

Weddings

at Carrigaline Court Hotel

Every couple has a Love Story
Tell me yours

Hello, I'm Sinead – the Wedding Co Ordinator at Carrigaline Court Hotel.

With over 20 years in the role, I have helped so many couples plan their big day and say “I Do” at this beautiful venue.

I promise to share with you everything you need to know and some insider tips and tricks.

I love hearing from Brides & Grooms from the moment they embark on their search for a venue right through to those last busy days leading up to the wedding itself.

It is truly an honor to assist our couples in putting together their dream day with the help and support of our amazing team here.

If you book your wedding at Carrigaline Court Hotel, I'll be the person that will guide you through from the first day of planning to the last sprinkle of magic fairy dust on the day itself.

If you are considering Carrigaline Court Hotel for your wedding come and take a look around with me – I know that you won't be disappointed.

I look forward to hearing from you,
Sinead

And So Begins Your Happy Ever After

*Congratulations on your recent engagement and thank you
for your interest in the Carrigaline Court Hotel
for your upcoming wedding reception.
Included with our compliments in ALL of our wedding packages.*



- Dedicated Wedding Co-Ordinator
 - Gold Carpet Welcome
- Table centrepieces including Mirrors & Tealights
 - Cake Stand & Cake Knife
 - Personalised Menus
 - Elegant Chiavari Chairs
- Complimentary car parking for all wedding guests
- Wedding Menu & Wine Tasting for the Wedding Couple
 - Overnight Accommodation in the Bridal Suite
 - First Anniversary Meal
- Special reduced room rates for your wedding guests



Kick Start the Celebrations



ADD A COCKTAIL FOR THE LADIES

Cosmopolitan	Vodka, Cranberry, Triple Sec, Lemon/Lime Juice
Bellini	Chilled Sparkling Wine & Peach Puree Tequila,
Margarita	Orange Liqueur, Lemon/Lime Juice Chilled
Kir Royal	Sparkling Wine & Crème de Cassis Chilled
Mimosa	Sparkling Wine & Orange Juice

€10 PER PERSON



BOTTLED BEER ON ICE FOR THE GUYS

Your choice of Heineken, Budweiser, Corona or Coors

€ 6 PER PERSON

Tasty Arrival Treats



*For our **Gorgeous Groom Package** please select your choice of **three** items from below*
*For our **Lets Get This Party Started Package** please select your choice of **four** items from below*

SWEET TREATS

- White & Dark Chocolate Dipped Strawberries
- Miniature Sicilian Lemon Tartlets
- Selection of Mini Macaroons
- Frosted Mini Cupcakes
- Mini Strawberry Pavlova
- Mini Scones served with Whipped Cream & Strawberries

SAVOURY TREATS

- Crispy Potato & Smoked Pancetta Rosti
- Mild Spiced Chicken Satay Skewers
- Goats Cheese & Mediterranean Vegetable Tartlets
- Mini Cottage Pies topped with Baked Mash
- Smoked Salmon Mousse on a Savoury Blini with Salmon Pearl Caviar
- Lemon Chicken with Avacado & Pomegranate
- Chicken Liver Pate on Parmesan Croute with Pistachio Crumble
- Smoked Duck with Pumpkin Cream & Poached Pear



The Baby Its Cold Outside Winter Wedding Package

€ 70 PER PERSON ALL INCLUSIVE

*Valid from October to February inclusive
(excludes New Years Eve)*



- Tea/Coffee & Mulled Wine on arrival
- Warm Mince Pies & “Fresh From The Oven” Scones served with Jam & Whipped Cream
- Hot Chocolate & Gingerbread Men Cookies for your “little wedding guests”
- Four Course Menu which includes Choice of 2 Starters, Choice of 2 Mains, Chefs Dessert Plate & Tea or Coffee
- 1 glasses of House Wine per person with the meal
- 1 glass of Bubbly per person for the toast
- Bar extension to 2am
- Evening buffet of Warm Puff Pastry Sausage Rolls, Home-made Chicken Tenders served with a delicious Smoky BBQ Sauce, Selection of Oven Baked Mini Pizzas



The Gorgeous Groom Package

€ 75 PER PERSON ALL INCLUSIVE



- Tea/Coffee & Chocolate Dipped Shortbread Hearts
- Bucks Fizz Cocktail Reception
- Your Choice of Three Sweet or Savoury Options from our Tasty Arrival Treats
- Milk & Cookies for your “little wedding guests”
- Four Course Menu with a choice in each course - includes Choice of two Starters, Choice of two Main Courses, Dessert Plate & Tea or Coffee
- Two glasses of wine per person with the meal
- One glass of Bubbly per person for the toast
- Bar Extension until 2.00am
- Evening Buffet – Tea or Coffee, Sandwiches, Cocktail Sausages and Southern Fried Chicken Tenders
- Complimentary stay in our Bridal Suite on your wedding night
- Two complimentary rooms for the wedding night



'Lets Get This Party Started' Package

€ 85 PER PERSON ALL INCLUSIVE



- Tea/Coffee & Chocolate Dipped Shortbread Hearts
- Kir Royal Cocktail Reception
- Your Choice of Four Sweet or Savoury Options from our Tasty Arrival Treats
- Giant Home-baked Cookies & Mini Ice Creams for your "little wedding guests"
- Five Course Menu with a choice in each course - includes Choice of two Starters, Choice of Soup or Sorbet, Choice of two Main Courses and Dessert Plate & Tea or Coffee
- Two glasses of wine per person with the meal
- One glass of Bubbly per person for the toast
- Bar Extension until 2.00am
- Evening Buffet to include; Platters of Mini Burgers served with a Selection of Relish & Sauces and Delicious Fish & Chip Cones
- Tayto Hampers – Irelands much loved Tayto Crisps served in our Rustic Picnic Hampers with Fresh White Bread & Butter for a perfect late night snack
- Bridal Suite complimentary for two nights
- Two complimentary rooms for the wedding night



Menu

STARTERS



Pistachio Encrusted Chicken Liver Pate

served with Warm Brioche & a Red Pepper and Tomato Chutney

Golden Crumbed O'Reilly's Goats Cheese

served with a Beetroot Panna Cotta and a Baby Leaf Salad

Golden Puff Pastry Vol-au-Vent

filled with Chicken, Mushroom & Leek in a rich White Wine Cream Sauce

Oak Smoked Salmon

with Boxty Potato Cake accompanied by a Baby Caper & Horseradish Dressing

Fresh Seafood Fish Cake

on a Bed of Baby Leeks served with a Prawn Veloute

Classical Chicken Caesar Salad

with Garlic Croutons, Bacon Lardons, Crisp Baby Gem Leaves & Homemade Cesar Dressing

Duck Leg Confit

drizzled on Bed of Wilted Baby Gem with a Honey & Balsamic Glaze

Duo of Clonakilty Black & White Pudding Spring Roll

served with a Sweet Chilli Jam and a Baby Leaf Salad

Slow Braised Pork Belly with a Gateau of Clonakilty Black Pudding & Goats Cheese

and an Aged Balsamic Reduction & a Local Stonewell Cider Apple Puree

**€2 supplement*

Roulade of Smoked Salmon

layers of Oak Smoked Salmon and Dill Infused Cream Cheese rolled in Baby Spinach Sponge

**€2 supplement*

Menu

SOUPS



Cream of Vegetable Soup

with a Chive Cream

Sweet Garden Pea with Shredded Ham Hock

& a Mint Cream

Mushroom & Thyme

Potato Leek & Baby Spinach

Roast Thai Butternut Squash

with a Coriander Cream

Oven Roasted Honey Glazed Parsnip & Tarragon

with Toasted Almonds

Roast Celeriac with Sautéed Forest Mushroom

& a Flat Leaf Parsley Cream

SORBETS



Champagne & Strawberry

Tropical & Passionfruit

Lemon & Raspberry Ripple

Supplement of €4.50 per person applies if you wish to add a Soup or Sorbet Course to any wedding package.

MAIN COURSES



Pepper Crusted Roast Prime Sirloin of Beef

served with Yorkshire Pudding and a Wild Mushroom Jus

Hand Carved Turkey & Ham

with a Butter Rich Dried Cranberry & Sage Stuffing & a Red Wine Jus

Roast Garlic & Rosemary Marinated Leg of Lamb

with an Apricot & Walnut Stuffing and served with a Mint Pea Croquette & rich Bordelaise Sauce

Pan Fried Supreme of Chicken

filled with Mushroom & Thyme Duxelle Served with a Smoked Pancetta Jus

Fillet of Hake on a Crisp Smoked Pancetta Rosti

with a Red Pepper & Lemon Balm Chardonnay Cream Sauce

Roast Fillet of Cod Fillet

topped with a Coriander & Chilli Crumble with a Roast Courgette & Basil Cream Sauce

Fillet of Salmon

marinated in Créole Spices served with a Coriander, Lime & Chardonnay Sauce

Grilled Fillets of Seabass

with a Sundried Tomato Pesto Butter served with a North Atlantic Prawn Sauce



MAIN COURSES



Chargrilled Centre Cut Fillet Steak

served with Pomme Anna & Portobello Mushroom and a Jameson Whiskey Sauce

Fillet of Monkfish

*filled with a Crab, Prawn & Soft Herb Mousse served with a
Baby Spinach & Pernod Veloute*

Crisp Half Soya Glazed Boneless Duck

served with an Orange & Sage Jus

Supplement of €5 per person applies to all dishes above.

Some Fish Dishes are Subject to availability in November, December & January.

VEGETARIAN OPTIONS



Aromatic Red Thai Vegetable Curry

served with a Wild Basmati Rice

Golden Puff Pastry Tart filled with Mediterranean Vegetables

topped with Blue Bell Falls Goats Cheese served with a Basil Dressing & Seasonal Leaves

Wild Mushroom, Butternut Squash & Baby Spinach Risotto

with Parmesan Cheese & Garlic Bread

Vegetarian Stir-Fry

with Sauteed Vegetable cooked in a Sweet Chilli & Soya Sauce



CHEFS DESSERT PLATE

Please select three of the following mini desserts:



Cappuccino Chocolate Cup

Pear & Caramel Bakewell Tart

Mini Pink & White Meringue Kisses

with Chantilly Cream & Strawberries

Lemon Meringue Cheesecake

Chocolate, Caramel Salted Tart

with Caramelised Pecan Nuts

White Chocolate & Raspberry Cheesecake

Lemon & Lime Posset

with Half-Moon Shortbreads

Warm Apple & Berry Crisp Cake

with Crème Anglais

Chocolate & Praline Mousse

Mini Lemon Meringue Pie

Petit Chocolate Éclair

Scoop of Vanilla Ice Cream

served in a Wafer Basket



TERMS & CONDITIONS



BOOKING DEPOSIT

A provisional booking will only be held for two weeks without a deposit. A deposit of €1000 is required to secure your booking. **A Further payment of €2000 is required 6 months in advance of your wedding date.** This deposit is non-refundable.

BOOKING PROCEDURE

Bookings can only be made by the Bride & Groom in person. They cannot be made or confirmed by any person other than the Bride or Groom. Bookings taken in error from a person other than the Bride & Groom will be deemed null & void and the hotels facilities will not be available for the date requested. Exceptions to this may only be made upon agreement in writing with the General Manager of the hotel.

CHANGE OF DATE

Change of date must be requested and if agreed, confirmed in writing by the Bride & Groom. In the event of an agreed change of date any deposits paid will be transferred to the new date.

PRIVATE KINGFISHER ROOM

For any wedding booked in the Kingfisher Private Dining Room (weddings of 50 people or less) a charge of €500 will apply.

ENTERTAINMENT

All music must cease on or before 2:00am as required by our dance licence.

BAR FACILITIES

It is the policy of the hotel to close bars on time. However, a residents bar is available at the discretion of the Duty Manager. The hotel applies a strict residents only policy.

COLLECTION OF ITEMS

All items delivered to or left at the hotel for your wedding reception must be collected 24 hours after the wedding reception. The hotel does not take any responsibility for items lost, stolen, misplaced, destroyed or damaged.

PAYMENT

It is company policy that your account be settled on or before departure. Payment must be made by cash, cheque with bankers card or bank draft. Unfortunately we cannot accept credit cards.

CANCELLATION OF EVENT

Your deposit is non-refundable
Should you cancel your wedding within 6 months a 25% charge of the total cost of the wedding will apply.

Should you cancel your wedding within 3 months a 50% charge of the total cost of the wedding will apply.

Should you cancel your wedding within 1 month a 100% charge of the total cost of the wedding will apply.

BAR EXTENSION

The bar will remain open until 2:00am subject to extension approval. Bar Extension application is included as part of our wedding packages. Provision of entertainment during drinking up time is prohibited.

All music must finish by 2:00am.

LEGISLATION ON UNDER AGE

There is now a general prohibition on persons under 18 from bars of licensed premises. There is however discretion to the licensee to admit a child under 15 in a bar until 9pm if accompanied by a parent or guardian. Persons aged 15 to 17 may only be allowed in the bar after 9pm until regular closing time if accompanied by a parent or guardian on the occasion of a private function at which a substantial meal is served.

ACCOMMODATION RATES

If you would like us to block book bedrooms for your guests, please let us know at the time of paying your deposit as bedrooms are not automatically held. All requests are subject to availability.

We will hold 20 bedrooms at the reduced wedding rate which includes full Irish Breakfast and use of the Leisure Centre.

Any rooms held over the 20 rooms held at the wedding rate will be at our normal rate - please check with reservations.

Each room held for wedding guests must be confirmed with a 50% deposit or a credit card number.

Any unnamed rooms will automatically be released 4 weeks in advance of the date of the wedding.

Special Weekend Package rates are available upon request.

FINAL ARRANGEMENTS

All final arrangements must be made with the hotel at least 4 weeks before the Wedding Day. Anticipated numbers should be given to the hotel 14 days prior to the day. Final numbers & table plan must be submitted to the hotel 48 hours in advance of the Wedding Day. **Final numbers will be the minimum numbers charged. Increases in your numbers will be charged accordingly.**

PRICE FLUCTUATIONS

Due to fluctuations in food costs, prices may be subject to change. As much notification as possible will be given. Should the rate of VAT increase, our package prices will need to be reviewed.







CARRIGALINE COURT

4* HOTEL & LEISURE CENTRE

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