BANQUETING

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CONFERENCE & BANQUETING



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

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 December 2024. The Vale Resort and Hensol Castle reserve the right to increase food and drink prices based on any external market increases.







*Set menu per event. 1 x starter/main/dessert. Minimum of 20 people required.

MENU A

£37.95* 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* per platter for 10 people







*Set menu per event. 1 x starter/main/dessert. Minimum of 20 people required.

MENU B

£40.95* 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* per platter for 10 people







*Set menu per event. 1 x starter/main/dessert. Minimum of 20 people required.

MENU C

£45.95* 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

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

£95* per platter for 10 people







N.B. Pre order required two weeks prior to dinner. Minimum of 20 people required.

CHOICE MENU

£43.95 per person

STARTERS

Tomato and Red Pepper Soup

Herb oil, grilled focaccia

Confit Chicken and Smoked Ham Hock TerrineTruffle 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

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* per platter for 10 people







*Set menu for all vegetarians

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

VEGETARIAN

from **£36.95*** per person

STARTERS

Leek and Potato Soup 🔽

Crispy chive and leek hay

Grilled Portobello Mushroom and Buffalo MozzarellaLayered 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 Vo

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

Sweet Potato, Carrot and Hazelnut RoastSpicy sauce Romesco, courgette ribbons

Wild Mushroom and Perl Las Wellington V

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

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

£95* per platter for 10 people





DELEGATE MENUS



LUNCH MENU (12.00-2.30pm)

HOT AND COLD SELECTION

from £22.95 per person



- 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 volume





DELEGATE MENUS



HOT MAIN ITEMS

EXAMPLE 1

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

EXAMPLE 2

- Fresh baked focaccia pizza wedges

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- 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 🚾

EXAMPLE 4

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





DELEGATE MENUS



HOT MAIN ITEMS

EXAMPLE 5

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

EXAMPLE 6

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

EXAMPLE 7

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

EXAMPLE 8

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





LUNCH BUFFET OPTIONS



£23.95 per person (available until 5pm)

PICNIC HAMPER I UNCH

- 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 VG G
- New potato salad, sour cream and chives
- Fresh fruit salad VG G

THE BURGER BAR

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





LUNCH BUFFET OPTIONS



£23.95 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 🔻 🚾
- Jacket potatoes V
- Traditional coleslaw 🔻 🚾
- Tomato, cucumber and red onion salad vs s
- Fresh fruit salad VG

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 selections
- Monterey Jack cheese, sour cream, shredded lettuce, diced tomatoes, spring onions
- Tortilla chips, salsa, guacamole 🔻

ADD ON DESSERT SELECTION

Choose one for additional £4.00

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





WORKING LUNCH MENU



ULTIMATE SANDWICH SELECTION

(Available until 5pm)

£15.95 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.





EVENING BUFFET OPTIONS



£32.95 per person (served from 5pm)

CURRY BUFFET

- Green lentil and chickpea daal 🚾
- Chicken korma 🖪
- Tandoori salmon 💿
- Saffron basmati rice Volume
- Seasonal vegetables v vs
- Naan breads vo
- Chutney and raita
- Vegetable samosas and poppadums
- Mixed leaf salad with tomato, red onion, cucumber volume
- Fresh sliced fruit platter 🚾 💿
- 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 vs
- lacksquare Egg noodles and fried rice lacksquare
- Asian slaw VG
- Mixed leaf salad with tomato, red onion, cucumber volume
- Fresh sliced fruit platter 🚾 🙃
- 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 🚾 🖪
- Seasonal vegetables
- Mixed leaf salad with tomato, red onion, cucumber 🚾 👊
- Caesar salad
- Fresh sliced fruit platter 🚾 🙃
- Chef's selection of desserts





WINE SELECTION



Wines and prices are subject to change.

SPARKLING WINE & CHAMPAGNE

Prosecco Spumante doc Borgo Alato	£34.50
Prosecco Rosé Barocco	£36.50
Gruet Brut Champagne	£58.50
Laurent-Perrier La Cuvée Brut	£79.95
Laurent-Perrier Cuvée Rosé	£119.95
Laurent-Perrier Grand Siècle Iteration N°26	£249.95
Laurent-Perrier Héritage	£134.95

RED WINE

Hutton Ridge Shiraz	£26.95
El Supremo Malbec Mendoza	£30.50
Marqués de Cáceres 'Excellens' Cuvée Especial Crianza	£37.95
Appassimento Ca Vittoria	£34.50
Lunaka Pinot Noir Reserva	£29.50

WHITE WINE

Hutton Ridge Chenin Blanc	£26.95
Marqués de Cáceres Excellens Blanco	£30.50
Pinot Grigio IGT Via Albini	£28.95
Allan Scott Estate Sauvignon Blanc	£38.50
Milton Park Chardonnay	£31.95

ROSÉ WINE

Beringer Classic Zinfandel Rosé	£34.95
Pinot Grigio Rosato IGT Via Albini	£28.95





REFRESHMENTS



Mineral Water **£4.50** per bottle

Chilled Orange Juice **£7.50** per jug

House Wine (Red or White) **£26.95** per bottle

House Prosecco **£34.50** per bottle

House Champagne **£79.95** per bottle

FRESHLY BREWED TEA AND COFFEE

Served with Biscuit Selection **£3.50** per person

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

Served with Bacon Rolls **£8.50** 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 **£15.95** per person









