

2023 COMPLETE WEDDING SERVICE



HENSOL CASTLE

01443 665803 | www.hensolcastle.com

Menu prices are subject to change.

YOUR CASTLE AWAITS



A 17th Century Grade 1 listed castle, exclusively yours* for your special day. Situated in a breathtaking estate that contains a stunning 15 acre Serpentine Lake and soaring trees. Hensol Castle is the perfect setting for any couple wanting a fairytale wedding.

The lake and gardens, turreted castle, sweeping staircases and castle reception rooms provide the most memorable photogenic opportunities imaginable and that's not all...



WITH OUR COMPLIMENTS

- ♥ Exclusively yours for the day†
- ♥ Black carpet on arrival
- ♥ Silver cake stand and knife
- ♥ Complimentary table menus
- ♥ Complimentary bedroom for the happy couple
- ♥ One month prior to your wedding complimentary use of our Health and Racquets Club
- ♥ Choice between a round of golf with three friends† or 20% spa discount (1 month prior to your wedding) for each member of the couple.
- ♥ Complimentary parking
- ♥ Complimentary first anniversary dinner at the Vale Resort or luxury afternoon tea at Hensol Castle



†Valid Monday-Friday only, handicap certificates required. †Only one wedding per day at the venue. Excludes Hensol Castle Distillery and Atrium.



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WEDDING BREAKFAST



SANDRINGHAM

£50.95 per person

STARTERS

Roasted Plum Tomato and Pimento Bisque vg
Grilled foccacia, crisp basil

Pork Belly and Confit Duck Rillettes
Spiced apple chutney, grilled sourdough toast

Hot Smoked Salmon Tian
Dill crème fraîche and fresh horseradish

Feta, Olive and Mediterranean Vegetable Tart v
Pickled red onion, tzatziki, shaved cucumber ribbons

MAIN COURSE

Pan Roasted Chicken Breast g
Olive and chorizo sauce, whipped potatoes, braised kale

Pave of Braised Beef g
Chive crushed new potatoes, braised leeks bundled with fine green beans and carrots, red wine and thyme jus

Sea Bass Fillet
Bubble and squeak cake, samphire and leeks, lemon and thyme beurre blanc

Chargrilled Vegetables Feuillet v
Ratatouille, borlotti bean purée, sweet basil sauce

DESSERTS

White Chocolate and Raspberry Crème Brulee v
Cocoa marbled bicotti

Baked New York Style Cheesecake v
Biscuit crumb, seasonal berry compote, butterscotch cream sauce

Walnut and Pistachio Baklava v
Candied nuts baked in layers of honey soaked crisp filo pastry, vanilla and nutmeg Chantilly cream

Salted Caramel Brownie v
Chocolate ganache, vanilla bean ice cream, caramel drizzle

Coffee and Luxury Chocolates



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Dietary requests and intolerances - v Denotes dishes suitable for vegetarians. g Denotes dishes suitable for gluten free. vg Denotes dishes suitable for vegans and vegetarians.

WEDDING BREAKFAST



BALMORAL

£54.95 per person

STARTERS

Chicken and Smoked Ham Hock Terrine

Pickled baby onions, mushroom ketchup

Leek and Potato Soup VG

Crisp chive hay, truffle oil

House Cured Beetroot Salmon

Braised fennel and samphire salad

Grilled Portobello Tian VG

Wilted spinach, caponata salad, smoked garlic puree

MAIN COURSE

Chargrilled Chicken Supreme G

Chardonnay and mushroom cream jus, spring onion mash potato, griddled purple sprouting broccoli

Slow Roasted Rump of Welsh Lamb

Celeriac and beetroot dauphinoise, braised kale and rainbow carrots, rosemary and red wine jus

Salmon Supreme, Lemongrass and Coconut Curry Sauce G

Jasmine rice, mangetout, julienne red peppers

Pantysgawn Goats Cheesecake V

Crushed new potatoes, minted pea puree, cracked pepper beurre blanc

DESSERTS

Mocha Chocolate Mousse Cup V

Chocolate coffee beans and espresso cookie crumb

Peanut Butter Fondant V

Chocolate ganache, Chantilly cream and salted caramel peanut brittle

Candied Pecan Tartlet V

Homemade clotted cream ice cream, honey roasted peach

Coconut Panna Cotta

Pineapple and chilli salsa, toasted coconut

Coffee and Luxury Chocolates



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WEDDING BREAKFAST



WINDSOR

£60.95 per person

STARTERS

Poached Prawns with Samphire and Fennel
Toasted fennel seeds, saffron aioli

Terrine of Confit Duck, Apricot and Pink Peppercorn
Port wine and redcurrant jelly, grilled ciabatta

Mushroom Duxelle Crostini VG
Wild mushroom and chive stir fry, truffle oil, baby herbs

Feta and Beetroot Rosette V
Crisp filo rose, feta mousse, balsamic beetroot purée

Welsh Cawl
Tender lamb, pearl barley and root vegetable broth

MAIN COURSE

Chargrilled Centre-cut Fillet of Beef
Sage fondant potatoes, sautéed spinach and buttered leeks, peppercorn cream jus

Roasted Cod Loin
Smoked pancetta and Savoy cabbage, Lyonnaise potatoes

Pan Roasted Chicken Saltimbocca
Stuffed with sage, prosciutto and fontal cheese, sage potato galette

Cannelloni Stuffed with Ricotta, Sweet Potato and Hazelnut V
Sauce romesco, confit garlic, carrot purée, rocket

DESSERTS

Strawberry Tiramisu V
Chocolate covered mocha beans, vanilla crème anglaise, ruby chocolate dipped strawberries

Orange Zest Gin and Triple Chocolate Panna Cotta
Layers of dark, milk, and orange gin infused white chocolate, orange gin jelly, marbled biscotti

Blueberry and Pistachio Cheesecake V
Pistachio brittle

Tart Au Citron V
Lemon curd, candied citrus peel,

Coffee and Luxury Chocolates



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WEDDING BREAKFAST



If you choose to try the seven course wedding feast at your tasting, it will be chargeable at £65 per person and will then be taken off your main bill if you decide to go ahead with this menu.

SEVEN COURSE WEDDING FEAST

£69 per person

One selection from each course

AMUSE BOUCHE

- Carmarthen ham and peppered goats cheese crostini
- Grilled mushrooms stuffed with chorizo and Perl Las
- Savoury thyme crème brulee, caramelized leek crust

SOUP

- Mint pea and ham
- Welsh ale, cheddar and onion
- Roasted tomato and pepper

FISH COURSE

- Wasabi and nori wrapped monkfish, prawn kimchi
- New Orleans style crab cake, pepperonata, Cajun remoulade
- Crab and gruyere beignet, coral tuille, seaweed salad

ENTRÉE SALAD

- Smoked chicken and tarragon mayo, grilled gem lettuce, Parmesan tuille
- Chargrilled asparagus, wilted spinach and leek, chive and truffle vinaigrette
- Panzanella tian, heritage tomatoes, buffalo mozzarella, grilled red onion and peppers, crisp focaccia crostini, white balsamic dressing

MAIN

- Porcini rubbed beef fillet
- Lamb
- Tournedos of beef, wild mushroom and Dijon sauce

DESSERT

- Chocolate Bruschetta,
- toasted marbled biscotti topped with hazelnut chocolate salami, milk chocolate mousse and crushed cocoa nibs
- Key Lime Meringue Tart
- toasted meringue, lemon sherbet, lime and mint syrup
- Welsh Whisky Cream, Chocolate and Coffee Trifle
- Welsh whisky cream soaked sponge, layers of dark and milk chocolate mousse infused with espresso

CHEESE

- Three artisan Welsh cheeses, gourmet cheese biscuits, celery, grapes and chutneys



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CHILDREN'S CHOICE



CHILDREN'S MENU

£15.95 per child under 8 years

£22.95 per child under 12 years

Junior Portion of the Wedding Breakfast

STARTERS

Melon Balls and Grapes VG GF

Raspberry sauce

Tomato Soup VG GF

Toasted Pitta Bread VG

Hummus, cucumber, carrot sticks

MAIN COURSE

Pasta Primavera VG

Fresh vegetables and penne pasta in homemade tomato sauce

Chicken Goujons

Chips, peas

Fish Fingers

Chips, peas

Fresh Spaghetti Bolognese

DESSERTS

Warm Fudge Brownie V

Vanilla Ice Cream V GF

Fresh berries

Chocolate Chip Cookie V

Stack with Chantilly cream



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TABLE EXTRAS



TRADITIONAL CHEESE PLATTER

£75 per table

Platter of Traditional Welsh Farmhouse Cheeses

Grapes, celery, savoury and sweet biscuits, quince jelly

THE CHEESE TABLE

£1100 for 100 people

£1350 for 150 people

Selection of Welsh Hard and Soft Cheeses

Homemade flavoured breads, baguettes, savoury biscuits, pickles, chutneys, celery, grapes. We can also add other British and Continental Cheeses

THE CHEESE AND PÂTÉ TABLE

£1350 for 100 people

£1750 for 150 people



FAVOURS

£4.00* Personalised Gin Miniatures (5cl)

*Minimum order of 60.

£3.50 Gin Miniatures (5cl)



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CANAPÉS



STANDARD MENU

£9 Choice of 3

£11 Choice of 5

MEAT

- Chicken liver parfait, dark rye croutons and onion marmalade
- Spicy pulled pork with Carolina BBQ sauce and caramelised apple purée
- Maple glazed roast chicken fillet wrapped in smokey bacon
- Philly Cheesesteak bites

SEAFOOD

- Poached prawn salad and caviar spoons GF
- Mini smoked salmon blini, crème fraîche, dill and lemon
- Prawn and lemongrass popcorn
- Peppered mackerel pate and watercress

VEGETARIAN & VEGAN

- Peppered goats cheese tartlets with brandied cranberries V
- Mini olive and sundried tomato bruschetta on toasted foccacia VG
- Petite pea and asparagus quiche
- Garlic roasted wild mushroom and chive vol-au-vent V



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CANAPÉS



LUXURY MENU

£11 Choice of 3

£14 Choice of 5

MEAT

- Duck liver and port pâté in mini waffle cones
- Parma ham wrapped balsamic roasted fig with ricotta and rocket
- Petite beef Wellington, beef fillet in crisp puff pastry with mushroom duxelle and baby spinach
- Lamb kofta rissoles

SEAFOOD

- Garlic crostini with poached lobster, caperberry and shiitake mushroom
- Thai crab cake bites, green Thai curry aioli
- Butterflied king prawns stuffed with crab
- Horseradish and hot smoked salmon mousse cones

VEGETARIAN & VEGAN

- Crispy tempura cherry peppers with cream cheese stuffing (V)
- Smoked paprika tempeh bites (Vg, Gf)
- Pantysgawn goats cheese mousse cones with balsamic gastrique
- Porcini mushroom and smoked mozzarella arancini (V)

SWEET CANAPÉS

- Chocolate sliders, sweet brioche bun, chocolate salami and white chocolate ganache
- Mince meat "sausage rolls"
- Lemon curd, biscuit crumb and lime caviar
- Raspberry jam blinis
- Mini Welsh cakes
- Chocolate dipped strawberries



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BANQUETING EVENING RECEPTION



All menu's **£21** per person

THE BRITISH HAMPER

- Mini pork pies with piccalilli
- Freshly baked mini sausage rolls
- Thick sliced ham and cheddar on crusty rolls
- Vegetable samosas with mint raita
- Poached prawns with Marie Rose dipping sauce
- Tomato, cucumber and red onion salad
- New potato salad with sour cream and chives

MINI BBQ STYLE

- Mini beef burgers with gherkin relish and Monterey jack cheese
- Chicken churrasco skewers with garlic and saffron aioli
- Bourbon BBQ pulled pork baps with crackling and apple slaw
- Spicy potato wedges with creamy peppercorn dip
- Traditional coleslaw
- New potato salad with sour cream and chives
- Tomato, cucumber and red onion salad

ASIAN STREET FOOD

- Steamed bao buns filled with sticky Korean BBQ pulled pork and crisp Asian slaw
- Crispy duck pancakes, shredded cucumber and leeks
- Lamb samosas with mint raita
- Chicken gyozas, soy and lemongrass dipping sauce
- Green vegetable gyozas
- Tempura vegetables, mixed vegetables flash fried in tempura batter
- Hariyali chicken tikka skewers- grilled chicken with mint, coriander and yoghurt marinade



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BANQUETING EVENING RECEPTION



All menu's **£21** per person

TEX MEX FAJITA BAR

- Warm soft tortillas and hard taco shells
- Slow roasted shredded carne asada
- Fajita spiced chicken
- Spicy vegan bean chilli
- Sautéed peppers and onions
- Monterey jack cheese, sour cream, shredded lettuce, diced tomato and spring onions
- Tortilla chips, salsa, and guacamole

THE HOG ROAST

- Slow roasted pulled pork in soft rolls, crackling
- Sage and onion stuffing
- Spiced apple sauce, spicy honey mustard, hickory smoke barbeque
- Burnt end baked beans
- Traditional coleslaw
- New potato salad, sour cream and chives
- Pesto veggie pasta salad

ADD ON DESSERT SELECTION for **£1** CHOICE OF:

All accompanied with sliced fresh fruits

- Lemon and blackberry posset
- Chocolate ganache tart, salted caramel and cocoa nibs
- Classic Eton mess
- Honey and vanilla cheesecake, crumbled honeycomb and toffee sauce
- Mango panna cotta, tropical fruit salsa



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WINE LIST



SPARKLING WINE & CHAMPAGNE

Prosecco Spumante doc Borgo Alato	£29.95
Prosecco Raboso doc Borgo Col Alto Rosé	£29.95
Didier Chopin Brut	£47.95
Didier Chopin Rosé	£55.95
Laurent-Perrier La Cuvée Brut	£59.95
Laurent-Perrier Rosé	£89.95

RED WINE

Oude Kaap Réserve Shiraz	£21.95
Saint Marc Réserve Merlot	£22.95
El Supremo Malbec Mendoza	£24.50
Marqués de Cáceres 'Excellens' Crianza	£29.95
Allan Scott Estate Pinot Noir	£33.95



WHITE WINE

Oude Kaap Chenin Blanc	£21.95
Saint Marc Réserve Sauvignon Pays d'Oc	£22.95
Pinot Grigio IGT Villa Albini	£23.95
Marqués de Cáceres Excellens Blanco Rioja	£25.50
Allan Scott Estate Sauvignon Blanc	£32.00

ROSÉ WINE

Saint Marc Syrah Rosé	£22.50
Pinot Grigio Rosato IGT Villa Albini	£21.95



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PICK AND MIX DRINK



COCKTAILS

Gin Cocktail	£7.50
Hot Gin Cocktail	£7.50
Hensol Fizzy Cocktail	£6.75
Hensol Non Fizzy Cocktail	£6.75
Kir Royale	£6.95
Mimosa	£6.95
Peach Bellini	£6.95

OTHER

Aperol Spritz	£7.50
Classic Welsh Gin & Tonic	£7.95
Fully Dressed Pimms	£6.75



NON ALCOHOLIC

Non-Alcoholic Hensol Cocktail	£5.95
Peach or Raspberry Iced Tea	£5.95
No-jito	£5.95

SOFT DRINKS

Fruit Shoots (various)	£1.75
Pepsi Max, Diet Pepsi & 7UP	£2.50
J2O (various)	£2.50



ADDITIONAL ITEMS

Bottled Beer & Lager (Sol, Birra Moretti, Heineken)	£4.90
Bucket of 10 Beers/Lager (Sol, Birra Moretti, Heineken)	£44.00
Old Mout Cider (various)	£5.10
Heineken 0%	£3.50

CREATE YOUR OWN GIN STATION

Our manned Gin Station can add a unique focal point and a personal touch to your special day.

£875
(per 100 pax)



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WEDDING MENU TASTING EXPERIENCE



A menu tasting is offered to our reserved couples to allow you to sample the wedding menu you have selected with your wedding co-ordinator.

Wedding menu tastings will be scheduled no less than 60 days prior to the wedding date and will be held in our beautiful Conservatory at the Vale Resort.

Menu tastings will take place whenever possible on the **second Monday of every month**. If you are unable to attend then the following month will be offered.



Please book your menu tasting with your wedding co-ordinator.

Our wedding co-ordinators will be there to greet you on the night with a welcome arrival drink and canape tasters. This also gives you both the opportunity to ask any questions you may have.

Your wedding menu tasting will include two complimentary places for the happy couple. Two additional people can join the tasting at an additional cost of £30-65pp (price determined by your menu choice). You will be able to sample our house wines and have the opportunity to taste our upgraded wine selections.



You will be shown to your table where your chosen 3 course meal will be served. Our friendly accommodating Chefs will be on hand to run through your feedback, happy to tweak the menu to suit you and your guests.

We look forward to welcoming you both to the Vale Resort, to enjoy the sumptuous food our chefs have prepared and for you to know your special day is in our very capable hands.



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TERMS AND CONDITIONS



DAY AND EVENING RECEPTION

Minimum of 60 adult guests in the day (Mon-Thurs)

Minimum of 80 adult guests in the day (Fri-Sun)

Minimum of 100 adult guests in the evening

EXTERNAL CEREMONY

We will require 24 hours notice to move your wedding indoors if you are worried about the inclement weather conditions. Unfortunately, this decision cannot be made on the day.

GUEST ACCOMMODATION

You will be required to take a minimum of 15 bedrooms as part of your wedding package at Hensol Castle.



FIREWORKS

Fireworks are not permitted at Hensol Castle.

WEDDING BREAKFAST

A choice menu for all guests must be given to your wedding co-ordinator, along with any special dietary requirements. Please select two options plus a vegetarian selection from starters, mains and desserts. Menu choices and seating plan required minimum 14-days before the wedding.

DRINKS

You will be required to purchase 3 drinks for each adult guest. Drink on arrival, a drink at dinner and a drink to toast. **Please note we do not offer corkage.**



A PROVISIONAL BOOKING

Can be held for two weeks. After this time, the booking must be confirmed or released. To confirm the booking, we require a **non-refundable deposit of £2000.**

FINAL PAYMENT

50% of the total booking value is due 6 months prior to the wedding. Final payment due no later than fourteen days before the wedding along with the final numbers and menus. Once final numbers and payment have been made, there will be no refund if numbers are reduced. Any bedrooms at the Vale Resort need to be fully paid 8-weeks prior.



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OUR FRIENDS



REGISTRAR

**Vale of Glamorgan
County Council Registrar - 01446 700111**

WEDDING DÉCOR

Be Our Guest - @beourguestevents
beourguesteventsuk@gmail.com

Lumi Events - @lumieventdesign
hello@lumieventdesign.com

WEDDING CAKES

Bella Cakes - @bespokebellacakes
bella-cakes@outlook.com

Bryn Awel Creative Cakes - 01443 435241
enquiries@brynawelcreativecakes.co.uk
www.brynawelcreativecakes.co.uk

Devoli Cakes - @devolicakes
hello@devolicakes.co.uk
www.devolicakes.co.uk

The Vale Cake Boutique - 01446 741511
zoe@thevalecakeboutique.com
www.thevalecakeboutique.com

Wish Upon A Cupcake - @wishuponacupcake_
info@wishuponacupcakeonline.co.uk
www.wishuponacupcakeonline.co.uk



FLORIST

Dancing Daffodils - @thedancingdaffodils
info@thedancingdaffodils.com
www.thedancingdaffodil.com

Market Garden Florist, Cardiff - 02920 593889
info@floristcardiff.com
www.floristcardiff.com

Rolfes The Florist - @rolfesflowers
www.rolfestheflorist.co.uk

Roots Flowers by Jess - 01443 434137
www.rootsflorist.co.uk

Sara Caroline, Cowbridge - 01446 677550
www.saracaroline.co.uk



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OUR FRIENDS



EXTRAS

Calon Lan Cakes - 07903536522

contact@calonlancakes.co.uk
www.calonlancakes.co.uk

Dazzle Events - 01656 742245

mail@dazzleevents.co.uk
www.dazzlevents.co.uk

Lovey Dovey - 01443 207457

www.loveydoveyuk.com

Tricycle Treats - 07739 400005

info@tricycletreats.co.uk
www.tricycletreats.co.uk

ENTERTAINMENT



Bravo Singing Waiters - 07737 139480

www.bravosingingwaiters.co.uk
steve@bravosingingwaiters.co.uk

Brian Gunton, Magician - 07843529502

info@bryangunton.co.uk

Deal A Party Casino - 07977 969733

www.dealaparty.com

Matthew Wilson, Starlight Events - 07432 092232

matthew@weddingdjcardiff.co.uk
www.weddingdjcardiff.co.uk

Picasso Griffiths, Caricaturist - 07831 387302

Ultraboost - 07970 155416

www.ultraboost.co.uk

LIVE ENTERTAINMENT



Aderyn String - @aderynstringquartet

aderynstringquartet@gmail.com

COVER'D UP, Wedding & Party Band - 07979 336821

coverdupinfo@gmail.com
www.coverd-up-band.co.uk/home

Katie Bayliss, Harpist - @harpistkatie

katie.nicole.bayliss@outlook.com

Music HQ - 01554 770152

info@musichq.co.uk
www.musichq.co.uk

Sian Williams, Harpist - 02920 84012

The String Quartet Company

www.thestringquartetcompany.com



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OUR FRIENDS



WEDDING CARS

Ebony & Ivory - 07725 311267

info@ebonyandivoryweddingcars.co.uk
www.ebonyandivoryweddings.co.uk

Prices Wedding Cars - 01443 201940

info@pricesweddingcars.co.uk
www.pricesweddingcars.co.uk

PHOTOGRAPHERS

Lloyd Williams Photography - 07515 397893

hello@lloydwilliamsphotography.com
www.lloydwilliamsphotography.com

Mark Nicholls Photography - 07738715131

mark@markphoto.co.uk
www.markphoto.co.uk

Morgan James Photography - 07999996473

info@morganjamesphotography.co.uk
www.morganjamesphoto.co.uk

One Vision Photography - 01656 760184

info@onevisionphoto.co.uk
www.1visionphotography.com

Phillip Warren Photography - 07773 329130

info@philip-warren.com
www.philip-warren.com

Sally Uphill Photography - 07765862781

sally.uphill@btinternet.com
www.sallyuphillphotography.co.uk

Sophie Collins Photography - 07772936105

sophiecollinsphotography@gmail.com
www.sophiecollinsphotography.co.uk



VIDEOGRAPHERS

AME Productions - 07872595413

info@ameproductions.co.uk
www.ameproductions.co.uk

Bourbon & Blush Videography - 01633 386911

hello@bourbonandblush.co.uk
www.bourbonandblush.co.uk

Fire & Ice Videography - 07850597755

contact@fireandice.co.uk
www.fireandice.co.uk



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FREQUENTLY ASKED QUESTIONS

What if we want a specific menu that is not on your menu list?

We are very flexible with our menus and are always delighted to discuss your individual thoughts.

Do you offer a menu tasting prior to us confirming the menu?

Yes we offer a complimentary menu tasting for our reserved couples, wherever possible on the second Monday of the month no less than 60 days prior to the wedding date.

What catering options are there for children?

We have a selection of menus available for children outlined in this brochure.

Do you offer corkage?

This is not a service that we offer although we will be happy to discuss our drinks options with you.

Do you permit fireworks?

Fireworks are not permitted at Hensol Castle.

Is throwing confetti permitted?

We allow dried rose petals only due to the risk to wildlife at the castle.

What time is check in and check out?

Check-in is from 3.00pm and check-out 11.00am.

Feeding suppliers?

If you decide to offer food to your suppliers e.g. photographer, we will require pre-notice during your final details. This cannot be ordered on the day.

Do we need to book the local registrar?

Yes, we are unable to do this for you. Please contact the Vale of Glamorgan Registrar on 01446 700111.

How long will the castle provisionally hold the wedding date?

We will hold the date for two weeks. After this time we require a deposit of £2000 to confirm your booking which is non-refundable and non-transferable.

Do you take more than one wedding day?

The venue is exclusively yours for the day with exclusions to the Hensol Castle Distillery and Hensol Castle Atrium.

Can we hire a cake stand and knife from you and is this chargeable?

We are happy to offer our cake stand and knife with our compliments.

Will the castle set up my wedding cake on the day?

As your cake is such an important part of your day we would like you or your cake company to set this up exactly how you would like it.

Can I use my wedding cake for the dessert?

We are happy to serve your wedding cake as your dessert providing you still cater for the minimum spend from the menu chosen.

Do we need to order table decorations/flowers?

You will need to organise your own table decoration which can be delivered directly to the venue the morning of the wedding. We are happy to arrange these on the tables as you require.



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FREQUENTLY ASKED QUESTIONS



Are candles permitted?

You can use your own candles as decorations however, they must be in glass containers with no naked flames and not on the floor. Battery candles preferred.

What white linen do you provide?

White table cloths and napkins will be provided with our compliments. If you are arranging your own coloured table linen you will need to inform your Wedding Co-ordinator.

Do we need to order chair covers?

Chiavari chairs included but this is entirely your choice, please see the attached list of our friends who can help if other chairs preferred.



Can we provide our own evening entertainment?

We are happy for you to provide your own entertainment, as long as they can provide their public liability insurance, PRS music licence and all of their equipment is PAT tested.

What time does the bar and entertainment finish?

Bars close 12.00am Sunday - Thursday and 12.30am Friday and Saturday.

Entertainment finishes at 12.30am Sunday - Thursday and 1.00am Friday and Saturday.



Do you provide a master of ceremony/toastmaster?

We are pleased to offer the services of our Events Manager who will act as MC/Toastmaster, however we find that usually this task falls to the best man.

Do you allow outdoor entertainment?

Due to Hensol Castle being a private estate we are not permitted to allow outdoor entertainment. Acoustic music is acceptable.



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YOUR WEDDING PLANNER

10-12 MONTHS BEFORE

- ☐ Choose the date and location of your wedding
- ☐ Determine the budget
- ☐ Decide on where you would like to hold your ceremony and reception
- ☐ Choose the bridal party e.g. bridesmaids, bestman, ushers
- ☐ Start your guest list
- ☐ Book your photographer and videographer
- ☐ Go shopping for the perfect wedding dress and bridesmaids outfits
- ☐ Take out wedding insurance
- ☐ Apply for a marriage licence with local registrar if planning a civil ceremony

9 MONTHS BEFORE

- ☐ Choose and book musicians, band or DJ
- ☐ Decide on your florist and all flower arrangements
- ☐ Order your wedding cake
- ☐ Book transport for the day
- ☐ Organise venue decorations e.g. chair covers

6 MONTHS BEFORE

- ☐ Book your honeymoon and travel insurance
- ☐ Order your wedding stationary
- ☐ Choose and order your wedding rings
- ☐ Arrange a hire of suits for groom, bestman, fathers and ushers

3 MONTHS BEFORE

- ☐ Discuss details of menu with venue or caterer
- ☐ Choose your shoes and accessories
- ☐ Order your wedding favours
- ☐ Draw up a list of presents and find a gift supplier
- ☐ Arrange visas and vaccinations for honeymoon
- ☐ Send out invitations
- ☐ Arrange stag and hen parties

1 MONTH BEFORE

- ☐ Buy gifts for all attendants
- ☐ Keep your reception venue up to date with the number of guests
- ☐ Book appointments for hair and make-up trial and for on the day
- ☐ Get the marriage licence
- ☐ Telephone any guests who have not responded
- ☐ Arrange final fitting for your dress
- ☐ Confirm music selections with your entertainment
- ☐ Reconfirm arrangements with florist, wedding transport, photographer, cake supplier and honeymoon arrangements
- ☐ Prepare a seating plan

1 WEEK BEFORE

- ☐ Confirm times for picking up dress and outfits
- ☐ Collect your currency for honeymoon
- ☐ Write speeches
- ☐ Telephone any guests who have not responded

1 DAY BEFORE

- ☐ Get yourself pampered; have a long soak in the bath and a good nights sleep!

ON THE DAY

Simply enjoy the day, relax and have fun!



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