



Derwydd Mansion Wedding Brochure



A beautiful bride on our
grand oak staircase

Derwydd Mansion, Derwydd Road, Llandybie, Ammanford,
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SILVER Wedding Package

- Exclusive access to 8 acres of historic grounds
- Complimentary photo opportunity within the Mansion House for the bride & groom
- Hire of luxury marquee and toilets
- Silver venue dressing package
- Set 3 course Wedding Breakfast for your day guests which includes a starter, main, dessert, tea and coffee
- Champagne on arrival for the bride & groom
- Prosecco on arrival for each day guest
- Complimentary natural spring water
- Hog Roast for your evening guests





Photo: Kevin John Photography



GOLD Wedding Package

- Exclusive access to 8 acres of historic grounds
- Complimentary photo opportunity within the Mansion House for the bride & groom
- Hire of luxury marquee and toilets
- Gold venue dressing package
- Build your own 3 course Wedding Breakfast for your day guests: including a starter, main, dessert, tea and coffee
- Champagne on arrival for the bride & groom
- Prosecco on arrival for each day guest
- Bottle of red and white wine on each table at wedding breakfast
- Complimentary natural spring water
- Evening finger buffet for your guests

Kevin John ©
PHOTOGRAPHY





PLATINUM Wedding Package

- Exclusive access to 8 acres of historic grounds
- Complimentary photo opportunity within the Mansion House for the bride & groom
- Hire of Luxury Marquee & toilets
- Platinum venue dressing package
- Build your own 3 course Wedding Breakfast for your day guests: including a starter, main, dessert, tea and coffee
- Champagne on arrival for the bride & groom
- Prosecco & Canapés on arrival for day guests
- Bottle of red and white wine on each table at wedding breakfast
- Complimentary natural spring water
- Hot evening buffet for your guests

Also included in every package...

- Luxury wedding marquee includes interior lining, swag with choices of colour, chandelier lighting, new carpets with a choice of colours and a dance floor
- A dedicated Wedding co-ordinator
- A complimentary room within the mansion for changing during the day
- Exclusive use of the whole venue
- White napkins and tablecloths
- A cake stand and knife
- Red carpet
- Children aged 4- 12 will be charged half price
- Children under 4 years old are complimentary

Extras to consider...

- **Civil ceremony in our Great Hall** within the Mansion House (50 guests maximum)
- Glass of Champagne or Bucks Fizz as a toast with the wedding breakfast
- DJ or entertainment for the evening
- Candy Cart



Venue dressing packages include...

Silver

Fitted Lycra Chair covers
Sash in colour of your choice
Top table swag
Cake table swag
Table runners
Table mirrors
Table centres

Gold

Fitted Lycra chair covers
Sash in colour of your choice
Top table swag
Cake table swag
Table runners
Table mirrors
Table centres
Bay trees x2
Starlight backdrop
Post box

Platinum

Fitted Lycra chair covers
Sash in colour of your choice
Top table swag
Cake table swag
Table runners
Table mirrors
Table centres
Bay trees x2
Starlight backdrop
Post box
Sweet table

Menu Options

Set Menu

Starters

Homemade soup of the day with Caerphilly Croutons

Warmed Goats Cheese Salad – Creamy Gower Goats Cheesed Served on Fiery Roquette leaves with a sweet red pimento dressing (V)

Venison & Game Pate made into a rich pate offered with beetroot & onion Chutney & Whole Meal toast

Swansea Market Mushrooms – Freshly picked field mushrooms filled with cockles, laver break and Welsh bacon topped with Perl Las Cheese

Smoked Duck Caesar – Sliced Black Mountain Oak Smoked Duck served on little gem lettuce, egg and garlic croutons blended with Caesar dressing

Sweet Melon Baskets – A Van Dyke of sweet rock melon topped with seasonal berries marinates in Cointreau (V)

Fish Course

Baked Fillet of Sea Bass – Fillet of line caught Sea Bass lightly baked and served with a Sun dried tomato tapenade

Dressed Crab – Fresh Crab meat lightly dressed with lemon mayonnaise served in the shell with cucumber salad

King Prawn Cocktail – Shelled large tiger prawns served on a bed of mixed leaves topped with a Marie rose sauce and whole meal bread
Salmon Hollandaise – A poached fillet of fresh Salmon with a classic hollandaise sauce and asparagus

Main Course

Thyme roast Leg of Lamb – Slow roast Leg of Hazelwell farm organic Lamb, flavoured with thyme stuffing and served with balsamic mint sauce and red currant jelly

Roast Beef – A classic roast dinner of roast sirloin of Welsh Black beef cooked medium rare with Yorkshire pudding & creamy horseradish sauce

Butter Roast Turkey – A crown of Pembroke Turkey, slow roasted with butter & welsh bacon, sliced and served with sage stuffing, chipolata sausage and port & cranberry Sauce

Tornedous Rossini – Prime Welsh Black beef fillet, pan fried and presented on a crouton topped with Foie Gras and truffle with a rich bordelaise sauce

Fillet of braised beef served with a red wine gravy

Baked breast of chicken stuffed with cream cheese and leek wrapped with Parma ham served with a white wine rosemary gravy

Roast Mediterranean Tartlets (V)

Dessert

Raspberry Pavlova – Crunchy Meringue with Chantilly cream topped with fresh raspberries and a rich raspberry sauce

Profiteroles – Choux pastry buns filled with fresh cream layered up with Belgian chocolate served with Welsh Penderyn whiskey cream

Fresh fruit salad – a salad made from the freshest fruit and berries served with vanilla ice cream and mango sorbet

Chocolate tartin – Layers of chocolate sponge, mousse & biscuit with vanilla ice cream and double chocolate sauce

Strawberry and Champagne Charlotte – A light champagne mousse with sponge fingers topped with strawberries and finished with a champagne and strawberry sauce

A selection of dessert available on request from La Crème Patisserie

Cheese

Cheese Plate – A Selection of the best Welsh Cheeses served with seasonal fruits and berries, accompanied by chutneys, pickles & biscuits

To Finish

Tea and Coffee



Build Your Own Starter Board

Fish

Spicy king prawns

Tempura king prawns

Filo prawn

Smoked salmon

Calamari

Scallops and chorizo

Cod goujons

Black mountain Smoked salmon

*Please select **one** from above*

Meat

Chorizo Sausage

Antipasti

Mini duck spring rolls

Marinated chicken strips

Southern fried chicken strips

Spicy Spanish meatball

BBQ chicken wings

Assorted pâté with chutney

Spicy smoked Welsh dragon sausage

Greek lamb koftas

*Please select **Two** from above*

Served with...

Goats cheese

Olives with sun dried tomatoes

Mediterranean vegetables

Asparagus

Patatas bravas

Sweet potato wedges

Vegetable skewers with halloumi

Pitta bread with dips

*Please select **Two** from above*

Build Your Sharing Main Board

Fish

Scallops and garlic and ginger

King prawns

Spicy king prawns

Chorizo and scallops

Deep fried fish basket

*Please select **one** from above*

Meat

4oz. steak

BBQ pork ribs

Southern fried chicken strips with
spicy mango dip

Lamb burgers

Marinated chicken strips

Sausages

*Please select **Two** from above*

Vegetarian

Vegetable kebab with halloumi

Served with...

Southern fried wedges

Sweet potato wedges

Coleslaw

Mixed green leaf salad

Fried onions

Vegetable kebabs

Mediterranean vegetables

*Please select **Three** from above*

Canapés

Fish

- Mini fish and chips in cones
 - Cockle shots
 - Prawn shots
 - Sweet coconut king prawns (h)
 - Tempura battered squid (h)
 - Thai style torpedo prawn (h)
 - Bacon, cockles and laver
bread on toast
 - Black mountain oak smoked
salmon crostini's
- Please select **Three** from above*

Meat

- Tandoori chicken strips (h)
 - Greek lamb kofti (h)
 - Hoi sin duck spoon
 - Duck and orange pate crostini's
 - Duck spring rolls (h)
 - Indian mini meat samosas
 - Welsh pigs in blankets with
honey and soya
- Please select **Three** from above*

Vegetarian

- Cream cheese filled pastry's
 - Crispy fried wontons (h)
 - Indian samosas (h)
 - Spicy Southern fries with sour cream (h)
 - Greek style hummus and olive pastry's
 - Welsh rarebit
- Please select **Three** from above*

Thank you for taking your time to read through our Wedding Brochure, we would love to discuss our packages further with you.



For more information, please contact Maria:

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