



CLONTARF CASTLE  
HOTEL

*your fairytale  
wedding*



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## EXPERIENCE THE WEDDING OF YOUR DREAMS AT CLONTARF CASTLE HOTEL

To inspire you as you begin planning your special day, our wedding team has tailored a series of packages to suit different requirements and budgets. We know that every couple is completely unique, so we're also ready to design a bespoke experience that encapsulates your personal style.



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## OUR WEDDING EXPERIENCES



### ALL OUR PACKAGES INCLUDE

- A dedicated wedding team to assist you on your special day
- Red carpet on arrival
- Champagne on arrival for the Newlyweds
- Cake table
- Place cards for the top table
- Personalised printed table menus
- Printed table plan
- Banqueting suite room hire (minimum numbers apply)
- Exclusive use of our award winning Indigo Lounge from 3pm for your drinks reception on arrival, when booking the Great Hall
- Complimentary Suite for the Wedding Couple
- Champagne Breakfast the following morning for the Wedding Couple in their suite
- 2 Complimentary upgrades for Parents or Bridal Party
- Complimentary menu tasting for the Wedding Couple of your chosen menu
- One year anniversary dinner for two in Fahrenheit Restaurant
- Complimentary parking
- Beautiful bespoke Chivari chairs for the Great Hall or Viking Suite.
- PA system and hand held microphone provided complimentary
- Crisp white linen table cloths dress the tables
- Background music will be played during the meal



## EXPERIENCE 'THE CHARMED'

Crafting memories that will last forever

### SAMPLE MENU

#### Trio of Wild Irish Salmon

In-house smoked, beetroot cured, salmon mousse, saffron mayonnaise & poached beetroot



#### Honey Roast Parsnip and Granny Smith Apple Soup



#### Seared Chicken Supreme

with grilled baby leeks, parma ham crisp and a Madeira sauce

#### Roast Striploin of Beef of Irish Beef

with watercress, slow roast plum tomato and braised shallot jus



#### French Tart aux Pomme

Crème anglaise, bourbon vanilla ice cream



#### Freshly Brewed Tea or Filtered Coffee



#### Arrival Reception

Chilled Prosecco

Freshly brewed Tea  
Filtered Coffee and  
Biscuits for all guests  
on arrival

#### Wine

House red and  
white wine  
A glass and a top up  
of wine per person

#### Evening Buffet

Finger food selection  
(catering for 50% of  
guests)

€99 PER ADULT



## EXPERIENCE 'THE FAIRYTALE'

Where medieval romance meets modern luxury

### SAMPLE MENU

#### St Tola Goat's Cheese

Black figs, burgundy vanilla poached pear, toasted pecan crumble onion marmalade, walnut bread



#### Wild Strawberry Sorbet or Soup



#### Roast Striploin of Irish Beef

Watercress, slow roast plum tomato, braised shallot jus

#### Pan Fried Seabass

Chorizo and bean stew, chermoula



#### White Chocolate and Raspberry Cremeux

Textures of raspberry, raspberry sorbet



#### Freshly Brewed Tea or Filtered Coffee



#### Arrival Reception

Chilled Prosecco  
Freshly brewed Tea  
Filtered Coffee and  
Biscuits for all guests  
on arrival

Canapes based on  
50% of the number  
of guests

#### Wine

House red and  
white wine  
Half bottle of wine  
per person

#### For the Toast

One glass of sparkling  
wine per person

#### Evening Buffet

Finger food selection  
(based on the number  
of guests attending the  
meal)

€109 PER ADULT



## EXPERIENCE 'THE MAJESTIC'

Make every dream come true

### SAMPLE MENU

#### Quail

Pickled Vegetables, chicory, apple & raisin chutney, rum vanilla gel

OR

#### The Castle Seafood Cocktail

Poached tiger prawns, Kilkee harbour crab mayonnaise, salmon & beetroot gravadlax



#### Coconut & Lime Sorbet



#### Char Grilled 8oz Fillet Steak

with field mushrooms, slow roast cherry tomatoes and pepper or red wine sauce and shallot jus

#### Roast Fillet of Atlantic Halibut

with samphire, steamed wild mussels and vermouth cream



#### Assiette of Dessert

*A choice of any three desserts:*

Lemon Meringue Tart, White Chocolate and Raspberry Cheesecake, Oreo Cheesecake, Seasonal Berry Tart, Orange Chocolate Tart, Banoffee Tart



#### Freshly Brewed Tea or Filtered Coffee with Petit Fours



#### Arrival Reception

Chilled Prosecco  
Choice of canapé's for all your guests  
Freshly brewed Tea  
Filtered Coffee and Biscuits for all guests on arrival

#### Wine

House red and white wine  
Half bottle of wine per person

#### For the Toast

One drink of choice per person  
*\*House rules apply*

#### Evening Buffet

Finger food selection (based on the number of guests attending the meal)

€119 PER ADULT

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# MENU OPTIONS

## TO START

Free Range Chicken, Portobello  
Mushroom and Leek Terrine  
Pickled shimeji mushrooms, Heritage carrot  
ribbons, brioche, truffle mayonnaise



Glendalough Gin Cured Salmon  
Textures of Beetroot, Red Chicory, Fennel, Gin Vanilla Gel



Trio of Wild Irish Salmon  
In-house smoked, beetroot cured, salmon mousse,  
saffron mayonnaise, poached beetroot



The Castles Seafood Cocktail  
Poached tiger prawns, Kilkee harbour crab mayonnaise,  
salmon & beetroot gravadlax (€5 supplement applies)



Confit of Gressingham Duck leg  
Spiced red cabbage & golden raisins,  
shallot puree, endive, duck jus



Heirloom Tomato Salad  
Cow's milk bocconcini, watermelon, black olives,  
roasted garlic & basil oil, balsamic



Ardsallagh Goat's Cheese  
Black figs, burgundy vanilla poached pear, toasted  
pecan crumble, onion marmalade, walnut bread



Quail  
Pickled Vegetables, chicory, apple & raisin  
chutney, rum vanilla gel (€4 supplement applies)



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# MENU OPTIONS

## SOUP COURSE

Vine plum tomato & roasted  
red pepper soup, pangrattato

Seasonal vegetable Veloute, herb oil

Honey roasted parsnip  
& granny smith apple

Pan roasted butternut squash  
& black truffle, parmesan

Heritage carrot, saffron & Saville orange

Wild forest mushrooms,  
star anise & truffle cream

Salt baked celeriac, thyme & lemon

Garden pea, spinach & smoked bacon

French onion, rye crisps & gruyere



## SORBET

Champagne & elderflower

Coconut

Raspberry

Gin & tonic

Cherry sorbet & chocolate soil

Lemon & thyme

Mango & passionfruit

Rhubarb & ginger

Green apple & mint

White peach



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# MENU OPTIONS

## MAIN FLAVOUR

### Seared 7oz Fillet Steak

Field mushrooms, slow roast cherry tomatoes,  
asparagus spears, pepper sauce or red wine & shallot jus  
(€9.00 supplement applies)



### Char Grilled 8oz Sirloin Steak

Wild mushroom, spinach & butternut squash ragout,  
Pepper sauce or red wine & shallot jus  
(€5.00 supplement applies)



### Roast Rack of Lamb

Black garlic & celeriac puree, pea fricassee,  
mint oil, red wine & rosemary jus  
(€9.00 supplement applies)



### Seared Corn-fed Chicken Supreme

Porcini crumb, Grilled baby leeks,  
parma ham crisp and a Madeira sauce



### Roast Honey & Five Spices Duck

Buttered fondant Potato, charred satsuma,  
wilted spring onions, sweet citrus jus



### Roast Salmon

Grilled baby fennel, olive oil mash,  
salmon caviar & grapefruit beurre blanc



### Roast Fillet of Atlantic Halibut

Samphire, leek & wild mussels, vermouth reduction  
(€8.00 supplement applies)



### Roast Striploin of Irish Beef

Watercress, slow roast plum vine tomato,  
braised shallot jus



### Pan Fried Seabass

Chorizo & pan-handle beans stew, chermoula



### Fillet of Pork

Chateau potato, braised red cabbage, bruleed  
apple, split apple & calvados jus



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# MENU OPTIONS

## TO FINISH

Caramelized white chocolate & coconut Cheesecake  
Pineapple syrup, passion fruit & pomegranate salsa



French Tart aux Pomme  
Crème anglaise, bourbon vanilla ice cream



Lemon Meringue Pie  
Blood orange curd, lemon crisps, wild flowers



White Chocolate and Raspberry Cremeux  
Textures of raspberry, raspberry sorbet



Chocolate Tart  
White chocolate soil, milk mascarpone ice cream, strawberries



Assiette of Dessert (minimum order 24 pax)  
*A choice of any 3 desserts:*

Lemon meringue, chocolate tart, apple & blackberry  
crumble, chocolate praline bar, mango & passion  
fruit mousse, strawberry & cream cheesecake,  
Ferrero rocher cheesecake, banoffee choux  
(€5.00 supplement applies)



Selection of Artisan Cheeses,  
Gubbeen Oatcakes & spiced fruits  
(€5.00 supplement applies)



## WINES

Included in all packages  
are our select house wines

Marques De Plata  
Sauvignon Blanc (Spain)  
€33.50 per bottle

Marques De Plata  
Tempranillo (Spain)  
€33.50 per bottle

Our wedding team is on hand to  
recommend wines from our extensive list,  
should you require a greater selection.  
Prices are subject to adjustment.



## CHAMPAGNE

Moet  
(France)  
€125.00 per bottle



## SPARKLING WINES

Corte delle Calli, Spumante Prosecco  
(Italy)  
€51.00 per bottle

Col Di Manza, Spumante Prosecco  
(Italy)  
€65.00 per bottle



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## YOUR PERSONAL TOUCH

Whether one of our packages has caught your imagination, or you're planning a bespoke wedding day, add an extra touch of luxury to your experience with some exclusive treats:

- Champagne, from €20 per person
- Summer Punch, from €7 per person
- Canapés upon arrival, from €19.00 per person
- Make the most of the seasons with a spring drinks reception, a refreshing summer punch or a warming mulled wine
- Bouquets of flowers available for special guests, plus any special floral arrangements to order
- Prices subject to quotation
- Champagne and strawberries delivered to the Bridal Suite, from €120
- Guest and family upgrades to executive rooms and suites, available from €50 - €200
- Pianist, available from €650\*
- Harpist, available from €450\*
- Portable bar in The Great Hall, available from €500\*

\*Prices and guidelines are subject to change based on requirements



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## CIVIL CEREMONY

Clontarf Castle Hotel  
is fully licensed to  
host civil ceremonies.  
Our packages are  
based on minimum  
numbers of 20 guests.

### CEREMONY PACKAGE

- The use of the newly refurbished Viking Suite/Great Hall on the day of your wedding
- A professional team to help you every step of the way
  - Chivari chairs
- Red carpet as you walk down the aisle

*Minimum numbers apply*

€7 per person when booking one of our reception packages.



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## ACCOMMODATION OPTIONS

We highly recommend arranging accommodation as soon as you require bedrooms to avoid disappointment.

### Our policy for wedding group bookings is as follows:

Reservations will hold 10 to 15\* bedrooms, including the Wedding Suite, for the night of the wedding. Wedding bedroom rates are subject to seasonality and a rate will be advised at time of booking.

#### **The Wedding**

Suite will be complimentary on the night of your wedding. With the exception of the Wedding Suite, no bedrooms will be held on your behalf.

The Wedding Couple can instruct their guests to book online at [www.clontarfcastle.ie](http://www.clontarfcastle.ie) or by calling our Reservations department directly.

Any rooms that are not taken will be released 6 weeks before the date of the weddings

\*Rates and accommodation are subject to availability.

\*Terms and Conditions will apply



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## MAKE EVEN MORE MEMORIES

Extend the fun and treat your friends and family to a summer celebration with a post-wedding Gourmet BBQ on The Terrace.

This heated outdoor space, adjoining Indigo Lounge, echoes Clontarf Castle's distinctive heritage style and features relaxing sofa-style seating. It can be exclusively reserved for groups with minimum numbers of 40 guests.

- Tempting BBQ delicacies from €59 per person
- Complimentary room hire
- Drinks packages available

Experience the medieval ambience of Fahrenheit Restaurant, where you can savour a delightful three course dinner at €59 per person.



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# TERMS AND CONDITIONS

- Dishes substituted from the package menus may incur supplements:
    - Supplement of €12.00 per person for a choice of starter or dessert
  - Minimum numbers apply\*
    - Friday, Saturday & Bank Holidays**
      - Great Hall - 120 adults
    - Sunday and Thursday**
      - Great Hall - 100 adults
      - Viking Suite - 50 adults
    - Monday to Wednesday**
      - Fahrenheit Restaurant - 40 adults (Fahrenheit Restaurant must be vacated by 7.30pm)
      - A room hire supplement may apply if minimum numbers are not met.*
      - \*Higher minimum numbers may apply for peak dates.*
  - Minimum numbers of 120 will apply for New Year's Eve
  - Provisional booking can be held for 14 days only, to secure the booking we require the following deposits:
    - Great Hall - €3,000, which is non-refundable and non-transferrable
    - Viking Suite - €1,500, which is non-refundable and non-transferrable
    - Fahrenheit Restaurant - €1,000, which is non-refundable and non-transferrable
  - A 2nd deposit is required six months prior to the wedding
  - A 3rd deposit is required three months prior to the wedding
  - Final details and numbers to be confirmed two weeks prior to the event
  - Failure to sign the terms and conditions will result in automatic release of the space
  - All prices are subject to change and are inclusive of the current VAT rates.
- All prices are guidelines and are subject to change according to business requirements
  - There is no additional service charge at Clontarf Castle Hotel, any gratuities are at your own discretion
  - Credit Card, Bank Transfer and Bank Draft are the only forms of payment accepted

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