

CONFERENCE & BANQUETING BROCHURE

WELCOME

DELEGATE PACKAGES

ROOM & EQUIPMENT HIRE

CONFERENCE & BANQUETING MENUS

FOOD & BEVERAGE



WELCOME

Situated just 10 minutes off junction 32 of the M4 and only 20 minutes from Cardiff, Bryn Meadows is ideally located within 100 acres of tranquil countryside, offering superb conference and meeting facilities for 2 to 120 delegates.

Bryn Meadows business, conferencing and dinner facilities comprise of three individual suites perfect for boardroom meetings, gala dinners, award ceremonies, presentations and exhibitions. Each room is fully air conditioned and benefits from natural daylight and can be fully adapted to meet your individual needs and requirements. The lobby and bar offer a less formal meeting venue, with complimentary WI-FI access available to all guests and visitors.

Our conference and events co-ordinator is highly experienced in planning all types of events and will advise you on choosing the most appropriate room and delegate package to suit your needs. For more specific arrangements, we offer the flexibility to create a tailor made package to match your exact requirements.



DELEGATE PACKAGES

Day Delegate Rate

- Room Hire
- Cordials & Mineral Water
- Paper, pencils & mints
- Equipment Hire including 1 x flipchart, screen and projector
- 3 x servings of freshly brewed tea/coffee; mid morning served with mini bacon baguettes afternoon tea/coffee with bara brith
- Lunch – finger/fork buffet, conference menu
(minimum 15 delegates for finger buffet. Maximum 10 delegates for conference menu)

£35 per delegate

Half Day Delegate Rate

- Room Hire
- Cordials & Mineral Water
- Paper, pencils & mints
- Equipment Hire including 1 x flipchart, screen and projector
- 2 x servings of freshly brewed tea/coffee; mid morning served with mini bacon baguettes afternoon tea/coffee serving with bara brith
- Lunch – finger/fork buffet or conference menu
(minimum 15 delegates for finger buffet. Maximum 10 delegates for conference menu)

£28 per delegate

24hr Delegate Package

- Room Hire – Full use of a conference/meeting room of your choice
- Cordials & Mineral water
- Paper, pencils & mints
- 3 x servings of freshly brewed tea/coffee; mid morning served with mini bacon baguettes afternoon tea/coffee served with barabrith
- Lunch – finger/fork buffet or conference menu
(minimum 15 delegates for finger buffet. Maximum 10 delegates for conference menu)
- 3 course Table D'Hote dinner
- Overnight accommodation in one of our 42 well appointed bedrooms, based on twin occupancy. Inclusive of full welsh breakfast and use of the leisure facilities

£140 per delegate

Dinner and accommodation can either be taken the night before conference or following.



BRYNMEADOWS
GOLF · HOTEL · SPA

All prices inc of VAT 20%

ROOM & EQUIPMENT HIRE

ROOM	FULL DAY	HALF DAY
Barn Suite	£200	£250
Beacons Suite	£150	£100
Captains Room	£100	£75
Accommodation Suite	£115	£85

EQUIPMENT HIRE

Screen	£15
Data Projector	£75
Flipchart & Pens	£15 each
PHOTOCOPYING	£0.20 per A4 copy
DISCO	£225.00



BRYNMEADOWS
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CONFERENCE & BANQUETING MENUS

Finger Buffet Menu

- A selection of freshly prepared white & wholemeal sandwiches: roast beef, gammon, cheese & pickle, egg mayonnaise, tuna mayonnaise
- Cajun chicken wings with a tandoori sauce
- Spiced lamb kofta with coriander dip
- Goujons of white fish with tartare sauce
- Hot pizza slices with a selection of toppings
- Honey & mustard glazed sausages
- Quiche lorraine
- Selection of filled wraps
- Savoury mini pastries
- Onion bahji **V**
- Brushetta topped with vine tomatoes, mozzarella & basil **V**
- Vegetable samosas with onion & coriander salad **V**
- Potato wedges with sour cream & chive dip **V**
- Vegetable spring roll with sweet chilli dip **V**

V – vegetarian options

Select any of the above items:

6 items **£14.95 per person**

8 items **£16.95 per person**

10 items **£19.95 per person**

Selection of Chef's finger buffet desserts **£2.60 per person**

Fork Buffet Menu

Choose one main hot dish and vegetarian dish

- Chicken in a creamy white wine sauce with strips of mixed peppers
- Beef bourguignon
- Steak & Ale Pie
- Chicken & Leek Pie
- Sweet & Sour Pork
- Fisherman's Pie with a creamy mashed potato topping
- Creamy Mushroom Stroganoff **V**
- Vegetable Lasagne **V**
- Mediterranean Vegetables in a rich tomato sauce **V**

Served with: Steamed Rice New Potatoes Selection of Cold Meats
Selection of freshly prepared salads

Selection of Desserts

£18.95 per person

V – vegetarian options



BRYNMEADOWS
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BANQUETING MENUS

Menu Selector – Please choose one starter, one main, one vegetarian & one dessert for whole party

STARTER

Crown of Melon

filled with exotic fruits topped with fruit sorbet

Homemade Soup of your choice

with welsh cheese crouton

Chicken Caesar Salad

with crisp salad mixed with Caesar dressing finished with fresh parmesan

Duck & Orange Paté

served with dressed mixed leaves and a cumberland sauce

Chicken & Mushroom Terrine

with dressed salad leaves

MAIN COURSE

Roast Supreme of Chicken

set on lyonnaise potatoes topped with chasseur sauce

Shank of Welsh Lamb

braised & presented with buttered leek mash and mint & horseradish jus

Roast Usk Valley Beef s

erved with Yorkshire pudding and Roast potatoes

Roast Pork Loin

with calvados & sage stuffing & roast potatoes

Poached Fillet of Salmon

with a white wine & tarragon sauce, served with new potatoes



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BANQUETING MENUS

Menu Selector – Please choose one starter, one main, one vegetarian & one dessert for whole party

VEGETARIAN

Courgette & Roast Tomato Flan

with roast tomato & basil sauce

Polenta Cake

topped with a flat mushroom, filled with wild mushroom stroganoff

Twice Baked Cheese Soufflé

with creamed leeks & roasted baby tomatoes

Stilton & Leek Tart

pastry tart filled with leeks, stilton, spring onion & tomato, finished with cream sauce

Gnocchi

plump potato dumplings with tomato & basil sauce, finished with parmesan

DESSERTS

Profiteroles

choux pastry filled with fresh cream, dusted with icing sugar & served with hot chocolate sauce

Chocolate and Raspberry Tart

drizzled with Chocolate sauce and Vanilla Ice Cream

Homemade Warm White Chocolate Bread & Butter Pudding

accompanied by vanilla custard

Sticky Toffee Pudding

with Homemade Ice Cream in a brandy snap basket

Welsh Cheese Selection

served with celery & grapes

£27.50 per person

FOOD & BEVERAGE

REFRESHMENTS

Tea & Coffee	£2.25
Tea & Coffee with Mini Bacon Baguettes	£5.25
Mini Bacon Baguettes	£3.50
Mineral Water	£4.25
Finger Buffet	£14.95
Fork Buffet	£18.95

BEVERAGES

Reception Drinks by the glass

Bryn meadows alcoholic fruit punch	£3.60
Bryn meadows non-alcoholic fruit punch	£3.00
Pimms & lemonade, served with fresh mint	£3.60
Bucks fizz-champagne	£5.85
Bucks fizz-sparkling wine	£3.60
Champagne	£5.85
Kir Royale - crème de cassis topped up with sparkling wine	£6.00

