

## Weddings at Llys Meddyg



**We love a good wedding, and, over the years have learned to how to do it well.**

While Llys Meddyg offers a understated luxury and a wide variety of packages, our friendly and informal approach will ensure you'll have a relaxed and totally memorable day. We are licensed to hold both civil ceremonies and civil partnerships in The Kitchen Garden, The Dining Room and in our reception room. Alternatively, St Mary's Church in Newport is just a five-minute stroll away.

For your reception we can cater for up to 90 guests in the Kitchen Garden (60 on round tables, 90 on trestles, or up to 120 for an evening buffet). This is the perfect venue for a summery, garden style wedding. Or, for a winter wedding, this adaptable room is centrally heated with the garden providing a lovely backdrop to your romantic day. For smaller parties, The Dining Room can accommodate up to 30 guests and for an even more intimate day the Red Room in the cosy Cellar Bar comfortably seats up to 16 guests.

With a varied selection of wedding packages to choose from, and a long list of optional extras, you can be assured that you and your wedding plans are in safe hands.

## Wedding Packages



**We have specially designed 5 packages around which you can build the wedding of your dreams. With our extensive list of optional extras, there is a mass of ideas on offer.**

For every wedding booked at Llys Meddyg we ask for a £100 booking fee which will secure your date will include two consultations with our wedding coordinator. Other than that you can have as much or as little as you want.

You could choose the Vintage package, and theme your day around a 1920's tea party, adding champagne or cocktails to the mix for added sparkle and razzamatazz.

If you would rather do it all with a little less fuss, a Rustic wedding in the Kitchen garden could be topped off with wood oven baked pizza when things get a little chilly.

For fans of the traditional, our Classic package offers everything a bride could wish for, with plenty of room for a little outing to the beach before coming back for dancing and a late night buffet.

Our Contemporary weddings are for those whose imagination knows no bounds, and if you want to make a whole weekend of it, consider one of our Weekend packages designed to make an abundance of special memories. Between now and March, our Winter Weekend package has a truly special price tag. Why wait?

Have a look at the following pages to see which package is right for you.

## Vintage Tea Party



**Vintage = old fashioned = simple.**

**From £17.50 per head**

In the old days things were simpler; you got married, you had drinks and then you ate cake. This is the chance to make the day precisely your own, and to let your style do the talking. This package includes four types of delicious sandwiches, a selection of tantalising cakes, and lashings of tea and coffee. Simple.

### Sample Menu

- A choice of sandwiches; smoked salmon, chicken and fresh pesto, brie and cranberry, egg, mayo and cress, ham and mustard, or any other filling of your choice
- Homemade scones with jam and clotted cream
- Choice of 3 of the following cakes; lemon drizzle cakes, strawberry tartlets, chocolate cloud cake, meringues, Victoria sandwich, chocolate profiteroles
- Tea and Coffee

Of course, you can add anything you like from our optional extras menu. Please have a look at our wedding terms and conditions too.

Please call on **01239 820008** if you would like to discuss having your wedding at Llys Meddyg. Can't wait to hear from you!

## Rustic



**Sometimes the loveliest wedding is the one without fuss, and Llys Meddyg is the right place to come.**

**From £25 per head. 2 Courses.**

The simplicity of the The Kitchen Garden with the garden straight through the doors offers the perfect place to find the attention focussed on the matter at hand.

### Sample Menu

- Spit-roasted, local pork or lamb, salad selection, home-made bread.
- Sticky toffee pudding, summer pudding or lemon posset

Everything else is down to you. Have a look at our optional extras menu for further ideas and our wedding terms and conditions.

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## Classic



**With an event as special as this, sometimes only the pomp and ceremony of a traditional wedding will do.**

**From £35 per head, 3 courses.**

The dress, the flowers, the decorations, the cake; everything just so. At Llys Meddyg, our attention to detail will only be matched by your own. The result: the stuff that dreams are made of; treasured memories that will last a lifetime. Our 3 course dinner menu offers the best of local, traditional produce including our own home smoked salmon, a sumptuous roast with seasonal vegetables and a selection of our famed deserts.

### Sample Menu

- Canapés
- Smoked Salmon from Llys Meddyg Smoke Shed
- Roast Preseli Lamb with seasonal vegetables
- Chocolate amaretto torte or fresh fruit pavlova

Of course, you can add anything you like from our optional extras menu. Please have a look at our wedding terms and conditions too.

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## Contemporary



**We understand that your wedding is the ultimate expression of you; your personality, your style. You: Plural.**

### **from £40 per head, 4 Courses**

With this package you will find that the sky is the limit. Whatever you want and anything goes, whether you fancy a barbeque on the beach or a full Italian Banquet, here you can design a wedding to reflect everything you wish for your special day.

#### Sample menu ideas

- Smoked salmon 3 ways
- Potted local Newport crab with cucumber pickle
- Carpaccio of local Welsh Black beef with capers and Parmesan shavings
- Wild mushroom millefeuille
- ½ Grilled lobster with hollandaise
- Sirloin steak
- Lamb 3 ways with rosemary oil and vanilla parsnips
- Butter roasted halibut, smoked mussels and red wine sauce
- Wild sea bass, local prawns and saffron moules marinier
- Braised fennel and nut roast, with smoked mashed potato and mulled lentil dressing
- White root vegetables, saffron tofu with candied ginger, lentils and rice
- Chefs hand crafted mini dessert selection

Mix and match from our optional extras menu, or contact us to see how we can make your dreams a reality.

## **Weekend Wedding Package**

### **Warm yourselves this winter with a weekend wedding at Llys Meddyg**

**from £4000**

With this package we are offering full exclusive use of all of Llys Meddyg's luxurious facilities. Based on our Classic wedding package, you and your guests can live it up all weekend in true style.

Includes;

- Full board for the wedding party of 16 over two nights; 8 rooms, Friday night simple supper, light lunch on Saturday, plus breakfasts
- 3 course Wedding meal for 40 guests
- A glass of Prosecco for each guest on arrival
- ½ bottle of House wine per person

With all this time to enjoy, we could help you fill in the blanks with one of our highly acclaimed foraging outings, something crafty, or even something adventurous! Contact us or call on 01239 820008 to find out more.

Available from November 1st until March 31st, subject to availability.

## Optional Extras Menu

Llys Meddyg



- Exclusivity Fee; from £500 midweek, £750 Friday night, £1000 Saturday night, £1200 Bank Holiday Saturday/Sunday night
- Ceremony Fee; £250 (Civil ceremony or Partnership)
- Late Bar Fee; £200 (after 1.30 pm)

## Food and Beverage Extras Menu

- Canapés; from £1.50 per dish/ canapé
- Prosecco; £20 per bottle
- Champagne; £35 per bottle
- House Wine (Red or White); £17.50 per bottle
- Corkage; £10 per bottle
- Cocktails; from £20 per jug e.g. Pimms, Mojito, (serves 5)
- Fruit juice; £5 per jug (serves 5)
- Tea and Coffee; £2 per person
- Wedding 'Cheese' Cake with pickles and bread ( serves 100); £325
- Wood-oven pizzas; minimum spend £400 (pizzas for 40 guests), with salads
- Tapas; selection of 6, £15 per head



## Wedding Terms and Conditions

Llys Meddyg



- For Saturday weddings/functions where exclusivity applies all bedrooms must be booked for Friday and Saturday nights. We reserve the right to charge our standard rate for any unoccupied bedrooms. Standard booking procedure applies.
- Surcharge of £2000 for weddings in August
- For Saturday weddings/functions in the Kitchen Garden only, all rooms in the mews must be booked for the Friday and Saturday nights. We reserve the right to charge our standard rate for any unoccupied bedrooms. Standard booking procedure applies.
- Fee for exclusivity (restaurant/dining room and bar to be closed to the public for the day) £500 Sun-Thurs, £750 Fridays, £1000 Saturdays, £1200 bank holiday Saturday or Sunday night.
- All drink and food to be purchased from Llys Meddyg (with the exception of wedding/celebration cake)
- Functions in the Kitchen Garden to finish no later than 12am. However Cellar Bar can remain open until 1.30 am. Late bar fee of £200 applies thereafter, by negotiation.
- A deposit of 50% of the estimated total food and drink bill will be taken three months prior to the function. This is 30% refundable up until four weeks before the function.
- All breakages must be paid for.
- We reserve the right to charge for any extra person or persons that may turn up.

- A non-returnable booking/admin fee of £100 to be paid on securing your wedding date.
- Third-party contractors must be paid directly by Bride and Groom or will otherwise be subject to an administration fee.