



The Ideal Wedding Venue



Beaufort Park Hotel, Mold, CH76RQ

01352 758646

www.beaufortparkhotel.co.uk



Congratulations

Thank you for considering the Beaufort Park Hotel as the venue for your special day.

We appreciate that all weddings are different and that this is your day!

We have included some suggestions for Wedding Breakfasts, Afternoon Tea, Drinks Packages and Evening Buffets which we hope will aid in your planning. Should you not see anything to your tastes then our Chef will be delighted to discuss alternatives and ideas of your own.

With everything under one roof from overnight accommodation for you & your guests, to the ceremony, reception & evening celebration, The Beaufort Park Hotel is the perfect venue for you.

Civil Ceremonies and Partnerships

The Beaufort Park Hotel is licenced by Flintshire County Council to host Wedding and Partnership Ceremonies,

For intimate ceremonies of just a few guests, larger celebrations in our Westminster Suite and outdoors in our Garden Gazebo (weather permitting). Ceremonies can be performed daily. Please ask for current details.

Prices include red carpet aisle, sparkling LED swags and floral decoration.

Please ask for further details





Complete Wedding Package

All of our complete wedding packages are inclusive of the following services
at no extra charge to help with the planning of your day

Red carpet on arrival or for your ceremony
Glass of sparkling wine for the happy couple
Master of ceremonies
Personalised menus & table plan
Floral decorations for your tables
Napkins and linen to compliment your colour scheme
Free car parking on site
Disco for your evening reception
Sparkling LED swags & moodlighting
Bridal suite for inclusive of full Welsh breakfast
Children's menus
Reception room hire
Use of cake base & knife
Stunning gardens for photographs & drinks receptions
Vat included



Minimum numbers apply to guarantee a complete wedding package.

Daytime reception for minimum of 50 adults, plus evening reception for a min of 100 adults (extra guests can be added)

must include wedding breakfast, drinks package and evening buffet for all guests



Late Wedding Packages

For a less formal wedding celebration, we also cater for late afternoon and evening only wedding receptions. We will help you build your own, completely bespoke package to suit your own ideas.

There are many ways you can celebrate a late afternoon wedding. if you decide that the formal wedding breakfast is not for you. You are welcome to enjoy a fabulous fizz reception with canapes, and then straight through to an evening meal or hot buffet.

An afternoon tea reception often proves popular, enjoy delicate sandwiches, delicious homemade scones & cakes, complete with a glass of fizz or Prosecco.

If you have married abroad, you may wish to celebrate your marriage with family and friends back at home. You can arrange a return celebration or an evening reception to extend your celebrations with one of our fantastic buffets & disco,

As every wedding is unique, we would be delighted to discuss any specific requirements that you may have, We pride ourselves in tailor making wedding packages around your wishes & ideas





Drinks

Silver Drinks Package ♥ reception drink ♥ glass of house wine with meal ♥ glass of sparkling wine to toast ♥
Gold Drinks Package ♥ reception drink ♥ 2 glasses of house wine with meal ♥ glass of sparkling wine to toast ♥

Soft drinks & children's drinks

Reception drink choose from

Sparkling wine, Pimms & lemonade, Summer sangria, Tropical fruit punch, Kir Royale, Bucks fizz,

Available at a supplement

Prosecco, Champagne, Gin & Tonic

Assorted canapes & homeamde sausage rolls to accompany your reception drinks

Special Touches

For that extra special touch, why not let our team of professionals dress the room:-

Available as a package or as individual items:-

- ♥ Sparkling starlit ceiling swags ♥ Mood lighting ♥ Table mirrors
- ♥ Civil Ceremony indoors or in our garden
- ♥ Reduced accommodation rates for your guests ♥ Additional nights in your bridal suite
- ♥ Pick & mix sweet cart ♥ Sparkling light curtain

You are welcome to provide additional room dressings for example chair covers with colour co-ordinated organza bows, co-ordinated table runners, starlit LED dance floor, table sprinkles, balloons & mood lighting.

Please ask us for details for local companies with preferred rates for Beaufort Park Hotel weddings.





Luxury Afternoon Tea & Light Refreshments

Available from 4.00pm until 6.00pm

For couples wishing for a later ceremony followed by an evening celebration with a buffet from our selector menus.

does not count towards the complete wedding package

Luxury Afternoon Tea

Assorted Selection of Finger Sandwiches

Homemade Fruit Scones with fresh strawberries, clotted cream & strawberry jam

Beaufort homemade Sausage Rolls

Selection of 3 homemade cakes from the following:-

Chocolate Brownie, Victoria Sponge, Bara Brith, Lemon Drizzle, Carrot Cake,

Teacup trifle, Mini Cream Meringues

Freshly Brewed Tea & Coffee

Glass of Sparkling Wine

Light Refreshments

Arches Posh Fish Finger Butty

Crisp battered haddock goujons, gem lettuce and tartare sauce served on bloomer bread

Pulled Pork Baps

Slow cooked, melt in the mouth pork served with apple sauce on soft white and wholemeal baps

Vegetarian Alternative - Grilled Halloumi cheese with roasted peppers

**Chefs Assorted Canapés
& Homemade Sausage Rolls**





Wedding Breakfast Menus

Starters

Please choose one selection for all of your guests.

Homemade Soup of Your Choice

Served with freshly baked bread (please ask for suggestions)

Fantail of Seasonal Melon

Laid on a pool of passion fruit and mango coulis and finished with fresh berries

Homemade Duck & Chicken Liver Terrine

A smooth pate served with our own apple and fruit chutney and rosemary foccacia

Smoked Salmon and Prawn Mousse

with a baby leaf salad and dill dressing

Beaufort Prawn Cocktail (£1.25 supplement)

Cocktail prawns in a brandied mayonnaise dressing, served on a bed of crisp lettuce with smoked salmon and king prawn garnish and served with brown bread

Chargrilled Vegetables & Roasted Butternut Squash

in a spiced Arrabiata sauce topped with goats cheese

Fricassee of Woodland Mushrooms

In a lemon & parsley cream sauce with a hint of garlic, served in a light puff pastry case



Main Courses

Please choose one selection for all of your guests plus one vegetarian option

Menu A

Roasted Loin of Pork

Glazed in honey and mustard with crackling & roast gravy

Traditional Roast Chicken Breast

Served with homemade sage & onion stuffing, pigs in blankets & roast gravy

Cumberland Sausage Ring

With a creamy colcannon mash and caramelised onion gravy

Plump Breast of Chicken

Served with a roasted shallot, smoky bacon & white wine sauce

Menu B

Traditional Roast Topside of Welsh Beef

Finest Welsh beef served with homemade Yorkshire pudding, horseradish sauce and roast gravy

Pot Roasted Rump of Welsh Lamb

Slow cooked in its own juices with baby roast vegetables Served with a claret sauce and garnished with deep fried leeks

Roast Turkey Crown

Served with chipolata and bacon roll, home-made sage & onion stuffing, roast gravy

Beer Battered Fish & Hand Cut Chips

Garden peas, bread & butter, tartare sauce

Menu C

Carvery Menu

Minimum numbers 40 adults, maximum recommended numbers 100 on this menu

Traditional Roast Turkey

Served with homemade bara brith, sage stuffing & all the trimmings

Roast Topside of Welsh Beef

Hand carved and served with homemade Yorkshire pudding

Honey Glazed Gammon

Served with roast gravy and English mustard

All the main courses include your choice of seasonal vegetables and your choice of one potato dish

Additional potato dishes available at a supplement - ask for details



Wedding Breakfast Menus

Vegetarian & Vegan Menus

Please make one selection for all of your guests

Courgette & Sweet Potato Bake

Baked sweet potato, courgette & peppers wrapped in cream cheese topped with balsamic cherry vine tomatoes and served on a tomato & basil coulis

Leek & Welsh “Y Fenni” Cheese Crown

Placed on a vegetable stir fry and garlic mushroom cream

Vegan Penang Curry

A fiery aromatic coconut sauce with cauliflower, green beans, mange tout & peppers served with sticky rice, dip & poppadom

Taglierini Pasta

Tossed in a pesto dressing with sunblushed tomatoes & goats cheese

Children's Menus

Children can either have a smaller version of the wedding breakfast that you have selected, or you can choose one option from each course of the following suggestions

Melon and Strawberry Duet

Homemade Soup

Garlic Bread

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Sausage and Mash

With you choice of peas or beans

Chicken Nuggets and chips

With you choice of peas or beans

Individual Cheese and tomato pizza

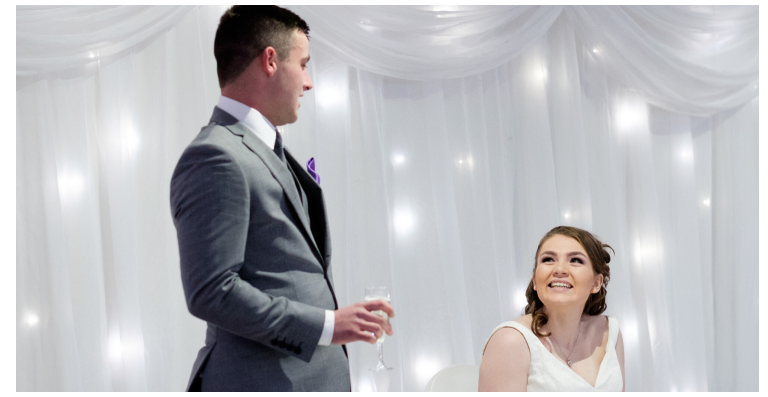
With your choice of beans or side salad.

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Ice Cream

Fresh Fruit Salad

Homemade Chocolate Brownie





Wedding Breakfast Menus

Desserts

Please make one selection for all of your guests

Shrewsbury Shortcake

A light butter shortbread, topped with a cloud of Chantilly cream,
Nestled with fresh strawberries and served with a fruit coulis

Homemade Cheesecake of your Choice

Served with a fruit coulis (please ask for suggestions)

Homemade Profiteroles

Filled with Fresh Cream, laced with Cointreau and wrapped in a hot chocolate sauce

Trio of Mini Desserts

Homemade chocolate brownie, salted caramel cheesecake, Eton mess

Individual Pavlova

Filled with berries, crowned with whipped cream and circled with a raspberry coulis

Refreshing Homemade Lemon & Lime Tart

topped with soft Italian meringue & served with a berry compote

Beaufort Sticky Toffee & Date Pudding

Served with a warm butterscotch sauce and double cream

Cheeseboard (supplement applies)

A selection of 3 cheeses from wales and the borders served with celery, grapes and biscuits

All menus served with freshly brewed tea and coffee, handmade chocolate and mint crisps



Choice Menu D

A table by table pre-order is required for this menu 2 weeks in advance

Starters

Homemade Soup of Your Choice

Served with freshly baked bread

Fantail of Seasonal Melon

Laid on a pool of raspberry coulis and finished with fresh berries

Homemade Duck & Chicken Liver Terrine

A smooth pate served with our own apple and fruit chutney and rosemary foccacia

Main Course

Traditional Roast Topside of Welsh Beef served with homemade Yorkshire pudding

Horseradish sauce and roast gravy

Traditional Roast Chicken Breast

Served with homemade sage & onion stuffing, pigs in blankets & roast gravy

Fillet of Salmon

In a dill, lemon & chardonnay sauce

Chefs panache of seasonal vegetables with baby roast potatoes

Dessert

Baked Vanilla Cheesecake, served with a raspberry coulis & double cream

Beaufort Sticky Toffee & Date Pudding, served with a warm butterscotch sauce and double cream

Fresh Fruit Salad with cream

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Freshly Brewed Tea & Coffee with hand-made chocolate & mint crisp





Evening Buffet Menus

Buffet Selector Menu

To create your own personal buffet menu for your evening reception, we ask you to choose a minimum of 6 items from our selector. The same selection should be made for all of your guests

Assorted sandwiches
Toasted garlic bread &/or garlic naan bread
Assorted ciabatta pizza slices
Spicy cajun potato wedges /or hand cut chips
Chefs assorted filled tartlets
Salad Bowls - please select four from the following
(tossed salad, coleslaw, pasta salad, Cantonese rice salad, beetroot, Greek salad, potato salad, chargrilled vegetables in olive oil, mixed Mediterranean olives)
Beaufort homemade sausage rolls
BBQ chicken drumsticks (available plain)
Trio of mini glazed sausages
Southern fried chicken
Homemade scotch eggs with piccalilli
Chicken satay kebabs with a peanut dipping sauce
Oriental platter of bhajis, samosas & spring rolls
Platter of cold carved meats (chicken, ham and beef)
Mediterranean Platter
(Olives, Mozzarella cheese with sundried tomatoes, stuffed vine leaves, houmous and pitta bread, spinach and feta plait, chargrilled vegetables in olive oil)
Cheeseboard from Wales & the Borders. Selection of 3 cheeses, water biscuits, oatcakes, grapes, celery & spring onion



Set Buffet

Succulent, slow roasted carved roast pork
Soft white and wholemeal rolls
Homemade sage and onion seasoning
Apple sauce
Tossed salads
Coleslaw
Cajun potato wedges / or hand cut chips

Hot Fork buffet

Choose 2 hot options for all of your guests

Homemade Beef Lasagne
Homemade Chicken Curry & Rice
Vegetarian Mushroom Stroganoff
Chilli con Carne & Rice
Vegetable/Vegan Curry
Chicken Fajitas with Tortilla Panackes

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Hand Cut Chips or Potato Wedges or New Boiled Potatoes
Tossed Salad
Coleslaw
Mixed Bread Basket

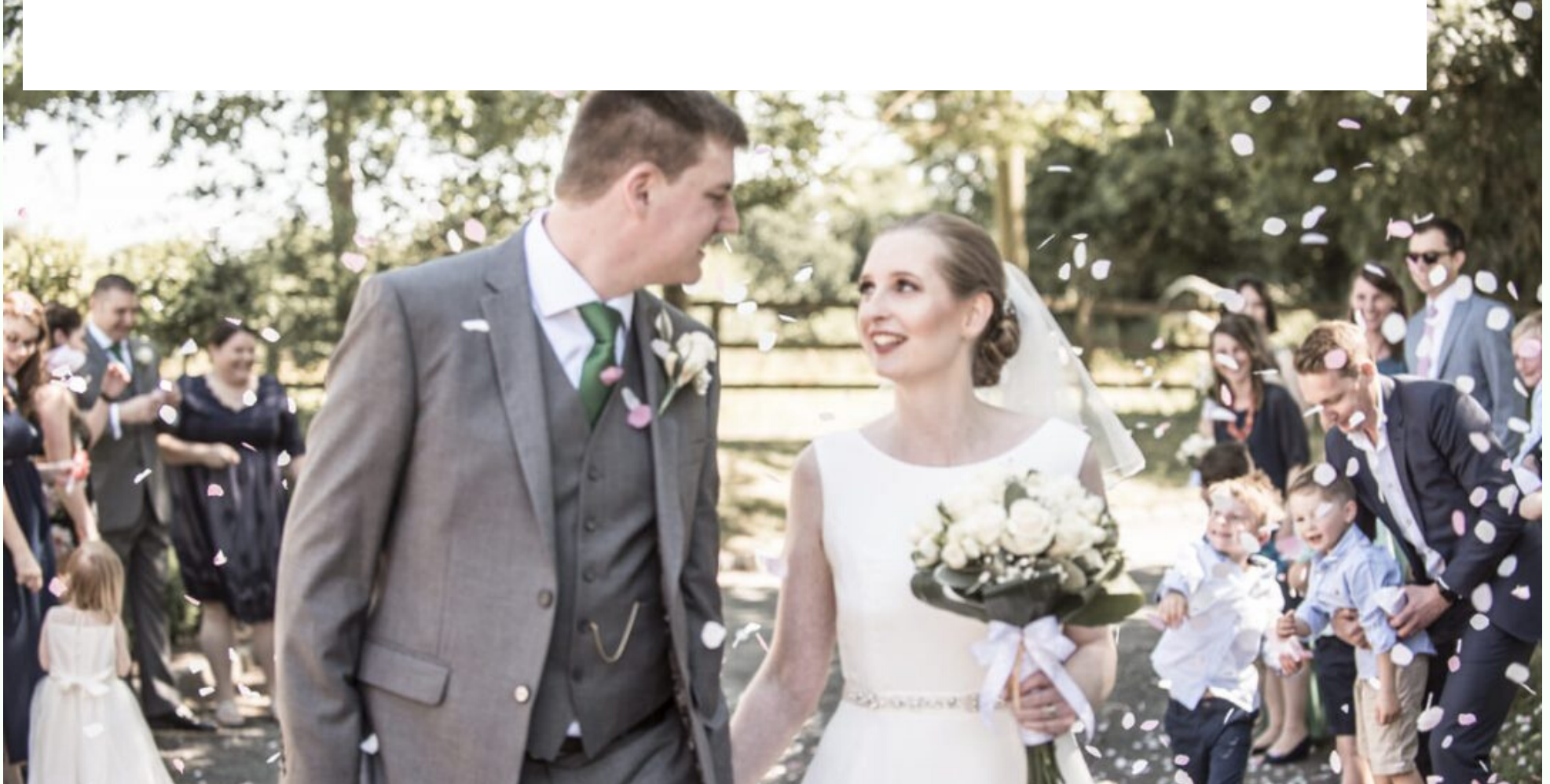
All Buffets are served with a selection of accompanying homemade chutneys, dips and dressings.
Our chef will happily discuss any of your ideas creating your own personal menu and any special dietary requirements your party may have



Terms and Conditions

- A provisional booking can only be held for 7 days
- A **non refundable, non transferable deposit** of £500.00 is required to secure your reservation, within 7 days, on receipt of which your booking will be confirmed to you in writing, outlining initial details discussed. By paying your deposit, you are agreeing to the Hotels terms & conditions.
- A further 50% of the estimated total is payable 3 months before the date of your wedding and is **non refundable & non transferable**
- It is your responsibility to ensure that this payment is made on time. Bookings will be released where payment is not made by the due date with no monies refunded
- Final numbers along with the outstanding balance is payable 3 weeks prior to your wedding and is **non refundable & non transferable**
- To spread the cost of your wedding, we welcome payments in installments or by direct debit. Please ask for details. **All payments are non refundable & non transferable.**
- Should your final numbers not reach the provisional booked amount the Beaufort Park Hotel reserves the right to alter the function room chosen
- Cancellations must be made both verbally and in writing from the persons who made the original booking within 7 days. Should cancellation occur within 6 months of your wedding date, then full payment will be required based on the original numbers & details confirmed.
- **As all payments are non refundable and non refundable we recommend you take out wedding insurance to cover you in case of unforeseen circumstances**
- The wedding couple or the person organising the reception will be responsible for the behavior of their guests & children attending, and will be responsible for settling and charges incurred. The hotel reserves the right to close a reception should guest behavior be unacceptable, with no payments refunded.
- The Beaufort Park Hotel is happy to supply a disco for your evening function. Should you prefer to provide your own entertainment, then a copy of their public liability insurance certificate & PAT testing must be provided 2 weeks prior to the wedding. (The duty manager reserves the right to control the volume of any entertainment)
- Any alcohol brought into the hotel for consumption on these premises without prior consent will be confiscated
- No real flames or candles
- To help with the smooth running of your event, the hotel is happy to accept items for your reception the day before the wedding. any belongings must be collected the day following the reception. Items are left at your own risk and the Beaufort Park Hotel does not accept any liability for loss or damage that may occur.
- Prices quoted are correct at time of printing
- The Beaufort Park Hotel reserves the right to alter prices of food and drink due to unforeseen changes in prices from our suppliers and changes in VAT





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