



# Weddings at Nanteos

## Your house, your wedding

Nanteos, your very own country house to celebrate in style, with an experienced team on hand to deliver an exceptionally warm and relaxed occasion. With fine service and cuisine we will deliver the most perfect of days for you!

We are with you every step of the way from our first day of meeting, to the goodbye as you leave to begin your lives as a married couple.



We pride ourselves in ensuring your day is exactly as you wish, with a little extra magic. It is the day of your dreams not ours. Whether traditional, modern, or even a little "off the wall" we deliver with a "can do" approach.

Obviously, the cost of your big day is a major factor and whilst we have packages, these are merely a guide. We specialise in creating dream days. Anything from a smaller, intimate gathering to an all inclusive extravaganza, and everything in between!





## Intimate Package



An intimate gathering with 30 family and friends.

### Includes:

- 10 rooms including the Bridal Suite the night prior
- 15 rooms including the Bridal Suite on the Wedding day
- Use of the Music room for your ceremony
  - Reception drinks
  - Selection of three canapes
  - Glass of fizz for the toast
- Three course Wedding breakfast for 30
- Half bottle of wine per person for the meal
  - A choice of evening food

From £6708

## Ultimate Two Day Party



The ultimate two day celebration for 70 guests.

### Includes:

- Exclusive hire of Nanteos for 2 nights
  - 10 bedrooms including the Bridal Suite for the night prior
  - 22 bedrooms including the Bridal Suite for the night of your wedding
- A Prosecco reception and Hearty Supper for 20 guests the night prior
- Use of the Music room for your ceremony
  - Drinks package for 70
  - Selection of three canapés for 70
  - Three Course menu for 70
  - A choice of evening food for 70

From £12263

## Bespoke

Our entirely bespoke option begins with Exclusive Use of Nanteos to include use of our Music Room for your ceremony. the Bridal Suite and 9 bedrooms for the night. With the help of our experienced Team you design the day, we deliver.

**From £1750**

*\*includes tables and chairs for your ceremony and reception, white tablecloths, napkins, crockery, cake stand & glassware.*



# Food & Drink

At Nanteos our kitchen team pride themselves on delivering dishes of the highest quality using local produce. We can cater for up to 80 seated guests in our Nightingale Restaurant and larger parties in a marquee.

Choose from our menus or let us know your favourite dishes and we can create a bespoke menu to your exact specifications. Should any of your guests have special dietary requirements please let us know and the Chefs can advise on a suitable alternative.

Once you have confirmed your Wedding date we will invite you to join us for a complimentary wedding tasting so that you can sample your chosen meal and meet your Chefs!

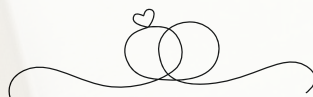
## Bespoke

If you have any particular likes not covered in our menus just let us know. Our Chefs will be happy to meet you and create something uniquely yours, tailored to your requirements and budget.

## Canapés

Welsh rarebit & chutney crostini bites V  
Smoked salmon & lemon cream cheese crostini  
Pesto & sundried tomato crostini V  
Roasted garlic hummus & pickles crostini VE  
Mushroom, thyme & mozzarella arancini V  
Pork, apple & wholegrain mustard mini sausage rolls  
Falafel bites with mint yoghurt VE  
Goats cheese & sun-dried tomato vol-au-vents V  
Mini lamb kofta with curried onion purée  
Mini beef Yorkshire puddings & horseradish cream  
Selection of mini quiches  
Asian style pork belly skewers  
Honey & wholegrain mustard chipolatas  
Crispy filo prawns with sweet chilli sauce  
Chorizo & Halloumi skewers  
Garlic and parmesan stuffed mushrooms V VE  
Mini cinnamon dusted Welsh cakes  
Chocolate dipped strawberries V  
Homemade fudge

**£3.75 per item per person**





# The Powell

Bread Roll & Salted Welsh Butter

## Starter

Leek & Potato Soup, Crème Fraiche & Chives with Bread & Butter *V/VGA*  
Chicken Liver Parfait, Red Onion Chutney, Toasted Sourdough &  
Dressed Salad *GFA*

Smoked Salmon Pate, Fennel & Apple Salad, Black Pepper Crackers *GFA*  
Sharing Platter for all – Mix of Warm Breads, Homemade Flavoured Butters,  
Olives & Charcuterie (Supplement) *GFA*

## Main Course

Chicken Supreme, Leek Pomme Puree, Tenderstem Broccoli & Whole  
Grain Mustard Sauce *GF*  
Mediterranean Vegetable Tart, Garlic & Rosemary Hasselback Potatoes,  
Roasted Red Pepper & Tomato Sauce *VG/GF*  
Pan-Fried Sea Bream, Patatas Bravas, Grilled Mediterranean Vegetables  
& Smoked Garlic Aioli *GF*

## Dessert

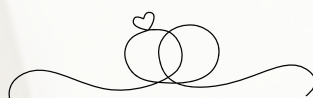
Bramley Apple Crumble, Vanilla Custard or Ice Cream *VGA/GFA*  
Lemon & Raspberry Meringue Tart *GFA*  
Sticky Toffee Pudding, Toffee Sauce, Stem Ginger Ice Cream *GFA*

Coffee & Sweet Treat

**2 course - £32 Per Person**

**3 course - £42 Per Person**

GF - Gluten Free| V - Vegetarian| VG - Vegan| GFA - Gluten Free Available|  
VGA - Vegan Available| N - Nuts Present



# The Georgian

Bread Roll & Welsh Butter

## Starter

Salt Baked & Marinated Beetroot Salad, Whipped Goats Cheese,  
Pickles & Pine Nuts *GF/VGA/N*

Ham Hock & Caper Terrine, Apple Chutney, Pickles & Dressed Salad *GF*

Thai Spiced Fishcake, Lemon Mayo, Samphire, Sweet Chilli  
Oil & Coriander *GFA*

Sharing Platter for all – Mix of Warm Breads, Homemade Flavoured Butters,  
Olives & Charcuterie (Supplement) *GFA*

## Main Course

Nanteos Honey Glazed Pork Belly, Roasted Potatoes, Parsnips, Carrots  
& Seasonal Greens

Roast Carrots & Parsnips, Seasonal Greens *GFA/VGA/V/N*

Lentil Cottage Pie, Chantennay Carrots & Braised Red Cabbage *VG/GF*

Poached Salmon, Sautee New Potatoes, Wilted Spinach &  
Chive Hollandaise *GF*

## Dessert

Apple & Blueberry Frangipane Tart, Almond Granola, Blueberry  
Sorbet *GFA/VGA/N*

Warm Chocolate Brownie, Fudge Sauce & Clotted Cream Ice Cream *VGA/GFA*

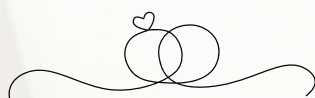
Coconut Cheesecake, Mango Compote, Passion Fruit & Coconut  
Biscuit Crumb *GFA/VGA*

Coffee & Sweet Treat

**2 course - £42 Per Person**

**3 course - £52 Per Person**

GF - Gluten Free| V - Vegetarian| VG - Vegan| GFA - Gluten Free Available|  
VGA - Vegan Available| N - Nuts Present





# The Nightingale

Bread Roll & Salted Welsh Butter

## Starter

Braised Field Mushroom, Olive Tapenade & Perl Wen Crostini, Rocket &  
Pickles V/GFA/VGA

Korean Spiced Beef Croquette, Kimchi Mayo, Daikon & Coriander Salad GFA  
Salmon Pastrami, Cucumber Chutney, Crème Fraiche & Rye Crispbread GFA  
Sharing Platter for all – Mix of Warm Breads, Homemade Flavoured Butters,  
Olives & Charcuterie (Supplement) GFA

## Main Course

Roasted Duck Breast, Pommes Anna, Braised Chicory & Pink Peppercorn Sauce GF  
Pan-Fried Sea Bass, Crushed New Potatoes, Samphire, Champagne Cream  
Sauce & Caviar GF  
Wild Mushroom Stuffed Hispi Cabbage, Confit Garlic Mash, Truffled Celeriac &  
Port Gravy VG/GF

## Dessert

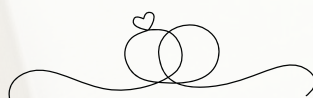
Maple Pecan Tart, Yogurt, Vanilla Gel, Blackberries GFA/VGA/N  
Set Tonka Bean Custard, Seasonal Berries, Shortbread & Candied Pistachios  
GFA/VGA/N  
Dark Chocolate Torte, Cherries & Kirsch Mascarpone VGA/GFA

Coffee & Sweet Treat

**2 course - £48 Per Person**

**3 course - £58 Per Person**

GF - Gluten Free| V - Vegetarian| VG - Vegan| GFA - Gluten Free Available|  
VGA - Vegan Available| N - Nuts Present



# Children's Menu

## Starters

Garlic bread  
Sweetcorn & spinach fritters V VE  
Tomato soup V VE  
Hummus & veg sticks or pitta dippers  
Fruit salad

## To Follow

(Half portion of any adult main available)  
Sausages, Fish Goujons or Chicken Goujons - served with chips or mashed potatoes & peas or beans or seasonal vegetables  
Margherita or Pepperoni pizza  
Spaghetti & meatball  
Macaroni cheese

## To Finish

Chocolate brownie with warm fudge sauce & ice cream  
Strawberries with clotted cream ice cream or whipped cream  
Trio of Ice cream  
Cookie & ice-cream sandwich

**2 course - £19.50 Per Child**

**3 course - £27.00 Per Child**

# Host a Roast

Drop the formalities and enjoy a more relaxed meal with an added element of fun among family and friends.

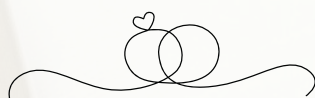
A roast of your choice with all of the trimmings will be served to the table with one guest designated as the 'chef' and responsible for carving the meat.

We will even supply a Chef's hat for the occasion!

A dessert of your choice to follow.

**£35 per person**

*\*limited to 60 guests*





# Evening Food

## Finger Buffet

Selection of Sandwiches - Ham & Mustard, Cheese & Pickle V, Tuna Mayo, Beef & Horseradish,  
Egg & Cress V

Selection of Mini Veggie Quiches - Roasted Pepper & Tomato, Cheese & Leek, Goat's  
Cheese & Red Onion

Selection of Vol au Vents - Mushrooms, Prawn, Ham

Triple Cooked Chips with Mayonnaise V

Fish Goujons with Homemade Tartare Sauce

Fox Fried Chicken with Homemade Barbecue Sauce

Chicken Drumsticks

Duck Spring Rolls

Vegetable Spring Rolls V

Mini Vegetable Samosas V

Onion Bhajis

Cocktail Sausages

Scotch Eggs

Sausage Rolls

Crisps & Nachos V

Hummus served with Crudités V

## Sweet Things

Dark Chocolate Brownie

Chocolate Profiterole

Dark Chocolate Mousse, Fresh Strawberries

Mini Lemon Tart, Fresh Raspberries

Carrot Cake, Cream Cheese Frosting

Lemon Drizzle Cake

Plain Scone with Strawberry Jam & Chantilly Cream

Bara Brith with Welsh Salted Butter

**5 items - £16.50 per person, 7 items - £18.50 per person, 10 items - £20.50 per person**

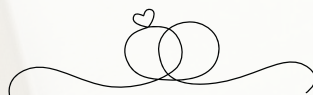
## Pulled Pork Rolls

Pulled Pork with a choice of glaze:

spicy BBQ/rosemary & garlic/fennel seed & Cajun spices

Served on floured baps with a mixed side salad.

**£22.50 per person**





# Build your Own...

Choose from a burger, hotdog or pizza created to your very own specifications!

You choose the base, main elements and add your favourite toppings and we will build this for you ready to serve to your evening guests.

**Burger - £17   Hot Dog - £15   Pizza - £15**

# Drinks Package

Raise a toast with friends and family with our complete drinks package or discuss a bespoke option tailored to suit your tastes.

## Package includes:

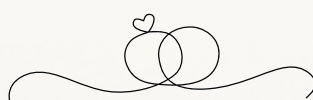
1 glass of welcome drink, post ceremony  
(choose from a glass of house wine, pimms, prosecco or bottled beers)

1/2 bottle of house wine per person for the Wedding meal  
1 glass of prosecco or sparkling wine\* for the toast

Non-alcoholic welcome drinks also available.

**£28 per person**

*\*Make your day extra special and substitute the sparkling wine for Champagne for an additional £10 per person*



# Accommodation

Nanteos provides a home from home with a warm welcome always guaranteed. We have twenty two en-suite bedrooms from our sumptuous Nightingale Bridal suite to our elegant suites, cosy double rooms and one single.

We have four ground floor rooms with one specially adapted for our disabled guests. Many rooms can be twinned or can accommodate extra guests upon request. We also welcome dogs and have four rooms specifically designated as dog friendly.

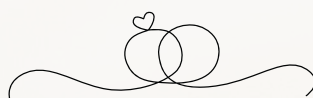
Rooms are timeless and elegant and named after people, places and events associated with the Mansion's prominent and illustrious past.

**Exclusive Use of Nanteos includes 9 bedrooms and the Bridal suite.**

Extra rooms and our Mews House can be added for an additional cost. You can even stay the night before if you wish!

**Additional bedrooms £135 per night \*  
Mews House £580 per night\***

*\*all including breakfast*





# Things to Note

All weddings are Exclusively Yours from 3pm, on the day of arrival to 11am on the day of departure.

The Music Room is licenced for 75 persons (including Bride & Groom and registrars). Additional guests are welcome to stand outside during the ceremony.

Our dining room can comfortably seat 80 diners for a sitdown meal. Larger numbers can be catered for in a marquee on the side lawn, at an additional cost.

A deposit of £1500 is required to secure your wedding date. Payment can be made by cheque, bank transfer or debit card. The remaining balance is due in full 30 days prior to the event. We are happy set up a payment plan and arrange part payments in the interim.

We require a full pre-order of menu by table and guest no less than 30 days prior to the Wedding date.

Our restaurant and communal areas are located on the ground floor with level access, there is also a disabled toilet on the ground floor. Unfortunately the music room is on the first floor with no lift access. We can however arrange for you to hold your ceremony on the ground floor.

Dogs are very welcome at Nanteos, they can even walk you down the aisle if you wish!

We allow natural or biodegradable petals to be thrown outside. Unfortunately confetti is not permitted indoors.

We have a list of reputable suppliers from photographers and florists, to DJs and make up artists, and everything in between!

