



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.

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 £175 (excluding Registrar's fees). It is essential you make an advance booking with the Registrar to attend at the correct time and date.

ENTERTAINMENT

Our resident DJ provides excellent evening entertainment for your special occasion at a cost of £150.00 however, there will be no charge for providing your own entertainment.

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.

ACCOMMODATION

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

Standard Double Room	£85.00 per night
Standard Double Room (2 nights)	£80.00 per night
Standard Single Room	£65.00 per night
Standard Single Room (2 nights)	£60.00 per night
Family Room	£95.00 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.

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 of £3.00 per chair. However, there will be no charge for providing your own accessories.

FINAL ARRANGEMENTS

Four weeks prior to your wedding, an appointment should be made to discuss final arrangements for your special day.

BOOKING DETAILS

Your provisional booking will be held for 2 weeks when confirmation will be required along with a deposit of £500. Half of the estimated invoice to be paid one month in advance, final numbers must be confirmed 48 hours prior to arrival and the balance of your account settled.

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

<p style="text-align: center;">No. 1</p> <p>Pre-Reception Drink or Toast Bucks Fizz, Orange Juice, Sherry or Sparkling Wine £3.75</p> <p style="text-align: center;">No. 3</p> <p>Bucks Fizz, Punch, Orange Juice, Sherry, Mulled Wine, Pimm's (please choose 3); Glass of House Red or White Wine with your meal (can be upgraded); Sparkling Wine for your toast £10.95</p>	<p style="text-align: center;">No. 2</p> <p>Pre-Reception Drink and a Toast of our specially selected Sparkling Wine £6.95</p> <p style="text-align: center;">No. 4</p> <p>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 £15.95</p>
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CANAPÉS

Please choose from the following:

<p style="text-align: center;">COLD</p> <p>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]</p>	<p style="text-align: center;">HOT</p> <p>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]</p>
<p>5 choices from the above £4.45 7 choices from the above £5.95</p>	

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
- 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.

<p>Cream of Leek and Potato Soup</p> <p>~</p> <p>Traditional Roast Turkey served with Savoury Stuffing, Chipolatas, Cranberry Sauce & Gravy</p> <p>Vegetarian Option on request</p> <p>~</p> <p>Fresh Cream Profiteroles with Chocolate Sauce</p> <p>~</p> <p>Coffee, Tea and Cake</p> <p>£22.95 per person</p>	<p>Soup of your Choice</p> <p>Fanned Melon served with Raspberry Coulis and Fruit Sorbet</p> <p>~</p> <p>Roast Silverside of Welsh Beef served with Yorkshire Pudding, Horseradish Sauce & Gravy</p> <p>Vegetarian Option on request</p> <p>~</p> <p>Traditional Sherry Trifle Bread and Butter Pudding and Penderyn Whisky Custard</p> <p>~</p> <p>Coffee, Tea and Cake</p> <p>£25.00 per person</p>	<p>Homemade Soup</p> <p>Mushroom Cooked in Cream and Tarragon on Bruschetta and Dressed Leaves</p> <p>~</p> <p>Please choose 2 main courses</p> <p>Traditional Roast Turkey</p> <p>Roast Silverside of Welsh Beef</p> <p>Salmon Fillet on Wilted Greens, Sautéed Potatoes, Prawn and Dill Sauce</p> <p>Vegetarian Option on request</p> <p>~</p> <p>Toffee Cheesecake</p> <p>Apple Crumble and Warm Custard</p> <p>~</p> <p>Coffee, Tea and Cake</p> <p>£27.95 per person</p>
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ENCHANTING

- Services of our dedicated Wedding Planner who will guide you through the preparations right up to your special day
- 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

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Fruit Granite With Mango Coulis

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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

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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

£38.95 per person

MAGICAL

- Services of our dedicated Wedding Planner who will guide you through the preparations right up to your special day
- 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

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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

£47.50 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
Mini Danish and Cake Selection

7 items £11.95 per person

9 items £14.95 per person

11 items £16.95 per person

HOG ROAST

Please ask for menu choices, prices and availability.

EVENING BUFFET KNIFE AND FORK SELECTION

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

Please select **2 dishes** from above

Tossed Mixed Salad
Crunchy Coleslaw
Potato and Cheese Salad
Rice and Prawn Salad
Beetroot and Orange Salad
Curried Chicken and Pasta Salad
Taboule
Waldorf
Nicoise
Spinach Brie and Avocado Salad
Assorted Quiches

Please select **5 dishes** from above

Minted New Potatoes
Cut French Stick

£13.45 per person

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

£16.95 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
Braised Pilau Rice
Spiced Cous Cous

Please select 5 dishes from above

£12.95 per person

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

£16.45 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

Final Arrangements: At least four weeks prior to your Reception, an appointment should be made to discuss the final arrangements of your special day.

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 £7.00 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 and menu selectors 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.

Payment: Payment for functions is by cash or cheques only.

Prices: Prices quoted in this brochure are for the 2010/2011 Wedding Season, however, we reserve the right to alter the prices, menus and Terms and Conditions given in this brochure without prior notification.

The Plough , Rhosmaen, Llandeilo, Carmarthenshire, SA19 6NP

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