

The Pillo Hotel Ashbourne is a blend of 4 luxury and sophistication and is the ideal location for your perfect day. Our experienced wedding co-ordinator will focus on each and every aspect of your wedding from the planning stages right through to the day of the reception.*

Attention to detail is paramount regardless of whether you are planning a small intimate reception or a large family gathering. The Pillo Hotel Ashbourne will make your wedding day a day to remember for both you and your guests.

With tailor-made packages starting from €49.00 per person, the Pillo Hotel Ashbourne can offer you an affordable day in a luxurious setting. Our Rath Ballroom is self contained with it's own bar and private pre-dinner drinks area.

All Pillo Hotel Ashbourne Wedding Packages include -

- *Red Carpet on arrival and Champagne for the Bride & Groom*
- *Complimentary Tea/Coffee and Biscuits for all Guests on arrival*
- *Table Plan & Stand on display*
- *Personalised Tables Menus*
- *Floral arrangements and mirrored plates on all tables*
- *Cake Stand*
- *Complimentary overnight accommodation for the Bride & Groom in one of our luxurious Suites*
- *2 complimentary bedrooms on the night of the wedding*
- *Complimentary upgrade to one of our luxurious Suites for the second night if required*
- *Complimentary menu tasting for the Bride & Groom prior to the Wedding*
- *Complimentary overnight stay with dinner for 2 people on your first anniversary*
- *Custom web page for each couple*

Sample Packages

The Newgrange Package - €49.00 per person

5 Course Meal (please see sample menu)

Open Toast Drink for all guests

Evening Finger Food – Cocktail Sausages and Sandwiches

The Tara Package - €55.00 per person

Fruit Punch or Mulled Wine reception on arrival

5 Course Meal (please see sample menu)

Open Toast Drink for all guests

Evening Finger Food – Cocktail Sausages and Sandwiches

Bar Extension

The Highkijng Package - €58.00 per person

5 Course Meal (please see sample menu)

Open Toast Drink for all guests

Evening Finger Food – Cocktail Sausages and Sandwiches

Bar Extension

Chair Covers and a choice of sash

The Royal Package - €65.00 per person

5 Course Meal (please see sample menu)

Open Toast Drink for all guests

Evening Finger Food – Cocktail Sausages and Sandwiches

Bar Extension

Chair Covers and a choice of sash

Half bottle of wine per person

*** Package prices listed above are based on a minimum of 110 guests ***

Sample 5 Course Menu

*Chicken and Mushroom Vol a Vent
with tarragon and white wine veloute sauce*

*Roast Vegetable Soup
with dill and fresh cream*

*Roast Sirloin of Beef
with spring onion mash potato, roast potatoes and natural jus*

*Individual Apple & Blackberry Crumble
with frangipane, glazed blackberries and cassis coulis*

Tea & Coffee

Choice of starter or dessert - €3.50 per person

Choice of main course - €6.00 per person

A la Carte Menu

Starters

Creamy Chicken & Mushroom Vol au Vent
with chopped Tarragon.

Crispy Caesar Salad
with garlic croutons, chopped bacon, shaved parmesan
and sharp Caesar dressing with Chicken

Smoked Chicken & Red Onion Lattice
with Corriander cream and tossed Rocket leaves

Sliced Caprese Salad
with parmesan tossed rocket salad and lemon basil pesto dressing

Fanned Honey Dew Melon
with Watermelon, berry compote, strawberries, red currants
with raspberry & passion fruit coulis

Chicken and Sun-Blushed Tomato Roulade
with herb croutons, mixed leaves garnish and roast red pepper oil.

Red Onion & Blue Cheese Tartlet (€2.50 supplement per person)
on a bed of dressed mixed leaves and balsamic dressings

Chilled Chicken Liver Parfait (€2.50 supplement per person)
with red onion marmalade on a thick toasted brioche
with lemon pink peppercorn dressed leaves

Roulade of Smoked Mackerel (€2.50 supplement per person)
wrapped in smoked Salmon with dill cream cheese and toasted croustade

Soups

Honey Roasted Vegetable Soup
with chive cream

Potato and Leek
with a hint of Dijon

Cream of Vegetable

with dill cream

Soups continued...

Celery and Pear
with Cashel blue cheese

Rich Tomato and Basil

Roasted Field Mushroom
with garlic croutons

Roasted Mediterranean Soup
with Pesto parmesan dressing

Cream of Cauliflower
with sharp Cheddar crouton crisp

Creamy Seafood Chowder (€2.00 supplement per person)
with crushed crackers

Main Courses

Roasted Striploin of Beef
with spring onion mash, paprika roasted potatoes served with a natural gravy

Pan Roasted Chicken Supreme
with a leek and sage stuffing served with a port pearl onion jus

Traditional Roast Turkey & Limerick Ham
with an apricot, bacon and sage stuffing served with a natural jus

Oven Roasted Stuffed Fillet of Pork
with spinach, sun-dried tomato served with a Pommery mustard cream sauce

Pan-seared Barbary Duck Breast
With a cassis, red cabbage and orange glaze

Oven Roasted Atlantic Salmon
Served with a dill cream or chive sauce

Tournedor of Fresh Salmon and Hake
with Parma ham, baby spinach and prawns served with a ginger and lemon grass dressing

Lemon and Chive Crusted Fillet of Cod

served with a butter caper sauce

Roasted Fillet of Seabass (€3.00 supplement per person)

With lemon tossed baby spinach served with a rich tomato compote

Char-grilled Halibut Steak (€5.00 supplement per person)

With mini ratatouille and pesto dressing

Baked Fillet of Beef Wellington (€7.00 supplement per person)

with mushroom and garlic tapenade and puff pastry, served with a red Burgundy wine sauce

Roasted Rack of Wicklow Lamb (€7.00 supplement per person)

with herb and sun-dried tomato crust served with a Rosemary jus

Desserts

Apple and Blackberry Crumble

with frangipane and a quenelle of sweet cream served with a strawberry coulis

Strawberry/Lemon/Chocolate Orange Cheesecake

served with strawberries and coulis cream

Traditional Deep Dish Warm Apple Pie

with vanilla ice-cream in a wafer basket with raspberry quenelle of cream

Red Wine Poached Pears

with sweet Burgundy glaze and Chantilly of fresh cream and berries

Chocolate Cream Filled Profiteroles

with chocolate sauce and strawberry garnish

Home-made Sweet Banoffi Pie

with fresh bananas and whipped cream served with chocolate rolls

Individual Fresh Fruit Pavlova

with fresh and strawberry coulis

Classic Lemon Tart

with honey roasted pistachios and fresh berries

Raspberry Crème Brulee (€3.00 supplement per person)

with a crisp caramel topping served with short sorbet

bread biscuit and a blackberry

*Assiette Selection of Desserts (€3.00 supplement per person)
with quenelle of cream and duo of passion fruit and raspberry coulis*

Wine List

Sparkling Wine

Pigalle Brut – France €29.00
Dry and light with soft fruit flavours and a zesty finish

Champagnes

Piper-Heidsieck – France €69.00
Notes of citrus fruits, pear, Granny Smith apple and subtle hints of warm toastiness

Moët & Chandon, Brut N/V – France €90.00
Elegant, rich buttery aroma with hints of toasted almonds

White Wines

Kells Edge Colombarde Chardonnay – Australia €19.00
An easy drinking wine with soft ripe tropical fruit on the finish

Pinot Grigio, Marchesini 2006 - Italy €21.00
Delicate and refreshing, with subtle herbaceous and citrus fruit flavours

La Campagne Sauvignon Blanc VdP d'Oc – France €21.00
Dry, elegant expression, fresh gooseberry aromas followed by soft fruit flavours

Kleine Zalze Barrel Fermented Chenin Blanc – South Africa €26.00
Explosive ripe fruit perfectly balanced with a touch of oak and elegant acidity

Errazuriz Sauvignon Blanc 2006 – Chile €27.00

Classic green fruits combine with the riper

tropical flavours

Red Wines

<i>Kells Edge Cabernet Grenache – Australia</i> <i>Smooth blackcurrant and dark cherry flavours</i>	€19.00
<i>La Campagne Merlot, VdP d'Oc 2005 – France</i> <i>Juicy soft ripe plum fruit with soft, mellow finish</i>	€21.00
<i>Errazuriz Merlot 2005 – Chile</i> <i>Ripe and fruity, aged in French and American oak</i>	€27.00
<i>Rioja Crianza 2002 – Spain</i> <i>Plum and blackcurrant fruit with hints of cloves</i>	€30.00
<i>Kleine Zalze Pinotage - South Africa</i> <i>A contemporary style of Pinotage bursting with red berry fruit, soft and appealing</i>	€23.00

Accommodation

Our 148 bedrooms offer unrivalled luxury and spacious surroundings. Featuring flat screen TV, in-room safe, climate control and luxurious bedding, your family and guests are sure to enjoy their stay with us.

Full use of the hotel's leisure facilities – Swimming pool, sauna, steam room, Jacuzzi and a fully equipped gymnasium are offered complimentary to guests staying with us.

As part of your wedding package, we offer the following –

- *A complimentary suite is offered to the Bride & Groom for the night of the wedding*
- *2 complimentary deluxe bedrooms are offered for the night of the wedding*
- *Special Bed & Breakfast rates for wedding guests (seasonal rates apply)*
- *A block of 20 bedrooms will be held at the wedding rate until 4 weeks prior to the wedding. All bedrooms must be guaranteed by guests credit cards*

Pillo Hotel Ashbourne Wedding Terms and Conditions

Terms and Conditions set out below apply to all weddings held at the Pillo Hotel Ashbourne. Weddings are accepted only when the terms and conditions have been signed and agreed by the Bride and Groom

- *A provisional booking can be held for 10 days after which a deposit is required of Euro 2000.00. This deposit is non-transferable and non-refundable*

Minimum numbers apply and are negotiable according to requirements

- *Final numbers to be confirmed 72 hours in advance*
- *Full prepayment to be received 72 hours in advance*
- *All accommodation pre booked must be confirmed and guaranteed 4 weeks prior to the wedding*
- *Any damage caused to the premises or grounds by the Bridal party or Guests will be billed to the main account*
- *The hotel does not take responsibility for any personal belongings left in the hotel*
- *All menus and prices are subject to change*
- *Bar extension is available only when agreed in writing by the Bride & Groom*