

Events by the sea

Thank you for considering The Trearddur Bay Hotel for your event. In this pack you will find all the details required to plan your perfect event beside the sea. The idyllic location of The Trearddur Bay hotel, overlooking the sandy beach of Trearddur is the perfect venue for your event, with numerous sized rooms. We cater for all party sizes from a small dinner to parties of 150.

Creating fantastic home-cooked and tasty food is what we are all about. Our menus offer a selection of tempting dishes, from set menus to mouth-watering hot and cold buffets. If you would prefer to create your own bespoke menus and buffets, this is something that we are more than happy to arrange, please speak with your event planner for more details. Because every event is unique, the information enclosed covers everything you need, but is only a guide.

Come and visit us and see for yourself and tell us exactly what it is that would make your event perfect. To make an appointment or booking, please call 01407 860301.

We cannot wait to start planning your event

Kind Regards

Melanie Hughes & Kathy Murrell

Events Team

Dinner option A
£28.95 per person

Leek and potato soup with a crusty bread roll (VG)

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Roasted brisket of beef, fondant potato, fine beans, braised leek, Yorkshire pudding and beef gravy

Roast celeriac steak with a fondant potato, fine beans, braised leek and veggie gravy (VG)

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Eton mess, vanilla ice cream

Vegan chocolate cherry cheesecake, vanilla ice cream (VG)

Dinner option B
£37.50 per person

Duck liver pate,
pickled cucumber, Penderyn whisky fig and onion chutney, sourdough crisps

Goats cheese bruschetta
roasted beetroot, tomato and basil

leek and potato soup (VG)
crusty bread roll

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Baked chicken breast  
Dauphinoise potato, buttered greens, woodland mushroom sauce

Woodland mushroom wellington (VG)  
Baked new potatoes, mixed greens, vegetable jus

Pan fried salmon supreme  
Fondant potato, sugar snap peas, hollandaise sauce

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Sticky toffee pudding (VGA)
Butterscotch sauce, vanilla ice cream

Chocolate and hazelnut brownie
White chocolate ice cream, chocolate sauce

Dinner option C
£44.00 per person

Smoked haddock and prawn rillette toasted sourdough, capers and lemon

Leek and potato soup with a crusty bread roll (VG)

Pressed Ham hock terrine piccalilli and toasted ciabatta

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Pressed lamb shoulder,  
Dauphinoise potato, honey roasted carrots, tenderstem broccoli and lamb gravy

Roasted cod loin

Fondant potato, greens, romesco sauce, herb oil

Cajun spiced sweet potato roulade (VG)

Roasted green beans, crispy potatoes, vegetable curry sauce

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Biscoff cheesecake

Vanilla ice cream (VG)

Chocolate salted caramel tart

White chocolate ice cream

Banoffee choux bun

Chantilly cream, butterscotch sauce, banana compote

Buffet options A
£18.50 per person

A selection of freshly made sandwiches served on a mixture of wholegrain and white bread

Tuna and cucumber mayonnaise

Honey baked ham

Cheddar cheese and onion chutney

Egg and watercress mayonnaise

Sausage rolls

Hand raised pork pies

Mini quiche

Chunky chips

Garlic aioli

Piccalilli

Buffet option B
£24 per person

A selection of freshly made sandwiches served on a mixture of wholegrain and white bread

Tuna and cucumber mayonnaise

Honey baked ham

Cheddar cheese and onion chutney

Egg and watercress mayonnaise

Sausage rolls

Hand raised pork pies

Honey and wholegrain mustard glazed chipolata

Selection of mini quiche

Chunky chips

Garlic aioli

Piccalilli

Mini chocolate eclairs

Victoria sponge

Buffet option C
£25 per person

Grazing table

Homemade scotch eggs

Traditional hand raised pork pies

Charcuterie meats

Honey baked ham

Rosemary focaccia

Organic baked breads

Crackers

Olive oil

Balsamic vinegar

Buffalo mozzarella

Houmous

Red onion chutney

Goats cheese

Stilton

Black bomber cheddar

Grapes

Crudites

HOT BUFFET OPTIONS

Option D

£16.50 per person

Beef bolognaises pasta bake
Beef ragu, penne pasta, salad, Garlic bread, grated parmesan

Vegetable Lasagne

Layers of pasta Verdi with rich cheese sauce, roast peppers, aubergine and mushroom. Salad & garlic bread

Option E

£17.50 per person

Chicken Tikka
Butterbean & Cauliflower Goan Curry
Onion bhaji
Coconut rice
Mini Poppadom
Mango chutney

Option F

£18 per person

Fish Pie

Selection of Salmon, cod and prawn cooked in a rich cheese sauce, topped with mashed potato. Seasonal greens

Steak and ale pie

Mashed potato, seasonal greens, gravy

Afternoon Tea

£21 per person

Selection of finger sandwiches
Smoked salmon & cream cheese
Crumbly cheddar, fig and caramelized onion chutney
Egg and red pepper mayonnaise
Chicken Caesar wrap

Sausage roll

Hand reared pork pie

Scone & preserves

Rich chocolate tartlet

Macaron

Lemon drizzle cake

Fresh strawberry's

Clotted cream

Selection of teas

Earl grey

English breakfast

Fruit tea

Further dietary requirements or allergies

If you or your guests have any dietary requirements or are concerned about food allergies, you are invited to discuss this with your event planner when selecting menu items.

Confirming your event date

We can provisionally hold an event date for you for 10 days from the day of booking.

In order to confirm your reservation, we require a deposit of £100.00.

If the event date is not confirmed within the 10-day period, the date will be released.

Please note that the deposit of £100 is non-refundable and non-transferrable.