Weddings at Oriel

Credits to:

Wedding Photography by Jolene
Blue Bug Photography
The Very Nice Flower Company
D&D Occasions | Venue Dressing
Rebecca Hird | Wedding Cake
Harmony Hair and Make Up
Cameo Brides | Bridal Wear

Upper Denbigh Road, St. Asaph,

Denbighshire LL17 OLW

Tel: 01745 582716

Email: reception@orielhotel.co.uk

Website: www.orielhotel.co.uk

WELCOME TO ORIEL HOTEL

"Why choose the Oriel hotel for one of the most important days of your life?"

Your wedding will be arranged and hosted by our experienced Weddings Team.

Our professional and attentive team will ensure that your day exceeds your expectations.

We are here to assist you every step of the way to ensure your dream wedding comes true.

With our reputation for impeccable service and fine foods we guarantee we have everything to make your day truly memorable.

With mature gardens surrounded by acres of beautiful Welsh countryside, the Oriel Hotel is unique and very special.

Our tastefully designed function rooms can accommodate intimate weddings for both a handful of guests, and up to 180 guests.

Oriel Hotel

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WEDDING SUITES

THE CONSERVATORY

Arrival drinks are served in our beautiful conservatory which opens out onto the terrace patio and landscaped gardens.

THE FOUNTAIN SUITE

This room boasts duel aspect windows to give a stunning view of the gardens. Civil ceremony | 60 Wedding breakfast | 40

LLANELWY ROOM

This modern, neutrally decorated room lends itself to your chosen colour scheme.

Civil ceremony | 100

Wedding breakfast | 50



THE TERRACE

This light and airy room is beautiful in the summer and overlooks gardens.

Civil ceremony | 100

Wedding breakfast | 60

VALE SUITE

The perfect setting for a wedding and evening reception. Complete with a large dancefloor, stage area and bar.

Wedding breakfast | 140

Evening party | 180

JAPANESE GARDEN

A perfect venue to enjoy the landscaped gardens and exchange your vows in the Japanese pagoda.

Civil ceremony | 120





CIVIL CEREMONIES

The Oriel welcomes all couples to celebrate their love and commitment for each other.

Ceremony room hire in the Fountain Suite or Llanelwy is included in all packages.

For ceremonies in the Terrace or Japanese Garden a supplement of £400 applies.

Prior to confirming your wedding booking, please contact Denbighshire County Council Registrars to book your ceremony date and time. Alternatively contact your vicar or priest to arrange your church time.

Denbighshire North and South Registration Services
The Register Office
Town Hall
Wellington Road
Rhyl
Denbighshire
LL18 1BA
01824 708100

You will need to give a minimum of 28 days for your notice. Registrar Fees are payable direct to the Registry Office and fees may vary.

If you are providing your own music for your ceremony, a member of the Oriel wedding team will be on hand to take control of your music.

If you would prefer live music we can recommend a harpist, vocal artists or a pianist. These prices are available on request.









WEDDING PACKAGES

All our wedding packages include:

Dedicated wedding planner

Civil ceremony room hire in the Fountain suite or Llanelwy
Red or cream carpet, backdrop and silk pedestals

Conservatory room hire for arrival drinks

Master of ceremonies

White table linen and table centres

White chair covers with hand tied sash

Cake table with cake stand and knife

Wedding breakfast and evening reception room hire

Wedding post box including personalised insert

Table menus and use of easel

Hire of our resident DJ for your evening reception until 12am

Complimentary bridal suite with breakfast

NIGHTFALL Minimum of 50 guests

HAPPY EVER AFTER Minimum of 30 guests

ALWAYS AND FOREVER Minimum of 40 guests

TRUE LOVE
Minimum of 40 guests

NIGHTFALL PACKAGE

Minimum number of 50 guests

Available any day of the week

White table linen, white paper napkins and table centres

White chair covers with hand tied sash

Drinks reception of a glass of Bucks Fizz

Glass of Prosecco for speeches

Choice of buffets

Resident DJ until Midnight Indonesian Bridal suite

BUFFET OPTIONS

Curry buffet | Lasagne buffet | Chicken in a basket Pulled pork baps | Pie and chips

2025 PRICES

Adults £40 per person Children under 12yrs £20 per person

2026 PRICES

Adults £43 per person Children under 12yrs £23 per person



ORDER OF EVENTS

Recommended Timings Only

4pm Wedding Guests Arrive
5pm Wedding Ceremony

5.30pm Drinks Reception and Wedding Photos

7pm Guests take their Seats and Speeches

7.30pm Wedding Buffet

8pm Evening Entertainment

8.30pm Cutting of the Cake and First Dance

12am Carriages

HAPPY EVER AFTER

Minimum number of 30 guests

Available any day of the week

White table linen, white paper napkins and table centres

White chair covers with hand tied sash

Drinks reception of a glass of Bucks Fizz Glass of Prosecco for speeches

> Three course set menu Nacho bar for evening buffet

Resident DJ until Midnight Indonesian Bridal suite

MENU

Slow Roasted Tomato and Basil Soup

Served with a bread roll

Roast Chicken Supreme
With sage and onion stuffing, chipolata wrapped in bacon,
roast potatoes, seasonal vegetables and roast gravy

Trio of Desserts

Chocolate brownie, New York cheesecake, Lemon tart

2025 PRICES

Adults £60 per person Children under 12yrs £30 per person

2026 PRICES

Adults £63 per person
Children under 12yrs £33 per person

NACHO BAR

Extra evening guests £15 per person

Tortilla Chips
Topped with

Chili Con Carne Three Bean Chili (V)

With your choice of toppings
Guacamole | Salsa | Sour cream
Nacho cheese sauce | Jalapenos | Crispy onions
Shredded ice berg lettuce



ALWAYS AND FOREVER

Minimum number of 40 guests

Available any day of the week

White table linen, linen napkins and table centres

White chair covers with hand tied sash

Drinks reception of a glass of Prosecco or bottle of Peroni
Glass of house wine during the meal
Glass of Prosecco for speeches

Selection of 3 canapes

Three course wedding breakfast

Choice of evening buffet

Resident DJ until Midnight
Indonesian Bridal suite with breakfast and a bottle of prosecco

2025 PRICES

Adults £75 per person Children under 12yrs £35 per person Extra evening guests £25 per person

2026 PRICES

Adults £78 per person Children under 12yrs £38 per person Extra evening guests £28 per person









TRUE LOVE

Minimum number of 40 guests Available any day of the week

White table linen, linen napkins and table centres

White chair covers with hand tied sash

Organza favour bags filled with Lindt chocolate truffles

Drinks reception of a glass of Prosecco or bottle of Peroni
2 glasses of house wine during the meal
Glass of Prosecco for speeches

Selection of 3 canapes

Four course wedding breakfast

Tea or coffee served with chocolate mint crisps

Choice of evening buffet

Love heart donut wall

Indonesian bridal suite with breakfast and a bottle of prosecco

Two standard bedrooms with breakfast on the night of the

wedding

2025 PRICES

Adults £90 per person Children under 12yrs £35 per person Extra evening guests £25 per person

2026 PRICES

Adults £93 per person Children under 12yrs £38 per person Extra evening guests £28 per person

CANAPES

(choose three)

Welsh Rarebit Topped with Chutney (V)(GFA)

Melon and Minted Feta (V)

Mini Welsh Cheese and Leek Tart (V)

Chicken Liver Parfait with Red Onion Confit

Sticky Honey and Wholegrain Mustard Cocktail Sausages

Prawn Marie Rose

Smoked Salmon and Cream Cheese



SOUPS

Butternut Squash and Ginger Soup (V)(GF)(VE)

Slow Roasted Tomato and Red Pepper Soup (V)(GF)(VE)

Leek and Potato Soup (V)(GFA)(VEA)

Winter or Spring Vegetable Soup (V)(GF)(VE)

Carrot and Coriander Soup (V)(GF)(VE)

All served with an artisan bread roll (GFA)

STARTERS

Smooth Chicken Liver Pate (GFA)
With red onion confit, melba toast and mixed leaf salad

Gateau of Sweet Melons (V)(GF)(VE)
With pineapple and mango salsa

Snowdonia Mature Cheddar Cheese and Leek Tart (V)
With red onion confit, mixed leaf salad and herb oil

Ham Hock, Pickled Carrot and Mustard Terrine (GFA)

With crostini, honey and mustard dressing

Smoked Haddock and Spring Onion Fishcakes
With lemon and dill mayo and mixed leaf salad

Oriel Prawn Cocktail (GF)

SORBETS

(choose one)

Mango, Lemon, Raspberry, Orange or Blackcurrant (V)(GF)(VE)

MAIN COURSES

Roast Topside of Beef (GFA) *£3 supplement With Yorkshire pudding, roast potatoes and gravy

Welsh Braised Beef Steak (GF)
With dauphinoise potatoes and red wine jus

Roasted Chicken Supreme (GF)
With sage and onion stuffing, chipolata wrapped in bacon, roast potatoes
and gravy

Chicken Breast Wrapped in Pancetta (GF) With mashed potato and a creamy herb sauce

Baked Cod Loin Wrapped in Parma Ham (GF)
With rosemary roasted new potatoes and a tarragon and lemon sauce

Oven Roasted Salmon (GF)
With dill crushed new potatoes a lemon and caper sauce

Honey Roasted Loin of Pork (GF)
With apricot and thyme stuffing, roast potatoes and roast gravy

Carrot Wellington with Spiced Marmalade (V)(VE)
With new potatoes and a vegan sauce

Brie and Beetroot Tart (V)
With buttered new potatoes and a beetroot and apple compote

All served with seasonal vegetables (V)(GF)(VE)



DESSERTS

Chocolate Brownie (V)
With raspberry coulis and vanilla ice cream

Sticky Toffee Pudding (V)
With butterscotch sauce and honeycomb ice cream

Forest Fruit Eton Mess (V)

Raspberry and White Chocolate Cheesecake (V)

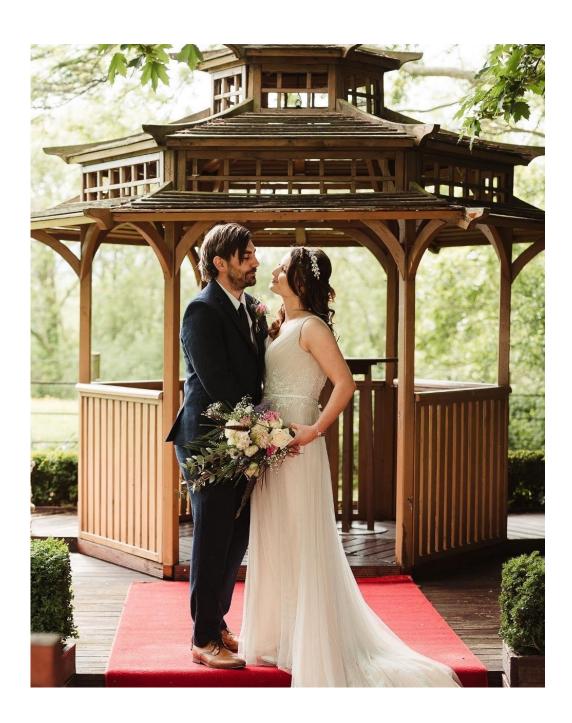
With raspberry ripple ice cream

Glazed Lemon Tart (V)(GF)
With Chantilly cream

Tiramisu Ice Cream Gateau (V)
With Chantilly cream

Chocolate and Raspberry Tart (V)(GF)(VE)
With vegan vanilla ice cream

Bramley Apple Pie (v)
With creamy custard



CHILDREN'S MENU

£35 per child

Choose one option
Includes an arrival drink and a drink during the meal
Available for children under 12 years

STARTERS

Melon Cocktail (V)(GF)(VE)
Homemade Soup (V)(GFA)(VE)
Cheesy Garlic Bread (V)(GFA)

MAIN COURSES

Southern Fried Chicken Goujons
With fries and beans

Roasted Chicken Breast (GF)
With vegetables, roast potatoes and gravy

Penne Pasta in a Tomato Sauce (V)(GFA)(VEA)
With cheesy garlic bread

Sausage and Mash
With gravy and garden peas

DESSERTS

Vanilla Ice Cream (V)(GFA)
With Rossini curls and chocolate sauce

Chocolate Brownie (V)
With vanilla ice cream

Sweet Waffle (V)
With vanilla ice cream and caramel syrup

EVENING RECEPTION

Please select from one of our evening party buffet options.

HOT SANDWICH BAPS

(choose two options)

BBQ Pulled Pork Baps (GFA)

Bacon, Brie and Cranberry Baps (GFA)

Hot Honey Glazed Ham Baps with Mustard Mayo (GFA)

Hot Turkey and Stuffing Baps (GFA)

Mozzarella, Pesto and Sundried Tomato on Ciabatta (V)

All served with chunky chips (V)(VE)(GF)

AMERICAN BUFFET

BBQ Pulled Pork Baps

Jumbo Hot Dog with Fried Onions

All served with
French fries (V)(GF)(VE)

Corn on the cob (V)(GF)(VE)

Coleslaw (V)(GF)

Mixed salad (V)(GF)(VE)

CHIP SHOP BUFFET

Beer Battered Fish (GFA)

Jumbo Sausage

All served in a chip shop tray with

Chunky chips (V)(GF)

Mushy peas (V)(GF)

Gravy (V)(GF)

Curry sauce (V)(GF)

Tartar sauce (V)(GF)

Due to market availability and seasonality, some dishes may not be available and prices can change.



CURRY BUFFET

Chicken Tikka Masala (GF)

Spinach, Potato and Chickpea Curry (V)(VE)(GF)

All served with

Basmati rice (V)(GF)

Naan bread (V)

Vegetable pakoras (V)(VE)

Mango chutney (V)(VE)(GF)

COLD FORK BUFFET

Slices of Honey Roast Ham and Roast Turkey (GF)

Mediterranean Vegetable Quiche (V)

Feta, Olive, Roasted Mediterranean Vegetable Pasta (V)

Mixed Salad (V)(GF)(VE)

Coleslaw (V)(GF)

Artisan Bread Rolls (V) (GFA)

Due to market availability and seasonality, some dishes may not be available and prices can change.

FOOD ALLERGIES AND INTOLERANCES

Please ensure the hotel is informed of any dietary requirements

(V) Vegetarian (VA) Vegetarian available

(GF) Gluten free (GFA) Gluten free available

(VE) Vegan (VEA) Vegan available







TABLE CENTRE OPTIONS

Tall vases filled with cream silk flowers on round mirrors

Jam jars filled with cream silk flowers on a rustic wooden plinth

Fishbowls with floating candles on round mirrors

LED candle lantern and jam jars filled with cream silk flowers

OPTIONAL UPGRADES

Civil ceremony held in the Japanese garden or Terrace | £400

Wedding reception held in the Terrace | £400

Two bottles of house wine per table from | £45

Cheese platter with crackers, chutney and grapes from | £9 per person

Coffee and chocolate mints from | £3.25 per person

Donut wall | £100

CORKAGE PRICES

You may supply your own table wine, sparkling wine, prosecco or miniature alcohol favours.

A corkage supplement per bottle applies:
750ml Champagne | £30
750ml Sparkling wine or Prosecco | £22.50
750ml Wine | £17.50
Miniature alcohol favour | £2

ACCOMMODATION

Rates are based on two people sharing a room and include breakfast, complimentary use of the health and leisure facilities and free onsite car parking.

STANDARD DOUBLE | TWIN ROOM 2025 £95 per room | 2026 £100 per room

SUPERIOR DOUBLE | TWIN ROOM 2025 £100 per room | 2026 £105 per room

DELUXE DOUBLE ROOM
2025 £105 per room | 2026 £110 per room

SUPERIOR FAMILY ROOM (2 adults 1 child) 2025 £115 per room | 2026 £120 per room

ELWY BRIDAL SUITE
2025 £165 per room | 2026 £170 per room

INDONEISIAN BRIDAL SUITE 2025 £190 per room | 2026 £200 per room

Bedroom rates are subject to change.

Check in time is 3pm and check out time is 11am.

A 12 noon check in can be arranged for a supplement of £15 per room.

Extra children sharing a room charged at £15 per child.

Cot hire (no bedding) free of charge.

We have pet friendly rooms available. Prices are £15 per dog per night. A £40 deposit per room is required at the time of booking.







BOOKING AND PAYMENT TERMS

Once you have met and discussed your planned wedding with our weddings manager and received a quotation, we are happy to provisionally hold your chosen date for two weeks whilst you confirm your church, or book your preferred time and date with Denbighshire County Council registrar's office.

DEPOSIT

To confirm your provisional booking, a non-refundable deposit of £700 is required, along with a letter or email of confirmation outlining your requirements.

PART PAYMENT

A payment of 50% of the total cost of your wedding is required 12 weeks prior.

FINAL BALANCE

The final balance payment along with final numbers, menu requirements and special dietary requirements, is required 6 weeks prior to the wedding. Any reduction in the numbers after this date is non-refundable.

DAMAGE DEPOSIT

A deposit of £350 will be required 7 days prior to your wedding. This will be refunded during the week following the wedding providing no damage has occurred.

PRICES AND MENU CHANGES

We reserve the right to amend package prices and menu items subject to market influences.

WEDDING INSURANCE

In the event of cancellations, we recommend wedding insurance is taken out. Details are available on request.

WEDDING INFORMATION

PRICES

All prices quoted are inclusive of current VAT rate. Any change in VAT rate, charges will be amended accordingly.

CATERING

You are not permitted to bring your own food onto the premises. We do allow external suppliers to provide wedding cakes, sweetie cart, chocolate fountain, etc. A list of allergens must be provided by the suppliers for above items.

ENTERTAINMENT

Please note that we require public liability insurance for any persons supplying entertainment and they must contact the weddings manager to check set up times and clear down time.

BAR LICENCE

The bar and music licence is 12 midnight Monday - Sunday.

SETTING UP YOUR WEDDING

Your wedding room will be available for yourselves or wedding venue dressers from 7am on the morning of the wedding. We are happy to store your wedding decorations the day before but we do not accept liability for loss or damage. We do not allow any decorations to be attached to the ceiling, wall or pillars. The cream aisle carpet is unavailable for outdoor use.

CANDLES AND FIREWORKS

LED candles are permitted but we cannot allow real flame candles. Sparklers are permitted but we do not allow fireworks.

VENUE DRESSING

We have a number of recommended external suppliers to provide venue dressing or you may prefer to arrange your own supplier. All items must be collected the following morning.

