

Private Dining at The Angel Hotel



The Angel Hotel offers an exceptional package for your special celebrations including birthdays, retirement parties, christenings and reunions.

- Three-course lunch or dinner including coffee and petits fours from £26 per person, with several choices per course.
- Selection of buffets from £19.80 per person, including the popular curry buffet.
- Interesting selection of excellent value wines from our wine list, which has held an 'Award of Excellence' from *Wine Spectator* since 2005.
- Three stylish, air-conditioned Private Dining Rooms. You're welcome to view them – please ask. When choosing one of our Private Dining Menus (for a minimum of 12 people), there is no room hire charge.
- Tables are laid with white linen, stylish glassware, white china, candles and menu cards. We provide a cloakroom service and a dedicated team of staff in your Private Dining Room. We can also arrange extras including flowers, a celebration cake, music and taxi reservations.
- Should you or your guests require accommodation, we have 32 en-suite guest rooms.



Set at the heart of the bustling market town of Abergavenny, this historic coaching inn is graded AA three stars and the cuisine has an AA rosette. Following recent refurbishment, The Angel Hotel now offers superb Private Dining Rooms, matched by a high level of service.

To check availability or discuss your requirements please contact Charlotte Griffiths on 01873 857121 or mail@angelhotelabergavenny.com

Canapés

Canapés can be offered to your guests with apéritifs, during a drinks reception.

Five canapés each, selected from the list below, costs £9.00 per person.

Cold items

- ◆ Quail eggs and smoked salmon
- ◆ Crostinis
- ◆ Smoked duck and celeriac tarts
- ◆ Tuna and truffle tartare
- ◆ Duck foie gras croûtes

Hot items

- ◆ Vegetable mini-samosas
- ◆ Beef brochettes
- ◆ Stilton and leek tartelettes
- ◆ Sole goujons
- ◆ Chicken kebabs
- ◆ Spring rolls
- ◆ Sesame cheese croquettes
- ◆ Anchovy pastries
- ◆ Salmon and dill beignets
- ◆ Mini burgers with chilli jam

Lunch and Dinner menus

Menu 1

Warm breads and butter

Roast tomato soup with pesto and grilled ciabatta (v)

Warm grilled vegetable salad with Puy lentils and tahini sauce (v)

Pork and bacon terrine with spiced pear chutney

Crayfish risotto with mascarpone, Parmesan and coriander

Confit duck leg with red onion marmalade

Black Mountain smoked salmon with rye bread
and crème fraîche

Slow-roast shoulder of Welsh lamb glazed with
redcurrant jelly (minimum 5 persons)

Poached organic salmon on wilted spinach,
lemon butter sauce

Grilled pork steak with apple and sage compôte

Seared black bream fillet, linguini pasta and sauce vierge

Gratin of courgette, red onion and Camembert cheese (v)

Wild mushroom and spinach cannelloni (v)

Warm treacle tart with clotted cream

Hazelnut parfait with tuiles and chocolate sauce

Steamed ginger sponge with custard

Vanilla crème brûlée

Homemade ice creams with brandy snap biscuit

Selection of cheeses and biscuits

Coffee or tea and petit fours

£26.00 per person

(v) indicates a vegetarian option

Lunch and Dinner menus

Menu 2

Warm breads and butter

Onion soup with Gruyère cheese croûte

Smoked chicken salad with nut oil and shallot dressing

Organic salmon and large prawns on
shredded lettuce, coriander mayonnaise

Baked goat's cheese with roasted fig and honey dressing (v)

Tomato and Mozzarella bruschetta with basil pesto (v)

Cornish crab cake with salsa verde and rocket

Seared duck breast on green cabbage,
plum and ginger compôte

Roast sirloin of beef with Yorkshire pudding (minimum 10 persons)

Oven-baked cod with a herb crust and wilted spinach

Lemon sole fillet rolled with crayfish, shellfish sauce

Grilled vegetable and Feta cheese croustade with
hummus and lemon oil (v)

Spinach, spring onion and pine nut pancake
baked with Parmesan (v)

Vanilla mousse with sponge fingers and red fruits

Chocolate fudge cake with hot fudge sauce

Raspberry and almond tart with Amaretto ice cream

Lemon curd sponge and custard

Prune and Armagnac parfait, cinnamon wafers and syrup

Selection of cheeses and biscuits

Coffee or tea and petit fours

£28.00 per person

(v) indicates a vegetarian option

Lunch and Dinner menus

Menu 3

Warm breads and butter

Mediterranean fish and shellfish soup

Game terrine with Cumberland jelly and grilled beer bread

Hot salmon and sole mousse on creamed leeks with dill

Cream cheese, tomato and chive tart with rocket salad (v)

Smoked duck breast with pickled raspberries and frisée lettuce

Grilled herbed polenta with a warm vegetable salad
and garlic oil (v)

Medallion of beef with horseradish crust and Madeira jus

Seared fillet of wild sea bass on a fricassée of green vegetables

Wild mushroom and spinach cannelloni (v)

Roast boneless quail stuffed with pistachio
and pancetta forcemeat

Grilled halibut fillet on herb couscous and confit tomatoes

Pan-fried corn-fed chicken breast with wild mushrooms and thyme

Baked filo parcel of Crottin goat's cheese and
balsamic-infused shallots (v)

Apple and raspberry crumble tart with cinnamon custard

Lemon posset with strawberries and shortbread biscuits

White and dark chocolate truffle cake, rum sauce

Hazelnut mousse with Pavlova meringue and toffee sauce

Exotic fruit plate with orange sorbet

Selection of cheeses and biscuits

Coffee or tea and petit fours

£31.00 per person

(v) indicates a vegetarian option

Buffet menus

Buffet Menu A

Finger rolls with
assorted fillings

Plaice goujons with
chilli dip

Sausage rolls

Minted lamb kebabs

Goat's cheese and
onion tart

Chicken satay

Potato salad with
mustard dressing

£19.80 per person

Buffet Menu B

Chicken rogan josh

Mild mixed vegetable curry

Onion bhaji Aloo gobi

Tarka dhall Naan bread

Basmati rice Poppadums

Cucumber raita

Mango chutney and lime pickle

£19.80 per person

Buffet menus

Buffet Menu C

Assorted sandwiches
Sausage rolls
Prawn pastries
Marinated chicken and
vegetable kebabs
Lamb teriyaki
Ham and cheese Pithivier

Crème brûlée

£23.50 per person

Buffet Menu D

Assorted sandwiches
Marinated chicken and
vegetable kebabs
Poached salmon fingers
Lamb teriyaki
Sausage rolls
Pasta salad
Tomato and basil salad

Vanilla sponge roll with Jersey cream
and seasonal fruit
Cheese and biscuits

£28.00 per person

Buffet Menu E

One main dish from the following:

Lamb hot pot and potato

Sweet and sour pork and rice

Beef casserole and dumplings

Steamed salmon and new potatoes

Curry and rice (either chicken, beef, lamb, fish or vegetable)

Sliced peppered rare beef

Salmon and dill roulade

Prawn kebabs

Assorted sandwiches

Plus a selection of five salads from the following:

tomato and basil cucumber and dill Waldorf salad

rocket, mizuna and Parmesan pasta and grilled vegetables

potato salad coleslaw

Pear tart

Chocolate pot with cream

Selection of cheeses and biscuits

£33.00 per person

THE WINE LIST

The wine list has been carefully developed from the house wines up. It is grouped by style, to offer interest and value. Featured are some of the greatest winemakers including Matt Thomson (Saint Clair), Jim Barry, Phil Sexton (Bystander), Stephen Henschke, Ben Glaetzer (Mitolo), J.J. Prum and Dr. Loosen. The wines have been chosen by our wine consultant, Robin Jones. This list has **'Awards of Excellence 2005, 2006, 2007, 2008, 2009'** from 'Wine Spectator' magazine. Just 22 UK awards in 2009; **only two in Wales.**

WINES BY-THE-GLASS

CHARDONNAY.

VENTISQUERO 2007/8.	17.5cl. glass: 3.30
	25cl. glass: 4.70
	75cl. bottle: 13.20

Fresh, smooth and softly dry (no oak). From Chile.

PINOT GRIGIO.

PONTE DEL DIAVOLO	17.5cl. glass: 3.90
2008.	25cl. glass: 5.50
	75cl. bottle: 16.40

From Friuli, in N.E. Italy. Dry, quite full and structured. There's lots of neutral pinot grigio around. Not from us.

SAUVIGNON BLANC.

SANTA RITA 2009.	17.5cl. glass: 3.90
	25cl. glass: 5.50
	75cl. bottle: 16.40

Current favourite white grape, very dry, crisp and zippy. From Chile.

CHAMPAGNE.

HUBERT LAURENT BRUT NV	12.5cl. glass: 7.00
	75cl. bottle: 33.00

Our house champagne is from the respected estates of Jacquart. Smooth, fruity, clean flavoured.

WHITE ZINFANDEL.

SUTTER HOME 2007.	17.5cl. glass: 3.30
	25cl. glass: 4.70
	75cl. bottle: 13.20

Pale pink 'blush' Californian from the estate that invented this popular style. Off-dry, very light.

ROSÉ.

DOMAINE COSTE 2008.	17.5cl. glass: 3.90
	25cl. glass: 5.50
	75cl. bottle: 16.40

Refreshing dry rosé from Languedoc, S. France.

MERLOT.

SUTTER HOME 2007.	17.5cl. glass: 3.30
	25cl. glass: 4.70
	75cl. bottle: 13.20

Appealing soft, fruity red from California. Easy drinking.

RIOJA.

CLUB PRIVADO 2006.	17.5cl. glass: 3.90
	25cl. glass: 5.50
	75cl. bottle: 16.40

Smooth, dry and classy red. Fine example of modern Spanish wine-making.

SHIRAZ.

PETER LEHMANN 2006.	17.5cl. glass: 3.90
	25cl. glass: 5.50
	75cl. bottle: 16.40

Australia's best grape, produces here a smooth, but beefy red. Typically strong Barossa from a class grower.

CLOUDY BAY

The sauvignon of this renowned estate put New Zealand on the wine map! Limited stocks of some wines.

CLOUDY BAY PELORUS BRUT NV 30.00

The bright, fruity fizz named after Pelorus Jack, a famous local dolphin; defines the style of fine dry sparkling wine.

CLOUDY BAY SAUVIGNON 2008/9. 34.00

Very dry, assertive and full of fruit.

CLOUDY BAY CHARDONNAY 2007/8. 34.00

Dry, masses of fruit. More tropical than Burgundy.

CLOUDY BAY TE KOKO 2005/6. 49.00

The incredibly rare reserve sauvignon is fat, dry, minerally and quite challenging. Not just a better cuvée than the regular sauvignon.

CLOUDY BAY PINOT NOIR 2007/8. 38.00

Classy, smooth, fruitful red.

REFERENCES

The annual International Wine Challenge tastes thousands of aspiring wines. Silver and Gold winners can be very good.

Look for ...



From the Golds, are chosen the Trophy winners, and we have three with six trophies between them. N.B. Not everybody enters the Wine Challenge. Some top growers (e.g. Cloudy Bay), think it beneath them.

'Wine Spectator' is the world's top wine magazine. Its ratings are independent and can be relied upon. 85 - 88 as a score is very good for a mid-priced wine. 89 - 91 rated wines are excellent bottles. 92 and up indicates brilliance.

Look for ...



SPARKLING

MORTON RESERVE SEC NV 23.00

Fresh, dry (not brut), *méthode traditionnelle* sparkler from New Zealand. Classic pinot noir and chardonnay.

CHAMPAGNE HUBERT LAURENT BRUT NV 33.00

Our house champagne is from the respected estates of Jacquart. Smooth, fruity, clean flavoured.

CHAMPAGNE CANARD-DUCHENE. 37.00
BRUT NV Half: 20.00

Magnum: 74.00

A Grande Marque with a fine reputation. Fine creamy, pinot noir style, properly aged.

88
W.S.

CHAMPAGNE CANARD-DUCHENE.
BRUT ROSE NV 41.00

A lovely pink Grande Marque. Bright and appealing.

CHAMPAGNE VEUVE CLICQUOT NV 50.00

Half: 27.00

Magnum: 98.00

One of the big names. Rich-flavoured and impressive.

CHAMPAGNE GOSSET 49.00

GRANDE RESERVE NV Half: 27.00

The oldest, and smallest, of the great houses. Here is well-aged complexity, but flavours still zingy fresh.

91
W.S.

CHAMPAGNE TAITTINGER NV 50.00

Fashionable grower with a flowery, chardonnay style. Understated power. Very appealing.

89
W.S.

CHAMPAGNE GOSSET GRAND ROSE NV 57.00

A perfect rosé style. Shows a rich, rounded style with concentrated flavours, and a long finish.

89
W.S.

CHAMPAGNE VEUVE CLICQUOT 1998/9. 70.00

Definitive vintage champagne, with a nice maturity. Still bold with assertive toasty notes.

91
W.S.

CHAMPAGNE GOSSET CELEBRIS 1995. 107.00

A famous and rare top cuvée - pinot noir dominant. "With a subtle hint of berries, this is developing well, contrasting maturing flavours with a freshness provided by its lively structure. Fine, lingering finish." Wine Spectator.

93
W.S.

CHAMPAGNE DOM PERIGNON 1999. 136.00

The deluxe cuvée of Moët & Chandon really delivers. Tightly structured but a creamy character and flavours that go on and on. Remarkably fresh tasting.

90
W.S.

CHAMPAGNE KRUG
GRANDE CUVÉE NV 150.00

Dense long-matured beauty with a rich, toasty style that can grow on you.

95
W.S.

CHAMPAGNE TAITTINGER
COMTES DE CHAMPAGNE 1995. 170.00

The ultimate '*blanc de blancs*', a pure expression of chardonnay. Only released in exceptional years. Deft intensity with complexity (must not go OT!). Completely delicious.

95
W.S.

IWC
GOLD

NOTE

During a drinks reception we always offer non-alcoholic alternatives such as Coca-Cola and fresh orange juice.

Consider too, for your diners...

FRESH ORANGE JUICE:
£12.80 per one litre jug.

MINERAL WATER
(STILL OR SPARKLING):
£3.40 per litre

CRISP DRY WHITE

SANTA RITA SAUVIGNON BLANC 2009. 16.40
Half: 8.70

Fruity and crisply dry white from Chile.

YALUMBA 'Y' RIESLING 2008. 19.00

Zingy, fragrant and dry. Riesling from Australia offers real value. It's the white grape they drink most!

88
W.S.

VERMENTINO DI SARDEGNA
2008. (PALA) 20.00

Star Italian producer - Antinori. Brilliant fresh, dry style. Unusual and very good.

IWC
SILVER

COLOME TORRONTES 2008. 20.00

Dry, bright with a spicy edge. Top Argentinian estate.

88
W.S.

SAUVIGNON BLANC DE ST. BRIS
2008. (BROCARD) 22.00

Saint Bris sits between Sancerre and Chablis. Lean, very dry wine from a top Chablis producer.

PEWSEY VALE RIESLING 2008/9. 23.00

Bright, dry and polished tropical fruit flavours here. A top-notch South Australia winery.

89
W.S.

SAINT CLAIR SAUVIGNON BLANC 2008/9. 23.00

SAINT CLAIR PIONEER'S BLOCK 2007/8. 29.00

Classic New Zealand sauvignon from Marlborough star: Matt Thomson. Super-crisp, assertive. Masses of fruit. Pioneer's is a powerful reserve wine (beats Cloudy Bay?).

RIESLING PRINCES ABBES
(SCHLUMBERGER) 2006. 26.00

Fragrant, pure, dry, crisp; under-rated Alsace.

POUILLY-FUME 2008. (BEL AIR) 29.00

Half: 15.50

Classic Loire sauvignon blanc. Very dry with that typical steely twang on the tongue. **WINE trophy.**

IWC
GOLD

RIESLING KABINETT WEHLENER
SONNENUHR 2004. (PRUM) 31.00

Aromatic, quite dry, German. Punchy flavour from such a lightweight. Fantastic grower. Wonderful apéritif wine.

ROSE

SUTTER HOME WHITE ZINFANDEL 2008/9. 13.20

Pale pink 'blush' Californian. Off-dry, soft and light.

DOMAINE COSTE ROSÉ 2008/9. 16.40

Refreshing dry rosé from Languedoc, S. France.

DOMAINE VIGNELAURE ROSÉ 2007/8. 29.00

Classic top-of-the-range Provence rosé. Fresh, dry, and curvaceous!

SMOOTH WHITE

VENTISQUERO CHARDONNAY 2007/9. 13.20
Fresh-tasting and softly dry (no oak). From Chile.

SUGARLOAF DRY WHITE NV 13.20
Clean light wine produced by a local vineyard.

PINOT GRIGIO
PONTE DEL DIAVOLO 2008/9. 16.40
From N.E. Italy. Quite full and dry. Quality winemaking.

YALUMBA 'Y' VIOGNIER 2008/9. 19.00
Australia. Fragrant, peachy, dry and full-flavoured. From the world's top exponent of this difficult grape.

88
W.S.

MANSION HOUSE PINOT GRIGIO 2008. 20.00
New Zealand, Marlborough. Dry and refreshing.

TYRRELL'S CHARDONNAY 2006. Half: 10.50
Smooth, dry, bright Australian half (no oak).

VOUVRAY CH. GAUDRELLES 2006. 22.00

VOUVRAY 2003/6. (BREDIF) Half: 11.50
That off-dry, soft style the French call 'sec tendre'.

GEWURZTRAMINER 2007. (KUEHN) 23.00
2005/7. (MURE) Half: 12.00

Medium-dry, aromatic Alsace. Overtly fruity.

EROICA 2006/7. (STE. MICHELLE/LOOSEN) 29.00

USA. Fragrant, dry, balanced with a fresh edge.

Benchmark riesling from famous names. Class shows.

90
W.S.

FULL WHITE

MORTON CHARDONNAY 2006/7. 19.00
A definitive rounded style from one of the top New Zealand chardonnay guys. No oak.

SAINT VERAN 2006. 23.00
(CROIX SENAILLAT) Half: 12.00

Classy Mâcon chardonnay with all the flavours of more fancy Côte d'Or white burgundies.

SAINT CLAIR PIONEER'S BLOCK
GEWURZTRAMINER 2007. 28.00

Big, quite dry, superbly grapey. New Zealand winner.

IWC
GOLD

CHATEAU STE. MICHELLE CANOE
RIDGE CHARDONNAY 2005/6. 29.00

Polished citrus and peach notes in this dry assertive wine from the Pacific Rim. Superb!

90
W.S.

CHABLIS FOURCHAUMES 2006. (LAMBLIN) 29.00
Flavoursome, clean dry premier crû burgundy (no oak). Good grower.

SOAVE CLASSICO 'LA ROCCA'
2006. (PIEROPAN) 38.00

This North Italian white shows that Soave can be brilliant. Dry, opulent, racy. A real revelation.

PENFOLDS YATTARNA
CHARDONNAY 1998. 69.00

Classic Burgundian style from one of Australia's finest white wines. Satin smooth and a proper age now.

94
W.S.

FRUITY RED

- SUTTER HOME MERLOT 2008. 13.20
Soft, easy-drinking red from California.
- TEROLDEGO ROTALIANO
RISERVA 2004/6. (MEZZACORONA) 19.00
A bold wine from N.E. Italy. Blackberry bouquet, bright fruit, with a dry finish. Great with grilled meats. **IWC SILVER**
- COTES-DU-RHONE 2007. (DELAS) 20.00
Junior wine from a fine grower. Shows pure, fresh fruit, in a classy frame. **88 W.S.**
- INNOCENT BYSTANDER
PINOT NOIR 2006/8. 22.00
Smooth fruit that rolls around the mouth. Enticing flavours from Phil Sexton, near Melbourne, Australia. **90 W.S.**
- SAINT CLAIR PINOT NOIR 2007. 25.00
Fruity pinot to challenge good red Burgundy. From New Zealand - pinot noir's new home? **IWC SILVER**
- WILD EARTH PINOT NOIR 2006. 35.00
Central Otago, New Zealand. Classy winemaking, fragrant and vibrant. **Quadruple WINE trophies.** **IWC GOLD**

SMOOTH RED

- CLUB PRIVADO 2006. (BARON DE LEY) 16.40
Rounded, dry and classy, modern Spanish rioja.
- CHATEAU MONTOLIERS 2008. 19.00
France, Minervois. Good, dry, rounded claret style.
- STIMSON ESTATE MERLOT 2006. 19.00
Taste the grape, meaty rather than overt fruit - St. Emilion style. From Washington State, USA.
- CORTEGIARA VALPOLICELLA
RIPASSO 2007. (ALLEGRIANI) 20.00
A real voluptuous style. Rounded, jam-packed with fruit. Super value - winner of a 2008 **WINE trophy.** **IWC GOLD**
- CHOCALAN RESERVE
CABERNET FRANC 2006. 21.00
Lovely Chilean red, in a Bordeaux style, but with bags of fruit. A less-known grape showing real style.
- TYRRELL'S CABERNET/MERLOT 2005. Half: 10.50
Smooth ripe flavour from this good Aussie grower.
- JIM BARRY THE COVER DRIVE
CABERNET SAUVIGNON 2006. 22.00
Firm backbone supports the warm, spicy, dry tastes. A great wine for red meats; fine S. Australia grower. **88 W.S.**
- YALUMBA SHIRAZ/VIOGNIER 2004/6. 24.00
Half: 12.50
Soft, but still meaty Australian; respected estate. Shiraz with a little viognier is a classic N. Rhône mix. **IWC GOLD**
- CHAMBOLLE-MUSIGNY 2004/6. (BOISSET) 44.00
Classic smooth pinot noir. Star Burgundy producer.

FULL RED

- PETER LEHMANN SHIRAZ 2007. 16.40
Australia's best grape. Smooth but strong too.
- TORMARESCO NEPRICA 2007. 19.00
S. Italy, Puglia. Antinori offers a 'modern meaty' style.
- BARBERA BRICCOTONDO 2008. (FONTANAFREDDA) 21.00
N.E. Italy. Full and silky smooth, packed with flavour. Great value for a posh wine region. **88 W.S.**
- COLOME AMALAYA 2007. 22.00
Argentinian star. Smooth and ripe, superb mix of malbec, cabernet sauvignon, syrah and tannat. **91 W.S.**
- NORTON RESERVE MALBEC 2006. 23.00
Argentina offers great value. Malbec is their big grape. Dark, juicy, deceptively strong. **90 W.S.**
- BARON DE LEY RIOJA RESERVA 2003. 23.00
Benchmark, modern rioja: more fruit, less oak.
- MITOLO 'JESTER' SHIRAZ 2005/7. 23.00
Bold fruit to the fore, in this smooth meaty red. Spicy dark stuff from a consistently fine S. Australia estate.
- CHURCHILL ESTATE 2006. 24.00
Douro, Portugal. Structured claret-like red with a long finish, from an innovative port estate. **90 W.S.**
- CHIANTI CASTIGLIONI 2007. 25.00
(FRESCOBALDI) Half: 13.00
Aromatic, ripe red fruit shines from this Italian red, made by the respected Marchesi di Frescobaldi.
- SHAW AND SMITH SHIRAZ 2005. 32.00
Sophisticated Adelaide Hills red showing a ripe aromatic character. A vibrant glass of Oz at its best. **IWC GOLD**
- CHARLES MELTON SHIRAZ 2002. 38.00
Warm, solid Aussie, chock full of dark fruit, from a South Australia star. Extraordinary concentration of flavour.
- CHATEAUNEUF-DU-PAPE
MONT OLIVET 2003/5. 39.00
Firm but juicy ripe, with a forceful style. Top Rhône estate with a traditional way of winemaking. **93 W.S.**
- COTE ROTIE 'MAUGIRON' 1998. (DELAS) 48.00
Fragrant, velvety syrah (shiraz) from famed Northern Rhône vineyards. Perfect maturity now. **IWC GOLD**
- BRUNELLO DI MONTALCINO 1999. (CASTELGIOCONDO) 57.00
Great vintage for this Tuscany super-star. Dark fruit in a polished frame. **95 W.S.**
- HENSCHKE EDELSTONE SHIRAZ 1995. 69.00
Old South Australia vines and world-class winemaker; a superb vintage. Brambly, meaty, deep-flavoured. **93 W.S.**
- CHATEAU PICHON-LONGUEVILLE 1997. 76.00
Famous Bordeaux at its best. Cabernet-dominant intensity and richness almost New Worldy.
- CHATEAU LASCOMBES 2001. 82.00
Smooth dry Bordeaux red from a second-growth Margaux estate. Fine, solid traditional flavours. **91 W.S.**

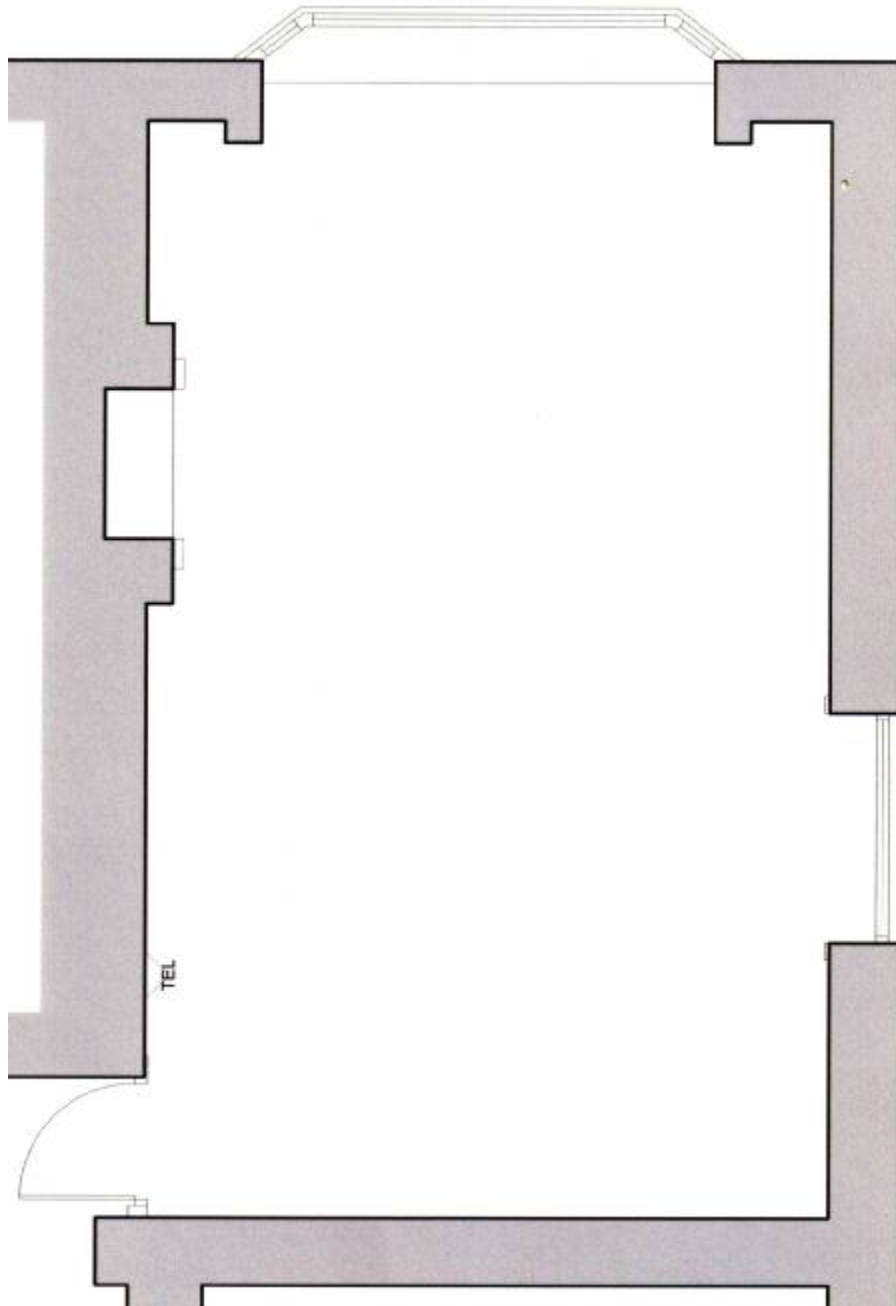
How to book your Private Dining Party

- 1 Contact us (01873 857121 or mail@angelhotelabergavenny.com) to check availability on your preferred date for a party for 12 or more people. We will hold a provisional booking for up to 14 days.
- 2 Confirm your booking by paying a non-refundable deposit of £10 per person.
- 3 We will send you a letter confirming the booking and acknowledging receipt of your deposit.
- 4 **For 12 to 50 people:** Decide on a menu (from pages 2 - 6) and ask each of your guests to select a starter, main course and dessert from that menu. You may also wish to order wine (from pages 7 - 10). The menu selections and chosen wines should be given to us (by telephone, email or in person) at least 14 days in advance of your event. The balance, too, is due 14 days before your event, along with confirmation of any other arrangements, including table layout. We will then send you a letter detailing the arrangements you have made with us.
- 5 **For more than 50 people:** Decide on a menu (from pages 2 - 6) and choose one starter, one main course (and vegetarian alternative, if needed) and one dessert from that menu. You may also wish to order wine (from pages 7-10). Your chosen menu and wines must be confirmed (by telephone, email or in person) at least 6 weeks prior to your event, along with other arrangements, including table layout. The balance is due one calendar month before your event. We will send you a contract letter detailing the arrangements you have made with us for your private dining party. You should sign one copy and return it to The Angel Hotel.
- 6 Should you need to cancel, please take note of our cancellation policy as detailed on page 17.



The Brecon Suite

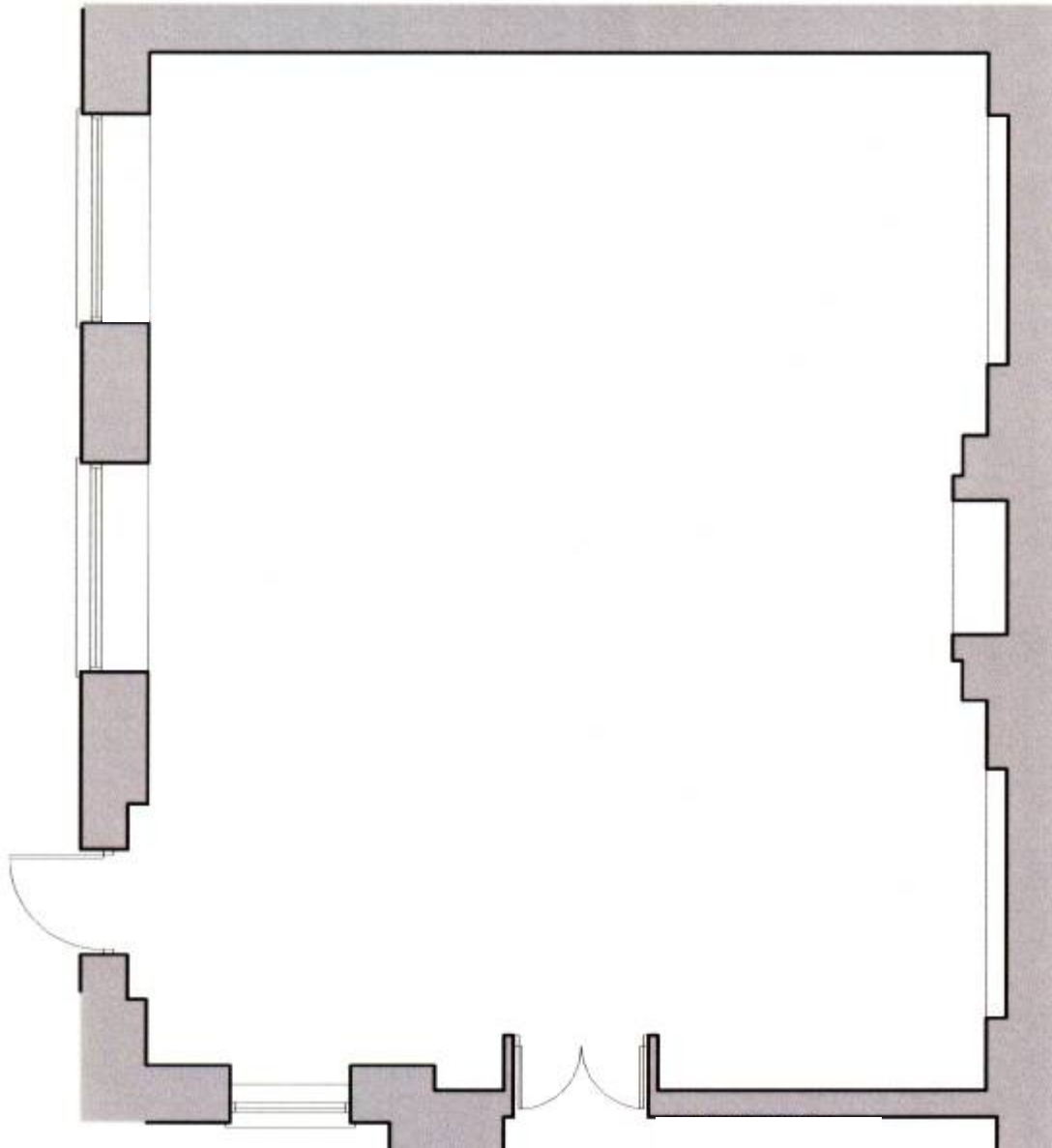
The Brecon Suite, on the first floor, overlooks the town and the Skirrid mountains. It has large windows, an oak floor and fire place. It is air-conditioned and has controllable halogen lighting. Perfect for luncheons and dinners for up to 20 people seated around one large table.



20' x 15' 300 sq. ft.
6.1m. x 4.8m. 27.8 sq. m.
Ceiling: 10'

The Wedgewood Room

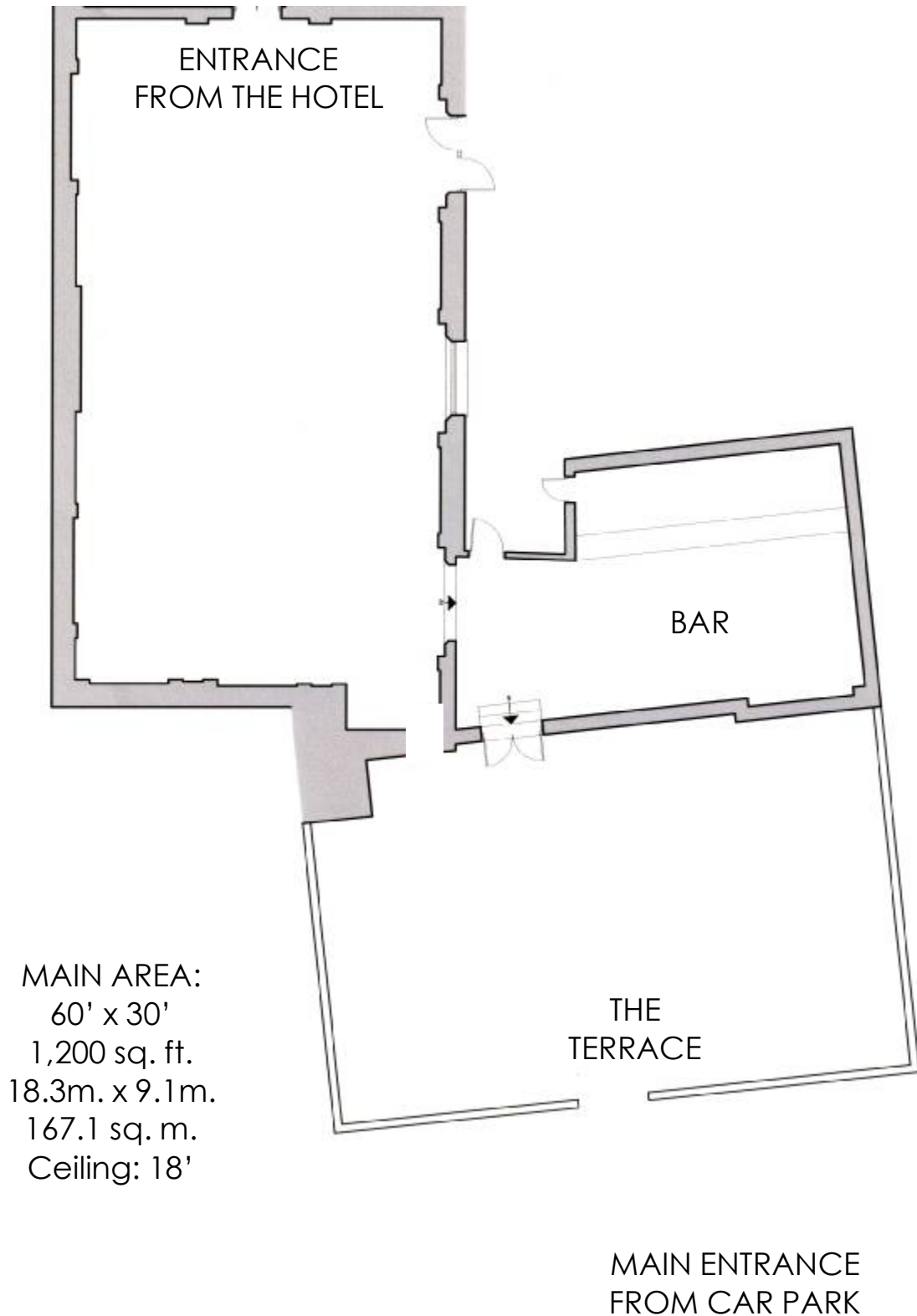
The Wedgewood Room is on the ground floor close to the Foxhunter Bar and with easy access from the car park. It is air-conditioned and has a controllable halogen lighting system.



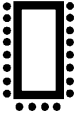
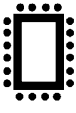

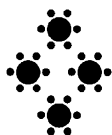

30' x 30' 900 sq. ft.
9.1m. x 9.1m. 83.5 sq. m.
Ceiling: 10'

The Ballroom

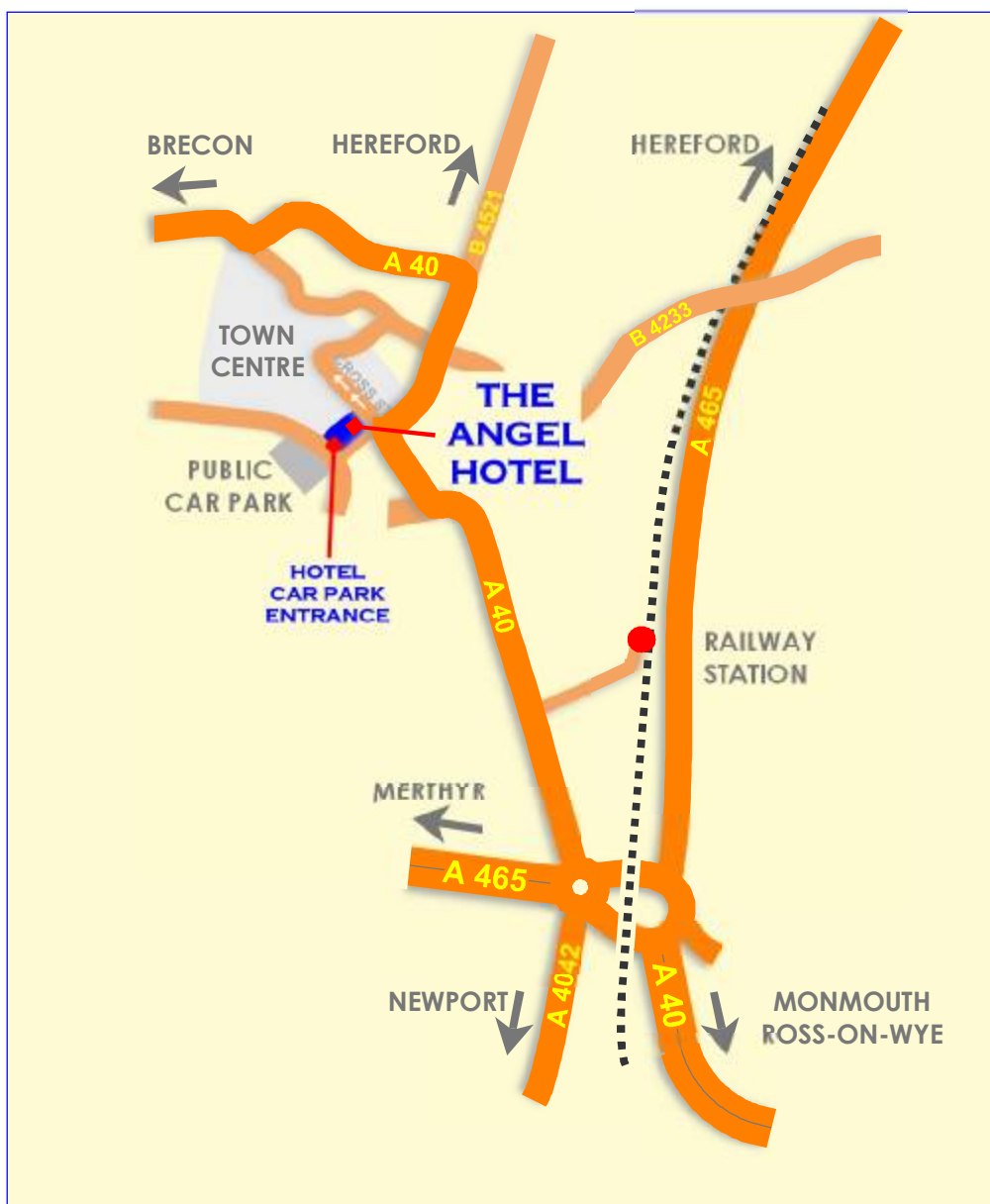
The spacious Ballroom, complete with high ceiling, large mirrors, ornate lighting and a small minstrels' gallery, is on the first floor but has its own level entrance from the car park. It has a bespoke pewter and oak Bar and a Terrace which enjoys splendid views of the Bloreng mountain.



Room Plans

	BRECON SUITE	WEDGEWOOD ROOM	THE BALLROOM
 U-SHAPE	n/a	25	50
 HOLLOW SQUARE	n/a	36	58
 DINNER TABLE	20	30	50
 BANQUET	n/a	50	120
 RECEPTION	30	80	180

Location



Abergavenny sits on the South-East edge of the Brecon Beacons. By train there is a mainline railway station, just south of the town, coming from London and Cardiff via Newport, and the North via Hereford. It's a ten minute walk. But with luggage, book a taxi to collect you. We recommend the reliable... Sheila's Taxis, 01873 857954.

There is an excellent network of roads to Abergavenny. You get here from the Midlands via Ross-on-Wye on the M50, or from London and the East, via the Severn bridges, on the M4. Leave the M4 at junction 24, and go North on the A449 up to Raglan, and then West on the A40 to Abergavenny.

You'll approach Abergavenny on the A4042 from the South, the A465 from the West and North, or the A40 from the East. These roads meet at a roundabout just south of the town. Take the A40 signposted to Abergavenny. Soon after the start of the shops the traffic can turn sharp left or right. Turn left into a narrow road immediately alongside The Angel Hotel. The hotel car park is the next turning on your right. If it is full, you may drop off your passengers and park in the modestly-priced public car park opposite.

The Angel Hotel
15 Cross Street, Abergavenny, Monmouthshire NP7 5EN
Telephone: 01873 857121 Facsimile: 01873 858059
Event Terms and Conditions

'The Hotel' refers to The Angel Hotel, Abergavenny. 'The client' refers to the person who makes the event booking, also referred to as 'the event'. In paying a deposit, the client confirms the event and accepts that the following terms and conditions are applicable.

Provisional Bookings and Deposits

A provisional booking will be held for up to 14 days. A non-refundable deposit of £10 per person is required to confirm the reservation. Payment may be made by cash, cheque, and bankers draft, debit card, Visa, MasterCard or American Express.

Payment

Events for 50 people or less: The remaining balance must be paid at least 14 days before the event, by cash, cheque, and bankers draft, debit card, Visa, MasterCard or American Express.

Events for over 50 people: The remaining balance must be paid one month prior to the event, by cash, cheque, and bankers draft, debit card, Visa, MasterCard or American Express.

If the client has an outstanding balance after 7 days, the Hotel reserves the right to make a late payment charge of 5%.

Overall Pricing

If there is a significant alteration in the agreed food and drinks arrangements and/or a substantial reduction in attendance figures, the Hotel reserves the right to modify both the package prices and the venue rental fees. The Hotel also reserves the right to change an original quoted price for foods and alcoholic beverages if prices from our suppliers significantly change.

Cancellation by the Client

Should the client have to cancel the booking a charge will be made to alleviate possible financial loss to the Hotel. Many arrangements are made well in advance. Therefore we must make cancellation charges. Note that any specific costs already incurred from our suppliers for a particular event will be charged in full. For the arrangements in general, if the client chooses to cancel, the following charges will apply:

Events for 50 people or less:	
Cancellation, less than 7 days notice	100%
Cancellation, 7 days or more notice	£10 per person
Events for over 50 people:	
Cancellation, less than 8 weeks notice	100%
Cancellation, 8 weeks to 6 months notice	75%
Cancellation, 6 months to 12 months	50%
Cancellation, over 12 months	Deposit

Separate charges will apply for cancellation of guest room accommodation.

Cancellation by the Hotel

The Hotel may cancel the booking:

- a) If the Hotel or a significant part of it is closed due to fire, dispute with employees, or by order of any public authority.
- b) If the client does not settle the final account 1 month ahead of the event.

Numbers

Provisional numbers will be asked for at the time of the original booking and the Hotel reserves the right to set a minimum number to be charged for the event. The number of guests must be confirmed at least 48 hours before the event. Should actual attendance exceed the number booked, the client will be charged for that number of guests in attendance. If actual numbers are less than booked and paid for, no refund will be payable to the client.

Change of Function Rooms

The Hotel reserves the right to change agreed function rooms with appropriate discussion, if indicated numbers significantly reduce.

Guestroom Accommodation

A block number of guestrooms may be reserved by the client for guests. The client will be alerted 21 days in advance of any guestrooms not confirmed by their guests. The client then has the choice to keep or release the remaining guestrooms. If there are remaining guestrooms that are not cancelled within 14 days of the event, the client will incur the full charges for all unconfirmed guestroom accommodation.

Damage and Behaviour of Clients and Guests

The client assumes responsibility for the behaviour of their guests or other persons attending, in any part of the Hotel; and will be liable for loss or damage to the property of the hotel, its patrons, and any item in the hotel. The hotel does not tolerate bad behaviour and reserves the right to withhold service to anyone who becomes aggressive or abusive, either to Hotel staff or other guests within the hotel. In extreme cases, the hotel may exclude any person, if their behaviour is thought dangerous, or contravenes the conditions of the hotel's alcohol licence.

Food and Drink Consumption

The hotel does not allow any food or alcoholic beverages to be brought into the hotel for consumption, unless the hotel manager has granted prior consent, for which a charge may be made to the client.

Entertainment

The Hotel may supply agreed entertainment. Entertainment may not play later than 12.30am. All forms of entertainment provided independently by the client must be approved prior to the event by the Hotel. Should the client employ the services of any outside contractor other than those arranged by the Hotel at the event, the client must undertake to indemnify the Hotel against any claims made against the Hotel. This would be from an act or default by any of the client's contractors or caused by any equipment supplied by the client. This indemnity is also to include cover under the Health and Safety at Work Act 1974. Any outside contractor employed by the client must report to Hotel Reception on arrival, and contractors must comply with appropriate legislation including the Fire Precautions Act. The Hotel reserves the right to refuse access, without prejudice to any contractor.

Please note the hotel does not allow any form of karaoke. The hotel reserves the right to monitor content and volume of any entertainment within the hotel.

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Client's and guests' property

NOTES

Whilst due care will be taken, the hotel is not responsible for any accidental loss or damage to client's and guests' property, whilst on the property.

Equipment Storage

The hotel will assist clients with equipment storage on the understanding that the hotel is not liable for any loss or damage to any item of equipment.

Local Companies

Any local companies listed in various parts of this brochure, or verbally mentioned by Hotel staff when making arrangements, are suggestions only. The stated companies will have provided the hotel with efficient and reliable services. However, the hotel assumes no responsibility in this area.

Chair covers

In the event of any damages to the chair covers or sashes, the client assumes all responsibility. The hotel is not responsible for any damages to the chairs covers or sashes.

Hire Charges

In the event of cancelled bookings, 30% of lost hire charges will be payable to the hotel. Any cancellations made within 14 days of the hire date will be charged for at 75% of the full rate and those within 5 days will be charged for at the full hire rate. Full terms and conditions of the hire company on request.

Liability

The Angel Hotel is not liable to provide facilities stated in the contracted agreement in the event of fire, storm, flood, loss of utilities, riot, industrial action or any other causes beyond control.

Third-party liability

The Hotel accepts no responsibility for the death, bodily injury or disease from any cause whatsoever to:

Persons visiting the Hotel and its property, at the invitations of, or at the request of the client, whether such death, injury, or disease occurs within any part of the Hotel or its property; and/or persons employed by the Client during the period of hire, whether such death injury or disease occurs within the allocated rooms or in any part of the Hotel.

Except for legal liability arising due to negligence of the Hotel, its employees, servants, representatives or agents.

Signs

Affixing signs, displays and posters to walls may only be carried out with the authorisation of the Hotel.

Hotel Name

The Hotel name, logo, and telephone number may only be used in advertising or publicity, with the prior consent of the Hotel.