

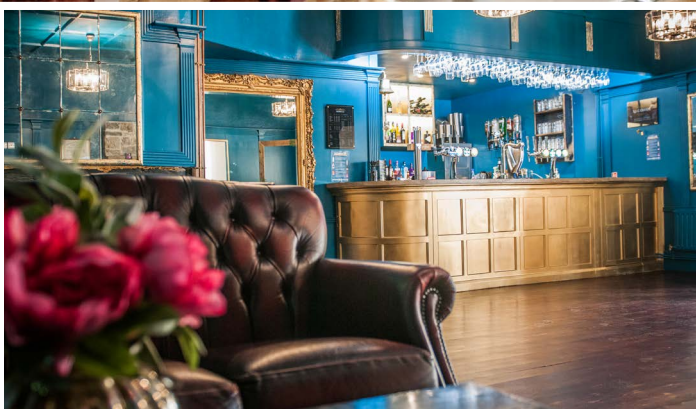



MOUNTON BROOK
LODGE

WEDDINGS & EVENTS
AT MOUNTON BROOK LODGE

2024/25

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VOTED WINNER FOR 'BEST WELSH WEDDING
VENUE OF THE YEAR' 2022, 2023 AND 2024.



WELCOME

Bringing a rustic and enchanting venue to Pwllmeyric, Chepstow with stunning panoramic views of the surrounding countryside.

The 17th Century, unique Grade II listed former coaching inn has undergone an extensive renovation which has included the addition of a beautiful characterful reception room with a large stunning arch window and elegant chandeliers to give that stunning look.



- WEDDING RECEPTION
- CIVIL CEREMONY
- AWARD CEREMONY
- SUMMER / CHRISTMAS BALL
- CORPORATE EVENT
- AWARD CEREMONY
- PRIVATE PARTY
- SCHOOL PROM
- CHARITY EVENT
- COMMUNITY HIRE





THE ULTIMATE VENUE FOR EXCLUSIVE PRIVATE HIRE

Mounton Brook Lodge is the ultimate place for entertaining guests, holding a dinner, throwing a party and dancing the night away. If you're looking for a venue that has it all, you've found the right place.

So, if you'd like to host an elegant wedding reception, beautiful summer ball, transform the venue into a magical Narnia, throw a ghoulish Halloween bash, hold a corporate dinner and dance, or create your own style for the most fabulous birthday party, there are few limits on what you can make happen here at Mounton Brook Lodge.

For a private event or to hold a special occasion with us, please get in touch.



ABOUT

Situated in Pwllmeyric, just outside of the historic market town of Chepstow in Monmouthshire, Mounton Brook Lodge acquired its name after the pretty stream, Mounton Brook, which runs alongside the property and winds its way down to the Severn estuary.

Conveniently located on the Welsh border and surrounded by many towns and cities such as Monmouth, Cardiff, Newport, Bristol, Bath and Gloucester, it is easily accessible for guests far and wide.



THE VENUE

With a capacity that can accommodate up to 160 seated guests and hold 300+ standing guests, the impressive space incorporates beautiful lighting and rustic interiors making Mounton Brook Lodge the perfect venue for your spectacular event.

FEEL & FUNCTION

For dining and reception drinks, Mounton Brook Lodge is light, airy and spacious. With a beautiful and appealing exterior and following a remarkable renovation, the interior is equally as stunning. Mounton Brook Lodge retains much authenticity, including exposed stone walls, mellow wood beams and beautiful high vaulted ceilings in which dazzling chandeliers are placed giving that dramatic feel.



- **CIVIL CEREMONY LICENSE - 2 LICENSED ROOMS:**
 - The Old Forge Ceremony Barn (*up to 95 guests*).
 - Licensed Arch Window Reception Room (*up to 160 guests*).
- **INDOOR DINING CAPACITY**
(*up to 160 guests*)
- **EVENING GUEST CAPACITY**
(*300+ guests*)
- **IN-HOUSE CATERING**
- **BAR / LOUNGE AREA**
- **DANCE-FLOOR**
- **EXCLUSIVE USE**
- **DISABLED FACILITIES**
- **CAR PARK**
- **ENTERTAINMENT LICENSE**
- **FAMILY RUN BUSINESS**
- **PRETTY DECKED GARDEN BALCONY**
- **COUNTRYSIDE SETTING**
- **ADJACENT FIELD PERFECT FOR PHOTOS**



CIVIL CEREMONIES, PARTNERSHIPS & BLESSINGS AT THE OLD FORGE CEREMONY BARN

CEREMONIES & PARTNERSHIPS

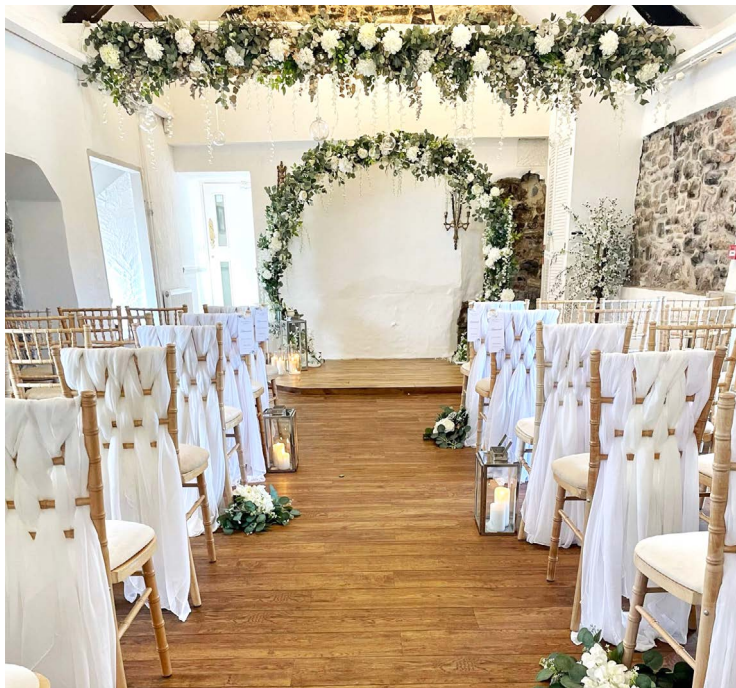
Ceremonies and partnerships can be conducted in The Old Forge Ceremony Barn which is a pretty, rustic barn that is attached to Mounton Brook Lodge or for larger ceremonies, we can seat up to 160 guests in our large reception room. Alternatively, churches in the villages of Mathern and Mounton are only a short distance away.



We welcome LGBT marriages, Civil Ceremonies or Partnerships, Humanist Ceremonies, Christenings, Naming Ceremonies, Funerals, Blessings and Renewal of Vows.

THE OLD FORGE CEREMONY BARN

A beautiful 17th Century stone building that is licensed for up to 95 guests. With a truly lovely atmosphere and styled in the most natural and charming way with its exposed stone walls, beautiful high vaulted ceiling, rustic beams, pretty lighting and sweeping neutral drapes to add a soft and romantic feel, making it the ideal place to say those meaningful words and exchange your vows.



ARCH WINDOW RECEPTION ROOM

Licensed to hold up to 160 guests, our large reception room is ideal for larger civil ceremonies, partnerships and blessings. We will set up the area for the ceremony, provide a meeting room for the registrar plus a table with chairs for the registrars in the ceremony room.



WE ARE DOG FRIENDLY

For most of us, our dogs are more than just a pet. Our fur babies become part of the family. So, it's only right that you are able to involve them on your special day at Mounton Brook Lodge. That's why we're proud to be a dog friendly wedding venue!

Whether you wish your dog to merely witness and be part of your special day, or be included in your ceremony by walking you up the aisle, plan with us how your furry friend can play a small part in your big day!



WEDDING PACKAGES

Whilst many couples are excited by the prospect of planning every detail of their wedding, some can find pulling together all the services required quite daunting and overwhelming. With this in mind, we've created the perfect wedding packages to suit all.

ALL PACKAGES INCLUDE:

- Exclusive use of Mounton Brook Lodge Venue from 10am – midnight.
- Wedding cake table, cloth & cake knife.
- Top table size as required / 5'6 round tables & natural Chiavari chairs for your daytime number of guests.
- White table linen, stainless steel cutlery & white crockery.
- On the day wedding coordinator to oversee your special day.
- Large cast iron post box.
- An easel for your table plan.
- A large fully licensed bar.
- Use of our hand-held microphones for your speeches.
- 4ft giant 'LOVE' letters.
- Evening catering for your daytime number of guests.
- Outdoor garden decking balcony with festoon lighting.
- Evening fairy lights on around arch window creating a beautiful feature.

A CHOICE BETWEEN:

Catering Option A

A relaxed menu – choice of BBQ, Hog Roast or Afternoon Tea with serving staff.

OR

Catering Option B

A delicious three course wedding breakfast meal with waiting staff plus a tea & coffee station.

We believe in being up front and honest about our prices so that you can make the right decision for you. We will always offer additional services that inevitably have an extra charge but we aim to include all the important elements of your day in our headline price to enable you to make an informed comparison of us with other venues.

LICENSED ROOM HIRE

The Old Forge Ceremony Barn £495

Ideal for intimate ceremonies, licensed for up to 95 guests.

Licensed Reception Room £595

Ideal for larger ceremonies, licensed for up to 160 guests.

CEREMONY MUSIC

Please have your four songs prepared and brought along on a playlist at time of ceremony, we can connect our Bluetooth speaker to your device. Being in charge of the music can be one of your groomsman or friends 'duties'. Don't worry we can advise them on the day.

IMPORTANT

The date and time of your ceremony needs to be agreed with Monmouthshire Registry Office at the same time as booking The Old Forge Ceremony Barn or Licensed Reception Room.

Monmouthshire Registry Office:

☎ **01873 735435**

✉ **ceremonies@monmouthshire.gov.uk**

WEDDING PACKAGES

NO. DAYTIME GUESTS	LUXURY DRINKS PACKAGE*	CATERING OPTION A	CATERING OPTION B
UP TO 60 GUESTS Additional Guests (pp)	✕	£5995 £99	£6600 £110
UP TO 60 GUESTS Additional Guests (pp)	✓	£7195 £119	£8395 £130
<i>Additional evening guests @ £15.95 each chargeable on all of the above.</i>			

*LUXURY DRINKS PACKAGE (optional):

Upon arrival a welcome drink of your guest's choice from the bar.

Half a bottle of Red, White or Rosé Wine for your guests during their meal.

A flute of prosecco served during speeches to toast.

MINIMUM NUMBERS

- **Saturday a minimum of 80 Adults.**
- **Sunday to Friday a minimum of 60 Adults.**

Eves of Bank Holidays will be charged as a Saturday. If your numbers are below the minimum required we would be pleased to discuss options and ideas.

Children up to 12yrs charged at 50% of the package price.

SET UP DAY

If you wish to hire the venue the day before your wedding, as a 'set up' day, our hire charge is £995. All set up days must be confirmed at time of booking your wedding day with us, as we cannot guarantee it will be available at a later date. Accommodation is available for the night before if booked alongside the set up day.

All prices in this brochure are inclusive of VAT. Please be advised that prices will increase by 5% on all packages shown for 2026 / 2027.



THE LODGE

Welcome to The Lodge, a spacious six-bedroom house that is located adjacent to our beautiful venue, Mounton Brook Lodge.

This beautiful six-bedroom self-catering Lodge is located at the front of the venue, it sleeps 12-14 guests and is especially ideal for large groups who wish to stay on-site together and make a special occasion to remember.

The Lodge is set out over three floors and has been refurbished to a high standard throughout – rustic beams, exposed stone walls, modern lighting and beautiful decor to give that hotel boutique feel. The Lodge certainly has lots of character but with a contemporary feel about the place. All our rooms are individually decorated, spacious, stylish and comfortable.

FEATURES:

- 300 YEAR OLD ORIGINAL COACHING INN.
- LARGE FULLY EQUIPPED KITCHEN / OPEN PLAN LIVING SPACE PERFECT FOR SOCIALISING.
- SLEEPS 12-14 GUESTS; IDEAL FOR LARGE GROUPS (12 adults plus bunks for 2 children).
- COUNTRYSIDE LOCATION.
- 6 BEDROOMS (INC. BRIDAL SUITE) / 5 BATHROOMS.
- TRAVEL COT & HIGH CHAIR AVAILABLE.
- PRIVATE PARKING.
- COMPLIMENTARY WI-FI.
- TV IN EVERY BEDROOM.
- VILLAGE PUB 0.5 MILES (9 minute walk, 1 minute drive).
- LOCAL FARM SHOP (1 minute walk).
- TOWN CENTRE 1.5 MILES (4 minute drive).



GROUND FLOOR

KITCHEN

The kitchen area is a large spacious room that has an open plan living room, dining area and a fully integrated kitchen.

The kitchen is fitted with an electric oven, gas hob, microwave, fridge, freezer, kettle, toaster and has all crockery, cutlery, utensils, glassware, pots, pans, you name it... everything you would need to give that home from home feel (with an added bit of luxury!).

The kitchen even has a quirky storage larder making this area fantastic for self-catering purposes. This large open plan space is the ideal place for a bride-to-be to get ready with her bridesmaids / bridal party and invite hairdressers, makeup artists over on the day of the wedding.

W.C. - We also have a downstairs toilet located next to the kitchen which is of course always handy!

FIRST FLOOR

THE IVY SUITE

A double bedroom to sleep two guests.

BATHROOM

A large modern bathroom with a shower / bath.

THE WILLOW SUITE

A double bedroom to sleep two guests.

THE FERN SUITE

A family room, can sleep four guests. Has a double bed, a bunkbed and an en-suite bathroom.

SECOND FLOOR

THE FOXGLOVE SUITE

A double bedroom to sleep two guests.

BATHROOM

A large modern bathroom with power shower.

THE WOODLAND SUITE

A twin room to sleep two guests.

THE BRIDAL SUITE

A luxurious room with stunning chandeliers, a comfy super king-size bed and a large, two person bath located within the bedroom. This special room also has an adjoining en-suite.



ADDITIONAL SERVICES

Set Up Day £995

Access to the venue the day before your wedding from 10am till 4pm. To be confirmed at time of booking.

6 x Artificial Blossom Trees £150

Flower Photo Frame £25

Tea & Coffee Station £1.50 per guest

Cheese Stack Cake £11.95 per guest

Consisting of many flavoured popular cheeses stacked on top of one another to create a cake, served with crackers, rustic breads, chutneys and mixed fresh fruit, a great way to wow your guests.

(Minimum numbers apply).



ACCOMMODATION

Our prices are based on the accommodation being hired as the complete package and not individually hired out by the room.

One Night £800

Two Nights £1500

To secure a booking, a non-refundable deposit of 20% of the total amount due is required at the time of booking. Remaining balances are due 28 days prior to your arrival.

CHECK-IN & CHECK-OUT

Check-in is any time after 2pm on arrival date. Guests must check-out by 10am on day of departure. Early / late check-in and check-out is charged at £25 per hour by prior arrangement and is subject to availability.

PARKING

Vehicles must vacate the car park by 10am on check-out day to ensure that parking spaces are vacant and available for arriving guests that may be holding an event or staying with us.

FURTHER INFORMATION

Please note, with regards to booking more than one night with us, we cannot guarantee availability unless the set up day of the venue has also been booked by yourselves. This is to give other perspective clients the option of booking Mouton Brook Lodge venue for an event and in turn these clients would have first option for the accommodation on the night of their event. If The Lodge accommodation is not reserved with a deposit at the same time as booking your event / wedding with us, availability is not guaranteed.

FURTHER INFORMATION

VENUE ACCESS

Standard hire period allows access during the following times:

- Monday to Thursday from 10:00am until 11:00pm
- Friday & Saturday from 10:00am until 12:00am
- Sunday from 10:00am until 11:00pm

SET UP DAY

If you wish to hire the venue the day before your wedding, as a 'set up' day, then this must be confirmed at time of booking, as we cannot guarantee it will be available at a later date.

Set up days will allow access to the venue between 10am and 4pm, hire charges can be found within our pricing structure.

VENUE CAPACITY

The Old Forge Ceremony Barn up to 95 guests.
Mounton Brook Lodge Venue / Reception Room up to 160 seated guests and 300+ standing guests.

- The Old Forge Ceremony Barn up to 95 guests.
- Mounton Brook Lodge Venue / Reception Room up to 160 seated guests and 300+ standing.

GETTING MARRIED ABROAD?

Celebrate in style with friends and family on your return, relive your special memories with those who couldn't make it.

We can offer an array of entertainment ideas and catering options to suit many themes and budgets.



DIRECTIONS

By Car:

From Bristol and London

- Follow M48 towards Chepstow, crossing Severn Bridge. Take Exit 2 towards Chepstow.
- At Newhouse Roundabout, take the 3rd exit onto Wye Valley Link Rd / A466.
- At the roundabout, take the 1st exit onto A48.
- Continue just over half a mile, Mounton Brook Lodge and The Lodge accommodation will be on your left.

From Newport and West Wales

- Parking for both is available to the rear. From the Coldra Roundabout (Junction 24 of the M4 / Start of A449 from Monmouth) head towards Langstone on the A48.
- Continue on this road for approximately 10.5 miles.
- Mounton Brook Lodge and The Lodge accommodation is on the right-hand side, 200 yards or so after passing the Texaco garage.

By Train:

Nearest Train Station

- Chepstow - 5 minute taxi journey to Mounton Brook Lodge and The Lodge accommodation.



MENUS

CATERING OPTION A

A choice of our Luxury BBQ Buffet, Luxury Hot Roast or Afternoon Tea including serving staff.

LUXURY BBQ BUFFET

The following three meats, cooked to perfection by our in house chef:

- Premium, locally sourced 6oz Beef Burgers
- Local farmhouse tasty Pork Sausages
- Peri-Peri Chicken Fillet

Vegetarian option:

- Vegetarian Burgers & Quorn Sausages

Served with:

- A mixture of Rustic Fresh Rolls
- Selection of Sauces & Condiments

Served alongside:

- A choice of three Salads from the list

LUXURY HOG ROAST BUFFET

A top quality Steam Roasted Pig cooked to perfection

Served with:

- Delicious Crackling
- Freshly made Sage & Onion Stuffing
- Apple Sauce • Fresh Rolls
- Selection of Sauces & Condiments

Vegetarian option:

- Vegetarian Burgers & Quorn Sausages

Served alongside:

- A choice of three Salads from the list

All served on white china crockery & with Kings stainless steel cutlery.

SALADS

Please choose three from below:

Couscous with Mediterranean Vegetables Feta

Sun Blush Tomato, Rocket & Black Olives

Classic Coleslaw

New Potato, Red Onion & Chicory

Rocket, Red Chard, Mint, Baby Beets with Goats Cheese

Vine Tomato, Red Onion with Balsamic Dressing

Bombay Potato & Egg Salad

Roasted Butternut Squash, Feta & Puy Lentil Salad

Tuscan Tomato & Fennel Salad with Ciabatta Croutons

Red Cabbage Slaw with Wholegrain Mustard Mayonnaise

AFTERNOON TEA

A selection of the following per guest:

- **Home-made Scone**
Fruit or Plain served with Clotted Cream & Strawberry Jam
- **Selection of Four Sandwiches**
Please choose fillings from the list
- **Sausage Roll, Vegetarian Pasty or Quiche**
x 2 items per guest
- **Selection of Two Mini Cakes**
Please choose from the list
- **Unlimited Freshly Brewed Tea & Coffee**

SANDWICH FILLINGS

Please choose four from below:

Egg, Mayo & Cress

Ham

Tuna Mayo

Cheese Savoury

Ham & English Mustard

Chicken, Stuffing & Cranberry

Cheese & Garden Chutney

Beef, Horseradish & Rocket

Cream Cheese & Cucumber

Salmon, Cream Cheese
& Dill (50p supplement per guest)



MINI CAKES

Please choose two from below:

Victoria Sponge

Coffee & Walnut Cake

Welsh Cakes

Lemon Drizzle

Chocolate Brownie

Macarons

Carrot Cake

Fruit Cake

All served on beautiful vintage china plates, cake stands, cups, saucers, milk jugs and tea pots.



CATERING OPTION B

A choice of one dish from each course including serving staff. To include an additional choice, please add a £3 supplement, per guest, per course.

STARTERS

Seasonal Soup (V)

Served with Crusty Bread

Tomato & Mozzarella Salad (V)

Sliced Beef Tomatoes, Buffalo Mozzarella, Rocket Salad with a Basil Dressing

Honey Roasted Ham & Smoked Welsh Cheddar Tart

Served with a Tomato & Chilli Chutney & Dressed Leaves

Roasted Red Onion & Caerphilly Cheese Tatin (V)

Caramelised Red Onions with Balsamic Vinegar, Caerphilly Cheese & Rocket Leaves

Smoked Salmon & Spinach Roulade

Served with a Fennel & Lemon Salad

Cajun Chicken Caesar Salad

Crisp Cos Lettuce, Shaved Parmesan & Crunchy Croutons drizzled with a Caesar Dressing

Roasted Seasonal Squash (Vg)

Topped with Toasted Pine Nuts & Parsley Oil

A Salad of Golden Beetroot, Broad Beans & Horseradish Dressing (Vg)

Tossed with Baby Leaf Spinach & Ruby Chard

Creamy Wild Mushroom & Tarragon Croustade (Vg)

Dressed with a Green Olive & Parsley Tapenade, finished with Rocket Leaves

Red Onion & Goats' Cheese Tartlet (V)

Dressed with a Rocket Salad & a Fruit Dressing

MAIN COURSE

Served with Seasonal Vegetables & Potatoes, other options available on request.

Roasted Topside of British Beef

Served with Yorkshire Pudding, Horseradish Mash & Red Wine Gravy

Nut Roast (V)

Served with Yorkshire Pudding & Red Wine Gravy

Braised Belly of Pork

Rolled with a Sausage & Black Pudding Farce served with Boulangère Potatoes

Chicken Breast

Wrapped in Smoked Bacon with Dauphinoise Potatoes & Madeira Gravy

Baked Seabass Fillet

Served on a Champ Potato Cake finished with a Creamy Smoked Bacon & Chive Sauce

Steak & Ale Pie

Tender Braised Beef cooked with Locally Brewed Ale topped with a Shortcrust Pastry, served on Buttery Mashed Potatoes

Spinach & Chickpea Tagine (Vg)

Served with Citrus & Herb Couscous, Fresh Thyme & Smoked Paprika, finished with Garlic Roasted Artichoke Hearts & Chopped Spinach

Tomato, Olive & Aubergine Stew (Vg)

Fried Aubergine coated in a Rich Tomato & Olive Ragout with a Roasted Garlic Falafel & Salsa Verdi

Roasted Vegetable & Halloumi Wellington (V)

Sautéed Mixed Seasonal Vegetables set on Polenta topped with Wilted Spinach & Halloumi Cheese wrapped in a Puff Pastry

Puy Lentils, Roasted Beetroot & Sweet Potato Cassoulet (Vg)

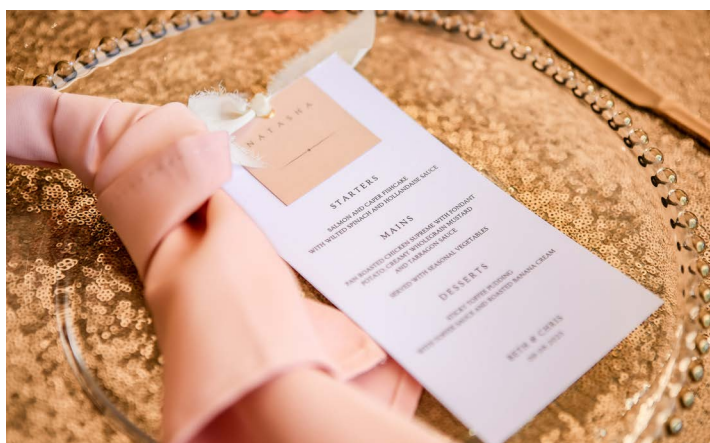
With Broad Beans, Mint & Wilted Watercress served with a Toasted Garlic Bruschetta

Beef Wellington (£6 supplement per guest)

Fillet of Beef on a Mushroom Farce topped with Dijon Mustard and wrapped in Puff Pastry

Lamb Shank (£6 supplement per guest)

Slowly Braised in Red Wine, Balsamic Vinegar, Mint & Thyme, served with Mashed Potato & Balsamic Onions



DESSERT

Sticky Toffee Pudding

With Toffee Sauce & Pouring Cream

Zingy Lemon Tart

With Fresh Pouring Cream

Eton Mess

Sweet Meringue folded through Fresh Strawberries & Whipped Cream

Triple Chocolate Brownie

Served with Chocolate Sauce & Vanilla Ice Cream

Coconut & Almond Milk Panna Cotta (Vg)

Served with Preserved Baby Figs soaked in Rum & a Lime Zest Short Bread Biscuit

Chocolate & Hazelnut Torte

On a Biscoff Base topped with a Caramel Cream

Vanilla Cheese Cake

Served with a Spiced Fruit Compote

Chilled Chocolate Espresso Torte (Vg)

On a Hazelnut & Rolled Oat Crust

Fresh Mixed Fruit Platter (Vg)

CATERING ADD ONS

CANAPÉS | £6.95 (PER GUEST)

Canapés are appetisers served on platters by our waiting staff as your guests mingle and chat while enjoying their welcome drinks.

Create your own selection by choosing up to five options from the list:

Stilton & Red Onion Crostini (V)

Coriander Crouton with Brie & Grape Chutney (V)

Smoked Salmon & Spinach Roulade

Roasted Red Pepper, Feta & Mint Crostini (V)

Free Range Bang Bang Chicken Filo Crowns

Warm Mini Quiches

Barbecued Pork Char Siu

Vegetable Spring Rolls (V)

Chicken Satay

Red Onion Pakoras (V)

Vegetable & Coriander Samosa (V)

Lamb Koftas



CHEESE & BISCUITS | £7.50 (PER GUEST)

A Selection of Three Cheeses served with a Red Onion & Date Chutney & Assorted Biscuits

CHILDREN'S MENU

Children have the choice of having a smaller three course dinner as per the adults menu or a choice from the children's menu.

The same for all children attending the wedding please.

STARTERS

Melon

Vegetable Sticks & Dips

Garlic Pizza

MAIN COURSE

Sausage & Mash

Mini Beef Burger & Chips

Chicken Goujons & Chips

Margherita Pizza

Tomato & Basil Pasta with Cheese

DESSERT

Half Portion of Adults Choice

Vanilla Ice Cream

EVENING CATERING

Served Buffet Style, includes Disposable Plates, Cutlery & Napkins.

MAIN MENU | £15.95 (PER GUEST)

Hog Roast

A top-quality Steam Roasted Pig cooked to perfection served with Delicious Crackling, Freshly Made Sage & Onion Stuffing, Apple Sauce, Fresh Flour Bread Rolls, Fresh Mixed Green Leaf Salad & Creamy Home-made Coleslaw

Fish & Chips

Traditional Fish & Chips served in paper cones with Tartare Sauce

Burgers & Hot Dogs

Local Butchers 6oz Burgers & Local Farmhouse Sausages or Vegetarian Sausages served in a Round Bap or Long Roll

Pick Your Favourite Pizzas

Selection of Pizzas with your favourite Assorted Toppings

Pulled Pork & Beef Brisket Buffet

Deliciously Smoked Pulled Pork & Texas Beef Brisket, cooked low & slow for 12 hours served with Flour Bread Rolls, Fresh Mixed Green Leaf Salad & Creamy Home-made Coleslaw

Finger Buffet

A Selection of Traditional Sandwiches:

- Home Cooked Ham & Mustard
- Egg & Cress • Cheese & Chutney
- Turkey & Cranberry
- Breaded Cajun Chicken Fillets
- Honey & Mustard Free Range Sausages
- Jamaican Jerk Chicken Wraps or Prawn Cocktail Wraps
- Smoked Salmon & Cream Cheese Roulade or Sunblush Tomato
- Mushroom, Garlic & Cheese Puff Pastry Rolls
- Tortilla Crisps
- Fruit Platter

Vegetarian Options

Vegetarian Burgers & Sausages served in a Round Bap or Long Roll with Mixed Green Leaf Salad & Creamy Home-made Coleslaw

LARGE PANS | £16.95 (PER GUEST)

Our paellas and large pans are cooked on location in front of your guests by one of our trained chefs, adding a sense of theatre as the sounds and smells begin to mingle with you and your friends.

Guests will need to come up to the pan to be served from our waiting staff.

Valencian Paella

Chicken, Chorizo Sausage, White Rice & Green Vegetables

Paella De Marisco

Prawns, Squid, Mussels, White Rice & Red Peppers

Thai Style Green Curry

Chicken Breast & Prawns coated in our own Fresh Green Curry Paste cooked with Coconut & Lime, served with Pilau Rice & Naan Bread

Chilli Con Carne

Classic Mexican Spiced Beef served with Rice & Tortillas

Fruity Curry & Rice

Mild to Medium Fruity Chicken or Vegetable Curry (V) served with Fluffy White Rice, Poppadums & Chutneys



EXTRAS (PER GUEST)

Mediterranean Couscous £1.50

Butter & Herb Baby
New Potatoes £1.80

Pine, Pesto & Parmesan
Pasta Dish £1.50

Chips £2.00

For China White Crockery &
Stainless Steel Cutlery £2.50

RECOMMENDED SUPPLIERS

BANDS

No One Knows | 07946 427149
facebook.com/nooneknowsofcwmbbran
jonnymorgan1979@live.com

BRIDAL HAIR

Georgina Edwards | 07858 650939
Owner of Rockarella Hair Salon has many years' experience and is very talented in creating bridal hair.
facebook.com/rockarellahair

CAKE MAKERS

The Pocket Bakery | 07881 627151 (Sharon)
thepocketbakery.co.uk
sharon@thepocketbakery.co.uk

CARICATURIST

Tony Marriott | 01452 722980 / 07854 708121
tonystoons.co.uk
tonygs@tonystoons.co.uk

CASINO TABLES

Imaginate Events | 07956 123595

DJS

Steve Young | 07989 537498

**Lynsey Pugh Wedding
Singer & DJ** | 07737 524948
lynseypugh.com
lynsey.pugh@live.co.uk

Boutique Disco | 07988 684728
boutiquedisco.com
boutiquediscouk@gmail.com

EVENT DESIGN / PROP HIRE

Hearts n Flowers | 07960 689911
facebook.com/heartsnflowers21
infoheartsnflowers@gmail.com

Satin & Lace Weddings | 07762 849730
satinandlaceweddings.co.uk
info@satinandlaceweddings.co.uk

FLORISTS

Catherine Gray Flowers | 01291 639172
catherinegrayflowers.co.uk
info@catherinegrayflowers.co.uk

Deacon's Florist | 01291 623768
deaconsflorist.co.uk
shop@deaconsflorist.co.uk

MUSICIANS

Nerys Clark (Cellist) | 07460 279487
nerysclark.com
info@nerysclark.com

**Bertie & Jonny (Acoustic
Violin & Guitar Duo)** | 07881 484079
bertieandjonny.com
bertieandjonny@gmail.com

Aimée Jay (Saxophonist) | 07886 250270
aimeejaysax.co.uk

PHOTOBOOTHS / MAGIC MIRROR

**Newport Balloons
(Magic Mirror)** | 01633 259451
newportballoons.co.uk
newportballoons1@hotmail.com

**South Wales Photobooth (Photobooth
or Photo Pod)** | 07756 995531
southwalespartybooths.com
info@southwalespartybooths.com

**Megan-Siân Photography (Happy
Snappy Photobooth)** | 07927 975219
megan-sianphotography.com
megan-sian@hotmail.co.uk

PHOTOGRAPHERS

Megan-Siân Photography | 07927 975219
megan-sianphotography.com
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Andrew Miller Photography | 07891 408266
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Captured By The Caves | 07972 917906
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SINGERS

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SWEETS / FAVOURS

Château Bonbon | 07786 070656
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WEDDING CAR HIRE

Satin & Lace Weddings | 07762 849730
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