

BUSINESS EVENTS INFORMATION

Business Meetings, Team Building, Conferencing, Day & Evening Delegate

The Diplomat Hotel, Restaurant & Spa
Family Run for the past 50 years, we pride ourselves on delivering great hospitality and delicious food.

With a range of flexible function suites for 2-300 guests, we can cater for any event, large or small. Choose from four different suites, each with their own unique style and character

Whether you are looking for a venue to hold a Wedding Breakfast, A Birthday Celebration, Business Meeting with colleagues, Private Dinner, or a conference for up to 300 delegates, or a wake for a loved one, we've got it covered.

Our Conference suites are perfect for presentations, training, team buildings, workshops, trade shows and conference shows

The Diplomat Hotel Restaurant & Spa

Llanelli, Carmarthenshire SA15 3PJ Tel: 01554 756156

E; reservations@diplomat-hotel-wales.com



SPACES FOR ALL OCCASIONS

Whether You Are Planning a Small Business Meeting, A Team Building Event or A Large Conference, The Diplomat Hotel and Spa has the Space and Experience to Ensure That Your Event Will Be a Success.

Meeting Rooms

Our Meeting Rooms offer comfortable spaces designed for clear creative thinking, each can be arranged and laid out as theatre, classroom, boardroom, or u-shape

Team Building

Ideally located for team building events to challenge and unite your colleagues

Technology

Ensure your presentation is exceptional with the latest technology. If you require sound or visual equipment, we can arrange hire to suit your needs, please contact us in advance.

Hotel Facilities

Eden Spa Provides a Great Escape, Heated Indoor Pool, Sauna, Steam Room, Hot Tub, fully equipped gymnasium, and Treatment Room.

Accommodation

The hotel has 50 bedrooms, all fully equipped with LCD television, complimentary toiletries, hair dryer and tea and coffee tray

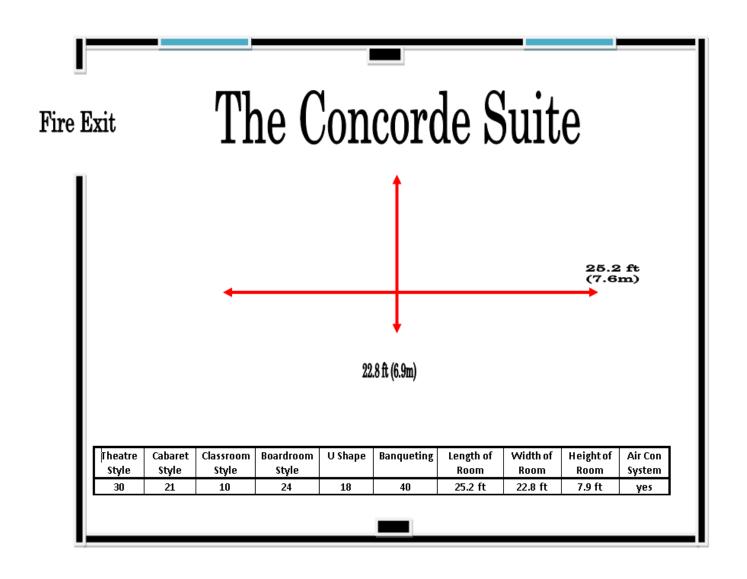
Food and Drink

Trubshaw's Restaurant offers a superb menu, Lounge & Bar menu with traditional bar classics, choice of dishes



The Concorde Suite

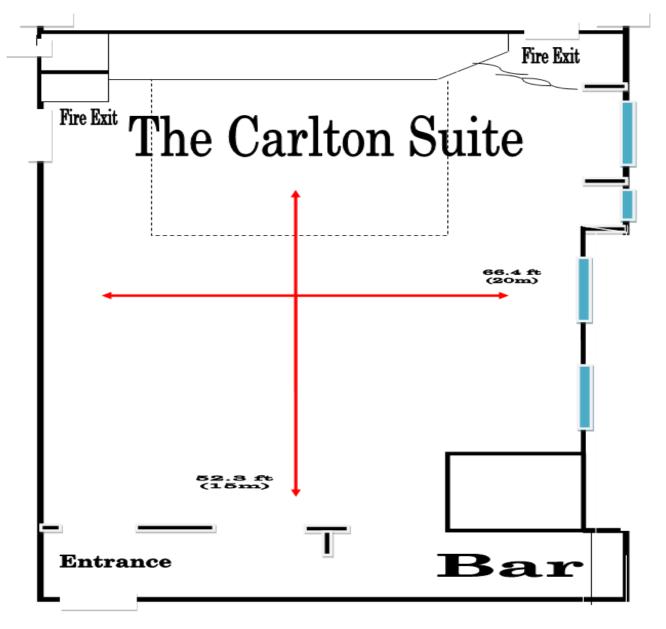
Full Of Character, We Can Accommodate Up To 40 Guests, Ideal for Business Meetings, Interviews, Baby Showers





The Carlton Suite

Our Largest Function Suite Includes a Private Bar, Raised Stage and A Spacious Dance Floor. It Can Accommodate Up To 300 Guests, Ideal for Graduations, Prom Nights, Boxing Shows, Large Exhibitions, Annual Dinners, and Car Shows



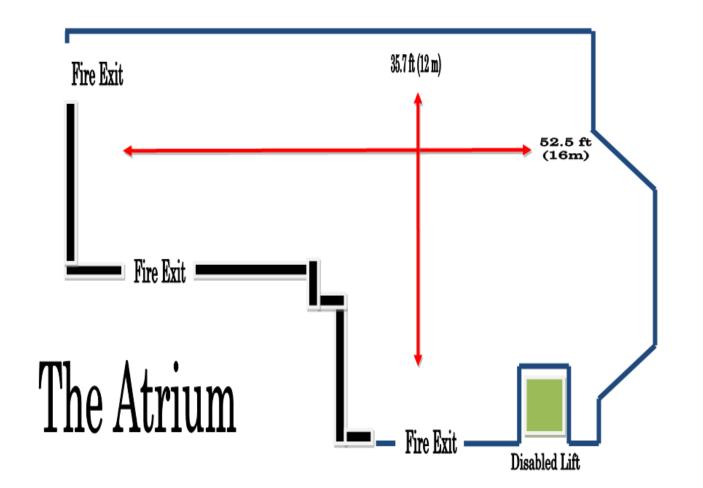
| Theatre | Cabaret | Classroom | Boardroom | U | Banqueting | Length of | Width of | Height of | Air Con |
|---------|---------|-----------|-----------|-------|------------|-----------|----------|-----------|---------|
| Style | Style | Style | Style | Shape | | Room | Room | Room | System |
| 350 | 200 | 50 | 50 | 46 | 300 | 66.4 ft | 52.3 ft | 10.3ft | yes |



The Atrium

The Atrium Can Accommodate Up To 80 Guests Seated, Tiled Spacious Area with Natural Sunlight, Fully Air Conditioned, Ideal for Wedding Ceremonies, Baby Showers, Christenings, Family Wakes, Private Dinners

| Function | Theatre | Cabaret | Classroom | Boardroom | U Shape | Banqueting | Length of | Width of | Height of | Natural | Air Con |
|----------|---------|---------|-----------|-----------|---------|------------|-----------|----------|-----------|----------|---------|
| Room | Style | Style | Style | Style | | | Room | Room | Room | Daylight | System |
| Atrium | 100 | 50 | 30 | 40 | 30 | 80 | 52.5 ft | 35.7 ft | 14 ft | yes | yes |



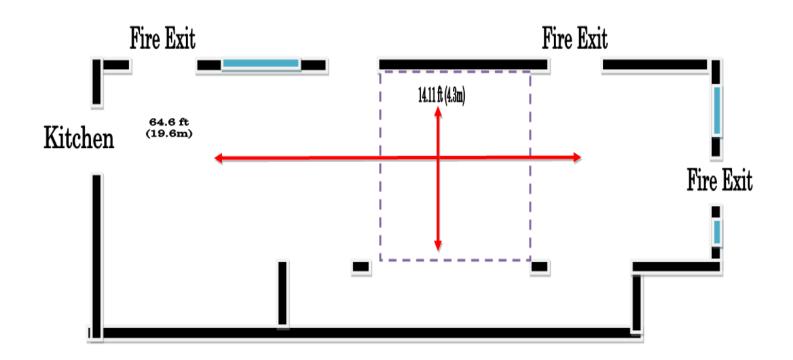


Trubshaw's Restaurant

Fully Air Conditioned, Full of Character and Can Accommodate Up To 60 Guests, Ideal for Intimate Dinners, Private Dinning, Small Meetings, Family Wakes

The Trubshaws Suite

| Function | Theatre | Cabaret | Classroom | Boardroom | U Shape | Banqueting | Length of | Width of | Height of | Natural | Air Con |
|-----------|---------|---------|-----------|-----------|---------|------------|-----------|----------|-----------|----------|---------|
| Room | Style | Style | Style | Style | | | Room | Room | Room | Daylight | System |
| Trubshaws | 50 | 42 | 20 | 30 | 20 | 60 | 64.6 ft | 14.11 ft | 8.8 ft | yes | yes |





DAY DELEGATE RATE

All Rates Include:

Room Hire, Bottles of Mineral Water/Cordials, Free High-Speed, Wi-Fi Access, Flip Chart & Pens, LCD Projector and Screen, Free Car Parking

LIGHT PACKAGE

From £24.95 per delegate

Tea & Coffee on Arrival

Mid-Morning Tea & Coffee and Danish Pastries

Lunch: Mixed Sandwich Platters, Crisps & Savory Bites

Mid Afternoon Tea & Coffee with Fruit Cake

EXECUTIVE PACKAGE

From £28.95 per person (Minimum 10 Delegates)

Tea & Coffee on Arrival, Breakfast Baps
Mid-Morning Tea & Coffee and Danish Pastries
Mid Afternoon Tea & Coffee with Fruit Cake
Lunch: Hot & Cold Buffet Lunch
Choice of Two of the following Hot Dishes:
Chilli Con Carne with Rice and Nachos
Chicken Peppercorn Sauce, Boiled Rice
Tender Pork Stroganoff with House Salad and Wild Rice
Tomato, Olive and Red Onion Pasta Bake, House Salad (v)
Chicken Madras with Rice, Naan Bread, Pickles and Poppadum's
Beef or Vegetable Lasagne House Salad and Garlic Bread
Served with Seasonal Vegetables & New Potatoes
Seasonal Salads, Greek Salad, Tomato Salad, Mixed Green Salad
Warm Bread Rolls
Mini Cheesecake Selection

Fresh Fruit



RESIDENTIAL DELEGATE RATE

All Rates Include:

Room Hire, Bottles of Mineral Water/Cordials, Free High-Speed, Wi-Fi Access, Flip
Chart & Pens, LCD Projector and Screen, Free Car Parking
From £140.00 per delegate
Tea & Coffee on Arrival
Mid-Morning Tea & Coffee and Danish Pastries

Lunch: Hot & Cold Buffet Lunch (See menu below)

Mid Afternoon Tea & Coffee with Fruit Cake

Evening Dinner (Allowance £18.95 from main menu)

Overnight Accommodation

Complimentary use of Leisure Facilities

Full Welsh Breakfast

Hot & Cold Buffet Lunch

Choice of Two of the following Hot Dishes:

Chilli Con Carne with Rice and Nachos
Chicken Peppercorn Sauce, Boiled Rice
Tender Pork Stroganoff with House Salad and Wild Rice
Tomato, Olive and Red Onion Pasta Bake, House Salad (v)
Chicken Madras with Rice, Naan Bread, Pickles and Poppadum's
Beef or Vegetable Lasagne House Salad and Garlic Bread
Served with Seasonal Vegetables & New Potatoes
Seasonal Salads, Greek Salad, Tomato Salad, Mixed Green Salad
Warm Bread Rolls
Mini Cheesecake Selection

Fresh Fruit



ROOM HIRE CHARGES

Carlton Suite Full Day £650.00, Half Day/Evening £300.00
Concorde Suite Full Day £150.00, Half Day/Evening £80.00
The Atrium £150.00, Half Day/Evening £80.00
Syndicate Rooms £75.00, Half day £65.00

 Rates are calculated on room selected, time and number of delegates. Day rates are based on 8.00am-5.00pm/ Evening rates are based on 6.00pm-12 Midnight

EQUIPMENT

(Cost per Day)

Tv Monitor- £25.00

LCD Projector £25.00

Flip Chart £15.00

PA system £70.00

Photocopying B/W per A4-40p Colour- 80p

(All above prices Inclusive vat)

Our team at the hotel are available to discuss your individual requirements to ensure that we can provide you with a package that will suit your needs.



EVENT PACKAGES

If you do not require a Daily & Residential Rate Package

Itemized Items Priced Per Person

Freshly Brewed Coffee & Tea Served with Biscuits £3.50

Freshly Brewed Coffee & Tea Served with Warm Danish Pastries or Welsh Cake £5.65

Freshly Brewed Coffee & Tea Served with Bacon Rolls £8.50

Still and Sparkling Mineral Water £4.75 per bottle

Jugs of Orange Juice/Apple Juice £6.00 jug (4 persons)

Jugs of Squash £4.00 (4 persons)

Full Welsh Breakfast with Tea & Coffee £12.95

Bar Meals Available Served 12-2.30pm

Afternoon Tea Served 12-4.30pm £17.95 per person.

Selection of Sandwiches - £7.50 per person

Hot & Cold Lunch Buffet Menu £16.95 per person

(Minimum numbers apply)

Choice of Two of the following Hot Dishes:

Chilli Con Carne with Rice and Nachos

Chicken Peppercorn Sauce, Boiled Rice

Tender Pork Stroganoff with House Salad and Wild Rice

Tomato, Olive and Red Onion Pasta Bake, House Salad (v)

Chicken Madras with Rice, Naan Bread, Pickles and Poppadum's

Beef or Vegetable Lasagne House Salad and Garlic Bread

Served with Seasonal Vegetables & New Potatoes

Seasonal Salads, Greek Salad, Tomato Salad, Mixed Green Salad

Warm Bread Rolls

Mini Cheesecake Selection

Fresh Fruit



MENU SELECTION

The Carvery

(Minimum 30 Guests)

Choice of Starters

Freshly Prepared Seasonal Soups Seasonal Vegetable, Leek & Potato or Roasted Tomato Soup, (v)

> Creamy Chicken Liver Pate Red Onion Chutney Melba Toast

Ham Hock Terrine
Apple and Cider Chutney, Toasted Croute

Tomato & Mozzarella Caprese Salad Pesto Dressing & Rocket (v)

The Carvery

Home Roasted, Choose Three Meats:

Roasted Silverside of Beef, Butter Roasted Turkey, Honey Glazed Gammon or Stuffed Loin of Pork

All Served with Yorkshire Pudding and Traditional Accompaniments, Roasted Gravy
Seasonal Vegetables, Roast and New Potatoes

Desserts

Selection of Desserts Available from the Dessert Section

3 Courses £28.95pp - 2 Courses £24.95pp



Seasonal Menu A

Freshly Prepared Seasonal Soups
Seasonal Vegetable, Leek & Potato or Roasted Tomato Soup, (v)

Creamy Chicken Liver Pate Red Onion Chutney Melba Toast

Ham Hock Terrine
Apple and Cider Chutney, Toasted Croute

Tomato & Mozzarella Caprese Salad Pesto Dressing & Rocket (v)

Pan Fried Chicken Wrapped in Bacon Potato Gratin, Seasonal Vegetables, Whisky Sauce

Salmon Fillet
Buttered Greens, New Potatoes & Hollandaise sauce

Succulent Fresh Roasted Turkey

Homemade Parsley & Lemon Stuffing, Bacon, Sausage, Roast Potatoes, Fresh Broccoli &

Glazed Carrots, Cranberry Sauce

Braised Leek, Onion, and Brie Parcel (v)

Profiteroles, Chantilly Cream Warm Chocolate Sauce

> Vanilla Cheesecake Blueberry Compote

Eton Mess Chantilly Cream, Raspberries & Fresh Mint

Fresh Filtered Coffee & Chocolate Mints

3 Courses-£28.95pp

(Choose One Selection Only Per Course)



Seasonal Menu B

Freshly Prepared Seasonal Soup Cream of Vegetable Soup or Minestrone Soup (v)

Potted Button Mushrooms
Garlic Cream Sauce, Topped with Applewood Cheese Crust (v)

Potted Salmon Cucumber Pickle, Lemon Crème Fraiche

Prawn Cocktail Marie Rose Dressing, Buttered Granary Bread

"Roast Beef Diplomat" Yorkshire Pudding
Herb Roasted Potatoes, Baby Roast Carrots, Red Wine & Onion Gravy

12 Hr Braised Lamb Shank Pomme Purée, Buttered Cabbage, Bacon Crisp and Rosemary Gravy

Grilled Sea Bream
Roasted Courgettes and Asparagus, New Potatoes, Lemon Dressing

Butternut Squash, Ricotta & Spinach Lasagne (v)

le Annle and Berry Cru

Homemade Apple and Berry Crumble Vanilla Crème Anglaise

Chocolate Delice
Espresso Ice Cream, chocolate Soil and Mascarpone Cream

Tangy Lemon Posset Shortbread Fresh Raspberries

Traditional English Trifle Steamed Syrup Sponge, Orange, and Rosemary Scented Custard

Fresh Filtered Coffee & Chocolate Mints

3 Courses- £32.95pp

(Choose One Selection Only Per Course)



The Diplomat Hotel

— Restaurant and Spa —

Seasonal Menu C

Wild Mushroom & Garlic Soup (v)

Parmesan Crisp

Prawn & Smoked Salmon Tian Crème Fraiche & Bloody Mary Dressing

> Smoked Duck Walnut & Fennel Salad

Roasted Red Onion and Feta Tart (v)

Balsamic Glaze

Sorbet Choice

Pink Roasted Rack of Welsh Lamb
Fondant Potato, Green Beans, Honey & Mint Glaze, Cranberry & Port Wine Jus

Fillet of Seabass
Crushed New Potatoes, Petite Ratatouille

Braised Pork Belly
Bubble and Squeak, Kale, Roasted Shallots, Cider and Mustard Sauce

Pan Seared Chicken Breast Herb Potatoes Mushroom and Bacon Velouté

Slow Roasted Brisket of Beef Horseradish Mash, Baby Carrots, Madeira Sauce

Sticky Toffee Pudding
Butterscotch Sauce Toffee Ice Cream

Lemon Tart
Mango Sorbet, Raspberry Coulis

Chocolate & Raspberry Torte Clotted Cream & Blueberry Compote

Salted Caramel Crème Brūlée Shortbread Fresh Raspberries

Welsh Cheese Selection and Biscuits

Fresh Filter Coffee and Truffles

4 Courses- £38.95 pp

(Choose One Selection Only Per Course)



Canapés

Miniature Beefburger, Tomato Relish
Chicken Liver Pate & Cranberry Crostini
Welsh Rarebit & Chutney Toast
Mini Fishcake Lemon Dressing
Pant-Ys-Gawn Goat's Cheese, Tomato & Basil tartlet (v)
Maple Glazed Pigs in Blankets
Cottage Pie Pastry Cup
Mini Thai Fishcake Herb Mayonnaise
Red Onion & Feta Focaccia (v)
Smoked Salmon & Cream Cheese Crostini
Pulled Pork Croquettes
Mozzarella, Basil, Sundried Tomato Bruschetta (v)

Roast Beef, Mini Yorkshire Puddings, Horseradish Dressing

Vegetable Samosas (v)

Onion Bhajis (v)

Mini Vegetable Spring Rolls (v)

Three Options £7.50pp-Four Options- £8.95 pp, Five Options £9.95 pp



Finger Buffet Menu A

Selection of Assorted Sandwiches
Chicken Tikka Kebabs on Skewers
Breaded Chicken Goujons with Sweet Chilli Sauce
Onion Bhajis & Samosas (v)
Homemade Sausage Rolls
Gala Pie and Pickle
Tandoori Spicy Chicken Drumsticks
BBQ Chicken Wings
Oriental Vegetable Spring Rolls (v)
Sweet Potato Wedges (v)
Garlic and Herb Potato Wedges (v)
Curly Spiced fries
Seasonal Fries (v)
Chicken Tikka Spiced Samosa
Chicken Satay with Peanut Dip Sauce

Select any 7 items @ £24.00 pp - Select any 10 items @ £26.00 pp

Garlic Bread (v)

We recommend that you cater for a minimum of 90% of your guests.



Carved Fork Cold Buffet Menu B

(Minimum 20 Guests)

Homemade Breadbasket Selection

Sliced Roast Beef Horseradish Sauce

Platters of Cold Honey & Mustard Baked Ham

Spit Roasted Spiced Chicken Thighs Yogurt Dressing

Poached Fresh Salmon, Lemon Mayonnaise Dressing

Chopped House Green Salad – Potato & Chive Salad – Coleslaw Salad – Tomato Salad

Med Vegetable Cous Cous,

Dressings and Accompaniments

Choice of Potatoes:

Buttered Mash Potato, New potatoes, Garlic & Rosemary Roast Potatoes, Fries or Jacket Potatoes

Fork Buffet £26.95 – Fork Buffet & One Dessert £28.95

Add A Dessert

Selection of Desserts Available from the Dessert Section

Cheese Platters

Platters of Assorted Farmhouse Welsh Cheeses
Selection Welsh Cheese, Chutneys, Grapes & Assorted Crackers @ £7.50 per person



The Diplomat Hotel

Restaurant and Spa

Hot Supper Buffet Menu C

(Minimum 30 Guests Apply)

Served from The Carvery- All Guests Must Be Caterer For

Beef Goulash, Pearl Onions, Red wine jus, Paprika finished with Sour Cream

Chicken Korma, Mild Curry with Coconut Cream & Naan Bread

Homemade Classic Beef Lasagne

Homemade Vegetable Lasagne (v)

Chicken in A Honey & Mustard Cream Sauce

Beef Stroganoff,

Pork Belly, Apple & Cider Sauce

Chicken Peppercorn Sauce

Chilli Con Carne

Sweet and Sour Chicken

Moroccan Chickpea & Vegetable Tagine, Cous Cous, Minted Yogurt (v)

Fillet of Fresh Salmon, Ginger, Garlic & Soy Dressing, Stir Fried Noodles

Chicken Tikka Masala, Naan Bread & Yogurt Dressing

Vegetable Biryani Curry, Naan Bread (v)

Classic Chicken Chasseur, Garlic, tomatoes, Mushrooms, Herbs & White Wine

Choose Three Salads:

Caesar Salad

Vine Tomato, Fresh Basil & Red Onion Salad

Warm Green Bean, Bacon & shallot Salad, Mixed Salad Leaves Vinaigrette

Moroccan Cous Cous Salad

Pea, Mint & Feta Salad

Accompaniments Served with Hot Buffet Menu C

Panache of Green Vegetables, Spinach Bombay Potatoes

Pilau Rice, Penne Pasta, Marinated Mushroom, Pine Nuts, Basil (v)

Choice of Potatoes: Buttered Mash Potato, New potatoes, Garlic & Rosemary Roast Potatoes, Fries or Jacket Potatoes

Three Main Dishes & Two Accompaniments -£24.95

Three Main Dishes, Two Accompaniments & One Dessert - £26.95

Three Main Dishes, Three Accompaniments & Two Desserts - £27.95

(Extra Accompaniments priced @£2.50 pp)

Add A Dessert

Selection of Desserts Available from the Dessert Section



EVENING B-B-Q BUFFET

(Minimum 30 Guests Apply)
Served from The Carvery
(Please Choose Three Options)
Cajun Pork Steaks

Marinated Spicy Chicken Thighs, Lime, Garlic & Chilli 6oz Beef Burger, Melted Cheese, Relish, Tomato & Lettuce Spiced Vegetarian Burgers (v)

Grilled Pork and Leek Sausage, Caramelised Onions
Tandoori Drumstick with Yoghurt & Mint Dressing
Grilled Mushrooms with Somerset Brie and Apple Chutney (v)

Floured Baps (v)

Served with Selection of Sides:

Potato & Chive Salad

Mixed Leaf Salad, Classic Coleslaw, Chips, Curly Fries or Jacket Potatoes

BBQ - £26.50 -- BBQ and One Dessert £27.50

Selection of Add A Dessert

Desserts Available from the Dessert Section



HOG ROAST STYLE BUFFET

(Minimum 50 Guests Apply)

Served from The Carvery

Roasted Shoulder of Succulent Pork Freshly Prepared 6-hour
Crispy Crackling, Apple Compote & Herb stuffing, Caramelised Onions
Floured Baps

Served with Selection of Sides:

Potato & Chive Salad

Mixed Leaf Salad, Classic Coleslaw,

Chips, Curly Fries or Jacket Potatoes

Hog Roast Buffet - £26.50 --- Hog Roast Buffet and One Dessert £27.50

Add A Dessert

Selection of Desserts Available from the Dessert Section



FESTIVAL FOOD

Choose a British, Spanish Classic or A Latin American alternative all designed to delight you and your guests.

(Minimum 20 Guests Apply Served from the Carvery Table)

Classic Fish & Chips £16.95pp

Served on Cones

Beer Battered Fish, Seasoned Homemade Chips, Tartar Sauce, Curry Sauce Mushy Peas

Big Pan Paella £18.95pp

Chicken and Chorizo, Paella Rice, Garlic, Peppers, Onions, Smoked Paprika, Saffron Bound with

Mussels and King Prawns

Taco Bar £18.95pp

Beef Chilli, Hard Taco Shells Tortillas

Side Dishes, Iceberg Lettuce, Tomato Salsa, Shaved Onion, Fresh Coriander, Guacamole, Sour Cream, Cheese & Jalapenos

Indian Street Food £21.95pp

Tandoori Drumsticks, Marinated Chicken Tikka Kebab Served in Naan Bread Sheesh Kebab Wrap, Minced Lamb kebabs Served in a Naan Bread, Onion Bhaji, Chutney Tray, Mint Yogurt & Poppadum's, Masala Chips

Pizza Buffet £18.95 pp

Selection of Meat and Vegetarian Pizza, Garlic Bread Served with Fries and Dips Mixed Salad

Add A Dessert

Selection of Desserts Available from the Dessert Section



DESSERTS

Selection of Desserts

Baked Vanilla Cheesecake Wild Berry Compote

> Eton Mess, Wild Berry Chantilly Cream

Choux Pastry Profiteroles
Toasted Almonds, Chocolate Sauce

Warm Chocolate Brownie Pouring Cream

> Raspberry Pavlova Raspberry Coulis

Apple and Pear Crumble Vanilla Custard

> Glazed Lemon Tart Raspberry Compote

Lemon Panna Cotta Almond Tuille

White Chocolate and Apricot Bread and Butter Pudding Caramel Sauce

Crème Brũlée Raspberry Compote

Classic Tiramisu

@£5.95

(Choose One Dessert, Minimum numbers Apply)

ALLERGEN INFORMATION

Please Speak to A Member of our Team If You Have Any Food Allergies, Intolerances or Dietary Requirements.

We Cannot Guarantee Our Produce Is 100% Free from Allergens/Intolerance

