



WEDDINGS AT ABERAVON BEACH HOTEL

Many congratulations to you both on this very special occasion and thank you for considering the Aberavon Beach Hotel as the venue for your wedding celebrations. Aberavon Beach Hotel has a proven track record in successfully helping couples celebrate the most memorable day of their lives. With views across Swansea Bay to the Gower Peninsula it is the ideal venue for your special day and the perfect setting for your treasured photographs. Our reputation is founded on providing the highest possible level of care and attention to your individual needs, in order that both you and your guests enjoy every aspect of the day.

Whilst this brochure takes you through the many choices available to you on your wedding day, we are very much of the opinion that your day should be the way that you want it therefore we are more than happy to discuss any requirements to ensure your special day is exactly that. I would also be delighted to show you around our hotel and a selection of our bedrooms. If I can be of any further assistance, please do not hesitate to get in touch on the contact details below.

Kind Regards
The Wedding Team



CIVIL CEREMONIES

The Aberavon Beach Hotel is licensed to hold Civil ceremonies and Civil partnerships for the following numbers:

Quarterdeck x 100
The Greenhouse x 100
The Ballroom x 350

All couples must contact North Talbot Registry Office Registrars direct to book their ceremony.

They can be contacted on: 01639 760021.

Please ask your Wedding Coordinator for more details



CLASSIC PACKAGES

- Room hire of wedding breakfast and reception room
 - White table linen & tablecloths
 - Menu tasting for couple (2 people only)
 - Use of hotel grounds for photography
 - Cake stand & knife
- Preferential rates with nominated hotel suppliers
- Arrival glass of prosecco each for the happy couple
- An arrival drink per person (Bucks Fizz or Sparkling wine)
 - Glass of house wine with the meal
 - House sparkling wine toast drink
 - 3 course wedding breakfast (Silver Menu)
- B&B for Newly Wed's on the night of the wedding
 - Complimentary 1 year anniversary stay
 - Master of Ceremonies
- Dedicated Wedding Coordinator up to the day

PRICING INFORMATION

Please contact our team today for a quote to suit your perfect day.



LUXURY PACKAGE

- Room hire of wedding breakfast and reception room
 - Sash (colours of your Choice)
 - White table linen & table cloths
- Menu tasting for couple (2 people only)
- Use of hotel grounds for photography
 - Cake stand & knife
- Preferential rates with nominated hotel suppliers
- Arrival glass of Champagne each for the happy couple
- An arrival drink per person (Prosecco or Bucks Fizz)
 - 3 canapés with your arrival drinks
- Half bottle of house wine with the meal
 - Prosecco toast drink
- 3 course wedding breakfast (Gold Menu)
- B&B for Newly Wed's on the night of the wedding
 - Complimentary 1 year anniversary stay
 - Master of Ceremonies
- Dedicated Wedding Coordinator up to the day

PRICING INFORMATION

Please contact our team today for a quote to suit your perfect day.



COMPLETE WEDDING PACKAGE

- Room hire of wedding breakfast and reception room
 - Sash (colour of your Choice)
 - Table Runners
 - White table linen & table cloths
 - Menu tasting for couple (2 people only)
 - Use of hotel grounds for photography
 - Cake stand & knife
 - Preferential rates with nominated hotel suppliers
- Arrival glass of Champagne each for the happy couple
- An arrival drink per person (Champagne or Bucks Fizz)
 - 5 canapés with your arrival drinks
 - Half bottle of house wine with the meal
 - 2 bottles of still & sparkling water per table
 - Champagne toast drink
 - 3 course wedding breakfast (Platinum Menu)
- B&B for Newly Wed's on the night of the wedding
 - Complimentary 1 year anniversary stay
 - Master of Ceremonies
 - Dedicated Wedding Coordinator up to the day

PRICING INFORMATION

Please contact our team today for a quote to suit your perfect day.



CANAPÉS MENU

If you have canapés included within your wedding package selected, you can choose from the list below:

- Duck Liver Pate, Orange & Redcurrant Jam
 - Parsley & Mint Goats Cheese Roulade
 - Watermelon & Feta
 - Baby Fish & Chips
 - Posh Cheese on Toast
- Mini Jacket Potatoes, Sour Cream & Chives
 - Mini Quiches
 - Sweet Potato Curry Bites
 - Smoked Salmon Blinis
- Pea Spinach & Ricotta Arancini
- Mini Pea & Oak Smoked Bacon Turnovers

(v) denotes vegetarian, *can be made gluten free on request. Please advise your server if you suffer from any food allergies.



WEDDING MENUS

STARTERS

Our Menus are a one choice menu

Please pick the relevant menu associated with your package

Upgrades are available

Silver Menu

Roasted Tomato Soup, Herb Croutons with Pesto Dressing & Freshly Baked Bread

Fan of Honeydew Melon, Parma Ham with Raspberry Coulis & Fresh Berries

Chicken Liver Parfait, Micro Herb with Red Onion Marmalade with Brioche Toast

Gold Menu

Butternut Squash Soup, Toasted Pumpkin Seeds & Freshly Baked Bread

Smoked Chicken, Pancetta & Apricot Terrine, Crisp Leaves with Homemade Chutney & Sourdough Toast

Smoked Salmon & Prawn Roulade, Crème Fraiche with Lemon & Dill Dressing & Micro Herb Garnish

Platinum Menu

Cream of Broccoli Soup with A Garnish of Toasted Almonds & Freshly Baked Bread

Smoked Salmon Gravlax, Celeriac Remoulade with Apple & Beetroot Relish & Micro Herb

Goats Cheese & Red Onion Tart with Balsamic Reduction & Herb Oil

For special dietary requirements please speak to your Wedding Coordinator. (v) denotes vegetarian.

Aberavon Beach Hotel, Port Talbot, Swansea, SA12 6QP
01639 884949 | events@aberavonbeach.com | www.bestwestern.co.uk



WEDDING MENUS

MAIN COURSE

Silver Menu

Pan Roast Chicken Supreme, Chive Cream Velouté with Crushed New Potato & Seasonal Vegetables
Roast Loin of Pork, Grain Mustard Sauce, Herb Stuffing with Traditional Roast Potatoes & Seasonal Vegetables
Oven Baked Loin of Cod, Olive Tapenade Tomato Jus with Crushed New Potato & Seasonal Vegetables

Gold Menu

Oven Baked Lamb Shank, Bubble and Squeak with Rosemary Jus & Seasonal Vegetables
Pan Roast Chicken Supreme, Mushroom & Tarragon Cream with Crushed New Potato & Seasonal Vegetables
Braised Blade of Beef with a Rich Pan Gravy, Horseradish Mash & Seasonal Vegetables

Platinum

Medallions of Beef Cooked Pink, Served on A Tomato Glazed Fondant Potato with Black Pudding Bon Bon & A Red Wine, Button Onion Jus & Seasonal Vegetables
Seared Corn-Fed Chicken Supreme, Dauphinoise Potato, Served with a Wild Mushroom & Smoked Bacon Sauce & Seasonal Vegetables
Oven Baked Salmon Fillet on a Fondant Potato with Spinach Cream

Vegetarian Options

Penne Pasta Served with Roasted Vegetable & Green Pesto
Pea & Mint Risotto served with Parmesan Shard
Roasted Vegetable & Mozzarella Stack, Spicy Tomato Sauce



WEDDING MENUS

DESSERT

Silver Menu

Apple & Raspberry Crumble with Crème Anglaise
Classic Chocolate Fudge Cake with Vanilla Ice Cream
Tart Au Citron, Berry Coulis with Orange Sorbet & Fresh Berries

Gold Menu

Lemon Meringue Pie with Raspberry Coulis & Fresh Berries
Chocolate & Coconut Torte with Pistachio Ice Cream
White Chocolate & Raspberry Brulé Cheesecake with Berry Compote

Platinum Menu

Trio of Desserts - Chocolate Marquise, Lemon Posset & Fruits of The Forest Cheesecake
Dark Chocolate & Raspberry Tart with Chocolate Sauce
Vanilla Crème Brulé served with A Ginger Shortbread

Sorbet

Add sorbet to your menu for just £4pp.

Choose from; Champagne or Raspberry

For special dietary requirements please speak to your Wedding Coordinator.

Aberavon Beach Hotel, Port Talbot, Swansea, SA12 6QP
01639 884949 | events@aberavonbeach.com | www.bestwestern.co.uk



WEDDING MENUS

FOR THE LITTLE ONES

To Start

Soup of The day
Cheesy Garlic Bread
Melon Boat

Mains

Margarita Pizza & French Fries
Chicken Goujons, Chips & Peas
Pork Sausages, Mash & Gravy
Fish Goujons, Peas & French Fries

Desserts

Fresh Fruit Salad
Ice Cream (Vanilla, Strawberry & Chocolate)
Chocolate Fudge Cake

Allergen statement: Please advise your server if you suffer from any food allergies



EVENING BUFFETS

FINGER BUFFET

100% of Guests need to be catered for

Please choose 5 items per person:

Chef Selection of Sandwiches
Assorted Meat Platter, Pickles
Classic Mini Sausage Rolls
Assortment of Three Salads (Mixed Salad (ve), Coleslaw, & Potato Salad
Roasted Vegetable Couscous Salad (ve)
Chips or Wedges with Two Dips (ve)
Fresh Fruit Kebabs with Fruit Coulis (ve)
Vegetable Spring Rolls (v)
Margarita Pizza (v)
Garlic Bread (Add Cheese with our compliments) (v)
Tandoori Chicken Legs

For special dietary requirements please speak to your Wedding Co-ordinator



PLOUGHMAN BUFFET

Selection of Cheeses (v)
Chutneys / Piccalilli / Dips (v)
Rustic Breads (v)
Sliced Meats
Pickled Onions & Gherkins (v)
Celeriac & Apple Coleslaw (v)
Grapes (v)
Melton Pork Pie
Scotch Egg
Mini Sausage Rolls
Crudités (v)
Garden Salad (v)

For special dietary requirements please speak to your Wedding Co-ordinator



HOG ROAST

Succulent hog roast and roll plus stuffing, crackling and apple sauce

Choice of 2 salads:

- Celeriac & Apple Slaw (v)
- Roasted Red Pepper & Baby Spinach Pasta (v)
- House Garden Salad (v)

Choice of 1 potato:

- Buttered New Potatoes (v)
- Slow Roasted Jackets (v)
- Sweet Potato Fries (v)

Vegetarian options:

Choose Vegetarian Sausages or vegetable kebabs (v)

Min Numbers (100)



DRY HIRE

The Ballroom

Civil 350

Banqueting 200

Quarterdeck

Civil 100

Banqueting 70

The Greenhouse

Civil 100

Banqueting 70

Prices above includes:

Duty Manager on the Day

Wedding Co - Ordinator up to the day of the wedding

Tables & Chairs

Please note there is a one off additional charge for corkage