



Congratulations

May we take this opportunity to congratulate you upon your forthcoming marriage and extend our very best wishes for your future time together.

Relax and leave it to us

So let us make it extra special for you. At the Plas, we feel humbled and privileged every time we host any important life occasions. From the moment you enquire about our Wedding packages, our Wedding Coordinator explains all of the various options to make your very own bespoke wedding packages. Our Ludlow Function Suite can host up to 130 comfortably and our wedding menus are considered some of the best in the county. We are licensed to host civil ceremonies on site and brides and grooms can avail of the beautiful Honeymoon Suite for the evening, with our compliments. Nothing is too much trouble, and we are fortunate to receive the most glowing of reports from extremely happy customers.

We Pride ourselves on our personal attention to the finest detail and will be pleased to assist you in every way possible, assisting on menu choices, special dietary requirements, wines, table decorations and colouring scheming, as well as the order and services provided throughout the Reception and Evening Function.

Please do not hesitate to approach any of the helpful staff at the Plas, who will be happy to answer any questions you may have. Alternatively, you may wish to arrange an appointment with our Wedding Coordinator, to discuss any arrangements and organise your day when you choose The Plas Hyfryd Hotel as your Wedding venue.

A warm welcome

From the moment the Bride & Groom arrive our neatly uniformed staff are in attendance to ensure their day runs smoothly. Your guests will be welcomed at the hotels entrance to await the arrival of the Bride & Groom while enjoying a variety of arrival drinks

Exceeding expectations every time

The Wedding breakfast is prepared to our highest standards using the finest local Welsh produce. Every care is taken to offer special dishes for those of your guests how are vegetarian or require a special diet.

Planning the day

The following times may be helpful...

Church ceremony - 45 minutes

Photographs at the church - 30 minutes min

Journey to the Plas - time dependent on distance

Drinks upon arrival and photographs - 90 minutes min

Wedding Breakfast - 90 minutes min

Speeches - 30 minutes min

Preparation of the room for the Evening Function - 30 minutes

Your Wedding 2019

The Venue



Your wedding breakfast can be held in the following rooms...



The Landsker Room

Private Dining for up to 16 guests for a more intimate Wedding breakfast.

The Main Dining Room

Comfortably seating 40 guests, this room offers a family oriented Wedding Breakfast.



The Function Suite

The Function Suite comfortably seats up to 100 guests, and can seat up to 130 for an evening event.

Your Wedding 2019



Civil Ceremony

The Running of a Civil Wedding

Civil Ceremony Guidelines

It is our duty to inform you of the following rules and guidelines for a civil wedding ceremony to be held at The Plas.

It is the engaged couple's responsibility to book the registrar. This should be done before confirming your date with us. Neither the Hotel nor the wedding party can stop 'outsiders' from entering the marriage room to witness the marriage.

No alcohol is permitted from one hour prior to the ceremony in the marriage room through until after the registrar has left the room.

Any music chosen must be of a non-religious nature. It is advisable for the Bride and Groom to discuss their chosen music with the Registrar before the day of the marriage.

There can be no decoration of any religious nature in the marriage room, this includes candles.

The Registrar will require to see the Groom ten minutes before the ceremony to confirm that they are who they say they are.

Registration of Marriages

Carmarthen - 01267 228 210
Haverfordwest - 01437 762 579

The Bride arrives mid-morning and will have the use of a room for changing. She will often stay in that room until the ceremony, following the tradition of not being seen by the Groom.

Whoever is accompanying the Bride to the marriage room will be asked to stay with the Bride approximately 15 minutes before the ceremony. The Bride and her attendant (if any) will be called down by a member of staff when the Bestman asks for the music to be switched off.

The Groom, Bestman and guests usually arrive approximately one hour before the ceremony. The Bestman will make himself known to the Functions Manager so the details can be checked, music, number of guests etc. He will be responsible for instructing staff to turn off any music that may be playing in the entire Hotel five minutes before the ceremony. He will also be responsible for gathering the guests into the marriage room and ensuring that they do not have either alcohol in evidence.

The Groom and registrar will have a short conversation in the lounge, the Groom and Registrar will then enter the marriage room and await the arrival of the Bride.

When the music is turned off the Bride and her attendants will be escorted to the door of the marriage room by the Functions Manager. After the ceremony the wedding group will be asked to move to the bar or Patio area for drinks and photographs.

The Plas Hyfryd Hotel has been Licensed under the Marriage (Approved Premises) Regulations 1995 to conduct the ceremony on these premises.

The following rooms are licensed for civil ceremony's;-

The Function Suite (130 guests maximum)	£200.00
The Main Restaurant (80 guests maximum)	£150.00
The Landsker Room (25 guests maximum)	£80.00

No Food or Drink may be served in these rooms for one hour prior to the ceremony

Hotel Plas Hyfryd, Narberth, SA67 7AB - 01834 869006 -
info@plashyfyrydhotel.com

Your Wedding 2019

with our compliments

Our Wedding Package Includes:

A red carpet to welcome the Bride & Groom.

The use of the Function Suite for your wedding breakfast (Minimum number applies)

Full use of the hotels gardens and terrace for wedding photographs.

Use of our round cake stand and a silver knife, if you require.

The choice of either white, black or ivory linen

Complimentary accommodation for the Bride & Groom.

Preferential room rates for your Wedding guests who wish to stay the night.



All prices include VAT @ 20%

If you wish to confirm your date, we require a £1000 non-refundable deposit, which secures the Function Room.

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info@plashyfyrdhotel.com

Your Wedding 2019

We can provide more

The Following telephone numbers may be of some use to you:-

Business Name	Service	Contacts	Phone
All About You	Photography	Kevin & Hannah	01437765575 07968000242
Celebrations Bridal wear	Bridal wear	Joanne	01646 693470
Top Class Cars	Cars & Transport	Darren Mason	07886027230
Anna Phillips	Harpist	Sarah	01437 563919 07734942169
Roberts Men's Formal Wear	Suite Hire	Mr Roberts	01646 683 449
By The Sea	Florist	Marie	07808065987
The Cork & Bottle	Prosecco Truck	Lynne Jelley	07970049777
Dec'o Cakes	Cake maker	Vicky Daniel	01646 683884
Redwing Travel	Travel Agent	Donna Parker	01834 814477
Pink Bon Bon	Sweet Cart	Stella	07974610767
Westcoast Mobile Disco	DJ & Love Letters	Chris James	078250047387
Christina's Chair Covers & Sashes	Chair Covers	Christina	07825047387
Luke Close-up Magician	Magician	Luke	01267 223118
Pembrokeshire Fire Spinners	Fire Performance	Phil	07792254212
Deliciously Vintage	Ice Cream Van	Richard & Christine	07787426056
Abi Lewis Design	Wedding Stationary	Abi	07776067561

Your Wedding 2019

Drinks Options



Sparkling Wine

Prosecco	<i>Rosé or White Available</i>	£3.50 per 125ml glass
Moet et Chandon	<i>Rosé or White Available</i>	£7.95 per 125ml glass
Bollinger	<i>Rosé or White Available</i>	£9.95 per 125ml glass

Sparkling Cocktails

Buck's Fizz	<i>Emotivo Prosecco & Fresh Orange Juice</i>	£3.50 per 125ml glass
Chambord Royale	<i>Emotivo Prosecco & Chambord Raspberry Liquor</i>	£4.25 per 125ml glass
Kir Royale	<i>Emotivo Prosecco & Crème de Cassis Liquor</i>	£4.25 per 125ml glass

Seasonal Specials

Pimm's	<i>Lemonade. Fresh Fruits, Mint & Cucumber</i>	£2.95 per glass
Summer Punch	<i>Spiced Rum, Mango Juice, Pineapple Juice & Fruit</i>	£4.50 per glass
Mojito	<i>White Rum, Mint, Lime & Lemonade</i>	£4.50 per glass
Mulled Wine	<i>Homemade with traditional spices served warm</i>	£2.95 per 125ml glass

Bottled Beers, Ciders & Lagers

Budweiser	<i>American Style lager "The King of Beers" 4.8% vol.</i>	£3.50 per 330ml bottle
Magners Original	<i>Premium cider made in Ireland 4.5% vol.</i>	£3.80 per 568ml bottle
Rekordelig Cider	<i>Premium cider made in Sweden 4% vol.</i>	£3.80 per 500ml bottle
Corona Extra	<i>Mexican beer served a wedge of lime 4.5% vol.</i>	£3.50 per 330ml bottle
Desperado	<i>Tequila flavoured beer 5.9% vol.</i>	£3.80 per 330ml bottle

Soft Drinks & Alcohol Free

Bavaria	<i>Alcohol free version of the German Classic</i>	£3.50 per 330ml bottle
Virgin Mojito	<i>Mint, Lime & Lemonade</i>	£1.95 per glass
Elderflower Fizz	<i>Elderflower cordial, Soda & Lemonade</i>	£1.95 per glass
Appletiser	<i>Sparkling Apple Juice Drink</i>	£1.95 per glass
Fruit Juice	<i>Orange, Pineapple, Cranberry or Apple</i>	£1.40 per glass

Wine with Meal

White		
Chardonnay	<i>Pier 42, Australia</i>	£16.95 per Bottle
Sauvignon Blanc	<i>Pier 42, Chile</i>	£16.95 per Bottle
Pinot Grigio	<i>Pier 42, Italy</i>	£16.95 per Bottle
Red		
Cabernet Sauvignon	<i>Pier 42, Chile</i>	£16.95 per Bottle
Merlot	<i>Pier 42, Chile</i>	£16.95 per Bottle
Shiraz	<i>Pier 42, Australia</i>	£16.95 per Bottle
Rose		
Shiraz Rose	<i>Pier 42, Italy</i>	£16.95 per Bottle

Please note that we DO NOT allow alcoholic beverages to be brought onto our premises

Your Wedding 2019



Canapés Selection

For the perfect accompaniment to your arrival drink why offer your guests a selection of canapés from the list below. These will be served along with your arrival drink while the photographs are taking place.

Mini Toasts & Croutes a combination of the following toppings:

- Welsh Farmhouse Cheeses
- Smoked Salmon & Herbs Cream Cheese
- Mozzarella and Sun Dried Tomatoes
- Perl Wen (Welsh Brie) & Onion Chutney
- Perl Las (Welsh Blue) & Walnut Pâté
- Home-made Pâté
- Melon wrapped in Smoked Ham
- Chorizo with Black Olives and Capers
- Fine Ratatouille with Parmesan Shavings
- BBQ Pulled Pork with Pickles

Please remember that this is only a sample of what we can offer, our chef would be more than happy to discuss any of your requirements or suggestions

- Choose 3 Canapés for £ 4.95 per person
- Choose 5 Canapés for £ 6.95 per person

Wedding Breakfast Menus

£32.95 per Person

Please choose your menu from the following:

Starters

Choose up to **two** of the following choices

Homemade Soup

Carrot & Coriander, Minestrone, Sweet Pepper & Squash, Cream of Vegetable, Tomato & Basil, Leek & Potato

Duck Liver Parfait

Melba toast, Chutney & Baby Leaves

Creamy Garlic Mushrooms

Rosemary & Sea Salt Ciabatta Croutes

Tomato & Mozzarella Salad

Rocket & Balsamic Dressing

Melon, Mango & Pineapple Salad

Serrano Ham & Citrus Dressing

Caesar Salad

Smoked Bacon, Croutes, Black Olives, & Parmesan Crisps

Pear, Stilton & Walnut Pate

Lemon Vinaigrette, Celery & Apple

Grilled Goats Cheese

Sweet Peppers, Baby Leaves & Pine Nuts

Smoked Salmon, Prawn & Avocado Tortilla Rolls

Sour Cream, Cucumber & Dill

King Prawns & Chorizo

Rocket Leaves, Sweet Peppers & Garlic butter

Main Course

Choose up to **two** of the following choices plus **one** vegetarian option

Poached Salmon Fillet

White Butter Sauce, Dill & Fresh Asparagus

Stuffed Fillet of Chicken

Mushrooms, Ham & Parsley with Madeira Sauce

Roast Topside of Welsh Beef

Homemade Yorkshire Puddings and Horseradish

Roast Chicken

Homemade Stuffing

Roast Loin of Pork

Homemade Stuffing & Apple Sauce

Fresh Roast Turkey

Homemade Stuffing, Pigs in Blanket & Cranberry Sauce

Shoulder of Welsh Lamb

Rosemary & Mint Sauce

Vegetable & Potatoes

Potato Options

Choose two of the following options to accompany your main course:

Boiled New

Tossed in Butter & Fresh Chopped Parsley

Crispy Roast

Lightly Seasoned with Herbs & Cracked Black Pepper

Roast Wedges

Seasoned with Rosemary & Sea Salt

Dauphinoise

Roasted in the Oven with Cream & Garlic

Duchess

Creamed with Thyme & Glazed with Butter

Vegetable Options

All main course dishes are served with a panache of fresh seasonal vegetables. Choose **two** of the following options to accompany your main course; these are served in dishes to share on the table.

Cauliflower Cheese

Cheesy Leeks

Roast Parsnips with Honey & Sesame Seeds

Braised Red Cabbage with Cider & Apple

Braised Winter Cabbage with Bacon & Thyme

Roast Mediterranean Vegetables

Sweet Potato & Carrot Mash

Vegetarian

Choose one from the following:

Leek, Goats Cheese & Walnut Tart

Winter Leaves

Lentil & Mushroom Cakes

Cranberry & Port Jus

Leek, Mushroom & Chestnut Parcels

Tarragon Cream Dressing

Tempura Style Crispy Vegetables

Dipping Sauces

Grilled Goats Cheese Bruschetta

Spinach, Walnuts & Roast Peppers

Wild Rice & Parsnip Sausages

Carrot & Rosemary Mash & Cranberry Gravy

Artichoke & Courgette Timbale

Crunchy Stir Fried Vegetables & Basil Cream

Leek, Pea & Mint Risotto

Roast Cherry Tomatoes

Tagliatelle

Basil Cream, Asparagus & Grilled Mediterranean Vegetables

Children's Menu

Childs Portion of Main Course Choices

Cheese Omelette

Chicken Goujons

Fish Goujons

Scampi

Chipolata Sausages

Ham & Egg

Served with:

Chips, Mash or New Potatoes

&

Beans, Peas or Salad

Dessert

Child Sized Portion of Dessert Choice or Ice Cream

£13.95 per child

Dessert Menu

Choose up to **two** of the following choices

Crumble

Apple & Blackcurrant, Red Summer Berries, Winter Dark Fruits

Citrus Tart

Fruit Compote

Poached Pears

Orange & Grenadine Syrup or Red Wine & Spices

French Apple Tart

Pear & Almond Tart

Fresh Fruit Meringue Nests

Meringue Roulade

Fresh Fruit, Red Berry, Hazelnut & Toffee or Black Forrest

Trifle

Tiramisu or Raspberry & Drambuie or Traditional Sherry

Cheese Cake

Baked Vanilla or Lemon & Lime or Raspberry or Baileys

Profiteroles

Chocolate Sauce or Rum & Coffee Sauce or Toffee Sauce

Sticky Toffee Pudding

Bread & Butter Pudding

Traditional or Barabrith or Croissant Ginger & Honey

Chocolate Torte

Orange or Coffee & Rum

Chocolate Fondant

Milk & Dark Chocolate or Salted Caramel & Milk Chocolate

Afternoon Tea

Example Selection of Finger Sandwiches:

Chicken Salad
Beef
Cheese & Tomato
Egg & Cress

Horseradish & Mustard condiments to accompany

Smoked Salmon & Cream Cheese Canapés

Welsh Cheeses on Toasted Croutes

Homemade Vegetable Crisps

Welsh Cakes

Bara Brith

Scones with Jam & Cream

Choose three of the following cakes

Carrot Cake
Coffee & Walnut Cake
Chocolate Brownies
Victoria Sponge
Lemon Drizzle Sponge
Banana Cake
Orange & Almond

£19.95 per Person

Selective Buffet

Meat Options

Piri-Piri Chicken Skewers with Sweet Peppers
Satay Chicken Skewers with Dipping Sauce
Lemon, Garlic & Chilli Chicken Fingers
Chicken, Mushroom & Madeira in Filo Pastry
Potato Skins Baked Cheese & Ham
Local Sausages Wrapped with Smoked Bacon
Mini Pizzas - Ham
Homemade Chicken Goujons
Homemade Mini Beef Burgers

Fish Options

Smoked Salmon & Cream Cheese
Crab, Prawn & Ginger Filo Pastry Parcels
Homemade Fish Goujons

Vegetarian Options

Selection of Toasted Crostini with Welsh Farmhouse Cheese
Mediterranean Vegetables with Sea Salt & Rosemary
Sweet Potato, Courgette & Basil Frittata
Spicy Vegetable Samosas
Feta & Spinach Samosas
Stilton & Sweet Pepper Filo Pastry Tart
Mini Pizzas - Margarita
Potato Skins Baked Cheese, Onions & Peppers
Roasted Wedge Potatoes with Chive & Cream Dip

*All our Fish, Meat, Cream, Eggs & Butter is Welsh produce
Our Fruit, Vegetables and Dairy products are sourced as locally as possible*

Choose any 7 for £13.95 per person
Choose any 9 for £15.95 per person
Choose any 11 for £17.95 per person

Evening Snack Options

To follow an early evening buffet only

Choose one of the following:

Homemade Mini Beef Burgers & Potato Wedges

Accompanied by
Mature Cheddar Cheese
Homemade Relish

Cod Bites & Chips

Accompanied by
Seasoning & Sauces

BBQ Pulled Pork Buns & Potato Wedges

Accompanied by
Homemade Pickles
Salad

Lamb Kofta in Pitta Breads

Accompanied by
Homemade Tzatziki
Pistachio, Honey & Thyme Dip
Cucumber, Feta & Red Onion Salad

Welsh Cheese Board

Selection of Welsh cheeses
Crackers & Traditional Accompaniments

Tempura Style Crispy Vegetables

Dipping Sauces

£9.95 per Person

Pig Roast

Roast Pork

The pork is freshly cooked on the premises & is served from heated chaffing dishes

*Fresh Bap Style Rolls
Fresh Apple Sauce
Home-made Sage, Thyme & Onion Stuffing*

A Choice of FOUR of the Following Salads

*Mixed Leaf Salad
Greek Style Salad
Pasta Salad
Coleslaw
Tomato, Basil & Red Onion Salad
Waldorf Salad
Niçoise Salad
Oriental Salad with Beansprouts
Cucumber with Dill*

With a Choice of TWO of the Following Potatoes

*Roast Potato Wedges
New Potatoes
Garlic Potatoes cooked with Cream
Jacket Potatoes*

£15.95

Add a Dessert for an extra £4.00

Your Wedding 2019

Accommodation

We understand that many of your guests will travel considerable distances to be present at your wedding, with this in mind we are pleased to offer a reduction of 10% on the price of rooms at the time of your wedding.

With our 15 rooms ranging from standard to suites, we recommend that the Bride and Groom make sure that they reserve rooms for important guests before all other guests are invited to book.

Check in is from 2pm in the afternoon and check out is 11am in the morning.

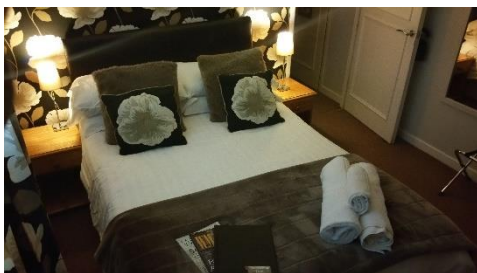
We also Offer an exclusivity Package for the Hotel and usage of public areas:

Private use of Function Suite, Bar and Landsker Room –

£500.00 (all bedrooms would need to be booked for the wedding, any un-booked rooms will be added to the final bill)

Private use of Whole Hotel including Function Suite, bar, Landsker Room and Main Dining Room –

£1000.00 (all bedrooms would need to be booked for the wedding, any un-booked rooms will be added to the final bill)



Booking Conditions

A valid credit card number, expiry date & security number must be given to guarantee all accommodation booked.



Sample Breakfast Menu

Orange juice
Apple Juice
Cranberry Juice
Grapefruit juice
-oOo-

Selection of cereals and
Pastries
-oOo-

Full Welsh Breakfast,
Salmon and Scrambled
Eggs,
Kippers
-oOo-

Toast & marmalade,
Selection of jams & honey
available
-oOo-

Freshly brewed Coffee/Tea

