

The Royal Welsh College of Music and Drama

WEDDING CATERING SILVER PACKAGE 2026

DRINKS RECEPTION

Glass of prosecco or bottle of beer per guest

Pop-up cashless bottle bar for guests to buy additional fizz, wine, beers, soft drinks

WEDDING BREAKFAST

Three-course fine dining banquet

Two bottles of house wine per table

Glass of sparkling wine for toasts

Self-serve tea/coffee station

EVENING PARTY

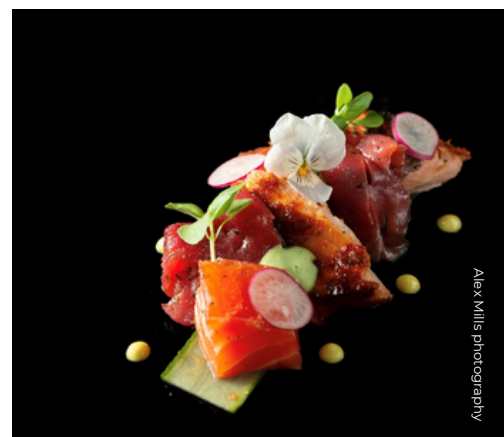
Cold finger buffet

£90 per guest

Includes: White table linen and napkins

Cake stand and knife

Advance tasting for wedding couple of your fine-dining banqueting menu choice



SILVER PACKAGE

FINE DINING BANQUET

MENU A



SOUPS AND STARTERS

Chicken liver and port pate with red onion marmalade served with warm rosemary focaccia

or

Rainbow carrot, butternut squash soup with toasted coconut (Ve)

MAINS

Herb-roasted chicken breast, baked garlic potato cake, fine green beans and wild mushrooms and white wine cream sauce

or

Creamy asparagus and wild mushroom risotto, root vegetable crisps and herbed oil (Ve)

DESSERTS

Warm triple chocolate brownie with cassis ice cream (V)

or

Baked dark Belgium chocolate brownie with soya ice cream (Ve)

Vegetarian (V)

Vegan (Ve)

SILVER PACKAGE

FINE DINING BANQUET

MENU B



SOUPS AND STARTERS

Cream of cauliflower soup garnished with crispy
bacon and sorrel herb oil (Ve)

or

Herbed bruschetta with garlic confit butter, mixed
bean salsa and topped with roasted honey
sunflower and pumpkin seeds

MAINS

Twice-cooked pedigree of Welsh pork, pomme
anna potato, apple puree, tender stem broccoli
and whole grain mustard sauce

or

Wild mushroom, sweet potato and chestnut
wellington, pomme anna potato, apple puree,
tender stem broccoli and whole grain mustard

DESSERTS

Baked toffee and pecan cheesecake with an apple
and berry compote

or

Vegan passionfruit cheesecake with an apple and
berry compote (Ve)

Vegan (Ve)

COLD EVENING BUFFET SILVER PACKAGE

Homemade posh pork, sesame and red onion
marmalade sausage roll

Homemade posh vegetable spinach and apricot
sausage roll (Ve)

Chicken liver and cognac pate

Chickpea and tahini pate (Ve)

Crispy bread loaf

Chef's selection chutney

Red slaw (Ve)

New potato salad (Ve)

Vegan (Ve)

IMPORTANT NOTES



YOUR CHOICES

We kindly request your menu choices a month in advance and your final guest numbers two weeks in advance. Please count children over 12 years within your adult numbers. Our chefs are happy to discuss alternative dishes for guests with specific dietary requirements.

All food should be consumed within two hours of service.

MENU TASTING

PLEASE ENQUIRE ABOUT OUR ADVANCE TASTING OF YOUR FINE-DINING BANQUETING MENU CHOICE.

WEDDING FAVOURS

We are happy to set out your packaged wedding favours made by reputable suppliers with a food hygiene certificate of 4 star or above. You waive and release any rights, actions or claims against The Royal Welsh College of Music and Drama for any liabilities and damages, including any food-borne illnesses and death, arising out of, or in connection with, the consumption of products not provided by the College.

All responsibility for food hygiene and safety remains with the producer.

We regret that we are unable to set out homemade favours.

INGREDIENTS

We serve Fairtrade ingredients and, where possible, we source from Welsh producers to reduce our carbon footprint. On occasion, due to circumstances beyond our control, we may have to substitute an ingredient with similar items without prior notice.

MENUS

These menus are available for weddings held in 2026 only. If your wedding is in 2027 or beyond, these 2026 menus are for guidance only. Menus in 2027 and beyond may contain changes to dishes and some menus may not be available while some new menus will be added.

CHARGES

All prices include VAT and apply to events held in 2026

For events in 2027 or beyond, please allow for an increase in price