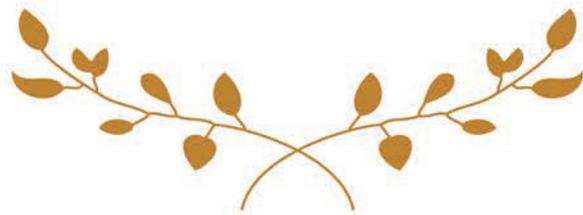


W E D D I N G B R O C H U R E



MANOR PARC

COUNTRY HOTEL & RESTAURANT



THORNHILL RD. THORNHILL, CARDIFF, CF14 9UA.
MANORPARC.COM ENQUIRY@MANORPARC.COM 02920 693723





MANOR PARC

COUNTRY HOTEL & RESTAURANT

HISTORY OF THE MANOR PARC HOTEL

Built prior to 1850 as a country manor house, Y Parc as it was then called was home to the England family, potato merchants from Cardiff who were key in developing the Pembrokeshire new potato.

Y Parc was sold in 1917 to the Keen family who were steel merchants and co-owners of Guest, Keen and Nettlefold Steel in Cardiff.

In 1984 Y Parc became the Manor Parc Restaurant, a family run business which subsequently became the Manor Parc Country Hotel and Restaurant in 1990.

Entrusted to the next generation in 2015 the Manor Parc remains an independent family run venue with an excellent reputation for its customer service, dining and functions.





MANOR PARC

COUNTRY HOTEL & RESTAURANT

Thank you for your enquiry regarding a Wedding at Manor Parc

At the Manor Parc our sole aim is to make your day as special and memorable as possible.

With nearly 40 years' experience in hosting and catering weddings, we are proud to have played such a privileged role in so many wedding celebrations and we look forward to hosting many more.

Our experienced management team will be on hand to guide you through every detail of your wedding day from the moment of booking to the end of your stay with us.





MANOR PARC

COUNTRY HOTEL & RESTAURANT

All our packages include as standard:

WEDDING CEREMONY

(This does not include the Cardiff Registrar fee)

CANAPÉS & PROSECCO

**THREE COURSE WEDDING BREAKFAST
TWO GLASSES OF WINE SERVED DURING THE MEAL**

**COFFEE & PETITS FOURS
GLASS OF PROSECCO TO TOAST**

**CELEBRATION EVENING BUFFET
DJ & DISCO UNTIL 1.00AM
(Bar closes 12.30AM)**



FREE ROOM HIRE

EXPERIENCED MANAGEMENT TEAM TO GUIDE YOU THROUGH THE DAY

CREAM VINTAGE POST BOX

CAKE STAND & KNIFE

WHITE TABLE LINEN & WHITE LINEN NAPKINS

PERSONALISED TABLE MENU

EASEL STAND FOR TABLE PLAN

USE OF GROUNDS FOR WEDDING PHOTOS

**COMPLIMENTARY SUITE WITH FULL BREAKFAST
FOR THE NEWLY MARRIED COUPLE**

FREE CAR PARKING

FREE WI-FI



*The hotel provides white linen tablecloths, napkins and skirts,
crockery, cutlery and glassware.*

MENU

PLEASE CHOOSE: ONE STARTER, ONE MAIN COURSE & ONE DESSERT FOR ALL YOUR GUESTS

STARTERS

- Roast plum tomato & basil soup, extra virgin olive oil, brioche croutons (*V & vegan*)
- Sweet potato & roasted garlic soup, curry oil, toasted seeds (*V & vegan*)
- Chicken caesar salad, smoked chicken breast, pancetta crisp, brioche croutons
- Chicken liver pâté, onion chutney, toasted brioche
- Ham hock terrine, spiced tomato chutney, toasted ciabatta
- Severn & Wye smoked salmon, whipped horseradish cream, caper & shallot dressing, rye bread croutons (£ 3.00 supplement per person)
- Grilled goat's cheese, poached pear, toasted pine nuts, cress (*V*)
- Fricassée of mushrooms, garlic, white wine, toasted brioche (*V*)
- Chickpea fritter, harissa dressing, watercress (*V & vegan*)



MAIN COURSES

- Pan roasted chicken breast, lemon & herb stuffing, chicken & thyme jus
 - Roast topside of Welsh beef, Yorkshire pudding, red wine jus
 - Braised Welsh beef feather blade, honey roast parsnip, red wine jus
 - Roast rack of Welsh lamb, mint sauce, rosemary & port jus (£5.00 supplement pp)
 - Roasted pork loin, apple sauce, roast gravy
 - Slow cooked Welsh lamb shoulder, pea & mint purée, lamb jus
 - Butternut squash, spinach & chestnut wellington, vegetable gravy (*V & vegan*)
 - Baked romano pepper, Mediterranean vegetable couscous, tomato sauce (*V & vegan*)
- Served with roast potatoes & seasonal vegetables*



DESSERTS

- Sticky toffee pudding, butterscotch sauce, vanilla ice-cream
- Lemon cheesecake, blueberry compôte, lemon curd
- Salted caramel tart, chantilly cream, honeycomb
- Double chocolate brownie, chocolate & merlyn cream sauce
- Trio of desserts: milk chocolate delicé & fresh raspberries, mini apple crumble, lemon & blueberry pavlova
- Berry crumble, vanilla soya milk custard (*Vegan*)
- Sticky toffee pudding, toffee sauce (*Vegan*)



CHILDREN'S MENU (Under 12)

- Chicken goujons & chips
- Fish goujons & chips
- Pasta & tomato Sauce



- Chocolate brownie & ice-cream
- Fresh fruit salad

EVENING BUFFETS

Celebration Buffet
 Selection of wraps
 Bowls of seasoned chips
 Sausage rolls
 Cheese & onion rolls
 Homemade cheese & tomato pizza
 Vegetarian quiche
 Barbecue chicken pieces
 Chocolate profiteroles

Fish & Chips Buffet
 (£2.00 supplement pp)
 Beer battered cod goujons
 Seasoned chips
 Buttered rolls
 Mushy peas
 Curry sauce
 Chocolate profiteroles

Hog Roast
 (£4.50 supplement pp)
 Hog roast
 Bread rolls
 Stuffing
 Seasoned chips
 Sauces
 Homemade crunchy coleslaw
 Chocolate profiteroles



2023 & 2024 PACKAGE PRICES

	2023 Price	2024 Price
ORANGERIE WEDDING PACKAGE (MONDAY TO FRIDAY ONLY) <i>45 day guests & 80 evening guests – Orangerie only</i>	£ 5,900.00	£ 6,400.00
SATURDAY WEDDING PACKAGE <i>60 day guests & 100 evening guests</i> <i>Choice of Orangerie <u>or</u> Cedar Room</i>	£ 8,000.00	£ 8,500.00
ULTIMATE WEDDING PACKAGE <i>75 day guests & 120 evening guests</i> <i>Orangerie wedding ceremony & Cedar room wedding breakfast & evening party</i>	£ 9,500.00	£ 10,000.00

NUMBERS QUOTED PER PACKAGE ARE MINIMUM REQUIREMENTS.
 ADDITIONAL GUESTS WILL BE CHARGED AT THE BROCHURE PRICE.
 PLEASE ASK FOR MAXIMUM NUMBERS PER PACKAGE.



	2023	2024
EXTRA ADULT DAY GUEST	£ 85.00	£ 87.50
EXTRA ADULT EVENING GUEST	£ 18.00	£ 19.00
CHILDREN UNDER 12 <i>(2 course children's menu plus soft drink)</i>	£ 15.00	£ 16.50
OLDER CHILDREN 12-15 <i>(Small adult choice with soft drink)</i>	£ 40.00	£ 42.50
SELFIE POD <i>(3hrs unlimited prints, props & USB stick)</i>	£ 280.00	£ 280.00

CONDITIONS OF BOOKING

A deposit of £1000 is required to secure your booking together with a completed Booking Form (included in this pack) duly signed that you have read and accept the following conditions.

ALL DEPOSITS ARE NON-REFUNDABLE, NON-EXCHANGEABLE AND NON-TRANSFERABLE

Please Note Any additional payments made towards your Wedding will be classed as an extra deposit, once paid these are also **NON-REFUNDABLE, NON-EXCHANGEABLE AND NON-TRANSFERABLE**

Full payment is required **28 days PRIOR** to your wedding.

We require final numbers at least 28 days before the Wedding day – refunds for guests not attending will not be given after this time. Any extras incurred on the day are to be settled on the day of departure.

Payment may be made via BACS, debit card, cash or cheque. Please make cheques payable to Manor Parc Ltd.

We no longer accept payment by credit card.

Please Note:

- We require a minimum of 60 Adult Day guests for SATURDAY weddings and 100 evening guests.
- Monday to Friday we require a minimum of 45 adult day guests and 80 evening guests.
- We do not permit guests to provide their own catering.
- Company policy states we are unable to offer corkage on wines
- All children must be accompanied by a responsible adult at all times & must be properly supervised.
- We are unable to accommodate large amplified / Rock Bands
- You are required to book our Resident DJ for the Evening reception.
- Please note we do not permit outside photo booths/pods/mirrors.
- We are also unable to accommodate firework displays in the grounds.
- All functions end at 1.00am, the bar will close at 12.30am.
- The hotel has plenty of free parking for guests, however all parking is entirely at the vehicle owners' risk.
- Any accommodation booked by the bridal couple must be paid for in full on booking. Payment must also be made in full by all wedding guests on booking accommodation.
- The hotel will not allocate bedrooms to children on their own, there must be an adult sharing the bedroom with them.
- The hotel reserves the right to charge you for any damage to the Hotel, its furnishings or grounds, caused by yourselves or guests attending your function.
- The hotel is unable to accept responsibility for damage or loss of any articles left in the hotel before, during or after your function.
- Please be aware that the hotel may have other events taking place at the same time as your function unless we have told you that you will have exclusive use of the venue.
- All members of the wedding party must have the same starter, main course and dessert. This does NOT apply to those with special dietary requirements.

In the event of your wedding being cancelled by you, the following will apply:

- ALL DEPOSITS & ADDITIONAL PAYMENTS ARE NON-RETURNABLE
- CANCELLATIONS WITHIN 6 CALENDAR MONTHS PRIOR TO YOUR WEDDING WILL BE CHARGED 30% OF THE TOTAL ESTIMATED BILL OF NUMBERS GIVEN ON THE BOOKING FORM
- CANCELLATIONS WITHIN 3 MONTHS PRIOR TO YOUR WEDDING WILL BE CHARGED 50% OF THE TOTAL ESTIMATED BILL OF NUMBERS GIVEN ON THE BOOKING FORM
- POSTPONEMENTS: If your wedding is postponed for whatever reason – it is in effect a cancellation of the date we have held for you and the cancellation policy will apply.

COVID 19 Addendum:

- IF WE CANNOT CARRY OUT YOUR WEDDING ON THE DATE BOOKED DUE TO GOVERNMENT OR LEGAL RESTRICTIONS IMPOSED ON US THROUGH NO FAULT OF OUR OWN, WE WILL POSTPONE TO A LATER DATE.
- ALL MONIES ALREADY PAID WILL BE TRANSFERRED TO THE NEW DATE AS AGREED WITH US.
- ALTHOUGH ANY MONIES PAID ARE TRANSFERABLE, THE DEPOSIT OF £ 1000.00 REMAINS NON-REFUNDABLE.

