

**Welcome to
your Wedding
at the
Parkway Hotel & Spa**





Lily Package

Day Only Wedding Reception

Includes:

Expert advice from one of our Wedding Co-ordinators
Landscaped Gardens as a backdrop for your wedding photos with a picturesque love seat
Linen table cloths and napkins
Complimentary car parking for all your guests
Personal welcome by your experienced wedding host

Civil Ceremony

Complimentary Room Hire
Use of Music System for Ceremony Music

Wedding Breakfast

Complimentary room hire
A drink per guest on arrival
3 course set meal with coffee and mints
A glass of red or white wine with every guest's meal
Cake stand base and knife
Glass of sparkling wine for each guest to toast

Accommodation

Bed & Breakfast on the night of your Wedding in our Bridal Suite

Room Decoration

Crisp white chair covers and sashes to match your colour theme

Terms and Conditions

Minimum numbers of 20 Day Guests
Children Under 12: £63.00 per person 2026
Children Under 12: £65.00 per person 2027
Add Canapés: £12.00 per person
This package is Subject to Availability



£89.00 per person - 2026
£95.00 per person - 2027



Jasmine Package

Day & Evening Wedding Reception

Includes:

- Expert advice from one of our Wedding Co-ordinators
- Landscaped Gardens as a backdrop for your wedding photos with a picturesque love seat
- Linen table cloths and napkins
- Complimentary car parking for all your guests
- Personal welcome by your experienced wedding host

Civil Ceremony

- Complimentary Room Hire
- Use of Music System for Ceremony Music

Wedding Breakfast

- Complimentary room hire
- A drink per guest on arrival
- 3 course set meal with coffee and mints
- A glass of red or white wine with every guest's meal
- Cake stand base and knife
- Glass of sparkling wine for each guest to toast

Evening Reception

- Complimentary Room Hire 7.00pm - Midnight
- 8 Piece Finger Buffet (you choose selection)

Accommodation

- Bed & Breakfast on the night of your Wedding in our Bridal Suite
- Room Decoration
- Crisp white chair covers and sashes to match your colour theme

Terms and Conditions

- Minimum numbers of 20 Day Guests & 50 Evening Guests
- Children Under 12: £69.50 per person (2026/2027) Day & Evening)
- Additional Evening Guests: £32.00 per person (2026)
- Additional Evening Guests: £34.00 per person (2027)
- Resident DJ (Optional): £300.00
- Add Canapés: £12.00 per person
- This package is Subject to Availability

£107.00 per person Day & Evening - 2026

£113.00 per person Day & Evening - 2027



Orchid Package

All Inclusive Wedding Reception

Includes:

Expert advice from one of our Wedding Co-ordinators
Landscaped Gardens as a backdrop for your wedding photos with a picturesque love seat
Linen table cloths and napkins
Complimentary car parking for all your guests
Personal welcome by your experienced wedding host

Civil Ceremony

Complimentary Room Hire
Use of Music System for Ceremony Music

Wedding Breakfast

Complimentary room hire
A drink per guest on arrival
3 course set meal with coffee and mints
A glass of red or white wine with every guest's meal
Cake stand base and knife
Glass of sparkling wine for each guest to toast

Evening Reception

Complimentary Room Hire 7.00pm - Midnight
8 Piece Finger Buffet (you choose selection)
Resident DJ

Accommodation

Bed & Breakfast on the night of your Wedding in our Penthouse Suite
2 additional Bedrooms on your Wedding Night

Room Decoration

Crisp white chair covers and sashes
to match your colour theme

Terms and Conditions

Minimum numbers of 50 Day Guests & 150 Evening Guests
Children Under 12: £69.50 per person (Day & Evening) (2026/2027)
Additional Day Guests: £87.00/£91.00 per person (2026/2027)
Additional Evening Guests: £32.00/£34.00 per person (2026/2027)
Add Canapés: £12.00 per person
This package is Subject to Availability



£7,750.00 - 2026
£8,000.00 - 2027



based on 50 Day Guests & 150 Evening Guests





Violet Package

Evening Wedding Reception

Includes:

- 100 Evening Guests
- Expert advice from one of our Wedding Co-ordinators
- Linen table cloths
- Complimentary car parking for all your guests
- Personal welcome by your experienced wedding host
- Complimentary room hire 7.00pm - Midnight
- Crisp White Chair Covers with your choice of coloured Sash
- A drink per guest on arrival
- Cake stand base and knife
- 8 Piece Finger Buffet (you choose selection)
- Resident DJ
- Bed & Breakfast on the night of your Wedding in our Bridal Suite

Terms and Conditions

- Additional Evening Guests:
 - £32.00/£34.00 per person (2026/2027)
- Add Canapés on arrival: £12.00 per person
- This package is Subject to Availability

£5,000.00 - 2026

£5,250.00 - 2027

based on 100 Evening Guests



Woodland Wedding Ceremonies

All Woodland Wedding Ceremonies are offered as
part
of the Lily, Jasmine & Orchid Package

The only additional charge is for the hire of the
Chivari Chairs at £5.00 per chair

These are used outside only and our chairs, complete with
chair cover and your choice of coloured sash will be used for
the Wedding Breakfast

Woodland Ceremonies are offered weather permitting and
as standard, an indoor ceremony room will also be booked





Wedding Menus

Starters

Your Choice of Freshly Made Soup
Homemade Chicken Liver Parfait, Black Grape and
Rhubarb Chutney, Wholemeal Toast
Composition of Seasonal Melons, Fresh Berries, Mint and Vanilla Syrup
Pant-Y-Gawn Goats Cheese Tart, Chives, Red Onion Marmalade,
Rocket and Beetroot
Prawn, Apple and Celery Cocktail, Marie Rose Sauce, Fresh Lemon
Braised Pork Rillettes, Homemade Piccalilli

Main Course

Roast loin of Pork, Crackling, Apple Compote
Roasted Sirloin of Beef, Yorkshire Pudding and Horseradish
Roast Turkey Breast, Sausage and Bacon, Sage and Onion Stuffing
Chicken Supreme with Roast onion and Thyme Jus
Fillet of Salmon, White wine and Chive sauce
Roast Leg of Lamb, Rosemary and Redcurrant Jus
(£2.00 Supplement per person)

Desserts

Chocolate Brownie Cheesecake
Warm Apple and Blackberry Pie served with custard
Red Berry Pavlova with Cream
Chocolate Fudge Cake with Cream
Black Forest Cheesecake served with fresh cream
Individual Lemon Tart

Coffee & Mints

All guests to have the same Starter, Main Course & Dessert,
with the exception of Children & Dietary Requirements





Buffet Menus

A Selection of Assorted White and Wholemeal Sandwiches

Selection of Handmade Deli style open Sandwiches

Platter of Cold Meats and Charcuteries

Assortment of Smoked and Cured Fish

New Potato, Red Onion and Chive Salad

Roasted Mediterranean Vegetables, Pasta with Pesto

Dressing Homemade Red Cabbage Slaw Beetroot Orange
and Dill Salad

Mini Ham and Cheese Quiche

Buffet Pork Pies

BBQ Marinated Chicken Wings or Drumsticks

Chinese Marinated Chicken Wings or Drumsticks

Cheese and Onion Slices

Assortment of Dim Sum, Soy Chilli Dressings

Mini Vegetable Spring Rolls

Mini Indian Samosas

Chicken Nuggets

Breaded Plaice Goujons

Spicy Potato Wedges





Buffet Menu

Vegetarian Options

Selection of Granary and Wholemeal Sandwiches

Selection of Vegetarian Open Sandwiches

New Potato, Red Onion and Chive Salad

Roasted Mediterranean Vegetable Pasta, Pesto Dressing

Homemade Coleslaw Oriental Style rice and Bell Pepper Salad

Selection of Mixed Leaves and Dressings

Homemade Red Cabbage Slaw

Beetroot, Orange and Dill Salad

Vegetarian Vol au Vents

Cheese and Onion Slices

Mini Vegetarian Spring rolls

Mini Indian Vegetable Samosas

Spicy Potato Wedges

French Fries

Platter of Marinated Vegetables


Mixture of Black and Green Olives

Cous Cous Salad

Crudities

Feta and Marinated Tomatoes





Buffet Menu

Healthy Eating Options

Selection of Meat, Fish and Vegetarian Sandwiches

Assorted Crudities and Dips

New Potato Salad, Dill, Olive oil and Lemon

Red Cabbage Slaw

Dressed Coleslaw

Platter of Sliced Lean Meats

Moroccan Lamb

Cous Cous

Pitta breads, Various Fillings

Selection of Mixed Leaves

Brown Rice and Sweet chilli Salad

Wholemeal Pasta Salad

Watermelon and Feta Cheese

Marinated, Pickled Beetroot

Macerated Melon and Berries

Add Desserts for an additional

£4.00 Per Person





Vegetarian Main Course Options

Spaghetti with Pesto and shaved Parmesan

Wild and Button Mushrooms in a creamy Garlic Sauce
served en croute

Leek, Onion and Potato Patties served with a
Mediterranean Salsa

Baked Mushrooms with Spinach and Caerphilly
Cheese

Provençal Tart on a bed of Seasonal Leaves

Glamorgan Sausages served on Spring Onion Mash

Filo Pastry Parcels filled with Brie and Broccoli
served with a White Wine and Cream Sauce

1 option for all Vegetarian Guests

