



WHERE THE MAGIC BEGINS... www.caerllan.co.uk

WELCOME



We are Vicky & Jake Carpenter, owners and managers of Caer Llan, a relaxed and friendly country house wedding venue located near Monmouth in the stunning surroundings of open countryside on the South Wales - England border. Our beautiful woodland setting is within a designated AONB (Area of Outstanding Natural Beauty) and features far reaching uninterrupted views across the valley to the distant Welsh mountains.

The location provides the most spectacular backdrop for your photographer who will be spoilt for choice when it comes to picking the perfect setting. The house itself has 16 guest bedrooms and has been lovingly refurbished so as to serve as a practical venue whilst preserving the warmth of a home away from home.

> Capacities are: 80 Ceremony Guests 120 Evening Guests Up to 50 residents

For a twilight wedding the exclusive use venue is yours and yours alone for the duration of your stay, with the option to include one nights' accommodation. Ceremony is from 4pm onwards with access to the venue from 2pm.

The spaces at Caer Llan are very versatile and we have created both indoor and outdoor ceremony and reception locations for you to choose from on the day. Both options offer the most spectacular views imaginable.

We are on hand right from your initial enquiry, we will assist with your planning to ensure that the run up to your wedding is fun and exciting and your wedding day runs exactly the way you want it. We will also lead the hospitality team on the day, to ensure that all the hard work that went into planning your big day is realised.

Caer Llan is a wonderfully homely venue brimming with heart and soul, we invite you to come and see for yourselves, we would love to show you around.

THE FINANCES



We believe strongly in honest, transparent pricing. Each element has been carefully calculated by us to make prices as affordable as possible for guests and financially viable for the venue. We always offer bespoke, tailor-made services, so the total price you pay will vary depending on your specific requirements.

Your overall price consists of 4 elements:

- 1. The hire of the venue for your wedding day.
- 2. The twilight wedding bundle multiplied by number of guests
- 3. Any optional extras
- 4. Accommodation for the wedding night if required

Please get in touch if you would like us to send you the costings in the form of a quotation calculator. All prices include VAT so no hidden extras.

Late Availability - We offer at least 20% discount for wedding bookings made within 6 months of the date



The Venue Hire

Caer Llan is hired out on an exclusive basis. That means you will have complete privacy to enjoy the beautiful house, gardens and surrounding woodland.

Choose the year, season and day for your wedding.

	OFF-PEAK (Oct - April)	Peak (May - Sept)
TUESDAY	3,950	4,450
THURSDAY	4,650	5,450
SATURDAY	5,950	N/A except as late availability booking

These are 2024 prices. For subsequent years add £1,000 to the venue hire.

THE TWILIGHT WEDDING BUNDLE

Everything you need for the perfect evening:

Post-ceremony drink Choice of evening reception buffet Dedicated wedding co-ordinator & hospitality team Microphone & pa system for speeches Cake knife & stand 2 white easels for table plan and welcome signs Use of garden games Use of PA system and party lighting Late night bar

£40PER PERSON - No minimum numbers

Under 12's £20, under 3's free of charge



THE OPTIONAL EXTRAS

Some extras to make your bundle bespoke.

Wedding Ceremony	£250
Chair decoration from	£3.50 pp
Additional Evening guests	£22.50 pp
Canapés	£10 pp
Chocolate strawberry tower	£2.75 pp
Reception drinks upgrade to Prosecco	£1 pp
Reception drinks upgrade to Champagne	£3 pp
Reception drinks upgrade to Cocktails	£5 pp
Evening food upgrade to Hog Roast	£5 pp

In addition, we have a great working relationship with a group of trusted external suppliers who can also help to make your day perfect! (See 'Friends of Caer Llan' on our website)



THE ACCOMMODATION

The accommodation option includes the use of all 16 en-suite guest rooms for you to allocate to up to 50 of your guests.

1 night £2,000

A hearty cooked breakfast is included for all residents

You are welcome to pass an accommodation cost on to your resident friends and family. We suggest a rate of £125 per room for one night.

We have a disabled access 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 wheel chair accessible toilet facility within our washroom complex and 1 of the 7 ground floor berm house bedrooms features a wheelchair friendly en-suite wet room.

For a twilight wedding check-in is from 2pm on the day of the wedding, check-out is by 11am the following day. Accommodation is not available for the night before a twilight wedding.

If the accommodation option is not booked the venue closes at 1am.



O R D E R O F E V E N T S





This is just a sample schedule of how your day might look.

THE CEREMONY



With capacity for up to 80 daytime guests, Caer Llan is licensed to hold marriages and civil partnerships with beautiful indoor and outdoor options, both offer a stunning scenic backdrop whilst you exchange your vows. No need to worry about the weather, you can decide on the day which option to choose.







DRINKS & Canapés



You're married and it's time to celebrate with friends and family! A glass of fizz, some lovely canapés and a chance to capture the wonderful memories you're making.









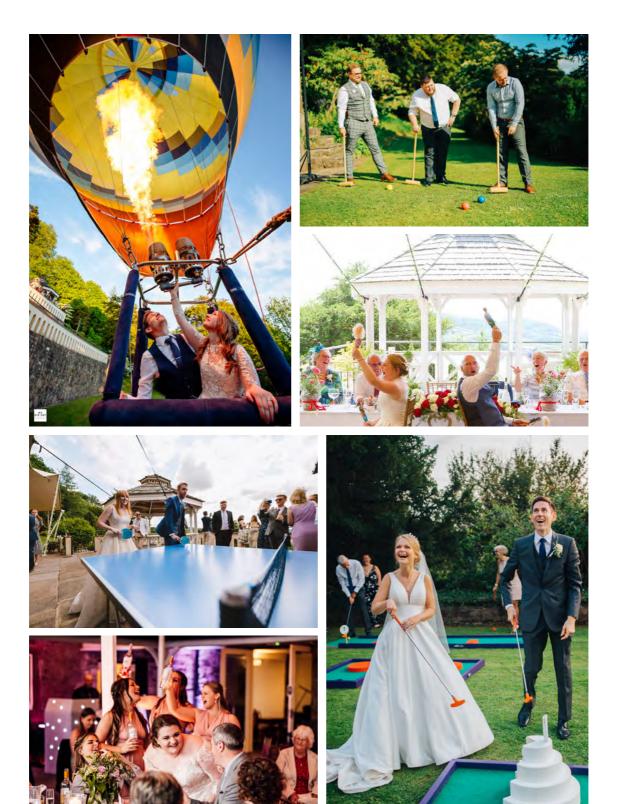






HAVE SOME FUN

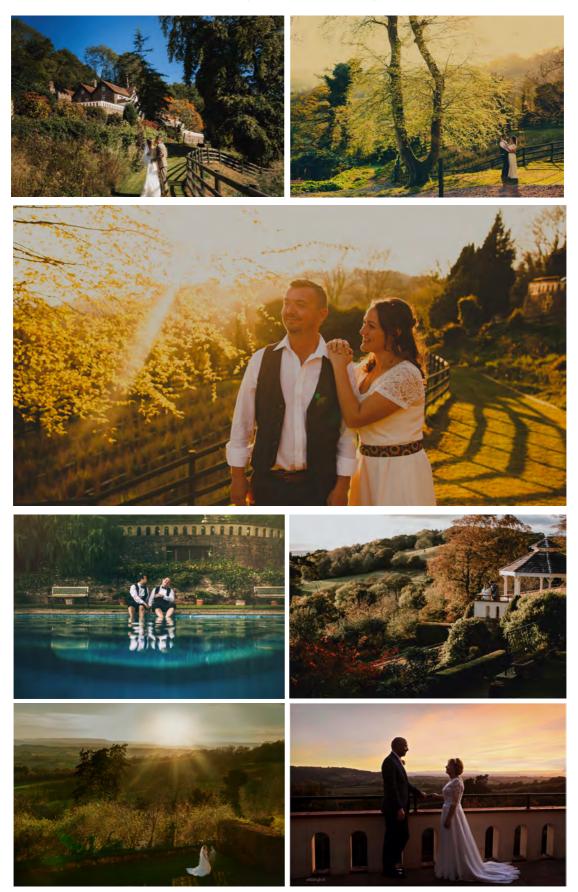


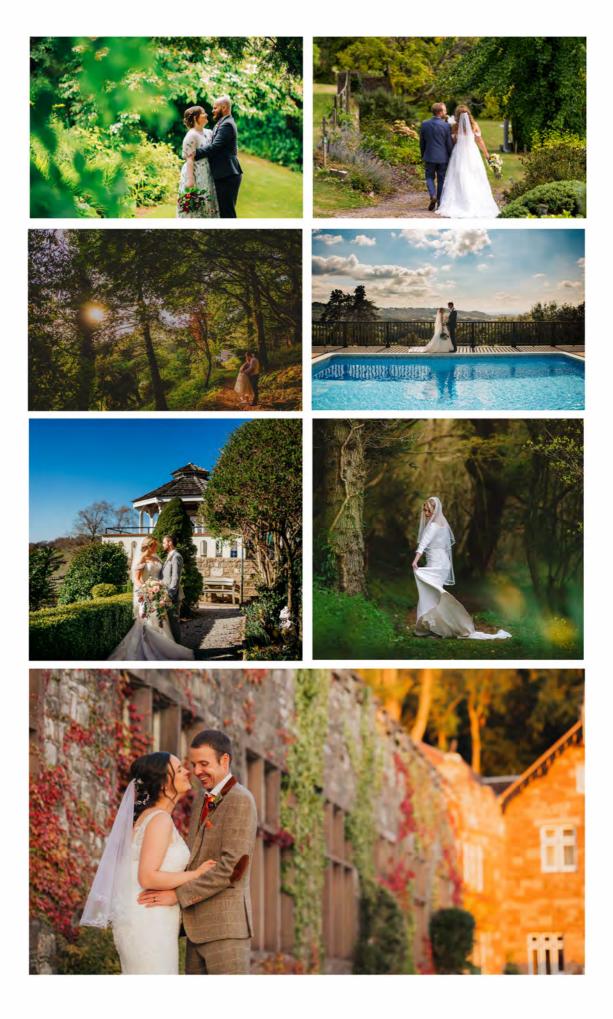


ALONE TIME



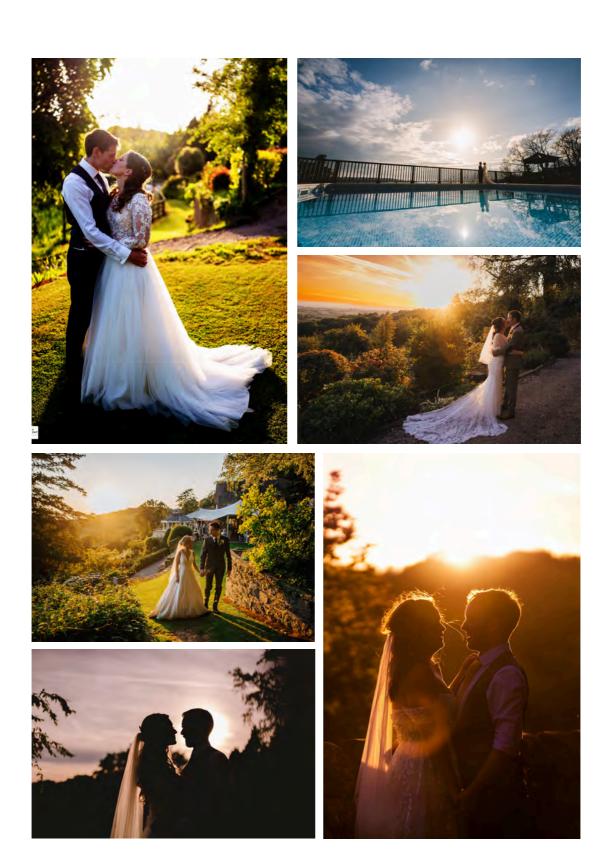
A chance to explore some of the idyllic grounds with your photographer.





G O L D E N H O U R





THE EVENING PARTY



The evening starts with welcoming your evening guests. Cake cutting is a nice way to get your party started with first dance followed by your chosen evening entertainment.



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 not a wedding factory by any means and so we are here to offer help, guidance, and reassuring advice right from the word go and throughout the planning stages of your wedding.

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

We'd love to meet you to talk about your big day here at Caer Llan.

Vicky & Jake

CAER LLAN



FOOD & DRINK



WELCOME

Here at Caer Llan we pride ourselves on offering a fantastic in-house hospitality service, so there's no need to deal with independent external caterers or bar providers. Along with our wonderful team we will be on hand to oversee your day: You will be in safe hands!

Our head chef leads the service team, delivering amazing dishes to you and your guests using carefully sourced, fresh ingredients from our band of trusted suppliers. As a border town we take advantage of the incredible local food produce available from Monmouthshire, Herefordshire and Gloucestershire.

Our 5* food hygiene award demonstrates that we are fully trustworthy with all EHO and allergen laws and by using freshly prepared ingredients we can cater very specifically for all special dietary needs and by this we include fussy eaters.

We take great pride in the feedback that we receive from all our guests regarding the service, quality and presentation of our food and our flexibility to cater for everyone.

he food & drinks included in the twilight wedding bundle are:

Post-ceremony reception drinks (Cava or Pimms) Evening reception food

There are a few optional extras you can add such as, canapes, upgrades on drinks and upgrades on evening food.



RECEPTION DRINKS

As part of the wedding bundle, select your base drink from either sparkling wine or Pimms. You can if you wish split the drinks with bottled beer as an option. Choose from Corona with lime, Birra Moretti or Peroni at no additional cost. There are fruit juice cartons for the little ones and sparkling elderflower for those not wanting alcohol.

You can make your bundle bespoke by upgrading your base drink to Prosecco, Champagne, or one of these signature cocktails.

COCKTAILS

Classic Margherita Tequila, lime and orange liqueur, the ultimate wedding favourite.

> Mojito Rum, lime and mint and soda.

Mimosa Fresh orange juice and Champagne.

French 75 Gin, lemon and Champagne.

Manhattan Bourbon, vermouth & angostura bitters

> Aperol Spritz Aperol, Prosecco & soda.



CANAPES

Please choose 4 canapés to be circulated amongst your guests

Mini yorkshire puddings with roast beef and red onion jam

Smoked salmon paté on toasted sourdough

Baby mozzarella & basil sticks with cherry tomatoes

Maple glazed Sticky Sausages

Pea & pecorino bruscetta

Chicken, chorizo & apricot sticks

Apricot & Perl las tartlets

Fig & proscuitto crostini

Welsh brie & leek tartlets

Glazed prawn and chorizo sticks

Smoked salmon blini's with dill

Halloumi bites with chilli & ginger

Sicilian arancini balls

Whipped blue cheese and pear crostini

Mini scones with clotted cream and strawberry

Mini Welsh cakes

Vegan canapé selection

Your vegan guests will be offered a separate plate of canapes to include:

Mexican Nacho with guacamole, chilli & coriander

Middle Eastern Flatbread with caramelised red onion & hummous

Baked crostini with parsley pesto and roasted peppers

Vegan sticky sausagewith chilli, maple & ginger

All special diets are taken into consideration with items prepared to suit those individuals.



EVENING PARTY FOOD

<u>Please choose one of the options below for your guests to enjoy, these will</u> <u>be served on environmentally friendly disposable plates.</u>

Caer Llan Party Buffet

Large artisan cheese boards Selection of home baked ham & Mediterranean charcuterie Potato salad, egg salad, homemade sausage rolls, coleslaw Pickled beetroot, silverskin onions, chutney & relish Fresh bread, butter, crackers & grissini

Indian Street Food

Tandoori chicken skewers Paneer & vegetable skewers Tikka masala sauce Steamed rice Naan breads, poppadoms, mango chutney, raita, fresh chopped chilli and coriander

Mexican Street Food

Hard and soft shell tacos Birria pulled pork Smoky bean chilli Nachos Guacamole, salsa, chipotle sour cream Fresh chopped chilli and coriander

Persian Street Food

Chicken shish kebabs Vegetable shish kebabs Arabic flatbreads, pickled red cabbage, mint yoghurt & hummous Fresh chopped chillies

BBQ

Beef burgers/ Plant bugers Sausages/ Plant sausages Spicy chicken wings/ Roasted vegetables Fresh bread rolls, fried onions Roasted new potatoes Garden salad & coleslaw

<u>Hog Roast</u> - *upgrade applies* Whole roasted succulent hog Crispy crackling Homemade stuffing Soft floured baps Spicy potato wedges Apple sauce & fresh garden salad

All special diets are taken into consideration with items prepared to suit those individuals.



DRINKS

There is a free of charge self-service tea and coffee station next to the bar that will be available for the duration of your stay.

We also have a very reasonably priced fully licenced bar, opening times will be agreed with you during the planning process for your event. The bar is well stocked so we won't run out of popular drinks. We match prices to local pubs so great products without a sting in the tail! We also pride ourselves on fast and efficient service at the bar, so no queuing...we stock a wide range of non-alcoholic drinks for those who prefer.

Below is an example of some of our bar prices (as of January 2024), these are subject to change, however, price increases are always nominal amounts and reflect inflation and any VAT changes.

Draught		Bottles		<u>Spirits - 25ml</u>	
Estrella	5.20	Peroni	3.90	House spirits	3.20
St Miguel	5.00	Corona	3.80	Bombay Sapphire	4.40
Guinness Draught	5.40	Birra Moretti	4.00	Kraken Rum	3.60
Stowford Press	4.40	Bulmers/ Crabbies	5.40	Jack Daniels	4.00
Wye Valley Bitter	4.40	Wye Valley Bitters	5.40	Hendrix Gin	4.80
White Wine - 175ml		Red Wine - 175ml		<u>Sparkling Wine - bottle</u>	
House - Sauvignon	4.75	House - Shiraz	4.75	Cava	23.50
Chardonnay	4.85	Malbec	5.60	Prosecco	25.95
Pinot Grigio	5.25	Merlot	6.25	- by the glass	5.50
Chenin Blanc	5.35	Rioja	6.50	Champagne	39.95

Malborough SB

6.70



BUFFET BREAKFAST

Breakfast is out for an hour, all timings are pre-arranged during your planning meeting.

Tea & coffee self-service station

Fruit Juices

Selection of breafast cereals

Yoghurt & fresh fruit

White & brown toast, jam & marmalade

Full cooked breakfast:

Fried free range eggs

Locally sourced bacon & sausages

Pan-fried mushrooms

Heinz baked beans

Hash browns

All special diets are taken into consideration with items prepared to suit those individuals.



A FAMILY RUN WEDDINGS AND EVENTS VENUE

EST. 1969