# Your Wedding at Ten Degrees

2024/2025





# Why choose us?

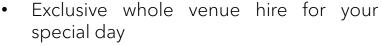


A hidden gem nestled in the heart of Caerphilly, perfectly placed opposite the beautiful Castle, a wonderful backdrop for your photographs

From ceremony to reception, we work with you to build your perfect package, making your dream wedding unforgettable.

We can't wait to share this special occasion with you and are on hand to help make your day everything you hoped it would be.







- Tables, white linen tablecloths, napkins, cutlery and glassware
- Wedding cake stand and knife
- White dancefloor and light up LOVE letters
- Fully licensed bar
- Complimentary Wi-Fi
- Music system for wedding reception background music and handheld mics for the speeches
- Dedicated wedding co-ordinator
- Complimentary first anniversary dinner or luxury afternoon tea







# Our Prices

#### 2024/2025 Whole Venue Hire

Mon/Tue - £245 | Wed/Thu - £495 | Fri/Sun - £995 Sat - £3495 | Bank Holidays - £1495

For smaller weddings, please speak to a member of the team for all available options.

#### December

Whole venue hire not available during December - Marquee only

\*Wedding Breakfast: Elegance Menu - £44.95 per person Enchantment Menu - £54.95 per person Evening Buffets - from £19 per person

\*Minimum numbers apply - see T&C's for details





# Wedding Breakfast

## Elegance

£44.95 per person

Menu choices for all guests must be provided to our wedding co-ordinator, along with any special dietary requirements at least 14 days before the wedding.

Please select one option and one vegetarian option from starters and mains; and one option from desserts below



#### To Start

#### Tomato and Red Pepper Soup (v)

Pesto crème fraiche, focaccia croutons

#### Prawn Cocktail

Marie rose sauce, gem lettuce, orange, chives and chutney with sourdough bread

#### Wild Mushroom Fricassee (v)

Wild mushrooms, truffle oil



#### To Follow

#### Roast Chicken

Chicken supreme, fondant potato, baby vegetables, madeira and thyme jus

#### Roasted Cod Loin

Mashed potatoes, baby leeks, broccoli, dill oil with a champagne sauce

#### Vegetarian Pithivier (v)

Sweet potato and leek pie, glazed baby vegetables, truffle and chive cream

#### Seasonal Risotto (v)



#### To Finish

#### Sticky Toffee Pudding (v)

Butterscotch sauce and vanilla ice cream

#### Chocolate Brownie (v)

Salted caramel sauce, Vanilla ice cream

Selection of Ice Creams and Sorbets (v)



# Wedding Breakfast

### Enchantment

£54.95 per person

Menu choices for all guests must be provided to our wedding co-ordinator, along with any special dietary requirements at least 14 days before the wedding.

Please select two options and one vegetarian option from starter and mains; and two options from desserts below



#### To Start

Sweet Potato and Amaretto Soup (v)

Cream, croutons

Smoked Salmon

Horseradish whipped cream, capers, toasted focaccia

Chicken Caesar Salad

Pancetta, cos salad, Caesar dressing, croutons

Ham Hock Terrine

Spiced tomato chutney, focaccia croutons

Wild Mushroom Fricassee (v)

Wild mushrooms, truffle oil

Chickpea Galette (v)

Curried mayonnaise, pea shoots



#### To Follow

#### Roast Chicken

Chicken supreme, fondant potato, baby vegetables, madeira and thyme jus

#### Braised Beef

Mashed potato, confit carrot, wild mushrooms, aby beetroot, red wine and port jus

#### Roasted Lamb Rack

Potato terrine, tender stem broccoli, petit pois, minted gravy

#### Roasted Cod Loin

Mashed potatoes, baby leeks, broccoli, dill oil with a champagne sauce

#### Vegetarian Pithivier (v)

Sweet potato and leek pie, glazed baby vegetables, truffle and chive cream



#### To Finish

#### Sticky Toffee Pudding (v)

Butterscotch sauce and vanilla ice cream

#### Chocolate Brownie (v)

Salted Caramel sauce, Vanilla Ice Cream

#### Panna Cotta (v)

Berry compote, meringue



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# Children Menu



#### £11.75 per child (under 8 years)

#### To Start

Cheesy garlic bread (V)
Tomato soup (V)
Mac & Cheese bites

#### To Follow

Penne pasta in homemade tomato sauce

Chicken Goujons Chips, peas

Fish Goujons Chips, peas

Burger Chips, peas

#### To Finish

Warm Chocolate Brownie Vanilla ice cream, chocolate sauce

Vanilla Ice Cream

#### £21.95 per child (under 12 years)

Junior Portion of the Wedding Breakfast choices



# **Evening Reception**

#### **BUFFET MENU**

A selection of sandwiches, skinny fries and one of the options below

#### £19pp

#### Choose 4

Mini beef pie & mash Mini scotch eggs Chicken goujons Honey glazed chorizo BBQ chicken wings Cod goujons Prawn cocktail Crispy calamari Vegan pizza rolls Mini quiche (v)

#### £24pp

#### Choose 6

Mini beef pie & mash
Mini scotch eggs
Chicken goujons
Honey glazed chorizo
BBQ chicken wings
Cod goujons
Prawn cocktail
Crispy calamari
Vegan pizza rolls
Mini quiche (v)
Mini fishcakes
Mini beef sliders
Mini veggie sliders

#### £29pp

#### Choose 8

Mini beef pie & mash
Mini scotch eggs
Chicken goujons
Honey glazed chorizo
BBQ chicken wings
Cod goujons
Prawn cocktail
Crispy calamari
Vegan pizza rolls
Mini quiche (v)
Mini fishcakes
Mini beef sliders
Mini veggie sliders
Vegetable arancini

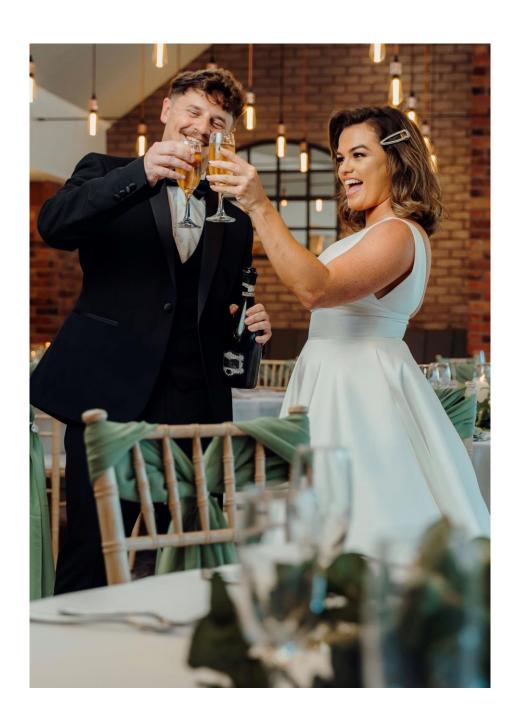








# Wine List





# Wine List

#### Coastal Sauvignon Blanc, France

A vibrant, dry white wine with fresh grassy characteristics and notes of tropical fruit. Coastal Reserve is working in partnership with Plastic Oceans Europe - an international charity dedicated to ending plastic pollution within all marine and freshwater sources throughout the continent.

(PB) f20

#### Honu Sauvignon Blanc Marlborough, New Zealand

A fantastic example of Marlborough Sauvignon Blanc - this delicious white wine is crisp on the palate with notes of orange and lemon peel and intense flavours of lime marmalade, passionfruit and gooseberry.

£30

#### Freixenet Pinot Grigio Garda, Italy

This crisp Pinot Grigio from northern Italy, combines delicate floral aromas with subtle elements of fresh apple, fresh lemon and honey on the palate. This wine pairs excellently with our chargrilled chicken.

£30

#### Coastal Reserve Merlot, Spain

The long Spanish summers help to ripen these grapes, concentrating the rich plumb and black fruit flavours whilst maintaining a rich structure and warm vanilla spice.

£20

#### Los Gansos Pinot Noir Valle Central, Chile

Los Gansos is named in homage to the geese who roam freely in the vineyard, eating the pests which would otherwise harm the vines and eliminating the need for pesticides. Intensely fruity on the nose with bramble and cassis. A light bodied red on the palate, silky and elegant on the finish. (SP)

£22

#### Winston Hill White Zinfandel California, USA

A major crowd pleaser from the sunshine state. Luscious strawberry ice cream on the nose gives way to bright redcurrants and red fruits on the palate with an off-dry finish. Deliciously juicy.

#### Freixenet Italian Rose Garda, Italy

This charming rose is made from the typical grape varieties of Veneto-Corvina and Garganega. It's refreshing with a subtle perfume and delicate palate of sweet cherries and strawberries. £30



# Champagne & Prosecco

Chio Doce Prosecco Asolo, Italy 125ml £5 / Bottle £24

Cavatina Prosecco £29

Vento, Italy

Fruity flavours of apple, melon and pear mingle with gentle floral note (pb)

Freixenet Ice Sparkling Rose £30
Spain
Intense aromas of woodland fruits, The finish is refreshing, elegant and rich.

Comtesse De Genlis £60 Champagne, France

Ayala Rose Champagne £80 Champagne, France

Moët & Chandon Champagne £89 Champagne, France

Bollinger Special Cuvèe Champagne £100 Champagne, France

Veuve Clicquot Champagne £109 Champagne, France

Veuve Clicquot Rose Champagne £119 Champagne, France



# Terms And Conditions

#### DAY AND EVENING RECEPTION

#### Whole venue hire is subject to a minimum number of guests:

Monday to Thursday:

Minimum of 50 adult quests in the day

Minimum of 70 adult quests in the evening

#### Friday & Sunday:

Minimum of 60 adult guests in the day

Minimum of 80 adult guests in the evening

#### Saturday:

Minimum of 80 adult quests in the day

Minimum of 120 adult guests in the evening

#### Bank Holidays:

Minimum of 70 adult guests in the day

Minimum of 100 adult guests in the evening

#### For smaller weddings, please speak to our team for all available options.

#### WEDDING BREAKFAST

Menu choices and seating plan for all guests must be given to your wedding co-ordinator, along with any special dietary requirements at least 14-days before the wedding.

#### **DRINKS**

You will be required to purchase 3 drinks for each adult guest (from £15pp). Drink on arrival, a drink at dinner and a drink to toast. Please note we do not offer corkage. A wine list is available in this brochure.



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# Terms And Conditions

#### A PROVISIONAL BOOKING

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 £1000.

#### FINAL PAYMENT

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

#### **CANCELLATIONS**

In the event of you cancelling your wedding, the following will apply:

- All cancellations are to be made in writing and sent in via email to gm@ten-degrees.co.uk
- Your deposit is non transferrable and non-refundable.
- Cancellation charges calculated as a percentage of the total booking value, which is as follows:

12-18 months before the wedding - 25%

9-12 months before the wedding - 50%

3-6 months before the wedding - 75%

0-3 months before the wedding - 100%



# Frequently Asked Questions

## How long will you provisionally hold the wedding date?

We will hold the date for two weeks. After this time, we require a deposit of £1000 to confirm your booking which is non-refundable and nontransferable.

#### What if I want a smaller wedding?

We have the VIP and marquee available for smaller, more intimate weddings. Please speak to a member of the team who will be happy to discuss all available options with you.

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

We are very flexible with our menus and are more than happy to discuss this. Please speak to your wedding co-Ordinator who will be happy to discuss options with you.

### What catering options are there for children?

The children's menu is available in this brochure.

#### Can I add canapés for arrival?

Yes, we have a selection of canapes available from £9 per person. Please speak to your wedding co-ordinator to discuss options.

### Do we need to book the local registrar?

Yes, we are unable to do this for you. Please contact the Caerphilly Registry Office on 01443 863478.

#### Can I lock these prices in for 2025?

Yes, book before 31st August 2024 to guarantee these prices for all weddings in 2025.

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

We are happy to offer our cake stand and knife with our compliments.

### Will you 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.



# 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 tablecloths 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.

### Do we need to order chair covers, table decorations/flowers?

You will need to organise your own table decorations and chair covers but please note we only permit chair covers from our preferred suppliers, 'Wedding Gems'. Please speak to a member of our team for further information.

### Can we provide our own evening entertainment?

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

### What time does the bar and entertainment finish?

Bars closes 12.00am Sunday - Thursday and 01.00am Friday and Saturday. Entertainment finishes at 23:00 Sunday - Thursday and 1.00am Friday and Saturday.

#### Do you offer corkage?

This is not a service that we offer. Our drinks packages are available in this brochure but we're more than happy to tailor a package to suit you and your guests.

### Do you take more than one wedding day?

The venue will be exclusively yours when you book a whole venue hire wedding. For weddings in the Marquee, only the Marquee and VIP room will be exclusively yours.

#### Is throwing confetti permitted?

Yes, we want your big day to be FUN, FUN, FUN!

