

CANAPÉS & BUFFET OPTIONS

CHEF'S CANAPÉS

Chef canapés selection £7.95 per person

Sticky honey & whole mustard sausages

Prawn Marie rose crostini

Chicken liver crostini

Smoked salmon & cream cheese crostini

Mini mature cheddar & leek tarts (V)

Add a glass of kir royle for a pre dinner drinks reception

£9.95 per person

DIAMOND CANAPÉS

Crab, prawn. Lemon & drill cream fraiche crostini £1.95

Roasted squash & parmesan Arancini balls,
saffron aioli (V) £2.50

Smoked mackerel & leek tartlets, confit of cherry
tomato £2.50

Roasted belly pork, cracking & apple puree £2.75

Cones filled with mini fish goujons & chips £3.50

MENU E HOG ROAST

Pork hog roast carved off the spit & served with
crispy crackling, sage & onion stuffing, baps, apple
sauce, salad, coleslaw & garlic roasted potatoes

£17.50 per person

MENU F 3 TIER CHEESE CELEBRATION CAKE

*Selection of Welsh, English & Continental cheeses on request

Dressed with grapes & figs and served with fruit chutney,
savory biscuits, Artisan breads

Prices from £375

SWEET SELECTION

Warm chocolate brownie, fresh raspberries
& whipped cream £4.95

Lemon tarts, berry compote & clotted cream £5.95

White chocolate & passion fruit cheesecake £4.95

Kilner jar of Eton mess & caramel shortbread £5.95

Kilner jar of lemon posset, crushed meringue
& shortbread £5.95

Jam filled donuts £2.50

Chocolate rockie road brownie squares £3.95

Freshly brewed coffee & mints £2.95 per person

Food allergens/allergies

**When sending out your invitations please include the
following information:-**

**Should any guests attending the function have any allergies
to food or special dietary requirements,
please inform the organiser or
contact Michelle at the hotel.**

MENU A

Fish, chunky chips, mush peas & chipshop vinegar
£10.95 per person

Pulled pork baps, red cabbage coleslaw, sweet potato
fries, BBQ sauce £10.95 per person

Large flour baps filled with bacon & sausages, potato
wedges, ketchup sauce £7.95 per person

*A vegetarian option is available on above, please choose
one option only*

Served either plated meal or buffet style

**depending on numbers*

MENU B HOT ROAST BAPS

Soft flour baps filled with warm meats

Roast pork, apple & sage stuffing

Roast turkey & cranberry

Honey roast ham

Roast topside of beef & onion

Vegetarian burger (can be arranged for vegetarians)

Mixed salad

Coleslaw

Potato wedges

£13.25 per person, choice 2 meats

MENU C HOT FORK BUFFET

Lamb rogan josh, basmati rice & naan bread

Beef balti, basmati rice & naan bread

Malaysian chicken curry, basmati rice, poppadoms
& chutney

Beef chilli con carne, basmati rice & garlic bread

Beef lasagne & jacket potato

Three bean chilli or Vegetable curry

(can be arranged for vegetarians)

OR Vegetable curry & rice

£14.50 per person, choice of 2 dishes

MENU D COLD FORK BUFFET

Honey glazed roasted ham & Norfolk turkey

Vegetarian quiche

Mediterranean roasted vegetable, feta & pasta salad

Coleslaw

Mixed salad

Warm minted new potatoes or buttered jackets

Basket of bread

£13.95 per person

BANQUETING MENU ONE

MENU A

Starters

Chefs homemade soup served with crusty bread
Ham hock terrine, served with pickled vegetables, mustard mayonnaise and olive oil croutons
Chicken liver pate, seasonal fruit chutney & Melba toast
Poached salmon & trout tian bound in a lemon & dill crème fraiche with pesto
Salmon & smoked haddock fish cakes , garlic mayo & rocket salad
Tartlet of creamed leeks & brie with a red onion confit (V)

Main Courses

Supreme of chicken wrapped in pancetta with creamy mash potato, green beans, fricassee of wild mushrooms & French fried onions
Braised beef steak in red wine, served with garlic roasted root vegetables, dauphinoise potatoes
Oven roasted salmon with pesto crumb, lemon & prawn butter sauce, seasonal vegetables & new potatoes
Traditionally roasted turkey, Roast loin of Roast pork or Roast breast of chicken, served with sage & onion stuffing, roast potatoes, seasonal vegetables, roast gravy *choose 1 meat
Stuffed peppers with spiced chick peas served with a three bean casserole (V)

Sweets

Baked New York cheesecake, salted caramel & rum'n'raisin ice cream
Traditional Eton mess with caramel shortbread
Warm chocolate brownie with raspberry ripple ice cream
Bakewell tart, cherry ice cream
Rich chocolate & raspberry truffle torte, raspberry compote

Coffee & chocolate mints

MENU B

Starters

Chefs seasonal soup served with crusty bread
Chicken & wild mushroom terrine with black pudding puree, piccalilli & toasted brioche
Pressed mozzarella & roasted cherry tomato, spinach & basil with balsamic dressed rocket salad (V)
Thai crab cakes served with mango, coriander & citrus salad topped with chilli & ginger dressing
Salad of smoked duck breast, caramelized plum, fennel & rocket
Pearls of sweet melon with Parma ham & mint vinaigrette

Main Courses

Roast sirloin of beef served with roasted potatoes, Yorkshire pudding, seasonal vegetable & roast gravy
Rump of Lamb, bubble squeak, potato cake, honey roasted carrots & port wine rosemary reduction
Pan fried Seabass with chorizo roasted new potatoes, aubergine caviar, fennel confit & tomato sauce
Pork fillet with roast butternut squash, mustard seed mash, pressed belly pork & red wine jus
Panko & herb chicken escalope, salad, lemon & Mediterranean vegetable cous cous
Crispy plenta cake with tomato, roasted courgette & peppers(V)

Sweets

Brioche, bread & butter pudding with white chocolate & orange caramel sauce
Assiette, Lemon posset, Eton Mess, chocolate brownie, berry compote & whipped cream
A selection of chefs favourite cheeses, savoury biscuit & fruit chutney
Dark & white chocolate "raspberry flower pot"
Caramelized lemon tart, crème fraiche, raspberry coulis
French apple tart with crème Anglaise

Coffee & homemade fudge

TERMS AND PRICES

Menu A

Two course £23

Three course and coffee £28

Menu B

Two course £26

Three course and coffee £31

BANQUETING

Price includes

- Banqueting menu A or B**
- Complimentary room hire of banqueting suite or private room**
- Bucks fizz or Kir royale arrival drink * choose one option**
- White chair covers with hand tied sash to match your colour scheme**
- Printed menu- 1 per table**
- White table linen and matching napkins**
- Faux table centres or candelabra's**
- Duty manager to host event**
- For events over 50 a complimentary double room with breakfast included**

We understand that choosing a menu for a large party can be difficult. With this in mind we have put together an interesting and exciting range of menus: however should you like something different we would be happy to discuss alternatives.

We recommend that one menu for the whole party is chosen so we may provide you with the best possible service. Special dietary requirements and vegetarian needs can be arranged. Our various venues combined with our flexible and innovative menu options allow you to choose the ideal setting and ambience for your event.

Additional extra

- Chefs canapés – choice of 4 £5.95 per person
- Add glass of prosecco for toast £4.50 per person
- Add glass of champagne £6.50 per person
- Add mini bottle of prosecco £6 per person
- Add bottles of house wine from £18 per person

Chef's Canapé selection at £5.95 per person choice of 4

- Warm mini sausages, honey, grain Mustard
- Chicken liver parfait
- Smoked salmon & cream cheese
- Prawn Marie rose
- Cream cheese and chives (V)
- Goats cheese, thyme, honey, roasted fig puree (V)
- Mini cones of French fries & fish groujon
- Roasted Squash & parmesan Arancini Balls, saffron Aioli
- Cheese & leek tartlet, confit cherry tomato (V)

Food allergens/allergies

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FINGER BUFFET MENU

SAVOURY SELECTION

1. Mini Chicken & bacon pies	£2.95
2. Mini roast beef & Yorkshire puddings, gravy	£3.95
3. Smoked salmon, leek & goats cheese tartlets	£2.95
4. Mini peppered steak pies	£2.95
5. Pulled pork, brioche sliders, BBQ sauce	£1.95
6. Mini hot dogs, caramelised onion mustard	£1.95
7. Mini vegetable quiche	£2.25
8. Skewered king prawns, bloody mary dip	£3.95
9. Vegetable spring rolls, duck spring rolls, plum sauce	£1.95
10. Piri piri chicken goujons	£1.95
11. Thai green salmon skewers	£3.95
12. Selection of sandwiches & wraps	£4.95
13. Onion bhajis, minted yoghurt dip	£1.50
14. Bruschetta of grilled peppers, basil & goats cheese	£1.95
15. Pork pies	£1.95
16. Sausage rolls	£1.75
17. Goats cheese hash brown, tomato chutney	£1.95
18. Mini pizza Bruschetta, vegetarian, meat & fish	£2.95
19. Battered onion rings, breaded mushrooms, BBQ & garlic mayo	£1.75
20. Roasted sweet potato wedges with guacamole & salsa dip	£1.75
21. Vegetable samosas, mango chutney	£1.75
22. Tempura battered king prawns, sweet chilli jam or garlic lemon parsley mayo	£3.95
23. Smoked salmon & dill cream savoury drop pancakes	£2.95
24. Mini beef burger sliders	£3.95
25. Mini southern fried chicken zinger burgers	£3.95
26. Hummus and pita bread	£3.95
27. BBQ ribs	£2.95
28. Mini cocktail sausages glazed in honey & course grain mustard	£1.95
29. Thai crab cakes, sweet chilli dip	£3.95
30. Crispy belly pork & black pudding squares, apple puree	£3.95

SWEET SELECTION

Warm chocolate brownie, fresh raspberries & whipped cream	£4.95
Lemon tarts, berry compote & clotted cream	£5.95
White chocolate & passion fruit cheesecake	£4.95
Kilner jar of Eton mess & caramel shortbread	£5.95
Kilner jar of lemon posset, crushed meringue & shortbread	£5.95
Jam filled donuts	£2.50
Chocolate rockie road brownie squares	£3.95

Please choose a minimum of 6 savoury items from above

FORK BUFFET MENU

Chicken, ham & leek pie
Chicken coq au vin
Braised beef steak with bacon, baby onions, mushrooms, red wine sauce
Braised lamb shoulder shepherd pie glazed with cheese
Beef madras, fragrant rice, naan bread
Lamb rogan josh, fragrant rice, naan bread
Salmon & smoked haddock fish pie topped with tarragon scented mash
Classic beef stroganoff & paprika crème fraiche
Thai green chicken curry, egg noodles
Moroccan lamb tagine with apricots, lemon & mint couscous
Pan fried Salmon supreme with chorizo, red pepper, pea risotto, tomato cream sauce
Grilled hake fillet, stir fry vegetables, ginger, garlic king prawns, chilli & soy sauce, egg noodles
Grilled pepper & baby vegetables stew with herb dumplings (V)
Sweet potato, spinach & chick pea curry rice & naan bread (V)

SALADS

Coleslaw, Mixed leaf salad
Cous-cous, Greek salad, potato salad

SIDE DISHES

Roast root vegetables
Minted new potatoes
Rosemary & garlic roasted potatoes
Dauphinoise potatoes
Roasted carrots
Pickled red cabbage
Buttered steamed greens
Creamy savoy cabbage & bacon

DESSERTS

Sticky toffee pudding, butterscotch sauce or pouring cream
White chocolate & malteser cheesecake, chocolate sauce
Treacle & orange tart, cream, seasonal berries
Homemade brioche bread & butter pudding, orange caramel sauce
Eton Mess, home -made shortbread (seasonal)
Warm chocolate brownie, pouring cream caramel shortbread

Option A, 2 hot dishes, 3 salads/vegetables & 2 desserts - £25 per person, for a minimum of 25 guests

Option B, 3 hot dishes, 4 salads/vegetables & 3 desserts - £29 per person, for a minimum of 35 guests

Option C, 4 hot dishes, 5 salads/vegetables & 4 desserts - £35 per person, for a minimum of 50 guests

Coffee and mints **£2.95 per person**

Food allergens/allergies

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BBQ MENU & HOG ROAST

HOG ROAST

Carved warm from the spit
*(available for a minimum
of 60 guests)*

Assorted bread rolls
Apple sauce & sage & onion stuffing
Mixed leaf salad, cucumber,
tomatoes & peppers
Red & white cabbage coleslaw
Potato salad
Garlic & rosemary potatoes

£17.50

MAINS

BBQ pork ribs
Minute beef steak
Minted lamb steaks
Homemade beef burgers & minted lamb burgers
Pork & leek sausages & cumberland sausages
Vegeterian sausages
Vegeterian burgers
Piri piri chicken
Cajun BBQ salmon
Chicken, pepper & pineapple skewers

Please choose six main courses

Main courses are accompanied by buttered jacket potatoes

SALADS

Exotic avocado salad, Cous Cous salad, rice & peas,
char grilled
peppers, aubergine, courgettes & tomatoes
garlic & herb dressing

SWEETS

Passion fruit & mango cheesecake
Eton mess with shortbread
BBQ pineapple or BBQ bananas with cinnamon & crème fraiche

Price per person £29.95

£10 deposit required

(Minimum numbers required for BBQ is 60 guests)



ALL INCLUSIVE CELEBRATION PACKAGE

“buy your party dress and we look after the rest” only £799 for 50 guests

- Package includes:
- Choice buffets, see menus below
 - Arrival drink, glass of bucks fizz or Kir Royale
 - White table linen, paper napkins to compliment your colour scheme
 - White chair covers, hand tied sash to compliment your colour scheme
 - Choice of table centres on round mirror
 - Cake stand & knife
 - Duty manager to host party and perform MC duties
 - Resident DJ for disco
 - Complimentary double room with breakfast
 - Use of beautiful gardens for photographs
 - Vat

Choose from the following menu options

Vegetarian options and special dietary requirements can be arranged.

Hot fork buffet

- Beef lasagne
- Garlic bread
- Potato wedges
- Coleslaw

Basket meal

- Chicken piri piri breast
- French fries & coleslaw
- Salad garnish

Cold buffet

- Honey roast ham & turkey
- Potato salad
- Coleslaw & mixed salad
- Assorted bread rolls

Why not celebrate your special wedding anniversary and have a renewal of vows or blessing, £100 charge

- Available on selected dates for
- Milestone birthday celebration
 - Christening
 - Corporate launch event
 - Retirement
 - Hen party

BOOKING TERMS

Booking provisionally held for two weeks

Celebration package is available for events, parties taking place Sunday –Thursday inclusive

Selected Saturday dates available on request *supplement of £200 may apply

Additional guests would be charged at £10 per adult & £7.50 per child



BANQUETING INFORMATION

International standards combined with locally sourced Welsh produce, allows the Oriel Hotel to cater for all occasions:- ● Dinner dances and corporate launches ● Anniversaries and birthday celebrations ● Christenings and garden parties ● Fund raisers and theme evenings ● Private dining

We understand that choosing a menu for a large party can be difficult. With this in mind we have put together an interesting and exciting range of menus: however should you like something different we would be happy to discuss alternatives. We recommend that one menu for the whole party is chosen so we may provide you with the best possible service. Special dietary requirements and vegetarian needs can be arranged. Our various venues combined with our flexible and innovative menu options allow you to choose the ideal setting and ambience for your event.



Vale suite

Ideal for dinner dances and corporate launches from 80 – 220 guests, this room has a large private function bar, stage area, PA system, air conditioning, low lighting and large dance floor. This room is licensed until 1am; this is the time the music, dancing & bar must finish.

Fountain suite

Situated overlooking the gardens, this room is perfect for intimate gatherings and private dining from 20 – 40 guests. It has air conditioning and low lighting and we will provide piped background music, but it is not suitable for dancing. This room is licensed until midnight; this is the time the function music & bar must finish.

Oriel suite

Position at the front of the hotel with its own entrance, it is suitable for celebration parties, christening and anniversaries for up to 70 guests. It has air conditioning and low lighting and we will provide piped background music, but it is not suitable for dancing. This room is licensed until midnight; this is the time the function music & bar must finish.

Terrace & Clwyd restaurant

These adjoining rooms are next to the lounge and Terrace bar, and lead onto an outside terrace/patio area. It is suitable for a celebration party or dinner dances for up to 120 guests. We can arrange a band or disco for your entertainment and dancing after guests have dined. A room hire charge may apply, as we have to close off the restaurant to our residents and public - room hire charges on request. This room is licensed until midnight; this is the time the function music & bar must finish.

Confirmation

A written confirmation of your booking must be received within 10 days of your provisional booking, along with a deposit of 25% of the estimated cost of your function. Any entertainment not booked through the hotel, must supply their public liability insurance prior to the function taking place.