

Fourcroft Hotel



Weddings

WELCOME TO THE FOURCROFT HOTEL

May we take this opportunity to congratulate you both on your engagement. We at the Fourcroft Hotel offer a warm atmosphere where our attentive and friendly staff will endeavour to give you a day to remember.

However you choose to celebrate this momentous day we will be with you every step of the way; offering ceremonies in either our sea view lounge or our Dewi Sant suite; a wedding breakfast in our newly refurbished Ossie Morgans restaurant; an evening party in our function suite.

We have a range of packages for you to choose from and should you wish, we will be happy to tailor make a package for you. We will guide you through your day step by step to ensure that all the details meet your personal requirements.

Fourcroft Hotel is picturesquely situated above the North Beach, with terraced gardens leading down to the sands. These gardens are an ideal setting for your wedding day photographs.

We will be happy to sit down with you and discuss your day and show you around the hotel. To make an appointment please contact us on the details below.

Telephone: 01 834 842 886

Fax: 01 834 842 888

e-mail: weddings@fourcroft-hotel.co.uk

Web: www.tenbyweddings.co.uk



Civil Ceremony

You can have your wedding ceremony in our central hotel lounge or Seacroft suite, which overlook Tenby's North Beach, or away from residential guests in our Dewi Sant suite that opens onto the hotel's rear gardens.

Maximum seating for rooms -

Seacroft - 30

Dewi Sant - 80

Restaurant Meal - 100

Conservatory - 20

During the ceremony all references, music or readings must avoid religious content.

Notices will be displayed outside both hotel entrances the morning of the wedding and any member of the public may attend the service.

Civil ceremony prices on application.

Photos

For Wedding photographs we recommend our picturesque gardens overlooking Tenby's North Beach or should the weather not agree, then our conservatory has ideal cover, foliage and natural light.

Evening Entertainment

We are able to recommend local DJs, bands, harpists etc... Should you have your own DJ or band then please ask them to contact us to ensure that our systems are compatible.

Arrival Reception

A bucks fizz reception is the traditional drinks reception, however we are able to accommodate to any preferences you may have. This will be costed at the time of request.



Traditional Wedding Breakfast

(Please choose one from each of the following)

2 courses £20 per person, 3 courses £24 per person, 4 courses £28

1st Course

fanned honeydew of melon served with a lemon & mint coulis

prawn and apple salad

smoked trout pate in a filo basket with horseradish dressing

mushroom farci with spinach, pimento and cream cheese

avocado pear with orange and lemon dressing

galia melon filled with strawberries and kiwi fruit

2nd Course

crab bisque sprinkled with rice and chives

vegetable soup with gratinated cheese and croutons

cream of celery soup with stilton

leek & potato soup with cheddar cheese crisps

asparagus soup with sorrel and cream

mushroom and butterbean soup



3rd Course

roast pembroke shire turkey with cranberry & chestnut stuffing served with bacon, sausage and bay leaf rolls

roast sirloin of welsh black beef with yorkshire pudding and horseradish sauce

roast cushion of cresselly lamb with a rich gravy

loin of redberth pork served with a mustard & apple sauce

welsh beef wellington with sherry sauce

milford salmon and halibut mille feuilles with lemon and watercress

medley of cresselly lamb - stuffed, noisette and cutlet, with orange and cheese sauce and rich gravy

supreme of chicken myfanwy with a mild cheese sauce

with

pembroke shire chateau and new potatoes sprinkled with parsley

vichy carrots with almonds

broccoli florets with polonaise seasoning

honey & mustard parsnips

Dessert

crème brûlée

summer pudding

mixed fruit & ginger meringue

rich chocolate profiteroles with three chocolates sauce

blackberry & blackcurrant meringue roulade with a raspberry coulis

pineapple & mango cheesecake gateau

rich belgian chocolate pots with mocha cream

lemon soufflé with lime sauce

or

a selection of welsh cheeses

fresh filter coffee with chocolate mints



Gala Buffet

*galia melon with a fresh fruit salad
avocado pear with a lemon & herb dressing*

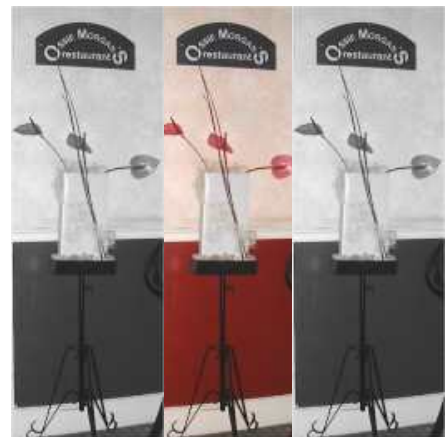
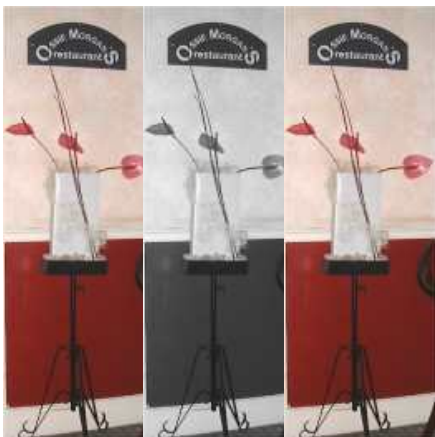
*honey baked redberth ham
roast rib of welsh black beef
pembrokeshire turkey
poached teifi salmon
spinach & cream cheese roulade
blue cheese & walnut quiche*

*a selection of rice, pasta, coleslaw,
potato & watercress salads*

*fresh fruit pavlova
rich chocolate meringue roulade with black cherries*

fresh filter coffee with chocolate mints

£20 per person



Wedding Reception Finger Buffets

Option 1

*a selection of freshly made sandwiches
open rolls with egg, tuna, chicken*

pizza slices

quiche

chicken drumsticks

sausage rolls

vol au vents

cheese and pineapple on sticks

sausage on sticks

smoked salmon and cream cheese scones

fruit meringues

rich belgian chocolate éclairs

coffee

£10 per person

Option 2

shell-on prawns with marie rose dip

smoked salmon bagels with cream cheese

open rolls with tenby ham and pastrami

pork kebabs

lamb kebabs

chicken kebabs

stuffed eggs

meatballs with dip

mixed crudités

ham and cheese choux puffs

strawberry mascarpone tartlets

coffee & tia maria cups with chocolate spirals

coffee

£11 per person



Accommodation

Wedding rates for 2011

£100 - £160

Please Note: The above rates are for 2011 and are subject to change for future dates. A discount will be offered for groups of 10 or more adults staying overnight.

Our rates are per person per night and include overnight accommodation, free use of our leisure facilities and VAT.

The tariff for dogs is £10 per night. They are allowed in the bedroom but not in the public areas. Dogs are allowed on the Tenby beaches between 1st October and 1st April and, outside of those dates, on the southern section of the South Beach.

We are family owned and family friendly –cots, listening devices etc. are all available upon request. We also offer children's menus if required.

We should be delighted to reserve your accommodation upon receipt of a non-refundable deposit of £10 per person per night



WINE LIST

Our wines offer some of the many varieties now available from the principle wine producing countries of the world, where we have selected fine examples of the regions they represent.

We have chosen wines that will enhance the dishes you choose from Ossie Morgan's restaurant and our bar menus, but can also be enjoyed without food. If you would like to learn more, or have any comments about our wine, please feel free to ask our staff for assistance.

Whilst we aim to supply the wine listed, there may be occasions when we have to offer a suitable alternative. We now stock a number of wines bottled under screw cap "Stelvin" closure. We feel this contributes greatly to the freshness and consistency of the wine and in no way should it be seen as an indication of lower quality.

RED

	175ml Glass	750ml Bottle
1 Los Vilos Cabernet Sauvignon, Concha y Toro, Central Valley (Chile) <i>Juicy red and black berry fruits dominate this soft and easygoing wine that has the style of a ripe Claret!</i>	£3.50	£12.45
2 Ladera Verde Merlot, Central Valley (Chile) <i>A delicious, full, plummy wine with good fruit and typical Merlot softness and sweetness.</i>	£3.50	£12.45
3 Wide River Shiraz, Robertson (South Africa) <i>Easy going, soft red with plenty of spicy, peppery fruit, good-berried flavours and length. Shiraz is proving to be a very popular and successful grape variety in South Africa.</i>		£12.95
4 Tanners Claret, Bordeaux (France) <i>Extremely reliable and well-made claret from Bordeaux. Ripe and juicy with good balance and length.</i>		£15.45
5 Château du Grand Moulas, Côtes du Rhône, M Rycxwaert (France) <i>A delicious blend including Syrah and Grenache that gives a light, fruity and spicy wine.</i>		£16.95
6 Gustales Crianza, Rioja 2004 (Spain) <i>Antonio Navajas produces excellent Rioja with the majority of production being sold in the UK. With 15 months in oak, this is a most appealing wine showing strawberry fruit and vanilla on the nose and a smooth, silky palate.</i>		£18.45
7 Zilzie Selection 23 Merlot, Victoria 2006 (Australia) <i>The Forbes family has been at Zilzie since 1911 and continues its huge investment in Mildura. Showing striking aromas of plums and cherries mirrored by fruit on the palate, this is a squeaky-clean, soft and juicy red.</i>		£15.95
8 Chianti Colli Senesi DOCG, Geografico 2006 (Italy) <i>Brick red in colour with a nose of cherries and spice, this great value Chianti comes from the hills around Siena and is made by the excellent Geografico co-operative. Medium body and mild tannins make it all too easy to drink.</i>		£17.45
9 Fleurie Domaine de la Virollette, J Charlet 2006 (France) <i>Attractive, wild strawberry fruit is abundant in this wine making it a particularly juicy and good value example. Fleurie is the most famous of the ten superior, 'cru' villages of Beaujolais.</i>		£19.45
10 Massaya Classic, Bekaa Valley 2005 (Lebanon) <i>Spicy notes with ripe, meaty, blackberry and red fruits, and a touch of chocolate. This supple, round wine is from an exciting French-Lebanese collaboration, which owns vineyards at an altitude of 1,000 metres in the Bekaa Valley.</i>		£19.95



ROSE

	175ml Glass	750ml Bottle
11 Angel's Flight White Zinfandel, California (USA) <i>A juicy refreshing rosé packed full of crushed strawberry and raspberry fruit. The finish is well balanced with a hint of sweetness.</i>	£4.00	£14.95

WHITE

	175ml Glass	750ml Bottle
12 Los Vilos Chardonnay, Concha y Toro, Central Valley (Chile) <i>Chardonnay and a dash of Sauvignon blend well to give weight and lively fruit to this dry white.</i>	£3.50	£12.45
13 Ladera Verde Sauvignon, Central Valley (Chile) <i>A deliciously crisp Sauvignon from the Central Valley region of Chile. Aromatic and Flavoursome with great character.</i>	£3.50	£12.45
14 Piesporter Michelsberg QbA, Moselland (Germany) <i>Fresh, fruity and with a delicious grape character, this has immediate appeal and is refreshingly off-dry.</i>		£12.95
15 Franschhoek Cellars Chenin Blanc, Franschhoek (South Africa) <i>Crisp and appealing this is a wine with a gentle floral character and well-balanced acidity.</i>		£13.95
16 Cà Solare Pinot Grigio, Provincia di Pavia IGT 2007 (Italy) <i>With a crisp, dry, lightly floral character and a subtle honeyed note on the finish, this is a good example of Pinot Grigio, a white that has quickly become one of the most popular wines in Britain.</i>		£14.95
17 Angel's Flight Chardonnay, California (USA) <i>A full flavoured, buttery Chardonnay with citrus notes on the nose and palate, backed up by a delicious butterscotch flavour and well balanced oak on the finish.</i>		£15.95
18 Sancerre, Cuvée CM, Jean-Max Roger (France) <i>The Rogers make very pure Sauvignon, and this is fantastic Sancerre: dry, concentrated and aromatic. Cuvée CM or 'Chêne Marchand' is the vineyard where the grapes are grown; its pale limestone soils impart elegance and finesse.</i>		£25.95
19 Mâcon-Lugny, Les Genièvres, Louis Latour 2006 (France) <i>Louis Latour's ever-popular Mâcon-Lugny comes from the heart of Mâconnais area. It is heavier than Chablis and other Burgundies from further north, yet has a crisp, creamy elegance.</i>		£17.95
20 Pouilly Fumé, Jean Pabiot (France) <i>This is a crisp, elegant white with a smoky character.</i>		£25.95

CHAMPAGNE & SPARKLING WINE

21 Asti, Ca'Solare, 7% vol (dolce) (Italy) <i>The famous, sweet, sparkling wine of Italy. This is very fruity with lots of aroma.</i>		£15.95
22 Tanners Cava Brut, Traditional Method (Spain) <i>For value this is hard to beat with its elegant, creamy fruit and biscuity character.</i>		£17.50
23 Tanners Brut Extra Réserve (France) <i>A superb dry Champagne with an attractive, golden colour and a fragrant, fruity structure.</i>		£39.95

DESSERT WINE

28 Muscat Beaumes-de-Venise, Domaine des Bernardins, Cave Castaud (France) <i>Intensely perfumed sweet wine with aromas and flavours of apricots, peaches, honey and raisins.</i>		½ Bl £19.95
---	--	----------------



Booking Terms & Conditions

- ❖ *Provisional bookings will be held for no longer than 4 weeks. Should the date you require be within 4 weeks of our initial meeting then a non-refundable deposit will be required immediately to hold the date.*
- ❖ *No bookings will be held for any bank holiday of the year*
- ❖ *A non-refundable deposit to the amount of the room hire for civil weddings and £5 per head for wedding breakfasts is required to confirm your required dates.*
- ❖ *Half of the balance will be required 4 weeks prior to your date. The final payment will be required 7 days prior to your date.*
- ❖ *Final numbers should be provided to the hotel no later than 7 days prior. Should your numbers increase after this dead line we will endeavour to do our best to accommodate your additional guests. However should your numbers decrease after this deadline then you will be invoiced for the numbers previously provided.*
- ❖ *We are happy to receive and display or hold any items not produced or purchased from the hotel for your special day, however the hotel do not accept liability for damage to guest's property being held within the premises.*
- ❖ *Should you for any reason need to cancel or postpone your booking, the initial deposit is non refundable. If you cancel before the 4 week dead line then any payments other than your deposit will be refunded. However once the 4 week dead line has passed then the full cost will be charged. Thus we recommend that you should consider taking out wedding insurance to cover these losses.*

