To the Happy Couple,

Firstly may I say thank you for your interest in the Kenmare Bay Hotel & Resort. I am delighted to present you with our wedding brochure, which includes prices and menus as well as many of the complimentary extras we offer.

We have been holding weddings here for more than 30 years and have a great reputation for our attention to detail and our professional but personal approach to our couples. The hotel was updated and redeveloped in 2007 and our Banqueting Suite given a "New Look" in 2018 so we are confident that our venue will meet your needs in both style and comfort. This is one of the most important days that you will ever share and it is our aim to make it the most magical day of your lives in every way.

With that in mind, we offer a comprehensive wedding package, with many menu options to choose from. If you are working to a particular budget, we would be happy to meet with you and tailor a package to suit your requirements.

I am here to advise you on all the planning aspects of your wedding and I am available to speak to you about menu options, wines, flowers, themes and any other queries you may have.

Please do not hesitate to contact me if you require any additional information or would like to make an appointment to view the hotel and discuss your wedding. I would be delighted to supply you with a quote on request or help you with any other queries you may have relating to your wedding. Nothing is too much trouble; we are here to help make your day perfect.

With Kind Regards,

Alan Donnery

Wedding Manager

Kenmare Bay Hotel & Resort (A Select Hotel of Ireland)

Direct Line: 064 66 79333 **Hotel Line:** 064 66 79300

Email: alan@kenmarebayhotel.com **Website:** www.kenmarebayhotel.com

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FOR YOU, WITH OUR COMPLIMENTS

Menu tasting plus overnight accommodation

m

Chauffeur-driven Wedding Car, including picnic for your photo-shoot

*

Red Carpet welcome on arrival

.

Sparkling Wine, Tea/Coffee & Canapé reception for guests' arrival

~

Beautifully designed Banqueting Suite with mountain views

~

Cake Stand, Pillars if required

•

Personalised lighting system with tailored coloured schemes to suit your requirments

*

Crystal globe centrepieces for each table and floral arrangements for every second table

~~~

Personalised menus for each table

\*

Pamper Hampers for your guests in the restrooms

\*

Late Licence included

~

Special accommodation rates for all your guests

\*

Overnight accommodation in our Bridal Suite for you both

\*

Champagne Breakfast

~

First Anniversary dinner and overnight accommodation (couple must book this themselves)

#### MEET THE WEDDING TEAM



#### Alan Donnery - Wedding Manager

Alan has been a member of the Kenmare Bay Hotel team for over 9 years and is the first point of contact for all enquiries and looks after you right up to the wedding day. Alan is aware of all the little details and personal touches each bride and groom wish to add to their special day and is happy to lend his expert advice and help create your Perfect Day!

Most likely to say: "Of course, we can do that for you. Nothing is too much trouble."



## Síle Browne, Wedding Sales & Marketing Manager

Síle personifies friendly professionalism. Along with Alan, she is on hand to answer any questions you may have and make your wedding dreams a reality. Utterly reliable and efficient, Síle will go out of her way to solve any pre-booking problems or queries you may encounter along the way.

Most likely to say: "Ask as many questions as you like, that's what I'm here for."



#### Kheegan Meenowa, Banqueting Manager

Kheegan is there to make sure everything runs smoothly on your wedding day. He will be there to ensure the meal and service runs like clockwork and look after each guest to make sure they have a day to remember. His friendly and bubbly personality make him a great asset to our team.

Most likely to say: "Consider it done."



#### Hanneke Vermolen, Reservations Manager

Hanneke has many years' experience as the hotel's Reservations Manager. She makes life easy for you and your guests and is always willing to go that extra mile to solve any problems or queries.

Most likely to say: "Leave that with me and I will sort it out for you."



#### Jeferson Malagola - Accommodation Manager

Jef, as he is more commonly known, is originally from Brazil but has made a home for himself for many years in beautiful Kerry. Jef handles his hard-working team with incredible efficiency and never settles for anything less than perfect standards.

Most likely to say: "I want this room cleaned from top to bottom."



#### Bobby O'Donoghue - Our Head Chef

Born and raised in Co. Clare, Bobby started working in kitchens at the age of 15. He attended G.M.I.T, where he studied professional cookery and also took a masters in Butchery. He studied for 9 months in Rome Italy, with Italian food being his passion. He also lived in Barcelona and worked in a famous tapas restaurant there and finally to Argentina where he lived and worked for 9 years and became a pit master.

He had his own closed door restaurant in Argentina for 4 years. He is very passionate about cooking and food and making sure every detail is 100% up to his standards and giving each couple a culinary experience to remember.

Most likely to say: "leave it to me, I will get it done."



#### Carlo Wilson, Chauffeur

When the complimentary wedding car arrives at your door to take you to the church, Carlo is the friendly face that greets you from underneath the chauffeur's cap. Always ready with a smile or a joke, Carlo will calm any pre-wedding nerves. After the service, he'll whisk you to your photo location —with one or two surprises! Photos completed; he'll bring you back to the hotel — loudly trumpeting your arrival with a few belts of the car horn.

Most likely to say: "Take your time, there's no rush – just enjoy every minute of your day."

#### Receptionists

Ester is our Front Office Manager and along with a team of 4 other receptionists, will ensure you and your wedding guests are looked after.

Most likely to say:"That's no problem at all, I'll see to it for you."

So that's your team. Along with General Manager Andrew Rees, they can't wait to meet you and give you the wedding of your dreams.

## WEDDING TESTIMONIALS

Having decided on Kenmare Bay Hotel for our wedding venue I could not wait for my now husband to see it in person, as he has never been to that part of Kerry before. We visited for the first time in June 2017. He was not disappointed-far from it, the venue is breath-taking, the furnishings are beautiful, not to mention the panoramic views of the mountains. We met with Tom, and were made to feel at ease from the onset, he is a great guy and absolutely phenomenal at his job. Both Tom and Sile were so helpful and were easily contactable by email or phone and we were never left waiting for a reply- nothing was too much for them. We had a small intimate wedding of 75 people, we will forever be grateful for the wonderful personalised experience created at Kenmare Bay Hotel. The food is absolutely divine- our guests are still talking about how good it was. The hotel provided the wedding car to collect my parents and me and take us to the church. Mossie, the driver is a gentleman and I felt like royalty. Despite there being rain on our day it didn't affect a thing, in fact the rainbow that appeared over the sky that could be seen from the window of the hotel made it all the more special. Go raibh míle mále maith agaibh, you turned our dreams into reality and left us with the most magical memories of the best day of our lives. We could not recommend Kenmare Bay hotel higher, if you want a stunning wedding, in a divine location- the Kingdom of Ciarraí, with Tom and Síle making your day stress free, then this is the venue for you. Enjoy every second ,as it will be over in the blink of an eye.

#### Fionnuala & Alexandru

We were completely overwhelmed by the high standard of the Kenmare Bay Hotel. To me, it was five star treatment all the way. From the moment we first met to discuss our wedding we were very happy with the service all around. If it is good quality food you want for your meal, a beautiful function room and honestly, the best advice, then make sure you chose the Bay. Tom is an absolute professional. He knows what he is doing and is very good at it. He gives great advice and is straight about it, which I loved. We didn't worry about one single detail. Young children to the elderly and everything in between were taken care of All staff are courteous and professional. I would highly recommend the Kenmare Bay Hotel to anyone looking at Kenmare for your wedding.

#### Louise & Maurice

We got married in The Kenmare Bay Hotel in February this year. From our first meeting in 2015 to the day after our wedding, all the staff could not have been more helpful. A special thank you to Tom who made sure everything went off perfectly on the day. The staff on reception, serving our meal and behind the bar were exceptional. All our guests complimented the food and quality of service throughout the day.

Massive thank you to all in The Kenmare Bay Hotel who made our day so special. Would highly recommend to all future brides and grooms.

# Aoibheann & Michael

# WEDDING CAR



Our magnificent wedding car, complete with Carlo, our Chauffeur and a picnic basket for your photo shoot, is at your disposal for the day. Why pay extra for your Wedding Car? Ours is complimentary.



## WEDDING ACCOMMODATION

We offer a variety of different accommodation for your guests. They can choose from our 126 Standard and Superior Rooms plus self-catering properties onsite also. Within the room supply, we have double, twin, single, family, triple, disabled access and connecting rooms.



Standard Room



Superior Room



Holiday Home



Luxury Lodge

All your guests will receive a special discount when booking rooms for your wedding day. We require no minimum room bookings and the discount applies to hotel bedroom bookings only.

## **CIVIL CEREMONIES**

The Kenmare Bay Hotel offers you the perfect location for your Civil/Humanist Ceremony or Blessing, with the spectacular backdrop of the Kerry Mountains.

The Hotel holds a license as a Civil Ceremony Venue and our experienced wedding team will assist you with all planning aspects of your special day from the ceremony right through to your wedding reception.









All flowers and décor is supplied by the hotel and can be tailored to suit your colour scheme and requirements.. just one more reason to choose the Kenmare Bay Hotel for your Wedding Day!





















#### **MENU INFORMATION**

Welcome to the start of your Wedding Menu journey. We have carefully selected the best of local produce from the Wild Atlantic Way to provide a delicious and exciting dining experience for you and your guests.

For your Wedding Meal, our inclusive prices are listed next to the main course options with the price including your pre-reception, your full menu as outlined in the format below and your evening refreshments. Each inclusive price is based on the main courses you choose, and the overall price is calculated based on your guests choices on the wedding day.

Two Starters of Choice

Soup or Sorbet

~

Two Main Courses of your Choice (Freshly picked market bouquet of vegetables, choice of 2 potatoes)

~

Medley of three Desserts or one Dessert

A STATE OF THE STA

Freshly Brewed Tea and Coffee with Petit Fours

If you wish to have something other then what we have available on the following menus or wish to add or remove options available, we would be delighted to discuss these options with you.

All dietary requirements can be accommodated with prior notice. Please notify us of your needs or to request a detailed allergen menu. Although we have labelled allergen information, we cannot guarantee that trace elements of ingredients such as nuts, soya products, seeds etc. will not be present.

#### For the Kids

I.We offer an award-winning kids fun menu.

2. During the meal, a supervised kids' activity table can be arranged for a nominal fee.

## Allergen labelling

Cereals containing gluten (wheat, rye, barley, etc),
 Crustaceans,
 Eggs,
 Fish,
 Peanuts
 Soya and soybeans,
 Milk and dairy containing Lactose,
 Nuts,
 Celery,
 Molluscs,
 Mustard,
 Lupine,
 Sesame seeds,
 Sulphites,
 alcohol

# YOUR COMPLIMENTARY PRE-RECEPTION

Before your guests take their seats for the wedding meal, we offer a complimentary pre-reception for all your wedding guests. A great way to start the evening and keep your guests totally satisfied and relaxed.

# What's Included?

Sparkling Wine / Summer Fruit Punch / Mulled Wine (seasonal) — I glass per person

Freshly Brewed Tea & Coffee

Selection of Canapes chosen by our Head Chef

# Looking for something extra?

Selection of Sandwiches - €3.00 per person

Gin & Tonic Station - €6.00 per person

Whiskey, Baileys, Brandy - €5.00 per person

Rum & Hot Chocolate - €6.00 per person

Hot Ports, Hot Toddies - €5.00 per person

Bottled Beer - €5.00 per person

Signature Cocktail of Choice - €7.00 per person

Extra Sparkling Wine/Mulled Wine - €5.00 per person





#### **STARTERS**

# For a Choice of 2 starters

#### Chicken & Mushroom Cream Velouté

with White Wine & Tarragon, Warm Puff Pastry Bouche 1,3,679,12,14

## Warm Sneem Black Pudding

Spring Onion Potato Cake, Seasonal Leaves, Roasted Pear Mousseline, Cider Jus 1,3,7,9,11,12,14

# Smoked Salmon Roulade with Fish & Prawn Herb Stuffing

Cucumber Tartare, Baby Leaf Salad with House Dressing, Dill & Lemon Cream <sup>2,3,4,7,11,14</sup>

# Kenmare Bay Homemade Chicken Liver Parfait

Bacon Crumb, Spiced Plum Chutney, Baby Leaf Salad with House Dressing, Garlic and Herb Crostinis 1,3,7,14

# Mediterranean Vegetable Tartlet with Crumbed Feta

Balsamic Reduction, Dressed Rocket Leaves, Green Herb Oil 1,3,6,7,11

## Grilled Quesle Goat's Cheese Salad

Baby Leaves Dressed with House Dressing, Marinated Beetroots, Candied Walnuts, Sundried Tomatoes, Balsamic Glaze 3.5.7.8,11,14

## Prawn Salad with Asian Dressing

Baby Leaf Salad, Cherry Tomatoes, Coriander, Mint, Chopped Peanuts, Vermicelli Noodles, Crispy Fried Onions and Asian Dressing <sup>2,3,5,7,8,11,12,14</sup>

#### The Bay Caesar Salad

Crisp Gem Lettuce, Smoked Bacon Lardons, Garlic and Herb Croutons, Parmesan Shavings, Homemade Caesar Dressing 1,3,4,7,11,12,14

## Warm Barbary Duck Breast (Cooked Pink)

Mango & Chilli Pepper Gel, Tart Red Cabbage & Ginger Salad, Walnut & Sweet Soy Vinaigrette 68,13,14

## Vine Tomato & Mozzarella Caprese

Toasted Pine Kernels, Homemade Basil Pesto, Rocket & Baby Spinach Salad 7.8

# **SOUPS & SORBETS**

For a Choice of Soup or Sorbet – add €1.50

Our Soups are prepared freshly on the day of your wedding and include the freshest of local ingredients. All our Soups are also Gluten Free.

Roast Root Vegetable, Herb Essence 7,9

XX Y

Butternut Squash & Sweet Potato 7,9

X

Cream of Leek & Potato 7

\*

Cream of Wild Forest Mushroom, Truffle Oil 7,9,14

mm

Roasted Red Pepper & Tomato, Basil Oil 7,9

\*\*\*\*

Carrot, Coconut & Coriander 7,9

#### **S**orbets

Demi Sec Champagne, Prosecco 14

\*\*\*\*

Raspberry, Cassis Liqueur 14

> Notes

Tropical Mango, Vodka 14

\*

Zesty Sicilian Lemon, Gin 14

## MAIN COURSES

Choose 2 options and the final cost will be based on what options your guests will have on the day.

All our main courses are prepared and cooked on the day of your wedding; we make every effort to source our products locally. We make our own stocks and sauces to ensure maximum flavour and unbeatable quality.

Please note: menu price increase will apply from 2026

| Braised Irish Topside of Beef, Yorkshire Pudding, Forestiere Sauce 1,6,7,9,11,12,14                 | €74.95     |
|-----------------------------------------------------------------------------------------------------|------------|
| Roast Irish Hereford Sirloin of Beef, Roast Gravy, Yorkshire Pudding, Parsnip Puree 1,7,9,11,14     | €79.50 *** |
| Roast Stuffed Leg of Kerry Lamb, Sage & Onion Stuffing, Rosemary Red Wine Gravy 1,6,7,9,12,14       | €75.95     |
| Chargrilled Fillet of Irish Beef, Chestnut Mushroom and Garlic & Onion Puree, Red Wine Gravy 7,9,14 | €89.95     |
| Roast Stuffed Turkey and Ham, Traditional Stuffing, Port & Cranberry gravy 1,6,7,9,12               | €74.95     |
| Oven Roasted Barbary Duck, Wild Berry & Port Reduction 7,9,14                                       | €79.95     |
| Roast Supreme of Chicken, Sneem Black Pudding Stuffing, Green Peppercorn Sauce 7,9,14               | €74.95     |
| Fillet of Hake, Chorizo Herb Crust, Citrus Beurre Blanc, Herb Oil 1,4,7,9,14                        | €75.95     |
| Seared Fillet of Salmon, Crispy Leeks, Smoked Salmon and Chive Cream Sauce 4,7,14                   | €75.95     |
| Pan Fried Seabass, Mediterranean Ratatouille, Roast Red Pepper Sauce 4,7,14                         | €79.50     |
| Baked Fillet of Cod, Parmesan Herb Crust, Creamed Leeks 1,4,6,7,12,14                               | €79.50     |
| Roast Fillet of Monkfish, Courgette & Pancetta Provencal, Smoked Saffron Velouté 4,7,14             | SQ **      |

To include a 3rd Option Main Course there will be a €3.00 surcharge per guest (\*\*\*maximum number restrictions apply, \*\* Subject to Quotation)

All Main Courses are served with a selection of fresh market vegetables, in a beautifully crafted bouquet.

Choice of 2 of the following potatoes:

Creamy Mashed Potato

Thyme and Rosemary Roast Potato

Fondant potato with Garlic and Cheese

## **Desserts**

Kenmare Bay Dessert Medley Options (Choose any *three* from the list below)

Warm Brambly Apple & Butter Crumble with Vanilla Custard 1,3,5,6,7,8,12

Brandy & Dark Chocolate Mousse  $^{1,3,5,6,7,8,12,14}$ 

Blueberry Skyr Slice 1,3,7,8,12,14

Mousse au Chocolat 1,3,7,8,12,14

Mini Lemon Tartlet 1,3,5,7,8,12,14

Mini Strawberry and Yoghurt Cream Slice 1,3,7,8,12

Classic Tiramisu with Amaretto  $^{1,3,5,6,7,8,12,13,14}$ 

Mango and Crème Fraiche Sponge Cake 1,3,5,7,8,12

Mini Salted Caramel Tartlet 1,3,5,6,7,8,12

Freshly Brewed Tea & Coffee

# VEGETARIAN, VEGAN & GLUTEN FREE MENU Veg = Vegetarian, V = Vegan, GF = Gluten Free

#### **Starters**

# Kenmare Bay House Salad

with Seasonal Leaves, Roasted Cherry Tomatoes, Honey Roasted Sweet Potato, Peppers,
Onions and our own House Dressing (Veg, V, GF)

# Fan Tail of Honeydew Melon

Drizzled with a Raspberry and Mixed Berry Coulis (Veg, V, GF)

#### Cauliflower Fritters

Golden Tempura Fried Cauliflower Fritters, served with a Herby Dipping sauce. (Veg, V, )

#### **Main Courses**

# Vegan Lentil and Wild Mushroom Ragu

Parsnip Crisps , Green Herb Oil <sup>9</sup> €63.95

# Spinach & Ricotta Ravioli

Rich Tomato and Basil Sauce, Parmesan Wafer 1,3,7 €63.95

#### 5 Bean Stew

Rich Tomato & Herb Sauce, served with Basmati Rice <sup>9,12</sup> €63.95

# Moroccan Vegetable Tajine

Spicy tajine with root vegetables served with Basmati Rice <sup>9,12</sup> €63.95

## **Desserts**

#### Chocolate and Coconut Tart

Served with Vegan Ice Cream (V, GF)

Raspberry Sorbet (V, GF)

#### **EVENING REFRESHMENTS**

Enjoy a selection of sandwiches, hot food and tea & coffee from the options below.

#### **S**andwiches

Roast Turkey and Limerick Baked Ham, Herb Stuffing with Cranberry Mayo 1,3,12

\*

12 Hour Braised BBQ Brisket, Horseradish and Pickle Mayo, Crispy Fried Onions 1,9,12

Carrigaline Cheddar Cheese, Spanish Beef Tomato, Baby Gem Lettuce 1,7,12

## Choose 3 hot food options for the list below:

Spicy Chicken Bites with Homemade BBQ Sauce 1,3,5,6,7,8,11,12,13

As as

Cocktail Sausages with Honey, Wholegrain Mustard Dip 1,5,6,7,8,11,12

\*

Mini Vegetarian Spring Rolls, Thai Sweet Chilli Dip 1,5,6,7,9,12

No.

Oven Baked Spiced Potato Wedges, Ranch Sauce 1,5,6,7,12

Mark Mark

Mini Ham and Cheese Jambons 1,3,5,6,7,8,11,12

(Please let us know if any of your guests require gluten free sandwiches)

## Want something a little different?

Tayto Crisp Sandwiches 1,6,7,12

Kettle Chips with White Buttered Sliced Pan €3.95pp

\*

Irish Crispy Bacon Butties with Condiments <sup>1,6,7,11,12</sup> €6.50pp

\*

Traditional Fish 'n Chips with Tartare Sauce 1,3,4,6,7,11,12 €7.95pp

\*\*\*\*\*

Slow Roast Beef in a Warm Crusty Roll with Horseradish Mayo 1,6,7,11,12,14 €7.95pp

6 Oz Beef Burger 1,3,5,6,7,11,12

Caramelised Onions, Homemade Pickled Cucumber, Floury Bap and Condiments €8.50pp

Mild Madras Chicken Curry with Coconut Rice <sup>5,6,9,11,13</sup> €9.95pp



Ben & Holly's **Mixed Fruit Cup** 

**Bear Behaving Badly's** Extra Cheesy Bread Sticks 1,7 Shaun the Sheep's Soup of the Day 7,9

The Minion's Mini Melon Fantail

Sponge-Bob's Buttered Corn on the Cob 7



**Scooby Doo's** Spaghetti Bolognese with Cheese 1, 7, 9

Peppa Pig's Poached Salmon with Vegetables and Potatoes 4,7

**Power Ranger's Mighty** Chicken Fillet with Gravy, Vegetables, and Potatoes <sup>7,9</sup>

Thomas the Tank Engine's Two Mini Burgers and Chips 1,7 Caillou's Chicken Goujons and Chips 1, 3, 7

Paw Patrol's Cod Goujons

**Bob the Builder's** 



# **BANQUETING WINE MENU**

We have chosen an exclusive selection of family produced wines to compliment your dining experience. Our recommendation is to allocate a half bottle per person. Should you wish to provide your own wine, a €7.00 corkage per bottle applies.

| Spain                                                                                          |             |
|------------------------------------------------------------------------------------------------|-------------|
| Marques Du Plata, Sauvignon Blanc/Macabeo                                                      | €22         |
| Apple and pineapple aromas with elegant and fine fruit flavours.                               |             |
| Marques Du Plata, Tempranillo/ Syrah/ Cabernet                                                 | €22         |
| Fruity, black chocolate and liquorice, very tasty.                                             |             |
| Chile                                                                                          |             |
| Chilensia Sauvignan Blanc                                                                      | <i>6</i> 27 |
| Chilensis, Sauvignon Blanc                                                                     | €27         |
| A light white gold colour with a full flavour nose of tropical fruits. Refreshingly tangy      |             |
| with a lovely green citrus mouth feel. Refreshing and tantalising on the palate.               |             |
| Chilensis, Cabernet Sauvignon                                                                  | €27         |
| Brilliant deep ruby red colour. An intense wine with dark fruit aromas. Rich and sweet         |             |
| wine with a soft dry finish. An extremely complex and satisfying wine.                         |             |
| France                                                                                         |             |
| Les Jamelles, Chardonnay                                                                       | €30         |
| Aromatic and rich wine. Intense fruit flavours. It also has floral nuances and a "flint stone" |             |
| mineral perfume due to the limestone soil. Very fresh wine with a good acidity and a natural   |             |
| touch of freshness. It has a rich and round finish with a very interesting balance.            |             |
| Les Jamelles, Merlot                                                                           | €30         |
| Very deep, almost black colour. This wine is very complex with aromas of crushed black fruits, | C30         |
| jam and cooked fruits. It's velvety with matured tannins at the end.                           |             |
| It is well balanced and easy to drink.                                                         |             |
| it is well buildless and easy to drink.                                                        |             |
| Wines continued overleaf >                                                                     |             |

# BANQUETING WINE MENU CONTINUED...

| Italy Gabriella Pinot Grigio IGT Pale straw yellow with greenish shades. A fruity wine with clear aromas of toasted almonds. Lean-bodied with a balanced acidity and a dry finish.      | €31 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Argentina El Mndina, Malbec Cherry and spice flavours finished by sweet, soft tannins and a long, lingering finish.                                                                     | €29 |
| Australia                                                                                                                                                                               |     |
| Shottesbrooke Chardonnay  Soft and approachable with peach and nectarine characters. Rich and textural in mouth feel, the fruit is supported by fine background oak.                    | €32 |
| Shottesbrooke Shiraz  Medium to full bodied, the palate is dominated by dark chocolate, cherry and raspberry flavours.  The wine is soft with good length and tannin.                   | €32 |
| Sparkling Wine                                                                                                                                                                          |     |
| ltaly                                                                                                                                                                                   |     |
| Masottina Prosecco Frizzante                                                                                                                                                            | €29 |
| Pale straw yellow with greenish shades. Fruity, with a good intensity and a rich scent of apples, lemons and pineapples. The bubbles are evanescent, with a fine and persistent finish. |     |
| Spain                                                                                                                                                                                   |     |
| Mistinguett, Cava Brut                                                                                                                                                                  | €45 |
| Creamy, fruity and well structured, with a broad nose of white fruits that combine with complex                                                                                         |     |
| floral and tropical touches. Persistent fine bubbles, with great balance.                                                                                                               |     |

## **TERMS & CONDITIONS**

Once a provisional booking has been made, the hotel can hold the booking for four weeks only. After this time, the date will automatically be released unless confirmed with a deposit. A non-refundable deposit of €1500 is required to secure your booking. We also require approximate numbers together with full postal addresses and day and evening phone numbers for the couple.

The booking of bedrooms and holiday homes is subject to terms and conditions which will be forwarded to you by the Reservations Manager on confirmation of your wedding date.

Menu prices and any packages agreed will be based on the estimated numbers you provide on enquiry. Should your wedding numbers decrease substantially, prices and packages agreed will be reviewed to reflect these changes.

All prices include VAT. The prices in the wedding brochure are subject to market fluctuation and annual increase. No service charge is included.

No Food and Beverages can be brought into the hotel with the exception of the Wedding Cake and Favours.

The Hotel is not responsible for automatically booking your wedding anniversary dinner and stay.

Approximate total guest numbers should be given to the hotel one month in advance.

Final guest numbers must be given 10 days before the wedding day. This number will be the minimum number charged. Additional guests will be charged accordingly. We require that the full menu is finalised at least 6 weeks in advance.

It is hotel policy not to accept wedding gifts or cards. These will be directed to a member of the Bridal Party, designated by the couple.

The hotel accepts no responsibility for the booking of entertainment.

Our licensing allows us to play music until 2.00am and serve alcohol until 3.00am. However, on the night and at the discretion of management, these times may be extended by 30 minutes.

The Hotel cannot accept responsibility for damage/loss of any articles left in the hotel before, during or after the event.

In the event of cancellation/postponement, every effort will be made to re-let the facilities to prevent charging cancellation fees.

The following conditions apply:

- · Notification of cancellation must be in writing
- · Cancellation made within 3 months of the date booked will be charged in full
- · The booking deposit is non-refundable

With reference to payment of your Reception the following conditions apply:

- Deposit of €1500 to confirm your booking
- · Remaining balance to be paid at your discretion but this must be settled in full no later than the day after your wedding by cash, bank draft or credit card
- We regret that we cannot accept personal cheques in settlement of accounts.

We will ensure confidentiality with packages and discounts agreed between the hotel and our couples and we would appreciate the same confidentiality between our wedding couples and possible future weddings.

These terms and conditions should be signed and dated by both parties, and returned to the Hotel.

| Signature Party A: | Signature Party B: |
|--------------------|--------------------|
|                    |                    |
| Date:              | Kenmare. (         |

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