GARRYVOE
HOTEL ★★★★

WEDDING SELECTION 2018

GRAND PRIX

Winner weddingsonline AWARDS 2016
OVERALL VENUE OF THE YEAR

Winner weddingsonline AWARDS 2016
HOTEL VENUE OF THE YEAR MUNSTER

The Wedding Package with our Compliments

- Red Carpet Welcome.
- An experienced Wedding Manager to advise you and ensure that your preparations and Reception run smoothly.
- Personalised menus, fresh flowers, candelabras and linen napkins.
- All our Garryvoe Chefs and front of house staff understand and appreciate that we are all individuals with individual needs. As such, we are passionate about providing delicious and creative dining alternatives for guests with particular dietary requirements. Whether it be a gluten intolerance (coeliac), dairy or nut allergy, sugar sensitivity, vegan or vegetarian … just tell us your needs and we will offer sure-to-delight and imaginative alternatives.
- Use of the Health Club.
- Full use of Audio-Visual equipment for speeches.
- Choice of cake stands and cake knife provided.
- Complimentary overnight accommodation with Champagne for Bride & Groom.
- Complimentary Tea, Coffee & Biscuits arrival reception.
- Special Accommodation rates for your guests, including Full Irish Breakfast.
- If your Wedding Reception is booked in January, February or November and the rest of the Year Monday to Thursday, excluding Bank Holidays and New Year's Eve you can avail of a 10% discount off your dinner food bill.
- If there is anything we can do to help to make your day more memorable please don't hesitate to ask us.
- Situated on 5 miles of beautiful sandy beach, we are an environmentally conscious hotel with the Green Hospitality Award Scheme, EPA recognised. If you wish to know more about our goals and objectives or having a more environmentally conscious wedding we would be glad to discuss them with you.
- We support where possible, local producers by designing our menus and offerings around the best of local produce with particular emphasis on quality, freshness, and seasonality. Example of local producers we use regularly are: Ballycotton Seafood, Midleton Eggs, Ballyburden Meats, Carrig Foods, O'Farrell Meats, The Village Grocer, Cormac O'Connor & Sons.
- Special Rate for Health Club Membership.

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The following are suggested menus that have been created by our Head Chef. Should you prefer to suit your own individual tastes we have included the À La Carte menu for your consideration.

Menu A

Puff Pastry Case with Chicken & Mushroom in a Creamy White Wine Velouté Sauce

Cream of Leek & Potato Soup with Thyme

Slow Roasted Turkey Crown with Chestnut & Sage Bread Stuffing, Glazed Home-Cooked Ham, Pigs in Blanket & Rich Roast Gravy
or
Roasted Salmon Supreme with Spring Onion & Mustard Crushed Potato, Caper & Shrimp Butter

Rich Chocolate Roulade with Cream & a Forest Fruit Compote

Freshly Brewed Fair-Trade Tea or Coffee

€54.00

Menu B

Lightly Spiced Cajun Chicken Salad with Garlic Croutons, Crispy Bacon, Caesar Dressing & Parmesan Shavings
or
Ballycotton Haddock in a Golden Crumb with Sauté Peas & Pearl Onions, Lemon Mayonnaise, Micro Cress

Cream of Seasonal Vegetable Soup

Pepper Roasted Prime Sirloin of Irish Beef with Carrot & Thyme Potato Rösti, Sauce Chasseur
or
Pan-Seared Hake Fillet with Sautéed Savoy Cabbage & Samphire, Chive Potato Purée, Chardonnay Velouté

Baked Rhubarb & Apple Oat Crumble Tart with Vanilla Custard & Ice-Cream
or
White Chocolate & Raspberry Trifle with Chantilly Cream & Toasted Almonds

Freshly Brewed Fair-Trade Tea or Coffee

€58.00

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Menu C

Baked Black & White Pudding wrapped in Crispy Pastry, Celeriac Purée, Red Onion Jam, Chorizo, Calvados Reduction

or

Ardsallagh Goats Cheese Mousse, Cherry Tomato Chutney, Toasted Sour Dough, Seasonal Leaves & Balsamic

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Roast Carrot & Coriander Soup

or

Lemon Sorbet with Mango Sauce

Roast Leg of Local Lamb Studded with Rosemary, Roast Root Vegetables, Creamy Champ Potato, Sauce Bordelaise

or

Grilled Fillets of Seabass with Asparagus & Green Beans, Truffled Potato Purée & Sauce Vierge

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Baileys Irish Cream Cheesecake with a Chocolate Digestive Base, Praline Crumb & Raspberry Sauce

or

Tropical Fresh Fruit Pavlova with a Duo of Fruit Coulis

Freshly Brewed Fair-Trade Tea or Coffee

€61.00

Menu D

Ballycotton Smoked Salmon & Crab Salad, Pickled Cucumber, Lemon and Onion Chutney, Baby Leaf Salad & Honey Mustard Dressing

or

Slow Roasted Pork Belly with Creamed Haricot Beans, Parsnip Crisps, Chilli Jam & Balsamic

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Roasted Butternut Squash, Coconut Milk, Chilli & Coriander Soup

or

Sorbet Royale: Lemon Sorbet with Cassis & a Splash of Champagne

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Whole Roasted Fillet of Irish Beef with a Bubble & Squeak Potato Purée, Sauté Baby Onions & Pancetta, Jameson & Green Peppercorn Sauce

or

Grilled Ballycotton Plaice Fillets, Sautéed Potatoes, Caramelised Fennel, Sauce Béarnaise & Cherry Tomato Compôte

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Warm Chocolate & Hazelnut Brownie with Chocolate Sauce & Vanilla Icecream

or

Zingy Lemon Cream with Shortbread, Mint & Pineapple Salsa

Freshly Brewed Fair-Trade Tea or Coffee

€67.00

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À La Carte Selection

Build a menu to suit your requirements from the following items. If you wish to modify any of the following dishes we will be happy to discuss.

1st Course

Duck Liver Pâte, Beetroot Relish, Grilled Focaccia, Rocket Leaves,
€11.00

Lightly Spiced Cajun Chicken Salad with Garlic Croutons, Crispy Bacon,
Caesar Dressing & Parmesan Shavings
€9.25

Duo of Chilled Honeydew & Cantaloupe Melon Rosette with
Lime Syrup, Macerated Pineapple & Midori
€8.60

Ardsallagh Goats Cheese Mousse, Cherry Tomato Chutney, Toasted Sour Dough,
Seasonal Leaves & Balsamic
€11.00

Marinated Salmon wrapped in Leek, Poached, Truffle & Pea Purée,
Pea Shoots & Saffron Aioli
€9.50

Slow Roasted Pork Belly with Creamed Haricot Beans,
Parsnip Crisps, Chilli Jam & Balsamic
€11.00

Puff Pastry Case with Chicken & Mushrooms in a Creamy White Wine Veloute Sauce
€8.60

Baked Black & White Pudding wrapped in Crispy Pastry,
Celeriac Purée, Red Onion Jam, Chorizo, Calvados Reduction
€11.00

Ballycotton Haddock in a Golden Crumb with Sauté Peas & Pearl
Onions, Lemon Mayonnaise, Micro Cress
€9.50

Vine Plum Tomato & Buffalo Mozzarella, Rocket Salad,
Cracked Black Pepper, Extra Virgin Olive Oil, Balsamic Reduction
€8.60

Ballycotton Smoked Salmon & Crab Salad, Pickled Cucumber,
Lemon and Onion Chutney, Baby Leaf Salad & Honey Mustard Dressing
€11.00

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2nd Course

Cream of Seasonal Vegetable Soup
€5.25

Roasted Carrot & Coriander Soup
€5.25

Roasted Red Pepper & Tomato Soup
€5.25

Cream of Leek & Potato Soup with Thyme
€5.25

Traditional French Onion Soup
with Gruyère Croûte
€5.50

Roasted Butternut Squash, Coconut Milk,
Chilli & Coriander Soup
€5.50

Cream of Wild Mushroom Soup with Tarragon
€5.50

Ballycotton Seafood Chowder
€7.20

Lemon Sorbet with Mango Couli
€5.25

Sorbet Royale: Lemon Sorbet with Cassis
& a Splash of Champagne
€5.50

Main Course

From the Country

Pepper Roasted Prime Sirloin of Irish Beef with Carrot & Thyme
Potato Rösti, Sauce Chasseur
€30.00

Pan-Seared Chicken Supreme Stuffed with Bacon & Mushroom, Buttered Leeks,
Colcannon, Sage & Onion Gravy
€28.00

Roast Leg of Local Lamb Studded with Rosemary, Roast Root
Vegetables, Creamy Champ Potato, Sauce Bordelaise
€31.00

Whole Roasted Fillet of Irish Beef with a Bubble & Squeak Potato Purée,
Sauté Baby Onions & Pancetta, Jameson & Green Peppercorn Sauce
€37.00

Slow Roasted Turkey Crown with Mixed Herb Bread Stuffing,
Glazed Home-Cooked Ham, Pigs in Blanket & a Rich Roast Gravy
€28.00

Roast Rack of Lamb with a Mustard Seed & Herb Crust,
Panache of Mixed Beans, Potato & Celeriac Dauphinoise,
Mint Hollandaise & a Red Wine Jus
€38.00

Main Course Continued

Out of the Blue

Pan-Seared Hake Fillet with Sautéed Savoy Cabbage & Samphire,
Chive Potato Purée, Lemon & White Wine Cream
€32.00

Grilled Fillets of Seabass with Asparagus & Green Beans,
Truffled Potato Purée & Sauce Vierge
€31.00

Grilled Ballycotton Plaice Fillets, Sautéed Potatoes,
Caramelised Fennel, Sauce Béarnaise & Cherry Tomato Compôte
€32.00

Roasted Salmon Supreme with Spring Onion & Mustard Crushed Potato,
Caper & Shrimp Butter
€31.00

Pan-Fried Monkfish Tail with Saffron Potatoes
Spinach & Broad Beans, Prawn Bisque Sauce
€38.00

Roast Cod with a Sundried Tomato & Basil Crust,
Courgette & Carrot Ribbons, Pesto Cream
€31.00

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Vegetables & Potatoes For the Table

All our main course prices include 'Chef's Selection' of Vegetables
which varies with the Seasons plus Creamed & Thyme Roasted Potatoes.
You may add a variety of Vegetables or Potatoes
if you wish from the following selection:

Braised Red Cabbage, Honey Roasted Root Vegetables,
Green Beans & Sugar Snaps with Bacon, Baby Boiled Potatoes
with Parsley Butter, Garlic Gratin Potatoes
€1.50 per person

The Finale

Rich Chocolate Roulade with Cream & Forest Fruit Compote
€7.50

Warm Chocolate & Hazelnut Brownie with Chocolate Sauce
& Vanilla Icecream
€8.00

Warm Apple Tart with Whipped Cream & Crème Anglaise
€7.50

Zingy Lemon Cream with Shortbread, Mint & Pineapple Salsa
€8.00

Baked Rhubarb & Apple Oat Crumble Tart with Vanilla Custard & Ice-Cream
€7.50

Baileys Irish Cream Cheesecake with a Chocolate Digestive Base,
Praline Crumb & Raspberry Sauce
€8.00

White Chocolate & Raspberry Trifle, Chantilly Cream & Toasted Almonds
€7.50

Tropical Fresh Fruit Pavlova with a Duo of Fruit Coulis
€8.00

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Freshly Brewed Fair Trade Tea and Coffee
€2.00

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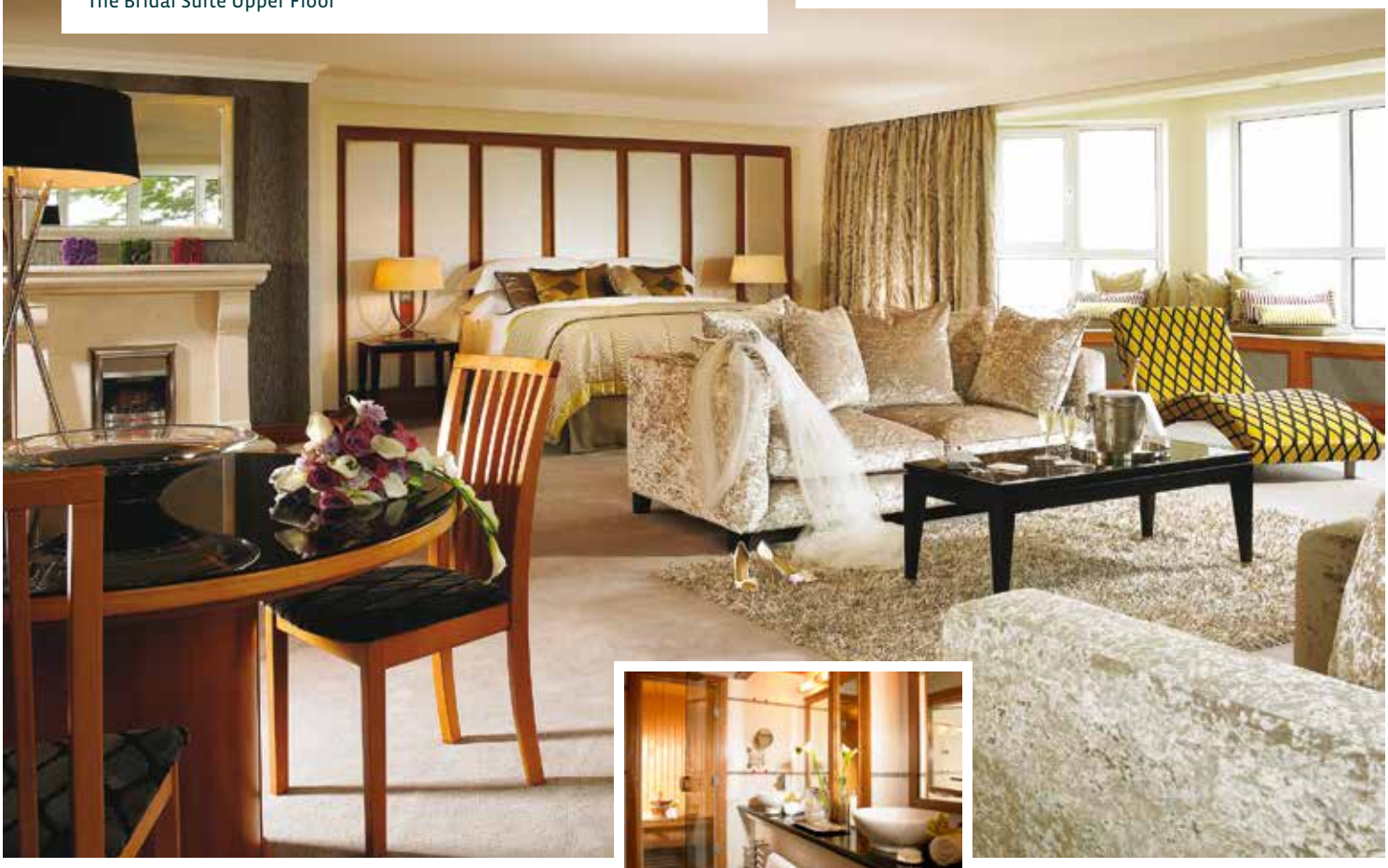
The Garryvoe Hotel

The Grand Ballroom

The Bridal Suite Upper Floor



The Bridal Suite

Magic can really happen . . .

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The Library

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Choices

When calculating your wedding budget and you require more than one choice, the following charges are added to the more expensive choice of dish.

Choice of 2 starters	€1.25
Choice of 2 soups	€1.25
Choice of 2 main courses	€2.50
Choice of 2 desserts	€1.25

Children's Menu

Soup, Chicken Nuggets, Sausage or Plaice & Chips or half portion of Main Menu, Jelly & Ice Cream	€15.00

Arrival Reception and Beverages

Glasses of Heineken	€3.00
Assorted Bottles of Beer	€5.00
White Wine and Rum Cup	€4.70
Cherry Hot Punch	€5.00
Jameson Hot Whiskey	€5.00
Traditional Mulled Wine	€5.00
Summer Fruits and Pimms	€5.00
Cassis Sparkler	€5.50
Pineapple Sparkling Belinis	€6.00
Hot Chocolate with Frangelico	€5.70
Hot Spicy Ginger and Rum Punch	€5.70
Seasonal Cocktails	€6.50
Jug of freshly squeezed Orange Juice	€25.00 each

Canapés

Choose any 3 for €7.00 per person:
Extra Canapé €2.00

Ballycotton Smoked Salmon, Lemon Chutney, Brown Bread

Duck Confit Rillettes, Brioche, Apple & Prune Chutney

Mini Tartlet of Goats Cheese & Sun-dried Tomato, Pesto

Chicken Satay with a Peanut Dipping Sauce

Mini Bouchée with Seafood & Herb Cream

Smoked Mackerel Paté, Pickled Cucumber, Sesame Toast

Mini Quiche of Hegarty's Cheddar, Scallions & Bacon

Roasted Red Pepper Soup 'Shot'

Arrival Buffets and Little Touches for the table

Assorted Scones with Cream and Fruit Preserves	€2.75
Assorted Frosted Cupcakes	€3.00
Marinated Olives, Sundried Tomatoes & Grissini Sticks	€3.50
Artisan Breads with Hummus, Olive Tapenade & Pesto Dips	€4.00
Selection of Irish Farmhouse Cheeses, Biscuits, Fruit & Chutney	€5.50

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House Wine *(Extensive hotel wine list also available)*	€25.00
Cava, Prosecco and other Sparkling Wines	€30.00 - €42.00
Wine Corkage (Standard 750ml bottle)	€12.00 per bottle
Champagne /Sparkling Wine Corkage (Standard 750ml bottle)	€15.00 per bottle
Miniatures/Craft Beer Corkage	€2.50 per bottle

Late Night Snack

Sandwich, Cocktail Sausages	€8.45
Cod Goujons and Chips, Tartare Sauce	€9.50
Cajun Chicken Wraps with Sweet Chilli Mayo	€6.50
Smoked Salmon and Spinach Quiche Tomato Relish	€9.00
Toasted Tomato Bread with Goats Cheese and Marinated Peppers, Pesto	€8.75
Southern Fried Chicken Goujons & Chips with Lemon and Parsley Mayo	€9.50
Mexican Tacos with Chilli Beef, Shredded Lettuce & Cheddar Cheese	€9.50
Grilled Bacon Butties with Ballymaloe Relish in a Soft Roll	€6.50

(Tea and Coffee is included with each of the above choices.)

Clergy	Brides Father	Grooms Mother	Grooms Man	Best Man	Groom	Bride	Chief B/maid	Brides Maid	Bride Mother	Groom Father	Clergy

Toast and Speeches after the Meal

Our management team are on hand to advise the Best Man of the format. He may firstly call on a Clergyman to say grace before the meal. Speeches and toasts take place after the meal.

- We recommend having speeches after the meal.
- The Best Man calls on the Father of the Bride to make a speech followed by the Father of the Groom and after his speech he proposes a toast to the Bride and Groom.
- He then calls on the Groom to make a speech and after his speech he proposes a toast to the Bridesmaids.
- The Best Man replies on behalf of the Bridesmaids and makes his speech. He may call on others to make a speech if required. He reads the wedding.
- Cards and telegrams.
- He calls on a Clergyman to say grace after meals.
- Finally, the Best Man asks the guests to stand and raise a toast to the Bride and Groom.

Civil Weddings Held at Hotel

We will gladly accommodate those who wish to host their wedding ceremony at the hotel. The cost of the room and set up of chairs required, is €300.00.

Special Accommodation Rates for Wedding Guests 2018

€72.00 per person sharing Bed and Breakfast
€160.00 per person sharing for two nights Bed and Breakfast plus one Dinner.

Single Supplement:
€25.00 per room

Triple room rate:
Deduct €10.00 from the above rates

Children under 12 years of age:
Free accommodation sharing with both parents
€12.00 nominal charge for breakfast per child

Children 12 years to 16 years old:
€35.00 b/b per child sharing with both parents

Video

Joe Dolphin	021 465 2663 087 246 1888 dolphinvideo.ie
Moments Video	021 438 1036 087 799 1387 momentsvideos.com
Denis McCarthy	021 733 4533 087 250 5522 capturedoccasions.ie

Car Hire

Butlers	058 41 505 087 779 9701 yourwedding.ie
Top Class Limousine *Limousine Hire*	021 462 3398 087 226 8805 topclasslimousine.com
Val Desmond *Limousine Hire*	021 4397662 087 2571022

Cake Decorators

Ali O'Mahony	021 481 4352 086 331 7607 aliatmilis.com
Patricia O'Flaherty	021 437 4660 087 213 6579 atouchofmagic.ie
Brian Roche	024 98 026

Photographers

Ted Murphy	086 859 0357 tedmurphy.ie
John Roche	021 490 5685 087 265 1950 johnroche.com
Denis Hyland	021 488 3204 denishyland.com
Tommy Tattan	087 246 1107 prophotovision.com
John Sexton	021 488 6603 086 816 0455 johnsextonphotography.com
Patricia Fitzpatrick	087 969 3730 insightphotography.ie
Adrian O'Neill	083 4472779 www.aonimages.com

Suit Hire

Coakley's Menswear	021 4621 953

Florist

Village Florist	021 462 3015 vilagefloristcastlemartyr \facebook
Ina McCarthy	021 461 3807 inamccarthyforflowers.com
Jill O'Keeffe	086 066 7298 wild.ie

Alternative Ideas

Nationwide Fireworks	053 914 5770 087 2511491 irishfireworks.com
Gerard Kearney Magician	086 847 9352 corkmagician.ie

Handmade Wedding Stationery

Finer Details	023 8836619 info@finerdetails.ie

Entertainment for your Special Day

Bands

The Champions	021 464 6737 086 326 9966 gina.ie
West End Boys	021 464 6970 086 326 9966 gina.ie
Art Supple	024 91 677 artsupple.com
Dynamics	021 487 3627 086 388 9008 dynamics.ie
Oceans	087 681 1043 oceansband.com
Laughing Shamrocks	021 481 0300 085 802 2671 thelaughing shamrocks.com
Ian Hendrick	086 848 9174 ianhendrickband.com
Arkadia	086 190 0950 087 976 0538 arkadiatheband.com
Marvels	087 764 3005 themarvels.ie
Bog the Donkey	087 245 8630 bogthedonkey.com
Wall Street	025 84 573 087 797 3082 wallstreetband.net
Irish Weavers	021 487 3447 087 213 6827 irishweavers.com
The Aristocrats	021 496 1000 thearistocrats.ie
The Boogie Band	087 799 0310 theboogieband.com info@theboogieband.com

DJs

Mossey Tattan	021 464 6829 086 850 2383
Ted Dunne	021 420 6167 087 273 5595 teddunne.com

Church Harpist, Pianists etc.

Killian Reilly – Musician	086 869 2007
Scarlet String Quartet	086 414 5445 scarletstringquartet.com
Delta String Quartet	087 126 1784 deltastringquartet.com
Mary Montgomery – Vocalist	086 601 4974 maryjmontgomery.com
Fiona Kennedy – Vocalist	087 240 3160 fionakennedy.ie
Teresa O'Brien – Pianist/Organist	087 743 5533
Nicole Maguire – Performer/Vocalist	086 106 0588 maguirenic@gmail.com weddingmusicbynicole.com

The Legal Stuff (but nothing scary!)

- These prices are valid for the years of 2018 only. Please note menu prices are subject to change due to unforeseen tax or price inflations, in such an incident 28 days notice prior to date of event will be given of price change.
- Any increases in the VAT rate, excise duties and any other governmental budgetary adjustments will be automatically added to your final account.
- The Hotel may cancel the event in the following circumstances:
  (I) *The Hotel has reason to believe the booking has been made by a third party or under false pretences which might prejudice the reputation of the Hotel.*
  (II) *Should any guest attending the event behave in any way considered to be detrimental, offensive, or contrary to normal expected standards of behaviour.*
- A provisional booking will be held for a two-week period, after this it will be automatically released.
- Notification of cancellation or change of date must be confirmed in writing.
- A deposit of €1,000.00 (which is non-refundable) is required to confirm your wedding date. The prospective Bride and Groom must always meet a member of management by appointment prior to acceptance of the first deposit. Deposits must be made in person to the hotel; otherwise the hotel reserves the right to cancel the booking. Not withstanding anything said or written or deposit paid, the booking shall not be deemed to have been accepted by the hotel unless and until a formal letter of confirmation is issued to the concerned parties.
- An approximate number of guests should be advised at the time of booking. Final numbers must be given 48 hours in advance. These will be the numbers charged for on the day.
- We would ask that 6 weeks prior to the wedding, that you call in to discuss details. This takes approx 45 mins and we would ask that you make an appointment.
- Minimum numbers for Friday and Saturday weddings are 150 persons seated.
- We require all our wedding parties to have a 5-course menu (Starter, 2nd Course, Main course, Dessert, Tea / Coffee).
- Table plans are highly recommended and must be submitted 2 days in advance of your reception.
- Rooms reserved by the Bride and Groom require 72 hours notice for cancellation otherwise vacant rooms will be billed to the Bride and Groom. It is strongly recommended that wedding guests book with the hotel directly. The hotel will initially reserve a maximum of 40 rooms for wedding guests, any rooms not secured with a deposit 4 weeks prior to wedding date will be automatically released.
- It is hotel policy that all accounts be settled on or before departure. Payment may be paid by cash, cheque or bank draft only.
- Service Charge is not included; Gratuity is at your own discretion.

GRAND PRIX

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Garryvoe Hotel
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