



2012

Your wedding day should be the best day of your lives, and with our help it will be. Whether you want a church wedding or would prefer to be married in the elegant surroundings of the hotel in the heart of the Towy Valley, The Plough offers a magical backdrop against which to capture beautiful memories of your special day.

Here at The Plough we will understand your ideas and inspirations, your preferences and priorities. And then we'll work together to create a truly magical and enchanting day that you'll never forget.

The Gallery dining room is an elegant venue making the most of the local countryside views and offers a spectacular setting to your special day. It is light and airy and extends onto the spacious terrace emphasising the room's spacious al fresco feel. With its own entrance, private reception and bar area, it offers facilities for up to 200 guests.

TIMING

If you are having two sittings (i.e. a Wedding Breakfast and an Evening Buffet), we advise you to carefully plan the time of your Wedding Ceremony, allowing ample time for your Wedding Breakfast, Speeches, Toasts & Cake Cutting before your Evening Reception. From experience, we have found the ideal time for your Wedding Ceremony is before 11.30am, your Wedding Breakfast at approximately 3.00pm and your Evening Buffet at around 8.30pm. Obviously these timings are only offered as a guideline and we will of course endeavour to accommodate your own requirements to ensure your special day is one to remember.

MID WEEK WEDDINGS

A 10% discount is offered against the cost of your wedding for any weekday from Monday to Thursday, excluding Bank Holidays. This discount will apply to new bookings only, minimum of 60 guests in the day and 100 guests in the evening.

CIVIL LICENSE & CIVIL PARTNERSHIP CEREMONIES

These are conducted by the Carmarthen Registrar, Sharon Richards, at Park Myrddin, Richmond Terrace, Carmarthen, SA31 1DS, Tel: 01267 228210. The charge for holding your civil ceremony will be £225 (excluding Registrar's fees). It is essential you make an advance booking with the Registrar to attend at the correct time and date.

ACCOMMODATION

For those of your guests requiring overnight accommodation, why not suggest they reserve one of our spacious bedrooms.

Standard Double Room	£95.00 per night
Standard Double Room (2 nights)	£90.00 per night
Standard Single Room	£75.00 per night
Standard Single Room (2 nights)	£70.00 per night
Family Room	£105.00 per night

All the above rates are inclusive of overnight accommodation, full English breakfast and use of our Spa facilities; VAT at the current rate and subject to availability.

Complimentary suite accommodation for the bride and groom is available when choosing from either the Traditional, Enchanting or Magical Package with a minimum of 60 guests.

CHILDREN

If children are attending your wedding & choose from your wedding menu the cost will be half the adult price if aged between 12 - 8 & a third if aged between 7 - 3. Under 3's are free of charge. Alternatively we can arrange a Children's menu with ice cream @ £8.00

ENTERTAINMENT

Our resident DJ provides excellent evening entertainment for your special occasion at a cost of £165.00 however, there will be no charge for providing your own entertainment.

CHAIR COVER AND ACCESSORY HIRE

We exclusively use 'Got It Covered' for chair cover and accessory hire. Laura or Jay can be contacted on 07970 718612, 07816 397558 or www.gotitcoveredchaircovers.co.uk. They are offering a discounted rate per chair. However, there will be no charge for providing your own accessories.

BOOKING DETAILS & FINAL ARRANGEMENTS

Your provisional booking will be held for 2 weeks when confirmation will be required along with a Non refundable deposit of £500. Before your invitations are sent, please make an appointment to discuss menu choices, table plans and all other requirements for your special day. We will require a 50 % payment of the estimated bill 4 weeks prior to your wedding day. And finally 3 days before we will meet to finalise arrangements delivery of table plans & favours, confirmation of final numbers & remaining balance of invoice to be paid.

THE MENUS AND DRINK PACKAGES ENCLOSED ARE PURELY GUIDANCE AND CAN BE CUSTOMISED TO YOUR OWN REQUIREMENT, PLEASE SPEAK TO OUR WEDDING COORDINATOR.

DRINKS PACKAGE

No. 1
Pre-Reception Drink or Toast
Bucks Fizz, Orange Juice, Peach Bellini
Sherry, Bottled Beer, Sparkling Wine or Pimm's
£3.95

No. 3
Bucks Fizz, Punch, Orange Juice, Sherry,
Peach Bellini, Pimm's (please choose 3);
Glass of House Red or White Wine with
your meal (can be upgraded);
Sparkling Wine for your toast
£11.95

No. 2
Pre-Reception Drink and a
Toast of our specially selected
Sparkling Wine
£7.75

No. 4
Bucks Fizz, Alcohol Punch, Fruit Punch, Sherry,
Mulled Wine, Pimm's (please choose 3);
Half of Bottle of House Wine per adult
served during your meal (can be upgraded);
Glass of House Champagne for your toast
£17.50

If you would like to purchase wine by the bottle, please see your wedding coordinator for our full range of wines available

CANAPÉS

Please choose from the following:

COLD
Marinated olives and sun dried tomatoes
Smoked salmon pinwheels
Parma ham and melon skewers
Barquettes of pate
Bouchee of prawns
Toasted rustic bread
Cream Cheese and poppy seeds [V]

HOT
Fish goujons
Sesame prawn toast
Deep fried basil and garlic mozzarella [V]
Chicken Satay
Mini beef kebabs and Hoi sin
Deep fried baby corn [V]

5 choices from the above £4.75
7 choices from the above £6.50

PRICES QUOTED ARE FOR WEDDING RECEPTIONS DURING THE YEAR. HOWEVER, WE RESERVE THE RIGHT TO ALTER THE PRICES GIVEN IN THIS BROCHURE WITHOUT PRIOR NOTIFICATION.

We have specially composed three individual packages from which to choose; all three offer you an unforgettable day and are the first step in planning your individual experience.

TRADITIONAL

- Services of our dedicated Wedding Planner who will guide you through the preparations right up to your special day
- Red Carpet on your arrival.(weather permitting)
- Menu choice of three course meal with coffee and cake from the wedding menu selector
- Cake stand and knife
- Special menus for your younger guests and dietary requirements.
- Complimentary Suite Accommodation on the night of the wedding for the bride and groom
- Preferential accommodation rates for your guests – subject to availability
- Hire of the venue for your reception
- VAT at the current rate

TRADITIONAL MENU

Please choose one of the following menus.

A pre-order and table plan showing your choices must be received 2 weeks prior to your day.

Our chef is on hand to discuss any other suggestions you may have.

Cream of Leek and Potato Soup ~	Soup of your Choice Fanned Melon served with Raspberry Coulis and Fruit Sorbet ~	Homemade Soup Mushroom Cooked in Cream and Tarragon on Bruschetta and Dressed Leaves ~
Traditional Roast Turkey served with Savoury Stuffing, Chipolatas, Cranberry Sauce & Gravy Vegetarian Option on request ~	Roast Silverside of Welsh Beef served with Yorkshire Pudding, Horseradish Sauce & Gravy Vegetarian Option on request ~	Please choose 2 main courses Traditional Roast Turkey Roast Silverside of Welsh Beef Salmon Fillet on Wilted Greens, Sautéed Potatoes, Prawn and Dill Sauce Vegetarian Option on request ~
Fresh Cream Profiteroles with Chocolate Sauce ~ Coffee, Tea and Cake £23.95 per person	Traditional Sherry Trifle Bread and Butter Pudding and Penderyn Whisky Custard ~ Coffee, Tea and Cake £27.00 per person	Toffee Cheesecake Apple Crumble and Warm Custard ~ Coffee, Tea and Cake £29.95 per person

ENCHANTING

- Services of our dedicated Wedding Planner who will guide you through the preparations right up to your special day
- Red Carpet on your arrival. (weather permitting)
- Menu choice of three course meal with coffee and truffles from the wedding menu selector
- Cake stand and knife
- Special menus for your younger guests and dietary requirements.
- Complimentary Suite Accommodation for two nights for the bride and groom - to include a Bucks Fizz Champagne Breakfast
- Preferential accommodation rates for your guests - subject to availability
- Hire of the venue for your reception
- VAT at the current rate

ENCHANTING MENU

Please choose two starters, two main courses and two desserts to create that special menu.
A pre-order and table plan showing your choices must be received 2 weeks prior to your day.
Our chef is on hand to discuss any other suggestions you may have.

Cream of Vegetable Soup

Ham Hock Terrine on a Light Herb Salad with Balsamic Reduction

Roasted Red Onion and Goats Cheese Tartlet served with Raspberry Vinaigrette

Deep fried Welsh Brie with Cranberry Compote

Salmon & Prawn Terrine with a Lemon & Dill Drizzle

Seasonal Melon with Summer Fruits and Blackcurrant Coulis

~

Champagne Granite With Mango Coulis

~

Traditional Roast Turkey served with Savoury Stuffing, Chipolatas, Cranberry Sauce & Gravy

Roast Sirloin of Welsh Beef served with Yorkshire Pudding, Horseradish Sauce & Gravy

Fillet of Salmon on Petits Pois Risotto, White Wine Dill Sauce

Slow Roasted Shoulder of Lamb set on Rosti Potatoes and Madeira Jus

Vegetarian Option on request

~

Summer Fruit Meringue with Bitter Chocolate Sauce

Flavoured Crème Brulee with Homemade Shortbread

Fresh Cream Profiteroles with Warm Chocolate Sauce

Coconut and Lime Cheesecake with Spiced Apricots and Raspberry Sauce

Traditional Sherry Trifle

Fresh Fruit Salad in a Brandy Snap Basket, Coconut Parfait, Rum Syrup

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Coffee, Tea

Chocolate Truffles and Cake

£39.95 per person

MAGICAL

- Services of our dedicated Wedding Planner who will guide you through the preparations right up to your special day
- Red Carpet on your arrival. (weather permitting)
- Menu choice of four courses with coffee and home made truffles from the chef's personal selection
- Special menus for your younger guests and dietary requirements
- Cake stand and knife
- Complimentary Suite Accommodation for two nights for the bride and groom - to include a Bucks Fizz Champagne Breakfast
- Preferential accommodation rates for your guests - subject to availability
- Hire of the venue for your reception
- VAT at the current rate

MAGICAL MENU

Please choose two starters, two main courses and two desserts to create that special menu. A pre-order and table plan showing your choices must be received 2 weeks prior to your day. Our chef is on hand to discuss any other suggestions you may have.

Cream of Leek and Potato Soup

Asparagus Spears accompanied by a rose of Swansea Smoked Salmon,
Buckwheat Blini, Crème Fraiche and Chive Sauce

Duck Liver Parfait with Homemade Chutney and Rustic Toast

Oven Roast Beetroot with Grilled Goats Cheese on a Rocket Salad and Port Wine Syrup
Seasonal Melon with Port Jelly and Mulled Wine Coulis

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Champagne Granite and Frosted Strawberry

~

Lemon and Thyme Chicken on Herb Rosti and Wild Mushroom Sauce

Medallions of Welsh Black Beef Fillet, Fondant Potato with a Wild Mushroom and Leek Ragout Sauce

Fillet of Plaice with a Prawn Mousseline, Wilted Greens, Lobster and Caviar Cream Sauce

Slow Roasted Shoulder of Lamb set on Rosti Potatoes and Madeira Jus

Gressingham Duck Breast on Poached Red Wine Pears, Grand Marnier Jus

Vegetarian option on request

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Hot Chocolate Steamed Pudding with a Brandy Snap Basket
filled with Vanilla Ice Cream and Warm Chocolate Sauce

Fresh Cream Profiteroles with Warm Chocolate Sauce

Assiette of Desserts - A Selection of Petit Desserts

American Baked Cheesecake with Sticky Toffee Sauce

Exotic Fruit Kebabs with Coconut Parfait, Pineapple Salsa, Rum Syrup

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Coffee, Tea

Chocolate Truffles and Cake

£49.50 per person

EVENING FORK BUFFET SELECTION

Selection of Open & Closed Sandwiches
 Assorted Quiches
 Assorted Pizza Wedges
 Vegetable Spring Rolls with Chilli Sauce
 Onion Bhajis with Mango Chutney
 Vegetable Samosas
 Malaysian Chicken Kebabs with Satay Sauce
 Southern Fried Herb Coated Chicken
 Fish Goujons with Tartare Sauce

Jacket Wedges with Tomato Salsa
 Honey and Sesame Cocktail Sausages
 Lamb and Coriander Koftas
 Sausage Rolls

Mini Chocolate Eclairs
 Chocolate Cups filled with Eton Mess
 Baby Strawberry Pavlovas
 Welsh Cakes

7 items £12.95 per person

9 items £15.95 per person

11 items £17.95 per person

HOG ROAST

(minimum 100 Guests)

Locally Sourced Whole
 Roasted Pig
 Apple Sauce
 Homemade Herb Stuffing
 Spicy Bean Burgers
 Bread Rolls
 Hot Potatoes Dish
 Selection of 4 Salads

BBQ

(minimum 80 Guests)

Homemade Beef Burgers
 Hot Dog Rolls
 Cajun Chicken Kebabs
 Haloumi Cheese and
 Vegetable Kebabs
 Honey and Mustard Sausages
 BBQ Ribs
 Salmon and Lemon Parcels
 Spicy Bean Burgers

Please select **3 dishes** from above

Hot Potatoes Dish
 Selection of 4 Salads

COLD MEATS BUFFET

Roasted Welsh Beef
 Roast Pembrokeshire Turkey
 Honey Roasted Ham
 Whole Poached Dressed Salmon

Please select **2 dishes** from above

Vegetarian Option also available

Minted New Potatoes
 Cut French Stick
 Selection of 4 Salads.

Tossed Mixed Salad
 Crunchy Coleslaw
 Potato and Cheese Salad
 Pilau Rice
 Beetroot and Orange Salad
 Curried Pasta Salad
 Waldorf
 Nicoise
 Marinated Mushrooms With Welsh Goats Cheese
 £13.95 per person

With A Selection of Finger Buffet Desserts
 £15.95 per person

With A Selection of Homemade Desserts
 discussed with our chef to accompany your Buffet
 £17.45 per person

HOT BUFFET

Honey and Lemon Chicken
Braised Beef & Ale
Chicken Korma
Lamb Rogan Josh
Sweet & Sour Pork
Poached Salmon in Prawn & Dill Sauce
Lasagne
Vegetable Biryani [V]
Mushroom & Pepper Stroganoff [V]

Please select 2 dishes from above

Poppadums
Prawn Crackers
French Bread
Tossed mixed Salad
Buttered New Potatoes
Chipped Potatoes
Panache of Vegetables
Pilau Rice
Spiced Cous Cous

Please select 5 dishes from above

£13.95 per person

A Selection of Homemade Desserts
discussed with our chef to accompany your Buffet

£17.45 per person

LATE NIGHT SNACK

Hot Bacon Rolls
Egg & Cress Sandwiches
Homemade Chips

£7.95 per person

Andrew Roberts
and all the team at
The Plough at Rhosmaen
Would like to wish you
every Success in Planning
your Special Day!

The Plough at Rhosmaen



TERMS & CONDITIONS

Damage & Loss: Whilst every effort is made to care for your and your party's belongings left on our premises, the Plough cannot be held responsible for any loss or damage. Any damage caused by the customers to the fabric of the building, or grounds, roadways and car park will be fully charged, in respect of both labour and materials, in making the necessary repairs (inclusive of sub-contractors working on your behalf).

Corkage: We reserve the right to charge corkage on all drinks brought into the Plough. We would prefer not to be asked for a corkage facility, but we do appreciate that there may be a valid reason for such a request. We would ask that you discuss this in advance and also make your guests aware of the same conditions. Minimum corkage per 75cl bottle of table wine is £7.50 and Champagne or Sparkling Wine is £10.00 per 75cl.

Buffets: Between May and September, a day or evening buffet alone is not available on a Saturday Wedding, however, all packages are available with or without a buffet.

Cancellation: The Plough reserves the right to charge the client for any loss of profit due to the cancellation, non-arrival or substantial reduction of the numbers confirmed for services that they are unable to re-sell or re-use.

Prices: Prices quoted in this brochure are for the 2012 Wedding Season, however, we reserve the right to alter the prices, menus and Terms and Conditions given in this brochure without prior notification.

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