

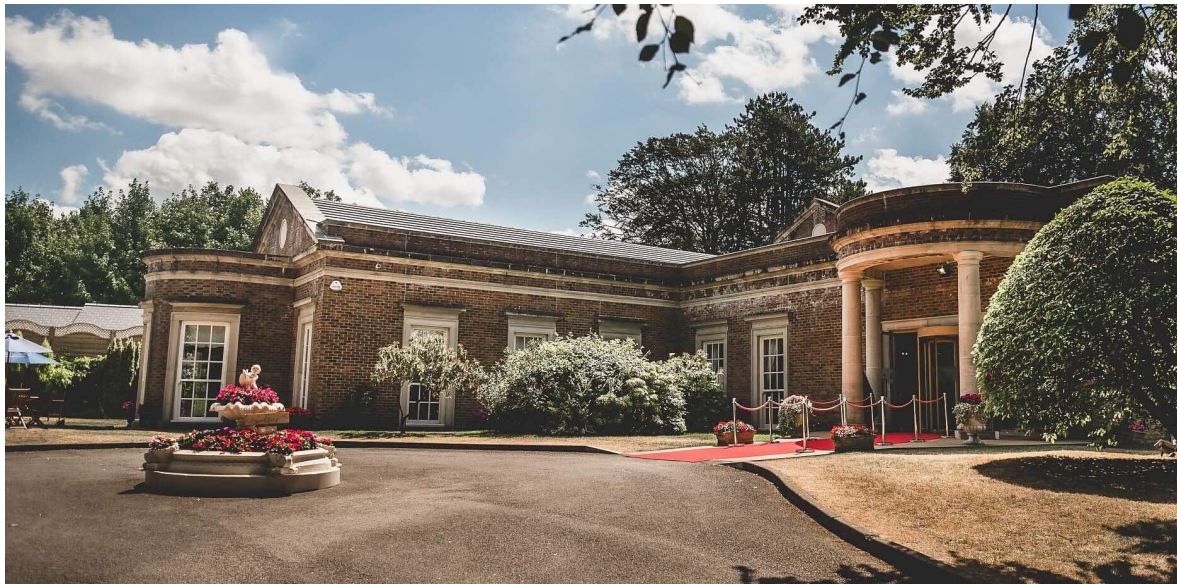
A full-page photograph of a wedding couple in a manor. The bride is wearing a long, white lace gown with a long train and a veil. The groom is wearing a dark blue suit. They are standing in front of a large, ornate mirror that reflects a chandelier and candelabras. The room has patterned wallpaper and a patterned carpet.

DE COURCEYS MANOR

A TOUCH OF CLASS...
EXCLUSIVELY YOURS

WEDDING BROCHURE

2020



THE VENUE YOU'VE BEEN DREAMING OF...

"For your special day, our beautiful manor offers the perfect combination of style, service and exclusivity"

Nestled in magnificent Welsh countryside, De Courceys Manor has been proudly Family owned and managed since 2010. The key focus of our dedicated team is to offer an outstanding experience with precise attention to detail.

We work with every couple on a personal basis to create a day that is totally unique. Coupled with our policy of complete exclusivity, we ensure that the spotlight is solely on you!

Voted the 'Foodie Venue' by Wales Online, our Award-winning Head Chef, and his team, create each dish from scratch. Working with the highest quality ingredients, we believe that using caterers is not an option. By having a full team in-house, we can provide a seamless and united planning experience.

From 20 to 200 we embrace weddings of any size and have selection of beautiful rooms to welcome you, and your guests.

Say 'I do' in our timeless Floral room, complete with stunning crystal chandeliers, and then enjoy the warm and exclusive service that has earned us our prestigious TripAdvisor Certificate of Excellence for the last 8 years.

Once your celebration has ended you can retreat to our boutique wedding apartment, complete with Egyptian cotton linen and fluffy dressing gowns. For your guests one of our gorgeous country cottages awaits, nestled within the grounds of the manor.

Consisting of 7 double cottages and 2 family cottages, the furnishings and fittings rival any 5-star hotel and have been designed with comfort and relaxation in mind. Finish your experience with a delicious full Welsh breakfast, surrounded by your friends and family served in our elegant private dining room.

Situated just 15 minutes from Cardiff city centre and 5 minutes from the M4, De Courceys Manor needs to be seen to be truly appreciated.

'There are no strangers here; only friends you haven't yet met.'



VENUE SERVICE CHARGES

Peak Season Dates (April to October, and December)

2020

£2,500.00 (Sunday to Thursday)
£2,750.00 (Fridays and Saturdays)

2021

£2,750.00 (Sunday to Thursday)
£3,000.00 (Fridays and Saturdays)

2022

£3,000.00 (Sunday to Thursday)
£3,250.00 (Fridays and Saturdays)

2023

£3,250.00 (Sunday to Thursday)
£3,500.00 (Fridays and Saturdays)

Off-Peak Season Dates (January to March, and November)

2020

£2,000.00 (Sunday to Thursday)
£2,250.00 (Fridays and Saturdays)

2021

£2,250.00 (Sunday to Thursday)
£2,500.00 (Fridays and Saturdays)

2022

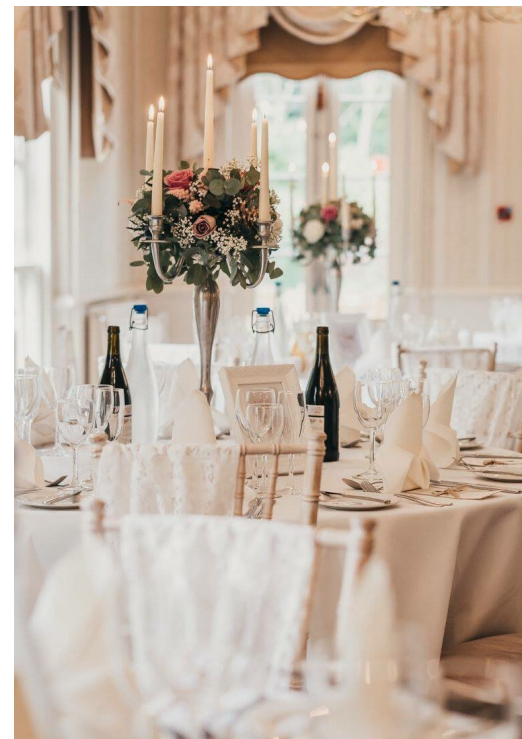
£2,500.00 (Sunday to Thursday)
£2,750.00 (Fridays and Saturdays)

2023

£2,750.00 (Sunday to Thursday)
£3,000.00 (Fridays and Saturdays)

De Courceys Manor is licensed with the Cardiff Registry Office – 02920 871680

All couples are asked that they contact the registry office to organise their preferred date, and all ceremonies at De Courceys Manor carry an additional service charge of £500.00





CHARGE YOUR GLASSES...

PROSECCO

£20.00 PER GUEST

Prosecco, and Bottled Beers on arrival or after your Wedding Ceremony

Two glasses of House Wine during the Wedding Breakfast

Prosecco to toast

GIN

£23.00 PER GUEST

Selection of three gins of your choice on arrival or after your Wedding Ceremony

Two glasses of House Wine during the Wedding Breakfast

Prosecco to toast



COCKTAILS

£26.00 PER GUEST

Selection of three of your favourite cocktails on arrival or after your Wedding Ceremony

Two glasses of House Wine during the Wedding Breakfast

Prosecco to toast

CHAMPAGNE

£30.00 PER GUEST

House Champagne on arrival or after your Wedding Ceremony

Two glasses of House Wine during the Wedding Breakfast

House Champagne to toast



Gin and Cocktail Hour

A fun alternative to guest favours, why not offer a cocktail or gin hour as a sophisticated twist after your Wedding Breakfast, to really get your evening party started!

Prices start from £7.50 per glass



CANAPES

Perfect to tantalise your guest's taste buds before the all-important Wedding Breakfast!

Choose 6 delicious canapés from the selection that our Head Chef has carefully created,

Priced at £6.95 per person for 6 bites

Vine Ripened Tomato Bruschetta – cold (V)

Smoked Salmon Pate Crostini – cold

Beef and Horseradish Yorkshire Pudding Roulade – hot

Chicken Liver Parfait with Fruit Chutney – cold

Goats Cheese Mousse with Walnut and Honey – cold (V)

Smoked Paprika and Chestnut Mushroom Arancini – hot (V)

Chicken Tikka served with Minted Yoghurt – hot

Homemade Salmon Fishcakes with Tartare Sauce – hot

Lamb Kofta with Minted Yoghurt – hot

Roasted Vegetable and Smoked Houmous Tarts – hot (V)

Mini Welsh Rarebit, Onion Jam – hot (V)

New Potato and Red Onion Confit with a Herb Crust – hot (V)

Sausage Wellington - hot



SEASONAL BREADS

We are proud to offer our seasonal speciality breads, which will beautifully compliment the month of your marriage.

JANUARY, FEBRUARY AND MARCH

Caramelised Red Onion

White

Wholemeal

Tarragon

APRIL, MAY AND JUNE

Apricot

White

Wholemeal

Lemon and Thyme

JULY, AUGUST AND SEPTEMBER

Olive and Rosemary

White

Wholemeal

Sundried Tomato

OCTOBER, NOVEMBER AND DECEMBER

Smoked Cheese and Leek

White

Wholemeal

Cranberry



SORBET

Add a touch of luxury to your wedding breakfast by offering your guests a sorbet course - a perfect palate cleanser between the starter and the main course.

Priced at £4.50 per guest.

Mango and Passion Fruit

Traditional Pimms

Gin and Tonic

Strawberry and Pink Prosecco

Citrus

FOOD FOR THOUGHT...

TO BEGIN....

Chef's Homemade Seasonal Soup

Chicken Liver Parfait, Melba Toast, Homemade Cider Chutney,
Dressed Baby Leaves

Terrine of Ham Hock, Pickled Vegetables, Toasted Sour Dough
Bread, Piccalilli Emulsion

Whipped Welsh Goats Cheese Crouton, Carpaccio of Beetroot,
Golden Beetroot Jelly, Toasted Walnuts, Truffled Honey

Pressed Sea Salt and Black Pepper Pork Belly, Caramelised Apple
Compote, Black Pudding Brioche Wafers, Sage Cream

Spiced Fishcakes, Bombay Potatoes, Garlic Aioli, Coriander Micro
Salad

TO FOLLOW....

Free Range Chicken, Petit Pois à la Française, Thyme and
Redcurrant Jus, chantenay Carrots, berrichone Potatoes

Roast Sirloin of Beef, Yorkshire Pudding, Red Wine, Thyme and
Tarragon Gravy

Trio of Pork; Tenderloin of Pork, Pork Belly and Black Pudding Bon
Bon, Bubble and Squeak, Sprouting Broccoli, Calvados Jus

Rump of Lamb, Spiced Carrot Puree, Purple Potatoes, Shepherd's
Pie Spring Roll, Watercress Dressing

Fillet of Sea Bass, Crushed New Potato with Grain Mustard and
Capers, Panache of Vegetables, Sauce Vierge

Chargrilled Aubergine and Mediterranean Vegetable Stack, Buffalo
Mozzarella, Olive and Rosemary Focaccia, Garlic Foam

TO INDULGE....

Chocolate Marquise, Pistachio Crumb, Candyfloss, Raspberry Sorbet

Vanilla Scented Crème Brulee, Shortbread hearts, White Chocolate
and Strawberry Cream, Macerated Strawberry

Modern Eton Mess; French Meringue, Raspberry Jelly, Chantilly
Cream, Seasonal Red Fruits, Rosewater Syrup

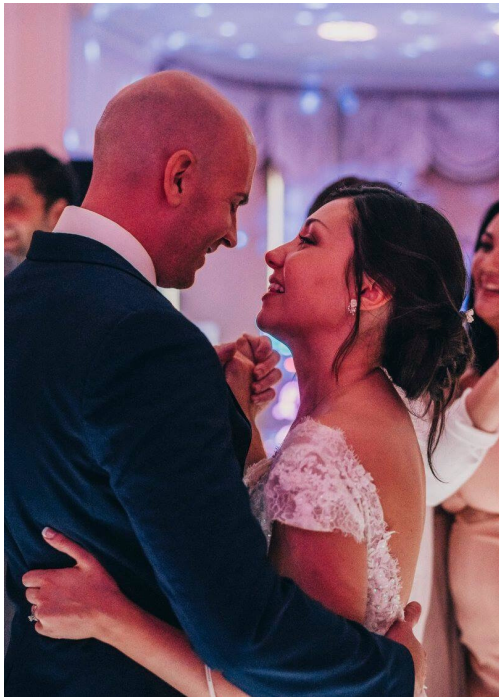
Classical Sticky Toffee Pudding, Caramel Ice Cream, Butterscotch
Sauce

Blackcurrant Cheesecake, Chocolate Shard, Lemon Crumb

Raspberry and Prosecco Trifle, Raspberry Compote, White
Chocolate Biscotti

£50.00 per guest





EVENING BUFFET

THE BACON BUTTIE BUFFET

£13.95 per guest

Bacon and Sausage Bap
Seasoned Wedges
Homemade Coleslaw

TRADITIONAL PARTY BUFFET

£15.95 per guest

Choose four wrap fillings from the selection below

Honey Roast Ham and Chutney
Roast Beef and Horseradish
Egg Mayo and Mustard Cress
Tuna Crunch
Three Cheese and Red Onion
Smoked Salmon, Lemon and Chive Creme Fraiche
Roast Turkey and Cranberry
Creamed Brie, Walnut and Grape
Roasted Peppers and Cream Cheese
Chicken BLT

Breaded Chicken Goujons with a Selection of Dips
Mini Corned Beef Pasties
Traditionally Welsh Cheese and Leek Quiche
Continental and Welsh Cheese Platter with Homemade Chutney,
Grapes and Celery
Stonebaked Pizzas
Mini Toad in the Hole

THE MANOR BUFFET

£15.95 per guest

Pulled Pork Roll with Sage and Onion Stuffing
Braised Beef and Red Onion Roll
Mixed Leaf
Salad
Coleslaw
Seasoned Wedges

DE COURCEYS MANOR AMERICAN BUFFET

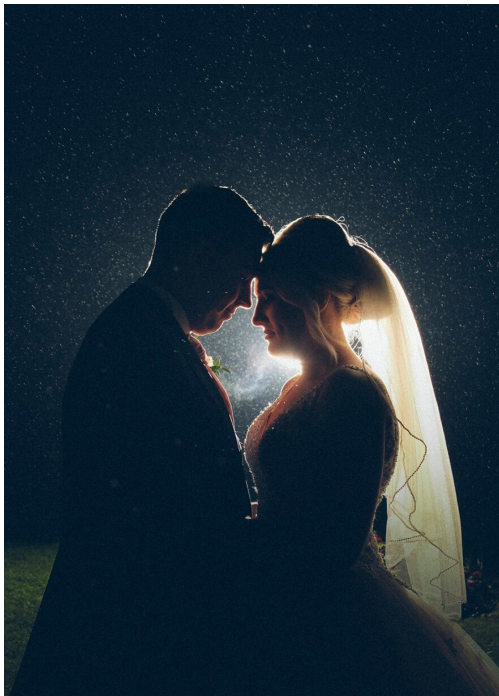
£16.95 per guest

Southern Fried Chicken Tenders
Baked Potato Skins with Monterey Jack Cheese and Smokey Bacon
De Courceys Mini Sliders
Breaded Mozzarella Sticks
Hot Dogs
Turkey Club Sandwich
Texan Coleslaw
French Fries

THE CHIP SHOP BUFFET

£17.95 per guest

Mini Battered Fish Fillets
Jumbo Sausage
Chip Cones
Mushy Peas
Mini Meat and Vegetable Pies
Buttered Baps
Chip Shop Curry Sauce
Homemade Gravy



STAY AT THE MANOR

Our beautiful bespoke wedding apartment is the perfect choice for the night of your wedding. Situated within the manor building it can comfortably accommodate 6 adults and has an extra bunk room for any children.

In addition, our cosy country cottages are a few steps away from the Manor and consist of 7 double cottages and 2 family cottages.

Apartment - £800.00 (2020)

Double cottage - £140.00 (2020)

Family cottage - £180.00 (2020)

Apartment - £850.00 (2021)

Double cottage - £150.00 (2021)

Family cottage - £190.00 (2021)

De Courceys Manor is happy to accept bookings directly from your guests, however, if there is any unsold accommodation on the evening of your wedding, De Courceys Manor charges a fee of £65.00 per unsold bedroom.

Accommodation Offer

We can offer all of our accommodation for the fantastic price of £2,000.00 for 2020 weddings, and £2,200.00 for 2021 weddings.

Please contact the Manor for full details!



HAPPY COUPLES

LOUISE AND WYNFORD

It's hard to find the words to sum up how terrific the team were in the planning of our perfect day. From the early meetings with Rachel and Lewis, the Sunday dining in between, the calmness, organisation, experience and complete professionalism of Abigail in the planning and execution, to the chef & Co for the most delicious food and to the entire team on the day who made everything run like clockwork with no stress and absolute calmness so we didn't have to lift a finger or worry about anything. A heartfelt thank you. They are also dog friendly which was critical for us and our pup. Our only wish is that we could repeat the day as it went by so fast! Nothing is too much for the team at De Courceys and you can rest assured that you'll experience a wonderful wedding to be remembered. Sincere thanks. Louise, Wyn & the pup!



MIA AND IWAN

We had our wedding at De Courceys Manor on the 11th of May 2019, and it was the best day we could ever have hoped for! The Manor is an amazing venue with an incredible team who just made the day run so smoothly and allowed us to just relax and enjoy the big day!

Honestly, we could not have asked for any more and I don't think we will ever be able to say exactly how grateful we are to the whole team for making the day what it was! Since the wedding we've had so many of our guests complimenting the venue, the staff, the food, the atmosphere...it was just the perfect day, in an incredible venue. Thank you so much to the whole team – you were absolutely incredible and allowed us to have the wedding we always wanted and we'll never forget!



LEAH AND KATE

My wife and I started our venue hunt not long after our engagement in 2018, we didn't want to overwhelm ourselves so we narrowed the search down to three venues, De Courceys being one. De Courceys was the last venue to visit (not by choice) and as the saying goes, 'keep the best until last'.

If we were to do our wedding again, we would choose De Courceys in a heart beat. Every member of staff were friendly and professional and nothing was too much trouble. To the whole team, thank you from the bottom of our hearts for making our wedding the best day of our lives. We are truly truly grateful.

