



DRUIDS  GLEN

HOTEL & GOLF RESORT

# DRUIDS GLEN

## HOTEL & GOLF RESORT

Congratulations on your engagement. We are delighted that you are considering Druids Glen Hotel & Golf Resort for your forthcoming wedding celebration.

Our idyllic setting provides a beautiful backdrop for a memorable day. Your wedding celebration is made extra special at Druids Glen because we understand that every couple's wish list is different. Whether you intend to have an extravagant wedding or a small intimate gathering of those closest to you, our dedicated wedding co-ordinator and banqueting team provide an excellent personal service.

We offer the following to you with our compliments:

- One wedding per day guarantee
- Personal services of our dedicated wedding co-ordinator
- Travel on our unique wedding buggy to access memorable photo opportunities on the resort
- Complimentary overnight accommodation for the wedding couple in one of our Wedding Suites with complimentary chocolates & a bottle of champagne
- Two deluxe rooms complimentary to allocate as you wish (minimum numbers 80 guests+ apply)
- Discounted accommodation rate inclusive of breakfast for your wedding guests
- Complimentary parking
- Complimentary menu tasting for the wedding couple prior to your wedding day
- Complimentary B&B x 1 Night on your first wedding anniversary
- Cake knife and stand
- Personalised menu cards and table plan
- Complimentary two ball on Druids Heath golf course
- Three month's complimentary membership of Druids Glen Health Club for the wedding couple prior to your wedding date

If you have any further questions, or wish to arrange an appointment, please do not hesitate to contact our Wedding Co-ordinator directly on +353 1 287 0811 or email [Nessa.Kearney@druidsglenresort.com](mailto:Nessa.Kearney@druidsglenresort.com).





## **Druids Glen Wedding Package**

### **Arrival Reception**

Red carpet on arrival with champagne for the wedding couple  
A glass of bubbles per person on arrival  
Freshly Brewed Tea & Druids Glen Blend Coffee with homemade cookies

### **Wedding Meal**

Five course dinner including

One starter  
One soup or sorbet  
Choice of two main courses  
One dessert  
Tea or Coffee and chocolates

Half bottle of house wine per person during meal

### **Evening Reception**

Selection of Sandwiches  
Freshly Brewed Tea & Druids Glen Blend Coffee

### **Ballroom Setting**

Chiavari chairs, table setting with candelabras and/or 3 separate candles, tealights, menu card and table plan

### **Package Price 2025**

€132 per person Saturday  
€126 per person Friday  
€120 per person Monday – Thursday (minimum 50 guests+ apply)

Friday price (€126) also applies to Saturdays in January, February, March & November

Saturday price (€132) also applies from 26th December 2025 – 2nd January 2026 inclusive and over Bank Holiday Weekends.





## Druids Glen Wedding Menus

Our team of chefs have designed our wedding menu selector, packed full of culinary delights.

Choose one starter, one soup or sorbet, two main courses, one dessert.

### Starters

#### Select one option

**Glendalough gin and beetroot cured Clare Island salmon**  
citrus, roasted beets and honey mustard dressing

**St Tola's goats cheese mousse**  
compressed watermelon and Connemara air dried ham with black olive crisp

**Ham hock and cornichon terrine**  
piccalilli, truffled watercress with warm baby brioche

**Tasting plate of Irish salmon**  
smoked, poached and potted rilette with sauce gribiche

**Crisp Irish pork belly**  
Tornafulla black pudding croquette with burnt apple purée

**Warm tartlet of smoked Knockanore cheese and sun ripened tomatoes**  
topped with hollandaise

**Roulade of smoked chicken and foie gras**  
plum and apple chutney, warm sourdough

**Salad of heirloom tomatoes and sheep's cheese**  
bitter endive with roasted beets

**Rilette of Irish duck**  
hoi sin pickled vegetables and roast plum dressing

### Soup and Sorbets

#### Select either one soup or one sorbet option

Cream of woodland mushroom soup, truffle oil  
Celeriac and walnut soup, Cashel blue cheese  
Roast butternut soup, cumin cream  
Roast plum tomatoes and red pepper soup, five spice cream  
Split pea and ham hock soup, mint cream  
Champagne sorbet  
Raspberry and gin sorbet  
Mango and passionfruit sorbet  
Citrus sorbet



## **Main Courses**

### **Select two options**

All main courses are accompanied with fondant potatoes & seasonal vegetable bundle

#### **8oz Sirloin of Irish Beef**

Yorkshire pudding with claret jus

#### **Pan-fried 7oz fillet of Irish beef**

confit shallot and pink peppercorn jus

#### **Baked fillet of Clare Island salmon**

mussel and chive butter sauce

#### **Pan-fried fillet of Kilmore Quay cod**

steamed samphire, nutty butter and caper sauce

#### **Pan-fried fillet of seabass**

ratatouille and lobster bisque

#### **Seared 10oz sirloin steak**

red onion marmalade, béarnaise and bordelaise sauce

#### **Cannon of Wicklow lamb**

minted pea potato cake, heritage carrot puree  
(seasonal and subject to a supplement)

#### **Roast venison**

braised red cabbage with juniper bitter chocolate sauce  
(seasonal and subject to a supplement)

#### **Baked fillet of Goatsbridge Trout**

lemon and lime infused beurre blanc

#### **Roast Breast of Glin Valley chicken**

shallot mushroom and tarragon cream sauce

## **Desserts**

### **Select one option**

Dessert trio, vanilla panna cotta, mango and passionfruit cheesecake and coconut ice-cream

White and dark chocolate gâteau opera, strawberry ice-cream

Lemon meringue tart, raspberry sorbet

Apricot and chocolate sachertorte

Classic tiramisu

Warm pear and apple crumble, vanilla ice-cream

Chocolate and almond torte, white chocolate ice-cream

Whiskey bread and butter pudding

Banoffee pie

Pineapple Pavlova, mango sorbet





## Enhancements for your Special Day

### Special Drinks and Menu Options

Enhance your drinks reception with a choice of one of our seasonal beverages with options including: Dressed Pimms, Mulled Wine, Hot Apple Cider and Kir Royale. Upgrade your menu selection with additional items such as gourmet canapés or food for your evening reception.

### Arrival Reception

#### Canapés

€12.50 per person (3 pieces)

#### Choose three options

- Caramelised Onion and Blue Cheese Tart
- Salmon Rillettes with Avocado Purée
- Kilmore Quay Smoked Salmon Blini with Soured Cream and Caviar
- Smoked Haddock and Gruyère Quiche
- Roast Beef with Horseradish Mayonnaise and Cornichons
- Little Chicken Kebabs
- Duck Egg and Cress Sandwich on Rye Bread with Scallion
- Ham Hock Terrine with Pea Mayonnaise
- Goats Cheese Tart with Pomegranate

### Evening Food Selection

price per person

with Freshly Brewed Tea & Druids Glen Blend Coffee

Free Range Mini Pork and Leek Sausages

€6.00

Hot and Sticky Chicken Wings

€8.00

Homemade Pizzas - Tomato and Buffalo Mozzarella or Pepperoni and Caramelised Onion

€8.50

Bacon Butties

€7.00

Fish 'n' Chip Cones

€8.00

### Irish Artisan & Farmhouse Cheese Board €65 per table

Selection of Artisan Irish cheeses, Smoked Knockanore, Cooleeney, Cashel Blue, Hempenstall's Wicklow Gold  
Served with Druids Tomato Chutney, Grapes & Crackers





## Pre and Post Wedding Day Celebrations

### How to make the best day even better

We are delighted to offer enhancements for the day before and the day after your big day which can help add some extra special touches to an already wonderful occasion.

A pre-wedding day celebration is a wonderful way for your guests to get to know each other putting everyone at ease ahead of the big day or a more intimate affair for just close friends and family.

Post-wedding day celebrations are an ideal way to relax and enjoy every moment, sharing memories and reliving moments from your big day.

Why not relax and spend another day at Druids Glen Hotel & Golf Resort.

### The Spa

Step into the boutique Spa and you will be entering an effortless cocoon of calm delivered by our specialised team of male and female therapists, with a range of treatments to choose from. Once your treatment ends unwind further in the relaxation room complete with refreshments and reading materials, or just snuggle up and enjoy the peaceful atmosphere.

### Golf

Druids Glen and Druids Heath offer varied play over equally exhilarating landscapes  
Two championship courses, one esteemed history.

### Afternoon Tea

The perfect way to treat yourself pre or post wedding day  
with your close friends and family from €42.00 per person.

**Beer Buckets @ €62 (10 pax )**  
**Craft Beer Buckets @ €82 (10 pax )**  
**House Red & White Wine @ €33 per bottle**  
**Non Alcoholic Cocktails @ €9.50pp**

**Hugo Spritz @ €14.50pp**  
**Gin Spritz @ €14.50pp**  
**Pornstar Martini @ €17.50pp**  
**Druids Old Fashion @ €14.50pp**



## **Barbeque**

**€50 per person**

(minimum numbers of 25 people)

### **Choice of 3 Mains**

Slow cooked Texas style brisket, bourbon BBQ sauce  
Grilled Irish pork cutlet on the bone, vin du vin spices  
Irish beef burger, Monterey jack and chipotle mayo  
Chilli marinated chicken brochette, satay sauce  
Blackened Cajun fish tacos, slaw and Pico de Gallo  
Grilled fresh mackerel, fennel and apple slaw  
Grilled lamb koftas, tikka masala sauce  
Grilled Artisan pork sausages, caramelised apple sauce  
Grilled Sirloin steak, bourbon sauce \*  
Zucchini and aubergine kebabs, sauce vierge  
Tiger prawn kebabs, garlic aioli

### **Choice of 3 Salads**

Creamy celeriac and wholegrain mustard remoulade  
Tender stem broccoli, feta cheese, oak leaf lettuce and pomegranate salad  
Citrus quinoa, roasted butternut, roast red peppers, basil dressing  
Plum tomatoes, spring onion, goats cheese salad  
Tossed green salad, cucumber and bell pepper, lemon dressing  
Harissa infused couscous, chickpeas and golden raisins  
Pasta salad, roast Mediterranean vegetables and pesto  
German potatoes salad, speck and Dijon mustard  
House slaw, citrus mayonnaise  
Baked potato, chive sour cream

### **Choice of 2 Desserts**

Lemon meringue tart, bitter raspberry coulis  
Seasonal fruit skewers  
Chocolate and hazelnut tart  
Wexford strawberry cookie jar  
Summer berry tart, fresh pastry cream  
Bailys and chocolate mousse, honeycomb

*\*€5 supplement*





## Buffet Menus

Choice of 3 salads | 2 mains | 1 dessert €43.00 per person  
Choice of 4 salads | 3 mains | 2 desserts €50.00 per person

### Salads

House slaw, lemon mayonnaise  
New potato salad, wholegrain mustard dressing, crisp bacon  
5 bean salad, roasted red pepper, citrus dressing  
Niçoise salad, flaked tuna and anchovy  
Baked butternut squash, pumpkin seeds and balsamic vinegar  
Spicy Szechwan noodle salad  
Celeriac and wholegrain mustard remoulade  
Fattoush with crisp pitta  
Couscous with roasted Mediterranean vegetables  
Plum tomato salad, bocconcini mozzarella

### Mains

Braised daube of Irish beef bourguignon, champ mash  
Grilled supreme of chicken, wild mushroom, tarragon cream  
Pan fried fillet of Clare Island salmon,  
steamed new potato, saffron butter sauce  
Baked seafood Mornay, Gruyère mash potato  
Traditional Irish stew, pearl barley  
Chicken Rogan Josh, steamed basmati rice  
Roast fillet of Atlantic cod, herb mash, caper beurre noisette  
Chargrilled pork chop 'on the bone', braised red cabbage, apple purée  
Braised lamb tagine, harissa and apricot couscous  
Baked aubergine and St Tola goats cheese moussaka  
Coq au vin, free range chicken  
braised in red wine silver skin onions and bacon  
Spinach and ricotta gnocchi, wild mushrooms, parmesan and basil  
Butternut squash and sweet potato curry, basmati rice  
Confit duck leg, white bean and tomato cassoulet

### Accompaniments

panache of steamed seasonal vegetables and baby potatoes in parsley butter.

### Desserts

Apple and pecan crumble  
Tart au citron with Italian meringue  
Rich chocolate opera cake  
Banoffee pie  
New York style hazelnut chocolate brownie  
Wexford berry cheesecake  
Mango and passionfruit cheesecake  
Apple and cinnamon strudel  
Classic Italian tiramisu  
Warm sticky toffee pudding, bitter orange anglaise  
Pear and almond tart

Freshly Brewed Tea & Druids Glen Blend Coffee



## **Light Lunch Menu Options**

**€24.50 per person**

*(includes Chef's Soup of the Day)*

### **Choose 5 options per serving**

House cured beef brisket, wholegrain mustard and celeriac remoulade, whole wheat sub  
Baked Croque monsieur, Limerick ham, Wexford cheddar and béchamel, warm ciabatta  
Tuna and chipotle mayo and Pico de gallo, spinach wrap  
Hoi sin duck and cucumber, tomato wrap  
Traditional egg and scallion mayonnaise, Waterford blaa  
Grilled eggplant and halloumi cheese, rosemary focaccia  
Roast sirloin of beef, fresh horseradish, wholemeal bloomer  
Curried chicken mayonnaise, crisp baby gem, roti wrap  
Roast Mediterranean vegetables, buffalo mozzarella, olive flaguette  
McKenna's smoked salmon and cream cheese, poppy seed bagel  
Poached salmon and crème fraîche rilette, Guinness bread  
Baked Limerick ham, mustard aioli, wholemeal blaa  
BBQ pulled pork, house slaw, rocket, pitta bread  
Poached chicken breast, crisp baby gem, parmesan wrap

### **Add a selection of 3 salads**

**€12.50 per person**

House slaw, lemon mayonnaise  
New potato salad, wholegrain mustard dressing, crisp bacon  
5 bean salad, roasted red peppers, citrus dressing  
Niçoise salad, flaked tuna and anchovy  
Baked butternut squash, pumpkin seeds and balsamic vinegar  
Spicy Szechwan noodle salad  
Celeriac remoulade, wholegrain mustard  
Fattoush salad  
Mediterranean couscous salad with roasted vegetables  
Plum tomato and bocconcini mozzarella salad





## Civil Ceremonies & Civil Partnerships

Druids Glen Hotel & Golf Resort is fully licensed to host civil ceremonies and civil partnerships and has become a popular venue to host your wedding in Wicklow.

The James Joyce Ballroom is ideal for indoor ceremonies of up to 250 guests, dressed with chivari chairs, traditional red carpet and silver lanterns, creating a warm and elegant ambience for your civil ceremony. Druids Glen Hotel & Golf Resort also offers a beautiful outdoor wedding ceremony space, 'The Woodland', giving couples the option to say their "I Do's" in the perfect outdoor setting. After the ceremony couples will host their reception in the James Joyce Ballroom.

For more information on weddings at Druids Glen please contact our Wedding Co-ordinator Nessa Kearney, 01 2870811 or [nessa.kearney@druidsglenresort.com](mailto:nessa.kearney@druidsglenresort.com).

### The Marriage Notification Process

You must contact the Health Services Executive Civil Registration Office directly to make an appointment and to advise them of your intention to marry. Three month's notification is required and for further details, please contact Registration Office direct on 01 8638219 or visit [www.groireland.ie/getting\\_married](http://www.groireland.ie/getting_married). This applies to all marriages, whether solemnised by a Registrar or according to religious rites and ceremonies.

At your meeting with the Registrar you and your intended will be asked for the following:

- Full evidence of your name
- Full home address
- Date of Birth
- Marital Status
- Nationality
- Passports as your ID
- PPS numbers
- Details of the marriage i.e. Civil or Religious ceremony
- Intended date of your marriage
- Names and Date of Births of your witnesses
- Venue Details

The Registrar will advise if any official documentation is required and will discuss all details relating to your service with you directly. Please note that the Hotel is not involved in this process.

Civil Ceremonies booked through the HSE can only take place from Monday to Friday. An alternative option, which is more flexible, is a non-denominational wedding ceremony which can be conducted 7 days a week. For further information, please contact Spiritual Ceremony on 086 2657171 or Miriam Fitzgerald on 087 7737343 the Humanist Association on 086 3848940 or Romy McAuley on 087 6622306.

Ceremony Options indoors in the James Joyce Ballroom or outdoors in 'The Woodland', weather dependant incurs a charge of €500

