

WELCOME TO Tyn Dwr Hall



Thank you for considering Tyn Dwr Hall as your chosen wedding venue. We are confident that our dedicated team can deliver the wedding of your dreams, by providing you with a fantastic service from the moment you first visit, up to and including the big day itself.

Our professional team of wedding managers are on hand to offer you support and guidance every step of the way.

Contact us directly to discuss your requirements and we will provide you with a complete bespoke package and service.

01978 884 664 WEDDINGS@TYNDWRHALL.CO.UK



through the seasons





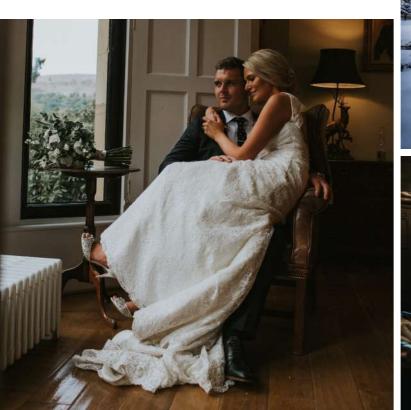


Our family-run Grade II listed country hall is nestled in the heart of the Dee Valley, close to the riverside town of Llangollen in North Wales.

The surrounding woodland and panoramic landscape provide a complimentary backdrop to a magical album of photographic memories that will last a lifetime.

A TIME TO EXPLORE

Set in seven acres of beautiful gardens, use of all facilities, including a range of charming accommodation options are exclusively yours throughout your time with us. Available throughout the year, Tyn Dwr Hall looks spectacular during any season.





A TIME TO

prepare



Enjoy the inner-sanctuary of the Dressing Room with your bridesmaids in your final moments, before you descend the grand staircase to take your vows.

The groom meanwhile can steady his nerves in the Dickens Bar, a cosy snug with a nod to the hall's shooting lodge past.

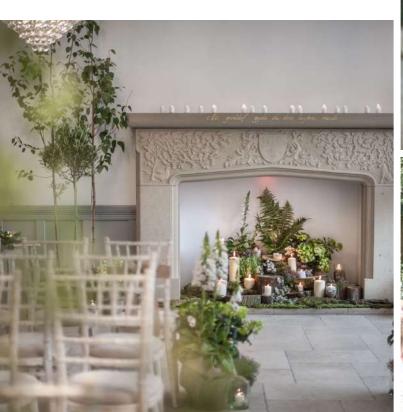


A TIME TO

love

The time has arrived to celebrate your love for one another in front of your family and friends. Up to 120 guests will witness your declaration of 'I do' in the Ballroom, complete with bell tower to ring in the news for all the valley to hear.

Outdoor ceremonies take place on the manicured lawn in the Summer House, next to the idyllic stream and waterfall.





celebrate



The Garden Room provides the ultimate setting for your wedding breakfast. The full-length windows let in lots of light, meaning you and your guests can enjoy your fabulous surroundings, whilst you toast to speeches and indulge in a delicious bespoke celebratory meal.









A TIME TO

party





The celebrations can really begin as the Ballroom is transformed and your evening guests start to arrive.

Choose to dance the night away, explore the grounds of the hall, relax on the outdoor terrace under blankets or enjoy a nightcap in the Dicken Bar.







A TIME TO relax













Tyn Dwr Hall has a variety of uniquely designed accommodation options for your wedding party. Up to 66 guests can stay closeby on site and enjoy the ultimate North Wales country escape.

As well as three lavishly designed suites and guest rooms in the main hall, the grounds of Tyn Dwr Hall boast the 17th century Yew Tree Cottage and Coach House, plus a number of luxury yurts nestled within the woodland.

a magical time

Each wedding we host at Tyn Dwr Hall is extra special, but don't just take our word for it...



"I couldn't recommend the venue enough. The hall and surrounding grounds are beautiful, all set against a stunning backdrop. Each and every member of staff we met was polite and professional. We couldn't have felt better looked after!"

Charlotte and Jacob



"I cannot express or put into words how incredible this venue is, it is simply perfect in every single way. We fell in love with Tyn Dwr Hall! From the moment we viewed this venue it felt magical and you are made to feel so special straight away.

The staff are out of this world and cannot do enough for you."

Hayley and Dan



"We fell in love with the hall the first day we walked down the tree lined drive, the setting is breath taking. What makes it extra special is that the hall is exclusive to you and your guests for the entire time you are there, we were treated like a King and Queen from the moment we arrived. Thank you to all the staff for making our short stay a life time memory."

John and Debs

YOUR

wedding day

Wedding ceremonies at Tyn Dwr Hall can take place between 1- 3pm. Please contact your church or the Denbighshire Registration Team directly on 01824 708 100 or email ruthinoffice@denbighshire.gov.uk

Our beautiful Ballroom is licensed for wedding ceremonies and can seat up to 120 guests. Alternatively, if you wish to have an outdoor ceremony, our Summer House on the manicured lawn next to the hall's stream and the soothing sound of the waterfall is the perfect spot. We hold outdoor weddings between the months of March-September and can seat up to 150 guests outside, however if the weather is not so kind, your ceremony will take place in the Ballroom.

Information on the cost to hire Tyn Dwr Hall exclusively for your wedding day can be found within this guide. Guest accommodation and catering are charged separately. Accommodation details and prices are enclosed and food and beverage prices are featured within our menu guide.

Please note, Monday – Thursday weddings require a minimum of 60 daytime adult guests. Friday, Saturday and Bank Holiday Monday weddings require a minimum of 80 daytime adult guests.

What is included in the hire of the hall

- Exclusive use of the hall ground floor (the Entrance Hall, Snug, Dining Room, Drawing Room, Ballroom and the Garden Room) and grounds for you to enjoy with your family and friends
- Complimentary use of the Honeymoon Suite on the night of your wedding
- Complimentary use of the Dressing Room our bespoke preparation room
- Your own Wedding Manager who will coordinate and run the wedding day to your exact specification, leaving you free of worry and able to concentrate on enjoying every single moment
- Full support from on-site staff to cater for you and your guests
- Toast Master
- All tables, chairs, glassware, cutlery, crockery, linen, cake stand, cake knife, easel for table plan, vintage suitcase & acrylic post box for gifts and cards
- Wooden log rings in the Ballroom fireplace
- Fresh flowers in our Entrance Hall Tea lights and candles removed
- Use of the outside fire pit and our cosy blankets
- Chef's Banquet Menu Tasting experience for the wedding couple
- Personalised menus for your wedding tables

How to hold your wedding date

Please let the wedding team know of your preferred date which, if available, will then become a provisional booking. This date can then be held for **10 days with no obligation** from the date your provisional booking is confirmed ("10-day period").

booking guide

During this time, we will send you a booking form, payment schedule and terms and conditions for your perusal. It is important that you read through all of the details. Once signed and returned to us, you will be bound by our terms and conditions.

Please contact us with any questions you may have before completing the booking form and paying your first booking fee.

Wedding ceremony

You must book your wedding ceremony through a registrar or your chosen church directly. It is important you make contact with them during the 10-day period. Contact the Denbighshire Registration team on **01824 708 100**. You will find contact details for the registrar and local church on our suppliers list.

To confirm your wedding date

Please sign and return your booking form and make payment of the first booking fee within the 10-day period. Your wedding date will then be confirmed.

Congratulations!

Wedding insurance

Please note that all booking fees, balances and monies payable under our terms and conditions are non-refundable and we ask that you take out appropriate wedding insurance and provide us with written confirmation that you have obtained such wedding insurance upon making your booking.

To compare wedding insurance prices, please visit **www.compare-wedding-insurance.com**



Your Wedding Guide

YOUR

booking guide

Venue booking fee

You must pay a booking fee in accordance with the relevant sections of our terms and conditions, which can be summarised briefly as follows:

The booking fee is to be paid in three instalments:

- £1,500 due within the 10-day period ("First Booking Fee");
- £1,500 due 10 weeks following the First Booking Fee ("Second Booking Fee"); and
- £2,000 due 12 months prior to your wedding date or payable at the time of your second booking fee if there is less than 12 months until your event ("Third Booking Fee").

To secure the date of your wedding, please return the booking form, signed and completed, to the wedding office within the 10-day period, during which period you must also pay the first booking fee using the following payment details:

Please use the following details to pay via BACS:

Sort Code: **55-81-42** Account No: **91128323**

Account Name: Tyn Dwr Hall Ltd

You will receive written confirmation by email or post from our wedding office to confirm that your first booking fee payment has been received and that your booking is being processed. Upon your booking being accepted our wedding office will email you to confirm your booking.

All payments, including in respect of catering and final balances must be made directly to Tyn Dwr Hall using the payment details set out above, unless we direct otherwise in writing.

Final balance

The balance of the venue hire, accommodation, drinks package and catering is payable two months before your wedding.





FREQENTLY ASKED

questions

Will there be an opportunity to sample the food?

In the lead up to your wedding you will both be invited to attend one of our spectacular Chef's Banquet menu tasting events which take place at the Hall. We host these events twice a year on Monday-Wednesdays, subject to availability.

Do you provide menus for the tables?

Yes, we will provide personalised menus for your tables. This will include two menus per table.

What time can we have access to the Dressing Room?

The Dressing Room will be available from **10am on the day of your wedding** and is available for you and up to eight people.

Can my wedding ceremony take place outside?

We will **always endeavour to fulfil your wishes** for an outdoor ceremony, which are available between the months of March-September. However, should adverse weather conditions of cold or heat occur, our management team reserve the right to have the final decision on where the wedding ceremony will take place.

Are there chaning facilities available for guests arriving prior to the ceremony?

Unfortunately, we do not have any changing facilities for your guests. The hall opens at 12pm and check in is 2pm.

Can my guests arrive earlier than 12pm if they are travelling from afar?

We kindly request that alternative arrangements are made for your guests as we are **unable to accept any guests prior to 12pm**.

Can we set up the day prior to our wedding?

It may be possible to have access to the venue the day before your wedding to set up, but only if there is no wedding taking place that day. Your Wedding Manager will confirm this at your Final Details Meeting.

If the Hall is available the day prior to your wedding you will be allocated a 2-hour time slot; 1pm-3pm OR 2pm-4pm. A maximum of 6 guests (including the wedding couple) will be allowed onsite for set up.

If access the day before is not possible, you can be confident that the wedding team will happily set out your decorations beautifully and at no extra cost.

Do you offer corkage?

We do not offer corkage, you must purchase a drinks package as part of your booking with us.

Where will the wedding breakfast and reception take place?
The wedding breakfast is served in the Garden Room and the
Ballroom will be transformed into your evening reception area. All
music and dancing will take place in the Ballroom on the evening of
your celebration.

Does Tyn Dwr Hall have disabled facilities?

Tyn Dwr Hall has easy access to the ground floor, with an accessible lift between the Entrance Hall area and the Ballroom. Tyn Dwr Hall also has a ground floor easy access guestroom in the Coach House.

Do you allow confetti to be thrown at Tyn Dwr Hall weddings?

We allow confetti such as dried flowers and petals.

Are fireworks allowed?

We do not allow fireworks.

Should we provide our suppliers with a meal?

We suggest that you **provide any contractor spending more than five hours at your wedding with a meal.** Please speak to the wedding team for more information.

Can we bring our own 'Cake of Cheeses'?

If you would prefer to bring a cake of cheese rather than a traditional wedding cake, **please speak to your wedding manager**. If you would like a cake of cheese in addition to your wedding cake, this would need to be purchased from us directly.

Is music permitted outside within the grounds?

Acoustic music is permitted outside until 7pm, but is it not possible to play amplified music outside.

What time should I instruct my DJ or band to play until?

Bands or disco contractors should be advised that the last dance is at 11:45pm and music should finish by midnight. We ask that music/sound levels are kept to a reasonable level.

Is there a limit to the size of band I can book?

We recommend that your band has **no more than five members** so that it does not encroach the dance floor and party space. The maximum space allowed for any entertainment in the ballroom is $3m \times 4m$.

What time are last orders?

Last orders are at 11:30pm, and the bar closes at midnight.

Can I/my guests bring pre-purchased alcohol to Tyn Dwr Hall?

Guests **must not bring their own alcohol to the venue**, anyone caught with alcohol not purchased at the venue will have it confiscated until departure.

What time does Tyn Dwr Hall close to non-residents?

All non-residents must be offsite by 12.30am.

Is there a taxi service/transport available to and from the hall?

Guests **should pre-book their own transportation** as our rural location can make last minute arrangements difficult. Non-residents need to have left the premises by 12:30am. To maintain high standards and keep Tyn Dwr Hall looking its very best, the team will begin the clearing up process just before midnight.

What time do you serve breakfast?

Breakfast is served the morning after your wedding between 8am and 9am for Monday - Friday weddings and between 8:30am - 10am for Saturday weddings.

Can adults use the extra child's beds available?

The child's beds are only suitable for children under the age of 16.

Can my dog come to the ceremony?

Yes, your dog is allowed to attend the ceremony and stay for photographs. They must be kept on a lead at all times and someone must be responsible for them. They must be collected from the venue prior to the wedding breakfast. Guests' dogs are not permitted on site.

Do you allow camper vans on site?

We don't allow any guests to stay in any type of vehicle overnight. You will find our favourite local hotels and B&Bs on our suppliers list.

Tyn Dwr Hall

Tyn Dwr Hall Your Pricing Guide

A day and night to remember

Monday - Friday weddings will have exclusive use of the hall from 12pm on the day of the wedding, until 10am the following morning. Saturday weddings will have exclusivity from 12pm on the day of the wedding and be able to enjoy the hall and its surroundings until 11am the following day. Prices include venue hire and wedding planning services.

January, February & November	2025	2026
Monday - Thursday Friday & Bank Holiday Monday Saturday	£2,950 £3,750 £4,995	£3,125 £4,250 £5,750
March, September, October & December Monday - Thursday Friday & Bank Holiday Monday Saturday	£3,550 £5,750 £7,450	£3,950 £6,750 £8,950
April, May, June, July & August Monday - Thursday Friday & Bank Holiday Monday Saturday	£5,995 £8,450 £9,250	£6,250 £8,950 £9,950
Christmas December 23rd, 28th, 29th & 30th	£9,250	£9,950
New Year's Eve [*]	£14,500	£14,750

A two-day celebration

We can host two-day celebrations between October 1st - March 31st.

We are unable to host two-day celebrations during our peak months (April-September). Weddings will have exclusive use of the hall from 2pm the day prior to their wedding until 10am the day following their wedding. Saturday weddings can enjoy the hall until 11am the following day. Please contact us for a quote. Prices include the Honeymoon Suite for both nights.

MARRY ME MIDWEEK - Weddings from £9,520**

Available for Monday - Thursday weddings from September - March

Includes 60 adult guests for wedding breakfast, drinks package and evening food.

Tvn Dwr Hall Pricing Guide 2024

^{*}Food and drink prices available upon request. **Not including accommodation and based on reduced food and beverage packages.

Tyn Dwr Hall Your Pricing Guide

Accommodation

At Tyn Dwr Hall we offer a choice of three uniquely designed suites, nine en-suite bedrooms, the Yew Tree Cottage, four Woodland Yurts for glamping and the Coach House which includes eight individually designed bedrooms. All together we can accommodate approximately 66 guests, with our flexibility in room layouts to meet your individual requirements on guest beds.

The three lavishly designed suites; Carwen, Bran and Nest, are each designed to cater to all discerning tastes. All three suites are stunning and private, adorned with luxurious bespoke furnishings, including free-standing baths overlooking breath-taking views of the Welsh valley and Castell Dinas Bran. Truly the ultimate romantic setting at the end of your special day.

Yew Tree Cottage is a 17th century cottage set in the picturesque grounds, right beside one of the oldest and largest Yew Trees in Wales. The cottage has two double bedrooms and one twin, with its own well-equipped kitchen. The Coach House has eight individually designed rooms which are set just across our courtyard.

The Yurts are situated close to the hall, with views of the mountains. Each one has a double bed and everything you need to enjoy glamping in style! It is not compulsory to book the yurts between the months of November - February.

For two-day hire weddings; all bedrooms in the main hall and the Coach House (total of 20 rooms) the night prior to your wedding day must be booked (excluding your chosen Honeymoon Suite). If these rooms are left vacant, you will be liable for 100% of their hire value.

Monday - Friday weddings will have exclusive use of Tyn Dwr Hall between 12pm on your wedding day until 10am the following morning. Accommodation is accessible from 2pm on the day of your wedding and must be vacated by 10am the following morning.

Saturday weddings will have exclusive use of Tyn Dwr Hall between 12pm on your wedding day and 11am the following day. Accommodation is accessible from 2pm on the day of your wedding and must be vacated by 11am the following morning.

All accommodation must be occupied. Family members can pay and book rooms direct using our online booking system. Any remaining rooms that aren't booked and paid for by the time of the final details meeting (approximately 12 weeks prior to the wedding), will be charged to the wedding couple at full price with the final balance.

2025

2026

Complimentary Complimentary Honeymoon Suite £270 £275 Tyn Dwr Hall Suites Tyn Dwr Hall Guest Bedrooms £170 £175 Tyn Dwr Hall Family Guest Bedrooms from **£180** from **£185** from **£135** from £135 Glamping Village Yew Tree Cottage £410 £415 Coach House Rooms from **£160** from **£165**

An additional child's bed is available in selected rooms and will be charged at £30 each (including breakfast), we have four in total. We have four travel cots available but we ask that if you require a cot to bring your own linen/bedding.

Family rooms are for two adults and two children under 16. Glamping Yurts are only suitable for children aged 10 and above.

We have one easily accessible room; Offa in our Coach House is perfect for any guests in a wheelchair or who struggle with stairs. Disabled and electric vehicle parking is available on site.

Tvn Dwr Hall Pricing Guide 2024



Your Wedding Menu 2024

Your Wedding Menu 2024

Our team are experts in providing outstanding food and service, with an imaginative approach. We will create an unforgettable culinary experience for you and your guests to enjoy and remember long after your wedding day.

Driven by our passion for food, our menus have been created using the very best seasonal produce from many of our local Welsh suppliers, some of which are on our doorstep.

Your special day deserves our undivided attention, and our team will work closely with you to give you advice and support in creating your perfect menu.

Your wedding breakfast will take place in the beautiful surroundings of our Garden Room, with panoramic views of the rolling Welsh hills set in the Dee Valley.

TASTING EXPERIENCE

As part of your wedding journey, you will be invited to attend our 'Chef's Banquet' tasting experience. You will be treated to a selection of different dishes from across our menu, chosen by our Head Chef.

The experience will begin with a wine tasting, where you will have the opportunity to sample wines ready for your special day.

This complimentary experience for two is a special moment for you both to share at the hall before your big day.

Our tasting experiences are held once or twice a year, on a Monday-Wednesday and are subject to availability.

Our couples thoroughly enjoy this experience as do we, it's the perfect opportunity to get to know the Tyn Dwr family.

MENU CHOICES

Your wedding breakfast includes;

Canapés Freshly baked bread and Welsh salted butter Starter, main and dessert Tea, coffee and Merlyn fudge

Should any of your guests have dietary requirements or allergies, our team will be more than happy to discuss them with you further.

Once the lights are dimmed and the music begins, we think you can have a little more fun with your evening food choices. Our exciting options are big crowd pleasers and we can guarantee to satisfy appetites after some late-night dancing.

We also have some extra treats to upgrade your menu, why not add a sorbet course, a cake of cheese or perhaps some midnight snacks to enjoy by the fireplace, a perfect end to a perfect day.

Please see the last page for further dining information.

We look forward to meeting you both and beginning your Tyn Dwr journey with us.





Canapés

LAND AND SEA

Please select two from Land and Sea

Sticky Dragon Sausage

Welsh honey glaze

Welsh Black Fillet

Triple cooked chip, bearnaise sauce

Smoked Salmon

Cream cheese crostini, keta caviar

Thai Crab Cakes

Tomato chutney, coriander crisp

Ham Hock

Pressed terrine, cheese curd, pickled onion

Duck Won-Ton

Hoisin, spring onion, toasted sesame

Milano Salami

Confit tomato, mozzarella, pesto

Shepherd's Pie

Lamb, rosemary, buttered mash

DAIRY

Please select one vegetarian option

Goats Cheese Bon Bon

Balsamic, red onion gel

Vol-au-vent

Wild mushroom, tarragon cream sauce

Halloumi Chip

Chilli jam

Arancini

Butternut and sage, Perl Las cheese

GARDEN

Please select one vegan option

Polenta Chip

Charred red pepper coulis

Crostini

Salted shallot, confit tomato, basil

California Roll

Cucumber, confit peppers, wasabi emulsion

Bhaji

Samphire, harissa

V (Vegetarian). VG (Vegan). Please note the dishes on our menu may contain allergens. We have a separate policy for nut allergies. For more information, please speak to a member of our team.

Starters

Please select one dish

Cream of White Onion Soup

Snowdonia Black Bomber cheese, smoked oil, crispy onions (v)

Chicken Liver Parfait

Spiced apple chutney, onion seed toast, micro rocket

Kedgeree

Smoked haddock, crispy hen's egg, coriander oil

Perl Las

Pickled beetroot, poached pear, toasted pumpkin seeds (v)

Burrata

Heritage tomato salad, red pepper romesco, parmesan and pumpkin seed cracker (v)

Butternut Squash Soup

Curry oil, sage crisps, poppy seed twist (vg)

Asparagus

Parma ham, poached hen's egg, hollandaise sauce

Game Scotch Egg

Wholegrain mustard and celeriac remoulade, homemade brown sauce

Homemade Fishcake

Crushed garden peas, warm tartare sauce

Korean Short Rib

Pickled radish, carrot, cucumber salad, Korean BBQ dressing

Seared Scallops

Bury black pudding, orange and cardamon syrup (£7.50 supplement)

Wild Pigeon Wellington

Pigeon breast, served pink, spinach mushroom duxelles, pomme puree, sticky jus (£7.50 supplement)

Tyn Dwr Hall Menu

Starters

CHARCUTERIE (£6.50 supplement)

Meat

Choose two

Trealy farm fennel salami Serrano ham Milano salami Prosciutto Pastrami Spanish chorizo

Cheese

Choose two
Diced feta
Manchego
Snowdonia Green Thunder
Perl Las
Aged parmesan

Snowdonia Black Bomber

Pickles and Olives

Choose two

Pesto marinated olives
Halkidiki olives
Cornichons
Sun dried tomatoes
Marinated artichoke and peppers

Bread

Choose one

Rosemary focaccia Tomato focaccia Welsh beer bread Onion bread Olive bread



Mains

Please select one dish

Roast Sirloin of Welsh Beef

Served pink

Yorkshire pudding, rosemary and garlic roasted potatoes, crushed root vegetables, glazed roasted carrot, buttered seasonal greens, red wine jus

Crispy Pork Belly

Braised pig cheek, celeriac creamed potatoes, seasonal vegetables, apple gel

Seared Seabass and Orzo

Pickled fennel, samphire, roasted cherry tomatoes

Slow Braised Beef Feather Blade

Boulangère potatoes, roasted shallot, seasonal baby vegetables, peppercorn sauce

Duck Breast

Honey and poppy seed glazed breast, potato rösti, roasted heritage beetroot, baby carrots, truffle granola, cherry jus

Butter-roasted Chicken Supreme

Smoked creamed potatoes, wild mushrooms, charred tenderstem broccoli, shallot and spinach puree, jus

Braised Ox Cheek Cawl

Creamed potatoes, baby carrots, savoy cabbage, baby onions, root vegetable crisps

Chicken Caesar Salad

Wedge gem lettuce, sour dough croutons, garlic baby potatoes, smoked anchovies, parmesan crumb, Caesar dressing

Bouillabaisse

Pan fried salmon supreme, cod cheeks, king prawns, saffron baby potatoes, rouille

Chicken, Leek and Ham Hock Pie

Triple cooked chips, panache of buttered greens, glazed roasted carrot, mustard cream sauce

Welsh Lamb Rump

Served pink

Fondant potatoes, minted pea puree, radish, buttered young vegetables, rosemary jus (£12.00 supplement)

Deconstructed Beef Wellington

Served pink

Dauphinoise potatoes, sautéed savoy cabbage and bacon, mushroom duxelles, parsnip truffle puree, pastry shard (£15.00 supplement)

V (Vegetarian). VG (Vegan). Please note the dishes on our menu may contain allergens. We have a separate policy for nut allergies. For more information, please speak to a member of our team.



Desserts

Please select one dish

Tyn Dwr Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream (v)

Raspberry Blackcurrant Delice

Blackcurrant gel, tuile

Merlyn Crème Brûlée

Warm Welsh cakes (v)

Baked Vanilla Cheesecake

Caramel chocolate cream, salted caramel ice cream, popcorn (v)

Strawberries

Whipped vanilla brûlée, brandy snap, macerated strawberries

Coconut Pannacotta

Pineapple carpaccio, rum syrup, mango gel, coconut crumble

Lemon Mousse

White chocolate 'Magnum', raspberry gel, meringue (v)

Salted Caramel Truffle Torte

Cocoa crumble, nib tuile (v)

Bara Brith Bread and Butter Pudding

Apricot glaze, vanilla custard (v)

Black Forest Trifle

Chocolate sponge, milk chocolate mousse, brandy cherries (v)

Chocolate Plate

Chocolate salted caramel mousse, churros, white chocolate 'Magnum' (v) (£7.50 supplement)

Baked Alaska

Genoise, semifreddo, raspberry sorbet, Italian meringue, compressed raspberries (v) (£6.00 supplement)

Welsh Cheeseboard

Snowdonia Black Bomber, Pant-Ys-Gawn, Perl Las, Caerphilly Fig chutney, grapes, quince jelly, assorted crackers (£6.00 supplement)

Vegetarian Menu

If you have guests who follow vegetarian or vegan diets, we kindly request that you choose one menu to suit both diets.

Please select one dish from each course

Starters

Cream of White Onion Soup

Snowdonia Black Bomber cheese, smoked oil, crispy onions (v)

Perl Las Salad

Pickled beetroot, poached pear, toasted pumpkin seeds (v)

Burrata

Heritage tomato salad, red peeper romesco, parmesan & pumpkin seed cracker (v)

Butternut Squash Soup

Curry oil, crispy sage, poppy seed twist (vg)

Cauliflower

Tempura florets, chilli jam, mint yogurt, spring onion, red chillies (vg)

Sweetcorn and Chickpea Cakes

Pickled radish, carrot, cucumber salad, Korean BBQ dressing (vg)

Mains

Mushroom, Beetroot, Goats Cheese and Spinach Wellington

Yorkshire pudding, rosemary and garlic roasted potatoes, crushed root vegetables, glazed roasted carrot, buttered seasonal greens, red wine gravy (v)

(also available as a vegan dish)

Glamorgan Sausage

Snowdonia Green Thunder, leek croquette, smoked butter bean cassoulet, kale (v)

Gnocchi

Roasted courgette, charred broccoli, ricotta cheese, pesto, toasted pine nuts (v)

Salt Baked Heritage Carrot

Potato rösti, beetroot, charred tender stem broccoli, truffle granola and cherry jus (vg)

Pearl Barley Risotto

Apple, pea, mint, vegetable crisps (vg)

Tempura Tofu

Miso roasted aubergine, spring onions, ginger, shiitake mushrooms, noodles, toasted sesame (vg)

Desserts

Dark Chocolate Mousse Sundae

Cocoa nib tuile, coffee caramel gel and salted caramel ice cream (vg)

Tyn Dwr Sticky Toffee Pudding

Butterscotch and pear sauce, vanilla ice cream (vg)

Coconut Sago Pudding

Rum syrup, mango salsa, toasted coconut (vg)

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Children's Menu

A smaller version of your wedding menu can be available on request

Snack Bag

Fruit juice and snacks to enjoy - served during your drink's reception

Please select one dish from each course

Starters

Garlic cheese pizza bread (v)
Welsh honey-roasted chipolata sausages
Melon and strawberries (vg)

Mains

Roast chicken, roast potatoes, vegetables and gravy
Cheeseburger and jenga chips
Macaroni cheese (v)

All children's mains can be made with a vegetarian alternative

Desserts

Strawberry jelly and ice cream

Milk chocolate Oreo sundae, whipped cream (v)

'Old school' rainbow cake and custard (v)

All children's menus will be accompanied with complimentary fruit squash

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rn Dwr Hall Your Wedding Ment

Cheese Wedding Cake

You may wish to choose a cheese wedding cake as an alternative to a traditional cake.

The 'cake' will come dressed with fruit, a selection of biscuits and chutneys.

It will then be displayed through the wedding breakfast and once the official cutting ceremony has taken place, the cake will be taken into the kitchen and portioned before being presented to your guests where they will be able to help themselves.

Our standard size cheese wedding cake will serve 80 guests.

The Cheeses

Perl Las

Meaning 'Blue Pearl' in Welsh, it is a superb organic blue cheese made by Caws Cenarth in Carmarthenshire. This delicious, golden, veined cheese has become one of the most famous and highly regarded cheeses in Wales

Perl Wen

Perl Wen is a glorious and unique cross between a traditional Brie and a Caerphilly.

A fresh citrus flavour with a hint of sea salt

Snowdonia Black Bomber

A delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish

Gorwydd Caerphilly

A densely crumbly centre presenting fresh, lemony flavours gives way to a creamy, more mushroomy layer

Extra wheels can be added, please ask for further advice

Evening Food

Please select one option

Who's That Chick

Spiced buttermilk chicken, Cajun seasoned fries, dirty gravy, coleslaw

Let's Get Piggy With It

Pulled pork shoulder, sage and onion pattie, soft bread roll, apple jam, salted fries

Get Your Greek On

Spiced pulled lamb, tzatziki, shredded lettuce, Greek salad, tortilla wrap

Everybody Was Katsu Fighting

Breaded chicken breast, katsu curry sauce, sticky rice, pickles

Mexican Stand-Off

Spicy beef chilli, braised rice, sour cream cheese, guacamole, jalapeños, crisp tortillas

Fry Me to the Moon

Loaded skin on fries

Choose your toppings for Fry Me to the Moon from the selection below

Please choose one

BBQ pulled pork, burger bites, smoked bacon lardons, chilli con carne, mac 'n' cheese, spiced buttermilk chicken nuggets

Please choose one

Garlic mushrooms, crispy onions, Mexican charred corn, Greek halloumi mix, three cheese

Please choose one

Katsu sauce, three cheese sauce, blue cheese sauce, dirty gravy, peppercorn sauce

Please choose two

Sriracha, tomato ketchup, garlic mayonnaise, truffle mayonnaise, BBQ

For guests that follow a vegetarian/vegan diet, an alternative will be served. For any dietaries or allergies, a suitable alternative option will be provided.



V (Vegetarian). VG (Vegan). Please note the dishes on our menu may contain allergens. We have a separate policy for nut allergies. For more information, please speak to a member of our team.

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yn Dwr Hall Your Wedding Menu

Menu Price Guide

Wedding breakfast menu	£75.00pp
Vegetarian menu	£75.00pp
Children's menu	£21.00pp
Children's menu - smaller version of your wedding breakfast	£37.50pp
Suppliers 2 courses	£36.00pp
EVENING FOOD	
Who's that chick	£18.00pp
Let's get piggy with it	£16.50pp
Get your Greek on	£19.00pp
Everybody was katsu fighting	£17.00pp
Mexican stand-off	£17.00pp
Fry me to the moon	£15.50pp
Add fries	£2.50pp
LITTLE EXTRAS An extra special treat during your wedding breakfast	
Sorbet	£7.50pp
Extra canape supplement	£2.75pp
Extra jug of gravy per table	£7.50
Cake of cheese (serves 80 guests)	£500.00
MIDNIGHT MUNCHIES Minimum of 30 guests, served at 12.30am	
Smoked bacon butties	£9.00pp
Sausage butties	£9.00pp

Information

The minimum number of guests is 60 adults for weddings taking place Mondays – Thursdays and 80 for weddings on Fridays and Saturdays. A wedding breakfast, drinks package and evening meal must be purchased for every guest attending Tyn Dwr Hall. Please let your guests know that they are not permitted to bring their own food, drink or snacks.

If you would prefer to bring a cake of cheese rather than a traditional wedding cake, please speak to your wedding manager.

Various table layouts will work well in the Garden Room. Your wedding manager will be able to help you decide on the best options for you.

We provide 6ft round tables for your wedding breakfast, with white table linen, crockery and a choice of napkin folds for your place settings. If you would prefer differing table options, chairs or table linen, this can be arranged at an additional charge. We work with some amazing suppliers of bespoke crockery, charger plates and cutlery, if you would like something different to add to your wedding day. Please ask for further information.

We have found that to enable the smoothest running of your wedding day it is easiest for us to supply all wine and drinks; therefore, we do not offer corkage.

The wedding breakfast takes place in the Garden Room and all music and dancing must take place in the Ballroom due to licencing conditions. The Ballroom will be transformed for your evening reception discreetly during the day, which means that your guest's comfort is always foremost to us.

Tyn Dwr Hall can provide an offering within courses at a small fee of £8 per person, per course. This must be paid for every guest attending, and a pre-order will be required four weeks in advance. For example, if you would like to offer your guests a choice of beef or chicken for their main course, and you have 80 guests, there will be a charge of 80 x £8 in total. If you would like to offer a choice of starter and a choice of main course, there will be a charge of 80 x £16pp.

If you have guests who follow vegan or vegetarian diets, we kindly request that you choose one menu to suit both diets. All allergies will be catered for.

If you have a guest with a serious allergy, we ask that you do not choose dishes with these ingredients in.

Please let us know if you have a guest with an extreme allergy and we can discuss the options available.

Nut allergies: if you or your guests have a nut allergy, we are unable to serve nuts in any of our dishes. All dietaries and allergen information must be given two weeks prior to your wedding date.

The children's menu is suitable for children aged up to 12-14. There is no need to cater for under 2's if preferred.

Wedding favours - you are permitted to bring small food-based favours or small 50ml miniatures of a spirit for wedding favours. Please bare in mind any guests with dietary requirements, when making your decision.

Please note our menus are reviewed and updated each year.

Pizza flatbread

Ivn Dwr Hall Your Wedding Ment

£9.00pp

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Wine Packages

TO DRINK

A glass of Prosecco

Delicately fruity, slightly aromatic bouquet. Well balanced and light body.

A real crowd pleaser

Tempo Passo Pinot Grigio - Italy

A fresh, dry white with gentle floral and citrus aromas. Lightly honeyed fruit balanced by lemony acidity, some minerality and a fresh, dry finish

The Last Stand Shiraz - Australia

A great balance, length and fruit intensity.

Dark cherry and plum dominate the nose with hints of spice and leather

½ bottle of White or Red

A glass of Prosecco

TO REFRESH

A glass of Aperol Spritz or Mulled Wine depending on the season

Santiago Sauvignon Blanc - Chile

Light and dry, this wine has a fruity flavour with a splash of lemony acidity. The palate is a combination of zesty characters with a refreshing aftertaste

Kaleu Malbec - Argentina

A juicy, brambly nose leads to a soft and round palate with redcurrants, blackcurrants and plums.

Soft tannins and a nice lift of acidity

% bottle of White or Rec

A glass of Prosecco

Wine Packages

TO OUAFE

Elderbubble Cocktail

St Germain, topped with Prosecco and finished with a sprig of fresh mint

Kukupa Marlborough Sauvignon Blanc - New Zealand

Deliciously crisp, aromatic white wine which overflows with gooseberry, guava and citrus flavours

La Choza Crianza Rioja - Spain

Full bodied silk texture with hints of peppery red berry fruits and underpinnings of cinnamon.

Matured in oak harrel

½ bottle of White or Red

A glass of Prosecco

TO INDULGE

A bespoke cocktail designed for the happy couple or a glass of Champagne

Domain Le Motte Chablis - France

With generous, pronounced fruit on the palate with nectarine skins and baked peaches Balanced firmly by a rounded, lemon-flesh acidity

Boutinot 'Les Coteaux Schisteux' Séouret Côtes du Rhône - France

Exotic spice, cracked black pepper and vanilla aromas on the nose.

The palate is instantly appealing, polished and smooth with depth and texture as the flavours delight

½ bottle of White or Red

A glass of Champagne

We can also offer extra bottles of prosecco, beers and alcohol-free drink packages. Please ask your wedding manager for more information.

Please note all wines are subject to change but will be replaced with a similar alternative.

WINE PACKAGE PRICES

To Drink	£28.95
To Refresh	£32.95
To Quaff	£35.75
To Indulge	£45.00

Fyn Dwr Hall Your Wedding Menu