



# De Courceys Manor

## *The Venue You've Been Dreaming Of...*

For your special day, our beautiful manor offers the perfect combination of style, service and exclusivity.

Nestled in magnificent Welsh countryside, De Courceys has been proudly Family owned and managed since 2010. The key focus of our dedicated team is to offer an outstanding experience with precise attention to detail.

We work with every couple on a bespoke basis to create a day that is totally unique. Coupled with our policy of complete exclusivity, we ensure that the spotlight is solely on you!

Voted the 'Foodie Venue' by Wales Online, our Award-winning Head Chef, and his team, create each dish from scratch. Working with the highest quality ingredients, we believe that using caterers is not an option. By having a full team in-house, we can provide a seamless, personalised and united planning experience.

From 20 to 200 we embrace weddings of any size and have selection of beautiful rooms to welcome you, and your guests. Say 'I do' in our timeless Floral room, complete with stunning crystal chandeliers, and then enjoy the warm and exclusive service that has earned us our prestigious TripAdvisor Certificate of Excellence for the last 8 years.

Once your celebration has come to a close you can retreat to our boutique wedding apartment, complete with Egyptian cotton linen and fluffy dressing gowns. For your guests one of our gorgeous country cottages awaits, nestled within the grounds of the manor.

Consisting of 7 double cottages and 2 family cottages, the furnishings and fittings rival any 5-star hotel and have been designed with comfort and relaxation in mind.

Finish your experience with a delicious full Welsh breakfast, surrounded by your friends and family served in our elegant private dining room.

Situated just 15 minutes from Cardiff city centre and 5 minutes from the M4, De Courceys Manor needs to be truly appreciated.

'There are no strangers here; only friends you haven't yet met.'



# Wedding Price Guide 2019

De Courceys Manor Venue Service Charges for all bespoke weddings.  
2019 - £2,250.00 (Sunday to Thursday), £2,500.00 (Fridays and Saturdays)  
2020 - £2,500.00 (Sunday to Thursday), £2,750.00 (Fridays and Saturdays)  
2021 - £2,750.00 (Sunday to Thursday), £3,000.00 (Fridays and Saturdays)

**De Courceys Manor is licensed with the Cardiff Registry Office – 02920 871680**

**All couples are asked that they contact the registry office to organise their preferred date and all ceremonies at De Courceys Manor carry an additional service charge of £400.00**

## Charge Your Glasses!

No wedding celebration would be complete without a touch of sparkle!

Here is a selection of some of our most popular drinks choices to be served after your Wedding ceremony, for your arrival reception, or for the toasts.

All welcome drinks are served by the glass

## Celebrations and Toasts!

All prices quoted are by the glass

House Champagne	£9.50
Cosmopolitans/Mojitos	£6.50
Bucks Fizz	£5.50
Prosecco	£5.50
Traditional Fruit Pimms	£5.50
Tropical non-alcoholic fruit punch	£3.50
Fruit juice	£2.50
Bottles of lager, from	£3.90

House red, white and rose wine from: £19.95 per bottle

**De Courceys Manor is proud to offer a large selection of wines from all over the world. Please ask to see our wine list or speak to us if you have any special preferences.**

## Cocktail Hour..?

A novel alternative to guest favours, why not offer a cocktail hour either for your reception drinks or as a sophisticated twist after your Wedding Breakfast to really get your evening party started!

Served in our spectacular Floral room we offer a selection of cocktails, or why not create your own?

Prices start from £6.50 per glass.

## Canapés

Perfect to tantalise your guest's taste buds before the all important Wedding Breakfast!

Choose 6 delicious canapés from the selection that our Head Chef has carefully created

Priced at £6.95 per person for 6 bites

- Vine Ripened Tomato Bruschetta – cold (V)
- Smoked Salmon Pate Crostini – cold
- Beef and Horseradish Yorkshire Pudding Roulade – hot
- Chicken Liver Parfait with Fruit Chutney – cold
- Goats Cheese Mousse with Walnut and Honey – cold (V)
- Perl Las and Leek tarts – hot (V)
- Smoked Paprika and Chestnut Mushroom Arancini – hot (V)
- Chicken Tikka served with Minted Yoghurt – hot
- Homemade Salmon Fishcakes with Tartare Sauce – hot
- Lamb Kofta with Minted Yoghurt – hot
- Sausage Wellington – hot
- Roasted Vegetable and Smoked Houmous Tarts – hot (V)
- Mini Welsh Rarebit, Onion Jam – hot (V)
- New Potato and Red Onion Confit with a Herb Crust – hot (V)

All food and beverage prices quoted within this brochure are for 2019.  
2020/2021 prices may be subject to change

## Food for thought ...

We are very proud to offer our homemade, seasonal speciality breads, which will beautifully compliment the month of your marriage.

### January, February and March

Caramelised Red Onion  
White  
Wholemeal  
Tarragon

### April, May and June

Apricot  
White  
Wholemeal  
Lemon and Thyme

### July, August and September

Olive and Rosemary  
White  
Wholemeal  
Sundried Tomato

### October, November and December

Smoked Cheese and Leek  
White  
Wholemeal  
Cranberry

## To Start

### Homemade Soups

The list below is selection of some of our most popular soups.

Should you have a particular favourite that isn't on this list our Chefs would be only too happy to recreate it for you.

Cream of Parsnip and White Onion Soup, with Brioche Croutons	
Plum Tomato and Sweet Pepper Soup, Basil and Courgette Ribbons and a Smoked Garlic Cream	
Classical Minestrone Soup, with a Basil Oil and Toasted Ciabatta	
Butternut Squash and Sweet Potato Soup, served with Crème Fraîche and Pumpnickel Wafers	
Cauliflower Soup, topped with a Blue Cheese Crouton	
Pea Velouté, Smoked Bacon Oil and Crispy Bacon Pieces	
Leek and Potato Soup, served with Caerphilly Cheese Dumplings and Herb Oil	£6.50
Traditional Lamb Cawl with Per Las Dumpling	£7.50

### Speciality Starters

Sweet Melon Pearls, Compote of Tropical Fruits, Coconut and Honey Brioche Croutons, Coconut Sabayon	£7.50
Chicken Liver Parfait, Melba Toast, Homemade Cider Chutney, Dressed Baby Leaves	£7.50
Snowdonia Devil and Leek Flan, Confit Vine Tomato Chutney, Charred Red Onion	£7.50
Terrine of Ham Hock, Pickled Vegetables, Toasted Sour Dough Bread, Piccalilli Emulsion	£7.75
Mediterranean Vegetable Tart, Ripped Mozzarella, Fragrant Basil Pesto, Parmesan Shard	£7.95
Whipped Welsh Goats Cheese Crouton, Carpaccio of Beetroot, Golden Beetroot Jelly, Toasted Walnuts, Truffled Honey	£7.95
Smoked Haddock Fishcake, Poached Egg, Crispy Leeks, White Wine and Fines Herb Velouté	£7.95
Pressed Sea Salt and Black Pepper Pork Belly, Caramelised Apple Compote, Black Pudding Brioche Wafers, Sage Cream	£8.25
Smoked Salmon Pate, Beetroot and Cucumber Salsa, Confit Fennel, Lemon Balm, Ciabatta Crispbreads	£8.95
Spiced Fishcakes, Bombay Potatoes, Garlic Aioli, Coriander Micro Salad	£8.95
De Courceys King Prawn Cocktail, Marie Rose Sauce and Paprika, Wholemeal Bread, Lemon and Pepper Pearls	£9.95

### Sorbet course available on request

## The Main Course

### Roasts

Supreme of Chicken served with your choice of the following sauces: - Wild Mushroom and Madeira Sun Blushed Tomato, Pancetta and Chorizo Chicken Velouté Traditionally served with a Light Jus and a Herb Stuffing Lemon and Tarragon Cream ***	£20.95
Roast Loin of Pork, Sage and Apple Stuffing, Crackling, Cider and Redcurrant Jus	£20.95
Traditional Roast Rump of Lamb, Wye Valley Honey and Mint Sauce	£23.95
Roast Sirloin of Beef, Yorkshire Pudding, Red Wine, Thyme and Tarragon Gravy	£24.95
Fillet of Salmon, Cheddar Cheese and Chive Crust, Prosecco and Citrus Velouté	£21.95

All of our roast dishes are served with a choice of both potatoes and vegetables.

Your vegetable selection will be served in individual saucepans maintaining the unique De Courceys Manor experience!

<b>Saucepan vegetables</b>	<b>Plated vegetables</b>	<b>Potato dish</b>
<b>Please choose 2 options</b>	<b>Please choose 1 option</b>	<b>Please choose 1 option</b>
Broccoli Spears	Roasted Root Vegetables	Chateau
Cauliflower Florets	Roasted Mediterranean Vegetables	Crushed New
Green Beans	Roast Carrots	Champ Mash
Farmhouse cabbage	Honey Roast Parsnips	Fondant Potato
Minted Garden Peas	Braised Leeks	Boulangere (£1.00 supplement)
	Buttered Swede Puree	Dauphinoise (£1.00 supplement)
		Crispy Roast Potatoes

### Speciality Dishes

Each of our speciality dishes will be presented as described and do not normally require any further vegetables or potatoes.

Pan Seared Hake, White Bean Stew, Samphire, Flowers and Herbs	£21.95
Free Range Chicken, Petit Pois à la Française, Thyme and Redcurrant Jus, chantenay Carrots, berrichone Potatoes	£22.95
Fillet of Sea Bass, Crushed New Potato with Grain Mustard and Capers, Panache of Vegetables, Sauce Vierge	£23.95
Trio of Pork:- Tenderloin, Pork Belly, Black Pudding Bon Bon, Bubble and Squeak, Broccoli, Calvados Jus	£24.95
Cannon of Lamb, Spiced Carrot Puree, Purple Potatoes, Shepherd's Pie Spring Roll, Watercress Dressing	£34.95
Fillet of Welsh Beef, Herb and Truffle Mash, Medley of Baby Vegetables, Tarragon Butter, Burgundy Wine Jus	£37.95

### Vegetarian options

Puy Lentil and Vegetable Burger in a Brioche Bun, Cheddar Cheese Glaze, Tomato Relish, Home Cooked Chips	£20.95
Thai Spiced Vegetable Curry, fragrant Jasmine Rice, Coriander Flatbread (Vegan)	£20.95
Chargrilled Aubergine and Mediterranean Vegetable Stack, Buffalo Mozzarella, Olive and Rosemary Focaccia, Garlic Foam (suitable for Vegans without Mozzarella)	£20.95
Caerphilly Cheese and Leek Pastry, Mustard Mash, Onion Gravy	£20.95
Plum Tomato and Basil Tortellini, Wilted Spinach, White Wine, Herb, and Parmesan Cream Sauce	£20.95
Seasonal Vegetable Risotto, Peppered Rocket	£20.95

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## Dessert

Vanilla Scented Crème Brulee, Shortbread hearts, White Chocolate and Strawberry Cream, Macerated Strawberry	£8.95
Blackcurrant Cheesecake, Chocolate Shard, Lemon Crumb	£8.95
Modern Eton Mess; French Meringue, Raspberry Jelly, Chantilly Cream, Seasonal Red Fruits, Rosewater Syrup	£8.95
Classical Sticky Toffee Pudding, Caramel Ice Cream, Butterscotch Sauce	£8.95
Crisp Apple Mille Feuille, Clotted Cream Ice Cream, Apple Gel, Apple Crisps	£8.95
Glazed Lemon Tart, Textures of Raspberry, Vanilla Chantilly	£8.95
Spicy Mango Panna Cotta, Coconut Jelly, Rum and Raisin Cookies, Coconut Shavings	£8.95
Raspberry and Prosecco Trifle, Raspberry Compote, White Chocolate Biscotti	£9.95
Brioche Bread and Butter Pudding scented with Orange and Cinnamon, Clotted Cream and Custard	£9.95
Chocolate Marquise, Pistachio Crumb, Candyfloss, Raspberry Sorbet	£9.95
Selection of Welsh and Continental Cheeses, Biscuits, Chutney	£9.95
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Freshly brewed Tea and Coffee	£2.50
Add Seasonal Hand Crafted Petit Fours	£2.50

### January, February and March

Salted Caramel Fudge  
Black Cherry Truffle  
Vanilla Shortbread  
Blueberry Cheesecake

### April, May and June

Strawberry and White Chocolate Fudge  
Cointreau Orange Truffle  
Pistachio Shortbread  
Kiwi Cheesecake

### July, August and September

Coconut Fudge  
Raspberry Truffle  
Apricot Shortbread  
Strawberry Cheesecake

### October, November and December

Cranberry Fudge  
Crème de Menthe Truffle  
Fig Shortbread  
Citrus Cheesecake

## For the Children

We can accommodate all types of dietary requirements and also provide half portion meals for under 12's at a cost of £20.00 for 3 courses, or our Children's menu (detailed below) for £15.00 for 3 courses. we can provide one of the following options from each course: -

### Starters

Garlic Bread, or Fruit Skewers

### Main courses

Chicken Nuggets and Chips, Homemade Mini Pizza, Mini Burger and Chips, or Sausage and Mash

### Dessert

Ice Cream Sundae, or Brownie and Ice Cream

## Evening Buffets

Our evening buffet menus are a selection of our most popular buffets however, as with all of our menu choices we are only too happy to work with you to individually tailor your ideas.

Please note that these buffets are available for the evening only and are not available as a substitute to the Wedding Breakfast.

### The Bacon Buttie Buffet

Bacon and Sausage Bap

French Fries or Seasoned Wedges

Homemade Coleslaw

£12.95 per guest

### Traditional Party Selection

Choose four sandwich fillings from the selection below

Honey Roast Ham and Chutney

Egg Mayo and Mustard Cress

Three Cheese and Red Onion

Roast Turkey and Cranberry

Roasted Peppers and Cream Cheese

Roast Beef and Horseradish

Tuna Crunch

Smoked Salmon, Lemon and Chive Creme Fraiche

Creamed Brie, Walnut and Grape

Chicken BLT

Breaded Chicken Goujons with a Selection of Dips

Mini Corned Beef Pasties

Traditionally Welsh Cheese and Leek Quiche

Continental and Welsh Cheese Platter with Homemade Chutney, Grapes and Celery

Stonebaked Pizzas

£14.95 per guest

### The Manor Buffet

Pulled Pork Roll with Sage and Onion Stuffing or Barbecued Pulled Pork Roll

Braised Beef and Red Onion Roll

Mixed Leaf Salad

Coleslaw

French Fries or Seasoned Wedges

Mustards and Sauces

£15.95 per guest

### American Themed Buffet

Southern Fried Chicken Tenders

Baked Potato Skins with Monterey Jack Cheese and Smokey Bacon

De Courcays Mini Sliders

Breaded Mozzarella Sticks

Hot Dogs

Turkey Club Sandwich

Texan Coleslaw

French Fries

£16.95 per guest

### The Chip Shop Buffet

Mini Battered Fish Fillets

Jumbo Sausage

Chip Cones

Mushy Peas

Mini Meat and Vegetable Pies

Buttered Baps

Chip Shop Curry Sauce

Homemade Gravy

£17.95 per guest

## Hog Roast

We are delighted to offer our Hog Roast option as an alternative to your evening buffet. This option requires a minimum of 85 evening guests and is not available as a substitute to your Wedding Breakfast

### Traditional Hog Roast

Bread Rolls  
Sauces  
Stuffing  
Chef to cook and carve  
£19.95 per guest

### Deluxe Hog Roast

Bread Rolls  
Sauces  
Stuffing  
Selection of Potatoes - Roast and New  
Dressed Salad Leaves, Pasta Salad & Coleslaw  
£23.95 per guest

## Stay with us...!

Our beautiful bespoke wedding apartment is the perfect choice for the night of your wedding. Situated within the manor building it can comfortably accommodate 6 adults and has an extra bunk room for any children. In addition, our cosy country cottages are a few steps away from the Manor and consist of 7 double cottages and 2 family cottages.

To guarantee complete exclusivity of our accommodation we recommend our accommodation package which is priced at **£1850 in 2019 and £2000 in 2020**. Within the package you will receive every bedroom at the Manor (including the apartment) which gives you the opportunity to decide who stays in each room. Alternatively, we are happy offer the apartment and cottages separately and take individual bookings however, any unsold rooms may be offered to other 3<sup>rd</sup> parties. The prices for 2019 are as follows: -

**Apartment - £700.00**

**Double cottage - £135.00**

**Family cottage - £160.00**

To secure your accommodation package we will require a reservation fee of £500.00

## Additional Information

Within your booking you will have a choice of crisp linen in either white or cream along with use of our silver cake stand, bridal knife and table plan easel.

Should you wish to further dress your room we can provide both white and cream chair covers and a choice of bow at a cost of £3.25 per chair, through our recommended supplier, Chair Covers and Bows, Pontyclun. We also supply complimentary centrepieces through recommended supplier, Louise Latham Flowers.

We also recommend our house disco which is available at a cost of just £350.00

We do allow corkage on wine, sparkling wine and champagne (75cl only) at a cost of £11.50 per bottle of wine and £13.50 per bottle of sparkling wine or champagne. **Please note that corkage is payable on all alcohol that comes onto the premises, and we do not permit alcoholic wedding favours.**

## Booking De Courceys Manor

We understand that booking your wedding venue is one of the most important decisions that you will have to make during your wedding planning. For that reason we are happy to hold the date of your choice (based on availability) for up to 7 days in order for you to deliberate. We can also provide a full written quotation to help with budgeting for the big day.

Once that 7 day period has elapsed, should you choose to book De Courceys Manor we will require a reservation fee of £1,000.00 for all wedding bookings. We will also require a signed copy of our terms and conditions, and booking form to complete your booking.

**In the event that we do not receive any further contact within the seven days of your provisional date being held, the provisional hold on the date will be released. De Courceys Manor accepts no responsibility for dates being released to other couples in the event of no further contact within the seven day provisional hold period.**