

Wedding Packages at Caerleon Campus



*Here for you to make your special day
everything you could possibly wish for.....*

It's all in the detail....

Further information on our wedding venue, facilities and services are included in our wedding brochure. However, whilst you are reading through our choices for Food & Beverage please remember the added touches that are also included in our packages:

Red carpet on arrival
Linen table cloths and napkins
Toastmaster
Choice of colour schemed slip covers and serviettes
High chairs if required
Children's menu
Use of round cake stand and knife

Organising the perfect day is all about the detail, which is where our experienced Wedding Co-ordinators are beneficial. With professionalism, skill and years of practice we can help you feel at ease, ensuring we provide you with support and guidance to help plan and organise your civil ceremony, wedding ceremony and evening celebration. We can also suggest ideas and themes from previous weddings at our venue that may inspire you.

With lots of glowing testimonials from past Brides & Grooms rest assured you are in very safe hands.

Contact Us:

Tel: 01633 432989

Email: weddings@southwales.ac.uk

Website: Coming Soon!

Food Glorious Food...

As your Wedding Co-ordinator's here at Caerleon we appreciate how important food is to the overall success of your wedding, so we make sure we take time to discuss this with you, alongside our Catering Manager, at the planning stages to get it 'just right'. Our in-house team of chefs have taken special care and attention to create menus that will impress your guests (both adults and children), and most importantly meet your budget.

The following pages detail a variety of **Wedding Breakfast** options for you to choose from. Each menu offers a list of starters and desserts for you to choose from (one option from each) and is priced depending on the Main Course item within the menu. Should you require further information on any of the items listed please let us know. We are also able to offer a Cheese Board should you wish to add a fourth course to the menu (additional charge of £3.54 incl VAT).

We ask you to confirm your guests' **dietary requirements** in advance and have created two menus specifically for vegetarians (Menus 8 & 9). Should you have any other requests such as Gluten and / or Dairy Free please let us know in advance and we'll make sure we design a dish specifically to meet this request. We'll also work with you when finalising your table plan to ensure we are aware of where these guests are seated.

We have also created a number of **children's menus** to keep the little ones happy, alternatively should you prefer we can offer a half sized portion of the adult choice.

A number of **evening packages** are also available within this menu pack, together with drinks packages and canapé menus to complete your special day. However if you do not find anything that meets your requirements we are happy to meet and discuss your ideas to create a tailor made package for your wedding.



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Please refer to our Wedding Brochure for information on our Wedding Venue, Facilities and Services, together with costs, booking information, payment and Terms & Conditions.

Wedding Breakfast Menu 1

£22.50 per person (£18.75 excl. VAT)

Choice of Starters

Please choose **one** of the following to complement your main dish

**Homemade Seasonal Soup, served with freshly baked bread*

Smoked Salmon and Prawns served with Lime, Coriander and Crème Fraiche

A Trio of Melon, finished with a Raspberry Coulis

Duck Rillettes, served on Bruschetta complemented with a Rocket and Cranberry Parfait

A Tomato and Buffalo Mozzarella, served with a Rocket and Pesto Dressing

Asparagus wrapped in Parma Ham, sprinkled with shaved Parmesan and drizzled with a Honey and Mustard Dressing

Main Course:

Chicken Breast Wrapped in Bacon,

Served with a Mushroom Stuffing and Marsala Sauce

Choice of desserts

Please choose **one** of the following to complement your main dish

A Trio of Mini Lemon Desserts

Passion Fruit Bavaresis

Fresh Strawberry Tarte

Indulgent Belgian Box

Classic Crème Brulee with Lemon Shortbread

White Chocolate and Raspberry Cheesecake

A Trio of Mini Chocolate Desserts

Finished with Coffee and Mints

Wedding Breakfast Menu 2

£22.50 per person (£18.75 excl. VAT)

Choice of Starters

Please choose **one** of the following to complement your main dish

**Homemade Seasonal Soup, served with freshly baked bread*

Smoked Salmon and Prawns served with Lime, Coriander and Crème Fraiche

A Trio of Melon, finished with a Raspberry Coulis

Duck Rillettes, served on Bruschetta complemented with a Rocket and Cranberry Parfait

A Tomato and Buffalo Mozzarella, served with a Rocket and Pesto Dressing

Asparagus wrapped in Parma Ham, sprinkled with shaved Parmesan and drizzled with a Honey and Mustard Dressing

Main Course:

Supreme of Chicken, Poached in Cider and finished with Dairy Cream,

Ginger and Porcini Mushrooms

Choice of desserts

Please choose **one** of the following to complement your main dish

A Trio of Mini Lemon Desserts

Passion Fruit Bavaois

Fresh Strawberry Tarte

Indulgent Belgian Box

Classic Crème Brulee with Lemon Shortbread

White Chocolate and Raspberry Cheesecake

A Trio of Mini Chocolate Desserts

Finished with Coffee and Mints

Wedding Breakfast Menu 3

£23.50 per person (£19.58 excl. VAT)

Choice of Starters

Please choose **one** of the following to complement your main dish

**Homemade Seasonal Soup, served with freshly baked bread*

Smoked Salmon and Prawns served with Lime, Coriander and Crème Fraiche

A Trio of Melon, finished with a Raspberry Coulis

Duck Rillettes, served on Bruschetta complemented with a Rocket and Cranberry Parfait

A Tomato and Buffalo Mozzarella, served with a Rocket and Pesto Dressing

Asparagus wrapped in Parma Ham, sprinkled with shaved Parmesan and drizzled with a Honey and Mustard Dressing

Main Course:

Fillet of Salmon, served in a Watercress Sauce finished with a Wedge of Lemon

Choice of desserts

Please choose **one** of the following to complement your main dish

A Trio of Mini Lemon Desserts

Passion Fruit Bavaois

Fresh Strawberry Tarte

Indulgent Belgian Box

Classic Crème Brulee with Lemon Shortbread

White Chocolate and Raspberry Cheesecake

A Trio of Mini Chocolate Desserts

Finished with Coffee and Mints

Wedding Breakfast Menu 4

£24.50 per person (£20.42 excl. VAT)

Choice of Starters

Please choose **one** of the following to complement your main dish

**Homemade Seasonal Soup, served with freshly baked bread*

Smoked Salmon and Prawns served with Lime, Coriander and Crème Fraiche

A Trio of Melon, finished with a Raspberry Coulis

Duck Rilette, served on Bruschetta complemented with a Rocket and Cranberry Parfait

A Tomato and Buffalo Mozzarella, served with a Rocket and Pesto Dressing

Asparagus wrapped in Parma Ham, sprinkled with shaved Parmesan and drizzled with a Honey and Mustard Dressing

Main Course:

Slow Roasted Belly of Pork, served with Black Pudding, Apple Stuffing and Sage Gravy

Choice of desserts

Please choose **one** of the following to complement your main dish

A Trio of Mini Lemon Desserts

Passion Fruit Bavarois

Fresh Strawberry Tarte

Indulgent Belgian Box

Classic Crème Brulee with Lemon Shortbread

White Chocolate and Raspberry Cheesecake

A Trio of Mini Chocolate Desserts

Finished with Coffee and Mints

Wedding Breakfast Menu 5

£24.95 per person (£20.79 excl. VAT)

Choice of Starters

Please choose **one** of the following to complement your main dish

**Homemade Seasonal Soup, served with freshly baked bread*

Smoked Salmon and Prawns served with Lime, Coriander and Crème Fraiche

A Trio of Melon, finished with a Raspberry Coulis

Duck Rillettes, served on Bruschetta complemented with a Rocket and Cranberry Parfait

A Tomato and Buffalo Mozzarella, served with a Rocket and Pesto Dressing

Asparagus wrapped in Parma Ham, sprinkled with shaved Parmesan and drizzled with a Honey and Mustard Dressing

Main Course:

Traditional Roast Beef, served with Yorkshire Pudding and a Rich Gravy

Choice of desserts

Please choose **one** of the following to complement your main dish

A Trio of Mini Lemon Desserts

Passion Fruit Bavarois

Fresh Strawberry Tarte

Indulgent Belgian Box

Classic Crème Brulee with Lemon Shortbread

White Chocolate and Raspberry Cheesecake

A Trio of Mini Chocolate Desserts

Finished with Coffee and Mints

Wedding Breakfast Menu 6

£25.50 per person (£21.25 excl. VAT)

Choice of Starters

Please choose **one** of the following to complement your main dish

Homemade Seasonal Soup, served with freshly baked bread

Smoked Salmon and Prawns served with Lime, Coriander and Crème Fraiche

A Trio of Melon, finished with a Raspberry Coulis

Duck Rillettes, served on Bruschetta complemented with a Rocket and Cranberry Parfait

A Tomato and Buffalo Mozzarella, served with a Rocket and Pesto Dressing

Asparagus wrapped in Parma Ham, sprinkled with shaved Parmesan and drizzled with a Honey and Mustard Dressing

Main Course:

Roast Shoulder of Welsh Lamb in a Redcurrant and Rosemary Jus

Choice of desserts

Please choose **one** of the following to complement your main dish

A Trio of Mini Lemon Desserts

Passion Fruit Bavarois

Fresh Strawberry Tarte

Indulgent Belgian Box

Classic Crème Brulee with Lemon Shortbread

White Chocolate and Raspberry Cheesecake

A Trio of Mini Chocolate Desserts

Finished with Coffee and Mints

Wedding Breakfast Menu 7

£25.95 per person (£21.63 excl. VAT)

Choice of Starters

Please choose **one** of the following to complement your main dish

Homemade Seasonal Soup, served with freshly baked bread

Smoked Salmon and Prawns served with Lime, Coriander and Crème Fraiche

A Trio of Melon, finished with a Raspberry Coulis

Duck Rilette, served on Bruschetta complemented with a Rocket and Cranberry Parfait

A Tomato and Buffalo Mozzarella, served with a Rocket and Pesto Dressing

Asparagus wrapped in Parma Ham, sprinkled with shaved Parmesan and drizzled with a Honey and Mustard Dressing

Main Course:

Pan Fried Breast of Duck, served in a Fruits of the Forest Jus

Choice of desserts

Please choose **one** of the following to complement your main dish

A Trio of Mini Lemon Desserts

Passion Fruit Bavarois

Fresh Strawberry Tarte

Indulgent Belgian Box

Classic Crème Brulee with Lemon Shortbread

White Chocolate and Raspberry Cheesecake

A Trio of Mini Chocolate Desserts

Finished with Coffee and Mints

Wedding Breakfast Menu 8 (Vegetarian)

£22.50 per person (£18.75 excl. VAT)

Choice of Starters

Please choose **one** of the following to complement your main dish

Homemade Seasonal Soup, served with freshly baked bread

Smoked Salmon and Prawns served with Lime, Coriander and Crème Fraiche

A Trio of Melon, finished with a Raspberry Coulis

A Tomato and Buffalo Mozzarella, served with a Rocket and Pesto Dressing

*Asparagus sprinkled with shaved Parmesan and drizzled with
a Honey and Mustard Dressing*

Main Course:

Aubergine Stuffed with Ratatouille and topped with Caerphilly Cheese

Choice of desserts

Please choose **one** of the following to complement your main dish

A Trio of Mini Lemon Desserts

Passion Fruit Bavaois

Fresh Strawberry Tarte

Indulgent Belgian Box

Classic Crème Brulee with Lemon Shortbread

White Chocolate and Raspberry Cheesecake

A Trio of Mini Chocolate Desserts

Finished with Coffee and Mints

Wedding Breakfast Menu 9 (Vegetarian)

£22.50 per person (£18.75 excl. VAT)

Choice of Starters

Please choose **one** of the following to complement your main dish

Homemade Seasonal Soup, served with freshly baked bread

Smoked Salmon and Prawns served with Lime, Coriander and Crème Fraiche

A Trio of Melon, finished with a Raspberry Coulis

A Tomato and Buffalo Mozzarella, served with a Rocket and Pesto Dressing

Asparagus sprinkled with shaved Parmesan and drizzled with a Honey and Mustard Dressing

Main Course:

Spinach and Goats Cheese Filo Bundles served with Pine Nuts

Choice of desserts

Please choose **one** of the following to complement your main dish

A Trio of Mini Lemon Desserts

Passion Fruit Bavarois

Fresh Strawberry Tarte

Indulgent Belgian Box

Classic Crème Brulee with Lemon Shortbread

White Chocolate and Raspberry Cheesecake

A Trio of Mini Chocolate Desserts

Finished with Coffee and Mints

Children's Menu

£10.00 per person (£8.33 excl. VAT)

Choice of Starters

Please choose **one** of the following

*Tomato Soup served with freshly baked bread
Fanned melon
Cheesy Garlic Bread*

Choice of Mains

Please choose **one** of the following

*Chicken Goujons served with Chips and Peas
Bangers and Mash served with Peas and Gravy
Pasta in a Tomato Sauce Topped with Cheese*

Choice of Desserts

Please choose **one** of the following

*Selection of Ice Creams
Chocolate Mousse
Strawberry Cheesecake*

*Alternatively we can offer a half sized portion of the adults menu
at £12.00 per child incl VAT*

Canapé Selection

£3.95 per person (£3.29 excl. VAT)

Sample Menu

(Choose 3 items)

Honey and Wholegrain Mustard Sausages

Smoked Salmon Canapé Selection

Mini Yorkshire Puddings with Beef and Horseradish

Oriental Spring Rolls with Soy Sauce

Filo Coated King Prawn with a Sweet Chilli Dip

Mini Mozzarella and Cherry Tomato Skewers with Pesto

Hoi Sin Duck Spring Rolls

Chicken Satay with a Peanut Dip

Cheese and Jalapeno Pepper Goujons (v)

Mini Samosas and Onion Bhajis (v)

Vegetable Dim Sum (v)

Additional Canapé Items are available at a charge of £1.80 per item.

Choose from a selection of cold, warm and sweet canapés.

Menus are available on request.

Evening Buffets

Simple Buffet

£5.94 per person (£4.95 excl VAT)

A Variety of Sandwiches, including a Vegetarian assortment
Crisps and Nibbles
Mini Baked Crolines

Pick & Mix Buffet

£7.14 per person (£5.95 excl VAT)

Please choose **one** of the following

Assorted Sandwiches
Mini Assorted Rolls
Assorted wraps

All served with a Meat, Fish and Vegetarian selection and served with Crisps

Please choose **three** of the following:

Chicken Tikka Split Stick, served with a Yoghurt and Mint Dip(x1)

Sticky Chicken Yakitori Skewer served with a Hoi Sin Sauce(x1)

Mediterranean Bruschetta (x2)

Filo Coated King Prawn, served with a Sweet Chilli Dip (x1)

Mini Indian Selection, served with a Yoghurt and Mint Dip (x2)

Selection of Crudités, served with a Hummus Dip

Vegetable Samosas, served with a Mango Chutney (x1)

Mini Buffet Sausage Roll (x1)

Homemade Cheese & Tomato Quiche (x1)

Additional Pick and Mix items can be selected and are charged at £1.98 (£1.68 incl VAT) ***per item***

Alternative Evening Options

Hot Bacon Rolls / Hot Dogs

£4.75 per person (£3.96 excl VAT)

A Floured Bap Filled with Local Back Bacon

Freshly Baked Rolls Filled with Local Sausage

Mushroom & Swiss Cheese (v)

Served with a Selection of Relishes

Hot Pork Rolls

£5.50 per person (£4.58 excl VAT)

A Roast Joint of Pork, accompanied by Crispy Crackling, Sage and Onion Seasoning and Served with Homemade Apple Sauce

Cheese Board

£4.95 per person (£4.13 excl VAT)

To include a selection of Stilton, Farmhouse Cheddar and Brie with Dried Apricots, Grapes and Celery, Kettle Chips served with either Fresh Bread or Cheese Biscuits

Drinks Packages

Package 1

£10.95 per guest incl VAT (£9.13 excl. VAT)

Arrival drink

Glass of Summer or Winter Pimms or Bucks Fizz

With Orange Juice and Mineral Water

Wine with Wedding Breakfast

Glass of House Wine – White or Red

Toast

Glass of Sparkling Wine – White or Rose

Package 2

£13.95 per guest incl VAT (£11.63 excl VAT)

Arrival drink

Glass of Kir Royale or Pimms

With orange juice and miner water

Wine with Wedding Breakfast

2 x Glass of House Wine – White or Red

Toast

Glass of Sparkling Wine – White or Rose

Drinks Packages (continued)

Package 3

£16.95 per guest incl VAT (£14.13 excl VAT)

Arrival drink

Glass of Kir Royale or Pimms

With orange juice and miner water

Wine with Wedding Breakfast

2 x Glass of House Wine – Red, White or Rose

Toast

Champagne

Drinks Menu

<i>White/Red Wine Reception with Juice and Water</i>	<i>£3.95 per guest incl VAT (£3.29 excl VAT)</i>
<i>Pimms reception with juice and water</i>	<i>£4.95 per guest incl VAT (£4.13 excl VAT)</i>
<i>Sparkling Wine reception with juice and water</i>	<i>£4.95 per guest incl VAT (£4.13 excl VAT)</i>
<i>Champagne reception with juice and water</i>	<i>£6.95 per guest incl VAT (£5.79 excl VAT)</i>

Wine List

White Wines

Bonavita Pinot Grigio, *Fresh with notes of ripe peach and citrus, backed by a touch of richness.* *£12.50 per bottle*
South Australia (£10.42 excl VAT)

Altoritas Sauvignon Blanc, *Bright, refreshing, herbaceous aromas with gentle gooseberry and lemon fruit.* *£13.50 per bottle*
Central Valley - Chile (£11.25 excl VAT)

Berri Estates Unoaked *Un-oaked, a tropical fruit flavoured wine with notes of spring blossom and honey.* *£13.14 per bottle*
Chardonnay - Australia (£10.95 excl VAT)

Cullian View Chenin Blanc - *Zesty fresh, well balanced Chenin* *£12.50 per bottle*
South Africa (£10.42 excl VAT)

Fair Horizons Fair-trade *Bright floral aromas with fresh lemon and light tropical fruit and a fragrant clean refreshing finish.* *£14.50 per bottle*
Sauvignon Blanc - Western Cape (£12.08 excl VAT)
South Africa

ROSE WINES

<i>Whispering Hills White Zinfandel, - California USA</i>	<i>Loads of fresh summer-fruit flavours and lively acidity. Medium-bodied to appeal to most palates, California's own Zinfandel.</i>	<i>£12.50 per bottle</i> <i>(£10.42 excl VAT)</i>

<i>Solstice Pinot Grigio Rosé delle Venezie - Italy</i>	<i>Refreshingly dry with notes of strawberry fruit.</i>	<i>£13.00 per bottle</i> <i>(£10.83 excl VAT)</i>

RED WINES

<i>Altoritas Merlot - Central Valley Chile</i>	<i>Soft, light and fruity Merlot with plummy aromas and a hint of spice.</i>	<i>£13.50 per bottle</i> <i>(£11.25 excl VAT)</i>

<i>Marqués de Morano Rioja Tinto - Spain</i>	<i>A lighter style for Rioja, just a hint of traditional oakiness and abundant juicy ripe berries.</i>	<i>£14.50 per bottle</i> <i>(£12.08 excl VAT)</i>

<i>Berri Estates Shiraz - Australia</i>	<i>Ripe blackcurrant, dark berry fruit, with a hint of oak on the finish.</i>	<i>£13.50 per bottle</i> <i>(£11.25 excl VAT)</i>

<i>Château Montcabrier, Bordeaux Supérieur France</i>	<i>A supple Merlot-dominated Claret, with a rich smoky bouquet and elegant, soft fruit on the palate.</i>	<i>£15.50 per bottle</i> <i>(£12.92 excl VAT)</i>

<i>Fair Horizons Fair-trade Cabernet-Petit Verdot - Western Cape, South Africa</i>	<i>Soft and spicy: full of jammy blackcurrant and pepper spice.</i>	<i>£14.50 per bottle</i> <i>(£12.08 excl VAT)</i>

CHAMPAGNE & SPARKLING WINE

<i>Rondel Brut, Cava Spain</i>	<i>A Spanish sensation: full of apple fruit-filled bubbles.</i>	<i>£15.50 per bottle</i> (£12.92 excl VAT)

<i>Conti D'Arco Prosecco Italy</i>	<i>Sparkling with fresh apples, pears and a just a hint of white peach.</i>	<i>£16.50 per bottle</i> (£13.75 excl VAT)

<i>Sant' Orsola Pinot Cuvée Rosé Brut Italy</i>	<i>Fashionably pink this pear fizz is light, dry and refreshing.</i>	<i>£16.50 per bottle</i> (£13.75 excl VAT)

<i>Louis Dornier et Fils Brut France</i>	<i>A light, fresh, vigorously youthful Champagne with a fine, elegant, slightly lemony nose, lively mousse and long, crisp palate.</i>	<i>£25.00 per bottle</i> (£20.83 excl VAT)

Contact Information

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4 amazing locations, 1 experienced team.**