

The Diplomat Hotel & Spa

The Platinum Wedding Package July 2017-July 2018 Wedding Reception & Evening Celebration

Why not hold your dream wedding at The Best Western Diplomat Hotel & Spa?

Special Offer £6495.00 inclusive

This Package Offer is Based on 80 Adults daytime guests & 100 Evening Guests

- Welcome Reception Drink of Bucks Fizz or Pimm's
- Welcome Canapés (Choice of 4 from Canapé Menu)
- Red Carpet Arrival
- Complimentary Room Hire for Wedding Reception & Evening
- Four-Course Wedding Breakfast plus tea, coffee and Mints
- Three-Course Children's menu per child
- 1 Glasses of House Red /White or Rose per guest with meal
- Bottles of Sparkling and still water on tables
- Glass of Prosecco to Toast the Bride & Groom
- Complimentary use of the P.A System
- Children Under 4 are Complimentary
- White Table Linen and Napkins
- Chair Covers and Sashes Table decorations
- Designated Wedding Coordinator
- Cake Stand and Knife
- Evening Buffet 100 guests (7 items from Buffet Menu)
- Resident DJ for Evening Reception (8:00pm to 12:00pm)
- Overnight stay in an Executive Double room for the newlyweds
- One Month complimentary gym membership for the Bride and Groom
- Discounted hotel room rates in our hotel for your guests

Package does not include Registrar, which is payable direct.

Nothing is too much trouble to ensure your day is perfect, Your personal Wedding Co-ordinator will be happy to discuss any requirements you may have at any time.

We are happy to make provision for vegetarian guests and any guests with specific dietary requirements

Add extra guest for Wedding Breakfast for only £44.00 per person

Evening Food for only £18.00 per person

For Further details Please Contact use :

TEL: (01554 756156) FAX: (01554 751649) EMAIL: reservations@diplomat-hotel-wales.com

Felinfoel Road, Llanelli, Carmarthenshire. SA15 3PJ

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Breakfast Menu

Choosing from the Menus below, one dish from each course for all of your guests

Starters-Soups

Cream of Cauliflower Soup, Truffle Oil (v)

Carrot and Cumin Soup, Coriander Cream (v)

Tomato and Basil Soup (v)

Traditional Prawn Cocktail Bloody Mary Dressing

Ham Hock Terrine, Pickled Vegetables, Rocket Leaves, Saffron Vinaigrette

Salad of Smoked Chicken, Avocado, Mango, Fine Herb Dressing

Smoked Scottish Salmon, Toasted Brioche, Tomato Aioli

Grilled Goat Cheese Walnuts, Rocket, Apple Salad (v)

Champagne Sorbet

Roast Silverside of Beef Diplomat, Herb Roasted Potatoes, Yorkshire Pudding, Red Wine Sauce

Mushrooms & Baby Carrots

Chicken Wrapped in Parma Ham, Sage Butter, Fondant Potato, Fine Beans

Fillet Rump of Lamb, Dauphinoise Potato, Ratatouille, Baby Carrots

Baked Salmon Fillet, Fresh Spinach, Crushed Potatoes, Lemon Butter

Mushroom Risotto (v)

Seasonal Vegetables

Caramelised Vanilla Crème Brûlée, Shortbread

Sticky Toffee Pudding Butterscotch Sauce,

Passion fruit Tart with Passion Fruit Syrup & Raspberry Sorbet

Glazed Lemon Tart, Raspberry Coulis, Clotted Cream

Apple and Rhubarb Crumble, Warm Custard

Tea or Coffee Petits Fours