

Bron Eition

Hotel and Wedding Venue

Menus



Food and Drink

Sourcing our food from local and trusted suppliers, we use only the best quality seasonal produce in every aspect of our menus.

We are devoted to supporting our local suppliers who share the same vision as we do: to create food that is delicious and sustainable. Using fresh ingredients found across Gwynedd and North Wales, we do everything we can to champion our community and continually reduce our food miles.

Special Dietary Requirements

We understand some of your guests may have special dietary requirements; therefore, we have also included vegan and vegetarian dishes in our menu selector, and dishes which are lactose and gluten free.

If you are concerned about food allergies or require any further information about our menus, our team will be more than happy to assist you when choosing your options and will be happy to amend some dishes where possible to suit their needs.

Drinks Packages

Our drinks packages are designed to offer choice and value however we are more than happy to create a drinks package to suit your requirements.

Traditional

Glass of Prosecco or bottled beer
2 glasses of House wine with the meal
Flute of Prosecco for the speeches
£26.95 per person

Modern

Aber Falls Orange Marmalade gin with fever tree tonic
Two glasses of House wine with the meal
Flute of Rose Prosecco for the speeches
£29.95 per person

Elegance

Glass of Pimm's and Lemonade
Two glasses of house wine with the meal
Glass of Champagne for the speeches
£31.00 per person

Indulgence

Glass of House Baron du Beaupre Champagne on arrival
Two glasses of wine with the meal
Glass of Champagne for the speeches
£38.00 per person

Bespoke Drinks Packages

Bespoke Drinks Packages are available for you to create based on your budget and preference and further details are available on request.

Bar Prices

Bar Prices are available on request. Please note bar prices are not fixed and may be subject to change.

House Wines

A selection of excellent House wines and Champagnes are available for you to choose from, and we offer a wine tasting prior to selection

Corkage

We allow corkage on bottles of Champagne – the charge is £20.00 per bottle.

Canapes and Cocktail Sandwiches

While you are having your professional photographs taken, why not serve your guests a little something before the Wedding Breakfast.

Canapes Selection

Choose any three from the selection below:

Houmous smoked paprika and crushed chickpea (V, LF, GF)

Basil Bruschetta, tomato, cucumber, and shallots (V/ LF, GF)

Tomato Bruschetta with oregano (V, LF, GF)

Avocado and tomato (V, LF, GF)

Miniature Yorkshire pudding, peppered pastrami, beef jus jelly horseradish cream

Sage duck liver parfait, red chilli pickle and cucumber

Sun dried tomato and goats cheese miniature tart

Peppered mackerel pate, lime melba toast

Smoked salmon, dill cream cheese, lemon mousse

Welsh cheese baby leek miniature tart

Teriyaki duck, roast sesame, and orange

Smoked chicken and pine nut ballotine, chervil, mango salsa

Miniature fruit scones with vanilla cream and strawberry jam

Miniature lemon scones with lemon and vanilla clotted cream and lemon curd

£6.95 per person

Cocktail Sandwich Selection

Choose any four from the selection below:

Smoked Salmon

Cream cheese and cucumber

Baked ham with wholegrain mustard

Egg Mayonnaise

Cheddar with chutney

Roast Chicken

Tuna Mayonnaise

Served on White and Wholemeal bread

£5.95 per person



Wedding Breakfast Menus

To Start

Butternut squash and mint soup

Leek and potato soup with crispy leeks and paysanne of potato

Goats Cheese and Roasted Red Pepper Tart with carrot and celeriac remoulade, and caramelised onions

Thai fishcake served with a mixed leaf salad, sweet chilli sauce and lemon wedge

Salmon gravadlax marinated in lemon lime and dill, served with beetroot, pickled cucumber, mustard and dill sauce and mixed leaf salad

Broccoli and Blue Cheese Tart with salad leaves and balsamic dressing

Cheese and Leek Pate served with toasted brioche, grape chutney, and pear coulis

Tomato bruschetta with shallots, cucumber, red pepper, and olive oil on toasted ciabatta

Honeydew Melon with strawberries, blueberries, and a mint dressing

Puff pastry tartlet of wild mushrooms and smoked pancetta in a creamy garlic and peppercorn sauce
(Vegetarian option available)



Vegan Starters

Roasted vine tomato and basil soup, balsamic syrup

Leek and potato soup with crispy leeks and paysanne of potato

Seasonal melon, exotic fruit salad, passion fruit and mint syrup

Tian of Avocado and tomato with balsamic glaze and chilli flakes

Intermediate Soup Course £4.95 per person

Intermediate Sorbet Course £4.95 per person

Wedding Breakfast Menus

Main Course

Ballantine of chicken stuffed with tomato and basil, crushed new potatoes and pesto cream sauce.

Roast chicken breast served with onion and swede coulis, potato puree, leek and potato dauphinoise potato and mushroom jus.

Roast Turkey breast with pistachio and apricot seasoning, roast and mash potatoes cranberry coulis and sage sauce

Roast Welsh beef, thyme roast potatoes, Yorkshire pudding and red wine jus

Shoulder of lamb slow roasted, wrapped in Parma ham, and served with carrot and swede coulis, cheesy, dauphinoise potato, mint, and red wine reduction

Braised feather blade of beef, celeriac and horseradish coulis, dauphinoise potatoes and port jus

Pork tenderloin stuffed with black pudding, served on a bed of savoy cabbage with pomme anna potato, apple coulis, sage cream, and smoked bacon sauce

Pan fried salmon fillet served with tarragon mash potato and a creamy shellfish ragout.

Darne of salmon with crushed potato, white wine, and prawn sauce

All dishes served with a selection of seasonal vegetables and potatoes.



Featherblade of Beef



Vegetable Wellington



Roast Cod fillet topped with an herb crust and vermouth and shrimp sauce

Vegetarian and Vegan options

Vegan shepherd pie served with roast potatoes vegetables, carrot, and swede coulis (V/GF/LF)

Wild mushroom and spinach mille feuille, toasted nuts, garlic, and cream sauce

Wild mushroom squash risotto with sage cream sauce parmesan tulle

Roasted sweet pepper filled with chunky ratatouille and roasted potato and rich tomato sauce (V/GF/LF)

Lasagne of Mediterranean vegetables, served with a tomato and basil sauce.

Vegetable Wellington with butternut squash, mixed vegetables, and sauté mushrooms, wrapped in puff pastry and served with mash potato, broccoli, green beans, and a vegetable jus

Wedding Breakfast Menus

Desserts

Red berry Pavlova vanilla cream and strawberry coulis

Salted caramel brownie, toffee sauce and vanilla ice cream

New York lemon baked cheesecake with lemon curd whipping cream

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Apple Crumble pie with crème anglaise and topped with vanilla ice cream

Tartlet of spiced plum topped with cinnamon crumble, finished with vanilla anglaise.

Bara Brith butter pudding laced with chocolate caramel and served with crème anglaise.

Dark chocolate brownie with chocolate ice cream

Blackcurrant and Vanilla Mousse on a biscuit base topped with blackcurrant compote.

(Selection of Vegan/Gluten free/Lactose desserts on request)

Cheeses

Selection of Welsh cheeses and biscuits with Apple, celery, and chutney*

£11.95 if served as an extra course.

To follow

Freshly brewed Filter coffee or Tea with mints

Petit fours - £4.95 per person (supplement)



Children's Wedding Menu

Smaller portions of the adult menu are available at half the menu price. The children's menu and half price adult menu is available for children under 12 years. Children under 3 years are free of charge. Please select one choice per course or all children.

To start

Plain garlic bread
Cheesy garlic bread
Basil and tomato soup with crusty bread
Honeydew Melon with fresh strawberries

Mains

Chicken goujons with potato wedges and baked beans
Battered fish goujons, chips and peas
Chicken penne pasta with a cream cheese sauce
Pork sausage and mash with gravy
Penne pasta with roasted tomato and basil sauce

Dessert

Selection of ice cream (strawberry/vanilla/chocolate)
Seasonal fruit salad
Strawberry Jelly and vanilla ice cream
Chocolate brownie with vanilla ice cream
Sticky toffee pudding with vanilla ice cream

Child menu prices

Children under 3 years free of charge
Child menu £27.95 per child
Children over 12 years having an adult menu charged at £30.00

Evening Reception Buffets/ Light suppers to accompany your daytime celebrations.

For an Evening Reception there is a choice of food dishes and options available from light suppers to complete buffet menus.

All our hot and cold buffets are served in the evening are presented and served by the Head Chef and his team, ensuring high quality and service throughout the celebrations.

Cold Fork Buffet Wedding Menu @ £25.00 p.p.

Sliced Roast Breast of Turkey
Honey and mustard roast ham
Mixed leaf salad with salad dressing
Welsh cheese and baby leek quiche
Coleslaw
Selection of breads
Rosemary, garlic, and pancetta roasted baby potatoes

Additional course*

Poached side of salmon with prawns and bearnaise sauce
(*£5.95 per person supplement)

Hot Fork Buffet @ £25.00 p.p.

Indian Option

Mild chicken curry served with basmati rice, onion bhaji and garlic naan bread
Vegetarian option available
or

Thai Option

Chicken Thai green Curry, with fragrant sticky rice and prawn crackers
Vegetarian option available
or

Italian Option

Diced beef brisket lasagne with garlic bread slice and mixed salad
Vegetarian option available:
Or

Mexican Option

Beef chilli with rice, sour cream, nachos, and grated cheese
Vegetarian option available
or

Local Option

Pie and mash served with seasonal vegetables and gravy
(Choose either beef and ale or chicken and mushroom)
Vegetarian option: sweet potato and vegetable pie

Light Suppers Menu

Hot roast pork and crackling served on freshly baked bread rolls apple puree, sage, and onion stuffing	£15.95 per person
Hot roast Turkey served on freshly baked bread rolls sage stuffing, cranberry sauce	£15.95 per person
Welsh beef burger with Snowdon Cheddar	£14.95 per person
Veggie burgers	£14.95 per person
Jumbo smoked frankfurters, warm baguettes, fried onion, and relish	£14.95 per person
Selection of Welsh Cheeses served with spiced apple chutney Crusty bread and lightly spiced biscuits	£17.95 per person
Chunky Chips	£3.95 per person
Bron Eifion mixed salad	£3.95 per person
Skinny fries	£3.50 per person

(Vegan options for evening buffets and light suppers available on request)

Special dietary requirements catered for



Bron Eifion Hotel and Wedding Venue, Criccieth Gwynedd LL520SA

Tel: 01766 522385 Email: perfectday@broneifion.co.uk and weddings@broneifion.co.uk