
Congratulations!

Lamphey Court's classical entrance is an idyllic backdrop for your big day, with our experienced and highly professional team on hand to ensure everything runs as it should.

We take pride in providing a service that's tailor-made for you, with our planners working at your side every step of the way to ensure every detail is taken care of. We are fully licensed for civil weddings, while providing a truly picturesque backdrop for those precious wedding photographs.

Civil Ceremonies

The Lamphey Court Hotel and Spa has three rooms that are licensed for Civil Ceremonies and can accommodate up to 80 guests.

Civil Ceremony Capacities

Ruby Room	Conservatory	Georgian Room
Min 60 – Max 80 guests	Min 40 – Max 60 guests	Min 40 – Max 70 guests

Civil Ceremony Pricing

	October – March	April – September	Supplement for April – September Friday, Saturday & Bank Holiday Sunday
Ruby Room	£400	£600	£100
Conservatory	£500	£700	£100
Georgian Room	£500	£700	£100

Wedding Breakfast & Evening Reception Venue Hire

	October – March	April – September	Supplement for April – September Friday, Saturday & Bank Holiday Sunday
Ruby Room	£400	£600	£100
Conservatory	£500	£700	£100
Georgian Room	£500	£700	£100

Wedding Package Includes

Dedicated wedding co-ordinator

Red carpet on arrival

Toastmaster services

White table linen and napkins

Picturesque gardens and terrace

Complimentary wedding tasting for 2

Bridal Suite for the night of your wedding or next best available room

Special accommodation rates for your guests, subject to availability

The Bedrooms

Upon confirming your wedding date with a deposit we will allocate the Bride & Grooms' accommodation plus 10 additional bedrooms (Subject to availability). The 10 rooms will be held for up to 3 months prior to the wedding date. After this any rooms that have not been guaranteed with a credit card will automatically be released. All other rooms will be charged at the Best Available Rate at the time of booking.

We strongly advise that accommodation is reserved as soon as possible after confirming your wedding date to avoid disappointment.

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Exclusive Use Weddings

Live out the fairy-tale with exclusive use in our Georgian Manor House. Imagine the most beautiful setting and the only guests are those you have specially invited.

Lamphey Courts exclusive use commences from the day prior to your wedding day at 3.00pm until checkout at 10.30 am on the day after your wedding. You and your guests will have the luxury of **generously proportioned and well decorated bedrooms** to relax in as well as the manor house and the most impeccable service our team can offer.

39 Beautifully Appointed Bedrooms

Exclusive use at Lamphey Court Hotel and Spa includes the bridal Suite plus 38 en-suite bedrooms, sleeping a maximum of 90 guests.

The Coach House studios are especially spacious, making them ideal for families.

We do ask that you allocate all of the bedrooms to ensure that your family and close friends are accommodated. If you choose for your guests to pay for their own rooms on departure, this will be deducted from the Exclusive Use charge.

Guaranteed exclusive use of the whole hotel: £9950

The above price is for exclusive use of the entire hotel and bedrooms including breakfast for 2 nights, this does not include your ceremony hire, wedding venue hire or food and drink during the wedding. Please note that the Spa and Leisure Club is not included in Exclusive Use and will also be in use by external members/customers.

Bedroom check-in time for your guest is 3.00pm on the day of arrival.

How to Book Your Wedding

Please contact our Sales & Events office on 01646 672273 to discuss your requirements and to see if the date you require is available.

If the date is available we can provisionally hold the date for 7 days.

A deposit payment is required of £1000.00 to secure your wedding date.

Telephone: 01646 672273

Email: manager@lampheycourt.co.uk



Menu Selector

Starters

Tomato and Fresh Sweet Basil Soup - **£6**

Cream of Mushroom Soup - **£6**

Traditional French Onion Soup - **£7**

Leek and Potato Soup - **£6**

Roasted Vegetable Soup - **£6**

Butternut Squash and Sweet Potato Soup topped with Crème Fraiche - **£7**

Traditional Scottish Smoked Salmon with a Caper and Shallot Dressing - **£8**

Smoked Chicken and Mango Salad - **£7**

Melon and Prosciutto Ham with a Raspberry Dressing - **£7**

Thai Marinated Chicken Salad, Sweet Chilli Dressing and Crème Fraiche - **£7**

Warm Goats Cheese and Caramelised Onion Tart, Petit Salad and Balsamic Dressing - **£7**

Confit of Duck Leg Terrine on Mixed Leaves, Orange, Honey Vinaigrette - **£9**

Baked Goats Cheese in Filo Pastry with Crispy Salad, Chives, and Sun-blushed Tomato Dressing - **£8**

Pan Seared Scallops on Spicy Chorizo Turmeric Oil - **Price on application**

Pan Fried Chicken Liver Salad, Raspberry Dressing, Roasted Pine Nuts - **£8**

Crown of Gallia Melon Filled with Fresh Fruit and Berries, Raspberry Coulis - **£8**

Poached Pear, Walnut and Blue Cheese Salad - **£7**

Sweet Honeydew Melon Fantailed, Citrus Fruits, Red Fruit Puree with Orange Zest Confit - **£6**

Rillettes of Fresh and Smoked Salmon Presented with Seasonal Green Leaves and a Dill Dressing - **£9**

Baby Asparagus and Orange Salad - **£8**

(when in Season)

Chicken Liver Parfait served with Fruit Chutney and Toasts - **£8**

Crayfish and Prawn 'Cocktail' - **£8**

Duck Terrine with Herb Salad and Onion Marmalade - **£8**

Please select one Starter for your party

Sorbets

Champagne

Raspberry

Lemon

Passion Fruit

Please select one Sorbet for your party - £4.00 per person

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Main Courses

Roasted Chicken Supreme served with Thyme Flavoured Chicken Gravy - **£18**

Traditional Roast Chicken, Bacon and Stuffing - **£17**

Roast Leg of Lamb with Redcurrant Jelly and Mint Sauce - **£20**

Rump of Lamb with Fondant Potatoes Garlic Confit and Rosemary Jus - **£22**

Honey Glazed Duck Breast with Chateau Potato, Summer Fruits and Port Sauce - **£21**

Pork Tenderloin Fillet with Caramelised Apple, served with Apple and Cider Sauce - **£18**

Roasted Sirloin of Beef Turned Potato and Bordelaise Sauce - **£25**

Herb Crusted Salmon with a Red Pepper Sauce - **£19**

Roulade of Lemon Sole and Salmon with Chive and butter Sauce - **£21**

Roasted Cod Fillet with a herb crust, plum tomato, served with a cheese sauce - **£20**

Baked Salmon Fillet with Vegetable Julienne, lemon and fennel butter sauce - **£18**

Baked Turbot Fillet with Prawn and Mushroom Veloute, New Potatoes and Fine Beans - **£26**

Please select one Main Course for your party

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Vegetarian Main Courses

Classic Moussaka served with Seasonal Leaves or Vegetables - **£17**

Roasted Mediterranean Vegetable Risotto - **£17**

Ravioli of Sun Dried Tomato and Goats Cheese with a Plum Tomato and Basil Sauce - **£18**

Cheese Tortellini in creamy Mushroom and Parmesan sauce, Basil Oil - **£17**

Roulade of Asparagus with Cauliflower mash, deep fried vegetables and thyme sauce - **£17**

Baked Flat Mushroom filled with Red Onion and Cheese Breadcrumb, Rocket Salad - **£17**

Vegetable Lasagne and Melting Mozzarella - **£16**

Please select one Sorbet for your party

Desserts

- Refreshing Lemon Tart with Fresh Raspberries and red fruit coulis - **£7**
Profiteroles filled with Vanilla Cream served with Dark Chocolate sauce - **£7**
Red Fruit Bavaois - **£7**
Cocoa Bavaois - **£7**
Raspberry and White Chocolate Tartlet - **£8**
Traditional Summer Pudding - **£8**
Almond and Cherry Tartlet with Vanilla Custard - **£7**
Rich Dark Chocolate Tart, Coffee Crème Anglaise - **£8**
Vanilla Pannacotta with Fresh Strawberries, Shortbread Biscuit - **£8**
Chocolate Crème Brule with Shortbread Biscuits - **£8**
Amaretto and Cherry Cheesecake served with a Raspberry Coulis - **£7**
Chocolate Assiette (Parfait, Tart, Chocolate Crème Brule) - **£9**
Dark and White Chocolate Mousse in Chocolate Cup with Caramelised Orange
and Cointreau Crème Anglaise - **£8**
Hazelnut and Caramel Mousse layer on Sponge Biscuit with Caramel Anglaise - **£8**
Summer Fruit Cheesecake, Red Fruit Compote and Coulis - **£7**
Poached Pears with Red Wine and Cinnamon Syrup with Vanilla Ice Cream - **£8**
Tart Tatin Apple served with vanilla ice cream or Crème Anglaise - **£8**
Almond and Pear Tartlet, Berries Sauce - **£7**
Sticky Toffee Pudding with Caramel Sauce - **£7**
Baked Vanilla Cheesecake - **£6**
Apple Tart with Apricot Glaze served with Custard - **£6**
Selection of Cheese and Biscuits with celery, apples and grapes - **£9**
Selection of Cheese and Biscuits with celery, apples and grapes
(Platter for a table of up to ten) - **£55.00**

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Tea/Coffee

- Freshly Brewed Coffee or Tea - **£2.95**
Freshly Brewed Coffee or Tea with Petits Fours - **£3.95**

Please select one dessert for your party

Canapé Selection

Welsh Rarebit, Red Onion Chutney (v)

Smoked Haddock Rarebit, Crushed Peas

Confit Duck Croquette, Red Onion & Thyme Puree

Smoked Salmon, Caper & Dill Roule, Tomato Salsa

Chicken & Chorizo Skewer, Basil Pesto

Red Pepper & Halloumi Skewer, Chilli & Basil Dressing (v)

Chicken Liver Parfait, Toasted Brioche, Spiced Apple Chutney

Lamb Kofta skewer, Tzatziki

Toasted Brioche with Mozzarella and Tomato Concasse

Ham Hock Terrine on Toasted Brioche with Red Onion Marmalade

Sautéed King Prawns in Lemongrass and Garlic

Cap Mushrooms Stuffed with Per Las Cheese

4 Choices - £6.50

Finger Buffet Menu

Sandwiches on Granary & White bread

Ham & Cheese

Tuna Mayonnaise

Smoked Salmon, Dill & Cream Cheese

Cheese & Tomato

Warm Sausage Rolls

Margherita Pizza

Mixed Leaf Salad

Homemade Coleslaw

Potato Crisps

£13.00 per person

Waldorf Salad,

Spicy Potato Wedges,

Potato Salad

Honey Glazed Welsh Sausages

Orange & Mustard Glazed Ham

Pasta Salad

Bara Brith

Welshcakes

Additional Items £1.50 per person

Lemon & Thyme Chicken Drumsticks

Slow Roasted BBQ Pulled Pork

Piri Piri Chicken Drumsticks

Individual Quiche Lorraine

Baked Vanilla Cheesecake

Fresh Fruit Salad

Chocolate Brownie

Scones with Cream

Spicy Tomato & Cheese Stuffed Potato Skins

Tea & Coffee

Additional Items £2.50 per person

Evening Carved Buffet Menu

Roast Sirloin of beef
Home cooked Honey glazed ham
Roast turkey
Poached salmon
Selection of mixed salad
Pasta salad
Rice salad
Coleslaw
Roasted vegetables and feta salad
Buttered new potatoes
Selection of bread

£28.00 per person

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Evening Hog Roast Menu

Roast Pork
Fresh Bap Style Rolls
Fresh Apple Sauce
Home-made Sage, Thyme & Onion Stuffing
Choice of two of the following salads:
Mixed Leaf Salad with Tomatoes & Cucumber
Rice Salad
Pasta Salad
Tomato, Basil & Red Onion Salad
Wardolf Salad
Roasted vegetable and feta

£18.00 per person

Wedding Contract

Terms & Conditions

DATE OF EVENT

TYPE OF EVENT

EVENT PACKAGE

SUITE BOOKED

EVENT NUMBERS DAY

EVENT NUMBERS NIGHT

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Definitions

In this agreement “we” “us” and “our” mean ‘Lamphey Court Hotel’ (“the Company”) trading as and “you” and “your” mean the client. The “venue” means Lamphey Court Hotel and the “event” means the event booked and described herein.

The terms set out below are the terms of the contract for the provision of the facilities at the venue for the event.

NOTE: MORE THAN ONE WEDDING MAY BE BOOKED AT THE HOTEL ON ANY GIVEN DAY. EXCLUSIVITY CAN BE GUARANTEED FOR A PREMIUM FEE, DETAILS AVAILABLE UPON APPLICATION.

The Wedding Package - _____ - agreed at the time of booking and costs involved
of £ _____ are on what these terms shall be based.

- 1) An initial fee of £750.00 (the compensation fee) & signed terms are required to confirm and secure your booking. We require a further planning & preparation fee of £1000.00 every six months after initial payment, with the final balance due no later than six weeks prior to your event.
- 2) In the event that you wish to cancel the 'Wedding Package' for some reason, then unless we are in breach of contract, you will have to pay any losses and costs we suffer as a result of the cancellation. We will retain the compensation fee and we may retain your payments as a contribution towards any costs or losses we suffer as a result of the cancellation.
- 3) We may cancel the event if;
 - a: Reasons beyond our control don't allow us to carry out the agreement
 - b: You fail to attend mutually agreed meetings essential in the planning of your event
 - c: You fail to keep up with contractual payments
 - d: You fail to inform us of external suppliers that could jeopardise our insurance arrangements
 - e: If we cancel the 'Wedding Package' in breach of contract or the terms of this agreement, we will pay you any costs you suffer because of the cancellation, which are a foreseeable consequence of the breach.
- 4) No less than six months prior to the event at a mutually convenient time we will hold a meeting to discuss menu choice leaving you in a position to be able to send out invitations.
- 5) No less than six weeks prior to the event at a mutually convenient time we will hold a meeting to confirm final details for the event. Your final numbers, final timings, any special requests and balance of payment are due at this time. Numbers received at this meeting are the final minimum numbers that will be charged for.
- 6) Lamphey Court Hotel & Spa shall not be held responsible for any errors that arise due to your non-attendance at these meetings.
- 7) Once the time of your ceremony has been booked this cannot be amended without prior authorisation.
- 8) If you wish your table plan to be typed by us, this will be required two weeks prior to the event. Please note we require Forenames and Surnames to compile a table plan, please do not use 'nicknames' or mum, dad etc. If you have chosen our stationary upgrade we will require this information no later than six weeks prior to the event to meet printing deadlines. No amendments can be made after this point.
- 9) No amendments can be made to pre orders once it is two weeks prior to the event.
- 10) We hold the right to use any images/photographs for advertising purposes however derived and may take photos ourselves on your wedding day for advertising purposes, assuming compliance with the Data Protection Act.
- 11) The final numbers and other details as confirmed by you will not differ significantly from the details recorded. If they are likely to change significantly or you wish to make other alterations to the event arrangements, you must telephone us and confirm in writing as soon as possible. We will endeavour to accommodate your amendments, but will not be liable to you if we are unable to do so.
- 12) We will be entitled to invoice you for any charges in connection with the event and any other charges agreed between you and us.

- 13) If payments are missed in accordance with the schedule provided at the point of booking, The Lamphey Court Hotel & Spa reserves the right to cancel the event and retain payments made by you as compensation.
- 14) If settling your account by Credit Card there will be a 2.5% surcharge, in order to avoid this we also accept payments by bankers draft, building society cheque, cash or debit card.
- 15) We must approve all external suppliers arranged by you or on your behalf in connection with the event, including bands and all other entertainers. We will have no liability to you if we refuse our approval for any reason. All external contractors must have current Public Liability & Electrical Insurance at an appropriate level.
- 16) You will be responsible for ensuring that any band, musician or other entertainer employed by you in connection with the event complies with all statutory requirements and all of our reasonable requirements, including noise/sound level restrictions.
- 17) Neither you nor any persons connected to you will affix anything to the walls, floors or ceilings of the venue without prior written approval.
- 18) Should you or any member of your party or any external supplier engaged by you (including bands or other entertainer) fail to correct any poor behaviour or cease any activities which are unacceptable, we will be entitled to require the relevant member/s of your party to leave the premises.
- 19) You will pay the cost of repairing any damage to the venue or any of its property caused by you or any of your party, agents or suppliers.
- 20) No drinks, alcohol or food may be brought into the venue by you or your party or your suppliers without prior written permission.
- 21) Any guest bringing their own drinks, alcohol or food into public areas on our premises may result in them being ejected and the items will be confiscated.
- 22) The venues name & logo may be used by you in publicity, once proof of the promotional material has been agreed with us in writing.
- 23) You will be responsible for all loss and damage unless caused as a result of our negligence or breach of this agreement. If either you or we are in breach of the arrangements under this agreement, neither of us will be responsible for any losses that the other suffers as a result, except those losses that which are a foreseeable consequence of the breach.
- 24) As it is our policy to continually improve the service we offer to our customers, we reserve the right to make changes to the specifications of our wedding package, which will not be to the detriment of your event and will not affect its price.

Prices quoted include the current VAT rate. At least six weeks' notice will be given of any price increases.

All covenants, agreements, undertakings, warranties and indemnities by more than one person are given jointly and severally.

The formation, existence, construction, performance, validity and all aspects whatsoever of this agreement shall be governed by the law of England and Wales.

Before signing terms Lamphey Court Hotel & Spa recommends that you consider Wedding Insurance. NB This is a legally binding document.

1st Client Signature

Print Name

2nd Client Signature

Print Name

Client Address

Phone Number 1

Phone Number 2

Phone Number 3

Email Address

On behalf of Lamphey Court Hotel & Spa, Signature

Print Name

Date

