

Congratulations

on your forthcoming marriage

We are delighted that you are considering holding your wedding reception at Peterstone Court. Set in beautiful gardens overlooking the River Usk and Brecon Beacons, Peterstone Court is a stunning Georgian Manor, ideally suited for that perfect Country Wedding.

Whichever season you decide to marry, each one brings its own special visual charm. Our views, gardens, and interiors form the perfect backdrop for memorable photographs of your day, with a license for Civil Ceremonies, we can marry you on the premises too.

Offering free range home reared food from the family farm, friendly customer service and advice, our dedicated team are here to ensure that your special day will be all you ever dreamed of and more.

And with the addition of the Spa at Peterstone in 2006, we will even pamper you along the way, so you arrive at your wedding day looking your best and feeling totally calm and relaxed.

At Peterstone Court we pride ourselves on tailoring each wedding day to your individual needs, whether reassuringly traditional or something a little unusual - from small and intimate gatherings to the grandest of banquets. With a wide selection of menus from our talented chef, including plenty of choice for vegetarians, we offer a bespoke package that is truly as individual as you are.

We have 12 individually styled en-suite rooms, 8 in the main house and 4 split level suites in the converted stables, all boasting original features and many with fantastic views of the surrounding countryside.

Peterstone Court offers ample parking and superb accommodation for you and your guests. From the moment of your initial visit we hope you will enjoy our informal and homely atmosphere. To ensure that you have complete confidence in our ability, one of our experienced team will co-ordinate your wedding celebration from the initial enquiry to the actual day. They will be on hand to support and guide you throughout the preparation and planning stages of your wedding and will co-ordinate everything on the big day itself.

Each Peterstone wedding is different and no two end up costing the same, however to give you some idea of the costs we have included sample prices in this pack. A visit to Peterstone Court and a meeting with one of our team will clarify some of the details and will allow us to provide you with an estimated quote of the cost of the day.

We hope the enclosed information is of interest and hope that you'll contact us soon with any queries you have or to make an appointment to visit us here at Peterstone Court.

Peterstone
Court

Peterstone Court

We have been licensed under the Marriages (Approved Premises) Regulations Act 1995.

Should you decide to hold your ceremony at Peterstone Court you must first contact Mrs Cheryl M King, the Registrar at the Brecon office, on 01874 624334.

The registrar's fees for the ceremony are payable directly to that office.

Room Hire For Wedding Ceremony Only *(Inclusive of license fee)*

The Pen-y-fan Room max no. 120
The Library max no. 30

For room hire charges please see our tariff card.

Your ceremony will usually take approximately twenty minutes and we would suggest some form of music prior to the ceremony, e.g. pianist, harpist or your own music on CD. Please seek the approval of the registrar beforehand.

Legal requirements of the ceremony are that no drink or food can be consumed in the room for one hour prior to, or during, the ceremony. Smoking is not permitted. Video recorders and photography will be allowed at the discretion of the registrar.

Your Wedding Day

Our Wedding Breakfasts are inclusive of:

- Room hire for your Wedding Breakfast
- White table linen and white linen napkins
- Use of our cake stand and knife
- Our Menu Cards
- Services of a duty manager to orchestrate the day
- Private bar facilities
- Use of our extensive grounds for your photography
- Preferential room rates for you and your guests

For prices please see tariff card.

Finishing Touches

At Peterstone Court we are constantly striving to introduce new ideas. To this end our team will be delighted to offer advice and guidance on your individual ideas for the perfect wedding.

We offer a range of additional service's including coloured linen, flowers, candles, swags, garlands and chair covers, we can dress the breakfast suite in keeping with your colour scheme or chosen theme to add a touch of glamour and elegance to the occasion. Or dress our staircase and archway, to make your day even more magical.

Finally, as a special treat for the Bride and Groom, a luxury package of champagne, roses and chocolates can be arranged for the Bridal Suite if desired. Entertainment is down to you, but help and information are always available. Please feel free to shower the happy couple with dried petal confetti in the gardens. (Please do not use confetti in the house – it takes years to clean up!)

Room Hire

The cost of room hire for your wedding breakfast and evening buffet is included in the price of your wedding and will generally be held in our Pen-y-Fan Suite.

This most elegant of rooms boasts numerous original features including open fires, high ceilings and elegant chandeliers. With tall windows overlooking the beautiful countryside beyond, the room has easy access to the terrace and gardens and its own private bar.

The Pen-y-Fan Suite is easily adaptable for parties from 40 to 120, however if you require something smaller and more intimate our oak-panelled library with open hearth makes for a perfect setting for wedding ceremonies for up to 30 people.

Our Saturday weddings are required to bring a minimum of 75 guests and all our rooms for two nights. Friday and Sunday weddings are required to bring a minimum of 50 guests and take all rooms for one night. Monday to Thursday, feel free to bring as few or as many guests as you like. Bookings of over 50 guests will be required to take all the rooms.

Accommodation

We have 12 individually styled en-suite rooms, 8 in the main house and 4 split-level suites in the converted stables, all boasting original features and many with fantastic views of the surrounding countryside.

Should you require additional rooms, accommodation can be arranged at our sister establishment The Manor Hotel, just 8 miles away, taxis on request.

Further information can be obtained through our reception. We are happy to offer you and your guests the following preferential rates for one and two night stays.

Please see our tariff card for room rates for one and two night's Bed and Breakfast.

Optional Hotel Hire

1. Exclusive use of all ground floor areas. To include library, lounge, bar and terrace.(not including grounds)
2. Exclusive use of Peterstone Court. To include the above and also spa facilities (excluding treatment costs) grounds, terracing and pool. (please be aware the spa and leisure is also a private members club of which these cannot be excluded – however most are very understanding during an exclusive use wedding)

Evening hire of Pen-y-fan ballroom without buffet will incur a room hire charge.

A dance floor can be provided. (For optional hotel hire charges please see tariff card.)

Our Food

At Peterstone Court we love food and are committed to using the freshest of local ingredients, much of which is sourced from our own family farm just 7 miles away. Our talented kitchen team has designed the following quality selection of dishes to suit your budget and tastes.

Canapé Packages

Canapes offer your guests something to nibble before the reception and are usually served with drinks after arrival at Peterstone Court.

Cold Canapés

Thai pork, peanut and lettuce 'spring rolls'
Stilton shortbread with stilton pate
Cheddar biscuits with red onion and tomato
Smoked salmon and cream cheese mini bagels
Caerphilly cheese and welsh cake
Duck liver pate with pear chutney on melba toast
Proscuitto and rocket forks
Parmesan shortbread with goats' cheese and salsa Verde
Aubergine, roasted pepper, and goats cheese rolls
Mini croissant with ham and cheese
Gazpacho shots
Cucumber cups with minted couscous and crème fraiche
Quails egg and asparagus en crouete
Fresh spinach, Caerphilly cheese and ricotta quiche

Warm Canapés

Mini Thai fishcakes
Salt and pepper prawn tempura
Chicken satay sticks
Vegetable spring rolls with peanut dipping sauce
Sesame prawn toasts
Welsh rarebit crostini
Chorizo sausage rolls with saffron and tomato salsa
Calamari fritti with garlic mayonnaise
Chick pea Falafels
Crispy lamb samosas
Kedgerie tartlets
Grilled prunes and bacon
Mini carrot, parsnip and coriander pasty
Crisp risotto balls with Mozzarella
Mozzarella, basil and cherry tomato skewers
Pissalidiere (southern French style pizza bites)

Wedding Breakfast Menus

We have compiled a number of Wedding Breakfast menus within different price categories.

If you have any particular favourites that are not on the menu please do ask.

We also have a separate vegetarian and children's menu.

All main courses include a selection of fresh seasonal vegetables.

Fork Buffet

Three choices of meat and one of fish;
Two choices of meat and one vegetarian;
Two choices of meat;

EXAMPLE CARVED BUFFET

Hot Roast rib of Beef
Honey Baked Home Cured Ham
Roast Turkey with a Chinese Glaze
Dressed Poached Local Salmon

Hot Minted Potatoes
Various Mixed Salads
Assorted Dips

Exotic Fruit Pavlova
or
Dark Belgian Chocolate Tart

Coffee and Mints

Menu A

Leek and Potato soup
Fresh minted pea soup with parmesan and truffle oil
Wild mushroom and Perl Las (welsh blue cheese) tartlet
with crispy leeks
Free range 'Glaisfer' chicken liver parfait with pear chutney
and toasted brioche
Chilled melon and mango salad with pickled ginger and
dandelion

Confit of home reared Lamb, creamed mashed potatoes
and rosemary red wine sauce
Roast Sirloin of welsh black beef, duck fat roasties,
Yorkshire pudding and rich beef gravy
Roast escalope of Salmon with Provencal roasted
vegetables and basil pesto
Supreme of home reared free-range chicken with soft Polenta
and wild mushroom, balsamic, shallot and thyme sauce

Individual Fruit Pavlova with bower farm Jersey cream

Choux Pastry Profiteroles Filled with Chantilly Cream

Dark Chocolate Sauce

Glazed Lemon Tart with Raspberry Sorbet

White Chocolate and Mascarpone Cheesecake
with Seasonal fruit Topping

Apple and Cinnamon Crumble with Sauce Anglaise
or Vanilla Ice Cream

Menu B

Wild Mushroom and Thyme soup
Roasted plum tomato soup with basil pesto
Home cured salmon 'Gravadlax'
with cucumber and dill crème fraiche
Grilled welsh goats cheese salad
Pickled beetroot and caramelised walnuts
Spicy Thai fishcakes with Asian style coleslaw
Welsh farmhouse Caerphilly Glamorgan sausages
with Plum chutney

Baked spiced lamb filo parcels,
aromatic cous cous and apricot chutney

Roast Sirloin of welsh black beef, duck fat roasties,
Yorkshire pudding and rich beef gravy
Roast loin of home reared old spot pork with black pudding
stuffing, duck fat roasties, thyme gravy
Roast leg of home reared Lamb with garlic, and rosemary,
duck fat roasties and gravy

Baked hake steak with cider, leek and mussel sauce
Roast supreme of home reared free range Guinea fowl
with creamed parsnips, and bittersweet orange sauce

Strawberry Alexander meringue

Dark Chocolate Tart with Seville orange Sorbet
Cappuccino Crème Brulee with Shortbread Biscuits
Sticky Toffee Pudding with Caramel Sauce and thick Jersey cream

Marmalade and Whisky Bread and Butter Pudding
Apple and Cinnamon Crumble with Sauce Anglaise
or Vanilla Ice Cream

Menu C

Butternut squash soup with saffron and orange
Coldwater prawn and crayfish cocktail
with little gems and avocado
Buffalo mozzarella, Black figs, & Garden rocket
Fresh local asparagus with rocket and shaved Parmesan
OR hollandaise (seasonal)
Confit of home reared Glaisfer duck leg with
red onion marmalade
Thai Pork appetizer served in little gems
with peanuts and coriander

Fillet of Welsh black "Beef Wellington" with rich
Madeira wine and shallot sauce
Fillets of line caught Sea Bass with potato rosti, roasted
peppers. Parmesan crisps and tomato pesto
Roast Rack of Pork with a rosemary and garlic sauce
Celeriac and apple mash
Roasted loin of Welsh 'Glaisfer lamb' with pine nut and apricot
stuffing, champ potatoes and confit root vegetables

Coconut Pannacotta with Pineapple Sorbet
Apple and Rosemary Tart Tatin with Calvados Ice cream
Warm Chocolate Fondant With Clotted Cream
and Orange Syrup

William Pear Parfait with Red Wine Poached Pears
A Selection of British and Continental Cheeses,
Assorted Biscuits and Quince Jelly

Apple and Cinnamon Crumble with Sauce Anglaise
or Vanilla Ice Cream

Vegetarian Selection

The vegetarian menu is offered at the same price as the wedding menu selected.

Leek and Potato Soup with Chive Crème Fraiche

Roasted Plum Tomato Soup with Parmesan Croute

Grilled Goats Cheese

With Broad Bean and Rocket, aged Balsamic

Mushroom, Leek and Perl Las Tartet

Vegetarian Mezze Plate (Olives, Hummus,
Greek Salad and Warm Pitta Bread

Tian of Mediterranean Vegetables

With Chargrilled Halloumi and a Red Pepper Coulis

Wild Mushroom Risotto

Aubergine and Buffalo Mozzarella Moussaka

With Marinated Artichoke and Wilted Spinach

Sweet Potato and Courgette Lasagne

With Crisp onions and a sweet chilli dressing

Mixed Bean and Lentil Cassoulet

With fresh spinach and Gremolata Crumb Topping

Childrens Menus

Steamed Salmon

With New Potatoes and Green Beans

Breast of Free Range Chicken

With Chips and Peas

Organic Sausages

With Mashed Potatoes and Onion Gravy

Battered Goujons of Plaice

With Chips and Peas

Pasta Carbonara

Fresh Fruit Salad

Selection of Homemade Ice Creams

Chocolate Mousse

With Shortbread Biscuits

Natural Yogurt and Seasonal Fruit Topping

Menus A, B, C are also available in child-size portions
if required at half the adult price.

There is no charge for children under 2

Evening Food

Please note these menus are not available for the Wedding Breakfast.

Hot Food Buffet

Chilli Con Carne with Nachos, Sour Cream & Guacamole

Thai Green Chicken Curry with Jasmine Rice

Beef Bourguignon with Roasted New Potatoes

Vegetable Madras with Poppadums and Basmati Rice

Wild mushroom, Fresh Pasta, Parmesan & Truffle Layer

Goats Cheese, Caramelised Red Onion, & Fresh Spinach Open Tart

Spicy Italian lamb meatballs with pesto dip

Finger Buffet

Vegetable Samosas

Garlic Bread

Barbecued Chicken Drumsticks

Duck Spring Rolls

Honey and Mustard Glazed Chipolatas

Cheddar Cheese and Bacon Potato Skins

Selection of Sandwiches on white and brown bread

Sesame Prawn Toasts

Mini Thai fishcakes, coriander, spring onion and soy

Salt and pepper prawn tempura

Chicken satay sticks

Vegetable spring rolls with peanut dipping sauce

Welsh rarebit crostini

Chorizo sausage roll with saffron and tomato salsa

Calamari fritti with garlic mayonnaise

Chick pea Falafels with cumin and yoghurt

Crispy lamb samosas

Kedgerie tartlets

Pissalidiere

Mini carrot, parsnip and coriander pasty

Crisp risotto balls with Mozzarella

Mozzarella, basil and cherry tomato skewers

Buffet Pork pie's

Fresh spinach, Caerphilly cheese and ricotta quiche

Finger Buffet Desserts

Mini Doughnuts

Mini Meringues

Tiramisu Tartlets

Strawberry Tartlets

Raspberry and Coffee Squares

Lemon and Ginger Chocolate Cups

Cheese and Meat Platters

5 Continental Cheeses

5 Continental Hams and Meats

Selection of Salads

Assorted Biscuits and Breads

Sun Blushed Tomatoes and Olives

A selection of Chutneys

Hog Roast

Stuffing, Apple Sauce, Crackling

Bread Rolls

Selection of Salads

New Potatoes

Evening Barbecue (weather permitting)

Hot Dogs, Beef Burgers, Jacket Potatoes and Homemade

Coleslaw, salads and breads

Additional Items – Chicken Drumsticks, BBQ Ribs, Green Salad
Rice Salad, Waldorf Salad, Pasta Salad, Garlic Bread, Vegetarian
Sausages, Vegetarian Burgers.

Post-Bufferet Midnight Munchies

Served between the hours of 12am and 12.30am.

For those party animals that need refuelling about midnight, we will be happy to serve Bacon Sarnies or something similar. Let us know your favourite.

For all menu prices please see our tariff card.

Should you wish to have a truly individual wedding breakfast we can offer extra fish courses, cheese courses, or homemade sorbets for an additional charge – please see one of our team.

Wedding Day Drinks

Pre-Wedding Breakfast drinks.

These can be served outside during the summer months or in the lounge bar, terrace and library if a little cooler.

Here are some suggestions;

Pimms

A traditional summer drink, with lemonade, cucumber orange and fresh mint.

Mulled wine

A warming mix of red wine, spices and orange juice.

Kir Royale

Sparkling wine or champagne with a dash of Cassis.

Bucks Fizz

Sparkling wine or champagne with a fresh orange juice.

Bellini

Sparkling wine or champagne with peach juice.

Homemade Lemonade

Fresh lemons, sugar and water and nothing else.

Local Organic Apple Juice

Available with Charles Ross Apples (Sweet)
or Bramley apples (Medium Sharp)

Drinks Packages

To make things a little easier for you we have put together some example drinks ideas;

Drinks Pack 1

- Glass of Sparkling wine, bucks fizz, mulled wine or wine
- ½ bottle of red or white wine per person
- Glass of Sparkling wine to toast

Drinks Pack 2 - New World Selection

- Glass of Sparkling wine, bucks fizz, mulled wine or wine
- ½ bottle of wine per person
- Choose a selection from a New World wine list
- Glass of Champagne to toast

Drinks Pack 3 - Classic Old World Selection

- Glass Champagne, Kir Royale, Bellini, Pimms or mulled wine
- ½ bottle of wine per person
- Choose a selection from our Old World wine list
- Glass of Champagne to toast

We will be happy to provide our latest banqueting wine list on request.

Please note that all alcoholic beverages bought to our premises will be subject to corkage.