

Fine Dining Wedding Breakfast

£85 pp

Minimum x 65 people

- Includes a reception drink bottle of beer /prosecco / pimm's /cocktail
- A selection of canapés hot and cold
- A glass of prosecco per person for toasts
- 2 glass of table wine per person Malbec / NZ , Sauvignon Blanc
- Four -course meal served to the table
- A choice of evening food

To Start

Seared scallops, cauliflower three ways
Duck & black pudding bon bons, Kim chi
or
Tomato, basil & bocconcini Salad

For Main

Fillet of 40-day aged beef dauphinoise, port & thyme jus, baby vegetables
Or
Seared fillet of wild sea bass sauce Vierge, baby vegetables
Or
(v)Polenta tower with ratatouille layers, roasted baby carrots and tomato & basil sauce
Vegan option available

To Follow

Trio of smaller desserts served on Welsh slate

Cheeses

Slates of Welsh artisan cheese boards

Tea & coffee buffet station

Evening food options

Chilli station
Hog roast
Grazing board
Fish & chip cones
BBQ

Children £42.50 pp (children's menu available)

Vendors food available starting at £20.00 pp

Cake cutting & serving on evening buffet £40.00



HOLDENS CATERING

Catering packages available at Castell Aberteifi