

CAER LLAN

Where the magic begins ...

www.caerllan.co.uk

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:

- The hire of the venue for your wedding day.
- The wedding bundle multiplied by number of guests
- Any optional extras
- 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 up to 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

	2025		2026	
	OFF-PEAK (Oct - April)	PEAK (May - Sept)	OFF-PEAK (Oct - April)	PEAK (May - Sept)
TUESDAY	£ 4,950	£ 5,450	£ 5,950	£ 6,450
THURSDAY	£ 5,650	£ 6,450	£ 6,650	£ 7,450
SATURDAY	£ 6,950	£ 8,950	£ 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 berm house bedrooms 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

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



12.30

Ceremony



13:00

Drinks & Canapes



15:00

Wedding Breakfast



17:00

Speeches & Toasts



19:00

Evening Guest Arrival



20:00

Formal cutting of the cake



20:10

First Dance



21:00

Evening Reception Food



00:00

Carriages





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.





Wedding Dining

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



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

A Christmas wedding at Caer Llan can combine the magic of the holiday season with the beauty of this unique house, creating unforgettable memories for you and your guests.

We provide various catering options that can include seasonal dishes, perfect for a festive wedding feast. In addition, the venue has warm inviting spaces that are beautifully decorated for the holiday season, creating a magical ambiance, which along with the picturesque views of the surrounding countryside provide a perfect backdrop for festive photography.



CAER  LLAN
Food & Drink

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.

WEDDING BREAKFAST

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:

Classic Margherita

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

Mojito

Rum, lime and mint & soda.

Mimosa

Fresh orange juice & Champagne.

French 75

Gin, lemon & Champagne.

Manhattan

Bourbon, vermouth & angostura bitters

Aperol Spritz

Aperol, Prosecco & soda.

Canapés

Please choose 4 canapés to be circulated amongst your guests

- | | |
|--|---|
| <input type="checkbox"/> Mini yorkshire puddings with roast beef and red onion jam | <input type="checkbox"/> Fig and prosciutto crostini |
| <input type="checkbox"/> Smoked salmon paté on toasted sourdough | <input type="checkbox"/> Welsh brie and leek tartlets |
| <input type="checkbox"/> Baby mozzarella and basil sticks with cherry tomatoes | <input type="checkbox"/> Glazed prawn and chorizo sticks |
| <input type="checkbox"/> Maple glazed sticky sausages | <input type="checkbox"/> Smoked salmon blinis with dill |
| <input type="checkbox"/> Pea and pecorino bruschetta | <input type="checkbox"/> Halloumi bites with chilli and ginger |
| <input type="checkbox"/> Chicken, chorizo and apricot sticks | <input type="checkbox"/> Sicilian arancini balls |
| <input type="checkbox"/> Apricot and Perl las tartlets | <input type="checkbox"/> 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:

- | | |
|--|--|
| <input type="checkbox"/> Mexican Nacho with guacamole, chilli and coriander | <input type="checkbox"/> Baked crostini with parsley pesto and roasted peppers |
| <input type="checkbox"/> Middle Eastern Flatbread with caramelised red onion and hummous | <input type="checkbox"/> Vegan sticky sausage with chilli, maple and ginger |

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
- Nduja Roasted Prawns**
King prawns with nduja and roasted peppers in garlic butter sauce, served with toasted focaccia
- Arancini** V
Garlic and parmesan arancini, served with saffron aioli, dressed leaves and parmesan shavings
- 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
- Caesar Salad**
Crisp lettuce, chicken, bacon, garlic croutons and 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
- 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.

Main Dishes

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
- Roast Beef**
Slow roasted Welsh topside of beef with Yorkshire pudding served with 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
- Pancetta Chicken**
Roasted chicken breast wrapped in pancetta, served with sautéed potatoes, mushrooms, red wine and shallot sauce, and seasonal vegetables
- Marry Me Chicken**
Roasted chicken and sundried tomatoes in garlic and parmesan sauce, served with confit potatoes and seasonal vegetables
- Beetroot Wellington** VE
Beetroot and spinach Wellington, served with sweet potato puree and sweet onion gravy
- 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
- Rack of Pork**
Spiced and honey glazed rack of pork, served with fondant potato, sage and onion cider jus, and seasonal vegetables
- Bangers and Mash**
Slow roasted Welsh sausages served with creamed potatoes, sweet and sticky onion gravy, and seasonal vegetables
- Chipotle Chilli Haddock**
Baked chipotle chilli haddock fillet, served with onion and red pepper relish, mini roast potatoes, and seasonal vegetables
- Champagne Salmon**
Grilled salmon fillet served with herb roasted new potatoes, champagne beurre blanc sauce, and seasonal vegetables
- Vegetable Stack** V, VE
Pressed and baked summer vegetable stack with fresh tomato and basil sauce
- 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.

- | | |
|---|---|
| <input type="checkbox"/> Lemon Tart
Glazed lemon and elderflower tart with clotted cream and fresh raspberries | <input type="checkbox"/> Chocolate Brownies
Chocolate brownies with rich chocolate sauce and vanilla ice cream |
| <input type="checkbox"/> Salted Caramel Torte
Salted caramel chocolate torte with caramel sauce and whipped creme fraiche | <input type="checkbox"/> Profiterole
Giant chocolate profiterole with chantilly cream and milk chocolate sauce |
| <input type="checkbox"/> Crème Brûlée
Milk chocolate and banana crème brûlée with chocolate tuille biscuit | <input type="checkbox"/> Chocolate and Raspberry Torte
Milk chocolate and raspberry torte with whipped cream and frozen crushed raspberries |
| <input type="checkbox"/> G&T Cheesecake
Rockfield gin and tonic cheesecake with lemon and blueberry purée | <input type="checkbox"/> Sticky Toffee Pudding
Sticky toffee pudding with rich toffee sauce and crème Anglaise |
| <input type="checkbox"/> Vanilla Cheesecake
Baked vanilla cheesecake with fruit compôte | |

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 and 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 and mozzarella salad**
- Garden salad**
- Selection of artisan bread and butter**

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 and cream cheese

Smoked salmon with lemon crème fraîche

Free range egg and cress

Honey baked ham

HOMEMADE SAVOURY BITES

Scotch eggs

Sausage and veggie sausage rolls

Cheese quiche

HOMEMADE CAKES AND DAINITIES

Victoria sponge cake

Mini chocolate profiteroles

Scones with strawberry jam and clotted cream

Chocolate dipped strawberries

Meringue kisses

Chocolate brownies

Evening Party Food

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

- | | |
|--|--|
| <input type="checkbox"/> Grazing Table
Selection of artisan cheese
Selection of Mediterranean charcuterie
Spicy chicken wings
Olives, crisps, crudites, fruit
Fresh bread, butter, crackers and grissini | <input type="checkbox"/> Persian Street Food
Chicken shish kebabs
Vegetable shish kebabs
Arabic flatbreads,
pickled red cabbage,
mint yoghurt and hummous
Fresh chopped chillies |
| <input type="checkbox"/> Indian Street Food
Tandoori chicken skewers
Paneer and vegetable skewers
Tikka masala sauce, Steamed rice
Naan breads, poppadoms, mango chutney, raita, fresh chopped chilli and coriander | <input type="checkbox"/> BBQ UPGRADE APPLIES
Beef burgers/ Plant buggers
Sausages/ Plant sausages
Spicy chicken wings/ Roasted vegetables
Fresh bread rolls, fried onions
Roasted new potatoes
Garden salad and coleslaw |
| <input type="checkbox"/> 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 | <input type="checkbox"/> Hog Roast UPGRADE APPLIES
Whole spit roasted succulent pig
Crispy crackling, homemade stuffing, soft floured baps, spicy potato wedges, apple sauce and fresh garden salad |

Kids Menu

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

Starters

- | | |
|--|--|
| <input type="checkbox"/> Rainbow sticks with hummous | <input type="checkbox"/> Dough balls with tomato dip |
| <input type="checkbox"/> Cheesy garlic bread | <input type="checkbox"/> Small adult starter |

Mains

- | | |
|---|---|
| <input type="checkbox"/> Sausage, mash, peas and gravy | <input type="checkbox"/> Tomato penne pasta |
| <input type="checkbox"/> Chicken tenders, fries and beans | <input type="checkbox"/> Small adult main |
| <input type="checkbox"/> Fish strips, fries and peas | |

Desserts

- | | |
|--|---|
| <input type="checkbox"/> Fruit and marshmallow kebabs with chocolate dipping sauce | <input type="checkbox"/> Strawberry or chocolate ice-cream sundae |
| <input type="checkbox"/> Chocolate brownie with chocolate sauce | <input type="checkbox"/> Small adult dessert |

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 October 2024). These are subject to change however, with nominal price increases that reflect inflation and future UK government budget announcements.

DRAUGHT BEER

Estrella	5.20
St Miguel	5.00
Guinness Draught	5.40
Stowford Press	4.40
Wye Valley Bitter	4.50

BOTTLED BEER

Peroni	3.90
Corona	3.80
Birra Moretti	4.00
Bulmers/ Crabbies	5.40
Wye Valley Bitters	5.40

WHITE WINE - 175ML

House - Sauvignon	4.75
Chardonnay	4.85
Pinot Grigio	5.25
Chenin Blanc	5.35
Malborough SB	6.70

RED WINE - 175ML

House - Shiraz	4.75
Malbec	5.60
Merlot	6.25
Rioja	6.50

SPARKLING WINE

Cava - bottle	23.50
Prosecco - bottle	25.95
Prosecco - by the glass	5.50
Champagne - bottle	39.95

SPIRITS - 25ML

House spirits	3.20
Bombay Sapphire	4.40
Kraken Rum	3.60
Jack Daniels	4.00
Hendrix Gin	4.80

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

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 and fresh fruit**
- **White and brown toast, jam and marmalade**
- **Full cooked breakfast:**
 - Fried free range eggs
 - Locally sourced bacon and sausages
 - Pan-fried mushrooms
 - Heinz baked beans
 - Hash browns

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 and chutney**
- **Crusty bread and butter**

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



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



... And Dreams Come True

www.caerllan.co.uk