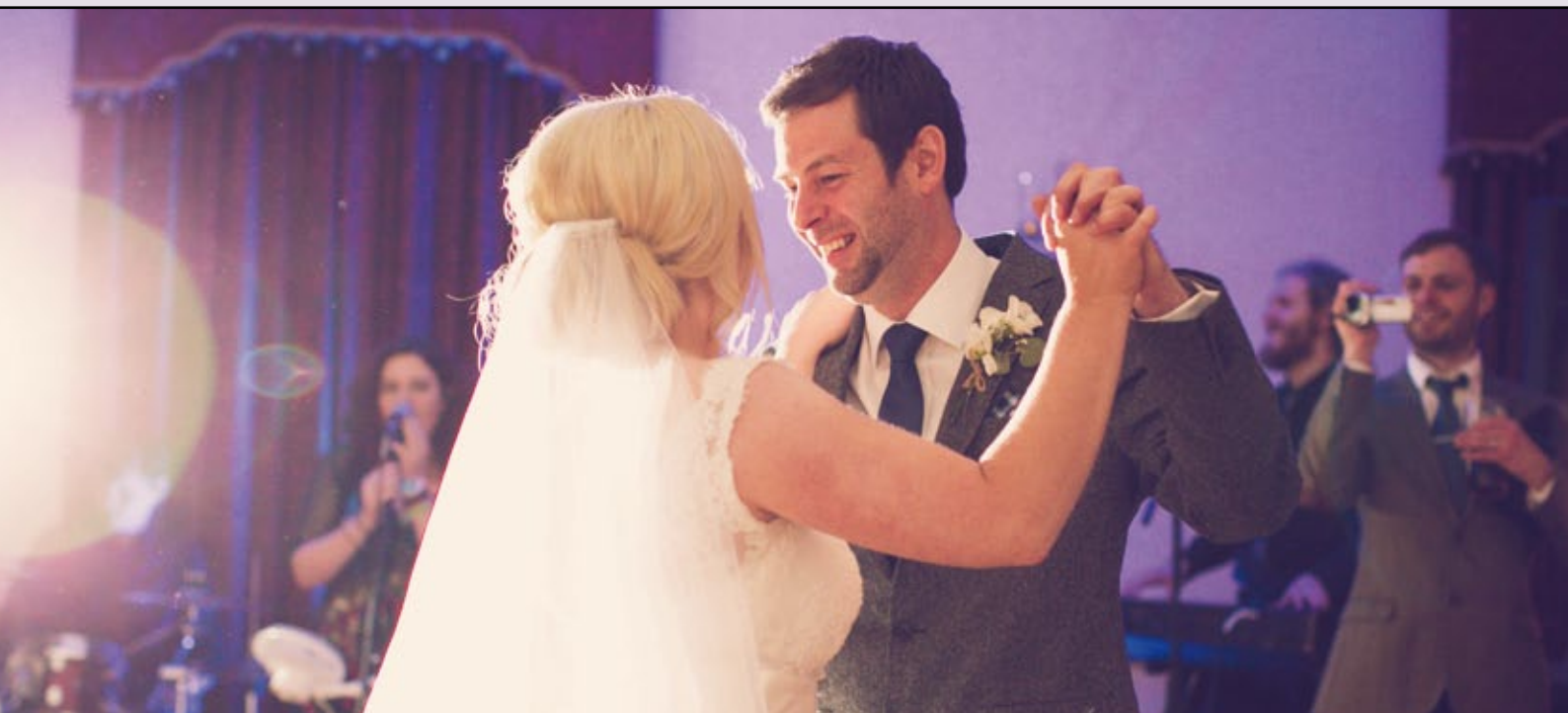
'Just wanted to thank the team at the Glen-Yr-Afon for making our day so perfect. Everything from the food and those personal little touches you do are amazing.

Everyone said what a wonderful place the Glen-Yr-Afon is and that it was the best wedding they had ever been to.

Can't believe how quick the day went - we wish we could do it all over again.'

Special Dietary Requirements

Please advise our Wedding Coordinator if any of your guests have special dietary requirements.

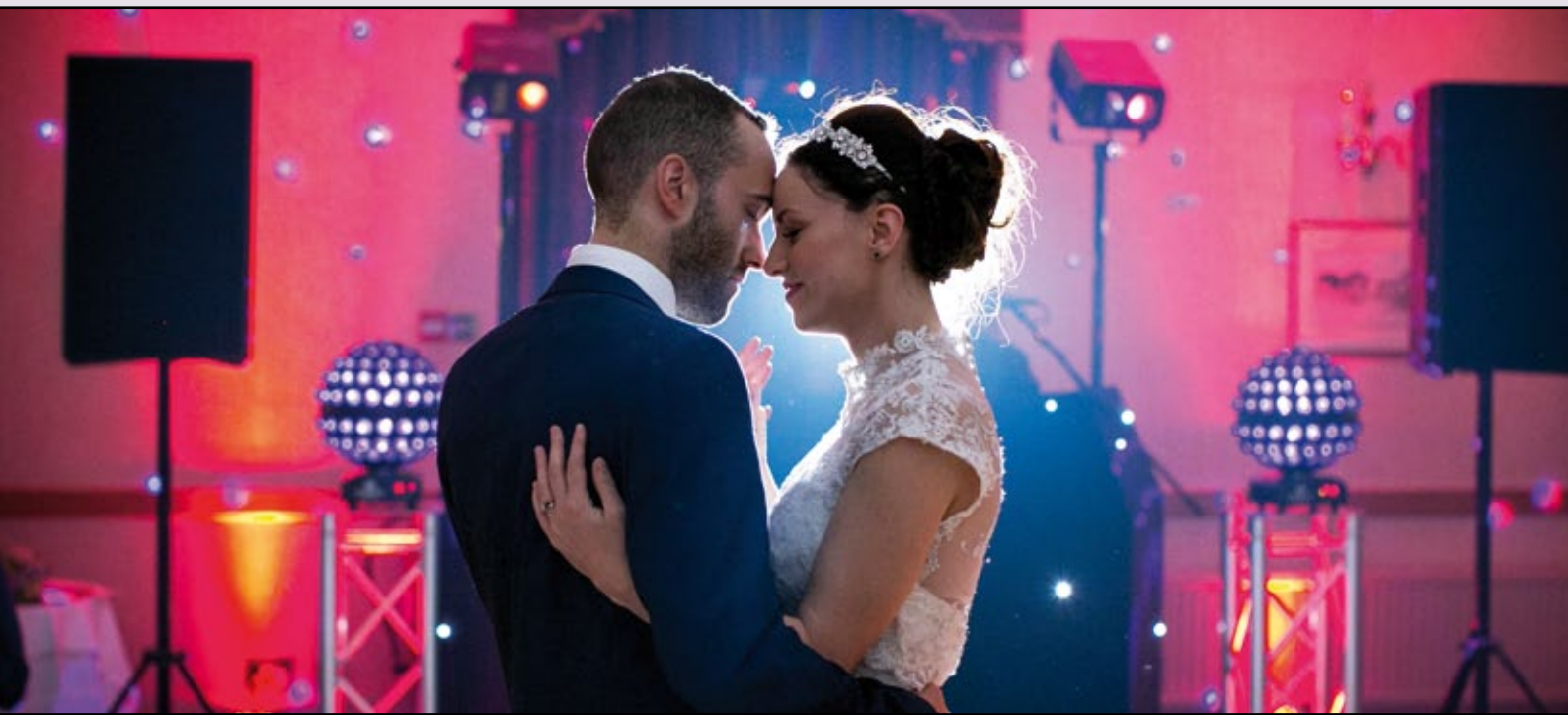


Evening buffet selection

Select your buffet items

- Mini savoury filled baguettes^G
- Savoury filled sandwiches^G
- Chicken Caesar wraps^G
- Salmon Caesar wraps^G
- Red onion and cheese wraps^{GV}
- Smoked salmon and cream cheese bagels^G
- French bread pizza^{GV}
- Cheese and garlic French bread^{GV}
- Red onion and goats cheese ciabatta^{GV}
- Barbeque drumsticks
- Chinese style drumsticks and thighs
- Lime and chilli coated chicken
- Peppered steak puffs^G
- Mini cottage pies^G
- Mini burgers wrapped in bacon with a blue cheese dip
- Garlic and rosemary lamb kebabs
- Pork and sage patties
- Sausage rolls^G
- Breaded king prawns^G
- Salmon, halibut and king prawn chilli kebabs
- Smoked salmon and crab pinwheels
- Spicy mini crab cakes
- Mini fish and mushy pea rosti^G
- Butternut squash, smoked duck and maple tart^G
- Mini pork, sage and apple pies^G
- Garlic dough balls^{GV}
- Sundried tomato, garlic, basil and spinach bruschetta^{GV}
- Three cheese and red onion tart^{GV}
- Parma ham and roasted shallot tart^G
- Smoked bacon and leek tart^G
- Cheddar and tomato chutney tart^{GV}
- Potato skins topped with bacon, cream cheese and chives^G
- Potato skins topped with spring onion, cream cheese and Tintern cheese^{GV}
- Vegetable spring rolls^{GV}
- Onion bhajis^{GV}
- Vegetable samosas^{GV}
- Mini chicken korma naans^G

[^G contains gluten, ^V suitable for a vegetarian diet]



More buffet items

- Parma ham and salami bagels^G
- Mini chicken Kiev^s^G
- Chorizo and chicken skewers
- Chicken tikka split sticks
- Maple syrup chicken wings and ribs
- Mini chicken and bacon pies^G
- Southern fried chicken fillets^G
- Beef burrito^G
- Chicken tikka naanwich^G
- Smoked salmon blinis^G
- Mini chicken and bacon burgers^G
- Mini salmon en crouete^G
- Mini garlic Kiev^s^G
- Chilli nachos with sour cream and melted cheese^G
- Mini sausage plaits^G
- Mini beef Wellingtons^G
- Beer battered fish goujons^G
- Bacon and black pudding scotched eggs with tomato and chilli dip^G
- Roasted mini jacket potatoes filled with sour cream and chive^V
- Chilli and cheese potato wedges^G
- Cajun onion rings^{GV}
- Bacon, chicken, coriander and sweet potato cakes^G
- Salami and roasted tomato ciabatta^G
- Southern fried breaded chicken drumsticks^G
- Meat feast pizza^G
- Ham, mushroom and pineapple pizza^G
- Mini duck spring rolls^G
- Chicken pakoras and mint dip^G
- Mini smoked haddock and apple fishcakes^G
- Prawn and avocado wraps^G
- Belly pork bites with apple sauce
- Pork and pineapple skewers
- Piri piri chicken split sticks
- Prawn wontons^G
- Spicy chicken puffs^G
- Bagels filled with cream cheese, salami, chorizo and prosciutto^G
- Mini hot dogs with tomato and chilli relish^G
- Cheese and spring onion filo^{GV}

Any 12 items (or hog roast) may be chosen as part of the Platinum wedding package.

Any 10 items (or hog roast) may be chosen as part of the Small & Intimate, Sapphire and Diamond wedding packages.

Any 8 items (or hog roast) may be chosen as part of the Emerald wedding package.



Alternative evening refreshments

Additional vegetarian dishes to add to your evening buffet

£2.00 per person for each item

- Cheese and lentil loaf
- Curried butternut squash and sweet potato cakes **G**
- Mixed vegetable and filo parcels **G**
- Mini mushroom Wellingtons **G**
- Goats cheese and red pepper cheesecake **G**
- Sweet pepper and chilli tart **G**

Hog roast

Served with bread rolls, stuffing, apple sauce and side salads

(Vegetarian dishes available where hog roast is chosen. Please ask for details)

Finger buffet dessert options

(available only in addition to finger buffet or hog roast) - £1.75 per person for each item

- Mini white chocolate and vanilla doughnuts **G**
- Strawberry and ginger tartlets **G**
- Lemon curd drizzle cake **G**
- Raspberry and coconut shortbread **G**
- Tiramisu tartlets **G**
- Baby meringues with a fudge and toffee cream
- Mini cheesecakes (chocolate, strawberry, vanilla) **G**
- Mini baked New York cheesecake **G**
- Mini lemon meringue pie **G**
- Mini strawberry meringue pie **G**
- Nutella, pistachio and nut puff swirls **GN**

[**G** contains gluten, **N** contains nuts]

Alternative evening refreshments

In addition to the above options, we also offer cold meat platters, cheese platters or a hot served buffet (curry, chilli, lasagne, rice, chips and garlic bread - please ask for details)



For your younger guests

For your younger guests (under 8 years) we are happy to offer a package that includes soft drinks with the wedding breakfast and a choice from the following menu. Alternatively, we can offer them a smaller portion of your wedding breakfast choice.

Children's Menu

- Homemade soup of the day ^V
 - Garlic bread ^{G V}
 - Prawn cocktail
 - Fruit juice ^V
 - Fruit platter ^V
 - Potato skins topped with cream cheese and bacon, served with a barbeque dip
-
- Breaded chicken strips ^G
 - Sausage and mash with onion gravy
 - Fish fingers in breadcrumbs ^G
 - Mild chicken curry and rice
 - Ham, egg and chips
 - Cheesy chicken and sweetcorn pasta bake
- All served with a choice of chips, jacket potato or mashed potatoes and peas, baked beans or salad
-

Fresh fruit salad

- Ice cream sundae (strawberry, vanilla or chocolate ice cream topped with raspberry and chocolate sauce, chocolate buttons and jelly beans)
- Chocolate or blueberry muffin ^G
- Mini strawberry tarts ^G and baby toffee meringues
- Chocolate brownie with vanilla ice cream, caramel sauce and strawberries ^G
- Banana custard (sliced banana, chocolate, honeycomb pieces and custard cream)

[^G contains gluten, ^V suitable for a vegetarian diet]

'Please pass on our thanks to all of the amazing staff at the Glen-Yr-Afon who helped in the run up to and on our wedding day. Everyone was so helpful and professional - we cannot thank you enough. Everything was perfect!'



Accommodation, for you ...

Recognising that many of your wedding guests will travel a considerable distance to be present at your wedding, we are pleased to offer a choice of accommodation packages.

Check In / Out

The check-in time is from 3:00 pm and check-out time the following morning is 10:30 am. We are unable to guarantee access to bedrooms before this time, however, every effort will be made to assist the Bride, Groom and their parents, with an earlier check-in where circumstances allow and at management discretion.

If very early check-ins are anticipated or early check-ins are imperative, we recommend that bedrooms are booked from the night prior.

Wedding Night Only

All of these rates include a full Welsh Breakfast from our à la carte menu.

Single	£97.50 inc.VAT
Double / Twin (2 person)	£125.00 inc.VAT
Family Bedroom (3 person)	£150.00 inc.VAT
Family Bedroom (4 person)	£175.00 inc.VAT

'We had a fantastic day. We consistently received high praise regarding the hotel and staff from our guests throughout the day and night. Our expectations were high after reading the hotel feedback and previously visiting the hotel but the day far exceeded our expectations.'



...and your guests

Two-Night Wedding Guest Break

All of these rates include a four course à la carte dinner on the evening prior to the wedding (between 6.30 pm and 9 pm) and a full Welsh breakfast each morning.

Single	£200.00 inc.VAT
Double / Twin (2 person)	£260.00 inc.VAT
Family Bedroom (3 person)	£310.00 inc.VAT
Family Bedroom (4 person)	£360.00 inc.VAT

Extension to the Wedding Guest Break

These rates (per additional night) include a four course à la carte dinner.

All Wedding Guest Breaks are subject to availability.

Single	£102.50 inc.VAT
Double / Twin (2 person)	£135.00 inc.VAT
Family Bedroom (3 person)	£160.00 inc.VAT
Family Bedroom (4 person)	£185.00 inc.VAT

'All the guests have said how amazing the hotel and the staff were and the food... Firstly having a choice on the day was a huge thumbs up! Secondly it all came out hot and with 81 guests it couldn't have been easy. Thirdly it all tasted amazing!'



Wedding entertainment

Harpist

A beautiful musical welcome with harpist Lois Davies who has been associated with our hotel for many years. Her musical talent is guaranteed to delight your guests.

For civil ceremonies, Lois will play for the ceremony and through the wedding breakfast.

For church weddings, Lois will play to greet your guests through the drinks reception and through the wedding breakfast.

If you would like any further information on Lois Davies or would like to discuss other musical accompaniment please contact our Wedding Coordinator.

A disco is included as part of our wedding packages.

Evening Entertainment

We can also assist you in arranging a disco to entertain your guests. Evening celebrations generally commence at 7.30pm and conclude at midnight.

Our Wedding Coordinator will be happy to assist in providing a list of options for your evening celebration including 80's themed disco, starlit dancefloor, uplit backdrop, room uplighting, fireworks, live bands, casino tables, magicians, photobooths, chocolate and beverage fountains etc.

Should you prefer to arrange your own choice of entertainment, please note that we will require a copy of your supplier's Public Liability Insurance in advance of the day.

We reserve the right to control the volume of all entertainment in deference of the wishes of local residents.



Flowers and table arrangements

Most of our wedding packages include a budget for fresh flowers to dress the Hotel on your wedding day. Working with the talented team at Love Lily, we offer you total flexibility with the type of centrepieces and choice of flowers you can have. The budget allocation varies depending on the wedding package chosen.

You are welcome to extend the budget to enhance your floral requirements if you so wish – you just settle the difference in cost directly with the florist. Please note that there is no budget for flowers in our Emerald wedding package but these can be arranged for you at an additional cost.

Your wedding day is an event to remember for the rest of your life. Beautiful flowers and stunning decorations create an event for everyone to enjoy. The designs, fragrance and colours chosen can bring your wedding alive.

Once you have chosen your bridal gown, you should book an appointment with Emma, our extensively experienced florist & event planner, to discuss your requirements further. She will meet with you at their studio in Abergavenny and chat through your ideas of what you like, make suggestions and create wedding flowers that are tailor made and perfect for you.

You may also wish to take the opportunity to chat through your requirements in respect of bridal flowers, buttonholes etc.

Emma Lynch - Jo Goodwin
Love Lily - www.love-lily.com
events@love-lily.com
Tel: 01873 856618

STANDARD TERMS AND CONDITIONS FOR WEDDING BOOKINGS

All wedding bookings are conducted on the basis of these Terms and Conditions

Confirmation

A provisional booking for the date of your choice will be held for a maximum of 14 days. After 14 days, a non-refundable deposit of £500 is required to confirm your provisional booking. Confirmation of the booking will then be made in writing by the Hotel. A charge of 3% will be applicable to all credit card payments.

Payments

Twelve months before the date of your wedding, you will be required to make a further payment of £1000. Additionally, six months before the date of your wedding, you will be required to make a further payment of £1000. Your final account will then be sent to you four weeks before the date of your wedding, requesting full payment no later than 14 days before your wedding date. Late payments may incur an additional charge. We regret that we are unable to accept payment by cheque for payments made less than 14 days before your wedding date. Any extras incurred are to be settled on the day of the event. All payments will be confirmed in writing.

Price guarantee

All prices are current and inclusive of VAT, unless otherwise stated. Whilst every effort will be made to maintain current prices, they may be subject to alteration at management discretion, without prior notice. Where prices have yet to be set in respect of the date of your wedding, any bookings confirmed will be subject to the knowledge that annual increases may apply.

Minimum numbers

We reserve the right to set minimum numbers for certain dates. Where minimum numbers apply, you will be required to select a drinks package and wedding breakfast for the specified number of daytime guests and an evening buffet or hog roast for the specified number of evening guests. Alternatively you can select an equivalent all-inclusive package.

On these dates weddings must comply with the minimum requirements and payment for this number will still be required where numbers fall below. Final numbers must be confirmed with the Hotel at least 14 days prior to the wedding date. We regret that any shortfall in numbers less than 14 days prior to your event will result in full payment being charged. Refunds will not be given for guests that do not attend. Additionally, for New Year's Eve bookings, all bedrooms will need to be paid for as part of the booking.

Food and Beverage

Evening buffets / hog roasts must be ordered for the total number of guests attending the evening function. No outside catering is permitted at the Hotel. All alcoholic beverages brought onto our premises are subject to a corkage charge.

Corkage

Weddings will be permitted to supply their own wines subject to the provision of a minimum quantity of bottles being provided. The minimum requirements are for a sparkling wine (or agreed equivalent) to be supplied (min 1 glass per guest) for arrival drink or post-ceremony, at least 2 glasses of wine per guest for the wedding breakfast and 1 glass per guest of sparkling wine/champagne (or agreed equivalent) for the toast. Where the number of bottles supplied falls below the minimum requirements, corkage will be charged at the minimum rates.

Children

Children under the age of eight years will be charged per head. Where an all-inclusive wedding package is chosen, two children (under the age of eight years) will equate to one adult place. We regret that no discount can be offered for children in respect of the evening refreshments.

Photographs

We reserve the right to use any photographs we take of your wedding or your guests in our publicity material or on our website.

Special Requirements

It is the client's responsibility to inform the hotel prior to the event, of any special dietary requirements or food allergies of any of the wedding guests. Glen-Yr-Afon House Hotel and Clarke's Restaurant makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk. Any wheelchair accessibility requirements must also be notified to the Hotel in advance of the wedding.

Accommodation

It is the responsibility of the client, at the time of confirming the booking to enquire about room availability and request a number of bedrooms to be reserved for wedding guests. Priority for guest rooms will be given to the wedding party of the day. Individual guests must confirm their reservation and pay a non-returnable deposit of £50.00 per room per night. Rooms will be released eight weeks prior to the wedding date if not confirmed with a name, deposit and payment details. Exclusive use of all 27 bedrooms (where available), will require a non-refundable deposit of £50.00 per room to be paid at the same time the interim payment is sought ie six months before the wedding.

Smoking

We operate a strict no-smoking policy throughout the building. Smoking is permitted outside in the smoking shelter only, where ashtrays are provided. If ashtrays are not used, an extra charge may be levied to the Bridal party for the cleaning up of cigarette butts. It is against the law to smoke in a public building. Out of fairness to the next guest and to maintain our integrity as a clean and non-smoking establishment, we do not permit smoking in any of our bedrooms. It is usual for us to charge an extra night's accommodation if we feel we cannot re-let a room which smells of smoke after departure.

Damage

The client is responsible to the Hotel for any damages caused by the client or their guests or agents.

Entertainment

We require a copy of valid public liability insurance for any sub-contractor i.e. entertainment arranged by yourselves. Failure to provide a copy in advance of your wedding date, may result in access being denied.

Cancellation - *By the client*

In the event of the client's cancellation of the wedding, the following charges will apply

- Cancellations over 1 years notice - deposit retained by hotel
- 10-12 calendar months – deposit plus 50% of the estimated cost
- 7-9 calendar months – deposit plus 75% of the estimated cost
- 3-6 months notice – deposit plus 85% of anticipated charges
- less than three months notice - 100% of anticipated charges

Cancellations can only be accepted by the principle party that made the original booking and only when accompanied by written confirmation

Cancellation - *By the hotel*

The hotel may cancel the reservation if:

- i) The hotel or any part of it is closed due to circumstances outside it's control
- ii) If the booking may prejudice the reputation or cause damage to the hotel.

In such an event the hotel will refund any advance payment (including deposit) but will have no further liability. The Hotel shall not be liable for any breach of this contract caused by any event or matter beyond its control including strikes, labour disputes, fire, riot, flood, war and including any other matter in the opinion of the Hotel proving impossible the performance of the contract but not being limited to matters listed here.

Check out

Check out is 10:30 a.m. Late check out will result in additional charges.

Insurance

You are advised to arrange your own insurance cover for the event in order to mitigate your loss in the event of cancellation, illness etc.

The information enclosed in this wedding brochure is current for the year 2018 and is valid until 31st December 2018. All prices listed are correct at the time of printing, and are inclusive of VAT.



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 www.thecoppertree.co.uk 01291 672810

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 charlottealexander.co.uk
 28A Victoria Street, Old Cwmbran, NP44 3JS

Bespoke Packages	2019		2020	
	Price	Additional glass with the wedding breakfast	Price	Additional glass with the wedding breakfast
House Drinks Selection	£26.95 per person	£4.40 per person	£28.25 per person	£4.50 per person
Celebration Drinks Selection	£32.95 per person	£4.90 per person	£34.60 per person	£5.10 per person
Prestige Drinks Selection	£35.00 per person	£7.25 per person	£37.25 per person	£7.45 per person
Welsh Drinks Selection	£34.50 per person	£6.95 per person	£36.00 per person	£7.25 per person
Upgrade to Champagne for the toast (in addition to the above packages)	£5.95 per person		£6.05 per person	
Canapes				
Canapes - 4 items	£5.00 per person		£5.00 per person	
Canapes - 6 items	£7.50 per person		£7.50 per person	
Wedding Breakfast				
Wedding Breakfast Options 1 - 10	£54.80 per person		£57.50 per person	
Wedding Breakfast Options 11 - 16	£56.00 per person		£58.80 per person	
Wedding Breakfast Option 17	£56.85 per person		£59.70 per person	
Wedding Breakfast Option 18	£60.50 per person		£63.50 per person	
Wedding Breakfast Option 19	£64.90 per person		£68.00 per person	
Children - under 8 years	£32.50 per person		£33.00 per person	
Evening Refreshments				
Evening Buffet - 10 items	£25.00 per person		£26.25 per person	
Evening Buffet - 11 items	£26.00 per person		£27.25 per person	
Evening Buffet - 12 items	£27.00 per person		£28.25 per person	
Hog Roast	£25.00 per person		£26.25 per person	



Glen-Yr-Afon House Hotel

Pontypool Road * Usk * Monmouthshire * NP15 1SY

Tel: 01291 672302 / 673202 * Fax: 01291 672597

email: enquiries@glen-yr-afon.co.uk * www.glen-yr-afon.co.uk



Gary and Sue
photography