

BANQUETING

CONFERENCES | MEETINGS | DINNERS
BANQUETS | EXHIBITIONS



Valle
RESORT
★★★★

01443 665803 | www.valeresort.com

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 dinner.

When spectacular is required, then our Castle Suite fits the bill, for up to 440 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 30 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!

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



01443 665803 | www.valeresort.com

DINNER MENUS



MENU A

£32.95* per person
Included in 24 hour rate.

STARTERS

Leek and Potato Soup (v)

Crispy chive and leek hay

Confit Pork Belly and Prosciutto Terrine (g)

Apricot and pink peppercorn chutney

Smoked Mackerel pâté and Peppered Mackerel

Pickled cucumber, horseradish dressing, toasted ciabatta

Mediterranean Vegetable, Feta and Olive Tart (v)

Baby leaf salad, pesto

MAINS

Grilled Chicken Supreme (g)

Scalloped potato cake, roasted root vegetables,
Rosemary jus

Pan Seared Sea Bream (g)

Pickled red onion and fennel

Braised Blade of Beef (g)

Smoked bacon and leek champ, roasted courgettes,
braising jus

Chargrilled Vegetables Layered in Puff Pastry (v)

Vegetable ratatouille, basil cream

DESSERTS

Honey and Vanilla Cheesecake (v)

Soured cream and honeycomb crumble

Chocolate Ganache Tart (v)

Cocoa nibs, white chocolate, raspberry coulis

Mango Panna Cotta

Lychee syrup, papaya and toasted coconut

*Set menu per event, 1 x starter/main/dessert.
(g) Gluten free, (v) Vegetarian.



01443 665803 | www.valeresort.com

DINNER MENUS



MENU B

£36.95* per person

STARTERS

Tomato and Roasted Pepper Soup (v)
Herb oil, grilled focaccia

Oak Smoked Salmon (g)
Peppered goats cheese mousse

Duck Confit Filo Parcel
Stir fry salad, sticky orange dressing

Roasted Vegetable Tian (v) (g)
Smoked aubergine baba ghanoush, baby leaf salad

MAINS

Grilled Sirloin Steak
Fondant potato, green beans, carrots,
Yorkshire pudding, gravy

Chargrilled Pork Loin Steak (g)
Welsh cider brine, gratin potatoes, braised kale,
cavolo nero, caramelised apple jus

Parmesan Crusted Cod Loin
Caper crushed new potatoes

Sweet Potato, Carrot and Hazelnut Roast (v)
Spicy sauce romesco, courgette ribbons

DESSERTS

Welsh Amber Tart (v)
Orange and honey custard tart with
honeycomb, orange marmalade, toffee

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

Warm Chocolate Fondant (v)
Chantilly cream, pistachio crumb

*Set menu per event, 1 x starter/main/dessert.
(g) Gluten free, (v) Vegetarian.



01443 665803 | www.valeresort.com

DINNER MENUS

MENU C

£39.95* per person

STARTERS

Seafood Assiette

Poached prawns, oak smoked salmon, peppered mackerel

Antipasti Platters (served per table)

A selection of artisanal cured meats, olives, sundried tomatoes, grilled artichokes, roasted vegetables, dips, fresh baked breads

Spiced Butternut Squash Soup (v)

Crème fraîche, chives

Grilled Portobello Mushroom and Buffalo Mozzarella (v)

Layered with spinach and sundried tomatoes

MAINS

Roasted Fillet of Beef (g)

Potato dauphinoise, sautéed spinach and leeks, wild mushrooms

Cajun Spiced Salmon Delice (g)

Lyonnaise potato, prosciutto wrapped asparagus, saffron lemongrass cream

Slow Roasted Rump of Lamb (g)

Sweet potato and celeriac mash, minted green beans, Cabernet jus

Wild Mushroom and Perl Las Wellington (v)

Potato dauphinoise, sautéed spinach and leeks, Porcini jus

DESSERTS

Black Cherry and Almond Frangipane Tart (v)

Fondant drizzle, candied almonds, morello cherry coulis

Chocolate Espresso Mousse (v)

Coffee crème anglaise, chocolate covered mocha beans

Lemon Posset (v)

Crumbled ginger shortbread, Champagne poached berries

ADD A CHEESE COURSE

£8.50 per person

Three Welsh Cheeses, Chutney, Biscuits and Grapes

£10.50 per person

Five Welsh Cheeses, Chutney, Biscuits and Grapes



*Set menu per event, 1 x starter/main/dessert.
(g) Gluten free, (v) Vegetarian.



01443 665803 | www.valeresort.com

DINNER MENUS



CHOICE MENU

£39.00 per person

STARTERS

Leek and Potato Soup (v)

Crispy chive and leek hay

Confit Pork Belly and Prosciutto Terrine (g)

Apricot and pink peppercorn chutney

Roasted Vegetable Tian (v) (g)

Smoked aubergine baba ghanoush, baby leaf salad

MAINS

Grilled Chicken Supreme (g)

Scalloped potato cake, roasted root vegetables,
Rosemary jus

Grilled Sirloin Beef Steak

Fondant potato, green beans, carrots,
Yorkshire pudding, gravy

Parmesan Crusted Cod Loin

Caper crushed new potatoes

Sweet Potato, Carrot and Hazelnut Nut Roast (v)

Spicy sauce romesco, courgette ribbons

DESSERTS

Welsh Amber Tart (v)

Orange and honey custard tart with
honeycomb, orange marmalade, toffee

Chocolate Ganache Tart (v)

Cocoa nibs, white chocolate, raspberry coulis

Black Cherry and Almond Frangipane Tart (v)

Fondant drizzle, candied almonds, morello cherry coulis

NB. Pre order required one week prior to dinner.

*Minimum 50 guests. (g) Gluten free, (v) Vegetarian.



01443 665803 | www.valeresort.com

CHARITY MENU



MENU

from **£27.50** per person

STARTERS

Tomato and Roasted Red Pepper Soup (v,g)

Fried basil and herb oil

Chargrilled Vegetable Tian (v,g)

Smoked aubergine baba ganoush, baby leaves and spiced beetroot dressing

MAINS

Pan Roast Breast of Chicken

Sage potato fondant and Provençal vegetables, rosemary and red wine jus

Roast Sea Bass Fillets

Caper crushed potatoes, roasted courgette and leeks, saffron and lemongrass cream

DESSERTS

Chocolate Ganache Tart (v)

Cocoa nibs, white chocolate and raspberry coulis

Melon Panna Cotta

Watermelon, lime and mint ceviche, coconut shortbread

This is not a choice menu, all guests to choose the same starter, main and dessert for entire function

ALSO INCLUDES:

- FREE use of Trecastell Suite
- FREE Vale cocktail drinks reception
- Seating plan, place cards and menus
- Raffle prize - B&B stay for two at the Resort

*Set menu per event, 1 x starter/main/dessert.
(g) Gluten free, (v) Vegetarian.



01443 665803 | www.valeresort.com

DINNER MENUS



VEGETARIAN

£32.95* per person

STARTERS

Leek and Potato Soup (v)

Crispy chive and leek hay

Roasted Vegetable Tian (v) (g)

Smoked aubergine baba ghanoush, baby leaf salad

Grilled Portobello Mushroom and Buffalo Mozzarella (v) (g)

Layered with spinach and grilled artichokes

Mediterranean Vegetable, Feta and Olive Tart (v)

Baby leaf salad, pesto

MAINS

Chargrilled Vegetables Layered in Puff Pastry (v)

Vegetable ratatouille, basil cream

Sweet Potato, Carrot and Hazelnut Nut Roast (v)

Spicy sauce romesco, courgette ribbons

Wild Mushroom and Perl Las Wellington (v)

Potato dauphinoise, sautéed spinach and leeks, porcini jus

Chargrilled Truffle Polenta (v)

Confit leeks, mushroom rag, red pepper pesto

DESSERTS

Welsh Amber Tart (v)

Orange and honey custard tart with honeycomb, orange marmalade, toffee

Vegan Chocolate Brownie (v)

Cocoa nibs, white chocolate, raspberry coulis

Lemon and Blackberry Posset (v)

Ginger shortbread crumble, Champagne poached berries

*Set menu for all vegetarians.
(g) Gluten free, (v) Vegetarian.



01443 665803 | www.valeresort.com

DELEGATE MENUS



(g) Gluten free, (v) Vegetarian.

MENU

HOT AND COLD SELECTION

EVERYDAY SALAD BAR OPTIONS

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

BUILD A SANDWICH STATION

- Sliced breads, flatbreads, rolls, gluten-free bread
- Selection of 3 thinly sliced cured and roasted meats, (roast beef, turkey, ham, salamis)
- Tuna and spring onion mayo
- Chunky chickpea hummus
- Selection of sliced cheeses
- Bowls of dips and spreads, (mayo, mustard, chutney, pickle, gherkins)

HOT MAIN ITEMS

- **Selection changes daily on a rotational basis, see next page for daily breakdown.**

DESSERTS

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



01443 665803 | www.valeresort.com

DELEGATE MENUS



HOT MAIN ITEMS

DAY 1

- Chargrilled churrasco chicken, roasted sweetcorn, saffron aioli
- Black bean and sweet potato chilli (v) (g)
- Braised wild rice (v) (g)
- Fresh seasonal vegetables

DAY 2

- Fresh baked focaccia pizza wedges (v)
- Fennel and chilli sausages, sautéed peppers and onions
- Herb roasted potato (v) (g)
- Roasted Mediterranean vegetables

DAY 3

- Sweet and sour chicken
- Vegetable spring rolls, coconut curry sauce (v) (g)
- Ginger Jasmine rice (v) (g)
- Stir fried vegetables (v) (g)

DAY 4

- Beef and ale stew, herb dumplings
- Vegetable cottage pie, sweet potato mash
- Cajun spiced potato wedges
- Roasted root vegetables

(g) Gluten free, (v) Vegetarian.



01443 665803 | www.valeresort.com

DELEGATE MENUS



(g) Gluten free, (v) Vegetarian.

HOT MAIN ITEMS

DAY 5

- Chicken fajita with warm tortillas, crispy taco
- Baked frittata, peppers, potato, spring onions
- Patatas bravas
- Roasted sweetcorn, peas, peppers

DAY 6

- Grilled gammon steaks, honey mustard glaze
- Vegan sausages, onion gravy (v) (g)
- Mashed potatoes
- Broccoli, carrots

DAY 7

- Baked rigatoni, pork meatballs
- Cannelloni stuffed with ricotta and spinach
- Crushed potato cakes, parsley, capers
- Spinach and leeks, roasted garlic

DAY 8

- Tandoori roast chicken, cucumber raita
- Chickpea daal, mango chutney (v) (g)
- Turmeric basmati rice
- Fresh seasonal vegetables



01443 665803 | www.valeresort.com

WORKING LUNCH MENU



ULTIMATE SANDWICH SELECTION

£9.95 per person

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

THE BRITISH HAMPER

£18.00 per person

- Mini pork pies, piccalilli
- Freshly baked mini sausage rolls
- Thick sliced ham and cheddar in crusty rolls
- Vegetable samosas, mint raita (v)
- Poached prawns, Marie Rose dipping sauce
- Tomato, cucumber and red onion salad (v)
- New potato salad, sour cream and chives (v)
- Lemon and blackberry posset

(g) Gluten free, (v) Vegetarian.



01443 665803 | www.valeresort.com

EVENING BUFFET OPTIONS



THE HOG ROAST

£18.00 per person

- Slow roasted pulled pork in soft rolls, crackling
- Sage and onion stuffing
- Spiced apple sauce, spicy honey mustard, hickory smoked barbeque
- Burnt end baked beans
- Traditional coleslaw
- New potato salad, sour cream and chives (v)
- Pesto veggie pasta salad (v)
- Chocolate ganache tart, cocoa nibs, raspberry coulis

THE BRITISH HAMPER

£18.00 per person

- Mini pork pies, piccalilli
- Freshly baked mini sausage rolls
- Thick sliced ham and cheddar in crusty rolls
- Vegetable samosas, mint raita (v)
- Poached prawns, Marie Rose dipping sauce
- Tomato, cucumber and red onion salad (v)
- New potato salad, sour cream and chives (v)
- Lemon and blackberry posset

(g) Gluten free, (v) Vegetarian.



01443 665803 | www.valeresort.com

EVENING BUFFET OPTIONS



THE BBQ

£19.00 per person

- Mini beef burgers, gherkin relish, Monterey jack cheese
- Chicken churrasco skewers, garlic and saffron aioli
- Bourbon BBQ pulled pork baps, crackling, apple slaw
- Spicy potato wedges, creamy peppercorn dip
- Traditional coleslaw
- New potato salad, sour cream and chives
- Tomato, cucumber and red onion salad
- Honey roast peach meringues

THE TEX MEX

£19.00 per person

- Warm soft tortillas, hard taco shells
- Slow roasted shredded carne asada
- Fajita spiced chicken
- Spicy vegan bean chilli
- Sautéed peppers and onions
- Monterey jack cheese, sour cream, shredded lettuce, diced tomato, spring onions
- Tortilla chips, salsa, guacamole
- Traditional Mexican “Tres Leches” cake

(g) Gluten free, (v) Vegetarian.



01443 665803 | www.valeresort.com

WINE SELECTION



Wines and prices are subject to change.

WHITE

- £19.50** Oude Kaap Chenin Blanc
- £21.50** Marques de Caceres 'Excellens' Bianco
- £21.50** Pinot Grigio IGT Villa Albini
- £25.00** Allan Scott Estate Sauvignon Blanc
- £30.00** Chablis Domaine du Colombier

RED

- £19.50** Oude Kaap Farm Shiraz
- £22.50** El Supremo Malbec
- £25.00** Marques de Caceres 'Excellens' Crianza
- £30.00** Allan Scott Estate Pinot Noir

ROSE

- £21.50** Capriano Pinot Grigio Rosato

SPARKLING WINE

- £26.00** Prosecco Spumante doc Borgo Alato
- £26.00** Prosecco Raboso doc Borgo del Col Alto Rose

CHAMPAGNE

- £39.50** Didier Chopin Brut NV
- £43.00** Didier Chopin Brut NV Rose
- £46.00** Laurent Perrier La Cuvee Brut
- £75.00** Laurent Perrier Rosé NV

SOMMELIER SELECTION

Exclusive to the Vale Resort

- £21.00** Saint Marc Reserve Sauvignon Blanc
- £21.00** Saint Marc Reserve Merlot
- £21.00** Saint Marc Reserve Syrah Rose



01443 665803 | www.valeresort.com

REFRESHMENTS



Mineral Water

£4.15 per bottle

Chilled Orange Juice

£6.85 per jug

House Wine (Red or White)

£19.50 per bottle

House Prosecco

£26.00 per bottle

House Champagne

£39.50 per bottle

FRESHLY BREWED TEA AND COFFEE

Served with Biscuit Selection

£2.95 per person

Served with Danish Pastries or Welsh Cakes

£4.50 per person

Served with Savoury Breakfast Pastries, Fresh Fruit, Healthy Muesli, Berry and Yoghurt Pots and Smoothie Shots

£10.95 per person

Served with working lunch sandwich selection

£9.95 per person



01443 665803 | www.valeresort.com



Vale
RESORT
★★★★

01443 665803 | www.valeresort.com

Images are for illustrative purposes only.