

YOUR WEDDING



AT THE CAE MOR





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YOUR WEDDING AT THE CAE MOR HOTEL

Thank you for enquiring about holding your wedding reception at the Cae Mor Hotel. Set in stunning crescent of Llandudno's Victorian Promenade, the Cae Mor Hotel opened in 2006 after a sympathetic restoration by its current owners. In 2008 the hotel opened its function facilities which provide the ideal venue for small to medium sized weddings catering for up to 55 during the day and 70 for the evening reception.

Licensed for Civil Ceremonies our aim is to provide you with a one stop shop for all of your wedding requirements. Our management team, along with our preferred suppliers hold a wealth of knowledge and experience when it comes to looking after you on your special day, from wedding photography, chair covers, to the cake nothing is too much trouble.

To take some of the strain out of organizing your special day we have put together 3 all inclusive packages at set prices with the aim of helping manage the budget for your wedding, we can even offer you exclusive use of the hotel from as little at £6500.00 including Food, Drink*, and the accommodation.

Should your guests require accommodation for the day of your wedding celebration we offer a 15% discount off the published rates for the rooms. These do vary according to the time of year. Prices are inclusive of full Welsh breakfast and are based on 2 sharing. Check in is from 2pm, early check is available where possible, should it not be possible then the hotel will arrange where possible a room for guests to get ready.

Once again thank you for your enquiry, if we can be of further assistance or have any more questions our co-coordinator will be more than happy to assist you further.

YOUR WEDDING AT THE CAE MOR HOTEL



WEDDING ETIQUETTE

To help plan your wedding day we have noted below suggested wedding etiquette

The Receiving Line;

This is the formal greeting of your guests upon arrival or prior to the wedding breakfast- Bride's Mother, Grooms Father, Bride, Groom, Brides Father, Grooms Mother.

Cutting the Cake;

This follows an announcement by the Best Man or the Toast Master. The cake is first sliced by the Bride and the Groom before the dessert is served

Toasts and Speeches;

These can take place at any time you choose however they are traditionally performed after the meal has finished

The Bride and Groom ~ Proposed by the Bride Father after his speech

The Bride ~ Proposed by the Groom

The Bridesmaids ~ Proposed by the Best Man

YOUR WEDDING

One of the hardest things when planning your wedding is keeping the budget under control. With this in mind we have put together three different packages at fixed prices so you can be assured that whichever package you choose there will be no surprises at the end of your big day.

The packages include~

- Advice from the wedding coordinator on planning and organizing your wedding day

- Silver cake stand (round or square)

- A selection of coloured linen napkins

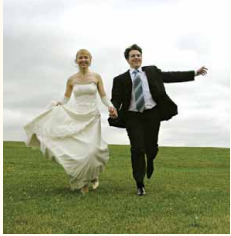
- Use of the hotels public rooms etc for the photographs

- Complimentary menu tasting for the Bride & Groom

- Complimentary accommodation on the wedding night

- Complimentary 1st anniversary stay for the Bride & Groom

- Preferred accommodation rates for your guests subject to availability



WEDDING PACKAGE OPTIONS

PACKAGE 1

- 1 Glass of sparkling wine or bucks fizz on arrival
- 3 Course wedding breakfast
- 2 Glasses of house red, white or rose to accompany the meal
- 1 Glass of sparkling wine for the toast
- Evening buffet selection up to 6 items

£55.00 per person

PACKAGE 2

- 1 Glass of Sparkling wine or bucks fizz and canapés on arrival
- Upgraded 3 course wedding breakfast
- 2 glasses of upgraded red, white, and rose to accompany the meal
- 1 glass of house champagne for the toast
- Evening buffet selection up to 8 items

£70.00 per person

PACKAGE 3

- 1 glass of champagne and canapés on arrival
- Upgraded 4 course wedding breakfast
- 3 glasses of upgraded red, white or rose to accompany the meal
- 1 glass of champagne for the toast
- Evening buffet selection up to 11 items

£85.00 per person

EVENING PACKAGE

- 1 glass of champagne on arrival
- Choice of 5 canapés from our selection
- Evening buffet selection up to 15 items

£25.00 per person

MENU OPTIONS

Our chef has created a sumptuous selection of starters, mains and desserts for you to choose from, all individually priced to suit your budget.

When you hold your wedding reception with us and you have opted for one of our all inclusive packages then choosing your menu could not be simpler.

Package 1 allows you to choose from the first five dishes.

Package 2 allows you to select from the first 10 dishes.

Package 3 gives you the option to select from all the dishes on our menu selection.

Should you wish to select a dish outside of your package option please speak to your coordinator who will be happy to assist.



STARTERS

Soup of the day	3.95
Traditional prawn cocktail	4.25
Home cured salmon gravadlax with a mustard dressing and rye bread	4.50
Home pressed ham hock terrine with petit salad	3.95
Spinach and parmesan tart	4.25
Chicken liver parfait with madeira jelly and baby leaves	4.75
Fanned duo of melon with a mixed berry coulis	4.75
Butternut squash aranchine with a basil and pesto oil	4.75
Classic smoked salmon and rocket salad	4.50
Duck rilette with a petit salad	4.95
Smoked trout and almond tart with dressed petit salad	4.75
Salmon ballantine with sauce verde	5.25
Twice baked goats cheese soufflé	4.95
Tempura king prawns with sweet chili sauce	5.25
Charcuterie platter (cured meats)	6.25
Gazpacho (spanish chilled soup)	4.50



MENU OPTIONS

MAINS

Traditional chicken chasseur	9.50
Traditional roast sirloin of welsh beef with all the trimmings	9.50
Mushroom stroganoff	8.75
Spinach and ricotta tortellini with tomato and basil sauce	8.75
Smoked haddock rarebit	9.50
Coq au vin	11.95
Lamb hotpot with mint suet dumplings	11.50
Pan-fried salmon with langoustine beurre blanc	12.95
Lemon and cumin marinated chicken breast with a red wine jus	11.50
Stuffed pepper with spiced cous cous topped with perlwen	9.95
Pork loin stuffed with wild mushrooms and black pudding served with calvados jus and apple fritters	12.50
Pan roasted guinea fowl with a morel and madeira jus	17.95
Roast troncon of halibut with sauce vierge	19.50
Venison loin with dauphinoise potatoes and a vanilla jus	POA
Saddle of rabbit with herb gnocchi and game jus	15.50
Beef wellington with red wine jus and wild mush room duxelle	20.50

DESSERTS

Classic lemon tart served with chantilly cream	4.25
Crème caramel	3.95
Profiteroles laced with dark chocolate drambuie sauce	3.95
Banoffie fool	3.95
White chocolate cheese cake with a berry compote	4.25
Sticky toffee pudding with cinnamon ice cream	4.50
Treacle tart with vanilla ice cream	4.25
Pavlova with chantilly cream and a fresh berry compote	4.50
Gateaux (chefs choice)	4.35
Crème brulée with short bread biscuits	4.50
Baileys mousse with glazed strawberries	4.95
Pear frangipane tart with crème anglaise sauce	5.25
Chocolate and cointreau parfait with a berry compote	4.95
Glazed fresh fruits and sorbet	5.25
Amaretto marinated strawberries with welsh clotted cream	5.50

MENU OPTIONS



BUFFET MENUS

To keep things simple when choosing your buffet we have 3 price's for you to select from, with in these price bands you can select which items you would like to include. These prices are as follows;

£5.95 for 6 items

£7.95 for 8 items

£9.95 for 10 items

SAVOURY

- Sandwich selection
- Mini croque monsieurs
- Tempura prawns
- Chicken pakora
- Chicken satay sticks
- Chicken drumstick
- Sea food pastries
- Cheese straws
- Cold meat platter
- Coleslaw
- Potato salad
- Rice salad
- Pasta salad
- Smoked salmon platter
- Buffet selection (sausage rolls, pork pies)
- Cocktail sausages
- Mini peppered steak pies
- Mini chicken and bacon pies
- Puff pastry assortment
- Indian selection
- Spiced potato wedges
- Mini ham and cheese panini's
- Cheese and onion quiche
- Quiche loraine
- French onion quiche
- Hot bacon baps (£1.00 supplement)

SWEET

- Fruit salad
- Mini cheesecakes
- French macaroon selection
- Bakewell tart
- Lemon tart



MEETINGS AND EVENTS: TERMS AND CONDITIONS

Provisional Reservations

Event facilities can be reserved provisionally for a period no greater than 7 days, after which Cae Mor Hotel reserves the right to release the reservation unless the booking is confirmed.

Should we receive an enquiry for the same date as your reservation we shall contact you to confirm your booking. Should you be unable to confirm your reservation with a deposit and the 3rd party wishes to confirm their reservation we shall release your date to them.

Provisional bedroom reservations will be held for no longer than 14 days, once confirmed our Group Accommodation Booking cancellation policy will apply as follows:

Cancellation of the whole group up to 30 days prior to event 10% charge
Cancellation of individual rooms up to 30 days prior to the event no charge

The following applies to single or the whole group:

21 to 30 days prior to event 25% charge of anticipated revenue
10 to 20 days prior to event 50% charge of anticipated revenue
3 to 10 days prior to event 75% charge of anticipated revenue
0 to 2 days prior to event 100% charge of anticipated revenue
(this cancellation policy is only for accommodation bookings, For event cancellations please see page 2)

Confirmation

A booking is confirmed only upon receipt of a signed contract and with details of the appropriate company/personal payment method/details. All bookings must also be confirmed with a 20% deposit for Accommodation and Private dinners and a £750.00 deposit for weddings along with a signed copy of the terms and conditions. All deposits are non refundable but may be transferable at the discretion of the Company.

Terms of Payment and Credit Facilities

Credit facilities will only be granted to customers who have used the company before or Government bodies. Customers qualifying for Credit Facilities will be required to settle outstanding invoices with in 14 days of receipt. We reserve the right to charge interest on amounts overdue for settlement.

Customers who do not qualify are expected to settle in full prior to the event; any amounts outstanding are to be settled on departure.

Credit facilities will not be granted to Weddings and Private Dinners

MEETINGS AND EVENTS: TERMS AND CONDITIONS



Final Numbers

Final numbers of guests attending an event (with the exception of a wedding) are to be provided to the company no less than 48 hours prior to the day (guaranteed minimum numbers) The charge to the client will be based on either the actual number on the day or the guaranteed minimum numbers, which ever is the greater. Final Numbers for weddings are required no later than 3 weeks prior to the day for billing purposes. In the event that the number increases after this date then payment will be required upon departure for any extra guests. For weddings held during the months of May to September inclusive on Fridays and Saturdays a minimum number of 50 guests is required.

Cancellation of Event Space

In the unfortunate circumstances that you have to cancel or postpone your confirmed booking at any time prior to the event, the hotel will make every effort to re-sell the facilities on your behalf. Any cancellation or postponement must in the first instance be notified verbally. All cancellations must be confirmed in writing, either by Email or Letter no more than 5 days after verbal notice has been given; we cannot release the event space for resale until this time has elapsed.

The following charges will apply:

Cancellation with in 41 to 80 days of the event – 30% of the anticipated revenue
 Cancellation with in 15 to 40 days of the event – 75% of the anticipated revenue
 Cancellation with in 14 days of the event – 100% of the anticipated revenue

Prices

All prices in our information brochure are current at the time of going to print. Cae Mor Hotel reserves the right to amend prices should costs increase substantially due to seasonal fluctuations or raw material costs, for which prior notice will be given. Prices may also be adjusted for changes in VAT or other government taxes which are beyond our control.

Damage

Whilst you and your guests are occupying Cae Mor Hotel it is expected that every effort be made to safe guard the fixtures, fittings and decoration. Any damage caused will be repaired by Cae Mor Hotel and the cost will be recharged to the client/hirer.

Loss or Damage to Property

Cae Mor Hotel shall not be liable to any loss or damage to the property of guests or any such person as may so occupy the premises except within the constraints of the Hotel Proprietors Act 1965

Health and Safety

It is expected that guests using Cae Mor Hotel comply fully with all the regulations concerning licensing, fire, health and safety. Any person found to be in breach of such regulation will be asked to leave the premises.

CLOGAU[®]
GOLD



Tony Fanning
PHOTOGRAPHY



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FOR ALL
OCCASIONS

TLYSAU'R-BRÍODAS WEDDING-BELLES

BRIDAL BUYER AWARDS
2011
FINALIST
Best Customer Services



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