

CAERALLAN

A FAMILY RUN WEDDINGS AND EVENTS VENUE

EST. 1969







Welcome to Caer Llan

Tucked away in the hills of Monmouthshire and featuring stunning views of the surrounding open countryside and distant welsh mountains this truly hidden gem offers the perfect backdrop for you to celebrate with your nearest and dearest.

In addition to the lovely old building, beautiful grounds and gardens, as owners and managers to our fantastic team, we pride ourselves on offering a warm welcoming service to you and your guests. Your wedding is unique and incredibly personal, therefore, we guarantee that there are no simultaneous events such that everyone (including ourselves) can focus 100% on seeing that you have the time of your lives, with memories to treasure forever.

As part of our pandemic response we have introduced some fantastic new outdoor features. We have constructed 2 large permanent verandas which offer all year round outdoor covered areas with seating. In addition we have introduced a large stretch tent over the patio area at the back of the house which will be available to use during the months of April to September. The tent can be used in most weather conditions except storms or high winds and provides a fantastic location for an outdoor ceremony, reception and as part of your evening party.

We are very lucky to call Caer Llan our home, this is where we live, laugh, work, play and raise our own little family! We would love the opportunity to show you all that Caer Llan has to offer so please get in touch.

Vicky & Jake



The Ceremony

With capacity for up to 80 daytime guests, Caer Llan is licensed to hold marriages and civil partnerships with indoor and outdoor options, both options offer a stunning scenic backdrop whilst you exchange your vows.

We recognise the trust you place in us when you book your big day here. It is a day you will look forward to with huge anticipation and excitement and we will never take that lightly.

We are here to offer help, guidance, and reassuring advice throughout the planning stages of your wedding.

As part of this service we have various online planning tools that we make available to you:

- Wedding day event planner - this is an admin dashboard which is bespoke to Caer Llan whereby you can keep track of your guest list, bedroom allocations and table plan
- Caer Llan A to Z - an online search facility of frequently asked questions
- Friends of Caer Llan – a list of some of our favourite wedding suppliers.

In addition we will be there on the day itself to discretely coordinate the smooth running of your wedding day.





Reception Drinks & Canapes



- Pinwheels of smoked salmon on granary bread
- Chicken, chorizo & apricot skewers
- Asparagus, cream cheese & puff pastry cigarillos (v)
- Teriyaki tofu skewers (v, vg)
- Mini mozzarella, baby tomato & basil sticks (v)
- Flatbread with caramelised onion & hummous (v, vg)
- Welsh brie & leek tartlets (v)
- Halloumi, pesto & parma ham twists
- Thai King Prawn filo cups
- Mini yorkshires with rare roast beef and onion jam
- Corn cracker, guacamole, radish and coriander (v, vg)
- Pea & pecorino on bruschetta
- Apricot, perl las and walnut tartlets
- Pigs in blanket with maple cured bacon
- Crostini with parsley pesto & roasted peppers
- Chilli crostini with basil tapenade & sun-dried tomatoes (v, vg)
- Mini Welsh cakes
- Mini scones with clotted cream and fresh strawberries

PICK ANY FOUR CANAPÉS TO BE
CIRCULATED AMONGST YOUR GUESTS.



Your Wedding Breakfast



Our stretch tent is in use between May and September and offers a fantastic outdoor summer setting for your wedding reception.

The indoor areas are then available to use all year round. Both spaces offer a capacity of 80 guests and our interactive table plans are carefully thought out to complement both spaces.

In all cases, we provide a choice of chair style, choice of table shape (long or round), table linen, glassware and cutlery. We will then setup the tables with your centrepieces, placecards and wedding favours.



We ask you to choose two starters, one meat and one vegetarian main course and two desserts ahead of time. Guests can then pre-order their chosen options.

We consider all dietary requirements (and any known “fussy” eaters) and will provide suitable derivatives to suit each individual.

We also have a separate children’s menu.

STARTERS

Perl Las tart (v)

Maple cured salmon
with dill mayonnaise

Red onion & Caerphilly cheese tatin (v)

Caesar salad
with chicken, crispy bacon & ciabatta croutons

Mediterranean Caesar salad (vg)
with olives, sun-dried tomatoes & ciabatta croutons

Thai fishcake
with chilli mayonnaise

Sweet potato Tikki (vg)
with coriander chutney

Mushroom bruschetta (v)
with garlic, shallots, pink peppercorn & parmesan (or with vegan cheese)

Your choice of soup
with fresh crusty bread and Welsh butter

MAINS

Roast Chicken wrapped in pancetta
with a cranberry and sausagemeat stuffing

Supreme of chicken
in port & red wine sauce with smoked bacon lardons and button mushrooms

Marry Me Chicken
sun-dried tomatoes, garlic & parmesan cream sauce with fresh parsley

Supreme of Chicken
stuffed with farmhouse cheese, tomato & herbs served with a lemon & mustard sauce wrapped in pancetta

Fillet of Welsh beef (£5pp upgrade)
with mushrooms, silverskin onions and a port wine sauce

Roast topside of beef
with yorkshire puddings & creamed horseradish

Pressed Wye Valley belly of Pork
with fennel, garlic and caramelised apple wedges

Marinated roast rump of Welsh lamb (£5pp upgrade)
with citrus fruit, bay leaf and juniper jus and fondant potato

Slow braised shoulder of Welsh Lamb (£5pp upgrade)
baked in puff pastry served with a maple syrup, rosemary and balsamic jus

Beetroot Wellington (v, vg)

Seasonal savoury crumble (v, vg)

Jackfruit stew (v, vg)

Pressed and baked vegetable stack (v, vg)

DESSERTS

Elderflower panna cotta
with seasonal fruit

Glazed lemon tart
with clotted cream & raspberries

Salted caramel chocolate torte
with crème fraiche

Baked vanilla cheesecake
with fruit compot

Chocolate brownies
with with a rich chocolate sauce and vanilla ice-cream

Giant chocolate profiteroles
with Chantilly cream and a rich milk chocolate sauce

Baileys liquer cheesecake
with a dark chocolate sauce and Chantilly cream

Chocolate raspberry torte
with crushed frozen raspberries and vanilla ice-cream

White Chocolate & raspberry meringue roulade
with a mango coulis





Vintage Tea



All of your tea party food will be on the tables along with our gorgeous vintage crockery, before your guests are invited to sit down. Our team will be on hand throughout the party, ensuring that the food platters and tea pots are replenished as required.

Sandwiches

A mix of granary and white breads

Cheddar & cream cheese
Smoked salmon with lemon crème fraîche
Free-range egg & cress
Ham

Savouries

A selection of delicious homemade savoury party bites

Scotch eggs
Sausage & veggie rolls
Cheese Quiche

Home-made cakes & dainties

A delicious selection to satisfy the sweet toothed

Victoria sponge cake
Mini chocolate profiteroles
Scones with strawberry jam & clotted cream
Chocolate dipped strawberries
Meringue Kisses
Chocolate brownies

Caer Ulan Buffet



Whole glazed ham

Slow roasted peppered side of Welsh beef

Whole sides of poached salmon

Sweet & sticky baked chicken drumsticks

King prawn salad

Hot new potatoes with herbed butter (v)

Mediterranean vegetable couscous salad (v)

Homemade vegetarian quiche (v)

Mozzarella & beefsteak tomato salad (v)

Devilled eggs with asparagus (v)

Fresh green salad, cherry tomatoes & cucumber (v)

Mexican spicy bean & rice salad (v)

A selection of artisan breads

Followed with two desserts of your choice.







Have some fun



The quiet and private location gives your guests the opportunity to have fun, socialise, catch up and enjoy each other's company. You can enjoy the garden and the grounds, gaze at the mesmerizing view or lounge in the piano bar.

We want everyone to have the best time whilst they are here, and we have a few exceptions to the norm which we hope will help us achieve that.

- Free self-service tea and coffee station
- Bar prices matched to local pubs (**not** hotel prices)
- Well stocked and staffed bar for friendly, fast and efficient service.



Evening Reception

With an evening capacity of 100, the beautiful old country house setting lends itself to a fantastic fun filled night. You may wish to book a band or DJ to perform in our indoor party room to play all your favourite dance floor fillers.

Meanwhile guests can also enjoy the outdoor terraces, and the stunning sunsets and views.

The verrandas, stretch tent and indoor lounges provide ample seating for people to sit and enjoy food and drink and of course, each others company.



Evening Food Options

FINGER BUFFET

Platters of:

Salami, chorizo, parma ham & garlic sausage. A large cheese board, spicy chicken wings, bowls of olives, crisps & French bread & butter

FORK BUFFET

Chicken curry & vegetable curry (v)

Served with rice, naan, chopped coriander and chillies.

BBQ

Beef burger/ plant burger, pork sausage/ veggie sausage. Jerk chicken/ roasted mediterranean veg

Fried onions

Fresh bread rolls

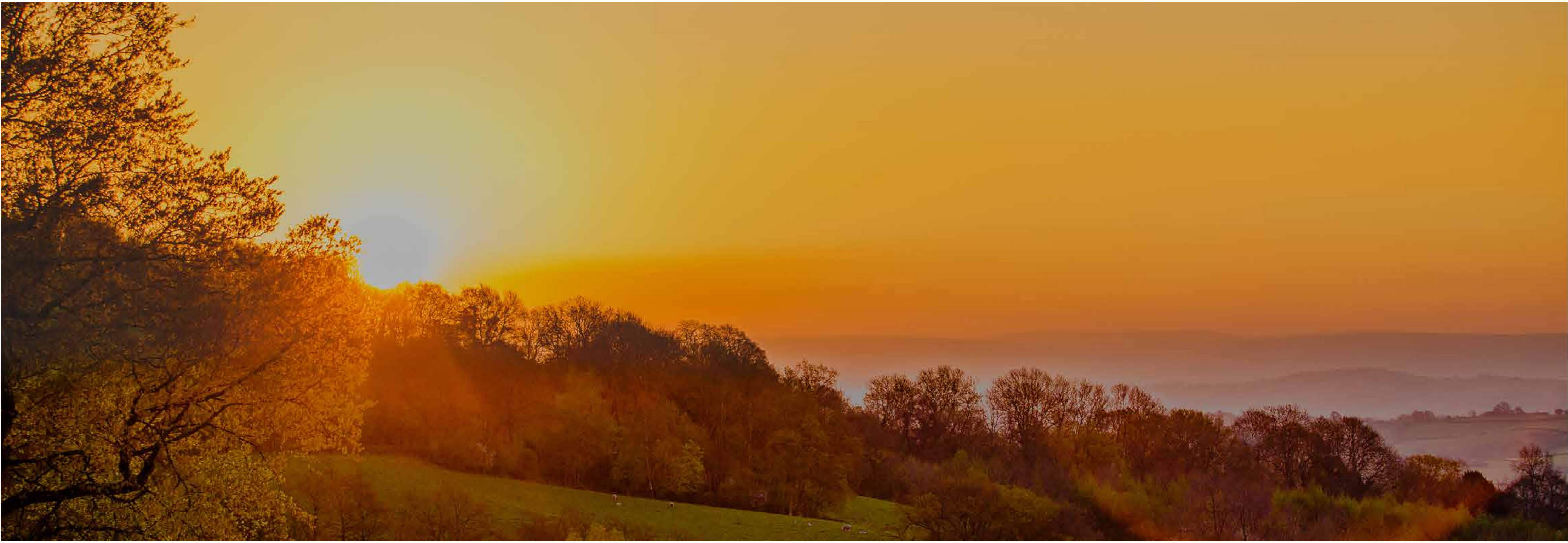
Fresh Garden Salad + hot roasted new potatoes in lemon, garlic & rosemary.

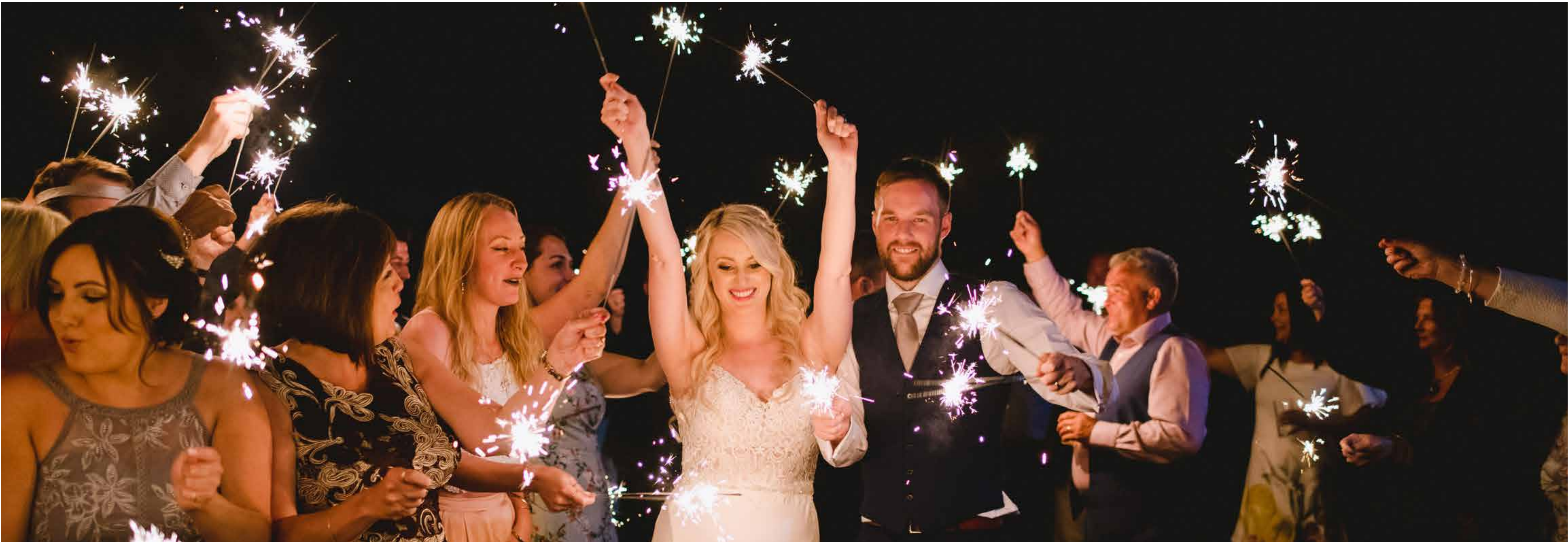
SIZZLING HOG ROAST

A whole pig served with soft floured bap, spicy potato wedges, homemade stuffing, apple sauce & fresh garden salad (Minimum 70 people)

Plant burgers (vg)







How it all works and the prices...

Caer Llan is an exclusive use venue, you pay a single venue hire for the duration of your stay, either with or without our overnight accommodation.

If you book the accommodation you will have 16 en-suite bedrooms to allocate to your guests. There is also an option to book the accommodation for the night before your wedding, in all cases, a hearty cooked breakfast is included. For a 2 night stay, a delicious welcome buffet is also included on the first night of your stay. Your guests staying locally are welcome to attend this meal at an additional charge of £15 per person.

The bedrooms are allocated to your guests by you. If you would like them to pay us for their bedrooms we are happy to take payments on your behalf and the amount collected will then be deducted from your final invoice.

If the accommodation has not been booked (ie a non residential event), check-in is from 10am and the venue will close at 1am.

Check-in is from 10am on the morning of the wedding and check-out is by 11am the following day. Guests staying the night before the wedding can check in from 4pm.

We host weddings on Tuesdays, Thursdays and Saturdays although other days may be available upon request.

In addition to the venue hire, our wedding bundle includes the meals and drinks that are expected on the day and is charged at £89.50 per adult and £30 for children under 12. Babies under 3 years old eat free of charge.

Our maximum capacity is:

- 80 day guests (wedding ceremony and wedding reception)
- 100 evening guests (total for evening reception)
- 50 overnight guests

Wedding Bundle

£89.50 PER PERSON

- Reception Drink (Sparkling wine or Pimms)
- Wedding Breakfast (sit down, buffet or vintage tea)
- 1/3rd bottle of wine per adult
- Toast drink (sparkling wine)
- Microphone & pa system for speeches
- Table number holders
- Cake knife & stand
- Evening Reception food (finger or fork buffet)
- Use of PA system and disco lighting
- Late night bar

UPGRADES & ADDITIONAL SERVICES

Wedding ceremony	£250
Bundle for under 12 year olds	£30
Additional Evening guests	£19.50 per head

Reception & Toast Drinks

Prosecco	£1 per head
Champagne	£3 per head
Additional table wine (to 1/2 btl each)	£3 per head
Canapés	£7.50 per head
Chocolate covered strawberry tower	£2.75 per head
Chair decoration from	£3.50 per chair

Evening Reception Food

BBQ	£5 per head
Hog Roast	£7.50 per head

We will guide you through the planning stages, and give you access to some great bespoke planning software to help with your guest list, table plan and bedroom allocation.

We will head up our fantastic hospitality team and be on hand to ensure the smooth running of your very special day.

In addition, we have a great working relationship with a group of trusted external suppliers who can also help to make your day perfect! (a list of which is available on our website)

Venue Hire 2023 (for subsequent years add £500 per year)	Peak (April - Oct)		Off-Peak (Nov - March)	
	without accommodation	with accommodation	without accommodation	with accommodation
Tuesday	3,450	5,450	2,950	4,950
Monday - Wednesday (2 nights stay)	n/a	6,950	n/a	6,450
Thursday	4,450	6,450	3,650	5,650
\Wednesday - Friday (2 night stay)	n/a	7,950	n/a	7,150
Saturday	n/a	8,450	n/a	6,450
Weekend (2 night stay)	n/a	10,450	n/a	8,450

Please call for late availability deals.
All prices include VAT @ standard UK rate.

Accommodation

Caer Llan has 16 en suite guest bedrooms. The rooms are spacious, versatile, full of character and are split between the Main house (9 bedrooms) and the immediately adjacent ground floor eco extension known as the Berm House (7 bedrooms). You choose who stays where...



Wheelchair access

We have a disabled parking bay immediately outside the main house and level access for wheelchair users throughout the ground floor of the house and patios. We also have a disabled toilet facility within our washroom complex and 1 of the 7 ground floor berm house bedrooms features a wheelchair friendly en-suite wet room.



Contact Us



If you'd like to look around and chat about your special day, please email or call us to make an appointment.

info@CaerLlan.co.uk

01600 860359

Photographer Credits:

Clare Lawrence - loveseen.co.uk

Paul Marbrook - paulmarbrook.com

Nick Murray - www.nickmurrayphotography.co.uk/

Sacha Miller - sachamiller.co.uk

Charlene Morton - charlenemorton.co.uk

Liz & Stuart - liz-and-stuart.co.uk