

Charity, Association and Festival Weekend's By Ramada Swansea

We can offer bespoke packages tailored to suit your needs.

Located in the green and leafy Swansea Vale just 4 miles north of the city this modern hotel is an ideal location for your event.

You can relax and enjoy the occasion whilst our experienced and professional team ensure that you have the best possible experience. The Lakeside Suite is a spacious room with natural daylight that can cater for up to 100 guests for your Private Dinner or 180 guests for private buffet. The hotel boasts a large tree line lawn area to the rear, and just a short walk away is the Fendrod Lake with spectacular views and a 1 mile walk around its perimeter.

All our banqueting Suites are on the ground floor, with easy access from our car park. The Hotel will provide you with your own complimentary menu cards and table plans plus free menu tasting for the organiser.

There are 180 free car parking spaces or arrive in style with use of the Hotel's own Helipad. You could also use the local lake for a spot of fishing!

The Hotel has 119 en-suite bedrooms & Suites, equipped with flat screen LCD TVs featuring in-room entertainment, trouser press and complimentary hospitality tray. The bedrooms offer a contemporary feel, and include a number of adapted fully accessible rooms. The hotel Leisure club is the perfect place to unwind, with a heated pool and sauna, or for the more energetic our gym is just the place to burn off those calories.

For further information on locations of Ramada Jarvis hotels, why not visit our website at www.ramadajarvis.co.uk/associations

Or contact our sales office on
Tel: 01792 315414
Email: csales.swansea@ramadajarvis.co.uk
We look forward to hearing from you

Price Guides

*Standard Package	Full Weekend	£109.00
	One Night Only	£69.00
	Banquet Only	£29.95
*Premier Package	Full Weekend	129.00
	One Night Only	£79.00
	Banquet Only	£39.95
*Deluxe Package	Full Weekend	£159.00
	One Night Only	£99.00
	Banquet Only	£49.95

Accommodation packages are based on 2 sharing. £20 Single supplements apply

Package Prices

We have built three main packages options, which are available for a festival dinner, Saturday night break or a weekend break, with added extras to create the ideal package for your needs

Standard Packages

Gala Dinner

Includes 3 Course Gala Menu
Tea, Coffee and Mints and Raffle Prize
£29.95 per person

One night package

Includes 3 Course Gala Menu
Tea, Coffee and Mints and Raffle Prize
Bed and Breakfast accommodation
Free accommodation for the organiser & partner
£69.00 per person

Two Nights Package

Friday nights 3 course dinner in hotel restaurant
Friday nights Bed and Breakfast accommodation
Saturday nights 3 Course Gala
Tea, Coffee and Mints and Raffle Prize
Free accommodation for the organiser & partner
Saturday Nights Bed and Breakfast accommodation
£109.00 per person

*Supplements to these prices may apply at certain hotels during peak periods.

Premier Packages

Gala Dinner

Includes 3 Course Gala Menu
Tea, Coffee and Mints
Raffle prize
Table Centres
Disco

£39.95 per person

One night package

Includes 3 Course Gala Menu
Tea, Coffee and Mints
Raffle Prize
Disco & Dance Floor
Table Centres
Free accommodation for the organiser & partner
Bed and Breakfast accommodation

£79.00 per person

Two Nights Package

Friday nights 3 course dinner in hotel restaurant
Friday nights Bed and Breakfast accommodation
Saturday nights 3 Course Gala
Tea, Coffee and Mints
Raffle Prize
Disco & Dance Floor
Table Centres
Free accommodation for the organiser & partner
Saturday Nights Bed and Breakfast accommodation

£129.00 per person

*Supplements to these prices may apply at certain hotels during peak periods.

Deluxe Packages

Gala Dinner

Includes 3 Course Gala Menu
Cheese Platter
Tea, Coffee and Mints
Master of Ceremonies
Raffle prize
Table Centres
Disco Entertainment
Bouquet of flowers for the Organiser
Free accommodation for the organiser & partner in an upgraded room
£49.95 per person

One night package

Includes 3 Course Gala Menu
Cheese Platter
Tea, Coffee and Mints
Master of Ceremonies
Raffle prize
Table Centres
Disco & Dance Floor
Bouquet of flowers for the Organiser
Free accommodation for the organiser & partner in an upgraded room
Bed and Breakfast accommodation
£99.00 per person

Two Nights Package

Friday nights 3 course dinner in hotel restaurant
Friday nights Bed and Breakfast accommodation
Saturday nights 3 Course Gala
Cheese Platter
Tea, Coffee and Mints
Master of Ceremonies
Raffle prize
Table Centres
Disco & Dance Floor
Bouquet of flowers for the Organiser
Free accommodation for the organiser & partner in an upgraded room
Saturday Nights Bed and Breakfast accommodation
£159.00 per person

*Supplements to these prices may apply at certain hotels during peak periods.

Helping you to help others with our all Inclusive Charitable Dinner Dance Package

Take away the risk of costs running away when you are planning your next charitable fundraising dinner dance. On selected dates throughout 2009 we now have a superb value dinner dance package, giving you the event you want at an unbelievable price!

In addition to the use of the hotel's gardens and grounds and a dedicated Event Host to look after you on the evening

Your £3,000 package gives you...

A Reception drink to welcome your guests

Room hire

3 course dinner with coffee for 100 ** guests

Table centres

White linen table cloths and napkins

A red carpet entrance with VIP ropes and flames and event greeter – the team will even greet from cars with umbrellas if the weather is inclement!

Our resident DJ can offer assistance with any fundraising games or raffles on the night

A raffle prize donation of a dinner, lunch, Sib Coe leisure voucher or 1 night stay – you choose*!

All this for the equivalent of £30.00 per person, and if you increase your numbers, any additional guests are charged at £26.00 per person.

So, your ticket price could for example be set at £40.00 per person, raising £1000 for your charity and that's before your raffle / auction or fun and games!

We also offer preferential rates on many of the associated services such as chair covers, balloons and live entertainment, as well as accommodation in the hotel.

** No reduction for guest numbers that fall below 100

* No cash alternative

Menu Selector

Starters

Potato and watercress soup with cracked pepper cheese cream (v)

Broccoli and stilton soup (v)

Tomato and fresh sweet basil soup (vegan)

Thai marinated chicken salad, sweet chilli dressing and crème fraiche

Warm goats' cheese and caramelised onion tart, herb salad and balsamic dressing (v)

Traditional smoked salmon with a Caper and shallot dressing - **(£1.00 Supplement)**

Duck terrine with a herb salad and onion marmalade

Honey and mustard marinated salmon on a citrus French bean and almond salad

Melon and prosciutto ham with raspberry dressing

Crayfish and prawn 'cocktail'

Baby asparagus and orange salad (vegan)

Main Courses

Traditional roast Sirloin of beef with Yorkshire pudding and horseradish cream **(£2.00 supplement)**

Pan-fried fillet of beef, roasted shallots and wild mushroom in red wine sauce **(£4.00 supplement)**

Roast fillet of beef Wellington served with a rich red wine sauce **(£4.00 supplement)**

Traditional roast turkey with bacon wrapped chipolata, stuffing and cranberry sauce

Honey roasted duck breast, caramelised plums and a spiced plum sauce

Pan-fried chicken, cherry tomatoes and courgettes with a tomato and basil sauce

Breast of chicken stuffed with fresh leeks served with a cream mushroom sauce

Roast breast of chicken with a smoked bacon, mushroom, sun-blushed tomato and red wine sauce

Breast of chicken stuffed with fresh leeks served with a cream mushroom sauce

Main Courses

Traditional roast loin of pork, with apple sauce

Traditional roast leg of lamb, with redcurrant jelly and mint sauce

Herb crusted lamb rump and roast vegetable ratatouille

Herb crusted salmon with a red pepper sauce

Braised fillet of salmon, asparagus and a lobster cream

Pan-fried sea bass fillet with sautéed cherry tomatoes and courgettes with a fresh herb dressing **(£2.00 supplement)**

Grilled half lobster with fresh herbs and a thermidor glaze **(£4.00 Supplement)**

Goats' cheese, rocket and watercress tart (v)

Mediterranean roasted vegetable risotto (V)

Roasted vegetable cannelloni (v)

Spinach and ricotta pancakes with a cheese sauce (v)

Desserts

Traditional summer pudding

Traditional bread and butter pudding

French apple flan caramel sauce and vanilla ice cream

Fresh Fruit Salad (vegan)

Profiteroles flavoured with Baileys and served with a chocolate sauce

Lemon and lime tart with fresh raspberries

Chocolate torte served with chocolate sauce

Baked vanilla cheesecake with a black cherry compote

Sticky toffee pudding with custard

Chocolate 'plate'

Strawberry sable heart with fresh strawberry compote

Menu Suggestions

Menu A

Tomato and fresh sweet basil soup (vegan)

Traditional roast leg of lamb, redcurrant jelly and mint sauce

Profiteroles flavoured with Baileys and served with a chocolate sauce

Menu B

Warm goats' cheese and caramelised onion tart, herb salad and balsamic dressing (v)

Roast breast of chicken, smoked bacon, mushroom, sun-blushed tomato and a red wine sauce, served with parmentier potatoes, French beans and glazed carrots

'Peach Melba' cheesecake

Menu C

Crayfish and prawn 'cocktail'

Breast of chicken stuffed with fresh leeks, served with a creamy mushroom sauce, new potatoes, French beans and lemon carrots

Lemon and lime tart

Menu D

Melon and prosciutto ham with a raspberry dressing

Braised fillet of salmon, asparagus and a lobster cream, new potatoes, French beans and glazed carrots

Traditional summer pudding

Vegetarian main courses is also available

Please choose one of the following

Roasted Bell Pepper stuffed with Couscous and served with Roast Vegetables
Vegetarian Nut Roast dinner

Roasted Mushrooms, Rocket, and Melting Mozzarella

All main courses are served with potatoes and two vegetables

*** Please be aware that some menu items may include Nuts ***

Wine Menu Drinks Packages

Table Drinks

- Spring Mineral Water Still (750ml bottle) - £3.90
- Highland Spring Mineral Water Sparkling (750ml bottle) - £3.90
- A bucket of J20 - 10 bottles of mixed flavours (275ml) - £21.00
- A bucket of 5 Smirnoff Ice and 5 WKD Blue bottles (275ml) - £34.00
- A bucket of beer - 10 bottles (5 Kronenbourg and 5 Corona) (330ml) - £34.00
- A bucket of Bulmers Original Cider - 6 bottles (568ml) - £22.50

White Wine

- Sauvignon Blanc L'Emage – France - £15.50
- Pinot Grigio Trulli – Italy - £18.50
- Chenin Blanc Torrontes Zarapito - Argentina - £14.50
- Chardonnay Sunrise - Chile - £17.50
- Sauvignon Blanc Montana - New Zealand - £19.50
- Chenin Blanc Unoaked Cape Promise - South Africa - £17.50
- Chablis Ropiteau - France - £22.50

Rosé Wine

- White Zinfandel Gallo - California - £16.50
- Bobal Cabernet Rosé Ash Tree Estate - Spain - £18.00

Red Wine

- Merlot L'Emage - France - £15.50
- Cabernet Sauvignon Sunrise - Chile - £17.50
- Shiraz Wolf Blass Yellow Label - Australia - £22.00
- Malbec Bonarda Zarapito - Argentina - £14.50
- Rioja Crianza Vina Alcorta - Spain - £20.00
- Montepulciano D'Abruzzo Cerulli - Italy - £17.00
- Zinfandel Dancing Bull - California - £19.50

Champagne & Sparkles

- Mercier Brut NV - France - £34.00
- Freixenet Rosé - Spain - £21.50
- Pinot Grigio Sparkling - Italy - £18.00

Drinks Packages

Bronze Package – Five bottles of wine (2 red, 2 white and 1 rosé) and 1 bottle of still and sparkling water

£73.00

Silver Package – Five bottles of wine (2 red, 2 white and 1 rosé), 10 bottles of beer (5 Kronenbourg and 5 Corona) and 1 bottle of still and sparkling water

£104.00

Gold Package - Five bottles of wine (2 red, 2 white and 1 rosé), 10 bottles of beer (5 Kronenbourg and 5 Corona) 5 bottles of WKD Blue, 5 bottles of Smirnoff Ice, 1 large jug of orange juice and 1 bottle of still and sparkling water

£143.00

Platinum Package - One bottle of Champagne, 6 bottles of wine (2 red, 2 white and 2 rosé), 10 bottles of beer (5 Kronenbourg and 5 Corona) 5 bottles of WKD Blue, 5 bottles of Smirnoff Ice, 1 large jug of orange juice and 1 bottle of still and sparkling water

£201.00

A sample of available extras

To enhance your event, why not add on some of our extras.
Here is a sample of extras that we can offer to you:-

Discos available from £375.00

Bands and tribute acts available from £500.00

Master of Ceremonies from £200.00

Table Centres from £20.00 per table

Bouquets of flowers from £30.00

Raffle Prizes from £30.00

Cheese platters from £30.00 per table

Sorbet Course from £2.50 per person

Intermediate Fish course from £3.95 per person

½ bottle of wine from £6.00 per person

Photographer from £200.00

Glass of Port from £3.50 per person

Tea, Coffee and Mints from £2.25 per person

Canapés from £4.95 per person

Private Dinning from £3.00 per person

Beauty Treatments – Prices available on quotations

Tickets to local attractions – Prices available on quotations