





## WELCOME TO WHITES OF WEXFORD

A warm welcome to a unique venue. This is one of the most special times of your life and we look forward to sharing this moment with you.

The management and staff of Whites of Wexford congratulate you on your recent engagement and thank you for enquiring about holding your marriage celebrations with us.

We are one of the oldest hotels in the country with the earliest records of White's dating back to 1779. While the building has definitely changed over the years, our ethos of warm hospitality and dedicated service remains the same, with generations of the same families getting married and celebrating their special day with us. We are passionate about ensuring your wedding day is a day you will cherish forever, and are with you every step of the way along your exciting journey. With a one wedding per day guarantee, you are assured of our undivided attention.

Voted Top Rated Wedding Venue in Wexford three years in a row by real wedding couples, we have the experience and the knowledge to deliver your perfect day in a beautiful, contemporary venue, with fantastic food and amazing staff!

We would be delighted to discuss your requirements in more detail.



A NEVILLE HOTEL



# WHITES OF WEXFORD

## Wedding Capacity

- 100 guests in our McClure Suite 2
- 100-220 guests in our McClure Suite 1
- 220-350 guest in our McClure Suite

## Versatile Venue

The hotel enjoys extensive indoor and outdoor space, offering you the option of having your arrivals reception in our elegant main foyer or outside in our beautifully redesigned courtyard (Irish weather permitting).

If you are considering a humanist, spiritualist or civil ceremony for your wedding vows, and the weather is fine, we can host it in our spacious courtyard. If you prefer a more intimate, indoor atmosphere, our McClure Suite 2 is the ideal space for you to say I do.

## Civil Ceremonies

When you book your wedding reception with us, we're thrilled to offer you a space for your civil ceremony for just €500. This rate covers the usage of our McClure Suite 2/courtyard, along with chair covers and sashes, flowers for your ceremony table, a fairy light backdrop (if in McClure 2), lanterns, and atmospheric lighting.

## Pre and post-wedding events

Keep the celebrations going with our fantastic barbecue or buffet options for your pre – and post-wedding day.

## Honeymoon Suite and Guest Accommodation

As part of your package, we offer you:

- Honeymoon suite with panoramic sea views on a complimentary basis for the night of your wedding
- Two Executive rooms on a complimentary basis for the night of your wedding
- Twenty rooms are available to your guests for the night of your wedding at a special accommodation rate

**All of the above include full Irish breakfast**

## Our Promise To You

- One wedding per day exclusively
- Our award-winning team is responsive, approachable and flexible with a professional, can-do attitude
- Dedicated wedding co-ordinator who will look after you from your initial inquiry throughout the planning stages of your wedding journey
- A comprehensive and smooth handover to our conference and banqueting manager in advance of your wedding, enabling them to look after you, your family and friends to the highest standard on your special day



## OUR 2025 PACKAGES

# ROMANTIC MOMENTS

### Arrival Reception

- A red carpet welcome with champagne for the wedding party
- Reception of tea, coffee, still and sparkling mineral water, selection of homemade biscuits, mini scones dressed with jam and cream
- Refreshing summer fruit punch or warming winter mulled wine drinks reception for your guests
- Signature Whites of Wexford chocolate dipped strawberries
- Our feature staircase will be decorated with draping and garlands
- Live musical entertainment

### Main Meal

- Five-course menu
- Half bottle of house wine per person with dinner
- Fairy light backdrop behind the top table
- Floral arrangements for the top table
- Table decorations for your guest tables comprising crisp white linen tablecloths and napkins, centerpieces and personalised menus
- Chair covers with coloured sashes

- Mood lighting in a choice of colours
- Ambient background music throughout dinner
- Toastmaster to guide you into the room
- Roving microphone for speeches
- Cake stand and knife

### Evening Reception

- Tea, coffee and your choice of three items from the Evening Reception Menu served at 11:00pm for up to 100 guests
- Late bar extension

### Accommodation

Overnight accommodation for the wedding couple on your wedding night in the Honeymoon Suite with balcony, spectacular sea views and breakfast the next morning.

- Two complimentary rooms on your wedding night for guests of your choice followed by full Irish breakfast in the Terrace Restaurant the next morning.
- Special bed and breakfast wedding rates for 20 bedrooms for your wedding night.

### Extra Perks

- Pamper package for the bride in the Tranquillity Spa in the lead-up to the wedding
- Six months membership each to The Wexford Club
- Chilled bubbly in the Honeymoon Suite on the evening of your reception
- Menu and wine tasting for the couple in the lead-up to your wedding reception
- First anniversary table d'hôte dinner for two in the Terrace Restaurant

### €56.50 per guest

Minimum 100 adult guests.

10% discount on Sunday–Thursday weddings available all year with the exception of New Year's Eve.

All dietary requirements are catered for. If you have any concerns regarding allergens or menu options, please discuss with your wedding coordinator.

# ROMANTIC MOMENTS

## MENU

Warm black pudding, bacon and crispy potato salad, balsamic dressing, salad mesclun



Roasted Hook Head vegetable soup



Roast breast of turkey, ham, sage stuffing, chipolata wrapped in pancetta, cranberry jus

or

Pan fried fillet of fresh hake, spring onion mash, citrus cream sauce

Roast potato, champ potato, seasonal roast vegetables



Chocolate crèmeux, crunchy nut praline, amaretti biscuit, caramel sauce



Freshly brewed tea and coffee, after dinner chocolates





## OUR 2025 PACKAGES

# BLISSFUL MOMENTS

### Arrival Reception

- A red carpet welcome with champagne for the wedding party
- Reception of tea, coffee, still and sparkling mineral water, selection of homemade biscuits, mini scones dressed with jam and cream
- Refreshing summer fruit punch or warming winter mulled wine drinks reception for your guests
- Signature Whites of Wexford chocolate dipped strawberries
- Our feature staircase will be decorated with draping and garlands
- Live musical entertainment

### Main Meal

- Five-course menu
- Half bottle of house wine per person with dinner
- Fairy light backdrop behind the top table
- Floral arrangements for the top table
- Table decorations for your guest tables comprising crisp white linen tablecloths and napkins, centerpieces and personalised menus
- Chair covers with coloured sashes

- Mood lighting in a choice of colours
- Ambient background music throughout dinner
- Toastmaster to guide you into the room
- Roving microphone for speeches
- Cake stand and knife

### Evening Reception

- Tea, coffee and your choice of three items from the Evening Reception Menu served at 11:00pm for up to 100 guests
- Late bar extension

### Accommodation

- Overnight accommodation for the wedding couple on your wedding night in the Honeymoon Suite with balcony, spectacular sea views and breakfast the next morning.
- Two complimentary rooms on your wedding night for guests of your choice followed by full Irish breakfast in the Terrace Restaurant the next morning.
- Special bed and breakfast wedding rates for 20 bedrooms for your wedding night.

### Extra Perks

- Pamper package for the bride in the Tranquillity Spa in the lead-up to the wedding
- Six months membership each to The Wexford Club
- Chilled bubbly in the Honeymoon Suite on the evening of your reception
- Menu and wine tasting for the couple in the lead-up to your wedding reception
- First anniversary table d'hôte dinner for two in the Terrace Restaurant

### €65.50 per guest

Minimum 100 adult guests.

10% discount on Sunday–Thursday weddings available all year with the exception of New Year's Eve.

All dietary requirements are catered for. If you have any concerns regarding allergens or menu options, please discuss with your wedding coordinator.



# BLISSFUL MOMENTS

## MENU

Smoked duck, tarragon salad, hazelnut oil dressing



Colcannon soup, smoked bacon cream



Roast sirloin of Irish beef, roast potatoes, Bordeaux jus

or

Poached Atlantic salmon dorne, cracked pepper, dill, green asparagus,  
fennel and tomato ragout

Roast potato, champ potato, seasonal roast vegetables



Whites of Wexford sweet and sharp assiette of dark chocolate mousse,  
strawberry panacotta, lemon tart and vanilla ice-cream



Freshly brewed tea and coffee, after dinner chocolates





## OUR 2025 PACKAGES

# MAGICAL MOMENTS

### Arrival Reception

- A red carpet welcome with champagne for the wedding party
- Reception of tea, coffee, still and sparkling mineral water, **selection of sandwiches** and home-made biscuits, mini scones dressed with jam and cream
- **Drinks reception of a glass of Prosecco per person**
- Refreshing summer fruit punch or warming winter mulled wine for your guests
- Signature Whites of Wexford chocolate dipped strawberries
- Our feature staircase will be decorated with draping and garlands
- Live musical entertainment

### Main Meal

- Five-course menu
- Half bottle of house wine per person with dinner
- Fairy light backdrop behind the top table
- Floral arrangements for the top table
- Table decorations for your guest tables comprising crisp white linen tablecloths and napkins, centerpieces and personalised menus

- Chair covers with coloured sashes
- Mood lighting in a choice of colours
- Ambient background music throughout dinner
- Toastmaster to guide you into the room
- Roving microphone for speeches
- Cake stand and knife

### Evening Reception

- Tea, coffee and your choice of four items from the Evening Reception Menu served at 11:00pm for up to 100 guests
- Late bar extension

### Accommodation

- Overnight accommodation for the wedding couple on your wedding night in the Honeymoon Suite with balcony, spectacular sea views and breakfast the next morning.
- Two complimentary rooms on your wedding night for guests of your choice followed by full Irish breakfast in the Terrace Restaurant the next morning.
- Special bed and breakfast wedding rates for 20 bedrooms for your wedding night.

### Extra Perks

- Pamper package for the bride in the Tranquillity Spa in the lead-up to the wedding
- Six months membership each to The Wexford Club
- Chilled bubbly in the Honeymoon Suite on the evening of your reception
- Menu and wine tasting for the couple in the lead-up to your wedding reception
- First anniversary table d'hôte dinner for two in the Terrace Restaurant

### €70.00 per guest

Minimum 100 adult guests.

10% discount on Sunday–Thursday weddings available all year with the exception of New Year's Eve.

All dietary requirements are catered for. If you have any concerns regarding allergens or menu options, please discuss with your wedding coordinator.

# MAGICAL MOMENTS

## MENU

Meyler's oak-smoked salmon and pink prawn parcels, crisp baby leaves, sherry vinaigrette, caper berries



Sweet potato and celeriac soup



Glazed roast saddle of lamb with apricot and herb stuffing

or

Pan-fried monkfish, sweet potato mash, bok choy, lime and coconut sauce, fresh coriander, toasted coconut

Cumin roasted sweet potatoes and parsnips, asparagus and French beans parcel wrapped in pancetta, sautéed potatoes with Parmesan crust



Whites of Wexford sweet and sharp assiette of dark chocolate mousse, strawberry panacotta, lemon tart and vanilla ice-cream



Freshly brewed tea and coffee, after dinner chocolates





## OUR 2025 PACKAGES

# TIMELESS MOMENTS

### Arrival Reception

- A red carpet welcome with champagne for the wedding party
- Reception of tea, coffee, still and sparkling mineral water, picnic baskets of mini scones with jam and cream, breads, tapenade, cheese, chutneys, olives and sandwiches
- **Please choose one of the following for your drinks reception:**
  - Prosecco and gin station
  - His and her cocktail station
  - Beer buckets and cocktail station
- Signature Whites of Wexford chocolate dipped strawberries
- Our feature staircase will be decorated with draping and garlands
- Live music entertainment

### Main Meal

- **Six-course meal**
- Half bottle of house wine per person with dinner
- Fairy light backdrop behind the top table
- Floral arrangements for the top table
- Table decorations for your guest tables comprising crisp white linen tablecloths and napkins, centerpieces and personalised menus

- Chair covers with coloured sashes
- Mood lighting in a choice of colours
- Ambient background music throughout dinner
- Toastmaster to guide you into the room
- Roving microphone for speeches
- Cake stand and knife

### Evening Reception

- Tea, coffee and your choice of **four items** from the Evening Reception Menu served at 11:00pm for up to 100 guests
- Late bar extension

### Accommodation

- Overnight accommodation for the wedding couple on your wedding night in the Honeymoon Suite with balcony, spectacular sea views and breakfast the next morning.
- Two complimentary rooms on your wedding night for guests of your choice followed by full Irish breakfast in the Terrace Restaurant the next morning.
- Special bed and breakfast wedding rates for 20 bedrooms for your wedding night.

### Extra Perks

- Pamper package for the bride in the Tranquillity Spa in the lead-up to the wedding
- Six months membership each to The Wexford Club
- Chilled bubbly in the Honeymoon Suite on the evening of your reception
- Menu and wine tasting for the couple in the lead-up to your wedding reception
- **On the day after your wedding reception, you and 20 of your guests can enjoy a selection of finger food in a reserved area in the Library Bar**
- First anniversary table d'hôte dinner for two with bottle of house wine in the Terrace Restaurant

### €80.00 per guest

Minimum 100 adult guests.

10% discount on Sunday–Thursday weddings available all year with the exception of New Year's Eve.

All dietary requirements are catered for. If you have any concerns regarding allergens or menu options, please discuss with your wedding coordinator.



# TIMELESS MOMENTS

## MENU

Kilmore Quay king scallops, home-made Dulske bread, black pudding,  
Shizo cress



Roasted plum tomato and red pepper soup, basil oil



Mango or mixed berry sorbet



Beef Wellington, forest mushroom duxelle, roasted onion mash,  
Madeira and port wine jus

or

Pan-seared sea bass, roasted vine tomato coulis, puree snow peas,  
smoked pancetta, crushed saffron potatoes

Cumin roasted sweet potatoes and parsnips, broccoli with toasted  
almonds, rosemary and garlic roasted potatoes



Strawberry and mascarpone cannoli



Freshly brewed tea and coffee, after dinner chocolates





# MENU SELECTOR

Should you wish to change the items on your menu, please select from below.

## REGULAR MENUS

### Starter

- Cajun chicken and mango salad
- Classic Caesar salad with chargrilled chicken breast, baby cos leaves, smoked pancetta, garlic croutons, shaved Parmesan
- Chicken, wild mushroom and tarragon cream sauce with puff pastry case
- Duck liver pâté, star anise, plum chutney, crispy croutes
- Warm goats' cheese tartlet, red onion marmalade, salad mesclun, balsamic reduction
- Kilmore Quay fishcake with cod, hake and salmon, baby leaves, citrus dill mayonnaise

### Soup

- Roasted Hook Head vegetable soup, cream
- Potato and leek soup, thyme cream
- Kilmore Quay fish chowder: supplement applies
- Sweet potato and celeriac soup
- Roasted parsnip and apple soup
- Colcannon soup, smoked bacon and cream (served without cream for vegetarians/ vegans)
- Roasted plum tomato and red pepper soup, basil oil

### Sorbet

- Raspberry and Prosecco sorbet: supplement applies
- Elderflower and lemon sorbet: **supplement applies**
- Tropical sorbet with pomegranate and pineapple: **supplement applies**

### Mains

- Chicken breast wrapped in smoked bacon, chorizo and mushroom stuffing, Madeira scented jus
- Tuscan chicken wrapped in pancetta, spinach and sun-dried tomato stuffing, red wine jus
- Roast pork fillet, apple and apricot stuffing, sage and Calvados jus: **supplement applies**
- Pan-fried fillet of sea bass, dill and crème fraiche mash, rocket and toasted almond salad, citrus drizzle: **supplement applies**

### Desserts

- Eton Mess
- Warm apple and blackberry crumble, Bourbon vanilla ice cream
- Baked vanilla cheesecake, strawberry compote
- Dark chocolate and caramel tart, Bourbon vanilla ice cream, raspberry dust
- Sticky toffee pudding, salted caramel ice cream
- Warm home-made brownie, hot dark chocolate sauce, bourbon vanilla ice cream
- Lemon posset, shortbread biscuit

**All dietary requirements are catered for. If you have any concerns regarding allergens or menu preparation, please discuss with your wedding coordinator**

# MENU SELECTOR

## VEGAN/VEGETARIAN OPTIONS

Please choose one Starter, one Main and one Dessert to be offered as a silent option at your wedding meal

### Starter

- Thai spring rolls with sweet and sour dipping sauce
- Vegan caprese salad with basil and tomatoes
- Carrot, orange and avocado salad
- Cauliflower, rice and lentil salad
- Organic wild rocket and strawberry salad, shaved fennel, orange and lemon ginger dressing
- Pear, apple, apricot and walnut salad, garden greens, balsamic dressing
- Cauliflower fritters with herby dipping sauce

### Mains

- Beetroot and squash Wellington, kale pesto
- Pan-fried roasted vegetable cakes, spicy butternut squash and chickpea ragout
- Green peas and edamame risotto, basil
- Indian style vegetable curry, coriander naan bread, spiced tempered basmati rice pulao
- Spinach and cream cheese cannelloni, tarragon and white wine cream

### Dessert

- Vegan chocolate fondant

## ARRIVAL RECEPTION MENU

Should you wish to add additional arrival menu items to your reception, please choose from the menu below. An additional cost per item applies to your overall package.



Selection of sandwiches  
€3.90 per person

Cookie bar (salted caramel, Belgian chocolate chip, white chocolate and raspberry)  
€3.50 per person

Sesame coated brie with sweet and sour relish  
€3.50 per person

Savoury vol-au-vents with potted shrimps and chive  
€3.50 per person

Tortilla wrap filled with chicken and tarragon aioli, dusted with Parmesan cheese  
€3.50 per person

Smoked salmon on brown bread with Greek olive tapenade  
€3.50 per person

Crab and mango flavoured crostini with dill aioli  
€3.50 per person

Smoked duck and thyme flute with orange marmalade  
€3.50 per person

Arabic lamb kebab with sweet chilli dip  
€3.50 per person

**All dietary requirements are catered for. If you have any concerns regarding allergens or menu preparation, please discuss with your wedding coordinator**

# MENU SELECTOR

## CHILDREN'S OPTIONS

We take great care of our young guests. This menu is available up to 12 years of age and is €15.00 per child

### Starter

- Home-made soup of the day with fresh cream and croutons
- Garlic bread with cheese
- Duo of melon with fruit sauce
- Deep-fried mozzarella sticks
- Fruits of the forest smoothie

### Mains

- Half portion of wedding main meal
- Penne pasta with chicken meatballs, plum tomato sauce and Parmesan cheese
- Mini cod goujons with skinny fries
- Pan-fried fillet of BBQ salmon with sweet potato fries
- Kids' beef burger with chips
- Breaded chicken goujons with chips
- Kids' bangers and mash, baked beans, gravy
- Kids' chicken curry with rice and naan bread
- Pizza margherita

### Desserts

- Warmed chocolate brownie, vanilla ice cream
- Fresh fruit salad with vanilla ice cream
- Selection of ice cream with fresh cream
- Cream-filled chocolate profiteroles

## ARRIVAL RECEPTION MENU

Please choose three items as per your package inclusions. Additional items will be charged at an additional cost to your overall package of €1.80 per person.



Please note that some items attract a higher supplement.

- Selection of sandwiches
- Bacon butties
- Garlic crostini
- Selection of mini pizzas (ham and cheese, margherita, pepperoni)
- Cocktail sausages
- Spicy wedges
- Spring rolls
- Samosas
- Sausage rolls
- Onion bhaji
- Tandoori chicken skewers: €4.50 per person
- Sliders: €4.50 per person
- Wexford rissoles: €5.00 per person
- Mini fish and chips in a cone: €6.00 per person

**All dietary requirements are catered for. If you have any concerns regarding allergens or menu preparation, please discuss with your wedding coordinator**



# MENU SELECTOR

## DRINKS

### White wine

- France – Amuse Sauvignon Blanc. This single grape wine has a lovely pale yellow colour and with its delicate aromas of blackcurrant leaf and gooseberry, is elegant, refreshing and aromatic.

### Red wine

- France – Amuse Cabernet Sauvignon. This is an elegant and complex single grape wine, long and velvety on the palate, with well-balanced tannins and a rich character

Should you wish to change your included wine at an additional cost, an extensive wine list is available. Please ask your wedding co-ordinator for more details.

### Corkage

Should you decide to supply your own wine or champagne, a corkage charge will apply.

Wine (per 75cl bottle) €8.00

Champagne and Prosecco (per 75cl bottle) €13.00

### Drinks Reception

Tea, coffee, still and sparkling mineral water are included in all drinks receptions with additional inclusions in differing packages.

However, if you would like to further customise your reception, you can choose from the following. Prices are per person and are based on one drink per guest.

- Cosmopolitan €9.00
- Mojito €9.00
- Bucks Fizz €10.00 (Champagne and freshly squeezed orange juice)
- Red and white wine reception €6.50
- Kir Royale reception €10.00 (Champagne and crème de cassis)
- Bellini €10.00 (Champagne and peach cocktail)
- Prosecco and gin station €8.00
- His and hers cocktail station €9.00
- Beer buckets and cocktail station €9.00

**All dietary requirements are catered for. If you have any concerns regarding allergens or menu preparation, please discuss with your wedding coordinator**



# CIVIL WEDDINGS, CIVIL PARTNERSHIPS AND HUMANIST CEREMONIES

We are an ideal venue for your civil ceremony, so whether you choose a humanist, spiritualist or civil ceremony for your wedding vows, we have the perfect setting for you.

## McCarthy Suite

Our intimate McCarthy Suite is located on the 1st floor. This space is flooded with natural light and can host ceremonies for up to 100 guests.

## McClure Suite 2

Perfect for the couple who are planning a big wedding but want the ease of having it all under the same roof. The McClure Suite 2 is on the 1st floor and can host ceremonies for up to 250 guests. Mood lighting will tie in with your reception colour scheme and a beautiful fairy light backdrop will help create a romantic atmosphere.

## Redesigned Courtyard

For a town centre location, we are fortunate to have a beautiful courtyard that has been designed with open air civil ceremonies specifically in mind. You will take centre stage with the celebrant or registrar while your guests relax in the warmth of the sun as they watch you say 'I do' amongst the olive trees.

For couples wishing to have a civil ceremony in the Republic of Ireland, you must first make an appointment to give "Notification of Intention to Marry" to a registrar. You must give at least three months' notification to a registrar in person and this is done by appointment only. It is advisable that once you have your wedding date booked that you make an appointment with a registrar as soon as possible to ensure availability. To do this, couples should contact their local civil registration office.

## Civil Ceremonies

We're excited to offer you the space for your civil ceremony at a special rate of just €500. This includes chair covers with sashes, lanterns and flowers for your ceremony table. If held in McClure 2, in addition to the above we also have a fairy light backdrop and ambient lighting to create that magical indoor atmosphere.

## Registrar for Marriages Ely Hospital

Ferrybank Wexford  
T: 053 918 5753

## Other options for wedding celebrants include:

**Spiritual Union of Ireland**  
[www.spiritualceremonies.ie](http://www.spiritualceremonies.ie)

**Humanist Celebrants**  
[www.humanism.ie](http://www.humanism.ie)



# NEXT DAY CELEBRATIONS

Why not host your post-wedding day celebration with us; please choose from the following BBQ or Classic Buffet option:

## BBQ MENU 1

Please choose two mains and three accompaniments



Chargrilled beef burger with sautéed onions, house relish, flouy bap

Grilled pork and leek sausage, red onion jam, sesame seed hot dog bun

Cajun-roasted chicken breast with ginger and chilli marinade

Jack Daniels BBQ basted baby back ribs



€20.00 per guest

## CLASSIC BUFFET

Please choose two hot dish options and three accompaniments.

A selection of breads will also be served.



Beef bourguignon: Irish beef gently simmered in red wine with shallot, button mushrooms and smoked bacon, steamed rice

Chicken chasseur: pan-fried chicken breast, hickory bacon, mushrooms and sweet tomato, tarragon essence, steamed rice

Tender Moroccan lamb casserole: flavoured with sweet apricots, cumin and fresh coriander, steamed rice

Yellow Thai chicken curry: sautéed seasonal vegetables, mild curry paste blended with coconut milk, galangal leaves and coriander, lemon scented jasmine rice



€21.00 per guest

## ACCOMPANIMENTS

Baked potato, garlic and thyme butter

Lightly spiced ruby coleslaw

Rustic baby potatoes, bacon and spring onion salad, herb mayonnaise

Penne pasta with roasted peppers, black olives, coriander leaves, sweet chilli dressing

Mixed baby leaf salad with Parmesan and balsamic

Greek salad with feta cheese, tomatoes, olives, cucumber and red onion

Beef tomato, mozzarella and basil salad

Wild rocket and strawberry salad with ginger, lemon and honey dressing

## BBQ MENU 2

Please choose three mains and three accompaniments



Chargrilled beef burger with sautéed onions, house relish, flouy bap

Garlic and rosemary marinated lamb cutlets

Grilled pork and leek sausage, red onion jam, sesame seed hot dog bun

Cajun-roasted chicken breast with ginger and chilli marinade

Jack Daniels BBQ basted baby back ribs

Tiger prawn skewer with chilli and lemon glaze



€30.00 per guest

## DESSERTS

Salted caramel and chocolate brownie, vanilla bean ice cream

Raspberry roulade with raspberry dust, strawberry ice cream

Green Farm Wexford strawberries and cream (seasonal)

Freshly brewed tea or filtered coffee



€20.00 per guest

**All dietary requirements are catered for. If you have any concerns regarding allergens or menu preparation, please discuss with your wedding coordinator**



# TERMS & CONDITIONS

- All provisional bookings will be held for a maximum of two weeks, after which a deposit of €1000 is required to secure your booking. If confirmation is not received, the date will be automatically released.
- Payment of the first deposit indicates acceptance and understanding of all terms and conditions.
- Cash, card or bank draft payments only are acceptable; the hotel cannot accept cheque payments of any kind.
- The hotel reserves the right to refund a deposit in circumstances when a booking is made through a third party, or under false pretenses, or if it decides not to accept a booking within two weeks of receipt without being obliged to give any reason.
- Prospective clients must always meet with a member of the wedding team by appointment prior to acceptance of the first deposit.
- Further instalments will be required in the lead-up to your wedding day as per the payment schedule detailed in your contract. If the payment schedule is not met, the hotel reserves the right to cancel the wedding.
- Deposits and instalments are not refundable or transferable in the event of cancellation.
- Cancellation charges, in addition to the forfeit of the deposit paid, will be charged in full if the wedding is cancelled within 12 weeks of the date booked. Cancellation charges will include all items booked.
- The number of guests attending your function must be provided when the initial booking is made.
- The client must tell the hotel not less than four weeks prior to the wedding, the anticipated number of guests attending. This is the number of people that will be charged for, provided it does not fall below the minimum number of guests required.
- A variation of 10% on this number will be allowed (again provided that this number does not fall below the minimum), if the hotel is notified at least 48 hours in advance.
- Additional meals will be served if space and staff are available, but without guarantee or obligation by the hotel to provide such extra meals.
- Menu prices may vary subject to seasonal availability of certain products and changes to government taxes.
- The hotel will not accept any responsibility for any entertainment that has not been booked directly with the hotel. However, all entertainment arrangements must have the approval of Hotel Management prior to the date of the function.
- All entertainment must provide their own equipment and accept full responsibility for same.
- Functions, including entertainment, must finish at the time agreed when booking and extensions of time may not be possible.
- A bar extension up to 1.30am is included in your package.
- A residents' bar is available.
- Only the food and beverage supplied by the hotel may be consumed on the premises, with the exception of the wedding cake.
- All items left from your wedding day will be required to be collected the day after your reception.
- Preferred room rates for your guests are available for 20 rooms on the wedding date. Client must confirm in writing before sending out their wedding invitations whether they will name these rooms themselves or they are to be made available on a first come, first served basis to guests who contact our Reservations team.
- All individual bookings are to be guaranteed by a deposit or credit card.
- All unnamed bedrooms will be released four weeks out from the wedding date.
- The wedding couple will be liable for any bedrooms guaranteed or named by them.



