

2022/23
COMPLETE WEDDING SERVICE



Vale
RESORT
★★★★

01443 665803 | www.valeresort.com

YOUR WEDDING

ONE PRICE. EVERYTHING INCLUDED



Congratulations, you are about to embark on one of the most memorable events in your life - your wedding.

Naturally, nothing less than perfection will do and a whole host of exciting decisions lie before you; the dress, the flowers, the honeymoon and of course, the venue.

We'll help you celebrate the most memorable day of your life in one of the most beautiful wedding venues in Wales. The idyllic setting, exquisite landscaped gardens, sweeping staircases and classic terraces inspire beautiful photography and a day that you'll cherish and remember for years to come.



We cater for your reception with versatile rooms that create the right atmosphere - from intimate, romantic gatherings to show-stopping, lavish celebrations.

The stunning Morgannwg Suite opens onto a balcony with sweeping staircases to the terrace below, and beautiful landscaped gardens that provide the ideal backdrop for your photographs. By contrast, the impressive Castle Suite offers a lavish celebration in a dramatic setting with high ceilings, wall to floor windows plus an exclusive bar and balcony terrace for you and your guests. For smaller wedding parties, the Pendoylan Suite, Cowbridge Lounge and Hensol Suite offer the right ambience for intimate gatherings while still guaranteeing a day to remember!



01443 665803 | www.valeresort.com

WEDDING CEREMONY



Exchanging your vows in a beautiful setting makes those precious words even more special.

Our superb choice of function suites enables you to select the perfect setting to say "I do". Whether your ceremony is an intimate gathering or a celebration for 400 guests, our civil ceremony license allows you to enjoy every aspect of your special day here at the Vale Resort.



CONSERVATORY WEDDING CEREMONY HIRE CHARGE

£350

Monday - Thursday

£450

Friday and Sunday

£600

Saturday



Vale
RESORT
★★★★

01443 665803 | www.valeresort.com

FULLY INCLUSIVE SILVER PACKAGE



ONLY £85** per person

- ♥ Vale Resort **exclusively yours*** for your wedding day
- ♥ Dedicated wedding co-ordinator and event manager
- ♥ Red carpet on arrival
- ♥ Prosecco arrival drinks reception
- ♥ Three course wedding breakfast from our Silver menu
- ♥ Glass of sparkling wine to toast
- ♥ A glass of red/white wine per person
- ♥ Tea, coffee and chocolate mints
- ♥ Late night munchies - bacon roll/wedges
- ♥ Complimentary room hire*
- ♥ White table cloths and napkins
- ♥ Cake stand and knife
- ♥ Dance floor

STARTERS

Roasted Plum Tomato and Pimento Bisque VG
Grilled focaccia and crisp basil

Honey Glazed Ham Hock Terrine
Vegetable piccalilli, baby leaf salad, toasted brioche

Grilled Portobello Tian VG
Wilted spinach, caponata salad, smoked garlic purée

Feta, Olive and Mediterranean Vegetable Tart V
Pickled red onion, tatziki and shaved cucumber ribbons

MAIN COURSE

Char-grilled Chicken Supreme
Chardonnay and mushroom cream jus, spring onion mash potato, griddled purple sprouting broccoli

Slow Roasted Beef Roulade
Chive crushed new potatoes, braised leeks bundled with fine green beans and carrots, red wine and thyme jus

Sea Bass Fillet
Bubble and squeak cake, samphire and leeks, lemon and thyme beurre blanc

Char-grilled Vegetables in Puff Pastry V
Vegetable ratatouille, sweet basil and tomato sauce

DESSERTS

White Chocolate and Raspberry Crème Brûlée V
Cocoa marbled biscotti

Honey and Vanilla Cheesecake
Biscuit crumb, seasonal berry compote and butterscotch cream sauce

Walnut and Pistachio Baklava V
Candied nuts baked in layers of honey soaked crisp filo pastry, vanilla and nutmeg Chantilly cream

Salted Caramel Brownie V
Chocolate ganache, vanilla bean ice cream, caramel drizzle



*Excludes ceremony room hire. Minimum 40 guests.
+Additional £500 venue hire charge for Saturday weddings.
†Only one wedding per day at the venue.



01443 665803 | www.valeresort.com

All prices include VAT. All weights are approx. prior to cooking. **The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.**

Dietary requests and intolerances - V Denotes dishes suitable for vegetarians. G Denotes dishes suitable for gluten free. VG Denotes dishes suitable for vegans and vegetarians.

FULLY INCLUSIVE **GOLD** PACKAGE



ONLY £105** per person

- ♥ Vale Resort **exclusively yours†** for your wedding day
- ♥ Dedicated wedding co-ordinator and event manager
- ♥ Red carpet on arrival
- ♥ Prosecco arrival drinks reception
- ♥ Arrival canapés
- ♥ Three course wedding breakfast from our Gold menu
- ♥ Glass of Champagne to toast
- ♥ Half a bottle of wine per person
- ♥ Tea, coffee and chocolate mints
- ♥ Late night munchies - bacon roll/wedges
- ♥ Complimentary room hire*
- ♥ Chair covers and hand tied bows
- ♥ White table cloths and napkins
- ♥ Cake stand and knife
- ♥ Dance floor



STARTERS

Pork Belly and Confit Duck Rillettes

Spiced apple chutney, grilled sourdough toast

Leek and Potato Soup VG

Crisp chive hay and truffle oil

Feta and Beetroot Rosette V

Crisp filo rose, feta mousse, balsamic beetroot purée

Grilled Portobello Tian VG

Wilted spinach, caponata salad, smoked garlic purée

MAIN COURSE

Pan roasted chicken Saltimbocca

Stuffed with sage, prosciutto and fontal cheese, sage potato galette

Grilled centre cut Sirloin of Beef

Sage fondant potato, braised kale and rainbow carrots, rosemary and red wine jus

Roasted Cod loin

Smoked pancetta and Savoy cabbage, Lyonnaise potatoes

Pantysgawn goats cheese cheesecake V

Crushed new potatoes, minted pea purée, cracked pepper beurre blanc



DESSERTS

Mocha chocolate mousse cup V

Chocolate coffee beans and espresso cookie crumb

Chocolate fondant V

Chocolate ganache, Chantilly cream and salted caramel peanut brittle

Strawberry tiramisu V

Chocolate covered mocha beans, vanilla crème anglaise, ruby chocolate dipped strawberries

Tart au Citron V

Lemon curd, candied citrus peel,

*Excludes ceremony room hire. Minimum 40 guests.

+Additional £500 venue hire charge for Saturday weddings.

†Only one wedding per day at the venue.



01443 665803 | www.valeresort.com

All prices include VAT. All weights are approx. prior to cooking. **The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.**

Dietary requests and intolerances - V Denotes dishes suitable for vegetarians. G Denotes dishes suitable for gluten free. VG Denotes dishes suitable for vegans and vegetarians.

FULLY INCLUSIVE PLATINUM PACKAGE



ONLY £120** per person

- ♥ Vale Resort **exclusively yours†** for your wedding day
- ♥ Dedicated wedding co-ordinator and event manager
- ♥ Red carpet on arrival
- ♥ Prosecco arrival drinks reception
- ♥ Arrival canapés
- ♥ Three course wedding breakfast from our Gold menu
- ♥ Glass of Champagne to toast
- ♥ Half a bottle of wine per person
- ♥ Cheese and pâté or cheese table
- ♥ Tea, coffee and chocolate mints
- ♥ Complimentary room hire*
- ♥ Chair covers and hand tied bows or Chiavri chairs
- ♥ White table cloths and napkins
- ♥ Cake stand and knife
- ♥ Ceiling draping and starlight backdrop
- ♥ Sparkly dance floor



STARTERS

Pork Belly and Confit Duck Rillettes

Spiced apple chutney, grilled sourdough toast

Leek and Potato Soup VG

Crisp chive hay and truffle oil

Feta and Beetroot Rosette V

Crisp filo rose, feta mousse, balsamic beetroot purée

Grilled Portobello Tian VG

Wilted spinach, caponata salad, smoked garlic purée

MAIN COURSE

Pan roasted chicken Saltimbocca

Stuffed with sage, prosciutto and fontal cheese, sage potato galette

Grilled centre cut Sirloin of Beef

Sage fondant potato, braised kale and rainbow carrots, rosemary and red wine jus

Roasted Cod loin

Smoked pancetta and Savoy cabbage, Lyonnaise potatoes

Pantysgawn goats cheese cheesecake V

Crushed new potatoes, minted pea purée, cracked pepper beurre blanc



DESSERTS

Mocha chocolate mousse cup V

Chocolate coffee beans and espresso cookie crumb

Chocolate fondant V

Chocolate ganache, Chantilly cream and salted caramel peanut brittle

Strawberry tiramisu V

Chocolate covered mocha beans, vanilla crème anglaise, ruby chocolate dipped strawberries

Tart au Citron V

Lemon curd, candied citrus peel,

*Excludes ceremony room hire. Minimum 80 guests.

+Additional £500 venue hire charge for Saturday weddings.

†Only one wedding per day at the venue.



01443 665803 | www.valeresort.com

All prices include VAT. All weights are approx. prior to cooking. The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - V Denotes dishes suitable for vegetarians. G Denotes dishes suitable for gluten free. VG Denotes dishes suitable for vegans and vegetarians.

CANAPÉS



STANDARD MENU

£9 Choice of 3

£11 Choice of 5

MEAT

- Chicken liver parfait, dark rye croutons and onion marmalade
- Spicy pulled pork with Carolina BBQ sauce and caramelised apple purée
- Maple glazed roast chicken fillet wrapped in smokey bacon
- Philly Cheesesteak bites

SEAFOOD

- Poached prawn salad and caviar spoons GF
- Mini smoked salmon blini, crème fraîche, dill and lemon
- Prawn and lemongrass popcorn
- Peppered mackerel pate and watercress

VEGETARIAN & VEGAN

- Peppered goats cheese tartlets with brandied cranberries V
- Mini olive and sundried tomato bruschetta on toasted foccacia VG
- Petite pea and asparagus quiche
- Garlic roasted wild mushroom and chive vol-au-vent V



01443 665803 | www.valeresort.com

All prices include VAT. All weights are approx. prior to cooking. The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - V Denotes dishes suitable for vegetarians. GF Denotes dishes suitable for gluten free. VG Denotes dishes suitable for vegans and vegetarians.

BANQUETING EVENING RECEPTION



All menu's **£21** per person

THE BRITISH HAMPER

- Mini pork pies with piccalilli
- Freshly baked mini sausage rolls
- Thick sliced ham and cheddar on crusty rolls
- Vegetable samosas with mint raita
- Poached prawns with Marie Rose dipping sauce
- Tomato, cucumber and red onion salad
- New potato salad with sour cream and chives

MINI BBQ STYLE

- Mini beef burgers with gherkin relish and Monterey jack cheese
- Chicken churrasco skewers with garlic and saffron aioli
- Bourbon BBQ pulled pork baps with crackling and apple slaw
- Spicy potato wedges with creamy peppercorn dip
- Traditional coleslaw
- New potato salad with sour cream and chives
- Tomato, cucumber and red onion salad

ASIAN STREET FOOD

- Steamed bao buns filled with sticky Korean BBQ pulled pork and crisp Asian slaw
- Crispy duck pancakes, shredded cucumber and leeks
- Lamb samosas with mint raita
- Chicken gyozas, soy and lemongrass dipping sauce
- Green vegetable gyozas
- Tempura vegetables, mixed vegetables flash fried in tempura batter
- Hariyali chicken tikka skewers- grilled chicken with mint, coriander and yoghurt marinade



01443 665803 | www.valeresort.com

All prices include VAT. All weights are approx. prior to cooking. The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - Denotes dishes suitable for vegetarians. Denotes dishes suitable for gluten free. Denotes dishes suitable for vegans and vegetarians.

BANQUETING EVENING RECEPTION



All menu's **£21** per person

TEX MEX FAJITA BAR

- Warm soft tortillas and hard taco shells
- Slow roasted shredded carne asada
- Fajita spiced chicken
- Spicy vegan bean chilli
- Sautéed peppers and onions
- Monterey jack cheese, sour cream, shredded lettuce, diced tomato and spring onions
- Tortilla chips, salsa, and guacamole

ADD ON DESSERT SELECTION for **£1** CHOICE OF:

All accompanied with sliced fresh fruits

- Lemon and blackberry posset
- Chocolate ganache tart, salted caramel and cocoa nibs
- Classic Eton mess
- Honey and vanilla cheesecake, crumbled honeycomb and toffee sauce
- Mango panna cotta, tropical fruit salsa



01443 665803 | www.valeresort.com

All prices include VAT. All weights are approx. prior to cooking. **The Vale Resort** recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - Denotes dishes suitable for vegetarians. Denotes dishes suitable for gluten free. Denotes dishes suitable for vegans and vegetarians.

INDIAN AND ASIAN WEDDING SPECIALISTS



Few Asian wedding venues in South Wales provide the sense of occasion or grandeur offered by the Vale Resort. Set in 650 acres of spectacular countryside, yet only four minutes from the M4, the Vale Resort is the perfect location for your special day.

- ♥ Picture perfect countryside setting
- ♥ Catering for up to 400 guests
- ♥ Competitive all-inclusive room hire rates
- ♥ 400+ FREE onsite car parking
- ♥ FREE bedroom for the Bride and Groom
- ♥ FREE anniversary dinner
- ♥ FREE one month membership of our Health and Racquets Club
- ♥ 20% OFF Vale Spa treatments for the bride one month prior to the wedding



We work closely with a number of leading Asian catering specialists, enabling us to offer varying services and pricing options. Only the Vale Resort preferred caterers allowed.



01443 665803 | www.valeresort.com

CHILDREN'S CHOICE



CHILDREN'S MENU

£15.95 per child under 8 years

£22.95 per child under 12 years

Junior Portion of the Wedding Breakfast

STARTERS

Melon Balls and Grapes VG GF

Raspberry sauce

Tomato Soup VG GF

Toasted Pitta Bread VG

Hummus, cucumber, carrot sticks

MAIN COURSE

Pasta Primavera VG

Fresh vegetables and penne pasta in homemade tomato sauce

Chicken Goujons

Chips, peas

Fish Fingers

Chips, peas

Fresh Spaghetti Bolognese

DESSERTS

Warm Fudge Brownie V

Vanilla Ice Cream V GF

Fresh berries

Chocolate Chip Cookie V

Stack with Chantilly cream



01443 665803 | www.valeresort.com

All prices include VAT. All weights are approx. prior to cooking. The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - V Denotes dishes suitable for vegetarians. G Denotes dishes suitable for gluten free. VG Denotes dishes suitable for vegans and vegetarians.

TABLE EXTRAS



TRADITIONAL CHEESE PLATTER

£75 per table

Platter of Traditional Welsh Farmhouse Cheeses

Grapes, celery, savoury and sweet biscuits, quince jelly.

THE CHEESE TABLE

£1100 for 100 people

£1350 for 150 people

Selection of Welsh Hard and Soft Cheeses

Home-made flavoured breads, baguettes, savoury biscuits, pickles, chutneys, celery, grapes.

We can also add other British and Continental Cheeses.



THE CHEESE AND PÂTÉ TABLE

£1350 for 100 people

£1750 for 150 people

FAVOURS

£3.50 Hensol Castle Crawshay Gin miniature (5cl)



01443 665803 | www.valeresort.com

All prices include VAT. All weights are approx. prior to cooking. The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - **v** Denotes dishes suitable for vegetarians. **g** Denotes dishes suitable for gluten free. **vg** Denotes dishes suitable for vegans and vegetarians.

TERMS AND CONDITIONS

EVENING RECEPTION

In our Morgannwg Suite, a minimum of 120 guests to be catered from our buffet selection with a minimum spend of £21 per head and a room hire charge of £750 will apply.

In our Castle Suite, a minimum of 140 guests to be catered from our buffet selection with a minimum spend of £21 per head and a room hire charge of £950 will apply.

GUEST ACCOMMODATION

A maximum of 9 bedrooms will be held at the Vale Resort and full payment for each bedroom is required eight weeks prior to arrival. Unnamed bedrooms without full payment will be automatically released eight weeks prior to the wedding. Rooms booked after the release date will be at the best available rate on the day, subject to availability.

In addition to this, for weddings over 40 guests for day and evening functions, a complimentary bedroom with breakfast will be booked for the bride and groom.

Kindly note that we appreciate a notice of cancellation by noon on the day prior to your arrival, which will incur the loss of your initial deposit paid. If a cancellation is made after this time or your room goes through as a no-show, you will be charged the remaining balance of your first nights accommodation. Please note that any deposit taken is non-refundable.

WEDDING BREAKFAST

A choice menu for all guests must be given to your wedding co-ordinator, along with any special dietary requirements. Please select two options plus a vegetarian selection from starters, mains and desserts. Menu choices and seating plan required 14-days before the wedding.

DRINKS

Please note we do not offer corkage.

A PROVISIONAL BOOKING

Can be held for two weeks. After this time, the booking must be confirmed or released. To confirm the booking, we require a **non-refundable, non-transferable deposit of £1000.**

FINAL PAYMENT

50% of the total booking value is due 6 months prior to the wedding. Final payment due no later than fourteen days before the wedding along with the final numbers and menus. Once final numbers and payment have been made, there will be no refund if numbers are reduced.

FIREWORKS

Fireworks are not permitted at the Vale Resort.



OUR FRIENDS



REGISTRAR

Vale Registrar - 01446 709166

WEDDING DÉCOR

Be Our Guest - 02920 864864
beourguesteventsuk@gmail.com

Chair Covers & Bows - 01443 858195
www.chaircoversandbows.co.uk

Totally Co-ordinated - 07768 002975
www.totally-co-ordinated.co.uk

Starlight Events
www.starlight.events

WOW Events - 02920 618052
www.woweventhire.co.uk



WEDDING CAKES

Designer Cakes by Janet - 01639 646386
www.designercakesbyjanet.co.uk

Wish Upon a Cupcake - 07966 000879
www.wishuponacupcakeonline.co.uk

FLORIST

Flower Pot - 01443 223643
www.theflowerpotpontyclun.co.uk

I Love Lily Flowers - 07815 941809
www.ilovelilyflowers.com

Market Garden - 02920 593889
www.floristcardiff.co.uk

Roots Flowers by Jess - 01443 434137

Sara Caroline - 01446 677550
www.saracaroline.co.uk



01443 665803 | www.valeresort.com

OUR FRIENDS



EXTRAS

Fabulous Welsh Cakes - 07795 473224
www.fabulouswelshcakes.co.uk

Lovey Dovey - 01443 207457
www.loveydoveyuk.com

ENTERTAINMENT

Brian Gunton, Magician - 07843529502
info@bryangunton.co.uk

Deal A Party Casino - 07977 969733
www.dealaparty.com

Matthew Wilson - 07432 092232
www.weddingdjcardiff.co.uk

Ultrabooth - 07970 155416
www.ultrabooth.co.uk



LIVE ENTERTAINMENT

Audio Jaxx
info@audiojaxx.co.uk

Ffion Dafis Saxophonist
www.ffionwynsax.com

Jukebox
enquiries@jukeboxcoversband.co.uk

Sian Williams Harpist - 02920 84012

The String Quartet Company
www.thestringquartetcompany.com



WEDDING CARS

Ebony and Ivory Wedding Cars
www.ebonyandivoryweddings.co.uk

iDoo Wedding Cars - 07823 556846
www.idooweddingcarscardiff.co.uk

Prices Wedding Cars - 07711 408800
www.pricesweddingcars.co.uk



01443 665803 | www.valeresort.com

OUR FRIENDS



PHOTOGRAPHERS

Dan Morris Photography

www.danmorrisphotography.co.uk

Dominic Lemoine Wedding Photography

www.dominiclemoinephotography.co.uk

Justin Harris Photography

www.justinharrisphotography.co.uk

Lloyd Williams Photography - 07515 397893

www.lloydwilliamsphotography.com

Mark Nicholls Photography - 07738 715131

www.markphoto.co.uk

Philip Warren Photography - 07773 329130

www.philip-warren.com

Sian Owen Photography - 07587 049949

www.sian-owen.co.uk



VIDEOGRAPHERS

AME Videography & Photography - 07872 595413

www.ame-videography-photography.com

Vision Avenue - Wedding Films - 01633 386911

www.visionavenue.co.uk



01443 665803 | www.valeresort.com

FREQUENTLY ASKED QUESTIONS

Can we offer our guests a choice menu for the wedding breakfast?

We offer a set menu for all of your guests i.e. one starter, one main and one dessert. However, we are very happy to cater for vegetarians, vegans and any special dietary requirements.

What if we want a specific menu that is not on your menu list?

We are very flexible with our menus and are always delighted to discuss your individual thoughts.

What catering options are there for children?

We have a selection of menus available for children enclosed in the brochure.

Do you offer corkage?

This is not a service that we offer although we will be happy to discuss the drinks packages with you.

Do you permit fireworks?

Fireworks are not permitted at the Vale Resort.

Is throwing confetti permitted?

We allow dried rose petals only due to the wildlife at the hotel.

What time is check in and check out at the Vale Resort?

Check-in is from 3.00pm and check-out 11.00am. You may request an early check-in but we cannot guarantee.

Do we need to book the local registrar?

Yes, we are unable to do this for you. Please contact the Vale of Glamorgan Registrar on 01446 709166.

How long will the Vale Resort hold provisionally hold the wedding date?

We will hold the date for two weeks. After this time we require a deposit of £1000 to confirm your booking which is non-refundable and non-transferable.

Do you take more than one wedding a day?

No, the venue is exclusively yours for the day.

Can we hire a cake stand and knife from you and is this chargeable?

We are happy to offer our silver square or round cake stand and knife with our compliments.

Will the hotel set up my wedding cake on the day?

As your cake is such an important part of your day we would like you or your cake company to set this up exactly how you would like it.

Can I use my wedding cake for the dessert?

We are happy to serve your wedding cake as your dessert providing you still cater for the minimum spend from the menu chosen.

Do we need to order table decorations/flowers?

You will need to organise your own table decoration which can be delivered directly to the venue the morning of the wedding. We are happy to arrange these on the tables as you require.

What happens to my wedding cards and gifts?

We request that any cards and gifts that you have received on the day are taken back to your hotel room at the end of the evening.



FREQUENTLY ASKED QUESTIONS



Are candles permitted?

You can use your own candles as decorations however, they must be in glass containers with no naked flames and not on the floor.

What white linen do you provide?

White table cloths and napkins will be provided with our compliments. If you are arranging your own coloured table linen you will need to inform your Wedding Co-ordinator prior to your wedding.

Do we need to order chair covers?

This is entirely your choice, please see the attached list of our friends who can help.



Can we provide our own evening entertainment?

We are happy for you to provide your own entertainment, as long as they can provide their public liability insurance, PRS music licence and all of their equipment is PAT tested.

What time does the bar and entertainment finish?

Bars close 12.00am Sunday - Thursday and 12.30am Friday and Saturday. Entertainment finishes at 12.30am Sunday - Thursday and 1.00am Friday and Saturday.



Do you provide a master of ceremony/toastmaster?

We are pleased to offer the services of our Events Manager who will act as MC/Toastmaster, however we find that usually this task falls to the best man.



YOUR WEDDING PLANNER

10-12 MONTHS BEFORE

- ☐ Choose the date and location of your wedding
- ☐ Determine the budget
- ☐ Decide on where you would like to hold your ceremony and reception
- ☐ Choose the bridal party e.g. bridesmaids, bestman, ushers
- ☐ Start your guest list
- ☐ Book your photographer and videographer
- ☐ Go shopping for the perfect wedding dress and bridesmaids outfits
- ☐ Take out wedding insurance
- ☐ Apply for a marriage licence with local registrar if planning a civil ceremony

9 MONTHS BEFORE

- ☐ Choose and book musicians, band or DJ
- ☐ Decide on your florist and all flower arrangements
- ☐ Order your wedding cake
- ☐ Book transport for the day
- ☐ Organise venue decorations e.g. chair covers

6 MONTHS BEFORE

- ☐ Book your honeymoon and travel insurance
- ☐ Order your wedding stationary
- ☐ Choose and order your wedding rings
- ☐ Arrange a hire of suits for groom, bestman, fathers and ushers

3 MONTHS BEFORE

- ☐ Discuss details of menu with venue or caterer
- ☐ Choose your shoes and accessories
- ☐ Order your wedding favours
- ☐ Draw up a list of presents and find a gift supplier
- ☐ Arrange visas and vaccinations for honeymoon
- ☐ Send out invitations
- ☐ Arrange stag and hen parties

1 MONTH BEFORE

- ☐ Buy gifts for all attendants
- ☐ Keep your reception venue up to date with the number of guests
- ☐ Book appointments for hair and make-up trial and for on the day
- ☐ Get the marriage licence
- ☐ Telephone any guests who have not responded
- ☐ Arrange final fitting for your dress
- ☐ Confirm music selections with your entertainment
- ☐ Reconfirm arrangements with florist, wedding transport, photographer, cake supplier and honeymoon arrangements
- ☐ Prepare a seating plan

1 WEEK BEFORE

- ☐ Confirm times for picking up dress and outfits
- ☐ Collect your currency for honeymoon
- ☐ Write speeches
- ☐ Telephone any guests who have not responded

1 DAY BEFORE

- ☐ Get yourself pampered; have a long soak in the bath and a good nights sleep!

ON THE DAY

Simply enjoy the day, relax and have fun!

