



Weddings

AT THE CAE MOR HOTEL





Set against the stunning North Wales coast, The Cae Mor Hotel offers a stylish and historic venue with breathtaking views of Llandudno's promenade. Whether hosting an intimate gathering or a grand Wedding Breakfast, we provide the perfect setting for your special day.

Our experienced team tailors every detail to your vision, offering a range of wedding packages to suit your needs. For ultimate exclusivity, you can book the entire hotel, including 22 luxurious rooms, ensuring privacy and comfort for you and your guests.

No matter the season, The Cae Mor Hotel is a spectacular backdrop for an unforgettable wedding.



Gold PACKAGE

£59 PER PERSON

Celebrate your special day with our Gold Wedding Package, offering a beautifully curated experience at The Cae Mor Hotel.

- Welcome drink on arrival – A glass of sparkling wine or a bottle of Budweiser
- Selection of canapés – Choose from one delicious option to start your reception
- Three-course wedding meal – One choice of starter, main, and dessert, thoughtfully prepared by our chefs
- Tea & coffee service – Served after dinner for a warm and relaxed touch
- Evening buffet – Includes one cold option, one hot option, and one mini dessert
- Exclusive venue hire – Enjoy private use of our event space for 12 hours (12pm-12am)

Platinum PACKAGE

£79 PER PERSON

For a truly special celebration, our Platinum Wedding Package offers an elevated experience in a beautiful seaside setting.

- Welcome drink on arrival – A glass of Prosecco or a bottle of Corona
- Selection of canapés – Choose two delicious options to start your reception
- Three-course wedding meal – Select two choices for starter, main, and dessert, giving your guests a delightful dining experience
- Tea, coffee & biscuits – Served after dinner for a comforting touch
- Evening buffet – A generous selection of two hot options, two cold options, and two mini desserts
- Exclusive venue hire – Private use of our event space for 12 hours (12pm-12am)

Diamond PACKAGE

£99 PER PERSON

For a truly luxurious and unforgettable celebration, our Diamond Wedding Package offers the finest experience.

- Welcome drink on arrival – A glass of Champagne or a bottle of Peroni
- Selection of canapés – Choose three delicious options to treat your guests
- Three-course wedding meal – Select three choices for starter, main, and dessert, ensuring a varied and memorable dining experience
- Tea, coffee, hot chocolate & biscuits – A warm and comforting touch after dinner
- Evening buffet – A generous spread featuring three cold options, three hot options, and three desserts
- Exclusive venue hire – Enjoy private use of our event space for 12 hours (12pm-12am)

PEAK *Night Before* PACKAGES

MAY – SEPTEMBER

Make the night before your wedding extra special with our exclusive stay and dining packages:

- Intimate Package – £1,500

Enjoy a two-course meal for up to 10 guests, plus three suites with bath and sea views, including breakfast the next morning.

- Larger Gathering – £3,500

A two-course meal for up to 20 guests, with 10 sea-view rooms, including breakfast the next morning.

- Exclusive Hotel Hire – £7,000

Host up to 30 guests in our restaurant with a three-course meal each, plus full exclusive use of the hotel with all 22 bedrooms included.

OFF
PEAK

Night Before PACKAGES

OCTOBER – APRIL

Make the night before your wedding extra special with our exclusive stay and dining packages:

- Intimate Package – £1,200

Enjoy a two-course meal for up to 10 guests, plus three suites with bath and sea views, including breakfast the next morning.

- Larger Gathering – £2,800

A two-course meal for up to 20 guests, with 10 sea-view rooms, including breakfast the next morning.

- Exclusive Hotel Hire – £5,500

Host up to 30 guests in our restaurant with a three-course meal each, plus full exclusive use of the hotel with all 22 bedrooms included.





TOP
TABLE

MOSTYN LOUNGE

ROOM ONLY HIRE PRICES

(Holds up to 80 guests)

22 bedrooms available

*Also, whole hotel exclusivity upon request with discounted room rates

PEAK PRICES (APRIL — SEPTEMBER)

Monday — Wednesday - £600.00

Sunday & Thursday - £750.00

Friday - £900.00

Saturday - £1000.00

OFF-PEAK PRICES (OCTOBER — MARCH)

Monday — Wednesday - £500.00

Sunday & Thursday - £600.00

Friday - £750.00

Saturday - £900.00

Optional

UPGRADES

Chiavari Chairs - £5 per person

Pimms on Arrival - £1.25 per person – (instead of prosecco / beer bottles)
served with lemonade, fresh strawberries, mint & cucumber

Gin Station - £2.50 per person - (instead of prosecco / beer bottles)

Choose up to five Gins from our extensive selection
served with lemonade, soda water or tonic water accompanied by f
resh lemons, limes & oranges.







Sample Menu



TO START

Ham Hock Pressing

Mustard emulsion burnt apple gel, brioche and crackling crumb.

Chicken Liver Pate / or Ardens

Red onion marmalade, Cumberland sauce, tomato brioche. (GFA)

Duck Confit Bon Bons

Hoisin sauce, cucumber and spring onion salad. (M)

Crisp Parma Ham

Mozzarella, sun blushed tomato, asparagus salad, balsamic dressing. (M) (VA)

Smoked Salmon

Celeriac remoulade, fresh lemon and pea shoots. (GF)

Mushroom and Blue Cheese Arancini

Squash puree, pickled mushrooms. (GF)

Smoked Haddock, Salmon and Cod Cakes

Minted pea puree, tartare sauce, pea shoots. (GF)

Roasted Beets, Whipped Goats Cheese

Candied walnuts, salad. (V)

Salt and Pepper Tofu

Soy glaze, sweet cumin dip. (VE)

Mixed Melon Plate

Champagne Sorbet and passion fruit salsa. (VE)

SELECTION OF SOUPS

All soups are GF and VGN or VGA

Mushroom and Truffle with Tarragon oil

Roasted Vine Tomato and Red Petter with Basil oil

Leek and Potato, Crisp Leeks and Chive oil

Butternut Squash and Coconut, Coriander and toasted Coconut

Cauliflower and Welsh Cheddar, crisp onions and chives.

V – Vegetarian, GF – Gluten Free, GFA – Gluten Free Available, VE – Vegan,

VGA – Vegan Available, DF – Dairy Free, DFA – Dairy Free Available

Steaks are weighed raw & not cooked. Please inform a member of staff of any allergies prior to placing your order

MAIN

Braised Feather Blade of Beef, Celeriac, Glazed Carrot and Creamed Potatoes,
Rich Jus. (GFA) (DFA)

Roast Breast of Chicken, Roast Potato, Carrot and Red Cabbage, Roasting Gravy. (GFA)

Baked Loin of Cod, Samphire and Spinach, Smoked Haddock
Fish Cake and Lobster Bisque. (GF)

Seared Rump of Lamb, Tender Stem Broccoli, Carrot Puree,
Rosemary Fondant Potato, Redcurrant Red currant. (GFA)

Wild Mushroom and Chestnut Wellington, Panache of Vegetables,
Port Reductions and Mash. (VE)

Butternut Squash and Pea Risotto, Caper Jam, Kale
and Picked Mushrooms. (V) (VE)

Fillet of Salmon, Lemon Crushed Potato's, Roast Leeks,
Confit Tomato, Saffron Cream. (GF)

Roast Belly of Pork, Beetroot and Parsnips, Honey Roast New Potato's,
Crisp Sage and Grain Mustard Sauce. (GFA)

Duck Leg Confit, Braised Potato, Sticky Red Cabbage, Wilted Pak Choi
and Plum and Port Redcurrant. (GFA)

Baked Celeriac Steak, Tempura Stem Broccoli, Pickled Mushroom, Kale,
Caper Jam and Candied Walnut. (VE)

SWEETS

Crème Brulé, Apple and Brandy Compote and Poppysseed Short Bread.

Croissant Bread and Butter Pudding, Orange Marmalade Glaze and Vanilla Ice Cream.

Strawberry Cheesecake, Strawberry Gel, Sorbet and Caramelised White Chocolate.

Citrus Posset, Toasted Coconut, Raspberry Meringue and Baby Coriander.

Lemon and Almond Tart, Wild Berry Compote and Raspberry Sorbet. (VE)

Dark Chocolate and Raspberry Brownie, Black Cherries and Coconut Ice Cream. (VE) (GF)

Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Ice Cream. (GF)

Vanilla Pavlova, Mango Sorbet and Fresh Berries. (GF)

Selection of Parisella's of Conwy Ice Creams and Sorbets. (GFA) (DFA)

Carrot and Pistachio Cake, with Apple Sorbet. (VE)

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CHILDRENS MENU

Orange juice upon arrival

Mains served same time as adult starters

J20 Served with main

MAIN

Fish fingers

Sausage and gravy

3oz Burger

Cheese and tomato pizza

(served with either mash, chips, beans or peas)

DESSERT

Strawberry cheesecake

Duo of ice cream

Brownie with white chocolate sauce

Sticky Toffee Pudding with caramel sauce

CANAPÉS

Chicken Liver Parfait En-croute (GFA)

Tempura King Prawn Siracha Mayonnaise

Vegetable Samosa Sweet Chilli Sauce (VE)

Tomato and Basil Bruschetta (VE)

Scampi, Tartare, Baby Gem

Ham Hock Pressing, Mustard Mayonnaise (M)

Baked Leek Rarebit Croute (VG)

Roast Beef, Horseradish Crostini

Smoked Salmon, Cucumber, Cream Cheese

Confit Duck Bon Bon

King Prawn Croute (GFA)

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FINGER BUFFETS

Only Weddings £29.00 per head

Roast Beef Horseradish slider bun (GFA)

Egg Mayo & Chive wholemeal (GFA)

Tuna Mayo sweetcorn Bloomer (GFA)

Cesar Salad Chicken Wraps (GFA)

Greek Salad (GF)

House Salad (GF)(DF)(VE)

Cous Cous Moroccan

Tomato Basil (GF)

Sausage Rolls

Quiches

Tempura King Prawns (GF)

Vegie Samosa (VE)

Beetroot Falafel (VE) (GF)

Charcuterie Boards

Dips and Sauces

Warm Bread and Welsh Butter

Additional 5 £10.00 per head

Cheese Table

A selection of 4 fine Welsh Cheeses, Artisan Biscuits, Chutneys, Celery, Grapes, Apple, Breads and Welsh Butter, Pickles. (GFA)

Dessert Table

A mixed selection of Sweet Boards for all to share.

Profiteroles Cream Filled

Meringue Fruit Compote (GF)

Dark Chocolate Brownie (GF) (VE)





CAE MOR
HOTEL





The Perfect Day

We're proud to have worked with some of the best wedding suppliers North Wales has to offer. All of the beautiful photos you see on this page were only possible because of the following incredible businesses.

Make up by @LOOKFABULOUS_BY_SINEAD

Cake by @ROYLEBAKES

Dress from @CAMEOBRIDESLLANDUDNO

Stationery by @EMBERWOOD_STATIONERY

Photography by @EMBERWOOD_PHOTOGRAPHY

Venue dressing by @NATALYASHOMESTORY

Flowers by @NATALYASHOMESTORY

Hair by @PAIGEDOWNESHAIR

Videography by @RSXVISUALS

Light up letters by @RANDJEVENTS

Suit from @GEAR_MENSWEAR_LLANDUDNO

Car from NORTH WALES WEDDING CARS



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