

## **THE GREAT HALL**

A magnificent, fully air-conditioned venue situated on the ground floor. This beautifully coordinated room is complete with its own bar and is adjacent to the hotel lobby, a picture perfect location!

We can cater for weddings of 75 or more in The Great Hall. Terms & Conditions apply.

### **GREAT HALL WEDDING PACKAGE**

*Exclusive use of Indigo Bar for private Drinks Reception on Arrival  
Wedding & Evening Reception in The Great Hall*

- Red carpet on arrival
- Champagne on arrival for The Bride and Groom
- Cake stand
- Place cards
- Personalised printed table menus
- Printed table plan
- Flowers on all tables (Lillies) -and top table display (available for parties of 125 people or more)
- Complimentary parking
- Complimentary Four Poster Executive room for The Bride and Groom
- 1 year anniversary dinner for 2 in our restaurant, Fahrenheit Grill.

**THE GREAT HALL**  
**TERMS AND CONDITIONS**

- Minimum numbers - Great Hall
  - Friday - 130 adults
  - Saturday - 150 adults
  - Midweek Monday - Thursday in July or August min numbers of 75
  - Midweek Monday - Thursday in July or August min numbers of 125 are required to avail of our summer special
- Wine with dinner is compulsory - Half bottle per person is required
- Corkage is not catered for / nor is it allowed at the hotel
- Provisional booking can be held for 14 days only, to secure the booking we require the following deposits:

Great Hall - €3000.00, which is non-refundable and non-transferrable
- Room Hire charge of €1500.00 applies for Bank Holidays in The Great Hall
- Bar and entertainment in the Great Hall available until 1am.
- Final numbers to be confirmed 72 hours prior to the event
- Full prepayment to be received 10 working days prior to the event
- Failure to sign the terms and conditions will result in automatic release of the space
- We welcome children from the Bridal Party *only*
- All prices are set currently and are subject to change

## **OPTIONAL EXTRAS**

- A selection of beautiful Chair Covers and Chair Bows available for The Great Hall
- A selection of Table Centrepieces available from €22.00 per table
- Bouquets of flowers available for special guests plus any special order floral arrangements. Prices subject to quotation.
- Medieval Candle displays from €100.00
- Champagne, strawberries and rose petals delivered to the Bridal Suite from €100.00
- Guest & family upgrades to executive rooms and suites available from €60.00 - €300.00
- Bride & Groom upgrade to King Suite from €200.00 b&b and the Royal Suite at €300.00
- Piper €180.00
- Pianist €180.00
- Harpist €300.00

## **SUMMER WEDDING SPECIAL**

A 10% discount on your menu price and complimentary Summer Punch is offered on all weddings of 125 or more on Mondays to Thursday in July and August, excluding Bank Holidays. Please note that the standard wedding package also applies.

## **JANUARY WEDDING SPECIAL**

A 10% discount on your menu price and complimentary Mulled Wine is offered on all weddings of 125 or more on Mondays to Thursday in January, excluding bank holidays. Please note that the standard wedding package also applies.

## **ACCOMMODATION**

As part of the Great Hall package, we offer the Bride and Groom a complimentary 4 poster Executive bedroom for their wedding night.

We hold a block booking for 10 of your guests at the guaranteed reduced rate of €170.00 Bed & Breakfast. If you wish to book and guarantee any additional rooms over and above these amounts they will be subject to a deposit and contract.

When all blocked bedrooms are booked, rooms will be sold on availability at the published rate available at the time of booking. These rooms will be available for your guests to book by contacting the hotel directly.

## **WINES**

Our House Wines are as follows:-

1. Bilyara, Wolfblass Chardonnay (Australia) - €25.00 per bottle
2. Bilyara, Wolfblass Shiraz (Australia) - €25.00 per bottle

Please request our extensive wine list should you require a greater selection.  
Prices are subject to change.

## **CHAMPAGNE**

- |    |                                 |         |
|----|---------------------------------|---------|
| 1. | Alexandre Bonnet, Grand Reserve | €55.00  |
| 2. | Moët et Chandon N.V.            | €75.00  |
| 3. | Laurent Perrier Cuvee Brut Rose | €110.00 |
| 4. | Dom Perignon                    | €170.00 |

## **Sparkling Wine**

- |    |                               |        |
|----|-------------------------------|--------|
| 1. | Paul Cheneau Cava, Brut Blanc | €42.50 |
| 2. | Wolf Blass Pinot Noir         | €45.00 |

## ARRIVE WITH STYLE

### Arrival Reception 1

A glass of red or white wine & 2  
Cold canapés  
€ 11.00

### Arrival Reception 2

A glass of red or white house wine  
& 3 cold canapés.  
€ 13.50

### Arrival Reception 3

2 glasses of red or white house wine  
& 2 cold canapés  
€ 16.50

### Arrival Reception 4

2 glasses of sparkling wine  
& 3 cold canapés  
€19.50

### Arrival Reception 5

2 glasses of Buck's Fizz or  
2 glasses of Kir Royale & 3  
cold canapés  
€19.50

### Arrival Reception 6

2 glasses of mulled wine or  
2 glasses of summer  
punch & 2 canapés  
€17.00

### Arrival Reception 7

2 glasses of Champagne  
€24.00

### Arrival Reception 8

2 glasses of Champagne  
& 3 canapés  
€29.00

If you would like to design your own reception, please request our a la carte menus and wine & drinks list.

*Please note that prices and menus are subject to change*

## **Starters**

***Terrine of smoked fish, spinach and tomato***

*Dressed rocket, lemon mayonnaise*

€14.00

***Irish smoked salmon and cucumber tian***

*Basil crème fraiche, lime and chive dressing*

€15.00

***Caesar salad***

*Crispy pancetta, focaccia croutons, shaved Parmesan*

€14.00

***Prawn and crab salad***

*Spiced greens Asian pesto*

€21.00

***Crisp prosciutto and bocchaine salad***

*Balsamic syrup, pesto crostini*

€14.50

***Tartlet of slow roast tomato and goats cheese***

*Olive oil and red pepper dressing*

€13.00

***Smoked chicken and bean sprout salad***

*Red chilli and mango dressing*

€14.00

## Soups

*Spiced tomato, chickpea & spinach soup*  
€10.00

*Sweet potato, coconut & cumin soup*  
€10.00

*Roast fennel & leek soup*  
€10.00

*Mussel clam & corn chowder*  
€12.00

*Potato, leek & basil soup*  
€10.00

*Cream of vegetable & chive soup*  
€10.00

*White onion, potato & thyme*  
€10.00

*Wild mushroom & roasted red pepper soup*  
€10.00

*Plum tomato & rosemary soup*  
€10.00

## **Entrees**

### ***Pan fried loin of lamb***

*Wild mushroom and Savoy compote,  
pink peppercorn jus*  
€31.50

### ***Pork fillet***

*Sage & blue cheese stuffing  
apple maple sauce*  
€29.50

### ***Sirloin of beef***

*Roast garlic & thyme mash  
red wine jus*  
€27.50

### ***Sachwan peppered duck breast***

*Soya roast vegetables, toasted pecan & ginger glaze*  
€28.50

### ***Seared sea bass fillet***

*Potato & crab cake, red pepper coulis  
green olive tapanade*  
€30.00

### ***Pan roast beef fillet***

*Grilled onion & basil mash  
green pepper corn & brandy cream*  
€32.50

### ***Supreme of Irish salmon***

*Creamed leek & spinach  
sorrel & green onion salsa*  
€29.00

### ***Baked supreme of chicken***

*Stuffed with a basil mousse  
courgette & tomato compote, olive tapanade*  
€28.00

### ***Seared spiced red snapper***

*Roast sweet potato & shallot puree  
lemon grass butter sauce*  
€30.00

*All entrees served with a selection of fresh market vegetables & potatoes*

## **Desserts**

***Baked raspberry & pear cheese cake***

*Chantilly cream*

€11.50

***Spiced apple & rhubarb crumble***

*Vanilla anglaise*

€11.50

***Banana & butterscotch delice***

*Yoghurt sauce*

€11.50

***Strawberry & mango tart***

*White chocolate sauce*

€11.50

***Passion fruit bavaois***

*Red berry coulis*

€11.50

***Trilogy of chocolate***

*Milk chocolate & hazelnut praline*

*Dark chocolate macaroon*

*White chocolate & orange teardrop*

€13.00

***Baileys cream delice***

*Berry cream*

€11.50

***Selection of Irish cheese & wafer crackers***

*Cooleeney Camembert Duris*

*Gubbeen Vintage cheddar*

€12.50

*Assiette of dessert*

*A choice of any 3 desserts:*

*Passion fruit mousse*

*Lemon tartlet*

*Berry teardrop*

*Fruit Pavlovas*

*Raspberry tartlet*

*Apple and cinnamon crunch*

*Orange chocolate torte*

*Banoffi pie*

€14.00

*Tea/Coffee*

€3.00

*Tea/Coffee and Petit Fours*

€5.50 per person

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*Supplement of €7.50 per person for a choice of main course*

*Supplement of €5.00 per person for a choice of starter or dessert*

*All wedding banquets are subject to a minimum  
5 course meal.*

*Service charge is not included, gratuities are at your own discretion.*

*Please note that prices and menus are subject to change*

## **VEGETARIAN MENU**

***Asparagus, buffalo mozzarella and Roma tomato salad***  
*Olive oil dressing topped with pesto crostini*

***Caesar salad with grilled artichokes***  
*Focaccia croutons and shaved Parmesan*

***Char grilled vegetable and tortilla stack***  
*Chive oil*

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***Sweet potato & coriander fritters***  
*Soya noodles*

***Baked goats cheese and grilled pepper tart***  
*Pesto dressing*

***Vegetable and tofu roll***  
*Tossed baby leaf, balsamic dressing*

***Slow roast tomato and Gorgonzola bruschetta***  
*Roast garlic and rosemary dressing*

***Please note that prices and menus are subject to change***

## Evening Reception

### Cold

*Roasted red pepper and goats cheese tartlet*

*Smoked salmon tarter blinis, chive crème fraiche*

*Seared tuna sushi roll*

*Mini Indian poppadoms with chicken tikka and yoghurt*

*Prawn filo basket cumin cream*

*Tomato mozzarella and basil crostini*

*Duck confit and caramelised red onion pancake*

*Smoked ham and mascarpone roll*

*Corn tortillas with guacamole*

### Hot

*Thai chicken satays*

*Crab with ginger and lime*

*Crisp duck spring rolls*

*Oriental wontons, soya dip*

*Tandoori baked chicken wings*

*Spiced baby back ribs*

*Cocktail sausages, Dijon mustard cream*

*Selection of sandwiches*

*Each item €3.50 per person (minimum of 3 items required)*

*Tea/Coffee €3.00 per person*

*Please note that prices and menus are subject to change*