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Congratulations on your Engagement!

We are delighted that you considered choosing us to host your special day. The Holt Lodge Hotel is a charming and comfortable contemporary hotel that is perfectly situated in the borderlands of North Wales.

Our hotel artfully blends distinctive elegance and charm that flawlessly embodies the scenic and magnificence of the surroundings. The stunning collection of function suites are the perfect setting for a ceremony, reception drinks, wedding breakfast and evening activities.

Our outstanding reputation as a wedding venue coupled with our experience and expertise ensures the ceremony of your dreams and that memorable romantic touch.

This brochure is designed to give you an overview of the facilities available and what we can offer you to make your special day come true.







Civil Ceremonies

The Holt Lodge Hotel benefits from several separate rooms licensed for Civil Ceremonies, the Garden Lounge, Orchard Suite, Rafters Restaurant and the Outside grounds

- The Orchard Suite: Our popular choice of suite can accommodate up to 50 guests for a civil ceremony. This suite features a lovely brick fireplace and views out over our private garden, both complimenting the ceremony.

- The Garden Lounge: Accommodates up to 100 guests for a Civil Ceremony. Couples will declare their vows in front of our stylish French doors overlooking the landscaped gardens.

- The Rafters Restaurant: Can accommodate up to 100 guests and has far reaching views across the borderlands of North East Wales.

Holding your Civil Ceremony at the hotel ensures a smooth running transition from the ceremony to the reception with convenience and without the extra cost of transportation.

Our Civil Ceremonies are conducted by registrars from the Wrexham Registry Office. Once you have made provisional arrangements with us you must contact the registry office and check their availability for your chosen date on 01978 298997.

Please note: There are additional fees to be paid directly to the registrar. It is also the responsibility of you, the couple, to arrange the booking of the Registrar. Your Wedding Coordinator is unable to carry out this legal task.





All Inclusive Package

All inclusive wedding packages are popular with todays busy brides, as they leave you free to concentrate on the finer details.

The 'all in one' service can be adapted to suit alternative numbers & menu requirements. These prices are based on 60 day and 100 evening guests.

Included in our package our the following:

Drinks Package

- A glass of Bucks Fizz reception drink
- Two glasses of house wine served with the wedding breakfast
- One glass of sparkling wine toasting drink

Wedding Breakfast

Choose one option from each course for the whole party:

- Chef's Homemade soup of the day
- Fantail of melon & seasonal mixed berries, fruit sorbet
- Chicken liver pate, red onion marmalade & toasted brioche
- vegetables & potatoes
- Warm apple crumble & vanilla pod ice cream
- Sticky toffee pudding with butterscotch sauce & Vanilla ice cream
- Coffee, tea and mints

• Traditional roast beef, chicken or pork with all the trimmings. Served with seasonal

Evening Buffet

Your choice of buffet A or B from the buffet menu.

Also Included...

- Red carpet arrival for Bride & Groom
- Chair covers with a choice of sash colour for daytime guests
- Black & White dancefloor in the evening
- Master of ceremonies
- Room hire of either the orchard or Garden suite for the wedding breakfast
- Room hire of the garden lounge for the evening reception
- Use of all linen, glassware & cutlery
- Wedding cake base & knife
- DJ & Disco
- Late licence bar until midnight
- Executive bridal suite
- Use of all linen, glassware & cutlery

Package Pricing

Monday - Thursday **£5495** Friday- Sunday **£5895**







Winter Wedding Package

Booking a winter wedding at Holt Lodge Hotel means you can enjoy the cosy atmosphere of the bar with its log fire and the crispness of the gardens which can provide some amazing photo opportunities. Gather family and friends around for a wedding to remember.

On arrival guests will be torn between our cosy lounge area with our log fire or photos in the snow. The hotel will be dressed to impress Christmas style, with party hats, crackers and décor included. Prices are based on a 50 day and 100 evening guests.

Winter Warmers Drinks Package

- Mulled wine or white wine punch reception drink
- Two glasses of house wine served with the wedding breakfast
- One glass of sparkling wine toasting drink

Also Includes...

- Red carpet arrival for Bride & Groom
- Chair covers with a choice of sash colour for daytime guests
- Black & White dancefloor in the evening
- Master of ceremonies
- Room hire of the garden lounge for the evening reception
- Use of all linen, glassware & cutlery
- Wedding cake base & knife
- DJ & Disco
- Late licence bar until midnight
- Executive bridal suite
- Use of all linen, glassware & cutlery

• Room hire of either the orchard or Garden suite for the wedding breakfast



Winter Wedding Breakfast

Choose one option from each course for the whole party:

- Creamed garlic & tarragon mushrooms with grilled garlic bread
- Roasted plum tomato & red pimento soup with balsamic drizzle & warm bread
- Chicken liver pate, red onion chutney & ciabatta bread crisp
- - Roast beef, turkey, sage & onion seasoning with traditional accompaniments
 - Roast topside of beef with yorkshire pudding & horseradish
 - Roasted salmon fillet with lemon & cracked pepper, olive mash coated with herb veloute

- Traditional Christmas pudding with a rich brandy sauce
- Chocolate & orange roulade with white chocolate sauce & mint chatilly
- Lemon & lime tart with raspberry coulis & frosted berries

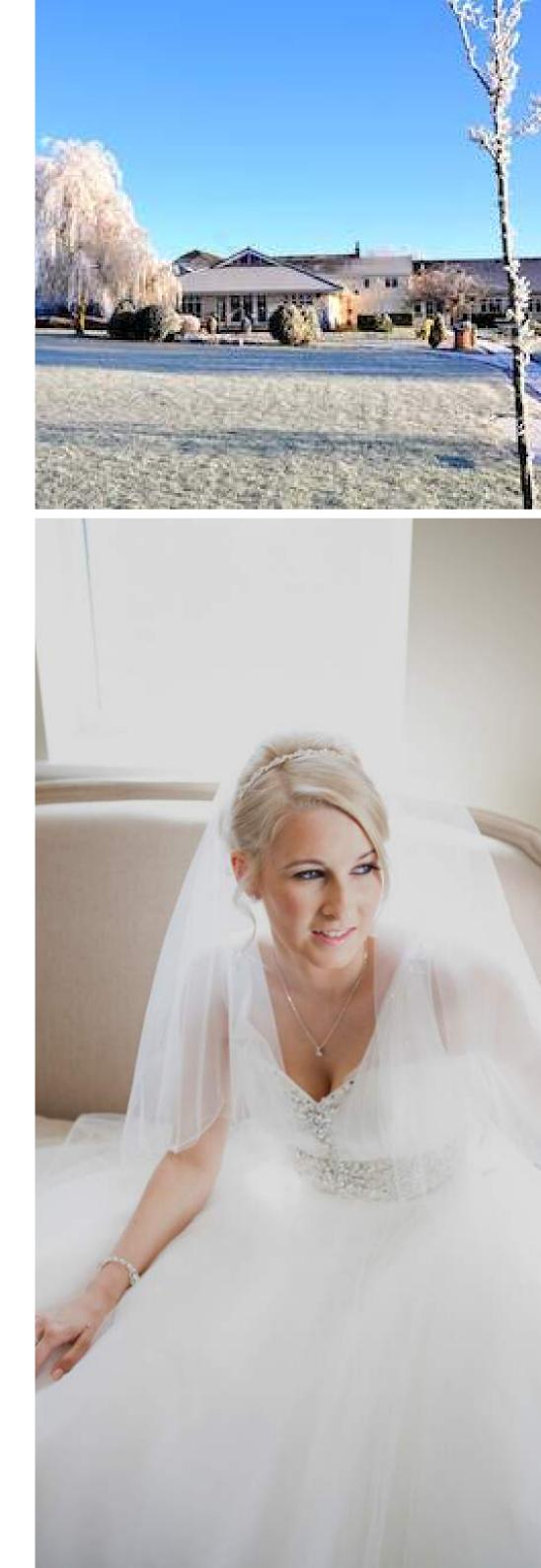
• Coffee, tea and mints

Evening Buffet

A selection of hot fork buffet or a hog roast then enjoy a mince pie at midnight.

Package Pricing

Winter **£4695**





Drinks Packages

Holt Lodge boasts an extensive wine list and a range of drink package options, with 'corkage' options also available.

Flexibility is a key feature that we pride ourselves on at the hotel, should you wish to tailor the drinks packages just let us know. Alternatively, if you wish to provide your guests with a bottle of wine on the table, our house wines start from just £19.95 per bottle.

Arrival Drink Options

Select one of the list below as part of our drinks packages:

- Bucks fizz
- Prosecco
- Red or white wine
- Pimms & Lemonade
- Kir Royale

Children's Drink Package

Don't forget the little ones! We've got a special package just for them including:

- Arrival soft drink
- Soft drink with the wedding breakfast
- A soft drink for the toast



Bronze Drinks Package

Arrival drink from the selection opposite

A glass of sparkling wine to toast

£10 per person

Gold Drinks Package

Arrival drink from the selection opposite -A glass of wine with the wedding breakfast starter -A glass of wine with the wedding breakfast main -A glass of sparkling wine to toast

£20 per person

Silver Drinks Package

Arrival drink from the selection opposite -A glass of wine with the wedding breakfast -A glass of sparkling wine to toast

£15 per person

Platinum Drinks Package

Arrival drink from the selection opposite -A glass of wine with the wedding breakfast starter -A glass of wine with the wedding breakfast main -A glass of sparkling wine to toast -Complimentary use of our dancefloor

£25 per person



Canapés

First Impressions count, so what better way to welcome your wedding guests than with a glass of bubbly and a selection of light tasty canapés after the ceremony has taken place.

Keep your guests' hunger at bay with these elegant nibbles, produced fresh on site and served during the drinks reception.

Please select a minimum of the three per person - canapés may be small but they play a significant role during the wedding reception.

Canapé Menu

- Peppered goats cheese and vine tomato
- Vegetable spring rolls and sweet chilli dipping sauce
- Chicken samosa with mint cucumber sauce
- Smoked salmon and chive blinis
- Sticky pork belly bites
- Welsh rarebit
- Vol au vents Prawn Marie rose or chicken velouté tarragon
- Homemade mini cheeseburgers
- Individual mini quiche
- Honey drizzled pigs in blankets

Your Wedding Breakfast

Wedding catering is one of the most important aspects of planning your wedding. These menus are provided as a guide to the more popular dishes we can offer our couples. If you have a more bespoke idea regarding your menu though, please feel free to discuss this with your Holt Lodge Wedding Co-ordinator.

Starters

- Tomato and basil soup with balsamic and croutons
- Potato, leek and white onion soup with chive oil and crisp croutons
- Parisienne of melon, mango and papaya compote with citrus sorbet
- Braised garlic field mushrooms with creamed leeks and glazed with goat's cheese
- Chicken liver parfait, tomato and onion chutney with toasted ciabatta
- Salmon, spring onion and chilli fishcakes with pea shoots and lime scented mayonnaise
- Smoked salmon and dill créme fraiche gateau with beetroot textures and micro herbs
- Chinese style Crispy Duck served with pancakes, Hoi Sin sauce, cucumber and spring onion

Intermediate Sorbet Course

Choose from lemon, raspberry, passion fruit & mango, blackcurrant or champagne

Mains

- Roasted pork loin steak with bubble & squeak potato cake, thyme & apple jus
- Traditional topside roast beef, Yorkshire pudding and red wine jus
- Roast turkey breast, sage stuffing, pigs in blankets and thyme scented gravy
- Grilled chicken fillet with bacon, baby onions and mushroom cream sauce
- Steamed fillet of salmon on bubble and squeak potato cake with asparagus tips and herb cream
- Two meat carvery served with seasoned vegetables, potatoes and all the trimmings
- Slow roasted lamb Henry mini shepherds pie, vegetable parcel and minted gravy

Vegan Options

- Sun blushed tomatoes, caramelised red onion and Parmesan risotto with pea shoots and herb oil
- Four cheese tortellini pasta, tomato and basil sauce with Parmesan shavings
- Goat's cheese and red onion marmalade croute, herbed new potatoes, pea shoots and balsamic

Desserts

- Salted Caramel profiteroles, white and milk chocolate sauce and chocolate shavings
- Lemon and lime cheesecake, citrus jelly, sweetened cream and coulis
- Chocolate truffle torte, vanilla scented cream, chocolate pencil and raspberry puree
- Orange scented shortbread, lime mascarpone with raspberries and berry syrup
- Black cherry and almond Bakewell tart with vanilla custard
- Apple tarte tatin, sauce Anglaise and seasonal berries
- Sticky date pudding, butterscotch sauce and honeycomb ice cream
- Selection of Welsh cheeses and savoury biscuits with celery and grapes

Coffee & Petit fours

Why not upgrade to coffee & petit fours after your dinner for an extra £4.50 per head

Please note: All guests are required to have the same three course menu, except those with special dietary requirements







Carved Buffet Menu

Finding a menu to suit all of your friends and families tastes can be something of a challenge. Take away the anxiety with the option of our 'Carved Buffet Menu'. Served instead of the wedding breakfast this menu will without a doubt cater for even the fussiest of eaters.

- Homemade soup of the day
- Chicken liver pate, chutney and ciabatta bread
- Glazed topside of Welsh beef with horseradish
- Honey roasted gammon with mustard mayonnaise
- Breast of turkey with cranberry relish

- Buttered new potatoes
- Pea shoots and micro herbs
- Tossed house salad
- Coleslaw
- Potato salad
- Pasta salad
- Rice salad
- Selection of flavoured breads
- chocolate and rum roulade, mandarin jelly and candied berries

• Lemon and lime delice, Chantilly cream and raspberry compote

Children's Menu

Children can add a real sense of fun to the wedding and at Holt Lodge Hotel we like to look after our little guests with separate menus and packages to make sure they are well cared for.

Our three course children's' menu below is aimed at children under the age of 12 and costs £10.95 per child. However, if they would prefer what the grown up are having, half portions of the Wedding Breakfast are available at half menu price.

Starters

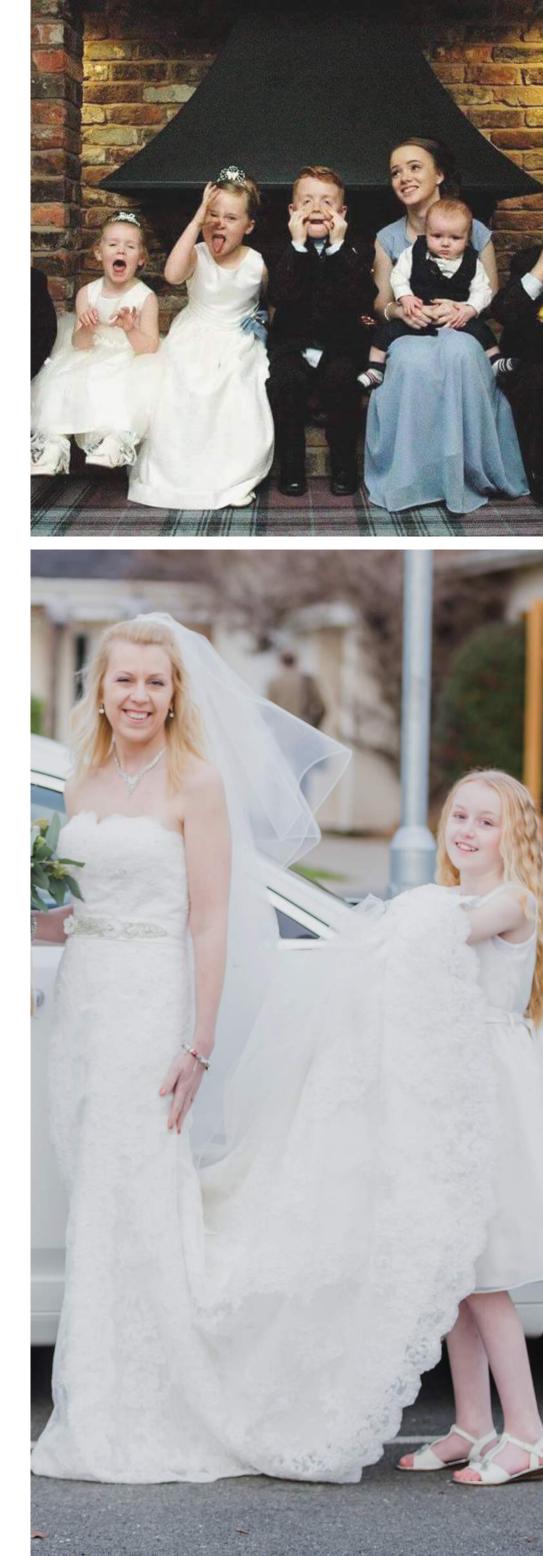
- Homemade soup of the day
- Chilled melon and fruit sorbet
- Garlic and herb bread

Mains

- Homemade burger with cheddar cheese, chunky chips and relish
- Pork sausages, creamy mash potato and gravy
- Penne pasta, tomato sauce and grated cheese
- Battered haddock, fried and peas

Desserts

- A choice of dairy ice creams
- Marshmallow lolly pops
- Chocolate fudge cake





Evening Buffet

The evening reception has begun and whether the atmosphere is refined, informal, elegant or relaxed we will provide everything that is perfect for the occasion - faultless personal service, surroundings with class and the very best in food and drink.

To ensure your guests will be on the dancefloor until the early morning, providing the right evening catering is a must.

Select from our evening buffet menus below but feel free to let us know if you have a more personal idea to suit your taste and budget.

Evening Buffet Options

- Rich beef lasagne, baby lead salad and garlic ciabatta bread
- steamed rice and naan bread
- Shepherd's pie with petit pois and buttered carrots
- Mushroom and red onion Diane, saffron rice and crusty bread
- Beef Bourgignonne, parsley dumplings and chunky chips
- Sweet and sour battered pork, prawn crackers and herb rice



• Caribbean chicken, a blend of Cajun and madras curry cooked in a coconut sauce,

Evening Buffet Menu

Selection A

- Selection of sandwiches
- Chinese spiced chicken drumsticks
- Homemade sausage rolls
- Spiced potato wedges with garlic mayonnaise
- Assorted mini quiche
- Tossed salad
- Kettle chips

Selection B

- Hand cut meat platter
- Cheese and chive Jacket potatoes
- Cheddar, red onion and creamed leek tartlet
- Ciabatta open sandwiches
- Sweet chilli and pimento pasta salad
- BBQ spare ribs
- Freshly buttered bloomer bread

Want something a little different?

Barbeque

Come rain or shine, our chefs will prepare a mouth-watering barbeque selection which includes: minute steak, chicken kebab, lamb kofta, jacket potatoes, garlic bread, corn on the cob, tossed house salad and coleslaw. To upgrade to our premium barbeque menu please ask your Wedding coordinator for details.

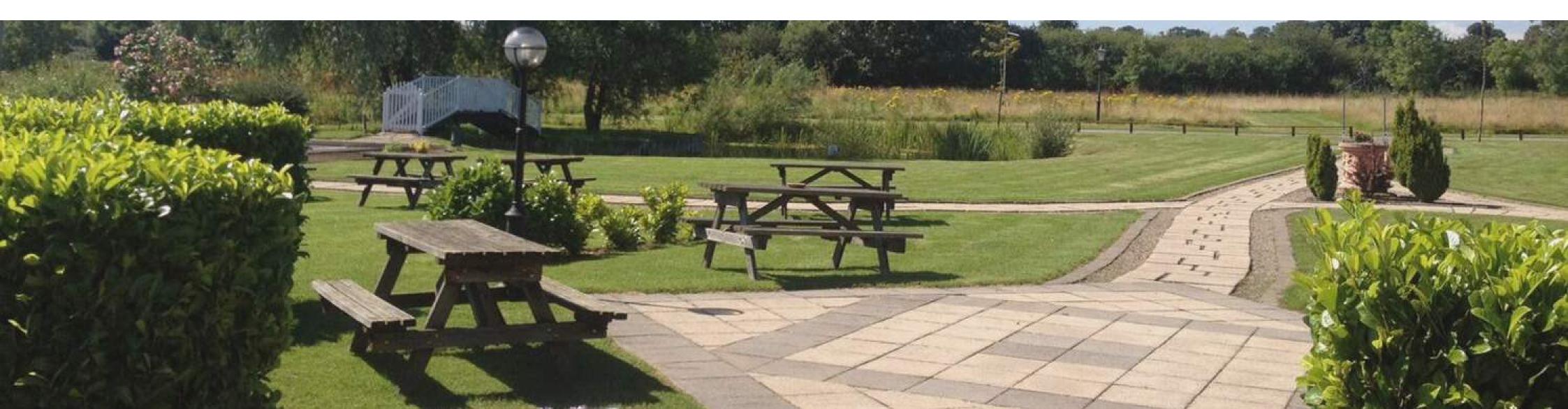
Hog roast

Delicious hot roast pork with home made apple sauce, accompanied by fresh salads. potato wedges and buttered naps



Extra Bits & Pieces

- Check out our checked black and white dancefloor which adds the perfect touch to the evening reception. Available for hire for £50
- Our resident DJ has been tried and tested by many brides who have given us rave reviews. Available until midnight for £450, the DJ will ensure everyone is having the time of their life. Karaoke is also available at an extra cost.
- Our chair covers are co-ordinated to your colour scheme to ensure your theme is truly complemented. White or black chair covers are available with a rainbow of sash colours that are fully fitted on the day of your Wedding. Available for hire for £3.50 per chair.
- Brighten up your tables with runners to match your colour scheme. These can be added to your wedding package for as little as £4 per runner.
- We have a range of centrepieces. available for hire from only £20, with white candles and decorated with flowers upon request.



Accommodation

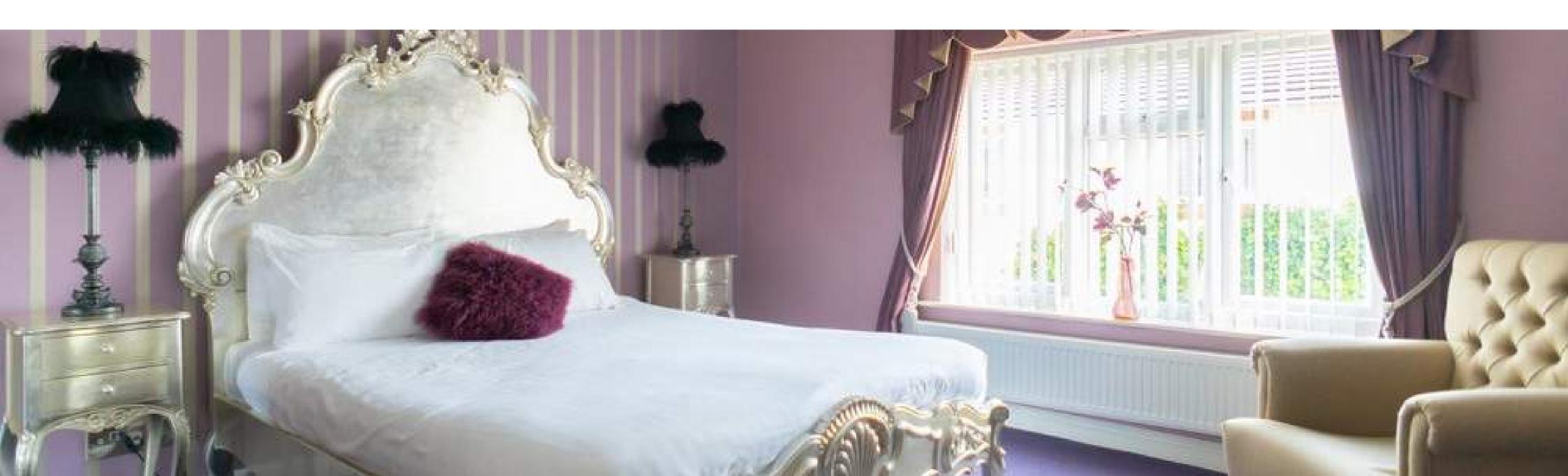
Our romantic and stylish 'Arianna' bridal suite has been designed with the utmost of luxury in mind. The bathroom alone has the ultimate 'wow factor'.

Freinds and family also benefit from a specially discounted rate based on two sharing including full Welsh breakfasts the next day. For 2024, this will be £84.95. Rate include VAT at the prevailing rate, in standard twin, double or triple rooms.

All our bedrooms include a flat screen television with freeview, free wireless broadband, desk space, tea and coffee making facilities and a trouser press to name but a few of the added comforts within your room. There are also books and newspapers available from the bar or reception.

From the moment you walk through our doors, you are our guests, you are our priority. From the genuine warm welcome to the trouble-free departure, we will strive to ensure that your stay with us lives up to your expectations at one of the best hotels in Wrexham.

it is truely important to us that our overall experience is everything it should be. That's why every one of our 37 bedrooms is furnished and maintaned to our high standards.



To book your dream wedding or to ask any questions, Contact our wedding cocoordinator on either

> Email: events@holtlodge.co.uk or Telephone: 01978 661002

We look forward to hearing from you,





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