



COSY & INTIMATE

AT RHODRI'S BY THE LAKE

30 DAY GUESTS, 30 EVENING GUESTS

2021 - MARCH 2022 - £2,995

APRIL 2022 - NOVEMBER 2022 - £3,495

JANUARY 2023 - NOVEMBER 2023 - £3,995

JANUARY 2024 - NOVEMBER 2024 - £4,745

(£500 SUPPLEMENT FOR PEAK SEASON, APRIL - SEPTEMBER)

AVAILABLE MONDAY - WEDNESDAY ONLY

EXCLUDING BANK HOLIDAYS.

PACKAGE INCLUDES

- EXCLUSIVE USE OF RHODRI'S BY THE LAKE WITH FAIRY LIGHT CANOPY
- WHITE TABLE LINEN
- DEDICATED EVENTS TEAM TO SUPPORT IN YOUR PLANNING
 - CIVIL CEREMONY SET UP FEE
 - CHIAVARI CHAIRS
 - RECEPTION DRINK OF BUCKS FIZZ
- THREE COURSE WEDDING BREAKFAST
- TOAST DRINK OF SPARKLING WINE
- EVENING BUFFET
- SURROUND MUSIC SYSTEM FOR THE BRIDE AND GROOM'S FIRST DANCE
- OUTDOOR HEATED SEATING AREA
- EXECUTIVE SUITE FOR THE NIGHT OF THE WEDDING



Rhodri's
— by the Lake —

PLEASE CHOOSE ONE OF EACH COURSE FOR ALL GUESTS.

STARTERS

- HOMEMADE FISHCAKE SERVED ON A BED OF CRISPY LEAVES WITH TARTAR SAUCE
- CHEFS HOMEMADE TOMATO AND ROASTED PEPPER SOUP SERVED WITH WARM RUSTIC BREAD (V)
- CHICKEN LIVER PARFAIT SERVED WITH CARAMELISED RED ONION CHUTNEY AND BRIOCHE SHARDS

MAIN COURSE

- TRADITIONAL ROAST BEEF SERVED ON PANACHE OF VEGETABLES, BEEF DRIPPING ROASTED POTATOES AND YORKSHIRE PUDDING
- FREE RANGE CHICKEN SUPREME SERVED WITH DAUPHINOISE POTATOES, CARROT PUREE AND A WHITE WINE SAUCE (G)
- FILO PARCEL FILLED WITH MEDITERRANEAN VEGETABLES, OLIVES AND FETA SERVED ON A BED OF GARLIC AND HERB COUS COUS (V)

DESSERTS

- VANILLA CREME BRULEE SERVED WITH ALMOND TUILLE
- TRIPLE CHOCOLATE BROWNIE SERVED WITH VANILLA ICE CREAM
- HOMEMADE APPLE CRUMBLE AND CUSTARD

EVENING FAYRE

SAUSAGE AND BACON BRIOCHE ROLLS

- CHOOSE FROM EITHER A SAUSAGE OR BACON BRIOCHE ROLL INDIVIDUALLY WRAPPED.

PIZZA BUFFET

- STONE BASED PIZZA DOUGH TOPPED WITH A CHOICE OF DELICIOUS TOPPINGS

**VEGETARIAN/VEGAN OPTION AVAILABLE ON REQUEST
UPGRADES AVAILABLE**

LITTLE GUESTS

STARTERS

- GARLIC BREAD WITH OR WITHOUT CHEESE
- CARROTS, CUCUMBER AND RED PEPPER CRUDITÉS WITH A VARIETY OF DIPS
- HAM CHEESE & CRACKERS WITH GRAPES

MAIN COURSE

- CHICKEN NUGGETS, CHIPS AND PEAS
- SAUSAGE, MASH POTATO AND PEAS
- PENNE PASTA WITH TOMATO SAUCE

DESSERT

- VANILLA, STRAWBERRY OR CHOCOLATE ICE CREAM
- CHOCOLATE BROWNIE
- FRUIT SALAD

**EXTRA ADULT DAY GUESTS - £100 PER PERSON
EXTRA CHILD DAY GUESTS - £40 PER PERSON
EXTRA EVENING GUESTS - £15 PER PERSON**

**DIETARY REQUIREMENTS CAN BE CATERED FOR, PLEASE ADVISE A WEDDING COORDINATOR
MENU SUBJECT TO CHANGE.**