Contact Details

A brochure only tells part of the story, we would really recommend you arrange a visit, have a chat, cup of tea and take a good look around the house and grounds.
Please do not hesitate to contact us.

Peterstone Court Country House
Brecon Rd
Llanhamlach
Powys
LD3 7YB

Tel: 01874 665387

Email: weddings@peterstone-court.com

Web: www.peterstone-court.com

Peterstone Court

Peterstone Court

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 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 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 are 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. We also have a 3 bed roomed self contained cottage only 2 minutes walk along our driveway. All rooms boast 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

Your Perfect Wedding in the Country

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 IPOD. 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

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. 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!)

GOODS	SUPPLIER	ADDRESS	TEL NO
Cars	Crèmedela Creme	Brynhyfryd, 8 Knoll Road Abergavenny www.cremegavenny.co.uk	01873852157
Chair Covers	The Welsh Chair Cover Company	www.weddings-in-wales.co.uk	01495350044 07791293479
	The Chair Cover Co.	www.chaircovercompany.co.uk	02920195833
Disco	Ocsid	mark@ocsid.net	01874622644
Pianist	David Westcott	David.wescott1@virgin.net	
Casino & Games	Tim Bufton	immediateaction@msn.com	01495310915 07976897665

Recommended Wedding Suppliers

GOODS	SUPPLIER	ADDRESS	TEL NO
Flowers	Mairwen Mackintosh	14 Ostringen Close Abergavenny NP7 5LY	07957 873414 01873 850693
	Petals	The Market Hall CRICKHOWELL Powys	01873811885
	Hilary'sFour Seasons	22 Cross Street, Abergavenny, NP7 5EW www.hilarysfourseasons.com flowers@hilarysfourseasons.com	01873853086 01873858636
Stationary	So Inviting	The Old Orchard, Wyndham Street, Machen CF83 8UE	01633440342
Videos	Simon O'Gorman	email@simonogorman.co.uk www.simonogorman.com	08452579007 07791592213
	Razzelcam Productions	enquiries@razzelcam.co.uk 07748458212	
Cakes	Coen Cakes	51 Mcdonnel Road, Bargoed CF81 8UE	01443839459
Bridal Gowns	Cariad Bridal Wear	24 Beaufort Street Brynmawr NP23 4AQ	01495313406
	Magic Moments	18 Cross street, Abergavenny NP7 5EW	01873859337
Photography	Fairyodd Weddings	53 Beaufort St, Brynmawr, NP23 4AF www.fairyodd.com	01495311574
	Jo Hansford	30 Fairfield Road Southville Bristol BS3 1LG jo@johansfordphotography.com www.johansfordphotography.com	0117 9535801
Harpist	Ruth Thomas	Ruththomas76@hotmail.com	07957640957 01873840605
	Angharad Evans	86 Dinas Baglan Road PORT TALBOT SA12 8AF	01639884705
Horse Drawn Coaches	Rushmore Coaches	Rushmere Farm Crossways COLEFORD GL16 8QP	01594835319 01873852825
Gents Outfitters	Ian Poutney	14 Frogmore Street ABERGAVENNY Monmouthshire	

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

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 a varied and quality selection of dishes to suit your budget and tastes.

Accommodation

We have 12 individually styled en-suite rooms, 8 in the main house and 4 split-level suites in the converted stables, and not forgetting our new 3 bedroomed cottage - 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 - Commences from 2pm

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.)

Canapé Packages

Canapes offer your guests something to nibble before the reception and are usually served with drinks after arrival at Peterstone Court. We would suggest a minimum selection of 5 with a mixture of warm and cold choices

COLD CANAPÉS

Thai pork, peanut and lettuce 'spring rolls'
Stilton shortbread with stilton pate
Cheddar biscuits with red onion and tomato
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 croute
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
Kedgeree 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)

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

oooOOOooo

Confit of home reared Lamb, creamed mashed potatoes and rosemary red wine sauce

Roast Local Welsh Beef, duck fat roasties, Yorkshire pudding and rich beef gravy

Roast escalope of Salmon with Provencal roasted vegetables and basil pesto

Roast Free range Bronze Turkey
chipolata and bacon rolls, thyme and lemon stuffing, duck fat roasties and rich gravy

oooOOOooo

Individual Fruit Pavlova with bower farm Jersey cream

Choux Pastry Profiteroles Filled with Chantilly Cream
Dark Chocolate Sauce

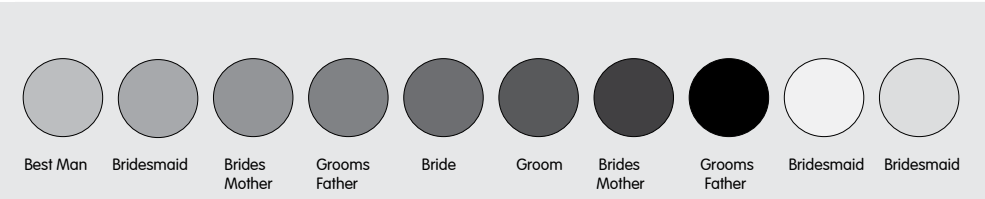
Glazed Lemon Tart with Raspberry Sorbet

White Chocolate and Mascarpone Cheesecake with
Seasonal fruit Topping

Apple and Cinnamon Crumble with Sauce Anglaise or
Vanilla Ice Cream

Who Sits Where?

This is what we suggest at Peterstone Court



We recommend that you have no more than ten on the top table as it makes the table too long.

Do we have to have a line-up?

This depends on your personal choice, but we would remind you that your reception is sometimes the first time you may have met each other's family and this is a very good time for this to take place. If you do take the option of a line up the only people to make up the line should be – the Bride, the Groom and both sets of parents.

Who says what & when?

Speeches following the cake cutting, ceremony and champagne serving and we recommend that you should follow this order:
First – Father of the Bride
Second – The Groom
Third (optional) – Groom's Father
Fourth – any one of the guests
(We suggest that you make sure that there are equal speakers from both sides of the family.
Fifth – The Best Man

Who Toasts Whom?

The Father of the Bride toasts the Bride & Groom
The Groom proposes the Bridesmaids
The Father of the Groom should toast the Bride & Groom
The Best Man responds to the Groom and thanks the Groom for his toast and then toasts the Bride & Groom

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;

Silver Selection

- Glass of sparkling wine, bucks fizz, mulled wine or wine on arrival
- 1 glass of wine per person with meal
- Glass of sparkling wine to toast
- Upgrade to ½ bottle per person with meal

Gold Selection

- Glass of sparkling wine, bucks fizz, mulled wine or wine on arrival.
- 1 glass of wine per person with meal
- Glass of Champagne for toast
- Upgrade to ½ bottle per person with meal

Platinum Selection

- Glass of Champagne, Kir Royale, Bellini, Pimms or Mulled wine on arrival
- 1 glass of wine per person with meal
- Glass of Champagne for toast
- Upgrade to ½ bottle per person with meal

For more detailed information on the various wine packages please take a look at the seprate brochure

*all prices are subject to future Duty and VAT increases

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

oooOOOooo

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

Roast Free range Chicken Supreme
Soft mascarpone and parmesan polenta
balsamic shallots, wild mushroom and pancetta sauce

oooOOOooo

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

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

oooOOOooo

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

oooOOOooo

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

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 Tarlet

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

oooOOOooo

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 Gremolota Crumb Topping

Children's Menus

Age 2 - 10

Steamed Salmon
With New Potatoes and Green Beans

Home made Free range Chicken nuggets
With Chips and Peas

Organic Sausages
With Mashed Potatoes and Onion Gravy

Battered Goujons of Plaice
With Chips and Peas

Pasta Carbonara

oooOOOooo

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

Fork Buffets

Display buffets are an excellent alternative to a hot meal. They offer a choice of hot and cold food, with many different tastes.

Example of a Carved Buffet

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

Various mixed Salads
Hot Minted Potatoes
Garlic Bread
Assorted Dips

Exotic Fruit Pavlova or
Dark Belgian Chocolate Tart

Coffee with Mints

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

Other main dishes could include a suckling pig, king prawns, poussin, stuffed pheasant, roulades, barbecued ribs, hand raised pies, dressed crab, lobster, paella, roasted Mediterranean vegetables, deep fried mushrooms etc…

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
Kedgeree 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

Mini Doughnuts
Mini Meringues
Tiramisu Tartlets
Strawberry Tartlets
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

Our Hog roasts are done entirely on the premises by our own team of chefs

Stuffing and Apple Sauce
Floury baps
Selection of Salads
Coleslaw
Chips

Evening Barbecue (weather permitting)

Hot Dogs
Beef Burgers
Jacket Potatoes
Homemade Coleslaw
Green Salad & Breads

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

Midnight Munchies

Served between the hours of 12.00am 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. (Please see our terms and conditions)