

for a special
Wedding Day



Heronston
Hotel & Spa





On arrival

Arrive at the hotel, to a full red carpet welcome and be greeted by your Master of Ceremonies, who will liaise with your photographer to allow for the completion of your photographs in our picturesque gardens, offering a unique choice of photographic opportunities.

During your photographs guests are able to relax, renew acquaintances and enjoy their reception drinks.

With the help of your Best Man, we will arrange for your bridal party to formally receive your guests as they take their places for the wedding breakfast.

When your guests are seated it is our pleasure to announce you (the Bride and Groom) into the suite.

During your wedding breakfast

At this point your Master of Ceremonies will announce grace if you so wish.

Your suite will be laid out in accordance with your table plan and your choice of coloured linen.

The chosen wedding breakfast and drinks package will then be served.

As the meal comes to an end, the cutting of the cake will be announced, symbolising good luck. Your guests will then have the opportunity to take photographs. At the conclusion of your wedding breakfast your Master of Ceremonies will introduce the speeches followed by the opportunity to mingle with your guests.

During your evening reception

Continue the celebrations into the evening in your chosen suite, all of which benefit from a private bar and dance floor which are available until midnight.

Complete your evening with one of our many buffets. Traditionally the evening reception starts with the Bride and Groom's first dance.

For your wedding night retire to one of our complimentary luxury bridal suites.

The following morning relax with your guests over breakfast as you reflect on a truly memorable day.





Our promise to you

(included in your package)

Professional Wedding Co-ordinator to help with all the prior arrangements

Red carpet welcome

Professional Manager to act as Master of Ceremonies

Choice of the hotel cake stand

Private use of your chosen suite

Personalised table plan typed and displayed

Choice of coloured linen napkins and slip cloths

Complimentary use of the venue for your Evening Reception

Special accommodation rates for your guests, including the use of our Leisure Suite

Overnight stay in our Bridal Suite

Car parking for 150 cars

Etiquette

Below is the traditional wedding etiquette which you may wish to acknowledge, but our professional Wedding Co-ordinator will be happy to advise you on any alternatives.

Receiving line

An opportunity to formally greet your guests and for them to congratulate the Bride and Groom:

Bride's Mother, Bride's Father, Bride, Groom, Groom's Mother, Groom's Father, Chief Bridesmaid, Best Man, Attendants

Cutting the cake

Following your Wedding Breakfast the cutting of the cake precedes the speeches and toasts. The Bride and Groom cut the cake together symbolising good luck and then it is served to your guests. Traditionally the top tier is kept for the christening ceremony of your first child.

Speeches and toasts

At the conclusion of the Wedding Breakfast the Master of Ceremonies announces the speeches in the following order:

The Bride's Father

Proposes a toast to the Bride and Groom. Welcomes the groom into the family

The Bridegroom

Replies on behalf of the Bride and Groom. Thanks the parents. Toasts the Bridesmaids

The Best Man

Replies on behalf of the Bridesmaids. Thanks the guests for attending. Reads the congratulatory cards



Civil ceremonies

Civil ceremonies can be performed in a number of our suites at the Heronston Hotel & Spa. This is an increasingly popular way to experience such a special day, with many couples appreciating the benefits of being able to get married in such pleasant surroundings and being able to step out into our picturesque gardens for photographs. The hotel is extremely flexible in its approach and we welcome your suggestions.



To help you plan your day we offer the following guidelines:

Thirty minutes prior to the ceremony the Groom and Best Man will be greeted by the Master of Ceremonies with a full red carpet welcome. Guests should be advised to arrive at this time and freshly brewed coffee or tea can be arranged.

Twenty minutes prior to the ceremony the Registrar will require to go through the formalities with the Groom. Your guests, the Groom and the Best Man can then make their way to the suite to await the arrival of the Bride.

The Bride, the person giving her away and her attendants should arrive approximately ten minutes prior to the ceremony also to be given the full red carpet welcome by the Master of Ceremonies and to speak briefly with the Registrar.

The Bride enters the suite to your choice of music and joins the Groom for the ceremony which normally takes 30 minutes. During the ceremony you may wish to include a reading, poetry or music which should be of a non-religious nature. Any special requests must be agreed with the Registrar well in advance. The Superintendent Registrar for this area is part of the Bridgend Registration district at: The Register, Bridgend County Council, Ty'r Ardd, Bridgend CD31 4AY. Tel: 01656 642391.

After the ceremony the Bride and Groom leave the suite, perhaps to some special music, followed by their guests. Whilst your photographer captures those special moments your guests can circulate and enjoy reception drinks before your Wedding Breakfast is served.

The hotel gardens

The hotel grounds offer endless opportunities for your photographer and guests to capture those special moments.

The decked terrace is an ideal location for your guests to relax with reception drinks.



As an extra special touch...

Oghmore Castle with its picturesque setting and stepping stones is less than a 5 minute drive from the hotel and is the perfect location for your photographer to capture some intimate shots of the Bride & Groom.



Ibis Court Suite

Minimum of 50 guests and a maximum of 120 guests for a wedding breakfast.

Maximum of 160 guests or 240 with Crane Restaurant for evening reception.

The resplendent Ibis Court Suite is the most versatile of all our suites. The suite is situated on the ground floor, has been decorated to a high standard, is fully air-conditioned, has a private bar and an integral sound system.

Crane Restaurant

Maximum of 60 guests for a wedding reception.

This room can be used in conjunction with the Ibis Court Suite for either the wedding breakfast or as additional space for an evening reception. The room has a traditional fire place, a cozy atmosphere and is decorated beautifully. It's a great venue for your wedding breakfast and a brilliant extension to the Ibis Court Suite.

Kingfisher Suite

Minimum of 50 guests and a maximum of 100 guests for a wedding breakfast.

Maximum of 160 guests for an evening reception.

The beautiful Kingfisher Suite is completely self-contained on our first floor, accessible via the stairs or passenger lift. The suite glistens with crystal chandeliers and has a view over the front of the hotel. The Kingfisher Suite benefits from air-conditioning and a private bar.

Heron Room

Maximum of 40 guests for a wedding reception.

Another popular choice with the smaller wedding, this room is decorated to a high standard.

Boardroom

Maximum of 48 guests for a Civil Ceremony.

The Boardroom is situated on our first floor, accessible via the stairs or passenger lift. The room overlooks the hotel gardens, is finely decorated and is a perfect venue for more intimate affairs.

Mallard Room

Maximum of 38 guests for a civil ceremony.

Maximum of 40 guests for a wedding breakfast.

Situated on the ground floor, the Mallard Room overlooks the hotel gardens. This delightful room is a popular venue for the smaller reception.



Accommodation

We offer special bed & breakfast rates for any of your guests wishing to stay on the night of the wedding and for additional nights to the wedding date.

Please see wedding accommodation tariff for prices, terms & conditions.

Standard bedrooms

We have double, twin & family rooms available, these bedrooms offer as standard colour TV, radio, direct dial telephone with modem point, wireless high speed internet access, welcome tray and hair dryer.

Superior bedrooms

Photographed above, these rooms offer all the facilities of the standard rooms plus they are very spacious, have a lounge area, overlook the courtyard garden and benefit from large luxurious beds.

How to book your wedding reception

- The hotel is happy to provisionally hold one of the Suites for a maximum of fourteen days while you finalise other arrangements.

To confirm your booking we would require a £500.00 non-refundable deposit and a further £500.00 6 months prior to the wedding.

- Three months before the big day we would recommend that you arrange a meeting with our Wedding Co-ordinator to confirm your details.
- Final numbers and full payment is required prior to wedding.
- In the preceding week we will arrange for you to meet the Master of Ceremonies who will be looking after you on the day.



Menus – Soups, Starters and Sorbets

PLEASE CHOOSE ONE DISH FOR ALL GUESTS

Soups

Cream of Carrot and Coriander

Cream of Tomato and Basil

Cream of Leek and Potato

Cream of Mushroom and Stilton

Traditional Welsh Cawl

Starters

Tian of Seasonal Melon

Served with citrus sorbet and fruit compote

Chicken Liver Parfait

Served with crostini and a red onion marmalade

Sautéed Mushrooms and Bacon

In a rich cream and brandy sauce served in a pastry case

Beef Tomato, Mozzarella and Crispy Parma Ham

On dressed baby spinach leaves

Game Terrine

Accompanied by a juniper berry sauce

Thai Fishcakes

Served with a sweet chilli sauce

Chicken Caesar Salad

Topped with crispy croutons and Parmesan shavings

Smoked Salmon Parcel

Filled with cream cheese, chives and prawns, served with a raspberry vinaigrette

Intermediate Course Sorbets

Lemon, Champagne, Orange, Blackcurrant or Raspberry



Menus — Main Courses and Vegetarian Options

PLEASE CHOOSE ONE DISH FOR ALL GUESTS

Main Courses

(All main courses are served with a panache of vegetables and potatoes)

Sirloin of Beef

Roasted with sea salt and herbs. Served with Yorkshire Pudding and a red wine jus

Breast of Chicken

Served with a wild mushroom, shallot and Madeira ragout

Roast Leg of Lamb

Served in a rich gravy infused with rosemary

Fillet of Salmon

Oven baked with a lemon and dill butter

Fillet of Beef (served medium)

Set on a chicken liver pate and crisp crouton with a woodland mushroom sauce

Roast Loin of Pork

Finished in a leek and Dijon mustard sauce

Roast Glamorganshire Turkey

Served traditionally with cranberry sauce, chipolata, savoury seasoning and rich pan gravy

Fillet of Sole

Served with prawn and lobster bisque

Breast of Duck

Served on braised red cabbage, finished in a roast shallot and burgundy jus

Vegetarian Options

(Charged as per main course for rest of party)

Stir-fried Oriental Vegetables

Served in a sweet and sour sauce on a bed of Oriental noodles

Mediterranean Vegetable Wellington

Served with a tomato and basil sauce

Nut Roast

Complemented with a rich onion gravy

Roast Mediterranean Vegetables

Glazed with goat's cheese

Penne Pasta

Served in a cream white wine and spinach sauce

Leek, Mushroom and Caerphilly Cheese Tartlet

Dressed with herb oil



Menus – Desserts

*Children under 12 years
can be served with half
portions of the menu
chosen at a 50% reduction
of the adult price*

PLEASE CHOOSE ONE DISH FOR ALL GUESTS

Rhubarb and Ginger Crumble

Served with Sauce Anglaise

Brandy Snap Basket

Filled with fresh fruit

Crème Brûlée

With a crisp caramelised sugar topping

Chocolate Brownie

Served with clotted cream

Fruits of the Forest Cheesecake

Bara Brith Bread and Butter Pudding

Served with custard

Tiramisu

Set on a pool of whiskey and chocolate sauce

White Chocolate Torte

Accompanied with a milk chocolate sauce

Apricot Tartlet

Accompanied by vanilla cream

Welsh and Continental Cheese Platter

Served with savoury biscuits, grapes and celery

Freshly Brewed Coffee and Chocolate Mints

or

Freshly Brewed Coffee and Petit Fours

Menus — Set menus

Carvery

(Minimum of 50 guests)

Starter

Tian of Melon

*Complemented with a citrus sorbet and raspberry coulis
or*

Cream of Vegetable Soup

*Blended with double cream and topped with golden
croutons*

Main

Roast beef

Roast gammon

Roast turkey

Yorkshire pudding

Seasonal stuffing

Cauliflower cheese

Medley of green vegetables

Carrots

Roast & new potatoes

Dessert

Baked Cheesecake

*Topped with black cherry and kirsch compote
or*

Warm Apple Pie

Served with lashings of creamy custard

PLEASE CHOOSE ONE STARTER AND ONE
DESSERT FOR ALL GUESTS

Dressed Buffet

(Minimum of 50 guests)

Sauteed mushrooms and bacon in a rich brandy
cream sauce, served in a pastry case

Dressed poached salmon

Honey roast gammon

Roast Glamorganshire turkey

Roast sirloin of beef

Mushroom quiche

Vegetable terrine

Hot new potatoes

Rice salad

Pasta salad

Coleslaw

Tomato & red onion salad

Cucumber & dill salad

Mixed leaves

White chocolate Tiramisu

Set on a pool of whiskey and chocolate sauce

Coffee and chocolate mints



Menus – Drinks options and buffets



Drinks Option A

A glass of alcoholic punch on arrival
A glass of house wine with your meal
A glass of sparkling wine for toast

Drinks Option B

A glass of Buck's Fizz on arrival
Two glasses of house wine with your meal
A glass of sparkling wine for toast

Drinks Option C

A glass of Pimms on arrival
Two glasses of Chardonnay or Cabernet Shiraz with your meal
A glass of sparkling wine for toast

Reception Drinks

Alcoholic Punch	Glass of
Bucks Fizz	House Wine
Bellinis	Glass of
Kir Royal	Sparkling Wine
Chambord Royal	Glass of
Sherry – Sweet, Medium and Dry	Champagne

You may wish to have canapés served with your arrival drinks. These may be ordered at an additional supplement.

Please choose a menu below or create your own by choosing either six or eight items from our finger buffet menu selector

Hot Fork Buffet

Chicken Curry

Beef Bourguignon

Mushroom Stroganoff

Served with savoury rice, tortilla chips, poppadoms, mint yoghurt & mango chutney

Rustic Buffet

Roast slices of Turkey

Slices of Honey Baked Ham

Mature Cheddar

All served with a selection of rolls and accompanied by mixed pickles

Tossed salad

Coleslaw

Pasta salad

Rice salad

Jacket potatoes

BBQ Style Buffet

Cajun Spiced Chicken Breast Strips

Jumbo Sausages

Beef Burgers

Served in a sesame bun with tomato relish, BBQ sauce or mustard, fried onions and grated cheddar cheese. Accompanied by tossed salad and potato wedges

Vegetarian Option

Vegetable and Potato Cakes
with a sweet chilli sauce

Roast Pork Buffet

Roast Leg of Pork

Served in a floured bun with apple sauce, sage and onion seasoning, tossed salad and potato wedges

Vegetarian Option

Vegetable Kebabs

With a tomato and chilli salsa

Menus — Finger buffets

Please choose either 5, 6 or 7 items in addition to a selection of sandwiches, crisps, mini cheddars and cocktail pickled onions:

Spicy chicken wings

Garlic & herb bread

Mushroom quiche

Vegetable satay
With peanut dip

Chicken satay
With peanut dip

Breaded mushrooms
With garlic dip

Crispy salmon brochettes
With lemon mayonnaise

Sesame seed prawn toast
With sweet chilli dip

Spring rolls
With sweet & sour dip

Potato wedges
With BBQ dip

Roast chicken drumsticks

Onion bhajis
With mint yogurt dip

Chilli beef skewers

Cheese, tomato and
oregano pizza

Mini cheese burgers

Goujons of plaice

Mini pork pies

Savoury sausage rolls

Vegetable samosa

Tortilla chips
*With tomato salsa
and sour cream*

BBQ spare ribs

Filled vol au vents

Crudities
With dips

*(Optional extras
at a supplement)*

Fruitities
With a selection of coulis

Selection of fruit cake

Mini chocolate eclairs

Welshcakes

Scones
*With strawberry jam
& cream*

Cup cakes
With butter icing





Heron's Leisure Club

Everyone needs time to relax and unwind and at the Heronston Hotel & Spa you can do just that. Whether you want a full work out in our gymnasium with its range of cardio-vascular equipment or for a lighter option, take a dip in our indoor mood lit pool or relax in our sauna, steam room and spa pool.

Residents have complimentary use of these facilities.

Special membership rates are available for brides & grooms who book their wedding at the hotel.



Herons Spa

Everything you need to relax...

We aim to create a sanctuary of relaxation and revitalization in our mood lit pool area. You can rediscover yourself in our relaxation room or just sit, relax and let your everyday stresses and troubles melt away...



We offer spa day experience packages, luxury spa day packages and individual treatments ensuring you are able to pamper yourself in the run up to your special day. Hen party packages can also be booked. Our bridal makeup with tester session will ensure you are completely prepared for your day in the lime light.

Terms & Conditions

All bookings are considered provisional until a deposit of £500.00 has been paid. A further deposit of £500.00 is required 6 months prior to the day of the function, both deposits are non refundable and non transferable. Full payment is required 14 days prior to the day.

Cancellations

Any cancellation or amendment must be made in writing to the hotel. Final numbers and seating plans are required by the hotel no later than 72 hours before the wedding day. Any reduction in numbers after that time will be charged at full rate.

In the event of a cancellation you will be liable to pay cancellation charges applicable to the total estimated value of the business booked. The scale of charges are:

- From 0-2 months: 100%
- From 3-4 months: 75%
- From 5-6 months: 50%
- From 7-10 months: 25%

The hotel strongly recommends that you take out insurance cover to protect yourself against cancellation. The hotel reserves the right to cancel any bookings or reserves the right to offer alternative facilities without any responsibility on its part in the event of:

1. Any occurrence beyond the reasonable control of the hotel.
2. If the booking in the opinion of the hotel prejudices the reputation of the hotel.

Minimum Numbers

The hotel has the right to enforce minimum numbers for the banqueting rooms. A levy per person would be charged to make the final number up to the minimum requirement.

- Kingfisher and Ibis Suites: 50 Day; 80 Evening.

Corkage Charges

We reserve the right to charge corkage on all alcoholic beverages brought onto the premises. We do not permit this during the months of May to October.

General

The hotel holds the client responsible for any damages caused through negligence by the client, the client's guests or the client's contractors.

When the hotel is requested to book facilities and/or services on behalf of the client or their guests with a third party it will do so in good faith, but cannot be held liable should the standard of those services prove deficient.

The hotel accepts no responsibility for goods or property of the client's or the client's guests.

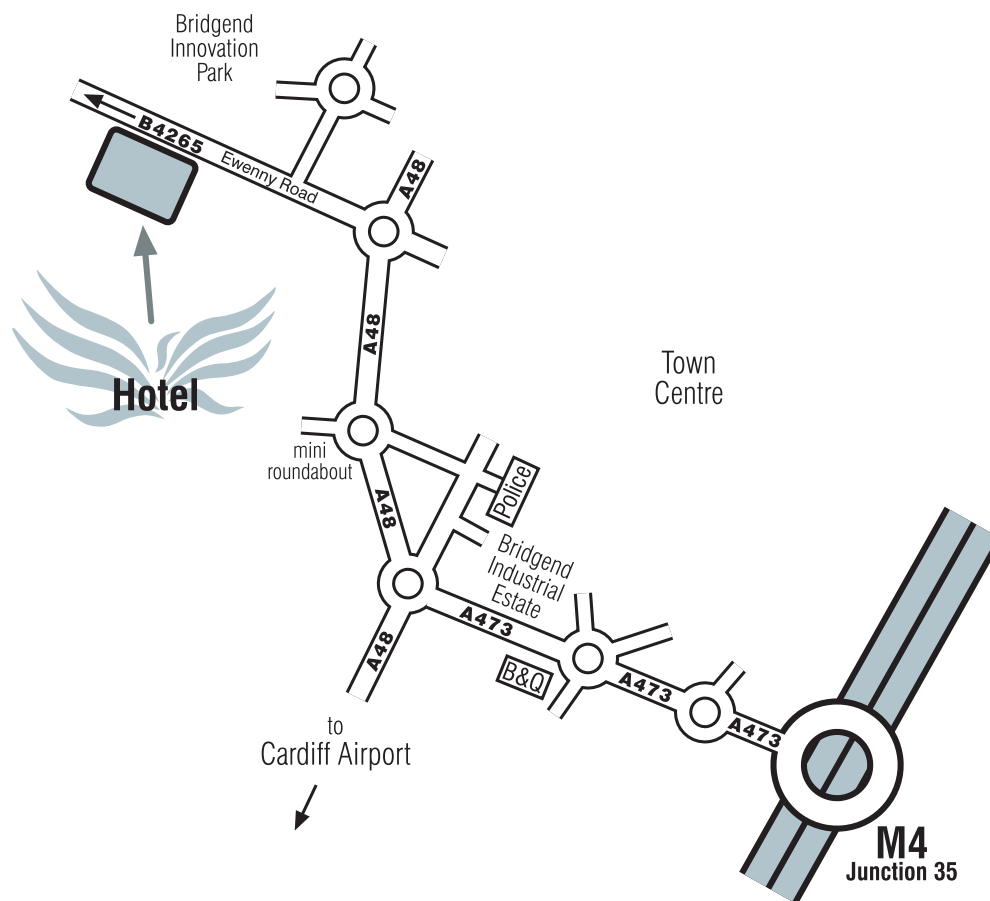
Complimentary Goods & Services

A full wedding package, to include 3 course meal and drinks package, for a minimum of 50 guests must be ordered to qualify for those complimentary services to be provided within the package.

Function Finishing Times

All functions are licenced until midnight with dancing concluding at 12.30am. An extension after this time can be applied for at an additional charge.





How to find us

Leave M4 Motorway at Junction 35.

Follow the signs for Bridgend & Porthcawl (A473)

Go straight over four roundabouts (including the mini roundabout) – following the A48 to Porthcawl & Port Talbot

At the fifth roundabout take the first exit

– signposted for Llantwit Major & Ogmore By Sea (B4265)

The hotel is about 400 yards on the left hand side

Ample parking for up to 150 cars available free of charge to residents and guests in the hotel grounds.

Heronston Hotel & Spa

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Each Best Western Hotel is independently owned and operated

