

# Your Wedding Day



WESTPORT PLAZA  
HOTEL

# FROM US TO YOU

Your Wedding package includes the following with our compliments

- ✎ 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
- ✎ A 20% Discount is available off your Wedding if hosted during January & February 2010-2011
- ✎ Complimentary Personalized Printed Menus, Table Plan and Place Names for the Top Table & Freshly Cut Floral Arrangements
- ✎ Complimentary use of Cake Stand and Knife
- ✎ Complimentary accommodation in one of our Gold Experience Rooms on your Wedding Night with Champagne
- ✎ Complimentary First Anniversary overnight stay with Dinner and Breakfast (subject to availability)
- ✎ 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 26<sup>th</sup> – Jan 1<sup>st</sup>
- ✎ 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 a Gold Sash at only €2.50 per chair.
- ✎ 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.

## 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 for 2010.
- ✎ Optional Extra's: Dressed Chair Covers, Champagne Reception on arrival, Canapés on arrival.

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## Please note:

- Prices quoted apply until 31st December 2010
- Prices include Government VAT at 13.5%, which is subject to change
- Minimum numbers 30 unless previously agreed with management and maximum numbers 120.
- There is no service charge.
- With prior notice we can cater for any specific dietary requirements for individual guests
- **Midweek Wedding Discount Offer**
- Wedding Receptions booked on Mondays to Thursday's inclusive receive a 10% discount on Meal Total.
- This offer excludes the month of August, Bank Holidays and December 26<sup>th</sup> 2010 – January 1<sup>st</sup>

# WEDDING MENU

**1**

## **Leek and Bacon Tartlet**

With Pumpkin and Courgette Chutney

## **Classic Caesar Salad**

With Sweet Anchovies, Herb Croutons, Parmesan Shavings and Creamy Caesar Dressing

## **Cream of Market Vegetable Soup**



## **Roasted Sirloin of Beef**

Horseradish Mash, Slow Roast Shallots, Pepper Sauce

Or

## **Pan-fried Clare Island Organic Salmon**

Champ Mash with a Citrus Butter Sauce



## **Caramelised Apple Tart**

Caramel Ice-cream, Butterscotch Sauce

## **Exotic Fruit Salad a la Nage**



## **Freshly Brewed Bewleys**

**Tea/Coffee**

Price: €51.00

# WEDDING MENU

**2**

## **Gateau of Melon**

Parma Ham, Roasted Figs and Raspberry Vinaigrette

Or

## **Baked Goat's Cheese**

Baby Leaf Salad, Slow Roast Tomatoes, Balsamic and Port Vinaigrette



## **Creamy Atlantic Seafood Chowder**



## **Herb Roast Rack of Lamb**

Fondant Potato, Ratatouille, Garlic and Thyme Jus

Or

## **Traditional Roast Turkey Breast and Stuffing**

Honey Glazed Ham Dressed in Chasseur Sauce.



## **Espresso Coffee Crème Brulee with Hazelnut Shortbread**

Or

## **Ice-cream filled Profiteroles Laced with Dark Chocolate Sauce**



Freshly Brewed Bewleys

Tea/Coffee

Price €53.00

# WEDDING MENU

**3**

## **Puff Pastry Parcel**

Filled with a Creamy Chicken, Ham and Mushroom Sauce

Or

## **Avocado and Tiger Prawn Salad**

Pineapple Salsa, Wild Rocket Leaves



## **Apple & Calvados Sorbet**



## **Carrot, Honey & Ginger Soup**



## **Sirloin Steak**

Provençal Tomato, Bouquet of Haricot Vert, Béarnaise Sauce

Or

## **Pan-fried Barbary Duck Breast**

Braised Endive Tatin, Orange and Vanilla Jus

Or

## **Pan fried Medallions of Monkfish**

Timbale of Wild Rice, Sautéed Green Vegetables, Red Pepper Coulis



## **Hot Chocolate Brownie**

With Toffee and Pecan Ice-cream

Or

## **Mille Feuille of Raspberries and Shortbread**

Vanilla Crème Chantilly



## **Freshly Brewed Bewleys**

**Tea/Coffee**

Price €72.50

# 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 €3.80**

~ ~ ~

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 grebe curry mayonnaise & Salmon mix

**Extra €2.00**

~ ~ ~

Duo of Salmon, Smoked Salmon and Organic cured Salmon, Dill crème fraiche,  
Baby mixed leaves and homemade brown bread

**Extra €3.00**

~ ~ ~

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 €2.70**

Creamy Atlantic seafood chowder

**Extra €2.50**

## SORBETS

Green Apple and calvados

~ ~ ~

**€3.50**

Strawberry and Cassis

~ ~ ~

**€3.00**

Green Apple and Lemon

~ ~ ~

**€3.00**

Passion Fruit and Malibu

~ ~ ~

**€3.50**

Lemon and Vodka Sorbet

~ ~ ~

**€3.50**

Champagne Sorbet

~ ~ ~

**€3.50**

Guinness Granite

**€3.50**

## FROM THE SEA

Pan-fried Clare Island organic salmon, champ mash with a citrus butter sauce ~ ~ ~	€48.80
Grilled fillet of halibut, leek fondue risotto, sun dried tomato pesto ~ ~ ~	€53.90
Fillet of Atlantic Hake, tian of Mediterranean vegetables & a buerre rouge ~ ~ ~	€49.90
Pan fried medallions of monkfish, timbale of wild rice, sautéed green vegetables, red pepper coulis ~ ~ ~	€55.00
Pan seared Fillet of Sea Bass, Tartare of Vegetables provencale, saffron scented baby potatoes, fennel & pernod coulis ~ ~ ~	€52.00
Baked Atlantic cod, vegetable linguini, shrimp and Saffron Beurre blanc	€49.20

## MEAT & POULTRY

Roast Rib of Beef, duchelle potatoes & madeira jus ~ ~ ~	€48.80
Roasted Sirloin of beef, horseradish mash, slow roast shallots, pepper sauce ~ ~ ~	€52.90
Tournedos of beef Fillet, marquise potatoes, wild mushroom sauce ~ ~ ~	€58.90
Sirloin steak, Provençal tomato, bouquet of haricot vert, Béarnaise sauce ~ ~ ~	€55.80
Roasted Leg of Newport Lamb, fondant potato, ratatouille, garlic & thyme jus ~ ~ ~	€49.50
Herb roast rack of lamb, fondant potato, ratatouille, garlic & thyme jus ~ ~ ~	€52.50
Pan-fried Barbary duck breast, braised endive tatin, orange & vanilla jus ~ ~ ~	€53.50
Slow roast pork belly, roast onion mash, carrot & cumin puree, mustard seed velouté ~ ~ ~	€45.50
Traditional Roast turkey breast & stuffing on honey glazed ham dressed in chasseur sauce. ~ ~ ~	€47.90
Supreme of chicken wrapped in parma ham, fondant potatoes, slow roast tomato & light tarragon cream ~ ~ ~	€46.50
Supreme of free-range chicken, wild mushroom risotto, tarragon cream	€46.50

# 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

~ ~ ~

Icecream filled profiteroles laced with dark chocolate sauce

~ ~ ~

Apple crumble, shot of butterscotch sauce, vanilla ice cream

~ ~ ~

Strawberry Conversation, Fresh strawberries layered with fine **Extra €1.20**

crispy pastry, chantilly cream and strawberry ice cream

~ ~ ~

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**

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	€7.75

## **MINI BUFFET**

Assorted Sandwich Fingers & Triangles  
Spicy Chicken Wings  
Cocktail Sausages  
Sausage Rolls  
Prawn Skewers  
Prawns in Filo Pastry  
Assorted Open Brown Bread Sandwiches  
Vegetable Wontons with Coriander Chilli Jam  
Black Pudding Wontons with Onion Relish  
Barbeque Ribs  
Mini Pizzas  
Mini Vol Vents

Choice of 3:  
€9.50 per person

Choice of 5:  
€14.00 per person

Prices include Freshly brewed Tea & Coffee

# WEDDING WINE MENU

## White Wines

### House Wines

<b>France</b> Languedoc	<b>42</b>	<b>Terre d'Azur Sauvignon Blanc 2007</b> Vibrant and fresh, its aromas evoke tropical fruits and fresh herbs	<b>€16.95</b>
<b>Chile</b> Central Valley	<b>43</b>	<b>Urmeneta Chardonnay 2006/07</b> soft, mellow fruits with a hint of oak	<b>€16.95</b>

### Our Selection

<b>Australia 1</b> McLaren Vale		<b>Hardy's un-oaked Chardonnay 2005</b> Elegant fresh peach with citrus tones	<b>€27.00</b>
<b>Australia 2</b> SE Australia		<b>Hardy's "The Riddle" Chardonnay Semillon 2007</b> 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.	<b>€25.00</b>
<b>Italy</b> Veneto	<b>3</b>	<b>Gregoris Pinot Grigio 2007</b> Rich intensity of white flowers and soft fruit with racy acidity and substantial finish.	<b>€25.00</b>
<b>Chile</b> Curico Valley	<b>4</b>	<b>Puerto Viejo Chardonnay 2008</b> Oaked, full bodied and rich with honey tones	<b>€27.00</b>
<b>New Zealand</b> Marlborough	<b>5</b>	<b>Oyster Bay Sauvignon Blanc 2007</b> Fresh, sherbert tropical fruits with long finish	<b>€28.00</b>
<b>France</b> Loire	<b>7</b>	<b>Ch. Cassemichere Muscadet de Sevre et Maine 2005</b> Minty and crisp with a twist of fresh acidity on the finish	<b>€25.00</b>
<b>New Zealand</b> Waipara	<b>8</b>	<b>Muddy Water Dry Riesling 2007</b> Stylish, fresh, zippy apple fruit with a lovely exotic touch of spice and nervy stewed apples	<b>€30.00</b>
<b>France</b> Loire	<b>9</b>	<b>Pascal &amp; Nicolas Reverdy Sancerre 2007</b> Stunning ripe, zesty citrus fruit with long, clean finish	<b>€31.50</b>
<b>France</b> Burgundy	<b>10</b>	<b>Hamelin Chablis 1er Cru 'Beuroy' 2006</b> Supple fruits with an integrated, flinty backbone	<b>€38.00</b>
<b>France</b> Burgundy	<b>11</b>	<b>Guerrin Saint Veran Cuvée Prestige 2005</b> Refined fruits with very subtle toasty influences and a lovely citric minerality throughout.	<b>€32.00</b>
<b>South Africa</b> Stellenbosch	<b>12</b>	<b>Waterford 'Pecan Stream' Chenin Blanc 2006</b> Hint of lemon freshness followed by broad, clean finish	<b>€23.00</b>
<b>Rose Wine</b>			
<b>France</b> Loire	<b>14</b>	<b>Goulaine Rose d'Anjou 2007</b> Medium dry, fruity and refreshing	<b>€28.00</b>

# Red Wine

## House Wine

<b>France</b> Languedoc	<b>44</b>	<b>Terre d'Azur Merlot 2006</b> Smooth, plump, plummy fruit with a spicy touch and a lovely soft finish. Great easy drinking wine	<b>€16.95</b>
<b>Chile</b> Central Valley	<b>45</b>	<b>Urmeneta Cabernet Sauvignon 2006/07</b> Blackcurrant fruit wrapped in well integrated oak.	<b>€16.95</b>

## Our Selection

<b>Australia</b> SE Australia	<b>16</b>	<b>Hardy's 'The Riddle' Shiraz Cabernet 2007</b> 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.	<b>€25.00</b>
<b>France</b> Burgundy	<b>17</b>	<b>Brouilly "La Fantaisie" 2007</b> Beautiful hint of red fruit like raspberry and blackcurrants and a touch of spices that give a fresh palate	<b>€28.00</b>
<b>Spain</b> Corral Region	<b>19</b>	<b>Don Jacobo, Bodegas Corral Rioja 2004</b> A wine with extraordinary qualities, developed harmoniously	<b>€35.00</b>
<b>Italy</b> Veneto	<b>25</b>	<b>Aldo Degani Valpolicella Classico 2007</b> Fresh bright cherry fruit with a lingering smoky finish	<b>€32.00</b>
<b>Chile</b> Curico Valley	<b>27</b>	<b>Puerta Viejo Cabernet Sauvignon 2006</b> Warm, plummy with ripe, dark fruits	<b>€27.00</b>
<b>Argentina</b> Mendoza	<b>28</b>	<b>Catena Alamos Malbec 2006</b> Chocolate and mocha fruits with a light oak ageing	<b>€31.00</b>
<b>France</b> Rhone	<b>20</b>	<b>Domaine Saladin Cotes du Rhone Cuvée "Paul" 2006/07</b> A smooth all rounder with plump black fruits, figs, coffee and loads of peppery spices	<b>€32.50</b>
<b>France</b> Rhone	<b>24</b>	<b>Chateauneuf Du Pape La Bernardine 2005</b> Rich, powerful, full bodied generous wine with excellent finish and a hint of spice	<b>€39.50</b>
<b>France</b> Bordeaux	<b>23</b>	<b>La Chenade Lalande de Pomerol 2004/06</b> Made by a superstar winemaker Denis Durantou of €300 a bottle Pomerol l'Eglise Clint fame, this 100% Merlot cuvee is plump and supple with a nice sheen of oak ageing. Soft and accessible.	<b>€47.50</b>

## WEDDING ARRIVAL REFRESHMENTS

Sparkling Wine & Strawberries	<b>€5.50</b>
Champagne & Strawberries	<b>€8.00</b>
Summer Fruit Punch	<b>€4.50</b>
Winter Warmer Mulled Wine	<b>€4.50</b>

# PROPOSE A TOAST WITH ...

## Champagne

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

## Sparkling Wine

<b>France</b> Loire	<b>33</b>	<b>Louis de Grenelle NV Demi-Sec</b> <i>Hints of lemon fruit with lively mousse and medium dry finish</i>	<b>€45.00</b>
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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.

# WEDDING ALLOCATIONS

Brides Name: \_\_\_\_\_ Date of Wedding: \_\_\_\_\_

Grooms Name: \_\_\_\_\_ Contact Phone No: \_\_\_\_\_

Guest Name	Room Type	Arrival Date	No. of Nights	Deposit	Phone number
1.					
2.					
3.					
4.					
5.					
6.					
7.					
8.					
9.					
10.					

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

WEDDING	Jan	Feb	Mar	Apr	May	Jun	Jul/ Aug	Sept	Oct	Nov	Dec
Friday		55	65	70	79	79	95	85	79	70	70
Saturday	75	90	95	99	99	99	109	99	99	95	95

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

Castlecourt Hotel 098 55088

Knockranny House Hotel 098 28600

Henehan Town House 098 25561

Clooneen House (Chrissie Reidy), Castlebar Street` 098 25361

## **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 30days. 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.

