

Shearwater Weddings



SHEARWATER

HOTEL & SPA



Our Gift to You

All Packages Include the Following with our
Compliments

Pre-Wedding consultation and planning with our dedicated wedding planner
Red carpet & lanterns on arrival

Prosecco & Canapés for the Bridal Party on arrival

Choice of live music during your drinks reception

Arrival Drinks Reception for all your guests

Tea/Coffee & Biscuits with Cupcakes for your guests

Romantic mood lighting for your drinks reception and banqueting suite

Choice of cake stand & knife

Personalized table menu's and table plan

Candelabra for all tables with centre plates

Chiavari Chairs

Evening buffet included

Complimentary overnight stay in our luxurious Wedding Suite

Two Complimentary Executive Suites

Preferred accommodation rate for your guests

Complimentary underground car parking for all wedding guests

Celebrate your 1st Anniversary with dinner in Marina Restaurant and an overnight stay in our
Wedding Suite

Complimentary Premium access to Moposa personalized online Wedding Planner to help you
manage your entire wedding planning

Discounted tailored Spa package

Reduced family pre or post dinner package

Orchids Package

Delicate and graceful represents love, luxury, beauty and strength.

The Orchids Package includes all items listed on 'Our Gift to you' page, a Glass & 2 Top ups of wine during the Banquet Meal, plus Top up for speeches, plus a choice of two main courses



Starter

Choose one from the following:

Piri piri Chicken Caesar Salad

with Bacon Lardons, Croutons, Parmesan Shavings and Caesar Dressing

Smoked Salmon with Lemon & Tarragon Crème Fraiche

Baby Leaf Salad, Pickled Cucumber, Raisin & Caper Vinaigrette with a Parmesan Crostini

Baked Portobello Mushroom

with Chorizo, Sun dried Tomatoes & Goats Cheese on Toasted Brioche, with Baby Spinach Puree

Fresh Tarragon Marinated Chicken

with Chestnut Mushrooms in a Creamy White Wine Sauce, encased in a Light Puff Pastry with Micro Herbs and Roast Red Pepper

Oat Crusted Clonakilty Black Pudding

with Red Onion Marmalade, Glazed Apple, Mixed Leaf Salad and Rosemary Jus



Soup

Choose one from the following:

Coconut Spiced Butternut Squash & Sweet Potato Soup

Cream of Mushroom & Tarragon Soup

Marinated Tomato & Roast Red Pepper Soup with Basil Oil

Hearty Root Vegetable Soup with Honey & Chervil

Creamy Potato & Leek Soup with Crispy Smoked Bacon

Carrot & Orange Soup with Coriander & Cumin

Orchids Package

Mains

Choose two from the following

Pan Fried Fillet of Hake
with Curly Kale, Butternut Squash and Chorizo Risotto

Roast Breast of Chicken
Wrapped with Prosciutto and served with Wild Mushroom & Sausage Stuffing and a Tarragon Gravy

Traditional Turkey & Honey Baked Ham
With Roast Garlic & Sage Stuffing, with a Cranberry Tartlet and Red Currant Jus

Oven Roasted Fillet of Atlantic Salmon
with Sautéed Kale Leaves, Baby Pea & Crispy Bacon Lardons, Creamy White Wine Sauce

Citrus Crusted Roast Atlantic Cod
With Leeks, Chorizo, Tomato & Chickpea Ragout

Spinach & Ricotta Tortellini
With Oven Roasted Vegetables, Sun Dried Tomatoes, Olives and a Tomato & Basil Sauce

(All served with Broccoli, Roasted Carrot & Turnip and Creamy Mash)



Dessert

Choose one from the following or 3 for an Assiette of Desserts

Passionfruit and Mango Cheesecake

Tripple Chocolate Mousse

Coconut Dome

Banoffee Pie

Lemon Fondant Dome

Sicillian Lemon Tart

Belgian Chocolate Cheesecake

Strawberries & Cream Mousse

White Chocolate and Forest Fruits Case

Freshly Brewed Tea or Coffee.

€48 per person 2020/2021

Peonies Package

Represents romance, prosperity, good fortune and a happy marriage, promotes riches & honour.

The Peonies Package includes all items listed on 'Our Gift to You' page, plus Bottled beer for ½ of guests, plus a choice of **3 House Canapés, Mini Scones for all of your guests on arrival, a Glass & 2 Top ups of wine during the Banquet Meal, plus Top up for speeches, plus a choice of two starters**



Starter

Choose two from the following:

Piri piri Chicken Caesar Salad

with Bacon Lardons, Croutons, Parmesan Shavings and Caesar Dressing

Smoked Salmon with Lemon & Tarragon Crème Fraiche

Baby Leaf Salad, Pickled Cucumber, Raisin & Caper Vinaigrette with a Parmesan Crostini

Baked Portobello Mushroom

with Chorizo, Sun dried Tomatoes & Goats Cheese on Toasted Brioche, with Baby Spinach Puree

Fresh Tarragon Marinated Chicken

with Chestnut Mushrooms in a Creamy White Wine Sauce, encased in a Light Puff Pastry with Micro Herbs and Roast Red Pepper

Roasted Mediterranean Vegetable & Crotin du Chevre Goats Cheese Tartlet

with a Mixed Baby Leaf Salad, Basil Pesto & Red Onion Marmalade.

A Medley of Galway Bay Seafood

infused with Chilli Coriander & Lime, lightly tossed in Crème Fraiche

Oat Crusted Clonakilty Black Pudding

with Red Onion Marmalade, Glazed Apple, Mixed Leaf Salad and Rosemary Jus



Soup

Choose one from the following:

Coconut Spiced Butternut Squash & Sweet Potato Soup

Cream of Mushroom & Tarragon Soup

Marinated Tomato & Roast Red Pepper Soup with Basil Oil

Hearty Root Vegetable Soup with Honey & Chervil

Creamy Potato & Leek Soup with Crispy Smoked Bacon

Carrot & Orange Soup with Coriander & Cumin

Peonies Package

Mains

Choose two from the following

Slow Cooked 9oz Beef Rump Steak,
with Mixed Herb Roasted Potato, Smoked Bacon Stuffed Yorkshire Pudding, Rosemary Jus

Pan Fried Fillet of Hake
with Curly Kale, Butternut Squash and Chorizo Risotto

Roast Breast of Chicken
Wrapped with Prosciutto and served with Wild Mushroom & Sausage Stuffing and a Tarragon Gravy

Traditional Turkey & Honey Baked Ham
With Roast Garlic & Sage Stuffing, with a Cranberry Tartlet and Red Currant Jus

Pan Seared Fillet of Sea Bass
On a Warm Salad of Crispy Potatoes, Chorizo, Fine Green Beans, Sun Dried Tomatoes and Black Olive

Oven Roasted Fillet of Atlantic Salmon
with Sautéed Kale Leaves, Baby Pea & Crispy Bacon Lardons, Creamy White Wine Sauce

Citrus Crusted Roast Atlantic Cod
With Leeks, Chorizo, Tomato & Chickpea Ragout

Spinach & Ricotta Tortellini
With Oven Roasted Vegetables, Sun Dried Tomatoes, Olives and a Tomato & Basil Sauce

(All served with Broccoli, Roasted Carrot & Turnip and Creamy Mash)



Dessert

Please choose one or 3 for an Assiette

Passionfruit and Mango Cheesecake

Tripple Chocolate Mousse

Coconut Dome

Banoffee Pie

Lemon Fondant Dome

Sicillian Lemon Tart

Belgian Chocolate Cheesecake

Strawberries & Cream Mousse

White Chocolate and Forest Fruits Case

Freshly Brewed Tea or Coffee.

€58 per person 2020/2021

Roses Package

A symbol of everlasting love, representing the deepest, truest love between two people.

The Roses Package includes all items listed on 'Our Gift to You' page, plus Bottled beer for ½ of guests, plus a choice of **Reception or Evening Upgrade, Mini Scones, 2 complimentary guest bedrooms, a Glass & 2 Top ups of wine during the Banquet Meal, plus Top up for speeches**



Starter

Choose two from the following:

Piri piri Chicken Caesar Salad

with Bacon Lardons, Croutons, Parmesan Shavings and Caesar Dressing

Smoked Salmon with Lemon & Tarragon Crème Fraiche

Baby Leaf Salad, Pickled Cucumber, Raisin & Caper Vinaigrette with a Parmesan Crostini

Baked Portobello Mushroom

with Chorizo, Sun dried Tomatoes & Goats Cheese on Toasted Brioche, with Baby Spinach Puree

Fresh Tarragon Marinated Chicken

with Chestnut Mushrooms in a Creamy White Wine Sauce, encased in a Light Puff Pastry with Micro Herbs and Roast Red Pepper

Roasted Mediterranean Vegetable & Crotin du Chevre Goats Cheese Tartlet

with a Mixed Baby Leaf Salad, Basil Pesto & Red Onion Marmalade.

A Medley of Galway Bay Seafood

infused with Chilli Coriander & Lime, lightly tossed in Crème Fraiche

Oat Crusted Clonakilty Black Pudding

with Red Onion Marmalade, Glazed Apple, Mixed Leaf Salad and Rosemary Jus

Orange Glazed Confit of Duck Leg

on a Bed of Baby Leaf Salad, with Burnt Orange Segments

Roses Package

Soup

Choose one from the following:

Coconut Spiced Butternut Squash & Sweet Potato Soup

Cream of Mushroom & Tarragon Soup

Marinated Tomato & Roast Red Pepper Soup with Basil Oil

Hearty Root Vegetable Soup with Honey & Chervil

Creamy Potato & Leek Soup with Crispy Smoked Bacon

Carrot & Orange Soup with Coriander & Cumin

Coconut Spiced Butternut Squash and Sweet Potato Soup



Mains

Choose two from the following

Grilled 8oz Fillet of Beef

with Mixed Herb Roasted Potato, Smoked Bacon Stuffed Yorkshire Pudding, Rosemary Jus

Slow Cooked 9oz Beef Rump Steak,

with Mixed Herb Roasted Potato, Smoked Bacon Stuffed Yorkshire Pudding, Rosemary Jus

Pan Fried Fillet of Hake

with Curly Kale, Butternut Squash and Chorizo Risotto

Roast Breast of Chicken

Wrapped with Prosciutto and served with Wild Mushroom & Sausage Stuffing and a Tarragon Gravy

Traditional Turkey & Honey Baked Ham

With Roast Garlic & Sage Stuffing, with a Cranberry Tartlet and Red Currant Jus

Pan Seared Fillet of Sea Bass

On a Warm Salad of Crispy Potatoes, Chorizo, Fine Green Beans, Sun Dried Tomatoes and Black Olive

Oven Roasted Fillet of Atlantic Salmon

with Sautéed Kale Leaves, Baby Pea & Crispy Bacon Lardons, Creamy White Wine Sauce

Slow Roasted Leg of Lamb

With Braised Puy Lentils, Broad Beans, Mint, Smoked Bacon, Rosemary & Red Currant Jus

Roast Prime Sirloin of Irish Beef, crisp Yorkshire pudding

with a merlot & rosemary jus

Roses Package

Citrus Crusted Roast Atlantic Cod
With Leeks, Chorizo, Tomato & Chickpea Ragout

Seared Barbary Duck Breast
With Parsnip Crisps and a Blackcurrant & Cherry Jus

Spinach & Ricotta Tortellini
With Oven Roasted Vegetables, Sun Dried Tomatoes, Olives and a Tomato & Basil Sauce

(All served with Broccoli, Roasted Carrot & Turnip and Creamy Mash)



Dessert

Choose 2 from the following

Passionfruit and Mango Cheesecake

Tripple Chocolate Mousse

Coconut Dome

Banoffee Pie

Lemon Fondant Dome

Sicillian Lemon Tart

Belgian Chocolate Cheesecake

Strawberries & Cream Mousse

White Chocolate and Forest Fruits Case

Freshly Brewed Tea or Coffee

€68 per person 2020/2021

Evening Finger Food

Freshly made sandwiches

Mini Fish & Chips

Mini Spring Rolls

Crispy Chicken Goujons

Vegetable Samosa

Cocktail Sausages

Please choose 3 from the above with Tea & Coffee.



Sorbets

(€2 supplement per person)

Raspberry Sorbet

Lemon Sorbet

Champagne Sorbet

Tropical Sorbet

Apple Sorbet

Blackcurrant Sorbet



Gin Cart

Selection of Premium Gins, Tonics and Fruit

From €7.00 per person

Sample of Wines

Should you wish to upgrade from our House wine

White Wine

Chilensis Sauvignon Blanc (*Chile*) – additional €1 per person
Outstanding citrus flavor's with nice acidity

Gabriella Pinot Grigio (*Italy*) - additional €3 per person.
Fruity, with hints of almonds and toast. Well balanced and definitely dry

Red Wine

Chilensis Merlot (*Chile*) - additional €1 per person
Lots of juicy berry fruits with a long finish

Chilensis Cabernet Sauvignon (*Chile*) - additional €1 per person
In the mouth it is soft, long and persistent with mature, firm and rounded tannins.



Shearwater Canapé Selection

On Arrival

Tiger Prawns wrapped in Filo Pastry

Thai Style Beef Crostini

Smoked Chicken Bouchee

Smoked Salmon & Cream Cheese Swirl, with Lemon Zest and Dill

Mixed Mini Bruschetta

Chilli & Coriander Prawn Skewer

Mini Vegetable Samosas

Mini Vegetable Spring Rolls

Sweet Canapé Treats.

Please choose 3 for €5 per person or choose 5 for €7 per person.

Paired Food & Drinks Reception Upgrades

Mini Chicken Burgers

Mini Angus Beef Burgers

Thai Prawn Cakes

Stuffed Portobello Mushroom with Chorizo, Sun dried Tomatoes and Goats Cheese

(All will be paired with their own shot of Craft Beer)

Please choose 2 from the above for €4.95 per person



Evening Finger Food Upgrades

Freshly Made Gourmet Sandwiches at €5.95 per person

Gourmet Hot Dogs with Caramelised Onion & Mustard at €5.95 per person

Fish & Chips served in a Miniature Frying Basket served with Tartar Sauce at €5.95 per person

4oz Angus Beef Burgers, on a Flourey Bap served with Home Made Chips at €6.95 per person

Classic Take Away style Chips – choose from accompaniments – curry, garlic, cheese, taco, sweet chilli at €5.95 per person

Selection of Farmhouse Cheeses with Fruit, Chutney & Water Crackers at €8.95 per person

(All of the above served with Freshly Brewed Tea or Coffee)

Helpful Wedding Contacts

Bands

Oddity - 085 703 1848

The Suite - 086 865 0217

Sean Slattery & The Connections - 087 616 0201

Witness This - 086 041 5148



Musicians

Ciaran & Lisa Music - 086 070 4874 / 086 887 6676

Harpist - Elizabeth Affolter - 086 375 1869

Harpist - Aine McLoughlin - 085 708 7850

Pianist - Liam De Búrcac - 087 157 7605

Pianist - Gerard Colleran - 087 630 4691

Guitarist - Stevie Brennan - 087 263 7822

Guitarist - D&G Weddings - 086 339 3868



Florist

Clare's Flowers - Clare Lawless - 085 818 5352



Cakes

Grace Daniels Cakes - 085 723 1369

Angela's Cakes - 086 326 5607



Make-up & Hair

Shearwater Hotel Spa - 090 963 0400

Essence of Beauty - 090 964 5070

Headd's Up Mobile Hairdressing -
087 360 0434

Shear Wonder Blow Dry Bar - 089 988 8952



Photographer

Andrea Duncan - 087 261 0567
andreaduncanphoto@gmail.com

Ken Byrne Photography - 085 108 3227

Kennethbyrne1@gmail.com

Marriage Multimedia - 087 980 5539
info@marriagemultimedia.com

Liam Kidney Photography - 087 222 7331

info@liamkidney.com

SMK Studios by Sarah Kilduff Photography
086 072 5392

Foan & Sauvage - 046 9541028



Videographer

Marriage Multimedia - 087 980 5539
info@marriagemultimedia.com



Lighting

Damien Skully - 086 352 5334

Alan Farrell - 087 642 8579

Love Light Ireland - 087 949 2412



Extras

Fiona Newell Events - 085 772 8954

Rosewater Weddings - 087 262 2020





SHEARWATER

HOTEL & SPA



Enquire now weddings@shearwaterhotel.com

090 9630400 • www.shearwaterhotel.com



COMER GROUP
HOTELS