



# BEGGARS REACH

HOTEL

BAR

RESTAURANT



*Gillian & William Smallman  
request the pleasure to  
arrange your  
Wedding Reception*



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William and Gillian Smallman both former Hotel managers had been looking for the right venue to purchase for many years. When the opportunity came along to buy Beggars it was a “Dream come true”.

During a visit to Gillian’s home county in February 1999 they came to Beggars for a coffee. The weather was wet and cold but once inside they found a warm and friendly atmosphere packed with locals having lunch. They looked at each other and knew they had found home.

Beggars is set in a tranquil and pretty spot near the boating village of Burton. It has 30 en-suite twin and double bedrooms, a lounge, a bar, a bar restaurant and the garden restaurant all set in nine acres of landscaped gardens. Beggars is open throughout the year and has a very good reputation with the locals who frequent it with passion.

Whether you would like a full wedding reception, Sunday lunch, a three course restaurant meal, a bar meal or just a quiet drink, Beggars Reach Hotel can accommodate your requirements.

**New for 2011** - we have extended our beautiful Garden Restaurant to include an attractive Orangery so we can cater for larger numbers up to 170, or as a room on its own for more intimate numbers.

Those who require any more information on Beggars Reach Hotel or about William and Gillian can visit their website

[www.beggars-reach.com](http://www.beggars-reach.com)

## *Start Your Special Day in Style*

*Canapés are once again becoming a popular way in which to start off the day in style. Delight your guests with either traditional canapés or mini pastries served hot or cold with a drink as your guests arrive from the wedding ceremony. Choose one of the packages.*

### *Traditional*

**£7.95**

#### **Red & White Wine**

Our house wine has a good reputation, medium or dry white served chilled, or medium bodied red

*served with*

#### **MINI CROUSTADES**

A selection of Pastry Tartlets with savoury fillings

### *Premier*

**£8.95**

#### **Bucks Fizz or Pimms Cocktail**

The Traditional Wedding entrance drink

*served with*

#### **CRUDITÉS & MIXED CROLINES**

A selection of Fresh Vegetable Sticks with assorted dips and a mixture of bite sized Puff Pastries with savoury fillings

### *Superior*

**£9.95**

#### **A New World Champagne Reception**

*served with*

#### **GILLS HOMEMADE CANAPÉS**

An attractive selection of handmade luxury Canapés: Smoked Salmon, Prawns, Goats Cheese & Caramelised Onions, Stilton & Bacon. Also assorted Savoury Puff Pastries and Tartlets

# *The Wedding Breakfast*

*minimum of 80 guests may apply to certain dates*

## **Gills Three Course Menu**

*Choose from the following  
one starter, one main course and two sweets*

Your choice of Fresh Homemade Soup  
Fan of Melon with a Trio of Fruit Coulis and Passion Fruit Sorbet  
Smoked Salmon Pâté with Crisp Melba Toast  
Smooth Chicken Liver and Almond Pâté  
Pork, Chicken and Apricot Terrine with Cumberland Sauce



### **Succulent Breast of Chicken**

*in a Creamy White Wine and Wild Mushroom Sauce*

### **Oven Roasted Pembrokeshire Beef**

*with Yorkshire Pudding and Horseradish Sauce*

### **Fresh Poached Fillet of Salmon**

*with Lemon and Tarragon Sauce*

### **Succulent Roast Loin of Pork**

*with Apple Sauce*

### **Roast Pembrokeshire Turkey**

*with Chipolata and Bacon Roll, Sage and Onion Stuffing and Cranberry Sauce*

*A selection of Vegetables and Potatoes*



Vanilla and Forest Fruits Roulade  
Lemon Cheesecake with Passion Fruit Coulis and Raspberries  
Summer Berry Meringue Vacherin  
Fresh Fruit Brandy Snap Basket with Chantilly Cream  
Cream Filled Choux Ring with Chocolate Sauce



Coffee and Mints

***Price £29.95 per head***



# *Design Your Own Menu*

Choose from the following  
One Starter - One Main Course and One Dessert

## **Starters**

<b>Duck, Pork, Chicken and Apricot Terrine with Cornichons</b> <i>On a bed of Seasonal Leaves drizzled with Vinaigrette</i>	£6.90
<b>Crown of Melon</b> <i>Filled With Kiwi, Strawberry and Pineapple, topped with Passion Fruit and Champagne Sorbet</i>	£6.90
<b>Fan of Avocado with Prawns</b> <i>Drizzled with Marie Rose Sauce and served with Seasonal Salad and Brown Bread and Butter</i>	£7.25
<b>Parcels of Scottish Smoked Salmon</b> <i>Filled with Prawns, Dill and Cream Cheese with Seasonal Salad</i>	£7.25
<b>Fresh Salmon and Dill Fishcake</b> <i>With a Chilli Marmalade and Seasonal Garnish</i>	£7.25
<b>Mixed Hors D'Oeuvres Platter</b> <i>A selection of five appetizers grouped together attractively</i>	£7.50
<b>Tartlet of Smoked Salmon and Quails Eggs</b> <i>Crisp Butter Pastry Tartlet filled with Egg Mayonnaise, strips of Smoked Salmon and Quails Eggs</i>	£7.50



## **Beggars Reach Homemade Soups**

Cream of Vegetable	£5.95
Cream of Leek and Potato	£5.95
Cream of Tomato and Basil	£5.95
Cream of Cauliflower, Broccoli and Stilton	£5.95
Cream of Carrot and Tarragon	£5.95

## Main Courses

<b>Chicken in a Waistcoat</b>	£15.50
<i>Filled with Asparagus and Brie and wrapped in Parma Ham, with a Piquant Tomato Sauce</i>	
<b>Supreme of Chicken Chasseur</b>	£15.50
<i>Breast of Chicken cooked with Wine, sliced Mushrooms, Onions, Tomatoes and Parsley</i>	
<b>Succulent Loin of Pork</b>	£15.50
<i>With a Creamy Cider and Fresh Sage Sauce</i>	
<b>Lemon and Tarragon Chicken</b>	£15.50
<i>Breast of Chicken in a Creamy Lemon and Tarragon Sauce</i>	
<b>Poached Salmon Hollandaise</b>	£15.50
<i>Poached in White Wine and served with Warm Hollandaise</i>	
<b>Fillet of Salmon en Croute</b>	£15.50
<i>Salmon Fillet with Garlic Cheese, Spinach and wrapped in a Puff Pastry Jacket</i>	
<b>Oven Roasted Barbary Duck Breast</b>	£16.75
<i>With a Rich Orange and Brandy Sauce</i>	
<b>Rack of Lamb</b>	£19.25
<i>Mini rack of Lamb with a Rosemary and Redcurrant Gravy</i>	
<b>Roast Sirloin of Beef</b>	£19.25
<i>Served with a Rich Red Wine and Mushroom Sauce</i>	
<b>Roast Fillet of Beef</b>	£22.00
<i>With a Rich Port Wine Sauce, cooked medium</i>	

*We serve a selection of three vegetables and one potato dish which is included in the main course price*

## Vegetarian Alternatives

*Charged at the price of the main course*

### **Mushroom Stroganoff**

*Served with a timbale of wild rice*

### **Cheese and Spinach Roulade filled with Mediterranean Vegetables**

*A light Cheesy Egg Roulade filled with a Tomato and Vegetable mixture and topped with Cheese Sauce*

### **Goats Cheese, Cous Cous, Vegetable and Cranberry Filo Basket**

*with Cranberry Sauce*

### **Fresh Fig and Blue Cheese Tartlet**

*with Walnut Pastry*



## Sweets

### **Individual Chocolate Chip Sponge Pudding** £7.25

*Filled with a Ganache of Chocolate and served warm with Vanilla Ice Cream*

### **Heart Shaped Raspberry Vacherin** £7.25

*Filled with Summer Berries rippled with Raspberry Coulis and Chantilly Cream*

### **Lemon and Raspberry Cheesecake** £7.25

*A light Lemon scented Cheesecake on a Crushed Biscuit base and topped with Sweetened Raspberries*

### **Chocolate Squidgy Belgian Roulade** £7.25

*A squidgy Chocolate Roulade filled with Cream and Chocolate Mousse*

### **White Chocolate Torte** £7.25

*Vanilla Sponge base laced generously with Brandy and topped with a light White Chocolate Mousse served with a pool of Raspberry Coulis*

## Sweets continued

<b>Fresh Fruit Brandy Snap Basket</b> <i>A crisp Ginger Basket brimming with Seasonal Fresh Fruits</i>	£7.25
<b>Vanilla Parfait</b> <i>With Raspberry &amp; Mango Coulis</i>	£7.25
<b>Strawberry Tartlet</b> <i>A Rich Sugar Pastry Tartlet filled with Sauce Anglaise and topped with Strawberries</i>	£7.25
<b>Tiramisu</b> <i>Light Sponge soaked with Sweetened Coffee and laced with Marsala Wine, topped with a Rich Mascarpone Cream and Chocolate Curls</i>	£7.25
<b>Chocolate Profiteroles</b> <i>Filled with Praline Cream, served with Hot Chocolate Sauce</i>	£7.25
<b>A Welsh Cheese Plate Selection</b> <i>With Bath Oliver Biscuits and Plump Juicy Grapes</i>	£7.25



## Coffee

<b>Freshly Brewed Coffee</b>	£1.95
<b>Freshly Brewed Coffee with Mints</b>	£2.45
<b>Freshly Brewed Coffee with Turkish Delight</b>	£2.95
<b>Freshly Brewed Coffee with Petit Fours</b>	£3.45



# *Carved Cold Buffet Selection*

*Minimum 80 covers*  
*Your Choice of Starter from page 3*

Locally Caught Cold Poached Salmon  
Carved Golden Dressed Turkey  
Whole Sugar Baked Gammon  
Oven Roasted Pembrokeshire Beef  
Stilton, Walnut, Apple and Celery Quiche  
Goats Cheese - Cranberry & Mediterranean Vegetable Pouches



Hot Buttered New Parsley Potatoes (when in season)  
or  
Hot Parisienne Potatoes



Coleslaw Salad  
Rice Salad  
Pasta Salad  
Tomato and Red Onion Salad  
Mixed Green Salad



Fresh Cream Forest Fruits Roulade  
Tiramisu  
Raspberry Cheesecake



Freshly Brewed Coffee and Mints



*Price £31.50 per head*

# *Cold Buffet Selection for Evening Party*

*Available following a Wedding Breakfast*  
Slow Cooked Roast Pembrokeshire Beef  
Home Cooked Carved Sugar Baked Ham  
Succulent Roast Loin of Pork  
Stilton Walnut and Celery Quiche



Tomato and Onion Salad - Coleslaw Salad  
Mixed Green Salad - Pasta Salad - Rice Salad  
Hot Parisienne Potatoes - Baskets of Crusty Bread

**Price £15.00 per head**

**£18.50 not following a full day reception**

# *Traditional Pig Roast & Barbecue for Evening Party*

*Available following a Wedding Breakfast minimum 120 covers*  
Your pig is cooked to a turn over 7 hours slow  
cooking on our own Spit Roaster –  
quite a talking point among the guests as they monitor  
the cooking process throughout the day!

Whole Roasted Pig stuffed with apples and onions,  
Sausages, Marinated Chicken Breast and Beef Burgers



All of the above are served with  
Tomato and Onion Salad - Coleslaw Salad - Mixed Green Salad  
Pasta Salad - Rice Salad - Hot Parisienne Potatoes

**Price £14.95 per head**

**£20.95 not following on from a wedding breakfast (Formal Setup)**  
**£29.95 as a wedding breakfast with your choice of starter & dessert from page 3**

# *Finger Buffet Selection for Evening Party*

*Available following a Wedding Breakfast*

Open Sandwich Selection:-

Cream Cheese and Prawns - Cottage Cheese and Mandarin  
Ham and Pineapple - Cheese, Tomato and Cucumber - Egg and Cress



Hot Sausage Rolls - Cocktail Sausages - Vegetable Samosas  
Breaded Chicken Fingers - Mini Chicken and Ham Vol au Vents  
Selection of Pickles

*Most of the above is all homemade - The Traditional Way*

**Price £15.50 per person**

# *Luxury Finger Buffet Selection for Evening Party*

*Available following a Wedding Breakfast*

Open Sandwich Selection:-

Cream Cheese and Prawns - Cottage Cheese and Mandarin  
Ham and Pineapple - Cheese, Tomato and Cucumber - Egg and Cress



Hot Sausage Rolls - Cocktail Sausages - Vegetable Samosas  
Breaded Chicken Fingers - Mini Chicken and Ham Vol au Vents  
Selection of Pickles



Mini Croustades - Individual Quiche Lorraine  
Goujons of Plaice with Tartar Sauce



Mini Coffee and Chocolate Eclairs - Baby Meringues - Mini Fruit Tartlets

*Most of the above is all homemade - The Traditional Way*

**Price £18.00 per person**

Coffee £1.00 per person extra

# Beggars Reach Hotel Terms & Conditions

These Terms and Conditions apply for the booking of an event at Beggars Reach Hotel, hereinafter referred to as 'The Hotel'. The return of the signed copy of the Event Confirmation Form, accompanied by the requested deposit will signify both confirmation of the booking and acceptance of these Terms and Conditions.

## The Booking

A booking can be provisionally held for a maximum of 7 days, unless otherwise agreed by The Hotel. A signed copy of the Event Confirmation Form must accompany the requested deposit in order to confirm a booking. The Hotel reserves the right to release the booking without notice should a signed copy of the Confirmation Form and the appropriate deposit not be received within the specified time.

## Payment and Deposits

The requested £500 non-returnable and non-transferable deposit is required to confirm any event. Failure to pay the requested deposit will result in release of the booking. The 2nd deposit of 50% of the final amount is due 4 weeks prior to the event with a 3rd deposit being full prepayment of the estimated value 2 weeks prior. Credit Card payments will be subject to a 3% surcharge. Prices are inclusive of VAT at current rate - subject to change.

## Facility Charge/Winter Rates

The payment of a Facility Charge may apply for an event if the final numbers fall significantly short of those estimated at the time of booking and entitles The Client to use the booked room only. The use of all other social areas within The Hotel is restricted unless otherwise agreed by The Hotel. On selected dates room hire may, at the discretion of The Hotel, be waived even if numbers fall below the minimum requirement of 80 for the Garden Restaurant.

Please ask about special winter rates.

## Entertainment License fee

Should the event involve music and dancing, there will be a charge of between £185 and £250 depending on numbers attending in addition to the cost of any entertainment booked.

## Civil Ceremony

We hold a license for civil weddings subject to availability of the Registrar. The fee for hosting a Civil Ceremony is from £195 - £275.

## Cancellation

Should The Client cancel a confirmed booking the following charges will apply, depending on The Hotel's ability to re-sell the function room. Please note that every effort will be made to re-sell the function room. The initial £500 deposit will be forfeited even if the space is re-sold. We strongly recommend you take out insurance against cancellation.

### No. of days prior to booking

180 - 365 days

90 - 179 days

60 - 89 days

Up to 59 days

### Cancellation Fee

30% of estimated total booking value

50% of estimated total booking value

75% of estimated total booking value

100% of estimated total booking value

The Hotel reserves the right to cancel or amend a booking;

- i) If The Hotel, or any part of it is closed due to fire, natural disaster, employee dispute, demolition, decoration, or by Order of any Public Authority.
- ii) If The Client becomes insolvent or enters into liquidation or receivership.
- iii) If the reservation is potentially detrimental to the reputation of The Hotel.

## **Final Catering Numbers**

Approximate numbers for catering are to be advised at the time of booking. Final numbers are required 14 days prior to the event. This will be the chargeable amount regardless of any reduction in numbers after that time.

In the instance that the final number is more than 10% less than the estimated number, the number chargeable will be the estimated number less 10%.

## **Security and Damages**

The Client, in accepting these Terms and Conditions assumes responsibility for any damage caused by them or any member of their party in any part of the grounds or The Hotel. The Hotel accepts no liability for the loss of, or damage to any individual's possessions or property.

## **Engagement of External Contractors**

Should The Client wish to employ the services of an External Contractor other than those supplied by The Hotel, no responsibility for any claims resulting from an act of that Contractor or caused by the Contractor's equipment can be accepted by The Hotel. All External Contractors must abide by The Hotels Health and Safety Policy and any electrical equipment they bring with them should be Pat Tested.

## **Right to Exclude or Eject Persons**

The Hotel reserves the right to exclude or eject as it sees fit, any persons from the event or The Hotel premises whom are considered to be behaving in an inappropriate manner.

## **Fireworks**

Out of courtesy to our neighbours and surrounding farms with livestock, we would prefer not to have fireworks. However, this is not out of the question but must be discussed at the time of booking and will be allowed at our discretion. There will be a supplementary fee for this facility to cover our costs of between £250 - £450 in addition to your costs.

## **Candles**

The use of naked flame candles is not permitted for safety reasons.

## **Corkage**

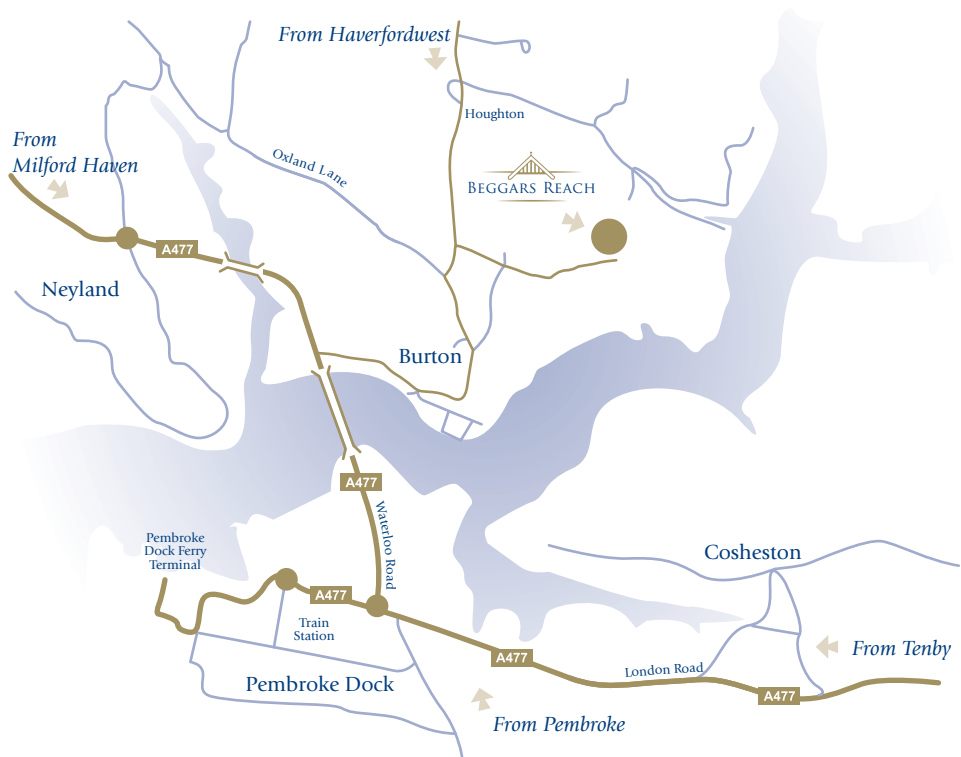
The Hotel regrets that all food and drink consumed must be bought on the premises.

## **Napkins and Chair Covers**

Linen Napkins in a Choice of Coordinating Colour are £1.75 per person. There may be charge for staff costs incurred in the removal of chair covers should you wish to have them.

## **Appointment**

So that we can dedicate our time and undivided attention to discussing your event requirements, it is preferable to phone in advance to arrange a mutually convenient time.



**BEGGARS REACH**  
HOTEL BAR RESTAURANT

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