



# KING ARTHUR HOTEL

---

*Where Rustic Meets Refined*

# CONGRATULATIONS

---

You have made a great decision considering the King Arthur Hotel for your wedding. This brochure gives an insight into our stunning wedding venue and the services we offer. It also includes our packages along with food menus and drinks list.

We hope that this information will be of some help to you. Further information and photographs can be found on our website – [www.kingarthurhotel.co.uk](http://www.kingarthurhotel.co.uk)

The following are just some of the benefits from choosing the King Arthur Hotel as your wedding venue for a full daytime and evening reception:

- A personal wedding coordinator
- Yours will be the only wedding at the hotel
- Complimentary bridal suite for the happy couple on the night of their wedding including a full breakfast
- White table linen & napkins
- Complimentary use of microphone, screen & projector
- Wedding item storage
- Complimentary cake stand & knife with free cake cutting service
- Complimentary use of table name holders & table plan easel
- Accommodation available to hire but **no obligation** to fill all rooms
- Complimentary Wi-Fi

We recommend booking a private viewing so that we can show you around our beautiful venue and answer any questions you may have. All viewings are by appointment so please contact the wedding team on 01792 390775 or email [weddings@kingarthurhotel.co.uk](mailto:weddings@kingarthurhotel.co.uk)



*Hitched*  
wedding  
awards  
**2025**

**WINNER!**















































# KEY VENUE FACTS

---

Nestled in the heart of the Gower countryside, our venue offers a breathtaking setting for your special day. From beautifully landscaped gardens with a serene lily pond and wildflower meadow to charming rustic interiors, we provide the perfect blend of elegance and natural beauty – a place where rustic meets refined.

Our experienced wedding team, with over 50 years of expertise, will ensure every detail is taken care of, allowing you to relax and enjoy your celebration. Whether you're dreaming of an intimate gathering or a grand affair, we offer flexible options to suit your vision.

- Winner of BEST WEDDING VENUE in South & Central Wales for the last 2 years
- Extensive landscaped gardens, including a lily pond & meadow
- Licensed venue for Civil Ceremonies in Swansea
- Outdoor ceremonies available April - September (weather dependant)
- On-site accommodation for over 40 adults (no obligation to fill)
- Rustic, Gower countryside venue just 20 minutes from Swansea & the M4
- Minimum of 60 adults (depending on package)
- Maximum of 140 adults for the wedding breakfast & 200 for the evening reception
- On-site catering with an extensive menu choice
- Flexible payment options





---

# PRICING & PACKAGES





# Ultimate Wedding Package

This Package Includes:

Civil Ceremony Hire

A choice of 4 canapes per adult

Premium Three Course Wedding Breakfast for 70 adults

Consultation with the head chef to choose a bespoke menu

Premium Drinks Package including a champagne toast

Ultimate King Arthur BBQ Buffet for 70 adults

Resident DJ

Choice of fairy lighting

Complimentary menu tasting (for 4 Adults)

Complimentary Bridal suite for one night with breakfast\*

Looking for you & your guests to stay the night before? Book a Friday Wedding

£13,750 for 2025

£14,650 for 2026

\*Subject to availability Terms and conditions apply. Price based on a minimum of 70 adults.

Additional costs for extra guests: 2025 £167.45 | 2026 £181.00



# Bespoke Wedding Package

Thursday, Friday or Saturday weddings, April - October

This Package Includes:

A Three Course Wedding Breakfast for a minimum of 70 adults\*

An Evening Buffet for a minimum of 70 adults\*\*

Venue Room Hire\*\*\*

Bridal Suite for one night with breakfast

Looking for you & your guests to stay the night before? Book a Friday Wedding

From £8120 for 2025

From £8540 for 2026

\* Starting price menu only \*\* Starting price buffet only \*\*\* Excludes civil ceremony hire

Terms and conditions apply. Excludes bank holidays.

Price based on a minimum of 70 adults, additional costs for extra guests.





## Mid-Week Package

### Monday - Wednesday Weddings \*

This Package Includes:

A Three Course Wedding Breakfast for a minimum of 60 adults\*\*

An Evening Buffet for a minimum of 60 adults \*\*\*

Civil Ceremony hire

Essential Drinks Package

Sweet Table

Bridal Suite for one night with breakfast

Option for you and your guests to stay the evening before at the hotel \*\*\*\*

**From £7200 for 2025**

**From £7700 for 2026**

\*Excludes Bank Holidays & Christmas School Holidays

\*\*Starting price menu only. \*\*\*Starting price buffet only \*\*\*\*subject to availability

Terms and conditions apply. Price based on a minimum of 60 adults, additional costs for extra guests



## Winter Wedding Package

### November - March Weddings \*

This Package Includes:

A Three Course Wedding Breakfast for a minimum of 60 adults\*\*

An Evening Buffet for a minimum of 60 adults\*\*\*

A Complimentary Bridal Suite for one night with breakfast

**From £6000 for 2025**

**From £6400 for 2026**

\*Excluding Christmas School Holidays \*\*Starting price menu only \*\*\*Starting price buffet only

Terms and conditions apply. Price based on a minimum of 60 adults, additional costs for extra guests

# PRICING

---



## Civil Ceremony Charge

**2025** £750

**2026** £795

*For an evening only wedding with no reception or a civil ceremony only, please speak to a wedding coordinator. Please contact Swansea Registrar's for their availability and fees.*

## Canapés (per person)

**2025** £12.95

**2026** £14

## Children's meals

**2025** £25

**2026** £25

## Additional Daytime Reception Guests

**2025** from £90

**2026** from £95

## Additional Evening Guests (for all packages)

Street Food

**2025**

**2026**

£26

£27

Artisan Grazing Buffet

£28

£29

Spice Trail

£29

£30

Eastern Market Place

£29

£30

Hog Roast

£29

£31

BBQ

£30

£32

## Resident DJ:

**2025 & 2026** £400

Our menu ideas for your daytime reception and evening buffet are enclosed. Please note that the prices per person quoted above will depend on your menu choices. (\*additional surcharge applies for this option)

Looking for a less traditional wedding? If a formal plated three-course meal isn't your style, we also offer more relaxed, informal dining options—just ask your wedding coordinator



## B&B TARIFF 2026

<b>Small King</b> (Main building)	<b>£115</b>
<b>Small Twin/Double</b> (Main building)	<b>£110</b>
<b>Large Twin/King</b> (Annexe)	<b>£150</b>
<b>Deluxe King</b> (Annexe)	<b>£160</b>

**Guinevere's Cottage** **from £180**  
Well behaved dogs welcome (additional cost)

*All rooms rates based on two people sharing and include breakfast  
Prices valid from 1st March 2026 - 28th February 2027*

**Book a room online at**  
**[www.kingarthurhotel.co.uk](http://www.kingarthurhotel.co.uk)**

### *Winter Accommodation Offer*

**Stay from £75 per night!**

Minimum 2 night stay, Sunday - Thursday only.

1st November 2026 - 28th February 2027

*(Excluding Christmas Term Time)*

*Terms and Conditions apply*

**Looking to stay longer?**

Take a look at our self catering cottage apartments

## COTTAGE APARTMENTS TARIFF 2026

### ONE BEDROOM COTTAGE APARTMENTS

#### LOWER SANCTUARY

	LOW SEASON	MID SEASON	PEAK SEASON
Week	£650	£900	£1125
Short Break	£450	£575	£650

#### LOWER BRYNFIELD

	LOW SEASON	MID SEASON	PEAK SEASON
Week	£725	£975	£1200
Short Break	£500	£625	£700

### TWO BEDROOM COTTAGE APARTMENTS

#### UPPER SANCTUARY

	LOW SEASON	MID SEASON	PEAK SEASON
Week	£750	£1000	£1275
Short Break	£525	£650	£750

#### UPPER BRYNFIELD

	LOW SEASON	MID SEASON	PEAK SEASON
Week	£825	£1075	£1350
Short Break	£575	£700	£800

Changeover days are Friday and Monday

*Well behaved dogs welcome (additional cost)*

*Prices valid from 1st March 2026 - 28th February 2027*

**Looking for a shorter stay?**

**Book a room online at [www.kingarthurhotel.co.uk](http://www.kingarthurhotel.co.uk)**

---

# WEDDING BREAKFAST MENUS





# CANAPES

---



Please choose four items

## **Classics**

Chef's Pork and Apple Sausage Rolls  
Shot Glass of Scampi and Fries  
Deep Fried Popcorn Cockles  
Beef and Horseradish Yorkshire Pudding

## **Vegetarian**

Spring Rolls Feta, Tomato and Olive Skewer  
Caerphilly Cheese and Shredded Vegetable Filo Parcels

## **Mini Toasts**

Welsh Rarebit Tomato and Basil Bruschetta  
Whipped Pant Ys Gawn Goats Cheese, Olives, Tomato, Basil  
Chicken Liver Parfait and Onion Puree

## **Canape Spoons**

Salmon Mousse and KA Gin Cured Salmon  
Korean Belly Pork and Som Tam  
Smoked Haddock and Bacon Mousse

*Accompanied with marinated olives*

# STARTERS

---



Please choose two (*Including a vegetarian option*)

## **Spring / Summer**

Leek, Potato & Spinach Soup, Croutons & Chives

Asparagus, Pea & Mint Soup, Croutons & Chives

Prawn, Crab & Smoked Salmon Cocktail, "Bloody Mary" Cocktail Sauce

BBQ Pulled Pork Rillette, Apple & Ginger Compote, Pickled Vegetable Salad, Toasted Croute

Croquette of Confit Lamb, Mint Pea Puree, Pea Shoots, Pickled Carrot

Tartlet of Feta Cheese, Roasted Pepper & Balsamic Onions, Olive Tapenade & Roquette Salad

## **Autumn / Winter**

Butternut Squash, Carrot and Ginger Soup

Cream of Gower Vegetable Soup

Terrine of Chicken and Pork, Roast Pepper Salad, Grain Mustard Dressing

Chef's Thai Crab & Fish Cakes with Pickled Asian Vegetable Salad

Confit Duck Bon Bons, Apple & Walnut Salad and Plum Sauce

Baked Pant Ys Gawn Goats Cheese, Sundried Tomato & Pesto Tart, Dressed Leaves  
& Tapenade

*Served with freshly baked breads & Welsh salted butter*



# MAIN COURSE

---



Please choose two from below (*Alternatively see our Traditional Roast Dinner Menu*)

## Spring / Summer

Chicken Breast filled with Feta Cheese, Sun Blushed Tomato and Basil, wrapped in Carmarthen Cured Ham, served with Pesto Cream Sauce, Sauteed Oregano New Potatoes

Rump of Welsh Lamb, served with Celeriac Puree, Dauphinoise Potatoes and a Madeira Jus

Baked Herb Crusted Cod Fillet, Butternut Puree, Fondant Potatoes, Served with Lemon, Herb & Caper Salsa

Salmon Fillet, Roasted Balsamic Tomatoes & Red Peppers with Garlic & Herb Sauteed New Potatoes, Salsa Verde

Medallions of Welsh Beef, Celeriac Puree, Dauphinoise Potatoes, Au Poivre Sauce\*

## Autumn / Winter

Porchetta Rolled Pork Loin served with Fondant Potato, Cider and Mustard Sauce  
Slow Roast Braised Lamb Shank, Rich Rosemary and Madeira Jus, Champ Potato

Breast of Free-Range Chicken, Mushroom and Smoked Bacon Sauce, Celeriac Puree, Dauphinoise Potatoes

Slow Braised Daube of Beef, Baby Onions, Carrot and Leek Gravy, Horseradish Creamed Potatoes

Fillet of Salmon, Prawn & Dill Cream Sauce, Dauphinoise potato

*All served with seasonal vegetables*

*\*supplement fee applied*

# MAIN COURSE

---



## Vegetarian Options

Baked Aubergine filled with Summer Vegetables in a rich tomato sauce, Topped with a Herb Crust served with Garlic and Herb Sautéed Potatoes and a Red Pepper Coulis

Tofu & Shredded Hoisin Vegetable Strudel, Sweet & Sour Vegetable Sauce

Wild Truffled Mushroom, Spinach and Rice Croquettes with Minted Pea, Courgette & Mushroom Ragout in a Cream Sauce

Moroccan Spiced Vegetable and Apricot Tagine, Citrus and Herb Cous Cous Crust

---

## Traditional Roast Dinners

**Choose two roast dinners plus the nut roast dinner as your vegetarian option**

Sirloin of Welsh Beef, Yorkshire Pudding and Roast Gravy

Thyme Roasted Chicken, Sage & Onion Stuffing and Roast Gravy

Loin of Welsh Pork, Caramelised Apple Sauce, Roast Gravy

Crown of Pembrokeshire Turkey, Sage & Onion Stuffing, Roast Gravy

Roast Vegetable & Apricot Nut Roast, Onion Gravy

*(Available anytime and served with Roast Potatoes, Seasonal Roots and Greens)*



# DESSERTS

---



Please choose two from below

## Spring / Summer

Original Gower Cottage Brownie & Joes Vanilla Ice Cream

Salted Caramel & Blondie Cheesecake with Seasonal Fruit & Toffee Sauce

Classic Lemon Tart, Served with Raspberry Sorbet & Seasonal Fruits

Mango and Coconut Pannacotta, Pineapple Salsa, Shortbread Biscuit

Chef's Eton Mess and Clotted Cream Ice Cream

Raspberry & White Chocolate Brulee, Aberffraw Shortbread Biscuit

Trio of Lemon - Lemon and Coconut Sponge, Lemon Posset and Lemon Curd Tart

## Autumn / Winter

Caramelised Apple & Toffee Crumble Tartlet, Vanilla Custard

Chocolate Orange Gower Cottage Brownie & Clotted Cream

Vanilla Baked Cheesecake with Winter Berry Compote

Sticky Toffee Pudding served with Barti Rum Butterscotch Sauce

Profiteroles filled with Chantilly Cream, Chocolate Sauce & Strawberry Salsa

Selection of Welsh Cheeses and Biscuits\*

*Served with Freshly brewed Gower Coffee & Mints*

*\*supplement fee applied*

# LITTLE GUESTS MENU

---



Suitable for up to 12 years old

## Main Course

Pork & Leek Sausages with Home cut Chips

Plant based Sausages with Home cut Chips VE

Cheeseburger in a Bun with Home Cut Chips

Fish Fingers with Home Cut Chips (*made with 100% cod fillet*)

Chicken Nuggets with Home Cut Chips (*made with chicken breast*)

Hand carved ham with Home Cut Chips

Mini Adult Main

*All above served with a choice of Peas or Beans*

Mac & Cheese V

## Dessert

Joe's Vanilla Ice Cream & Wafer Sugar Curl

Fresh Fruit Salad

Mini Adult Dessert

**2025 & 2026** £25 per child



# EVENING BUFFETS

---

## STREET FOOD



Please choose one of the following options:

### Pizzas and Fries

Freshly baked pizzas with creamy mozzarella & a tomato base:

Margherita  
Pepperoni  
Meat Feast  
Hawaiian

Served with:  
French fries  
Fresh salads

### Chippy Lane

Mini Fish in Batter  
Pork & Leek Sausages  
Homemade Chips  
Curry Sauce  
Mushy Peas  
Pickles

### Gourmet Burger Bar (Build your own burgers)

KA Burger in a Bun:  
8oz Ground Beef Patty  
Melted Cheese  
Fried Onions

Toppings  
Streaky Bacon  
Beef Tomato  
Gherkins  
Baby Gem Lettuce

Served with:  
French Fries  
Homemade Classic Coleslaw  
Choice of Sauces

*Vegetarian and vegan options available on request*

# EVENING BUFFETS

---



## **King Arthur Artisan Grazing Buffet**

Selection of Cured Meats  
Platter of Welsh Cheeses  
Chutney, Balsamic Onions, Cornichons  
Marinated Olives  
Celery and Seasonal Fruits  
Tomato and Herb Salad  
Assorted Artisan Breads  
Houmous and Guacamole  
Spiced Falafel  
Savoury Crackers and Breadsticks

## **Eastern Market Place**

Korean Pork Belly, Miso Glaze and Sesame Seeds  
Chicken with Spring Onion and Oyster Sauce  
Duck in a Sticky Orange, Garlic and Ginger Sauce  
Skewer of Prawns with Sweet Chilli, Ginger and Spring Onions  
Sticky Jasmine Rice  
Fine Singapore Noodles  
Som Tam Salad

## **Spice Trail**

Thai Green Chicken Curry  
Korean Honey & Ginger Belly Pork, Miso Glaze  
Chicken Tikka Masala  
Kimchi Salad  
Chefs Som Tam Salad  
Bombay Style New Potatoes, crispy onions  
Vegetable Rice Salad  
Poppadoms and Mango Chutney

*Vegetarian and vegan options available on request*



# EVENING BUFFETS

---

## Spitfire Hog Roast Feast

Large Hog Roast Cooked and Carved in View

Homemade Sage & Onion Stuffing

Apple Sauce

Crackling

Selection of Fresh Bread Rolls

Seasoned Potato Wedges

Fresh Green Salad

Homemade Classic Coleslaw

Tomato and Herb Salad

Accompanying Sauces

Vegan Burgers (available on request)

(Minimum of 100 guests)

## BBQ by day

*Instead of a traditional three course meal why not have a BBQ for your daytime meal?*

Simply choose any 4 items from the Ultimate King Arthur BBQ buffet to be served with BBQ accompaniments and Artisan Breads

Followed by dessert platters

## Ultimate King Arthur BBQ

cooked over Welsh Charcoal

### Section 1 Choose one from the below

Beef Burgers in a bun, sautéed onions

or

Lamb and Mint Burgers in a bun, sautéed onions

### Section 2 Choose two from the below

Korean Spiced Belly pork

Minted Lamb Cutlet

Salmon and Prawn Kebab

Greek Lamb Kofta

Teriyaki Chicken kebab

Pork & Leek Sausages

Cajun Spiced Breast Chicken

BBQ Spare Ribs

Teriyaki Beef Kebab

Thai Monkfish & King Prawn Skewer

Served with:

French fries

Mini corn on the cobs

Mixed leaf salad

Rustic coleslaw

# RECEPTION DRINKS

---

## Post Ceremony/Arrival Drinks 2025



### Summer Drinks

Aperol Spritz	<b>2025</b> £9.50
Mimosa	£8.75
Passionfruit or Raspberry Bellini	£8.75
Dressed Summer Pimms	£9.00
King Arthur Gin & Tonic	£9.00

### Winter Drinks

Mulled Cider	£7.50
Hot Chocolate with Barti Rum	£7.75
Mulled Wine	£7.50

### Bottled Drinks

Corona and fresh lime (330ml)	£6.75
Budweiser (330ml)	£6.75
Peroni (330ml)	£6.75
Punk IPA (330ml)	£6.95
Gower Brews Langland Welsh Lager (330ml)	£6.95
Gower Brews Oxwhich IPA (330ml)	£6.95

Orchard Gold Cider (500ml)	
Gower Gold (500ml)	£7.75
Gower Power (500ml)	£7.75
	£7.75

### Cans (440ml)

Tiny Rebel	
(min order 12- Cwtch, Cali Pale or Clwb Tropica)	£7.00

### Soft Drinks

Jug of Orange Juice	£9.50
Jug of Cloudy Lemonade	£9.50
Jug of Elderflower Presse	£10.50

We allow a maximum of two alcoholic drinks plus a soft drink option. We can also source kegs of ale for your guests to enjoy a local pint. Please see a wedding coordinator for further details. An extensive range of cocktails are available from £9.50 each



# DRINKS PACKAGES

---



## Excalibur Essentials Drinks Package – A classic and refined selection.

**2025** £22pp **2026** £23pp

### Reception Drink

Maximum of two of the following  
Cava, Mimosa, Bellini, Prosecco,  
Mulled Wine, Peroni, Corona or  
Budweiser

### Table Wine

A glass of red, white or rose  
choose from Villarrica or Buffalo  
Ridge)

### Toast Drink

A glass of prosecco

## Camelot Celebrations Drinks Package – A slightly more generous offering for your guests

**2025** £25pp **2026** £26.50pp

### Reception Drink

Maximum of two of the following  
Cava, Mimosa, Bellini, Prosecco,  
Mulled Wine, Peroni, Corona or  
Budweiser

### Table Wine

Two bottles of red, white or rose  
per table  
(choose from Villarrica or Buffalo  
Ridge)

### Toast Drink

A glass of prosecco

## Lancelot's Legendary Drinks Package – A lavish selection fit for King Arthur himself

**2025** £35pp **2026** £40pp

### Reception Drink

Maximum of any two drinks from  
our reception drinks list

### Table Wine

Three bottles of red, white or  
rose to accompany your  
wedding breakfast

### Toast

A glass of champagne

A more extensive wine list is available on request

We do not allow corkage

Prices are subject to change, please see details in the terms and conditions

# WINE LIST

---



## Red Wines

**Villarrica Merlot (Maule Valley, Chile) £27**

Erupts with plum and luscious damson fruit, gentle overtones of spice and cloves add depth and complexity.

**Villarrica Cabernet Sauvignon (Maule Valley, Chile) £27**

Firm tones of concentrated ripe plum and soft leather, with hints of spice in the background. A fine match for the fullest flavoured meat dishes.

**Picada P15 Malbec (Patagonia, Argentina) £33**

Intense purple in the glass, this Patagonian Malbec has a nose of morello cherries, ripe plums and a subtle hint of violets.

The palate shows decent weight and plenty of fruit, sweet tannins and good acidity.

**MC Excellens Cuvée Especial Crianza (Rioja, Spain) £32**

A standout Crianza that shows a bouquet of ripe fruits and refined oak. Well integrated, good body with a smooth elegant texture.

**Franschhoek Cellar Shiraz (Western Cape, South Africa) £30**

Powerful, rich and spicy with soft & smooth tannins, well balanced with layers of flavours and a long finish showcasing the violet, black pepper, cassis and mint flavours.

## White Wines

**Villarrica Sauvignon Blanc (Maule Valley, Chile) £27**

Is fresh, crisp and vivacious, with citrus and tropical fruit evident.

**Pinot Grigio Delle Venezie Doc Organic (Italy) £29.50**

A wonderful balance of fresh fruit nuances, with hints of pears and a touch of lemon. A great all round wine.

**Allan Scott Sauvignon Blanc (Marlborough, New Zealand) £33.50**

Fresh, zesty, juicy and full, this fruit driven new world style wine will excite the senses without the racy overload. Tropical fruit with a fresh herbaceous character balanced with zesty passionfruit and a dry finish.

**Saint Marc Reserve Chardonnay (Languedoc, France) £28**

A well-crafted, fresh white from the South of France, with loads of ripe apple, pear and cream flavour.

**MC Excellens Verdejo (Rueda, Spain) £30**

Fresh and fragrant bouquet of minerals, lychees and a hint of fennel. Delicious and well balanced in the mouth where it's lively character lingers on the palate.

# WINE LIST

---



## Rose Wines

**Marques de Caceres Rosado (Rioja, Spain) £30**

Vivid, pale raspberry colour Charming bouquet of red berries, lusciously fresh and fruity on the palate with a good structure.

**Buffalo Ridge Zinfandel Rose (California, USA) £29**

Refreshing and easy drinking with sweetness and a hint of ripe red fruits

## Sparkling Wines and Champagnes

**Marques de Caceres Cava Brut (Penedes, Spain) £33**

Pale straw colour revived by fine bubbles. Bouquet of citrus fruits with notes of brioche. Charming and round in the mouth with a refreshing balanced structure.

**Allan Scott Cecila Brut (Marlborough, New Zealand) £40**

This wine is a blend of Chardonnay and Pinot Noir grapes. The aromas are lemons and yeast, but slightly restrained, not giving anything away. The palate builds from the lemon citrus entry to a full, rich but crisp and clean finish.

**Prosecco DOC Borgo del Col Alto nv (Veneto, Italy) £34**

Light, fresh and easy drinking, with a delicious grapy flavour and delicate with persistent bubbles.

**Barocco Prosecco DOC Rose, Extra Dry (Veneto, Italy) £34**

A delicate pink sparkling prosecco. It is fragrant with summer fruit aromas, fresh and lively on the palate, dry, crisp and easy to drink.

**Laurent Perrier Brut N/V (Champagne, France) £75**

This Champagne has a delicate yet complex nose with hints of citrus fruit and a good balanced palate.

**Laurent Perrier Rose N/V (Champagne, France) £98**

Very crisp and fresh with strawberry, redcurrant, raspberry and black cherry flavours. Intensely fruity opening up to provide a melange of flavours, with great length, rounded and supple on the finish.

**Pommery Brut Royal, (Champagne, France) £75**

Pale yellow with faint green highlights. On the nose, lively and cheerful, fresh, light-hearted, fine, delicate and generous. On the palate, elegant and lively.

**Gruet Brut Champagne (Champagne, France) £49**

The nose is floral and honeyed with notes of green apple and citrus coming through on the palate. Balanced, fresh and lively.



# NON-ALCOHOLIC

---



## Non- Alcoholic Reception Drinks

Noughty Mimosa	£7.00	Guinness 0% (440ml)	£6.75
Passionfruit or Raspberry Noughty Bellini	£7.50	Staropramen 0% (330ml)	£6.75
Gordons 0% Gin & Tonic	£8.50	Doom Bar 0% IPA (500ml)	£6.75
		Rekorderlig Strawberry & Lime 0% (500ml)	£6.75

---

## Non-Alcoholic Wine List

### Red Wine

Torres Natureo De-alcoholised Red £26

Intense and sensual, with exquisite blackberry aromas and a touch of spice Soft, supple, and delicious on the palate

### White Wine

Torres Natureo Muscat De-Alcoholised White £36

Delicate aroma of golden apples. Smooth, luscious, but fresh on the palate with a sensual nuance reminiscent of quince jam.

### Rosé Wine

Torres Natureo De-alcoholised Rosé £26.50

Raspberry colour with soft coppery highlights and delicate cherry jam aroma Smooth, fresh, luscious on the palate, with undertones reminiscent of sour candy.

### Sparkling Wines

Thomson & Scott Alcohol Free Noughty Sparkling £27.50

Elegant pale colour with a crisp and ripe apple scent accompanied by a touch of sweetness.

---

## Avalon Essence – Alcohol-Free Drinks Package (Minimum of 3 guests)

**2025 £22**

### Reception Drink

Mimosa, Bellini, Noughty,  
Peroni 0%, Staropramen 0%,  
Doom Bar 0%

### Table Wine

A glass of red, white or rose to  
accompany your wedding  
breakfast

### Toast

A glass of Noughty sparkling  
wine

# COMPLEMENT YOUR WEDDING

---



## KA Gin Station

Selected King Arthur Gins, Fever Tree tonics & have your dedicated bartender pouring them for you!  
**2025** £460 **2026** £480 (Based on a minimum of 40 drinks)

## Joe's Ice Cream Station

Surprise your guests with our Joe's Ice Cream Frozen Range Vanilla, Strawberry or Biscoffi served with sprinkles, sauces & a wafer  
**2025** 50 scoops for £275 75 scoops for £310 100 scoops for £385

## Beer Tap/ Barrel

Perfect for reception & evening drinks! Buy a barrel (88 pints)  
Beer Tap **2025** Madri £580 Cold River Cider £570 **2026** Madri £595 Cold River

## Mini KA Gin Favours

The perfect gift for your guests- £4 per mini gin, choose from signature, pink or blood orange

## Dessert Platters

A selection of mini sweet treats including chocolate fudge brownies & mini cheesecakes.  
Accompanied with fresh fruit **2025** £8.50pp **2026** £9.50pp

## Outdoor Games

Bundle Includes: Giant Jenga, Cornhole, Ring Toss, Giant Connect Four **2025** £180 **2026** £190

## Beer Pong

Includes beer pong mat, red cups, ping pong balls plus 4 pitchers of your chosen beer **2025** Carling £120 Madri or Stella £140 **2026** Carling £130 Madri or Stella £150 (Premium beers from £170)

## Cheese Platters

A selection of Welsh cheeses, crackers, grapes & chutneys to enjoy with your evening buffet  
**2025** £11p **2026** £12pp

## Doughnuts

Selection of mixed ring doughnuts topped with icing & sprinkles **2025** £3 each **2026** £3 each

## Sweet Table

A selection of 9 jars of sweets includes bags, tongs & scoops!  
**2025** £175 **2026** £185 Top up for an extra £50!



# LIGHTING

---



Our range of fairy lights and festoons add that extra special touch to your wedding. Our wedding gift to you from us are the festoons on the drive way, the fairy lights in the willow tree and the fairy lights wrapped around the pillars in Avalon.

You may like to add on some extra for your big day:



Fairy lights wrapped around the beams:  
Curtain of Fairy lights for ceremony:  
Fairy lights straight across the beams:  
Festoons on the beams:

2025	2026
£245	£265
£225	£250
£200	£225
£200	£225





# TERMS & CONDITIONS

---

## King Arthur Hotel Terms and Conditions Wedding Bookings

### Introduction

Please find set out below the Terms and Conditions upon which The King Arthur Hotel Gower Ltd will deliver your Wedding Package. Please read these Terms carefully and make sure you understand them. They tell you how we will deliver your Wedding Package, how you and we may make changes or end the contract, what to do if there is a problem and other important information. If there are any terms you don't understand please do not hesitate to contact us. You can contact us by calling us on 01792 390775 or emailing us at [weddings@kingarthurhotel.co.uk](mailto:weddings@kingarthurhotel.co.uk)

### Making Your Booking

A provisional booking can be made for the date of your choice and will be held for a maximum of 14 days. To confirm your booking, we need you to sign and accept the proposal given to you by the wedding team and to pay a non refundable reservation fee of £500. Once we receive your payment and signed proposal agreeing to our terms and conditions, your booking is confirmed.

### Price and Payment

We will discuss with you our wedding packages and provide you with an initial quotation setting out the details of your Wedding Package, our price and any other necessary information. Our Quotation will set out the minimum price you will pay for your Wedding Package. Twelve months prior to your wedding, a second non-refundable payment of £1000 is required. A further non-refundable payment of £1000 is payable six months before your wedding. The final balance of your payment is to be paid no later than 28 days before your wedding date.

All bookings and payments are non transferable. We reserve the right to amend our prices in the event of unforeseeable circumstances. This could include an increase in VAT rate. If you do not make any payment by the due dates (without prior arrangement), we will cancel the booking without notice. Please note that if a third party has agreed to pay any part of the price you remain responsible for the payment if it is not made by that third party.

### Your Wedding Package

The general content of your wedding package will be set out in your quotation or as otherwise subsequently agreed with us in writing by email. Certain components cannot be fixed at the time of your booking as they may depend on the number of guests attending and the confirmation of your menu choices and will be finalised with you in the period leading up to your wedding. We will require you to provide us with certain information to enable us to do this. You will provide this information by the dates requested by us and will ensure all such information is complete and accurate.

-You must inform us of the final number of guests attending your wedding and confirm all menus, dietary requirements and timings no later than four weeks prior to your wedding date.

-Once you have confirmed the final numbers, you will be charged for that number of guests and no refund will be made should any guests not attend the wedding.

-Subsequent increase in numbers will require payment at the time such numbers are notified to us (no later than 72 hours prior to your wedding)

# TERMS & CONDITIONS

---

## King Arthur Hotel Terms and Conditions Wedding Bookings

-If your Wedding Package specifies a minimum number of guests, should your numbers fall below the numbers specified you will still be charged for the minimum number.

-Unless we agree otherwise, only food and drink supplied by us may be consumed at your wedding. Where you supply food and drink, we shall not be liable for any injury to persons resulting from the consumption of such food or drink.

-Accommodation bookings for the night of your Wedding must be finalised and received by us no later than ten weeks before your wedding. Accommodation required for additional nights is subject to availability and by prior arrangement only.

- We do not accept any liability for any damage or loss of the personal belongings and gifts, monetary or otherwise where they are left unattended on the premises or in any vehicle on the premises.

-The only evening entertainment permitted for your evening reception is our Resident DJ or a live band PLUS our Resident DJ

-Live bands are not permitted to provide a DJ service.

## Your Obligations and Responsibilities

If your Wedding ceremony is to be held at the King Arthur it is your responsibility to book the Registrar. We recommend you do this as soon as possible to ensure they are available for your wedding date. The Swansea Registrar can be contacted on 01792 636188.

-You are responsible for determining the suitability of all third party suppliers you will be using to supply services and products. You will enter into a direct supply contract with them and we shall have no responsibility for the services or products they will be supplying. You will ensure that any third party suppliers hold public liability insurance and will supply us with a copy on request.

-If your wedding package specifies a maximum amount of time on the premises or a start and finish time, you will ensure that these times are adhered to.

-We have a zero tolerance to the consumption of illegal substances at The King Arthur. Should you or your guests be found in the possession of or under the influence of any illegal substance, you or your guests will be asked to leave the premises.

-We will not tolerate any abusive behaviour towards our staff or other guests and we reserve the right to remove any persons acting inappropriately from the premises.

-All children attending your wedding must be supervised by a responsible adult at all times. Children must not be allowed to wander unaccompanied on the premises at any time.

-You will ensure that biodegradable confetti only is used at the King Arthur. We do not permit the use of confetti cannons, Chinese lanterns or fireworks.

-You are responsible for any damage you or your guests cause to The King Arthur, it's contents, fixtures and fittings. You shall pay to us the amount required to make good such damage including compensation for loss of business while such damage is being repaired.

# TERMS & CONDITIONS

---

## King Arthur Hotel Terms and Conditions Wedding Bookings

-You must comply with and use reasonable endeavors to ensure that your guests comply with all of our reasonable instructions intended to ensure the safety of property and/or people at The King Arthur. We are concerned for the Health and Safety of you and your guests and that of our employees and property and you agree to comply with any requests to which we make in the course of ensuring this.

-Any items left from your wedding must be collected the day after your wedding. Any items not collected we will assume are unwanted and will be disposed of.

-We strongly recommend that you take out wedding insurance.

### Cancellation by you

If you want to cancel a confirmed booking, you must do so in writing signed by both parties within 72 hours of notifying us. Alternatively, both parties must email us from their personal email address within 24 hours of notifying us.

### Cancellation by us

We reserve the right to cancel your booking without liability to you and without any obligation to refund any payments received if:

- You do not pay any of the scheduled payments on time without prior arrangement with us; or
- You do not provide us in accordance with agreed timescales information we require from you to enable us to deliver your Wedding package; or
- You fail to comply with these terms in any other material way and do not remedy the failure within seven days of us asking you to in writing.

### Events outside our control

We shall not be liable or responsible for any failure to perform, or in delay of performance of, any of our obligations under these Terms that is caused by an Event outside our control. An Event Outside Our Control means any event beyond our reasonable control, including but without limitation serious damage to the venue, serious adverse weather conditions, flood, earthquake, subsidence, strikes, civil commotion, riot, acts of government, invasion, acts of terrorism, war (whether declared or not), fire, explosion, epidemic, pandemic, or other natural disaster, interruption of utility services such as gas, electric or water. In these circumstances we shall use every effort to notify you as soon as is reasonably practical if as result of such an event we are unable to deliver the Wedding Package and believe that we have no alternative but to cancel your booking

-NTC220125





01792 390775 [www.kingarthurhotel.co.uk](http://www.kingarthurhotel.co.uk) [weddings@kingarthurhotel.co.uk](mailto:weddings@kingarthurhotel.co.uk)

HIGHER GREEN REYNOLDSTON GOWER SWANSEA SA3 1AD

---

\*Photography by My Big Day Photos, Katy Tainton, Michelle Huggleston, Lauren Amelia, Marc Smith Photography,  
Oliver Rees Photography, Gareth Jones Photography, Rosie May Photography