

St Mary's Hotel Golf & Country Club
St Mary Hill
Pencoed
Vale of Glamorgan
CF35 5EA

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Dear Couple.

May we congratulate you on your forthcoming marriage, you must be very excited about such an important event.

We are pleased that you have considered St Mary's Hotel and Country Club as a possible venue. We pride ourselves on our personal attention to help organise and run every aspect of your special day.

Our Conservatory, with its large decking area and with its views over the championship golf course, is the perfect venue for your reception, seating up to 96 for the Wedding Breakfast and up to 200 for the evening reception.

If you desire a Civil Wedding held at St Mary's, we have a choice of 3 rooms, The Old World charm of the 'Inglenook Suite' with French Doors and its large open fireplace which can seat up to 30 guests, 'Rafters' which can hold up to 80 guests and our 'Conservatory' which overlooks part of the golf course can hold up to 100 guests.

Our Banqueting Menu allows you to choose the exact meal to suit your requirements, but if you have something in mind that is not on the menu, then please do not hesitate to call one of our team who will be gladly give you a quote.

For and further information or to book a appointment, please contact us direct on 01656 861100 or at reception@stmaryshotel.com

Yours faithfully

Mr Tony Cirotto
Duty Manager

Please Note:

All of our prices are inclusive of VAT, and subject to market fluctuations can change at any time.

Room Hire

Civil Ceremony - £250.00

This price includes the room for the Civil Ceremony, The Wedding Breakfast and the Evening Reception

Wedding Reception - £200.00

This price includes the room for Wedding Breakfast and Evening Reception

Evening Reception - £150

This price includes the room for the Evening Reception

Minimum Number Supplement – £POR

Small Peek Time Weddings / Evening Receptions

Guests Accommodation

All of the following rates only apply for our standard rooms and are all inclusive of breakfast.

Double Room (There is a £10 charge if you require both beds to be made up.)	£86 per night
Single Rooms	£72 per night
Family Rooms with 1 child	£99 per night
Family Rooms with 2 children	£104 per night
Double Room with 3 Adults	£104 per night
Double Room with 4 adults	£114 per night

Please be aware that the prices printed hereon are applicable to functions held in 2011. If you are planning a function for 2012 or beyond please be aware that the prices for your function could be higher than those shown here.

Banqueting Menu

A selection of canapés will be served complimentary with your drinks on arrival.

Soups

Farmhouse Vegetable Soup with Herb Croutons	£3.95
Leek & Potato Soup with herb infused Ciabatta Crustine	£4.10
Spicy Butternut Squash Soup with Fresh Cream Swirls	£4.20
Roasted Courgette & Rosemary Soup with a Crispy Wild Roquette Garnish	£4.45

Starters

Chilled interleaved Delice of Seasonal Melon complimented with a rich Cassis Sorbet and Fresh Fruit Coulis	£5.50
St Mary's Chicken Liver Parfait infused with Smoked Bacon toasted Brioche and glazed leaves	£5.50
Smoked Salmon Rosettes with Roasted Cherry Tomatoes, Wild Roquette and Sweet Mustard Dressing	£5.80
Salad of Norwegian Prawns, with light Jerez Vinegar Dressing, Avocado Shavings and glazed Continental Endives	£6.30
Buffalo Mozzarella with Beef Tomato Salad with Crispy Baby Spinach and Toasted Pine Nuts	£5.80
Brochettes of Tiger Prawns on a nest of wilted Pak Choi and sealed with a Chilli Lime and Coriander Butter	£6.85

Intermediate Sorbet Course

Mango, Pink Grapefruit, Passion Fruit, Lemon or Cassis	£3.15
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Main Courses

Roasted Sirloin of Welsh Beef accompanied with a traditional Yorkshire Pudding and a Rich Roast Gravy	£18.35
Roasted Vale of Glamorgan Turkey with Chestnut Stuffing and Bacon enrobed Chipolata Sausage, and a Cranberry infused Roast Gravy	£17.30
Roasted Leg of Welsh Lamb infused with Fresh Rosemary and accompanied with Redcurrant Scented Gravy	£18.35
Roast Fillet of Scottish Salmon rolled in paprika and Parma Ham and finished with a creamy Pesto Rosso Sauce	£18.15
Ballontine of Corn-fed Chicken filled with a Duck and Pistachio Mousse and finished with a White Wine Cream	£16.25
Fillet of Pembrokeshire Pork with caramelised Apples and Calvados infused Sauce	£18.35
Rack of Welsh Lamb with roasted baby vegetables Confit garlic and finished with a sumptuous Red Wine and Rosemary Jus	£21.50
Tournedos of Welsh Beef Fillet with Dauphinoise Potato and Light Béarnaise Sauce	£21.50
Fillet of Sea Bass with Roasted Baby Fennel & a Crayfish Nage	£19.40

Vegetarian Choices

Roasted Baby Vegetables En Crouete complimented with a Sun Blushed Tomato Cream	£16.25
Layered Towers of Portobello Mushrooms, Roasted Egg Plant, Spinach and Buffalo Mozzarella with a light pesto glaze	£16.25
Char grilled Peppers filled with a Mediterranean style Cous-Cous and Wild Roquette glaze	£16.25
Wild Mushroom Risotto scented with Truffle Oil and topped with Parmesan Wafers	£16.25

Desserts

Individual Tart au Citron with Seasonal Berries and Mirror of Mango and Raspberry Coulis	£5.25
Chocolate and Peach Brandy Gateau served on a Sea of White Chocolate Cappuccino	£4.75
Dutch Apple Lattice Pie complimented with a light Vanilla Crème Anglaise	£4.75
Mango and Passion Fruit Delice Champagne Sorbet and Passion Fruit Coulis	£5.25
Rich Belgian Chocolate Mousse with a Praline Sauce and Rossini Biscuits	£5.00
Individual Strawberry & White Chocolate Cheesecake, complimented A Tuille of Pannacotta Ice Cream	£5.80
A duo of iced Chocolate Parfaits with a Grand Marnier Sauce	£5.80
Crème Brule with Malibu and Coconut complimented with a Mango Sorbet and Honeycombed Chocolate	£6.55

Coffee

Coffee and Chocolate Mints	£2.05
Coffee and Petit Fours	£2.60

Buffet Menus & Carved Buffets

Buffet 1 £31.00

Appetiser

Your choice of Soup

Or

Chicken Liver and Thyme infused Parfait with a Pear and Rosemary Jelly

Entrees

Honey Roasted Carmarthenshire Ham glazed with Wholegrain Mustard

Decorated Sirloin of Welsh Beef infused with Horseradish

Roast Vale of Glamorgan Turkey

Baby New Potatoes

Dessert

Mango and Passion Fruit Delice with a sea of Passion Fruit Coulis

To follow

Coffee and Petit Fours

Buffet 2 £36.25

Appetiser

Your choice of Soup

Or

Individual Smoked Salmon Rosettes filled with Cream Cheese with a Sweet Dill and Dijon Dressing

Entrees

Honey Roasted Carmarthenshire Ham glazed with Course Grain Mustard

Decorated Sirloin of Welsh Beef infused with Horseradish

Roasted Vale of Glamorgan Turkey with anti pasto

Roasted Mediterranean Vegetable Quiche

Baby New Potatoes

Dessert

Individual Chocolate Mousse with a Crispy Tuille Basket with a Belgian White Chocolate Ice Cream

To Follow

Coffee and Petit Fours

(Dressed Salmon, please add £2.65 per head)

For each of the above Carved Buffets, choose any FIVE of the following salads to accompany your Entrée

Salad Selection

Glazed Continental Leaves

Beef Tomato Chartreuse with a light Herb Dressing

Freshly prepared Coleslaw with Apple

Warm Potato Salad with Coriander

Pilau Rice Salad with Peppers and Norwegian Prawns

Roasted Pepper and Cherry Tomatoes in a Pesto Sauce

Salad incise with Tuna & Cappaletti

Cucumber slices with Minted Yoghurt

Beef Tomato and Feta Cheese Platter with Balsamic Dressing

Wild Rice and Cashew Nut Salad

Traditional Waldorf Style Salad

Traditional Potato Salad with Sniped Chives

Penne Pasta with a Wild Roquette Pesto and Parmesan Shavings

Evening Buffet

Foundation Buffet

Sausage Rolls
Coleslaw
Potato Salad
Fresh Seasonal Leaves
Cold Meat Platter (Turkey, Ham, Beef)
Selection of Pickles & Dips

Plus 3 Items from list below: £12.55

6 Items from list below: £14.65

9 Items from list below: £17.80

Crispy Duck Cracker Spring Roll with Hoi Sin
BBQ Chicken Drumsticks
Chicken Goujons with a Caesar Dip
Goujons of Fish with a Tartar Sauce
Smoked Salmon Blinis
Sweet Chilli Chicken Kebabs
Indian Snack Selection
Tempura Battered Vegetables with a Sweet Chilli Dip
Selection of Hot Bread Rolls
Onion Bhaji
Garlic Bread Slices
A Selection of Vegetable Satays
A Selection of Buffet Corned Beef, Cheese & Onion Pasties
Crispy Potato Wedges with a Spicy Tomato Dip
Chinese Dim Sum with a Sweet Chilli Dip Sauce
Individual Buffet Quiche
A Selection of Welsh & Continental Cheeses with Assorted Wafers
Individual Mini Puff Pastry Tartlet Selection
Spicy Falafel with Yoghurt Dip
Savoury Buffet Brioche Selection
Mini Smoked Salmon & Cream Cheese Bagels
Spinach & Cream Cheese Bruschetta
Mini Yorkshire Puddings filled with Roast Beef & Horseradish
Stilton & Mushroom Filo Knots
Mini Chicken Tikka Nan Breads
Crispy Coconut Butterflied King Prawns

Evening Entertainment

We have our own in house Disco available playing a wide range of old and modern music, with something to suit all tastes and ages!
£150.00 for the evening.

This is an optional extra and there will be no charge should you wish to use your own Disco, but unfortunately they will have to bring their own equipment.

Drinks Packages

Package 1
£10.00

On Arrival
Glass of Bucks Fizz
or
Glass of House Wine

With Your Meal
1 Glass of House Wine

For The Toast
Glass of Sparkling
Wine

Package 2
£11.00

On Arrival
Glass of Bucks Fizz
or
Glass of House Wine

With Your Meal
2 Glass of House Wine

For The Toast
Glass of Sparkling
Wine

Package 3
£14.25

On Arrival
Glass of Bucks Fizz
or
Glass of House Wine

With Your Meal
2 Glass of House Wine

For The Toast
Glass of House
Champagne

Create your own Package..

On Arrival

Fruit Juice	£2.40 per person
Pimms and Lemonade	£2.90 per person
Sherry	£2.40 per person
Bucks Fizz	£3.45 per person
Sparkling Wine	£15.95 per bottle
House Champagne NV	£31.95 per bottle
Moët & Chandon NV	£52.95 per bottle

With Your Meal

House Wines

An extensive wine list is of White, Red & Rose available on request!

For the Toast

An extensive current wine list is available on request!

Corkage Charges

Wine	£8.00 per bottle
Sparkling Wine or Champagne	£10.00 per bottle