

THE ANGEL HOTEL ABERGAVENNY





Bring all of your family and friends together to celebrate your special day at the Angel Hotel, Abergavenny.

The Elegant Grade II listed, Georgian building is the ideal setting for making memories that will last a lifetime. From intimate gatherings to extravagant receptions, our wedding planners are experts in the art of celebration.

Imagine... celebrating your day with a drinks reception in the grounds of Abergavenny Castle, surrounded by the stunning landscape of the Brecon Beacons, the castle provides a magical backdrop for photos you will treasure. Then, indulge in a traditional three course wedding breakfast in the Grand Ballroom before dancing the night away.

For further details or to enquire about a wedding, please contact one of our wedding co-ordinators on 01873 857121 or send an email to weddings@angelabergavenny.com



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The Cellar

Featuring the hotel's wine cellar as a backdrop. The Cellar seats up to 14 people around a bespoke oak table that was built in-situ. The blue leather chairs by Linley, contrast with the earthy tones of the stone walls and floor, and the controllable lighting system ensures the perfect ambiance. Discreetly tucked away in the hotel basement, The Cellar is accessed via a contemporary spiral staircase.

Brecon Room

Situated on the first floor of the hotel with easy access from the lift and stairs, the air-conditioned Brecon Room overlooks the historic high street. It has a large open fire, gilt over mantle mirror and wall sconces. The large bay windows flood the room with natural light.

Ballroom

With its original high plasterwork ceiling, contemporary Italian crystal chandeliers and gilt sconces, tall windows, elegant mirrored alcoves and minstrels' gallery, the Ballroom is a grand space for your celebrations. It has a private bar, opening onto a walled terrace with views towards the Blorenge mountain. Situated on the first floor of the hotel, the Ballroom can be accessed by lift, by stairs and directly from the car park.

	Civil Ceremony	Wedding Breakfast	Evening Reception
The Cellar	N/A	14	N/A
Brecon Room	30	30	N/A
Ballroom	110	120	120

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Abergavenny Castle Grounds



Take advantage of the stunning Brecon Beacons as a backdrop for your wedding photos, whilst enjoying the company of your guests and a drink from our unique pop-up bar. Gigi is the newest member of The Angel family. She is a lovingly restored Citroën H Van that has been converted into a travelling prosecco bar, helping us to make the most of the hotel's proximity to the grounds of Abergavenny Castle. Gigi has a built-in sound system to play your favourite music and creates a memorable setting for drinks and canapés with your guests after your ceremony.

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Bespoke Packages

Create your own perfect day with a bespoke package chosen by you and priced below. Our Wedding Co-ordinators are trained to help you create the day of your dreams.

Pricing below does not include room hire or service charge, quotes for these are available upon request.

Menus	Adult	Child
Menu Tasting	£70	N/A
Canapés	£22	£22
Wedding Breakfast	£122	£60
Evening Buffet	£58	£58
Cheese course	£18	£18
Sweet Buffet	£25	£25
Late night nibbles	£32	£32

Drinks Packages	Skirrid	Blorenge	Sugarloaf	Children
Price per guest	£49	£92	£99	£23

A drinks package must be purchased for all guests.

Enhancements

Item	Price
Floral table arrangement	On request
Candle in lantern	£30
Red carpet for ceremony	£140
Chair cover and sash	From £7.50
Light up 'LOVE' letters	On request
Cake	On request
Silver cake stand and knife	£30
Gold cutlery	On request
Banqueting chairs	From £7.50
Furnished marquee	From £4,300
Champagne breakfast for two in the bridal room	£96



Canapés

Choose five canapés from our selection below for your guests to enjoy during your drinks reception.

Cold Canapés

- Roulade of kiln-smoked salmon
- Air-dried ham, pressed melon
- Seared beef with horseradish
- Potted brown shrimps, toast
- Asparagus, blue cheese and courgette roll

Hot Canapés

- Mature Cheddar croquette
- Salmon and dill beignet
- BBQ pork belly, kimchi dressing
- Chicken teriyaki brochette
- Mushroom and leek tart

Angel Selection Canapés

- Spiced chicken spring roll, plum sauce
- Roast red pepper and goat's cheese crostade
- Sole goujon, lemon mayo
- Beef brochette, sweet chilli glaze
- Seasonal vegetable arancini

Wedding Breakfast Menu

All wedding guests dine from the same menu so please select one starter, one main course and one dessert. We will offer alternatives for guests with special dietary requirements, if arranged in advance.

Starters

- Smoked salmon terrine, egg and shallot dressing
- Leek and potato soup, chive crème fraîche
- Grilled asparagus, soft-boiled egg, pea shoot salad
- Prawn and avocado cocktail
- Slipcote sheep's milk cheese, beetroot, orange, hazelnuts, salad leaves
- Confit duck and prune terrine, armagnac jelly

Main Dishes

- Char-grilled sirloin of beef, oyster mushrooms, ratte potatoes, madeira jus
- Roast rump of Welsh lamb, potato gratin, lamb jus
- Roast breast of Creedy Carver chicken, green beans, sage and onion mash; a cream and Dijon mustard sauce
- Roast Chalonnaise duck breast, Anna potatoes, spinach, cherry jus
- Herb-crusted cod fillet, steamed leeks, potato, bacon; butter sauce
- Wild mushroom and leek tart (v)
- Spinach, Feta, grilled courgette and pinenut lasagne (v)
- Roast portobello mushroom, soft egg, topped with Welsh rarebit (v)
- Pea and mint risotto (v)
- Main courses are served with green beans, sugarsnap peas and mangetout

Desserts

- Baked strawberry cheese cake
- Vanilla pannacotta, poached seasonal fruits
- Sticky toffee pudding, caramel sauce, vanilla ice cream
- Dark and white chocolate mousse
- Seasonal fruit salad
- Crème brûlée

Childrens Wedding Breakfast Menu

Please select one starter, one main course and one dessert for all children aged 12 or under.

Starters

- Tomato soup
- Cheesy garlic bread
- Prawn cocktail
- Melon with fruit sauce

Main Dishes

- Local pork sausages with mash, peas, carrots and gravy
- Chicken strips with new potatoes or chips, and peas
- Mini-cheeseburger, coleslaw and chips
- Breaded cod goujons with Thai mayo or chilli jam
- Vegetable lasagne

Desserts

- Two scoops of home-made ice cream
- Warm chocolate brownie with vanilla ice cream
- Vanilla crème brûlée
- Fruit crumble and custard
- Sticky toffee pudding, toffee sauce, vanilla ice cream

Drinks Packages

Non-alcoholic drinks can be provided as an alternative, including freshly-squeezed orange juice, sparkling water or sparkling apple juice.

Skirrid Package

- Drinks reception: A glass of 'Bucks Fizz' or sparkling wine
- Wedding Breakfast: Two glasses of house red/white/rosé wine
- Toast: A glass of sparkling wine

Blorange Package

- Drinks reception: Two glasses of Billecart-Salmon Brut NV champagne
- Wedding Breakfast: Two glasses of house red/white/rosé wine
- Toast: A glass of Billecart-Salmon Brut NV champagne

Sugarloaf

- Drinks reception: Two glasses of Billecart-Salmon Brut NV champagne or Kir Royale
- Wedding Breakfast: Two glasses of house red/white/rosé wine
- Toast: A glass of Billecart-Salmon Brut NV champagne
- Digestive: A glass of port

Children

- Drinks reception: A glass of freshly-squeezed orange juice, local organic apple juice or J2O
- Wedding Breakfast: A glass of freshly-squeezed orange juice, local organic apple juice or J2O
- Toast: A glass of sparkling elderflower

Evening Buffets

Choose either the hog roast, grills or thai buffet detailed below to be served during your evening reception.

Hog Roast

Porchetta; Italian-style rolled pork joint, boned and stuffed with herbs

Apple and cider sauce

Sage and onion stuffing

Angel Bakery bread rolls

Warm green bean salad

Tomato and Mozzarella salad

Pasta, pinenut and basil pesto salad

Mixed leaf and herb salad with olive oil and balsamic

Baby roast new potatoes

A vegetarian quiche:

Stilton and asparagus,

goat's cheese and red onion,

or Ricotta cheese and spinach (v)

Grills

Mini-burgers - plain and with Emmental cheese

Portobello mushroom burger (v)

Hot dogs with mustard/ketchup

Grilled marinated chicken kebabs

Caesar salad

Coleslaw

Corn on the cob

Potato wedges with garlic mayonnaise

Indian

Butter chicken

Tandoori prawns

Lamb bhuna

Kachumber salad

Bombay potatoes

Chickpea daal

Pilau rice

Poppadoms

Traditional dips

(mint raita, mango chutney, chilli sauce)

Late Night Nibbles

Choose one of the following snack items to be served anytime after your evening buffet during your evening reception until 10.30pm

Bacon rolls,

Mini fish and chips

Vegetarian hotdogs

Sweet Buffet

Add a sweet touch to your day with a sweet buffet

A selection of sweets, brownies and cookies





Accommodation

The Angel Hotel has 35 guestrooms, the majority of these rooms are within the main hotel. There are two deluxe guestrooms in the Mews, the old stable block adjacent to the main building. The Lodge is a Victorian cottage located a two minute walk from the hotel in the grounds of Abergavenny Castle, with two double en-suite bedrooms. Castle Cottage and Sugarloaf Cottage are both lovingly restored 17th century properties just across the road from the hotel's car park, both have two double en-suite bedrooms and contemporary living spaces. Rates include continental and hot buffet breakfast items.

We also have accommodation available at our sister property The Abergavenny Hotel, a short walk away. The Abergavenny Hotel has 20 contemporary guestrooms over three floors and a two bedroom cottage next door. Rates include a continental breakfast.

Block booking of guestrooms for your group is available at both hotels, subject to availability, terms and conditions.

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Recommended Suppliers

Dresses – ONE1 Bridal - www.one1bridal.com

Hair and Makeup – Bridal Beauty Wales
www.bridalbeautywales.co.uk

Flowers - Love Lily
www.love-lily.com

Cakes and Sweet Buffets – Bea Turton Cakes
www.beaturtoncakes.co.uk

Stationery – Paperlicious Oasis
07828 160479

Marquees - County Marquees
www.countymarquees.co.uk

Chair covers and chivari chairs - Welsh Chair Cover Company
www.welshchaircover.co.uk

Gold Cutlery and glassware – Beatrice Ambrey
www.beatriceambrey.co.uk

Millinery - Alison Tod Couture Milliner
www.alisontod.co.uk

Photography – Lee Dare
www.leedarephotography.co.uk

Photobooths – Little Events Company
www.thelittleeventscompany.co.uk

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