



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 30 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@plashyfydhotel.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



	Arrival Drink	
Prosecco	Rosé or White Available	£3.50
Champagne	Rosé or White Available	From £7.95
Buck's Fizz	Emotivo Prosecco & Fresh Orange Juice	£3.50
Chambord Royale	Emotivo Prosecco & Charbord Raspberry Liquor	£4.25
Kir Royale	Emotivo Prosecco & Crème de Cassis Liquor	£4.25
Pimm's	Lemonade. Fresh Fruits, Mint & Cucumber	£2.95
Mulled Wine	Homemade with traditional spices served warm	£2.95
Bottled Beers Available		
Alcohol Free Beer/Larger Available		
Elderflower Fizz	Elderflower cordial, Soda & Lemonade	£1.95
Appletiser	Sparkling Apple Juice Drink	£1.95
Fruit Juice	Orange, Pineapple, Cranberry or Apple	£1.40
	Wine with Meal	
Selection of White Wine		From 16.95
Selection of Red Wine		From 16.95
Selection of Rose Wine		From 16.95
	Toast	
Prosecco	Rosé or White Available	£3.50
Champagne	Rosé or White Available	From £7.95

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



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.

Pickled Vegetable Nori Roll (v)
Smoked Salmon & Cream Cheese, Granary Croute
Oregano & Sundried Tomato Pastry Straws (v)
Morroccan Chicken Boudin, Minted Yogurt
Melon & Serrano Ham
Sweet Chilli & Sesame Duck Rilletes
Perl Wen & Cranberry Chutney, Thick Cut Croute (v)
Ratatouille & Parmesan Wonton (v)
BBQ Pulled Beef with Pickles
Caerphilly Cheese Scone with Onion Chutney & Cheddar Shavings (v)

Choose 3 Canapes for £5.95, 5 for £7.95

Spring & Summer Nibbles

Espresso cups of chilled Gazpacho with Ciabatta Croutes
Espresso cups of Chilled Vichyssoise
Bruschetta with toppings & Parmesan Shavings
Breadsticks & Dips

Autumn & Winter Warmers

Espresso cups of -
Roasted Tomato Soup, Parmesan Toasts
Leek & Potato Soup, Cheddar soldiers
Button Mushroom & Roasted Garlic Soup, Rosemary croutes
Lamb Cawl, Cheddar fingers, Torn Bread

Choose one Seasonal option for £3.95
Choose one Seasonal option and 2 Canapes £6.95
Choose one seasonal option and 4 Canapes £8.95

Menu A

Please choose 2 starters, 2 mains (plus vegetarian option), and 2 desserts

Leek & Potato Soup,
Croutes, Chive oil

Roasted Tomato Soup,
Parmesan Gnocchi, Basil oil

Pressed Ham Hock Terrine
Pickles, Leaves, Piccalilli dressing

Smoked Salmon,
Soused Cucumber, Crème Fraiche, Dill Salad

Garlic Mushroom Bruschetta,
Grilled Cheddar, Ciabatta Croute

Peppercorn Crusted Roast Local Beef
Braised Red Cabbage, Yorkshire pudding

Fillet of Plaice
Lemon & Prawn Butter, Tarragon Pomme Puree

Roast Breast of Chicken
Wrapped Chipolata, Chorizo Stuffing Croquette

Grilled Fillet of Haddock
Herb Crumb Crust, Crushed New Potatoes

Leek Rarebit Parcel
Creamed Greens, Mild Mustard Grain Dressing

Chocolate Truffle Mousse
Baileys Cream, Cocoa Biscuits

Lemon Meringue Slice
Meringue Drops, Lemon Curd & Lime Cream

Vanilla Shortbread
Raspberry Cream, Freeze Dried Raspberry, Raspberry Gel & Foam

Pear & Blackberry Fool
Nutmeg Brandy Snap, Honeycomb Chunks

Chocolate & Cherry Torte
Black forest Cream, White chocolate Ganache

Coffee, Tea & Homemade Shortbread

£32.95

Menu B

Please choose 2 starters, 2 mains (plus vegetarian option), and 2 desserts

Sweet Potato & Squash Soup
Crème Fraiche & Toasted Seeds

White Onion Soup
Crispy Shallots & Torn Sourdough

Terrine of Chicken Liver Parfait
Onion Chutney, Toasted Croutes

Smoked Mackerel Croquette
Buttered leeks, Dill Dressing

Perl Wen Tartlet
Caramelised Beetroot, Walnut Dressing

Slow Cooked Medallions of Beef Sirloin
Roasted Onion, Garlic Mushroom Ragout, Port Reduction

Fillet of Grilled Salmon
Sesame & Spring Onion Fishcake, Sweet Chilli & Soy Dressing

Confit Duck Leg
Thyme Mash, Smoked Bacon & Baby Onion Cassoulet

Rosti Coated Cod Fillet
Pea & Parsley Potato Cake, Pea Puree, Olive oil & White Balsamic

Chargrilled Parmesan Polenta
Aubergine Puree, Cherry Tomato, Braised Fennel

Dark Chocolate & Merlyn Liquor Ganache Slice
White Chocolate Crumble, Chocolate Chip Cream

Passion Fruit & Elderflower Trifle
Ginger Cake Pieces,

Chocolate Marquis
Candied Pecans, Rum Soaked Raisins, Biscotti, Hot Chocolate Ice Cream

Baked Vanilla Custard
Apple Gel, Muscavado Toffee Sauce, Shortbread, Cinnamon Cream

Salted Caramel Mascarpone Cheesecake
Brandy Snap, Chantilly, Toasted Almond & Oat Biscuit

Coffee, Tea & Home Made Fudge

£37.95

Menu C

Please choose 2 starters, 2 mains (plus vegetarian option), and 2 desserts

Cauliflower & Cheddar Soup
Crispy greens, Truffle Oil

Spiced Parsnip Soup
Parsnip Bhaji, Curry Oil

Pressed Terrine of Confit Chicken, Foie Gras & Leek
Caramelised Onion & Cranberry Chutney, Toasted Croutes

Salad of Poached & Smoked Salmon, Lobster & Tiger Prawn
Cream Cheese, Cucumber & Fennel Salad, Caviar Dressing

Sun Dried Tomato, Olive & Pine Nut Arancini
Warm Red Pepper, Shallot & Balsamic Salsa

Slow Cooked Beef with Oxtail & Bresaola
Rosemary Potato Terrine, Braising Liquor & Ale Jus

Pan Seared Fillet of Sea Bass
Celeriac & Nori Fondant, Crab Wontons, Shellfish Bisque

Loin of Lamb with Pesto & Oregano Crust
Roasted Mediterranean Vegetable Cous Cous, Tomato Reduction

Roasted Fillet of Monkfish wrapped in Bacon
Herb Mash, Pancetta & Red Wine Sauce

Wild Mushroom Cannelloni (v)
Mozzarella & Parsley Crust

White Chocolate & Lemon Sphere
Raspberry Pastille, Ripple Cream, Raspberry Gel, White Chocolate &
Raspberry Crumble

Strawberry "Eton Mess"
Strawberry Panna Cotta, Crushed Meringue, Iced Clotted Cream
Parfait, Strawberry Foam

Chocolate & Coconut Macaroon
Dark Chocolate Mousse, Passion Fruit Ganache, Sesame Honeycomb

Granny Smith Bavaois
Caramel Popcorn, Vanilla Cream, Scorched Baby Apple, Hazelnuts

Cappuccino Mousse
Malted Milk Foam, Chocolate Shavings, Amoretti Biscuits

Coffee, Tea & Chocolate Truffles

£42.95

Themed Wedding Evening Buffets

Traditional "Pig Roast"

Slow Braised Pork Shoulders & Legs

With

Farmhouse style Floured Baps
Sage, Onion & Thyme Stuffing
Cider & Bramley Apple Sauce
Cracked Pepper Mayo
Pickles

Cajun Wedges with Sour Cream

Or

Rosemary & Rock Salt Wedges with BBQ Sauce

Salad Accompaniments

(Please choose 4)

White Cabbage Coleslaw
New Potato, Spring Onion & Chive Salad
Tossed Leaves with Balsamic Dressing
Chopped Tomato, Cucumber & Red Onion with Basil Dressing
Rice Salad with Sweet Chilli & Sesame Dressing
Cous Cous Salad with Roasted Mediterranean Vegetables

£16.95

Swap Slow Braised Pork for Sage & Onion Roast Chicken £1.50
Supplement

Swap Slow Braised Pork for Mexican Shredded Beef £2 Supplement

Swap Slow Braised Pork for Pulled Moroccan Spiced Lamb £4
Supplement

Desserts

Add two of the following to upgrade your evening Buffet
£4p.p

Raspberry Cheesecake with Shortbread Crumble
Crushed Meringue Eton Mess
Vanilla Cream Choux Buns with Rum Ganache
Strawberry & Pimms Trifle
Chocolate & Honeycomb Tart
Panna Cotta with Poached Red Berries

Themed Wedding Evening Buffets

Asian Fusion

Cantonese Style Sticky Sour Chicken
Sesame & Sweet Chilli Duck Noodles
Beef with Cashews & Mushroom Broth

Spring Onion & Jasmine Rice

Salads

Miso, Sprouts & Bean Salad
Spiced Asian Slaw
Water Chestnut, Beansprout & Radish
Teryaki Spiced Pickles

Accompaniments

Prawn Crackers
Spiced Citrus Mango Salsa
Puffed Rice with Coconut, Lime & Ginger
Kimchi Pickle

£19.95

Swap any hot dish for Kung Pao Chicken £1.50 Supplement
Swap any hot dish for Beef with Black Bean & Roasted Peppers £2 Supplement
Swap any hot dish for Sesame, Garlic & Ginger Tiger Prawns £ Supplement

Desserts

Add two of the following to upgrade your evening Buffet
£4p.p

Green Tea Cheesecake
Caramelised Pineapple & Ginger Slice
Lime fool with Sesame Honeycomb
Mango Parcels with Honey & Cardamom
Lychee Jellies with Lemongrass Cream
Five Spice Chilled Rice Pudding

Themed Evening Wedding Buffets

All American Festival

Sticky Glazed Pork Belly
BBQ Chicken Pieces
Mini Sliders with Sauté Onions

Roasted Corn & Seasoned Potato Wedges

Salads

Shredded iceberg, Blue Cheese dressing, Croutons
Cobb Salad
Texan Bean Salad
Waldorf salad

Accompaniments

Tomato & Red Onion Salsa
Pickles
BBQ Sauce
Ranch Mayo

£19.95

Add Bacon & Cheddar to your Mini Sliders £1.50 Supplement
Swap Ribs or Chicken for Mini Hot Dogs £2 Supplement
Swap any Hot Item for Pepper Crusted Beef Steaks £4 Supplement

Desserts

Add two of the following to upgrade your evening Buffet
£4p.p

Baked Blue Berry Cheesecake
Chocolate Fudge Slice
Key Lime Pie
Oreo Cookie Dirt Pudding
Lemon Chiffon Slice
Alabama Red Velvet "Trifle"

Wedding Evening Finger Buffet Selector

Cold

Poached Salmon with Herb Mayo
Chicken Liver Parfait, Granary Croute
Choux Puff with Truffled Egg Mayo (v)
Chilli & Lime Houmous, Carrots, Celery & Cucumber (v)
Serrano Ham with Apple Chutney & Ciabatta
Pulled Beef Wraps
New Potato, Leek & Blue Cheese Frittata (v)
Melon & Ham Skewers
Smoked Salmon, Cucumber & Cream Cheese Stacks
Roasted Pepper & Parmesan Tartlets (v)
Savoury Scone with Cheddar & Chutney (v)
Goats Cheese, Tarragon & Walnut Bon Bon's (v)

Hot

Fishcakes with Tartare Sauce
French Bread Pizzas (v)
Minted Lamb Filo Parcels
Sesame Chicken Goujons with sweet Chilli
Chorizo Pork Puff Pastry rolls
Satay Chicken Skewers
Baked Garlic & Cheddar Mushrooms (v)
Sausages Wrapped in Bacon
Teryaki Duck & Spring Onion Spring Rolls
Cajun new Potato Wedges (v)
Roasted New Potatoes with Rosemary & Sea Salt (v)
Curried Pea Samosas (v)

Choose 6 of the above for £13.95, 8 for £15.95, 10 for £17.95
Evening Buffet options come with Pickles, Breadsticks & Tortilla chips

Desserts

Chocolate & Amoretti Biscuit Tart
Lemon Meringue Slice
Raspberry Choux Buns
Black Forest Cake
Key Lime Pie
Marshmallow & Cookie Rocky Road
Chocolate Orange Sponge Cake
Coconut Cream Tart
"Shot Glass" Trifle
Chocolate Marquis with Ginger Biscuit
Strawberry Meringue
Pecan Pie with Cinnamon Crumble

Choose 2 desserts for £4 per person

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

