### YOUR WEDDING

at

THE NEW GOWER HOTEL

2024, 2025 & 2026







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.



### A LITTLE BIT ABOUT THE NEW GOWER HOTEL

We are a 14-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.



### WHAT TO EXPECT

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.

**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 £1,995



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



### INTIMATE / ELOPEMENT PACKAGE

### From £1,995

Available all year

Monday to Thursday

(£500 Weekend Supplement applies for Friday & Saturday weddings)

15 Day Guests

15 Evening Guests

Additional Day Guests £99pp

Additional Evening Guests £25pp

- Room Hire
- Drinks Package (Welcome Drink, Toast Drink)
- Civil Ceremony Room Hire
- Essential Styling Package
- 3 Course Wedding Breakfast for up to 15 guests (Weobley Menu)
- Finger Buffet for up to 15 evening guests
- Preferential room rates for all guests
- Dedicated wedding planner

With our intimate/elopement package you will be benefit from the privacy of our conservatory and function room (with bar). If you're eloping to the Gower or have guests that wish to make the most of their visit to Gower, we have 13 double ensuite bedrooms to accommodate you and your guests. The New Gower Hotel is the perfect setting to celebrate your marriage over a few days or a weekend.



### **BOUTIQUE WINTER PACKAGE**

£4,495

Available October to March (Exc. July & Aug\*) Monday to Saturday

40 Day Guests

40 Evening Guests

Additional Day Guests £115pp

Additional Evening Guests £25pp

\*Please refer to our Gower Getaway Package

- Venue Hire
- Drinks Package (Welcome Drink, Toast Drink)
- Civil Ceremony Room Hire
- Essential Styling Package
- 3 Course Wedding Breakfast for up to 40 guests (Weobley Menu)
- Finger Buffet for up to 40 evening guests
- Preferential room rates for all guests
- Dedicated wedding planner
- Complimentary luxury bridal suite on the night of the wedding





# SIGNATURE BESPOKE PACKAGE From £5,995

Available April to September (Ex. July & Aug\*)

From £ 5995 (Monday – Thursday)

From £7495 (Friday & Saturday)

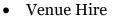
50 Day Guest50 Evening Guests

Additional Day Guests £125pp

Additional Evening Guests £25pp

\*Please refer to our Gower Getaway Package





- Drinks Package (Welcome Drink, Toast Drink)
- Civil Ceremony Room Hire
- Essential Styling Package
- 3 Course Wedding Breakfast for up to 50 guests (Weobley Menu)
- Finger Buffet for up to 50 evening guests
- Preferential room rates for all guests
- Dedicated Wedding Planner
- Complimentary luxury bridal suite on the night of the wedding





£4,495

Available January to December (Ex. July & Aug\*)

40 Day Guest

**40 Evening Guests** 

Additional Day Guests £115.00pp

Additional Evening Guests £25.00pp

Excluding July & August dates



- Venue Hire
- Drinks Package (Welcome Drink, Toast Drink)
- Mid/Late Afternoon Civil Ceremony Room Hire
- Essential styling package
- Royale Afternoon Tea served with tea and coffee
- Late Night Meat Feast
- Preferential room rates for all guests
- Dedicated Wedding Planner
- Complimentary luxury bridal suite on the night of the wedding





Available all year including July & August

£15,495 (Monday to Thursday)

£16,995 (Friday & Saturday)

70 Day Guest120 Evening Guests

Additional Day Guests £140pp

Additional Evening Guests £35pp

- **Exclusive use** of the hotel for the whole wedding day & night
- Accommodation for guests for night before and day of the wedding (12 rooms) including Breakfast on both mornings
- **Pre-wedding Supper** the night before the wedding for up to 40 guests
- **Bridal Preparation Room** for your bridal party for night before and morning of the wedding Venue Hire
- Arrival Drink
- Civil Ceremony & Reception Room Hire day & evening
- Premium venue styling package
- 3 Course Wedding Breakfast for up to 70 guests (Harlech Menu)
- Prosecco Toast Drink
- BBQ Buffet for up to 120 evening guests
- Dedicated Wedding Planner
- Complimentary luxury bridal suite on the night of the wedding



## MENUS







Included in the Intimate, Boutique and Signature Packages

### Starter

• Leek & Potato Soup served with assorted bread baskets & butter

### Main Course

• Slow roast silverside of beef, served with Yorkshire pudding, roast potatoes, honey roast parsnips, gravy & seasonal vegetables.

### Or

 Vegetable wellington served with Yorkshire pudding, roast potatoes, honey roast parsnips, Vegetarian gravy & seasonal vegetables.

### Dessert

• Blackberry Drizzle Cheesecake served with cream.





(Available as an upgrade for the Intimate, Boutique and Signature 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.
- Seafood terrine with mixed leaves, lemon pearls and cold thermidor style sauce

### **Main Courses**

- Slow roast thick cut silverside of beef with rich chasseur sauce, served with new potatoes & seasonal vegetables.
- Pan fried chicken breast with a creamy thyme & mushroom sauce, served with new potatoes & seasonal vegetables.
- Vegetarian Option Beetroot wellington filed with feta cheese, wrapped in puff pastry, served with crushed potato & spinach, seasonal vegetables served with a red wine and beetroot jus.

- Vegan Belgian Chocolate Cheesecake with cream
- Lemon Meringue Pie served with raspberry coulis
- Black forest Cheesecake & cream





(Included in The Gower Getaway 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 white wine, parmesan and shallot, served with fresh vegetables and crushed potatoes
- Roast Sirloin of beef with wild mushroom & red wine sauce, served with fresh vegetables and new potatoes
- Pan seared salmon on a bed of samphire with a creamy cockle and laver bread veloute, served with fresh vegetables & crushed potatoes.
- 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





(Available as an upgrade for the Intimate, Boutique and Signature Packages)

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 shank 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





(Available as an upgrade for the Intimate, Boutique, Signature & Gower Getaway Packages)
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, passion fruit sauce, 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



### OYSTERMOUTH MENU

(Available as an upgrade for the Intimate. Boutique, Signature & Gower Getaway Packages)
6 courses

Mediterranean fish soup, served with roulis and flat bread Sticky fig, perl las blue cheese, toasted sesame seed and parma crisp salad dressed with a honey & mustard dressing Lobster thermidor on a bed of saffron rice Fillet of beef wellington, Malbec jus, honey roast baby carrot, buttered green beans, cocotte potato, and butternut puree Vegetarian option: Wild mushroom & truffle tagliatelle in champagne cream sauce, topped with truffle oil, parmesan shavings, powdered mushroom and fresh micro herbs Dark chocolate sphere filled with white chocolate mousse, a liquid raspberry centre served on a chocolate & coconut crumb & dehydrated raspberries Caramelised apple cubes, apple toffee glass shards, aerated sponge, apple brandy syrup & candy floss

Welsh cheese board selection served with cheese biscuits, bread, apple, celery, grapes and red onion marmalade



### CHILDREN'S MENU

### Main Course

- Chicken nuggets, chips and peas or beans
- Fish goujons, chips and peas
- Pizza and chips

### Dessert

• Ice cream





## EVENING BUFFETS





### FINGER BUFFET

*Included in the Intimate, Boutique and Signature Packages* 

- Selection of Sandwiches
- Chicken Satay
- Vegetable Skewers
- Vegetable spring rolls
- Various Cocktail pasties
- Pork pies
- Savoury eggs
- Cocktail sausages
- Various quiches
- Various Pizza Slices
- Potato Wedges





### BBQ BUFFET MENU

Included in The Gower Weekender Summer Package & available as an upgrade on our Intimate, Boutique and Signature packages

- 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

Available as an upgrade on our Intimate, Boutique and Signature Packages

- 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







Available as an upgrade on our Intimate, Boutique and Signature Packages

- 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

Available as an upgrade on our Intimate, Boutique and Signature Packages

### 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





### MEAT FEAST BUFFET MENU

Available as an upgrade on our Intimate, Boutique and Signature Packages

- 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





### THE AMERICAN BUFFET MENU

Available as an upgrade on our Intimate, Boutique and Signature Packages

### 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





### LUXURY BUFFET MENU

Available as an upgrade on our Intimate, *Boutique*, *Signature and Gower Getaway Packages*Includes:

- 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





### AFTERNOON TEA MENU

(Included in the Afternoon Tea Wedding package)

- Freshly baked plain scones with jam & clotted cream
- Assorted finger sandwiches (Egg mayo, cheese, cucumber, beef, ham, coronation chicken)
- Wraps (Hoisin duck, smoked salmon)
- Pastries (Crab & spring onion Savoury cone, Mini quiche, cheese & herb muffin)
- Selection of cakes (Raspberry cream chocolate tulip cup, Fruit tartlet, Victoria sponge, choux bun, fruit cake)
- Petit fours & Biscuits
- Served with a tea of your choice.

### LATE NIGHT FEAST

(Included in the Afternoon Tea Wedding package)

- Chicken Skewers
- Steak Skewers
- Pork Skewers
- Vegetable Skewers
- Potato Wedges



### FINISHING TOUCHES

### **Essential Wedding Styling Package**

Included in our Boutique & Signature Packages

- Table linen & napkin (ivory, white or black)
- Chair covers (ivory, white or black)
- Function chairs (chiavari or banquet)
- Chair bows (satin or organza in a variety of colours)
- Crockery, cutler and glassware
- Charger plates (silver, gold or rose gold)

### **Premium Wedding Styling Package**

Included in our Gower Getaway package

Available as an upgrade with all packages

- Table linen & napkin (ivory, white or black)
- Chair covers (ivory, white or black)
- Function chairs (chiavari or banquet)
- Chair bows (satin or organza in a variety of colours)
- Crockery, cutler and glassware
- Charger plates (silver, gold or rose gold)
- Table runners (variety of colours)
- Medium centre pieces (e.g. candelabra, bird cages)
- Table decor (crystals or petals)
- Post box
- Gift table
- Cake table
- Bay trees & rose trees
- Carpet runner (red or white)
- Lanterns
- Easels
- Table plan & table numbers





- 20ft x 10ft starlight back drop with drapes and swags and coordinated top table & cake table
- Table wine (house wine red, white or rose maximum choice of 2)
- Sweet cart
- Doughnut wall
- Cupcake stand
- Canapes
- Prosecco popsicles
- Ice creams
- Chocolate fountain
- Cheese towers





### FREQUENTLY ASKED QUESTIONS

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, 25% of the estimated invoice is due 6 months prior to the wedding date. 50% of the remaining balance is due 4 months prior before the wedding day. Final numbers of guests are to be confirmed no later than 3 months prior to your wedding date when a final invoice will be produced and 100% of the balance is to be paid 2 months prior to the wedding.

**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. Guests will benefit from preferential rates. Off Peak £110 | Peak £120 | High Season £130 (Room Only). Breakfast is an additional cost of £15pp. The bridal suite is included for the Bride & Groom on the night of the wedding in selected 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.

Full Terms & Conditions for weddings are available on request and will be provided at the initial consultation.

07/02/2024

