



*La Marina*

RESTAURANT

PRIVATE HIRE

CHEVAL BLANC  
*Le Pin*  
LEOVILLE BARRON  
PETRUS  
CH. MARGAUX  
CH. LYNCH BAGES  
CHATEAU LAFITE  
FINE WINE Selection





## ABOUT US



During the late 1850s, due to a surge in the demand for coal from South Wales and congestion at Cardiff docks, focus turned towards exploring the shipping possibilities at the adjacent Penarth harbour.

In 1865, the grand entrance of the Renaissance-style dock building, now a Grade 2 listed structure, took centre stage with the construction of the Custom House. It was intended to accommodate Penarth's thriving shipping trade.

Fast forward to June 2000, when the Martinez family acquired the Custom House, recognising its dire need for care and attention. Following an extensive renovation and the infusion of European charm, the Custom House was rejuvenated.

The restaurant can be exclusively hired for you and your guests for any special occasion.



THE  
CUSTOM HOUSE

NOTICE  
The music will  
begin at 8pm  
on Monday  
and Tuesday  
only. The  
band will  
be playing  
live music  
from 8pm  
to 11pm.

La Marina  
RESTAURANT

El Puerto  
RESTAURANT

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## SET MENUS



We offer 3 different set menus depending on your price range

£35pp | £45pp | £67pp

## BUFFET MENUS



We offer 3 different buffet menus. All available below

£20pp | £30pp | £49pp

Please note that our menus are crafted with a commitment to using the freshest ingredients, and as such, they may be subject to change based on availability. For more information or assistance, feel free to speak with a member of our staff who will be delighted to provide you with the latest details.

We will need the pre order completed a week prior to the event

Please inform a member of staff of any allergies or dietary requirements.



## ROOM CAPACITY & FACILITIES



The La Marina function room can comfortably accommodate up to 50 guests, providing an intimate and exclusive setting for various events. In addition to the function room, our entire restaurant space can host a total of 120 guests, offering a versatile and spacious environment for larger gatherings.

Additionally, we enhance your event experience by offering full access to a high-quality projector in our function room, complemented by speakers strategically placed throughout the entire restaurant. This inclusion ensures that your presentations, speeches, or entertainment can be enjoyed seamlessly in every corner of our venue, adding an extra layer of convenience and enjoyment to your special occasions or meetings.

## MENU

3 courses

£35 per person

**STARTERS**

**Atlantic Cod Goujons**  
served with homemade tartar sauce

**Smooth Chicken & Pork Liver Pate**  
toasted artisan bread & red onion marmalade

**Chef's Chunky Vegetable Soup ( V )**  
made with fresh market vegetables

**Pan-fried Garlic Mushrooms**  
with spring onions & fresh garden herbs

**MAINS**

**North Sea Hake Fillet "A La Plancha"**  
with roasted garlic olive oil

**Slow Roast grass fed Welsh Lamb**  
with a rosemary & red wine jus

**Marinated Fillets of Chicken**  
with a mild spiced coconut & bell pepper sauce

**Flash Grilled Fillet of Beef Medallions ( £5 supplement )**  
with a creamy peppercorn sauce and vegetables

**Chef's Recommended Vegetarian Dish of the Day**

(All Served with a choice of Homecut Chips or New Potatoes )

**DESSERTS**

**Raspberry Cheesecake**  
**Homemade Vanilla Crème Brûlée**

<b>SIDE ORDERS</b>	<b>French Bread</b>	<b>£3.00</b>	<b>Grilled Asparagus</b>	<b>£8.50</b>	<b>Cauliflower a la Valenciana</b>	<b>£4.95</b>
<b>OPTIONAL</b>	<b>Garlic Bread</b>	<b>£4.00</b>	<b>Tenderstem Broccoli</b>	<b>£4.60</b>	<b>Pan Fried Garlic Mushrooms</b>	<b>£7.00</b>
	<b>Fresh Salad Bar</b>	<b>£4.60</b>	<b>Mixed Seasonal Vegetables</b>	<b>£4.50</b>		

Please note that not all ingredients are listed and we cook with all allergens present in our kitchen. If you have any dietary or allergy requirements or would like to alter a dish, please speak with a member of staff before you order, and they will be happy to assist.

# MENU

3 courses

£45 per person

## STARTERS

- Bajun Fishcakes**  
with Barbados sauce
- Chefs Mediterranean Fish Soup**  
with toasted bread balsamic & olive oil
- Pan-fried Asparagus Spears (V )**  
served with hollandaise sauce
- Pan Fried Spanish Chorizo 'Con Patatas'**  
served with "con patatas"

## MAINS

- Prime Chargrilled 10oz Sirloin Steak**  
(£5 Supplement )- served pink
- Grilled Fillet of Scottish Salmon**  
served with a hollandaise sauce
- North Sea Hake "A La Plancha"**  
with a roasted Garlic & Olive oil dressing
- Supreme Breast of Chicken**  
stuffed with a chicken liver pate, wrapped in smoked bacon & served with a garlic & mushroom sauce
- Chef's Recommended Vegetarian Dish of the Day**

(All Served with a choice of Homecut Chips or New Potatoes )

## DESSERTS

- Homemade Vanilla Crème Brûlée**
- Raspberry Cheesecake**
- Rich Triple Chocolate Brownie**
- Continental Cheese & Biscuit Plate (£5 Supplement )**  
served with membrillo & a selection of flavoured crackers

## SIDE ORDERS

French Bread	£3.00	Grilled Asparagus	£8.50	Cauliflower a la Valenciana	£4.95
Garlic Bread	£4.00	Tenderstem Broccoli	£4.60	Pan Fried Garlic Mushrooms	£7.00
Fresh Salad Bar	£4.60	Mixed Seasonal Vegetables	£4.50		

## OPTIONAL

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## MENU

3 courses

£67 per person

### STARTERS

**Spiced Marinated Beef Skewer**  
with a mild chilli relish  
**Sea Scallops "A La Plancha"**  
with a tomato & garlic butter sauce  
**Home Beetroot Cured Gravdax of Salmon**  
sweet dill & mustard dressing  
**Chargrilled Calamari**  
with sweet chilli sauce & basil pesto dressing  
**Grilled Asparagus Spears**  
with a hollandaise sauce (v )  
**Crevettes "Al Espanyol"**  
with white wine, garlic & tomato sauce (£5 supplement )

### MAINS

**Grilled Prime 8oz Fillet of Angus Beef**  
served pink  
**Fillet of wild Seabass "A La Plancha"**  
fresh chilli, garlic & olive oil dressing  
**Supreme Breast of Chicken**  
stuffed with a chicken liver pate, wrapped in smoked bacon served with a garlic & mushroom sauce  
**Mustard & Herbs crusted Rack of Welsh Lamb**  
with a rosemary & red wine jus - served pink  
**Grilled Crawfish Tail**  
with a classic thermidor sauce  
**Chef's Recommended Vegetarian Dish of the Day**  
  
(All Served with a choice of Homecut Chips or New Potatoes )

### DESSERTS

**Homemade Vanilla Crème Brûlée**  
**Raspberry Cheesecake**  
**Selection of Spanish Cheeses**  
served with membrillo and a selection of flavoured crackers (£5 supplement )

### SIDE ORDERS OPTIONAL

French Bread	£3.00	Grilled Asparagus	£8.50	Cauliflower a la Valenciana	£4.95
Garlic Bread	£4.00	Tenderstem Broccoli	£4.60	Pan Fried Garlic Mushroom	£7.00
Fresh Salad Bar	£4.60	Mixed Seasonal Vegetables	£4.50		

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FINE WINE  
*Selection*

LATO  
UT-BR

**Marqués  
de Cáceres**  
CRIANZA  
RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA  
REGISTRADO POR UNIÓN VITIVINÍCOLA S.A.  
CONSEJO REGULADOR PRODUCTO DE ESPAÑA

**GAUDIUM**  
GRAN VINO  
Marqués de Cáceres

## BUFFET

£20 per person

### A Selection of Homemade Sandwiches:

Beef & Horseradish  
Poached Salmon & Cucumber  
Pembrokeshire Ham & Chutney  
Cheese & Pickle

Chef's Crispy Cod Goujons  
Homemade Tartar Sauce

Seasonal New Potatoes & Handcut Chips  
Fresh Salad Mix

Filter Coffee or Tea

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## BUFFET

£30 per person

Freshly Baked French Bread

Sliced Sirloin of Welsh Beef (served hot )  
and Horseradish Sauce

Cold Poached Scottish Salmon  
with Mayonnaise

Pembrokeshire Boiled Ham  
with Branston Pickle

Seasonal New Potatoes  
Hand Cut Chips  
Fresh Salad Mix

Filter Coffee or Tea

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## BUFFET

£49 per person

Freshly Baked French Bread

Galician marinated Chicken Pinchos

Salmon Gravavlax on Spanish Bread

Teriyaki marinated Beef Pinchos

Chorizo & Gambas Skewers

Spanish Ham & Cheese selection, Quince Jam

Whole poached dressed Salmon

Josper fire roasted Sirloin of Beef

Ratatouille stuffed Aubergines

Hot buttered new potatoes, roasted shallots & chives

Tomato, avocado & red onion salad

Roasted Mediterranean Vegetables

Homecut Chips

Raspberry Cheesecake

Chocolate Brownie

Filter Coffee or Tea

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## DEPOSIT INFORMATION



To secure your booking, a non-refundable deposit of £20 per person is required. Additionally, a valid Credit/Debit Card will be securely held for verification purposes.



## CONTACT INFORMATION



For more information, please get in touch with our events team on  
[events@theoldcustomhousepenarth.co.uk](mailto:events@theoldcustomhousepenarth.co.uk)

## ADDRESS



Penarth Marina, Penarth, Vale of Glamorgan, CF64 1TP