

## **WEDDINGS**

(March 2023-March 2024)

The Diplomat Hotel, Restaurant & Spa
Family Run for the past 50 years, we pride ourselves on delivering great hospitality and delicious food.

With a range of flexible function suites for 2-300 guests, we can cater for any event, large or small. Choose from four different suites, each with their own unique style and character Whether you are looking for a venue to hold a Wedding Reception, A Birthday Celebration, Business Meeting with colleagues, Private Dinner, or a conference for up to 300 delegates, or a wake for a loved one, we've got it covered.

The Diplomat Hotel's warm ambience and traditional charm makes you feel relaxed and at ease, a superb setting to capture the everlasting memories

Our experienced team understand that each wedding is unique, whether it be a civil partnership, traditional wedding, a small intimate wedding, or the celebration extravaganza of the year, we are here to guide you through each step of the journey

Preferential Room Rates for Your Staying Guests
We can offer an exclusive bed and breakfast rate for your wedding quests.

## The Diplomat Hotel

Restaurant & Spa Llanelli, Carmarthenshire SA15 3PJ

Tel: 01554 756156
Enquires Please Contact:
weddings@diplomat-hotel-wales.com



## **WEDDINGS**

(March 2023-March 24)

## CIVIL CEREMONIES

You can be assured a ceremony to remember at The Diplomat Hotel, with a choice of luxurious rooms accommodating up to 300 guests, you can move seamlessly from your vows to your drink's reception.

The Diplomat Hotel is fully licensed to hold your civil ceremony in style. We recommend that you contact the local registrar to arrange the availability, details, and other legalities.

It is the responsibility of the bride and groom to contact the registrar to arrange their ceremony details and to provide legal notice of intent to marry.

Please be aware that there is a charge by the registrar which is payable direct to their offices for civil ceremonies

## WEDDING PACKAGES

The team at The Diplomat Hotel & Spa are passionate about helping you create a truly memorable occasion. Our Wedding Packages offer the ideal basis from which to plan the celebration you've been dreaming of. With all the essentials covered, you have the freedom to choose how your wedding will unfold.

Our completely flexible, fully bespoke approach means you can dictate every detail, from the setting of your ceremony to the catering and decor.

Our exclusive Drink Packages provide further opportunity to personalise your day, especially if you're looking for something a little different.

ALL PACKAGES INCLUDE: Complimentary Glass of Champagne for Bride & Groom On Arrival White Table Linen and Napkins White Chair Covers and Bows, Red Carpet for your Ceremony, Cake Stand and Knife, Dedicated Wedding Co-ordinator, Wedding Day and Evening Reception Room Hire, Complimentary Parking for your Wedding Guests, Use of Hotel Grounds for Photographs, Special Accommodation Rates for your Wedding Guests, Complimentary Menu Taster for the Bride and Groom, Complimentary Exclusive Bridal Suite for the Bride and Groom for the night of the wedding



## Bronze Package Menu

#### **STARTERS**

Cream of Vegetable Soup Rosemary Croutons

Seasonal Melon, Exotic Fruit Salad Passion Fruit & Mint Syrup

Chicken Liver Pâté Pear Chutney, Gherkins, Toasted Brioche

#### **MAINS**

Roast Breast of Chicken Sage and Onion Seasoning, Chipolata Pan Gravy

Crackling Roast Loin of Pork Sage and Onion Seasoning, Creamed Wholegrain Mustard Potatoes, Cider Roasted Gravy

> Roast Pembrokeshire Turkey Breast Sage and Apricot Seasoning Pan Gravy

Baked Salmon Tomato and Red Pepper Sauce All Served with Roast Potatoes and Panache of Vegetables

#### **DESSERTS**

Vanilla Crème Brûlée Shortbread Biscuit

Vanilla Cheesecake Chocolate Stick Wild Berry Compote

Profiteroles
Chocolate Sauce Chantilly Cream

Freshly Brewed Tea or Coffee

(Choose One Selection Only Per Course) (Minimum 10 Guests)

## Bronze Package

Sunday – Thursday £64.00 per person Friday & Saturday £68.00 per person



## Silver Package Menu

#### **STARTERS**

Leek and Potato Soup Crisp Herb Croutons

Classic Prawn Cocktail Marie Rose Sauce

Pant ys Gawn Goat's Cheese & Per Las Cheesecake Red Onion Marmalade, Sweet Balsamic Glaze

#### MAINS

Three hour Braised Lamb Shank Pomme Purée, Buttered Cabbage Bacon Crisp and Gravy

Chicken Wrapped in Pancetta Creamy Peppercorn Sauce Dauphinoise Potatoes, Honey Glazed Baby Carrots and Green Beans

Roast Sirloin of Beef Yorkshire Pudding
Rich Red Wine Sauce, Roast Potatoes and Roasted Root Vegetables

Salmon in Lemon Butter Sauce Crushed New Potatoes and a Medley of Green Vegetables

#### **DESSERTS**

Lemon and Lime Posset Shortbread, Fresh Raspberries

> Sticky Toffee Pudding Butterscotch Sauce

Glazed Lemon Tart

Poached Rhubarb "Eton Mess"

Freshly Brewed Tea or Coffee

(Choose One Selection Only Per Course) (Minimum 10 Guests)

## Silver Package

Sunday – Thursday £68.00 per person Friday & Saturday £72.00 per person



## Gold Package

CANAPÉ SELECTION ON ARRIVAL Choice of three Canapés

#### **STARTERS**

Smoked Salmon Warm Beetroot Horseradish Cream

Cream of Woodland Mushroom and Thyme Soup
Chive Cream

Warm Spinach and Feta Cheese Tart Rocket Salad

Potted Duck Green Peppercorns, Toasted Brioche

#### **SORBET COURSE**

Choice of Sorbets Mango, Raspberry, Strawberry or Lemon

#### MAINS

Beef Fillet Medallions,

Baby Jersey Royals, Baby Onions, Garlic Buttered Cabbage, Semi-Dried Tomatoes, Oyster Mushrooms, Salsa Verde

Pan Fried Gressingham Duck Breast Sweet Potato Purée Tender Stem Broccoli Orange & Cointreau Sauce

Duo of Welsh Lamb

Roasted Rack and Braised Neck, Dauphinoise Potato, Pea Ragu, Chargrilled leek Red Wine Jus

Fillet of Hake

Fondant Potato, Sautéed Baby Spinach, Orange, and Chive Cream

#### DESSERTS

Belgian Chocolate Tart Raspberry Sauce

Merlyn's Crème Brûlée Shortbread Biscuit

Strawberry Pavlova Vanilla Cream and Strawberry Syrup
Platter of Welsh Cheese Celery, Apple & Grapes with a Selection of Biscuit

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(Choose One Selection Only Per Course) (Minimum 10 Guests)

## Gold Package

Sunday – Thursday £73.00 per person Friday & Saturday £84.00 per person



## Seasonal Menu A

#### **STARTERS**

Freshly Prepared Seasonal Soups Leek & Potato or Roasted Tomato Soup, Basil Crisp (v)

> Creamy Chicken Liver Pate Red Onion Chutney Melba Toast

Ham Hock Terrine Apple and Cider Chutney, Toasted Croute

Tomato & Mozzarella Caprese Salad Pesto Dressing & Rocket (v)

#### MAINS

Pan Fried Chicken Wrapped in Bacon Potato Gratin, Seasonal Vegetables, Whisky Sauce

Salmon Fillet
Buttered Greens, New Potatoes & Hollandaise Sauce

Traditional Roast

Choice of Roast Chicken Breast, Roast Pork Loin, Succulent Fresh Roasted Turkey Sage Onion Stuffing, Bacon, Sausage, Roast Potatoes, Fresh Broccoli & Glazed Carrots,

Braised Leek, Onion, and Brie Parcel (v)

#### **DESSERTS**

Profiteroles, Chantilly Cream Warm Chocolate Sauce

Vanilla Cheesecake Blueberry Compote

Eton Mess Chantilly Cream, Raspberries & Fresh Mint

Fresh Filtered Coffee & Chocolate Mints

3 Courses- £28.95 per person

(Choose One Selection Only Per Course)



## The Diplomat Hotel

Restaurant and Spa

## Seasonal Menu B

#### **STARTERS**

Freshly Prepared Seasonal Soup Cream of Vegetable Soup or Minestrone Soup (v)

Potted Button Mushrooms
Garlic Cream Sauce, Topped with Applewood Cheese Crust (v)

Potted Salmon Cucumber Pickle, Lemon Crème Fraiche

Prawn Cocktail Marie Rose Dressing, Buttered Granary Bread

#### **MAINS**

"Roast Beef Diplomat" Yorkshire Pudding Herb Roasted Potatoes, Baby Roast Carrots, Red Wine & Onion Gravy

12 Hr Braised Lamb Shank Pomme Purée, Buttered Cabbage, Bacon Crisp and Rosemary Gravy

Grilled Sea Bream Roasted Courgettes and Asparagus, New Potatoes, Lemon Dressing

Butternut Squash, Ricotta & Spinach Lasagne (v)

#### **DESSERTS**

Homemade Apple and Berry Crumble Vanilla Crème Anglaise

Chocolate Delice
Espresso Ice Cream, chocolate Soil and Mascarpone Cream

Tangy Lemon Posset Shortbread Fresh Raspberries

Traditional English Trifle Steamed Syrup Sponge, Orange, and Rosemary Scented Custard

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Fresh Filtered Coffee & Chocolate Mints

3 Courses-£32.95 per person

(Choose One Selection Only Per Course)



## The Diplomat Hotel

Restaurant and Spa

# Seasonal Menu C

Wild Mushroom & Garlic Soup (v)

Parmesan Crisp

Prawn & Smoked Salmon Tian Crème Fraiche & Bloody Mary Dressing

> Smoked Duck Walnut & Fennel Salad

Roasted Red Onion and Feta Tart (v)

Balsamic Glaze

Sorbet Choice

#### **MAINS**

Pink Roasted Rack of Welsh Lamb
Fondant Potato, Green Beans, Honey & Mint Glaze, Cranberry & Port Wine Jus
Fillet of Seabass
Crushed New Potatoes, Petite Ratatouille

Braised Pork Belly
Bubble and Squeak, Kale, Roasted Shallots, Cider and Mustard Sauce
Pan Seared Chicken Breast
Herb Potatoes Mushroom and Bacon Velouté
Slow Roasted Brisket of Beef

Horseradish Mash, Baby Carrots, Madeira Sauce

#### DESSERTS

Sticky Toffee Pudding
Butterscotch Sauce Toffee Ice Cream

Lemon Tart Mango Sorbet, Raspberry Coulis

Chocolate & Raspberry Torte Clotted Cream & Blueberry Compote

Salted Caramel Crème Brūlée Shortbread Fresh Raspberries

Welsh Cheese Selection and Biscuits

Fresh Filter Coffee and Truffles

4 Courses- £38.95 per person

(Choose One Selection Only Per Course)



## Canapés

Bite sized nibbles to enjoy with your drink's reception

Miniature Beefburger, Tomato Relish
Chicken Liver Pate & Cranberry Crostini
Welsh Rarebit & Chutney Toast
Mini Fishcake Lemon Dressing

Pant-Ys-Gawn Goat's Cheese, Tomato & Basil tartlet (v)

Maple Glazed Pigs in Blankets

Cottage Pie Pastry Cup

Mini Thai Fishcake Herb Mayonnaise

Red Onion & Feta Focaccia (v)

Smoked Salmon & Cream Cheese Crostini

Pulled Pork Croquettes

Mozzarella, Basil, Sundried Tomato Bruschetta (v)

Roast Beef, Mini Yorkshire Puddings, Horseradish Dressing

Vegetable Samosas (v)

Onion Bhajis (v)

Vegetable Spring Rolls (v)



## **EVENING RECEPTION OPTIONS**

## Celebration Finger Buffet Menu A

Selection of Assorted Sandwiches
Chicken Tikka Kebabs on Skewers
Breaded Chicken Goujons with Sweet Chilli Sauce
Onion Bhajis & Samosas Minted Yogurt(v)

Fish Goujons Tartar Sauce

Homemade Sausage Rolls

Bacon & Cheese Croquettes

Gala Pie and Pickle

Tandoori Spicy Chicken Drumsticks

**BBQ** Chicken Wings

Oriental Vegetable Spring Rolls (v)

Sweet Potato Wedges (v)

Garlic and Herb Potato Wedges (v)

Curly Spiced fries

Seasonal Fries (v)

Chicken Tikka Spiced Samosa

Margarita Pizza Slices

Chicken Satay with Peanut Dip Sauce



## The Diplomat Hotel

Restaurant and Spa

## Hot Supper Buffet Menu

(Minimum 30 Guests Apply) Served from The Carvery- All Guests Must Be Caterer For

Beef Goulash, Pearl Onions, Red Wine Jus, Paprika finished with Sour Cream Chicken Korma, Mild Curry with Coconut Cream & Naan Bread Homemade Classic Beef Lasagne Homemade Vegetable Lasagne (v)

Chicken in A Honey & Mustard Cream Sauce Beef Stroganoff,

Pork Belly, Apple & Cider Sauce Chicken Peppercorn Sauce Spicy Beef Chilli Con Carne Sweet and Sour Chicken

Moroccan Chickpea & Vegetable Tagine, Cous Cous, Minted Yogurt (v)
Fillet of Fresh Salmon, Ginger, Garlic & Soy Dressing, Stir Fried Noodles
Chicken Tikka Masala, Naan Bread & Yogurt Dressing
Vegetable Biryani Curry, Naan Bread (v)
Classic Chicken Chasseur, Garlic, Tomatoes, Mushrooms, Herbs & White Wine

#### Choose Three Salads:

Caesar Salad

Vine Tomato, Fresh Basil & Red Onion Salad Warm Green Bean, Bacon & Shallot Salad/ Mixed Salad Leaves Vinaigrette Moroccan Cous Cous Salad/Pea, Mint & Feta Salad

### Accompaniments Served with Hot Buffet Menu C

Panache of Green Vegetables- Spinach Bombay Potatoes Pilau Rice

Penne Pasta, Mushroom, Pine Nuts, Basil (v)
Choice of Potatoes: Buttered Mash Potato/New potatoes/ Garlic & Rosemary Roast Potatoes,
Fries or Jacket Potatoes

Three Main Dishes & Two Accompaniments -£24.95
Three Main Dishes, Two Accompaniments & One Dessert - £26.95
Three Main Dishes, Three Accompaniments & Choice of Two Desserts - £27.95
(Extra Accompaniments priced @£2.50 pp)

#### Add A Dessert



## The Diplomat Hotel

— Restaurant and Spa —

## Carved Fork Cold Buffet Menu B

(Minimum 20 Guests)

Homemade Breadbasket
Sliced Roast Beef Horseradish Sauce
Platters of Cold Honey & Mustard Baked Ham
Spit Roasted Spiced Chicken Thighs Yogurt Dressing
Poached Fresh Salmon, Lemon Mayonnaise Dressing
Chopped House Green Salad – Potato & Chive Salad
Coleslaw Salad – Tomato Salad
Med Vegetable Cous Cous,
Dressings and Accompaniments

#### Choice of Potatoes:

Buttered Mash Potato,
New Potatoes, Garlic & Rosemary Roast Potatoes,
Fries or Jacket Potatoes

Fork Buffet £26.95pp

Fork Buffet & One Dessert £28.95pp

### Add A Dessert



## The Evening Carvery

#### Menu

(Minimum 30 Guests)

## Choice of Starters

Freshly Prepared Seasonal Soups Leek & Potato or Roasted Tomato Soup, Basil Crisp (v)

> Creamy Chicken Liver Pate Red Onion Chutney Melba Toast

Ham Hock Terrine
Apple and Cider Chutney, Toasted Croute

Tomato & Mozzarella Caprese Salad Pesto Dressing & Rocket (v)

## The Carvery

Home Roasted, Choose Three Meats:

Roasted Silverside of Beef, Butter Roasted Turkey, Honey Glazed Gammon or Stuffed Loin of Pork

All Served with Yorkshire Pudding and Traditional Accompaniments, Roasted Gravy
Seasonal Vegetables, Roast and New Potatoes

#### Desserts

Selection of Desserts Available from the Dessert Section

3 Courses £ 28.95 - 2 Courses £24.95



## Evening B-B-Q Buffet

(Minimum 30 Guests Apply)
Served from The Carvery
(Please Choose Three Options)
Cajun Pork Steaks
Cajun Style Chicken

Marinated Spicy Chicken Thighs, Lime, Garlic & Chilli
Prime 6oz Beef Burger, Melted Cheese, Relish, Tomato & Lettuce
Mediterranean Vegetable & Halloumi Kebabs (v)
Spiced Vegetarian Burgers (v)

Grilled Pork and Leek Sausage, Caramelised Onions

Tandoori Drumstick with Yoghurt & Mint Dressing

Grilled Mushrooms with Somerset Brie and Apple Chutney (v)

Floured Baps (v)

Choose Three Salads:

Mint and Cucumber

Feta Salad

Tomato and Red Onion Salad

Potato & Chive Salad

Mixed Leaf Salad, Classic Coleslaw

Choose One Potato Dish:

Chips, Curly Fries or Jacket Potatoes

BBQ Buffet - £26.50

BBQ Buffet & One Dessert £27.50

Add A Dessert



## Hog Roast Style Buffet

(Minimum 50 Guests Apply)

## Served from The Carvery

Roasted Shoulder of Succulent Pork Freshly Prepared 6-hour

Crispy Crackling, Apple Compote & Herb Stuffing, Caramelised Onions

Floured Baps

#### Choose Four Salad Dishes:

Potato & Chive Salad

Mixed Leaf Salad

Classic Homemade Coleslaw

Curried Pasta Salad

Tomato & Red Onion Salad

#### Choose One Potato Dish:

Chips, Curly Fries or Jacket Potatoes

Hog Roast Style Buffet - £26.50pp

Hog Roast Style Buffet & One Dessert £27.50pp

#### Add A Dessert



## **Festival Food**

Choose a British, Spanish Classic or A Latin American alternative all designed to delight you and your guests.

(Minimum 20 Guests Apply Served from the Carvery Table)

## Classic Fish & Chips £16.95pp

Served in Cones

Beer Battered Fish, Seasoned Homemade Chips, Tartar Sauce, Curry Sauce Mushy Peas

## Big Pan Paella £18.95pp

Chicken and Chorizo, Paella Rice, Garlic, Peppers, Onions, Smoked Paprika, Saffron Bound with Mussels and King Prawns

## Taco Bar £18.95pp

Beef Chilli, Hard Taco Shells Tortillas Side Dishes, Iceberg Lettuce, Tomato Salsa, Shaved Onion, Fresh Coriander, Guacamole, Sour Cream, Cheese & Jalapenos

## Indian Street Food £21.95pp

Tandoori Drumsticks, Marinated Chicken Tikka Kebab Served in Naan Bread Sheesh Kebab Wrap, Minced Lamb kebabs Served in a Naan Bread, Onion Bhaji, Chutney Tray, Mint Yogurt & Poppadum's, Masala Chips

## Pizza Buffet £18.95 pp

Selection of Meat and Vegetarian Pizza, Garlic Bread Served with Fries and Dips Mixed Salad

#### Add A Dessert



## Children's Menu

Children Aged 3- 12 Children Aged 13 and above are charged as adults. (Under 2 years eat free)

### Starters

Pearls of Melon

Mini Prawn Cocktail

Garlic Bread with cheese

Homemade Soup of the Day

#### Mains

Fish Fingers & Chips
Chicken Nuggets & Chips
Sausage, Mash and Gravy
Homemade Lasagne and Garlic Bread
Cheese and Tomato Pizza
Half Portion of Main Course

### **Desserts**

Selection of Ice Creams

Banana Split

Vanilla ice cream Warm

Chocolate Brownie vanilla ice cream

Selection of Soft Juices available for Children

Children's Menu - £22.00 per person

(Half Portions of Adult Packages Are 50% Discount on Full Price Package)



## Vegetarian Menu

#### Starters

Wild Mushroom Soup
Herb Sippets
Leek & Potato Soup
Hazel Nut & Chickpea Pate
Carrot Ribbon Salad
Quinoa & Spinach

#### Mains

Stuffed Baked Aubergine
Moroccan Spiced Cous Cous
Roasted Vegetables, Tomato Tapenade
Cauliflower, Leek and Blue Cheese Risotto,
Wilted Spinach
Goat's Cheese, Spinach & Nutmeg Wellington
Port and Cranberry Sauce
Butternut Squash and Brie Risotto
Parmesan and Basil Coulis
Roasted Mediterranean Vegetable & Brie Tart
Pesto Dressing & Garlic Roasted Baby Carrots
Vegetable Korma Curry, Basmati rice,
Toasted Naan, Coriander and Mint Yogurt.
Potato Gnocchi Fricassee of Wild Mushroom
Herb and garlic flatbread

#### Desserts

Chocolate and Orange Tart G.F Fruit Brochette, Dark Belgian Chocolate Fondue



## Vegan Menu

#### Starters

Carrot and Coriander Soup
Sautéed Wild Mushrooms
Roasted Red Onions, garlic, Fine herbs
Pear and Fennel Salad
Caraway, Lemon Dressing
Smashed Avocado
Chilli Oil, Lemon and Bruschetta
Vegetable Spring Rolls
Sweet Chilli Dip

#### Mains

Spicy Vegetable Tagine, Herb Cous Cous
Broccoli & Wild Mushroom Stir-fry
Cashew Nuts and Black Bean Sauce
Asparagus and Pea Risotto
Truffle Oil
Falafel Burger
Toasted Bun, Red Onion, Tomato, Baby Jem
Stuffed Baked Aubergine
Moroccan Spiced Cous Cous
Roasted Butternut Squash
Stuffed Mediterranean Vegetables
Leek & Cauliflower
Bombay potatoes, Lentil Dahl
Mushroom & Leek Lasagne
Aubergine, Crushed New Potatoes, Garden Peas

#### Desserts

Fruit Salad, limoncello Coconut Milk Panna Cotta Fresh Berries, Strawberry Consommé Vegan Ice Cream



## Add A Midnight Feast Evening Light Bites

Classic Bacon Butties, Floured Bun,
Stone Baked Pizza Slice
Mini Fish & Chips Served in Cones
£8.50

(Choose One Selection Only Per Course) (Minimum 20 Guests)

## Something Sweet

Heart Shaped Welsh Cakes

Strawberry & Vanilla Cream Shortbread

Chef's Homemade Cookies

Chocolate Dipped Strawberries

Mini Macaroon

Strawberry & Cranberry Cheesecake Shot

Mini Fruit Tartlets

Mini Jam Doughnuts

Mini Chocolate Eclairs

Chocolate Brownies

@ £4.50pp

### Platters of Assorted Farmhouse Welsh Cheeses

Selection Welsh Cheese, Chutneys, Grapes & Assorted Crackers @ £7.50 per person



## Palette Cleansers Sorbets

Choice of One of the following Champagne, Raspberry, Green Apple, Lemon, Passion Fruit, and Mango
@ £4.00pp

#### Desserts

Baked Vanilla Cheesecake
Wild Berry Compote

Eton Mess, Wild Berry Chantilly Cream

Choux Pastry Profiteroles
Toasted Almonds, Chocolate Sauce

Warm Chocolate Brownie
Pouring Cream

Raspberry Pavlova Raspberry Coulis

Apple and Pear Crumble Vanilla Custard

> Glazed Lemon Tart Raspberry Compote

Lemon Panna Cotta Almond Tuille

White Chocolate and Apricot Bread and Butter Pudding Caramel Sauce

Crème Brũlée Raspberry Compote

Classic Tiramisu

@£5.95pp (Choose One Dessert)

#### **ALLERGEN INFORMATION**

Please Speak to A Member Of our Team If You Have Any Food Allergies, Intolerances or Dietary Requirements. We Cannot Guarantee Our Produce Is 100% Free from Allergens/Intolerances



## **Drinks Packages**

Our Bar Has a Wide Range of Drinks to Choose From, Including A Range of Cocktails We Have an Extensive Wine List for You to Choose from Along with A Choice of Our House Champagnes

Choice of Arrival Drinks (per glass)

Bucks Fizz Pimm's Prosecco 125ml Kir Royale Bellini Aperol Spritz

@ £8.90 A Glass

These are only our suggestions which work well for most couples, however please let us know if you would prefer alternative drinks and/or wines for your reception and meal and we can include these in your package.

## Drinks Package 1 - £20.50pp

To Greet the Bride, Groom and Guests A Glass of Bucks Fizz or Pimm's, A Choice of Red, White or Rose House Wine (125ml) with your meal A Glass of Sparkling Wine for the Speeches and Cutting of the Cake

## Drinks Package 2 - £22.50pp

To Greet the Bride, Groom and Guests Bucks Fizz or Mojito with a Choice of Bottled Beers

A Choice of Red, White or Rose House Wine (125ml) with your meal Plus, A Top Up with Meal A Glass of Prosecco for the Speeches and Cutting of the Cake

## Drinks Package 3 - £30.00pp

To Greet the Bride and Groom & Guests A Glass of Champagne Two Glasses of Red, White or Rosé Wine (125ml) with the main meal Mineral/Sparkling Bottled Water on the tables. A Glass of House Champagne to toast the Speeches and Cutting of the Cake

Non-Alcoholic Package – £12.00 pp

### Corkage Charge

Should You Wish to Supply Your Own Refreshments, Corkage Charges Will Apply



### Room Hire

Room Hire Charge is Applicable where No Packages have been booked.

## Optional Wedding Extra's

We Have a Selection of Items Available to Hire to Add Something Special to Your Wedding.

Please Speak to Our Wedding Coordinator for Further Details.

Coloured Chair Covers

Coloured Tablecloths & Napkins

**Sweet Cart** 

Love Letter's

Chocolate Fountain Fruit Selection

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#### **ALLERGEN INFORMATION**

If you have a food allergy or a special dietary requirement, please let a member of our staff know before placing your order. Our kitchen is a multiuse kitchen and although great care is taken when handling food, we cannot guarantee a completely allergen free environment. For more information, please feel free to speak to a member of staff.

Tel: 01554756156

www.diplomat-hotel-wales.com