To the Happy Couple,

Firstly may I say thank you for your interest in the Kenmare Bay Hotel & Resort. I am delighted to present you with our wedding brochure, which includes prices and menus as well as many of the complimentary extras we offer.

We have been holding weddings here for more than 30 years and have a great reputation for our attention to detail and our professional but personal approach to our couples. The hotel was updated and redeveloped in 2007 and our Banqueting Suite given a "New Look" in 2018 so we are confident that our venue will meet your needs in both style and comfort. This is one of the most important days that you will ever share and it is our aim to make it the most magical day of your lives in every way.

With that in mind, we offer a comprehensive wedding package, with many menu options to choose from. If you are working to a particular budget, we would be happy to meet with you and tailor a package to suit your requirements.

I am here to advise you on all the planning aspects of your wedding and I am available to speak to you about menu options, wines, flowers, themes and any other queries you may have.

Please do not hesitate to contact me if you require any additional information or would like to make an appointment to view the hotel and discuss your wedding. I would be delighted to supply you with a quote on request or help you with any other queries you may have relating to your wedding. Nothing is too much trouble; we are here to help make your day perfect.

With Kind Regards,

Síle Browne

Wedding Manager

Kenmare Bay Hotel & Resort (A Select Hotel of Ireland)

**Direct Line:** 064 66 79333 **Hotel Line:** 064 66 79300

**Email:** sile@kenmarebayhotel.com **Website:** www.kenmarebayhotel.com

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# FOR YOU, WITH OUR COMPLIMENTS

Menu tasting plus overnight accommodation

~~~~

Chauffeur-driven Wedding Car, including picnic for your photo-shoot

~

Red Carpet welcome on arrival

~

Sparkling Wine, Tea/Coffee & Canapé reception for guests' arrival

~~

Beautifully designed Banqueting Suite with mountain views

~

Cake Stand, Pillars if required

Personalised lighting system with tailored coloured schemes to suit your requirments

~

Crystal globe centrepieces for each table and fresh floral arrangements for every second table

Personalised menus for each table

~

Pamper Hampers for your guests in the restrooms

~

Late Licence included

~

Special accommodation rates for all your guests

~

Overnight accommodation in our Bridal Suite for you both

\*

Champagne Breakfast

~

First Anniversary dinner and overnight accommodation (couple must book this themselves)

# MEET THE WEDDING TEAM



#### Síle Browne, Wedding Manager

Sile personifies friendly professionalism. Along with Alan, she is the first point of contact for all enquiries and looks after you until such time as you confirm your wedding. Utterly reliable and efficient, Sile will answer any questions you may have and goes out of her way to solve any pre-booking problems or queries you may encounter.

Most likely to say: "Ask as many questions as you like, that's what I'm here for."



#### Alan Donnery - Wedding Consultant

Alan has been a member of the Kenmare Bay Hotel team for over 9 years and with his bubbly personality and friendly approach, he has become a popular member of our Wedding Team. Alan is aware of all the little details and personal touches each bride and groom wish to add to their special day and is happy to lend his expert advice and help create your Perfect Day!

Most likely to say: "Of course, we can do that for you. Nothing is too much trouble."



#### Hanneke Vermolen, Reservations Manager

Hanneke has many years' experience as the hotel's Reservations Manager. She makes life easy for you and your guests and is always willing to go that extra mile to solve any problems or queries.

Most likely to say: "Leave that with me and I will sort it out for you."



#### Noreen Sheehan, Accommodation Manager

Noreen has worked at the Kenmare Bay Hotel for more years than she'd care to mention! Of all the wedding team members, she has seen the most changes and has taken them all in her stride. Noreen handles her hard-working team with incredible efficiency and never settles for anything less than perfect standards.

Most likely to say: "I want this room cleaned from top to bottom."



# Folkert Laumans, Our Head Chef Martin Mirejovsky, Our Sous Chef

With many aspects of a wedding meal to consider, our Head Chef and Sous Chef have an abundance of experience between them. They are extremely passionate about cooking, and it shows. You only have to get them talking about food to know that you're in expert hands.

Folkert oversees a team of talented chefs and demands nothing but the very best for each and every wedding.

Most likely to say: "If that's what the Bride & Groom want, then that's what they'll have."



# Mossie Foley, Chauffeur

When the complimentary wedding car arrives at your door to take you to the church, Mossie is the friendly face that greets you from underneath the chauffeur's cap. Always ready with a smile or a joke, Mossie will calm any pre-wedding nerves. After the service, he'll whisk you to your photo location —with one or two surprises! Photos completed, he'll bring you back to the hotel — loudly trumpeting your arrival with a few belts of the car horn.

Most likely to say: "Take your time, there's no rush – just enjoy every minute of your day."

#### Receptionists

Michaela is our Front Office Manager and along with a team of 4 other receptionists, will ensure you and your wedding guests are looked after.

Most likely to say:"That's no problem at all, I'll see to it for you."

So that's your team. Along with General Manager Andrew Rees, they can't wait to meet you and give you the wedding of your dreams.

#### WEDDING TESTIMONIALS

Having decided on Kenmare Bay Hotel for our wedding venue I could not wait for my now husband to see it in person, as he has never been to that part of Kerry before. We visited for the first time in June 2017. He was not disappointed-far from it, the venue is breath-taking, the furnishings are beautiful, not to mention the panoramic views of the mountains. We met with Tom, and were made to feel at ease from the onset, he is a great guy and absolutely phenomenal at his job. Both Tom and Sile were so helpful and were easily contactable by email or phone and we were never left waiting for a reply- nothing was too much for them. We had a small intimate wedding of 75 people, we will forever be grateful for the wonderful personalised experience created at Kenmare Bay Hotel. The food is absolutely divine- our guests are still talking about how good it was. The hotel provided the wedding car to collect my parents and me and take us to the church. Mossie, the driver is a gentleman and I felt like royalty. Despite there being rain on our day it didn't affect a thing, in fact the rainbow that appeared over the sky that could be seen from the window of the hotel made it all the more special. Go raibh míle mále maith agaibh, you turned our dreams into reality and left us with the most magical memories of the best day of our lives. We could not recommend Kenmare Bay hotel higher, if you want a stunning wedding, in a divine location- the Kingdom of Ciarraí, with Tom and Síle making your day stress free, then this is the venue for you. Enjoy every second ,as it will be over in the blink of an eye.

# Fionnuala & Alexandru (July 2018)

We were completely overwhelmed by the high standard of the Kenmare Bay Hotel. To me, it was five star treatment all the way. From the moment we first met to discuss our wedding we were very happy with the service all around. If it is good quality food you want for your meal, a beautiful function room and honestly, the best advice, then make sure you chose the Bay. Tom is an absolute professional. He knows what he is doing and is very good at it. He gives great advice and is straight about it, which I loved. We didn't worry about one single detail. Young children to the elderly and everything in between were taken care of All staff are courteous and professional. I would highly recommend the Kenmare Bay Hotel to anyone looking at Kenmare for your wedding.

# Louise & Maurice (July 2017)

We got married in The Kenmare Bay Hotel in February this year. From our first meeting in 2015 to the day after our wedding, all the staff could not have been more helpful. A special thank you to Tom who made sure everything went off perfectly on the day. The staff on reception, serving our meal and behind the bar were exceptional. All our guests complimented the food and quality of service throughout the day.

Massive thank you to all in The Kenmare Bay Hotel who made our day so special. Would highly recommend to all future brides and grooms.

# Aoibheann & Michael (February 2016)

# WEDDING CAR



Our magnificent wedding car, complete with Mossie, our Chauffeur and a picnic basket for your photo shoot, is at your disposal for the day. Why pay extra for your Wedding Car? Ours is complimentary.



# WEDDING ACCOMMODATION

We offer a variety of different accommodation for your guests. They can choose from our 126 Standard and Superior Rooms, 16 Holiday Homes or 14 Lodges. Within the room supply, we have double, twin, single, family, triple, disabled access and connecting rooms.



Standard Room



Superior Room



Holiday Home



Luxury Lodge

All your guests will receive a special discount when booking rooms and self catering for your wedding day. We require no minimum room bookings and the discount applies to all guests who wish to book for your wedding.

# **CIVIL CEREMONIES**

The Kenmare Bay Hotel offers you the perfect location for your Civil/Humanist Ceremony or Blessing, with the spectacular backdrop of the Kerry Mountains.

The Hotel holds a license as a Civil Ceremony Venue and our experienced wedding team will assist you with all planning aspects of your special day from the ceremony right through to your wedding reception.









All flowers and décor is supplied by the hotel and can be tailored to suit your colour scheme and requirements.. just one more reason to choose the Kenmare Bay Hotel for your Wedding Day!





















# YOUR COMPLIMENTARY PRE-RECEPTION

Before your guests take their seats for the wedding meal, we offer a complimentary pre-reception for all your wedding guests. A great way to start the evening and keep your guests totally satisfied and relaxed.

# What's Included?

- Sparkling Wine / Summer Fruit Punch / Mulled Wine (seasonal)
- I glass per person
- Freshly Brewed Tea & Coffee
- Selection of Hot Canapes chosen by our Head Chef

# Looking for something extra?

- Selection of Sandwiches €2.10 per person
- Gin & Tonic Station €5.00 per person
- Whiskey, Baileys, Brandy €4.00 per person
- Rum & Hot Chocolate €5.50 per person
- Hot Ports, Hot Toddies €4.50 per person
- Bottled Beer €3.00 per person
- Signature Cocktail of Choice €5.00 per person
- Extra Sparkling Wine/Mulled Wine €3.00 per person





#### **MENU INFORMATION**

Welcome to the start of your Wedding Menu journey. We have carefully selected the best of local produce from the Wild Atlantic Way to provide a delicious and exciting dining experience for you and your guests.

For the Wedding Meal, we have put together 3 set price menus, Daisy, Lilly, & Rose as well as our à la carte option to cater for all your requirements and tastes.

Our à la carte options allow you to build your own wedding menu based on your own budget and requirements. A sample menu format is below but this can be adjusted to suit your preferences.

If you wish to have something other then what we have available on the following menus, our chef would be delighted to discuss creating this personal dish for you and it will be priced accordingly.

Two Starters of Choice

Soup **or** Sorbet

Two Main Courses of Choice Two Vegetable/Two Potatoes

Medley of 3 Desserts or One Dessert

Freshly brewed tea and coffee with Lorge Hand-Made Chocolates

All dietary requirements can be accommodated with prior notice. Please notify us of your needs or to request a detailed allergen menu. Although we have labelled allergen information, we cannot guarantee that trace elements of ingredients such as nuts, soya products, seeds etc. will not be present.

# For the Kids

- 1. We offer an award-winning kids fun menu.
- 2. During the meal, a supervised kids' activity table can be arranged for a nominal fee.

# Allergen labelling

1. Cereals containing gluten (wheat, rye, barley, etc), 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts 6. Soya and soybeans, 7. Milk and dairy containing Lactose, 8. Nuts, 9. Celery, 10. Molluscs, 11. Mustard, 12. Lupine, 13. Sesame seeds, 14. Sulphites, alcohol

#### **STARTERS**

# €9.95

# For a Choice of 2 starters

#### Chicken & Burren Mushroom Veloute

with White Wine & Tarragon, Warm Pastry Bouche 1,3,6,7,9,12,14

# Warm Sneem Black Pudding

Rustic Herb Baby Potatoes, Apple Cider Jus, Dressed Rocket leaves 1,7,9,11,12,14

# Smoked Salmon Roulade, Prawn and Fine Herb Stuffing

Homemade Cucumber Pickle, Seasonal Leaf Salad with House Dressing, Dill Crème Fraiche <sup>2,3,4,7,11,14</sup>

# Kenmare Bay Homemade Chicken Liver Pâté

Bacon Crumb, Spiced Plum Chutney, Green Leaves, Brioche 1,3,7,14

# Mediterranean Vegetable Tartlet

Green Baby Leaves, Warm Tomato Basil Coulis 1,3,6,7

# Grilled Quesle Goat's Cheese

Seasonal Leaves, Sundried Tomato Pesto, Candied Walnuts, Balsamic Reduction, Rocket & Basil Essence 5,7,8,11,14

# Salad of Tiger Prawns Marie Rose

Dingle Bay Crab Claw, Mixed Baby Leaves, House Dressing 2,3,8,11,14

# Classic Caesar Salad

Crisp Baby Gem, Smoked Bacon Lardons, Garlic Croutons, Parmesan, Homemade Ceaser Dressing 1,3,4,7,11,12,14

# Warm Barbary Duck Breast

Mango & Pomegranate Salsa, Baby Leaves, Walnut & Sweet Soy Dressing 6,8,13,14

# Confit Barbary Duck Leg

Celeriac Puree, Port Jus Reduction 6,7,9,14

# Vine Tomato and Soft Mozzarella Caprese

Toasted Pine Kernels, Basil Extra Virgin Infusion 7,8

# **SOUPS & SORBETS**

# €5.95

For a Choice of Soup or Sorbet – add €1.50

Our Soups are prepared freshly on the day of your wedding and include the freshest of local ingredients.

All our Soups are also Gluten Free.

Roast Root Vegetable, Herb Essence 7.9

Butternut Squash & Sweet Potato 7.9

Cream of Leek & Potato 7

Celeriac & Apple, Vanilla 7.9

French Onion Soup, Parmesan Flute 1.7.9.12,14

Cream of Wild Forest Mushroom, Truffle Oil 7.9.14

Tomato & Roast Red Pepper, Basil Oil 7.9

Carrot & Coriander, Coconut 9

#### Sorbets

Demi Sec Champagne, Prosecco 14

Raspberry, Cassis Liqueur 14

Tropical Mango, Vodka 14

Green Apple, Calvados 14

Zesty Lemon, Gin 14

# MAIN COURSES

(Choose 2 options and the final cost will be based on what options your guests will have on the day)

All our main courses are prepared and cooked on the day of your wedding; we make every effort to source our products locally. We make our own stocks and sauces to ensure maximum flavour and unbeatable quality.

| Herb Crusted Rack of Kerry Lamb - Delicate Jus Roti 1,67,9,11,12,14                                                 | €35.00 |
|---------------------------------------------------------------------------------------------------------------------|--------|
| <b>Braised Irish Beef</b> - Yorkshire Pudding, Forestiere Sauce 1,6,7,9,11,12,14                                    | €26.65 |
| Irish Roast Sirloin of Beef - Jus Roti, Parsnip Puree 7,9,11,14                                                     | €28.95 |
| Roast Stuffed Leg of Kerry Lamb - Sage & Onion Stuffing, Rosemary Jus 1.6.7.9,12,14                                 | €29.00 |
| <b>7oz Chargrilled Fillet of Irish Beef</b> - Caramelised Red Onion, Field Mushroom, Red Wine Jus <sup>7,9,14</sup> | €36.00 |
| Roast Stuffed Turkey and Ham - Traditional Stuffing, Port & Cranberry Jus 1,6,7,9                                   | €26.50 |
| Oven Roasted Barbary Duck Fillet - Wild Berry & Port Reduction 7,9,14                                               | €30.95 |
| Roast Supreme of Chicken - Stuffed with Wild Mushroom Duxelle,<br>Green Gaelic Peppercorn Cream 7,9,14              | €26.50 |
| Grilled Fillet of Wild Hake - Champagne Beurre Blanc 4,7,9,14                                                       | €25.95 |
| Grilled Fillet of Salmon - Asparagus Wrapped in Prosciutto, Lemon Beurre Blanc 4,7,14                               | €28.95 |
| Poached Fillet of Sea Bass - White Wine Reduction 4.7,14                                                            | €29.95 |
| Baked Fillet of Cod - Parmesan Herb Crust, Creamed Leeks 1,4,6,7,12,14                                              | €29.50 |
| Roast Fillet of Monkfish - Courgette & Pancetta Provencal, Smoked Saffron Velouté 4,7,14                            | €36.00 |
| <b>Moroccan Vegetable Tagine</b> - Sultanas, Apricots, Basmati Rice, Cucumber Mint Riata <sup>7,8,9</sup>           | €26.50 |
| Spinach & Chickpea Crumble - Rich Tomato Sauce, Herb Parmesan Crust 1,6,7,9                                         | €26.50 |

To include a 3rd Option Main Course there will be a €3.00 surcharge per guest (maximum number restrictions apply)

# **Vegetable Selection**

Choose 2

Carrot and Parsnip Puree, Honey <sup>7</sup>
Buttered French Beans <sup>7</sup>
Steamed Cauliflower Mornay <sup>7</sup>
Roast Courgette & Red Pepper <sup>7</sup>
Buttered Broccoli, Sea Salt <sup>7</sup>
Honey Roasted Root Vegetables <sup>7</sup>
Rocket, Tomato, Parmesan Salad <sup>7,11,14</sup>

#### **Potato Selection**

Choose 2

Creamed Potatoes <sup>7</sup>
Garlic Potato Gratin <sup>7</sup>
Rosemary Roast Potatoes <sup>7</sup>
Steamed Baby Potatoes <sup>7</sup>
Champ Potatoes <sup>7</sup>

#### **Desserts**

Kenmare Bay Dessert Medley Options **€6.95** 

Choose any **three** from the list below)

\*Warm Brambly Apple & Butter Crumble 1,3,5,6,7,8,12

\*Homemade Brandy & Dark Chocolate Mousse 1,3,5,6,7,8,12,14

\*Bailey's Original Irish Cream Liquor Cheesecake 1,3,5,6,7,8,12,13,14

Warm Moelluex Dark Chocolate Fondant 1,3,5,6,7,8,12,13

\*Black Forest Gateaux, Kirsch Infusion 1,3,5,6,7,8,12,13,14

\*Forest Fruit Mousseline, Crocus Chocolate Cup 3,5,6,7,8,12,13

Classic Tiramisu with Amaretto 1,3,5,6,7,8,12,13,14

Profiterole, Chocolate Sauce 1,3,5,6,7,8,12,13

Salted Caramel Roulade 1,3,5,6,7,8,12,13

For Single Dessert Options, choose any with the star\* above

€1.50

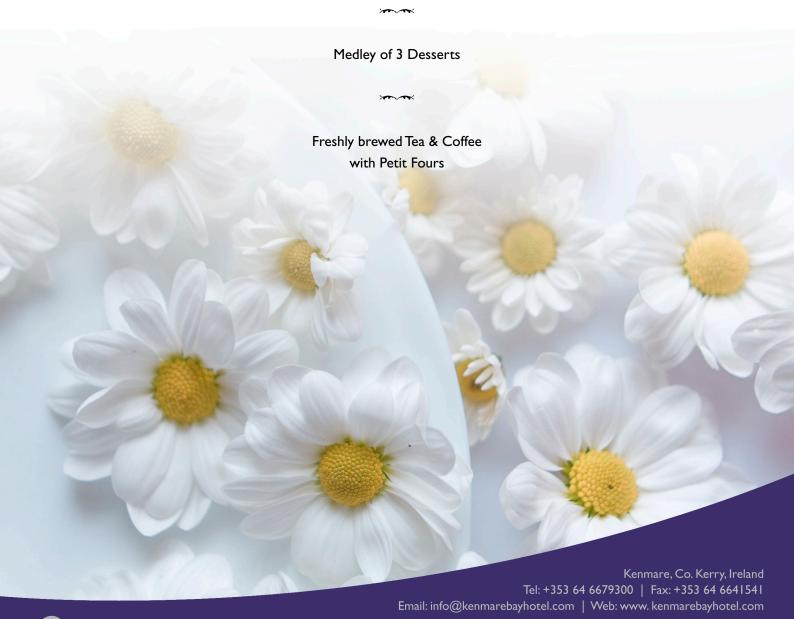
Freshly Brewed Tea & Coffee with Petit Fours 1,3,5,6,7,8,12,13,14

# Daisy Menu €39.95

Starter of your Preference OR Soup of Choice

Braised Irish Beef,
Yorkshire Pudding, Forestiere Sauce
OR
Grilled Fillet of Wild Hake,
Champagne Beurre Blanc

Selection of 2 Vegetable & 2 Potato options



# LILY MENU **€49.50**

# Choice of 2 Starters of your Preference

Soup of Choice

Irish Roast Sirloin of Beef,
Jus Roti, Parsnip Puree, OR Wild Forest Mushroom and Truffle Jus
OR

Baked Fillet of Cod,
Parmesan Herb Crust, Creamed Leaks

Selection of 2 Vegetable & 2 Potato options

Medley of 3 Desserts

Freshly brewed Tea & Coffee



Choice of 2 Starters of your Preference

Soup of Choice Sorbet of Choice

7 Oz Chargrilled Fillet of Irish Beef
Caramelised Red Onion, Field Mushroom, Red Wine Jus
OR
Roast Fillet of Monkfish,

Selection of 2 Vegetable & 2 Potato options

Courgette & Pancetta Provencal, Smoked Saffron Velouté



#### **EVENING RECEPTION**

# €4.95pp

Tea/Coffee, Selection of Sandwiches as below and choice of 3 of the following hot food options:

Spicy Chicken Bites with Homemade BBQ Sauce 1,3,5,6,7,8,11,12,13 Cocktail Sausages with Honey, Wholegrain Mustard Dip 1,5,6,7,8,11,12 Mini Vegetarian Spring Rolls, Thai Sweet Chilli Dip 1,5,6,7,9,12 Oven Baked Spiced Potato Wedges, Ranch Sauce 1,5,6,7,12 Ham and Mushroom Petit Crolines 1,3,5,6,7,8,11,12

**Sandwich Selection** 1,2,3,4,5,6,7,8,11,12,13,14

Egg Salad with Seasonal Leaves Baked Limerick Ham and White Cheddar Cheese Poached Chicken and Stuffing with Cranberry Sauce Tuna and Sweet Corn Salad (Please let us know if any of your guests require gluten free sandwiches)

# Want something a little different?

Tayto Crisp Sandwiches 1,6,7,12

Kettle Chips with White Buttered Sliced Pan

€3.95pp

mm

Irish Crispy Bacon Butties with Condiments 1,6,7,11,12

€5.50pp mm

Traditional Fish 'n Chips with Tartare Sauce 1,3,4,6,7,11,12

€6.95pp

Slow Roast Beef in a Warm Crusty Roll with Horseradish Mayo 1,6,7,11,12,14

€6.95pp

6 Oz Beef Burger 1,3,5,6,7,11,12

Caramelised Onions, Homemade Pickled Cucumber, Floury Bap and Condiments

€7.50pp

Mild Madras Chicken Curry with Coconut Rice 5,6,9,11,13

€9.50pp

**\*\*\*** 

Artisan Irish Cheeseboard with Spicy Apple Chutney and Cheese Biscuit Selection 1,6,7,8,12,14 €12.00 per plate



Starters.

Ben & Holly's Mixed Fruit Cup Bear Behaving Badly's Extra Cheesy Bread Sticks 1,7

Shaun the Sheep's
Soup of the Day 7,9

The Minion's Mini Melon Fantail

Sponge-Bob's Buttered Corn on the Cob <sup>7</sup>

# Ta La La La Milkohake

Strawberry, Chocolate or Vanilla <sup>7</sup> €3.00

Maines

Scooby Doo's Spaghetti Bolognese with Cheese 1,7,9 Peppa Pig's Poached Salmon with Vegetables and Potatoes <sup>4, 7</sup> Power Ranger's Mighty Chicken Fillet with Gravy, Vegetables, and Potatoes 7,9

Thomas the Tank Engine's Two Mini Burgers and Chips <sup>1,7</sup>

Paw Patrol's Cod Goujons and Chips 1,3,4,7

Caillou's Chicken Goujons and Chips 1, 3, 7

Bob the Builder's Cheesy Lasagna <sup>1,7,9</sup>



Small kids €3

Sofia the First's
Profiteroles
with Chocolate Sauce 1, 3, 5, 6, 7, 8

Elsa and Anna's Ice Cream Snowman <sup>5, 6, 7, 8</sup>

Fireman Sam's Fruit Salad and Ice Cream <sup>7</sup>

> Olaf's Jelly

Ice Cream 5, 6, 7, 8



# **BANQUETING WINE MENU**

We have chosen an exclusive selection of family produced wines to compliment your dining experience. Our recommendation is to allocate a half bottle per person. Should you wish to provide your own wine, a €7.00 corkage per bottle applies.

| <b>Spain</b>                                                                                   |     |
|------------------------------------------------------------------------------------------------|-----|
| Peno Tejo Sauvigno Blanc/ Macabeo                                                              | €20 |
| Apple and pineapple aromas with elegant and fine fruit flavours.                               |     |
| Peno Tejo Tempranillo/ Syrah/ Cabernet                                                         | €20 |
| Fruity, black chocolate and liquorice, very tasty.                                             |     |
|                                                                                                |     |
| Chile                                                                                          | 625 |
| Chilensis, Sauvignon Blanc                                                                     | €25 |
| A light white gold colour with a full flavour nose of tropical fruits. Refreshingly tangy      |     |
| with a lovely green citrus mouth feel. Refreshing and tantalising on the palate.               |     |
|                                                                                                |     |
| Chilensis, Cabernet Sauvignon                                                                  | €25 |
| Brilliant deep ruby red colour.An intense wine with dark fruit aromas. Rich and sweet          |     |
| wine with a soft dry finish. An extremely complex and satisfying wine.                         |     |
| France                                                                                         |     |
| Les Jamelles, Chardonnay                                                                       | €28 |
| Aromatic and rich wine. Intense fruit flavours. It also has floral nuances and a "flint stone" |     |
| mineral perfume due to the limestone soil. Very fresh wine with a good acidity and a natural   |     |
| touch of freshness. It has a rich and round finish with a very interesting balance.            |     |
|                                                                                                |     |
| Les Jamelles, Merlot                                                                           | €28 |
| Very deep, almost black colour. This wine is very complex with aromas of crushed black fruits, |     |
| jam and cooked fruits. It's velvety with matured tannins at the end.                           |     |
| It is well balanced and easy to drink.                                                         |     |
| Wines continued overleaf >                                                                     |     |

# BANQUETING WINE MENU CONTINUED...

| Italy Gabriella Pinot Grigio IGT Pale straw yellow with greenish shades. A fruity wine with clear aromas of toasted almonds. Lean-bodied with a balanced acidity and a dry finish. | €29 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Argentina El Parral Malbec Cherry and spice flavours finished by sweet, soft tannins and a long, lingering finish.                                                                 | €29 |
| Australia  Shottesbrooke Chardonnay  Soft and approachable with peach and nectarine characters. Rich and textural in mouth feel, the fruit is supported by fine background oak.    | €30 |
| Shottesbrooke Shiraz  Medium to full bodied, the palate is dominated by dark chocolate, cherry and raspberry flavours.  The wine is soft with good length and tannin.              | €30 |
| Sparkling Wine                                                                                                                                                                     |     |

# Italy

| Masottina Prosecco Frizzante                                                                  | €29 |
|-----------------------------------------------------------------------------------------------|-----|
| Pale straw yellow with greenish shades. Fruity, with a good intensity and a rich scent of     |     |
| apples, lemons and pineapples. The bubbles are evanescent, with a fine and persistent finish. |     |

# **TERMS & CONDITIONS**

Once a provisional booking has been made, the hotel can hold the booking for four weeks only. After this time, the date will automatically be released unless confirmed with a deposit. A non-refundable deposit of €1500 is required to secure your booking. We also require approximate numbers together with full postal addresses and day and evening phone numbers for the couple.

The booking of bedrooms and holiday homes is subject to terms and conditions which will be forwarded to you by the Reservations Manager on confirmation of your wedding date.

All prices include VAT. The prices in the wedding brochure are subject to market fluctuation and annual increase. No service charge is included.

No Food and Beverages can be brought into the hotel with the exception of the Wedding Cake and Favours.

The Hotel is not responsible for automatically booking your wedding anniversary dinner and stay.

Approximate total guest numbers should be given to the hotel one month in advance.

Final guest numbers must be given 10 days before the wedding day. This number will be the minimum number charged. Additional guests will be charged accordingly. We require that the full menu is finalised at least 6 weeks in advance.

It is hotel policy not to accept wedding gifts or cards. These will be directed to a member of the Bridal Party, designated by the couple.

The hotel accepts no responsibility for the booking of entertainment.

The bar will close at 02.30am. If you have a disco, this should finish at 02.30am. A late licence bar is included. A residents' only bar is also available.

The Hotel cannot accept responsibility for damage/loss of any articles left in the hotel before, during or after the event.

In the event of cancellation/postponement, every effort will be made to re-let the facilities to prevent charging cancellation fees.

The following conditions apply:

- · Notification of cancellation must be in writing
- · Cancellation made within 3 months of the date booked will be charged in full
- · The booking deposit is non-refundable

With reference to payment of your Reception the following conditions apply:

- Deposit of €1500 to confirm your booking
- · Remaining balance to be paid at your discretion but this must be settled in full no later than the day after your wedding by cash, bank draft or credit card
- We regret that we cannot accept personal cheques in settlement of accounts.

We will ensure confidentiality with packages and discounts agreed between the hotel and our couples and we would appreciate the same confidentiality between our wedding couples and possible future weddings.

These terms and conditions should be signed and dated by both parties, and returned to the Hotel.

| Signature Party A: | Signature Party B: |
|--------------------|--------------------|
| Date:              |                    |