



The Ideal Wedding Venue



Beaufort Park Hotel, Mold, CH76RQ

01352 758646

www.beaufortparkhotel.co.uk



Congratulations

Thank you for considering the Beaufort Park Hotel as the venue for your special day. We have included some suggestions for Wedding Breakfasts, Afternoon Tea, Drinks Packages and Evening Buffets which we hope will aid in your planning. Should you not see anything to your liking we will be delighted to discuss your own ideas to create your own bespoke wedding.

With everything under one roof from overnight accommodation for you & your guests, the wedding ceremony (including garden ceremonies), to the reception & evening celebration. Why go anywhere else?

Inclusive Wedding Package

Should you opt for a wedding breakfast (menu A-D) with a silver or gold drinks package, both for a minimum of 50 adults, PLUS an evening buffet for a minimum of 100 adults then we will include the following items at no charge: Additional guests can be added

- ♥Red carpet on arrival or for your ceremony
- ♥Glass of sparkling wine for the happy couple
- ♥Master of ceremonies
- ♥Personalised menus & table plan
- ♥Napkins and linen to compliment your colour scheme
- ♥Flowers for your tables
- ♥Disco for your evening reception
- ♥Bridal suite for the night of your wedding (additional nights can be booked)
- ♥Children's menus
- ♥Reception room hire (excludes ceremony)
- ♥Use of cake base & knife
- ♥Stunning gardens for photographs & drinks receptions
- ♥Vat
- ♥Free car parking on site





Wedding Breakfast Menus

Starters

Please choose one selection for all of your guests.

Homemade Soup of Your Choice

Served with freshly baked bread (please ask for suggestions)

Fantail of Seasonal Melon

Laid on a pool of passion fruit and mango coulis and finished with fresh berries

Homemade Duck & Chicken Liver Terrine

A smooth pate served with our own apple and fruit chutney and rosemary foccacia

Smoked Salmon and Prawn Mousse

with a baby leaf salad and dill dressing

Beaufort Prawn Cocktail (£1.25 supplement)

Cocktail prawns in a brandied mayonnaise dressing, served on a bed of crisp lettuce with smoked salmon and king prawn garnish and served with brown bread

Chargrilled Vegetables & Roasted Butternut Squash

in a spiced Arrabiata sauce topped with goats cheese

Fricassee of Woodland Mushrooms

In a lemon & parsley cream sauce with a hint of garlic, served in a light puff pastry case



Main Courses

Please choose one selection for all of your guests plus one vegetarian option

Menu A

Roasted Loin of Pork

Glazed in honey and mustard with crackling & roast gravy

Traditional Roast Chicken Breast

Served with homemade sage & onion stuffing, pigs in blankets & roast gravy

Cumberland Sausage Ring

With a creamy colcannon mash and caramelised onion gravy

Plump Breast of Chicken

Served with a roasted shallot, smoky bacon & white wine sauce

Menu B

Traditional Roast Topside of Welsh Beef

Finest Welsh beef served with homemade Yorkshire pudding, horseradish sauce and roast gravy

Pot Roasted Rump of Welsh Lamb

Slow cooked in its own juices with baby roast vegetables Served with a claret sauce and garnished with deep fried leeks

Roast Turkey Crown

Served with chipolata and bacon roll, home-made sage & onion stuffing, roast gravy

Beer Battered Fish & Hand Cut Chips

Garden peas, bread & butter, tartare sauce

Menu C

Carvery Menu

Minimum numbers 40 adults, maximum recommended numbers 100 on this menu

Traditional Roast Turkey

Served with homemade bara brith, sage stuffing & all the trimmings

Roast Topside of Welsh Beef

Hand carved and served with homemade Yorkshire pudding

Honey Glazed Gammon

Served with roast gravy and English mustard

All the main courses include your choice of seasonal vegetables and your choice of one potato dish

Additional potato dishes available at a supplement - ask for details



Wedding Breakfast Menus

Desserts

Please make one selection for all of your guests

Shrewsbury Shortcake

A light butter shortbread, topped with a cloud of Chantilly cream,
Nestled with fresh strawberries and served with a fruit coulis

Homemade Cheesecake of your Choice

Served with a fruit coulis (please ask for suggestions)

Homemade Profiteroles

Filled with Fresh Cream, laced with Cointreau and wrapped in a hot chocolate sauce

Trio of Mini Desserts

Homemade chocolate brownie, salted caramel cheesecake, Eton mess

Individual Pavlova

Filled with berries, crowned with whipped cream and circled with a raspberry coulis

Refreshing Homemade Lemon & Lime Tart

topped with soft Italian meringue & served with a berry compote

Beaufort Sticky Toffee & Date Pudding

Served with a warm butterscotch sauce and double cream

Cheeseboard (supplement applies)

A selection of 3 cheeses from wales and the borders served with celery, grapes and biscuits



Choice Menu D

A table by table pre-order is required for this menu 3 weeks in advance

Starters

Homemade Soup of Your Choice

Served with freshly baked bread

Fantail of Seasonal Melon

Laid on a pool of raspberry coulis and finished with fresh berries

Homemade Duck & Chicken Liver Terrine

A smooth pate served with our own apple and fruit chutney and rosemary foccacia

Main Course

Traditional Roast Topside of Welsh Beef served with homemade Yorkshire pudding

Horseradish sauce and roast gravy

Traditional Roast Chicken Breast

Served with homemade sage & onion stuffing, pigs in blankets & roast gravy

Fillet of Salmon

In a dill, lemon & chardonnay sauce

Chefs panache of seasonal vegetables with baby roast potatoes

Dessert

Baked Vanilla Cheesecake, served with a raspberry coulis & double cream

Beaufort Sticky Toffee & Date Pudding, served with a warm butterscotch sauce and double cream

Fresh Fruit Salad with cream

~ ~ ~

Freshly Brewed Tea & Coffee with hand-made chocolate & mint crisp





Wedding Breakfast Menus

Vegetarian & Vegan Menus

Please make one selection for all of your guests

Courgette & Sweet Potato Bake

Baked sweet potato, courgette & peppers wrapped in cream cheese topped with balsamic cherry vine tomatoes and served on a tomato & basil coulis

Leek & Welsh “Y Fenni” Cheese Crown

Placed on a vegetable stir fry and garlic mushroom cream

Vegan Penang Curry

A fiery aromatic coconut sauce with cauliflower, green beans, mange tout & peppers served with sticky rice, dip & poppadom

Taglierini Pasta

Tossed in a pesto dressing with sunblushed tomatoes & goats cheese



Children's Menus

Children can either have a smaller version of the wedding breakfast that you have selected, or you can choose one option from each course of the following suggestions

Melon and Strawberry Duet

Homemade Soup

Garlic Bread

~ ~ ~

Sausage and Mash

With you choice of peas or beans

Chicken Nuggets and chips

With you choice of peas or beans

Individual Cheese and tomato pizza

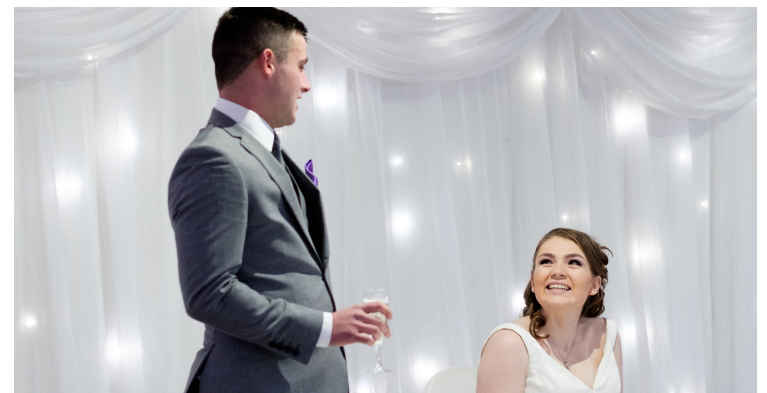
With your choice of beans or side salad.

~ ~ ~

Ice Cream

Fresh Fruit Salad

Homemade Chocolate Brownie





For a less formal wedding celebration, we also cater for late afternoon and evening only wedding receptions.
We will help you build your own, completely bespoke package to suit your own ideas.

Luxury Afternoon Tea

Available from 4.00pm until 6.00pm

For couples wishing for a later ceremony followed by an evening celebration with a buffet from our selector menus.

Assorted Selection of Finger Sandwiches
Homemade Fruit Scones with fresh strawberries,
clotted cream & strawberry jam

Beaufort Homemade Sausage Rolls
Selection of 3 homemade cakes from the following:-
Chocolate Brownie, Victoria Sponge, Bara Brith, Lemon Drizzle,
Carrot Cake,
Teacup trifle, Mini Cream Meringues

Freshly Brewed Tea & Coffee
Glass of Sparkling Wine

Light Refreshments

Choose one option for all your guests

Arches Posh Fish Finger Butty

Crisp battered haddock goujons, gem lettuce and
tartare sauce served on bloomer bread

Pulled Pork Baps

Slow cooked, melt in the mouth pork served with
apple sauce on soft white and wholemeal baps
Vegetarian Alternative - Grilled Halloumi cheese with roasted peppers

Chefs Assorted Canapés & Homemade Sausage Rolls





Drinks



Silver Drinks Package ♥ reception drink ♥ glass of house wine with meal ♥ glass of sparkling wine to toast ♥

Gold Drinks Package ♥ reception drink ♥ 2 glasses of house wine with meal ♥ glass of sparkling wine to toast ♥

Soft drinks & children's drinks

Reception drink choose from

Sparkling wine, Pimms & lemonade, Summer sangria, Tropical fruit punch, Kir Royale, Bucks fizz,, Bottled lager

Available at a supplement

Prosecco, Champagne, Gin & Tonic

Assorted canapes & home made sausage rolls to accompany your reception drinks

Optional extras & personal touches

To help with your planning, we will be delighted to supply the following items for your reception
(supplement applies)

♥ Bridal suite* ♥ Fresh floral arrangements* ♥ Disco*

♥ Civil Ceremony indoors or in our garden

♥ Reduced accommodation rates for your guests ♥ Additional nights in your bridal suite

♥ Pick & mix sweet cart ♥ Sparkling light curtain ♥ Table mirrors

*where not included as part of package

You are welcome to provide additional room dressings for example chair covers with colour co-ordinated organza bows,
co-ordinated table runners, starlit LED dance floor, table sprinkles & balloons

Please ask us for details for local companies with preferred rates for Beaufort Park Hotel weddings.

Evening Buffets

WE ARE HAPPY TO DISCUSS YOUR OWN IDEAS & CREATE A BESPOKE MENU FOR YOUR EVENT. SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR



REDUCED ACCOMMODATION RATES FOR YOUR GUESTS

AT THE END OF THE PERFECT DAY...

Please ask us about reduced accommodation rates for your guests in our classic, executive and family bedrooms. Rates available for 1, 2 or 3 nights stay and inclusive of full Welsh breakfast

BUFFET 1

FINGER BUFFET

Assorted sandwiches
Homemade sausage rolls
Handcut chips
Southern fried chicken
Assorted filled tartlets
Bhajis, samosas & spring rolls
Tortilla chips & dips

BUFFET 2

YOU DON'T ALWAYS NEED SANDWICHES!

Cold carved ham, beef & chicken
Basket of home-baked bread
Selection of cheeses
Cracker selection, grapes and homemade chutney
Homemade scotch eggs
Tossed salad
Coleslaw
Pasta salad
Cajun potato wedges

BUFFET 3

HOT BUFFET

Homemade beef lasagne*
(vegetarian option available)

Garlic bread
Cold carved ham & chicken
Mini jacket potatoes
Tossed salad
Coleslaw
Tomato & onion salad

**please ask about other hot options*

BUFFET 4

BEST OF BRITISH

Battered fish
Handcut chips
Mushy peas
Bread & butter

BUFFET 5

PICK & MIX CHOOSE SIX ITEMS

Additional items can be added at a supplement

Assorted sandwiches
Assorted pizzas
Assorted filled tartlets
Homemade sausage rolls
Hand cut chips
Cajun potato wedges
4 assorted salads
Southern fried chicken
Bbq/plain chicken drumsticks
Mini sausages with sticky glaze
Homemade scotch egg
Bhajis, samosas & spring rolls
Mediterranean platter
Fresh fruit platter

PICK & MIX SWEET CART

NOT JUST FOR THE KIDS!

All your favourite sweets served on our traditional sweetie cart, complete with candy striped bags, scoops & decorative bowls



Terms and Conditions

- A provisional booking can only be held for 7 days
- A **non refundable, non transferable deposit** of £500.00 is required to secure your reservation, within 7 days, on receipt of which your booking will be confirmed to you in writing, outlining initial details discussed. By paying your deposit, you are agreeing to the Hotels terms & conditions.
- A further 50% of the estimated total is payable 3 months before the date of your wedding and is **non refundable & non transferable**
- It is your responsibility to ensure that this payment is made on time. Bookings will be released where payment is not made by the due date with no monies refunded
- Final numbers along with the outstanding balance is payable 3 weeks prior to your wedding and is **non refundable & non transferable**
- To spread the cost of your wedding, we welcome payments in installments or by direct debit. Please ask for details. **All payments are non refundable & non transferable.**
- Should your final numbers not reach the provisional booked amount the Beaufort Park Hotel reserves the right to alter the function room chosen
- Cancellations must be made both verbally and in writing from the persons who made the original booking within 7 days. Should cancellation occur within 6 months of your wedding date, then full payment will be required based on the original numbers & details confirmed.
- **As all payments are non refundable and non refundable we recommend you take out wedding insurance to cover you in case of unforeseen circumstances**
- The wedding couple or the person organising the reception will be responsible for the behavior of their guests & children attending, and will be responsible for settling and charges incurred. The hotel reserves the right to close a reception should guest behavior be unacceptable, with no payments refunded.
- The Beaufort Park Hotel is happy to supply a disco for your evening function. Should you prefer to provide your own entertainment, then a copy of their public liability insurance certificate & PAT testing must be provided 2 weeks prior to the wedding. (The duty manager reserves the right to control the volume of any entertainment)
- Any alcohol brought into the hotel for consumption on these premises without prior consent will be confiscated
- No real flames or candles
- To help with the smooth running of your event, the hotel is happy to accept items for your reception the day before the wedding. any belongings must be collected the day following the reception. Items are left at your own risk and the Beaufort Park Hotel does not accept any liability for loss or damage that may occur.
- Prices quoted are correct at time of printing
- The Beaufort Park Hotel reserves the right to alter prices of food and drink due to unforeseen changes in prices from our suppliers and changes in VAT





Beaufort Park Hotel, Mold, Flintshire CH7 6RQ
01352 758646 www.beaufortparkhotel.co.uk/weddings