

Weddings at The Clanree Hotel

2020 / 2021

The Clanree Hotel

...Passionate about Weddings

This is one of the most exciting times of your life and we at the Clanree Hotel want to share that excitement with you.

We understand your choice of wedding venue is a huge decision, and that is why we want to make every wedding at the Clanree a truly beautiful and memorable occasion. The Clanree Hotel, Letterkenny is the premier wedding venue in county Donegal and the North West.

Your special day should be unique to you and reflect and compliment your personal preferences as the Bride and Groom. With this in mind we have designed our wedding brochure to offer you choices. Let our legendary service and hospitality provide the backdrop to your perfect day.

At the Clanree Hotel we are very proud of our reputation for hosting prestigious events each year and for being the Donegal hotel of choice for Brides & Grooms. The Clanree Hotel is designed to the very highest standard and this is reflected in the warmth and elegance of our banqueting suites. To compliment the beautiful surrounds, we offer a choice of the best local cuisine and an experienced banqueting team ensuring that we will deliver a day that will meet and exceed your expectations.

Our elegant banqueting suites can cater for wedding parties of any number up to 500 guests. Suites can seat up to 500 people. Whether you're wedding is large or small, our banqueting staff will ensure the smooth running from start to finish.

Congratulations to you both on your engagement and the team and I at the Clanree Hotel look forward to welcoming you to the Hotel in the near future.

Sincerely,

Michael Naughton

GENERAL MANAGER

Clanree Hotel, Conference & Leisure Centre



Compliments to you on your Wedding Day:

Together with the Wedding Package of your Choice, our Fabulous Package includes the following:

Guaranteed attention of the wedding team

Red carpet lit lantern arrival

Champagne reception on arrival for your Bridal party

Complimentary room hire of or banqueting suite

Fresh flower arrangement for the top table

Selection of cake stands & cake knife

Built in PA system & background music during the meal

Personalised wedding menus for each table

Extensive free car park for all your guests

Complimentary "second helpings" for all your guests

Use of our private garden and our fabulous staircase for stunning bridal photographs

50% reduction for children aged between 5yrs & 12yrs. Children under 5yrs are free of charge

Overnight accommodation for the bride & groom in our luxurious bridal suite

Reduced rate on a maximum of 15 guest bedrooms (*subject to availability*)

2 FREE bedrooms for your Bridal Party

1st Anniversary dinner for 2



Emerald Wedding Package

White Chaircovers with a choice of a Gold or Silver Sash
White Linen Napkins & Full Length Tablecloths
Choice of Table Centre Piece -
Candelabras, Crystal Globes or Tall Glass Vases with Fresh Lilies or Crystal Globes

ON ARRIVAL:

Tea, Coffee and Homemade Shortbread

SAMPLE MEAL

(Menu can be altered to suit your personal requirements)

Honeydew Melon

With Orange Twist, Kiwi, Strawberry and Droplets Of Raspberry And Mango Purée.

OR

Chef's Cream of Vegetable Soup

Served with a Crusty Bread Roll

Roast Breast of Local Turkey With Fresh Herb Stuffing, Honey Baked Ham.
With A Cranberry Compote

Served with a Selection of Seasonal Vegetables & Potatoes

Toffee & Malteser Pavalova

served with Fresh Dairy Cream

Freshly Brewed Tea Or Coffee

WINE- 1 Glasses of House Red /White Wine served with the Meal

EVENING FINGER BUFFET:

Selection of Freshly Cut Sandwiches

Cocktail Sausages

Tea Or Coffee

€44.00

Sapphire Wedding Package

White Chaircovers with a choice of a Gold or Silver Sash
White Linen Napkins & Full Length Tablecloths
Choice of Table Centre Piece -
Candelabras, Crystal Globes or Tall Glass Vases with Fresh Lilies or Crystal Globes

ON ARRIVAL:

Tea, Coffee and Homemade Shortbread

SAMPLE MEAL

(Menu can be altered to suit your personal requirements)

Honeydew Melon

With Orange Twist, Kiwi, Strawberry And Droplets Of Raspberry And Mango Purée.

Chef's Cream of Vegetable Soup

Served with a Crusty Bread Roll

Clanree Signature Roast Striploin Of Irish Angus Beef

Yorkshire pudding With A Rosemary and Red Wine Jus

OR

Roast Breast of Local Turkey With Fresh Herb Stuffing, Honey Baked Ham.

With A Cranberry Compote

Served with a Selection of Seasonal Vegetables & Potatoes

Apple Pie A La Mode

served with Fresh Dairy Cream

OR

Toffee & Malteser Pavlova

served with Fresh Dairy Cream

Freshly Brewed Tea Or Coffee

WINE- 2 Glasses of House Red /White Wine served with the Meal

EVENING FINGER BUFFET:

Selection of Freshly Cut Sandwiches

Cocktail Sausages

Tea Or Coffee

€51.00

Diamond Wedding Package

White Chaircovers with a choice of a Gold or Silver Sash
White Linen Napkins & Full Length Tablecloths
Choice of Table Centre Piece -
Candelabras, Crystal Globes or Tall Glass Vases with Fresh Lilies or Crystal Globes

ON ARRIVAL:

Tea, Coffee & Freshly Baked Scones, served with Dairy Fresh Cream & Strawberry Jam
Sparkling Wine with Chocolate Dipped Strawberries for all your guests

SAMPLE MEAL

(Menu can be altered to suit your personal requirements)

Traditional Egg Mayonnaise
Mixed Salad of Tomato, Cucumber, Red Onion With Mayonnaise Lightly Dusted With Smoked Paprika

OR

Classic Clanree Caesar Salad
Beautiful Baby Gems, Crispy Bacon Lardons, Herb Crotons, Shavings Of Parmesan. Tossed in a Rich Anchovy Dressing

Chef's Cream of Vegetable Soup
Served with a Crusty Bread Roll

Clanree Signature Roast Striploin Of Irish Angus Beef
Yorkshire pudding With A Rosemary and Red Wine Jus

OR

Roast Breast of Local Turkey With Fresh Herb Stuffing, Honey Baked Ham.
With A Cranberry Compote

Served with a Selection of Seasonal Vegetables & Potatoes

Chantilly Cream Filled Profiteroles
with Hot Chocolate Sauce and Fresh Dairy Cream

OR

Cheese Cake served with Fresh Dairy Cream
(Your Choice of Irish Cream Baileys, Lemon or Strawberry)

Freshly Brewed Tea Or Coffee

WINE- 2 Glasses of House Red /White Wine served with the Meal

EVENING BUFFET:

Selection of Freshly Cut Sandwiches
Cocktail Sausages
Chicken Goujons & Dips
Tea Or Coffee

€56.00

Platinum Wedding Package

White Chaircovers with a choice of a Gold or Silver Sash
White Linen Napkins & Full Length Tablecloths
Choice of Table Centre Piece -
Candelabras, Crystal Globes or Tall Glass Vases with Fresh Lilies or Crystal Globes
Live Music in McGettigan's Bar for Guests Arrival -

ON ARRIVAL:

Sparkling Wine with Chocolate Dipped Strawberries for all your guests,
Selection of Clanree Signature Wedding Canapés
Tea or Coffee

SAMPLE MEAL

(Menu can be altered to suit your personal requirements)

Chicken And Wild Mushroom Vol-au-Vents
White Wine Cream in Puff Pastry Case.

OR

Thai Fish Cake

Fish Cake Of Salmon And Cod Infused with Spring Onion, Lemongrass, Coriander, Saki.
Mixed Salad And Thai Dipping Sauce.

Chef's Cream of Vegetable Soup
Served with a Crusty Bread Roll

Clanree Signature Roast Striploin Of Irish Angus Beef
Yorkshire pudding With A Rosemary and Red Wine Jus

OR

Roast Breast of Local Turkey With Fresh Herb Stuffing, Honey Baked Ham.
With A Cranberry Compote

Served with a Selection of Seasonal Vegetables & Potatoes

Dark Chocolate Brownie
served with Chocolate Sauce and Vanilla Ice Cream

OR

Traditional Baked Alaska

Freshly Brewed Tea Or Coffee

WINE- 2 Glasses of House Red /White Wine served with the Meal

EVENING BUFFET:

Selection of Freshly Cut Sandwiches
Cocktail Sausages
Chicken Goujons & Dips
Spicy Potato Wedges
Mini Pastries
Tea Or Coffee

€63.00

Menu Alternatives

Your Personal Tailored Made Menu can be made from the Following:

To Start

Tartlet Of Smoked Chicken And Creamed Leek, *Dressed Leaf Salad, Balsamic Syrup, Cherry Tomatoes.*

Tartlet Of Roasted Vegetables and Goats Cheese, *Dressed Leaf Salad, Balsamic Syrup, Cherry Tomatoes*

Clanree Trio of Starters, *Melon Fan, Egg Mayonnaise & Baby Prawns with Maire Rose Sauce (NO SECOND CHOICE)*

Traditional Egg Mayonnaise, *Mixed Salad of Tomato, Cucumber, Red Onion with Mayonnaise Lightly Dusted With Smoked Paprika*

Honey Dew Melon, *with Orange Twist, Kiwi, Strawberry and Droplets Of Raspberry And Mango Purée.*

Classic Clanree Chicken Caesar Salad, *beautiful Baby Gems, Chicken, Crispy Bacon Lardons, Herb Crotons, Shavings Of Parmesan. Tossed in a Rich Anchovy Dressing.*

Cajun Chicken Salad, *warm Cajun Chicken, Mixed Leaves, Cherry Tomato, Crotons, Basil Pesto And A Garlic Aioli*

Breaded Garlic Mushrooms, *Garlic Aioli Dressed Leaves*

Thai Fish Cake, *Fish Cake Of Salmon And Cod Infused with Spring Onion, Lemongrass, Coriander, Saki, Mixed Salad and Thai Dipping Sauce.*

Chicken and Wild Mushroom Vol-au-Vents, *White Wine Cream in Puff Pastry Case.*

Prawn Cocktail *Mixed Leaves, Baby Prawns, Tangy Marierose Sauce, Wheaten Bread and Lemon (€2.00 Supplement)*

The Soup

Served with Fresh Crusty Rolls

Clanree Cream Of Vegetable

Tomato And Basil

Purée Of Potato And Leek

Cream Of Mushroom

Carrot and Coriander

Cream of Roast Chicken

Celeriac and Smoked Bacon Soup

Refreshing Sorbet Course

Why Not Clear Your Palate With One Of Our Refreshing Sorbets... €3.95

Champagne

Raspberry

Citrus Lemon

The Main Event

Roast Breast of Local Turkey With Fresh Herb Stuffing, **Honey Baked Ham** *with A Cranberry Compote.*

Clanree Signature Roast Striploin Of Irish Angus Beef, *Yorkshire pudding With A Rosemary and Red Wine Jus.*

10oz Irish Angus Sirloin Steak *with a Chive Duchess Potato and Black Peppercorn Sauce (€5.00 Supplement)*

Roast Chicken Crown, *Fresh Herb Stuffing, Glazed Ham and Pan Gravy.*

Grilled Supreme of Chicken *wild Mushroom Stuffing, Bacon Lardons with Brandy and Tarragon Jus*

Slow Roasted Irish Lamb Shank, *Cassoulet of Vegetables and Minty Lamb Sauce*

Searred Fillet Of Donegal Salmon, *with A White wine Cream Of Green Beans And Sun Blushed Tomatoes.*

Fillet Of Seabass, *wilted Greens And A Butter Beurre Blanc.*

Additional Menus Can Be Arranged On Request In A Meeting With Our Head Chef.

Our Vegetarian Options

Wild Mushroom and Green Pea Risotto

Moroccan Tagine with Scented Cous Cous (Vegan also).

Ghnocchi with Fresh Basil, Sundried tomato, Pine Nuts and shaved Parmesan

Sumptuous Homemade Desserts...

Chefs Medley Of Desserts (*No second choice available with this option*)

Raspberry & White Chocolate Ripple Cheesecake

Fresh Fruit Meringue Droplet

Banoffee Tartlet

OR CHOOSE TWO DESSERTS FROM THE BELOW SELECTION

Fresh Fruit OR Strawberry Meringue served with Fresh Dairy Cream

Cheese Cake (Your Choice of Baileys, Lemon or Strawberry, *Raspberry & White Chocolate Ripple*)

Dark Chocolate Brownie, Chocolate Sauce and Vanilla Ice Cream

Rhubarb or Apple Crumble With Sauce Analgise and Vanilla Ice-Cream

Chantilly Cream Filled Profiteroles with Hot Chocolate Sauce and Fresh Dairy Cream

Banoffee Pie with Crème Analgise & Fresh Dairy Cream

Homemade Sherry Fruit Trifle & Fresh Dairy Cream

Caramelised Lemon Tart & Fresh Dairy Cream

Toffee & Malteser Pavlova & Fresh Dairy Cream

Apple Pie A La Mode served with Vanilla Ice-cream

Traditional Baked Alaska

Includes Freshly Brewed Tea or Coffee

The Following Items may be added to your evening Buffet at an extra cost

Cocktail Sausages	€1.75
Sausage Rolls	€1.75
Mini Chicken Goujons	€1.75
Spicy Potato Wedges	€1.75
Filled Vol Au Vents	€1.75
Mini Quiche	€1.75
Mini Vegetable Spring Rolls	€1.75
Selection Mini Pastries	€1.75
Gourmet Hot Dogs with Caramelised Onions & Mustard	€4.25
12" Gourmet Pizza Party	€16.00 per pizza
- <i>Pre-Sliced And Served In The Middle Of Each Table To Share</i>	
Traditional Cod Goujons and Sleath Fries served in Individual Cones	€8.95

Vegetarian & Special Dietary Alternatives will be provided at no extra Charge. Requests should be made prior to your wedding day. Additional Buffet and Extra Items are based on a per person basis

ADDITIONAL “EXTRAS”

ARRIVAL RECEPTION

Glass of House Red & White Wine	€4.95
Bucks Fizz with Sparkling Wine	€5.95
Sparkling Wine with Chocolate Dipped Strawberries	€5.95
Champagne	€10.50
Hot Mulled Wine	€5.50
Clanree Signature Cocktail	€5.95
Brides Bowl Cocktail	€5.95
- <i>White Wine, Sparkling Wine, Fruits & Sugar</i>	
Buckets of Beer	22.00-
- <i>Bud, Corona & Heineken - 5 Bottles per bucket</i>	
A Selection of Irish Whiskeys	€4.75
Selection of Spirits	€4.75
- <i>Vodka, Gin & Whiskey,</i>	
Hot Whiskey Punch	€5.50
Kebab's	€4.95
- Chocolate and marshmallow Kebab	
- Strawberry & Chocolate Kebab	
- Tropical Summer Fruit Kebab	
Espresso of seasonal soup and freshly prepared sandwiches	€6.50
Selection of Wedding Canapés	€4.95

ENHANCE THE MEAL

Add an additional Starter/Dessert Choice	€ 3.50
Add an additional Main Course Choice	€ 3.50
Additional Glass of Wine	€ 2.50

Above prices are based on per person

ROOM DÉCOR AND ENTERTANMENT

Pre-Dinner Music in McGettigan's Bar	€240
Coloured Sash	€0.95 per sash
Centrepieces	from €7-€12
Fairylight Backdrop	€170
Fairylight Backdrop, Fairylight Entrance Curtain & Fairylight Table Cloth for top table	TBC

Clanree Hotel Wedding Terms & Conditions

1. Provisional Bookings will be held for 2 weeks after this time, provisional bookings will automatically released for resale. To confirm your wedding date a deposit of €1,000 is required, this deposit is **Non-Refundable and Non-Transferable**. Deposit payment is accepted as agreement to the Contract given (without signature).
2. An approximate number of guests attending your Wedding should be furnished when the original booking is made. Minimum numbers of 130 guests. Final Numbers must be advised within 2 days of the Wedding Reception. The Final Number is the minimum number of meals for which you will be invoiced. The Clanree Hotel must be made aware of any evening guests.
3. The Clanree Hotel is responsible for alcohol consumed on its premises. No alcoholic beverages other than that supplied by the Clanree Hotel is to be served or consumed on the premises. Any alcohol consumed by guests that has not been supplied by the Clanree Hotel will be confiscated and returned to guests upon departure.
4. All discounted rooms must be confirmed and named 6 weeks prior to the wedding, any unnamed rooms after this time will automatically be release for resale by the Clanree Hotel.
5. It is the policy of the Clanree Hotel that all speeches must be made after the meal is served.
6. All accounts must be settled prior to our departure from the Hotel.
7. In order for us to provide you with our high standard of service, the pre-arranged timings must be adhered to ensure the quality of food and service.
8. The Clanree Hotel will endeavour to assist guests with the storage of equipment, personal property, wedding cake etc. But accept no liability for any damage or loss, the Clanree Hotel will not accept responsibility for any goods consigned to the Clanree Hotel nor any of its staff in connection with any event.
9. In the event of a cancelation by the client a cancellation fee of 25% of the service booked will apply. Cancellations and/or amendments must be made in writing by both parties.
10. In the event of a wedding postponement the deposit may be transferred to another date within 1 year from the original date subject to availability.
11. The Clanree Hotel reserves the right to cancel or refund deposits in circumstances when a booking is made through a third party or under false pretences. Prospective clients must meet a member of management by appointment or prior to acceptance of the deposit.
12. The Clanree Hotel reserves the right to amend charges/costs of the product being supplied to the client in the event of changes in the rate of tax, introduction of a government levy, or as a result of unforeseen supplier increases due to the market demand and/or lack of supply of the requested products.

SIGNED BY WEDDING PARTY

SIGNED BY CLANREE HOTEL REPRESENTATIVE

Signed: _____

Signed: _____

Date: _____

Date: _____