

Wedding Reception

Welcome Reception

For a Welcome Reception for your guests please view the following options

Baileys		€55.00 Per Bottle
Whiskey		€55.00 Per Bottle
Red & White House Wine	from	€18.00 per Bottle
Sparkling Wine	from	€35.00 per Bottle
Champagne	from	€65.00 per bottle
Mulled Wine		€4.00 per person
Summer Punch		€4.00 per person
Drink of Choice		as Consumed

If you choose two of the above items,
Tea, Coffee, Biscuits & Soft Drinks will be served complimentary

Wines

Selection of house wines.....From €19.00 per bottle
There is a wide selection of wines available from our cellar

Evening Buffet Menus

Menu A

Selection of freshly made sandwiches
Tea & Coffee
€7.00

Menu B

Selection of freshly made sandwiches
Cocktail Sausages, Chicken Nuggets
Tea & Coffee
€8.50

Menu C

Selection of freshly made sandwiches
Hot & Cold savouries - Choice of 4
Tea & Coffee
€11.00

Menu D

Hot & Cold Buffet Menu from... €16.00 per person

Menu Guidelines - Starters

The prices are inclusive of a starter, soup/sorbet, a main course, 2 vegetables, 2 potatoes,
Choice of dessert and tea or coffee, after dinner mints,
To add a choice to any course is an additional cost of €3.50.

Starters

Crisp Puff Pastry Case with Chicken & Mushroom In a creamy White Wine Ragout

Refreshing Chilled Fan of Melon with Compote of fresh Fruits and seasonal Berries

Warm Chicken and Pine Nut Salad with crisp Croutons drizzled with a Balsamic dressing

Black Pudding served with seasonal Greens complemented by a smooth red Berry Sauce

Warm Goats Cheese Bruschetta with Tomatoes, Balsamic dressing and petit Salad

Comfit of Duck Leg served with a Plum and black Cherry reduction

Warm Cajun Chicken Salad on a bed of mixed leaves, Caesar dressing

Handmade Fish Cakes served with a Herb salad finished with a Lemon and Herb dressing

Atlantic Seafood Selection on crisp mixed leaves finished with a Lemon Saffron mayonnaise

Oak Smoked Salmon with Lemon, Capers and diced Onions,
(supplement)

Soups or Sorbets to choose from

Homemade Cream of Country Vegetable

Champagne Sorbet

Chef's blend of Leek & Potato

Lemon Sorbet

Homemade Cream of Mushroom

Mango and Passion Fruit Sorbet

Consommé of Julienne

Cream of Carrot & Coriander

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Choice of dessert and tea or coffee, after dinner mints.
To add a choice to any course is an additional cost of €3.50.

Seafood Entrees

<i>Baked Dorne of Irish Salmon</i> drizzled with a Lemon Veloute & Prawn Sauce.	€35.00
<i>Rolled Paupiettes of Sole Fillet</i> Lemon & Lime Salmon Mousse complemented by a Lobster and Prawn Sauce.	€36.25
<i>Golden Crumbed Fillet of Cod</i> baked and served with a Tomato Concasse Sauce.	€35.00
<i>Pan Seared Fillet of Sea Trout</i> topped with Bacon Lardons, toasted flaked Almond and Lemon Butter.	€35.00

Fresh Poultry

<i>Pan Seared Breast of Chicken</i> oven roasted with a White Wine & Button Mushroom Veloute.	€35.00
<i>Roast succulent Turkey & Honey glazed Limerick Ham</i> with an aromatic Herb Stuffing, Red Wine & Cranberry Jus.	€35.00
<i>Crispy Half Roast Duckling</i> served with a Citrus Orange & Plum reduction.	€37.00

Meat Entrees

<i>Delicately Roasted Prime Irish Sirloin of Beef</i> with a Red Wine and Mushroom Cream Sauce.	€40.00
<i>Slow Oven Roasted Spring Lamb</i> with Garden Herb Stuffing complemented by a Minted Red Wine Jus.	€40.00
<i>Oven Roasted Rack of Kerry Lamb</i> with a Mustard & Herb Crumb, drizzled with a Redcurrant Jus.	€49.00
<i>Medallions of Prime Beef Fillet</i> flamed in Cognac and complemented by a cracked Black Peppercorn Sauce.	€49.00
<i>Pan Seared Pork Medallions</i> with a creamed Brambly Apple and Plum Sauce.	€39.00
<i>Baked Prime Fillet of Beef Wellington</i> stuffed with a Herb & Mushroom Duxelle and a Madeira Sauce.	€51.00

Menu Guidelines - Vegetables/Desserts

Vegetarian Entrees

Exotic Nut Roast
Spinach & Mushroom Cannelloni
Vegetable Stir-Fry on a pilaf of Rice

Vegetable Selection

Batton Carrots
Carrot & Parsnip Puree
Cauliflower Mornay
Broccoli Hollandaise
French Beans with Onion & Bacon
Red Cabbage
Vichy Carrots creamed or buttered
Symphony of Vegetables (supplement)

Potato Selection

Creamed
Roast
Boiled with Parsley
Butter
Garlic Creamed
Croquet
Duchess

Children's Choice

Children are especially welcome on your special day. We offer the following guide for pricing structure.

Creamed Soup or Flavoured Yogurt
1/2 portion of Main Course
Chicken Nuggets & Fries
Fish Fingers & Creamed Potatoes
Sausages and Fries
Selection of Ice Cream

€11.00 per Child

Choice of Desserts

Kitchen Baked Bread & Butter Pudding with a warm Crème Anglaise
Irish Mist Profiteroles drizzled in a creamy hot Chocolate Sauce
Traditional Fruit Trifle with a hint of Sherry
Home-made Hot Apple Pie with whipped Cream
Irish Cheesecake flavoured with Baileys Irish Cream
Strawberry Romanoff with a blend of crushed Meringue, fresh Strawberries & a hint of Advocat
Fresh Fruits served in a light Syrup and chilled double Cream
Crème Pâtisserie Fresh Fruit Tartlets topped with a Sugar Glaze
Selection of fine House Ice Creams served in a Wafer basket with a Sauce of your choice
Warm Chocolate Temptation Luxurious Brownie finished with a Chocolate Sauce & Fresh Cream
Dramhall Medley of Desserts

(you may choose any 2 of the above with the exception of the Medley as this consists of a compilation of 3 desserts)

Freshly brewed Tea or Coffee with after Dinner Mints

Terms & Conditions

Once a provisional booking has been made, the hotel will hold the booking for 4 weeks only, and this date will be automatically released unless confirmed with a deposit.

At the time of booking a non-refundable deposit of €1500.00 is required to secure your booking. We also require approximate numbers, mass/service times, full names, addresses, day and evening phone numbers of the Bride and Groom.

All prices include Vat. The prices in the wedding brochure are subject to market fluctuation and annual increase. There is no Service Charge.

No Food and Beverages are to be brought into the hotel with the exception of the wedding cake.

Approximate numbers must be given to the hotel one month in advance, and final numbers of your guests has to be specified 48 hours before the meal. This numbers will be the minimum number charged on the day. Additional guests will be charged accordingly.

The full menu must be finalised at least 4 weeks in advance.

It is hotel policy not to accept wedding gifts. These will be directed to a member of the bridal party. Access will only be by a person designated by either Bride or Groom.

In order to create the perfect ambience for you and your guests, our Shelbourne Suite requires a minimum of 150 people and a maximum of 290 people to hold a wedding. (This applies to Fridays, Saturdays for the months May thru October and December). We can cater for a maximum of 340 guests in the months of January thru April, November and December.

The bar will close at 1.30am. If you have a disco, this must finish at 2.00am. There is no guarantee of a bar after 2.00am, even if the guests are residents.

In the event of a cancellation/postponement, every effort will be made to re-let the facilities to prevent us charging cancellation fees. The following conditions apply in this instance.

- Notification of cancellations must be in writing.
- All deposits except the booking deposit will be forfeited in full unless the facilities are resold.
- Cancellations made within 8 weeks of the date booked will be charged in full.
- Cancellation charges include all items which have been confirmed.

With reference to payment of your reception the following conditions will be strictly adhered to.

Deposit of €1500.00 on acceptance of booking, 75% of estimated wedding bill to be paid 2 days prior to wedding reception with a further 15% to be paid the night before the wedding, and the remaining balance on the morning after the wedding. We regret we cannot accept credit cards or personal cheques for payment. All other payment arrangements to be made with Bernadette Randles . Managing Director only.

The Dromhall Hotel reserves the right to refund deposits in circumstances where a booking is made by a third party or under false pretences.

A wedding contract will be sent to you, all the details must be agreed with you, after which both you and the hotel will sign the agreement. This must be done 4 weeks prior to the wedding date.

A deposit of €50.00 per room is required to guarantee accommodation. Rooms will be released 4 weeks before arrival date if no deposit has been received.

Sign on behalf of Hotel

Date:

Sign on behalf of Bride/Groom

Date:
