



GARRYVOE  
HOTEL ★★★★★



WEDDING SELECTION 2018



GRAND PRIX



## The Wedding Package with our Compliments

- ❖ Red Carpet Welcome.
- ❖ An experienced Wedding Manager to advise you and ensure that your preparations and Reception run smoothly.
- ❖ Personalised menus, fresh flowers, candelabras and linen napkins.
- ❖ All our Garryvoe Chefs and front of house staff understand and appreciate that we are all individuals with individual needs. As such, we are passionate about providing delicious and creative dining alternatives for guests with particular dietary requirements. Whether it be a gluten intolerance (coeliac), dairy or nut allergy, sugar sensitivity, vegan or vegetarian ... just tell us your needs and we will offer sure-to-delight and imaginative alternatives.
- ❖ Use of the Health Club.
- ❖ Full use of Audio-Visual equipment for speeches.
- ❖ Choice of cake stands and cake knife provided.
- ❖ Complimentary overnight accommodation with Champagne for Bride & Groom.
- ❖ Complimentary Tea, Coffee & Biscuits arrival reception.
- ❖ Special Accommodation rates for your guests, including Full Irish Breakfast.
- ❖ If your Wedding Reception is booked in January, February or November and the rest of the Year Monday to Thursday, excluding Bank Holidays and New Year's Eve you can avail of a 10% discount off your dinner food bill.
- ❖ If there is anything we can do to help to make your day more memorable please don't hesitate to ask us.
- ❖ Situated on 5 miles of beautiful sandy beach, we are an environmentally conscious hotel with the Green Hospitality Award Scheme, EPA recognised. If you wish to know more about our goals and objectives or having a more environmentally conscious wedding we would be glad to discuss them with you.
- ❖ We support where possible, local producers by designing our menus and offerings around the best of local produce with particular emphasis on quality, freshness, and seasonality. Example of local producers we use regularly are: Ballycotton Seafood, Midleton Eggs, Ballyburden Meats, Carrig Foods, O'Farrell Meats, The Village Grocer, Cormac O'Connor & Sons.
- ❖ Special Rate for Health Club Membership.

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*The following are suggested menus that have been created by our Head Chef. Should you prefer to suit your own individual tastes we have included the À La Carte menu for your consideration.*

**Menu A**

Puff Pastry Case with Chicken & Mushroom in a Creamy White Wine Velouté Sauce

Cream of Leek & Potato Soup with Thyme

Slow Roasted Turkey Crown with Chestnut & Sage Bread Stuffing, Glazed Home-Cooked Ham, Pigs in Blanket & Rich Roast Gravy

or  
Roasted Salmon Supreme with Spring Onion & Mustard Crushed Potato, Caper & Shrimp Butter

Rich Chocolate Roulade with Cream & a Forest Fruit Compote

Freshly Brewed Fair-Trade Tea or Coffee

€54.00

**Menu B**

Lightly Spiced Cajun Chicken Salad with Garlic Croutons, Crispy Bacon, Caesar Dressing & Parmesan Shavings

or  
Ballycotton Haddock in a Golden Crumb with Sauté Peas & Pearl Onions, Lemon Mayonnaise, Micro Cress

Cream of Seasonal Vegetable Soup

Pepper Roasted Prime Sirloin of Irish Beef with Carrot & Thyme Potato Rösti, Sauce Chasseur

or  
Pan-Seared Hake Fillet with Sautéed Savoy Cabbage & Samphire, Chive Potato Purée, Chardonnay Velouté

Baked Rhubarb & Apple Oat Crumble Tart with Vanilla Custard & Ice-Cream

or  
White Chocolate & Raspberry Trifle with Chantilly Cream & Toasted Almonds

Freshly Brewed Fair-Trade Tea or Coffee

€58.00

**Menu C**

Baked Black & White Pudding wrapped in Crispy Pastry, Celeriac Purée, Red Onion Jam, Chorizo, Calvados Reduction

or  
Ardsallagh Goats Cheese Mousse, Cherry Tomato Chutney, Toasted Sour Dough, Seasonal Leaves & Balsamic

Roast Carrot & Coriander Soup

or  
Lemon Sorbet with Mango Sauce

Roast Leg of Local Lamb Studded with Rosemary, Roast Root Vegetables, Creamy Champ Potato, Sauce Bordelaise

or  
Grilled Fillets of Seabass with Asparagus & Green Beans, Truffled Potato Purée & Sauce Vierge

Baileys Irish Cream Cheesecake with a Chocolate Digestive Base, Praline Crumb & Raspberry Sauce

or  
Tropical Fresh Fruit Pavlova with a Duo of Fruit Coulis

Freshly Brewed Fair-Trade Tea or Coffee

€61.00

**Menu D**

Ballycotton Smoked Salmon & Crab Salad, Pickled Cucumber, Lemon and Onion Chutney, Baby Leaf Salad & Honey Mustard Dressing

or  
Slow Roasted Pork Belly with Creamed Haricot Beans, Parsnip Crisps, Chilli Jam & Balsamic

Roasted Butternut Squash, Coconut Milk, Chilli & Coriander Soup

or  
Sorbet Royale: Lemon Sorbet with Cassis & a Splash of Champagne

Whole Roasted Fillet of Irish Beef with a Bubble & Squeak Potato Purée, Sauté Baby Onions & Pancetta, Jameson & Green Peppercorn Sauce

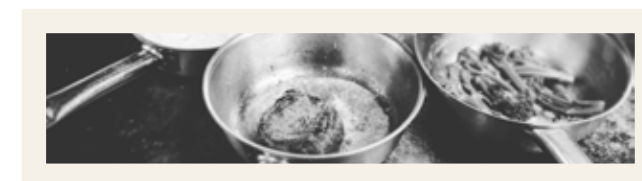
or  
Grilled Ballycotton Plaice Fillets, Sautéed Potatoes, Caramelised Fennel, Sauce Béarnaise & Cherry Tomato Compôte

Warm Chocolate & Hazelnut Brownie with Chocolate Sauce & Vanilla Icecream

or  
Zingy Lemon Cream with Shortbread, Mint & Pineapple Salsa

Freshly Brewed Fair-Trade Tea or Coffee

€67.00







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### À La Carte Selection

Build a menu to suit your requirements from the following items.  
If you wish to modify any of the following dishes we will be happy to discuss.

#### 1<sup>st</sup> Course

Duck Liver Pâte, Beetroot Relish, Grilled Focaccia, Rocket Leaves,  
€11.00

Lightly Spiced Cajun Chicken Salad with Garlic Croutons, Crispy Bacon,  
Caesar Dressing & Parmesan Shavings  
€9.25

Duo of Chilled Honeydew & Cantaloupe Melon Rosette with  
Lime Syrup, Macerated Pineapple & Midori  
€8.60

Ardsallagh Goats Cheese Mousse, Cherry Tomato Chutney, Toasted Sour Dough,  
Seasonal Leaves & Balsamic  
€11.00

Marinated Salmon wrapped in Leek, Poached, Truffle & Pea Purée,  
Pea Shoots & Saffron Aioli  
€9.50

Slow Roasted Pork Belly with Creamed Haricot Beans,  
Parsnip Crisps, Chilli Jam & Balsamic  
€11.00

Puff Pastry Case with Chicken & Mushrooms in a Creamy White Wine Veloute Sauce  
€8.60

Baked Black & White Pudding wrapped in Crispy Pastry,  
Celeriac Purée, Red Onion Jam, Chorizo, Calvados Reduction  
€11.00

Ballycotton Haddock in a Golden Crumb with Sauté Peas & Pearl  
Onions, Lemon Mayonnaise, Micro Cress  
€9.50

Vine Plum Tomato & Buffalo Mozzarella, Rocket Salad,  
Cracked Black Pepper, Extra Virgin Olive Oil, Balsamic Reduction  
€8.60

Ballycotton Smoked Salmon & Crab Salad, Pickled Cucumber,  
Lemon and Onion Chutney, Baby Leaf Salad & Honey Mustard Dressing  
€11.00



#### 2<sup>nd</sup> Course

Cream of Seasonal Vegetable Soup  
€5.25

Roasted Carrot & Coriander Soup  
€5.25

Roasted Red Pepper & Tomato Soup  
€5.25

Cream of Leek & Potato Soup with Thyme  
€5.25

Traditional French Onion Soup  
with Gruyère Croûte  
€5.50

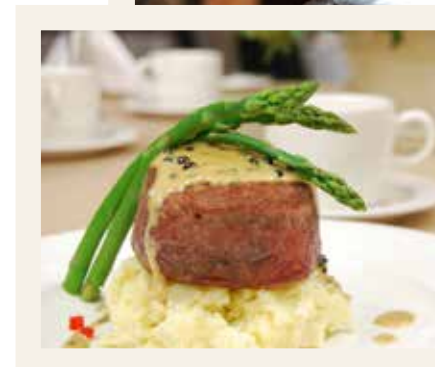
Roasted Butternut Squash, Coconut Milk,  
Chilli & Coriander Soup  
€5.50

Cream of Wild Mushroom Soup with Tarragon  
€5.50

Ballycotton Seafood Chowder  
€7.20

Lemon Sorbet with Mango Couli  
€5.25

Sorbet Royale: Lemon Sorbet with Cassis  
& a Splash of Champagne  
€5.50





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**Main Course**

*From the Country*

Pepper Roasted Prime Sirloin of Irish Beef with Carrot & Thyme  
Potato Rösti, Sauce Chasseur  
€30.00

Pan-Seared Chicken Supreme Stuffed with Bacon & Mushroom, Buttered Leeks,  
Colcannon, Sage & Onion Gravy  
€28.00

Roast Leg of Local Lamb Studded with Rosemary, Roast Root  
Vegetables, Creamy Champ Potato, Sauce Bordelaise  
€31.00

Whole Roasted Fillet of Irish Beef with a Bubble & Squeak Potato Purée,  
Sauté Baby Onions & Pancetta, Jameson & Green Peppercorn Sauce  
€37.00

Slow Roasted Turkey Crown with Mixed Herb Bread Stuffing,  
Glazed Home-Cooked Ham, Pigs in Blanket & a Rich Roast Gravy  
€28.00

Roast Rack of Lamb with a Mustard Seed & Herb Crust,  
Panache of Mixed Beans, Potato & Celeriac Dauphinoise,  
Mint Hollandaise & a Red Wine Jus  
€38.00



**Main Course Continued**

*Out of the Blue*

Pan-Seared Hake Fillet with Sautéed Savoy Cabbage & Samphire,  
Chive Potato Purée, Lemon & White Wine Cream  
€32.00

Grilled Fillets of Seabass with Asparagus & Green Beans,  
Truffled Potato Purée & Sauce Vierge  
€31.00

Grilled Ballycotton Plaice Fillets, Sautéed Potatoes,  
Caramelised Fennel, Sauce Béarnaise & Cherry Tomato Compôte  
€32.00

Roasted Salmon Supreme with Spring Onion & Mustard Crushed Potato,  
Caper & Shrimp Butter  
€31.00

Pan-Fried Monkfish Tail with Saffron Potatoes  
Spinach & Broad Beans, Prawn Bisque Sauce  
€38.00

Roast Cod with a Sundried Tomato & Basil Crust,  
Courgette & Carrot Ribbons, Pesto Cream  
€31.00

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**Vegetables & Potatoes For the Table**

*All our main course prices include 'Chef's Selection' of Vegetables  
which varies with the Seasons plus Creamed & Thyme Roasted Potatoes.*

*You may add a variety of Vegetables or Potatoes  
if you wish from the following selection:*

Braised Red Cabbage, Honey Roasted Root Vegetables,  
Green Beans & Sugar Snaps with Bacon, Baby Boiled Potatoes  
with Parsley Butter, Garlic Gratin Potatoes  
€1.50 per person





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**The Finale**

Rich Chocolate Roulade with Cream & Forest Fruit Compote  
€7.50

Warm Chocolate & Hazelnut Brownie with Chocolate Sauce  
& Vanilla Icecream  
€8.00

Warm Apple Tart with Whipped Cream & Crème Anglaise  
€7.50

Zingy Lemon Cream with Shortbread, Mint & Pineapple Salsa  
€8.00

Baked Rhubarb & Apple Oat Crumble Tart with Vanilla Custard & Ice-Cream  
€7.50

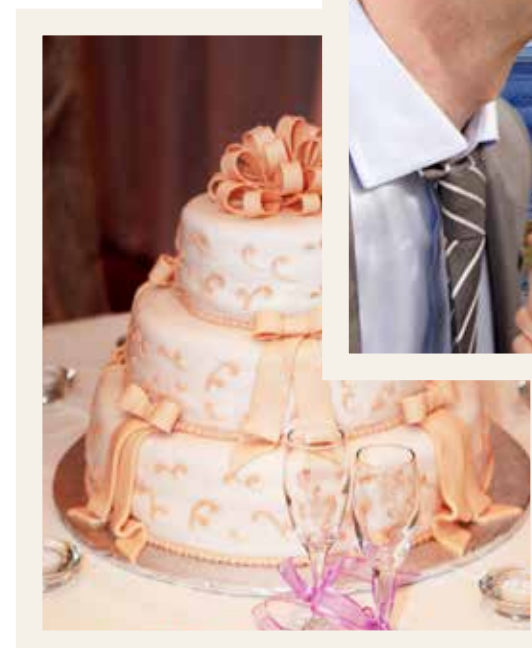
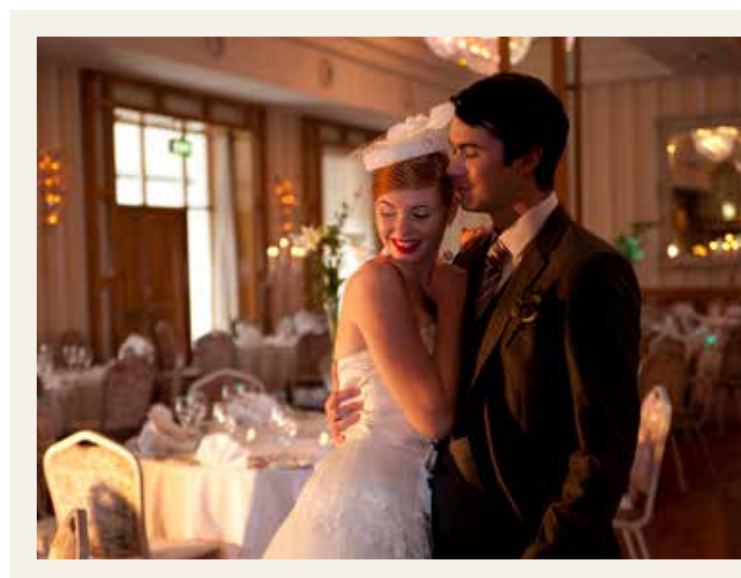
Baileys Irish Cream Cheesecake with a Chocolate Digestive Base,  
Praline Crumb & Raspberry Sauce  
€8.00

White Chocolate & Raspberry Trifle, Chantilly Cream & Toasted Almonds  
€7.50

Tropical Fresh Fruit Pavlova with a Duo of Fruit Coulis  
€8.00

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Freshly Brewed Fair Trade Tea and Coffee  
€2.00







The Garryvoe Hotel



The Bridal Suite Upper Floor



The Grand Ballroom



Magic can really happen . . .

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The Library



The Bridal Suite







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**Choices**

When calculating your wedding budget and you require more than one choice, the following charges are added to the more expensive choice of dish.

Choice of 2 starters	€1.25
Choice of 2 soups	€1.25
Choice of 2 main courses	€2.50
Choice of 2 desserts	€1.25

**Children's Menu**

Soup, Chicken Nuggets, Sausage or Plaice & Chips or half portion of Main Menu, Jelly & Ice Cream	€15.00
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**Arrival Reception and Beverages**

Glasses of Heineken	€3.00
Assorted Bottles of Beer	€5.00
White Wine and Rum Cup	€4.70
Cherry Hot Punch	€5.00
Jameson Hot Whiskey	€5.00
Traditional Mulled Wine	€5.00
Summer Fruits and Pimms	€5.00
Cassis Sparkler	€5.50
Pineapple Sparkling Belinis	€6.00
Hot Chocolate with Frangelico	€5.70
Hot Spicy Ginger and Rum Punch	€5.70
Seasonal Cocktails	€6.50
Jug of freshly squeezed Orange Juice	€25.00 each

**Canapés**

Choose any 3 for €7.00 per person:  
Extra Canapé €2.00

<i>Ballycotton Smoked Salmon, Lemon Chutney, Brown Bread</i>	
<i>Duck Confit Rilletes, Brioche, Apple &amp; Prune Chutney</i>	
<i>Mini Tartlet of Goats Cheese &amp; Sun-dried Tomato, Pesto</i>	
<i>Chicken Satay with a Peanut Dipping Sauce</i>	
<i>Mini Bouchée with Seafood &amp; Herb Cream</i>	
<i>Smoked Mackerel Paté, Pickled Cucumber, Sesame Toast</i>	
<i>Mini Quiche of Hegarty's Cheddar, Scallions &amp; Bacon</i>	
<i>Roasted Red Pepper Soup 'Shot'</i>	
<b>Arrival Buffets and Little Touches for the table</b>	
Assorted Scones with Cream and Fruit Preserves	€2.75
Assorted Frosted Cupcakes	€3.00
Marinated Olives, Sundried Tomatoes & Grissini Sticks	€3.50
Artisan Breads with Hummus, Olive Tapenade & Pesto Dips	€4.00
Selection of Irish Farmhouse Cheeses, Biscuits, Fruit & Chutney	€5.50

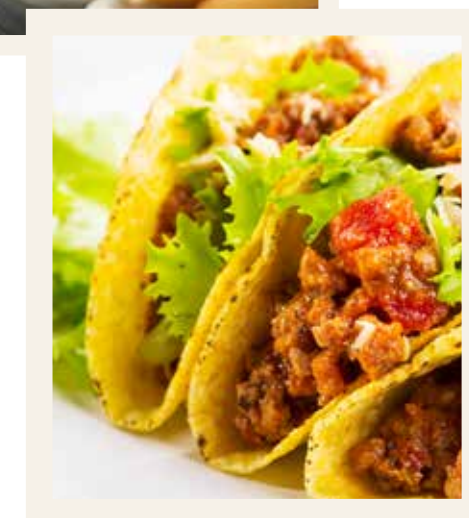


House Wine	€25.00
<i>(Extensive hotel wine list also available)</i>	
Cava, Prosecco and other Sparkling Wines	€30.00 - €42.00
Wine Corkage (Standard 750ml bottle)	€12.00 per bottle
Champagne /Sparkling Wine Corkage (Standard 750ml bottle)	€15.00 per bottle
Miniatures/Craft Beer Corkage	€2.50 per bottle

**Late Night Snack**

Sandwich, Cocktail Sausages	€8.45
Cod Goujons and Chips, Tartare Sauce	€9.50
Cajun Chicken Wraps with Sweet Chilli Mayo	€6.50
Smoked Salmon and Spinach Quiche Tomato Relish	€9.00
Toasted Tomato Bread with Goats Cheese and Marinated Peppers, Pesto	€8.75
Southern Fried Chicken Goujons & Chips with Lemon and Parsley Mayo	€9.50
Mexican Tacos with Chilli Beef, Shredded Lettuce & Cheddar Cheese	€9.50
Grilled Bacon Butties with Ballymaloe Relish in a Soft Roll	€6.50

*(Tea and Coffee is included with each of the above choices.)*







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Clergy	Brides Father	Grooms Mother	Grooms Man	Best Man	Groom	Bride	Chief B/maid	Brides Maid	Bride Mother	Groom Father	Clergy
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**Toast and Speeches after the Meal**

Our management team are on hand to advise the Best Man of the format. He may firstly call on a Clergyman to say grace before the meal. Speeches and toasts take place after the meal.

- ❖ We recommend having speeches after the meal.
- ❖ The Best Man calls on the Father of the Bride to make a speech followed by the Father of the Groom and after his speech he proposes a toast to the Bride and Groom.
- ❖ He then calls on the Groom to make a speech and after his speech he proposes a toast to the Bridesmaids.
- ❖ The Best Man replies on behalf of the Bridesmaids and makes his speech. He may call on others to make a speech if required. He reads the wedding.
- ❖ Cards and telegrams.
- ❖ He calls on a Clergyman to say grace after meals.
- ❖ Finally, the Best Man asks the guests to stand and raise a toast to the Bride and Groom.

**Civil Weddings Held at Hotel**

We will gladly accommodate those who wish to host their wedding ceremony at the hotel. The cost of the room and set up of chairs required, is €300.00.

**Special Accommodation Rates for Wedding Guests 2018**

€72.00 per person sharing Bed and Breakfast  
€160.00 per person sharing for two nights  
Bed and Breakfast plus one Dinner.

Single Supplement:  
€25.00 per room

Triple room rate:  
Deduct €10.00 from the above rates

Children under 12 years of age:  
Free accommodation sharing with both parents  
€12.00 nominal charge for breakfast per child

Children 12 years to 16 years old:  
€35.00 b/b per child sharing with both parents

**Video**

Joe Dolphin 021 465 2663  
087 246 1888  
dolphinvideo.ie

Moments Video 021 438 1036  
087 799 1387  
momentsvideos.com

Denis McCarthy 021 733 4533  
087 250 5522  
captureoccasions.ie

**Car Hire**

Butlers 058 41 505  
087 779 9701  
yourwedding.ie

Top Class Limousine 021 462 3398  
*Limousine Hire* 087 226 8805  
topclasslimousine.com

Val Desmond 021 4397662  
*Limousine Hire* 087 2571022

**Cake Decorators**

Ali O'Mahony 021 481 4352  
086 331 7607  
aliatmilis.com

Patricia O'Flaherty 021 437 4660  
087 213 6579  
atouchofmagic.ie

Brian Roche 024 98 026

**Photographers**

Ted Murphy 086 859 0357  
tedmurphy.ie

John Roche 021 490 5685  
087 265 1950  
johnroche.com

Denis Hyland 021 488 3204  
denishyland.com

Tommy Tattan 087 246 1107  
prophotovision.com

John Sexton 021 488 6603  
086 816 0455  
johnsextonphotography.com

Patricia Fitzpatrick 087 969 3730  
insightphotography.ie

Adrian O'Neill 083 4472779  
www.aonimages.com

**Suit Hire**

Coakley's Menswear 021 4621 953

**Florist**

Village Florist 021 462 3015  
villagefloristcastlemartyr  
\facebook

Ina McCarthy 021 461 3807  
inamccarthyforflowers.com

Jill O'Keefe 086 066 7298  
wild.ie

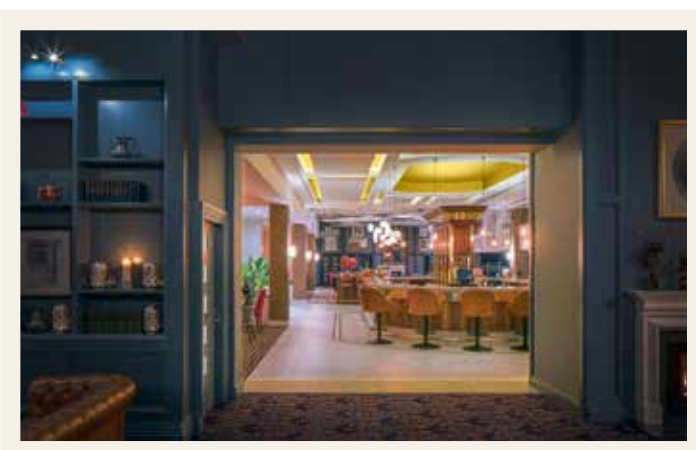
**Alternative Ideas**

Nationwide Fireworks 053 914 5770  
087 2511491  
irishfireworks.com

Gerard Kearney  
Magician 086 847 9352  
corkmagician.ie

**Handmade Wedding Stationery**

Finer Details 023 8836619  
info@finerdetails.ie





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## WEDDING SELECTION 2018

### Entertainment for your Special Day

#### Bands

The Champions	021 464 6737 086 326 9966 gina.ie
West End Boys	021 464 6970 086 326 9966 gina.ie
Art Supple	024 91 677 artsupple.com
Dynamics	021 487 3627 086 388 9008 dynamics.ie
Oceans	087 681 1043 oceansband.com
Laughing Shamrocks	021 481 0300 085 802 2671 thelaughing shamrocks.com
Ian Hendrick	086 848 9174 ianhendrickband.com
Arkadia	086 190 0950 087 976 0538 arkadiatheband.com
Marvels	087 764 3005 themarvels.ie
Bog the Donkey	087 245 8630 bogthedonkey.com
Wall Street	025 84 573 087 797 3082 wallstreetband.net
Irish Weavers	021 487 3447 087 213 6827 irishweavers.com

The Aristocrats	021 496 1000 thearistocrats.ie
The Boogie Band	087 799 0310 theboogieband.com info@theboogieband.com

#### DJs

Mossey Tattan	021 464 6829 086 850 2383
Ted Dunne	021 420 6167 087 273 5595 teddunne.com

#### Church Harpist, Pianists etc.

Killian Reilly – Musician	086 869 2007
Scarlet String Quartet	086 414 5445 scarletstringquartet.com
Delta String Quartet	087 126 1784 deltastringquartet.com
Mary Montgomery – Vocalist	086 601 4974 maryjmontgomery.com
Fiona Kennedy – Vocalist	087 240 3160 fionakennedy.ie
Teresa O'Brien – Pianist/Organist	087 743 5533
Nicole Maguire – Performer/Vocalist	086 106 0588 maguirenic@gmail.com weddingmusicbynicole.com

### The Legal Stuff (but nothing scary!)

- ❖ These prices are valid for the years of 2018 only. Please note menu prices are subject to change due to unforeseen tax or price inflations, in such an incident 28 days notice prior to date of event will be given of price change.
- ❖ Any increases in the VAT rate, excise duties and any other governmental budgetary adjustments will be automatically added to your final account.
- ❖ The Hotel may cancel the event in the following circumstances:  
(I) *The Hotel has reason to believe the booking has been made by a third party or under false pretences which might prejudice the reputation of the Hotel.*  
(II) *Should any guest attending the event behave in any way considered to be detrimental, offensive, or contrary to normal expected standards of behaviour.*
- ❖ A provisional booking will be held for a two-week period, after this it will be automatically released.
- ❖ Notification of cancellation or change of date must be confirmed in writing.
- ❖ A deposit of €1,000.00 (which is non-refundable) is required to confirm your wedding date. The prospective Bride and Groom must always meet a member of management by appointment prior to acceptance of the first deposit. Deposits must be made in person to the hotel; otherwise the hotel reserves the right to cancel the booking. Notwithstanding anything said or written or deposit paid, the booking shall not be deemed to have been accepted by the hotel unless and until a formal letter of confirmation is issued to the concerned parties.
- ❖ An approximate number of guests should be advised at the time of booking. Final numbers must be given 48 hours in advance. These will be the numbers charged for on the day.
- ❖ We would ask that 6 weeks prior to the wedding, that you call in to discuss details. This takes approx 45 mins and we would ask that you make an appointment.
- ❖ Minimum numbers for Friday and Saturday weddings are 150 persons seated.
- ❖ We require all our wedding parties to have a 5-course menu (Starter, 2nd Course, Main course, Dessert, Tea / Coffee).
- ❖ Table plans are highly recommended and must be submitted 2 days in advance of your reception.
- ❖ Rooms reserved by the Bride and Groom require 72 hours notice for cancellation otherwise vacant rooms will be billed to the Bride and Groom. It is strongly recommended that wedding guests book with the hotel directly. The hotel will initially reserve a maximum of 40 rooms for wedding guests, any rooms not secured with a deposit 4 weeks prior to wedding date will be automatically released.
- ❖ It is hotel policy that all accounts be settled on or before departure. Payment may be paid by cash, cheque or bank draft only.
- ❖ Service Charge is not included; Gratuity is at your own discretion.



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F: +353 21 4646 824  
E: [res@garryvoehotel.com](mailto:res@garryvoehotel.com)  
[www.garryvoehotel.com](http://www.garryvoehotel.com)

Garryvoe Hotel  
Ballycotton Bay  
East Cork  
Ireland