



BEAUFORT PARK HOTEL



*The Ideal
Wedding Venue*



CALL 01352 758 646

EMAIL weddings@beaufortparkhotel.co.uk

VISIT www.beaufortparkhotel.co.uk





BEAUFORT PARK HOTEL

Congratulations

Thank you for considering the Beaufort Park Hotel as the venue for your Special Day.
We appreciate that all weddings are different, and that this is YOUR day.

Included are some suggestions for your Wedding Breakfast, Drinks Packages and Evening Buffets. Should you not see anything to your tastes then our Chef will be delighted to discuss alternatives and ideas of your own. Saturdays are the most popular day for weddings so why not consider another day of the week to receive a discount off your wedding meal & evening buffet (applicable to full packages only).

Civil Ceremonies & Partnerships

We are fortunate in having a number of Function Rooms licensed for Civil Wedding and Partnership Ceremonies, accommodating intimate ceremonies of just a few guests and up to 220 guests in our Westminster Suite. Ceremonies can be performed daily.

Please ask for current details.

Prices for the room hire for your ceremony vary according to the function room chosen.

You can also be married outdoors in our Garden Gazebo (weather permitting).

Prices include the use of our ring cushion, red carpet aisle and floral decoration for the registrars table.

Please ask for further details.





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Fully Inclusive Package

All of our complete wedding packages (ie wedding breakfast, drinks package and evening buffet) are inclusive of the following services at no extra charge:-

- ♥ Red Carpet on arrival
- ♥ Glass of sparkling wine for bride & groom on arrival
 - ♥ Master of ceremonies
 - ♥ Personalised menus & table plan
 - ♥ Floral decorations for your tables
- ♥ Napkins and linen to compliment your colour scheme
 - ♥ Free car parking on site
 - ♥ Disco for your evening reception
- ♥ Bridal suite for bride & groom inclusive of full Welsh breakfast
 - ♥ Children's menus
 - ♥ Reception room hire
 - ♥ Use of cake base & knife
- ♥ Gardens for photographs & drinks receptions
 - ♥ Vat included

Minimum numbers to qualify for fully inclusive package
Daytime reception x 50 adults plus evening reception x 100 adults

Late Wedding Package

Getting married late afternoon? Celebrate with an evening reception.... Select your buffet menu from the wedding buffet selector. Additional refreshments can be arranged, for example a luxury afternoon tea to keep your guests going until the evening buffet.

Please call our wedding co-ordinator to discuss your ideas.

Room Dressing

For that extra special touch, why not let our team of professionals dress the room:-

Available as a package or as individual items:-

- ♥ Top table swag in white voile
- ♥ Sparkling starlit ceiling swags
- ♥ LED blossom trees
- ♥ Table mirrors

Optional Extras

- ♥ Civil Ceremony indoors or outdoors
- ♥ Canapés with your reception drinks
- ♥ Additional nights in your bridal suite
- ♥ Sweetie Tables – all your favourite sweets complete with candy stripe bags and scoops. Not just for the children!
- ♥ Sparkling light curtain.

You are welcome to provide additional room dressings for example chair covers with colour co-ordinated organza bows, co-ordinated table runners, starlit LED dance floor, table sprinkles, balloons & mood lighting. Please ask us for details for local companies with preferred rates for Beaufort Park Hotel weddings.



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Luxury Afternoon Tea & Light Refreshments

Available from 4.00pm until 6.00pm

For couples wishing for a later ceremony followed by an evening celebration with a buffet from our selector menus. Some delicious lighter menu ideas to keep your guests satisfied until the evening buffet. These menus cannot be used as a substitute for an evening buffet.



Luxury Afternoon Tea

Selection of Sandwiches

Homemade Fruit Scones

with fresh Strawberries, cream & strawberry jam

Selection of 3 cakes from the following:-

Chocolate Brownie

Victoria Sponge

Vanilla Slice

Homemade Bara Brith

Lemon Drizzle

Carrot Cake

Freshly Brewed Tea & Coffee

Glass of Sparkling Wine



Light Refreshments

Arches Posh Fish Finger Butty

Crisp battered haddock goujons, gem lettuce and tartare sauce served on bloomer bread

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Pulled Pork Baps

Slow cooked, melt in the mouth pork served with apple sauce on soft white and wholemeal baps

(Vegetarian alternative - Grilled Halloumi Cheese)



Make a Weekend of It!

If you have guests travelling from a distance, why not suggest they make a weekend of it and take the time to explore this beautiful area. Accommodation is available for your wedding guests, including family and executive rooms. Please call for current rates.





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Wedding Menus

Starters

Please make one selection for all of your guests

Homemade Soup of Your Choice

Served with continental bread

Fantail of Seasonal Melon

Laid on a pool of passion fruit and mango coulis and finished with fresh berries

Homemade Duck and Liver Terrine

A smooth pate served with our own apple and fruit chutney and rosemary foccacia

Homemade Salmon and Dill Fishcake

On a bed of baby leaves with lemon pickle

Beaufort Prawn Cocktail (£1.25 supplement)

Cocktail prawns in a brandied mayonnaise dressing, served on a bed of crisp lettuce with smoked salmon and king prawn garnish and served with a mini brown bread roll

Baked Goats Cheese and Caramelised Red Onion Tartlet

On a bed of baby leaves with balsamic drizzle

Main Courses

Menu A

(Please make one selection for all of your guests plus one vegetarian option)

Traditional Roast Breast of Chicken

Served with chipolata and bacon roll, home-made sage & onion stuffing, roast gravy

Roast Loin of Pork

Glazed with wholegrain mustard and honey and served with cider jus and a sage and apple compote

Roast Leg of Lamb

Served with a mini rosemary Yorkshire pudding, mint sauce and a Port wine and rosemary jus

Menu B

(Please make one selection for all of your guests plus one vegetarian option)

Traditional Roast Topside of Welsh Beef

Finest Welsh beef served with homemade Yorkshire pudding, Horseradish sauce and roast gravy

Pot Roasted Rump of Welsh Lamb

*Slow cooked in its own juices with baby roast vegetables
Served with a claret sauce and garnished with deep fried leeks*

Traditional Roast Turkey

Accompanied with honey roast ham, chipolata and bacon roll, home-made bara brith and sage stuffing, cranberry sauce and roast gravy





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Wedding Menus *Menu C*

Carvery Menu

Minimum numbers 40 adults, maximum recommended numbers 100 on this menu

Choose 3 from the following roast meats

Served hot or cold with your choice of salads or vegetables and potatoes

Mustard Glazed Loin of Pork

Traditional Roast Turkey

Served with homemade bara brith & sage stuffing & all the trimmings

Roast Topside of Welsh Beef encrusted with Peppercorns

Hand carved Welsh beef served with homemade Yorkshire pudding

Honey Glazed Gammon



All the main courses include your choice of two seasonal Vegetables and your choice of one potato dish from below.

Additional Potato Dishes available at a supplement.

Roast Potatoes

Minted New Boiled Potatoes

Fondant Potatoes *(Braised in Vegetable Stock)*

Parmentier Potatoes *(Cubed Roast)*

Duchesse Potatoes *(Creamed & Piped)*

Dauphinoise Potatoes *(Sliced with Garlic & Cream, topped with Cheese)*

Vegetarian Menus

Please make one selection for all of your guests

Courgette and Sweet Pepper Mille Feuilles

*Layers of Courgette, Pimento & Goats Cheese brushed with Olive Oil
baked until golden brown, served with a Mediterranean Bread filled with Brie*

Leek & Welsh "Y Fenni" Cheese Crown

Placed on a vegetable stir fry and garlic mushroom cream

Caramelised Shallot & Brie Tarte Tatin

Served with baby leaves & balsamic dressing

Stuffed Pepper

Filled with roasted Mediterranean vegetables, with a red pepper drizzle.

Topped with a sage crumb & baked until golden brown



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Desserts

Please make one selection for all of your guests

Shrewsbury Shortcake

A light butter shortbread, topped with a cloud of Chantilly cream, nestled with fresh strawberries and served with a fruit coulis

Homemade Cheesecake of your choice

Served with a fruit coulis

Homemade Profiteroles

Filled with Fresh Cream, laced with Cointreau and wrapped in a hot chocolate sauce

Chocolate Torte

Smooth chocolate truffle on a light sponge topped with chocolate ganache and raspberries

Individual Pavlova

Filled with fruits of the forest and berries, crowned with whipped cream and circled with a raspberry coulis

Refreshing Lemon, Raspberry & Vanilla Posset

Sweet, tangy & refreshing , a classic British set cream dessert

Pear Belle Helene

*Tuille basket, filled with dairy vanilla ice cream, and pear poached in red wine
Drizzled with a chocolate sauce*

All menus served with freshly brewed tea and coffee, mints & petit fours

Childrens Menu

Children can either have a smaller version of the Wedding breakfast selected or choose one option from each course of the following suggestions:-

Melon and strawberries

Homemade soup

Garlic bread

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Sausage and mash, peas or beans

Chicken nuggets and chips, peas or beans

Cheese & tomato pizza and chips, peas or beans

Tomato Pasta topped with cheese, cucumber and tomato

~ ~ ~

Ice cream

Fruit salad

Chocolate fudge cake



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Wedding Drinks Packages

Silver

Reception drink from choice below

1 glass house red or white wine with meal

1 glass sparkling wine to toast



Gold

Reception drink from choice below

2 glasses house red or white wine with meal

1 glass sparkling wine to toast



Diamond

Reception drink from choice below

Bottles of wine on your guest tables from our wine list

1 glass champagne or sparkling wine to toast

Reception Drinks

Choose one from the following:-

Sherry

Summer sangria

Tropical fruit punch

Bucks fizz

Pimms & lemonade

Warm mulled wine

Sparkling wine

Kir Royale (sparkling wine with cassis)

Gin Fizz



Why not order a selection of savoury canapés to accompany your reception drinks?

Selection of Canapés

Assorted homemade savoury nibbles to accompany your reception drinks.

Please ask for our selection.

Fingers of Homemade Bara Brith



Buffet Selector

Please choose a minimum of six items from the following

The same selection should be made for all of your guests.

- ♥ Assorted Sandwiches (V)
- ♥ Assorted Bridge Rolls (V)
- ♥ Platter of Toasted Garlic Bread &/or Garlic Naan Breads (V)
 - ♥ Ciabatta Pizzas (V)
 - ♥ Spicy Cajun Potato Wedges (V)
- ♥ Mini Jacket Potatoes topped with Sour Cream (V)
 - ♥ Sausage & Apple Plait
 - ♥ BBQ Chicken Drumsticks
- ♥ Toasted Bruschetta, topped with tomato salsa & grilled mozzarella cheese (V)
 - ♥ Trio of Mini Sausages
 - ♥ Individual Assorted Mini Tartlets (V)
 - ♥ Indian Platter (Bhajis, samosas, poppadoms) (V)
 - ♥ Chinese Platter (Spring rolls, prawn crackers, kin do spare ribs)
- ♥ Assorted Salad Bowls please select four from the following - tossed salad, coleslaw, pasta salad, rice salad, potato salad, beetroot, Cantonese salad (V)
- ♥ Cold Carved Ham, Chicken & Beef served with continental bread basket
 - ♥ BBQ Ribs
 - ♥ Platter of Seasonal Fruits (V)
 - ♥ Salmon Cutlets
 - ♥ Mini Pork Pies with home-made chutney
 - ♥ Southern Fried Chicken
 - ♥ Homemade Paté and mixed bread basket
 - ♥ Crisps & Tortilla Chips with dip (V)
- ♥ Cheese-board from Wales and The Borders (Selection of 3 cheeses served with water (V) biscuits and oatcakes, grapes, celery and spring onion)
- ♥ Mediterranean Platter (Olives, mozzarella cheese with sundried tomatoes, stuffed vine leaves, houmous & pitta bread, spinach and feta cheese plait, chargrilled vegetables in olive oil) (V)

Hot Buffet Selector

Choose one of the following plus a minimum of 3 items from the above list.

Hot vegetarian option available on request.

- ♥ Home-made Chicken Stroganoff with Saffron Rice
 - ♥ Home-made Beef Lasagne
- ♥ Home-made Beef Hot Pot served with red cabbage
- ♥ Home-made Chilli con Carne with rice & tortilla chips
 - ♥ Home-made Chicken Curry and rice

Set Buffet Menu

- ♥ Succulent Carved Roast Pork (Hot vegetarian option available on request)
 - ♥ Soft white & wholemeal baps
 - ♥ Homemade sage & onion stuffing
 - ♥ Tossed salad & coleslaw
 - ♥ Potato wedges
 - ♥ Apple sauce

All buffets served with a selection of accompanying home-made chutneys, dips and dressings

(V) Suitable for vegetarians or vegetarian options available.

Our Chef will be delighted to discuss creating your own personal menus

Sweet Tables

Selection of traditional sweets with scoops and candy striped bags presented on a fairy lit table.



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Booking Terms and Conditions

Payment Terms

A provisional booking can only be held for 7 days.

A non-refundable deposit of £500.00 is required to secure your reservation within 7 days, on receipt of which your booking will be confirmed to you in writing, outlining initial details discussed.

A further 50% of the estimated total is payable 3 months before the date of your wedding and is non-refundable. It is your responsibility to ensure that this payment is made on time. Bookings will be released where payment is not made by the due date with no monies refunded.

Final numbers along with the remaining outstanding balance is payable 2 weeks prior to your wedding.

To spread the cost of your wedding, we welcome payments in instalments or by direct debit. Please ask for details.

All payments are non refundable & non transferable.



Should your final guest numbers not reach the provisionally booked amount, The Beaufort Park Hotel reserves the right to alter the function room chosen.

Cancellations must be made both verbally followed by a letter in writing from the person who made the original reservation, within 7 days.

As all payments are non refundable, we recommend that you take wedding insurance to cover you in case of unforeseen circumstances.

The bride and groom or the person organising the reception will be responsible for the behaviour of their guests & children attending and will be held responsible for settling any charges incurred. The hotel reserves the right to close a reception should guest behaviour be unacceptable, with no payments refunded.

The Beaufort Park Hotel is happy to supply a disco for your evening function. Should you prefer to provide your own entertainment, then a copy of their public liability insurance certificate must be provided 2 weeks prior to the wedding. The duty manager reserves the right to control the volume of any entertainment.

Any alcohol brought into the hotel for consumption on the premises without prior consent will be confiscated.

To help with the smooth running of your event, the hotel is happy to accept items for your reception the day before the wedding. Any belongings must be collected the day following the reception. Items are left at your own risk and the Beaufort Park Hotel does not accept any liability for loss or damage that may occur.

Prices quoted are correct at time of printing.

The Beaufort Park Hotel reserves the right to alter prices of food and drink due to unforeseen changes in prices from our suppliers and changes in VAT.



With thanks to all our couples for allowing us to use their photographs and their photographers for supplying the images.

Trasy Livingston-Davies (www.tldphotography.co.uk), Tanya Davies (www.tanyadaviesphotography.com),

Gerry Blackford (www.gerryblackfordphotography.com)



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