

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 stunning countryside surroundings on the South Wales - England border.

Our beautiful venue is set in 25 acres of gardens, grounds and woodland within the Wye Valley AONB (Area of Outstanding Natural Beauty) and features far reaching uninterrupted views across the Vale of Usk 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 from your initial enquiry, and 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 ourselves to make prices as affordable as possible for you and your guests, whilst remaining financially viable for the venue. We also want to keep it straightforward to understand the costs right from the outset, and of course we guarantee no hidden extras along the way. All prices include VAT.

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 as chosen by yourselves.**
- **Accommodation if required.**

Please get in touch if you would like us to send you the costings in the form of a quotation calculator.



The Venue Hire includes:

- Private use of Caer Llan, its facilities and grounds for the duration of your stay.
- No extra venue hire charge for additional days (accommodation rates apply).
- Wedding and event planning service with ourselves and our bespoke IT planning solutions from the outset.
- Dedicated wedding coordinator and service team for the duration of your stay.
- Indoor or outdoor ceremonies all year round.
- Stretch tent canopy between May and September for al fresco dining.
- All setups and take downs for ceremony, wedding breakfast and evening party.
- Choice of our clothed tables (round or long) or rustic long oak tables.
- Choice of Chiavari or conference chairs.
- White linen clothes, linen napkins, cutlery, glassware, table number holders.
- Use of our garden games (table tennis, giant Connect 4, giant Jenga, croquet).
- 2 white easels for table plan and welcome sign.
- Microphone & PA system for speeches.
- Cake knife & stand.
- Cake cutting and presentation on oak boards for your guests to enjoy.
- Use of PA system (connect by Bluetooth) and party lighting.
- Late night bar.
- Free parking for up to 45 vehicles.

	2025	
	OFF-PEAK <i>(Oct - April)</i>	PEAK <i>(May - Sept)</i>
TUESDAY	£ 3,000	£ 5,000
THURSDAY	£ 4,000	£ 6,000
SATURDAY	£ 6,000	£ 8,000

For 2026, add £1,000 to the venue hire.

For 2027 add £2,000 to the venue hire.

We can offer a significant discount on the venue hire for late availability bookings.

The Wedding Bundle

FOOD AND DRINK

Reception drink

A refreshing glass of Prosecco, Pimm's or bottled beer alternative served to your guests by our Caer Llan team post ceremony. Top ups available as extra and upgrade to Champagne if you wish. Non-alcoholic alternatives and juice cartons for children.

Wedding Breakfast

Freshly prepared on site by our head chef and served by our Caer Llan team. Choose from our 3 course table served menu, 2 course sumptuous buffet or wonderfully traditional vintage afternoon tea.

1/3rd bottle wine per adult.

Top ups available as extra or upgrade to any of our other wines.

Toast drink

A glass of Prosecco per adult. Sparkling elderflower in champagne flutes served as non-alcoholic alternative.

Evening food

Prepared by our chef and served by our team – choose between our grazing table or any of our street food options, alternatively upgrade to our Barbeque or Hog Roast.

£100 per person

Under 12's £40, babies under 3's free of charge (although they count within capacities).

THE OPTIONAL EXTRAS

Chair decoration	from £3.50 pp
Additional evening guests	£25.00 pp
Canapés	£10.00 pp
Crisps & nibbles	£2.50 pp
A tower of chocolate dipped strawberries	£3.00 pp
Reception/ toast drinks upgrade to Champagne	£3.00 pp
Evening food upgrade to BBQ	£5.00 pp
Hog Roast	£7.50 pp
Late night cheeseboard	£5.00 pp





The Accommodation

Caer Llan offers 15 ensuite rooms in addition to the bridal suite, which are available for your guests.

These consist of 3 double rooms, 1 single room, and 11 family rooms, which can be arranged as twins or doubles, with additional beds if needed (up to 4 people per room), accommodating up to 50 guests in total. We request that your guests book their rooms through you so that you can assign them accordingly. We are happy to collect payment from your guests at the end of their stay.

ROOM RATES AND INCLUSIONS:

- The room rate is £150 per night for a double or family room (£100 per night for the single room).
- A full cooked breakfast is included each morning for all residents.
- For a 2-night stay, a welcome buffet or BBQ is included on the night before the wedding.
- Non-resident guests may attend this meal for an additional £20 per person.
- The accommodation option requires a minimum booking of 10 guest rooms per night.
- If all 15 guest rooms are booked, the bridal suite is included at no extra charge. If fewer rooms are booked, the bridal suite is available at the same rate of £150 per night.



ACCOMMODATION CHECK-IN/CHECK-OUT:

- For the 2-night option, check-in is from 4pm the day before the wedding.
- Otherwise, check-in is from 10am on the wedding day.
- Check-out is by 11am the morning after the wedding.
- If accommodation is not booked, the venue closes at 1am after the wedding.

Accessibility: The property includes 7 ground-floor bedrooms in our berm house annex, one of which has a wheelchair-accessible en-suite wet room. The parking bays directly outside the main house provide level access to the ground floor function areas and outdoor patios for wheelchairs and mobility scooters. A disabled toilet facility is available in the ground-floor washroom complex of the main house.

Order of Events

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

12:30	13:00	15:00	17:00	19:00	20:00	20:10	21:00	00:00
								
Ceremony	Drinks & Canapes	Wedding Breakfast	Speeches & Toasts	Evening Guest Arrival	Formal cutting of the cake	First Dance Evening	Reception Food	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.

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:

- **Reception drink**
- **Wedding breakfast**
- **Wine on the tables**
- **Toast drinks**
- **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, you can choose from sparkling wine, Prosecco 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. Champagne is available as an upgrade.

Canapés

Please choose 4 canapés to be circulated amongst your guests

- | | |
|---|---|
| <input type="checkbox"/> Mini Yorkshire puddings with roast beef & red onion jam | <input type="checkbox"/> Welsh brie & leek tartlets V |
| <input type="checkbox"/> Smoked salmon pâté on toasted sourdough | <input type="checkbox"/> Glazed prawn & chorizo sticks |
| <input type="checkbox"/> Baby mozzarella & basil sticks with cherry tomatoes V | <input type="checkbox"/> Smoked salmon blinis with dill |
| <input type="checkbox"/> Maple glazed sticky sausages | <input type="checkbox"/> Halloumi bites with chilli & ginger V |
| <input type="checkbox"/> Pea and pecorino bruschetta V | <input type="checkbox"/> Sicilian arancini balls V |
| <input type="checkbox"/> Chicken, chorizo & apricot sticks | <input type="checkbox"/> Whipped blue cheese & pear crostini V |
| <input type="checkbox"/> Apricot & Perl Las tartlets V | <input type="checkbox"/> Mini scones with clotted cream & strawberries V |
| <input type="checkbox"/> Fig & prosciutto crostini | <input type="checkbox"/> Mini Welsh cakes V |

VEGAN CANAPÉ SELECTION

Mexican Nacho with guacamole, chilli & coriander VE

Middle Eastern Flatbread with caramelised red onion & hummus VE

Baked crostini with parsley pesto & roasted peppers VE

Vegan sticky sausage with chilli, maple & ginger VE

Starters

Please choose 2 starters to be pre-ordered by your guests, 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
- Smoked Salmon Terrine
Smoked salmon and asparagus terrine, served with rustic bread and edible flowers
- Antipasti
A selection of cured meats, artichokes, mixed olives, sundried tomatoes, and garlic crostini
- Thai Fishcake
Homemade Thai style fishcake made with salmon and crab. Served with chilli mayonnaise and dressed leaves
- Caesar Salad
Crisp lettuce, chicken, bacon, garlic croutons and homemade Caesar dressing
- Soup
Homemade soup in a flavour of your choice, served with rustic farmhouse bread and butter
- Arancini V
Garlic and parmesan arancini, served with saffron aioli, dressed leaves and parmesan shavings
- Caerphilly Cheese Tatin V
Caramelised red onion and Caerphilly cheese tart tatin
- Caprese Salad V
Creamy buffalo mozzarella with heirloom cherry tomatoes and homemade basil pesto
- Mediterranean Caesar Salad VE
Caesar style salad with sundried tomatoes and olives, garlic croutons, and vegan caesar dressing
- Perl Las Tart V
A rich and creamy blue cheese tart served with balsamic glaze and fresh tomatoes
- Potato Bhajis VE
Handmade potato bhajis, served dressed leaves, mango chutney and vegan raita

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. All dishes served with seasonal vegetables

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| <input type="checkbox"/> Butter Roasted Chicken
Skin on butter roasted chicken breast with cranberry and sausage stuffing served with roast potatoes | <input type="checkbox"/> Chicken Milanese
Crispy breaded lemon and pepper chicken escalope, served with parmesan pots |
| <input type="checkbox"/> Roast Beef
Slow roasted Welsh topside of beef with Yorkshire pudding served with roast potatoes | <input type="checkbox"/> Rack of Pork
Spiced and honey glazed rack of pork, served with fondant potato, sage and onion cider jus |
| <input type="checkbox"/> Roast Pork
Welsh pork belly rolled with garlic and herbs, crispy crackling, sage stuffing served with roast potatoes | <input type="checkbox"/> Bangers and Mash
Slow roasted Welsh sausages served with creamed potatoes, sweet and sticky onion gravy |
| <input type="checkbox"/> Pancetta Chicken
Roasted chicken breast wrapped in pancetta, served with sautéed potatoes, mushrooms, red wine and shallot sauce | <input type="checkbox"/> Chipotle Chilli Haddock
Baked chipotle chilli haddock fillet, served with onion and red pepper relish, mini roast potatoes |
| <input type="checkbox"/> Marry Me Chicken
Roasted chicken and sundried tomatoes in garlic and parmesan sauce, served with confit potatoes | <input type="checkbox"/> Champagne Salmon
Grilled salmon fillet served with herb roasted new potatoes, champagne beurre blanc sauce |
| <input type="checkbox"/> Beetroot Wellington V VE
Beetroot and spinach Wellington, served with sweet potato puree and sweet onion gravy | <input type="checkbox"/> Vegetable Stack V VE
Pressed and baked summer vegetable stack with fresh tomato and basil sauce |
| <input type="checkbox"/> Savoury Crumble V VE
Roasted seasonal vegetables in a vegan cream sauce, topped with garlic and herbs savoury crumble | <input type="checkbox"/> 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 prepare a suitable version.

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

Kids Menu

Starters

- Cheesy garlic bread
- Dough balls with tomato dip
- Rainbow sticks with hummus

Mains

- Fish strips, fries & peas
- Chicken tenders, fries & beans
- Tomato penne pasta

Desserts

- Fruit and marshmallow kebabs with chocolate dipping sauce
- Strawberry/ chocolate ice-cream sundae
- Chocolate brownie with chocolate sauce

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 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 & 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 vegetarian 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

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, Mediterranean charcuterie, spicy chicken wings, olives, crisps, crudites, fruit. Fresh bread, butter, crackers & grissini
- Indian Street Food**
Tandoori chicken skewers, paneer and vegetable skewers, tikka masala sauce, steamed rice, naan breads, poppadom's, mango chutney, raita, fresh chopped chilli & coriander
- Mexican Street Food**
Hard and soft shell tacos, birria pulled pork, smoky bean chilli, nachos, guacamole, salsa, chipotle sour cream, fresh chopped chilli & coriander
- Persian Street Food**
Chicken shish kebabs, vegetable shish kebabs, Arabic flatbreads, pickled red cabbage, mint yoghurt, fresh chopped chillies & hummus
- 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 spit roasted succulent pig. Crispy crackling, homemade stuffing, soft floured baps, spicy potato wedges, apple sauce and fresh garden salad



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 2025). These are subject to change however, with nominal price increases that reflect inflation and future UK government budget announcements.

DRAUGHT BEER

Estrella	5.40
St Miguel	5.40
Guinness Draught	5.60
Stowford Press	4.80
Wye Valley Bitter	4.80

BOTTLED BEER

Peroni	4.00
Corona	4.00
Birra Moretti	4.00
Bulmers/ Crabbies	5.60

WHITE WINE - 175ML

House - Sauvignon	5.25
Chardonnay	5.50
Pinot Grigio	5.75
Chenin Blanc	5.75
Malborough SB	7.50

RED WINE - 175ML

House - Shiraz	5.25
Malbec	6.25
Merlot	6.75
Rioja	7.25

SPARKLING WINE

Cava - bottle	25.50
Prosecco - bottle	27.95
Prosecco - by the glass	5.95
Champagne - bottle	44.95

SPIRITS - 25ML

House spirits	3.40
Bombay Sapphire	4.60
Kraken Rum	3.80
Jack Daniels	4.20
Hendrix Gin	5.00

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
- Selection of pastries & freshly baked croissants
- 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
- Homemade 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