1877

CHAPEL

Wedding at Chapel

YOUR EVENTS TEAM

Dulcie & Agi

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02920 22 20 20

GOING TO THE CHAPEL AND WE'RE GOING TO GET MARRIED

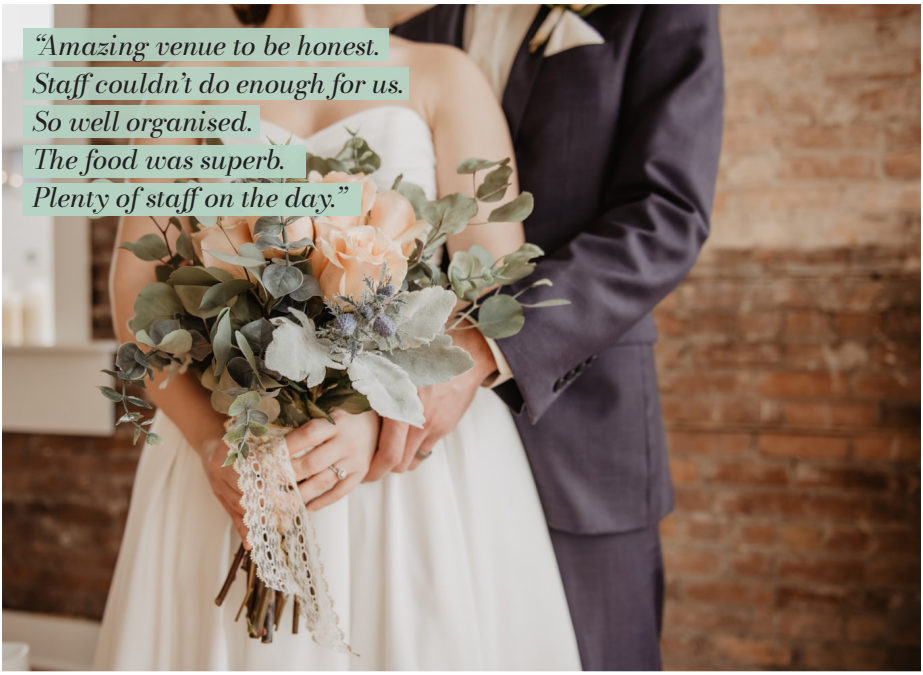
From our stone walls and authentic chapel windows, to our fairy-tale turret and magnificent chandeliers, our lovingly restored Chapel offers a beautiful venue and backdrop to exchange your vows and celebrate with your guests.

Situated in the heart of the city, we're just a stone's throw away from Bute Park, City Hall and a great selection of hotels for your guests to retire to and hang up their dancing shoes.

YOUR WEDDING, YOUR WAY

We aim to cater to your every need, offering exclusive use of the whole venue for the entire day and evening, hiring our function room for smaller weddings or if you only wish to use The Chapel for the ceremony, we can offer this as well.

Our wonderful team is on hand every step of the way to guide and deliver the most memorable of days for you, your partner, family and friends.



"Amazing venue to be honest.
Staff couldn't do enough for us.
So well organised.
The food was superb.
Plenty of staff on the day."

"We had our wedding ceremony followed by a wedding breakfast/ evening for 40 guests at the Chapel and everything went wonderfully"

"We planned our wedding at Chapel as the venue is quirky and has lovely original features. The wedding was amazing and personal and all our guests enjoyed the venue the food and atmosphere. We would totally recommend anyone with a wedding to use Chapel as their venue."

FULL VENUE HIRE

For larger weddings, we offer exclusive use of the venue with full use of our gallery restaurant and our lounge bar area so that you can use the venue exactly as you need.

CAPACITY: Up to 200 guests seated | 400 standing.

- Licensed for ceremonies
- Private bar
- Full sound system for speeches

Minimum spend for ceremony, wedding breakfast, speeches
Monday to Thursday 10am - 5pm £2,500
Friday to Saturday 10am - 5pm £4,000
Sunday 10am - 5pm £3,000

Available for ceremony only before 12pm
Monday - Thursday £650
Friday - Saturday £950
Sunday £850

FUNCTION SUITE

Our private function suite is the perfect space for a more intimate wedding with its own private entrance and an outdoor cwtch.

CAPACITY: Up to 60 guests seated | 110 standing.

- Private entrance
- Private bar
- Full sound system for speeches
- Lighting and DJ booth

Minimum spend for wedding breakfast and speeches
Monday to Thursday 10am - 5pm £1,000
Friday to Saturday 10am - 5pm £2,500
Sunday 10am - 5pm £1,750

Available for reception only after 5pm
Monday - Thursday = £1,000
Friday - Saturday = £1,750
Sunday = £1,250

THIRSTY?
ASK FOR A
BEER!

THE 'ADORE' MENU

from £35.00

STARTERS

Pea & watercress soup, fricassee of summer garden vegetables with crumbled feta (v) (gif) (pb available)

or

Smoked mackerel, heritage beetroot & horseradish crème fraiche, with pickled shallots (gif)

or

Ham hock terrine, celeriac remoulade, roquito peppers & cress (gif)

MAINS

Pan fried chicken supreme, grilled king oyster mushroom, spinach & Hasselback potatoes, with a mushroom & Riesling sauce (gif)

or

Roast salmon supreme, warm salad of new potatoes, peas, broad beans, samphire & mint, with tomato Hollandaise (gif)

or

Summer vegetable & Parmesan shortcrust tart, vine roasted cherry tomatoes, whipped goats' cheese & olive crumb (v)

DESSERTS

New York style baked cheesecake, pineapple, pomegranate & chilli salsa with mango sorbet (pb) (gif)

or

Triple chocolate brownie, vanilla ice cream & salted caramel sauce (v) (gif)

or

Lemon posset, macerated blueberries, mint leaves & short bread biscuit (v)

Filter Coffee (v) (gif)

(v) vegetarian | (gif) gluten ingredient free | (pb) plant based

THE 'DEVOTION' MENU

from £45.00

STARTERS

Heritage tomato, burrata mozzarella with Balsamic pearls & green oil (v) (gif) (pb available)

Crab, smoked salmon & avocado tartare, capers & crème fraiche (gif)

Smoked Coronation chicken salad, pickled grapes & baby gem (gif)

Ham hock terrine, piccalilli puree, beetroot cured quail's egg & radish salad (gif)

MAINS

Pan fried chicken supreme, spiced squash puree, potato gratin, grilled baby leeks, peas, crispy bacon & port jus (gif)

Treacle cured sirloin of beef, beef shin boulangère, onion puree, tender stem broccoli with beef jus & parsley oil (gif)

Seared seabass fillet, prawn & spring onion potato cake, sauce vierge, green beans & samphire (gif)

Berber spiced cauliflower, medjooled couscous, coconut & coriander yoghurt, pomegranate & mint (pb)

DESSERTS

Eton mess, fresh seasonal fruit, vanilla Chantilly & raspberry sauce (v) (gif)

New York style baked cheesecake, pineapple, pomegranate & chilli salsa with mango sorbet (pb) (gif)

Triple chocolate brownie, vanilla ice cream & salted caramel sauce (v) (gif)

Lemon posset, macerated blueberries, mint leaves & short bread biscuit (v)

Filter Coffee & chocolate truffles (v) (gif)

(v) vegetarian | (gif) gluten ingredient free | (pb) plant based

THE 'ETERNITY' MENU

from £60.00

STARTERS

Tempura courgette flower with basil & lemon ricotta, courgette & tomato salad, toasted pumpkin seed gremolata (v) (pb available)

Hot smoked salmon, heritage beetroot & horseradish crème fraiche salad, with pickled shallots (gif)

Baked scallop with hazelnut & parsley butter (gif)

Beef carpaccio, shaved Parmesan, pickled shallots & truffle mayonnaise (gif)

MAINS

Pan fried halibut, saffron mash, spinach, prawns, clams, mussels & lobster bisque (gif)

Fillet of beef Wellington, creamy mash, cavolo nero, truffle & wild mushroom sauce

Roast rump of new season lamb, rosemary fondant potato, ratatouille, salsa verde & jus (gif)

Roasted squash, heritage carrots, fennel pesto, roquito chillies,pearl barley, risotto & olive crumb (pb)

DESSERTS

Tirami-choux: Paris Brest choux bun with marsala-soaked raisins, Pedro Ximinez & coffee gelée, mascarpone mousse & hot chocolate sauce (v)

Chilled chocolate fondant, toasted peanuts & salted caramel (v)

Strawberry tart, vanilla custard, lemon verbena & clotted cream with candied pistachios (v)

Lemon & blueberry cheesecake with blueberry compote (pb)

Filter Coffee & chocolate truffles (v) (gif)

(v) vegetarian | (gif) gluten ingredient free | (pb) plant based

SAMPLE WEDDING BUFFET

from £35 per head (minimum of 15 persons)

Cumberland sausage roll
Hummus, baba ghanoush & tzatziki, crudites & flat bread (pb)
Broccoli & Stilton (v) or Brie, bacon & cranberry quiche

Dressed side of salmon (gif)
Roast sirloin of beef served with beer pickled onions
Wild mushroom Stroganoff (pb) (gif)

English garden salad of baby gem, cucumber, tomato, radish, spring onion & dressing (pb) (gif)
Heritage tomato & basil salad finished with olive oil & aged balsamic vinegar (pb) (gif)
Celeriac, carrot, white cabbage & coriander slaw (pb) (gif)
New potatoes, parsley & garlic (pb) (gif)
Pilau rice (pb) (gif)

Warm triple chocolate brownies (v) (gif)
Vanilla baked NY cheesecake, strawberry coulis (pb) (gif)

Tea & Coffee

SAMPLE CANAPE MENU AVAILABLE ON REQUEST

(v) Vegetarian (pb) Plant based (gif) Gluten ingredient free

CHAPEL
BAR AND RESTAURANT

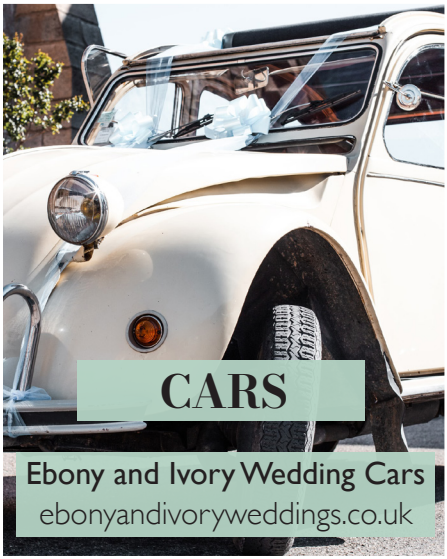
RECOMMENDED SUPPLIERS

Our little black book is full of our favourite suppliers who will go the extra mile to bring your wedding to life, but here's just a small selection to get you started.

PHOTOGRAPHY

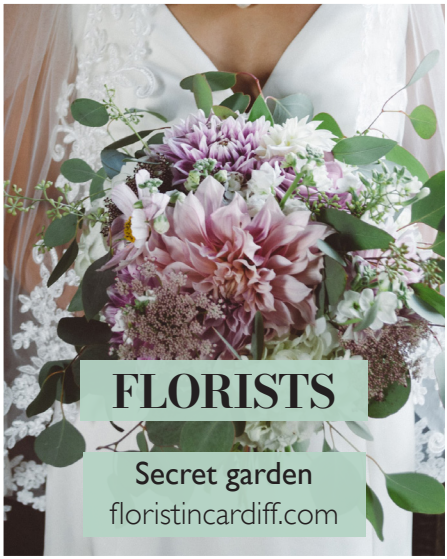
Kristy Hillier Photography
facebook.com/kristyhillierphotography

Studio Cwtch Photography
studiocwtch.com



CARS

Ebony and Ivory Wedding Cars
ebonyandiveryweddings.co.uk



FLORISTS

Secret garden
floristincardiff.com

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Get in touch

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