



Holiday Inn Cardiff

Wedding Brochure

Thank you for your request to hold your wedding reception here with us at the Holiday Inn Cardiff City Centre. I would like to take this opportunity to offer you both our expertise and professionalism in arranging your special day.

The Holiday Inn boasts beautiful views of Cardiff Castle and its surrounding park, a perfect location for your wedding photographs.

Our Brecon Banqueting Suite is the ideal room for your wedding reception holding up to 130 guests. For the evening event the room can hold up to 120 guests with a dance floor and in-room bar so you can invite even more of your friends and family to join you on your special day.

If you are not looking for something as formal as a wedding breakfast we have packages available to suit the more informal of weddings.

Enjoy a relaxed party in our Callaghan's Irish Bar where you and your loved ones can dance the night away and sit and relax in our beer garden in the long summer evenings.

The hotel is fully licensed to hold ceremonies making it more convenient for you to have the whole day under one roof.

We have a range of packages available to suit all budgets and dreams of your perfect wedding so that you have your wedding your way!

We would be delighted to show you our wedding venue and discuss your requirements in further detail. If you would like to make an appointment please feel free to contact us.

Kindest Regards

The Events Team

Contact our Wedding Co-ordinators on

Tel: 02920 347 250 or Email: weddings@hicardiffcitycentre.co.uk



Your package includes

Dedicated Wedding Coordinator to assist you with planning your special day

Your overnight stay

Overnight accommodation in an Executive room for the happy couple

An allocation of bedrooms at a preferential rate for your friends and family

Champagne Breakfast the following morning for the happy couple

On your special day

Red or Cream carpet on arrival

Wedding breakfast and reception room hire

Chair covers with your choice of colour bow

White table linen and napkins

Decorative Bay Trees

Glass Lanterns

Glass of Champagne for the happy couple on arrival

Toast Master

Arrival drink for your guests

Cake stand and Knife



Package A

Wedding Meal

Arrival drink - Bucks Fizz

Glass of Sparkling wine to toast
£29.00 per person

Starters

Prawn and dill
On crisp lettuce and lemon
mayonnaise

Chicken liver with cream and cognac
With ciabatta and old fashioned plum
chutney

Tomato and roasted red pepper soup

Main Course

Supreme of chicken
With smokey bacon sauce

Pork steak
With wholegrain mustard sauce

Fillet of hake
With creamed leek and cheese sauce

All served with potatoes and fresh seasonal
vegetables

Desserts

Lemon tart
With raspberry coulis

Profiteroles
With orange and caramel butterscotch
sauce

Chocolate fudge cake
With dark chocolate sauce

Packages are based on a minimum of 60 guests. Please select one dish per course for the whole party

All prices include VAT at 20% and are subject to change in 2019

We cannot guarantee that all of our dishes are 100% free from nuts, their derivatives or other allergens, and our menu descriptions do not contain all ingredients. Please enquire further if you have any particular food allergy and our chef will be happy to cater to any dietary requirements on request.



Package B

Wedding Meal

Arrival drink - Bucks Fizz

Glass of house wine with your meal

Glass of Sparkling wine to toast

£39.00 per person

Starters

Duo of salmon Caesar salad on crisp
cos lettuce topped with smoked
salmon twists

Duck and port parfait
with spicy pear chutney and toasted
baguette

Leek and potato soup

Main Course

Roast topside of beef
with Yorkshire pudding and red wine jus

Supreme of chicken
Filled with watercress mousse and wild mushroom
sauce

Fillet of cod wrapped in prosciutto
With light butternut squash sauce

All served with potatoes and fresh seasonal
vegetables

Desserts

Raspberry and white chocolate tart
Drizzled with white chocolate

Tiramisu
With dark chocolate sauce

Chocolate Bavarois
with raspberry coulis

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Package C

Wedding Meal

Arrival drink – A choice of beer wine or soft drink

Glass of house wine with your meal

Glass of Sparkling wine to toast
£49.00 per person

Starters

Avocado and crayfish
With dill and lime mayonnaise

Chicken and leek terrine
With real ale chutney

Cream of watercress soup

Main Course

Medallions of beef fillet
With Dijon mustard sauce

Rump of lamb
With rosemary and red wine jus

Fillet of salmon
With cream prawn and chive sauce

All served with potatoes and fresh seasonal vegetables

Desserts

Pear & frangipane tart
With dark chocolate sauce

Chocolate trio
With mango puree

Raspberry and white cheesecake
Raspberry sauce

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Evening Buffet Options

Finger Buffet Menu 1: £10.95

Selection of sandwiches and wraps
Spicy chicken wings
Onion bhajis with mint raita
Selection of stone baked pizza
Potato wedges with salsa
Cocktail sausage rolls

Finger Buffet Menu 3: £15.95

Selection of sandwiches and wraps
Spinach and feta bruschetta
Tandoori chicken kebabs
Crudites and dips
Mozzarella and cherry tomato skewer,
with pesto dressing
Baked new potatoes with sour cream and
chive dip

Finger buffet Menu 2: £13.95

Selection of sandwiches and wraps
Quiche Lorraine
Mini Welsh rarebit on ciabatta with red onion
chutney
Plaice goujons with tartar sauce
Crispy chicken fingers with smoked hickory sauce
Deep filled potato skins

Menu 4: £15.95

Pork Roast served with crackling, apple sauce and
crusty pain de champignon
Selection of Salads
Potato Wedges

Vegetarian option also available

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2018 Evening Wedding Packages

Package 1

Red carpet welcome on arrival
Room hire and private bar
Arrival drink
Chef's finger buffet selection
White table linen
Disco and Dance Floor
Overnight accommodation on a bed and breakfast basis
for the happy couple
Preferential rates for family and friends

£20.00 per person

Package 2

Red carpet welcome on arrival
Room hire and private bar
Arrival drink
2 course hot fork buffet
White table linen
Disco and Dance Floor
Overnight accommodation on a bed and breakfast basis
for the happy couple
Preferential rates for family and friends

£26.00 per person

Packages are based on a minimum of 60 guests

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Decorations

Room Decor

Chair Covers & Sashes
Top Table Swag
Table Runners

Uplighters (4) with choice of Colour
Star Light backdrop
Decorated sweet cart
Love Letters
Post Box

Centrepieces

Large silver twig display with gel balls and mirror plate
Bubble bowl, Mirror plate, Gerbera flowers and Crystals
Baby Martini Vase, Mirror plate, Gerbera flowers and Crystals
Giant Martini Vase Mirror plate, Gerbera flowers and Crystals
Crystal Tree centrepiece
Candelabra with Candles and Mirror plate
Large White Ostrich Feather display
And many more.....

What Next?

Some other things to consider...



With your venue in mind, here is a list of the other things you need to consider:

- Registrar / Church
- Wedding attire
- Guest list and invitations
- Photographer / Videographer
- Flowers, *recommended The Flower Lodge in Rhiwbina, 02920 627 587*
- Wedding cars
- Wedding cake
- Honeymoon
- Wedding gifts
- Photobooth, recommended
- Hairdresser / Make-up artist / Nail artist
- Book your hen and stag nights

Now that you have had the chance to take a look at our brochure the next step is to come in to view our banqueting suite. If you would like a showround please contact us to arrange an appointment and we will be happy to meet with you and discuss any questions you may have.

Following this, we can provisionally hold a wedding date for you for up to 2 weeks at no charge. After this a 25% deposit of the package is required to confirm this date.

We will not need to contact you any further then until two months prior to your wedding date when we would like to invite you in for an appointment to discuss all the finer details of your special day. Final payment will also be due at this time.

For further details please contact our Wedding Co-ordinators:

Tel: 02920 347 256 or 02920 347 250

Email: weddings@hicardiffcitycentre.co.uk

Visit: www.hicardiffcitycentre.co.uk