# BANQUETING

## CONFERENCES | MEETINGS | DINNERS BANQUETS | EXHIBITIONS







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## **CONFERENCE & BANQUETING**



Whether you're planning something stylish and intimate or large and spectacular, we want your corporate event to leave a lasting impression on your guests. At the Vale Resort, you'll find 12 unique and versatile rooms, each perfectly designed to host corporate events, private or gala dinners.

When spectacular is required, our Castle Suite fits the bill, for up to 400 guests, high ceilings with spotlight fixing positions, large windows with golf course views and a terrace with private bar, it's ideal for larger dinners and events. Something smaller - there are a number of other suites available for functions from 15 to 250.

When it comes to menu selection - you are again spoiled for choice.

Smaller day delegate meeting lunches are served in our Vale Grill with hot and cold daily options\* or we offer a Working Lunch Menu for clients wishing to remain in their meeting rooms. For larger conferences, lunch will be served adjacent to your conference suites.

When it comes to conference, food and gala dinners, we get it right!

All prices in this brochure are correct as of February 2024. The Vale Resort and Hensol Castle reserve the right to increase food and drink prices based on any external market increases.

\*Day delegate menus are fixed each day but change daily on a rotational basis



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\*Set menu per event. 1 x starter/main/dessert.

## MENU A

**£36.50**<sup>\*</sup> per person Included in 24 hour rate.

#### STARTERS

Carrot and Coriander Soup Coriander oil, toasted cumin seed

Ham Hock, Pea and Mustard Terrine Piccalilli purée, baby leaf salad, toasted sourdough

Smoked Mackerel Pâté and Peppered Mackerel Cucumber ribbons, horseradish dressing, grilled ciabatta

Goat's Cheese and Red Onion Filo Parcel Spiced balsamic, cranberry and fig chutney

#### MAIN COURSE

Pan Seared Chicken Supreme Garlic and rosemary roast potatoes, honey roasted carrot and parsnip, green beans, gravy

Grilled Sea Bream Black olive tapenade crumb, crushed new potatoes, crushed peas and leek, cherry tomato Hollandaise

Braised Blade of Beef Smoked bacon and leek champ, sautéed spinach and kale, braising jus

Char-grilled Vegetable Feuillette Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

#### DESSERTS

Lemon and Lime Posset 💟 Crumbled meringue, candied peel, ginger shortbread crumb

Dark Chocolate and Raspberry Jam Tart Cocoa nibs, white chocolate ganache

Profiteroles V Chocolate dipped choux buns filled with crème patisserie

#### ADD A CHEESE COURSE

Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney **£95**<sup>\*</sup> per platter for 10 people



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\*Set menu per event. 1 x starter/main/dessert.

### MENU B

**£39.50**<sup>\*</sup> per person

#### **STARTERS**

Tomato and Roasted Pepper Soup Herb oil, grilled focaccia

Prawn and Smoked Salmon Tian 🧧 Crushed avocado, beefsteak tomato and Marie Rose dressing

Crispy Fried Pork Belly Apple and black pudding salad, spicy honey mustard dressing

Roasted Vegetable Tian 🔤 💿 Smoked aubergine baba ghanoush, baby leaf salad

#### MAIN COURSE

Grilled Sirloin Steak Horseradish mash potatoes, green bean and carrot parcel, red wine and thyme jus

Char-grilled Chicken Supreme Applewood smoked cheddar gratin, sticky braised red cabbage

Lemon and Herb Crusted Cod Loin Potato rosti, minted crushed peas

Sweet Potato, Carrot and Hazelnut Roast Spicy sauce Romesco, courgette ribbons

#### DESSERTS

#### Tiramisu 🔻

Brandy espresso soaked lady fingers, mascarpone, chocolate mocha beans

**Raspberry Ripple Cheesecake** White chocolate crème anglaise, freeze dried raspberry crumble

Chocolate, Almond and Salted Caramel Delice Caramel gaufrette, blueberry gastrique

#### ADD A CHEESE COURSE

Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney

**£95**<sup>\*</sup> per platter for 10 people



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\*Set menu per event. 1 x starter/main/dessert.

### MENU C

£43.50<sup>\*</sup> per person

#### STARTERS

Dill and Beetroot Gravlax 🧧 Spiced beetroot purèe, pickled seasonal vegetables, baby leaf salad

Goat's Cheese and Carmarthen Ham Garlic toasted sourdough with sundried tomato pesto, peppered goat's cheese mousse, Welsh air-dried cured ham

Spiced Butternut Squash Soup 🔽 💿 Pumpkin seed oil, toasted seeds and chives

Whipped Feta and Beetroot Rosette Crisp filo parcel, spiced balsamic and beetroot dressing

#### MAIN COURSE

Char-grilled Fillet of Beef Potato dauphinoise, sautéed spinach and leeks, peppercorn cream jus

Cajun Spiced Salmon Delice 🧧 Lyonaisse potato, prosciutto wrapped asparagus, saffron lemongrass cream

Slow Roasted Shank of Welsh Lamb Sweet potato and celeriac mash, minted green beans, Cabernet jus

Wild Mushroom and Perl Las Wellington Chive potato rosti, sautéed spinach and leeks, Porcini jus.

#### DESSERTS

Pear and Almond Frangipane Tart Fondant drizzle, candied almonds, Prosecco poached pear syrup

Warm Chocolate Fondant Chantilly cream, morello cherries, Chambord cherry coulis

Passion Fruit Panna Cotta Blueberry syrup, toasted coconut, orange shortbread

#### ADD A CHEESE COURSE

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N.B. Pre order required two weeks prior to dinner.

## CHOICE MENU

#### £41.50 per person

#### STARTERS

Tomato and Red Pepper Soup 🔤 Herb oil, grilled focaccia

Confit Chicken and Smoked Ham Hock Terrine Truffle and herb oil, fig chutney, toasted sourdough

Smoked Mackerel Pâté and Peppered Mackerel Cucumber ribbons, horseradish dressing, grilled ciabatta

Roasted Vegetable Tian 🚾 💿 Smoked aubergine baba ghanoush, baby leaf salad

#### MAIN COURSE

Pan Seared Chicken Supreme Spring onion mash potatoes, Chardonnay and wild mushroom cream jus, garlic sautéed spinach and leeks Grilled Sirloin Beef

Horseradish mash potatoes, green bean and carrot parcel, red wine and thyme jus

Lemon and Herb Crusted Cod Loin Potato rosti, minted crushed peas

Char-grilled Vegetable Feuillette Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

#### DESSERTS

Raspberry Ripple Cheesecake White chocolate crème anglaise, freeze dried raspberry crumble

Dark Chocolate and Raspberry Jam Tart Cocoa nibs, white chocolate ganache

Pear and Almond Frangipane Tart Fondant drizzle, candied almonds, poached pear syrup Profiteroles V

Chocolate dipped choux buns filled with crème patisserie

#### ADD A CHEESE COURSE

Platter of Five Artisan Cheeses, Biscuits, Grapes, Celery and Chutney **£95**<sup>\*</sup> per platter for 10 people



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\*Set menu for all vegetarians N.B. Pre order required two weeks prior to dinner.

## VEGETARIAN

from **£36.50**<sup>\*</sup> per person

### **STARTERS**

Leek and Potato Soup Crispy chive and leek hay

Grilled Portobello Mushroom and Buffalo Mozzarella Layered with spinach and sundried tomatoes

Roasted Vegetable Tian 🚾 💽 Smoked aubergine baba ghanoush, baby leaf salad

Barbecued asparagus and charred leek Bruschetta Sauce Romesco, toasted hazelnuts, char-grilled ciabatta

#### MAIN COURSE

Char-grilled Vegetable Feuillette Char-grilled vegetables and rocket pesto layered in crisp puff pastry, caponata, braised cavolo nero, herb oil

Sweet Potato, Carrot and Hazelnut Roast 🚾 Spicy sauce Romesco, courgette ribbons

Wild Mushroom and Perl Las Wellington Chive potato rosti, sautéed spinach and leeks, Porcini jus.

Smoked Cheddar and Potato Arepas Pan fried cornmeal cakes stuffed with smoked cheddar, potato, green chilli and coriander, roasted corn salsa, smoked chilli mole sauce

#### DESSERTS

Berry Mousse with Crumbled Meringue Seasonal berry compote, sweetened whipped cream

Dark Chocolate and Raspberry Jam Tart Cocoa nibs, white chocolate ganache

Chocolate and Orange Torte Citrus caramel, cocoa nibs

#### ADD A CHEESE COURSE

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## DELEGATE MENUS







## LUNCH MENU (12.00-2.30pm)

HOT AND COLD SELECTION

from **£20.95** per person

#### SALAD BAR OPTIONS

- Mixed leaves
- Tomato, onion, grated carrots and beetroot
- Various toppings to include seeds, dried fruits, croutons
- Dressings, oil, vinegar
- Caesar salad with feta and olives
- New potato and chive salad

#### BUILD A SANDWICH STATION

- Sliced breads, flat breads, rolls, gluten-free bread
- Selection of 3 thinly sliced cured and roasted meats
- Tuna and spring onion mayo
- Chunky chickpea hummus
- Selection of sliced cheeses
- Bowls of dips and spreads

#### HOT MAIN ITEMS

- Selection changes daily on a rotational basis, see next page for daily breakdown
- If under 50 delegates, only 1 meat dish option provided

#### DESSERTS

- Chef's selection (choice of 2 minimum)
- Fresh whole fruit bowl and cut fruit platter see





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All prices include VAT. All weights are approx. prior to cooking. The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or

## DELEGATE MENUS



## HOT MAIN ITEMS

#### EXAMPLE 1

- Char-grilled Piri Piri chicken with garlic aioli
- BBQ pulled pork
- Black bean and sweet potato chilli va
- Braised wild rice v
- Fresh seasonal vegetables

#### EXAMPLE 2

- Fresh baked focaccia pizza wedges
- Garlic ciabatta
- Lasagne bolognaise
- Italian meatballs
- Herb roasted potato
- Roasted Mediterranean vegetables

#### EXAMPLE 3

- Sweet and sour chicken
- Beef strips in black bean sauce
- Vegetable spring rolls, coconut curry sauce
- Ginger Jasmine rice
- Stir fried vegetables vegetables

### FXAMPLE 4

- Beef and red wine casserole
- Chicken and mushroom pie
- Vegetable cottage pie vegetable
- Mash potatoes
- Roasted root vegetables





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## DELEGATE MENUS



## HOT MAIN ITEMS

#### EXAMPLE 5

- Chicken fajita with warm tortillas, crispy taco
- Spicy carne asada
- Black bean chilli
- Savoury rice
- 🔳 Patatas bravas 🔽
- Roasted sweetcorn, peas, peppers value

#### FXAMPLE 6

- Grilled gammon steaks, honey mustard glaze
- Cottage pie
- Vegan sausages, onion gravy
- Mashed potatoes
- Broccoli, carrots V

#### FXAMPLE 7

- Chicken souvlaki skewers, pita, tzatziki
- Spinach and feta Spanakopita
- Lamb Mousakka
- Spinach and leeks, roasted garlic value

#### FXAMPLE 8

- Tandoori roast chicken, cucumber raita
- Beef madras
- Chickpea daal, mango chutney
- Turmeric basmati rice
- Fresh seasonal vegetables



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## LUNCH BUFFET OPTIONS



#### **£22.95** per person (available until 5pm)

## PICNIC HAMPER LUNCH

- Lime, coriander and chilli chicken skewers
- Freshly baked mini sausage rolls
- Thick sliced ham and cheddar with crusty rolls
- Minted lamb koftas, mint raita
- Vegetable quiche tarts
- Poached prawns, Marie Rose dipping sauce
- Tomato, cucumber and red onion salad ve e
- New potato salad, sour cream and chives
- Fresh fruit salad G

### THE BURGER BAR

- BYO burgers, sliced cheeses, gherkins, selection of toppings and sauces
- Quarter pounder beef burgers
- Spinach and falafel burgers vo
- Cajun chicken burgers
- Selection of gourmet buns
- Spicy potato wedges, creamy peppercorn dip v ve
- Traditional coleslaw v v
- New potato salad with sour cream and chives
- Tomato, cucumber and red onion salad selection of the selection of the
- Fresh fruit salad G





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## LUNCH BUFFET OPTIONS



#### £22.95 per person

### AMERICAN BBQ

- Barbecued chicken drumsticks
- Carolina BBQ slow roasted pork ribs
- Char-grilled vegetable platter
- Buttered corn on the cob
- "Burnt end" baked beans v value
- Jacket potatoes v volume
- Traditional coleslaw v v
- Tomato, cucumber and red onion salad us a
- Fresh fruit salad of a second seco

### TEX-MEX FAJITA BAR

- Warm soft tortillas, hard taco shells
- Slow roasted shredded carne asada
- Fajita spiced chicken
- Spicy vegan bean chilli ve e
- Sautéed peppers and onions volume
- Monterey Jack cheese, sour cream, shredded lettuce, diced tomatoes, spring onions
- 🔳 Tortilla chips, salsa, guacamole 🔽

#### ADD ON DESSERT SELECTION

Choose one for additional **£3.00** 

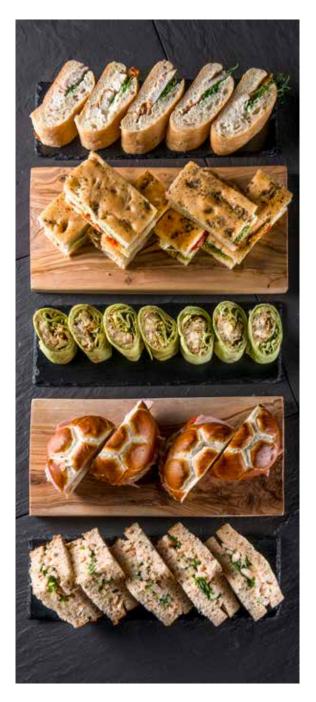
- Lemon and blackberry posset
- Chocolate ganache tart, salted caramel and cocoa nibs V
- Classic Eton mess v v
- Profiteroles, chocolate and crème patisserie





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## WORKING LUNCH MENU



## ULTIMATE SANDWICH SELECTION

#### (Available until 5pm)

£14.95 per person

Chef's selection of gourmet bread sandwiches and wraps with a selection of sumptuous fillings to suit every delegates taste and a selection of fruit and crisps. Vegetarian, vegan and gluten free options available, please ask for details.





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## EVENING BUFFET OPTIONS



#### £30.95 per person (served from 5pm)

### CURRY BUFFET

- Green lentil and chickpea daal ve
- Chicken korma
- Tandoori salmon
- Saffron basmati rice ve
- Seasonal vegetables vegetables
- Naan breads value
- Chutney and raita
- Vegetable samosas and poppadums
- Mixed leaf salad with tomato, red onion, cucumber ve e
- Fresh sliced fruit platter ve e
- Chef's selection of desserts

### ASIAN STREET FOOD

- Prawn crackers
- Sticky pork meatballs, Korean BBQ sauce
- Ginger and chilli prawns
- Vegetable spring rolls and gyozas
- Stir fired vegetables vegetables
- Egg noodles and fried rice
- Asian slaw vs
- Mixed leaf salad with tomato, red onion, cucumber vg g
- Fresh sliced fruit platter vg g
- Chef's selection of desserts

### ITALIAN DINNER

- Fresh baked garlic ciabatta
- Baked rigatoni bolognaise
- Vegetarian lasagne verde
- Pea and ricotta arancini
- Garlic and herb roasted new potatoes selected and herb roasted and herb roasted new potatoes selected and herb roasted and
- Seasonal vegetables ve endersite
- Mixed leaf salad with tomato, red onion, cucumber ve e
- Caesar salad
- Fresh sliced fruit platter
- Chef's selection of desserts





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# WINE SELECTION



Wines and prices are subject to change.

### SPARKLING WINE & CHAMPAGNE

Prosecco Spumante doc Borgo Alato	£32.50
Prosecco Raboso doc Borgo Col Alto Rosé	£32.50
Gruet Selection Brut	£54.95
Laurent-Perrier La Cuvée Brut	£74.95
Laurent-Perrier Rosé	£104.95

### RED WINE

Hutton Ridge Réserve Shiraz	£24.95
Saint Marc Réserve Merlot	£25.95
Lunaka Pinot Noir	£27.50
El Supremo Malbec Mendoza	£28.50
Appassimento Ca Vittoria	£32.50
Marqués de Cáceres 'Excellens' Crianza	£35.50

### WHITE WINE

Hutton Ridge Chenin Blanc	£24.95
Saint Marc Réserve Sauvignon Pays d'Oc	£25.95
Pinot Grigio IGT Via Albini	£26.95
Marqués de Cáceres Excellens Blanco Rioja	£28.50
Milton Park Chardonnay	£29.95
Allan Scott Estate Sauvignon Blanc	£35.95

## ROSÉ WINE

Saint Marc Syrah Rosé	£25.95
Pinot Grigio Rosato IGT Via Albini	£26.95
Beringer Classic Zinfandel Rosé	£32.95



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## REFRESHMENTS



Mineral Water **£4.25** per bottle

Chilled Orange Juice **£6.95** per jug

House Wine (Red or White) **£24.95** per bottle

House Prosecco £32.95 per bottle

House Champagne **£54.95** per bottle

### FRESHLY BREWED TEA AND COFFEE

Served with Biscuit Selection **£3.35** per person

Served with Danish Pastries or Welsh Cakes **£4.95** per person

Served with Bacon Rolls £7.95 per person

Served with Savoury Breakfast Pastries, Fresh Fruit, Healthy Muesli and Yoghurt Pots and Smoothie Shots **£10.95** per person

Served with working Ultimate Sandwich Selection **£14.95** per person





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