

# 2024/25 COMPLETE WEDDING SERVICE



**HENSOL CASTLE**

01443 665803 | [www.hensolcastle.com](http://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 months 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.

**2025 PRICING AVAILABLE ON REQUEST**



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# WEDDING BREAKFAST



## SANDRINGHAM

**£54.95** per person

### STARTERS

**Roasted Plum Tomato and Pimento Bisque** VG

Herb and roasted garlic oil

**Pork Belly and Confit Duck Rillettes**

Fig and honey chutney, char-grilled sourdough

**Smoked Salmon and Asparagus Quiche Tart**

Horse radish crème fraîche, grilled asparagus spears

**Baked Perl Wen Welsh Brie** V

Panko crust, cranberry and red onion marmalade, baby leaf salad

### MAIN COURSE

**Pan Roasted Chicken Breast** G

Crisp roast potatoes, honey roasted parsnip and carrot, green beans, pan gravy, Yorkshire pudding

**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**

Lemon potato rosti, samphire and leeks, dill and white wine cream sauce

**Sweet Potato, Carrot and Hazelnut Nut Roast** VG

Crisp roast potatoes, honey roasted parsnip and carrot, green beans, spicy sauce romesco

### DESSERTS

**White Chocolate and Raspberry Crème Brulee** V

Cocoa marbled bicotti

**Chocolate and Ginger Pudding** V

Butterscotch sauce, ginger nut crumb, brandy snap biscuit

**Toffee Apple Crumble Tart** V

Clotted cream ice cream, grated nutmeg

**Salted Caramel Brownie** V

Chocolate ganache, Chantilly 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

**£58.95** per person

### STARTERS

#### Ham Hock and Cornichon Terrine

Pickled shallot and red onion, piccalilli purée

#### Leek and Potato Soup VG

Crisp chive and leek hay, truffle oil

#### Beetroot Salmon Gravlax

Spiced beetroot and balsamic purée, braised fennel and samphire salad

#### Grilled Portobello Tian VG

Wilted spinach, caponata salad, smoked garlic purée

### MAIN COURSE

#### Char-grilled Chicken Supreme G

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

#### Char-grilled Sirloin Steak

Thyme potato fondant, sautéed spinach, leek and wild mushrooms, peppercorn cream jus

#### Roasted Cod Loin

Smoked pancetta and Savoy cabbage, Lyonnaise potatoes

#### Char-grilled Vegetable Feuillet V

Char-grilled vegetables and rocket pesto layered in crisp puff pastry with caponata, braised cavolo nero and herb oil

### DESSERTS

#### Mocha Chocolate Mousse Cup V

Chocolate coffee beans and espresso cookie crumb

#### Peanut Butter Fondant V

Chocolate ganache, Chantilly cream and caramel popcorn

#### Lemon Meringue Tart V

Toasted Italian meringue, lemon sherbet, candied citrus peel

#### Seasonal Berry Pudding V

Blueberry gastrique, toasted pistachios

**Coffee and Luxury Chocolates**



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# WEDDING BREAKFAST



## WINDSOR

**£64.95** per person

### STARTERS

**Poached Prawns with Samphire and Fennel**

Toasted fennel seeds, saffron aioli

**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

**Char-grilled Centre-cut Fillet of Beef**

Creamy dauphinoise potato, grilled asparagus, sauce bearnaise

**Pan Seared Halibut**

Saffron potato croquettes, fava bean, pea and leek fricassee, compound seafood butter

**Slow Roasted Rump of Welsh Lamb**

Rosemary and garlic fondant potato, braised cavolo nero and seasonal baby vegetables, redcurrant jus

**Pantysgawn Goats Cheese Cheesecake** V

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

### DESSERTS

**Strawberry Tiramisu** V

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

**Dark Chocolate and Cherry Marquis**

Morello cherry gel, brownie crumble, dark chocolate cup

**Prosecco and Raspberry Panna Cotta**

Freeze dried raspberry crumble, Bellini sorbet

**Candied Pecan Tartlet** V

Homemade clotted ice cream, honest roasted peach

**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

**£82** per person

One selection from each course

### AMUSE BOUCHE

- Carmarthen ham and peppered goats cheese crostini
- Mackerel and picked samphire
- Watermelon, lime and mint ceviche

### SOUP

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

### FISH COURSE

- Seared scallop, chorizo crisp, laverbread cake
- 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
- Char-grilled 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, creamy potato gratin cavolo nero, porcino cream jus
- Herb roasted lamb rack, minted new potatoes, chimichurri salsa
- Chicken ballotine, poached chicken breast stuffed with tarragon mousseline, smoked garlic pommes purée, Carmarthen ham wrapped asparagus

### DESSERT

- Chocolate bruschetta with crushed cocoa nibs
- Key lime meringue tart, toasted meringue, lemon sherbet, lime and mint syrup
- Raspberry ripple cheesecake, freeze dried raspberry crumble

### 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

### 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

**£9.50** Choice of 3

**£11.50** 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

**£11.50** Choice of 3

**£14.50** 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 **£21.50** 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 **£21.50** 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



**HENSOL CASTLE**

01443 665803 | [www.hensolcastle.com](http://www.hensolcastle.com)

# 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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