



THE GWYDYR HOTEL
WEDDINGS





WELCOME TO THE GWYDYR HOTEL

Eich lleoliad unigryw yng nghanol cefn gwlad Eryri
Your unique venue in the heart of rural Snowdonia.

The Gwydyr Hotel is a beautiful Victorian property dating back to the early 1800s. Lying in the heart of Snowdonia, The Gwydyr Hotel is the perfect venue for your special day. From the grandeur of the historic building to the stunning views of the surrounding countryside, The hotel is sure to provide the perfect backdrop for your wedding.

The hotel has a newly refurbished wedding suite with its own unique features and décor. Our Gwydyr suite is capable of holding civil ceremonies from 10 – 100 guests and up to 150 for an informal evening reception.

The experienced team of wedding planners at The Gwydyr Hotel will be on hand to help you plan every aspect of your special day.





CONGRATULATIONS ~ LLONGYRARCHIADAU

Congratulations to you both on your engagement.

We are delighted that you are considering The Gwydyr Hotel, Betws-Y-Coed for your special day.

As a family run business with experienced staff we pride ourselves with attention to detail, providing excellent service and helping you create magical memories.

YOUR CIVIL CEREMONY

Your ceremony is undoubtedly one of the most important events of your life.

The Gwydyr Hotel is licensed to hold civil ceremonies & partnerships for up to 150 guests.



THE GWYDYR WEDDING PACKAGE

At the Gwydyr we offer a range of bespoke options to tailor your wedding package to fit with your requirements. Our Gwydyr package includes:

- A Dedicated Wedding Co-ordinator
 - Bridal Party Preparation Room
- Full day & evening hire of the room
- Three Course Wedding Breakfast
 - All Table Linen & Chair Covers
- All Crockery, Cutlery, Plates & Glassware
 - Cake Table & Knife
 - PA System for speeches
- A Glass of Sparkling Wine for the toast
 - Formal Master of Ceremonies
- Choice of Evening Buffet for guests
- Bridal Suite for the Evening of your Wedding
- Preferential accommodation rates for guests.





INCLUDED IN YOUR WEDDING PACKAGE

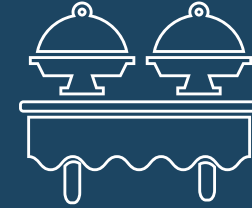
Tailor made to your personal preferences, our aim is to make your day the most unforgettable experience, delivering high quality service and fulfilling your expectations. Read below to find out everything included in your wedding package...



Exclusive- only your wedding on the day.



Licensed indoor ceremony spaces.



Choice of evening or late night buffet.



Chairs, napkins, crockery, cutlery, glassware & white linen tablecloths.



A Selection of drinks and canapés served after your ceremony.



1/2 bottle of House Wine (pp) during meal and a glass of Prosecco provided for toasts.



3 Course Wedding meal & breakfast for you and your guests



We are able to provide a DJ or any entertainment.



Invitation to sample the menu.



Tea & Coffee available.



Cake stand and knife provided for your wedding cake.



Honeymoon & Bridal Suite.





WEDDING MENU & SELECTION



OUR FOOD & SERVICE

Our in-house chefs are committed to presenting food that is of a high standard restaurant quality for your special day. We create and produce a variety of menus for your selection using the finest local produce.

We offer a range of menus, canapé choices and evening buffets from an Afternoon Tea style lunch to a Welsh Roast Dinner.

Something special for late evening? We have this covered, why not enjoy a late night snack between dancing? We also offer a range of drinks packages from prosecco to cocktails to enjoy throughout your special day.



OUR SERVICE

As wedding specialists, we understand exactly what it takes to host the most important day of your life. Our dedicated team are on hand throughout your special day to ensure the smooth running of your wedding.



DINING AT THE GWYDYR

We believe that the catering on your wedding day should be a reflection of the dedication and love you shared at the start of your lives together. By preparing all our food on site, we are able to tailor our menus to specific themes, ideas and dietary needs. Rest assured, from canapés to a full wedding breakfast, we provide the same level of care and attention to detail into every delicious bite.

DIETARY REQUIREMENTS

In addition to our delicious vegetarian and vegan menus, we are happy to cater for any allergies or food intolerances, and we are able to adjust most of our menus to be gluten free.

Please speak to our wedding team for more details.







DRINKS PACKAGE SELECTION

Choose from a range alcoholic and non-alcoholic beverages to be served upon the arrival of you and your guests.

DRINKS PACKAGE ONE

Glass of Bucks Fizz on arrival.

Glass of House Wine with the meal.

(Upgrade to a Glass of Prosecco to toast.)

£12pp

DRINKS PACKAGE TWO

Glass of Prosecco, Pimm's, or Bottle of beer on arrival.

Glass of House Wine with the meal.

(Upgrade to a Glass of Prosecco to toast.)

£15pp

DRINKS PACKAGE THREE

Glass of House Champagne on arrival.

Two Glasses of House Wine with the meal.

(Upgrade to a Glass of House Champagne to toast.)

£27pp



CANAPÉ SELECTION

(Choose 3 of the following)

Cajun Chicken Skewers

Mini Yorkshire Pudding with Roast Beef & Horseradish

Sweet Chilli & Lime Glazed Sausages

Smoked Salmon & Cream Cheese

Blinis Mushroom & Garlic Crostini (v)

Fresh Tomato & Basil Bruschetta (v)

Cream Cheese & Chive Baby Potatoes (v)

Welsh Rarebit Toastie (v)



WEDDING MENUS

Design your own menu from our extensive choice of fine dishes created by our team of chefs & made from the best locally sourced produce

STARTERS

Homemade Welsh Leek & Potato Soup (vgo)

Homemade Spiced Parsnip Soup (vgo)

Beetroot Hummus sesame oil, corn chips (vg)

Chicken Liver Pate with Red Onion Marmalade

Goats Cheese Tart served with Rocket & Balsamic Dressing (v)

Creamed Garlic Mushrooms on a Crisp Ciabatta Bread (v)

Smoked Haddock Fishcakes with Tartare Sauce

MAINS

Hand-carved Sirloin of Welsh Beef, Roasted Potatoes & Yorkshire Pudding

Roasted Chicken Supreme & Fondant Potato with White Wine Sauce

Pan Seared Cod Loin, Roast Potatoes & Welsh Leek & Cream Sauce

Roasted Loin of Pork in a Rich Gravy with Apple Sauce

Welsh Leg of Lamb, Minted Roast Potatoes, Seasonal Vegetables, & a Rosemary Jus

Slow Roasted Belly of Pork on Wholegrain Mustard, Cream Sauce & Sautéed Apple

Roasted Mediterranean Vegetable Tart, Wild Mushroom & Truffle Oil Risotto (v)

Beetroot Wellington served with Roasted Potatoes (vg)

Roasted Nut Roast with Roasted Potatoes & White Wine Sauce (vg)

(All main dishes will be served with chef's choice of Seasonal Vegetables)



DESSERTS

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice-Cream

Warm Chocolate Brownie with Vanilla Ice-Cream

Glazed Lemon Tart with Fresh Raspberries

Chefs Trio of Desserts- Pear and Almond Tart with Whiskey Custard,

Crème Brulée & Shortbread Biscuit

Fruit Crumble with Custard

New York Cheesecake with a Fruit Coulis (GFO)

Lemon Meringue Roulade Strawberries and Cream (GFO)

CHILDREN'S MENU

Vegetarian, vegan, allergies & intolerances will be catered for separately

TO START

Homemade Soup of the day with Fresh Bread (vgo)

Garlic Bread with Cheese (v)

MAIN COURSES

Golden Fried Chicken Goujons, Chips and Baked Beans (vgo)

Crispy Battered Fish Fingers, Chips and Buttered Peas Mini Roast with Pan Gravy

Stone Baked Margherita Pizza (v)

DESSERTS

Selection of Ice Cream (vgo)

Mini Chocolate Brownie with Ice-Cream (vgo)



EVENING RECEPTION

The Gwydyr provides you with the perfect setting for your first dance and evening reception. Please select from one of our themed evening buffet menus that you and your guests will enjoy the most.

CHIP SHOP SUPPER

Mini Battered Fish Fillets
Chips
Sausage
Mushy Peas (v)
Chip Shop Curry Sauce (v)
Chip Shop Gravy (v)
Buttered Baps (v)
Mini Meat or Vegetable Pies

GREAT BRITISH

Selection of Sandwiches
Homemade Quiches
Carved Ham
Selection of Salads
Sausage Rolls
Scotch Egg
Pizza
Chicken Drumstick

BBQ BUFFET

(£7 sup pp)

Hand-rolled Beef Burgers
Marinated Chicken Strips
Vegetarian Burgers or Sausages
Green Salad (v)
Coleslaw (v)
Buttered Corn (v)
Roasted New Potatoes (v)

A TASTE OF AMERICA

Ham or Cheese Burgers
Hot Dogs
Potato Fries
BBQ Pulled Pork
Mini Potato Skins
Coleslaw
Fresh Salad

MEXICAN FEAST

(£5 sup, pp)

Chilli Con Carne
Shredded Pork Tacos
Spicy Rice
Flour Tortilla
Fries
Nachos and Cheese
Sauce Dips: Guacamole, Salsa,
Sour Cream & Salad

ADD A LATE NIGHT FEAST?*

£7 per person

Feed that late night hunger with a selection of chips, pizza and bacon rolls served late.

**Only available as an additional option when another evening buffet option has been selected.*

















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