

# CAER LLAN



WHERE THE MAGIC BEGINS...

[WWW.CAERLLAN.CO.UK](http://WWW.CAERLLAN.CO.UK)

# WELCOME



We are Vicky & Jake Carpenter, owners and managers of Caer Llan, a relaxed and friendly country house wedding venue located near Monmouth in the stunning surroundings of open countryside on the South Wales - England border. Our beautiful woodland setting is within a designated AONB (Area of Outstanding Natural Beauty) and features far reaching uninterrupted views across the valley to the distant Welsh mountains. The location provides the most spectacular backdrop for your photographer who will be spoilt for choice when it comes to picking the perfect setting. The house itself has 16 guest bedrooms and has been lovingly refurbished so as to serve as a practical venue whilst preserving the warmth of a home away from home.

Capacities are:  
80 Day Guests  
120 Evening Guests  
Up to 50 residents

The exclusive use venue is yours and yours alone for the duration of your stay, with the option to include one or two nights' accommodation. (Our whole weekend package is a particular favourite with arrival on Friday from 4pm through to Sunday 11am). The spaces at Caer Llan are very versatile and we have created both indoor and outdoor ceremony and reception locations for you to choose from on the day. Both options offer the most spectacular views imaginable.

We are on hand right from your initial enquiry, we will assist with your planning to ensure that the run up to your wedding is fun and exciting and your wedding day runs exactly the way you want it. We will also lead the hospitality team on the day, to ensure that all the hard work that went into planning your big day is realised. Caer Llan is a wonderfully homely venue brimming with heart and soul, we invite you to come and see for yourselves, we would love to show you around.

# T H E F I N A N C E S



We believe strongly in honest, transparent pricing. Each element has been carefully calculated by us to make prices as affordable as possible for guests and financially viable for the venue. We always offer bespoke, tailor-made services, so the total price you pay will vary depending on your specific requirements.

Your overall price consists of 4 elements:

1. The hire of the venue for your wedding day.
2. The wedding bundle multiplied by number of guests
3. Any optional extras
4. Accommodation if required

Please get in touch if you would like us to send you the costings in the form of a quotation calculator. All prices include VAT so no hidden extras.

Late Availability - We offer at least 20% discount for wedding bookings made within 6 months of the date



## THE VENUE HIRE

Caer Llan is hired out on an exclusive basis. That means you will have complete privacy to enjoy the beautiful house, gardens and surrounding woodland.

Choose the year, season and day for your wedding.

|          | OFF-PEAK<br>(OCT - APRIL) | PEAK<br>(MAY - SEPT) |
|----------|---------------------------|----------------------|
| TUESDAY  | 2,950                     | 3,450                |
| THURSDAY | 3,650                     | 4,450                |
| SATURDAY | 4,950                     | 6,950                |

These prices are for 2023, for subsequent years add £1,000 to the venue hire.

# THE WEDDING BUNDLE

Everything you need for the perfect day:

Post-ceremony drink  
Choice of Wedding Breakfast  
1/3rd bottle of wine per adult  
Toast drink  
Choice of evening reception buffet  
Dedicated wedding co-ordinator  
Microphone & pa system for speeches  
Table number holders  
Cake knife & stand  
2 white easels for table plan and welcome signs  
Choice of chiavari or conference chairs  
Tables, linen, napkins, crockery, cutlery and glassware  
Use of garden games  
Use of PA system and party lighting  
Late night bar

£89.50 PER PERSON

Under 12's £30, under 3's free of charge



## THE OPTIONAL EXTRAS

Some extras to make your bundle bespoke.

|  |           |
|--|-----------|
| Wedding Ceremony                               | £250      |
| Chair decoration from                          | £3.50 pp  |
| Additional Evening guests                      | £22.50 pp |
| Canapés  | £10 pp    |
| Chocolate strawberry tower                     | £2.75 pp  |
| Reception or toast drinks upgrade to Prosecco  | £1 pp     |
| Reception or toast drinks upgrade to Champagne | £3 pp     |
| Reception or toast drinks upgrade to Champagne | £3 pp     |
| Evening food upgrade to Pizza                  | £1.50 pp  |
| Evening food upgrade to Pimp your burger       | £2.50 pp  |
| Evening food upgrade to BBQ                    | £5 pp     |
| Evening food upgrade to Hog Roast              | £7.50 pp  |

In addition, we have a great working relationship with a group of trusted external suppliers who can also help to make your day perfect!  
(See 'Friends of Caer Llan' on our website)



## THE ACCOMMODATION

The accommodation option includes the use of all 16 en-suite guest rooms for you to allocate to up to 50 of your guests.

1 night £2,000

2 nights £3,500

You are welcome to pass an accommodation cost on to your resident friends and family. We suggest a rate of £125 per room for one night, or £250 per room for a 2 night stay.

We have a disabled access parking bay immediately outside the main house and level access for wheelchair users throughout the ground floor of the house and patios. We also have a disabled toilet facility within our washroom complex and 1 of the 7 ground floor house bedrooms features a wheelchair friendly en-suite wet room.

A hearty cooked breakfast is included for all residents. For a 2-night stay a delicious welcome buffet is also included on the first night of your stay. Your guests staying locally are welcome to attend this meal at an additional charge of £15 pp.

With accommodation, check-in is from 10am on the morning of the wedding, or 4pm the night before for the two-night option, check-out is by 11am the following day.

If the accommodation option is not booked, check-in is from 10am on the morning of the wedding and the venue closes at 1am.



ORDER  
OF  
EVENTS



12.30PM

CEREMONY



1PM

DRINKS + CANAPES



3PM

WEDDING BREAKFAST



5PM

SPEECHES + TOASTS



7PM

EVENING GUEST ARRIVAL



8PM

FORMAL CUTTING OF THE CAKE



8.10PM

FIRST DANCE



9PM

EVENING RECEPTION FOOD

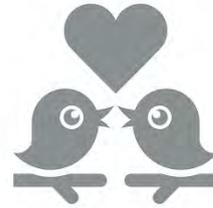


MIDNIGHT

CARRIAGES

This is just a sample schedule of how your day might look.

# T H E C E R E M O N Y

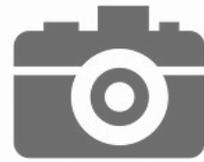


With capacity for up to 80 daytime guests, Caer Llan is licensed to hold marriages and civil partnerships with beautiful indoor and outdoor options, both offer a stunning scenic backdrop whilst you exchange your vows.

No need to worry about the weather, you can decide on the day which option to choose.



# D R I N K S & C A N A P É S



You're married and it's time to celebrate with friends and family! A glass of fizz, some lovely canapés and a chance to capture the wonderful memories you're making.





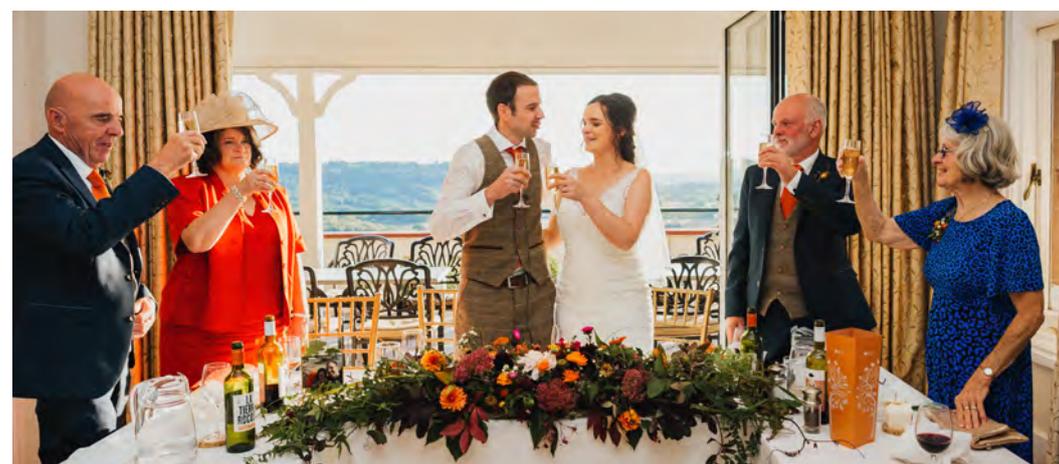
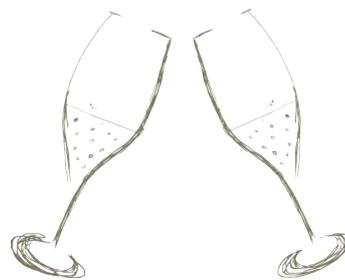
# W E D D I N G D I N I N G



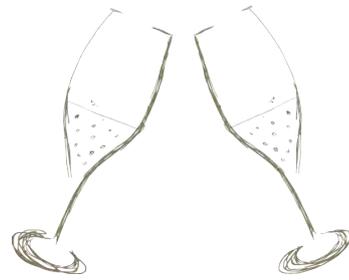
Our in-house catering team, headed up by our wonderful head chef, Richard, will prepare your wedding feast. We have indoor and outdoor dining options that you can choose on the day depending on the weather, and varied table plans to suit the size of your party.



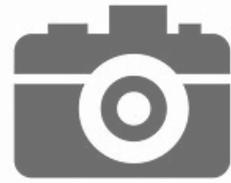
S P E E C H E S  
&  
T O A S T S



H A V E  
S O M E  
F U N



# A L O N E T I M E

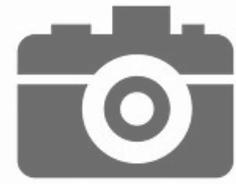


A chance to explore some of the idyllic grounds with your photographer.





GOLDEN  
HOUR



# THE EVENING PARTY



The evening starts with welcoming your evening guests. Cake cutting is a nice way to get your party started with first dance followed by your chosen evening entertainment.





Along with our fantastic hospitality team, we will be on hand to oversee setup and ensure the smooth running of your very special day. Head chef Richard leads the in-house kitchen team; delivering amazing food to you and your guests, with all special diets and food intolerances considered. Our friendly team of waiting on staff will serve your food and also see that the free tea & coffee station is kept topped up throughout your stay.

The licensed bar meanwhile is a crowd pleaser not a crowd spoiler.

- \* Well stocked so no running out of popular drinks.
- \* Pub prices so great products without a sting in the tail.
- \* Fast, friendly and efficient service at the bar so no queues

Payment for drinks is quick and easy by cash, card, contactless, wrist watch, or you can run a tab if you want and settle up before you leave.

We recognise the trust you place in us when you book your big day here. It is a day you will look forward to with huge anticipation and excitement and we will never take that lightly. We are not a wedding factory by any means and so we are here to offer help, guidance, and reassuring advice right from the word go and throughout the planning stages of your wedding.

As part of this service we have various online planning tools that we have created which we make available to you.

We'd love to meet you to talk about your big day here at Caer Llan.

*Vicky & Luke*

# CAER LLAN



...AND DREAMS COME TRUE

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# *Food & Drinks*



# Welcome Drinks

After your ceremony it's time to celebrate with your family and friends!

Caer Llan and its gardens provide a beautiful backdrop for your photographer to capture your first magical moments as a married couple, whilst enjoying drinks and canapés with your guests.



As part of the wedding bundle, select your base drink from either sparkling wine or Pimms. You can if you wish split the drinks with bottled beer as an option. Choose from Corona with lime, Birra Moretti or Peroni at no additional cost.

You can make your bundle completely bespoke by upgrading your base drink to Prosecco (£1pp), Champagne (£3pp), or one of these signature cocktails (£5pp).

There are fruit juice cartons for the little ones and sparkling elderflower for those not wanting alcohol.

## Cocktails

### Classic Margherita

Tequila, lime and orange liqueur, the ultimate wedding favourite.

### Mojito

Rum, lime and mint and soda.

### Mimosa

Fresh orange juice and Champagne.

### French 75

Gin, lemon and Champagne.

### Manhattan

Bourbon, vermouth & angostura bitters

### Aperol Spritz

Aperol, prosecco & soda.



# Canapés

Pick any 4 canapés to be circulated amongst your guests.

## *Meat*

Mini Croque Monsieur  
 Little Yorkies with roast beef and red onion jam  
 Sticky maple glazed baby sausages  
 Fig & Prosciutto crostini  
 Baked chicken, chorizo and apricot skewers  
 Tamarind, honey and sesame chicken sticks  
 Bacon wrapped juicy apricots

## *Fish*

King prawn and chorizo skewers  
 Smoked salmon blinis with dill  
 Crab, spinach and mushroom tartlets  
 Smoked mackerel pate on toasted sourdough  
 Mini salmon poppers

## *Vegetarian*

Welsh brie and leek tartlets  
 Pea and pecorino on bruschetta  
 Apricot, Perl las and walnut tartlets  
 Halloumi bites with ginger and chilli  
 Cherry tomatoes, mozzarella and basil sticks  
 Sicilian arancini balls  
 Pear, brie and walnut sticks  
 Diddy heart shaped Welsh cakes  
 Mini scones with clotted cream and strawberries

## *Vegan*

Corn cracker with guacamole, radish and coriander  
 Flatbread with caramelised onion and hummus  
 Teriyaki tofu skewers  
 Crostini with parsley pesto and roasted peppers





# Starters

Pick any 2 starters for pre-order by your guests.

Your guests with dietary restrictions will be well looked after as we are happy to cater to any intolerances and allergies.



## Meat

Caesar salad, crisp romaine lettuce, homemade Caesar dressing, garlic croutons and smoked bacon strips

Whipped chicken liver parfait, shallot and fig jam, toasted sourdough and dressed leaves

Rare roast Herefordshire beef with a mild and creamy horseradish on crostini

Ham hock terrine with Stowford Press cider jelly served with piccalilli and toasted bread

Continental meat antipasti salad, globe artichokes, sun-dried tomatoes, mixed olives and garlic olive bread

## Fish

Maple cured salmon with dill mayonnaise served with sea salt crackers

Smoked salmon and asparagus terrine garnished with edible flowers and served with crusty white bread

Thai fishcake, with wild salmon and mixed fish with chilli, ginger and coriander served with dressed leaves and chilli mayonnaise

Beef tomato filled with prawns and avocado, cucumber carpaccio and thousand island dressing

Smoked trout fillet, potted potato remoulade and a tangy lemon dressing

## Vegetarian

Baked portobello mushroom, gruyere cheese crumble and balsamic glaze

Walnut and Perl las cheese tart, a rich and creamy soft organic blue cheese

Caramelised red onion and Caerphilly cheese tatin, a hard crumbly white cheese

Panko crusted Caerphilly cheese, honey, thyme and beetroot salad

Baked ricotta timbale with tomato carpaccio, black olives and basil oil

Pear & watercress salad with toasted walnuts & a blue cheese dressing

## Vegan

Sweet potato tikki served with a coriander chutney

Roasted mushroom parfait served with warm toast

Mediterranean Caesar salad with olives, sun-dried tomatoes and garlic ciabatta croutons

## Soup

Soup – all served with crusty bread and Welsh butter

Leek, celeriac and chive, red pepper and sweet potato soup, French onion soup,

spiced parsnip, roasted mushroom, sweet potato and chorizo or roasted

butternut squash with smoked paprika



# Main Courses

Pick 2 mains to include a vegetarian option for pre-order by your guests.

There are three meat options that have an upgrade price associated - see menu.



## Crowd Pleasing Roasts

Roast Usk Valley chicken wrapped in pancetta with a cranberry and sausage stuffing  
 Roast topside of Welsh beef with Yorkshire pudding and creamed horseradish sauce  
 Gloucester Old spot pork loin with juicy apple sauce and sage stuffing

*All served with crunchy roast potatoes and seasonal vegetables served family style with top up piping hot gravy jugs*

## Meat

Butter roasted chicken breast, red wine and thyme sauce, shallots, mushrooms, smoked pancetta and sauté potatoes

Spiced honey glazed rack of pork, apple and apricot compote, calvados and sage sauce served with fondant potato

Fillet of Welsh beef with a mushroom and Penderyn whiskey sauce served with sautéed potatoes - add £5pp

Roasted Welsh lamb rump with citrus fruit, bay leaf, juniper jus and fondant potatoes - add £5pp

Local sausages, creamed potatoes and sticky onion jus

Slow braised shoulder of Welsh lamb baked in puff pastry served with a maple syrup, rosemary and balsamic jus with roasted rosemary potatoes - add £5pp

## Fish

Roasted hake fillet with soy sauce, tomato, coriander butter sauce and spring onion creamed potatoes

Baked chipotle chilli haddock with a red pepper and red onion relish and capers with mini roasties

Grilled salmon fillet, dillweed and lemon velouté sauce with crushed new potatoes

Pan-fried rainbow trout, toasted almonds, lemon, prawns, mushrooms, tarragon butter

Fillet of Sea Bass, leek potato cake, fricassée of peas with a tomato and chervil butter sauce

## Vegan

Sweet potato tikki served with a coriander chutney

Roasted mushroom parfait served with warm toast

Mediterranean Caesar salad with olives, sun-dried tomatoes and garlic ciabatta croutons



# Desserts

Pick any 2 desserts for pre-order by your guests.



Milk chocolate and banana crème brulee with a chocolate tuille biscuit

Warm orange brioche butter pudding, vanilla ice-cream, cardamom anglaise sauce

Iced rhubarb parfait, roasted rhubarb pencils, liquorice and blackberry coulis with shortbread biscuit.

Coconut and lemongrass panna cotta with tropical fruit salad

Glazed lemon tart with clotted cream & raspberries

Salted caramel chocolate torte with crème fraiche

Baked vanilla cheesecake with fruit compote

Chocolate brownies with a rich chocolate sauce and vanilla ice-cream

Giant chocolate profiteroles with Chantilly cream and a rich milk chocolate sauce

Baileys liqueur cheesecake with a dark chocolate sauce and Chantilly cream

Chocolate raspberry torte with crushed frozen raspberries and vanilla ice-cream

White Chocolate & raspberry meringue roulade with a mango coulis



# Summer Buffet

A lovely hearty buffet that our team will replenish and tidy as we go.

Pick any 2 desserts for pre-order by your guests, these will be served to the table.



Whole glazed ham

Slow roasted peppered side of Welsh beef

Whole sides of poached salmon

Sweet & sticky baked chicken drumsticks

King prawn salad

Hot new potatoes with herbed butter

Mediterranean vegetable couscous salad

Homemade vegetarian quiche

Mozzarella & beefsteak tomato salad

Devilled eggs with asparagus

Fresh green salad, cherry tomatoes & cucumber

Mexican spicy bean & rice salad

A selection of artisan breads served with Welsh butter



# Vintage Tea

All of your tea party food will be on the tables along with our gorgeous vintage crockery, before your guests are invited to sit down. Our team will be on hand throughout the party, ensuring that the food platters and tea pots are replenished as required.



## *A mix of sandwiches on granary and white bread*

Cheddar & cream cheese  
Smoked salmon with lemon crème fraîche  
Free-range egg & cress  
Ham

## *Homemade savoury bites*

Scotch eggs  
Sausage & veggie rolls  
Cheese Quiche

## *Home-made cakes and dainties*

Victoria sponge cake  
Mini chocolate profiteroles  
Scones with strawberry jam & clotted cream  
Chocolate dipped strawberries  
Meringue Kisses  
Chocolate brownies



# Evening Food

The evening food is included in your wedding bundle, you can choose from the grazing table or street food station at no extra cost, or you can choose to upgrade to the pizza station, pimp your burger station, BBQ or hog roast.



## *Our delicious Grazing Table*

Mediterranean charcuterie to include: chorizo, salami, parma ham and garlic sausage.

A delicious selection of artisan cheese

Marinated olives with feta.

Hummus

Rainbow vegetable crudités

Pickled gherkins & baby onions

A selection fresh and dried fruit

Crisps, pretzels, crackers and grissini

A selection of fresh bread with Welsh butter



# Street Food Stations

The street food station of your choice can be set up either indoors or outdoors.



## *Indian*

Chicken and a plant based curry, steamed rice, naan bread, popadoms, mango chutney, mint yoghurt and chopped coriander and fresh chillies

## *Taco*

Hard and soft shells with dark and smoky chilli con (& sin) carne, nacho's, guacamole, spicy salsa, chipotle crema

## *Persian*

Chicken and vegetable shish kebabs with flatbread, pickled red cabbage, cucumber yoghurt sauce

## *Pizza - add £1.50 pp*

Choose 3 to enjoy:

Margherita, Ham & Pineapple, American hot, Spicy chicken, Vegan special, Pulled pork, chillies and fennel

## *Pimp your burger - add £2.50pp*

Beef, chicken and plant burgers on brioche buns

Served alongside:

American cheese, crispy bacon, pickle, coleslaw, house salad, burger relish and mayonnaise.



# Evening Food

Whatever the weather we can accommodate an outdoors BBQ or Hog Roast

## *BBQ - add £5pp*

A delicious feast of locally sourced Welsh beef burgers, pork sausage, and super tasty jerk chicken.

Served with :

Fried onions

Fresh bread rolls

Garden Salad

Roasted new potatoes in lemon, garlic & rosemary

For the non meat eaters we have plant burgers, veggie sausages and roasted Mediterranean vegetable skewers

## *Hog Roast - add £7.50pp*

A perfectly cooked whole roasted locally sourced succulent hog with crispy crackling

Served with soft floured bap

Spicy potato wedges

Homemade stuffing

Apple sauce & fresh garden salad

For guest numbers below 70 we will serve roast pork joints.





# Little People's Menu

A special menu for your  
younger guests under 12.



## *Starters*

Rainbow sticks with hummus  
Cheesy garlic bread  
Dough balls with tomato dip  
Small adult starter

## *Mains*

Sausage, mash, peas and gravy  
Chicken tenders, skinny fries and beans  
Fish strips, fries and peas  
Tomato penne pasta  
Small adult main

## *Desserts*

Fruit & marshmallow kebabs with chocolate dipping sauce  
Chocolate brownie with chocolate sauce  
Strawberry or Chocolate ice-cream Sundae  
Small adult dessert