



Weddings 



philipwarren

PHOTOGRAPHY • FILM




Exclusively yours

Here at The Falcondale where we pride ourselves on fine dining, exceptional, warm and professional service.

The Falcondale is an Italianate- styled Victorian country house set at the top of the valley surrounded by woodlands, green fields and a romantic sweeping drive making us the perfect place to celebrate you saying 'I do'.

With the help of our wedding co-ordinator Hannah, we are here to help you build your dream day, making it one of the best days of your lives with memories you will cherish forever.







Ceremonies & Partnerships

Harford Suite £400

Holds a maximum of 60 guests seated or up to 80 guests with 30 guests seated and 50 standing.

Peterwells Lounge £500

Holds up to 30 seated guests

Gallery Lounge £600

Holds up to 80 seated guests


Valley restaurant £600

A maximum of 80 seated guests

Outdoor ceremonies from £600

With a capacity of 200 seated guests our romantic garden pavilion can be booked for your ceremony. £600 includes the hire of 80 chairs. Additional seating can be purchased at £40 per 10 chairs.

Worried about the weather? We can offer a covered structure —price on application.



Canapes

Priced per person:

Canapes to accompany your reception drink£8

Please choose 3 from the following options :

Welsh rarebit en crouete

Halloumi with tomato jam

Smoked salmon roulade

Prawn marie- rose tartlet

Ham croquette

Coronation chicken tartlet

Canape grazing table.....£13

Includes all 6 of the above options with spiced nuts, seeds and olives

Heart shaped Welsh cakes.....£3





Reception drinks

Priced as per glass:

House wine	£5.75
Buck's fizz	£7
Dressed Pimms No1	£5.30
Mulled wine	£5.50
House sparkling wine	£7
Kir Royale	£13
House Champagne	£14
Bottled Beers	from £4.50

Vintage tea and coffee £3

Bottled still and sparkling mineral water £3.95

Priced per litre jug:

Elderflower press	£9
Fruit juices	£8

Something Different

Cocktails – Price dependant on cocktail chosen. See current list for choices.

Milkshakes & Cookies

Pimp your prosecco

If there's anything that you would like we haven't included let us know and we can get a price to you.

Wines

There is an extensive wine list available, priced by the bottle from £22. Please ask for a copy of our most current wine list.

Prosecco £ 30

Asti £30

Champagne £5.50

Corkage

Charges apply per 75cl

Still wine - £15

Champagne and sparkling wine - £19

Mini Spirits 5cl - £3 each

We can get mini spirits from our suppliers. please ask for current price list.





Wedding Breakfast

1/1/1 Menu £45

2/2/2 Option Menu £54

3/3/3 Menu £60

STARTERS

Homemade soup – to suit the season and your taste
Chicken liver parfait with red onion marmalade and melba toast
Pulled pork bon bon, red onion marmalade and cardamon
Ham and leek croquet, dressed leaves and apple jelly
Seared smoked salmon, dill and apple salad, watercress
Fishcakes with pickled fennel and tartare sauce
Goat's cheese, pickled white onion, pear and pine nuts
Cauliflower panna cotta with perl las crumb

MAIN COURSES

Welsh beef, onion puree, Yorkshire pudding
Pork loin with caramelised apple and sticky red cabbage
Chicken supreme, crispy pancetta, sage and onion stuffing, thyme jus
Rolled leg of Welsh lamb with pea puree and mint gravy
Duck breast with roasted beetroot and red wine jus
Hake fillet with samphire and chive sauce
Sea bass with rocket and anti-boise
Salmon with crushed new potatoes and creamed leeks
Local turkey breast, pigs in blanket, buttered leeks
Vegetable strudel with watercress and balsamic reduction
Nut roast with carrot puree and jus

DESSERTS

Strawberry cheesecake, strawberry compote and chocolate runout
Lemon posset with raspberry sorbet
Dark chocolate cremeaux with honeycomb and raspberries
Fresh fruit tartlet filled with crème patisserie and lemon sorbet
Black forest gateau with vanilla ice cream
70% chocolate brownie with salted caramel, Chantilly cream
Vanilla panna cotta with fruit coulis and granola
Chocolate profiteroles filled with Chantilly cream, warm chocolate sauce

Alternative Options

Vintage afternoon tea £30pp

Includes pots of tea, cafetiere's of coffee, selection of sandwiches and savoury pastries, followed by a tea tray of cakes and sweet pastries per table.

This option has terms and conditions attached, please ask us for advice

Falcondale buffet £55pp

Poached salmon, live carved honey roast ham, cured meats, sausage rolls, smoked salmon, prawn salad. Homemade rolls, cheese and onion quiche, hot new potatoes, cheese sticks, olives, egg mayonnaise, scotch eggs, selection of salads.

Presentation buffet £52pp

Carved meats accompanied with items as listed on the evening buffet menu, your choice of potatoes and a hot dish. Followed by a selection of desserts to include black forest gateaux, white chocolate cheesecake, chocolate truffle cake, profiteroles and lemon tart. Includes tea and coffee.

Useful Information

We kindly request that you let us know your guests food choices 14 days prior to your wedding day. We are delighted to be able to cater for any guests with specific dietary requirements.

Tasting sessions can be organised with our wedding co-ordinator to discuss your preferences and any requirements you may have.



For the Little Ones

Aged between 2 and 12 years

Half portions of your wedding breakfast are offered at £25 or you can choose a more child friendly menu at £15.

MAIN COURSES

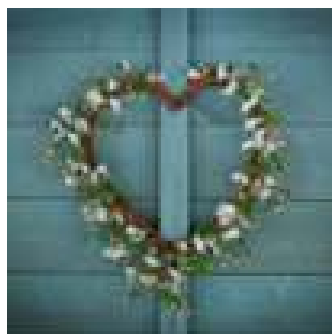
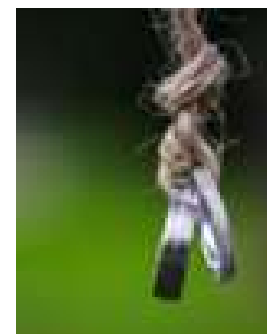
Cheese and tomato pizza
Homemade chicken goujons with peas or beans with hand-cut chips
Homemade fish goujons w
Pork sausages with mashed potato and gravy

DESSERT

Vanilla ice cream

Keep the little ones happy with an activity pack for £6





Evening nibbles

Hot Baps

At £14pp

Choose either of:

Bacon, Sausages

Accompanied by floured baps, fried onions, potato salad, mixed leaves, tomato and cucumber salad and coleslaw.

Burgers

At £17pp

Accompanied with brioche rolls, fried onions, pickles, potato salad, coleslaw, mixed leaves, tomato and cucumber salad.

Pizza

At £15pp

A choice of 2 pizzas accompanied by homemade wedges

Barbeque pulled pork rolls

At £16pp

Accompanied with floured rolls, stuffing, selection of seasonal salads and matching accompaniments.

Cheese and charcuterie

At £21pp

Perl Las, Perl Wen and Pantysgawn cheese and cured meat with crackers, grapes, apple, celery and chutney.

Grazing Buffet

£22pp

Selection of sandwiches:

Cheese and pickle

Egg mayonnaise

Beef and horseradish

Ham and mustard

(upgrade your sandwiches to carved ham and turkey with home-baked bread rolls at £5pp)

Sausage rolls

Cheese and onion tartlet

Coronation chicken

Prawns marie rose

Scotch eggs

Selection of seasonal salads:

Green leaves, Falcondale coleslaw,

Potato salad, Beetroot salad,

Dressed cucumber, Tomato salad,

Dressings and Dips

Crisps

Olives

Seeds and nuts

Hog Roast

at £29 pp

Carved and served on the terrace*, minimum of 80 guests, served with onion stuffing, chunky apple sauce, floured rolls, selection of seasonal salads and roasted onions

*subject to availability, will be served indoors in the event of bad weather

Additions

Price per person £4:

Spicy wedges

Chunky chips

French fries

Hot new potatoes

Price per person £6:

Spicy chicken wings / drumsticks

Fish goujons

Chicken goujons

Desserts

at £8 pp

A great selection of desserts can be added to your evening buffet. Ask us about your favourite, or possibly have a selection of chef's recommended crowd pleasers in the form of a buffet table.

Afternoon tea buffet

at £ 27.50 pp

Includes pots of tea, cafetiere's of coffee , selection of sandwiches and savoury pastries, cakes and sweet pastries.

Wedding Hire Fee

Fee of £3500

In order to ensure your day is as magical as you deserve the Hotel is exclusively yours for your wedding day.

Included in the hire fee:

- Exclusive use of the hotel and grounds from 11am on your wedding day to 11am the next day.
- 17 individually decorated bedrooms for up to 34 guests inclusive of a full Welsh Breakfast.
- A Dedicated wedding co-ordinator to help plan your special day.
- White table linen, napkins, cutlery and glassware


(If you would like to offset your Wedding Hire Fee this can be done by charging your guests for their overnight stay)





Notes

If you'd like a quote for your wedding day we can get one drafted up on your first meeting.
Just ask!





**THE
FALCONDALE**

HOTEL & RESTAURANT
GWESTY A BWYTY

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