

Weddings at Bryn Howel Hotel

Telephone: 01978 860331 ----- E-Mail: Reception@brynhowel.com



The Perfect Venue, For your Perfect Day

Welcome to Bryn Howel Hotel and may i take this opportunity to express my congratulations to you both from everyone here on your forthcoming wedding and thank you for requesting our Wedding Brochure.

We are here to provide every possible service to meet all your expectations.

Each Wedding is treated individually and we have the experience and expertise to guide and assist you through every detail to make your special day a great success. It is our aim and greatest pleasure to ensure your day runs seamlessly with the finest attention given to every detail, no matter how small.

We tailor your choices to your budget and can help you create your own Wedding Package. Our Head Chef offers an excellent and varied choice of dishes for your Wedding Breakfast and Evening Reception.

Please do not hesitate to call or e-mail us with any questions you may have or to arrange a show round of our facilities.

Telephone: 01978860331

E-Mail: reception@brynhowel.com / manager@brynhowel.com



Choose the Perfect Room for your Civil Wedding Ceremony and/or Wedding Breakfast at Bryn Howel Hotel

Once you have made provisional arrangements for you marriage at Bryn Howel Hotel, you should then contact the superintendent Registrar at Ruthin . The marriage can only take place in the presence of the superintendent Registrar and Registrar, therefore any arrangements for the use of the hotel depends on first confirming the availability with the Registrar.

The Oak Room

Part of the original building, this oak panelled beamed room is ideal for.

Intimate ceremonies for up to 30 guests.

Wedding Breakfast for up to 20 guests.

Room Hire:

Civil Ceremony £195.00

Wedding Breakfast £250.00

The Valley Room

With its panoramic views of the Dee Valley and Llangollen Canal. The Valley room makes a beautiful marriage room, which will accommodate up to 80 guests and up to 40 for a Wedding

Breakfast

Room Hire:

Civil Ceremony £295.00

Wedding Breakfast £295.00

The Cedar Tree Restaurant

With panoramic views over the Vale of Llangollen, The Cedar Tree will seat up to 100 for your Wedding Breakfast.

Room Hire:

Civil Ceremony £595.00

Wedding Breakfast £495.00

The Glyndwr Suite

For large Weddings up to 160 sit down Wedding Breakfast And up to 200 for an evening reception, with its own private

Bar

Room Hire:

Civil Ceremony £495.00

Wedding Breakfast £495.00

Evening Reception £495.00

Bryn Howel Offers different Drink Packages and Canapé Selection

Drinks Package 1 @ £16.95 Per Person

Glass of Bucks Fizz on Arrival

Glass of Wine with Meal

Glass of Cava for Toast

Drinks Package 2 @ £19.95 Per person

Glass of Cava/ Bucks Fizz on Arrival

Two Glasses of Wine with Meal

Glass of Cava for Toast

Alternative options @ £5.95 Per Glass, PP

Kir Royal

Pimms

Fruit Punch (Vodka Based)

Canapés

Choose from Chef's Selection below:

3 Choices @ £4.95 Per Person

4 Choices @ £5.95 Per Person

** Mini Duck Spring Roll with Hoi Sin Sauce*

** Stuffed Cherry Tomato with Spring Onion & Cream Cheese*

** Goats Cheese Bruschetta with Balsamic Glaze*

** Tempura King Prawn*

** Sun Blushed Tomato & Mozzarella Brochette with Pesto Oil*

** Mini Quiche of Welsh Cheese & Leeks*

** Smoked Salmon & Asparagus Tartlets*

** Chicken Liver Parfait En Croute*

** Ratatouille & Parmesan Crostini*

Wedding Breakfast

Please select one dish from each course to create your 3 course menu.

Our Chef would be happy to price any additional dish not listed here, all dietary requirements are catered for

3 Course Meal £29.95 Per Person

Starters

Our Homemade Soups choose from or advise your preference

Vegetable

Tomato & Basil

Leek & Potato

Honey Roasted Parsnip

Wild Mushroom & Thyme

Confit of Field Mushroom Glazed with Goats Cheese & Onion Compote finished with Baby Leaf Salad

Terrine of Chicken and Roasted Mediterranean Vegetables with Fresh Garden Herbs Wrapped in Smoked Bacon

And Served with a Pommery Mustard Seed Dressing

Chef's own Chicken Liver Pate flavoured with Seville Orange and Ruby Port

Served with Homemade Pickle and Toasted Focaccia

Roasted Vegetable and Mozzarella Tart with Balsamic, Roasted cherry Tomatoes and a Basil Pesto Dressing

A Timbale of Smoked Salmon filled with a Cocktail of Flaked Scottish Salmon, North Atlantic Prawns & Crayfish Tails

Bound in a Brandy Scented Marie Rose Sauce

Homemade Smoked Mackerel Pate Served with Dressed Rocket Leaves & Warm Walnut Bread

Melon & Parma Ham with a salad of Baby Spinach & Cucumber Served with a Mint Dressing

Main Courses

Seared Breast of Chicken Coated in a Sauce of Button Mushrooms, Roasted Baby Onions & Bacon Lardons

Roasted Loin of Pork with Savoury stuffing, Glazed Apple and a Somerset Cider Creamed Jus

Roast Breast of Turkey with Shallot & Cranberry Stuffing, Chipolatas wrapped in Bacon and Rich Pan Gravy

Steamed Fillet of Scottish Salmon with a White Wine and Watercress Cream Reduction

Roasted Loin of North Atlantic Cod wrapped in Parma Ham Served with a Oil & Vermouth Beurre Blanc

Roast Sirloin of Beef Served with Yorkshire pudding & Horseradish Sauce and a Rich Roast Gravy

Slowly Braised Shoulder of Lamb Served with Rosemary Roasted Potatoes finished with a Redcurrant Jus

*Supreme of Chicken stuffed with a Mushroom Duxelle wrapped in Parma Ham
Glazed with Wine & Tarragon Cream Sauce*

All Served with your Selection of Potatoes

New Potatoes, Roast, Fondant, Dauphinoise

Vegetarian Options

Spicy Vegetable Tagine Served with Steamed Rice & Flat Bread

Roasted Vegetable Risotto with Garden Herbs and Parmesan Shavings

Spinach, Ricotta & Wild Mushroom Lasagne

Roasted Bell Pepper filled with Vegetable Cous Cous and Glazed with Mozzarella Cheese

A Marinated Vegetable Kebab Served with Tomato Salsa & Savoury Rice

Sweet Potato & Courgette Curry with Braised Saffron Rice

Our Team of Chef's Can prepare any Dish to suit your requirement

Desserts

A Fresh Fruit Salad of Orchard Fruits and Berries Served with Fresh Double Cream

Homemade Sticky Toffee pudding with Butterscotch Sauce & Vanilla Ice Cream

Steamed Dark Chocolate Sponge pudding with Chocolate Sauce

Dainty Profiteroles filled with Chantilly Cream and Coated in Warm Belgian Chocolate Sauce

Light Milk Chocolate Torte with Raspberry Coulis

Meringue Nest filled with Chantilly Cream & Fresh Fruit

Homemade Vanilla Crème Brûlée with Freshly Baked Shortbread

Chef's Secret Recipe Bread & Butter pudding with Vanilla Pod Ice Cream

Freshly Brewed Coffee & Chocolate Mints £2.50 Per Person

Coffee & Petit Fours £3.50 Per Person

Evening Finger Buffet Selection

To create your own buffet please select 5 items

£16.95 Per Person

Selection of Sandwiches on White & Brown Bread

(Tuna Mayonnaise, Ham & Mustard, Egg & Cress, Beef & Tomato, Turkey & Cranberry, Cheese & Red Onion)

Spiced Jacket Potato Wedges with Sour Cream & Chives

Assorted Quiche (Vegetarian Available)

Roasted Chicken Drumsticks

Mini Melton Pork Pies with Branston Pickle

Chinese Style Spare Ribs

Golden Puff Pastry filled with Cheese, Ham & Mushroom

Garlic Bread Slices topped with Mozzarella Cheese & Fine Herbs

Individual Roasted Pepper & Goats Cheese Tartlets

Tandoori Marinated Chicken Kebabs with Minted Yoghurt Dressing

An Indian Selection of Samosas, Pakoras, Bhajis with Mango Chutney

Breaded Salmon Goujons with Lemon & Parsley Mayonnaise

Freshly Baked Sausage Rolls with Butter Puff Pastry

Cheese & Tomato Pizza Slices

Extra Items can be added at an additional cost of £3.50 Per Person, Per Items

Evening Supper Selection

From £9.95 Per Person

Cottage Pie Served with Pickled Beetroot £10.95

Chicken & Mango Curry Served with Rice & Nann Bread £10.95

Vegetable or Beef Lasagne Served with Garlic Bread £9.95

Vegetable or Chilli Con Carne Served with Rice £9.95

Classic Mini Fish & Chips with Tartar Sauce £9.95

Traditional Lamb Hot Pot with Pickled Red Cabbage £11.95

Light Supper

Cured Welsh Bacon or Pork & Leek Sausage Baps

Vegetarian Sausage or Vegetarian Burgers

£6.95 Per Person

Homemade Wedges or Chips

£2.95 Per Person

Salads

Dressed Salad Leaves / Coleslaw/ Tomato & Onion/ Potato Salad

£3.00 Per Person

Evening Dessert Selection

Chilled Desserts £5.95 Per Person

Double Chocolate Torte with Pouring Cream

Cream filled Chocolate Profiteroles

Exotic Fresh Fruit Salad with Cream

Freshly Prepared Tiramisu

Glazed Citrus Lemon Tart with Chantilly Cream

Vanilla Baked Cheesecake with Homemade Summer Berry Compote

Hot Desserts £5.95 Per Person

Apple, Sultana & Cinnamon Crumble with Warm Vanilla Pod Custard

Freshly Baked Bread & Butter pudding, Warm Apricot Compote & Double Cream

Warm Apple & Blackberry Pie Served with Clotted Cream

Bryn Howel Cheese Board £7.95 Per Person

Fine Cheeses with Apple, Celery and Grapes Served with a Selection of Breads, Crackers & Pickles

Accommodation

A Complimentary Bridal Suite for the night of your Wedding is included in your Package at no extra charge.

We offer discounted Room Rates for your Guests – all inclusive of a full Welsh Breakfast

Single Rooms £75.00

Double/ Twin Rooms £115.00

Superior Suites £145.00

Sovereign Suites £155.00

Children under 12 sharing a room £15.00

Prices above are per room, per night

*For further enquiries please ask your guests to contact our Reservation Department direct
Telephone: 01978 860331 – E-Mail: Reception@brynhowel.com / manager@brynhowel.com*

Our Check in time is 2:00pm and Check out is 11:00am

All room bookings require a £25.00 Non Refundable Deposit to secure the reservation

If your guests wish to get ready at the hotel before the Wedding then it is advisable for them to book the night before or make alternative arrangements as early check in before 2pm cannot be guaranteed.