



Heronston
Hotel and Spa

FOR A SPECIAL

Wedding Day



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 happy couple) 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 happy couple'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 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 happy couple:

The happy couple, both sets of parents, Chief Bridesmaid, Best Man, Attendants

Cutting the cake

Following your Wedding Breakfast the cutting of the cake precedes the speeches and toasts. The happy couple 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 happy couple. Welcomes the groom into the family

The Bridegroom

Replies on behalf of the happy couple. 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 for a traditional ceremony:

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 happy couple 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

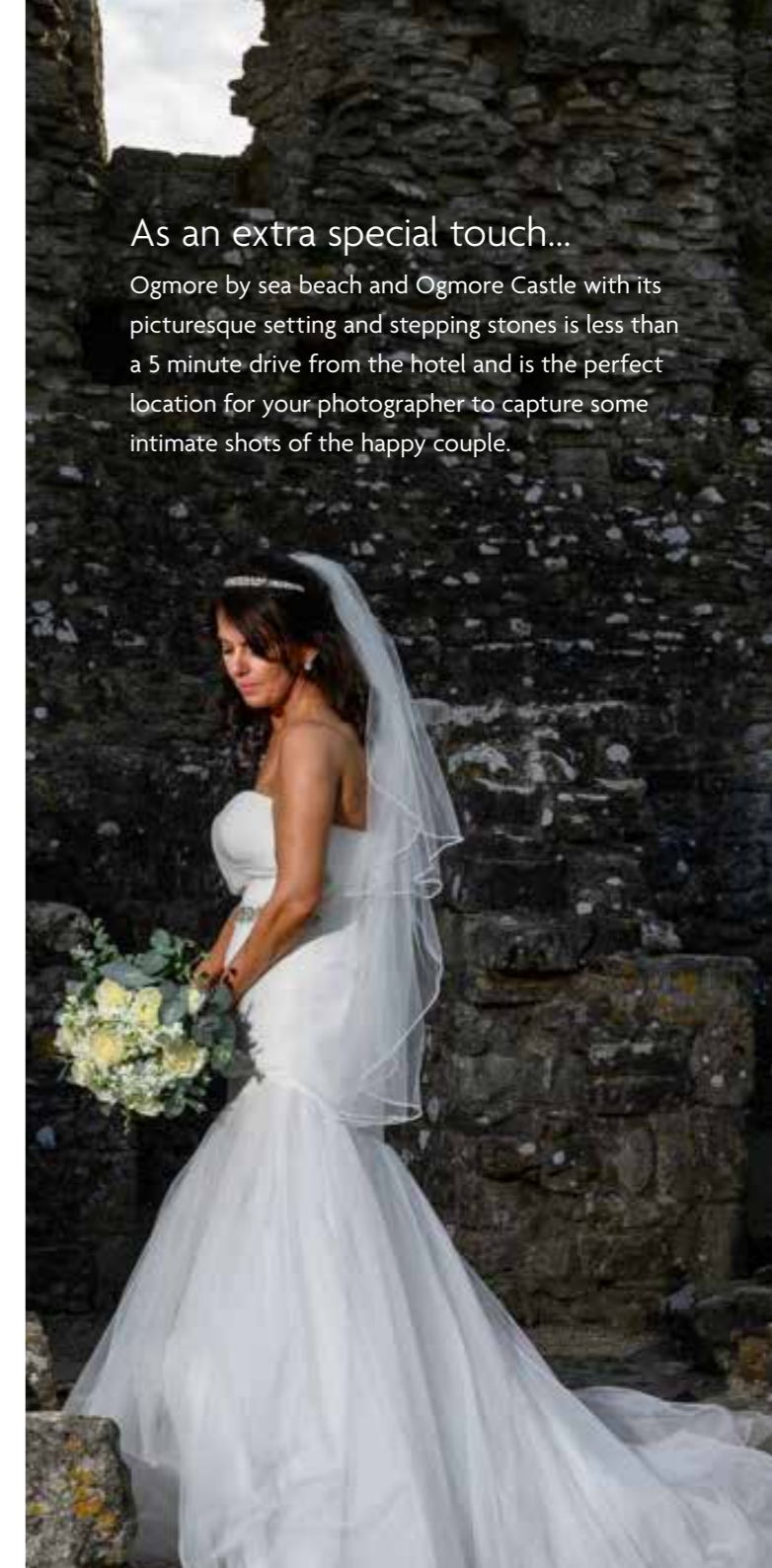
The hotel grounds offer endless opportunities for your photographer and guests to capture those special moments.

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



As an extra special touch...

Ogmore by sea beach and Ogmore 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 happy couple.





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.

Ibis Court Suite

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

Maximum of 160 guests or 240 guests with Crane Restaurant for an 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 in a fresh contemporary design, 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 or can be used as your main reception room for more intimate weddings. The room is decorated beautifully. It's a great venue for your wedding breakfast and a brilliant extension to the Ibis Court Suite.

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.

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.

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.



Deluxe bedroom

Superior bedroom

Deluxe bedrooms

Have a light contemporary design and have been created with comfort in mind.

Superior bedrooms

These offer all the facilities of the Deluxe rooms with the addition of extra space and many overlook the courtyard and garden.

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 £1000 non-refundable deposit and a further £1000 6 months prior to the wedding.
- Recommended three months but a minimum of 6 weeks before the big day we arrange a meeting with our Wedding Co-ordinator to confirm your details.
- Final numbers and full payment is required 4 weeks prior to the 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.



Wedding Menus

SOUPS

Cream of Carrot & Coriander
Cream of Roast Tomato & Black Olive, Basil Oil
Cream of Leek & Potato with Blue Cheese Croutons
Cream of Broccoli & Stilton
Cream of Caramelised Butternut Squash, Coconut
Cream & Snipped Chilli
Traditional Welsh Cawl

INTERMEDIATE COURSE SORBETS

Lemon, Champagne, Orange, Blackcurrant or
Raspberry

STARTERS

Buffalo Caprese
Fresh Mozzarella with Grape Tomatoes & Fresh Pesto

Chicken Liver Parfait
Served with Crostini and a Red Onion Marmalade

Sautéed Mushrooms & Bacon
Rich Cream and Brandy Sauce served in a Puff Pastry Case

Pan Fried Duck
With Watermelon, Pomegranate & Micro Herbs Salad

Thai Fishcakes
Served with Lemon Mayo & Oriental Salad

Smoked Salmon, Leek & Chive Tart
Dressed with Mascarpone, Prawn & Avocado Mousse

Welsh Rarebit
Dressed with Samphire & Cockles

Crab Tian
Presented in a shell with Avocado Mayo & Rocket

Carpaccio of Beef
Truffle & Turnip Remoulade with Shaved Goats Cheese

Roasted King Oyster Mushroom
With Tahoon Cress Oil, Toasted Hazelnuts and Mushroom Crisp



MAIN COURSE

Herb Encrusted Sirloin of Beef
Yorkshire Pudding, Red Wine Jus

Roulade of Chicken
Served with a Wild Mushroom, Shallot & Madeira Ragout

Pressed Shoulder of Lamb
Duchess Potatoes & Rich Gravy Infused with Rosemary

Fillet of Beef (Served Medium)
Set on a Chicken Liver Pate, Crisp Crouton with a Woodland Mushroom Sauce

Breast of Chicken Wrapped in Parma Ham
Stuffed with Chorizo & Tarragon Mousse, Madeira Jus

Roast Loin of Pork
With a Crisp Pancetta, Sweet Potato Galette, Glazed Merlot and Sage Jus

Roast Glamorgan Turkey
Served traditionally with Cranberry Sauce, Chipolata, Savoury Seasoning and Rich Pan Gravy

Grilled Salmon
With Fondant Potato, Lemon & Prosecco Cream Sauce

Stuffed Pepper with Spicy Cous Cous (V)
Tomato, Olive and Basil Sauce

Leek, Mushroom and Caerphilly Cheese Tartlet (V)
Dressed on Rocket with Herb Oil

Lemon & Pea Risotto (VE)
Finished in a Sourdough Crumb

Roast Mediterranean Vegetables (V)
Glazed with Goat's Cheese

All dishes served with panache of vegetables, roast and new potatoes





DESSERTS

Rhubarb & Ginger Crumble

Served with Sauce Anglaise

Deconstructed Lemon Meringue Pie

Banana, Date & Rum Sponge

Complemented with Vanilla Bean Ice Cream and Toffee Sauce

Chocolate Brownie

Served with Clotted Cream

Vanilla Cheesecake

Served with Fruits of the Forest Compote

Coconut, White Chocolate & Raspberry Entremet

Sticky Toffee Pudding

With a Rich Caramel Sauce and Sauce Anglaise

White Chocolate Tiramisu

Set on a pool of Whiskey and Chocolate Sauce

Chocolate Pecan Pie

Served with Salted Caramel Ice Cream

Pear Frangipane Tart

Accompanied with Roasted Almonds, Pear Coulis & Clotted Cream

Welsh & Continental Cheese Platter

Served with Savoury Biscuits, Grapes & Celery

Freshly Brewed Coffee and Chocolate Mints

Or

Freshly Brewed Coffee and Petit Fours

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 Glazed Gammon

Roast Glamorganshire Turkey

Roast Topside of Beef

Selection of Smoked Salmon, Tomato & Cheddar, Leek & Bacon Tartlets

Vegetable Terrine

Hot minted New Potatoes

Rice Salad

Pasta Salad

Cous Cous with Spring Onion & Apricot Salad

Coleslaw

Tomato & Red Onion Salad

Cucumber, Chilli & Poppy Seed 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
Bucks Fizz
Bellinis
Kir Royal
Chambord Royal
Sherry – Sweet, Medium and Dry
Glass of House Wine
Glass of Sparkling Wine
Glass of Champagne

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



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 slices
Mini cheese burgers
Goujons of plaice with tartar sauce

Mini pork pies
Savoury sausage rolls
Vegetable samosas
Tortilla chips with tomato salsa and sour cream
BBQ spare ribs
Selection of filled vol au vents
Crudities with dips
(Optional extras at a supplement)
Fruitities with a selection of coulis
Selection of fruit cake
Mini chocolate choux buns
Welshcakes
Scones with strawberry jam & cream
Cup cakes with colour coordinated butter icing

Hot Fork Buffet

Chicken Curry
Beef Bourguignon
Oriental Stir Fry Vegetables
Served with savoury rice, chipped potatoes and poppadoms.

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
Cumberland Sausage Spirals
Celtic Pride Beef Burgers
Served in a brioche bun with tomato relish, BBQ sauce or mustard, fried onions and grated cheddar cheese. Accompanied by tossed salad and potato wedges

Vegetarian Option

Spicy Bean Burgers with garlic aioli

Hog Roast Buffet

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

Vegetarian Option

Pulled Jackfruit with a BBQ Sauce



Stepping Stone 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 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 with special discounted rates.



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 the happy couple who book their wedding at the hotel.



Terms & Conditions

All bookings are considered provisional until a deposit of £1000 has been paid. A further deposit of £1000 is required 6 months prior to the day of the function, both deposits are non refundable and non transferable. Full payment is required 4 weeks 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 Court 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.

Own catering

No food or drink is permitted to be brought onto the premises by the happy couple or their guests, with the exclusion of a wedding cake which has been provided by a reputable company with the required paperwork.





Heronston Hotel and Spa

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