

COURT COLMAN
MANOR HOTEL

Your Wedding



*Food & Drink
Packages 2021*

Menu Packages

Menu Package A

£55 per person

Starter

Cream of Leek and Potato Soup served with Herb and Garlic Croutons.

Creamy Garlic Mushrooms served on Crostini.

Classic Prawn Cocktail served with Buttered Brown Bread.

Murgh Malai Kebab (Indian option).

Main Course

Roasted Pork Loin served with Homemade Rich Gravy and a Stuffing made from Smoked Bacon, Sage and Onion.

Roasted Chicken Supreme served with Homemade Rich Chicken Gravy and a Stuffing made from Sausage Meat, Smoked Bacon, Sage and Onion.

Poached Salmon Fillet with Soya Marmalade Glaze.

Murgh Makhani and Pilau Rice (Indian option).

Dessert

Milk Chocolate Profiteroles.

Red Velvet Cheesecake.

Mango Brûlée or Crème Brûlée.

Menu Package B

£65 per person

Starter

Tomato and Roasted Red Pepper Soup served with Cheese Crouton.

Chicken Liver Pate served with Red Onion Marmalade and Crostini Bread.

Smoked Haddock, Leek and Mature Cheese Fishcake with Lemon and Dill Sauce.

Barrah Kebab (Indian option).

Main Course

Striploin of Dry Aged Welsh Beef served with Homemade Red Wine Jus.

Poached Loin of Cod topped with a Creamy White Wine and Dill Sauce or Creamy Parsley Sauce.

Chicken Breast served with a Bacon and Wild Mushroom Cream Sauce.

Rara Gosht and Pilau Rice (Indian option).

Dessert

Trio of Desserts (Raspberry Cheesecake, Pannacotta Shot and Chocolate Tart).

Apple Crumble with Fresh Cream.

Chocolate Brownies and Blondies served with Raspberry Coulis and Cream.

Menu Package C

£75 per person

Starter

Rich Cauliflower and Blue Cheese Soup served with Herb Croutons.

Asparagus wrapped in Parma Ham with a Hollandaise Sauce.

Smoked Salmon, King Prawn and Melon Salad served with Herb Croutons.

Mixed Kebab Platter (Indian option).

Main Course

Roasted Calvados Duck Breast, Roast Apple, Rich Duck Calvados Jus and Parma Ham.

Roasted Leg of Welsh Lamb stuffed with Garlic and Rosemary served with Rich Red Wine Jus.

Roasted Welsh Lamb Shank served on Smoked Bacon Mash with Red Wine Jus.

Fillet of Beef Served with Fondant Potatoes and a Creamy Brandy and Peppercorn Sauce.

Alleppey Curry and Spicy Mash (Indian option).

Dessert

Chocolate Bread and Butter Pudding with Vanilla Cream.

Banoffee or Strawberry Eton Mess.

Rich Chocolate and Orange Mousse.

Prices stated are per person. One menu option to be selected from your choice of menu package, excluding dietary requirements. Otherwise £5 per person supplement applies.

All Main Courses served with: Peppered Honey Roasted Carrots, Parsnips and Roasted Potatoes (except Indian options).

Vegetarian Main Course Options

Vegetarian Shepherd's Pie

Quorn Mince topped with Creamy Potato and Grilled Cheese.

Vegetarian Lasagne

Layers of Quorn Mince and Pasta finished with a Rich Cheese Sauce.

Brie, Mushroom and Hazelnut Wellington

Sautéed Mushrooms in Garlic with Vegetables then wrapped in a Light Puff Pastry.

Indian Vegetable Platter

Roasted Aubergine Curry with a side of Creamy Dal Makhani served with Fluffy Pualo Rice.

Mixed Vegetable Gratin

Oven Roasted vegetables topped with a White Wine Sauce and gratinated with Cheese.

Banqueting Menus

Formal Buffet

£30 per person

Minimum of 50 guests.

Platter of Cold Meats including Roasted Sirloin of Beef, Guinness Roasted Ham and Turkey Breast and Smoked Pork Loin.

Heart of Palm.

Asparagus.

Mange Tout and Vinaigrette Dressing.

Stuffed Peppers and Olives.

Smoked Salmon Platter.

Prawn Marie Rose.

Green Salad with Feta and Olives.

Vegetable Quiche Tart.

Pasta and Pesto Salad.

Coleslaw.

Potato Salad.

Selection of Cheeses.

Chutney and Biscuits.

Selection of Bread Rolls.

Canapes

£7 per person

Choice of 3 options.

Cucumber Cups with Prawns in Marie Rose Sauce.

Chicken Skewers (Sweet Chili, Satay or Thai).

Welsh Rarebit.

Mini Chicken Tikka Naan.

Breaded Brie Wedges.

Vodka and Beetroot Salmon on Crostini.

Breaded Mac and Cheese.

Mini Yorkshire Puddings with Beef and Horseradish.

Pork, Sage and Onion Bites.

Goats Cheese and Beetroot served with Crostini Bread.



Finger Buffet

£20 per person

Choose 8 from the following list.

A Selection of Freshly Made Sandwiches (Vegetarian and Meat).

Spicy or Plain Roasted Chicken Drumsticks.

Potato Wedges with Garlic Mayonnaise Dip.

Mini Corn Beef Pasties.

Mini Steak and Ale Pies.

Mini Chicken and Tarragon Pies.

Mini Quiche (Vegetarian Selection).

Vegetable Samosas.

Mac and Cheese Bites.

Mini Yorkshire Puddings with Beef and Horseradish.

Garlic Baguettes.

Thai Vegetable Dim Sum.

Chicken Wings of Fire.

Mini Seekh Kebabs.

Chicken Strips with BBQ Sauce.

Honey Roasted Cocktail Sausages.

Curried Mushrooms.

Tortilla Chips served with Sour Cream and Salsa.

Fish and Chip

£15 per person

Battered Fish Pieces served with Chips, Minted Mushy Peas and Tartar Sauce and Onion Rings.

Rustic Buffet

£25 per person

Charcuterie Platter – Salamis, Hams, Chorizo and cold Sausages.

Chicken Liver Pate.

Selection of Pickles and Relishes.

Stuffed Peppers.

Pork Pies.

Scotch Eggs.

Mixed Bread Basket.

Stuffed Mushrooms.

Mixed Cheese Platter – Mix of local and international Cheeses with Celery and Grapes.

Hog Roast

£30 per person

Minimum of 70 guests.

A succulent Hog roasted to perfection.

Served with:

Green Salad.

Sage and Onion Stuffing.

Coleslaw.

Potato Salad.

Jalapeno Chillies.

Apple Sauce.

Bread Rolls.

Children's Selection

£10 per child for two courses

For children under the age of 10 please choose from the following:

Pasta Bake.

Chicken Nuggets.

Sausages.

Fish Fingers.

The above are served with Baked Beans and Roast or Chipped Potatoes.

For Dessert Ice Cream is available with Vanilla, Strawberry or Chocolate flavour.

Indian Hot Fork Buffet

From £25 per person

Murgh Makhani (Chicken).

Rara Gosht Punjabi (Lamb).

Matar Paneer (Cheese and Peas).

Chicken Chettinard (Spicy).

Pilau Rice.

Poppadoms.

Mango Chutney.

Naan Bread.

Salad.



Drinks

Drinks Package A

£25 per person

On Arrival

Choice of Bucks Fizz/Orange Juice
Birra Moretti/Sol

Wedding Breakfast

1 Glass of Red/White/
Rose House Wine

Toast

1 Glass of Sparkling House Wine

For Superior Wine add £2 per person.

Drinks Package B

£30 per person

On Arrival

Choice of Pimms/G&T
Orange Juice

Wedding Breakfast

1 Glass of Sauvignon Blanc/
Shiraz/Zinfandel Rosé

Toast

1 Glass of Prosecco

For Superior Wine add £2 per person.

Drinks Package C

£35 per person

On Arrival

Choice of Peach Bellini/
Kir Royale/Orange Juice

Wedding Breakfast

1 Glass of Chablis/Malbec/
Rosado

Toast

1 Glass of Champagne

Wedding Sundries

Room hire for civil wedding ceremonies:

Ballroom £650.00

Licensed for 120 guests.

Garden Room £550.00

Licensed for 80 guests.

Llewellyn Room £450.00

Licensed for 60 guests.

Library £350.00

Licensed for 20 guests.

Vintage Ice-Cream Tricycle

£350.00

The perfect accompaniment to your drinks reception or use as a sweet treat later in the afternoon. Includes 3 flavours of ice cream (please ask your coordinator for details on flavours), luxury waffle cones, unlimited sprinkles and chocolate flakes.

Wedding Post Box

£45.00

Traditional Royal Mail style post box to keep your cards secure throughout your wedding day.

Vintage Easel

£45.00

A grand Vintage style easel which can support a variety of framed and unframed table plans.

Chiavari Chairs

From £3 per chair

Give your room a touch class with our beautiful limewash chairs, a perfect accompaniment to our beautiful rooms.

Resident DJ

£350.00

Keep your guests entertained between 7.00 pm and 12.00 am with our resident DJ and his floor fillers. He is also open to requests.

Toastmaster

£300.00

Our resident toastmaster will act as master of ceremonies throughout and make sure your day passes without a hitch.

Vintage Candy Cart

£150.00

Indulge your guests with this family favourite. Includes 8 types of retro sweets and chocolates, tongs and bags.

Ferrero Rocher Heart

£150.00

WOW your guests with this 15 tier Ferrero Rocher love heart.

Popcorn Machine

£150.00

Serve your guests a treat. Salty or sweet.

LED Uplighters

£40.00 per pair

Colour coordinate your room with mood lighting.

Your wedding coordinator will be happy to assist you in recommending local services such as photographers and florists should you need them.

All services available from Court Colman cannot be provided externally.



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COURT COLMAN
MANOR HOTEL

Eternal Wedding Package 2021

Valid Sunday – Thursday all year round.

Fridays & Saturdays in October, November, January, February and March.

The Eternal Wedding Package includes:	Price
Venue Hire	<p>£5700</p> <p>For 50 day guests and 80 evening guests.</p> <p><i>For additional day guests the above package would be charged at £75 per person.</i></p>
Welcome Drink (see reverse)	
3 Course Wedding Breakfast (chosen from set menu, see reverse)	
Glass of Wine to accompany Meal	
Glass of Sparking Wine to Toast	
Evening Finger Buffet	
Entertainment provided by our Resident DJ	
Use of Vintage Easel for Table Plan	
Use of Vintage Post Box	
Chiavari Chairs	
Red Carpet Arrival for the Ceremony	
Complimentary Honeymoon Suite for the Night of your Wedding	
Complimentary Anniversary Stay	



COURT COLMAN
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Wedding Day Menu

Starter

Cream of Leek and Potato
Soup served with Herb and
Garlic Croutons.

Chicken Liver Pate served with
Red Onion Marmalade and
Crostini Bread.

Creamy Garlic Mushrooms
served on Crostini.

Main Course

Roasted Chicken Supreme served
with Homemade Rich Chicken
Gravy and a Stuffing made from
Sausage Meat, Smoked Bacon,
Sage and Onion.

Striploin of Dry Aged Welsh Beef
served with Homemade Red Wine
Jus and Yorkshire Puddings.

Roast Gower Turkey
with Chipolatas.

Poached Salmon Fillet with Soya
Marmalade Glaze.

Dessert

Red Velvet Cheesecake.

Apple Crumble with Fresh Cream.

Chocolate Brownies and Blondies
served with Raspberry Coulis
and Cream.

Drinks

On Arrival

Choice of Bucks Fizz / Orange
Juice / Birra Moretti / Sol /
Winter Pimms

Wedding Breakfast

1 Glass of Red / White /
Rosé House Wine

Toast

1 Glass of Sparkling House Wine

For Superior Wine add £2 per person.

*One menu option to be selected,
excluding dietary requirements.*

*Otherwise £5 per person
supplement applies.*



Photography courtesy of Waybeyond Photography,
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