



De Courceys Manor

Happily ever after starts here...

For your special day our beautiful manor offers the perfect combination of style, service and exclusivity.

Family owned and managed since 2010, we take great pride in offering an outstanding experience, which highlights our meticulous attention to detail.

We work with every Bride and Groom on an individual basis to create a day that is completely personal to you. Coupled with our policy of complete exclusivity of the Manor we can ensure that you, and your guests are our sole focus.

With a selection of suites available De Courceys Manor is fully licensed for civil ceremonies and marriages. By being able to offer such a selection of suites, the Manor can cater for weddings of all sizes; from small intimate gatherings of 20 guests up to large evening celebrations for 200.

2015 brought a very exciting new development to the Manor, with the opening of our boutique Bridal Apartment.

Finished to an enviably high standard, the apartment can comfortably accommodate 8 guests over 3 en-suite double rooms, including the Bridal suite, and a smaller bunk room which is perfect for any children attending the wedding.

Designed specifically to feel as relaxed and exclusive as the manor itself the apartment also offers a large lounge area, beautiful cottage kitchen and woodland veranda.

Our commitment to meet the precise needs of every guest that attends the manor, and our ability to create unique, fairytale wedding days has led to us winning accolades that we are very proud of.

The last 5 years have seen the team achieve the tripadvisor certificate of excellence each year and in 2013 we were delighted to receive the honour of Best Wedding Coordinators in Wales.

Situated just 15 minutes from Cardiff city centre and 5 minutes from the M4, De Courceys Manor must be seen to be truly appreciated.

'There are no strangers here; only friends you haven't yet met.'



Wedding Price Guide 2017

De Courceys Manor Venue Hire Charges for all bespoke weddings.

2017 - £1800.00

2018 - £2000.00

2019 - £2,250.00

De Courceys Manor is licensed with the Cardiff Registry Office – 02920 871680

All couples are asked that they contact the registry office to organise their preferred date and all ceremonies at De Courceys Manor carry an additional fee of £400.00

Wedding Refreshments

No wedding celebration would be complete without a touch of sparkle!

Here is a selection of some of our most popular drinks choices to be served after your Wedding ceremony or for your arrival reception.

All welcome drinks are served by the glass

Welcome Drinks

House Champagne	£9.50
Bucks Fizz	£5.25
Cava	£5.25
Prosecco	£5.25
Traditional Fruit Pimms	£5.25
Jugs Tropical non alcoholic fruit punch	£6.50
Jugs of orange juice	£6.50
Bottles of lager, from	£3.75

House red and white wine from: £16.50 per bottle

De Courceys Manor is proud to offer a large selection of wines from all over the world. Please ask to see our wine list or speak to us if you have any special preferences.

Cocktail Hour..?

A novel alternative to guest favours why not offer a cocktail hour either for your reception drinks or as a sophisticated twist after your Wedding Breakfast to really get your evening party started!

Served in our spectacular Floral room we offer a selection of cocktails, or why not create your own?

Prices start from £6.50 per glass.

Canapés

Perfect to tantalise your guest's taste buds before the all important Wedding Breakfast!

Choose 6 delicious canapés from the selection that our Head Chef has carefully created

Priced at £5.95 per person for 6 bites

- Vine Ripened Tomato Bruschetta – cold (V)
- Mini Smoked Salmon Blinis with Crème Fraîche – cold
- Ham Hock with Piccalilli – cold
- Roast Beef and Horseradish Crostini - cold
- Chicken Liver Parfait with Fruit Chutney – cold
- Goats Cheese Mousse with Walnut and Honey – cold (V)
- Perl Las and Leek tarts – hot (V)
- Smoked Paprika and Chestnut Mushroom Arancini – hot (V)
- Chicken Tikka served with Minted Yoghurt – hot
- Homemade Salmon Fishcakes with Tartare Sauce – hot
- Traditional Welsh Faggots – hot
- New Potato and Red Onion Confit with a Herb Crust – hot (V)

All food and beverage prices quoted within this brochure are for 2017.
2018/2019 prices may be subject to change

Naughty but Nice..!

The suggestions below are a sweet alternative to our traditional canapés.

These can either be served at your drinks reception or as a tasty treat during your evening buffet or cocktail hour.

Personalised Shortbread

Our delicious homemade shortbread personalised with the initials of the Bride and Groom.
£4.50 per head based on 2 per guest

Heart Shaped Welshcakes

Add a touch of tradition to your day
With these delightful little delicacies
£4.50 per head for 3

Wedding Menu Selector

We can accommodate all types of dietary requirements and also provide half portion meals for under 12's at a cost of £15.00 for 3 courses.

At the beginning of your Wedding Breakfast you will be offered a choice of our fresh, homemade bread. In addition to white and wholemeal we are proud to offer our seasonal speciality breads, which will beautifully compliment the month of your marriage.

January, February and March

Caramelised Red Onion
White
Wholemeal
Sundried Tomato

April, May and June

Apricot
White
Wholemeal
Farmhouse Seeded

July, August and September

Olive and Rosemary
White
Wholemeal
Fennel

October, November and December

Smoked Cheese and Leek
White
Wholemeal
Lemon and Thyme

The Starter

Homemade Soups

The list below is selection of some of our most popular soups.

Should you have a particular favourite that isn't on this list our Chefs would be only too happy to recreate it for you.

Curried Parsnip Soup with Onion Bhajis and a Coriander Oil

Plum Tomato and Sweet Pepper Soup, Basil and Courgette Ribbons and a Smoked Garlic Cream

Butternut Squash and Sweet Potato Soup, served with Crème Fraîche and Pumpernickel Wafers

Classical Minestrone Soup, with a Basil Oil and Toasted Ciabatta

Country Vegetable Broth, with Granary Bread Croutons and Puy Lentils

Leek and Potato Soup, served with Caerphilly Cheese Dumplings and Herb Oil

£6.50

Traditional Welsh Lamb Cawl with Per Las Dumpling

£6.95

De Courceys Speciality Starters

Sweet Melon Pearls, Compote of Tropical Fruits, Coconut and Honey Brioche Croutons, and a Rum Sabayon	£6.95
Chicken Liver Parfait, served with Melba Toast, Pineapple, Mango and Ginger Chutney, and Flamed Cucumber	£7.50
Welsh Black Bomber Cheese Flan, Confit Vine Tomato Relish, and Charred Red Onion	£7.50
Roulade of Ham Hock, Pickled Vegetables, Toasted Sour Dough Bread and a Piccalilli Emulsion	£7.75
Mediterranean Vegetable Tart, Ripped Mozzarella, Fragrant Basil Sorbet and a Parmesan Shard	£7.95
Whipped Welsh Goats Cheese, Carpaccio of Beetroot, Golden Beetroot Jelly, Toasted Walnuts and Truffled Honey	£7.95
Smoked Haddock Fishcake topped with a Poached Egg, Crispy Leeks, and a White Wine and Fines Herb Velouté	£7.95
Pressed Sea Salt and Black Pepper Pork Belly, served with Caramelised Apple Compote, Black Pudding Brioche Wafers and a Sage Cream	£8.25
Wild Mushroom and Red Onion Crostini, Pecorino Cheese Sauce, Pine Kernels, Sweet Plum Tomatoes and Basil Oil	£8.25
Thai Spiced Delice of Salmon, Medley of Vegetables in a Soy and Chilli Glaze, Seaweed, and a Lemongrass, Lime and Coriander Essence	£8.95
Welsh Cheese Fondue, Penderyn Whiskey and Orange Chutney, Pickled Baby Vegetables and Spring Onion Tin Loaf Bread	£8.95
De Courceys King Prawn Cocktail, topped with Marie Rose Sauce and Paprika, served with Wholemeal Bread and Lemon and Pepper Pearls	£9.95

Sorbets

All of our sorbets are handmade and each variety is completely unique to us. Traditionally used to cleanse the palate between courses, a sorbet course can add a touch of culinary glamour!

Mango and Passion Fruit	
Bitter Belgian Chocolate Enhanced with Cognac	
Classical Blackcurrant Drenched with a Cassis Liqueur	
Strawberry and Cracked Black Pepper	
Tangy Pink Grapefruit and Champagne	£3.75

The Main Course

De Courceys Roasts

Supreme of Chicken served with your choice of the following sauces:-

Wild Mushroom and Madeira	£20.95
Sun Blushed Tomato, Pancetta and Chorizo	£20.95
Pink Peppercorn and Chestnut Mushroom	£20.95
Traditionally served with a Light Jus and a Herb Stuffing	£19.95
Lemon and Tarragon Cream	£19.95
Roast Loin of Pork, Sage and Apple Stuffing, Crackling and a Cider and Redcurrant Jus	£20.95
Traditional Roast Saddle of Lamb, Wye Valley Honey and Mint Sauce, and Rosemary Dust	£23.95
Roast Sirloin of Beef, Yorkshire Pudding, and a Red Wine, Thyme and Tarragon Gravy	£24.95
Fillet of Haddock, Cheddar Cheese and Chive Crust, and a Prosecco and Shrimp Velouté	£21.95

All of our “De Courceys Roasts” dishes are served with a choice of both potatoes and vegetables.
Your vegetable selection will be served in individual vegetable pots maintaining the unique De Courceys Manor experience!

Vegetables – Choice of 3

Glazed Anise Carrots
Broccoli Spears
Cauliflower Florets
Ratatouille (served on the plate)
Green Beans
Braised Leeks (served on the plate)
Buttered Swede Puree (served on the plate)
Roasted Parsnips
Farmhouse Cabbage
Minted Garden Peas

Potato Dishes

Boulangere
Crushed New
Dauphinoise (£1.00 supplement)
Cheddar Cheese, Bacon and Chive Mash
Roast
Potato and Red Onion Confit

Speciality Main Course Dishes

Each of our speciality dishes will be presented as described and do not normally require any further vegetables or accompaniments.

24 Hour Slow Roasted Pork Belly, Bubble and Squeak, Carrot and Swede Puree, Black Pudding, Caramelised Apple Compote, Steamed Broccoli and a Scrumpy Jack Jus	£21.95
Supreme of Free Range Chicken Chasseur, a Classic Old Recipe with a Modern Twist; combining the flavours of Tarragon, Tomato and Mushroom, served with Berrichonne Potato	£22.95
Fillet of Sea Bass, Crushed New Potato with Grain Mustard and Capers, Seafood and Root Vegetable Panache, and a Vanilla Consommé	£22.95
Seared Duck Breast with Five Spice, Braised Bok Choi, Soya Beans, Peas, Puffed Wild Rice, Fondant Potato and a Light Soy and Ginger Infusion with Lemongrass	£25.95
Welsh Lamb Rump, Rosemary scented Boulangere Potato, Roasted Mediterranean Vegetables, Black Olive Tapenade and a Smoked Garlic Jus	£26.95
Fillet of Welsh Beef, Herb and Truffle Mash, Medley of Baby Vegetables, Tarragon and Marrow Bone Butter, and a Burgundy Wine Jus	£34.95

Vegetarian options

Chef's Homemade Puy Lentil and Vegetable Burger in a Brioche Bun, topped with a Cheddar Cheese Glaze, Tomato Relish and Home Cooked Chips	£19.95
Thai Spiced Vegetable Curry, fragrant Jasmine Rice and a Coriander Flatbread	£19.95
Chargrilled Aubergine and Mediterranean Vegetable Stack, Buffalo Mozzarella, Olive and Rosemary Focaccia and Garlic Foam	£19.95
Caerphilly Cheese and Leek Pastry, Mustard Mash and Onion Gravy	£19.95
Plum Tomato and Basil Tortellini, Wilted Spinach, and a White Wine, Herb, and Parmesan Cream Sauce	£19.95
Wild Mushroom and Button Onion Risotto, Peppered Rocket and Parmesan Shavings	£21.95

The Dessert

Vanilla Scented Crème Brulee with Shortbread hearts, White Chocolate and Strawberry Cream, and Macerated Strawberry	£7.95
A Modern Twist on the Old Classic of Eton Mess; French Meringue, Strawberry Gel, Raspberry Jelly, Chantilly Cream, Seasonal Red Fruits and Rosewater Syrup	£7.95
Classical Sticky Toffee Pudding, Toffee and Banana Ice Cream, and Butterscotch Sauce	£7.95
Crispy Apple Tart, Rhubarb and Stem Ginger Ice Cream, Apple Gel and Crisps	£7.95
Glazed Orange Tart, Bitter Chocolate Sorbet and Charred Orange and Anise Segments	£7.95
Spicy Mango Panna Cotta, Coconut Jelly, Rum and Raisin Cookies, and Coconut Shavings	£8.25
Chef's Chocolate Trio; Triple Chocolate Brownie, Milk Chocolate Crème Brûlée and White Chocolate Ice Cream, and Chocolate Sauce	£8.95
Raspberry and Prosecco Trifle, Raspberry Compote and White Chocolate Biscotti	£8.95
Brioche Bread and Butter Pudding, scented with Lemon and Lime, served with Clotted Cream and Custard	£8.95
Selection of Welsh and Continental Cheeses, Biscuits and Chutney ***	£9.95
Freshly brewed Tea, Coffee and Seasonal Hand Crafted Petit Fours	£4.00

January, February and March

Salted Lemon and White Chocolate Fudge
Raspberry Madeleine's
Hazelnut Tuille
Tiramisu

April, May and June

Mango and Coconut Financiers
Dark Chocolate and Mint Truffles
Bakewell Tart
Caramel Fudge

July, August and September

Lemon and Lime Tart
Strawberry Meringue
Chocolate Profiterole
Blackcurrant Pastilles

October, November and December

Strawberry and Vanilla Fudge
Amaretto Cheesecake
Pineapple Marshmallow
Orange and Basil Shortbread

Children's Menu

All children's meals are priced at £15.00 for three courses.

A half portion of the main Wedding Breakfast is available or alternatively we can provide **one** of the following:-

Chicken Nuggets and Chips
Homemade Mini Pizza
Mini Burger and Chips
Sausage and Mash

Evening Buffet

Our evening buffet menus are a selection of our most popular buffets however, as with all of our menu choices we are only too happy to work with you to individually tailor your ideas.

Please note that these buffets are available for the evening only and are not available as a substitute to the Wedding Breakfast.

The Bacon Buttie Buffet

Bacon and Sausage Bap
French Fries
Homemade Coleslaw

£10.95 per person

Traditional Party Selection

Choose four sandwich fillings from the selection below

Honey Roast Ham and Chutney	Roast Beef and Horseradish
Egg Mayo and Mustard Cress	Cajun Spiced Tuna
Three Cheese and Red Onion	Prawn Marie Rose
Roast Turkey and Cranberry	Smoked Salmon, Lemon and Chive Creme Fraiche
Roasted Peppers and Cream Cheese	Creamed Brie, Walnut and Grape
Smoked Chicken with a Pear and Ginger Chutney	

Breaded Chicken Goujons with a Selection of Dips
Mini Corned Beef Pasties
Traditionally Welsh Cheese and Leek Quiche
Continental and Welsh Cheese Platter with Homemade Chutney, Grapes and Celery
Stonebaked Pizzas
Mini Toad in the Hole

£12.95 per guest

The Manor Buffet

Pulled Pork Roll with Sage and Onion Stuffing
Braised Beef and Red Onion Roll
Mixed Leaf Salad
Coleslaw
French Fries
Mustards and Sauces

£13.95 per guest

De Courceys American Themed Buffet

Southern Fried Chicken Tenders
Baked Potato Skins with Monterey Jack Cheese and Smokey Bacon
De Courceys Mini Sliders
Breaded Mozzarella Sticks
Hot Dogs
Turkey Club Sandwich
Texan Coleslaw
French Fries

£15.95 per guest

The Chip Shop Buffet

Mini Battered Fish Fillets
Jumbo Sausage
Chip Cones
Mushy Peas
Mini Meat and Vegetable Pies
Buttered Baps
Chip Shop Curry Sauce
Homemade Gravy

£16.95 per guest

Hog Roast

We are delighted to offer our Hog Roast option as an alternative to your evening buffet. This option requires a minimum of 85 evening guests and is not available as a substitute to your Wedding Breakfast

Traditional Hog Roast

Bread Rolls
Sauces
Stuffing
Chef to cook and carve
£16.95 per guest

Deluxe Hog Roast

Bread Rolls
Sauces
Stuffing
Selection of Potatoes - Roast and New
Dressed Salad Leaves, Pasta Salad & Coleslaw
£21.95 per guest

Additional Information

Within your booking you will have a choice of crisp linen in either white or cream along with use of our stunning silver cake stand, bridal knife and table plan easel. Should you wish to further dress your room we can provide both white or cream chair covers and a choice of bow at a cost of £2.95 per chair.

We also recommend our house disco which is available at a cost of just £300.00

Why not use our dedicated accommodation booking service with our preferred partners The Copthorne Hotel, The Village Hotel, The Vale and Holiday Inn Cardiff North – just 10 minutes away from the Manor. We can arrange a block booking of rooms at reduced rates for you and your guests. We then provide you with a unique booking reference that can be quoted upon confirmation of your bedrooms with your chosen hotel.

We do allow corkage on wine, sparkling wine and champagne (75cl only) at a cost of £11.00 per bottle of wine and £13.00 per bottle of sparkling wine or champagne. Please note that corkage is payable on all alcohol that comes onto the premises.

Booking De Courceys Manor

We understand that booking your wedding venue is one of the most important decisions that you will have to make during your wedding planning. For that reason we are happy to hold the date of your choice (based on availability) for up to 7 days in order for you to deliberate. We can also provide a full written quotation to help with budgeting for the big day.

Once that 7 day period has elapsed, should you choose to book De Courceys Manor we will require a deposit of £1,000.00 for all wedding bookings. We will also require a signed copy of our terms and conditions, and booking form to complete your booking.

In the event that we do not receive any further contact within the seven days of your provisional date being held, the provisional hold on the date will be released. De Courceys Manor accepts no responsibility for dates being released to other couples in the event of no further contact within the seven day provisional hold period.