

the **Oriel**
COUNTRY HOTEL & SPA
In St.Asaph, North Wales



"Simply Magical"

Brief History of the House



With mature gardens and acres of beautiful Welsh countryside surrounding it, The Oriel Hotel is unique and very special.

Oriel dates back to 1780, originally having been a private country home. For a greater part of 1900's Oriel was a boys boarding school. The original name of the house was Bryn Elwy, which was changed to Oriel after Oriel College Oxford, which was attended by the founding headmaster of the boys school.

The Seddon family bought the hotel in 1998 and refurbished the hotel to its current high standard with modern facilities, whilst maintaining the country feel and setting with the warmth that only a family owned and run business can provide.

Your wedding will be arranged and run by dedicated and experienced wedding director Michelle Seddon and the team.

Telephone **01745 582 716**
Email michelle@theorielhotel.com



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The Journey of Your Special Day



New for 2016/17 our Fabulous Marquee Weddings in the hotel grounds



THE ULTIMATE WEDDING PACKAGE

50 day adult guests and 100 evening adult guests

- Private use of indoor conservatory and outside Terrace area & Japanese garden for photos and for arrival reception drinks
- Arrival drink - choice of sparkling blush, Peach Bellini, Kir Royale or Pimms cocktail
- Chefs canapés served with arrival drinks
- Three course wedding breakfast
Chosen from bronze or silver menus
(one set menu must be chosen with the exception of children, vegetarians and any guests with dietary requirements)
- Coffee & homemade fudge
- Personalised table menus
- Table centres filled with fresh flowers to compliment your wedding colours/theme
- Two glasses of house wine per person to accompany your wedding breakfast
- Glass of sparkling Cava or Prosecco for toasts
- Cake stand, knife, white table linen, red carpet welcome
- Master of ceremonies
- Evening reception with a choice of evening buffet options A, B, C or D
- Indonesian bridal suite & bottle of Champagne with breakfast in bed the following morning
- One month's complimentary membership for the Oriel Health & Leisure club for the bride and groom
- First anniversary complimentary dinner for two and a bottle of Prosecco
- VAT
- Only wedding taking place

THE MARQUEE WEDDING PACKAGE

New for 2016 & 2017

Beautiful Marquee arranged for 80 guests

- Hire of beautiful Marquee set up for 80 guests
- Marquee includes ceiling and wall drapes, coconut floor matting and 2 ceiling chandeliers
- Arrival drinks - jam jars filled with Pimms cocktail, alcoholic fruit or non alcoholic punch, pink lemonade
- Warm canapés
Mini fish & chips in cones with chip-shop vinegar
Mini cocktail sausage in a wholegrain mustard & honey dressing
Warm tartlet filled with leeks & Lancych mature cheese
- Hog roast or lamb spit
Accompanied with a selection of salads, potatoes
Kilner jar selection of desserts, Eton Mess, Lemon posset, Dark & white chocolate mousse
- Cheese Wedding cake for evening buffet
3 Tier cheese wedding cake, chosen from handmade Welsh organic cheeses accompanied with homemade chutneys, figs, grapes, artisan breads & savory biscuits
- Evening party
Room hire for disco/band, this would be held either in the Vale suite or Terrace suite depending on numbers and music requirements.
- Table wine, sparkling wine and Champagne choices are available from our extensive wine list, and prices for corkage are available on request
- VAT
- Only wedding taking place

*The canapés, hog roast and dessert can be changed for a wedding breakfast menu chosen off the bronze selector.

Additional adults and children can be added to any packages, prices on request.

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FALL IN LOVE WEDDING PACKAGE

30 day adult guests and 60 evening adult guests

Fall in Love package available January – April and October – November

- Private use of indoor conservatory and outside Terrace area & Japanese garden for photos & drinks reception
- Arrival drink of Bucks Fizz
- 3 course wedding breakfast, chosen off the bronze menu (same set menu to be chosen)
- Coffee & mints
- Personalised table menus
- Fall in Love table centre vases or candelabras
- One glass of house wine per person to accompany your wedding breakfast
- Glass of sparkling wine for toasts
- Cake stand, knife, white table linen, red carpet welcome
- Master of ceremonies
- Evening reception with bacon baps & potato wedges
- Elwy bridal suite & bottle of bubbly with breakfast in bed the following morning
- VAT
- Only wedding taking place

WINTER WONDERLAND PACKAGE

50 day adult guests and 100 evening adult guests

Winter wonderland package available November – December and January – February

- Private use of indoor conservatory and outside Terrace area & Japanese garden for photos & drinks reception
- Mulled wine or Warm apple cider cocktails arrival drink
- Warm canapés – fish & chips, warm brie & cranberry mini tartlets, honey & grain mustard chipolata sausages
- 3 course wedding breakfast, chosen off the bronze menu (same set menu to be chosen)
- Glass of house wine served with the meal
- Glass of sparkling rose served for the toast
- Evening buffet of posh hot dogs, coleslaw and wedges
- Elwy or Indonesian bridal suite & bottle of bubbly with breakfast in bed the following morning
- Master of ceremonies
- Hotel decorated with Christmas decoration during the month of December
- VAT
- Only wedding taking place

EVENING WEDDING PACKAGES

OPTION A

- Complimentary room hire for late afternoon or early evening civil ceremony 4pm onwards
 - Bucks fizz drinks reception
- Private banqueting suite for evening buffet & party
 - Fork or finger buffet for 75 adults
 - Master of ceremonies
 - Red carpet, cake stand & knife
 - Elwy bridal suite

OPTION B

- Complimentary room hire for late afternoon or early evening civil ceremony 4pm onwards
 - Bucks fizz drinks reception
- Private banqueting suite for evening buffet & party
- Bacon, sausage baps & potato wedges for 125 guests
 - Master of ceremonies
 - Red carpet, cake stand & knife
 - Elwy or Indonesian bridal suite

Option A or B are available for weddings taking place on the following dates/months

Friday & Saturday Weddings in January & February

Friday Weddings March, April & November

Sunday – Thursday inclusive Weddings – Any month from January – December excluding bank holidays

Additional adults and children can be added to any packages, prices on request.

Bronze Wedding Menu

STARTERS

- Chicken liver parfait with red onion confit, melba toast
Platter of melon and raspberry coulis (GF)
- Goats cheese hash brown with beetroot salad, slow roasted tomato
- Smoked haddock and salmon fishcakes with garlic mayonnaise, rocket, tomato and red onion salad
- Oriel House prawn cocktail with crisp lettuce, diced apple, cucumber and marie rose sauce (GF)
- Chicken and ham hock terrine with crisp leaves, piccalilli and toasted soda bread
- Mushroom risotto with Parmesan, truffle oil with Stilton beignets

SOUP STARTERS

- Roast pepper and tomato soup with crème fraiche (GF)
- Leek & potato soup with Snowdonia cheese fritters (V)
- Cream of chestnut mushroom and sage soup (GF)
- Butternut squash and ginger soup (GF)
- Potato pear and watercress soup (GF)
- Chicken, vegetable and Pancetta broth (GF)
- Minestrone soup with Parmesan and focaccia bread
- French onion soup served with Parmesan bread



MAIN COURSES

- Traditional roast chicken, sage & onion stuffing, chipolata sausage, seasonal vegetables, roast potatoes & roast gravy
- Salmon wrapped in Pancetta with dill crushed new potatoes, seasonal vegetables and served with a watercress & white wine sauce (GF)
- Braised beef steak with garlic roasted vegetables, green beans, carrots, dauphinoise potatoes and red wine jus (GF)
- Pork loin steak with confit of belly pork, rosemary roasted potatoes, braised red cabbage, roasted vegetables and served with a apple cider cream sauce (GF)
- Supreme of chicken breast with creamy mash potato, mushroom, leek, white wine cream sauce and seasonal vegetables (GF)
- Cod loin fillet with potato puree, wilted spinach, braised fennel, fennel confit with a bouillabaisse sauce (GF)
- Shoulder of lamb with colcannon potatoes, carrot and swede puree, roasted courgettes bacon and pea jus (GF)
**£2.00 per person supplement*

DESSERTS

- Sticky toffee pudding with butterscotch sauce & honeycombe ice cream
- Traditional Eton mess with caramel shortbread
- Spiced poached pears in red wine with a mango parfait & chocolate sauce (GF)
- Passion fruit & white chocolate cheesecake with orange sorbet (GF)
- Chocolate brownie and raspberry ripple ice cream
- Lemon posset with caramel shortbread
- Freshly brewed Columbian coffee & chocolate mints*
- We can cater for food allergies, intolerances or special dietary requirements*

Silver Wedding Menu

STARTERS

Tempura battered king prawns with warm stir fry salad, crisp baby gem lettuce, chilli jam dressing

Confit of duck leg and smoked bacon hash brown with poached egg and homemade tomato ketchup

Seasonal melon platter with soft fruits and Parma ham (GF)

Smoked chicken, king prawn, mango and fig salad with passion fruit and raspberry vinaigrette

Hot smoked salmon and crab tian bound with lemon, horseradish crème fraiche with fine herbs, pineapple chutney, goats cheese and chilli beignet

Goats cheesecake with red onion confit, tomato compote, balsamic and pesto dressing

INTERMEDIATE SORBET COURSE

Mango, pink grapefruit, lemon, blackcurrant, apple, raspberry, Champagne, gin & tonic

**intermediate course supplement £4.25 per person*

MAIN COURSES

Chicken filled with asparagus, mushroom and goats cheese mousse with mushroom risotto, green beans and Champagne sauce

6oz rib eye steak cooked medium and served with a herb field mushroom, balsamic onions, dauphinoise potatoes, seasonal vegetables, choice of peppercorn sauce, blue cheese, or Diane sauce (GF)

Pan fried sea bass with chorizo roasted potatoes, artichoke puree, cherry tomatoes, Provencal vegetables, tomato and basil sauce (GF)

Roasted lamb rump with boulangere potatoes, green beans, roasted root vegetables, mint & red currant jus (GF)

Tuna loin steak pan fried served with nicoise style potatoes, green beans, sun blushed tomatoes, olives, capers, red onions balsamic butter sauce

Pan fried duck breast with fondant potatoes, creamed cabbage and Pancetta, butternut squash mousse, cherry and rhubarb jus (GF)

Thyme roasted sirloin of beef, Yorkshire pudding, roast potatoes, seasonal vegetables & served with roast gravy

DESSERTS

Salted chocolate delicie with coffee mousse & rum crème fraiche (GF)

Summer fruit tart with crème patisserie glazed lemon saboyon & raspberry sorbet

Turkish delight cheesecake with chocolate sauce (GF)

Trio of dessert, Eton Mess, lemon posset, chocolate brownie

Hot chocolate & orange fondant with pannacotta ice cream

A selection of Welsh cheeses served with homemade chutney, grapes & celery **available as an additional course before or after dessert at £7.00 supplement*

Freshly brewed Columbian coffee & chocolate mints



VEGETARIAN MENU

STARTERS

Deep fried breaded goats cheese with poached pear, beetroot salad and balsamic dressing

Goats cheese hash brown with slow roasted tomatoes, peppers, chilli dressing and watercress salad

Seasonal melon platter with raspberry coulis

Poached pear in red wine with roast peppers, blue cheese and toasted walnut salad with syrup dressing GF

MAIN COURSES

Tartlet of creamed leeks with Brie, roasted Mediterranean vegetables, & red onion confit

Risotto of butternut squash, crispy sage, walnuts and Perl Las blue cheese

Stuffed peppers with spiced chick peas served with a three bean & tomato casserole GF

Roasted vegetable stack with grilled halloumi cheese and Malaysian spiced coconut sauce

"The superb food just made the day complete"

CANAPÉS

CHEF'S CANAPÉS

Prawn Marie rose

Chicken liver pate

Smoked salmon & cream cheese

Sticky honey & wholegrain cocktail sausages

Cream cheese and chive (V)

DIAMOND CANAPÉS

Individual chicken and mushroom pies

Leek and cheddar cheese tart (V)

Belly pork with apple compote

Goats cheese hash brown with tomato compote (V)

Individual fish and chips with pea puree

Smoked salmon mousse crostini

Crab, coriander and chilli beignet

CHILDRENS MENU

£20 per child

Only available for under 12 yrs

Arrival Drink

Melon cocktail

Soup

Garlic bread fingers

Cheesy garlic bread fingers

Homemade chicken dippers, chips and peas

Small portion of roasted chicken, vegetables and potatoes

Sausage and mash

Vanilla ice cream with toffee sauce

Glass of orange or blackcurrant squash



WEDDING DRINKS PACKAGES

SAPPHIRE

Glass of Bucks Fizz on arrival
Glass of house wine with the meal
Glass of Prosecco for toast

RUBY

Glass of Kir royale on arrival
3 bottles of house wine and 2 pitchers of lager
(4 pint pitcher)
Per table of 10 adults with the meal
Glass of Prosecco for toast

DIAMOND

Selection of chef's canapés (4 per person)
Glass of Pimms cocktail or Peach Bellini for ladies,
bottle of lager for men on arrival
Two glasses of house wine with the meal
Glass of Prosecco for toast



CORKAGE IS AVAILABLE

£10.50 per bottle of 750ml wine

£13.50 per bottle of 750ml sparkling wine

£15.50 per bottle of 750ml Champagne



What We Include

- A bespoke wedding day, carefully planned and arranged by wedding director Michelle Seddon and her team
- Red carpet & personal welcome
- Private bespoke conservatory for private drinks reception with outside garden terrace available for wedding drinks reception
- Beautifully groomed gardens with Japanese pagoda & Japanese red bridge for those all important photographs
- Complimentary room hire for the wedding breakfast and evening function room, if different banqueting suites are used then a room hire charge may apply
- White table linen & matching napkins
- Personalised menus
- Cake stand & knife
- Duty manager to perform Master of Ceremony duties
- Complimentary overnight accommodation in one of our suites for the bride & groom
- Advise on professional wedding suppliers, see our list of associated wedding suppliers
- The only wedding taking place that day
- VAT



ENTERTAINMENT

We want your evening party to be as enjoyable and special as your day reception and therefore it is vital to provide top quality entertainment to ensure the whole night is an evening to remember.

Our resident DJ's provide quality discos to suit and their fees range from £225 - £275 for the evening.

We also have a number of quality local bands and details are available on request.

ASSOCIATED WEDDING SUPPLIERS

Mantones – Venue dresser and specialist cakes/chair covers/balloons
07812 458044 or www.mantones.co.uk

Debbie Ogden bridal hair and make-up consultant – www.debbieogden.net
Wedding proms, parties & special occasions tel 01492 532691 or 07766 328216

Mike & Steve Mainstone Photo & Video – 01745 823187 www.mikeandstevemainstone.com

Chris Porteous Photography – 01745 850985 or 07970 216533 www.chrisporteous.com

Finishing Touches chair covers – Email: michelle@theorielhotel.com

Trefor Jones Menswear – www.treforjones.co.uk Suit Wedding Hire – Try before you hire - all stock on the premises
Tel: 01824 702 061 Email: sales@treforjones.co.uk

Denbighshire County Council Registrars – 01745 366612

Beauty Pamper treatments & Hen parties – The Oriel Spa – 01745 536721

Cariad Bridal shop in Abergele – The experience of finding the dress of your dreams should be enjoyed and not rushed so please allow a couple of hours for your first visit!
Telephone: 01745 832560 Email: info@cariadbride.com

Go In Luxury Wedding Cars – Tel: 07874017900, or 01745 350241 Email: goinluxury@btinternet.com
www.goinluxury.co.uk

Morwen Blythin – Harp and piano – Tel: 01745 360315, or 0778164262 morwenmurray@aol.com

Brochure photographs courtesy of Chris Porteous, Aled Oldfield & Peter Wynne Photographers



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TARIFF & WEDDING PRICES

The Marquee Wedding Package

- 2016 - £4999 2017 - £5099

The Marquee is also available to add to a bespoke package or any of our other packages, prices on request

Ultimate Wedding Package 2016 prices

- Saturday weddings - Package price £4299
- 10% discount for midweek weddings
Sunday - Friday inclusive

Ultimate Wedding Package 2017 prices

- Saturday weddings - Package price £4359
- 10% discount for midweek weddings
Sunday - Friday inclusive

Fall in Love Package 2016 prices

- Saturday weddings between January - April, October & November - £1599
- 10% discount for midweek weddings Sunday - Friday inclusive

Fall in Love Package 2017 prices

- Saturday weddings between January - April, October & November - £1659
- 10% discount for midweek weddings and Sundays

Winter Wonderland

- 2016 - £2900 2017 - £2950
- 10% discount - Sunday - Thursday

Evening Wedding Package

- 2016 - £1199 2017 - £1259

Civil ceremonies & civil partnerships room hire prices & capacities

Conservatory for up to 50 guests £350
Fountain suite for up to 70 guests £200
Oriol suite for up to 100 guests £200
Terrace restaurant for up to 100 guests £400
Vale suite for up to 220 guests £600
Japanese Garden £400

WEDDING BREAKFAST BESPOKE PRICES

3 course set menu with coffee.

	2016	2017
Bronze Menu	£32.00	£32.50
Silver Menu	£36.00	£36.50

WEDDING DRINKS PACKAGES

	2016	2017
Sapphire	£13.95	£14.50
Ruby	£17.95	£18.50
Diamond	£19.95	£20.50

Chef's Canapés

2016 - £4.95 per person for choice of 4
2017 - £5.50 per person for choice of 5

Diamond Canapés

All selection £19.50
or choice of 4 £15.00

The DCC register fees available on request from council office.

Prices for all Bank Holiday packages on request.

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TARIFF & WEDDING PRICES

Evening Buffet prices per person

All guests attending the evening reception must be catered for.

A. Fish goujons, chips and mushy peas in a cone
2016 - £10.25 2017 - £10.50

B. Hot roast baps - choose from roast pork, roast turkey, roast beef or honey roast ham with their own accompaniments, mixed salad, coleslaw, potato wedges. (Choice of two meats)
2016 - £13.95 2017 - £14.50

C. Hot fork buffet - lamb rogan josh & basmati rice, beef balti & basmati rice, mild chicken korma & basmati rice, Malaysian chicken curry & basmati rice, beef chilli con carne, beef lasagne & jacket potato, Vegetable curry & rice, three bean vegetarian chilli & rice, naan bread.
2016 - £16.50 (choice of 3 dishes)
2017 - £16.95 (choice of 3 dishes)

D. Cold fork buffet - Honey roast ham & turkey, vegetable quiches, coleslaw, mixed salad, pasta, feta, olive & roasted Mediterranean vegetable salad, warm minted new potatoes, assorted breads.
2016 - £16.50 2017 - £17.00

E. Pork hog roast carved off the spit & served with crispy crackling, sage & onion stuffing, baps, apple sauce, salad, coleslaw & garlic roasted potatoes
2016 - £18.25 2017 - £18.95

Evening sweet buffets

- price on request

We can recommend professional musicians to perform during your ceremony & drinks reception including harpists, solo pianist or string quartet.

Wedding Cake

3 or 4 tier cheese wedding cake
Dressed with figs & grapes & flowers.
Served with kilner jars of homemade chutneys, artisan breads, savoury biscuits.
Prices from £300 details on request.

Wedding Accommodation Rates

Prices are per double/twin room and include full Welsh breakfast. Free wifi, Free use of health & leisure club, vat. A non refundable deposit of £40 per bedroom is required upon booking

	2016	2017
Standard 1 night	£105.00	£110.00
Standard 2 nights	£185.00	£190.00
Superior 1 night	£120.00	£125.00
Superior 2 nights	£215.00	£220.00
Deluxe 1 night	£125.00	£130.00
Deluxe 2 nights	£225.00	£230.00

Elwy bridal suite 1 night £140
Indonesian bridal suite
1 night £160

Children sharing with 2 adults £15.00 each.
Bedroom 12 noon check-in £15 supplement applies.

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