



PRIODASAU YN | WEDDINGS AT THE IVY BUSH ROYAL

The Ivy Bush Royal Hotel has hosted wedding receptions for well over 100 years; recognised as one of Carmarthen's finest venues for wedding celebrations.

We understand how important your wedding day is to you and your family, and we are here to make it one of the most memorable days of your life. Our team has a wealth of experience, a keen eye for detail and look forward to helping you through the planning process from when you first enquire, through to the wedding day itself.

BOOKING THE REGISTRAR

Our hotel is fully licensed to hold Civil Wedding ceremonies, and we would love to accommodate yours. Our Civil Ceremony fee is £350.00 (please note that this does not include the Registrar's fee).

Ceremonies are conducted by the Carmarthen Registrar and need to be booked directly.

Address: Register Office, Parc Myrddin, Richmond Terrace, Carmarthen, SA31 1DS.

Telephone number: 01267 228210. It is essential that you book the Registrar for the correct time and date, as we are unable to do this on your behalf.

WHAT WE OFFER...

- Fully licensed to host Wedding Ceremonies (up to 200 guests)
- Three Event Rooms (capacity 6 200)
- 79 en-suite Bedrooms
- Lawned Garden & Patio areas for Photographs
- In-house Catering
- Fully licensed Bar areas
- Complimentary Car Parking
- Natural Daylight in all rooms
- Competitive pricing
- Personalised Wedding Co-ordination service



WEDDING PACKAGES

WEDDING PACKAGE ONE

- Dedicated Wedding Host
- No Room Hire Charge*
- Red Carpet welcome
- Complimentary Wedding Suite
- Glass of Bucks Fizz on Arrival
- 3-course Wedding Breakfast (options with *)
- Glass of Wine with the Meal
- Glass of Sparkling for the Toast
- Fresh White Table Linen
- Banqueting Chairs
- Iced Water with Lemon
- Use of Cake Stand and Knife
- Resident DJ until 12pm
- Room Discounts for Guests
- Use of Grounds for Photos
- Complimentary Car Parking
- "Late night" Buffet

£60 per person

WEDDING PACKAGE TWO

All inclusions from Package One:

- Upgrade to Prosecco on Arrival
- 3-course Wedding Breakfast
- Upgrade to Prosecco for the Toast
- White Chair Covers
- Tea & Coffee Course
- Upgrade to Finger Buffet

£70 per person

WEDDING PACKAGE THREE

All inclusions from Package One & Two:

- A choice of 3 canapes
- Upgrade to Arrival cocktail / bottle beer
- 4-course Wedding Breakfast
- Upgrade to 2 glasss of wine with the meal
- Tea & Coffee Course with Homemade Fudge
- Welshcake Stack
- Chair Sashes & Table Runners
- Upgrade to Garden BBQ Buffet

£90 per person

CHILDREN'S WEDDING PACKAGE | £19 per child

For guests 12 years or younger. Includes:

Includes Orange Juice on arrival, Meal from the Children's Menu, Fruit Squash with the meal and Suitable options from your chosen Wedding Package.

*providing minimum numbers of x40 adults are met.

Packages are still available for up to 40 guests, but Room hire fees apply.



ARRIVAL DRINKS

DRINKS PACKAGE ONE

ON ARRIVAL Bucks Fizz or Orange Juice & Lemonade

WITH THE MEAL Glass of House Red or White Wine

FOR THE TOAST Flute of Sparkling Wine

£18 per person

DRINKS PACKAGE TWO

ON ARRIVAL Prosecco or Bottle Beer

WITH THE MEAL x2 glasss of House Red or White Wine

FOR THE TOAST Flute of Prosecco

£26 per person

BESPOKE

ON ARRIVAL Flute of Bucks Fizz | £6 Flute of Fruit Punch | £5 Flute of Prosecco | £8 Bottle Beer | £5 Cocktail Flute | £7

WITH THE MEAL Glass of House Red or White Wine | £6 Bottle of House Wine | £22

FOR THE TOAST Flute of Prosecco | £8 Flute of Champagne | £10

SOMETHING IN MIND?

Please let us know if you have something specific in mind for your wedding day drinks. And ask about our seasonal wine selection.



CANAPE MENU

A choice of 4 for £12.00 per person | additional canapes are £3.00 per person. Some of our food contain allergens. Please speak to a member of staff for more information.

BROCHETTES OF BOCCONCINI kalamata olives, cherry tomatoes and basil pesto

WARM MINI LEEK & SWISS-CHARD TARTLETS (v)

HONEY, BEER & MUSTARD MARINATED PIG IN BLANKET

MINI BRIOCHE PULLED PORK BUN with celeriac remoulade

SPICED CHICKPEA & LENTIL BEIGNETS (v/Ve) with coronation mayonnaise

BROCHETTE OF FRUITS with passion fruit and mango sauce

MINI VEGETABLE SAMOSA (v/Ve) with mint yoghurt raita

TERIYAKI CHICKEN SKEWERS with hoi sin dipping sauce

BUTTERNUT SQUASH & ARANCINI (v)

MINI SPRING ROLLS (v/Ve) with sweet chilli & tomato

MINI PRAWN COCKTAIL TARTLETS

CROSTINI OF FIELD MUSHROOMS (v) with tarragon and parmesan shavings

BANQUETING MENUS

STARTERS

CHOOSE YOUR OWN SOUP* served with a bread roll (v) £5.95

DUO OF MELON & PINEAPPLE* with Pimms & mint syrup (v/GF) £6.75

CHICKEN LIVER PATE apple & ale chutney, oatcakes (GF) £7.50

HAM HOCK & GARDEN HERB TERRINE

with toasted croutes and wholegrain mustard mayonnaise (GF) | £7.25

PRAWN & CRAYFISH COCKTAIL with bloody mary mayonnaise (GF) £8.50

WARM CARAMELISED ONION & CAVE-AGED CHEDDAR TART with wild rocket (v) | £7.95

INTERMEDIATE

LEMON SORBET (V/GF) | £4.25

RASPBERRY SORBET (V/GF) | £4.25

MAINS

BREAST OF CHICKEN WITH CRISP PANCETTA* dauphinoise potatoes, roasted seasonal vegetables with tarragon & red wine sauce (GF) | £18.50

SPINACH, SWEET-POTATO & CHICKPEA CURRY* with fragrant rice and mini poppadums (V/GF) | £14.50

MUSHROOM STROGANOFF*

loaded with white wine & paprika, served with steamed rice (V/GF) \mid £14.50

SPINACH & RICOTTA TORTELLINI* with tomato & basil sauce, parmesan shavings (V) \mid £13.50

SLOW COOKED BRIASED BLADE OF BEEF with wholegrain mustard mash, braised red cabbage, honey glazed carrots & shallot sauce (GF) | £20.50

PAVE OF SALMON

with minted new potatoes, steamed vegetables and a prosecco butter & chive sauce (GF) | £19.50

LOIN OF PORK WITH APRICOT STUFFING leek mashed potatoes, roasted root vegetables and cider cream sauce | £17.75

FILLET OF SEABASS

crushed new potatoes, saute spinach, courgette spaghetti with clam and white wine sauce (GF) | £17.95

DESSERTS

WHITE CHOCOLATE & RASPBERRY CHEESECAKE* raspberry compote | £6.50

CHOCOLATE & COCONUT TART with raspberry sorbet GF) | £6.75

CLASSIC BREAD & BUTTER PUDDING with vanilla creme anglais | £6.50

LEMON TART with raspberry-ripple ice cream (GF) | £6.75

WARM APPLE & BERRY CRUMBLE TART* clotted cream ice-cream | £6.50

CHEESE SELECTION served with oatcakes, walnut bread, grapes & chutney (GF) | £9.95

EXTRAS

TEA & COFFEE COURSE | £2.95

TEA & COFFEE WITH MINTS | £3.50

TEA & COFFEE WITH PETITE FOURS



EVENING BUFFET

"LATE NIGHT" BUFFET

Perfect for the end of the night:

- Hot Pork Brioche buns
- Sage & Cider infused Crackling
- Bramley Apple Sauce
- Sage and Onion Stuffing
- Crunchy Coleslaw
- Rustic fries
- Selection of Sauces

£18 per person

FINGER BUFFET

All inclusions from Package One:

- Selection of Assorted Sandwiches
- \bullet Garlic and Herb Wedges, with garlic & herb dip
- Stone-baked Pizza, topped with Tomato and Mozzarella (v)
- Onion Bhajis, with coriander and mint riata (v)
- Traditional Sausage Rolls
- Mac n' Cheese fritters
- Minted Lamb Koftas, with spiced tomato dipping sauce
- Seasonal Salad with virgin olive oil

£20 per person

DESSERTS | £6.50 per person

In addition to your Buffet, you can add on the following sweet options:

- Fresh Fruit Platter
- Lemon Tart with Berry Compote
- Chocolate Profiteroles
- New York Cheesecake
- Apple & Toffee Crumble Tart

GARDEN BBQ BUFFET

Please choose 3 of the following options:

- Steak Burger, with sautéed onions
- Giant Cumberland, marinaded in ale & honey
- Tandoori Chicken, with cucumber & mint riata
- Grilled Gammon, with glazed pineapple
- Thai-style Chicken Kebabs
- Seabass parcel, with ginger & spring onion
- Vegetables Brochettes, with red pepper hummus
- Ratatouille stuffed Mushroom, topped with goats cheese

All served with:

- Charlotte Potato Salad with chive mayonnaise
- American slaw
- Vine tomato and pesto salad
- Pasta salad with feta, olive, and lemon dressing
- BBQ corn with chilli garlic & herb butter
- Seasonal leaves, with olive oil and aged balsamic
- Artisan Bread basket

£24 per person



CHILDRENS MENU

STARTERS

TOMATO SOUP (V/Ve)

CHEESY GARLIC BREAD (V)

MELON WITH FRESH STRAWBERRIES (V/Ve/GF)

MAINS

CHICKEN GOUJONS

CHEESE & TOMATO PIZZA (V)

SAUSAGES

All served with chips, beans or peas

TOMATO PENNE PASTA (V/Ve)

DESSERTS

CHOCOLATE BROWNIE with icecream

SELECTION OF ICE CREAMS

2-courses £9.95 per child 3-courses £12.95 per child

OLDER CHILDREN?

You can choose either a larger portion from the childrens menu or a smaller portion from the Adult's menu for a £7.99 supplement per child.





MAKING YOUR DAY MORE

We offer a host of finishing touches and optional extras to help you make your wedding day even more special and unique. We are more than happy to direct you to a number of local and highly recommended venue dressers, florists and wedding entertainment specialists who can also assist you with this.

EVENT STYLING & PROPS Meghan & Claude | www.meganandclaude.co.uk

FLORIST Blodau Blodwen Flowers | www.blodwen.co.uk

PHOTOBOOTH Ultrabooth | www.ultrabooth.co.uk

WEDDING CAKE
T'isie Teisen | www.tisieteisen.co.uk

WEDDING MAKE UP By Nicola | www.nicolamakeup.com

DECORATIONS

- Tall Silver Lanterns | £5
- White Chair Covers | £2
- Silver Satin Chair Sashes | £1
- Cake Stand & Knife | £25
- Red Carpet arrival | £100
- Easel | £20

ENTERTAINMENT

- Resident DJ hire | £325
- PA System & Microphone | £250

FOOD & DRINK

- Welshcake stack | £150
- Doughnut Station (for 30) | £100
- •Cheese-Wheel Wedding Cake | £450



ACCOMMODATION

The Ivy Bush Royal Hotel has 79 comfortable and spacious bedrooms, with all features and amenities, a modern traveller expects. Including flat screen TV's, desk space for corporate guests and complimentary Wi-Fi, with almost 70 car parking spaces available for our guests.

Our Bridal Suite is included for the happy couple on the night of the wedding, and we offer exclusive discounts to guests who are attending the wedding with us. Please ask your Event Planner for availability.

BEDROOM SPECIFICS...

SINGLE	CLASSIC DOUBLE	DOUBLE/ TWIN	SUITE	EXECUTIVE	FAMILY
×10	x18	x38	×1	x7	x5
79 BEDROOMS IN TOTAL					

