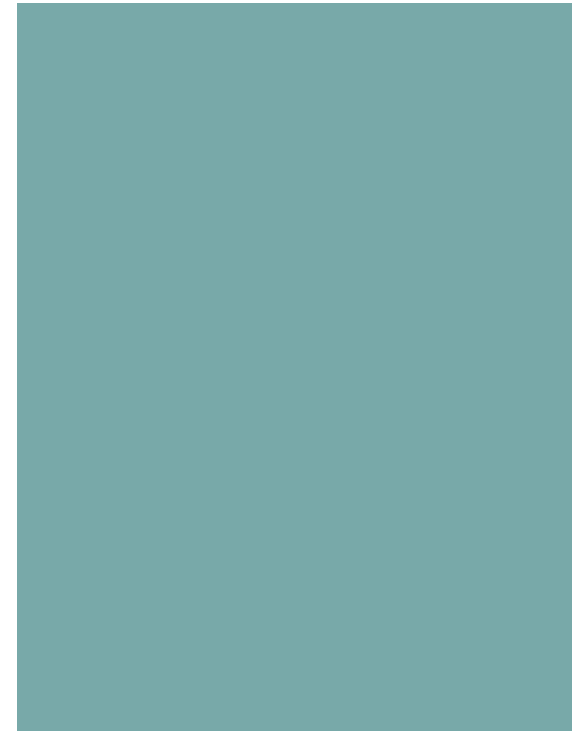
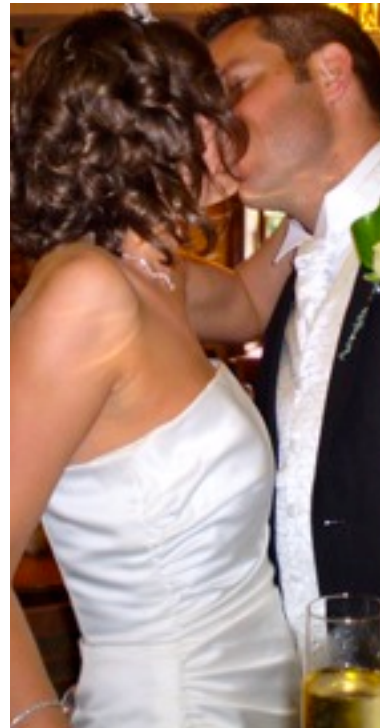


ROYAL OAK HOTEL



Ceremonies, Weddings,
& Celebrations

Against the backdrop of the stunning Victorian village of Betws-y-Coed, the Royal Oak overlooks the river Llugwy and offers a magnificent location in tranquil surroundings perfect for any celebration



We believe that every celebration should be unique and our team will work with you to create a package tailored to your personal requirements.



memories become treasure and when held up to the light glow with the colour of the rarest rubies, emeralds and sapphires

Llugwy River Restaurant

seating up to seventy guests the newly refurbished restaurant is considered to be one of Snowdonias' premier dining venues. A range of layouts can be tailored to accommodate your party and our new lighting system can be colour co-ordinated to match your scheme.



David Cox Suite

ceremonies, private dining or dancing the David Cox Suite is a versatile function room which can seat up to 50 for ceremonies or 30 for dining.

Leading off the Llugwy River Restaurant the David Cox Suite is perfect for smaller intimate gatherings or extending your seating requirements for larger celebrations.



Ceremonies

Conwy Registry Office must be contacted directly to book your wedding ceremony current fees are as follows:

Civil Marriages

Monday - Friday	£250.00
Saturdays	£270.00
Sundays & Bank Holiday	£320.00

Please contact the Aberconwy Registrars Office on

01492 576624/576628

email: licensing.unit@conwy.gov.uk

they also offer naming ceremonies, renewal of marriage vows and civil partnership ceremonies all of which can be held at the hotel



Entertainment

dine to the sound of mellow jazz, an angelic harpist, a crooning saxophonist or perhaps a piper to welcome your guests - we have a whole range of ideas and contacts to help you create the soundtrack to your perfect day- please ask for our contacts list

stay

our honeymoon suite is furnished with a four-poster bed and a double jacuzzi whirlpool bath - alternative deluxe rooms offer sleigh beds or French ornate carved oak beds.

there are a further 26 rooms available in the hotel and 18 in the adjacent four-star Stables Lodge - which also caters for disabled guests.



tariffs are negotiable dependent on time of year, number of guests and length of stay

eat

to enable you to meet your budget whilst not compromising on quality or taste we have devised menus which can be assembled according to your individual needs

entrees

(v) Fanned Wedge of Galia Melon,
mixed Fruits & Sorbet

(v) Deep Fried Breaded Goats Cheese,
Dressed Leaves, Red Onion Marmalade

Chef's Smooth Chicken Liver, Orange &
Brandy Parfait, Crostini Bread

Shredded Duck & Roast Pepper Quiche

£5.00 each

Platter of Llandudno Smoked Salmon,
Chive and Black Olive Mayonnaise

Crispy Confit Duck Leg on Puy Lentil &
Root Vegetable Casserole

Creamy Crab & Lemon Risotto with
Japanese Breaded King Prawn

Our Own Home Smoked Chicken on
Fresh Mango Salad,
Light Curried Vinaigrette

£7.00 each

Marbled Chicken & Asparagus Terrine

(v) Tian of Beef Tomato, Buffalo
Mozzarella & Basil, Pesto Dressing

Llandudno Smoked Trout, Black Pudding
& Apple Salad

Filo Pastry Tartlet filled with Cray Fish
bound in Marie Rose Sauce

£6.00 each

Chargrilled Local Asparagus wrapped in
Carmarthenshire Air Dried Ham

Smoked Breast of Goose
on Raspberry & Blood Orange Salad

Carpaccio of Local Venison
Peppered Leaves, Parmesan Shavings

Foie Gras & Organic Chicken Liver
Parfait with Toasted Brioche

£8.00 each

main courses

Roast Breast of Chicken/Turkey,
Lemon Thyme Stuffing,
Bread Sauce

Welsh Beef & Guinness Pot Pie,
Creamy Mash Potatoes

Grilled Supreme of Salmon,
Hollandaise Sauce

(v) Mushroom & Vegetable Stroganoff,
Bed of Rice

£13.00 each

Roast Welsh Spring Lamb, Redcurrant
& Onion Pudding

Loin of Local Free Range Pork,
Stuffing & Apple Sauce

Baked Whole Sea Bass, Lemon & Sea
Asparagus

£14.00 each

Roast Rhug Estate Organic Welsh
Beef, Mini Horseradish Yorkshire
Pudding, Pan Gravy

Poached Fillet of Halibut, Brown
Shrimp & Leek Butter

Duo of Local Free Range Pork,
Creamy Spring Cabbage, Welsh Cider
Sauce

Slow Cooked Gressingham Duck
served on Wilted Pak Choi,
Hoisin Sauce

£15.00 each

Celebration of Prime Welsh Beef,
Fondant Potatoes

Canon of Wild Monkfish
Wrapped in Parma Ham on fine cut
ratatouille

Noisette of Spring Welsh Lamb stuffed
with mushroom duxelle

Baked ½ Fresh Lobster Thermidor

£16.00 each



desserts

Fresh Strawberries
and Double Cream

Steamed Chocolate Sponge, Chocolate
Sauce

Bramley Apple Pie & Custard

Italian Style Tiramisu

£5.00 each

Vanilla Panacotta
with Victoria Plum Compote

Sticky Toffee Pudding,
Butterscotch Sauce

Eton Mess

Lemon Cheesecake
with Double Cream

£6.00 each

Baked Alaska

Champagne Fruit Jelly
Lemon Shortbread Biscuit

Summer Berry Pudding
Raspberry Frozen Yogurt

Baileys Cheesecake
Espresso Coffee Ice Cream

£7.00 each

Chefs Assiette of Desserts

Rich Chocolate Fondant
with white chocolate sauce

Cranachan - Raspberries, Crunchy
Nut and Welsh Whisky Mousse

Classic Chocolate Orange and
Brandy Tart
with clotted cream ice cream

£8.00 each



drink

drinks packages again are tailored for each individual event - we have a fine selection of classic and new wines & champagnes
want something a little different? Here are a few alternative suggestions.....

for summer weddings why not go for long fruity drinks like
Pimms or a Long island iced tea

want your drinks to be colour-themed to match your decorative touches?
then opt for cocktails tinged with grenadine or 'Something Blue' a delicate blue
drink with white wine & ginger ale with blue curacao or a simple classic pink
champagne topped with a strawberry

wedding etiquette usually means the following drinks are provided during the wedding
breakfast- welcome drink, wine with the meal & something bubbly for the toast



"My only regret in life is that I did not drink more Champagne."
- John Maynard Keynes

Your to do list.....

Book the wedding venue - your church, approved wedding venue or registrars office

Contact the Registry office to confirm arrangements

Decide on catering - formal or informal

Choose the Wedding dress - one of the most fun and exciting parts of the whole wedding preparation process - remember to enjoy a glass of bubbly whilst you're trying on those beautiful gowns!

Arrange grooms and groomsmen's attire - morning outfits, kilts or Saville row suits!

Arrange attendants outfits - theme round the colour of your flowers/groomsmen's cravats and waistcoats/ decorations and even the wedding car!

Book Photographer - Throughout your wedding day you will experience so many wonderful moments that you will want to remember forever - if you're day is really informal buy disposable cameras for your guests and put them on the way into the wedding and on the tables at the venue.

Book Florist - Remember to discuss what's available at the time of year of your marriage - take along a sample of your bridesmaids dress colour

Book Cars/Transportation - eliminate the cost and get married at your chosen catering venue!

Order Wedding Cake - A 3 tier fruit cake is no longer an essential - for something different why not have individual cheesecakes or a profiterole tower or even the sheer decadence of a chocolate fountain and serve for dessert.....

Wedding Stationary - Whether your making your own or ordering a special print remember to tie in the colours with your theme - you could always send a round robin email when you set the date to ask your guests to 'save the date'

Finalize Wedding Guest List - Start with the people closest to you, the key players (family members, best man, bridesmaids etc) and then work outwards. Imagine you are designing your family and friends tree. Get a large piece of paper and at the very top write your names. Then work downwards in rows starting with the most important people and working to the end until you have encompassed everyone you can think of. At this point, do not worry about the actual number of people you have written down but think more about not overlooking anyone, once you are convinced you have everyone included, you can start crossing people off or at least categorising people into daytime and evening guests and find your perfect number

Book Honeymoon - The world is your oyster just don't head for the caribbean in hurricane season!!

Prepare Wedding Guest list - Whilst you are getting married for love one nice bonus is all those lovely gifts you are going to receive. What is even better is you get to pick them all out yourself! If you have all your worldly goods already why not have a 'wishing well' at the venue for your guests to give a small gift - they can make a wish at the same time!

Table Decorations - From confetti sprinkles to balloons just use your main theme colour with either gold or silver and one other accent colour (or if you're wise enough to book at the Royal Oak just give Cath or Katie your sample colours and they'll do the rest!)

Entertainment - Need a disco, harpist, band or piper? Maybe even a String Quintet the choice is now endless but keep in mind your guests and your theme - for a wedding with lots of children attending why not get a magician or a balloonist to keep them entertained

During all this remember to stop and enjoy your day - after all if the car turns up 10 minutes late or the agapanthus you order is the wrong shade of purple - it doesn't matter - what matters is your family and friends coming together to celebrate your marriage and that today of all days you feel like you're floating on air and in love.

