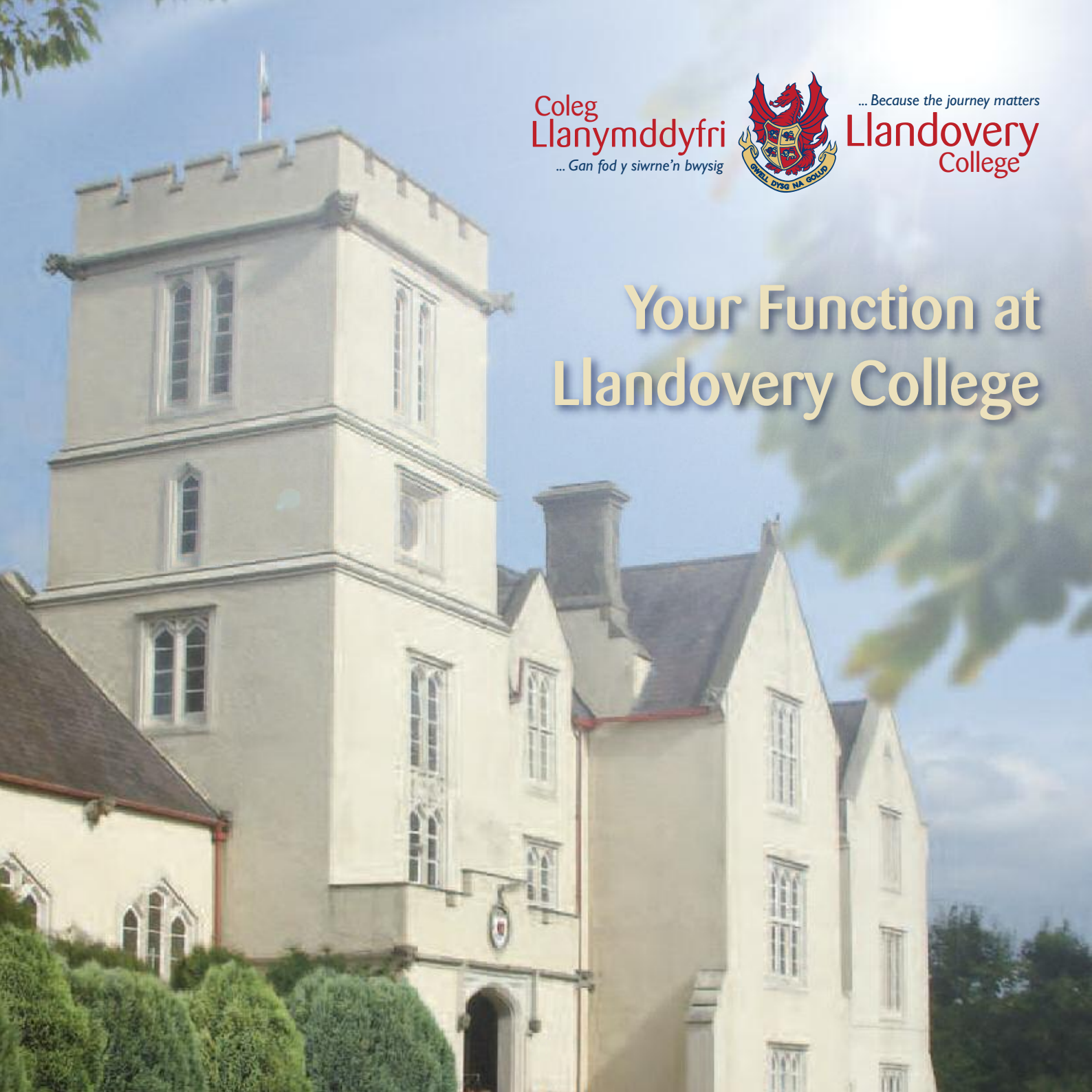


Coleg  
Llanymddyfri  
*... Gan fod y siwrne'n bwysig*



*... Because the journey matters*  
Llandoverly  
College

# Your Function at Llandoverly College



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# Welcome

May we take this opportunity to thank you for your interest in Llandovery College as the venue for your forthcoming function. It is our aim to smooth the way for you, taking care of all your concerns during the planning and build up to your event, so that on the day you and your guests can relax and enjoy it. Our highly qualified staff will help you with everything from menus to timings, accommodation to wine lists, and one of our Duty Managers can be with you throughout your event.

With historic buildings, a real 'Harry Potter' feel and some spectacular locations for photography both inside and externally throughout the 45+ acre estate, a viewing is essential to understand the unique grandeur of this 160-year-old facility.

Please do not hesitate to contact us with your queries or to arrange a visit:  
Bursar / 01550 723043/Email [bursar@llandoverycollege.com](mailto:bursar@llandoverycollege.com)  
Assistant Bursar / 01550 723003/Email [assistantbursar@llandoverycollege.com](mailto:assistantbursar@llandoverycollege.com)

## A Brief History of Llandovery College

Llandovery College was endowed in 1847 at a time when the quality and quantity of education in Wales left much to be desired. A philanthropic desire to provide good education in Wales was the one potent reason that led to Thomas Phillips setting up the 'Thomas Phillips Foundation' and thus Llandovery College was born. The College was to be the fountain of a sound liberal education, "the object of the Founder being the dissemination of useful and practical knowledge in Wales and the raising both morally and intellectually of the character of its people".

Thomas Phillips was strongly influenced by a deep concern for the Welsh language. Not only was the Welsh language to be taught regularly and systematically, but it was also for some time to be the sole medium of communication and instruction.

The College opened on St David's Day 1848 and the foundation stone of the main building was laid in December 1849.

Llandovery was chosen by Thomas Phillips because of its central position in Wales and today our enviable location on the edge of the Brecon Beacons and at the gateway to the Cambrian Mountains inspires the daily life at the College and, for over 160 years the College has combined academic excellence with a caring, holistic approach designed to bring the best out of every individual.

Today, the College is a co-educational boarding and day school educating over 310 boys and girls, aged 3 to 18 and has excellent facilities. The College is also very proud of its superb record of academic, sporting and musical achievement.

# Weddings & Functions

The College is the ideal setting for your wedding, banquet or conference. Individuals with a link to the College can obtain a marriage licence for the Chapel.

The Chapel, comfortably accommodating 200 guests, was built in the 1930s and features a restored organ and an unique stained glass window donated by Sir John Venables-Llewellyn.

Please contact the College Chaplain on 01550 723000 with any queries you may have regarding a marriage licence for the Chapel.

For your wedding reception or other function a package will be tailored to suit your individual wishes and can include exclusive use of the surrounding grounds. Drinks and canapés can be offered in the Library with its vaulted ceiling, minstrels gallery and collection of historic portraits.

The Concourse and its patio area provide an ideal airy space that is perfect for welcoming or socialising with guests during an event.

The Great Hall is the perfect venue for your main reception, function or banquet. It is one of the finest oak-panelled rooms in South Wales, giving a real 'Harry Potter' feel to any occasion and can entertain up to 200 guests in theatre style or 135 at tables. The Great Hall is home to a fine art collection and adds grandeur to any occasion.



All of these rooms are fully licensed. The College can provide musicians including chamber groups and either full choir or soloists for a variety of events.

# Conferences & Other Venues for Hire

Llandovery College provides excellent facilities for your conference, whether it be residential over several days or a one-day meeting. With overnight accommodation for up to 150 attendees and a team of highly experienced chefs, we can cater for groups from 8 to 150 and are able to offer an attractive delegate day rate. Meeting and break-out rooms are accessible and comfortable in addition to our larger group venues.

Audio visual and presentation equipment - from interactive whiteboards to projectors, microphones to lecterns - is available and our team will ensure that you receive all the support you need. WiFi is available in many areas.

In addition to the Library, Great Hall and Concourse, the following venues are available either individually or as a package:

- Conference Centre (capacity: 60)
- Costa Coffee Lounge (with licensed bar)
- Music & Classroom Suites
- Sports Hall with fully-equipped fitness suite
- Board Room (capacity: 20)
- Performing Arts Centre (capacity: 100 with flexible raked seating plans)



# Fine Dining at Llandovery College

Our executive chef will be delighted to meet you and tailor a menu to suit your requirements. The following menus are samples of the excellent cuisine available, however they can only represent a small taster of the full range of options available. Our catering team are highly experienced at catering for a wide range of functions, from silver service to snacks, wedding breakfasts to working lunches. Let us design a menu to delight you and your guests.



Llandovery College catering for both functions and everyday nutrition is provided by Chartwells, the leading specialist for independent schools in the UK. Chartwells, part of the Compass Group has a passion for food and a desire to provide inspired, tempting and nutritious menus.

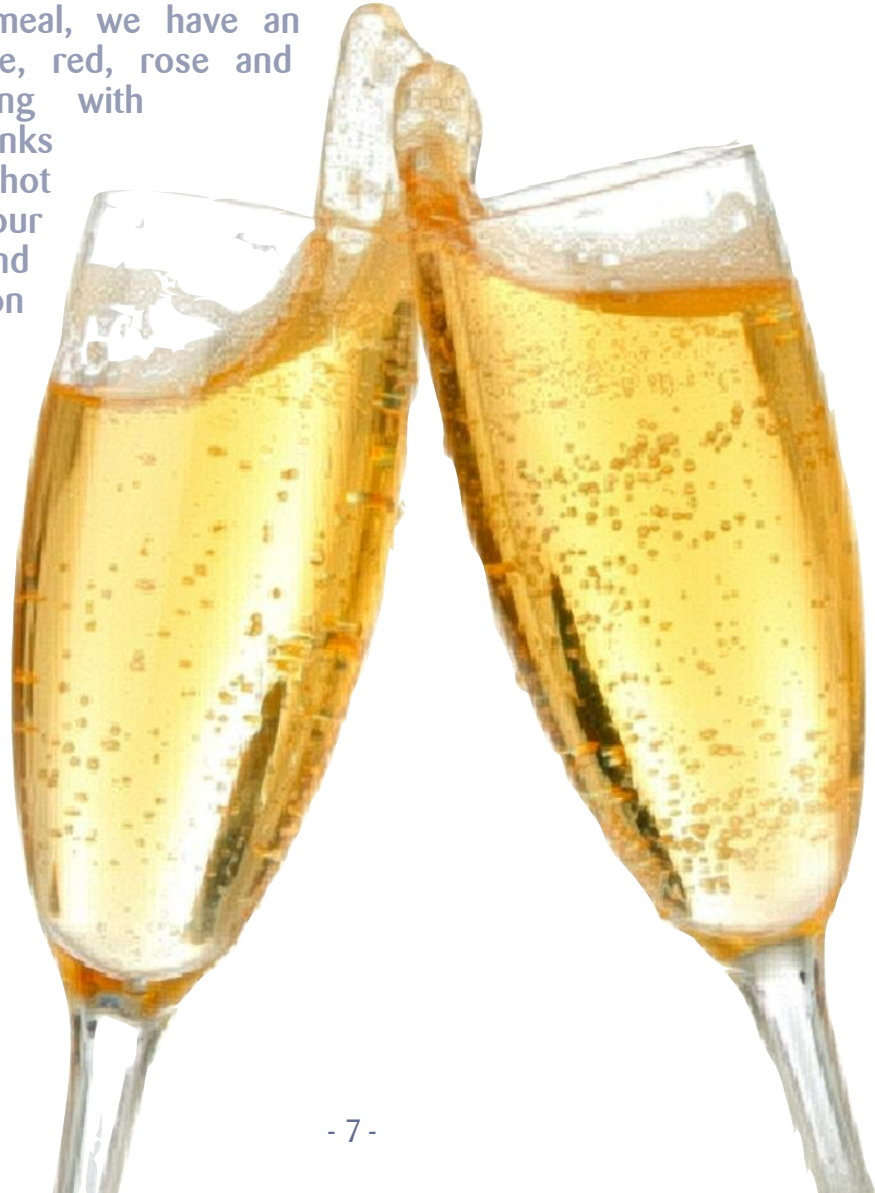
# Drinks

**On Arrival:** Based on two glasses per guest:

Bucks Fizz ~ Pimms ~ Mulled Wine ~ Kir Royale ~ Sparkling Wine

All priced at £8.00 and accompanied by Orange Juice and Mineral Water

To accompany your meal, we have an extensive list of white, red, rose and sparkling wine, along with champagnes, soft drinks and a range of hot beverages. Discuss your needs with the team and make your own selection to suit your occasion.



# Sample Canapés

All menus are illustrative samples of what we can provide and by no means represent our full offering. Your menu can be tailored to your own specific requirements and budget.

Parma ham rose

*With mixed peppers and Fresh Roquette on Feuillate*

Cointreau marinated chicken

*With kumquat sauce on crostini*

Glazed cut duck parfait on French brioche

*With seared fig*

Classic smoked salmon

*With Philadelphia, dill and Keta on a potato cake*

Roasted vine tomato

*With pesto and shallot salsa on grilled zucchini*

Roquefort and sesame cookies

Priced at £7.00 based on each guest having one of each.

## Bowl Food

A unique way to enjoy our working lunches:

- Salmon Nicoise
- Roast salmon fillet with green bean French style salad
- Oriental beef salad
- Beef presented with spicy thread noodles
- Roast vegetable antipasto
- Caramelised Mediterranean vegetables glazed with balsamic syrup
- Smoked trout with potato salad
- Smoked trout with a potato and apple galette

A selection of fresh salads are the perfect accompaniment to bowl food:

- Salad leaf
- Wild rocket and curly endive salad
- Compound classic
- Salad potatoes with pommery mustard mayonnaise
- Balsamic tomatoes
- Ripe cherry tomatoes with a classic balsamic vinaigrette dressing
- Scented couscous
- Basil scented couscous

# Formal Menus

## Sample Menu 1:

### Starter

Duck paté

*Confit duck pressed paté served with spiced carrot chutney and pepper leaf salad*

**or**

Tomato galette

*Lightly baked puff pastry topped with glazed tomatoes and roquette salad*

### Main

Fillet of beef

*Seared beef fillet set on horseradish mash with sautéed bacon savoy and sweet balsamic onions*

**or**

Baked salmon fillet

*Brioche crusted herb salmon fillet lightly baked and served with potato parisienne, French beans and lemon dill sauce*

Followed by your choice of dessert

Coffee with petit fours

£20.00 per person

## Sample Menu 2:

Chef's amuse bouche

### Starter

Smoked salmon garnished properly

*Capers, shallots, corishon, parsley and lemon come together to make simple smoked salmon*

**or**

Plum tomato and mozzarella with pesto

*Perfumed plum tomatoes, melting in mozzarella and basil, one of the great favorites of the Mediterranean*

### Main

Roasted lamb shank

*Twice roasted lamb shank with braised red cabbage and the creamiest of potato dishes*

**or**

Chicken saltimbocca

*Prime chicken breast wrapped in Italian ham, laced with garden sage and accompanied with garlic mash*

Followed by your choice of dessert

Coffee with petit fours

£25.00 per person

## Sample Menu 3:

Chef's amuse bouche

### Starter

Carpacchio of tuna

*Seared tuna loin with spicy lentil salsa*

**or**

Chicken liver parfait

*Light chicken liver parfait with crisp melba toast and onion marmalade*

### Main

Lemon risotto

*enriched with English goats cheese and served with a leaf salad*

Tournedos with salsa verde

*Middle cut fillet of beef on garlic mash crowned with basil salsa*

Followed by your choice of dessert

Cheese plate

Coffee with petit fours

£30.00 per person

## Vegetarian Choices

All menus are illustrative samples of what we can provide and by no means represent our full offering. Your menu can be tailored to your own specific requirements and budget.

### Pear and Walnut Salad

*with cashel blue and lime vinigrette*

### Herb croute

*with goats cheese mushroom and mango chutney*

### Avacado and walnut parcels

*Avacado, walnut and dolcelatte filo parcels served with courgette ribbons and roasted red pepper sauce*

## Children's Choices

Children's portions of each dish are available, or a menu can be tailored to your specific requirements.

**£8.50 per person**

## Soup & Sandwich Luncheon

### Classic

A selection of freshly made classic sandwich and rolls selection served with homemade hot soup, crisps, seasonal fresh fruit bowl and chilled fruit juices.

### Traditional

A selection of freshly made gourmet sandwiches served with homemade hot soup, crisps and a fresh fruit platter.

### Deli

Freshly made deli sandwiches served with home-made hot soup, crisps, a fresh fruit platter and chilled fruit juices.

**£7.50 per person**

## Dessert Selection

### Chocolate fondant

*Individual chocolate puddings with a melting centre and served with vanilla ice cream*

### Honey and rosemary creme brulee

*Rosemary sceneded honey brulee with crisp caramel*

### Chocolate almond brownie

*Pure bitter chocolate torte with roast flaked almonds, lime glazed berries and vanilla cream*

### Lemon and lime cheesecake

*American style cheese cake with pureéd raspberries*

### Sticky toffee pudding

*Everyone's favourite hot pudding served with butterscotch sauce*

**£5.00 per pudding**



## Evening Buffet Choices

All menus are illustrative samples of what we can provide and by no means represent our full offering. Your menu can be tailored to your own specific requirements and budget.

**£8.00 per person**

### Traditional Platter

Frittata and salsa

Sticky bacon, sausages and mushroom stack

Butterfly prawns *with dill mayonnaise*

Chilli lime and coriander chicken

Goats cheese and tomato tartlet

### Oriental Platter

Red pepper and cream cheese bruschetta

Chicken yakitori *with lime and coriander mayonnaise*

Seared duck filo basket

Thai prawn skewers

Chicken Dijonaise

### Rustic Platter

Lamb tagine

*Prime leg of English lamb gently braised with Moroccan spice finished with dried fruits and served with barley couscous*

Mediterranean chicken

*Pan seared supremes of chicken accompanied with slow roast plum tomatoes enriched with fresh tomato and basil, served with glazed penne pasta*

Warm salmon Nicoise

*Grilled salmon fillet on warm green bean and potato salad with classic French flavours*

Beef stroganoff

*The finest beef flamed presented with forest mushrooms, shallots glazed with thick cream and served with boiled rice*

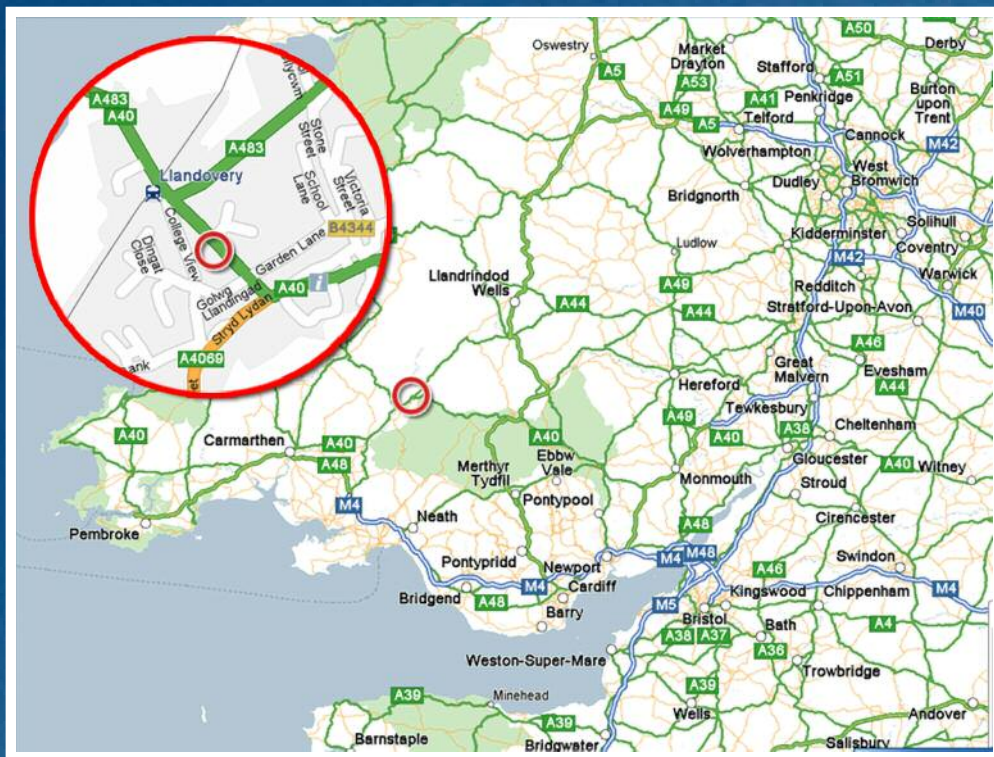
Vegetable goulash

*Seasonal vegetables bound with a tomato and smoked paprika sauce, accompanied by fruity couscous*

All the dishes are served with accompanying breads.



# How to Find Us



## Useful Contacts:

Bursar – David Egan  
01550 723043  
bursar@llandoverlycollege.com

Assistant Bursar – Janet Marks  
01550 723003  
assistantbursar@llandoverlycollege.com

Head Chef – Paul Smith  
01550 723004

College Chaplain – Rev John McHale  
01550 723000

## Local Accommodation

Llandoverly is a small market town in Carmarthenshire, Wales. Surrounded by rolling hills and under a mile from the Brecon Beacons National Park, we have an enviable, beautiful location. Crime, pollution and traffic are extremely low and the pace of life is much slower. We are only 45 minutes from a blue flag beach and less than 10 minutes from magnificent mountains.

### Recommended hotels and B & Bs:

**The Kings Head Inn:** 1 Market Square, Llandoverly, Carmarthenshire SA20 0AB Tel: 01550 720393 [www.wales-llandoverly-hotel.co.uk](http://www.wales-llandoverly-hotel.co.uk)

**Penygawse:** 12 High Street, Llandoverly, Carmarthenshire SA20 0PU Tel: 01550 721727 [www.penygawse.co.uk](http://www.penygawse.co.uk)

**The New White Lion:** 43 Stone Street, Llandoverly, Carmarthenshire SA20 0BZ Tel: 01550 720685 [www.newwhitelion.co.uk](http://www.newwhitelion.co.uk)

**The Drovers B&B:** 9 Market Square, Llandoverly, Carmarthenshire SA20 0AB Tel: 01550 721115 [www.droversllandoverly.co.uk](http://www.droversllandoverly.co.uk)

# Venue Hire Charges

Please contact our enterprise manager, Mrs Janet Marks for a personalized quotation that will match all of your specific needs. Janet is available on 01550 720003 or by email - [assistantbursar@llandoverycollege.com](mailto:assistantbursar@llandoverycollege.com)

## Booking Terms & Conditions

1. Payment - all prices are exclusive of Value Added Tax which will be applied at the current rate. In view of continual rising prices, it may be necessary to increase some of our charges from time to time. We will be happy to make a firm quotation 8 weeks prior to the event. We require confirmation in writing, with approximate times and numbers, and a deposit of 15% for all bookings (see enclosed booking form) – this deposit is non-refundable. The balance of the account must be settled within 28 days from the date of your event. Please make all cheques payable to Llandoverly College Enterprises Ltd, Llandoverly College's trading name.
2. Guest Numbers – to be advised 14 days before the event, charge will be based on this number or higher should numbers increase.
3. Guest List – a list of all guests attending the event must be forwarded to the caterers, to aid evacuation in the event of an emergency.
4. Cancellations – all cancellations must be made in writing to either the Bursar or Assistant Bursar – a cancellation charge of 15% will be made for less than one month's notice.
5. Public Liability Insurance – the College carries Public Liability Insurance to cover those instances which could be blamed on the negligence of the College. It is recommended that the hirer has Hirer's Liability Insurance for larger events, although this is not a requirement it is highly recommended.
6. Premises Licence – the College holds a Premises Licence which covers the following areas, Great Hall, Library, Concourse, Conference Centre, Performing Arts Centre and Costa Coffee Lounge.
7. The Hirer – the Hirer will be responsible for the cost of repairs or replacements to College property in the event of damages caused during the hiring. Any repairs or replacements will be managed by the College and invoiced to the Hirer within 14 days from the date of the repair or replacement. The Hirer shall not sub-let the College or use the College for any unlawful purpose or in any way that may endanger property or the public or in any way that may invalidate any insurance policy held by the College. The College accepts no liability for any personal injury caused to any person on the premises outside of the scope of the College's Liability Insurance (supplied on request). The Hirer is expected to cover those events that fall outside of the College's Liability Insurance. The security of the College must not be compromised at any time. Any external hired services or equipment must comply with all relevant safety standards and appropriate regulations. Proof of certification will be required. The College recommends that consequential insurance is obtained to protect the Hirer from any unforeseen eventualities.
8. Conditions of Hire – Llandoverly College buildings are all strictly non-smoking. Please note that there is a separate 'Letting Agreement' for group residential lets on campus. A copy of this agreement can be obtained from the Bursar or Assistant Bursar.

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# Booking form

Llandovery College Enterprises, Llandovery College,  
Carmarthenshire SA20 0EE

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Please complete and return to the above address or  
fax 01550 72302 • email [bursar@llandoverycollege.com](mailto:bursar@llandoverycollege.com) • tel 01550 723000.

We will then contact you to discuss your exact requirements.

Organiser (your name / company) .....

Contact person .....

Address .....

.....

Telephone Number ..... Mobile .....

Date(s) of Event ..... Duration .....

Description of Event .....

.....

Number of Guests/Participants ..... Venues required: The Great Hall  Concourse  Library  Other

Catering required: Yes / No      Type of catering .....

I / We hereby agree to abide by the Booking Terms and Conditions:

Name ..... Signed ..... Date .....

Deposit of 15% is payable when we confirm your booking.  
The balance is due 28 days before the date of your event.  
Please make cheques payable to **Llandovery College Enterprises Ltd.**