CONGRATULATIONS ON YOUR



Engagement

May we take this opportunity to congratulate you both on your engagement and extend our very best wishes for your future together.

Here at Springfort Hall Country House Hotel we have over 30 years of experience in bringing dreams to life.

We are extremely proud of our numerous awards which stand testament to the fact that we strive to exceed all of your expectation.

We are unique when it comes to our high standards of service, culinary excellence, creativity and value.

We are here to take away the stress that can be involved in planning your big day.

So please, sit back, relax and leave it to us...

Springfort Hall Country House Hotel Team





Bottled Beer & Gin Table

Sparkling Wine Reception with Strawberries, 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

Minimum Numbers of 120 Guests

Terms & conditions apply





Minimum Numbers of 120 Guests

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Sparkling Wine Reception with Strawberries, 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





Minimum Numbers of 120 Guests

Terms & Conditions apply

Sparkling Wine Reception & Cocktails & 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 2 Starters, Soup Course, Choice of 2 Main Courses & 2 Desserts

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

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





Minimum Numbers of 120 Guests

Terms & Conditions apply

Prosecco 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 & 1 Dessert

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

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

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6	SPRINGFORT HALL country house hotel	
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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 €250.00 (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.

Civil Ceremony Set up: €350

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. Handwritten table plans will not be accepted.

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. All prices are subject to VAT. If there is a VAT change it will affect prices. If inflation rate is high, it will affect prices.

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.



TERMS & CONDITIONS

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 be 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.

Dining Room Hire: Number of guests under 50 there is a Dining Room Hire of €250.

Banquet Hall Hire: Number of guests under 50 there is a Banquet Hall Hire of €500.

ADDED EXTRAS

Bottled Beer & Gin Table – Supplement Charge of €4 applies to Silver / Gold / Bronze Package.

10oz Dry Aged Herford Sirloin Steak – Supplement Charge of €4.50 applies per Platinum / Gold / Silver / Bronze Package.

Roast Fillet of Monkfish - Supplement Charge of €4.50 applies per Platinum / Gold / Silver / Bronze Package.

Roast Rack of Kerry Lamb - Supplement Charge of €5.50 applies per Platinum / Gold / Silver /

Bronze Package.

Half of Roast Duck – Supplement Charge of €4.50 applies per Platinum / Gold / Silver / Bronze Package.





Based on minimum numbers 120+ Guests

PLATINUM - €95 per person

GOLD - €85 per person

SILVER - €75 per person

BRONZE - 65 per person



ALTERNATIVE STARTER OPTIONS

Chicken & Mushroom Vol au Vent Creamy Veloute Sauce in a Light Puff Pastry

Golden Fried French Brie Wedge Red Currant Jam (1, 5, 7, 13, 14)

Thai Fish Cake Soy & Ginger Glaze, Harissa Mayo

Honeydew Melon Salad Seasonal Fresh Fruit & Fruits Coulis

Classic Warm Chicken Caesar Salad Smoked Pancetta, Lettuce, Caesar Dressing & Garlic Croutons (1, 5, 7, 12, 13)

 $\begin{array}{c} \textbf{Duck Leg Confit} \\ \textbf{Pickled Beetroot Salad & Raspberry Vinaigrette} \\ \text{(9, 13, 14)} \end{array}$

Smoked Salmon Rosette Herbs & Capers Baby Potato Salad

Black Pudding & Pork Belly Apple Puree & Celeriac Remoulade (1, 7, 9, 13)

Soup Options

Country House Vegetable
Carrot & Coriander
Cream of Potato & Leek
Cream Mushroom & Chive
Tomato & Basil



Sorbet Options

Tropical Sorbet
Lemon Sorbet
Raspberry Sorbet

Canapes Options

Smoked Salmon Brown Bread
Chicken Madras
Chorizo & Sundried Tomato
Goat's Cheese, Red Onion
Marmalade
Fresh Fruit Skewers
Vegetable Skewers





ALTERNATIVE MAIN COURSE OPTIONS

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

Roast Supreme of Free Range Chicken Champ & Rich Gravy (4, 9, 14)

Fillet of Cod

Seasonal Risotto & Beurre Blanc (5, 7, 9, 12, 14)

Springfort Signature Feather Blade Beef Spring Onion Mashed Potato & Rich Gravy (4, 5, 9, 14)

Classic Salmon Darne Hollandaise Sauce & Creamy Mashed Potato (1, 5, 12)

Roast Leg of Kerry Lamb Herb & Onion Stuffing, Red Wine Jus (4, 5, 7, 9, 14)

Fillets of Sea Bass
Dauphinoise Potato & Tomato Salsa (5, 9, 12, 14)

Atlantic Fillet of Hake Lyonnaise Potato & Beurre Blanc (5, 9, 12, 14) Roast Stuffed Turkey & Baked Ham Thyme & Onion Stuffing, Roast Gravy (4, 5, 7, 9, 14)

10oz Dry Aged Hereford Sirloin Steak* Yorkshire Pudding stuffed with Onion & Mushrooms Green Peppercorn Sauce (4, 5, 7, 9, 14)

> Roast Fillet of Monkfish* Pea & Prawn Risotto (5, 9, 12, 14)

Roast Rack of Kerry Lamb*
Mustard, Herb Crust & Red Wine Jus (4, 5, 7, 9, 13, 14)

Half of Roast Duck* Herb & Red Onion Mash, Orange Jus (4, 5, 9, 14)





ALTERNATIVE DESSERT OPTIONS



Springfort Hall Dessert Plate Mini Meringue, Profiteroles, Lemon Curd Tartlet & Ice Cream

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

Mango & Passion Fruit Cheesecake Tropical Fruits Coulis & Chantilly Cream Sticky Toffee Pudding Caramel Sauce & Ice Cream

Flourless Chocolate Brownie Chocolate Sauce & Ice Cream

> Lemon Citrus Tart Vanilla Ice Cream

All dishes are subject to change. An updated list should be requested before your wedding tasting Chocolate Fondant Berry Compote, Chocolate Sauce & Ice Cream (1, 5, 7)

Pear & Almond Tart Custard & Ice Cream

Fresh Fruit Meringue Nest Fresh Cream & Fruits



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





Weddings are no longer a one-day event and nor should they be...

Why not extend that precious time with family and friends? Take the opportunity after your wedding to get together over good food or a drink or two and catch up properly.

It will be all over soon and the memories will last a lifetime...

BBO

PARTY OPTIONS

3 Course Meal

2 Course Meal €39 per person €32.50 per person 3 x Starters 2 x Main Courses 3 x Main Courses Dessert 3 x Desserts Tea/Coffee Tea/Coffee

BBQ PARTY OPTIONS

€32.50 per person	€37 per person
Burgers, Sausages, Baps	Steak or Fish
served with Baked Potatoes	served with Baked Potatoes
& Salads	& Salads
Choice of 2 Desserts	Choice of 2 Desserts
Tea & Coffee	Tea & Coffee

BBO

FINGER FOOD

€20 per person Selection of

Sandwiches Canapés Fingers of Desserts Tea & Coffee



SOME INSPIRATION & CREATION

We know the importance of making your wedding day unique to you both.

And it is the little things that can really make a big impact in this area.

From choosing the right music to enter the room for the first time as a married couple, to quirky favours and table plans; we have seen it all at Springfort Hall over the years!

And we can use our expertise and creativity to assist you in making this day an unforgettable one for you and your guests.

Springfort Hall Country House Hotel Team

