



Your Wedding Day

We at The Westport Plaza Hotel would like to take this opportunity to warmly congratulate you on your engagement.

The Walnut Suite in the the Westport Plaza Hotel provides the ideal setting for an elegant civil ceremony or backdrop for an intimate wedding reception.

Our experienced team will give you their full attention every step of the way and would be delighted to give you every assistance and advice on planning your wedding.

We sincerely thank you for your interest in this the luxurious Westport Plaza Hotel where we can assure you that you and your guests will experience a wedding that will make lasting memories.

Wishing you both every success in your future lives together.

Yours Sincerely,

John Cleham














General Manager

Our beautifully designed Walnut suite offers a spectacular venue for up to 100 guests.



From Us To You

YOUR WEDDING PACKAGE INCLUDES THE FOLLOWING WITH OUR COMPLIMENTS






-  Complimentary access to “Moposa”, an online wedding service that gives you the tools to manage your wedding online. Software features personal wedding web site, photo & video sharing, guest list manager, online seat planner, task list, budget planner, RSVP manager + much more.
Personal Care Hotels by their nature are very busy places. Whilst all the Management Team will be familiar with your wedding details, a telephone call to arrange an appointment with the Manager dealing with your wedding will ensure that a strong and lasting relationship can be built right up to the day of your wedding.
-  Dedicated Hotel with a professional team on hand to work with you in planning every detail of your special day from start to finish
-  Complimentary Red Carpet & Champagne Reception for the Bridal Party
-  Complimentary Tea, Coffee, Sherry, Whiskey, Soft Drinks & Biscuits or Mulled Wine, Tea, Coffee & Biscuits or Summer Punch Tea, Coffee & Biscuits on arrival
-  Complimentary Personalized Printed Menus, Table Plan & Freshly Cut Professional Floral Arrangements
-  Complimentary use of Cake Stand and Knife
-  Complimentary accommodation in one of our Gold Experience Rooms on your Wedding Night
-  Hotel Landscaped Garden for your Romantic Wedding Photographs
-  A discount is available for midweek weddings dates(Sunday – Thursday). This offer excludes the month of August, Bank Holidays & Dec 26th – Jan 1st
-  Discounts in Spa Sula for Bride & Groom, up to 3 months prior to your wedding
-  Special Accommodation Rates on a Selected Number of Rooms for your Wedding Party
-  Champagne breakfast served to wedding suite on the morning after your wedding
-  The use of Luxurious Chair Covers with Sash free of charge

HOTEL MISSION STATEMENT









“WE WILL OFFER OUR GUESTS A GREAT HOTEL EXPERIENCE
WITH GENUINE FRIENDLY SERVICE”

Choosing Your Menu

THE PRICE QUOTED AFTER THE ENTRÉE INCLUDE AS FOLLOWS:

-  Choice of two Appetisers/Starters
-  One Soup
-  One Entrée
-  Choice of Two Desserts
-  Tea or Coffee.

THE CHOICE OF MAIN COURSE DETERMINES THE MENU COST:

-  Some gourmet dishes carry an extra charge due to the high cost of the food and the preparation involved.
-  A choice of two entrées may be considered and will also be subject to an additional charge of €2.50 to be added on to the most expensive entrée.
-  A choice of three entrees may also be considered and will be subject to an additional charge of €4.50 to be added on to the most expensive entrée.
-  Please note that final menu choices are required no later than 1 month in advance of your wedding.
-  Prices shown are inclusive of VAT. We do not apply Service Charge.
-  Prices quoted are valid until end 2013.
-  Optional Extra's: Dressed Chair Covers, Champagne Reception on arrival, Canapés on arrival.
-  We are happy to quote for other menu items that are not listed o our wedding inclusive packages. A supplement may apply for premium dishes or extra choices.

PLEASE NOTE:

- Prices quoted apply until 31st December 2013.
- Prices include Government VAT, which is subject to change
- Minimum numbers 30 unless previously agreed with management and maximum numbers 100.
- There is no service charge.
- With prior notice we can cater for any specific dietary requirements for individual guests
- Midweek Wedding Discount Offer

To Start ...

Baked goat's cheese, baby leaf salad, slow roasted tomatoes, balsamic and port vinaigrette



Tomato and mozzarella tartlet, fine herb salad, basil oil



Classic Caesar salad with sweet anchovies, herb croutons, parmesan shavings and creamy Caesar dressing (with or without chicken or anchovies)



Gateau of melon, roasted figs and a raspberry vinaigrette



Leek and bacon tartlet with pumpkin and courgette chutney



Smoked chicken salad, mango and red onion salsa, petite herb salad



Greek Salad with Feta Cheese, Black Olives, sun-dried Tomatoes, herb Crème Fraiche



Puff pastry parcel filled with a creamy chicken, ham and mushroom sauce

Extra €1.00



Pan-fried king scallops, Jerusalem artichoke purée, vanilla beurre blanc

Extra €3.50



Confit duck spring rolls, spiced noodle salad and a five spice jus

Extra €1.00



Avocado and tiger prawn salad, pineapple salsa, wild rocket leaves

Extra €3.50



Thai Crab cakes, light green curry mayonnaise & Sakura mix

Extra €2.00



Duo of Salmon, Smoked Salmon and Organic cured Salmon, Dill crème fraiche,

Baby mixed leaves and homemade brown bread

Extra €2.00



Plaza Prawn Cocktail served with Petite Salad & Spicy Marie Rose Sauce

Extra €3.00

Soups

Cream of market vegetable soup



Roasted plum tomato and basil



Butternut squash and Sweet Potato



Carrot, honey and ginger



Lightly curried parsnip



Wild mushroom velouté scented with black truffles



Leek and Potato Soup



Lobster bisque with a shellfish mousseline

Extra €2.50



Creamy Atlantic seafood chowder

Extra €1.50

Sorbets

Green Apple and calvados

€2.95



Strawberry and Cassis

€2.95



Green Apple and Lemon

€2.50



Passion Fruit and Malibu

€2.95



Lemon and Vodka Sorbet

€2.95



Champagne Sorbet

€3.50



Guinness Granite

€2.95

From The Sea

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| Pan-fried Clare Island organic salmon, champ mash with a citrus butter sauce | €44.00 |
| Grilled fillet of halibut, leek fondue risotto, sun dried tomato pesto | €48.00 |
| Fillet of Atlantic Hake, tian of Mediterranean vegetables & a beurre rouge | €48.00 |
| Pan fried medallions of monkfish, timbale of wild rice sautéed green vegetables, red pepper coulis | €49.50 |
| Pan seared Fillet of Sea Bass, Tartare of Vegetables provencale, saffron scented baby potatoes, fennel & pernod coulis | €47.50 |
| Baked Atlantic cod, vegetable linguini, shrimp & Saffron Beurre blanc | €47.50 |

Meat & Poultry

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| Irish Roast Rib of Beef, duchesse potatoes & madeira jus | €44.00 |
| Roasted Irish Sirloin of beef, horseradish mash, slow roast shallots, pepper sauce | €45.00 |
| Tournedos of Irish beef Fillet, marquise potatoes, wild mushroom sauce | €50.00 |
| Irish Sirloin steak, Provençal tomato, bouquet of haricot vert, Béarnaise sauce | €49.00 |
| Roasted Leg of Newport Lamb, fondant potato, ratatouille, garlic & thyme jus | €45.00 |
| Herb roast rack of lamb, fondant potato, ratatouille, garlic & thyme jus | €47.00 |
| Pan-fried Barbary duck breast, braised endive tatin, orange & vanilla jus | €47.00 |
| Slow roast pork belly, roast onion mash, carrot & cumin puree, mustard seed velouté | €45.00 |
| Traditional Roast turkey breast & stuffing on honey glazed ham dressed in chasseur sauce. | €43.00 |
| Supreme of chicken wrapped in parma ham, fondant potatoes, slow roast tomato & light tarragon cream | €42.00 |
| Supreme of free-range chicken, wild mushroom risotto, tarragon cream | €45.00 |

After Dinner Plaza Treats

Espresso coffee crème brulee with hazelnut shortbread



Caramelised apple tart, caramel ice-cream, butterscotch sauce



Dark chocolate tart with orange sorbet



Passion fruit tart



Exotic fruit salad a la nage



Cheesecake, peppered crème Fraiche (the flavour of your choice)



Hot chocolate brownie with toffee and pecan ice-cream



Ice-cream filled profiteroles laced with dark chocolate sauce



Apple crumble, shot of butterscotch sauce, vanilla ice cream



Strawberry Conversation, Fresh strawberries layered with fine
crispy pastry, chantilly cream and strawberry ice cream

Extra €1.20



Exotic fresh fruit salad, champagne granite, chocolate fondue

Extra €1.20



Mille feuille of raspberries and shortbread, vanilla crème chantilly

Extra €1.20

Evening Reception

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| Tea/Coffee | €2.00 |
| Tea/Coffee, Selection of Sandwiches | €4.00 |
| Tea/Coffee, Selection of Sandwiches, Cocktail sausages | €4.90 |
| Tea/Coffee, Selection of Sandwiches, Chicken Goujons | €5.90 |
| Selection of Canapés | €6.00 |
| Finger Sandwiches | €5.50 |
| European & Irish Cheeses, Fresh Fruit & Biscuits | €7.75 |
| Seasonal Vegetables Crudités with Selection of Dips Mini Buffet | €7.75 |



ASSORTED SANDWICH FINGERS & TRIANGLES

CHOICE OF 3:

€7.50 PER PERSON

Spicy Chicken Wings

Cocktail Sausages

Sausage Rolls

Prawn Skewers

Prawns in Filo Pastry

Assorted Open Brown Bread Sandwiches

Chicken Goujons

Mini Vegetables Spring Rolls

Black Pudding Wontons with Onion Relish

Barbeque Ribs

Mini Pizzas

Mini Vol Vents

Prices include Freshly brewed Tea & Coffee

CHOICE OF 5:

€9.50 PER PERSON

Wedding Wine Menu

WHITE WINES

House Wines

| | | | |
|--------|----|---|--------|
| France | 42 | Domaine la Prade Sauvignon Blanc 2010 Vibrant , crisp and fresh with well defined gooseberry and tropical fruits. Very elegant with zippy citrus notes and clean dry finish. | €16.95 |
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|-------------------------|----|--|--------|
| Chile Central Valley | 43 | Urmeneta Chardonnay 2010 soft, mellow fruits with a hint of oak | €16.95 |
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Our Selection

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| Australia Barossa Valley | 1 | Peter Lehmann 2008 Semillon grapes gives a depth & structure while Sauvignon Blanc provides zesty & tropical characters of the wine. | €24.00 |
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| Australia SE Australia | 2 | Hardys" The Riddle" Chardonnay Semillon 2009 Beautifully integrated fruit salad flavours characterise this well balanced wine, with ripe peaches and citrus marmalade to the fore. It is exceptionally smooth with a long finish. | €25.00 |
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| Italy Veneto | 3 | Gregoris Pinot Grigio 2009 Rich intensity of white flowers and soft fruit with racy acidity and substantial finish. | €25.00 |
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| Chile Molina | 4 | Castillo De Molina Chardonnay Reserva 2007/2008 Notes of toasted oak and butter, full bodied accompanied by medium acidity that finished gently with a mouthful of fruit | €27.00 |
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| New Zealand Marlborough | 5 | Oyster Bay Sauvignon Blanc 2010 Fresh, sherbert tropical fruits with long finish excellent finish and a hint of spice | €28.00 |
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| France Loire | 9 | Pascal & Nicolas Reverdy Sancerre 2009 Stunning ripe, zesty citrus fruit with long, clean finish | €31.50 |
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| France Burgundy | 10 | Hamelin Chablis 1er Cru 'Beuroy' 2008 Supple fruits with an integrated, flinty backbone | €38.00 |
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| France Loire | 7 | Ch. Cassemichere Muscadet de Sevre et Maine 2007 Minty and crisp with a twist of fresh acidity on the finish | €25.00 |
| New Zealand Waipara | 8 | Muddy Water Dry Riesling 2010 Stylish, fresh, zippy apple fruit with a lovely exotic touch of spice and nervy stewed apples | €30.00 |
| Slovenia Jerusalem | 11 | Verus Pinot Gris 2009 (Organic) This palate is medium bodied & intense with superb quality of fruit, balanced by excellent quality. | €32.00 |
| South Africa Stellenbosch | 12 | Waterford 'Pecan Stream' Chenin Blanc 2009 Hint of lemon freshness followed by broad, clean finish | €23.00 |
| Rose Wine | | | |
| France Loire | 14 | Goulaine Rose d'Anjou 2009 Medium dry, fruity and refreshing | €28.00 |



RED WINE

House Wine

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| France | 44 | Domaine la Prade Merlot 2009 South & supple with plum cherry & very pleasant rich dark fruits. Fine-grained tannins and an excellent smooth finish | €16.95 |
| Chile Central Valley | 45 | Urmeneta Cabernet Sauvignon 2009 Blackcurrant fruit wrapped in well integrated oak. | €16.95 |
| Our Selection | | | |
| Australia SE Australia | 16 | Hardy's 'The Riddle' Shiraz Cabernet 2008 This is a well made medium bodied wine with a typical fresh fruit character of Shiraz and Cabernet- blackcurrant, plum and cherries. It is soft, smooth and easy drinking. | €25.00 |
| France Burgundy | 17 | Brouilly "La Fantaisie" 2008 Beautiful hint of red fruit like raspberry and blackcurrants and a touch of spices that give a fresh palate | €28.00 |
| Spain | 19 | Marques de Caceres Reserva 2004 Dense bouquet combining toasted notes of tobacco and a hint of spice Good structure with nice complexity on the palate where mature fruit flavours give way to a touch of roasted coffee, chocolate & sweet spice | €34.50 |
| France Languedoc | 25 | Chateaux Larzac Syrah/Grenache 2007 Rich & warm. Gives way to mix of smooth, soft fruits with a hint of spices and an elegant finish. | €27.00 |

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| Chile Molina | 27 | Castillo De Molina Cabernet Sauvignon Reserva 2008/09 Prominent notes of red fruit, cherries and berries, with hint of spices, with soft notes of toast, vanilla & cedar | €27.00 |
| Argentina Mendoza | 28 | Catena Alamos Malbec 2009 Chocolate and mocha fruits with a light oak ageing | €31.00 |
| France Rhône | 20 | Clos Petite Bellane Cotes du Rhône 2007/08 Deliciously drinkable smooth, savoury wine bursting with ripe, savoury fruits: full-flavoured morello cherries and blackberries, soft tannins and a hint of spices on the finish | €29.50 |
| France €39.50 Rhône | 24 | Chateaufeuf Du Pape La Bernardine 2006/07 Rich, powerful, full bodied generous wine with excellent finish & a hint of spice | |
| France Bordeaux | 23 | La Chenade Lalande de Pomerol 2008 Made by superstar winemaker "Denis Durantou" of €300 a bottle Pomerol l'Egalise Clint Fame, this 100% Merlot cuvee is plump & supple with a nice sheen of oak ageing. Soft & accessible | €47.50 |



Wedding Arrival Refreshments

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| Sparkling Wine & Strawberries | €5.50 pp |
| Champagne & Strawberries | €8.00 pp |
| Summer Fruit Punch | €4.50 pp |
| Winter Warmer Mulled Wine | €4.50 pp |

Propose a Toast with ...

CHAMPAGNE

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| France Champagne | 30 | Moet & Chandon NV Snipe Classic biscuity flavour with extra dry finish | €16.50 |
| France Champagne | 31 | Moet & Chandon NV Classic biscuity flavour, with extra dry finish | €65.00 |
| France Champagne | 32 | Veuve Clicquot Vintage 1999 Rich, yeasty and full bodied. Complex and very intense | €110.00 |

SPARKLING WINE

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| Italy Veneto | 34 | La Riva Dei Frati Prosecco NV Refreshing light fresh pear drop fruit with crisp dry finish | €35.00 |
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IF YOU ARE PROVIDING YOUR OWN WINE OR CHAMPAGNE A CORKAGE CHARGE OF €7.00 PER BOTTLE OF WINE OR €10.00 PER BOTTLE OF CHAMPAGNE WILL APPLY.



Inclusive Wedding Package

Weddings

JANUARY & FEBRUARY €29.00
MIDWEEK MARCH & APRIL

the price quote includes:

- Drinks Reception
- Choice of Two Starters
- One Soup
- One Main Course + Vegetarian Option (*additional main course €2.00 supplement*)
- Choice of Two Desserts
- Tea or Coffee
- Home - made Petite Fours

TO START

- Leek & Bacon Tartlet with Pumpkin & Courgette Chutney.
- Classic Caesar Salad with Sweet Anchovies, Herb Croutons, Parmesan Shavings & Creamy Caesar Dressing.
- Baked Goat's Cheese, Baby Leaf Salad, Slow Roast Tomatoes, Balsamic & Port Vinaigrette.
- Gateau of Melon, Parma Ham, Roasted Figs & Raspberry Vinaigrette.
- Puff Pastry Parcel, Filled with a Creamy Chicken, Ham & Mushroom Sauce.
- Tomato & Mozzarella Tartlet, Fine Herb Salad, Basil Oil
- Smoked Chicken Salad, Mango & Red Onion Salsa, Petite Herb Salad

SOUP

- Cream Soup of Your Choice

ENTREE

- Pan-fried Clare Island organic salmon, champ mash with a citrus butter sauce
- Fillet of Atlantic Cod, Tian of Mediterranean vegetables & beurre rouge
- Irish Roast Rib of Beef, duchesse potatoes & Madeira jus
- Roasted Irish Sirloin of beef, horseradish mash, slow roast shallots, pepper sauce
- Roasted Leg of Newport Lamb, fondant potato, ratatouille, garlic & thyme jus
- Traditional Roast turkey breast & stuffing on honey glazed ham dressed in chasseur sauce.
- Supreme of free-range chicken, wild mushroom risotto, tarragon cream
- Roast Irish Rack of Pork, roast onion mash, carrot & cumin puree, mustard seed velouté

THE SWEET

- Dark chocolate tart with orange sorbet
- Caramelized apple tart, caramel ice-cream, butterscotch sauce
- Exotic fruit salad a la nage
- Cheesecake, peppered crème Fraiche (the flavour of your choice)
- Hot chocolate brownie with toffee and pecan ice-cream
- Ice-cream filled profiteroles laced with dark chocolate sauce
- Apple crumble, shot of butterscotch sauce, vanilla ice cream
- Plaza Chocolate Fondant, Fresh infused mint ice-cream and a small jar of milk jam"

TO FINISH

Tea / Coffee & Home made petit fours

€29.00 *per person*

Weddings

MARCH, APRIL & NOVEMBER €34.50
MIDWEEK MAY, JUNE & OCTOBER

the price quote includes:

- Drinks Reception
- Chair Covers
- Choice of Two Starters
- One Soup
- Two Main Course + Vegetarian Option (*additional main course €2.00 supplement*)
- Choice of Two Desserts
- Tea or Coffee
- Home - made Petite Fours

TO START

- Leek & Bacon Tartlet with Pumpkin & Courgette Chutney.
- Classic Caesar Salad with Sweet Anchovies, Herb Croutons, Parmesan Shavings & Creamy Caesar Dressing.
- Baked Goat's Cheese, Baby Leaf Salad, Slow Roast Tomatoes, Balsamic & Port Vinaigrette.
- Gateau of Melon, Parma Ham, Roasted Figs & Raspberry Vinaigrette.
- Puff Pastry Parcel, Filled with a Creamy Chicken, Ham & Mushroom Sauce.
- Tomato & Mozzarella Tartlet, Fine Herb Salad, Basil Oil
- Smoked Chicken Salad, Mango & Red Onion Salsa, Petite Herb Salad

SOUP

- Cream Soup of Your Choice

ENTREE

- Pan-fried Clare Island organic salmon, champ mash with a citrus butter sauce
- Fillet of Atlantic Cod, Tian of Mediterranean vegetables & beurre rouge
- Irish Roast Rib of Beef, duchesse potatoes & Madeira jus
- Roasted Irish Sirloin of beef, horseradish mash, slow roast shallots, pepper sauce
- Roasted Leg of Newport Lamb, fondant potato, ratatouille, garlic & thyme jus
- Traditional Roast turkey breast & stuffing on honey glazed ham dressed in chasseur sauce.
- Supreme of free-range chicken, wild mushroom risotto, tarragon cream
- Roast Irish Rack of Pork, roast onion mash, carrot & cumin puree, mustard seed velouté

THE SWEET

- Dark chocolate tart with orange sorbet
- Caramelized apple tart, caramel ice-cream, butterscotch sauce
- Exotic fruit salad a la nage
- Cheesecake, peppered crème Fraiche (the flavour of your choice)
- Hot chocolate brownie with toffee and pecan ice-cream
- Ice-cream filled profiteroles laced with dark chocolate sauce
- Apple crumble, shot of butterscotch sauce, vanilla ice cream
- Plaza Chocolate Fondant, Fresh infused mint ice-cream and a small jar of milk jam"

TO FINISH

Tea / Coffee & Home made petit fours

€34.50 per person

Gold Package €52.00

the price quoted includes:

- Choice of Two Starters
- One Soup
- Two Main Courses + Vegetarian Option (additional main course €2.00 supplement)
- Choice of Two Desserts
- Tea or Coffee
- Home - made Petite Fours

Drinks Reception; Whiskey, Sherry, Minerals, Tea & Coffee

Evening Food; Tea & Coffee, Selection of Sandwiches & Cocktail Sausages

2 Servings of House Wine per person

• Floral Centre Pieces for all tables

- Full Bar
- Chair Covers

• Complimentary B&B for Bride & Groom in a Gold Experience Room on Wedding Night

TO START

- Leek & Bacon Tartlet with Pumpkin & Courgette Chutney.
- Classic Caesar Salad with Sweet Anchovies, Herb Croutons, Parmesan Shavings & Creamy Caesar Dressing.
- Baked Goat's Cheese, Baby Leaf Salad, Slow Roast Tomatoes, Balsamic & Port Vinaigrette.
- Gateau of Melon, Parma Ham, Roasted Figs & Raspberry Vinaigrette.
- Puff Pastry Parcel, Filled with a Creamy Chicken, Ham & Mushroom Sauce.
- Tomato & Mozzarella Tartlet, Fine Herb Salad, Basil Oil
- Smoked Chicken Salad, Mango & Red Onion Salsa, Petite Herb Salad

SOUP

- Cream Soup of Your Choice

ENTREE

- Pan-fried Clare Island organic salmon, champ mash with a citrus butter sauce
- Fillet of Atlantic Cod, Tian of Mediterranean vegetables & beurre rouge
- Irish Roast Rib of Beef, duchesse potatoes & Madeira jus
- Roasted Irish Sirloin of beef, horseradish mash, slow roast shallots, pepper sauce
- Roasted Leg of Newport Lamb, fondant potato, ratatouille, garlic & thyme jus
- Traditional Roast turkey breast & stuffing on honey glazed ham dressed in chasseur sauce.
- Supreme of free-range chicken, wild mushroom risotto, tarragon cream
- Roast Irish Rack of Pork, roast onion mash, carrot & cumin puree, mustard seed velouté

THE SWEET

- Dark chocolate tart with orange sorbet
- Caramelized apple tart, caramel ice-cream, butterscotch sauce
- Exotic fruit salad a la nage
- Cheesecake, peppered crème Fraiche (the flavour of your choice)
- Hot chocolate brownie with toffee and pecan ice-cream
- Ice-cream filled profiteroles laced with dark chocolate sauce
- Apple crumble, shot of butterscotch sauce, vanilla ice cream
- Plaza Chocolate Fondant, Fresh infused mint ice-cream and a small jar of milk jam"

TO FINISH

Tea / Coffee & Home made petit fours

Platinum Package €57.00

the price quoted includes:

- Choice of Two Starters
- One Soup
- Three Main Courses + Vegetarian Option (additional main course €2.00 supplement)
- Choice of Two Desserts
- Tea or Coffee
- Home - made Petite Fours

Drinks Reception; Whiskey, Sherry, Minerals, Tea & Coffee

Evening Food; Tea & Coffee, Selection of Sandwiches, Cocktail Sausages & Chicken Wings

3 Servings of House Wine per person

• Floral Centre Pieces for all tables

- Full Bar
- Chair Covers

• Complimentary B&B for Bride & Groom in a Gold Experience Room on Wedding Night

TO START

- Leek & Bacon Tartlet with Pumpkin & Courgette Chutney.
- Classic Caesar Salad with Sweet Anchovies, Herb Croutons, Parmesan Shavings & Creamy Caesar Dressing.
- Baked Goat's Cheese, Baby Leaf Salad, Slow Roast Tomatoes, Balsamic & Port Vinaigrette.
- Gateau of Melon, Parma Ham, Roasted Figs & Raspberry Vinaigrette.
- Puff Pastry Parcel, Filled with a Creamy Chicken, Ham & Mushroom Sauce.
- Tomato & Mozzarella Tartlet, Fine Herb Salad, Basil Oil
- Smoked Chicken Salad, Mango & Red Onion Salsa, Petite Herb Salad

SOUP

- Cream Soup of Your Choice

ENTREE

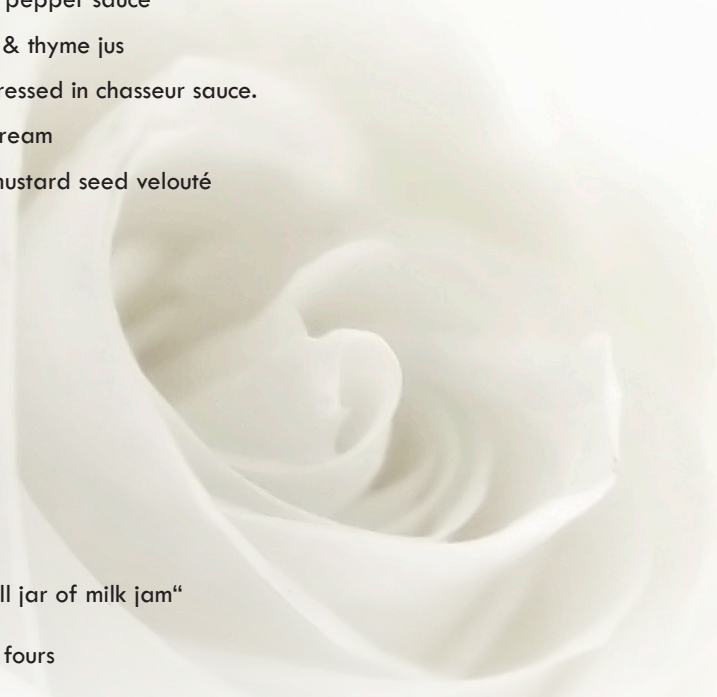
- Pan-fried Clare Island organic salmon, champ mash with a citrus butter sauce
- Fillet of Atlantic Cod, Tian of Mediterranean vegetables & beurre rouge
- Irish Roast Rib of Beef, duchesse potatoes & Madeira jus
- Roasted Irish Sirloin of beef, horseradish mash, slow roast shallots, pepper sauce
- Roasted Leg of Newport Lamb, fondant potato, ratatouille, garlic & thyme jus
- Traditional Roast turkey breast & stuffing on honey glazed ham dressed in chasseur sauce.
- Supreme of free-range chicken, wild mushroom risotto, tarragon cream
- Roast Irish Rack of Pork, roast onion mash, carrot & cumin puree, mustard seed velouté

THE SWEET

- Dark chocolate tart with orange sorbet
- Caramelized apple tart, caramel ice-cream, butterscotch sauce
- Exotic fruit salad a la nage
- Cheesecake, peppered crème Fraiche (the flavour of your choice)
- Hot chocolate brownie with toffee and pecan ice-cream
- Ice-cream filled profiteroles laced with dark chocolate sauce
- Apple crumble, shot of butterscotch sauce, vanilla ice cream
- Plaza Chocolate Fondant, Fresh infused mint ice-cream and a small jar of milk jam

TO FINISH

Tea / Coffee & Home made petit fours



Wedding Allocations

Brides Name: Grooms Name:

Date of Wedding: Contact Phone No:

| Guest Name | Room Type | Arrival Date | No of Nights | Deposit | Tele No |
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We are delighted to give you a wedding allocation of 10 rooms at very special rates. In order for us to ensure all rooms are confirmed we will contact all rooms directly by phone and request a deposit from them. We therefore request you to give us a contact phone number for each room, which will relieve you of the responsibility during this busy period.

We have a limit on the amount of one night booking allocations for weddings, which are normally 10 rooms. This limit does not apply for stays of 2 nights or longer.

This list has to be completed 6 weeks before your wedding so as to avoid disappointment. If you do not require the full 10 rooms, you can return them back to us so we can allocate them to your guests on a first come basis.

OPTION 1:

Bride and Groom may specify names for a few rooms and allow guests to ring up individually and reserve their rooms from allocation.

OPTION 2:

Bride and Groom may keep all ten rooms and allocate them to whomever they want

OPTION 3:

Bride and Groom may allow guests to ring up individually and reserve their rooms from allocation.

* * Please include both first names and surnames of each guest

Please note all single rooms are subject to a single room supplement of €35.00 per evening

Wedding Accommodation Rates

| | JAN | FEB | MAR | APR | MAY | JUN | JUL/ AUG | SEPT | OCT | NOV | DEC 27-30 |
|----------|-------|-------|-------|-------|-------|-------|-------------|-------|-------|-------|--------------|
| Friday | fr€45 | fr€49 | fr€55 | fr€65 | fr€75 | fr€75 | fr€79 | fr€75 | fr€65 | fr€55 | fr€89 |
| Saturday | fr€65 | fr€75 | fr€85 | fr€85 | fr€89 | fr€89 | fr€99 | fr€89 | fr€85 | fr€75 | |

THE ABOVE RATES ARE BASED ON PER PERSON SHARING
SINGLE SUPPLEMENT EURO 35 PER NIGHT



Priced quoted in Euros



These special rates apply to a maximum allocation of 10 double/twin rooms and are applicable for the night of the Wedding only.



If you would like to stay for an extra night we would be delighted to offer you a 10% discount off our normal rates (Discounts do not apply to single rooms)



Guests are advised to check in at reception prior to the wedding meal



BED & BREAKFAST ACCOMMODATION

| | |
|--|-----------|
| * Knockranny Lodge | 098-28595 |
| *Winnie Costello, Distillery Court | 098-27345 |
| *Killary House (Margaret), Distillery Court | 098-27457 |
| *St Anthony's, Distillery Road | 098-28887 |
| *The Boulevard B&B, Westport Town | 098-25138 |
| *Henehan's B&B, Bridge Street | 098-25561 |
| *Tealach an Gabha, Altamount Street | 098-25704 |
| *Linden Hall B&B, Altamount Street | 098-27005 |
| *Clooneen House (Chrissie Reidy), Castlebar Street (next door) | 098-25361 |
| Boffin Lodge, The Quay | 098-26092 |
| Cloomonad House, The Quay | 098-26625 |
| Indian Wells, 19 Knockranny Village | 098-28418 |
| Harmony Heights, Kingshill, Newport Road | 098-25491 |
| David Kelly, Quay West, Quay Road | 098-27863 |
| Mc Carthys B&B, Quay Road | 098-29142 |
| Altamount House, Ballinrobe Road | 098-25226 |
| Harmony Heights, Kings Hill | 098-25491 |
| Woodside, Deerpark | 098-26436 |
| Harbour Mill Apartments, The Quay | 098-28555 |
| Willow Lodge, 26 Deerpark East | 098-50488 |
| Morning Side, 37 Deerpark East | 098-29328 |

*BED & BREAKFAST ACCOMMODATION LOCATED WITHIN MINUTES
FROM THE WESTPORT PLAZA HOTEL.



Civil Ceremony

The Westport Plaza Hotel is the ideal venue to host your civil ceremony. We have two beautifully appointed suites for you to choose from. The Ebony Suite provides an intimate venue for up to 20 guests, whilst the Walnut Suite offers you the perfect setting for a larger ceremony capable for hosting 100 guests. Whatever size or type of ceremony you require we promise to deliver the perfect venue for you and your partner.

Hire

Complimentary Room Hire when you host your Wedding Reception in the Resort.

Included

Professional Floral Arrangements
Red Carpet on Arrival
Drinks Reception after ceremony if reception is hosted in the Resort
Dressed Seating for Bridal Party

Important Information

You must give 3 months notice to the civil registrar, 094 90 23249.



Continue the Celebrations

Your Wedding Day will be the happiest & most exciting day of your life.
However the day after your Wedding is when you can truly relax and enjoy time with family & friends.

We Can Offer You

- Private Intimate Function Room **FREE OF CHARGE*
- Bridal Suite for Bride & Groom on the Night after your wedding **FREE OF CHARGE*
- Reduced Prices on the Finger Food Menu
Selection of 3 from the finger food menu *Castlecourt Hotel fr €3.95pp Westport Plaza Hotel fr €4.95pp*
- Music & DJ - *Organised upon request*

** Terms & Conditions Apply*



Spa Sula

Under the attentive care of our dedicated team at Spa Sula we will ensure that your body, mind and spirit will be feeling Revitalised, Renewed and Restored.

As a Bride in the Westport Plaza & Castlecourt Hotel Resort we are pleased to offer you the following discounts 3 months prior to your Wedding:

- Enjoy 20% off all treatments in Spa Sula
- Spend €300.00 in the Spa and receive your MAC Bridal Make Up Plus Nail File & Polish FREE of Charge

Our Recommended Spa Sula Schedule Before Your Wedding Day

| | |
|------------------|--|
| 2 Weeks | MAC Make Up Trial for the Bride |
| 1 Week | Lawan Beautifying Organic Facial Body Polish -Tamrap Luang, Seven Flowers Royal Treatment |
| 3 Days | Waxing |
| 2 Days | Eyebrow / Eyelast Tint & Shape Tan Sunfx |
| 1 Day | All Nail File & Polish |
| Your Wedding Day | MAC Bridal Make up |

If you wish, customize your own itinerary with a consultation from our professional team.

Bands

| | |
|---------------------------------------|--------------|
| Attic Boys (Michael Conway) | 087-2441959 |
| Brian McDermott Band | 086-0560986 |
| Concord (David Cunningham) | 094-90-32330 |
| | 086-2311907 |
| D-Team (Padraic Durcan) | 094-9022796 |
| | 086-2663875 |
| Eamon Cannon | 098-26867 |
| Face Value (John Hynes) | 091-529950 |
| Flamingo (Robert Clarke) | 094-9546503 |
| | 087-2548658 |
| Freebird | 091-755320 |
| Guinness Jazz Band | 091-591448 |
| Heatwave (Richard Moore) | 09097-45967 |
| | 087-9657939 |
| Ruane Band (Judd Ruane) | 096-22183 |
| | 087-6736969 |
| Jazz Ladds (Paraic Potter) | 071-9160802 |
| | 086-8337073 |
| Kif www.kif.ie (James) | 086 1061381 |
| La Bamba (Kieran) | 094-9620419 |
| | 086-8540044 |
| Legacy (Dick Burke) | 087-2570138 |
| Mary B & Generations (Paul Gallagher) | 074-9738164 |
| | 087-2395650 |
| Matt's Lads (Alan McDonagh) | 094-9371495 |
| | 094-9371541 |
| Mystic (Joe) | 087-6975302 |
| Reflex (Tom) | 094-9026008 |
| (Liam) | 087-6299711 |
| Rock n Roll Circus (Gary McEvoy) | 048-71313768 |
| The Blazers (Vinnie Mongan) | 091-529398 |
| | 087-8266307 |
| The Conquerors (Willie Carty) | 057-9141017 |
| The New Avengers (Sean Quinn) | 0906-492548 |
| | 086-2547765 |
| Wave Length (Robert Padden) | 087-4113252 |

Music & Entertainment

| | |
|---|--------------|
| Sinead Nic Gabhann | 091-565461 |
| Brendan O'Byrne | 091-791312 |
| Chamber Music (Patrick Kearley) | 098-29052 |
| Frank McCaffery | 098-26369 |
| Frankie Waldron | 094-9022616 |
| George Lee | 094-9081328 |
| Mary Friel | 098-25323 |
| Michelle Gill | 098-27821 |
| Nollag McHale | 087-2939915 |
| Olcan Masterson | 098-27034 |
| Padraic & Sharon Durcan | 094-9022796 |
| Anna Houston & Deirdre Byron-Smith | 087-978 1235 |
| Deirdre Finnerty | 094-954 1357 |
| Pat Conlon | 094-9365114 |
| Sean Nos Dancers Cunningham's | 087-9510845 |
| Celtic Rhythm Irish Dancers (Mary Byrne) | 087-2841556 |

Car Hire

| | |
|---|-------------|
| Abbey Limo (Mick Sweeney) | 087-6292829 |
| Leonard's Chauffeur Drive (Des Leonard) | 087-2358947 |
| Port Cabs, Mercedes/Stretch Limo | 087-2202123 |
| Vintage Cars (Eddie Frayne) | 071-9638072 |
| West Coast Limo (Leo Feeney) | 091-791591 |

Horse & Carriage

| | |
|---------------------------------|-------------|
| Charles Hanley | 094-9362292 |
| Drummindoo Stud (Paddy Joe Foy) | 098-25616 |

Videographer

| | |
|--------------------------------|-------------|
| Patsi Stafford-Johnson | 098-50555 |
| Avalon Video/DVD (John Murphy) | 093-35933 |
| Sean Kerins | 094-9022422 |

Photography

| | |
|--|--------------|
| Abaca Photography (Ciaran Duignan) | 086-7253333 |
| Frank Dolan | 098-25079 |
| Jack Ruane | 096-21325 |
| John Moylette | 094-9023603 |
| June Walsh | 094-9256134 |
| Karl Kearney | 094-9362622 |
| McLaughlin Studios(Michael McLaughlin) | 087-6896944 |
| Tom Campbell | 094-90 22485 |
| Gary Barrett | 087-2743947 |

Florists/Accessories

| | |
|--|---------------|
| Candle Light Weddings | 087 - 6611639 |
| Florist & Chair Cover Hire(Jenny Hamilton) | 071-9146589 |
| Mayo Wedding Bells (Tina O Malley) | 087-7825523 |
| Tracy's Florists | 098-42758 |

Hair & Beauty

| | |
|---------------|-----------|
| Spa Sula | 098-51999 |
| Talking Heads | 098-55011 |

Chocolate Fountain & Cakes

| | |
|-----------------------------------|-------------|
| Cake Shop Westport | 098-28234 |
| Goyas (Emer Murray) | 091-567010 |
| The Chocolate Tier (Orla/Anthony) | 086-8488107 |
| Noels Cakes (Noel Lavin) | 0949365387 |
| Creative Cakes (Caroline) | 0860842072 |
| Wedding Cakes by Eilish | 0876811439 |

DJ's/Mobile Discos

| | |
|--|-------------|
| All Time Entertainment | 086-8347928 |
| Classic Hits Disco Show(Henry McGlade) | 094-9024391 |
| Dazzle Disco | 098-28413 |
| Laser Karaoke & Disco (Dave Lyons) | 096-21438 |
| * Ronnie Ring | 087-6652731 |
| * Sean Molloy | 086-1790967 |
| * Total Entertainment (Johnny Oosten) | 094-9023343 |

* Denotes Resident DJ's in Hotel's Niteclub

NB: Please inform the band of function room size.

NOTICE: RE PERSONS UNDER 18 YEARS OF AGE
INTOXICATING LIQUOR ACT 2003
INTOXICATING LIQUOR ACT 1988 (SECTION 35)

We wish to advise you that the changes in the Intoxicating Liquor Act 2003 have serious implications for all guests under 21 attending weddings/functions.

The law requires that all persons under the age of 21 must carry one of the following Age Documents while on a licensed premises.

National Age Card, Driving License or Passport

Hotel policy is to check all persons under 24

It is a serious offence for a person under 18 to be on a licensed premises after 9pm. Special exemptions exist for wedding guests in a function room providing a substantial meal has been consumed. Evening invitations for persons under 18 shall not be allowed. Persons under 15 must be accompanied by a parent or guardian to remain in the bar up until 9pm or at the wedding.

Restrictions of persons under 18 years of age being on a licensed premises during extended hours. It is an offence for a person under 18 years of age to be on that part of the premises in respect of which there is a bar exemption in place.

In order to comply with the above legislation we would suggest that no teenagers under 18 be invited to the wedding/function unless they are in the immediate family and are kept under strict supervision. We would also request that they should leave the licensed part of the premises including the banqueting suite before midnight.

If management suspects that persons under 18 are present or drinking alcohol we may have to close the bar as it is impossible to control the situation unless they are removed from the premises. It is also an offence for persons over 18 years to supply alcohol to persons under 18 years of age, the penalties are very severe and include fines up to €2000 for persons whom purchase and supply the drink.

Premises that are found guilty of any of the above offences can be fined up to €2000 and get a mandatory closure for up to 30 days. I trust you will advise any of your guests whom are affected by the above legislation.

Yours sincerely,

Management

TERMS AND CONDITIONS

The hotel reserves the right to refund the deposit in the circumstances where the booking is made through a third party or under false pretences. Accounts must be settled on departure. Final numbers to be confirmed 48 hours prior to the wedding reception. Final bills are based on these numbers. All prices quoted are subject to proportionate yearly increases according to rises in food or labour costs, taxes or unforeseen circumstances.

HOTEL AMENDMENTS OR CANCELLATIONS

Should the hotel, for reasons beyond our control, need to change the event arrangements, we shall use all reasonable endeavours to offer alternative comparable arrangements and facilities.

The hotel may cancel the event in the following circumstances:

Where it has reason to believe the booking might prejudice the reputation of the hotel or should any guests attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behaviour.

