



2023  
*Christmas*  
celebrations



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[www.valeresort.com](http://www.valeresort.com)



# Christmas at the Vale Resort

This Christmas you'll find the Vale Resort simply brimming with party fun and festive cheer – and you're invited to join us!

Our calendar of festivities caters for every taste and budget - from Festive Party Nights and New Year Gala Dinners to informal gatherings with family and friends - we have Christmas 2023 all wrapped up for you to enjoy!

After all, 'tis the season to spoil yourself so you can also opt to ditch the taxi this year and after a joyful night rest your head in one of our luxurious 4\* bedrooms. Wake up to a delicious breakfast to clear your head whilst sharing stories of the merry night before.



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# Festive Party Nights

Friday 1<sup>st</sup>, 8<sup>th</sup>, 15<sup>th</sup> & 22<sup>nd</sup>

Saturday 9<sup>th</sup>, 16<sup>th</sup> & 23<sup>rd</sup> December

Put on your best party outfit and join us  
for a festive night to remember.

Start with a Christmas themed cocktail before enjoying our delicious festive food in one of our most impressive function rooms. Surrounded by Christmas cheer and memories made, your half a bottle of wine per person will swing you merrily into dancing the night away to the sounds of our resident DJ.

Friday £49\* pp

Saturday £54\* pp

- Includes -

Cocktail arrival drink, 3 course choice meal, half a bottle of wine per person and disco.

Bar closes 12.30am, disco until 1.00am.

Stay with us from only £62.50\*pp B&B

## Menu

### Starter

Confit Chicken Pink Peppercorn and Pistachio Roulade  
Redcurrant and port glaze, dark rye crostini

Roasted Red Pepper Bisque **VG GF**  
Coriander oil

### Main

Traditional Roasted Breast of Turkey  
Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, sage stuffing, rich turkey gravy

Braised Blade of Beef  
Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, red wine and thyme jus

Mushroom, Leek and Chestnut Suet Pudding **VG**  
Crisp roast potatoes, braised greens, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum jus

### Dessert

White Chocolate and Passionfruit Cheesecake  
Spiced white chocolate ganache, passionfruit gel

Chocolate Truffle Brownie Torte **VG GF**  
Clementine syrup, cocoa nibs

### Tea and Coffee Station

Mini mince pies



### CRACKER-LESS PARTIES

To be more eco-friendly we will be donating the cost of our crackers to a local charity

# Back to the Future

## Party Nights

Friday 1<sup>st</sup> & Saturday 9<sup>th</sup> December

Enjoy a merry and nostalgic party night with us this Christmas with tunes from the 70's, 80's and 90's.

Begin with a retro cocktail taking you back to the good old days, followed by a delicious 3 course Christmas meal with half a bottle of wine per person. 'Covered Up' will get everyone on their feet to the best sounds of the decades. Whether you're looking back on Christmas days gone by or looking forward to the festive season ahead, you're sure to have a holly jolly time.

Friday £59\* pp

Saturday £64\* pp

- Includes -

Cocktail arrival drink, 3 course choice meal, half a bottle of wine per person, live entertainment and disco.

Bar closes 12.30am, disco until 1.00am.

Stay with us from only £62.50\* pp B&B

### Menu

#### Starter

Classic Prawn Cocktail  
Marie Rose sauce, chiffonade iceberg lettuce, brown bread

Melon and Parma Ham  
Balsamic and raspberry gastrique

Roasted Red Pepper Bisque **VG GF**  
Coriander oil

#### Main

Traditional Roasted Breast of Turkey  
Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, sage stuffing, rich turkey gravy

Braised Blade of Beef  
Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, red wine and thyme jus

Mushroom, Leek and Chestnut Suet Pudding **VG**  
Crisp roast potatoes, braised greens, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum jus

#### Dessert

Peach Melba Syllabub  
Vanilla cream base topped with peach compote and raspberry coulis

Chocolate Truffle Brownie Torte **VG GF**  
Clementine syrup, cocoa nibs

Tea and Coffee Station  
Mini mince pies



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\*Terms and conditions apply, see page 30. All guests seated on tables of 10/12. All prices include VAT. Please advise of any special dietary requirements in advance. †Based on two people sharing a twin or double room. Single supplement applies. Dietary requirements and intolerances. Denotes dishes suitable for - (GF) gluten free, (V) vegetarian (VG) vegan.

# Big Mac's

## Wholly Soul Night

Friday 8<sup>th</sup> & Saturday 16<sup>th</sup>  
December

Back by popular demand.

Our annual hip shaking, sweet soul Christmas Party Night is back for 2023! Start the night with a glass of delicious Kir Royale followed by a scrumptious 3 course Christmas dining experience before show time! Big Mac's Wholly Soul Band brings the party each year with their music from every era including high-energy dance floor fillers that will leave you tapping your feet into the early hours.

Friday £69\* pp

Saturday £72\* pp

- Includes -

Glass of Kir Royale, 3 course choice meal, 1 bottle of red, white and rosé wine per table, live entertainment, disco.

Bar closes 12.30am, disco until 1.00am.

Stay with us from only £62.50\*pp B&B

### Menu

#### Starter

Confit Chicken Pink Peppercorn and Pistachio Roulade  
Redcurrant and port glaze, dark rye crostini

Roasted Red Pepper Bisque **ve** **gf**  
Coriander oil

#### Main

Traditional Roasted Breast of Turkey  
Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts,  
roast carrot and parsnip, sage stuffing, rich turkey gravy

6oz Fillet of Beef  
Fondant potato, winter root vegetable medley, red wine jus

Mushroom, Leek and Chestnut Suet Pudding **ve**  
Crisp roast potatoes, braised greens, steamed Brussels sprouts,  
roast carrot and parsnip, sticky red wine and plum jus

#### Dessert

Prosecco and Raspberry Jelly  
Winter berries, raspberry coulis, Bellini sorbet

Chocolate Truffle Brownie Torte **ve** **gf**  
Clementine syrup, cocoa nibs

#### Tea and Coffee Station

Mini mince pies



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# Gin'gle Bell Ball

## at Hensol Castle



Friday 15<sup>th</sup> & 22<sup>nd</sup> December

Our charmingly decorated castle and delectable Welsh gin is a marvellous blend to make a very special Christmas party.

Dressed for the occasion you will begin the evening with a specially curated gin cocktail using our very own Hensol Castle gin, distilled at the castle, accompanied by tempting canapés. This is the perfect opportunity for you to mingle like Kings and Queens in our lavish venue before being seated for a delicious 4 course feast in the regal surroundings of our castle. Later on, our DJ will strike up the Christmas classics ready for you to dash to the dance floor and twirl the night away in style.

Only £65\* pp

- Includes -

Gin and Prosecco cocktail arrival drink, canapés, 4 course gin inspired choice menu and disco.

Bar closes 12.30am, disco until 1.00am.

Stay with us for only £75\*pp B&B

### Menu

#### Starter

Welsh Dry Gin and Aniseed Poached Prawns  
Sautéed samphire and fennel salad, Bloody Mary cocktail sauce

Roasted Red Pepper Bisque **VG** **GF**  
Coriander oil

#### Sorbet

Strawberry Gin and Lemonade

#### Main

Parma Ham Wrapped Beef Fillet  
Roast carrot and parsnip, shredded Brussels sprouts sautéed with bacon and almonds, buttered Hasselback potato, red wine jus

Traditional Roasted Breast of Turkey  
Roast carrot and parsnip, shredded Brussels sprouts sautéed with bacon and almonds, buttered Hasselback potato, sage stuffing, rich turkey gravy

Mushroom, Leek and Chestnut Suet Pudding **VG**  
Hasselback potato, braised greens, sautéed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum jus

#### Dessert

Elderflower and Violet Gin Panna Cotta  
Orange and juniper shortbread, berries steeped in Hensol Castle Blood Orange Zest Gin

Chocolate Truffle Brownie Torte **VG** **GF**  
Hensol Castle Blood Orange Zest Gin and Clementine syrup, cocoa nibs

#### Tea and Coffee Station

Mini mince pies



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# Sounds of Soul

## Party Nights

**Saturday 2<sup>nd</sup> & Friday 15<sup>th</sup>  
December**

### Do you like soul music?

Start with a glass of Kir Royale followed by a delicious 3 course Christmas meal, then it's show time!

The dance floor classics and spectacular sounds of The Soul Miners band will keep you on the dance floor all night. Our DJ will then keep you dancing until the early hours.

**Friday £59\* pp**

**Saturday £64\* pp**

*- Includes -*

Glass of Kir Royale, 3 course choice meal, half a bottle of wine per person, live entertainment and disco

Bar closes 12.30am, disco until 1.00am.

**Stay with us for only £62.50\*pp B&B**

### Menu

#### Starter

**Confit Chicken Pink Peppercorn and Pistachio Roulade**  
Redcurrant and port glaze, dark rye crostini

**Roasted Red Pepper Bisque** **VG GF**  
Coriander oil

#### Main

**Traditional Roasted Breast of Turkey**  
Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrot and parsnip, sage stuffing, rich turkey gravy

**Braised Blade of Beef**  
Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, red wine and thyme jus

**Mushroom, Leek and Chestnut Suet Pudding** **VG**  
Crisp roast potatoes, braised greens, steamed Brussels sprouts, roast carrot and parsnip, sticky red wine and plum jus

#### Dessert

**White Chocolate and Passionfruit Cheesecake**  
Spiced white chocolate ganache, passionfruit gel

**Chocolate Truffle Brownie Torte** **VG GF**  
Clementine syrup, cocoa nibs

**Tea and Coffee Station**  
Mini mince pies



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# Family Buffet

## Sunday Lunch

Sunday 3<sup>rd</sup>, 10<sup>th</sup>, & 17<sup>th</sup> December

A year-on-year hit with all members of the family, our Family Buffet Sunday Lunch is hosted in one of our most impressive function rooms and serves scrumptious food to really get your bellies singing, ("HO HO HO").

Organised with a relaxed and magical atmosphere in mind, our Family Buffet Sunday lunch includes a traditional Sunday carvery buffet with all the trimmings, classic Christmas music and a whole host of exciting activities to keep the younger guests of your party happy. Grown-ups, this means you can have a little time to unwind before the big day!

Visit from Father Christmas  
 Children's Entertainer  
 Balloon Modelling  
 Cheek and Eye Painting  
 Children's Disco

Family £105<sup>†</sup>

Adult £39\* pp | Child £18\* pp

- Includes -  
 3 course carvery meal and children's entertainment

### Menu

#### Starters

Roasted Red Pepper Bisque **ve gf**  
 Coriander oil  
 Selection of Freshly Baked Artisan Breads  
 Cured Continental Meats and Assorted Pâtés  
 Chilled Seafood Platter  
 Mixed Leaf Salad  
 Tomato and Red Onion Salad  
 Mediterranean Vegetable Pasta Salad

#### Mains

Roast Breast of Turkey  
 Honey and Mustard Glazed Gammon  
 Herb Roasted Topside of Beef  
 Mushroom, Leek and Chestnut Suet Pudding **ve**  
 (available on request)

#### Sides

Sage and onion stuffing, pigs in blankets, cauliflower cheese, Brussels sprouts, honey roasted parsnips and carrots, broccoli, homemade gravy

#### Dessert Station

Christmas Pudding with Warm Brandy Sauce  
 Chef's Selection of Desserts  
 Selection of Whole Cakes  
 Fresh Fruit Salad  
 Individual Ice Cream Pots (available for children)

#### Tea and Coffee Station

Mini mince pies



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# Corporate & Private Party Nights

Whether you'd like an intimate dinner for 80 or an office party for 300, with different party suites to choose from, we'll have a room to cater perfectly and exclusively for your event!

To make your life a little easier, we have created a choice menu to cover every taste. You can also take advantage of our own Christmas table decorations.

**Speak to our Christmas co-ordinators to book your bespoke party today!**

**Thursday £50\* pp**

**Friday £55\* pp**

**Saturday £59\* pp**

- Includes -

Cocktail arrival drink, 3 course choice menu, half bottle of wine per person, disco, room hire for sole use and table centres.

Thursday bar closes 12.00am, disco until 12.30am.

Friday and Saturday bar closes 12.30am, disco until 1.00am.

\*Minimum numbers apply, food pre-order essential.

## Menu

### Starter

**Confit Chicken Pink Peppercorn and Pistachio Roulade**  
Redcurrant and port glaze, dark rye crostini

**Roasted Red Pepper Bisque** VG GF  
Coriander oil

**Char-grilled Portobello and Mozzarella Tian** V GF  
Spinach and sundried tomato, rocket pesto, baby herb salad

### Main

**Traditional Roasted Breast of Turkey**  
Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrots and parsnips, sage stuffing, rich turkey gravy

**Braised Blade of Beef**  
Crisp roast potatoes, steamed Brussels sprouts, roast carrot and parsnip, red wine and thyme jus

**Mushroom, Leek and Chestnut Suet Pudding** VG  
Crisp roast potatoes, braised greens, steamed Brussels sprouts, roast carrots and parsnips, sticky red wine and plum jus

### Dessert

**White Chocolate and Passionfruit Cheesecake**  
Spiced white chocolate ganache, passionfruit gel

**Chocolate Truffle Brownie Torte** VG GF  
Clementine syrup, cocoa nibs

**Traditional Christmas Pudding** V  
Brandy sauce, redcurrant compote

### Tea and Coffee Station

Mini mince pies



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# Christmas Eve Afternoon Tea at Hensol Castle

- Sunday 24<sup>th</sup> December, 12.30pm - 4.00pm (2 sittings) -

Our sell out Afternoon Tea at Hensol Castle is full of merriment, yummy treats and a glass of fizz perfectly fitting to the occasion. On your arrival to our 17<sup>th</sup> century castle you will be greeted with a warming hot gin cocktail. With roaring fires and traditional decorations this is the perfect setting to spend a little pre-Christmas quality time with close friends or loved ones.

**But remember to book early!**

Only **£38\*** pp

- Includes -

Hot gin cocktail, Champagne Festive Afternoon Tea.

**Dietary requirements must be pre-booked**

**BOOK ONLINE TODAY at [www.hensolcastle.com](http://www.hensolcastle.com)**



#### **CRACKER-LESS**

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# Christmas Day

## Family Lunch



**Monday 25<sup>th</sup> December**

**If there's one day a year when you should be with your family, indulging in as much fabulous food and wine as you can manage, it's Christmas Day!**

Leave the cooking and the washing up to us - simply relax and enjoy this very special day together. Arrive to a glass of Kir Royale, then enjoy a traditional 5 course carvery luncheon with all the trimmings. Afterwards, there's even a visit from Father Christmas, who takes time out from his hectic delivery schedule to drop in with presents for the younger children.

**Adult £90\* pp**

**Child £44\* pp**

*- Includes -*

Glass of Kir Royale, 5 course carvery buffet luncheon, gift for children 12 years and under.

### Menu

#### Starter *(ordered and served)*

**Confit Chicken Pink Peppercorn and Pistachio Roulade**  
Redcurrant and port glaze, dark rye crostini

**Roasted Red Pepper Bisque** VG GF  
Coriander oil

**Char-grilled Portobello and Mozzarella Tian** GF  
Spinach and sundried tomato, rocket pesto, baby herb salad

**Hot Smoked Salmon** GF  
Dill and lemon crème fraîche, fresh horseradish

#### Sorbet

**Elderflower Sorbet** VG GF

#### Main *(buffet style)*

**Traditional Roasted Breast of Turkey**  
Pigs in blankets, festive jus

**Herb Roasted Striploin of Beef**  
Yorkshire puddings, horseradish sauce, festive jus

**Honey Roasted Glazed Gammon**

**Mushroom, Leek and Chestnut Suet Pudding** VG

#### Sides

Crisp roast potatoes, sage and onion stuffing, pigs in blankets, cauliflower cheese, Brussels sprouts, honey roasted parsnips and carrots, broccoli

#### Dessert *(buffet style)*

**Traditional Christmas Pudding** V  
Warm brandy sauce

**Chef's Selection of Seasonal Individual Desserts & Gateaux** V

**Fresh Fruit Salad** VG GF

**Individual Ice Cream Pots**  
(Available for children)

**Selection of Welsh Cheeses**  
Grapes, celery, artisan cheese biscuits, homemade fruit chutney

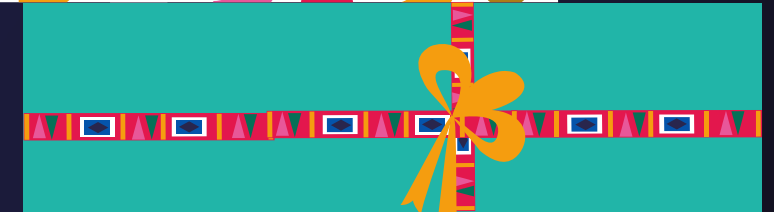
#### Tea and Coffee Station

Mini mince pies



#### CRACKER-LESS

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# Christmas Day

## Adult Lunch

Monday 25<sup>th</sup> December

If you're looking for the perfect Christmas day lunch in a quiet and intimate surrounding, a place specially designed with the over 16's in mind, the Vale Grill will perfectly fit the bill this Christmas.

You will be attentively looked after by our professional staff and enjoy a relaxed and sumptuous lunch, served plated, with all the traditional accompaniments. Start with a glass of Kir Royale, before enjoying the perfect traditional 5 course choice Christmas lunch.

Adult £99\* pp

(minimum age 16)

- Includes -

Glass of Kir Royale and 5 course Christmas lunch.

### Menu

#### Starter

**Confit Chicken Pink Peppercorn and Pistachio Roulade**  
Redcurrant and port glaze, dark rye crostini

**Roasted Red Pepper Bisque** VG GF  
Coriander oil

**Char-grilled Portobello and Mozzarella Tian** V GF  
Spinach and sundried tomato, rocket pesto, baby herb salad

**Hot Smoked Salmon** GF  
Dill and lemon crème fraîche, fresh horseradish

#### Sorbet

**Bellini Sorbet** VG GF

#### Main

**Traditional Roasted Breast of Turkey**  
Crisp roast potatoes, pigs in blankets, steamed Brussels sprouts, roast carrots and parsnips, sage stuffing, rich turkey gravy

**Herb Roasted Striploin of Beef**  
Crisp roasted chateaux potatoes, Yorkshire puddings, horseradish sauce, red wine jus

**Pan Seared Halibut Steak**  
Saffron bouillabaisse, parmentier potatoes, julienne vegetables

**Mushroom, Leek and Chestnut Suet Pudding** VG  
Crisp roast potatoes, braised greens, steamed Brussels sprouts, roast carrots and parsnips, sticky red wine and plum jus

#### Dessert

**Traditional Christmas Pudding** V  
Warm brandy sauce

**White Chocolate and Passionfruit Cheesecake**  
Spiced white chocolate ganache, passionfruit gel

**Chocolate Truffle Brownie Torte** VG GF  
Clementine syrup, cocoa nibs

**Festive Spiced Tiramisu** GF  
Orange and cinnamon zabaglione, orange liqueur soaked sponge, Chantilly cream, nutmeg

#### Served Platters to the Table

**Selection of Welsh Cheeses** V  
Grapes, celery, gourmet cheese biscuits, homemade fruit chutney

#### Tea and Coffee Station

Mini mince pies



#### CRACKER-LESS

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# New Year's Eve

## Gala Dinner

**Sunday 31<sup>st</sup> December**

**It's one of the biggest nights of the year and we're inviting you to ring in 2024 with us (in style)!**

Pull out your best tuxedo and brush off your posh frocks for an evening of Champagne and delectable food. You'll begin with a canapé reception and glass of fizz before sitting down to enjoy a scrumptious 5 course gala dinner in the beautiful setting of our Castle Suite. In the run up to the big countdown, 'Big Mac's Wholly Soul Band' will entertain you with some classic soul tunes. What better way to see in the brand-new year?

**Only £205\* pp<sup>†</sup>**  
(including overnight accommodation)

- Includes -

Champagne and canapé reception, 5 course gala dinner, live entertainment and disco. Accommodation, brunch breakfast and full use of our leisure facilities.

Non-residential price only **£120\* pp**

### Menu

#### Canapés

Chef's Selection of Canapés

#### Starter

##### Duck Liver and Port Pâté

Rustic sourdough, pickled carrot and shallots

##### Salt Baked Beetroot Carpaccio

Goats cheese mousse, winter leaves salad

#### Sorbet

Poinsettia Mimosa Sorbet

#### Main

##### Char-grilled Beef Fillet

Paired with a mini oxtail and mushroom pie, thyme gratin potatoes, sautéed leeks, spinach and caramelised red onion, crispy shallots, red wine and thyme jus

##### Chicken Saltimbocca

Stuffed with Parma ham, sage and fontal cheese, thyme gratin potatoes, sautéed leeks, spinach and caramelized red onion, red wine and thyme jus, crispy shallots

##### Char-grilled Aubergine Steak

Paired with a mini wild mushroom pie, thyme gratin potatoes, sautéed leeks, spinach and caramelised red onion, crispy shallots, red wine and thyme jus

#### Dessert

##### Dark Chocolate and Peanut Butter Mousse

Salted caramel peanut brittle, raspberry jam gastrique

##### Elderflower and Violet Gin Panna Cotta

Orange and juniper shortbread, berries steeped in blood orange zest gin

#### Served Platters to the Table

##### Selection of Welsh Cheeses

Grapes, celery, gourmet cheese biscuits, homemade fruit chutney

#### Tea and Coffee Station

Mini mince pies



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# Festive Afternoon Tea



- 1<sup>st</sup> - 17<sup>th</sup> December -

Enjoy a little treat this Christmas with our Festive Afternoon Tea served in our Hensol Castle Atrium. For those who like a little decadent treat now and again, our Festive Afternoon Tea is the perfect way to escape the hustle and bustle of Christmas and spend just a few precious hours catching up with family or friends, at this very busy time of year.

You'll enjoy a delicious selection of Christmas themed sandwiches, cakes, tartlets and of course, your favourite tea from our speciality range.

Only **£27.50\*** pp

Served Friday to Sunday from 12.30pm to 3.30pm  
(Reservation Required)

Add a glass of Prosecco for an additional **£6.50 a glass**

**Dietary requirements must be pre-booked**



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# Give a Gift

## Experience

Why not give your loved ones a gift experience they will remember and appreciate? We have a complete range of gift experiences for you to choose from, giving you plenty of options for even the most difficult to buy for on your list.

### YOUR GIFT EXPERIENCE CAN BE PURCHASED IN TWO WAYS:

- A **downloadable e-voucher** from our website direct to your inbox
- A **beautiful printed voucher in a gift wallet** can be posted to yourself or direct to the recipient.



Spa Treatments | A La Carte Dinner  
Golf Lessons | Gin Making | Short Breaks  
A Round of Golf | Sunday Lunch  
Distillery Tour & Tasting | Pamper Day  
Afternoon Tea | Monetary Vouchers

**and much, much more...**

Enjoy stress free Christmas shopping from the comfort of your home.

Buy online today! [www.valeresort.com/gifts](http://www.valeresort.com/gifts)

01443 665803 | [sales@valeresort.com](mailto:sales@valeresort.com)



# A Winter Fairytale Wedding

There is something very romantic about a  
winter wedding in a castle.



**Our Grade I listed 17th century castle is steeped in history and opulence.**

Nestled in breath-taking grounds with original architecture, gothic towers and sweeping staircases, a magical wedding is guaranteed at our charming castle.

With complete exclusivity for the day and a choice of packages to choose from, your fairytale wedding really will become a reality!



ASK ABOUT  
OUR SPECIAL  
"WINTER  
PACKAGES"  
2023/24

To find out more contact us on **01443 665803** or [www.hensolcastle.com](http://www.hensolcastle.com)



# Stay With Us!

Our extensive leisure facilities are available for you to use, even on checkout day up to 12 noon.

If you're partying or dining with us this December, why not stay overnight?

Enjoy a peaceful night's sleep in our luxurious bedrooms followed by a wholesome Welsh breakfast the following morning to kick start the new day.

- BED AND BREAKFAST THROUGHOUT DECEMBER -

Rates from **£62.50<sup>+</sup>** pp



\*Based on two people sharing a twin or double room. Single supplement applies.





# Booking Guide



## Christmas Party Procedures

- To make your booking please telephone our Christmas co-ordinators on 01443 665803 or email [sales@valeresort.com](mailto:sales@valeresort.com) – opening hours Monday to Friday 9am – 5pm.
- A £20 per person, non-refundable, non-transferable deposit is required within 14 days of making your booking.
- This non-refundable deposit cannot be used to pay for other goods and services. Party organisers are requested to inform all members of their party of this policy. We regret should your party size decrease in numbers, payments (inc. deposits) cannot be offset against food, beverage or accommodation.
- If no deposit is received within 14 days of booking, the date(s) will automatically be released. (7 days from September onwards).
- One payment to be taken for deposit/final payment, individual payments cannot be taken – cheques payable to: Vale of Glamorgan Hotel Ltd.
- Booking confirmation and receipt of payment will be forwarded to you within 7 days.
- Full pre-payment is required by 31st October 2023 along with menu pre-orders.
- The management reserves the right to make alterations without prior notice.
- Deposits, part payments and full payments are non-refundable.
- Unless stated otherwise, dress code is smart casual/lounge suits/ cocktail dresses - no jeans, shorts or training shoes.
- The seating plan will be compiled by the Vale Resort (party tables of 10/12) Tables not guaranteed to be private.
- If pre-order menu choices are not received then chef's choice will apply.

## Accommodation Procedures

- All accommodation bookings must be confirmed in writing, a £50 per room, non-refundable, deposit is required within 14 days of making the booking. If no deposit is received within this period the booking will be automatically released.
- Full payment by 31st October 2023. Any unconfirmed bookings will be released.
- Charges booked to accommodation throughout your stay must be settled prior to departure.

## New Year Procedures:

- A £50 per person, non refundable, non-transferable deposit is required within 14 days of making the booking. If no deposit is received within this period, the booking will automatically be released.
- The seating plan will be compiled by the Vale Resort (party tables of 10/12) Tables not guaranteed to be private.
- Full payment will be due by 30th November 2023, or will be due at the time of booking for reservations made after this date.
- One cheque per party payable to: Vale of Glamorgan Hotel Ltd.

The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Denotes dishes suitable for – **D** dairy free **GF** gluten free, **V** vegetarian **VG** vegan.