

bar & music

Bar and Music Facilities ...



Closing Times

Bar and Music facilities close at 12.00pm and the Function will end at 12.30am.

We do not operate a night porter facility, therefore, the Bar will shut at 12 midnight for residents and non residents alike.

Entertainment

There is ample room for a Disco or Band of your choice, or if you would prefer to use our resident DJ/Band please speak with the Wedding Co-ordinator.

Contact Us For Further Details



Exclusive Use

exclusivity

Exclusive Use Of Maesmawr Hall Hotel...



Exclusively Yours

For a truly exclusive day, let us give you sole use of Maesmawr Hall Hotel for you and your guests.

Contact Us For Details





rooms

Accommodation Tariff...

Maesmawr Hall

2011 Room Tariff including Full Welsh Breakfast.

Maesmawr Hall Double

Single Occupancy

£87.50

Double Occupancy

£110.00

Maesmawr Hall Superior Double

Single Occupancy

£110.00

Double Occupancy

£125.00

Executive Suite

Single Occupancy

£135.00

Double Occupancy

£175.00

Please Note.

Bridal Suite is included with the Gold Package

Additional Child Sharing with Adults - £27.50

Additional Adult Sharing - £40.00

Cot available - £15.00

The Coach House

2011 Room Tariff including Full Welsh Breakfast.

Coach House Single

Single Occupancy

£60.00

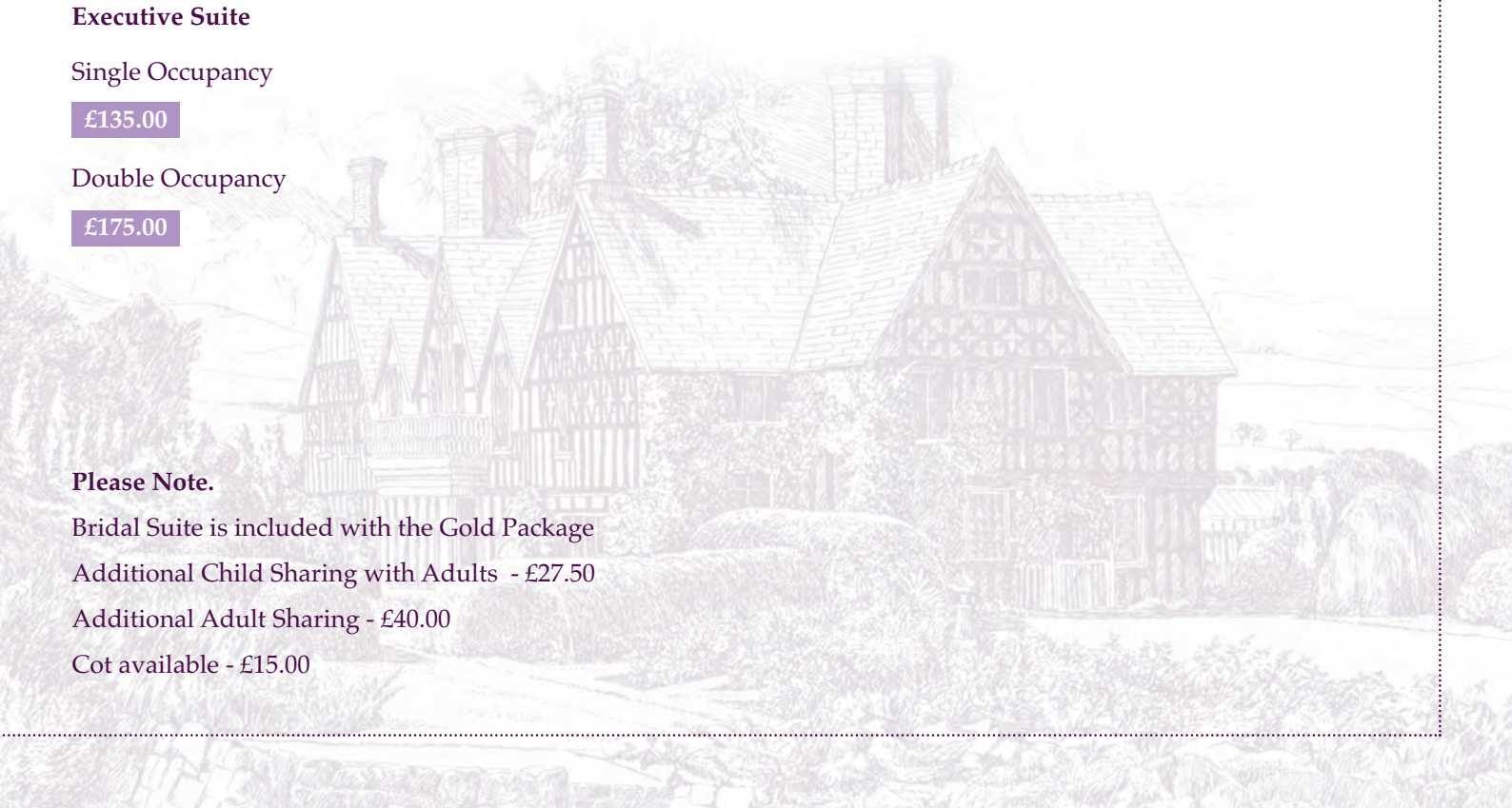
Coach House Double

Single Occupancy

£70.00

Double Occupancy

£75.00



ceremonies

Civil Ceremonies...



The Registrar

If you wish to hold your wedding at the hotel the following rooms are licensed but you must contact the Newtown Registrar on 01597 826782 to check availability of their services.

Room Hire

The Orchard Room

Catering for up to 120 guests

£500.00

The Garden Room

Catering for up to 50 guests

£350.00

The Wainscot Parlour

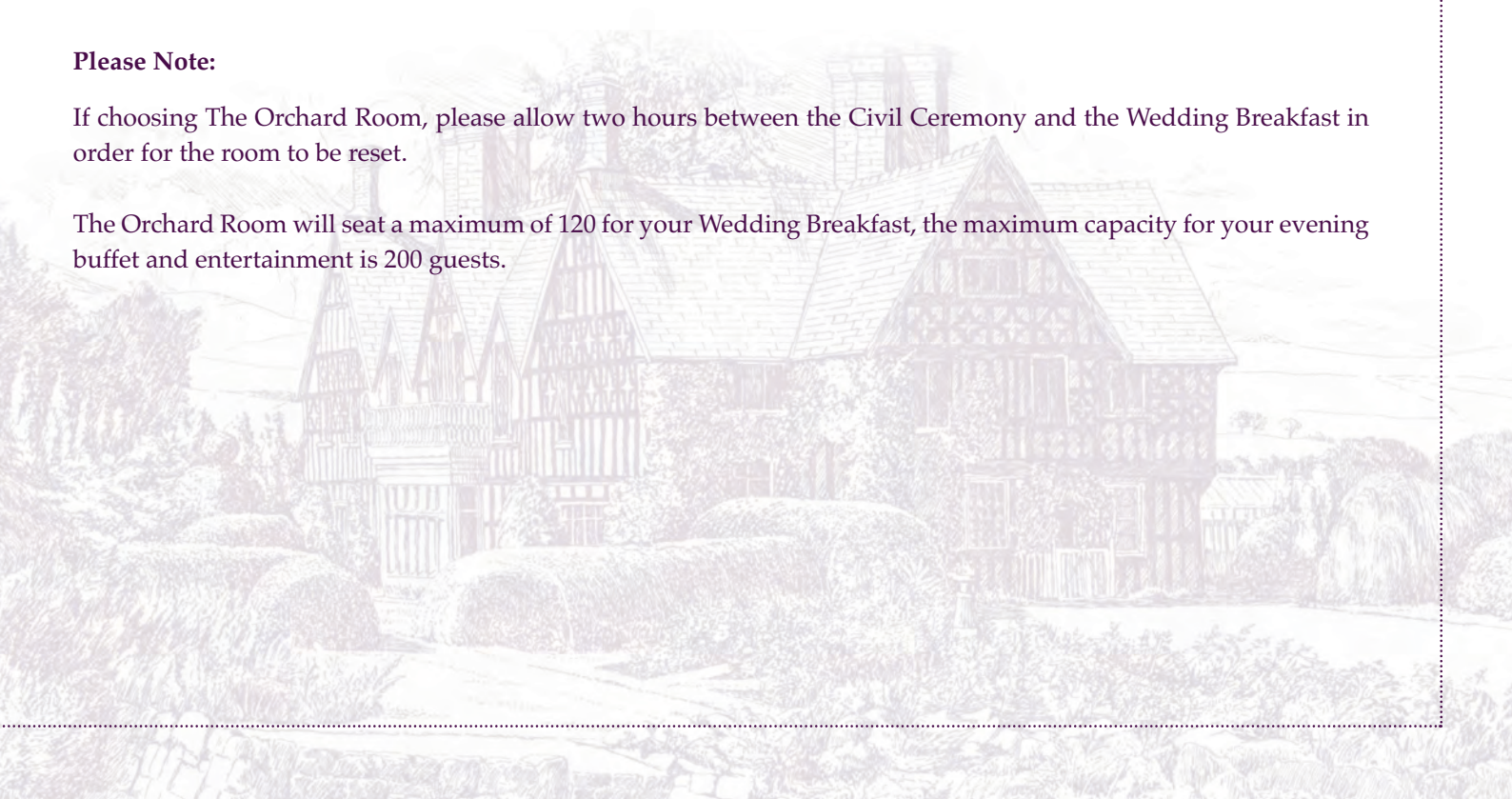
Catering for up to 25 guests

£250.00

Please Note:

If choosing The Orchard Room, please allow two hours between the Civil Ceremony and the Wedding Breakfast in order for the room to be reset.

The Orchard Room will seat a maximum of 120 for your Wedding Breakfast, the maximum capacity for your evening buffet and entertainment is 200 guests.



drinks



Drinks and Canapés Package...

Efydd Drinks Package

A glass of one of the following

- Bucks Fizz
- Sparkling Wine
- Sherry
- House Wine

2 glasses of White or Red House Wine with the meal

A glass of Sparkling Wine for the Toast

Orange Juice will be served as a non-alcoholic option on all drinks receptions

£14.95

Arian Drinks Package

A glass of House Champagne

2 glasses of Sauvignon Blanc or Merlot

A glass of Sparkling Wine for the Toast

£18.95

Aur Drinks Package

A glass of Bellini (Champagne and Peach Liqueur)

2 glasses of Chablis or Rioja

A glass of House Champagne for the Toast

£22.95

Still and Sparkling bottled water is available for all of the above drinks packages at £3.50 per bottle

Please Note:

Should you wish to create a drinks package of your choice please speak with our Wedding Co-ordinator

Canapés

A selection of Canapés to be served to your guests during the drinks reception prior to the Wedding Breakfast.

Four Per Person

£5.50



menus

Menu Packages...



Bronze Menu

Starters

Chef's Homemade Leek and Potato Soup
Chilled Fan of Melon with Parma Ham

Mains

Roast Topside of Beef

with Yorkshire Pudding and Gravy

Breast of Chicken

served in a Creamy White Wine and Mushroom Sauce

Caramelised Red Onion and Brie Filo Parcel

served with Dressed Leaves

Served with a panache of vegetables, new potatoes and roast potatoes.

Sweets

Raspberry Pavlova

with White Chocolate Sauce

Warm Sticky Toffee Pudding

with Butterscotch Sauce

To Finish

Fresh Filter Coffee and Chocolate Mints

£29.95

Silver Menu

Starters

Chefs Homemade Roast Tomato and Sweet Basil Soup
Salad of Chilled North Atlantic Prawns with Marie Rose Sauce

Mains

Roast Supreme of Chicken

with Seasoning, Chipolata and Gravy

Roast Sirloin of Beef

with Yorkshire Pudding

**Pea Risotto with Roasted Butternut Squash
and Parmesan Shavings**

Served with a panache of vegetables, new potatoes and roast potatoes.

Sweets

Cream Filled Profiteroles

topped with warm Chocolate Sauce

Hot Apple and Sultana Pie

served with Custard

To Finish

Fresh Filter Coffee and Chocolate Mints

£39.95

menus

Menu Packages...



Gold Menu

Starters

Chefs Homemade Cream of Mushroom and Tarragon Soup

Chicken Liver and Brandy Pate served with Melba Toast

Mains

Roast Rack of Welsh Lamb

with Dauphinoise Potatoes and Red Currant Sauce

Fillet of Beef Wellington

served with a Red Wine Jus

Tagliatelle Verdi with Sautéed Wild Mushrooms

in a Creamy White Wine Sauce

Served with a panache of vegetables, new potatoes and roast potatoes.

Sweets

Dark Chocolate and Raspberry Tart

served with Clotted Cream

Baileys Cheesecake

served with Chocolate Coated Strawberries

To Finish

Fresh Filter Coffee and Chocolate Mints

£48.50

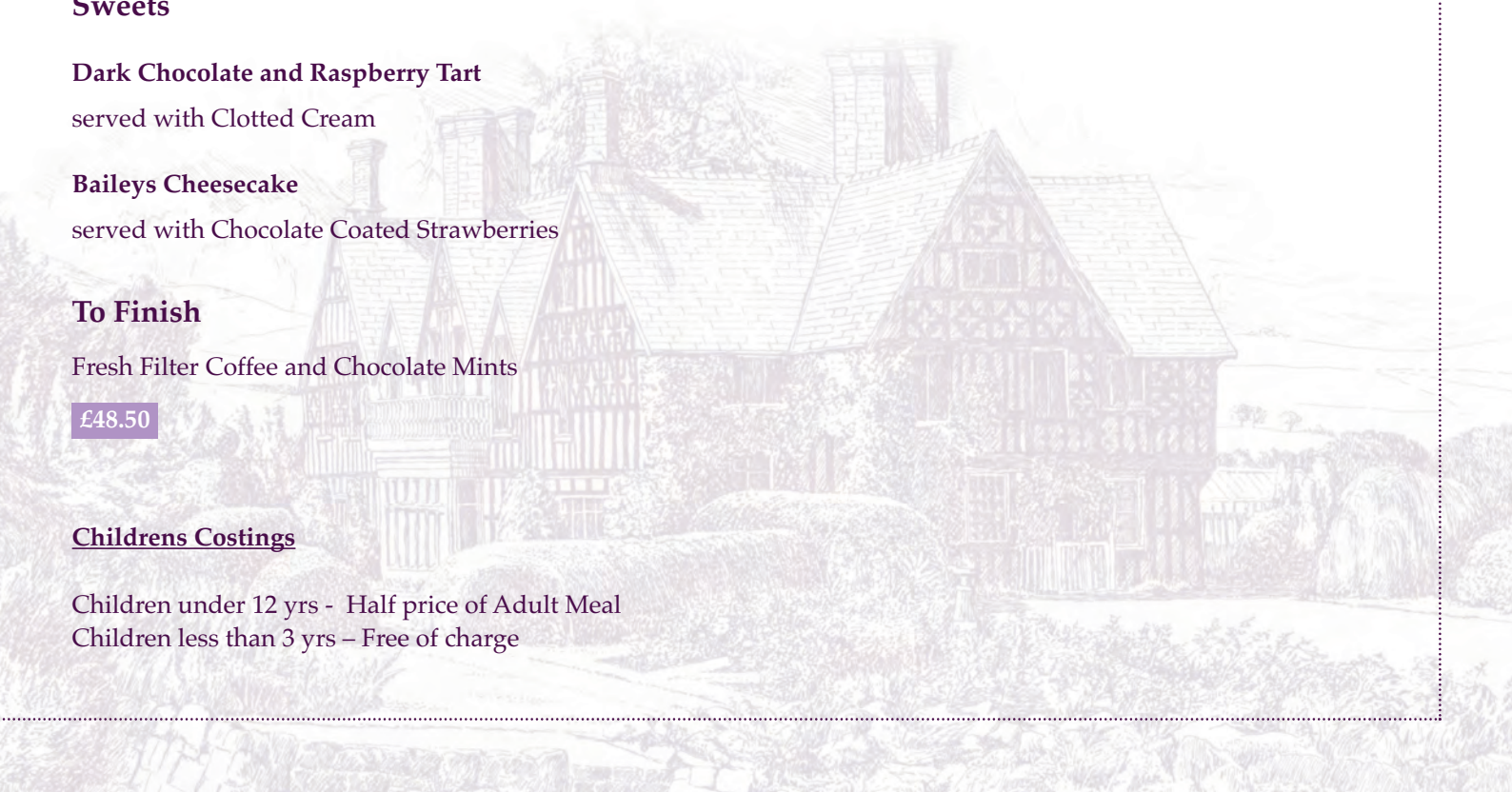
Childrens Costings

Children under 12 yrs - Half price of Adult Meal

Children less than 3 yrs – Free of charge

Please Note:

Minumum number of 60 guests is required for these menus in the Orchard Room.



menus

Bespoke Menus...



Starters

Chefs Homemade Soup

Choose From:

- Roasted Tomato and Red Pepper with Basil Oil
- Cream of Leek and Potato with Parmesan Flutes
- French Onion with a Cheese Crouton
- Fresh Carrot and Coriander with Herb Croutons
- Sweet Potato and Butternut Squash with a hint of Chilli
- Lightly Curried Parsnip with Apple Crisps
- Cream of Mushroom and Tarragon

£6.25

Homemade Chicken Liver and Brandy Pate

with Caramelised Red Onion Chutney and Melba Toast

£6.95

Warm Chicken and Bacon Salad

served with our Homemade Dijon Mustard and Honey Dressing

£6.50

Salmon Gravlax

served on a Bed of Crisp Leaves with a Citrus Dressing

£7.25

Creamy Garlic Mushrooms

served on Toasted Ciabatta Bread

£6.30

Chilled Fan of Galia Melon

served with a Forest Fruit Compote and Mint Liqueur Syrup

£5.95

Chilled North Atlantic Prawns

bound in a Lemon and Dill Mayonnaise served on Crisp Leaves

£6.75

Rustic Pork Terrine

served with an Apple and Grape Chutney

£6.50

Mains

Roast Sirloin of Beef

with Red Wine Gravy and Yorkshire Pudding

£18.95

Pan Seared Medallions of Beef Fillet

with a Mushroom and Brandy or Peppercorn Sauce

£22.95

Supreme of Chicken

stuffed with Brie and Wrapped in Bacon with a Tomato Sauce

£17.95

Tender Chicken Breast

served on a Potato Rosti Topped with a Creamy Mushroom Sauce

£18.50

Roast Loin of Pork

served with a Fondant Potato and Cider Jus

£18.95

Barbary Duck Breast

served on Dauphinoise Potatoes with a rich Plum Sauce

£18.95

Roast Rack of Welsh Lamb

with a Herb Crust and a rich Red Currant Sauce

£19.95

Lightly Poached Fillet of Plaice

served with a Creamy White Wine and Grape Sauce

£18.95

Grilled Seabass Fillets

served on Crushed New Potatoes with Chives, and a Lemon and Caper Butter

£18.95

menus

Bespoke Menus...



Vegetarian

Leek Spinach and Pine Nut Pasta Bake
topped with a Cheese Crumble

Sundried Tomato, Mozzarella and Asparagus Risotto

Spinach and Ricotta Filo Parcel
with a Chunky Tomato and Herb Sauce

Caramelised Onion and Vine Tomato Puff Pastry Tart
served with Rocket Pesto

Vegetarian dishes will be charged at the same price as your selected main course option

Sweets

Warm Blueberry and Almond Frangipane
drizzled with Orange and Cointreau Syrup

Traditional Sherry Trifle
with Raspberries and Strawberries Topped with Fresh Cream and Chocolate Shavings

Warm Chocolate Brownie
topped with a Dark Chocolate Sauce and Pouring cream

Banoffee Bread and Butter Pudding
served with Hot Custard

Baileys Cheesecake
served with Butterscotch Sauce

Citrus Tart
served with Raspberry Coulis

Fresh Strawberry Eaton Mess

Apple and BlackBerry Crumble
with Warm Vanilla Custard

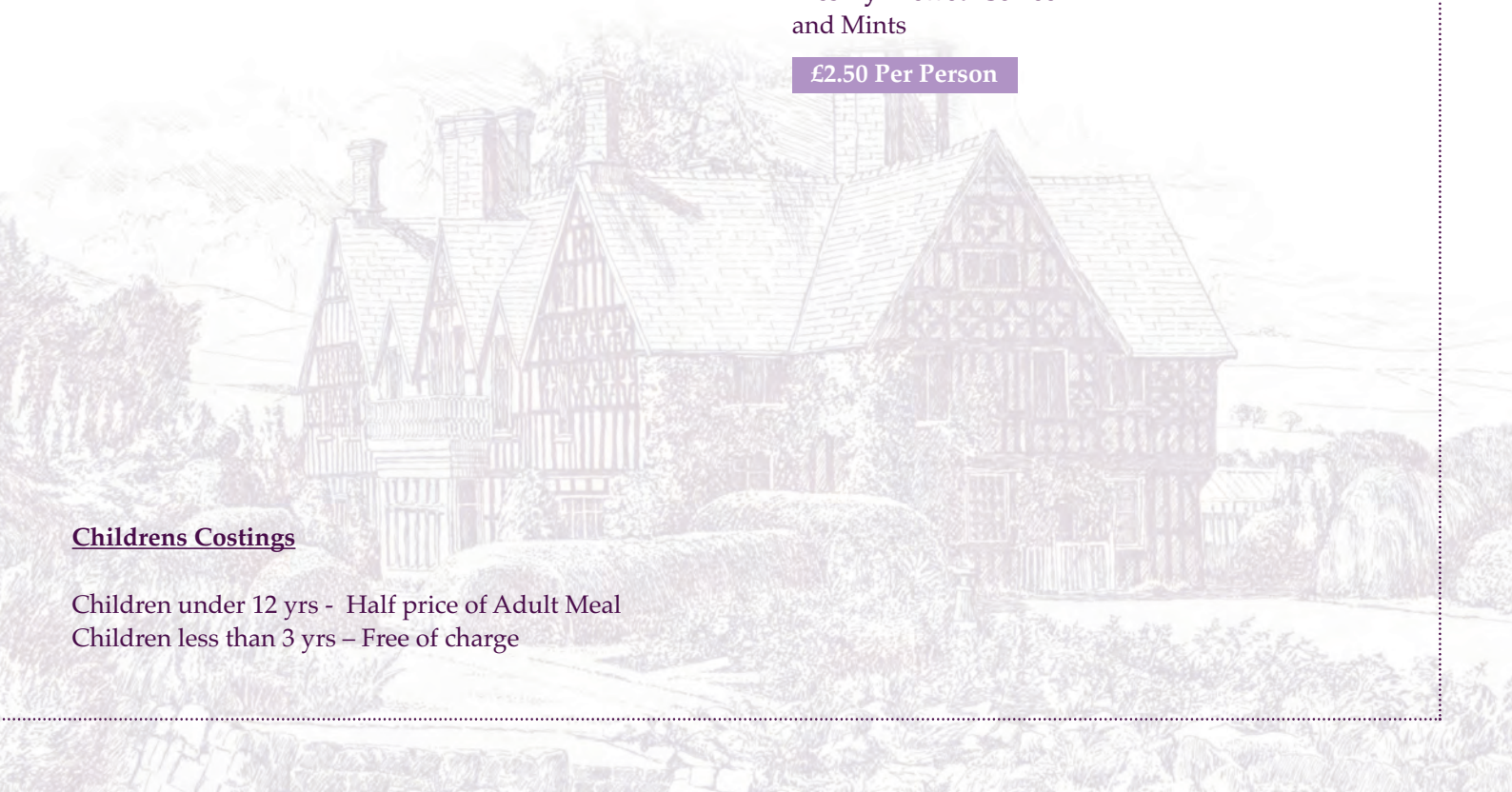
All £6.25

Freshly Brewed Coffee
and Mints

£2.50 Per Person

Childrens Costings

Children under 12 yrs - Half price of Adult Meal
Children less than 3 yrs – Free of charge





menus

Evening Buffet Options...

Finger Buffet

Assortment of Open Rolls and Sandwiches
Crispy Battered Chicken Goujons
Filo Prawns
Sausage Rolls
Cheese Onion and Pepper Rolls
Warm Vegetarian Quiches
Bowls of Seasoned Chips
Coleslaw, Mixed Salad, Chefs Salad of the Day
Selection of Mini Desserts

£12.95 Per Head

Hot Buffet

Chicken and Mushroom Curry
Beef Bourguignon
Chilli with Red Kidney Beans
Mushroom Stroganoff
Lasagne

All Served with Rice and Chips

£12.95 Per Head

Hog Roast

Served with:

Floured Baps
Stuffing
Apple Sauce
Coleslaw
New Potatoes

£10.95 Per Head (Minumum Numbers May Apply)

Sausage & Bacon Rolls

Sausage and Bacon Floured Rolls

with Bowls of Seasoned Chips

£8.95 Per Head

Terms & Conditions

Please note that you must cater for the total number of guests attending your evening function.

The Hotel reserves the right to make any changes to their Terms and Conditions without prior notice.

Menus may be subject to change should market availabilities dictate.

Childrens Costings

Children under 12 yrs - Half price of Adult Meal
Children less than 3 yrs – Free of charge