

CAER LLAN



WHERE THE MAGIC BEGINS...

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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 Day Guests
120 Evening Guests
Up to 50 residents

The exclusive use venue is yours and yours alone for the duration of your stay, with the option to include one or two nights' accommodation. (Our whole weekend package is a particular favourite with arrival on Friday from 4pm through to Sunday 11am). 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 wedding bundle multiplied by number of guests
3. Any optional extras
4. Accommodation 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)		OFF-PEAK (OCT - APRIL)	PEAK (MAY - SEPT)
	(2025)	(2025)		(2026)	(2026)
THURSDAY	5,650	6,450	THURSDAY	6,650	7,450
SATURDAY	6,950	8,950	SATURDAY	7,950	9,950

THE WEDDING BUNDLE

Everything you need for the perfect day:

Post-ceremony drink
Choice of Wedding Breakfast
1/3rd bottle of wine per adult
Toast drink
Choice of evening reception buffet
Dedicated wedding co-ordinator
Microphone & pa system for speeches
Table number holders
Cake knife & stand
Cake cutting for your guests to enjoy
2 white easels for table plan and welcome signs
Choice of chiavari or conference chairs
Tables, linen, napkins, crockery, cutlery and glassware
Use of garden games
Use of PA system and party lighting
Late night bar

£89.50 PER PERSON

Under 12's £30, 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 or toast drinks upgrade to Prosecco	£1 pp
Reception or toast drinks upgrade to Champagne	£3 pp
Reception or toast drinks upgrade to Cocktails	£5 pp
Evening food upgrade to BBQ	£5 pp
Evening food upgrade to Hog Roast	£7.50 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 £2,500

2 nights £4,000

You are welcome to pass an accommodation cost on to your resident friends and family. We suggest a rate of £150 per room for one night, or £275 per room for a 2 night stay.

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 disabled toilet facility within our washroom complex and 1 of the 7 ground floor bedroom features a wheelchair friendly en-suite wet room.

A hearty cooked breakfast is included for all residents. 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 pp.

With accommodation, check-in is from 10am on the morning of the wedding, or 4pm the night before for the two-night option, check-out is by 11am the following day.

If the accommodation option is not booked, check-in is from 10am on the morning of the wedding and the venue closes at 1am.



ORDER OF EVENTS



12.30pm

Ceremony



1pm

Drinks & Canapes



3pm

Wedding Breakfast



5pm

Speeches & Toasts



7pm

Evening Guest Arrival



8pm

Formal cutting of the cake



8.10pm

First Dance



9pm

Evening Reception Food

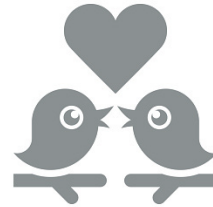


Midnight

Carriages

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

THE CEREMONY

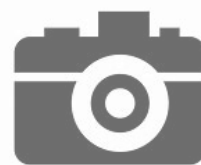


With capacity for up to 80 daytime guests, Caer Llan is licensed to hold marriages and civil partnerships with beautiful indoor and outdoor options, both offer a stunning scenic backdrop whilst you exchange your vows.

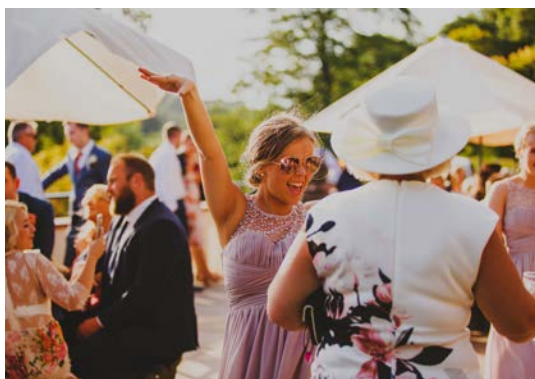
No need to worry about the weather, you can decide on the day which option to choose.



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.





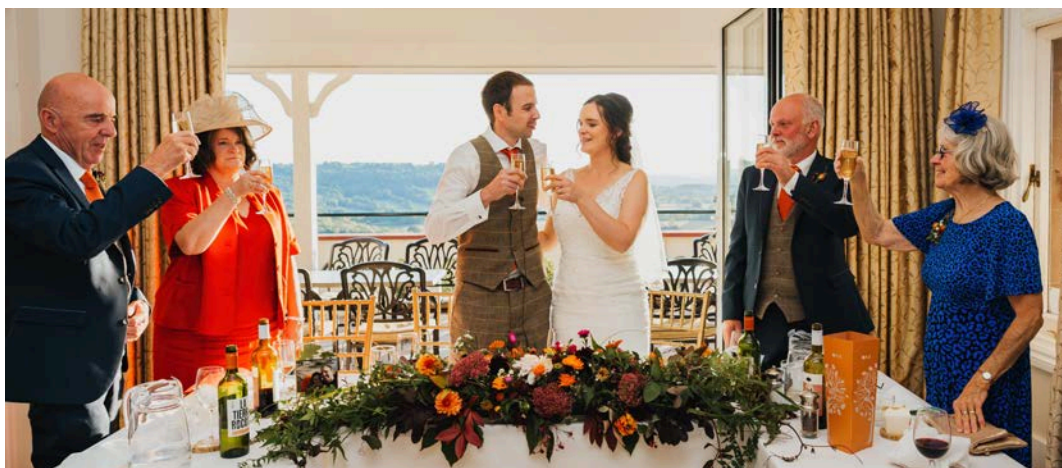
WEDDING DINING



Our in-house catering team, headed up by our wonderful head chef, will prepare your wedding feast. We have indoor and outdoor dining options that you can choose on the day depending on the weather, and varied table plans to suit the size of your party.



SPEECHES & TOASTS



HAVE
SOME
FUN



ALONE TIME

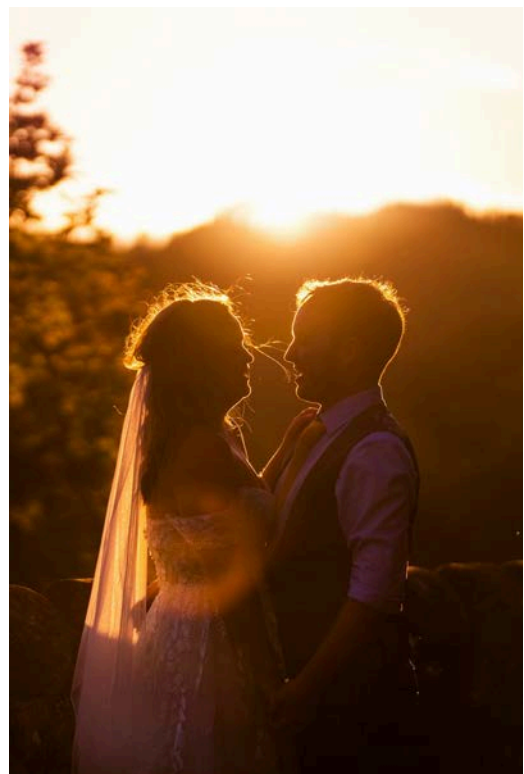
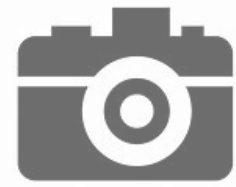


A chance to explore some of the idyllic grounds with your photographer.





GOLDEN HOUR



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.



CHRISTMAS WEDDINGS





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 & Luke

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 entire 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.

The food & drinks included in the wedding bundle are:

Post-ceremony reception drinks (Cava or Pimms)
Wedding breakfast
Wine on the tables
Toast drinks for speeches (Cava)
Evening reception food

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

For your wedding breakfast itself, we offer three different dining styles for you to choose from:

Traditional 3 course table served meal.
Our own Caer Llan Buffet + Dessert
Our Quirky afternoon Vintage Tea

In all cases, we will set the room up for your meal using your centrepieces, place cards and favours and then we provide the rest (tablecloths, napkins, glassware, cutlery, tables & chairs).



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 bruschetta

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 canapés 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 sausage

with chilli, maple & ginger

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



STARTERS

Please choose 2 starters to be pre-ordered by your guests, one choice to be vegetarian or vegan, starters listed as vegetarian can be adapted for vegans.

Beetroot and Maple Salmon

Homemade beetroot and maple cured salmon with dill and black pepper cream cheese, served on toasted sourdough

Antipasti

A selection of cured meats, artichokes, mixed olives, sundried tomatoes, and garlic crostini

Arancini (V)

Garlic and parmesan arancini, served with saffron aioli, dressed leaves and parmesan shavings

Nduja Roasted Prawns

King prawns with nduja and roasted peppers in garlic butter sauce, served with toasted focaccia

Caesar Salad

Crisp lettuce, chicken, bacon, garlic croutons & homemade caesar dressing

Smoked Salmon Terrine

Smoked salmon and asparagus terrine, served with rustic bread and edible flowers

Thai Fishcake

Homemade Thai style fishcake made with salmon and crab. Served with chilli mayonnaise and dressed leaves

Caprese (V)

Creamy buffalo mozzarella with heirloom cherry tomatoes and homemade basil pesto

Per Las Tart (V)

A rich and creamy blue cheese tart served with balsamic glaze and fresh tomatoes

Caerphilly Cheese Tatin (V)

Caramelised red onion and Caerphilly cheese tart tatin

Mediterranean Caesar Salad (Ve)

Caesar style salad with sundried tomatoes and olives, garlic croutons, and vegan caesar dressing

Potato Bhajis (Ve)

Handmade potato bhajis, served dressed leaves, mango chutney and vegan raita

Soup

Homemade soup in a flavour of your choice, served with rustic farmhouse bread and butter

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



MAINS

Please choose 2 mains to be pre-ordered by your guests, one choice to be vegetarian or vegan

Butter Roasted Chicken

Skin on butter roasted chicken breast with cranberry and sausage stuffing served with roast potatoes and seasonal vegetables

Bangers & Mash

Slow roasted Welsh sausages served with creamed potatoes, sweet and sticky onion gravy, and seasonal vegetables

Roast Beef

Slow roasted Welsh topside of beef with Yorkshire pudding served with roast potatoes and seasonal vegetables

Chipotle Chilli Haddock

Baked chipotle chilli haddock fillet, served with onion and red pepper relish, mini roast potatoes, and seasonal vegetables

Roast Pork

Welsh pork belly rolled with garlic and herbs, crispy crackling, sage stuffing served with roast potatoes and seasonal vegetables

Champagne Salmon

Grilled salmon fillet served with herb roasted new potatoes, champagne beurre blanc sauce, and seasonal vegetables

Pancetta Chicken

Roasted chicken breast wrapped in pancetta, served with sautéed potatoes, mushrooms, red wine and shallot sauce, and seasonal vegetables

Beetroot Wellington (V, Ve)

Beetroot and spinach wellington, served with sweet potato puree and sweet onion gravy

Marry Me Chicken

Roasted chicken and sundried tomatoes in garlic and parmesan sauce, served with confit potatoes and seasonal vegetables

Savoury Crumble (V, Ve)

Roasted seasonal vegetables in a vegan cream sauce, topped with garlic and herbs savoury crumble

Chicken Milanese

Crispy breaded lemon and pepper chicken escalope, served with parmesan potatoes and seasonal vegetables

Vegetable Stack (V, Ve)

Pressed and baked summer vegetable stack with fresh tomato and basil sauce

Rack of Pork

Spiced and honey glazed rack of pork, served with fondant potato, sage and onion cider jus, and seasonal vegetables

Baked Vegetable Tart (V, Ve)

Baked root vegetable puff pastry tart, served with cauliflower puree and grain mustard sauce

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



DESSERTS

Please choose 2 desserts to be pre-ordered by your guests. Vegans can choose from either of the 2 desserts you have chosen and we can make a suitable version.

Lemon Tart

Glazed lemon and elderflower tart with clotted cream and fresh raspberries

Salted Caramel Torte

Salted caramel chocolate torte with caramel sauce and whipped creme fraiche

Crème Brûlée

Milk chocolate and banana crème brûlée with chocolate tuille bicult

G&T Cheesecake

Rockfield gin and tonic cheesecake with lemon and blueberry purée

Vanilla Cheesecake

Baked vanilla cheesecake with fruit compôte

Chocolate Brownies

Chocolate brownies with rich chocolate sauce and vanilla ice cream

Profiterole

Giant chocolate profiterole with chantilly cream and milk chocolate sauce

Chocolate and Raspberry Torte

Milk chocolate and raspberry torte with with whipped cream and frozen crushed raspberries

Sticky Toffee Pudding

Sticky toffee pudding with rich toffee sauce and crème Anglaise

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



KIDS MENU

STARTERS

- Rainbow sticks with hummous
- Cheesy garlic bread
- Dough balls with tomato dip
- Small adult starter

MAINS

- Sausage, mash, peas and gravy
- Chicken tenders, fries and beans
- Fish strips, fries and peas
- Tomato penne pasta
- Small adult main

DESSERTS

- Fruit & marshmallow kebabs with chocolate dipping sauce
- Chocolate brownie with chocolate sauce
- Strawberry or chocolate ice-cream sundae
- Small adult dessert

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



CAER LLAN BUFFET

We invite you table by table to choose your favourites from our sumptuous buffet offering. We ensure the food will not run out with our team on hand to help serve and replenish as you fill your plates. We encourage guests to come and help themselves to second helpings, thirds, fourths...before we clear your plates and table serve dessert (pick two from the desserts page).

Honey glazed ham

Slow roasted peppered side of beef

Maple roasted sides of salmon

Garlic & rosemary chicken drumsticks

Parmesan new potatoes

King prawn salad

Caramelised onion and cheddar quiche

Roasted vegetable cous-cous

Spicy bean fried rice

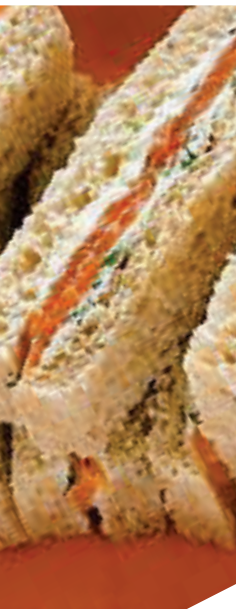
Devilled eggs

Caprese tomato & mozzarella salad

Garden salad

Selection of artisan bread & butter

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



VINTAGE TEA

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

A MIX OF SANDWICHES SERVED ON GRANARY AND WHITE BREAD

Cheddar & cream cheese

Smoked salmon with lemon crème fraîche

Free range egg & cress

Honey baked ham

HOMEMADE SAVOURY BITES

Scotch eggs

Sausage & veggie sausage rolls

Cheese quiche

HOMEMADE CAKES & DAINTIES

Victoria sponge cake

Mini chocolate profiteroles

Scones with strawberry jam and clotted cream

Chocolate dipped strawberries

Meringue kisses

Chocolate brownies

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



EVENING PARTY FOOD

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

Grazing Table

Selection of artisan cheese
Selection of Mediterranean charcuterie
Spicy chicken wings
Olives, crisps, crudites, fruit
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 - upgrade applies

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

Hog Roast - 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.

<u>Draught</u>		<u>Bottles</u>		<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
<u>White Wine - 175ml</u>		<u>Red Wine - 175ml</u>		<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 breakfast 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.



WELCOME BUFFET

For weddings with a 2 night stay we offer this welcome buffet for the first night of your stay. It is beautifully presented on oak boards and Welsh slate with wholesome, hearty and very tasty dishes. With your guests perhaps travelling after work, or long distances this is a practical solution for your group as the buffet can be left out for a while and guests can help themselves. We can then plate up for any very late arrivals.

Home baked glazed ham

Beautiful large cheese boards

Home made sausage rolls

Potato Salad

Coleslaw

Boiled Eggs halved

Pickled Beetroot

Silverskin baby onions

A selection of pickle & chutney

Crusty Bread & Butter

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

CAER LLAN

A FAMILY RUN WEDDINGS AND EVENTS VENUE

 EST. 1969 

CAER LLAN



...AND DREAMS COME TRUE

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