

The Swan at Hay

WEDDING PACKAGE 2012

Thank you for inviting us to present The Swan at Hay's wedding plans to you. I would like to take this opportunity to extend our congratulations on your forthcoming marriage and wish you every happiness for the future.

At The Swan at Hay we provide all the ingredients to create the perfect day for you. From our extensive experience to our individuality and charm, we will provide expert advice which will take away many of the concerns you may encounter when organising this most important day.

For the Wedding Breakfast, our Coach House Suite will comfortably seat up to 100 guests. Alternatively, you may prefer our charming Cygnet Dining Room. Should you require it, The Swan at Hay is also licensed to hold your wedding ceremony.

The Swan at Hay is a listed Georgian former coaching inn at the foot of The Black Mountains. From the moment that you arrive at our family-run hotel, you will find first class hospitality and efficient, friendly service. Indeed, we are delighted that we regularly receive feedback that we are one of the friendliest places that people have been to. In addition, our beautiful walled gardens are an ideal place to host your arrival drinks; they are also the perfect backdrop for your wedding photographs.

We understand how important this day is, and how everyone has their own idea of 'the perfect day'. It is for that reason that all our plans are tailored to meet your individual requirements. We work closely with lots of local suppliers, and would be happy to make a recommendation if necessary.

I trust that the enclosed information will answer many of your questions. Please do not hesitate to contact me on 01497 821 188 should you require further information or wish to have a look around and discuss what your day could look like.

With best wishes,

Amy Mackintosh
Hotel Partner

The Ceremony

At The Swan at Hay we are licensed to hold your wedding ceremony, and the Cygnet Dining Room overlooking the beautiful hotel gardens is an ideal venue. Should you require a more intimate ceremony, The Heron Room is suitable for smaller numbers. (You are required to contact the Registrar at Brecon or Hay-on-Wye to confirm the arrangements.)

The hire charge for your wedding ceremony is:

Heron Room (maximum 20 guests)	£185
Cygnet Room	£250

Wedding Package

The wedding package offered at The Swan at Hay includes:

- ❖ The hire of The Coach House Suite for the afternoon until 7:00 pm
- ❖ The Wedding Breakfast chosen from the selected menus
- ❖ White linen tablecloths and cream napkins
- ❖ Wedding menu and place cards for each table
- ❖ The use of Wedding Cake stand and knife
- ❖ The provision of a changing room at the hotel for use of the Bride and Groom during the day (provided a minimum of 50 guests)
- ❖ Organisation and toast mastering services of our manager.
- ❖ Help with arrangements and speeches
- ❖ Full use of the hotel gardens for your photography

In addition to the wedding plan menus we offer a selection of drinks packages. Neither the menu or drinks packages are fixed: both can be tailored to meet your individual requirements. We can also offer a multi-choice menu for which there will be a supplement of 10% on the wedding plan price.

You may wish to continue your celebration into the evening in the Coach House Suite. Where there is no buffet served, the evening room hire charge for the Coach House Suite is £500.

Menu Plans

Menu Plan 1

Roast vine tomato and basil soup
Chicken liver parfait, onion marmalade and toast
Traditional prawn cocktail
Home cured gravad lax with a honey mustard dressing

~ * ~

Supreme of chicken with a Chardonnay and tarragon sauce
Roast sirloin of Welsh beef with red wine sauce
Roast leg of Marches lamb with rosemary jus
Poached filet of Scottish salmon with Champagne and watercress sauce

A selection of seasonal vegetables

~ * ~

Seasonal fruit crumble with traditional custard sauce
Lemon cheesecake with raspberry coulis
Eton mess: raspberries and strawberries with meringue and fresh cream*
Herefordshire strawberries with Bower Farm Jersey cream*

Freshly brewed coffee with chocolates

Price £34.95

Menu Plan 2

Cream of watercress soup
Bresaola: Home cured beef, thinly sliced with parmesan shavings and olive oil
Salad of pan seared fresh water prawns
Duo of smoked salmon and home cured gravad lax with a honey mustard dressing

~ * ~

Roast guinea fowl with braised with port reduction
Pan-seared Gressingham duck breast with Calvados sauce
Fillet of beef Wellington with a red wine jus
Poached Filet of turbot with Champagne sauce

A selection of seasonal vegetables

~ * ~

Lemon tart with fresh Jersey cream
Chocolate marquise
Summer pudding*
Compote of summer fruits*

Freshly brewed coffee with homemade truffles

Price £38.50

*A seasonal alternative will be offered if appropriate

A refreshing sorbet can be added between courses for £2.00 per person.

A selection of local cheeses with quince jelly, grapes and biscuits can be added to the above menu plans for £4.50 per person

You are required to select one dish for each course from either Menu Plan. The same menu is served to all guests except vegetarians and those with special dietary requirements. We are able to offer multi choice menus for which there will be a 10% supplementary charge.

There is no charge for children under the age of 2 years. Children aged from 2 to 12 years are charged at half the full rate. A special children's menu can be arranged.

All our food is grown, reared and made locally, and all meals are prepared daily in the hotel kitchens. This allows us to be as flexible as possible with your requirements. If there is a particular dietary requirement, then we will be happy to cater for it if enough time is allowed.

All the prices quoted in this package are for 2012.

Carved Buffet

Roast sirloin of Welsh beef
Honey baked local ham
Roast Herefordshire bronze turkey
Poached Scottish salmon

Selection of salads from:
Tomato and basil, mixed leaf, new potatoes with red onions and
cornichons,
mixed beans, fresh coleslaw, rice, Mediterranean cous cous,
fusilli pasta with prawns & courgettes

Assorted dressings

Hot Minted Potatoes

Herefordshire strawberries with Bower Farm jersey cream
Or
Profiteroles with chocolate sauce

Coffee with Mints

Price:	Three meats and salmon	£35.50
	Two meats and salmon	£34.50
	Two meats	£32.50

Evening Dining Options

For the evening party we can offer a number of options, from mini fish and chips or beef burgers to hog roasts and barbeques.

Alternatively, we can offer a buffet comprising a selection from:

Cod/salmon goujons
Pizza
Pissaladière
Mini quiche
Sausage rolls
Hot cocktail sausages with mustard
Mini pork pies
Samosa
Marinated chicken drum sticks
Selection of sandwiches
Garlic bread
Cheddar cheese platter

Price: Selection of 6 items £14.50 per person

Add £1:50 for each additional item

This menu is only available as a light buffet supper following your Wedding Breakfast. The buffet must be ordered for the total number of guests attending with a minimum of 50 persons.
Service of your buffet will not normally be later than 9:30 pm

Canapés

Tartlet of marinated salmon with crème fraîche & chives

Blinis with smoked salmon & crème fraîche

Creamed crab meat on toasted pita bread

Mini Thai fishcake with lime & chilli dip

Brochette of spicy king prawns

Tartlet of traditional prawn marie rose

Individual pissaladière: Provençal onion tart with anchovy filet & olive

Mini Yorkshire pudding with rare roast beef & horseradish cream

Moroccan spicy lamb in filo 'cigars'

Filo parcels filled with ricotta & spinach

Herefordshire asparagus wrapped in Parma ham (seasonal)

Tomato, mozzarella & basil skewers

Bruschetta with tomato and basil

Monkland cheese and pineapple skewers

Price: £1.75 per item

A minimum of 15 of any item selected are to be ordered.

Wines and Drinks

You may find it convenient to select one of the following Wines and Drinks Packages tailored to suit most Wedding Plans. Naturally, you can also choose from our full wine list.

Drinks Package A

1 glass Pimm's / Bucks Fizz on arrival
1 glass of wine with the meal
1 glass of prosecco for the toast £14.00 per person

Drinks Package B

1 glass Pimm's / Bucks Fizz on arrival
2 glasses of wine with the meal
1 glass of prosecco for the toast £18.00 per person

Drinks Package C

1 glass Pimm's / Bucks Fizz on arrival
1 glass of wine with the meal
1 glass of house champagne for the toast £16.00 per person

Drinks Package D

1 glass Pimm's / Bucks Fizz on arrival
2 glasses of wine with the meal
1 glass of house champagne for the toast £19.50 per person

- ❖ Where glasses of wine are served, this is in 175ml glasses
- ❖ Champagne and prosecco are served in 125ml glasses

Feedback from previous weddings at The Swan at Hay.

The moment that we walked into The Swan and met Amy, we knew that we had found our venue. The beautiful surroundings and excellent food made it the best possible venue for our big family celebration. Every extra detail we wanted to include was done to perfection and as a result of the super communication and professionalism; everyone from 6 months to 76 years was catered for to the highest standards. Thank you so much Amy and all the staff for making our day perfect.

Sam and Mark Price
August 2008

~*~

Dear Amy,

Thank you so much for the lovely wedding you organised for us on Tuesday, 16th February. It was everything we had hoped for and more. The table was beautiful and the setting perfect. Thank you for all your kindness over the past few months. Nothing was too much trouble and we will always appreciate it.
Thank you again, Amy.

Tracey and Caerwyn Evans
February 2010

~*~

Dear Amy and all the staff at The Swan at Hay,

Thank you so much for making our wedding day so perfect. We had a fabulous time and everything you provided us for us was excellent! One of our guests said that the food was the best that he'd ever had at a wedding and we would second that!

Nicola and Colin
July 2009