



Platinum

WEDDING PACKAGE

Minimum Numbers
of 120 Guests

Terms & conditions apply

- Sparkling Wine Toast or a Drink of Choice
- Sparkling Wine Reception with Strawberries, Mojito Cocktails & Canapés for all Guests, Sweet Table
- Tea, Coffee & Mini Scones
- Champagne for Bride & Groom
- Chiavari Chairs, Candelabras, Flowers
- Complimentary Advance Menu Tasting for Two People
- Menu: Choice of 3 Starters, Soup/Sorbet Course, Choice of 4 Main Courses & Choice of 3 Desserts
- Wine Served During the Meal - 1 Glass & 3 Top Ups
- Evening Refreshments: Tea/Coffee, Sandwiches, Fish & Chips



Platinum

WEDDING PACKAGE

Sample Menu

Crispy Duck Spring Roll
Chilli & Coriander Dip

Golden Crispy Soft Brie
Wedge
Red Currant Jam

Organic Smoked Salmon
Crostini with Chive, Cream Cheese
& Trout Eggs



Homemade Vegetable Soup
Mango & Grapefruit Sorbet

10oz Dry Aged Hereford Sirloin Steak
Green Peppercorn Sauce

Springfort Signature Feather Blade Beef
Spring Onion Mashed Potato & Rich Gravy

Fillets of Sea Bass
Dauphinoise Potato & Tomato Salsa

Roast Supreme of Free Range Chicken
Parmienter Potato, Chorizo, Sundried Tomato
& Spinach

Served with a selection of Market Fresh
Vegetables & Potatoes

Choice of 3 Desserts

Freshly Brewed Tea /
Fine Roasted Coffee





Gold

WEDDING PACKAGE

Minimum Numbers
of 120 Guests

Terms & conditions apply

Sparkling Wine Reception with Strawberries, Mojito Cocktails & Canapés for all
Guests Tea, Coffee & Mini Scones
Champagne for Bride & Groom
Chiavari Chairs, Candelabras, Flowers
Complimentary Advance Menu Tasting for Two People
Menu: Choice of 3 Starters, Soup/Sorbet Course, Choice of 3 Main Courses & Choice of 3 Desserts
Wine Served During the Meal - 1 Glass & 3 Top Ups
Evening Refreshments: Tea/Coffee, Sandwiches, Fish & Chips

Gold



WEDDING PACKAGE

Sample Menu

Crispy Duck Spring Roll
Chilli & Coriander Dip

Golden Crispy Soft Brie Wedge
Red Currant Jam

Organic Smoked Salmon
Crostini with Chive, Cream Cheese & Trout Eggs



Homemade Vegetable Soup
Mango & Grapefruit Sorbet

Springfort Signature Feather Blade Beef
Spring Onion Mashed Potato & Rich Gravy

Fillets of Sea Bass
Dauphinoise Potato & Tomato Salsa

Roast Supreme of Free Range Chicken
Parmienter Potato, Chorizo, Sundried Tomato & Spinach

Served with a selection of Market Fresh Vegetables & Potatoes

Choice of 3 Desserts

Freshly Brewed Tea /
Fine Roasted Coffee





Silver

WEDDING PACKAGE

Minimum Numbers
of 120 Guests

Terms & conditions apply

Sparkling Wine Reception for all Guests (Upgrade to Cocktails & Beer for €5)

Tea, Coffee & Mini Scones

Champagne for Bride & Groom

Chiavari Chairs, Candelabras, Flowers

Complimentary Advance Menu Tasting for Two People

Menu: Choice of 2 Starters, Soup Course, Choice of 2 Main Courses & Dessert Plate

Wine Served During the Meal - 1 Glass & 2 Top Ups

Evening Refreshments: Tea/Coffee, Sandwiches, Chicken Goujons & Chips

Silver



WEDDING PACKAGE

Sample Menu

Golden Crispy Soft Brie
Wedge

Red Currant Jam

Black Pudding & Pork Belly

Apple Purée & Celeriac Remoulade



Homemade Vegetable Soup /
Sorbet

Springfort Signature Feather Blade Beef

Spring Onion Mashed Potato & Rich Gravy

Herb Crusted Fillet of Cod

Lyonnaise Potato

Served with a selection of Market Fresh
Vegetables & Potatoes

Springfort Hall Dessert
Tasting Plate

Freshly Brewed Tea /
Fine Roasted Coffee





Bronze

WEDDING PACKAGE

Minimum Numbers
of 120 Guests

Terms & conditions apply

Pimms Reception for all Guests

Tea, Coffee & Biscuits

Champagne for Bride & Groom

Chiavari Chairs, Candelabras, Flowers

Complimentary Advance Menu Tasting for Two People

Menu: 1 Starter, Soup Course, Choice of 2 Main Courses & Dessert Plate

Wine Served During the Meal - 1 Glass & 1 Top Up

Evening Refreshments: Tea / Coffee, Homemade Sandwiches & Cocktail Sausages



Bronze

WEDDING PACKAGE

Sample Menu

Golden Crispy Soft Brie
Wedge
Red Currant Jam



Homemade Vegetable Soup

Springfort Signature Feather Blade Beef
Spring Onion Mashed Potato & Rich Gravy

Herb Crusted Fillet of Cod
Lyonnaise Potato

Served with a selection of Market Fresh
Vegetables & Potatoes

Springfort Hall Dessert
Tasting Plate

Freshly Brewed Tea /
Fine Roasted Coffee





TERMS & CONDITIONS

The Bar Extension: A bar extension can be obtained by the hotel on your behalf and will be added to the final account at a costing €450.00 (which is the standard application charge as per licensing laws) This is subject to application and approval and will allow the function bar to remain open until 2.00am.

Provisional Bookings: A date may be held for a maximum of 14 days. If no confirmation is given the date will be released automatically.

Confirmation of Event: A deposit of €1,500 is required to confirm booking. Please note that the deposit is non-refundable in the event of a cancellation. A further non-refundable deposit of €1,500 is also required 3 months before the wedding.

Final Numbers & Table Plans: Anticipated numbers are to be given to the hotel 14 days in advance. Final numbers & table plan to be provided 72 hours in advance – this is the number that will be charged for on the day. Table plans should be typed and emailed to your wedding coordinator. Hand written table plans will not be accepted.





TERMS & CONDITIONS

Payment: All accounts are required to be settled on or before departure. Payment must be made by cash, credit card or bank draft. Cheques will be accepted no less than 5 working days before the event.

Change of Date: Notification of cancellation or change of date to be confirmed in writing. Any deposit paid will be transferable to the new date.

Guest Accommodation: Rooms can be reserved for the wedding party at our special rate. Any unnamed rooms will be released 6 weeks prior to the wedding. Should the wedding couple or bridal party guarantee any rooms then they will then responsible for payment of these rooms in the event of non-payment by the guest or a "no- show".

The Right to Refuse: The hotel reserves the right to refund a deposit in circumstances when a booking is made through a third party or under false pretences by prospective clients.





WEDDING PACKAGES

Platinum - €85 PER PERSON

Gold - €75 PER PERSON

Silver - €65 PER PERSON

Bronze - €55 PER PERSON

ALTERNATIVE STARTER OPTIONS



Classic Warm Chicken Caesar Salad

Smoked Pancetta, Lettuce, Caesar Dressing
& Garlic Croutons (1, 5, 7, 12)

Panko Coated Fish Cake

Garlic Aioli & Pickled Cucumber (1, 5, 7, 12, 13)

Organic Smoked Salmon

Crostini with Chive, Cream Cheese
& Trout Eggs (1, 5, 7, 12, 13)

Honeydew Melon Salad

Seasonal Fresh Fruit & Fruit Coulis

Crispy Duck Spring Roll

Chilli & Coriander Dip (1, 3, 4, 7)

Chicken & Mushroom Vol au Vent

Creamy Veloute Sauce in a Light Puff Pastry
(1, 5, 7, 14)

Golden Crispy Soft Brie Wedge

Red Currant Jam (1, 5, 7, 13, 14)

Black Pudding & Pork Belly

Apple Purée & Celeriac Remoulade (1, 7)

Chicken Liver & Smoked Bacon Pâté

Plum Sauce, Gherkins & Toasted Brioche (1, 5, 7, 13)



Sorbet Options

Champagne Sorbet

Lemon Sorbet

Mango & Passion Fruit Sorbet

Raspberry Sorbet

Soup Options

Country House Vegetable

French Onion Soup

Carrot & Coriander

Cream of Potato & Leek

Cream Mushroom & Chive

Smoked Pepper & Tomato





ALTERNATIVE MAIN COURSE OPTIONS

*Please Note Supplement Charges May Apply
Some Dishes are Subject to Market Price & Seasonality*

Roast Supreme of Free Range Chicken

Parmienter Potato, Chorizo, Sundried Tomato & Spinach (7, 9, 14)

Traditional Roast Stuffed Turkey & Honey Baked Ham

Thyme & Onion Stuffing, Roast Gravy (5, 7, 9, 14)

Herb Crusted Fillet of Cod

Lyonnaise Potato (5, 7, 12, 14)

Springfort Signature Feather Blade Beef

Spring Onion Mashed Potato & Rich Gravy (5, 9, 14)

Classic Salmon Darne

Hollandaise Sauce, Baby Spinach & Creamy Mashed Potato (1, 5, 12)

Roast Leg of Kerry Lamb

Herb Stuffing & Red Wine Jus (5, 7, 14)

Fillets of Sea Bass

Dauphinoise Potato & Tomato Salsa (5)

Atlantic Fillet of Hake

Seasonal Risotto & Beurre Blanc (5, 12, 14)

Roast Hereford Beef **Supplement Charge €1.50 pp*

Yorkshire Pudding & Duck Fat Roast Potatoes (1, 5, 7, 14)

10oz Dry Aged Hereford Sirloin Steak

**Supplement Charge €2.50 pp*

Green Peppercorn Sauce (5, 14)

Roast Fillet of Monkfish **Supplement Charge €3.50 pp*

Pea & Prawn Risotto (5, 12, 14)

Roast Rack of Kerry Lamb **Supplement Charge €3.50 pp*

Mustard, Herb Crust & Roast Pepper Jus (5, 7, 13, 14)

8oz Prime Irish Fillet Steak **Supplement Charge €4.50 pp*

Mushroom & Onion, Yorkshire Pudding, Pepper Sauce (1, 5, 7, 14)





ALTERNATIVE DESSERT OPTIONS

Please Note Supplement Charges May Apply for Substitution of Package



Country House Apple Crumble
Custard & Ice Cream (1, 5, 6, 7)

Passion Fruit Cheesecake (1, 5, 7)

Triple Chocolate Cheesecake (1, 5, 7)

**Raspberry & White Chocolate
Cheesecake** (1, 5, 7)

Strawberry Panna Cotta
Fruit Coulis & Shortbread Biscuit GF (5)

Sticky Toffee Pudding
Caramel Sauce & Ice Cream (1, 5, 7)

Flourless Chocolate Brownie
Chocolate Sauce & Ice Cream (1, 5, 6)

Fresh Fruit Pavlova (1, 5)



*All dishes are subject to change.
An updated list should be requested before your wedding*

Lemon Dessert Plate
Lemon Posset, Lemon Curd,
Lemon Cheesecake & Ice Cream (1, 5, 6, 7)

Chocolate Dessert Plate
Chocolate Mousse, Chocolate Brownie,
Profiteroles & Ice Cream (1, 5, 6, 7)

Chocolate Fondant
Berry Compote & Ice Cream (1, 5, 7)

Meringue Roulade
Berry Jam & Chantilly Cream (1, 5)



Allergens

1-Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products / 6-Tree Nuts / 7-Gluten / 8-Peanuts /
9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish / 13-Mustard / 14-Sulphites