2020/21/22 COMPLETE WEDDING SERVICE







YOUR CASTLE AWAITS



A 17th Century Grade 1 listed castle, exclusively yours[‡] for your special day. Situated in a breathtaking estate that contains a stunning 15 acre Serpentine Lake and soaring trees. Hensol Castle is the perfect setting for any bride wanting a fairytale wedding.

The lake and gardens, turreted castle, sweeping staircases and castle reception rooms provide the most memorable photogenic opportunities imaginable and that's not all...





WITH OUR COMPLIMENTS

- Exclusively yours for the day^{*}
- Red carpet on arrival
- Silver cake stand and knife
- Complimentary table menus
- Complimentary bedroom at the Vale Resort for the happy couple
- One months complimentary use of our Health and Racquets Club
- Round of golf for the groom and three friends[†]
- 20% spa discount for the bride, one month prior to your wedding
- Complimentary parking
- Complimentary dinner on your first anniversary

[†]Handicap certificates required. [‡]Only one wedding per day at the venue.





SANDRINGHAM

£47.95 per person

STARTERS

Roasted Plum Tomato and Pimento Bisque VG Grilled foccacia, crisp basil

Beetroot Carpaccio and Oak Smoked Salmon Fresh horseradish, dill crème fraîche

Chicken Liver, Brandy and Herb Parfait Orange and basil chutney, Melba toast, baby leaf salad, fresh horseradish, dill crème fraîche

Feta, Olive and Mediterranean Vegetable Tart Pickled red onion, tzatziki, shaved cucumber ribbons

MAIN COURSE

Pan Roasted Chicken Breast Olive and chorizo sauce, grilled courgette ribbons, braised wild rice

Pave of Braised Beef Crushed new potatoes with capers, braised leeks bundled with fine green beans and carrots, red wine and thyme jus

Sea Bass Fillet with Polenta Crust Bubble and squeak cake, roasted Chantenay carrots, lemon and thyme beurre blanc

Chargrilled Vegetables Feuillet N Ratatouille, borlotti bean purée, sweet basil sauce

DESSERTS

Homemade Tiramisu Chocolate covered mocha beans, brandy snaps, espresso crème anglaise

Baked New York Style Cheesecake Biscuit crumb, seasonal berry compote, butterscotch cream sauce

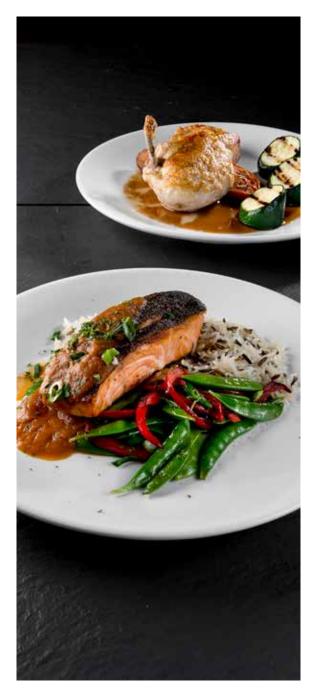
Orange and Poppy Seed Polenta Cake Candied citrus, crème fraîche, orange blossom honey and almond tuile

Warm Chocolate Fondant Chocolate ganache, chantilly cream, morello cherries

Coffee and Luxury Chocolates



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BALMORAL

£52.95 per person

STARTERS

Wholegrain Mustard and Ham Hock Terrine Fresh peas and leeks, toasted brioche, red onion marmalade

Cream of Leek and Potato Soup Crisp chive hay, truffle oil

House Cured Salmon with Dill and Ouzo Braised fennel and samphire salad

Grilled Marinated Halloumi Implementation and thyme dressing

MAIN COURSE

Chargrilled Free-range Chicken Supreme Chateau potatoes, grilled courgette, plum tomato, Rosemary jus

Slow Roasted Rump of Welsh Lamb Celeriac, Jerusalem artichoke mash, salt baked beetroot, crushed hazelnuts

Salmon Supreme, Lemongrass and Coconut Curry Jasmine rice, mangetout, julienne red peppers

Pantysgawn Goats Cheesecake Pea, potato and artichoke hash, roasted cherry tomatoes, basil cream

DESSERTS

Chocolate and Espresso Mousse Cup Mocha beans, espresso cookie crumb

Burnt Orange Crème Brûlée Maple shortbread, orange liqueur crème fraîche

Candied Pecan Tartlet Homemade clotted cream ice cream, honey roasted peach

Vanilla and Lavender Panna Cotta Soft fruits coulis, almond tuile

Coffee and Luxury Chocolates



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WINDSOR

£57.95 per person

STARTERS

Poached Prawns with Samphire and Fennel Toasted fennel seeds, saffron aioli

Terrine of Confit Duck, Apricot and Pink Peppercorn Port wine and redcurrant jelly, grilled ciabatta

Mushroom Duxelle Crostini Wild mushroom and chive stir fry, truffle oil, baby herbs

MAIN COURSE

Chargrilled Dry-aged Fillet of Beef Sage fondant potatoes, sautéed spinach, buttered leeks, peppercorn cream jus

Roasted Cornish Hake Fillet Smoked pancetta and Savoy cabbage, Lyonnaise potatoes

Olive and Herb Crusted Rack of Lamb Provencal vegetables, herb roasted new potatoes

Cannelloni Stuffed with Ricotta, Sweet Potato and Hazelnut Sauce romesco, confit garlic, carrot purée, rocket

DESSERTS

Chocolate and Amaretti Pudding Candied almonds, citrus caramel

Melon Panna Cotta Watermelon, mint and lime ceviche.

Blueberry and Pistachio Cheesecake Pistachio brittle

White Chocolate Crème Caramel Toasted marshmallow meringue, toasted biscotti

Coffee and Luxury Chocolates



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ROYAL

£61.95 per person

STARTERS

Chilled Seafood Gazpacho West Country crab, prawn and langoustine, baby herbs, basil oil

Duck Liver and Foie Gras Pâté Dark rye crostinis, caperberries, blood orange marmalade

Antipasti Platters

Served per table, a selection of artisanal cured meats, Welsh and continental cheeses, olives, sundried tomatoes, grilled artichokes, roasted vegetables, dips, fresh baked breads

Trio of Smoked Fish

Green tea smoked salmon delice, peppered smoked mackerel pâté, smoked halibut loin, jardinière vegetables

MAIN COURSE

Porcini Rubbed Fillet of Welsh Beef 💿

Gratin scalloped potatoes, wild mushroom fricassee and spinach tian, porcini cream jus

Grilled Fillet of Halibut Crab Béarnaise sauce, roasted purple truffle potatoes, griddled asparagus

Slow Roasted Saddle of Lamb Juniper and mint stuffing, confit lamb shoulder terrine, hassleback potato

Wild Mushroom and Perl Las Wellington 🗹 Potato dauphinoise, sautéed spinach and leeks, Porcini jus.

DESSERTS

Chocolate and HazeInut Mousse Filled chocolate lattice, hazeInut nougat and cookie crumb

Black Cherry and Almond Frangipane Tartlet Kirsch liqueur syrup, vanilla crème fraîche, tuile rings

Rhubarb Crème Brûlée Ginger shortbread, strawberries, pink peppercorns

Prosecco and Raspberry Panna Cotta Freeze dried raspberry crumble, Bellini sorbet

Coffee and Luxury Chocolates



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CHILDREN'S CHOICE



CHILDREN'S MENU

£21.95 per child up to 12 years Children 2 and under eat **FREE**

STARTERS

Melon Balls 🚾 🖬 Tomato Soup 🚾 🖬

MAIN COURSE

Pasta in Tomato Sauce with Lamb Meatballs Pasta in Tomato Sauce with Chicken Breast Pizza served with Cucumber and Carrot Sticks Chicken Nuggets, Chips and Peas/Beans

DESSERTS

Ice Cream 🔽 🖻 Chocolate Brownie 🔽

OR

Smaller Portion of the Wedding Breakfast



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TABLE EXTRAS



TRADITIONAL CHEESE PLATTER

£74 per table

Platter of Traditional Welsh Farmhouse Cheeses Grapes, celery, savoury and sweet biscuits, quince jelly

THE CHEESE TABLE

£1000 for 100 people **£1250** for 150 people

Selection of Welsh Hard and Soft Cheeses Homemade flavoured breads, baguettes, savoury biscuits, pickles, chutneys, celery, grapes. We can also add other British and Continental Cheeses

THE CHEESE AND PÂTÉ TABLE

£1250 for 100 people **£1650** for 150 people



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DRINK PACKAGES



PACKAGE A

£24 per person

- Glass of Prosecco on arrival
- Glass of wine with meal
- Glass of Champagne for toast

PACKAGE B

£30 per person

- Kir Royal or Peach Bellini on arrival
- Two glasses of wine per person
- Glass of Champagne for toast

PACKAGE C

£32 per person

- Glass of Champagne on arrival
- Two glasses of wine per person
- ♥ Glass of Champagne for toast

ADDITIONAL ITEMS

To add on or change

- **£2.50** Glass of Orange Juice
- £5.45 Non-alcoholic Fruit Punch
- £5.45 Bottle of Lager (Sol, Birra Moretti, Heineken)
- **£9.25** Glass of Kir Royal
- £9.75 Glass of Champagne



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WINE SELECTION



Wines and prices are subject to change.

WHITE

- £19.95 Oude Kaap Chenin Blanc
 £23.50 Pinot Grigio IGT Villa Albini
 £24.50 Marques de Caceres 'Excellens' Blanco
 £26.95 Allan Scott Estate Sauvignon Blanc
- E20.95 Alian Scott Estate Sauvignon Dia
- **£29.95** Domaine du Seuil Blanc

RED

£19.95	Oude Kaap Farm Shiraz
£23.50	El Supremo Malbec
£26.95	Marques de Caceres 'Excellens' Crianza
£29.95	Allan Scott Estate Pinot Noir

ROSE

£23.50 Capriano Pinot Grigio Rosato

SPARKLING WINE

£28.95	Prosecco Spumante Doc Borgo Alto
£28.95	Prosecco Raboso Doc Borgo Del Col Alto Rose

CHAMPAGNE

£42.95	Didier Chopin Brut NV
£45.95	Didier Chopin Brut NV Rose
£49.95	Laurent Perrier La Cuvee Brut
£79.95	Laurent Perrier Rose NV

SOMMELIER SELECTION

Exclusive to the Vale Resort

- **£22.50** Saint Marc Reserve Sauvignon Blanc
- **£22.50** Saint Marc Reserve Merlot
- **£22.50** Saint Marc Reserve Syrah Rose



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CANAPÉS



STANDARD MENU

Served during drinks reception

- **£9** Choice of 3
- **£11** Choice of 5

MEAT

- Chicken liver parfait, dark rye croutons, onion marmalade
- Spiced pork wontons, sticky soya lemongrass sauce
- Beef bresaola on dark rye, herb cream cheese
- ♥ Crisp chorizo, roast apple, smoked cheddar

VEGETARIAN AND VEGAN

- Peppered goats cheese tartlets, brandied cranberries
- Mini olive and sundried tomato bruschetta, toasted foccacia
- 🕈 Bocconcini mozzarella, olive brochette 🗾
- Wild mushroom and chive frittata

SEAFOOD

- Poached prawn salad, caviar spoons
- Mini smoked salmon blini, crème fraîche, dill, lemon
- Sesame seared tuna flatbread with Wasabi mayo
- Peppered mackerel pâté and watercress



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CANAPÉS



LUXURY MENU

Served during drinks reception

- **£11** Choice of 3
- **£14** Choice of 5

MEAT

- Duck liver and port pâté, mini waffle cones
- Lamb Iollipop chops, Rosemary pangrattato
- Petite beef Wellington, beef fillet in crisp puff pastry, mushroom duxelle, baby spinach
- Chicken and tarragon ballontine, candied pecans, fried thyme

VEGETARIAN AND VEGAN

- Baby patty pan squash stuffed with courgette and spinach
- Smoked tofu, roasted pepper skewers
- 🕈 Perl Las mousse cones, balsamic gastrique 🔽
- Porcini mushroom and smoked mozzarella arancini

SEAFOOD

- Garlic crostini with poached lobster, caperberry, shiitake mushroom
- Saffron and fennel scallop topped with tobiko caviar
- Butterflied king prawns stuffed with crab
- Salt cod fritters, saffron aioli



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EVENING RECEPTION



THE HOG ROAST

£20 per person

- Slow roasted pulled pork in soft rolls, crackling
- Sage and onion stuffing
- Spiced apple sauce, spicy honey mustard, hickory smoke barbeque
- Burnt end baked beans value
- 🕈 Traditional coleslaw 🔽
- 🔻 New potato salad, sour cream and chives 💟
- 🕈 Pesto veggie pasta salad 💟

THE BRITISH HAMPER

£20 per person

- Mini pork pies, piccalilli
- Freshly baked mini sausage rolls
- Thick sliced ham and cheddar in crusty rolls
- 🕈 Vegetable samosas, mint raita 💟
- Poached prawns, Marie Rose dipping sauce
- Tomato, cucumber and red onion salad vs s
- New potato salad, sour cream and chives

AROUND THE WORLD

£21 per person

- Braised beef, herb dumplings
- 🕈 Veggie bean chilli, wild rice 🚾 🖻
- Prawns in spicy Pho broth, egg noodles
- Slow roasted chicken cacciatore
- Plump potato gnocchi, wild mushrooms, brown butter and sage



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EVENING RECEPTION



THE BBQ

£21 per person

- Mini beef burgers, gherkin relish, Monterey Jack cheese
- Chicken churrasco skewers, garlic and saffron aioli
- Bourbon BBQ pulled pork baps, crackling, apple sauce
- Spicy potato wedges, creamy peppercorn dip
- Traditional coleslaw
- 🖲 New potato salad, sour cream and chives 💟
- Tomato, cucumber and red onion salad selection

THE TEX MEX

£21 per person

- Warm soft tortillas, hard taco shells value
- Slow roasted shredded carne asada
- Fajita spiced chicken
- 🕈 Spicy vegan bean chilli 🚾 💽
- Sautéed peppers and onions ve e
- Monterey Jack cheese, sour cream, shredded lettuce, diced tomatoes, spring onions
- 🕈 Tortilla chips, salsa, guacamole 🔽



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WEDDING MENU TASTING EXPERIENCE







A menu tasting is offered to our reserved couples to allow you to sample the wedding menu you have selected with your wedding co-ordinator.

Wedding menu tastings will be scheduled no less than 60 days prior to the wedding date and will be held in our beautiful Conservatory at the Vale Resort.

Menu tastings will take place whenever possible on the **second Monday of every month**. If you are unable to attend then the following month will be offered.

We will reserve a table under the Bride and Groom's names for you, with sit down times from 5.30pm.

Our wedding co-ordinators will be there to greet you on the night with a welcome arrival drink and canape tasters. This also gives you both the opportunity to ask any questions you may have.

A small wine tasting session will follow where you'll be able to meet with our Hensol Castle Events Team who'll be the key people running your special day. They're also happy to answer any questions you may have.

You'll then be shown to your table where your chosen 3 course meal will be served. Our friendly accommodating Chefs will be on hand to run through your feedback, happy to tweak the menu to suit you and your guests.

We look forward to welcoming you both to the Vale Resort, to enjoy the sumptuous food our chefs have prepared and for you to know your special day is in our very capable hands.



TERMS AND CONDITIONS

HENSOL CASTLE HIRE

Midweek from **£1000** Friday - Sunday from **£3250**

DAY AND EVENING RECEPTION

Minimum of 60 adult guests in the day (Mon-Thurs) Minimum of 80 adult guests in the day (Fri-Sun) Minimum of 100 adult guests in the evening

GUEST ACCOMMODATION

A maximum of 9 bedrooms will be held at the Vale Resort and a £50 non-transferable, nonrefundable deposit is required for each bedroom, unnamed bedrooms without deposits will automatically be released eight weeks prior to the wedding. Rooms booked after the release date will be at the best available rate on the day, subject to availability.

Kindly note that we appreciate a notice of cancellation by noon on the day prior to your arrival, which will incur the loss of your initial deposit paid. If a cancellation is made after this time or your room goes through as a no-show, you will be charged the remaining balance of your first nights accommodation. Please note that any deposit taken is non-refundable.



WEDDING BREAKFAST

A set menu for all the guests must be chosen i.e. the same starter, main course and dessert. Vegetarians and special diets are the exception.

DRINKS PACKAGES

Every guest will be **required to have** an arrival drink. A glass of wine with the wedding breakfast and a drink to toast. We recommend you choose a drinks package, however, individual bottles can be purchased from the castle.

Please note we do not offer corkage.

A PROVISIONAL BOOKING

Can be held for two weeks. After this time, the booking must be confirmed or released. To confirm the booking, we require a non-refundable deposit of £2000.

FINAL PAYMENT

50% of the total booking value is due 6 months prior to the wedding. Final payment due at least fourteen days before the wedding along with the final numbers and menus. Once final numbers and payment have been made, there will be no refund if numbers are reduced.

FIREWORKS

Fireworks are not permitted at Hensol Castle.



OUR FRIENDS



REGISTRAR

Vale Registrar - 01446 709490

WEDDING DÉCOR

Be Our Guest - 02920 864864 info@beourguestsevents.co.uk

Chair Covers & Bows - 01443 858195 www.chaircoversandbows.co.uk

Totally Co-ordinated - 07768 002975 www.totally-co-ordinated.co.uk

Wedding & Events by Jan - 01656 863506 www.weddingeventsbyjan.co.uk

WOW Events - 02920 618052 www.woweventhire.co.uk

WEDDING CAKES

Designer Cakes by Janet - 01639 646386 www.designercakesbyjanet.co.uk

Wish Upon a Cupcake - 07966 000879 www.wishuponacupcakeonline.co.uk

FLORIST

Flower Pot - 01443 223643 www.theflowerpotpontyclun.co.uk

I Love Lily Flowers - 07815 941809 www.ilovelilyflowers.com

Market Garden - 02920 593889 www.floristcardiff.co.uk

Roots Flowers by Jess - 01443 434137 www.rolfestheflorist.co.uk

Sara Caroline - 01446 677550 www.saracaroline.co.uk







OUR FRIENDS







EXTRAS

Fabulous Welsh Cakes - 07795 473224 www.fabulouswelshcakes.co.uk

Icicle Tricycle Ice Cream - 07811 680881 www.icicletricyclewales.com

Lovey Dovey - 01443 207457 www.loveydoveyuk.com

ENTERTAINMENT

Brian Gunton, Magician - 07843529502 info@bryangunton.co.uk

Deal A Party Casino - 07977 969733 www.dealaparty.com

Matthew Wilson - 07432 092232 www.weddingdjcardiff.co.uk

Ultrabooth - 07970 155416 www.ultrabooth.co.uk

LIVE ENTERTAINMENT

Audio Jaxx info@audiojaxx.co.uk

Ffion Dafis Saxophonist www.ffionwynsax.com

Jukebox enquiries@jukeboxcoversband.co.uk

Sian Williams Harpist - 02920 84012

The String Quartet Company www.thestringquartetcompany.com

WEDDING CARS

Ebony and Ivory Wedding Cars www.ebonyandivoryweddings.co.uk

iDoo Wedding Cars - 07823 556846 www.idooweddingcarscardiff.co.uk

Prices Wedding Cars - 07711 408800 www.pricesweddingcars.co.uk



OUR FRIENDS





PHOTOGRAPHERS

Dan Morris Photography www.danmorrisphotography.co.uk

Dominic Lemoine Wedding Photography www.dominiclemoinephotography.co.uk

Justin Harris Photography www.justinharrisphotography.co.uk

Lloyd Williams Photography - 07515 397893 www.lloydwilliamsphotography.com

Mark Nicholls Photography - 07738 715131 www.markphoto.co.uk

Philip Warren Photography - 07773 329130 www.philip-warren.com

Sally Uphill Photography www.sallyuphillphotography.co.uk

Sian Owen Photography - 07587 049949 www.sian-owen.co.uk

VIDEOGRAPHERS

AME Videography & Photography - 07872 595413 www.ame-videography-photography.com

Embrace Wedding Videography - 02920 884090 www.embraceweddings.com

Vision Avenue - Wedding Films - 01633 386911 www.visionavenue.co.uk





FREQUENTLY ASKED QUESTIONS

Can we offer our guests a choice of menu for the wedding breakfast?

We offer a set menu for all of your guests i.e. one starter, one main and one dessert. However, we are very happy to cater for vegan and vegetarians and any special dietary requirements.

What if we want a specific menu that is not on your menu list?

We are very felxible with our menus and are always delighted to discuss your individual thoughts.

Do you offer a menu tasting prior to us confirming the menu?

Yes we offer a complimentary menu tasting for our reserved couples, wherever possible on the second Monday of the month no less than 60 days prior to the wedding date.

What catering options are there for children?

We have a selection of menus available for children outlined in this brochure.

Do you offer corkage?

This is not a service that we offer although we will be happy to discuss the drinks packages with you.

Do you permit fireworks?

Fireworks are not permitted at Hensol Castle.

Is throwing confetti permitted?

We allow dried rose petals only due to the wildlife at the castle.

What time is check in and check out?

Check-in is from 3.00pm and check-out 11.00am. You may request an early check-in but this cannot be guaranteed.

Do we need to book the local registrar?

Yes, we are unable to do this for you. Please contact the Vale of Glamorgan Registrar on 01446 709490.

How long will the castle provisionally hold the wedding date?

We will hold the date for two weeks. After this time we require a deposit of £2000 to confirm your booking which is non-refundable and non-transferable.

Do you take more than one wedding day?

No, the venue is exclusively yours for the day.

Can we hire a cake stand and knife from you and is this chargeable?

We are happy to offer our silver square or round cake stand and knife with our compliments.

Will the castle set up my wedding cake on the day?

As your cake is such an important part of your day we would like you or your cake company to set this up exactly how you would like it.

Can I use my wedding cake for the dessert?

We are happy to serve your wedding cake as your dessert providing you still cater for the minimum spend from the menu chosen.

Do we need to order table decorations/flowers?

You will need to organise your own table decoration which can be delivered directly to the venue the morning of the wedding. We are happy to arrange these on the tables as you require.



FREQUENTLY ASKED QUESTIONS







Are candles permitted?

You can use your own candles as decorations however, they must be in glass containers with no naked flames and not on the floor.

What white linen do you provide?

White table cloths and napkins will be provided with our compliments. If you are arranging your own coloured table linen you will need to inform your Wedding Co-ordinator prior to your wedding.

Do we need to order chair covers?

This is entirely your choice, please see the attached list of our friends who can help.

Can we provide our own evening entertainment?

We are happy for you to provide your own entertainment, as long as they can provide their public liability insurance, PRS music licence and all of their equipment is PAT tested.

What time does the bar and entertainment finish?

Bars close 12.00am Sunday - Thursday and 12.30am Friday and Saturday. Entertainment finishes at 12.30am Sunday -Thursday and 1.00am Friday and Saturday.

Do you provide a master of ceremony/ toastmaster?

We are pleased to offer the services of our Events Manager who will act as MC/Toastmaster, however we find that usually this task falls to the best man.

Do you allow outdoor entertainment?

Due to Hensol Castle being a private estate we are not permitted to allow outdoor entertainment.



YOUR WEDDING PLANNER

10-12 MONTHS BEFORE

- \square Choose the date and location of your wedding
- Determine the budget
- Decide on where you would like to hold your ceremony and reception
- Choose the bridal party e.g. bridesmaids, bestman, ushers
- □ Start your guest list
- □ Book your photographer and videographer
- Go shopping for the perfect wedding dress and bridesmaids outfits
- □ Take out wedding insurance
- Apply for a marriage licence with local registrar if planning a civil ceremony
- 9 MONTHS BEFORE
- Choose and book musicians, band or DJ
- Decide on your florist and all flower arrangements
- □ Order your wedding cake
- \square Book transport for the day
- 🗌 Organise venue decorations e.g. chair covers

6 MONTHS BEFORE

- \square Book your honeymoon and travel insurance
- \Box Order your wedding stationary
- □ Choose and order your wedding rings
- Arrange a hire of suits for groom, bestman, fathers and ushers

3 MONTHS BEFORE

- \square Discuss details of menu with venue or caterer
- \Box Choose your shoes and accessories
- □ Order your wedding favours
- Draw up a list of presents and find a gift supplier
- \square Arrange visas and vaccinations for honeymoon
- Send out invitations
- \square Arrange stag and hen parties

1 MONTH BEFORE

- □ Buy gifts for all attendants
- ☐ Keep your reception venue up to date with the number of guests
- Book appointments for hair and make-up trial and for on the day
- □ Get the marriage licence
- □ Telephone any guests who have not responded
- □ Arrange final fitting for your dress
- \square Confirm music selections with your entertainment
- Reconfirm arrangements with florist, wedding transport, photographer, cake supplier and honeymoon arrangements
- □ Prepare a seating plan

1 WEEK BEFORE

- □ Confirm times for picking up dress and outfits
- □ Collect your currency for honeymoon
- □ Write speeches
- □ Telephone any guests who have not responded

1 DAY BEFORE

Get yourself pampered; have a long soak in the bath and a good nights sleep!

ON THE DAY

Simply enjoy the day, relax and have fun!

