

Welcome to your
Wedding at The Plough

2022 - 2023

Your Wedding Packages

Simply Chic

Monday to Thursday
£3995 (Jan to Mar, Oct & Nov)

£4995 (Apr to Sept & Dec)

*Based on 40 day guests and
60 evening guests*

This package includes:

Indoor or outdoor ceremony

Drinks package

Exclusive use of lower terrace
for drinks reception

Three course wedding breakfast
with tea and coffee

Special menus for younger guests
and dietary requirements

Sparkling wine to toast

Hog roast or 6 item buffet

Complimentary bridal suite

Preferential room rates for all guests

Additional day guests £75pp

Additional evening guests £20pp

Signature

Friday & Saturday
£5995 (Jan to Mar, Oct & Nov)

£6495 (Apr to Sept & Dec)

*Based on 50 day guests and
70 evening guests*

This package includes:

Indoor or outdoor ceremony

Drinks package

Exclusive use of lower terrace
for drinks reception

Three course wedding breakfast
with tea and coffee

Special menus for younger guests and
dietary requirements

Sparkling wine to toast

Hog roast or 6 item buffet

Complimentary bridal suite

Preferential room rates for all guests

Additional day guests £80pp

Additional evening guests £22pp

Scrumptious

Monday to Thursday
£3995 (Jan to Nov)

Friday & Saturday

£4995 (Jan to Mar, Oct & Nov)

£5495 (Apr to Sep & Dec)

*Based on 70 guests with a
late ceremony, 3pm onwards*

This package includes:

Indoor or outdoor ceremony

Drinks package

Exclusive use of lower terrace
for drinks reception

Hog roast, 6 item buffet
or afternoon tea

Special menus for younger guests and
dietary requirements

Sparkling wine to toast

Late night snack

Complimentary bridal suite

Preferential room rates for all guests

Additional guests £50pp

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Your Wedding Packages

Drinks

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 £3pp upgrade

Choose 2 alcoholic and 1 non-alcoholic

Pimm's
Budweiser and Peroni lager
Mulled wine or cider
Kir Royale
J20's
Fruit shoots and milkshake
Red sombrero

Additional £5pp upgrade

Choose 2 alcoholic and 1 non-alcoholic

Personalised Prosecco
Choose a cocktail displayed on our
cocktail / Prosecco tree
Elderflower gin fizz

Toast

Included in all packages

Sparkling wine

Additional upgrades

Prosecco
£4pp

Champagne
£6pp

Wine

Specially selected Red, White and Rosé wine

£21 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 £7pp

5 Options £9pp

7 Options £11pp

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 crouete [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

£80

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]

Leek & coriander falafels

Spiced arancini, hummus, smoked paprika oil
[V][VG]

Additional £4pp 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

£4pp

Gin and tonic sorbet

£5pp

Champagne and strawberry granite

£6pp

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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]

Moroccan spiced savoury crumble
Chickpea, butterbean, roasted cauliflower
& kale, mango & tomato glazed potatoes,
mint yoghurt [C][V][VG]

Spiced bean & Quinoa burger
Sourdough bun, avocado, hummus, vegan
mozzarella, onion rings, house cut chips,
red onion relish [V][VG]

Handmade pies

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

Additional £7pp 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

Moroccan spiced savoury crumble
Chickpea, butterbean, roasted cauliflower
& kale, mango & tomato glazed potatoes,
mint yoghurt [C][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

Sticky toffee pudding

Toffee sauce, caramelised banana,
Mario's vanilla 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

Coconut, lime & cashew nut mousse

Cherry compote, pistachio crumb,
non-dairy ice-cream [VG]

Additional £4pp 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 brulée

Shortbread, salted caramel ice cream

Platter of Welsh cheese

Crackers, grapes, celery, walnuts and
red onion chutney

*Assiette Selection

*Choose two of the following and a flavoured
ice cream or sorbet 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

Beef burger, mayonnaise and chips

Tomato and mozzarella pasta

Chicken nuggets and chips

~

Mario's vanilla ice cream or chocolate brownie

(Aged 3 - 12)

£20pp

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 2 and under are free of charge.

Resident DJ

Our in-house DJ has many years worth of experience when it comes to evening musical entertainment, ensuring that you and your guests have a truly incredible and unforgettable evening.

£300.00

Accommodation

Accommodation for your wedding guests are provisionally booked at the time of securing your wedding date.

A discounted rate for the rooms will be provided.

Price will vary depending on the time of year e.g. peak/off-peak/weekend.

Guests will be required to contact the hotel directly to make full payment on confirmation no later than eight weeks prior to the wedding date.

Any remaining rooms unoccupied will then be made available to the public.

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Classic Finger Buffet

6 Items included

3 additional items £7pp

6 additional items £9pp

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

Buffets

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

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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Buffets

Upgrade your evening buffet to one of our themed options

Additional £8pp upgrade

The Grazing Platter

Combining the best of a Welsh cheeseboard and charcuterie platter. Goat's cheese, cheddar, perl las, perl wen, home cooked ham, salami, chorizo, olives, nuts, grapes, crackers, crusty bread, hummus and chutneys

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

Afternoon Tea Sample Menu

Selection of finger sandwiches, wraps & savoury

Ham, brie & cranberry, Egg & cress mayonnaise,
Duck & hoisin wrap, Pulled pork sausage roll,
Salmon & dill mayonnaise wrap,
Grilled chicken, crème fraiche, roast pepper & pesto wrap

Selection of cakes & scones

Carrot cake bon bon, Vanilla pannacotta,
White chocolate & mango mousse chocolate cup, Macaroon,
Cherry & chocolate brownie, Bara brith,
Plain & fruit scones, clotted cream & homemade fruit compote,
Served with tea or coffee

Late Night Snack

Included in Sunset Package

Hot bacon rolls
Homemade sausage rolls
House cut chips
Toasted Welsh leek rarebit bun

Dessert Tower

Additional £6pp 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).

Civil Ceremony: Civil Ceremonies are performed by Carmarthenshire registrars. It is your responsibility to arrange the registrar and we recommend that you check availability at the venue before confirming your date.

Carmarthenshire registrars can be contacted on 01267 228210 or registrars@carmarthenshire.gov.uk

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 or your Wedding date falls on a bank holiday or New Years Eve a room hire charge will be applicable. Please speak with your wedding coordinator 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. Please speak with your wedding coordinator for more details.

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 your 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.

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 2022 / 2023 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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