



LOUGH *eske* CASTLE
— D O N E G A L —

WEDDING PACKAGES

Dear Guest,

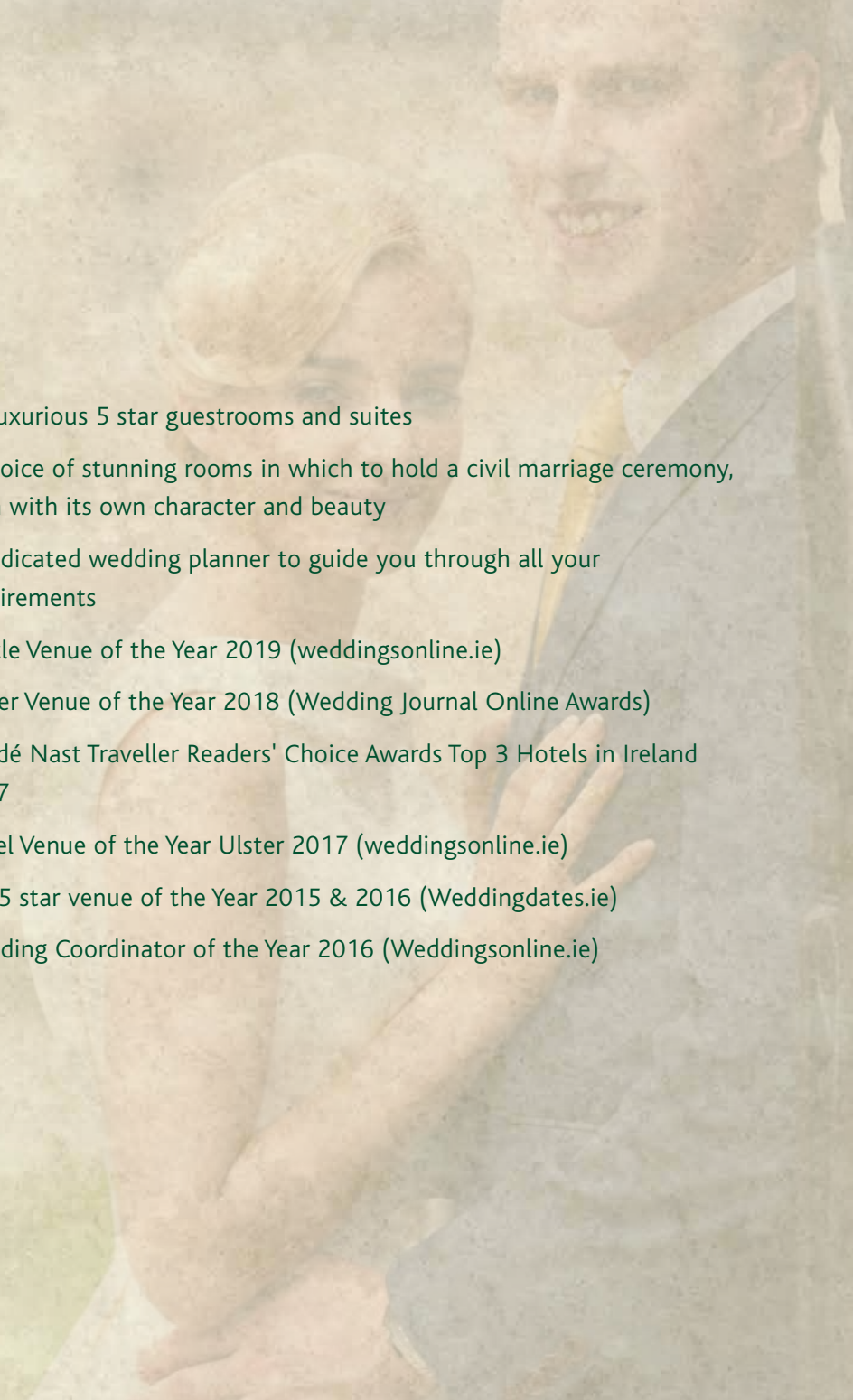
Firstly, may we congratulate you on your engagement and thank you for enquiring about holding your marriage celebration at Lough Eske Castle. This is one of the most exciting times of your life and at Lough Eske Castle we want to share that experience with you.

The Castle's experienced wedding team is here to help you plan every aspect of your special day down to the very last detail. We pride ourselves on our extremely high standards of service and our aim is to create the most memorable day of your life.

Lough Eske Castle is perfectly placed to host your special day:

- An enchanting, majestic, fairytale setting with plenty of opportunities to capture unique wedding photos
- Licensed to hold Civil Marriage Ceremonies
- Dining facilities that cater for up to 300 guests with food prepared by our award-winning Executive Chef
- 7 treatment rooms in our award-winning spa for pre and post wedding pampering

- 97 luxurious 5 star guestrooms and suites
- A choice of stunning rooms in which to hold a civil marriage ceremony, each with its own character and beauty
- A dedicated wedding planner to guide you through all your requirements
- Castle Venue of the Year 2019 (weddingsonline.ie)
- Ulster Venue of the Year 2018 (Wedding Journal Online Awards)
- Condé Nast Traveller Readers' Choice Awards Top 3 Hotels in Ireland 2017
- Hotel Venue of the Year Ulster 2017 (weddingsonline.ie)
- Top 5 star venue of the Year 2015 & 2016 (Weddingdates.ie)
- Wedding Coordinator of the Year 2016 (Weddingsonline.ie)



Wedding Package

LOUGH ESKE CASTLE WEDDING PACKAGE

Package Includes:

- Guaranteed One Wedding per Day
- Complimentary Menu Tasting for Wedding Couple for wedding of 60 guests and over
- Complimentary consultation with Spa to plan pre-wedding Beauty and Spa Treatments
- Hire of a suitable Dining Room for your Wedding Reception Dinner to accommodate your invited guests
- Red carpet welcome for the Wedding Couple
- A glass of Champagne for the Wedding Couple on arrival
- Complimentary Tea, Coffee and Biscuits based on a percentage of your guests on arrival
- Master of Ceremonies
- Personalised Stationery to include Table Plan and Souvenir Menu Cards
- Use of the beautifully landscaped gardens, forest and Castle, creating the perfect setting for your photographs
- Complimentary use of cake stand/knife and use of PA system for speeches
- A special accommodation rate for your guests per room, per night based on a maximum of 20 rooms for one night. Additional rooms may be contracted but must be booked for a minimum two night's stay basis.
- A room hire charge will apply for Civil Marriage Ceremonies



Canapé Reception

- Smoked Salmon Roulade on Brown Bread
- Cherry Tomato and Basil Mozzarella Caprese Skewer
- Crispy Chorizo Rolls, Smoked Paprika Aioli
- Sweet Potato and Feta Cheese Tartlet
- Crisp Mushroom Arancini, Truffle Aioli
- Goat Cheese and Sun Dried Tomato Cup
- Duck Rilette Crostini, Fig Jam
- Marinated Prawn, Mango and Chilli Dip
- Glazed Lamb Meatball Lollies, Rosemary and Garlic
- Grilled Beef Teriyaki Skewers
- Parmesan Cream Profiteroles, Hazelnut and Semi Dried Cherry Tomato
- Mini Vegetables Spring Rolls with Sweet Chilli Sauce
- Crisp Organic Falafels Lollies with Yogurt and Coriander Dip
- Crisp Asparagus and Ham in Pastry Fingers, Parmesan Dip
- Smoked Chicken and Brie Tartlet
- Goat Cheese, Grape and Pistachio Rocher

€4.00 per person per item

Please choose 3 options above for **€10 per person** or 5 options for **€15 per person**

All Food and Beverages are subject to Service Charge of 10%.



Pre-Dinner Drinks Receptions

ALCOHOLIC COCKTAILS

LOUGH ESKE 75

Fig Infused Gin, Lemon Juice, Simple syrup, topped with Prosecco

€9.00 per person

IRISH SMASH

Lemon Juice, Mint infused Simple Syrup, Irish whiskey

€8.00 per person

GIMLET

Gin, Simple Syrup, Lime juice

€7.00 per person

AVIATRIX

Gin, Luxado Marachino, Peach Snaps, Crème de Violette

€8.00 per person

NEGRONI

Gin, Vermouth, Campari

€9.00 per person

PEACH COSMO

Vodka, Peach Snaps, Cranberry Juice, Lime Juice

€7.00 per person

ALCOHOLIC COCKTAILS

MULLED WINE

Red Wine, Port Wine, a dash of Brandy, Fruit, Cinnamon and Cloves

€9.90 per person

SPARKLING WINE

Prosecco Costaross Vino Frizzante

€7.50 per person

CHAMPAGNE

Gremillet Brut Réserve, France

€16.00 per person

LONG DRINKS

Selection of Vodka, Gin and Campari with the traditional ingredients of Mixers and Orange Juice.

€8.50 per person

GIN BAR

Selection of Gin's, Tonic Water and Fresh Fruit

€9.50 per person (subject to types of gin)

NON-ALCOHOLIC COCKTAILS

SMOOTHIE OR FOREST FRUIT

Selection of Milkshakes of one or two flavours: Strawberry, Banana, Chocolate, Vanilla...

€5.50 per person

OLD FASHIONED PINK LEMONADE

Cranberry Juice, Lemon Juice, Simple Syrup & Sugar

€4.50 per person

TOWER SPECIAL

Fruit Juices with White Lemonade

€4.50 per person

BABY BELLINI

Peach Nectar & Chilled Sparkling Cider

€5.50 per person

NON-ALCOHOLIC MULLED WINE

Grape Juice, Lemon and Orange Wedges, Sugar, Cloves and Cinnamon sticks

€5.50 per person

HOUSE WINE €27.00

All Food and Beverages are subject to Service Charge of 10%.

Something Special

SEAFOOD RECEPTION

Marinated Tiger Prawn Tower

Donegal Smoked Salmon

House made Marinated Salmon

Irish Rock Oysters and Passion Fruit

Served with condiments:

Lemon, Onions, Capers, Horseradish, Shallot Vinegar

€19.50 per person

ROAST HEREFORD BEEF FILLET SANDWICH RECEPTION

Carved Fillet of Beef served with warm Brioche Buns Sliders

Served with condiments:

Caramelised Onion, Truffle Aioli, Wholegrain Mustard,

Dijon Mustard, Horseradish Mayo, Pickles

€18.00 per person

Minimum of 60 guests for the beef fillet station

ANTIPASTI RECEPTION

Antipasti selection

Roasted Red and Yellow Pepper

Broccoli, Ricotta Salata, Hazelnut and Cherry Tomato

Grilled Artichoke, Olive and Tomato

Roast Calamari Fennel, Citrus and Black Olive Salad

Mozzarella and Tomato Caprese

Bruschetta Corner

Toasted Ciabatta served with Olive Tapenade, Tomato, Parmesan, Basil Pesto

€16.50

CHEESE STATION

Selection of the best Irish Cheeses

Organic St Tola Goat Cheese served with Caramelised Onions

Organic Mossfield Cheese with Cumin served with Grapes

Cashel Blue Cheese served with Quince Jam

St Kevin Brie served with Cranberry Sauce

Selection of Breads and Crackers

€9.00 per person

All Food and Beverages are subject to Service Charge of 10%.

Something Sweet

Selection of Macaroons
Vanilla Panna Cotta, Raspberry
Chocolate and Caramel Tartlet
€2.50 per person per item

LOUGH ESKE CHOCOLATE FOUNTAIN

Includes Pineapple, Marshmallows, Strawberries & Chocolate Fudge
€250.00

LOUGH ESKE CANDY STATION

Pick n Mix, Bon Bons, Jellies, Boiled Sweets, Candy Chews
€250.00

DRY ICE EFFECT FOR DESSERT COURSE

Covers table in fog
Vanilla, Lemon and Cinnamon flavoured hot tea to pour over dry ice
€200.00

All Food and Beverages are subject to Service Charge of 10%.

The Four Masters Menu €65

STARTERS

Vol au Vent, Puff Pastry, Creamy Honey Roasted Ham
and Mushroom Velouté with Baby Leaves

Carpaccio of Beetroot, Thyme Flavoured Goat Cheese,
Rocket Pesto and Fresh Horseradish

Warm Tart of St Kevin's Brie and Caramelized
Onion, Balsamic Dressed Rocket Leaves

Smoked Salmon and Crepe Roulade, Cream Cheese,
Cucumber Carpaccio, Horseradish Dressing

Chicken and Sundried Tomato Galantine, Balsamic Dressed Endive, Truffle Aioli

SOUP

Cream of seasonal Vegetables with Herb Oil

Roast Vine Tomato and Bell Pepper Soup

Cream of Potato and Leek, White Truffle Oil

Cauliflower Soup with Toasted Almonds, Brown Butter

Roast Parsnip Soup, Curry Oil

SORBET (€5 Supplement)

Lemon Sorbet with Vanilla Jus

Strawberry Sorbet, Pink Pepper Corns

Green Apple Sorbet with Mint

MAIN COURSE

Fillet of Atlantic Cod, Crushed Baby Potatoes, Grilled
Asparagus, Tarragon Hollandaise

Inver Bay Salmon, Chateau Potato, Curried Leek and Crème
Fraiche Fondue, Roast Cherry Vine Tomato

Seared Sea Trout, Fondant Potato, Broccoli with Orange Butter, Saffron Sauce

Roast Hereford Sirloin of Beef, Pan Roast Gravy, Creamy
Mash Potato and Seasonal Vegetables

Char-grilled Hereford Sirloin, Red Wine Sauce,
Champ Potato and Seasonal Vegetables

Supreme of Cornfed Chicken, Onion Mash Potato Fine Beans and Cognac Sauce

Traditional Turkey and Ham, Sage and Onion Stuffing, Roasted
and Mash Potato, Seasonal Vegetables and Cranberry sauce

DESSERTS

Warm Sticky Toffee Pudding, Honeycomb Ice Cream, Toffee Sauce

Vanilla and Passion Fruit Panna Cotta, Mango Sorbet

Lough Eske Traditional Apple Pie with Vanilla Bourbon Ice Cream, Caramel Sauce

Lemon Meringue Tartlet, Raspberry Sorbet

Glazed Chocolate Mousse, Candy Pops and Chocolate Mint Ice Cream

Vanilla Crème Brulée, Fresh Berries, Almond snap

Strawberry and White Chocolate Pavlova, Vanilla and Peach Sauce

Assiette of Desserts

Mini Apple Crumbles, Glazed Chocolate Mousse, Pistachio Ice Cream

Tea or Coffee and Petits Fours

€65.00 per person + 10% Service Charge

Please select one starter, one soup, two main courses and one dessert

An Additional Course Supplement - €5.00 per person

All Food and Beverages are subject to Service Charge of 10%.

Basil Brooke Upgrade

STARTERS (€5 upgrade per item per person)

Smoked Salmon Tartar, Chive and Lemon Cream Cheese,
Matchstick Potatoes and Crispy Onions, Herb Salad

Crisp Crab Croquette, Mango Salsa, Balsamic Dressed Rocket Leaves

Tartlet of Goat Cheese, Asparagus and Sun Dried
Tomato, Basil Pesto, Balsamic Dressed Rocket

James McGeough's Air Dried Ham, Parmesan Custard,
Hazelnut and Semi Dried Tomato

Smoked Duck, Pecan and Pomegranate Salad, Baby Gems,
Pecorino Cheese, Orange and Crème Fraiche Dressing

Crisp Salmon and Cod Fish cakes, Cracked Pepper, Lemon
and Chive Aioli, Balsamic Dressed Endive

SOUP

Celeriac Velouté with Crispy Chorizo

Sweet Potato Soup with Curry and Coconut Drizzle

Butternut Squash Soup with Feta cheese

Cream of Sweetcorn with Toasted Caraway Seeds

White Onion and Parmesan Soup, Toasted Pine Nuts

OR

SORBET

Champagne Sorbet with Ginger Jus

Gin and Pink grapefruit Sorbet

Mango Sorbet with Lime Lemonade

MAIN COURSE (€8 upgrade per item per person)

Duo of Lamb, Roast Rack of Lamb and Braised Shoulder,
Gratin Potato, Rosemary and Garlic Sauce

Char-grilled Hereford Fillet Steak, Red Wine Sauce,
Champ Potato and Seasonal Vegetables

Roast Duck Breast, Anna Potato, Fine Beans, Green
Peppercorn and Armagnac Sauce

Roast Supreme of Organic Chicken, Mediterranean Vegetable Tower,
Crisp Confit of Chicken Leg, White Wine and Rosemary Sauce

Seared Fillet of Sea bass, Chateau Potatoes, Red
Pepper Fondue, Lemon Butter Sauce

Baked Medallions of Monkfish, Prawn risotto, Asparagus and Tomato Salsa

DESSERTS

White Chocolate Mousse Marquise, Apricot Gel, Lavender, Blackberry Sorbet
Vanilla and Passion Fruit Panna Cotta, Mango Sorbet
Lough Eske Traditional Apple Pie with Vanilla Bourbon Ice Cream, Caramel Sauce

Summer Berries Tartlet, Pistachio Mousseline and Cream of Nougat
Glazed Chocolate Mousse, Candy Pops and Chocolate Mint Ice Cream

Vanilla Crème Brulée, Fresh Berries, Almond snap

Assiette of Desserts

Mini Apple Crumbles, Seasonal Shooter, Glazed
Chocolate Mousse, Vanilla Ice Cream

Tea or Coffee and Petits Fours

**€8 upgrade for one main course or €12 to upgrade both main courses,
giving you a complimentary upgrade to Soups and Desserts + 10% Service Charge**

Please select one starter, one soup, two main course and one dessert

An Additional Course Supplement - €5.00 per person

All Food and Beverages are subject to Service Charge of 10%.

Vegetarian Wedding Menu

STARTER

Carpaccio of Beetroot, Thyme Honey Flavoured Goat Cheese, Rocket Pesto and Fresh Horseradish
Cashel Blue Cheese, Potato Scone, Green and Yellow Courgette, Black Olive Vinaigrette
Carpaccio of Grilled Vegetables, Rocket Salad and Sun Dried Tomato Pesto, Shaved Parmesan
Roast Cauliflower Salad, Shaved Fennel, Shallot, Chick Pea & Rocket and Lemon Dressing (vegan)

SOUP

Cream of Seasonal Vegetables with Herb Oil
Roast Vine Tomato and Bell Pepper Soup
Cream of Broccoli, Peanut Oil

MAIN COURSE

Creamy Arborio Risotto, Basil Pesto, Sautéed Spinach and Champagne Sauce
Gortnamona Goat Cheese Strudel, Grilled Asparagus and Cherry Tomatoes
Stir Fry and Soba Noodles, Soy Sauce
Vegetable Chickpea Curry, Roast Vegetable Tikka Masala, Pilaf Rice, Spiced Mango Salad and Warm Buttered Naan (vegan)

All main courses are served with vegetables and potatoes
Vegetarian Menus are charged at the main package rate that you choose
Please select one starter, one soup, one main course
An Additional Course Supplement - €5.00 per person

€65.00 per person + 10% Service Charge

Please select one starter, one soup, two main courses and one dessert
An Additional Course Supplement - €5.00 per person
All Food and Beverages are subject to Service Charge of 10%.

Children's Wedding Menu

MAIN COURSE

Steamed Salmon with New Potatoes and Green Beans
Roast Breast of Chicken with New Potatoes and Peas
Lightly Battered Goujons of Fish, French Fries and Beans
Hamburger, French Fries and Coleslaw
Chicken Goujons with Salad and Fries

DESSERTS

Banana Split Chocolate Sauce
Strawberry Trifle
Chocolate Mousse
Fresh Fruit Salad
Jelly and Ice Cream

€18.00 per child

This menu is available for children aged 3-12 years
Children under 3 are free of charge
All food & beverage are subject to a 10% service charge.

Evening Buffet Options

Vegetable Spring Rolls

Baked Sausage Rolls

Cocktail Sausages

Salsa and Nachos, Avocado and Sour Cream

Fish and Chips in Newspaper

Chicken Goujons and Chips

Curry Chips/Garlic Chips/Cheesy Chips

Potato Wedges with Sweet Chilli Sauce & Sour Cream

Beef and Cheese Brioche Sliders

Steak and Guinness Stew Served in a Cup

Selection of Wraps

Assortment of Sandwiches

Buffalo Chicken Wings

Chef's Choice of Mini Pizzas

Choice of two dishes - €9 per person

Choice of three dishes - €12 per person

Each additional dish €4 extra per person

Pre & Post Wedding Menu

BBQ MENU

A Selection of Two Homemade Salads

Freshly Baked Breads

Homemade Sauces and Dips

House Ground Mini Burgers

Thyme and Garlic Marinated Chicken Breast

Italian Sausages

Vegetable Skewers

Homemade Apple and Vanilla Crumble

Tea/ Coffee

€30 per person

FORK AND KNIFE

(Minimum of 30 Guest's is required)

Prime Irish Beef Stroganoff with Rice or Penne Pasta

Sea food Pasta with Spinach, Sun Dried Tomatoes, and Basil

Homemade Beef, Chicken or Vegetable Curry with Basmati Rice or Chips

Fried Rice with Chicken, Egg, Peas and Chinese Cabbage

Homemade Vegetable or Beef Lasagne with Béchamel

DESSERT BUFFET

Homemade Apple Pie with Custard

Hot and Sticky Toffee Pudding with Toffee Sauce

Chocolate Brownie and Ice Cream

Strawberry Cheesecake

€25 per person for two Fork and Knife options and one Dessert

Freshly Brewed Organic Coffee and a Selection of Herbal Teas

All Food and Beverages are subject to Service Charge of 10%.

Notes



