

# WEDDINGS AT THE FAENOL FAWR













# the Venue

#### GRADE II LISTED HISTORICAL MANOR HOUSE

Hidden away amongst the beautiful North Wales countryside via an idyllic tree lined driveway, with its prestigious Tudor architecture including our grand oak staircase and the magnificently impressive panelled suite with exquisite open fireplace for your truly magical setting.

At Faenol Fawr, we pride ourselves in making your day as individual, exciting and memorable as you have always dreamed. We believe that the planning and anticipation of your celebration should be and will be a pleasure.

a classic & elegant venue for your fairytale wedding



# the Barn

#### ESCAPE TO THE COUNTRY

With its solid stone whitewashed walls and soaring timber-framed ceilings, The Barn is a romantic spot, perfect for relaxed weddings in any season. With its original features dating back to the 16th century, The Barn makes for a more personal wedding venue.

# the space

The beautiful barn is perfect for both intimate ceremonies as well hosting grand receptions under the lofty heights of the original oak beams. Our huge open dining room offers a great space for your guests to feast on luxurious food from one end, while enjoying drinks from a bar at the other.

Our delightful, spacious courtyard, with sheltered timber seating and pretty planting, is ideal for balmy summer evenings as well as cosy winter weddings allowing your guests to spill out into the fresh air. The barn can hold a minimum of 80 guests and up to a maximum of 250 people for a sit down meal. Our ceremony room is licensed for a hundred and seventy guests which is magically transformed into your dance floor ready to dance the night away.

# the difference

### WHAT MAKES US DIFFERENT...

The Faenol Fawr is a family-run country house hotel and barn offering a personal, bespoke service. It is this that makes the Faenol Fawr one of the most sought after wedding venues in North Wales.

#### EXCLUSIVE HIRE £2000

Ask us about our weekday and off peak season discounts.





# THE BARN

AT THE FAENOL FAWR





romantically YUStic

# the Hotel

#### TRADITIONAL & ELEGANT

Our classic and elegant Country House Hotel is the perfect place for your fairytale wedding. Hidden away amongst the beautiful North Wales countryside via an idyllic tree lined driveway, with its prestigious Tudor architecture including our grand oak staircase and magnificently impressive panelled suite with exquisite open fireplace for your truly magical setting.

# the space

Our Country House hotel can cater exactly to your needs with our packages ranging from just 20 guests up to 120, your day can be as big or as intimate as you like. Once you and your guests have celebrated the day away, dined on our exquisite wedding menus & danced the night away, you can rest your head in one of our lovingly restored bedrooms.

HIRE FEE £1000

Ask us about our weekday and off peak season discounts.















the best of both worlds
Country House Hotel & The Barn

# the Service

#### TAKING THE STRESS AWAY

Here at the Faenol Fawr Hotel, we have the experience to create your perfect day no matter the size or how simple, extravagant or individual your plans are. Have the wedding of your dreams... choose between The Barn (250 capacity) or traditional Country House (120 capacity).

# each wedding comes with...

- A dedicated wedding team
- 250 wedding breakfast capacity in The Barn
- 120 wedding breakfast capacity in Country House
- 36 beautifully individual styled rooms including our mews cottages
- Only one wedding on one day
- Wedding weekend packages
- Licensed for Civil & Partnership ceremonies (170 maximum capacity)
- Leisure, gymnasium, sauna & swimming pool
- Exclusive landscaped gardens
- Tudor period backdrop
- Memorable menu options
- Highly recommended customer services



# the Package

#### COMPLIMENTARY TO THE SPECIAL COUPLE

- Consultation with our dedicated wedding team
- Consultation with our qualified on-site Florist and Venue Dresser
- Menu tasting for two guests \*1
- 20 special family and friends wedding tariff in our unique accommodation including full Welsh breakfast
- One month unlimited use of the Faenol Fawr Hotel pool, gym and sauna
- Civil and Partnership ceremony lease \*2
- Red carpet and personal welcome
- Chair covers and a range of organza bows \*3
- Selected table centre options such as candelabras or crystal globe candle holders with mirror circle and tea light table
- All linen requirements, including optional napkin folds
- Cake stand and wedding knife
- \*1 drinks not included with Menu Tasting
- \*2 £400 additional charge for room hire
- \*3 wedding breakfast suite only

# the Additions

#### A FEW FAIRYTALE EXTRAS...

- Two day weekend weddings
- Chauffeur driven Bentley
- Master of Ceremonies
- Resident DJ, ambience illumination and digital display
- Garden and marquee wedding
- Celebratory Champagne helicopter flight
- Reception drinks and canapés on location
- Bespoke wedding breakfast, consultation with head chef

Please note that the above are subject to price quoted at the time of booking.

<sup>\*</sup>Additional charge for outside civil ceremonies of white wedding chairs at £2 per chair



# the Tudor Banquet

#### £39.95 PER GUEST

Your wedding breakfast preferences, please select a single choice of starter, main & dessert.

### to Start...

#### HOMEMADE SOUPS

- Cream of tomato perfumed with fresh basil topped with golden snippets
- Leek and potato garnished with deep fried leeks
- Creamy cauliflower and Stilton accompanied by a crispy cheese flute
- A puree of carrot and orange blended together with fresh coriander and flocked cream
- Sweet potato, apple and ginger combined with clotted cream
- Hot chicken and wild mushrooms in a white wine sauce served in a pastry tartlet
- Fans of seasonal melon presented with raspberry sorbet and drizzled with fruit coulis
- A smooth parfait of chicken livers together with Cumberland sauce and crispy bread
- A salad of succulent prawns topped with smoked salmon finished with a lemon dressing
- Homemade Thai spiced salmon and cod fishcakes laced in sweet chilli sauce
- Smoked duck served with rocket and chef's potato salad
- A tian of local salmon and avocado topped with cucumber scales and caviar enhanced by balsamic and red pepper vinaigrette

## the Mains...

- Breast of local chicken wrapped in bacon and served with a white wine and tarragon sauce
- Succulent roast turkey with bacon & chipolata roll, sage and onion stuffing
- Pork loin steak set on wholegrain mustard mashed potatoes with stilton sauce
- Finest Welsh slow roasted beef together with homemade Yorkshire pudding and a red wine & thyme jus
- Leg of local Welsh lamb served with wild garlic, rosemary & red wine jus
- Poached fillet of salmon served on a bed of creamed leeks topped with tomato chutney
- Mediterranean vegetable gateau drizzled with delicate pesto cream (V)
- Our take on a homemade Nut Roast placed on a rustic tomato sauce (V)
- A flavoursome Goat's cheese crumble balanced with char gilled vegetables (V)

All main courses are served with two styles of potatoes, three fresh vegetables of the day and appropriate accompaniments

## and to Finish...

- A silky smooth lemon tart presented with Chantilly cream
- A rich chocolate brownie together with hot chocolate sauce and vanilla ice cream
- Warm homemade sticky toffee pudding with butterscotch sauce and vanilla ice cream
- A trio of chocolate torte
- Homemade apple pie served with fresh custard or ice cream
- Homemade chocolate and salted caramel tart and vanilla ice cream
- Traditional raspberry cheesecake accompanied with mixed fruit coulis
- A selection of specially selected cheeses with celery, grapes and biscuits

We are pleased to offer an excellent range of dietary requirement dishes. Price and suggestions available on request. If you require a choice menu for the wedding breakfast, an additional £3.95 to be added per guest.

\* Please note that prices are based on Friday, Saturday and Sunday Pre-Bank Holiday dates. Prices valid until 2021. Minimum 60 guests for the hotel and 80 for The Barn.



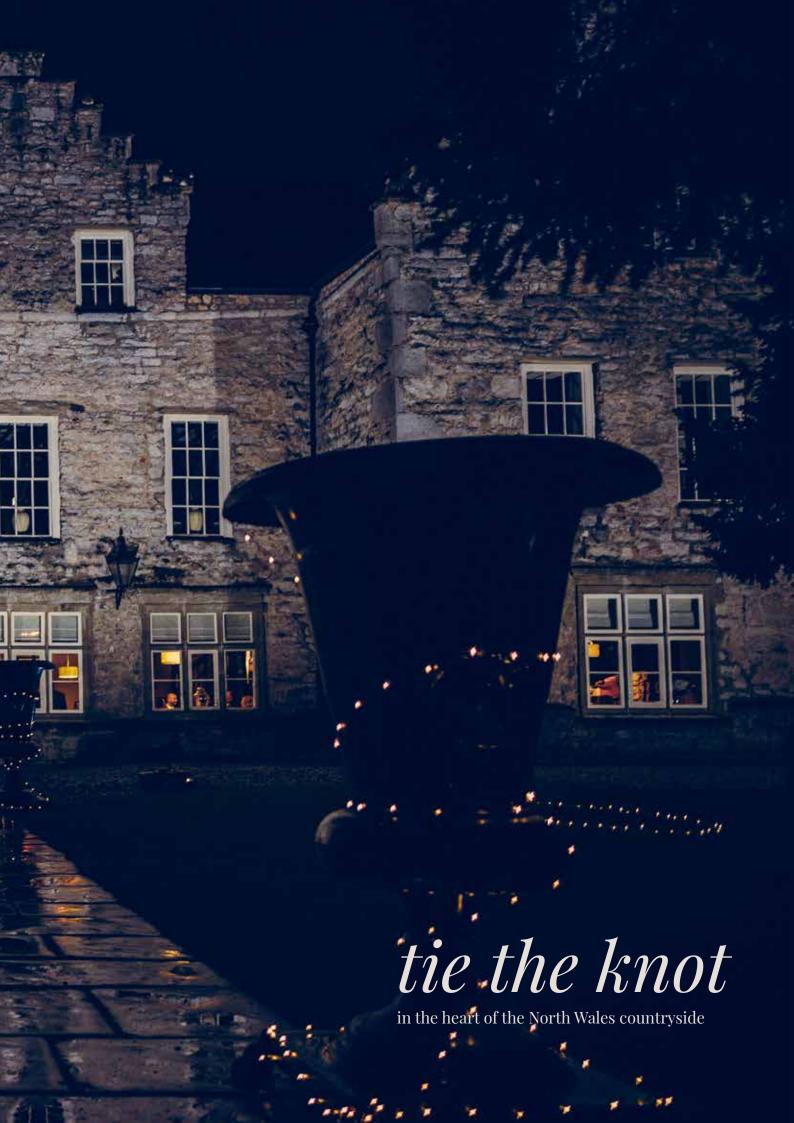






At Faenol Fawr, we pride ourselves in making your day as individual, exciting and memorable as you have always dreamed.





# the Accompaniments

#### PERSONALISE YOUR DAY WITH DELICATE EXTRAS

## the Canapés

£6.95 PER GUEST

- Smoked salmon and cream cheese blinis
- Homemade chicken liver pate on crispy bread
- Chocolate dipped strawberries
- Asparagus wrapped in Parma ham

- Creamy Brie topped with tomato chutney
- Roast Welsh beef in mini Yorkshire puddings garnished with horseradish
- Mini homemade beef burgers

### the Sorbets

£4.95 PER GUEST

- Tangy lemon and lime laced with Welsh vodka
- Kir Royale: Champagne and Crème de Cassis
- Orange and Grand Marnier

- Mango and Papaya
- Refreshing Blackcurrant

## the Finale

• Freshly brewed tea or coffee & mint treats

 Freshly brewed tea or coffee  $\ensuremath{\mathcal{G}}$  pet it fours £2.25 PER GUEST £3.25 PER GUEST

## the Children

£17.95 PER GUEST

#### to Start...

Chilled melon & strawberries

Ciabatta garlic bread

### the Mains...

Homemade crispy chicken goujon's ℰ chunky chips

Sausages placed on mashed potatoes with chef 's gravy

### to Finish...

Mini chocolate brownie ℰ sauce

Selection of ice cream

Alternatively you could opt for half portions of your chosen wedding breakfast menu. Please ask for more details and prices. \*Children aged up to 12 years

And, if you require a choice menu\* for the wedding breakfast, an additional £3.95 to be added per guest. \*Choice of 2 starters, 2 main and 2 desserts. For 3 choices, P.O.A.

# the Drinks

#### LUXURY PACKAGES TO SUIT YOU

## the Cava Reception

£15.95 PER GUEST

- An arrival glass of celebration Bucks Fizz (or fresh orange juice soft drink option)
- Two glasses of finely selected house white or red Wine
- A flute toast of finest Cava

# the Prosecco Reception

£21.95 PER GUEST

- An arrival glass of Prosecco or Pimms served with fresh fruit or Bottled Beer
- Two glasses of finely selected house white or red Wine
- A flute toast of finest Prosecco

# the Champagne Reception

£26.50 PER GUEST

- An arrival flute of strawberry infused Grand Champagne
- Two glasses of an exclusive choice of Pinot Grigio, Sauvignon or Merlot
- A flute toast of classic Champagne

Personal tailored drink packages can be arranged, price on request.

# the Evening

#### CHOOSE AN EVENING BUFFET

## the Finger Selection

£15.95 PER GUEST

Please choose a minimum of 6 items from the following:

- Selection of sandwiches with choice of fillings: egg & cress/ chicken & sweet chilli/ cheese & tomato chutney/ ham and English mustard/ tuna & cucumher
- Homemade breaded chicken goujons
- Battered cod goujons
- Marinated chicken skewers pieces of chicken with peppers & onion
- Mini potato skins filled with cheese and ham
- Homemade pizza on ciabatta bread

- Chicken drumsticks with spicy coating or plain
- Mini Yorkshire Pudding filled with beef and topped with horseradish Sauce
- Sausage rolls
- Garlic bread
- Filled Vol-au-Vents
- Crisps
- Barbecue spare ribs
- Mini fruit cream tartlets

## the Casual Selection

Fish and chip cones
 Hand carved roast local pork served with baps accompanied by stuffing, homemade apple sauce, crunchy crackling and salad
 Add wedges for an additional £1.75
 Chicken goujons and chip cones
 Homemade beef, minted lamb & vegetarian burgers served in baps accompanied with cheese, traditional sauces and salad
 £11.95 PER GUEST

## the Carvery Selection

£18.95 PER GUEST

Choose any two of our hand carved meats:

- Beef, pork, honey roast ham, turkey
- Hot new potatoes
- Hot vegetable pasta bake
- Tomato & red onion salad
- Cucumber & fennel salad

- Coleslaw salad with sultanas
- Mixed leaf salad
- Sweet chilli rice
- Potato salad
- Selection of breads

<sup>\*</sup>Please note that if no buffet is required, a charge will be applied for suite hire









The Faenol Fawr endeavours to bestow an exceptional service, exquisite food and a dedication to detail to ensure your wedding is the most perfect day imaginable.

