

The Lake Country House & Spa

Weddings

Congratulations on your engagement and thank you for considering The Lake Country House as a venue for your special day. We know that each wedding is individual and we take great delight in helping you make your day special and truly unforgettable.

The Lake Country House was awarded AA Hotel of the Year – Wales 2008/09 and is the ideal location for a wedding. Set in fifty acres of beautiful grounds, this traditional Welsh country house is the perfect backdrop to your big day.

We pride ourselves on the personal service given to every bride and groom and on the extensive selection of food and wine available to personalise your day. We are licensed to perform civil ceremonies, and can accommodate guests for either a formal seated wedding breakfast or one of our stunning wedding buffets.

With our years of experience in planning weddings we know exactly how to create the perfect atmosphere within the house and we are happy to work with you to tailor make your wedding and create your perfect day. One of our duty managers would be delighted to act as your Master of Ceremonies, leaving you to relax and enjoy the best day of your life.

Exclusive Use

The 30 bedrooms and fifty acres would be yours from check in until 11am the following day allowing the staff completely available to focus on making your day special.

The Lake Country House can cater up to a maximum of 90 in our restaurant for a sit down meal and up to 150 in a marquee. If you would prefer a more informal buffet we are able to cater for up to 120 within the Hotel.

Exclusive use for one day £8,500 – Exclusive use for 2 days £14,000

The package includes Bed & Breakfast for up to sixty guests, the entire house and lodge to yourselves, a whole team of staff and an experienced wedding co-ordinator.

The following rooms are also available for hire:

The Drawing Room - £500

A spacious room with hardwood floors and a beautiful fireplace for up to 70 people.

The Oak Room - £150

An intimate room decorated with oak panelling, as the name suggests. This is perfect for an intimate wedding for up to 16 people.

The Function Room - £200

Suited for small, intimate weddings, this room has its own entrance and bathroom facilities. It is the ideal location for a more informal wedding buffet.

The Dining Room - £200

Ideal to be used in conjunction with the Drawing Room, the Restaurant can seat up to 90 guests for a formal wedding breakfast.

Exclusive use prices are valid until January 2010

The Kingfisher Spa

In 2006 we were delighted to open the Kingfisher Spa, a lakeside haven for health and beauty. Residents of the hotel can enjoy free use of the pool, gym, sauna and hot tub to prepare them for your special day. There are also four treatment rooms where our qualified therapists will pamper you to make you feel extra special on your big day. We are the first spa in the UK to offer L'Occitane treatments and retail, and hold an award for Most Excellent Spa by Johansens. Please look at our web site for information on opening times and treatments available. www.lakecountryhouse.co.uk

We can also offer make up application at £25 per person and can arrange for a hairdresser on the day.

Treatments are subject to availability and should be booked in advance to avoid disappointment.

Reception Drinks

Champagne or Sparkling Wine from our wine list.

Sherry - £3.50 per glass

Pimms and Fruits - £5.50 per glass

Non Alcoholic Punch - £2.60 per glass

Alcoholic Punch - £4.50 per glass

Mulled Wine - £5.50 per glass

Orange Juice - £10.00 per jug

Homemade Lemonade - £10.50 per jug

Bucks Fizz, Cocktails and other prices on request.

Canapés

Choice of Three £5.00 per person

Choice of Four £6.00 per person

Choice of Five £7.00 per person

Marinated Feta Cheese with Cucumber, Mint and Black Olives

Chicken Liver and Madeira Parfait with Black Truffle

Tartar of Dived Scallops with Caviar and Dill Blinis

Smoked Salmon, Lemon and Crème Fraiche Tartlets

Local Venison Sausage Rolls

Goujons of Sole with Tartar Sauce

Crayfish, Smoked Mango and Chilli Bouchee

Spiced Lamb Koftas with Mint and Yoghurt

Pearl Las and Apricot Chutney Bruchetta

Tartlet of Thai Asparagus, Toasted Almonds and Spiced Mayonnaise

Vegetarian Canapés are available, please let us know in advance

The Wedding Breakfast

The Lake is proud to hold one of the finest restaurants in the area. We have consistently achieved two AA rosettes over the last seven years, and obtained the Johansens Restaurant of the Year 2005 Award, thanks to our head chef, Sean Cullingford's dedication to cooking using only the finest locally sourced food. Everything here is prepared fresh to order, and your wedding breakfast is no exception.

Sean has produced the following selection of dishes for your approval. Some dishes and menus may change depending on the season.

The wedding breakfast is a set meal, but we are happy to provide alternatives to cater for any dietary needs.

Menu Choices:

Starters

Green Pea and Gammon
with Mint Oil and Sour Cream

Roasted Plum Tomato and Red Pepper
with Basil and Parma Ham Dumplings

Terrine of Local Pork, Apricots and Potato
with Celeriac and Grain Mustard Salad

Warm Pave of Smoked Salmon
set on Horseradish Mash with Mustard Cream

Pressing of Confit Gressingham Duck and D'Agen Prunes
with a Salad of Smoked Duck and Redcurrant Reduction

Terrine of Fresh Salmon, Sole and Leeks
with Saffron and Tomato Dressing

Fine Tart of Caramelised Mushrooms
with Shallots, Thyme and Perl Las (V)

Main Course

Breast of Newent Chicken
with Truffle Mousse set on a Risotto of Cepe Mushrooms and Smoked Parmesan

Tournedos of Salmon
with Fresh Herbs, Tagliatelle, Truffle Oil and Spinach with Basil and Tomato Butter

Stuffed Loin of Local Pork
set on Parsnip Mash with Fresh Peas, Baby Onions, Pancetta and Calvados Cream

Honey and Orange Roasted Haunch of Welsh Lamb,
Biarritz Potatoes, Sweet Pepper Chutney and Sun Dried Tomato Sauce

Herb Crusted Fillet of Cod
with Olive Crushed Potatoes, Pea Mousse and Chive Velouté

Asparagus and Blue Cheese Tartlet
with Herb Mash, Garlic Cream and Parsnip Crisp (V)

Desserts

Vanilla and White Rum Cream
with Poached Fruits and Orange Syrup

Iced Mango and Pineapple Parfait
with Strawberry and Basil Salad

Caramelised Lemon Tart
with Lime and Crushed Raspberry Sorbet

White Chocolate and Crème de Cacao Bavaois
with Lime Sorbet

Dark Chocolate and Espresso Marquise,
Pistachio Ice Cream and Pear Sorbet

Selection of Welsh Farmhouse Cheese
with Biscuits, Grapes and Celery

Additional menu items are available if none of the above meet your requirements

Intermediate courses such as fish dishes, soup, sorbet or cheese can be added.
Please discuss with your wedding co-ordinator.

Chef's Sample Menu

Cream of Leek Soup
with Rosemary, Crispy Potato Chips and Truffle Oil

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Harvey Wallbanger Sorbet

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Honey and Orange Roasted Haunch of Welsh Lamb,
Biarritz Potatoes, Sweet Pepper Chutney and Sun Dried Tomato Sauce

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White Chocolate and Crème de Cacao Bavaois
with Lime Sorbet

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Coffee and Homemade Truffles

3 Courses (inclusive of coffee)	£40.50 per person
4 Courses (inclusive of coffee)	£44.50 per person
5 Courses (inclusive of coffee)	£48.50 per person

Fork Buffets

*The following menus are used as an example,
we can tailor these to suit your individual tastes*

Menu 1

Platter of Loch Fyne Bradan Orach Smoked Salmon
Terrine of Local Game
Wild Mushroom, Ricotta and Spinach Quiche
Cucumber and Cream Cheese Sandwiches
Honey Glazed Gammon
Salmon and Leek Terrine
Choice of Four Salads*
Selection of Desserts and Fresh Fruit Salad
Platter of Welsh Farmhouse Cheese with Biscuits, Grapes and Celery
Dressings and Sauces
Basket of Home Baked Breads

£28.00 per person

Menu 2

Platter of Loch Fyne Bradan Orach Smoked Salmon
Terrine of Local Game
Wild Mushroom, Ricotta and Spinach Quiche
Cucumber and Cream Cheese Sandwiches
Honey Glazed Gammon
Salmon and Leek Terrine
Roast Sirloin of Welsh Beef with Fresh Horseradish Cream
Poached Organic Loch Duart Salmon with Fresh Prawns
Spiced Vegetable Rolls
Cream Cheese and Smoked Paprika Profiteroles
Choice of Five Salads*
Selection of Desserts and Fresh Fruit Salad
Platter of Welsh Farmhouse Cheese with Biscuits, Grapes and Celery
Dressings and Sauces
Basket of Home baked Breads

£34.00 per person

Menu 3

Seasonal Soup
Platter of Loch Fyne Bradan Orach Smoked Salmon
Terrine of Local Game
Wild Mushroom, Ricotta and Spinach Quiche
Cucumber and Cream Cheese Sandwiches
Honey Glazed Gammon
Salmon and Leek Terrine
Roast Sirloin of Welsh Beef with Fresh Horseradish Cream
Poached Organic Loch Duart Salmon with Fresh Prawns
Whole Dressed Salmon
Marinated Tiger Prawns with Chilli and Lime
Beef Wellington
Choice of Seven Salads*
Selection of Desserts and Fresh Fruit Salad
Platter of Welsh Farmhouse Cheese with Biscuits, Grapes and Celery
Dressings and Sauces
Basket of Home Baked Breads

£45.00 per person

Salads

Please choose from the list below to accompany your buffet

Roquette, Pear, Baby Spinach and Toasted Almond with Olive Oil
Char Grilled Asparagus and Red Pepper
Marinated Button Mushroom with Orange Zest
Vine Tomato, Feta, Lemon and Black Olive
Waldorf Salad (Celery, Apple and Walnut)
Fine Green Bean with Shallot and Truffle Oil
Cucumber, Crème Fraiche and Mint
Char Roasted Provencal Vegetables with Basil
New Potato with Pancetta and Chives
Selection of Seasonal Leaf Salads
Fresh Pasta with Sun Blush Tomatoes and Coriander
Curry Scented Basmati Rice, Sultana and Coconut

Finger Buffet

Menu A

Smoked Salmon and Cream Cheese
Gravadlax and Raifort Cream
Liver Pate
Mini Mushroom and Basil Quiche
Sausage Rolls
Savoury Scones with various accompaniments
Selection of Finger Sandwiches
Coronation Chicken Tartlets
Feta Cheese, Black Olive and Sun Blush Tomato Tartlets
Chicken Toscana
Lamb Brochettes
Samosas (Curried Lamb or Vegetable)
King Prawns Wrapped in Sesame Filo
Cheese Straws
Selection of Fresh Baked Bread

£18.00 per person

Menu B

Selection of Sandwiches
Char-grilled Asparagus and Chicken with Spiced Mayonnaise Tartlets
Coronation Chicken
Sausage Rolls
Prawn Bouchees
Cheese Parcels
Spiced Vegetable and Curried Lamb Samosas
Tempura King Prawns
Chicken Toscana

£16.00 per person

Menu C

Selection of Sandwiches
Char-grilled Asparagus and Chicken with Spiced Mayonnaise Tartlets
Coronation Chicken
Sausage Rolls
Prawn Bouchees
Cheese Parcels
Spiced Vegetable and Curried Lamb Samosas

£15.00 per person

Terms and Conditions

Securing the Venue

We require a non-refundable deposit of £1000.00 to secure the date for exclusive use bookings. For non-exclusive use the deposit required is £500.00.

Please ensure that you have confirmed the date with the church or registrar prior to confirming your date with us.

Further Payment

The remaining charges are due for settlement at least twenty-one days before the wedding date. Failure to comply with this could result in the cancellation or postponement of our services until the balance is settled.

Cancellation Policy

In the event of a cancellation the following charges will apply based on numbers at the time of booking and anticipated bar revenue.

The initial deposit is non refundable.

9 to 12 weeks notice – a further 25% will be charged

5 to 8 weeks – a further 50% will be charged

4 – 5 weeks – a further 90% will be charged

0 – 3 weeks – 100% will be charged

Price Guarantee

The rates agreed at the time of signing the terms and conditions will remain in place for your wedding except for any Government alterations in tax or duty.

Guest Numbers

Final numbers are to be confirmed with the hotel four weeks prior to the wedding. The bill will not reflect any reduction in charge if numbers are reduced after this time.

Menu Choices

All menu requirements and wine choices must be made by six weeks prior to the wedding day. The Lake endeavours to provide the wine selected; however should there be any difficulty in obtaining the wine through our suppliers the nearest equivalent in quality and price will be offered. All food is made from fresh produce and should the chef deem the quality to be not of our standards on the day alternative produce may be used.

Bar and Entertainment Times

We ask that live music and/or DJ's finish at midnight, and that guests who are not residents within the hotel depart by 12.30am.

Smoking Legislation

Please note that in line with the new legislations, The Lake Country House will be a non-smoking venue from April 2007. After this date there will be no smoking permitted inside the house.

Damage to the Hotel

Any loss or damage to any part of the hotel premises, or to any fixtures, fittings or equipment caused by your guests will be charged to your final account. The Lake will not be held responsible or liable for any loss or damage to articles brought onto the premises.

Insurance

Whilst the Hotel does hold Public Liability Insurance, we would recommend that you consider taking out wedding insurance against unforeseen circumstances and pay the premium where insurance is applicable. We cannot be held responsible for any loss which may have been covered by insurance should you not have effected it.

I understand and agree to the above terms and conditions of holding my wedding at The Lake Country House.

Bride
Name

Groom
Name

Address

Address

Signature

Signature

Date

Date

Useful Contacts

Previous couples are happy to recommend the following suppliers:

Registrar	Llandrindod Wells	01597 826382
Vicar	Llangammarch Wells	01591 620482
Marquees	Llangwathan Marquees Rhayader Marquees	01497 821972 07843 477890
Florists	Georgia Jones – Jack in the Green The Flower Shop Jayne Adams Flowers by Becca Jane	01597 824749 01982 552686 07977 264081 01874 622220
Wedding Cake	Carol's Cakes Ice IT	01497 847611 01597 860324
Photographers	Adrian Willford Richard Stanton	01982 560318 01588 660210
Entertainment	OCSID Entertainments – Mark Weller www.ocsid.net Carlsboro Sound	01874 622644 07711 885388 01597 823233
Harpist	Meinir Heulyn www.meinirheulyn.com	01443 402178 01753 858880
Band	Bryden String Quartet – Samuel Parratt	07791 774972
Choir	Builth Wells Male Voice Choir – Brian Like	01982 552428
Wedding Cars	W.B. Rees Brecon Wedding Cars	01554 832707 01874 610122
Carriage & Horse	Your Carriage Awaits	01547 520606
Baby Sitting	Mobile Creche Services – Theresa Mills	01597 825473
Fireworks	Celebration Displays	01617 234422
Insurance	Golden Valley Insurance Services	01981 241062
Tourist Information	Llanwrtyd Wells Brecon	01591 610666 01874 622485

We do hope that we will have the pleasure of assisting you with your special day.

“What can we say... the best day of our lives. When we chose The Lake as a venue we knew that we would get beautiful rooms and amazing food but could not have guessed the people here would be so exceptional”