

Wedding Pack

The Fishguard Bay Hotel provides a unique setting for your special day, being set in x acres of mature woodland and with spectacular over Fishguard Bay to the front.

The selection of menus offered are only meant as a guide, and should there be a dish you would particularly like which is not shown on the menu range, please ask and our team of Chefs will be only too pleased to prepare this for you. We are, of course, pleased to cater for any special dietary or vegetarian requirements.

We make no additional charge for room hire for Wedding Receptions or Evening Functions, and menus are inclusive of VAT at the current rate.

The Wynccliffe Suite can cater for up to 300 people, and can be sub-divided into three separate units for approximately 100 in each room. Alternatively, our newly refurbished restaurant seating up to 60 people is also available.

All prices include setting and laying of tables. Tables are laid with White Linen Cloths and Paper Serviettes to match your colour scheme as closely as possible. Linen Serviettes and extra Slip Cloths to match your colour scheme are available for a separate charge of £0.75 per serviette and £2.00 per Slip Cloth. Should you require any extra table decorating (e.g. flowers) this may incur an extra charge. Function organisers are invited to dress and decorate the room at a time to be agreed with the hotel.

We are now able to offer Civil Wedding ceremonies on the premises at a cost of £350.00. Regional Registrar – Mrs Barbara Eynon 01437 775176.

Definite numbers for meals required by party organisers should be confirmed no later than 24 hours before the function and these will be taken as final and charged accordingly.

A non-refundable deposit of £750.00 is required when confirming bookings and all accounts must be settled within seven days of the occasion. Any overdue accounts will incur an additional fee of £10.00 per reminder.

Wedding Menu

Starters

Florida Cocktail - £3.95

Egg Mayonnaise - £3.95

Melon & Orange Cocktail - £4.25

Creamed Wexford Mushrooms, topped with Stilton, served with Brown Bread & Butter - £5.75

Fanned Melon, with Berry Fruit and Raspberry Coulis - £4.75

Homemade Chicken Liver Pate, with Melba Toast and Red Onion Marmalade - £5.25

Prawn Cocktail, served with Brown Bread and Butter – £6.25

Smoked Salmon, served with Apple & Celery, Brown Bread and Butter – £6.25

Poached Salmon, served with a Citrus Dressing - £5.50

Homemade Soups

Welsh Cawl - £4.75

Cream of Asparagus - £4.25

Leek & Potato - £4.25

Potato, Leek & Stilton - £4.50

Scotch Broth – £3.95

Broccoli & Stilton - £4.25

Vegetable - £3.95

Pea & Ham - £3.95

French Union - £4.25

Parsnip & Apple - £4.25

Carrot & Coriander - £4.25

Main Courses

Roast Turkey, Sage & Onion Stuffing, Chipolata & Cranberry Sauce - £12.25

Supreme of Chicken Princess (Asparagus Sauce) - £11.95

Roast Loin of Pork, Sage & Onion Stuffing and Apple Sauce - £14.00

Roast Lamb, Mint Sauce and Redcurrant Gravy - £14.50

Braised Rump Steaklets in a Rich Red Wine Sauce – £11.95

Braised Lamb Cutlets in a Rosemary flavoured sauce - £13.95

Roast Sirloin of Beef, Yorkshire Pudding and Horseradish Sauce - £14.50

Supreme of Roast Chicken, Sage & Onion Stuffing, wrapped in Bacon - £11.50

Topside of Beef with Yorkshire Pudding and Horseradish Sauce - £12.75

Salmon Fillet, served with a Chive & White Wine Sauce - £13.50

Vegetarian Options

Homemade Vegetable Lasagne with Garlic Bread – £11.50

Homemade Leek and Mushroom Shepherd's Pie – £11.50

Homemade Vegetable Pancake topped with Melted Cheese - £11.50

Main course selection includes two choices of potatoes and two of vegetables. Extra vegetables or potatoes available at a cost of £0.75 per portion.

Roast Potatoes

Boiled Potatoes

Lyonnais Potatoes

Croquette Potatoes

Mashed Potatoes

Sauté Potatoes

Garlic Potatoes

Colcannon Potatoes

Buttered Peas	Broccoli
Brussel Sprouts	Cauliflower with Cheese Sauce
Honey Roast Parsnips	Courgettes
Spring Cabbage	Spiced Red Cabbage
Glazed Carrots	French Beans

Desserts & Cheeses

Chocolate Gateau - £3.95

Apple Pie & Welsh Honeyed Cream or Custard - £3.95

Pear Belle Helene - £3.95

Black Forest Gateau - £3.95

Fresh Fruit Salad & Cream - £3.95

Peach Melba - £3.95

Individual Fruit Pavlovas - £3.95

Homemade Fruit Trifle - £3.95

Homemade Sherry Trifle - £3.95

Fruit Cheesecake - £3.95

Fresh Profiteroles with Hot Chocolate Sauce - £3.95

Swiss White Chocolate Cheesecake with Strawberry Coulis - £4.25

Bailey's Crème Brule - £4.75

Homemade Banoffee Pie - £4.25

Full Cheese Board with Applies & Celery - £5.75

Half Cheese Board with Apples & Celery - £3.25

Coffee/Tea with After Dinner Mints - £1.50

Coffee/Tea with Mini Welsh Cakes – £2.25

Buffet Menus

Finger Buffet – £9.50 per person

Selection of Sandwiches, Roast Chicken Pieces, Cocktail Samosas, Cocktail Spring Rolls, Sausage Rolls, Selection of Quiches, Pizza Bites, Pickled Onions & Spicy Potato Wedges,

Also available with either Homemade Fruit Trifle or Fruit Cheesecake as dessert at £11.50 per person.

Buffet Menu 2 (2 Meat Buffet - £14.00 pp, 3 Meat Buffet- £15.95 pp)

Roast Pembrokeshire Turkey, Roast Topside of Beef or Home Boiled Ham.

Selection of Quiches, Roast Chicken Pieces, Samosas, Spring Rolls and Egg Mayonnaise.

Assorted Salads, Bakers' Basket, Hot Minted New Potatoes

Homemade Fruit Trifle, Fruit Cheesecake & Gateau

Buffet Menu 3 - £9.95 pp

Choice of filled Baps –

Roast Loin of Pork, Sage & Onion Stuffing and Fried Onions; Roast Turkey & Cranberry,

With Lettuce, Tomatoes, Cucumber & Coleslaw and Chips

Also available with either Homemade Fruit Trifle or Fruit Cheesecake as dessert for £11.95 per person

Hot Buffet (£15.95 pp)

A choice of 2 from the list below, along with Vegetarian dish:-

Homemade Navarin of Lamb

Homemade Chicken Curry, Puppodum & Mango Chutney

Homemade Beef Lasagne

Homemade Beef in Ale

Homemade Vegetable Stir Fry with Noodles

Homemade Vegetable Curry with Puppodum & Mango Chutney

Served with Rice, Chips, Boiled Potatoes, Peas, Lettuce, Tomatoes, Cucumber and Coleslaw

Fresh Fruit Salad, Profiteroles with Hot Chocolate Sauce and Strawberry Gateau

Gala Buffet (£25.00 pp)

First Course – choose any two

Homemade Soup of your choice

Fanned Melon with Berry Fruits & Fruit Coulis

Creamed Wexford Mushrooms with Brown Bread & Butter

Hawaiian Cocktail

Roast Pembrokeshire Turkey

Roast Topside of Beef

Home Boiled Ham

Whole Dressed Salmon

Vegetarian Quiches, Roast Chicken Pieces, Samosas, Spring Rolls, Sausage Rolls, Vol-au-Vents with Homemade Fillings, Homemade Scotch Eggs, Smoked Fish Platter

Salad Table to include:-

Lettuce, Tomato & Basil, Cucumber, Coleslaw, Pasta, Mushroom, Beetroot, Rice, Potato Salad, Apple & Celery and Water Melon & Prawn.

Minted New Potatoes

Bakers' Basket

Six desserts of your choice from Dessert List

Coffee & Homemade Mini Welsh Cakes

Drinks Packages – per glass

Fruit Juice – £1.30

Fruit Punch - £2.40

Wine Punch - £3.25

Sherry - £2.40

Wine - £2.75

Bucks Fizz - £3.25

Kir Royale - £3.50

Pimms - £3.75

Mulled Wine - £3.25

Sparkling Wine - £3.95

Champagne - £6.95

Still & Sparkling Water (per bottle), small bottle £1.60; large bottle £3.25

For information on prices for Wine and Champagne available by the Bottle, please see our Wine List

Confirmation Sheet

Receipt of this form together with a £750.00 deposit will constitute a confirmed booking

NAME

ADDRESS

TELEPHONE NUMBER

DATE OF FUNCTION

CHURCH TIME

SIT DOWN TIME

DAYTIME NUMBERS

MENU CHOICE

DRINKS PACKAGE

NAPKINS

FLOWERS

CAKE STAND

EVENING MENU

TABLE PLAN

SIGNATURE

DATE