
2026 WEDDINGS

RHODRI'S BY THE LAKE







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CONGRATULATIONS



Welcome to Rhodri's by the Lake, where your dream wedding can become a reality. Firstly, congratulations on your engagement! We understand that planning your big day is an incredibly special time, and we're thrilled to be considered as part of your journey.

Rhodri's by the Lake is the perfect venue for those seeking an intimate celebration surrounded by loved ones. Our smaller space exudes rustic charm, featuring a cosy log burner, its own bar, and a private terrace boasting breathtaking views over the lake. Enjoy all the classic elements of a wedding while creating memories with your nearest and dearest.



SAMPLE TIMELINE

- 3:00pm | Wedding ceremony start time
- 3:30pm | Drinks reception begins
- 4:30pm | Wedding breakfast begins
- 6:00pm | Speeches
- 6:30pm | Cake cutting
- 7:00pm | Evening guest arrival
- 7:30pm | First dance
- 8:30pm | Evening buffet*
- 12:00am | Wedding conclusion



Explore our comprehensive 2026 Weddings brochure for pricing details on catering, drinks, and enhancements to tailor your wedding to perfection.

*please note hog roasts are not available for Rhodri's by the Lake weddings



STEP-BY-STEP

At Rhodri's by the Lake, we're dedicated to making your wedding planning journey as seamless as possible. Here's a step-by-step guide to designing your dream wedding with us:

STEP 1: VENUE HIRE

	MON-WED
PEAK SEASON APRIL - SEPTEMBER	£2,995
OFF PEAK OCTOBER - MARCH	£2,495

*Rhodri's weddings are only available Mondays, Tuesdays & Wednesdays

3:00pm ceremony start time

Minimum 30 day and 30 evening guests

Maximum 40 day and 60 evening guests

STEP 2: CHAIR HIRE

CHIAVARI CHAIRS | £4.25 EACH

Basic function chairs are included within the base venue hire fee, but would require covering by an external supplier.

STEP 3: CEREMONY

CEREMONY FEE | £425

On-site ceremonies are not required

Please note that the Canada Lodge ceremony fee is separate to the fees that the Cardiff Registry Office will charge.

STEP 4: DRINKS

BASIC PACKAGE | £17.95 per person

Reception Drink | Buck's Fizz

Wedding Breakfast | 1 glass of house wine

Toast | Sparkling wine

STEP 5: MAIN MEAL

FULL DAY HIRE:

THREE COURSE WEDDING BREAKFAST | from £51.95 per person

LITTLE GUEST THREE COURSE MENU | £32.50 per child (12 & under)

STEP 6: EVENING FAYRE

Finger buffet | £18.95 per person

Chip & dip bar | £18.95 per person

Nacho bar | £20.95 per person

BBQ | £22.95 per person

Wood-fired pizza | £22.95 per person

STEP 7: FOOD & BEVERAGE ADD ONS

SEE ENHANCEMENTS PAGE FOR DETAILS.

STEP 8: EQUIPMENT HIRE

SEE ENHANCEMENTS PAGE FOR DETAILS.



STEP 9: ACCOMMODATION

On a wedding night, we can accommodate up to 32 guests, split across 12 rooms. When considering how to book the on-site accommodation, couples can either:

- Exclusively book the on-site accommodation and enjoy a 10% discount on each room's cost.
- Allow guests to book directly with us at the standard room rate.



EXECUTIVE SUITE

£235 FULL PRICE | £211.50 DISCOUNTED

FOR THE HAPPY COUPLE ON THE WEDDING NIGHT

**Also available for a Bride or Groom to stay the night prior to the wedding*



GUEST CABINS

£235 FULL PRICE | £211.50 DISCOUNTED

x 3 CABINS AVAILABLE THAT EACH SLEEP UP TO 4 GUESTS



SUBTERRANEAN APARTMENTS

£175 FULL PRICE | £157.50 DISCOUNTED

x 7 ROOMS AVAILABLE THAT EACH SLEEP 2 GUESTS



NOVA SCOTIA APARTMENT

£235 FULL PRICE | £211.50 DISCOUNTED

x 1 ROOM AVAILABLE THAT SLEEPS UP TO 4 GUESTS

Couples are not obligated to book all rooms the night of the wedding. If opting out of the exclusive booking option, any rooms left unbooked by wedding guests may be open to external bookings.



DRINKS

BASIC PACKAGE £17.95 PP

Buck's Fizz | Reception Drink

1 glass of house wine | Wedding breakfast

Sparkling wine | Toast Drink



RECEPTION DRINK UPGRADE

Prosecco & Peroni	+ £2.50 pp
Champagne	+ £7.00 pp
Specialty cocktails	+ £4.50 pp

WEDDING BREAKFAST UPGRADE

1/2 bottle of wine per person	+ £6.00 pp
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Premium wine list available upon request

TOAST DRINK UPGRADE

Prosecco	+ £2.50 pp
Champagne	+ £7.00 pp

CANAPÉS

SAVOURY

£4.50 EACH

Mini fish & chips

Spiced chicken skewer, yogurt GF

Lamb kofta, mint yogurt GF

Beef burger slider

Veggie burger slider V

Caerphilly cheese & leek tartlet V

Cream cheese & beetroot tartlet V

Welsh rarebit & onion jam V

Sun blush tomato, olive, balsamic glaze VE

£5.50 EACH

Smoked salmon & asparagus tartlet

Beef, horseradish cream, Yorkshire pudding wrap

Bacon cheeseburger slider

Goat cheese & red pepper tartlet V

Tomato arancini, olive & tomato sauce VE

SWEET

£4.50 EACH

Mini Welsh cakes V

Brownie bites V

Mini cheesecake V

Lemon tartlet V

BAR SNACKS

£5.00 PER DISH

Nachos & dips Breadsticks

Mixed olives Bocconcini

Mixed pickles





WEDDING BREAKFAST

BASIC THREE COURSE | £51.95 PER PERSON

Choose one dish for all guests (vegan/vegetarian alternate may be selected free of charge if needed)
or give guests a choice between two items (pre-orders required) +£2.50pp per course

FIRST COURSE

STARTERS

Smoked haddock fishcake, salad, tartar sauce

Crayfish cocktail, garlic toast, salad

Smoked salmon & beetroot salad, croutons

Chicken liver pâté, onion jam, garlic toast, salad

Shredded duck, hoisin sauce, salad, croutons

Beef shin bonbon, horseradish hollandaise, salad

Classic Caesar salad V add chicken + £1.50pp

Welsh rarebit, onion jam, rocket salad V

Warm leek & Caerphilly cheese tart, salad V

Goat cheese & pear tart, beetroot, rocket V

Red pepper & lentil pâté, garlic toast, salad VE

Creamy mushrooms, garlic toast, rocket salad VE

SOUPS

served with a crusty roll & butter

Leek & potato GF DF VE

Cream of tomato GF DF VE

Carrot & orange GF DF VE

Spiced parsnip GF DF VE

Butternut squash GF DF VE

Cream of asparagus VE

Lobster bisque

Pea & ham GF DF

Lamb cawl +£5pp

French onion

Lentil & apricot DF VE

ADDITIONS + £1 pp

Garlic cream

Bacon bits

Croutons

Crispy onions

MAIN COURSE

STANDARD SELECTION

Fisherman's pie, seasonal vegetables

Roast chicken, creamed potatoes, seasonal vegetables, red wine jus

Braised beef, creamed potatoes, seasonal vegetables, red wine jus

Traditional roast, seasonal vegetables, roast potatoes, gravy

(choose between roast beef, roast pork loin, roast chicken breast, or roast gammon)

add Yorkshire pudding +£1.50pp

Vegetable Wellington, creamed potatoes, seasonal vegetables, gravy V

Vegetable cottage pie, seasonal vegetables, gravy V

+ £3.00 PER PERSON

Confit duck leg, parmentier potatoes,
seasonal vegetables, black currant jus

Grilled cod loin, mushroom sauce,
crushed potatoes, seasonal vegetables

Wild mushroom & squash risotto,
seasonal vegetables V

SELECTION OF PIES

Served with creamed potatoes, seasonal vegetables & gravy

Steak & ale

Pulled beef cottage

Rosemary lamb & garlic

Chicken & ham hock

Cauliflower & spinach VE

+ £5.00 PER PERSON

Roast striploin, roast potatoes,
seasonal vegetables, port wine gravy

Lamb rump, pulled lamb shepherd's pie,
roast potatoes, seasonal vegetables, mint jus

Trio of pork (tenderloin, crispy belly, bon bon),
creamed potatoes, seasonal vegetables, cider jus

Rainbow trout, crushed potatoes, almond butter,
seasonal vegetables

Roast cauliflower & butternut squash steak,
roast potatoes, seasonal vegetables,
vegan gravy VE GF

DESSERT

STANDARD SELECTION

Homemade Belgian chocolate brownie, vanilla ice cream

Lemon drizzle cake, raspberry coulis

Strawberry mousse, coulis, shortbread biscuit

Apple & raspberry crumble, vanilla ice cream

Sticky toffee pudding, toffee sauce, vanilla ice cream

+ £2.00 PER PERSON

Pistachio crème brûlée, lemon cookie

Lemon tart, fruit compote, vanilla ice cream

Poached pear, chocolate crumb,
strawberry ice cream

Key lime pie, Chantilly cream

+ £3.00 PER PERSON

Peanut butter & Ferrero Rocher tart, vanilla ice cream

Lemon syllabub, fresh strawberries, lemon gel, biscuit

Black forest trifle

Fresh pineapple, papaya & mango salad,
raspberry sorbet





LITTLE GUEST MENU

£32.50 PER CHILD (12 & UNDER)

STARTER

Garlic bread

Carrots, cucumber & red pepper
crudités with a variety of dips

Ham, cheese & crackers with grapes

MAIN COURSE

Chicken nuggets, chips & peas

Sausage, mash potato & peas

Penne pasta with tomato sauce

DESSERT

Ice cream

Chocolate brownie

Fruit salad

OPTIONAL COURSES

FISH COURSE

+ £12.00 PER PERSON

Served between the starter and main courses

Poached salmon, watercress sauce

Torched mackerel salad

Smoked haddock, penne pasta

Cod with tomato & olive sauce

Smoked tofu with tomato & olive sauce VE

PALATE CLEANSER

+ £5.00 PER PERSON

Served between the main course and dessert

Lemon sorbet

Raspberry sorbet

Mango sorbet





EVENING FAYRE

SELECT ONE OPTION FOR ALL EVENING GUESTS

BASIC FINGER BUFFET £18.95 PER PERSON

Selection of cold sandwiches and wraps, plus hot savouries
(selection of chicken wings, samosas, sausage rolls, and/or other similar items)

CHIP & DIP BAR £18.95 PER PERSON

Chips, wedges, bacon bits, onion, American cheese sauce, jalapeños,
selection of dipping sauces

NACHO BAR £20.95 PER PERSON

Tortilla chips, warm nacho cheese sauce, crumbled chorizo,
Mexican spiced chicken, jalapeños, black olives, salsa, guacamole, sour cream

BBQ £22.95 PER PERSON

Beef burgers, sausages, chicken breast strips, coleslaw, sliced tomatoes & cucumbers,
pickles, lettuce, mayonnaise, ketchup, mustard, rolls
Veggie burgers and sausages available upon request

WOOD-FIRED PIZZA £22.95 PER PERSON

Pepperoni pizza, ham pizza, margherita pizza, vegetable pizza
White pizza and/or BBQ pizza available upon request



PERFECT PARTNERS

Recommended by Canada Lodge & Lake to complement your perfect day

PHOTOGRAPHERS & VIDEOGRAPHERS

RAM Photography

Phil Warren

Huw & Dale

Mark Nicholls

Lloyd Jones

One Vision

Emerald Media Productions

Bright Sight Photography

WEDDING DECOR

Sit-N-Pretty

Be Our Guest

By Jo Wedding Stationary

FLORISTS

Best Buds

Petal Power

Rolfe's Florist

CAKE MAKERS

Bryn Awel

Calon Lan

Wish Upon a Cupcake

Cake Cwtch

DAYTIME ENTERTAINMENT

Lovey Dovey (white dove release)

Bryan Gunton (magician)

Picasso Griffiths (caricaturist)

Nerys Clark (cellist)

Katie Bayliss (harpist)

Little Events Co. (indoor/outdoor games)

EVENING ENTERTAINMENT

Obsession Entertainment (in-house DJ)

Ultrabooth (photobooths)

The Long Weekend (band)

Written in Lights (light-up letters)



WEDDING ENHANCEMENTS

FOOD & BEVERAGE ADD ONS

Candy cart	£250
Dessert table	from £200
Donut wall	£150
Supplier's Meal	£27.50
1 hour bar extension	£195
Cocktail bar	£945
2 hour hire or drink it dry, 3 standard cocktails. Choose between: Espresso Martini, Passionfruit Martini, Blue Lagoon, Cosmopolitan, or Mojito	
Prosecco bar	£895
2 hour hire or drink it dry	
Happy hour	£695
Treat your guests for 1 hour - selection of prosecco, beers & 2 cocktails. Choose between: Espresso Martini, Passionfruit Martini, Blue Lagoon, Cosmopolitan, or Mojito	
Mobile bar	£550
Kick-start the party with a self-serve beer keg on the patio during the drinks reception or evening party.	

EQUIPMENT HIRE

3 meter white satin backdrop	£110
6 meter white satin backdrop	£165
Guest Table & Registrar's table skirt	£45
Top table skirt	£90
Aisle runner	£50



CONTACT US

For more information about our wedding pricing or any other queries you may have, please get in touch with our event coordinators who are always happy to help. .



events@canadalodge.co.uk



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@canadalodgelake



Canada Lodge and Lake



Canada Lodge
— AND LAKE —