



GARRYVOE  
HOTEL ★★★★★

WEDDING SELECTION 2010





## *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 and linen napkins.
- ❖ 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 arrival reception
- ❖ Special Accommodation rates for your guests, including Full Irish Breakfast.
- ❖ Use of Spa and Leisure Club
- ❖ Wedding Receptions booked Monday to Thursday, excluding Bank Holidays and New Year's Eve avail of a 10% discount off your dinner food bill.
- ❖ Spend the next day with your close friends and family with a two night Bed and Breakfast and 1 Dinner Special. We can customise it with a Private dinner party, or an Informal get together for the day after the wedding. (Subject to availability).
- ❖ If there is anything we can do to help to make your day more memorable please ask.



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

**Menu A**

Chicken and Mushroom Vol au Vent

Cream of Vegetable Soup

Traditional Roast Stuffed Turkey and Ham, Cranberry Sauce

**or**

Baked Escalope of Salmon topped with a Prawn & Chervil Mousse  
White Wine Sauce

Tropical Fresh Fruit Pavlova with Passion Fruit Cream

Freshly Brewed Tea or Coffee

**€46.00**

**Menu B**

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

**or**

Trio of Melon: Honeydew Rosette, Watermelon Soup & Cantaloupe Fantail

Cream of Wild Mushroom Soup, with Tarragon

Peppered Roast Sirloin of Irish Beef, Champ Potato and Sauce Chasseur

**or**

Roast Cod Fillet, with Leeks, Lemon Beurre Blanc

Hot Apple Tart and Cream

**or**

Squidgy Chocolate Log, Mixed Berry Compote & Mascarpone

Freshly Brewed Tea or Coffee

**€49.75**



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**Menu C**

Crispy Duck Confit Spring Roll,  
Spicy Plum Sauce

**or**

Roulade of Salmon and Cod with  
Dressed Leaves, Lemon Aioli

Carrot and Coriander Soup

Roast Leg of Lamb Studded with  
Rosemary served with Tomato Fondue  
& Red Wine Reduction

**or**

Steamed Fillets of Plaice filled with  
a Crab and Dill Stuffing, Champagne  
Velouté

Tiramisu "Pick Me Up"

**or**

Rhubarb and Apple Crumble with  
Crème Fraiche

Freshly Brewed Tea or Coffee

**€53.00**

**Menu D**

Chicken and Wild Mushroom Terrine  
wrapped in Parma Ham, Tomato Relish

**or**

Sauté Leek and Cashel Blue Cheese  
Tartlet with Roast Cherry Tomatoes  
& Balsamic Reduction

Ballycotton Seafood Chowder

Roast Fillet of Irish Angus Beef, Pearl  
Shallots & a Wild Mushroom Sauce

**or**

Fillets of Sea Bass, Orange Glazed  
Fennel, Vine Tomato Butter

Croissant and Butter Pudding with Irish  
Mist Anglaise & Vanilla Ice cream

**or**

White Chocolate and Raspberry Trifle,  
Chantilly Cream

Freshly Brewed Tea or Coffee

**€63.00**



## *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.*

### **Starter**

Trio of Melon: Honeydew Rosette, Watermelon Soup & Cantaloupe Fantail	€7.25
Chicken & Mushroom Vol au Vent	€7.25
Lightly Spiced Cajun Chicken Salad with Garlic Croutons, Crispy Bacon & Caesar Dressing	€7.50
Sautéed Leek & Cashel Blue Cheese Tartlet with Roast Cherry Tomatoes & Balsamic Reduction	€8.50
Grilled Black Pudding and Chorizo Lardons in a Filo Basket, Mixed Leaves, Apple Chutney	€9.00
Crispy Duck Confit Spring Roll, Spicy Plum Sauce & Pickled Ginger	€9.75
Roulade of Salmon & Cod with Dressed Leaves, Lemon Aioli & Cucumber Pickle	€9.25
Chicken and Wild Mushroom Terrine wrapped in Parma Ham, Tomato Relish	€9.50
Risotto of Mussels & Fennel with Parmesan Shavings & Chilli Oil	€9.95
Smoked Trout Rilletes, Mixed Salad, Red Pepper & Caper Salsa	€12.25
Traditional Prawn Cocktail, Marie Rose Sauce	€14.25
Pan-fried Crab & Spring Onion Cakes bound with Potato Purée, Yellow Cherry Tomato & Coriander Salsa	€10.50

### **Soup**

Cream of Vegetable	€4.50
Cream of Wild Mushroom with Tarragon	€4.50
Leek & Potato	€4.50
Carrot & Coriander	€4.50
Tomato & Roast Red Pepper	€4.50
Roast Celeriac & Green Apple	€4.50
Traditional French Onion with Gruyère Croute	€5.00
Thai Chicken Broth with Pickled Ginger & Coriander	€5.00
Ballycotton Seafood Chowder	€6.50
Prawn Bisque	€7.00

### **Sorbet**

Lemon Sorbets	€4.50
Cassis Sorbet	€5.00
Champagne Sorbet	€5.25



**Main course**

Traditional Roast Stuffed Turkey & Baked Ham, Jus Roti & Cranberry Sauce	€23.00
Pan-fried Supreme of Chicken Stuffed with Wild Mushroom Colcannon & Smoked Bacon Jus	€23.00
Marinated Pork Fillet with Celeriac Purée, Cider & Mustard Grain Sauce	€24.25
Peppered Roast Sirloin of Irish Beef, Champ Potato & Sauce Chasseur	€24.50
Roast Leg of Lamb Studded with Rosemary, served with Tomato Fondue & Red Wine Reduction	€26.00
Honey Roast Half Duck, Confit of Savoy Cabbage & Red Currant Jus	€28.00
Roast Fillet of Irish Angus Beef, Pearl Shallots and a Wild Mushroom Sauce	€32.75
Roast Rack of Irish Lamb with a Herb Crust, Aubergine Caviar, Béarnaise Sauce & Jus	€34.00
Baked Escalope of Salmon topped with a Prawn & Chervil Mousse, White Wine Sauce	€24.00
Steamed Fillets of Plaice filled with a Crab and Dill Stuffing, Champagne Velouté	€26.00
Filletts of Sea Bass, Orange Glazed Fennel, Vine Tomato Butter	€27.00
Roast Cod Fillet, Leeks, & Lemon Beurre Blanc	€25.00
Pan-fried Medallions of Monkfish, Sauté Provençal Vegetables, Balsamic Butter Sauce	€33.50
Parmesan Potato Cake, Sauté Button Mushrooms, Rocket Pesto	€19.50
Almond Pastry Galette with Spinach & Feta, Smoked Paprika Aioli	€19.50
Roast Mediterranean Vegetables in a Cheese Straw Basket topped with Goats Cheese, Basil Oil	€18.50

**Vegetables and Potatoes**

All our main course prices include 'Chef's Selection' of 3 Vegetables of Buttered Carrots, Cauliflower Mornay and Broccoli plus Creamed & Thyme Roasted Potatoes. You may substitute varieties of Vegetables or Potatoes if you wish from the following selection:

**Vegetables (Supplement €1.00)**

Braised Red Cabbage	Minted Peas
Ratatouille	Creamy Savoy Cabbage
Carrot & Parsnip Purée	Honey Roasted Root Vegetables Selection
Green Beans wrapped in Bacon	



**Potatoes (Supplement €1.00)**

Smoked Bacon Potato Rösti	Parmesan Mash
Golden Fried Potato Croquettes	Baby Potatoes Boiled with Mint Butter
Garlic Gratin	Spring Onion Mash

**Dessert**

Hot Apple Tart & Cream	€6.00
Black Forest Gâteaux	€6.00
Rhubarb & Apple Crumble with Crème Fraiche	€6.00
Strawberry Cheesecake with Strawberry & Mint Salsa	€6.00
Squidgy Chocolate Log, Mixed Berry Compote & Mascarpone	€6.00
Tropical Fruit Pavlova with Passion Fruit Cream	€6.00
Tiramisu "Pick me up"	€6.00
Lemon Meringue Tartlet, Orange Compote	€6.00
Sticky Toffee Pudding, Butterscotch Sauce & Cream	€7.25
White Chocolate & Raspberry Trifle, Chantilly Cream	€7.25
Praline Mousse in a Dark Chocolate Cup with Crushed Honeycomb	€7.25
Croissant & Butter Pudding with Irish Mist Anglaise & Vanilla Ice cream	€7.25
Baileys & Hazelnut Tart, Raspberry Coulis	€7.25
Medley of Desserts	€9.25
Freshly brewed tea and coffee	€1.75

**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

**Little touches for the Table**

(Pre dinner nibbles while your guests look over the menu awaiting the Bride and Grooms entrance into the room or to nibble on during the speeches.)

Marinated Olives, Sundried Tomatoes & Grissini Sticks	€9.50 per table
Artisan Breads with Hummus, Olive Tapenade & Pesto Dips	€14.00 per table
Selection of Irish Cheeses, Biscuits, Fruit & Chutney	€16.50 per table
Plate of Petit Fours and Chocolates	€14.50 per table



### Children's Menu

Soup	
Chicken Nuggets, Sausage or Plaice & Chips	
<b>or</b> half portion of Main Menu	
Jelly & Ice Cream	€15.00

### Arrival Reception and Beverages

Non Alcoholic Fruit Punch	each	€3.50
Mulled Wine	each	€4.25
Fruit and Pimms Punch	each	€4.25
Jug of Fresh Squeezed Orange Juice	each	€22.00
Kir	each	€6.50
Kir Royale / Buck's Fizz	each	€7.00
Personalised Cocktails	Price depending	
Crushed Peaches Bellini		€7.50
Cosmopolitans	each	€5.50
Wave Breaker		€6.00
Hot Whiskey		€5.50

### Wine Prices

House wine (Extensive hotel wine list also available)		€19.50
Cava, Prosecco and other sparkling wines	€29.50 to	€39.00
Wine corkage	per bottle	€12.00
Champagne / Sparkling wine corkage	per bottle	€15.00
Miniatures corkage	per bottle	€2.50

### Canapés

Choose any 3 for €6.00 per person,  
Additional choice of canapés is €1.00 per person per canapé

*Chicken Liver Mousse, Garlic Croute*  
*Creamed Goats Cheese and Chive Tartlet*  
*Shanagarry Smoked Salmon on Brown Bread*  
*Salmon, Cucumber and Mango Sushi Rolls (additional €1.00)*  
*Marinated Anchovies with Stuffed Olives*  
*Chorizo with Mozzarella and Basil*  
*Flour Tortilla wrap with Spiced Chicken and Guacamole*  
*Spinach Crêpe with Cream Cheese and Red Peppers*



### Evening Reception Menu

Sandwich, Cocktail Sausages	€7.50
Cod Goujons and Chips, Tartare Sauce	€9.50
Platter of local Artisan Cold Meat Cuts served with selection of Breads (serves 8 persons)	€37.00
Chocolate Fountain, with Fruit Skewers, Marshmallows, Strawberries and Profiteroles	€3.50

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

*Each additional item below is €1.75 extra per person.*

Clonakilty Black Pudding with Apple Chutney	Vegetable Samosas
Crumbed Mushrooms, Garlic Mayonnaise	Garlic Mussels
Chicken Goujons, Chilli Dip	Chicken Satay Sticks

### Floor Plan / Seating Arrangements / Speeches

Customarily the top table is rectangular as illustrated with round tables for the wedding guests.

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 at 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 2010

€75.00 per person sharing Bed and Breakfast

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
Customised Packages	Spend the next day with your close friends and family with a two night Bed and Breakfast and 1 Dinner Special. We can customise it with Spa treatments, Private dinner party or an Informal get-together with Buffet. Subject to availability.

### Other Information, which could be useful

#### Video

Joe Dolphin	087 2461888, joedolphin@eircom.net
Oliver Jordan	021 4888253 or 087 4182178
James Connon	024 - 20714
Berry	021 4362299
Brendan Barry	021 4883573
Brooks Video	065 684 2766 or 086 2588565
Moments Videos	021 4381036 or 0877991387



**Car Hire**

Car4hire, Jack Nicholson	james@car4hire.ie	087 8330000
Avondhu Limousine Hire	www.avondhulimos.com	0874195640
Val Desmond	Limousine Hire	021 4397662 or 088 57102
Paul Cotter	Vintage Hire	021 4821507 or 088 520887
Top Class Limousine	donal@topclasslimousine.com www.topclasslimousine.com	021 4623398. or 087 2268805,

**Cake Decorators**

Brian Roche		024 98026
Sue Cummins		021 4821197, 086 1575519
Gail Peters		021 4613927
Mrs Morrison		025 31519
Naughty 'N' Nice		021 4374660
Patricia O'Flaherty		087 2136579

**Photographer**

Ted Murphy	www.tedmurphy.ie	086 8590357
John Roche		087 2651950
Healy Rimmington		087 2796012
Brian Terry	www.brianterry.ie	021 4557300
Thomas Tattan Photography	www.thomastattan.com	021 4646077

**Balloons**

Balloons R'Us		021 4889427
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**Florist**

Floral Affair		021 4632238
Village Florist		021-4623015

**Alternative Ideas**

Elegant Effects - Chair Covers, Floral Themes etc.		086 4002928
Down the Aisle design, Pauline Mansworth		087 2768031
	www.downtheaisledesign.com	
Nationwide Fireworks – Pat Whelan		087 2511491
Clifford Designs- Stationery & Venue Décor		0878379018
Butlers, Maurice Butler	www.yourwedding.ie	087 7799701



**Entertainment for your Special Day**

**Bands**

Michael Collins		069 81193
Cheers	Trevor	058 56727 / 086 2425012
The Champions	Mossy	021 4646737
West End Boys	Pat	021 4646970
Zodiac	Eamonn	025 36379 or 086 8671990
Art Supple	Art	024 91677
Rio	Gus	087 2831130
Bowen Bros	Eamonn	021 4343070
Katsquire, <a href="http://www.katsquire.ie">www.katsquire.ie</a>	Paul	066 7130944 / 087 4163873
Hat Trick	John	021 4364796
Rainbow	Jack	021 4500366
Capri	Occasions	021 4276465
Joe Mac's Band		021 4810973
Stardust	Paul	021 4272068 (good jazz band)
Dynamics	Jimmy	086 3889008
John		087 2443020
The Gold Band	Don	021 7331582 or 087 6477987
Wall Street, <a href="http://www.wallstreetband.net">www.wallstreetband.net</a>	Dave Mulcahy	025 84573
Irish Weavers	Dan Kennedy	021 4873447 or 087 2136827
The Laughing Shamrocks	Occasions	021 4961000
Billy Cusack, <a href="http://www.irishweavers.com">www.irishweavers.com</a>		086 3560477

**DJs**

Mossey Tattan	021 4646829	086 8502383
Nicky Roche	087 7920052	
Killian Reilly	086 8692007	
Padraig Parker	021 4652044	087 6718166

**Church, Harpist, Pianists etc.**

Scarlet String Quartet	Ilse de Ziah	087 7517500
Delta String Quartet		087 1261784
Marguerite O'Sullivan – Church music		086 1917557
Teresa O'Brien – Pianist/Organist		087 7435533
Cian Walsh (BMus.) – Classic Guitar		087 9876543
Mary Montgomery – Church/Wedding Vocalist		086 6014974
Rachel Clancy – Saxophone/Keyboard/Bass		087 9729017
Fiona Kennedy – Vocalist		087 2403160



## *Booking Terms and Conditions*

- ❖ These prices are valid for the year of 2010 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.
- ❖ A provisional booking will be held for a two-week period, after this it will be automatically released.
- ❖ 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.
- ❖ Notification of cancellation or change of date must be confirmed in writing.
- ❖ 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, Soup, 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.