



Nant  
Gwrtheyrn

# Weddings



Photograph:  
Babs Boardwell Photography



# Welcome

Located on the northern coast of the beautiful Llŷn Peninsula overlooking Porthdinllaen Bay, in a truly magical location, the former quarry village of Nant Gwrtheyrn provides the perfect setting for your wedding day. The Nant, with its own mile long beach, chapel, an impressive function room to host your wedding breakfast and evening celebrations, and 4\* accommodation, has all the required facilities to make your wedding a truly memorable occasion.

Our premises are licensed for religious or civil ceremonies with a choice of locations including the Chapel, Main Hall, Ystafell Rhys and Sgubor.

We cater for wedding breakfasts and evening functions in the Hall, with 4\* en-suite accommodation available for wedding guests in the onsite quarrymen's cottages nearby.

The high standard of service, excellent food and drink along with magnificent coastal views, make the magical and unique village of Nant Gwrtheyrn the ideal place to relax and celebrate with family and friends.

We have created individual wedding packages to meet all your requirements. Our aim is to assist you in making your 'Special Day' a truly memorable celebration that you, and your guests will treasure forever.







# Wedding Coordinator

Hi, I'm Emma, the Wedding & Events Coordinator here at Nant Gwrtheyrn.

My years of experience running my own business have given me strong organisational skills to ensure that every detail of your wedding in Nant Gwrtheyrn runs smoothly.

I have enjoyed running successful unique weddings and look forward to meeting you to discuss your requirements for your special day.



Emma Wynne  
Wedding Coordinator

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# Our locations



Photograph: Marie Lloyd Photography

## Our Locations

### Main Hall and Ystafell Rhys

Our Main Hall is perfect location for your wedding breakfast celebration.

**Maximum capacity:**

Day: 144 guests

Night: 250 guests

Civil ceremonies for up to 100 guests can also be held at Ystafell Rhys. With hire of extra tables the room can be adapted to fit more guests\*.



### The Chapel

A religious service for up to 100 guests can be held in our beautiful Chapel, a building which combines traditional and contemporary architecture.



### Sgubor

A civil service for up to 80 guests can be held at the Sgubor. Built in 2015, this modern building is perfect for an intimate ceremony.

\*An additional fee would be charged for extra tables and chairs





# Our Packages

## Our Packages

Hire of the wedding venue including exclusive use of Main Hall/Ystafell Rhys or Chapel or Sgubor from 2:00pm Friday afternoon until 12:00pm Sunday.

## Weekend Package

**Make full use of the services of our wedding coordinator and team beforehand and during the weekend required.**

Use of the wedding venue for the whole two days of your wedding celebrations from the Friday afternoon until Sunday morning.

Access to the Hall between 2:00pm and 6:00pm on the Friday to set up in preparation for the big day.

Our newly refurbished stylish wedding cottage, Caerffili, has a spectacular sea view and is available for the bride/groom on the night before the wedding – ideal for any last-minute preparations. Caerffili is also available for the wedding couple on the wedding night.

All the guests have the option to stay in our 4\* accommodation for the whole weekend.

Use of PA equipment for background music, lighting and microphone in the Hall. Standard drapes will also be provided. Most importantly, when booking your weekend wedding at Nant Gwrtheyrn, we ensure that no other event will take place in the Hall during your weekend.

# Single Day Package

## Saturday

Hire of the wedding venue including exclusive use of the Main Hall/Ystafell Rhys or Chapel or Sgubor from 11:00am Saturday until 12:00pm Sunday.

**Make full use of the services of our wedding coordinator and team beforehand and during as required.**

You are allowing the Nant to hold another event or function in the Hall on the night prior to your wedding.

You will have access to set up the Hall from 11:00am on the morning of the Wedding.

Our new refurbished stylish wedding cottage, with its spectacular sea view, Caerffili is available for the wedding couple on the wedding night.

Wedding guests will be allowed to check into their accommodation from 10.00am on the day of your wedding.

Use of PA equipment for background music, lighting and microphone in the Hall. Standard drapes will also be provided.

# Mid-week Package

## Tuesday & Wednesday

Hire of the wedding venue including exclusive use of the Main Hall/Ystafell Rhys or Chapel or Sgubor from 11:00am on your wedding day until 12:00pm the following day.

**Make full use of the services of our wedding coordinator and team beforehand and during as required.**

You are allowing the Nant to hold another event or function in the Hall on the night prior to your wedding.

Our Mid-Week Wedding Package allows access to the Hall from 11:00am on the morning of the Wedding day.

Our new refurbished stylish wedding cottage, with its spectacular sea view, Caerffili is available for the wedding couple on the wedding night.

Wedding guests will be allowed to check into their accommodation from 10.00am on the day of your wedding.

Use of PA equipment for background music, lighting and microphone in the Hall. Standard drapes will also be provided.





# Menus

## Menus

### Canapés

Please choose from 3 options.

Please enquire about any other dietary requirement.

- Tomato & sweet chilli toasty (V)
- Goat cheese and caramelised onion tart (Gf/V)
- Smoked salmon mini roulade and cream cheese (Gf)
- Sticky hoisin pork squares
- Sausage with wholegrain mustard and honey





# Gwrtheyrn Package



The chairs pictured are available at an additional cost, please contact for more information

Photograph:  
Sophie Wynne Photography

## Menus

Please choose one option for each course and a vegetarian option for your vegetarian guests.

Please enquire about any other dietary requirement.

### Starter choices

- Leek & Potato soup served with baked bread and butter (Gf/V)
- Smoked Mackerel pâté served with brioche toast and green salad

### Main Course choices

- Roast turkey served with sage and onion stuffing, roast potatoes, seasonal vegetables and rich jus
- Sweet chilli and roasted tomato tarte tatin served on a bed of quinoa and chickpeas (Gf/V)

### Dessert choices

- Vanilla cheese cake with fruit compote
- Merlyn Crème brûlée served with a chocolate shortbread
- Lemon Tart served with fresh cream and a raspberry compote
- Gluten Free cheesecake available on request

\*Menus are correct at the time of publication but may change.





# Rhys Package

The chairs pictured are available at an additional cost, please contact for more information

Photograph:  
Luke Hassall Photography

## Menus

Please choose one option for each course and a vegetarian option for your vegetarian guests.

Please enquire about any other dietary requirement.

### Starter choices

- Roasted Tomato Soup with a hint of Sweet Chilli served with a crusty bread roll (Gf/V)
- Carpaccio beetroot with grilled Goat cheese served on green salad (V)
- Chicken liver parfait with orange Cointreau dressing served with sourdough toast and homemade chutney

### Main Course choices

- Roast sirloin of beef served with Roast Potatoes, seasonal vegetables, Yorkshire Pudding and rich jus
- Supreme of chicken served with new potatoes and seasonal vegetables, topped with parsley oil & mushroom white wine sauce
- Butternut squash, lentil & almond wellington served with roasted potatoes and spiced tomato sauce (V)

### Dessert choices

- Vanilla cheese cake with fruit compote
- Merlyn Crème brûlée served with a chocolate shortbread
- Lemon Tart served with fresh cream and a raspberry compote
- Chocolate Fudge Brownie served with pouring cream
- Gluten Free Cheesecake available on request

\*Menus are correct at the time of publication but may change.





# Meinir Package

## Menus

Please choose one option for each course and a vegetarian option for your vegetarian guests.

Please enquire about any other dietary requirement.

### Starter choices

- Cream of Smoked Haddock Soup served with crusty bread roll
- Smoked Salmon Salad served with cream cheese and lumpfish roe
- Roasted beetroot & red onion tarte tatin accompanied by a radish salad (V)
- Carrot and Coriander Soup served with a crusty bread roll (V)

### Sorbet choices

- Champagne, Lemon or Blackcurrant

### Main Course choices

- Roast sirloin of beef served with Roast Potatoes, seasonal vegetables, Yorkshire pudding and rich jus
- Slow cooked Rump of Lamb served on a bed of mash accompanied by seasonal vegetables, topped with roasted vine cherry tomatoes and rich minted jus
- Loin of Pork with apple cider jus on a bed of roasted apples served with seasonal vegetables and new potatoes
- Butternut squash and mushroom onion and roasted chestnut wellington served with season vegetables and rich jus (V)

### Dessert choices

- Sticky Toffee Pudding salted caramel sauce with fresh cream
- Vanilla cheese cake with fruit compote
- Merlyn Crème Brulee served with a chocolate shortbread
- Lemon Tart served with fresh cream and a raspberry compote
- Chocolate Fudge Brownie served with pouring cream
- Gluten Free Cheesecake available on request



# Bespoke packages

Looking for something a little different?

We can cater for most requests.

Why not have one of our grazing tables which can be catered for various tastes and themes.

The menu changes according to seasons and availability, so please get in touch for more.



**Sample Menu A**

- Slices of Home cooked butter baste turkey
- Slices of Home Cooked maple glazed ham
- Selection of fresh rolls and bread
- Salad and homemade coleslaw
- Tomato and basil pasta salad
- Potato salad
- Vegetable Quiche
- Chocolate brownies
- Raspberry and prosecco cheesecake

The above will be served with plenty of fresh salad.

**Sample Menu B**

- Home cooked Salmon
- Home Cooked beef
- Slices of Home cooked butter baste turkey
- Slices of Home Cooked maple glazed ham
- Selection of fresh rolls and bread
- Salad and homemade coleslaw
- Tomato and basil pasta salad
- Potato salad
- Buckwheat Salad (Gf)
- Chick pea & quinoa curried salad (V)
- Greek Salad with Feta
- Selection of Quiches
- Chocolate brownies
- Lemon Tart
- Raspberry and prosecco cheesecake

The above will be served with plenty of fresh salad.

# Evening meals

Please choose one evening meal

Ciabatta of beef and fried onion with creamy horseradish

Chicken curry served with basmati rice, mango chutney and naan bread (V)

Vegetable curry served with basmati rice, mango chutney and naan bread (V)

Pulled pork in chipotle sauce baps served with sage and onion stuffing, sour cream and guacamole

Pulled jackfruit in chipotle sauce baps served with sage and onion stuffing, sour cream and guacamole

Selection of Sandwiches

- Turkey and cranberry
- Ham
- Egg and cress
- Cheese and chutney
- Coronation chicken
- Vegan option available





# Drinks Packages

## Drinks Packages

### Champagne Package

- A glass of Champagne served with strawberries / raspberries on arrival
- Half a bottle of wine - White, Red or Rose
- A glass of Champagne for the toast – Tanners Champagne Brut

### Cava Package

- A glass of Cava served with strawberries / raspberries on arrival
- Half a bottle of wine - White, Red or Rose
- A glass of cava for the toast – Tanners Cava Brut

### Prosecco Package

- A glass of Prosecco on arrival – Amori Prosecco Spumante / Ita Prosecco Rose
- Half a bottle of wine - White, Red or Rose
- A glass of Prosecco for the toast – Amori Prosecco Spumante /Ita Prosecco Rose

### Sparkling Wine Package

- A glass of sparkling wine on arrival
- A glass of wine with the meal - White, Red or Rose
- A glass of sparkling wine for the toast

### Non-alcoholic Package

- A glass of sparkling elderflower fizz or bucks fizz (No alcohol version)
- Half a bottle of non-alcoholic wine
- A glass of sparkling elderflower fizz or bucks fizz (No alcohol version) for the toast

\*Specific brand may be subject to change depending on availability but will be substituted with similar product

### Welsh Artisan Package

- A glass of sparkling Orange Marmalade Fizz 'Aber Falls' or bottle of local 'Cwrw Llŷn' beer
- Selection of Cwrw Llŷn beers, local cider and elderflower & blueberry fizz 'Afallon Mon' on the tables
- A glass of cava for the toast

\*Specific brand may be subject to change depending on availability but will be substituted with similar Welsh product

### Something different?

How about an elderflower fizz or a bellini as a welcome drink (Non-alcoholic alternative also available) and choosing from our wide selection of wines, local ales and cider as an alternative to serve your guests on the tables (priced individually)





# Accommodation



## Accommodation

### Unique accommodation on the Llŷn Peninsula.

Unlike other hotels, Nant Gwrtheyrn offers a unique accommodation. Experience the magic of the Nant while staying in a location deeply rooted in our country's culture and heritage. Experience nature, geology, history and the Welsh language within this special valley.

### Caerffili



### Trem y Môr



### Tŷ Canol





# Caerffili

**Complimentary overnight bed and breakfast accommodation in the bridal sea view cottage, Caerffili, is available for the Wedding Couple (number of nights dependant on chosen package).**

The lounge area in the wedding cottage is the perfect place for the newlyweds to relax and store their wedding gifts.

Special accommodation rates are available for your guests to stay in 30 individual en-suite bedrooms, accommodating 60 adults. We can also provide additional places for children in our ‘family rooms’ with the use of sofa beds.

En suite accommodation on a bed and breakfast basis is provided in our unique and beautifully refurbished quarrymen’s cottages in the form of 4\*(Visit Wales, Group) en-suite rooms.



Photography: Tony Fanning Photography

# Tŷ Canol

**Additional accommodation is available (subject to availability) at Tŷ Canol guest rooms.**

Tŷ Canol is perfect for groups of friends or families to stay in our spacious rooms.

As part of our continuous commitment programme to upgrade our accommodation, we are delighted to offer 4 stunning en-suite studios also available for our guests.



Photograph: Sophie Wynne Photography

**Self-catering Cottages**  
There are three self-catering cottages available for hire during the weekend of your wedding (for a minimum of three nights, subject to availability). These cottages can accommodate 18 adults in total with additional sofa beds for children.

The accommodation will be available for guests from 4:00pm onwards and must be vacated by 11:00am on the day of departure.





# Additional Information

The chairs pictured are available at an additional cost, please contact for more information

Photograph:  
Luke Hassall Photography

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## Photography

The 200-acre site with its well-maintained grounds and beautiful coastal views provides the perfect backdrop for your wedding photographs.

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## Parking

Extensive on-site free car parking facilities with room for up to 80 cars is available for your guests.

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## Children's rate

For children between the age of 3 years and 10 years, we offer the menu for half the adult rate and there is no charge for children 2 years and under.

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## Terms

The Wedding Couple are responsible for organising their own ceremony requirements, such as; the Registrar and, for religious ceremonies, the Minister.

It is advisable to do this as soon as you decide on a date.

We do not allow use of a Hog Roast, Chocolate Fountains or BBQs. All drinks must be purchased through Nant Gwrtheyrn, we work closely with our customers and will endeavour to source your particular requirements.

We also advise that you arrange personal wedding insurance to cover any eventualities.

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## Celebration hours

### Friday or Saturday Wedding:

Last orders for drinks at the bar are midnight.  
All music/entertainment must end by 12:30am.  
All guests must vacate the Hall no later than 1:00am in the morning.

### Midweek Wedding (Monday to Thursday):

Last orders for drinks at the bar are 11:15pm.  
All music/entertainment must end by 11:45pm.  
All guests must vacate the Hall no later than midnight.

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## Accommodation booking

Accommodation should be booked and paid for in full as soon as possible to ensure your accommodation at the Nant.  
Please visit [www.nantgwrtheyrn.org](http://www.nantgwrtheyrn.org) to see our T&Cs.

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## Final arrangements

The final arrangements of your wedding, including menus and any other special requirements, must be confirmed with the wedding coordinator at least 8 weeks before the date of your wedding.  
The number of guests attending should be confirmed 4 weeks before the wedding with the wedding coordinator. This will represent the final numbers used in calculating your account.

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## The Night Before

Our facilities are available to you and your families and friends the night before your wedding\*. We can prepare a special menu for you and open our bar facilities. Providing a lovely evening for your guests to socialise and soak up the special, relaxed atmosphere. Accommodation is also available the night before. Turn your big day into a special weekend celebration.

\*Dependent on the chosen wedding package.

\*A minimum of 40 guests are required.

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## Friday Night Sample Menu

- Lasagne served with homemade chips and garlic bread
- Spinach, sweet potato and mango curry served with basmati rice and naan bread (V)
- Scampi served with chips and peas
- Steak served with chips and peas
- BBQ Spare ribs served with onion rings and coleslaw



Tŷ Canol + Sgubor

Trem y Môr

Capel

Trem y Mynydd

Y Neuadd

Office

Cae Canol

Caffi Meinir

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# Site Map