



fontygary

Weddings

## 'THE FIRST OF MANY BEST DAYS OF THE REST OF YOUR LIVES AHEAD'

Congratulations on your up and coming wedding.  
We are thrilled you are considering Fontygary for your special day.

Our newly refurbished function rooms Pebbles & Bayview overlook the beautiful Vale of Glamorgan Coastline, this will be a perfect back ground for your special Day.

From the flowers to the food, the timings to the transport,  
the music to the memories - nothing is too much trouble for our events team and  
the sea views are unbeatable in this part of Wales.

At Fontygary we pride ourselves in creating the perfect day for you.



# Pebbles

FONTYGARY

## The Ceremony

The ceremony takes place in Pebbles overlooking a beautiful sea views giving a beautiful back drop for your ceremony and photos.

The wedding party would be responsible for booking the registrar and paying for the associated costs separately.





## The Celebration

Bayview is situated on the ground floor, seating up to 140 guests to enjoy a sit-down meal, and up to 220 in the evening with informal seating.

On a pleasant day the bi-fold doors can be opened to allow the alfresco feel to your day.

Bayview suite overlooks the stunning coastal cliffs and the sea beyond - our sunsets are the stuff of legend!



## Reception Drinks and Beverage Packages

### Package A - £10 per person

Bucks fizz or bottled lager  
per person on arrival

Glass of house wine with meal

Glass of prosecco for toast

### Package B - £15 per person

Glass of prosecco or Pimm's or  
bottle of lager per person on arrival

Half a bottle of house wine  
per person with the meal

Glass of prosecco for toast

Alternatively, you could choose 2 from the following list of drinks below for your guests on arrival instead.

Bucks fizz - £2.50

Bellini - prosecco with peach juice  
(champagne upgrade available) - £4

Kir royale - prosecco with cassis  
(champagne upgrade available) - £5

Pimm's with cucumber, strawberries and mint

Gin and tonic with fresh lime and juniper berries - £4

Bottle of Corona with fresh lime - £3.50

Bottle of Rekordling fruit cider - £4

Bottled welsh bitter - £4

Warm spiced mulled wine - £3.50

Fruit shoot - £1.50

Elderflower spritzer - £1.50

Freshly squeezed orange juice - £2

## Canapes

Why not let your guests indulge on a selection of canapés served before the Wedding Breakfast or after the Civil Ceremony with your drinks reception.

Choose 3 bites from the following list below  
choice needs to include at least one vegetarian option:

- Duck spring rolls, hoisin sauce
- Mini chicken skewers marinated in chilli, lime and ginger
- Crispy garlic mushrooms, garlic and chive mayonnaise – v
- Buffalo mozzarella, cherry tomato and crispy basil bruschetta – v
- Smoked salmon, soured cream and cracked black pepper blinis
- Little gem lettuce, gorgonzola, apple and walnut – v
- Plaice goujons, tartare sauce
- Coconut prawns, sweet chilli sauce
- Mini Cumberland sausages, sticky honey and mustard dip
- Crispy dates wrapped in bacon
- Asparagus wrapped in Parma ham, line hollandaise
- Mini Yorkshire pudding, rare roast beef, horseradish and chive cream
- Thai chicken tartlets with chilli, ginger and coriander
- Mini pepperoni pizza's

£4.50 per person

## Seated Cold Buffet

Minimum numbers of 50

Choose three of the canapés above on arrival

### To start

Selection of artisan breads, balsamic, olive oil, olive tapenade

### Main buffet

Please choose three options

Coronation chicken with coriander and toasted almonds

Poached salmon topped with prawns marinated in spring onion, ginger and lime

Roast beef with horseradish

Orange, clove and honey glazed ham with mustard

Caramelised red onion and goats' cheese tart – u

### Selection of salads

Three tomato salad, cucumber, red onion and coriander

Mixed leaf with house dressing

Pasta with pesto, parmesan and roasted vegetables

Coleslaw with apple and paprika

Hot buttered new potatoes with fresh mint or new potato salad with spring onions, mint and chives

Dessert – served plated at the table, please choose one option for entire party

Paulova, summer berry compote, whipped cream

Lemon cheesecake, fresh raspberries, raspberry coulis

Warm chocolate fudge brownie, strawberries, vanilla ice-cream

£29.00 per person

Optional extra - Coffee and chocolates - £2.50 per person

## Seated Beach BBQ Buffet

Minimum numbers of 50

Choose three of the canapés above on arrival

### Main buffet

Pork and leek sausages, local Beef burgers  
Spiced lamb kofta, minted yoghurt dip  
Chilli, lime and ginger chicken skewers  
Prawns, garlic and lemon butter  
Halloumi cheese, cherry tomato and pepper skewers  
Caramelised onions, chutneys and mustards, bread rolls

### Selection of salads

Three tomato, cucumber, red onion and basil  
Little gem, Caesar dressing, croutons, Parmesan  
Pasta with pesto, olives and sun-blushed tomatoes  
Coleslaw with apple and paprika  
Hot buttered new potatoes with fresh mint or new potato salad with spring onions, mint and chives

Dessert – served plated at the table, please choose one option for entire party

Paulova, summer berry compote, whipped cream  
Lemon cheesecake, fresh raspberries, raspberry coulis  
Warm chocolate fudge brownie, strawberries, vanilla ice-cream

£34.00 per person

Optional extra- Coffee and chocolates - £2.50 per person



# THE MENU

## The Starters

Please choose option 1 or 2 of the set menu's below, then choose one out of each section of the option menu you have chosen to have on your special.

### Option 1

Artisan breads will be on the table

Leek and potato soup (v)

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Prawn marie rose,  
little gem, fresh lemon

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Chicken liver and brandy parfait,  
red onion marmalade

### Option 2

Roast pepper and tomato soup with  
cucumber yoghurt (v)

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Severn and wye smoked  
salmon, avocado,  
citrus and drill dressing

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Spiced duck, chickpea, watercress,  
pomegranate dressing

### Children's Menu

We can do the half a portion of the adult menu at half price for children with squash during the meal, alternatively, we can do a picnic box for each child including a juice drink @ £4.50.  
We would suggest that children of 12 and over are catered for with adult size portions.

## The Mains

### Option1

Roast marinated chicken breast, with  
peppers, courgettes and olives  
crushed new potatoes with lemon, garlic,  
Rosemary and thyme

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Local pork and leek sausages,  
creamy mustard mash in a home-made  
Yorkshire pudding with  
caramelised onion gravy

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Smoked haddock and cod fishcakes,  
watercress sauce Buttered new potatoes with  
mint, roast cherry tomatoes, green beans

### Option 2

Chicken supreme, creamy wild mushroom  
and white wine sauce fondant potato, greens

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Roast salmon fillet, prawn,  
citrus and chive butter sauce  
Crushed new potatoes, greens

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Slow roast beef, yorkshire pudding,  
Horseradish Roast potatoes with woodland  
mushrooms, garlic and thyme Greens

## To Follow

## Desserts

### Option 1

White chocolate and raspberry  
cheesecake, almond tuile biscuit

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Fresh cream profiteroles with dark  
chocolate and caramel

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Home-made meringues, summer berry  
compote, whipped cream

£32.50 per head

### Option 2

Lemon tart, fresh strawberries,  
crème fraiche

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Sticky toffee and date pudding,  
toffee sauce, vanilla cream

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Chocolate and brandy mouse,  
strawberries and cream

£34.50 per head

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Optional extras- Fresh filter coffee with mint chocolates - £2.50  
Welsh cheese platter, crackers, chutney (based on 8 people sharing a table) - £35  
Bottle of port for the table - £15

## EVENING BUFFET OPTIONS

### PICNIC

Minimum 60  
Selection of sandwiches  
Mini pastries and sausage rolls  
Chicken skewers, BBQ sauce  
Plaice goujons, tartare sauce  
Mini pizza, mini burgers  
Crudités, dips and crisps

£10 per person

### BBQ IN A ROLL

Available for a minimum of 80 guests  
Cheeseburger  
Pork sausage hot dogs  
Veggie burgers  
Mixed leaves, coleslaw, sliced tomato and cucumber  
Fried onions, mustards, relishes

£12.00 per person

Add chips £2.00 per person  
Add selection of salads £5.00 per person

### HOG ROAST IN A ROLL

Available for a minimum of 100 guests  
Whole roast pig with crackling, fresh apple sauce and sage and onion stuffing, mustards  
Veggie burger alternative for non-pork eaters

£12.95 per person

Add chips £2.00 per person  
Add selection of salads £5.00 per person

### CONES

Fish and chips  
Chicken goujons and chips  
Chips with curry sauce  
Mayo, ketchup and brown sauce  
£6 per person

### LATE NIGHT BRUNCH

Bacon rolls  
Hot dogs with fried onions  
Halloumi and mushroom rolls,  
sweet chilli sauce  
Chips, mayo, ketchup and brown sauce  
£6 per person



Find out more, contact our events team on 01446 710386 or email us at [events@fontygaryparks.co.uk](mailto:events@fontygaryparks.co.uk)