YOUR WEDDING AT THE NEW GOWER HOTEL





We are delighted that you are considering The New Gower Hotel to be part of your very special day. We would welcome the opportunity to meet you and show you around our beautiful luxury boutique hotel for your wedding. In the meantime, browse through our wedding pack to get an idea of what we have to offer. Contained within this pack are example packages available to you.

Every couple is unique and so your wedding day will be too, therefore, all our packages can be personalised to suit you. This pack will give you a guide to what is available with something to suit each budget and style.

Our Celebration Suite is licensed for civil ceremonies and can accommodate up to 150 guests, so whether you plan to have a small intimate wedding or have a larger gathering, The New Gower Hotel can accommodate.







We are a 13-bedroom boutique hotel situated in Bishopston at the heart of Gower surrounded by countryside and a short drive from the coast line.

The hotel is conveniently located next to the beautiful and historic 13th Century, St Teilo's church and is ideal for those wanting a traditional religious ceremony. For those, preferring a civil ceremony, our celebration suite is fully licensed to hold ceremonies and is included in all packages. Our location really does alleviate the hassle of transportation on your wedding day, allowing you and your guests to really relax and enjoy this very special occasion.

Being based in the heart of Gower, you will be spoilt for choice for locations to have your photos. Langland, Clyne Gardens, Oystermouth Castle and Pennard to name a few or take advantage of the hotel grounds for some natural shots with your guests.

Each of our bedrooms are uniquely designed so your guests will not be disappointed.





Once you have decided that you would like us to be part of your very special day, your journey begins! Please refer to the FAQs at the rear of the pack for details on deposits.

Each couple has a designated Wedding Planner who will be with you every step of the way in your wedding planning. Included in each package is monthly meetings to ensure every detail is discussed and agreed prior to your special day. Giving you peace of mind and allowing you to fully relax on the day.

Starting 12 months prior to your wedding date the countdown begins:

12 months	Getting to know you both and your dream day. We will start to look at how your wedding reception will look and
	discuss table plans. This is an ideal time to get your 'Save the Dates' out to guests.

6 months	Wedding theme, colour and design. With your wedding dress chosen, bridal party and groomsmen assigned, we will
	be ready to discuss your colour theme and some of the finer detail.

3 months	Meeting with the chef to finalise menus and discuss any dietary requirements. After this meeting you'll be ready to
	mail out your wedding invitations.

2 months	The all-important meeting with our resident DJ to discuss the music for your first dance and tunes to get your guests
	up and dancing all night!

1 month	Finishing touches. Everything will be ready by this point; however this will give us one last opportunity to confirm
	everything for your special day including final numbers and seating plans.





PACKAGES

Starting from £3995

All packages can be customised to suit your needs. Simply choose a package and build your package from there.





£3995 (Monday – Thursday)

£4995 (Friday & Saturday)

60 Day Guests

80 Evening Guests

Additional Day Guests £45pp

Additional Evening Guests £14.50pp

Excludes July & August Dates

- Venue Hire
- Drinks Package (Welcome Drink, Toast Drink)
- Civil Ceremony Room Hire
- Table Linen (White or Ivory)
- 3 Course Wedding Breakfast for up to 60 guests (Caldicot Menu)
- Finger Buffet for up to 80 evening guests
- Dedicated wedding planner
- Complimentary luxury bridal suite on the night of the wedding

2021 PROMOTION:

Book your 2021 wedding before 31st December 2020 and receive a complimentary basic venue styling package and DJ





£6995 (Monday – Thursday)

£7995 (Friday & Saturday)

60 Day Guest

80 Evening Guests

Additional Day Guests £79.75pp

Additional Evening Guests £21.95pp

Excludes July & August Dates

- Venue Hire
- Welcome Drink
- Civil Ceremony Room Hire
- Premium venue styling package
- Canapes
- 3 Course Wedding Breakfast for up to 60 guests (Raglan Menu)
- Menu tasting with our executive chef
- Champagne Toast
- Choose from Artisan, Hot, Cold, American or Meat Feast Buffet menus for up to 80 evening guests
- Dedicated Wedding Planner
- Complimentary luxury bridal suite on the night of the wedding





£4165

Any date within 6 months (Monday to Saturday) Subject to availability

50 Day Guest

70 Evening Guests

Additional Day Guests £55pp

Additional Evening Guests £14.50pp

Excludes July & August Dates

- Venue Hire
- Drinks Package (Welcome Drink, Toast Drink)
- Civil Ceremony Room Hire
- Essential venue styling package
- 3 Course Wedding Breakfast for up to 50 guests (Caldicot Menu)
- Finger Buffet for up to 70 evening guests
- Dedicated Wedding Planner
- Complimentary luxury bridal suite on the night of the wedding



THE GOWER WEEKENDER SUMMER WEDDING

£12,995

60 Day Guest 150 Evening Guests

Additional Day Guests £81.50pp

Available all year including July & August

- Exclusive use of the hotel for the whole wedding day
- Accommodation for guests for night before and day of the wedding (12 rooms) including Breakfast on both mornings
- Bridal Preparation Room for your bridal party for night before and morning of the wedding Venue Hire
- Drinks Package (Welcome Drink, Toast Drink)
- Civil Ceremony Room Hire
- Premium venue styling package
- 3 Course Wedding Breakfast for up to 60 guests (Harlech Menu)
- Menu tasting with our executive chef
- BBQ Buffet for up to 150 evening guests
- Dedicated Wedding Planner
- Post box for guest cards
- Guest book
- Complimentary luxury bridal suite on the night of the wedding





MENUS





(Included in our Boutique and Enchanted packages)

Please choose two of the following Starters, Main Course and Dessert

Starters

- SOUPS please choose only one soup for your menu choice: Cream of vegetable, tomato and basil, sweet potato & roast pepper, cream of leek and potato, carrot & coriander (Served with olive bread and butter).
- Chicken liver brandy pate, with mixed leaves, confit cherry tomatoes, red onion marmalade and ciabatta crisp.
- Traditional prawn cocktail topped with Monroes' seafood sauce, charred lemon and malted brown bread

Main Courses

- Traditional roast beef, Yorkshire pudding, roast potatoes, gravy & seasonal fresh vegetables
- Pan fried chicken breast with a creamy thyme & mushroom sauce, served with new potatoes & seasonal vegetables.
- Vegetarian Option Mediterranean vegetable wellington, roast potatoes, seasonal vegetables served with a vegetarian gravy.

- Chocolate fudge cake and fresh cream
- Caramel apple pie and fresh cream
- Blackberry drizzle cheesecake and fresh cream





(Included in The Gower Weekender Summer Wedding)

Please choose two of the following Starters, Main Course and Dessert

Starters

- French onion soup with cheese croute (served with olive bread and butter)
- Seafood cerviche (cured and pickled seafood in citrus and oil)
- Duck liver and orange pate with ciabatta crostini, mixed leaf salad and fresh orange

Main Course

- French trim chicken breast in a creamy thyme and mushroom sauce, served with fresh vegetables and new potatoes
- Roast Sirloin of beef with chasseur sauce, fresh vegetables and new potatoes
- Pan seared salmon on a bed of samphire with a creamy cockle and laver bread veloute
- Vegetarian Option
- Spinach and ricotta tortellini in a tomato and basil sauce topped with parmesan shavings

- Chocolate and orange truffle with grand marnier sauce and whipped vanilla cream
- White chocolate, honey & almond cheesecake with biscuit crumb
- Passion fruit posset and shortbread biscuit





(Included in our Signature Package)

Please choose two of the following Starter, Main Course and Dessert

Starters

- Silky smooth cream of onion soup with black pepper tulle (served with olive bread and butter)
- Forest mushroom, shallot & parsley in a garlic & white wine cream sauce served on toasted ciabatta & drizzled with balsamic glaze

Main Course

- Slow roast lamb neck fillet served on buttered greens, a red wine, rosemary and honey jus, served with fresh vegetables & boulangere potatoes
- Rolled belly pork filled with onion, celery, leek & carrot farcie, served with whole grain mustard mash and a calvados sauce
- Salmon & smoked salmon en croute with a lemon, dill, mustard white wine sauce, served with new potatoes and fresh vegetables
- Vegetarian Option Butternut, leek & red pepper tart with goat's cheese, red pepper coulis and vegetable cous cous

- Decadent chocolate and hazelnut tart with salted caramel ice cream, butterscotch sauce and vanilla ice cream
- Crème brulee, shortbread biscuit & mixed berries
- Forest fruit bavarois with blueberry cream & wafer roll





Guests need to pre- order their choice of Starter, Main Course and Dessert

Starters

- Beetroot salmon gravlax with pickled beetroot, sweet beetroot pearls, wholemeal crisp bread and mixed leaves
- Pork rillettes, apple chutney, micro herb salad and bread sticks

Fish Course

- Steamed fillet of lemon sole topped with prawn & crab mousse and lobster sauce
- Parma wrapped monkfish served with a creamy red wine, dill, mushroom, shallot cream sauce

Main Course

- Pan fried duck breast, confit duck leg with shitake mushroom jus, braised pearl barley, served with chargrilled courgette, slow roasted cherry tomatoes and cocotte potatoes
- Herb crusted lamb rump, port and redcurrant jus, served with fondant potato, honey roast chantenay carrot, chargrilled courgette and cauliflower gratin
- Vegetarian Option Beetroot and feta cheese wellington with smoked mushroom roulade, a rich red wine & beetroot jus, served with fondant potato & fresh vegetables

- Lemoncello panna cotta with white chocolate ganache, passionfruit pearls and an orange tuille biscuit
- Honeycomb chocolate ganache, with filo crisp, orange curd and Chantilly cream
- Welsh cheese board selection with cheese biscuits, bread, grapes, celery, apple, red onion marmalade





6 courses





CHILDREN'S MENU

Main Course

- Chicken nuggets, chips and peas or beans
- Sausage, chips and peas or beans
- Tomato linguini
- Fish goujons, chips and peas
- Pizza and chips
- Veggie burger & chips

Dessert

• Please refer to the main menu choice





BUFFETS







(Included in the Boutique and Enchanted Packages)

- Selection of Sandwiches (Beef & Mustard, Coronation Chicken, Tuna Mayo, Cheese & Pickle)
- Chicken Satay
- Vegetable Skewers
- Vegetable spring rolls
- Various Cocktail pasties
- Pork pies
- Scotch eggs
- Cocktail sausages
- Various quiches
- Various Pizza Slices
- Mozzarella Bites





BBQ BUFFET MENU

(Included in The Gower Weekender Summer Package & available as an upgrade)

- Grilled Feather Blade Steak
- Marinated Roast Chicken Breast
- Minted Lamb Kofta Kebabs
- Lemon and Garlic King Prawn Skewers
- Sticky BBQ Pork Ribs
- Salmon portions in lemon and dill
- Baby baked potatoes in their jackets with melted butter
- Mixed Salads
- (Crisp
- coleslaw, Potato & chive salad, curried rice salad, Greek pasta salad)
- Petit Pain





COLD BUFFET MENU

(Option on Signature Package & available as an upgrade)

- Sliced Meats
- (Beef, Turkey, Ham)
- Cold Poached Salmon
- Marinated Prawns, Smoked Salmon, Shallot & Cucumber
- Mixed Fruit Platter
- Creamy Potato & chive Salad
- Curried Rice Salad
- Greek Pasta Salad
- (peppers, onions, olives, oregano & garlic)
- Crisp Coleslaw
- Tomato Basil, Mozzarella Salad
- Variety of cheese's & crackers
- Petit pain







(Option on Signature Package & available as an upgrade)

- Beef Bourguignon
- (tender beef in a rich red wine sauce with bacon lardons, pearl onions and button mushrooms)
- BBQ Ribs slow cooked in
- our own bourbon barbeque sauce
- Butter chicken curry (mild, creamy curry)
- Mushroom Stroganoff (Cream, brandy, mustard & onion sauce)
- Hot sliced turkey breast & sage and onion stuffing
- Crispy mildly spiced potato wedges
- Saffron infused steamed rice
- Freshly baked Petit Pain





ARTISAN BUFFET MENU

(Option on Signature Package & available as an upgrade)

Includes a selection of:

- Artisan Breads
- Charcuterie meats
- Cheeses from around the world
- Roasted peppers
- Mixed Olives
- Sun dried tomatoes
- Hummus
- Tzatziki sauce
- Artichoke hearts
- Assorted Pickles
- Oil and balsamic vinegar







(Option on Signature Package & available as an upgrade)

- Hot Sliced Meats
- (Beef, Turkey, Pork)
- Sticky Ribs in BBQ sauce
- Gammon Steaks
- Vegetable Lasagne
- Corn on the Cob with melted herb butter
- New potato & chive salad in a creamy mayonnaise
- Crisp Coleslaw.
- Pasta salad with peppers, spring onion, diced tomato and onion in honey mustard dressing
- Baked baby new potatoes in their jackets
- Freshly baked Petit Pain







(Option on Signature Package & available as an upgrade)

Build your own burgers and hot dogs

- Hamburgers
- Jumbo hot dogs
- Chicken burgers
- Veggie burgers
- Vegan sausages
- Brioche burger buns
- Brioche hotdog rolls
- Assorted pizza
- Mac 'n' cheese
- Chilli con carne
- Fries
- Potato wedges
- Onion rings
- Coleslaw
- Grated and sliced cheese
- Fried onions
- Sliced tomato
- Lettuce
- Sauces



The New Gower Hotel, Bishopston, Swansea 01792 234111

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LUXURY BUFFET MENU

Available as an upgrade

- 2 Fully decorated whole salmon
- 2 Roast Rib of beef
- 2 Decorated Turkey crowns
- Clove studded sugar baked ham
- Decorated Chicken and Salmon portions
- Prawn rings
- Gala pie
- Vegetable Terrine
- Marinated smoked Salmon and Prawns with cucumber and shallot
- Tomato, mozzarella and basil salad
- Curried rice salad
- Potato and chive salad
- Mixed salad
- · Lemon and dill crème fraiche, mustards and pickles
- Bread Basket





CANAPES

Traditional Canapes

£6.95pp

(Included in our Signature Package & available as an upgrade)

- Mini roast beef & horseradish Yorkshire puds
- Pate crostini
- Tuna & spring onion vol au vent
- Tomato, garlic & shallot Bruschetta
- Prawns & Avocado

Luxury Canapes

£9.95pp

(Available as an upgrade)

- Smoked salmon & chive cream cheese blini
- Crab tartlets
- Parma ham & onion Crostini
- Sundried tomato & parmesan
- Mini Steak kebabs
- Cod croquettes



FINISHING TOUCHES

Essential Wedding Styling Package

(Available as an optional extra)

- Function Chairs Solid white or Ivory spandex chair covers
- Satin or Organza Chair Bows choice of colour to match theme.
- Wooden wedges or mirror centre pieces
- T-light glass jars
- Cake table & Stand with knife
- Gift table

Premium Wedding Styling Package

(Included in our Signature Package or available as an optional extra/upgrade)

Includes all of the basic wedding styling package options plus the following choices

- Chiavari chairs added extra organza bows choice of colour
- Silver or gold Candelabra
- Post Box
- Signing in book
- Silk wedding petals match your colour theme
- Wedding Table Scatter crystals
- Choice of napkin style with flower match colour scheme
- Bay Trees
- Bird cages with t-lights



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OPTIONAL EXTRAS

Prices available on request

- Prosecco wall
- Prosecco Fountain
- Donut Wall
- Sweet Cart
- Ice cream/Popsicle cart
- Chocolate Fountain Hire
- Cupcake stand







What deposit is required to secure the date? A non-refundable deposit required when booking your wedding of £500.00. This will secure the date for your wedding. We can provisionally hold wedding dates for 2 weeks after your initial viewing.

When is the full payment due? After paying the initial deposit, 50% of the remaining balance is due 3 months before the wedding day. Final numbers and full payment are due 1 month before the wedding day.

Do you offer preferential room rates for guests? Yes. We would love for your guests to stay at the hotel for the night before and the night of your wedding. On booking your wedding date, we can book out all rooms for your guests. Each room is £100 (Room Only). Breakfast is an additional cost of £10pp. The bridal suite is included for the Bride & Groom on the night of the wedding in all packages.

Can we have a ceremony at the hotel? Yes, we are fully licenced for Civil Ceremonies and the room hire is included in all packages. To arrange a registrar for your civil ceremony we recommend that you contact the City and County of Swansea on 01792 636188. The Swansea registry office take bookings for ceremonies up to 2 years in advance; therefore, we strongly recommend getting in touch with them as soon as you've booked your date with us.

Are you able to accommodate special dietary needs? Yes. At the point of consultation please let us know if you envisage any guests with special dietary needs so that we can accommodate them as items on our menus can be adapted to accommodate.

Can we have exclusive use of the hotel? Our hotel is open to the public 7 days per week, however having exclusive use of the hotel is an option and this can be discussed in more detail should you wish to have this exclusivity and privacy for your very special day.





