



Wedding Banquet



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 Clesham
General Manager

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 & Sparkling drinks 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, based on 80 guests attending wedding banquet.

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”

Your Menu

Please choose from the Gold or Platinum package, We are happy to quote for other menu items that are not listed on our wedding inclusive packages.

A supplement may apply for premium dishes or extra choices.

Please note that final menu choices are required no later than 1 month in advance of your wedding.

Prices shown are inclusive of VAT which is subject to change. We do not apply Service Charge.

Prices quoted are valid until end 2019.

PLEASE NOTE:

- Minimum numbers 30 unless previously agreed with management and maximum numbers 100.
- With prior notice we can cater for any specific dietary requirements for individual guests.
- Midweek Wedding Discount Offers apply.



Inclusive Wedding Package

Gold Package €54.00 the price quoted includes:

✧ Drinks Reception; Summer Punch or Mulled Wine, Whiskey, Sherry, Minerals, Tea & Coffee

✧ Menu

- 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 Petit Fours

✧ Floral Centre Pieces for all tables

✧ Full Bar

✧ Chair Covers

✧ 3 Servings of House Wine per person - Castillo de Liria

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

✧ Complimentary B&B for Bride & Groom in a Gold Experience Room on Wedding Night, based on 80 guests attending wedding banquet.



Platinum Package €61.00 the price quoted includes:

- ✧ Canapes on arrival
- ✧ Sparkling Drinks Reception;
 - Sparkling Wine, Summer or Autumn Punch, Whiskey, Sherry, Minerals, Tea & Coffee
- ✧ Menu
 - 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 Petit Fours
- ✧ Floral Centre Pieces for all tables
- ✧ Full Bar
- ✧ Chair Covers
- ✧ 4 Servings of House Wine per person - Castillo de Liria
- ✧ Evening Food; Tea & Coffee, Selection of Sandwiches, Cocktail Sausages & Chicken Wings
- ✧ Complimentary B&B for Bride & Groom in a Gold Experience Room on Wedding Night, based on 80 guests attending wedding banquet.



To Start ...

Organic Oat crusted Camembert, with quince jelly, pear carpaccio, candied walnuts & apple dressing



Duo of Goats Cheese, cumin crusted goats cheese, mille feuille of beetroot, goats cheese herb mousse, candied walnut and apple dressing



Surf & Turf, Slowly braised feather blade of beef, sauteed tiger prawns, pickled carrots and bearnaise sauce

Extra €2.00



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



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 €2.50



Thai Crab cakes, light green curry mayonnaise & Sakura mix

Extra €2.00



Trio of Salmon, smoked, home cured, gravadlax, pastrami, pickled red onion and lemon dressing served with warm blinis

Extra €2.00



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

Extra €2.00



Kellys Newport award winning black pudding Wontons

Served with celeriac remoulade, goats cheese gel & apple puree

Extra €2.00

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



Consomme Jullienne

Extra €1.50

Sorbets

Green Apple and calvados

Extra €2.95



Strawberry and Cassis

Extra €2.95



Green Apple and Lemon

Extra €2.50



Passion Fruit and Malibu

Extra €2.95



Lemon and Vodka Sorbet

Extra €2.95



Champagne Sorbet

Extra €3.50



Guinness Granite

Extra €2.95

From The Sea

Pan-fried Clare Island organic salmon, linguini of fresh vegetables with a citrus butter sauce



Grilled fillet of Organic Seatrout , leek fondue risotto, sun dried tomato pesto



Fillet of Atlantic Hake, tian of Mediterranean vegetables & a beurre rouge



Pan fried medallions of monkfish, timbale of wild rice

sautéed green vegetables, red pepper coulis

Extra €3.00



Pan seared Fillet of Sea Bass, Tartare of Vegetables provencale,

saffron scented baby potatoes, fennel & pernod coulis

Extra €2.00



Baked Atlantic cod, baby crushed potatoes, shrimp & Saffron Beurre blanc

Meat & Poultry

Irish Roast Rib of Beef, duchesse potatoes & madeira jus



Roasted Irish Sirloin of beef, horseradish mash, slow roast shallots, pepper sauce



8oz In House Dry Aged Irish Beef Fillet, fondant potatoes, peppercorn sauce

Extra €6.50



In House Dry Aged Irish Sirloin Steak, Provençal tomato, bouquet of haricot vert, Madeira Jus

Extra €4.50



Roasted Rump of Newport Lamb, fondant potato, ratatouille, garlic & thyme jus



Herb roast rack of lamb, fondant potato, ratatouille, garlic & thyme jus

Extra €3.00



Pan-fried Barbary duck breast, green vegetable stir fry lemongrass & plum glazed



Slow roast rack of Irish pork, roast onion mash, carrot & cumin puree, mustard seed velouté



Traditional Roast turkey breast & stuffing on honey glazed ham dressed in chasseur sauce.



Supreme of chicken wrapped in parma ham, fondant potatoes, slow roast tomato & light tarragon and bacon cream



Supreme of free-range chicken, wild mushroom risotto, tarragon cream chive oil

Dessert

Espresso coffee crème brulee with hazelnut shortbread



Caramelised apple tart, caramel ice-cream, creme anglaise



Dark chocolate tart with orange sorbet



Passion fruit cheese cake, pina colada sorbet



Exotic fruit salad a la nage



Cheesecake, served with ice cream of choice (the flavour of your choice)



Hot chocolate brownie with toffee and pecan ice-cream



Ice-cream filled profiteroles laced with dark chocolate sauce & mint ice cream



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



Plaza Chocolate Fondant

Extra €1.20

Wedding Wine Menu

The following wines are selected from the hotel wine list. Please ask for the full wine list if you wish to see a greater selection. In the event of a particular vintage becoming unavailable, the next available vintage will be substituted.

WHITE WINES

House Wines

Spain	54	Castillo de Liria 2015	Viura & Sauvignon Blanc	€17.95
		Deliciously refreshing, fresh citrus flavours Selected Wine for Gold & Platinum Package		
Chile	43	Urmeneta Chardonnay 2015		€19.45
Central Valley		soft, mellow fruits with a hint of oak		

Our Selection

Australia	1	Westend Estate Chardonnay 2015		€25.50
Barossa Valley		Lovely unoaked crisp chardonnay. Peach, Melon & Vanilla aromas with an elegant, refreshing and clean finish		
Italy	3	Gregoris Pinot Grigio 2016		€26.00
Veneto		Rich intensity of white flowers and soft fruit with racy acidity and substantial finish.		
Chile	4	Errazuriz Chardonnay Max Reserva 2016		€27.50
Valle De Casablanca		Notes of toasted oak and butter, full bodied accompanied by medium acidity that finished gently with a mouthful of fruit		
New Zealand	5	Maui Sauvignon Blanc 2016		€28.50
Marlborough		Fresh & vibrant , an explosion of flavours from melon to passion fruit to grapefruit		
France	9	Roland Tissier Sancerre 2014		€34.00
Loire		Stunning ripe, zesty citrus fruit with long, clean finish		

RED WINE

House Wine

Spain		Castillo de Liria 2015	Bobal & Shiraz	€17.95
		Rich, succulent smoky cherry favours Selected Wine for Gold & Platinum Package		

Chile	45	Urmeneta Cabernet Sauvignon 2016		€19.45
Central Valley		Blackcurrant fruit wrapped in well integrated oak.		

Our Selection

Australia	16	Hooded Plover Shiraz 2015		€26.00
SE Australia		Deep purple with crimson red hue complimented with hints of spicy pepper and liquorice. A smooth palate with soft supple tannins that culminate in a rich ripe finish		

France	17	Chateau de Pierreaux Brouilly 2015		€30.50
Burgundy		Crushed berry nose, gorgeous palate of mouth filling brambly fruit, lifted acidity and ripe tannins		

Spain	19	Marques de Caceres Reserva 2012		€38.50
		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		

France	25	Chateaux Larzac Syrah/Grenache 2014		€28.00
Languedoc		A near perfect nose, rich and warm with a luscious mix of plum, blackcurrent, damsons and herbs gives way to a mix of smooth soft fruits and a hint of spices and an elegant finish.		

CHAMPAGNE

France	30	Moet & Chandon NV Sine		€19.00
Champagne		Classic biscuity flavour with extra dry finish		

France	31	Moet & Chandon NV		€69.50
Champagne		Classic biscuity flavour, with extra dry finish		

France	32	Veuve Clicquot Vintage		€90.50
Champagne		Rich, yeasty and full bodied. Complex and very intense		

SPARKLING WINE

Italy	34	Sachetto Prosecco Frizzante		€29.50
Veneto		An intense fragrance of fruits with a peach, pear, banana & apple like sent, a blend of citrus and floral sensations & a hint of acacia & wisteria. Mellow & full bodied, yet dry it has a refreshing character.		

IF YOU ARE PROVIDING YOUR OWN WINE OR CHAMPAGNE A CORKAGE CHARGE OF €7.00 PER BOTTLE OF WINE OR €12.00 PER BOTTLE OF CHAMPAGNE WILL APPLY.

Welcome or Evening Reception

Home Made Scones with preserves & cream	Extra €2.50
Selection of Sandwiches	Extra €3.50
Selection of Sandwiches, Cocktail sausages	Extra €4.70
Selection of Canapés	Extra €4.50
European & Irish Cheeses, Fresh Fruit & Biscuits	Extra €5.50
Seasonal Vegetables Crudités with Selection of Dips Mini Buffet	Extra €5.50

FINGER FOOD MENU

CHOICE OF 3:

€5.95 PER PERSON

Selection of Freshly Made Sandwiches

Spicy Chicken Wings

Cocktail Sausages

Sausage Rolls

Prawn Skewers Extra €2.00

Prawns in Filo Pastry Extra €1.00

Assorted Open Brown Bread Sandwiches

Chicken Goujons

Mini Vegetables Spring Rolls

Chicken Skewers

Barbeque Ribs

Mini Pizzas

Mini Vol Vents

Prices include Freshly brewed Tea & Coffee

CHOICE OF 5:

€7.95 PER PERSON

Wedding Allocations

Brides Name:

Grooms Name:

Date of Wedding:

Contact Phone No:

Guest Name	Room Type	Arrival Date	No of Nights	Deposit	Tele No

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

2018 & 2019

	JAN	FEB	MAR	APR	MAY	JUN	JUL/ AUG	SEPT	OCT	NOV	DEC 27-30
Friday	fr€45	fr€49	fr€55	fr€65	fr€69	fr€69	fr€79	fr€75	fr€65	fr€55	fr€89
Saturday	fr€69	fr€79	fr€85	fr€85	fr€89	fr€89	fr€99	fr€89	fr€85	fr€79	

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



Priced quoted in Euros for 2018/2019



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

Prices include Government VAT which is subject to change.

BED & BREAKFAST ACCOMMODATION

*Knockranny Heights	098-30250
*Knockranny Lodge	098-28595
*Winnie Costello, Distillery Court	098-27345
*Killary House (Margaret), Distillery Court	098-27457
*St Anthonys, Distillery Road	098-28887
*The Boulevard B&B, Westport Town	098-25138
*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
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

*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 of hosting 150 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.



After Party Celebration

Continue the celebrations in the relaxed and intimate surroundings of the Garden Bar. Celebrate and catch up with friends and family with a gourmet barbecue or some party light bites. The perfect end to a memorable and special weekend.

INCLUDED

- Complimentary use of the Garden Bar
- Red Carpet on Arrival
- Champagne Reception

SAMPLE MENU Further menu options are available on request

Kellys of Newport Artisan Jumbo Sausages
House Jerk Chicken drizzled with Fresh lime
Spiced Homemade Lamb Burger with Harissa & Coriander Yogurt
House Beef Burger with our Secret Burger Sauce

Crunchy Homemade coleslaw
Classic warden salad, celery, apple & walnut
Tomato, Mozzarella Pesto Salad

Fresh Mascarpone & Berry Eton Mess
Mini cones filled with Baileys Cream & Chocolate Candy

BOOKING CONDITIONS:

- Once you have chosen a date, we can hold your provisional booking for 14 days without obligation. A deposit of €500 to secure this date is required.
- We would advise that weddings should sit down no later than 5.00pm so we can concentrate all our resources to ensure your meal, our main priority, is of the highest quality.
- Approximate numbers will be discussed during initial meetings and more realistic numbers must be given one month in advance. Final numbers must be confirmed 48 hours before the meal and if there are subsequent changes these changes can be submitted 24 hours before the meal. This will be the minimum number that will be charged on the day. In the event of an increase in numbers the larger number will be charged, if space and staff are available to cater for the increase in numbers.
- Payment must be made before departure from the hotel in cash or bank draft unless otherwise agreed by the hotel.
- Rooms will be made available at the special wedding rate which you should discuss with the manager when booking.
- No food or beverages may be brought into the hotel unless by special permission by management. The hotel reserves the right to charge for such food or beverages.
- Full details of function (menu, drinks, wine etc) should be provided one month in advance. Table plans will be accepted no later than 2 days in advance.
- Prices in our information pack are for the current year and are subject to increase annually. We retain the right to amend food and beverage prices should our costs increase substantially.
- We would advise you to discuss arrangements for persons under 18 years of age with management. They are not permitted to be on the premises during the operation of a bar exemption by law. We would request strict parental supervision so as to comply with the current intoxicating liquor laws for persons under 18 years of age.
- In the event of a cancellation a deposit can only be refunded when the date is sold to a similar type function. Cancellations will be dealt with on an individual basis.
- Prices quoted apply until 31st December 2019.
- Prices include Government VAT, which is subject to change.
- Minimum numbers 30 unless previously agreed with management and maximum numbers 100.
- 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.
- All prices quoted are subject to proportionate yearly increase according to rises in food or labour costs, taxes or unforeseen circumstances
- Bride, Groom & Guests must comply with the · INTOXICATING LIQUOR ACT 2003 · INTOXICATING LIQUOR ACT 1988 (SECTION 35). The law requires that all persons under 21 years of age must carry a proof of Age Documents. Persons under 15 years of age must be accompanied by a parent or guardian to remain in the bar up until 9pm or at the wedding.

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.

Bands

Face Value (John Hynes)	091-529950
Jazz Ladds (Paraic Potter)	071-9160802
Mystic (Joe)	087-6975302
Reflex (Tom)	094-9026008
Bently Boys	086 7744 838

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	087-2841556

DJ's

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.

Honeymoon

Mc Dermott Travel	098-29622
-------------------	-----------

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
Jack Ruane	096-21325
John Moylette	094-9023603
June Walsh	094-9256134
Karl Kearney	087-2535922
McLaughlin Studios(Michael McLaughlin)	087-6896944
Tom Campbell	094-90 22485
Gary Barrett	087-2743947
Terisina Fitzpatrick Photography	087-6492754

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
Carraig Flowers	098-29977

Hair & Beauty

Spa Sula	098-51999
Talking Heads	098-55011

Cakes

Ferraras Bakery (Angela)	087-0933681
Cake Shop Westport	098-28234
Goyas (Emer Murray)	091-567010
The Chocolate Tier (Orla/Anthony)	086-8488107
Noels Cakes (Noel Lavin)	094-9365387
Creative Cakes (Caroline)	086-0842072
Wedding Cakes by Eilish	087-6811439
Cascading Chocolate Fountains (Fiona)	085-7728954

