Courts

RESTAURANT | BAR | PRIVATE DINING

EXPERIENCE TRUE LUXURY



WWW.COURTSCARDIFF.CO.UK | 02920 700 009 | HELLO@COURTSCARDIFF.CO.UK

HISTORIC BUILDING

Courts boasts an inspiring heritage, and we are honoured to contribute to its rich legacy. Recognised as a significant late-medieval hall-house from the 15th century, its highlights encompass striking exposed stonework, vibrant Tudor tiles, a majestic fireplace, and an awe-inspiring ambience that captivates the senses. We stand as the pinnacle venue where the allure of history intertwines seamlessly with contemporary luxury.















EVENTS AT COURTS







Celebrate in Style

At Courts, we have had the pleasure of hosting many successful events over the past few years. Our unique venue is ideal for a wide range of occasions, from intimate gatherings to grand celebrations. With our attentive service, exceptional cuisine, and customisable event packages, we are dedicated to making every event memorable and tailored to your specific needs. Let us help you create an unforgettable experience for you and your guest. We have ***FOUR*** areas you can choose from...

OUR CHARMING AREAS

Private Dining Room

01

Our private dining room offers a unique and memorable experience. With its own private bar, champagne cabinet, stunning murals, and an Instagram-worthy feature wall, it's the perfect setting for special occasions. Enjoy exceptional service, great food, and amazing interiors that make every event extraordinary.

- Capacity: Up to 45 for sit-down meals; 75 for social events with a buffet, grazing table, or drinks package.
- Exclusive Hire Fee: £350
- Facilities: Private bar, full sound system, allowance for cakes and balloons.
- Entertainment Options.
- Catering Options: Set menus up to 45 guests. Grazing Table & Buffet, minimum of 30 up to 75 guests.

Aspalls Beer Garden

02

Our Aspalls Beer Garden is the perfect setting for your outdoor celebrations. Located in the beautifully landscaped garden, it creates the perfect atmosphere for any type of occasion. With the private bar access, as well as the BBQ station, our Aspalls Beer Garden will become the perfect backdrop for your party!

- Capacity: 80 guests.
- Exclusive Hire Fee: £350.
- Minimum Party Size: 40 guests.
- Facilities: 8 round tables seating 8 per table.
- Entertainment Options.
- Catering Options: Drinks packages and BBQ menu only.

OUR CHARMING AREAS

Downstairs / Upstairs Restaurant

03

Recognised as a significant late-medieval hall-house from the 15th century, its highlights encompass striking exposed stonework, vibrant Tudor tiles, a majestic fireplace, and an awe-inspiring ambiance that captivates the senses. We stand as the pinnacle venue where the allure of history intertwines seamlessly with contemporary luxury.

- Capacity: Up to 49 guests
- Exclusive Hire Fee: £1,500
- Entertainment Options.
- Catering Options: Set menus up to 49 guests. Grazing Table & Buffet, minimum of 30 up to 55 guests.

VIP Balcony

04

Our VIP area is a cosy and intimate space that overlooks the lively restaurant below, perfect for up to 12 guests. Whether you're planning a birthday, a private celebration, or just a night out with friends, this versatile spot can be dressed up to suit any occasion. Enjoy the privacy and exclusivity of your own corner, where you can celebrate in style, away from the hustle and bustle.

- Capacity: 12 guests.
- No Hire Fee: Booking in advance essential
- Food Requirement: Set lunch menu 12-4pm; A la carte menu 4pm-9pm
- Menus: Available here.

IT'S ALL IN THE DETAILS...

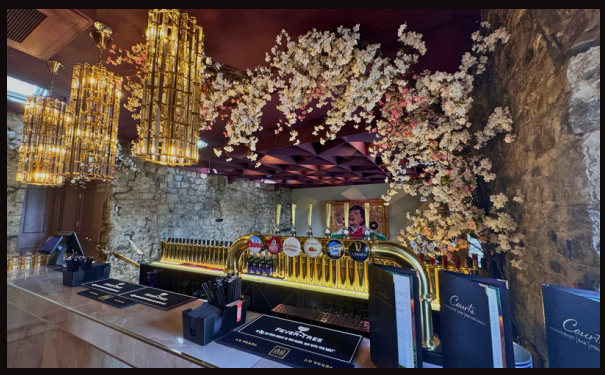


Our vision has truly come to life in every corner of the restaurant, featuring custom- made furniture and unique, bespoke finishes. We are extremely proud to present this historic yet contemporary venue and warmly invite all our guests to experience everything we have to offer.

EVENTS WE CATER FOR







Weddings

Create unforgettable memories at our stunning wedding venue. With flexible spaces, personalised touches, and dedicated staff to bring your vision to life, we ensure your wedding is as unique and special as your love story.

Celebrations

From birthday and engagement parties to hen dos and baby showers, our venue is perfect for any celebration. Create memorable moments in a lively and stylish atmosphere tailored to suit your special occasion.

Corporatate Events

For corporate events, whether it's a meeting, team-building session, or company celebration, our versatile space offers the perfect setting. With exceptional service, we provide everything you need for a successful and seamless event.

Have something specific in mind? Reach out to our Event Planning team at hello@courtscardiff.co.uk, and we'll help bring your vision to life!
We're here to craft an unforgettable experience for any occasion.
We can't wait to host your special event at Courts!

WEDDINGS AT COURTS

YOUR DAY, YOUR WAY !

At Courts, we offer a variety of wedding options to suit your unique style. From creating the perfect setting to designing a mouth-watering menu that will impress your guests, our team is here to help plan every detail of your special day.





Courts

RESTAURANT | BAR | PRIVATE DINING

OUR MENUS

EVENTS

Drinks Packages

Prosecco

x6 Bottles £180

Larger Package

Selection of Bottles Varies per day
x24 Bottles £90

Cider Package

Selection of Bottles Varies per day
x24 Bottles £110

House Spirits Rum | Vodka | Gin

Includes 6 jugs of mixer Soda | Lemonade | Coke/Diet Coke
£125

1.5L Spirit Rum | Vodka

Gin Includes 6 jugs of mixer Soda | Lemonade | Coke/Diet Coke
£240

3L Spirit AU Vodka

Includes 6 jugs of mixer Soda | Lemonade | Coke/Diet Coke
£400

Wine Package Selection

Select 6 or more bottles and get 10% off your wine selection

Sit Down Meal

£30pp

Starters

TEMPURA BROCCOLI
Crispy tempura battered broccoli florets served with a delicate dipping sauce, offering a light yet satisfying vegetarian starter. *(GF)(V)(VG)*

DILL FISHCAKE
Homemade dill-infused fishcake paired with pickled fennel, served with a refreshing lemon crème fraîche. *(GF)*

KOREAN CHICKEN
Crispy Korean-style chicken with baby gem lettuce, pickled cucumber, toasted sesame seeds and a rich, sticky Korean glaze. *(GF)*

Mains

CHICKEN POT PIE
Classic chicken pot pie with a golden crust, served with creamy mashed potatoes, seasonal green vegetables and honey-glazed carrots.

WILD MUSHROOM & TRUFFLE RISOTTO
Creamy risotto with wild mushrooms and asparagus spears, enhanced with white miso, black truffle and finished with aged Parmesan. *(V)(GF)*

PAN-FRIED COD
Perfectly pan-fried cod served with pea fricassée, crushed potatoes and a caper & coriander butter sauce. *(GF)*

Desserts

CHOCOLATE FONDANT
Warm chocolate fondant with a molten centre, served with miso caramel, nut crumb and vanilla ice cream. *(V)*

ETON MESS TART
A modern twist on a classic – Italian meringue tart filled with strawberry cream, vanilla Chantilly, fresh fruit and crisp meringue pieces. *(V)*

RASPBERRY PANNA COTTA
Silky raspberry panna cotta served with berry compote and a spiced nutmeg crumb. *(V)(GF)*

Sit Down Meal

£35pp

Starters

BURRATA
Creamy burrata with a delicate outer shell and milky centre, paired with vibrant heirloom tomatoes. Finished with fragrant basil oil and a micro salad for freshness and texture. *(V)(GF)*

PRAWN TOAST
Succulent pan-fried prawns tossed in warm chilli oil with garlic, shallots and capers, finished with fresh coriander and served over crisp toasted sourdough. *(GFA)*

SMOKED PAPRIKA CROQUETTES
Golden, crisp croquettes filled with smoky paprika-spiced chicken and a velvety interior. Served with sweet roasted red pepper aioli and sharp pickled shallots for contrast. (GF)

Mains

SUN-DRIED TOMATO PAPPARDELLE
Silky ribbons of pappardelle coated in a rich, velvety sun-dried tomato cream sauce with sautéed shallots and tender asparagus. *(V)(GFA)*

HERB-CRUSTED SALMON
Oven-roasted salmon topped with a fragrant herb crust, served alongside crushed new potatoes and samphire. Accompanied by roasted cherry tomatoes and finished with vibrant chimichurri for a fresh, zesty lift. *(GF)*

HARISSA CHICKEN BREAST
Tender chicken breast marinated in aromatic harissa spices and roasted to perfection. Served with giant couscous and Mediterranean vegetables, complemented by a delicate white wine and tarragon cream sauce. *(GF)*

Desserts

CHOCOLATE & CARAMEL TART
A buttery pastry case filled with rich salted caramel and topped with smooth dark chocolate ganache. Served with vanilla crème for a luxurious, indulgent finish. *(V)*

STRAWBERRY CHEESECAKE
Creamy baked strawberry cheesecake with a buttery biscuit base, finished with white chocolate and fresh seasonal berries. *(V)*

STICKY TOFFEE PUDDING
Warm toffee sponge with date purée, caramel sauce and caramel ice cream. *(V)(GF)*

Sit Down Meal

£40pp

4-Course Meal Experience

Begin your meal with Marinated Olives- a vibrant mix infused with garlic and fragrant herbs, perfectly paired with our Freshly Baked Bread & House Butter served to the table.

Design your own custom menu....

Indulge in your choice of 4 carefully crafted starters, mains and desserts from the menus below, each dish thoughtfully prepared using the finest seasonal ingredients to create a truly bespoke dining experience.

Treat yourself and your guests to an unforgettable experience designed to delight every palate.

Premium Buffet

£30pp

Hot Favourites

KOREAN CHICKEN
TANDOORI CHICKEN
SPICY FRIED CHICKEN WITH RANCH DIP
DUCK SPRING ROLLS
TEXAS BBQ CHEESE BITES
CHEF'S ASSORTED PIES

Bites & Sliders

MINI SLIDERS
HALLOUMI FRIES
ONION RINGS
BRUSCHETTA

Sides

FRESH BREAD
FRIES
FRESH SALADS

Desserts

A TEMPTING SELECTION OF BITE-SIZED DESSERTS
INCLUDING CHEESECAKES, BROWNIES AND FRUIT SELECTION

Continental & Deli Buffet

£29pp

Cured & Savoury Meats

MILANO
NAPOLI
HONEY GLAZED HAM
PROSCIUTTO
PORK PIES
SCOTCH EGGS
CHICKEN PÂTÉ

Vegetarian & Vegan Options

VEGETARIAN SCOTCH EGGS
FALAFELS

Cheese Board Selection

BLACK BOMBER CHEDDAR
BLUE CHEESE
PERL WEN

Accompaniments

SELECTION OF FRESHLY BAKED BREADS
CHUTNEYS
SELECTION OF CRACKERS

Sweet Treats & Fruit

CHOCOLATE BARS
SELECTION OF FRESH FRUIT

Curry Buffet

£28pp

Classic Curries

CHICKEN TIKKA
BEEF ROGAN JOSH
PANEER BALTI

Traditional Sides

FRAGRANT RICE
FRESHLY BAKED NAAN BREADS
POPPADOMS

Accompaniments

ONION BHAJIS
SELECTION OF DIPS & CHUTNEYS

Desserts

MANGO CHEESECAKE BITES
FRESH FRUIT PLATTER

Italian Buffet

£28pp

Pasta Dishes

SPAGHETTI BOLOGNAISE
CHICKEN PARMIGIANA
MEATBALLS

Traditional Sides

GARLIC BREAD
FOCACCIA
OLIVES

Desserts

TIRAMISU
FRESH FRUIT PLATTER

ADDITIONAL INFORMATION...



Payment: The room hire fee is required upfront to secure your reservation. Pre-ordered food and drinks must be paid for two weeks prior to your booking.

Pre-Order Requirement: Pre-orders for groups of 15 or more must be submitted two weeks prior to your booking. This allows us to prepare and customise your dining experience accordingly.

Allergies: Please inform us of any dietary requirements or allergies at the time of booking. We will do our best to accommodate these, but we cannot guarantee allergen-free meals due to the presence of allergens in our kitchen.

All the prices may vary on key calendar dates and subject to availability.

OUR TRUSTED SUPPLIERS










We've Partnered with the Best to Make Your Event Unforgettable!

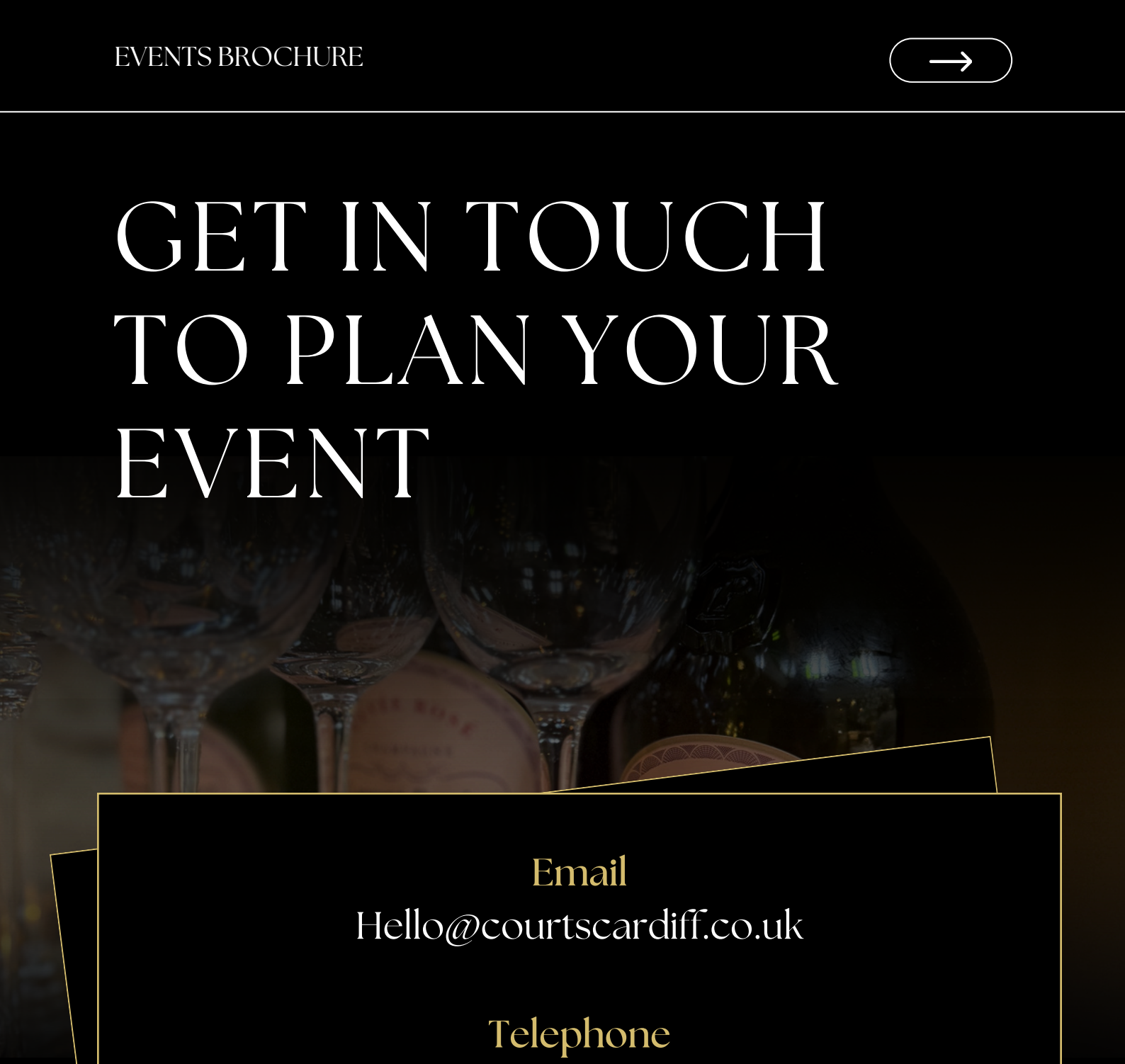
🎈 KCN Events – Stunning Balloon & Event Décor
We've teamed up with KCN Events to provide breathtaking balloon displays that will elevate any occasion. From eye-catching balloon arches to elegant centrepieces, they offer stylish and affordable décor solutions for all kinds of events.
📞 Contact: Natalie
📧 sweetbakehouseandballoons@outlook.com
📱 +44 7808 867718

📸 Craig Maunder Photography – Capture Every Special Moment!
Craig Maunder Photography is here to preserve every precious moment of your special day with stunning, high-quality photos. Offering affordable packages that cover everything from pre-wedding shoots to full-day wedding coverage, you can trust Craig to capture memories that will last a lifetime.
📞 Contact: Craig
📧 cmaunder.photo@gmail.com
📱 07762 835 641

💐 Panache Weddings – Bringing Your Love Story to Life
With Panache Weddings, you can rest assured that every design detail will reflect your personal style and love story. From floristry to full venue styling, Karen Thomson and her team will create a truly beautiful and sophisticated setting for your special day.
📞 Contact: Karen
📧 enquiries@panacheweddings.co.uk
🌐 www.panacheweddings.co.uk
📱 078 3050 7327

And many more...

GET IN TOUCH TO PLAN YOUR EVENT



Email
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Website
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