

Gwesty Nanhoron Arms Hotel

Ffordd Dewi Sant, Nefyn, Pwllheli, Gwynedd, LL53 6EA

Tel: 01758 720203 Email: info@nanhoronhotel.com

Your Wedding Day

Your wedding package includes:

- ❖ Complimentary overnight accommodation, with breakfast for the bride and groom
- ❖ Special reduced rates for any of your guests wishing to stay overnight
- ❖ Private hire of our function room, which can cater from 40 up to 85 people with space for an additional 65 guests for evening party. (150 maximum total guests)
- ❖ Use of cream linen napkins (other colours may be ordered at an extra cost to compliment bridesmaids' colour scheme)
- ❖ Children under 10 years of age, 50% reduction by prior arrangement
- ❖ Use of outside seating patio area
- ❖ Free car parking at the front and rear of the hotel
- ❖ Use of cake knife

Please note that evening musical entertainment is not included but can be arranged at extra charge.

We would be delighted to invite you to the hotel to discuss your wedding plans and to assist you with the arrangements and any individual requirements that you may have.

A deposit of £10.00 per person is required to confirm and secure the booking.

Should you need any further assistance, please do not hesitate to contact us.

Wedding Breakfast Menu –

3 Course Meal from £25.00 per person

We are flexible on the following menus. Courses may be interchanged, but may result in an additional charge.

We ask that all your guests have the same meal or alternatively a choice of 2 is possible but must be pre-ordered in advance. We can cater separately for vegetarians and special dietary needs with prior notice.

Prices are per person and include VAT.

Starters:

Homemade Soup served with crusty bread

Chicken liver and brandy pate served with melba toast

Fresh fruit plate dressed with Midori

Sautéed mushrooms in garlic and cream served with crusty bread

Hot & Spicy Chicken wings served with dressed leaves and crusty bread

Salad of Prawns in Marie Rose sauce served with bread and butter (add £2 per person)

Confit of Duck leg with an orange and sesame glaze (add £2 per person)

Crab au gratin (add £2 per person)

Main Meals:

Roast turkey with apricot stuffing & all the trimmings

Traditional roast chicken with sage and onion stuffing & all the trimmings

Roast loin of pork served with apple fritter, pease pudding and pork jus

Supreme of chicken filled with a duxelle of mushrooms, wrapped in bacon served with a sweet sherry cream sauce (add £2 per person)

Pork loin steaks topped with apple sauce & stilton calvados sauce (add £2 per person)

Slow braised peppered beef in a cream & brandy sauce (add £2 per person)

Grilled Salmon topped with an herb crust and creamy White wine sauce (add £2 per person)

Traditional roast sirloin of beef with Yorkshire pudding and all the trimmings (add £3 per person)

Traditional roast leg of lamb with all the trimmings (add £3 per person)

Half roast Duck with an Orange and Cointreau sauce (add £3 per person)

Desserts:

Brandy Snap Basket filled with fresh fruit and Chantilly cream

Lemon & Raspberry Posset

Warm Chocolate Brownie served with vanilla ice cream

Profiteroles with homemade chocolate sauce

Apple Crumble with Custard

Fresh fruit salad

Selection of cheese and biscuits (add £2 per person)

Afternoon Tea from £16.50 per person

A selection of Sandwiches served on Fresh Bread.

(Choose 3 fillings – Roast Ham, Roast beef, Roast Turkey, Egg & Cress, Cheddar Cheese, Tuna Mayonnaise, Smoked Salmon & Cream Cheese, Prawn in Marie Rose Sauce)

Homemade Sausage Rolls

Homemade Quiches

Chocolate Brownie Bites

Fresh Scones with jam & cream

Bara Brith

Evening Party Options

We are flexible on the following menus. Courses may be interchanged, but may result in an additional charge. We are able to cater separately for vegetarians and special dietary needs with prior notice.

Prices are per person and include VAT.

Option 1 – From £8.00 per person

Pulled Pork baps served with stuffing & apple sauce £8.00

With Salad / Coleslaw £8.50

With Chips £9.50

With Salad / Coleslaw & Chips £10.00

Buffet Option 2 - £10.95 per person

Selection of Sandwiches

Homemade Sausage Rolls

Homemade Quiche

Glazed Chicken Thighs and Drumsticks

(The above are served with assorted flavoured crisps)

Buffet Option 3 - £15.95

Garlic Bread

Homemade Sausage Rolls

Honey Roast Ham

Sweet & Sour Glazed chicken

Homemade Assorted Quiches

Egg Mayonnaise

Assorted Dressed Leaves

Tomato & Basil Salad

Homemade Coleslaw

Jacket Potatoes

Hot Buffet Menu 4 - £15.95 per person

Homemade garlic bread

Jacket potatoes or Chips

Rice

Salad

A Choice of 3:

Beef bourguignon

Thai green chicken curry

Welsh beef lasagne

Chilli con carne

Peppered beef

Sweet & Sour chicken

Vegetarian option

Buffet Menu 5 - £18.95

Homemade bread

Homemade sausage rolls

Homemade fresh salmon and mushroom vol au vent

Homemade selection of quiches

Honey glazed ham

Spicy glazed chicken

Fresh dressed salmon with prawns

Tomato and basil salad

Potato and chive salad

Homemade coleslaw

Linguini in tomato, fresh herb and garlic

Dressed leaves

Drinks Packages

To accompany your meal, we have selected a range of popular drinks packages, but we will be please to discuss your personal requirements, on request.

Wine can also be purchased by the bottle. Please request a copy of our wine list.

Prices are per person and include VAT.

Drinks Package 1 - £14.00

Bucks fizz or sparkling wine on arrival

Glass of Red / White House Wine with meal

Glass of Sparkling Wine with toast

Drinks Package 2 - £19.00

Bucks fizz or sparkling wine on arrival

2 Glass of Red / White House Wine with meal

Glass of Sparkling Wine with toast