

# Wedding Price List

## Nant Gwrtheyrn

### 2025 - 2026





# Weekend Package

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.

Price: £4,290

£4,070 if you do not wish to Marry at Nant Gwrtheyrn

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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.

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.

Price: £3,520

£3,300 if you do not wish to Marry at Nant Gwrtheyrn

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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.

Price: £3,025

£2,805 if you do not wish to marry at Nant Gwrtheyrn.

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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.





# Canapés

Please choose 3 options

Price: £9.95 per person

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- Tomato & sweet chilly 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

Please choose one option for each course and a vegetarian option for your vegetarian guests. Please enquire about any other dietary requirement.

Price: £50.50 per person

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## Starter choices

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

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## 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)

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## 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





# Rhys Package

Please choose one option for each course and a vegetarian option for your vegetarian guests. Please enquire about any other dietary requirement.

Price: £60.50 per person



Image: Luke Hassall photography

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## 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

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## 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)

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## 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



# Meinir Package

Please choose one option for each course and a vegetarian option for your vegetarian guests. Please enquire about any other dietary requirement.

Price: £72.05 per person



Image: Fox & Bear Photography

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## Starter choices

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

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## Sorbet Choices

- Champagne, Lemon or Blackcurrant

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## 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 Gf Vegan jus

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## Dessert Choices

- Sticky Toffee Pudding salted caramel sauce with fresh cream
- Vanilla cheese cake with fruit compote
- Merlyn Crème Brulée 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 information.



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## Sample Menu £44.00 per person

- 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

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## Sample Menu £60.50 per person

- 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 (vegan)
- 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 and a vegetarian option for your guests.

Ciabatta of beef and fried onion with creamy horseradish **£18.65**

Chicken curry served with basmati rice, mango chutney and naan bread (V) **£16.78**

Vegetable curry served with basmati rice, mango chutney and naan bread (V) **£16.78**

Pulled pork in chipotle sauce baps served with sage and onion stuffing, sour cream and guacamole **£16.45**

Pulled jackfruit in chipotle sauce baps served with sage and onion stuffing, sour cream and guacamole **£16.45**

Selection of Sandwiches:

- Turkey and cranberry
- Ham
- Egg and cress
- Cheese and chutney
- Coronation chicken
- Vegan option available **£16.45**



Image: Marie Lloyd Photography



# Drinks

## Package

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### 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

Price: £51.42 per person

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### 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

Price: £35.75 per person

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### 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.

Price: £31.90 per person

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### 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

Price: £28.60 per person





# Alternative Packages

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## 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

Price: £27.50 per person

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

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## 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

Price: £36.85 per person

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

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## 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)

From £10.95 (welcome drink only)





# Additional Information

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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



# Payment Information

A deposit of half the site fee is required to secure the date of your wedding, the remainder of the deposit is payable six months before the date of your wedding.

A damage deposit of £500 is required 1 month prior to the date of your wedding in case of any on-site damage caused by you and/or your guests during your wedding. This fee is fully refundable within 1 month of your wedding, provided that no damage has been caused by the wedding party and that all due invoices have been paid in full by all parties concerned.

The final invoice for food and drink packages plus any extras will be prepared for you at least 4 weeks before the date of your wedding. We ask kindly for the payment to be made in full 14 days before the event.

## Payment Details

Payment may be made by direct payment to Nant Gwrtheyrn's bank by BACS payment, debit card or by cheque. Please contact Bethan Williams our Finance Officer for our bank details - [bethan@nantgwrtheyrn.org](mailto:bethan@nantgwrtheyrn.org) or please telephone 01758 750334.



Image: Fox & Bear Photography

Package	Deposit	Second Payment	Damage Deposit	Food & Drink Payment
Weekend £4290	£2145	£2145	£500	Final Payment
Single Day £3520	£1760	£1760	£500	Final Payment
Mid-Week £3025	£1512.50	£1512.50	£500	Final Payment



# Postponement or cancellation

In the unfortunate circumstances that you have to cancel or postpone your confirmed booking at any time prior to the event, the Nant will make every effort to re-sell the date on your behalf.

However, the following fees apply:

Cancelled between 9 – 18 months  
beforehand; first deposit

Cancelled between 6 – 9 months  
beforehand; both deposits

Cancelled between 3 – 6 months  
beforehand; 75% of the full cost (Site fee,  
food and drink)

Cancelled between 1 – 3 months  
beforehand; 100% of the full cost (Site fee,  
food and drink)

The Wedding and Events Coordinator  
should learn of any cancellation or  
postponement as soon as possible, in the  
first instance verbally, followed by written  
confirmation within 48 hours.

\*Please note that all prices are valid  
January 2025, but may be subject to  
change. Please confirm prices on booking.

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

