

# Beaufort Park Hotel

*Celebrating Love, Life and all it's Unforgettable Moments*





# Congratulations ♡

Many Congratulations on your forthcoming wedding we are delighted your are considering the Beaufort Park Hotel as the venue for your special day.

Our team at the hotel have great experience to make your special day run smoothly and create memories that will last a lifetime!

We have put together an inclusive package to include everything you will need to make your day perfect. However we understand you may want to design your own day and are more than happy to discuss your own ideas and are able to create wedding packages to suit all of your individual requirements, allowing us to tailor make your wedding day from start to finish and make your special day uniquely yours.

With everything under one roof....Why go anywhere else?





“

**A WEDDING  
LASTS A DAY  
BUT THE  
MEMORIES  
LAST A  
LIFETIME**





# WEDDING PACKAGES

Should you opt for a wedding breakfast, drinks package and an evening buffet all for a minimum of 50 Adult Guests attending the day time along with 100 Adult guests attending your evening reception we can include the following items at no charge with our fully inclusive package.

♡ Red Carpet on arrival

♡ Glass of Sparkling wine

♡ Master of Ceremonies

♡ Personalised menus & table plan

♡ Table Linen & napkins

♡ Children's Menu

♡ Reception room hire  
excludes ceremony

♡ Use of our hotel cake base and knife

♡ Use of the hotel gardens

♡ Free car parking on site

♡ VAT

♡ Flowers for your tables

♡ Disco for the evening reception

♡ Bridal suite for the night of your wedding  
additional nights can be booked

Whether you are looking for a large celebration or an intimate gathering, we're confident you will find what you are looking for with us.

# YOUR WEDDING BREAKFAST

Ensuring you and your guests are well fed with a memorable meal is something that we all take pride in at Beaufort Park.

Our menus are lovingly created by our highly skilled team of chefs, so be rest assured our delicious food created using the freshest and seasonal ingredients will enhance your special day





# TO START

**Please choose one selection for all of your guests.**

**Homemade Soup of Your Choice**

Served with freshly baked bread (please ask for suggestions)

**Trio of Melon Terrine**

Infused with mint and passion fruit syrup

**Homemade Duck & Chicken Liver Terrine**

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

**Smoked Salmon and Prawn Mousse**

with a baby leaf salad and dill dressing

**Ericassee of Woodland Mushrooms**

In a lemon & parsley cream sauce with a hint of garlic, served on a warmed garlic ciabatta

**Beaufort Prawn Cocktail (£2.00 pp 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

**Chorizo and Prawns ( £2.00 pp supplement)**

A melody of mushroom, chorizo & Prawns served on Warmed Garlic Ciabatta



# MAIN COURSE

**For Menus A & B, please choose ONE selection for all of your guests plus one vegetarian option**

## Menu A

### **Traditional Roast Chicken Breast**

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

### **Traditional Roast Loin of Pork**

Glazed in honey and mustard with crackling & roast gravy

### **Chicken Supreme**

Served with your choice of sauce (choose one for all of your guests)

### **Dijonaise**

Baby shallots, forest mushrooms & a mild Dijon mustard sauce, with parsnip crisps

### **Forrestiere**

with roasted shallots, oyster mushrooms and smoky bacon snippets in a rich white wine sauce.

### **Brandy and Apricot**

flamed with brandy and infused of apricots and finished with a dash of cream

## Menu B

### **Traditional Roast Topside of Welsh Beef**

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

### **Roast Turkey Crown**

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

### **Cumberland Sausage Ring**

With a creamy colcannon mash and caramelised onion gravy

### **Pot Roasted Rump of Welsh Lamb**

**\*\*supplement applies ask for details\*\***

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

## 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 chefs seasonal vegetables and baby roast potatoes**

**Additional potato dishes available at a supplement - ask for details**



# SPECIAL REQUESTS & DIETS

## Vegan & Vegetarian

**Please make one selection for all of your guests**

### **Courgette & Sweet Potato Bake (V)**

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 (V)**

Placed on a vegetable stir fry and garlic mushroom cream

### **Kerlan Curry (VG)**

Tender Cauliflower & red peppers in a rich, mildly spiced tomato-based sauce, served with sticky rice & vegan yoghurt.

### **Nut Roast (VG)**

Mushroom, rice & nut roast, topped with cranberries, cashew nuts, chestnuts & almonds  
Served with a vegan gravy

Please let us know if any of your party have any allergies or special dietary requirements

## Children Menus

Children may dine from the adults menu or choose one option of each course from the following suggestions:

### **Melon and Strawberry Duet**

Or

### **Garlic Bread**

~ ~ ~

### **Sausage and Mash served with peas & gravy**

or

### **Chicken Nuggets served with chips & beans**

~ ~ ~

### **Ice Cream**

Or

### **Homemade Chocolate Brownie**



# TO FINISH

**Please choose 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 Decadent Chocolate Brownie**

Served with Belgian chocolate sauce topped with Chantilly cream

**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

**Trio of Mini Desserts**

Homemade chocolate brownie, salted caramel cheesecake, Eton mess

**Cheeseboard (£2.00 per person supplement applies)**

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



# MENU D - CHOICE MENU

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

## Starter

**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 focaccia

## Main

**Traditional Roast Topside of Welsh Beef**  
Served with a homemade Yorkshire pudding, horseradish sauce and roast gravy

**Traditional Roast Chicken Breast**  
Served with homemade sage & onion stuffing, chipolata and bacon roll & roast gravy

**Fillet of Salmon**  
In a dill, lemon & chardonnay sauce

All served with chef's 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





“

**...AND THEY  
LIVED HAPPILY  
EVER AFTER...**





# DRINKS PACKAGES & CANAPES

## SILVER

**Reception Drink for all of your guests**

**Choose 1 from the following;**

Sparkling Wine, Pimm's & lemonade,  
Summer Sangria, Tropical Fruit Punch,  
Kir Royal, Bucks Fizz, Bottled Lager

**Glass of House Wine with meal**

Red  
or  
White

**Glass of Sparkling**

To be served with your speeches

**\*\* upgrades available - supplement  
applies**

*Prosecco, Champagne, Gin and tonic*

## GOLD

**Reception Drink for all of your guests**

**Choose 1 from the following;**

Sparkling Wine, Pimm's & lemonade,  
Summer Sangria, Tropical Fruit Punch,  
Kir Royal, Bucks Fizz, Bottled Lager

**Two Glasses of House Wine with meal**

Red  
or  
White

**Glass of Sparkling**

To be served with your speeches

**\*\* upgrades available - supplement  
applies**

*Prosecco, Champagne, Gin and tonic*

## CREATE YOUR OWN

**Reception Drink for all of your guests**

**Choose 1 from the following;**

Sparkling Wine, Pimm's & lemonade,  
Summer Sangria, Tropical Fruit  
Punch,  
Kir Royal, Bucks Fizz, Bottled Lager  
(Priced per glass)

**Wine with the meal**

Give your guests a glass of wine  
or

Why not put a bottle of red and white  
on the table  
( Priced individually from the wine list)

**Glass of Sparkling Wine**

Priced per glass/ bottle as used

**\*\* upgrades available - supplement  
applies**

## CHEFS ASSORTED CANAPES

Why not add our delicious assorted Canapes & delicious mini cocktail sausage rolls to accompany your reception drinks



# TWILIGHT OPTIONS

If you want your big day to be relaxed and romantic, without the typical formalities of a traditional wedding – then a unique twilight wedding might be perfect for you. Enjoy a lazy morning with a later ceremony followed by light refreshments and an evening reception. We will help you build your own, completely bespoke wedding day to suit all of your own unique ideas.

## LUXURY AFTERNOON TEA

SERVED UNTIL 4.00PM

Assorted Selection of Finger Sandwiches

Beaufort Homemade Sausage Rolls

Homemade Fruit Scones with fresh  
strawberries,  
clotted cream & strawberry jam

Selection of 3 homemade cakes from the  
following:-

Chocolate Brownie, Victoria Sponge,  
Bara Brith, Lemon Drizzle, Carrot Cake,  
Mini Cream Meringues

Freshly Brewed Tea & Coffee

Glass of Sparkling Wine

## PULLED PORK BAPS

Slow cooked, melt in the mouth pork  
served with apple or barbecue sauce on  
soft white and wholemeal baps

## ARCHES FISH BUTTY

Crisp battered fish sat on gem lettuce and  
tartare sauce served on a deliciously soft  
bread roll



# BUFFET SELECTOR

WE ARE HAPPY TO DISCUSS YOUR OWN IDEAS & CREATE A BESPOKE MENU FOR YOUR SPECIAL EVENT

SPECIAL DIETARY REQUIREMENTS CAN BE CATERED FOR

## BUFFET 1

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

## BUFFET 2

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

Homemade beef lasagne\*  
(vegetarian option available)  
  
Garlic bread  
Cold carved ham & chicken  
Mini jacket potatoes  
Tossed salad  
Coleslaw  
Tossed Salad

## BUFFET 4

Battered Fish  
Hand cut chips  
Mushy peas  
Bread & butter

## BUFFET 5

Choose 6 Items from the following to make your ideal buffet

Assorted sandwiches  
Assorted pizzas  
Assorted filled tartlets  
Homemade sausage rolls  
Hand cut chips  
Cajun potato wedges  
4 assorted salads

Bbq/plain chicken drumsticks  
Mini sausages with sticky glaze  
Homemade scotch egg  
Bhajis, samosas & spring rolls  
Mediterranean platter  
Fresh fruit platter  
Southern fried chicken

Additional items can be added at a supplement of £2.00 per item



# ADDITIONAL EXTRAS

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

Bridal Suite \*

Disco \*

Floral Arrangements\*

Civil Ceremony Room Hire

Reduced Accommodation rates for all of your guests

Pick and Mix Sweet Cart

Sparkling Light Curtain

Table Mirrors

\*Where not included as part of package

You are welcome to provide additional room dressings with external companies  
e.g chair covers with colour co-ordinated organza bows,  
Co-ordinated table runners, starlit LED dance floor, disco, table sprinkles & balloons  
Please ask us for details for local companies .

“

## **...A RELAXING STAY AFTER THE BIG DAY...**

With Bridal Suites readily available for all of our brides & grooms as well as discounted accommodation for all of your friends and family, we guarantee a peaceful nights rest followed by a deliciously cooked Welsh Breakfast where you can share all of the memories made from the night before!



# TERMS & 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 instalments 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.
- 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
- **As all payments are non refundable and non refundable we recommend you take out wedding insurance to cover you in case of unforeseen circumstances**





Beaufort Park Hotel, Mold, Flintshire CH7 6RQ  
01352 758646 [www.beaufortparkhotel.co.uk/weddings](http://www.beaufortparkhotel.co.uk/weddings)