

## St. Mary's Hotel & Country Club

Pencoed,  
Vale of Glamorgan,  
CF35 5EA  
Tel: 01656 861100  
www.stmaryshotel.com

*All of our prices are inclusive of VAT, and subject to market fluctuations that can change at any time.*

### Room Hire

**Civil Ceremony** **£250.00**

This price includes the room for the Civil Ceremony, the Wedding Breakfast and the Evening Reception

**Wedding Reception** **£200.00**

This price includes the room for Wedding Breakfast and Evening Reception

**Evening Reception** **£150.00**

This price includes the room for the Evening Reception

### Guests Accommodation

All of the following rates only apply for our standard rooms and are all inclusive of breakfast.

**Double Room** **£84.00 per night**

(There is a £10 charge if you require both beds to be made up.)

**Single Rooms** **£70.00 per night**

**Family Rooms with 1 child** **£99.00 per night**

**Family Rooms with 2 children** **£104.00 per night**

**Double Room with 3 Adults** **£104.00 per night**

**Double Room with 4 adults** **£114.00 per night**

## Banqueting Menu

A selection of canopies will be served complimentary with your drinks on arrival.

### Soups

Farmhouse Vegetable Soup with Herb Croutons	£3.50
Leek & Potato Soup with herb infused Ciabatta Crustine	£3.65
Spicy Butternut Squash Soup with Fresh Cream Swirls	£3.75
Roasted Courgette & Rosemary Soup with a Crispy Wild Roquette Garnish	£3.95

### Starters

Chilled interleaved Delice of Seasonal Melon complimented with a rich Cassis Sorbet and Fresh Fruit Coulis	£4.95
St Mary's Chicken Liver Parfait infused with Smoked Bacon toasted Brioche and glazed leaves	£4.95
Smoked Salmon Rosettes with Roasted Cherry Tomatoes, Wild Roquette and Sweet Mustard Dressing	£5.25
Salad of Norwegian Prawns, with light Jerez Vinegar Dressing, Avocado Shavings and glazed Continental Endives	£5.75
Buffalo Mozzarella with Beef Tomato Salad with Crispy Baby Spinach and Toasted Pine Nuts	£5.25
Brochettes of Tiger Prawns on a nest of wilted Pak Choi and sealed with a Chilli Lime and Coriander Butter	£6.25

### Intermediate Sorbet Course

Mango, Pink Grapefruit, Passion Fruit, Lemon or Cassis	£3.00
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## Main Courses

Roasted Sirloin of Welsh Beef accompanied with a traditional Yorkshire Pudding and a Rich Roast Gravy	£16.95
Roasted Vale of Glamorgan Turkey with Chestnut Stuffing and Bacon enrobed Chipolata Sausage, and a Cranberry infused Roast Gravy	£15.95
Roasted Leg of Welsh Lamb infused with Fresh Rosemary and accompanied with Red Currant Scented Gravy	£16.95
Roast Fillet of Scottish Salmon rolled in paprika and Parma Ham and finished with a creamy Pesto Rosso Sauce	£16.75
Ballontine of Corn Fed Chicken filled with a duck and Pistachio Mousse and finished with a White Wine Cream	£14.95
Fillet of Pembrokeshire Pork with caramelised Apples and Calvados infused Sauce	£16.95
Rack of Welsh Lamb with roasted baby vegetables Confit garlic and finished with a sumptuous Red Wine and Rosemary Jus	£19.95
Tournedos of Welsh Beef Fillet with Dauphinoise Potato and Light Béarnaise Sauce	£19.95
Fillet of Sea Bass with Roasted Baby Fennel and a Crayfish Nage	£17.95

## Vegetarian Choices

Roasted Baby Vegetables En Croute complimented with a Sun Blushed Tomato Cream	£14.95
Layered Towers of Portobello Mushrooms, Roasted Egg Plant, Spinach and Buffalo Mozzarella with a light pesto glaze	£14.95
Char grilled Peppers filled with a Mediterranean style Cous-Cous and Wild Roquette glaze	£14.95
Wild Mushroom Risotto scented with Truffle Oil and topped with Parmesan Wafers	£14.95



## Desserts

Individual Tart au Citron with Seasonal Berries and Mirror of Mango and Raspberry Coulis	£4.75
Chocolate and Peach Brandy Gateau served on a Sea of White Chocolate Cappuccino	£4.25
Dutch Apple Lattice Pie complimented with a light Vanilla Crème Anglaise	£4.25
Mango and Passion Fruit Delice Champagne Sorbet and Passion Fruit Coulis	£4.75
Rich Belgian Chocolate Mousse with a Praline Sauce and Rossini Biscuits	£4.50
Individual Strawberry & White Chocolate Cheesecake, complimented with a Tuille of Pannacotta Ice Cream	£5.25
A duo of iced Chocolate Parfaits with a Grand Marnier Sauce	£5.25
Crème Brule with Malibu and Coconut complimented with a Mango Sorbet and Honeycombed Chocolate	£5.95

## Coffee

Coffee and Chocolate Mints	£1.95
Coffee and Petit Fours	£2.45

## Buffet Menus

### Carved Buffets

#### Buffet 1

*Appetiser*

Your choice of Soup

*Or*

Chicken Liver and Thyme infused Parfait  
with a Pear and Rosemary Jelly

*Entrees*

Honey Roasted Carmarthenshire Ham  
glazed with Wholegrain Mustard

Decorated Sirloin of Welsh Beef  
infused with Horseradish

Roast Vale of Glamorgan Turkey

Baby New Potatoes

*Dessert*

Mango and Passion Fruit Delice  
with a sea of Passion Fruit Coulis

*To follow*

Coffee and Pettit Fours

**£28.50**

#### Buffet 2

*Appetiser*

Your choice of Soup

*Or*

Individual Smoked Salmon Rosettes  
filled with Cream Cheese  
with a Sweet Dill and Dijon Dressing

*Entrees*

Honey Roasted Carmarthenshire Ham  
glazed with Course Grain Mustard

Decorated Sirloin of Welsh Beef  
infused with Horseradish

Roasted Vale of Glamorgan Turkey  
with anti pasto

Roasted Mediterranean Vegetable Quiche

Baby New Potatoes

*Dessert*

Individual Chocolate Mousse  
with a Crispy Tulle Basket with a  
Belgian White Chocolate Ice Cream

*To follow*

Coffee and Pettit Fours

**£33.50**

(Dressed Salmon, please add £2.50 per head)

For each of the above Carved Buffets, choose any FIVE of the following salads to accompany your Entree

### Salad Selection

Glazed Continental Leaves

Beef Tomato Chartreuse with a light Herb Dressing

Freshly prepared Coleslaw with Apple

Warm Potato Salad with Coriander

Pilaf Rice Salad with Peppers and Norwegian Prawns

Roasted Pepper and Cherry Tomatoes in a Pesto Sauce

Salad incise with Tuna & Cappaletti

Cucumber slices with Minted Yoghurt

Beef Tomato and Feta Cheese Platter  
with Balsamic Dressing

Wild Rice and Cashew Nut Salad

Traditional Waldorf Style Salad

Traditional Potato Salad with Sniped Chives

Penne Pasta with a Wild Roquette Pesto  
and Parmesan Shavings

Please be aware that the prices printed hereon are applicable to functions held in 2008. If you are planning a function for 2008 or beyond, please be aware that the prices applicable for your function will be higher than those shown here. For an indication on the likely prices for your function beyond 2008 please ask the function co-ordinator.

## Evening Buffet

### Foundation Buffet

Sausage Rolls  
Coleslaw  
Potato Salad  
Fresh Seasonal Leaves  
Cold Meat Platter (Turkey, Ham, Beef)  
Selection of Pickles & Dips

**Plus 3 items from the list below: £11.95**

**6 items from the list below: £13.95**

**9 items from the list below: £16.95**

BBQ Chicken Drumsticks  
Thai Salmon Fishcakes with a Sweet Chilli Dip  
Chicken Goujons with a Ceasar Dip  
Goujons of Fish with a Tartar Sauce  
Buffet Pasties  
Mini Pork Pies  
Seafood Hors D'oevres  
Chicken Satay & Peanut Sauce  
Indian Snack Selection  
Tempura Battered Vegetables with a Sweet Chilli Dip  
Deep Dish Mini Pizza with Sour Cream Dip  
Selection of Hot Bread Rolls  
Cream Cheese & Broccoli Filo Knots  
Onion Bhagi  
Garlic Bread Slices  
A Selection of Vegetable Satays  
A Selection of Buffet Corn Beef, Cheese & Onion Pasties  
Crispy Potato Wedges with a Spicy Tomato Dip  
Chinese Dim Sum with a Sweet Chilli Dip Sauce  
Individual Buffet Quiche  
Mini Crab Cakes  
A Selection of Welsh & Continental Cheeses with Assorted Wafers  
Mini Ham & Cheese Paninnes  
Smoked Haddock & Spinach Gruyere Pastry Bites  
Mini Chicken & Salsa Fajitas  
Individual Mini Puff Pastry Tartlet Selection  
Spicy Falafel with Yoghurt Dip  
Savoury Buffet Brioche Selection

## Evening Entertainment

We have our own in house Disco available playing a wide range of old and modern music, with something to suit all tastes and ages!

**£125.00 for the evening.**

This is an optional extra and there will be no charge should you wish to use your own Disco, but unfortunately they will have to bring their own equipment.

## Drinks Packages

### Package 1

**£8.95**

*On Arrival*

Glass of Bucks Fizz  
or  
Glass of House Wine

*With Your Meal*

One Glass of House Wine

*For the Toast*

Glass of Sparkling Wine

### Package 2

**£9.95**

*On Arrival*

Glass of Bucks Fizz  
or  
Glass of House Wine

*With Your Meal*

Two Glasses of House Wine

*For the Toast*

Glass of Sparkling Wine

### Package 3

**£12.95**

*On Arrival*

Glass of Bucks Fizz  
or  
Glass of House Wine

*With Your Meal*

Two Glasses of House Wine

*For the Toast*

Glass of House Champagne

## Create your own Package

*On Arrival*

Fruit Juice	£2.25 per person
Pimms and Lemonade	£2.75 per person
Sherry	£2.25 per person
Bucks Fizz	£3.25 per person
Sparkling Chardonnay	£14.95 per bottle
House Champagne NV	£25.00 per bottle
Moet & Chandon NV	£39.95 per bottle

*With Your Meal*

House Wines

An extensive wine list is of White, Red & Rose available on request!

*For the Toast*

An extensive current wine list is available on request!

## Corkage Charges

Wine	£8.00 per bottle
Sparkling Wine or Champagne	£10.00 per bottle