



Weddings at Fontygary

It is your dream day and it shouldn't be anything less than perfect.

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

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

Bayview is perfect for both the wedding ceremony and your wedding breakfast.

The ceremony takes place overlooking a beautiful private terrace with unrivalled sea views giving a beautiful back drop for your ceremony and photos.

On a pleasant day, the bi-fold doors can be opened to allow the indoor and the outdoor to merge giving an alfresco feel to your day.

We are licensed to hold wedding ceremonies at Fontygary inside only.

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





Our Bayview and Pebbles function suites overlook the stunning coastal cliffs and the sea beyond.
On a clear night, the sunsets are superb and can be watched from both rooms.

Wedding parties with more than 60 adult guests will be seated in Bayview for their wedding
breakfast and the evening party.

For weddings smaller than this, Pebbles is the perfect location.

Wedding ceremonies will generally take place in Pebbles with guests then moving downstairs for
drinks, wedding breakfast and dancing.

The cost of hiring Pebbles for your wedding ceremony is £150.

A provisional bookings can be held for up to 14 days without commitment. Confirmation of a party
requires a deposit cheque/card payment or bank transfer equal to 50% of the room hire fee to secure
a date, which is classed as a non refundable deposit.

The balance of the monies owed is required 30 days prior to your party. If you book less than 30 days
prior to the event, the full amount is due on booking.

Final numbers for catering and pre-booked drinks are required to be confirmed in writing and paid
for in full two weeks prior to the event date.





Reception Drinks and Beverage Packages

Package A - £12 per person

Bucks fizz or bottled lager per person on arrival
Glass of house wine with meal
Glass of prosecco for toast

Package B - £16 per person

Glass of prosecco or Pimms 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 from the following list of drinks for your guests on arrival

Bucks fizz – prosecco with orange juice - £3.50
Bellini - prosecco with peach juice - £4
Kir royale – prosecco with cassis - £5
Glass/Bottle of Prosecco - £5/£20
Glass/Bottle of Red, white or rosé house wine £4/£14
Pimms with cucumber, strawberries and mint - £4
Gin and tonic with fresh lime and juniper berries - £4
Bottle of Corona with fresh lime - £3.75
Bottle of Rekordling fruit cider - £4.50
Bottled welsh bitter - £4.50
Warm spiced mulled wine - £3.50
Hot chocolate with marshmallows and cream - £3.50
Fruit shoot - £1.75
Elderflower spritzer - £2
Freshly squeezed orange juice - £2

Champagne upgrades are available on request instead of Prosecco

**A full, reasonably priced wine list is available should you wish
to upgrade the wine options from house.**

We can also help you with flowers, chair covers, balloons, music, cars,
place cards, table plans, photo booth, magician, bouncy castle and soft play – the list is endless

A disco is around £200 - 250 for a wedding depending on set up times, they will set up prior to the
wedding so that you can use the PA system for speeches. We also have a vast list of bands and
musical arrangements that we can recommend for you.

We are a one stop shop when it comes to creating your perfect day!



Canapés

We would suggest having canapés served for immediately after the wedding ceremony with drinks or on arrival after your church service whilst photos are being taken

**Choose from the following list,
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

3 bites per person - £4.50

4 bites per person - £5.50

5 bites per person - £6.50

Children's Canapé Menu - £3 per child

- Cheese and pineapple on sticks
- Cocktail sausages with ketchup
- Cheesy garlic bread

Children's Picnic Boxes - £6.50 per child

- Selection of ham and cheese sandwiches
- Sausage rolls, carrot sticks, cucumber, houmous, crisps
- Fairy cake with smarties and chocolate buttons
- Fruit shoot

Should you wish to have a hot meal for the children this would be discussed separately at the wedding meeting



Cold Buffet

Choose three of the canapés on the list to be served on arrival

To start – on tables

Selection of artisan breads, balsamic, olive oil

Main buffet

Please choose three options, one of which should be vegetarian

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 – v

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

Dessert - plated

Summer berry compote, pavlova, whipped cream

£29 per person, half price for children

Younger children's menu also available

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



Hot Buffet

Choose three of the canapés from the list to be served on arrival

To start – on dining tables

Selection of artisan breads, balsamic, olive oil

Main buffet – Please choose two of the following options

(A vegetarian alternative will be designed once you have made your choice)

Chicken in a creamy white wine and leek sauce

Chicken in a red wine and smoked bacon sauce

Chicken and spinach lasagne, parmesan

Chicken, chorizo and bean cassoulet, spicy paprika

Braised beef in a red wine and mushroom sauce

Slow cooked cider belly pork with apples

Salmon and prawn fish pie

Cod and spinach bake with a creamy cheese sauce

Accompaniments

Roasted root vegetables and greens OR salads

Choose two of the following: Buttered minted new potatoes, dauphinoise potatoes, creamy mash, baked rice, roasted potatoes with thyme and garlic

Dessert - plated

Chocolate and brandy mousse with honeycomb

£32 per person, half price for children

Younger children's menu also available

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



Seated Beach BBQ Buffet
Minimum numbers of 80 adult guests

Choose three canapés from the list to be served on arrival

Main buffet

Minted lamb and cumin kofta, minted yoghurt dip
Beef meatballs, chilli, tomato and paprika sauce
Citrus and ginger chicken skewers
Prawns, garlic and lemon butter
Halloumi cheese, cherry tomato and pepper skewers - v
Caramelised onions, chutneys and mustards, bread baskets on tables

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

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

£34 per person, half price for children
Younger children's menu also available

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



Hog roast or Lamb slow roast Buffet
Minimum numbers of 80 adult guests

Choose three canapés from the list to be served on arrival

To start

Selection of artisan breads, balsamic, olive oil

Main buffet

Please choose either hog roast or lamb, both would be an option with 120 plus guests

Whole pig hog roast with sage and onion stuffing, rolls, apple sauce and mustards

OR

Whole roast shoulders of lamb pulled with cumin, preserved lemons and pomegranate

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

Dessert

Lemon cheesecake, fresh raspberries, raspberry coulis

£36 per person, half price for children
Younger children's menu also available

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



Sit down meal

Choose one option from each course for the entire party,
a vegetarian alternative will be designed according to your choice

Starters

(Artisan breads will be on the table)

Cream of plum tomato soup, basil pesto cream – v
Warm goats' cheese, roasted balsamic Mediterranean vegetable salad - v
Chicken liver and brandy paté, red onion marmalade
Spiced bloody marie prawn cocktail, little gem, fresh lemon
Simply smoked severn and wye smoked salmon, crab and lemon
Buffalo mozzarella, parma ham, heritage tomato, olive tapenade
Spiced duck salad, pomegranate dressing, chickpeas

Main courses - plated

Roast chicken breast, traditional roast gravy, sage and onion stuffing
Chicken breast stuffed with spinach, crispy pancetta, roast red pepper sauce
Roast beef, home-made yorkshire pudding, woodland mushrooms, horseradish
Roast pork loin, cider and mustard cream sauce
Roast salmon fillet, creamy watercress sauce

Appropriate seasonal vegetables and potatoes will be agreed and served in dishes for guests to help themselves at the dining tables

Desserts

White chocolate and raspberry cheesecake
Fresh cream profiteroles, dark chocolate and caramel sauces
Lemon tart, fresh strawberries, crème fraiche
Fresh strawberries and cream, raspberry coulis
Sticky toffee and date pudding, toffee sauce, vanilla cream

**£39 per person, half price for children
Younger children's menu also available**

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 BUFFETS

The following options are only available for an evening buffet and would be served after 7.30 pm, they are not available for a wedding breakfast earlier in the day

Picnic buffet - £12 per person (minimum of 40 guests)

Sandwiches and wraps, pasties and sausage rolls, southern fried chicken, mini pizza, fish goujons, cheesy nachos and dips

Italian fork buffet - £16 per person (minimum of 40 guests)

Beef and roasted vegetable lasagnes, garlic bread, selection of salads)

Spicy fork buffet - £16 per person (minimum of 40 guests)

Chicken and roasted squash, spinach and chickpea currys, Raita, mango chutney, poppadoms, tomato, cucumber, red onion and coriander salad

Ploughmans Table - £14 per person (minimum of 40 guests)

Roast ham, welsh cheeses, paté, chutneys, pickles, crusty bread, crackers, celery, grapes, radishes

Hog Roast in a roll - £14 per person (minimum of 100 guests – Bayview only)

Whole roast pig with crackling, fresh apple sauce and sage and onion stuffing, mustards, mixed salad and coleslaw
Veggie burger alternative for non-pork eaters

BBQ in a roll - £14 per person (minimum of 100 guests – Bayview only)

Cheese burgers, Hot dogs, Veggie burgers, fried onions, relishes, mixed salad, coleslaw

Add chips to any of the above £2.00 per person

Late night brunch - £10 per person (minimum of 60 guests)

Bacon rolls, Pork sausage rolls
Fried egg and mushroom rolls - v
Chips, mayo, ketchup and brown sauce

Late night cones - £10 per person (minimum of 60 guests)

Fish goujons, chips and tartare sauce
Mini sausages and chips
Chips and curry sauce

If you are interested in booking a date, email Katie – katie@fontygary.co.uk



Frequently asked questions in relation to Weddings at Fontygary

Who do we deal with at Fontygary?

There will be a member of the team dedicated to co-ordinating your wedding. They will help co-ordinate proceedings. They will oversee the planning and execution of your wedding.

What is the booking procedure?

- Provisional bookings can be held for up to 14 days without commitment
- Confirmation of a wedding requires a deposit cheque or bank transfer equal to £500 to secure a date, which is classed as a non-refundable deposit.
- The balance of the monies owed is required one calendar month prior to your party. If you book less than 30 days prior to the event, the full amount is due on booking. Under no circumstances will an event go ahead without payment in full in advance for pre-ordered food and beverages

What are your cancellation charges?

- The deposit is non-refundable and therefore cannot be redeemed if cancellation occurs. There may be an exception to this if we are able to secure a booking to at the least the same value should you cancel.
- Once you have paid the full hire amount, 30 days before your party, it becomes non-refundable

Do we ever offer a discount on our hire fees?

We aim to offer all of our clients the best value for money that we can. We have set our price at a realistic level and unfortunately, we are unable to offer any discount on fees. We may on occasion offer a special package price out of season which would be the only exception.

Can we bring in our own caterers or bar operators?

In order to comply with our health and safety legislation and insurance conditions, only our catering team are able to provide catering. We will also provide all crockery, cutlery and linen unless stated otherwise on the menu.

You are welcome to bring in a wedding cake, we also have a cake stand and knife for hire at a charge of £25 should you wish.

The in-house team run the bar at Fontygary and offer a comprehensive wine and beverage list, we are not in a position to offer corkage at Fontygary, instead we aim to keep our prices reasonable to all of our guests.

Where can our DJ/Band set up?

Due to the regulations of the premises license and the necessity to maintain goodwill with our neighbours, all acoustic or amplified evening music must be performed inside the venue. Music must stay below our recommended decibel limit. Please note that any DJ or band will need to remove their equipment before 1am on the night of the party, nothing can be left overnight. We have a stage available and a disco booth free of charge should you require it.

We have a house DJ and recommended music providers, please ask your co-ordinator for information.

**What lighting is available?**

We have a state of the art lighting system with different lighting effects to match your colour scheme. Please ask our co-ordinators when you look around to demonstrate.

Can we leave items in the venue overnight?

We cannot guarantee security of items left in the venue overnight as the function suite may be used for events the following day. We suggest that you remove all valuable items overnight. Should you wish to leave anything else, you need to arrange this directly with your co-ordinator, please note that supplementary charges will apply.

Can my party go on later than midnight?

The bar shuts at Midnight and guests must leave by 12.30 am. We suggest that you pre-order taxis as they are difficult to come by. All equipment and suppliers need to be off site by 1am before the venue is locked up.

Can we have candles?

We are happy for you to provide your own candles as part of your table decorations. They must be in suitable holders and not loose on the tables.

What are the parking arrangements?

We have car parking spaces on site including several for guests with disabilities. We also have an area suitable to hold a coach or bus, please advise if you are intending to take us up on this and note that there are height restrictions on the bridge.

Can our guests leave our cars overnight at Fontygary?

You can leave cars overnight (24 hours only) at your own risk, we do have a 24 hour CCTV monitoring system.

What about disabled access?

We have dedicated car parking spaces and ramps. The building is fully DDA compliant with disabled toilets.

Can we smoke at the venue?

Smoking is not permitted anywhere within the building, there is a dedicated smoking area on the terrace.

Are children welcome?

Of course they are, please however be aware that we operate a strict challenge under 21 policy. Anyone without ID seemingly under 21 will not be served alcohol. Please make it clear to your guests that it is not acceptable for legal age adults to purchase and serve drinks to our under-age guests.

Also be aware that there is direct access to the cliffs and the beach from our venue and younger children should be supervised at all times.