

Welcome to your
Wedding at The Plough

2020-2021

Your wedding packages

Signature Package

£3995

*Based on 50 day guests and
70 evening guests [Saturday].*

This package includes:

Complimentary ceremony room

Drinks reception

Three course wedding breakfast with
tea and coffee

Special menus for younger guests and
dietary requirements

Sparkling wine to toast

6 item Finger Buffet or Hog Roast

Complimentary bridal suite

Complimentary DJ

Additional day guests £62pp

Additional evening guests £18pp

Simply Chic Package

£2995

*Based on 50 day guests and
70 evening guests [Monday - Friday].*

This package includes:

Complimentary ceremony room

Drinks reception

Three course wedding breakfast with
tea and coffee

Special menus for younger guests and
dietary requirements

Sparkling wine to toast

6 item Finger Buffet or Hog Roast

Complimentary bridal suite

Complimentary DJ

Additional day guests £50pp

Additional evening guests £15pp

Sunset Package

£2995

Based on 70 guests with a late ceremony.

This package includes:

Complimentary ceremony room

Drinks reception

Three course wedding breakfast with
tea and coffee

Special menus for younger guests and
dietary requirements

Sparkling wine to toast

Complimentary bridal suite

Complimentary DJ

Additional guests £32pp

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Your wedding packages

Drinks Reception

Included in all packages

Choose 2 alcoholic and 1 non-alcoholic

Sparkling wine
Bucks fizz
Peach Bellini
Carlsberg lager
Pineapple and rum punch
Orange juice
Non alcoholic tropical punch
Shirley Temple
Non alcoholic wine
Milkshake

Additional £2pp upgrade

Choose 2 alcoholic and 1 non-alcoholic

Pimm's
Budweiser and Peroni lager
Personalised prosecco
Choose a cocktail (vodka base)
Mulled wine or cider
Kir Royale
Elderflower fizz
J20's
Fruit shoots and milkshake
Red sombrero

Toast

Included in all packages

Sparkling wine

Additional upgrades

Prosecco

£2pp

Champagne

£3pp

Wine

Specially selected Red, White and Rosé wine

£18 per bottle

Wine menu - please ask to view our current selection

Water

Included in all packages

Chilled water

Additional upgrades

Welsh still water

Welsh sparkling water

£4 per bottle

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Canapes

**Bite sized nibbles to enjoy with
your drink's reception**

3 Options £5pp

5 Options £7pp

7 Options £9pp

Hot

- Cockle and laverbread fritter
- Deep fried basil and garlic mozzarella [v]
- Chicken and spring onion rilette
- Mini beef kebabs and hoisin sauce
- Mini chicken satay
- Sesame prawn toast
- Gin and tonic fish bites
- Seared Welsh beef burgers, tomato salsa
- Lamb koftas, yoghurt and mint dip
- Leek and coriander falafels, tzatziki [v]
- Mini scotch egg
- Pork and chorizo sausage roll

Cold

- Marinated olives and sundried tomatoes [v]
- Prawn and smoked salmon roulade
- Parma ham and melon skewers
- Prawn tartlet
- Cream cheese and poppy seed en croute [v]
- Parfait on toasted brioche
- Mini Welsh rarebit [v]
- Tomato and red onion bruschetta

Afternoon Tea

- Mini scones, clotted cream and fruit compote
- Buttered Bara brith with whisky marmalade
- Dark and ruby chocolate brownie
- Chocolate dipped strawberries
- Goosey cookies
- Mini iced doughnuts

Nibbles

- Sweet and salted popcorn
- Wasabi nuts
- Smoked applewood and sea salt nuts
- Pork scratchings
- Welsh crisps and breadsticks

Sweet Cart

Hire of cart

£75

Bring your own sweet treats and delights

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Wedding Breakfast

Starters

Included in all packages

Choice of 2 starters

Homemade soup
Of your choice

Carmarthen Bay fishcakes

Chive and lemon beurre blanc

Welsh gin infused ribbons of melon

Prosecco sorbet, raspberry coulis [V]

Chicken liver parfait

Red onion jam, toasted brioche

Sautéed button mushrooms

Lemon and pepper scented cream sauce,
toasted crostini

Welsh cheese and leek rarebit

Mixed leaves, tomato chutney [V]

Additional £3pp upgrade

Choice of 2 starters

Ham hock and pea rillet
Scotch egg, piccalilli

Roasted beetroot and pan seared

Carmarthen halloumi,
Rocket, balsamic glaze

Wild mushroom panacotta

Dressed leaves, Welsh honey and
truffle dressing

Penderyn whisky cured salmon

Buckwheat blini, lemon and ginger
crème fraiche

Traditional prawn and crayfish cocktail

White crab claw cakes

Dressed rocket, sweet chilli dressing

Selection of Italian antipasta

Interval

Additional supplements

Fruit sorbet of your choice

£3pp

Gin and tonic sorbet

£4pp

Champagne and strawberry granite

£4pp

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Wedding Breakfast

Main Course

Included in all packages

Choice of 2 mains and 1 vegetarian

- Traditional roast turkey
Homemade stuffing, bacon wrapped
chipolata, pan gravy
- Roast silverside of beef
Yorkshire pudding, pan gravy
- Roast chicken roulade
Sundried tomato and mozzarella, fondant
potato, honey roast carrots, basil cream sauce
- Welsh rarebit glazed salmon
Braised baby gem, cockle and chive rosti,
roasted tomato coulis
- Traditional battered fish and chips
Minted mushy peas
- Roast leg of lamb
Apricot and herb stuffing, minted pan jus
- Welsh cider braised belly of pork
Welsh mustard mash, buttered savoy
cabbage, apple and sage cream sauce

- Beetroot and feta strudel
Walnut crumb, lyonnaise potatoes, honey roast
carrots, sweet tomato and tarragon sauce [V]
- Squash, cranberry and red onion tagine
Cauliflower rice, flat bread, fruit and nuts [V][VG]

Handmade pies

- Welsh lamb and redcurrant
Chicken and Spanish chorizo
Reverend James steak and ale
- Goats cheese and
mediterranean vegetable

Additional £4pp upgrade

Choice of 2 mains and 1 vegetarian

- Beef Wellington
Dauphinoise, parsnip puree, port jus
- Marmalade glazed duck breast
Braised red cabbage, leek dauphinoise,
sloe gin and elderberry jus
- Slow roasted shoulder of Welsh lamb
Mushroom rarebit, sweet potato, roast
heritage carrots and parsnips, Brecon honey,
white wine and blueberry jus
- Roast 40 day aged sirloin of Welsh beef
"served pink"
Yorkshire pudding, parsnip puree, pan gravy
- Monkfish wrapped in Carmarthen ham
Wilted spinach, boulangere potatoes,
smoked salmon and king prawn bisque
- Roasted salmon and spinach encroute
Asparagus, potato rosti and
seed mustard cream sauce
- Squash, cranberry and red onion tagine
Cauliflower rice, flat bread, fruit and nuts [V][VG]
- Beetroot and feta strudel
Walnut crumb, lyonnaise potatoes, honey roast
carrots, sweet tomato and tarragon sauce [V]

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Wedding Breakfast

Dessert

Included in all packages

Choice of 2 desserts

Homemade profiteroles

Crème patissiere, chocolate sauce,
Mario's vanilla ice cream

Coffee sticky toffee pudding

Toffee sauce, caramelised banana,
salted caramel ice cream [VG]

Bread and butter pudding

Penderyn whiskey custard

Strawberry pavlova

Strawberry ice cream, raspberry coulis,
pistachio crumb

Warm chocolate brownie

Mario's vanilla ice cream, poppy seed tuile

Cheesecake

Flavour of your choice,
Mario's vanilla ice cream

Additional £2pp upgrade

Choice of 2 desserts

Assiette*

Trio of your choice

Baked alaska

Berry ice cream, vanilla sponge, peach coulis

Lemon tart

Mulled berry compote, raspberry sorbet

Ruby chocolate tiramisu

Raspberry crème anglaise

Warm chocolate pudding

Honeycomb, bueno ice cream

Baileys crème brûlée

Shortbread, salted caramel ice cream

Platter of Welsh cheese

Crackers, grapes, celery, walnuts and
red onion chutney

*Assiette Selection

*Choose three of the following to create
your own trio of mini desserts.*

Flavoured cheesecake

Chocolate brownie

Lemon posset

Mini strawberry pavlova

Sherry trifle

Welsh honey and orange rice pudding

Baileys pannacotta

Chocolate or butterscotch profiterole

Bread and butter pudding

Black forest gateau

Raspberry and almond tart

Eton mess chocolate cup

Mario's ice cream or sorbet

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Younger Guests

Cheesy garlic bread

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"Celtic Pride" sausage, mash and gravy

Mini fish and house cut chips

Homemade lasagne and garlic bread

Chicken burger, mayonnaise and chips

Tomato and mozzarella pasta

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Mario's vanilla ice cream or chocolate brownie

(Aged 3 - 12)

£18pp

If your younger guests are choosing from your wedding menu the cost will be 50% of your additional day guest or can be included in your initial numbers.

Children 3 and under are free of charge.

Hotel Bedrooms

Preferential rates for your wedding guests

Double / Twin rooms

£120

Single occupancy rooms

£85

Apartment suite:

4 Guests

£180

6 Guests

£220

8 Guests

£260

Extra adults

£30

Extra children

£15

Inclusive of full Welsh breakfast.

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Evening Buffets

Classic Finger Buffet

6 Items included in Signature and Chic packages

3 additional items £5pp

6 additional items £7pp

Chefs selection of sandwiches and wraps
Assorted quiche (v)
Pizza wedges (v)
BBQ pulled pork rolls
Vegetable spring rolls, chilli sauce (v)
Onion bhajis, mango chutney (v)
Vegetable samosas, yoghurt dip (v)
Malaysian chicken skewers
Southern fried chicken
Gin and tonic fish bites
Lamb and coriander koftas, mint yoghurt
Pork and chorizo sausage rolls
Mini scotch eggs
House cut chips (v)
Cajun spiced wedges (v)
Homemade coleslaw

Mixed leaf salad

Tomato, red onion and basil salad

Beetroot and orange salad

Curried pasta salad

Mexican bean salad

Pickled red cabbage

Dessert Tower

Flavoured cheesecake

Chocolate brownie

Lemon posset

Mini strawberry pavlova's

Sherry trifle

Baileys pannacotta

Chocolate or butterscotch profiterole

Black forest gateau

Raspberry and almond tart

Eton mess chocolate cup

Bara brith and Welsh cakes

Chocolate encrusted strawberries

Hog Roast

Included in Signature and Chic packages

Locally sourced, whole roasted pig

Apple sauce

Homemade herb stuffing

Spicy bean burgers

Bread rolls

Choose a potato dish

House cut chips

Cajun spiced wedges

Minted new potatoes

Lyonnais potatoes

Choose four side dishes

Mixed leaf salad

Tomato, red onion and basil salad

Homemade coleslaw

Potato and cheese salad

Beetroot and orange salad

Curried pasta salad

Mediterranean cous cous

Waldorf salad

Mushroom and goats cheese salad

Minted pea and edamame rice

Quinoa and chickpea salad

Orzo pasta, feta and mediterranean vegetable

Mexican bean salad

Pickled red cabbage

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Evening Buffets

Upgrade your evening buffet to one of our themed options

Additional £5pp upgrade

The Welsh Ploughman's

Honey roast ham, selection of Welsh cheeses, pork pies, sausage rolls, scotch eggs, assorted quiche, selection of salads, pickles and chutneys

The American

BBQ pulled pork, southern fried buttermilk chicken, beef burgers, hotdogs, skinny fries, slaw, buns, relishes and mustard

The British Isles

Battered fish, sausages, cheese and onion rissoles, house cut chips, gravy, chip shop curry sauce, bread and butter, mushy peas, grated cheese

The Indian

Chicken tikka masala, vegetable balti, pilau rice, house cut chips, samosas, onion bhajis, naan bread, mini poppadum's, mango, mint and lime chutneys

The Italian

Freshly baked pizza, garlic doughballs, meatballs marinara, buttered penne, cheese and mushroom carbonara, tomato, onion and mozzarella salad, Italian meats and cheese platter

Late Night Snack

Additional £13pp supplement

Hot bacon rolls

Homemade sausage rolls

Chef's selection of sandwiches and wraps

House cut chips

Homemade coleslaw

Mixed leaf salad

Dessert Tower

Additional £4pp supplement

Please select 4 choices from the desserts in our Classic Finger Buffet

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Useful Information

Provisional Booking: Once a date has been decided, The Plough, Rhosmaen will hold the provisional date for 4 weeks. After this time a minimum deposit of £500 is required to secure the booking.

Payment Policy:

Non-Refundable Deposit - £500

12 weeks prior to your wedding – 50% of Estimate Invoice

4 weeks prior to your wedding – Full Payment

Payments can be accepted by; Cash, Credit/Debit Card, Cheque or BACS transfer.

Damage & Loss: Whilst every effort is made to care for you and your guests' belongings left on our premises, The Plough cannot be held responsible for any loss or damage. Any damage caused by your guests to the fabric of the building, grounds, roadways or 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).

Beverages: No alcoholic drinks may be brought into the hotel for consumption on the premises without prior agreement and consent. We reserve all right to charge corkage for all drinks brought onto the premises. We would prefer not to be asked for a corkage facility, but we do appreciate there may be a valid reason for this request. We would ask that you discuss this in advance and make your guests aware of the same conditions.

Room Hire: Our Package Prices are inclusive of room hire. However, should the number of guests fall below the minimum requirements then a room hire charge may be added. Please speak to your Wedding Co-Ordinator for more details.

Complimentary Bridal Suite: Our packages include the Bridal Suite for the newlyweds on the night of the wedding. This is based on a minimum number of guests, should your guest count fall below the minimum requirements, then a charge will be added.

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

Entertainment: All entertainment booked for your wedding must have public liability insurance. Fireworks and smoke machines are not permitted. Music is permitted until 12am. The bar will be open to non-residential guests until 1am and is available 24hrs for residential guests. Residential guests will be required to provide evidence of their stay in order to be served past 1am.

Timings: To ensure you have plenty of time for the important parts of the day, we recommend you discuss the timings in detail with your wedding co-ordinator before confirming any timings with your suppliers/ entertainment.

Photographers/Videographers: Your most important moments will be caught by your Photographers and Videographers and they will be with you all day, so it is important to keep them fed! Should you wish to do so there will be a small charge. For more details please speak to your wedding co-ordinator.

Accommodation: When booking your wedding date, all hotel bedrooms will be reserved for your wedding party. 8 weeks prior we will require a final list of guest names and card details to secure the rooms, any remaining rooms unoccupied will then be re-opened to the public.

Public Access: Due to our large base of regular clientele, we do like to keep a restaurant open for outside guests. However, the restaurant is completely self-contained and segregated from your celebrations.

Catering: Due to our incredibly high standards, we do not allow any outside catering companies to provide their services for any wedding breakfast or buffet.

Prices: Prices quoted in this wedding brochure are for the 2020 & 2021 wedding seasons, these are correct at the time of printing and inclusive of VAT.

Confetti: We understand the tradition of confetti which is a must for that picture-perfect moment. However, we would be appreciative if a bio-degradable confetti is used in our grounds.

Children: We are very much a family venue and we understand how busy little ones can be. We ask that children are supervised at all times by a responsible adult to ensure their safety.

We at the Plough reserve the right to alter the price, menus and terms and conditions given in this brochure without prior notification.

The conditions outlined on this page form part of the contract and must be read, understood and agreed before signing the contract.

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