



GARRYVOE  
HOTEL ★★★★★



WEDDING SELECTION 2012



## *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, candleabras 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 & Biscuits arrival reception.
- ❖ Special Accommodation rates for your guests, including Full Irish Breakfast.
- ❖ Use of the Health 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 one 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 don't hesitate to ask us.
- ❖ Situated on 5 miles of Blue flag 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: Shannagarry Smoked Salmon, Tim O's Cheese, Ballycotton Seafood, Midleton Eggs, Ballyburden Meats.
- ❖ Special Rate for Health Club Membership.

*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 consideration.*

**Menu A**

Vol au Vent of Chicken and Mushroom  
in a Creamy Veloute Sauce

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Cream of Vegetable Soup

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Traditional Roast Stuffed Turkey and  
Ham, Jus Roti, Cranberry Sauce

*or*

Crisp Supreme of Salmon, Herb Mash  
and a Prawn & Chervil, Cream Sauce

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Tropical Fresh Fruit Pavlova with  
Mango coulis

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Freshly Brewed Tea or Coffee

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**€48.00**

**Menu B**

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

*or*

Grilled Seabream Fillets with  
Paysanne of Vegetables, Tomato  
and Saffron Broth

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Roast Carrot and Coriander Soup

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

*or*

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

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Rhubarb & Apple Crumble with  
Vanilla Icecream

*or*

Squidgy Chocolate Log,  
Mixed Berry Compote

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Freshly Brewed Tea or Coffee

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**€52.95**

**Menu C**

Crispy Duck Confit Spring Roll, Spicy  
Plum Sauce, Pickled Ginger & Bean  
Sprout Salad

*or*

Risotto of Smoked Haddock with  
Spinach & Herbs, Parmesan Shavings

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Ice Tea Granita with Grilled Pineapple

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Roast Leg of Lamb Studded with  
Rosemary, served with Aubergine  
Caviar & Red Wine Reduction

*or*

Fillets of Sea Bass, Crispy Potatoes,  
Panchetta and Chives, with a Vine  
Tomato Coulis

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Chocolate Chip and Orange Cheesecake  
with Spiced Oranges

*or*

Baileys & Hazelnut Tart,  
Raspberry Coulis

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Freshly Brewed Tea or Coffee

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**€56.50**

**Menu D**

Pan Fried Crab & Spring Onion Cake  
bound with Potato Puree & Thai Spices,  
Salad Leaves & Red Pepper Essence

*or*

Terrine of Timoleague Ham Hock  
& Pistachio Nuts, Mixed Leaves &  
Piccalilli

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“Sorbet Royale”

Lemon Sorbet, dressed with Cassis  
and Champagne

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Roast Fillet of Irish Angus Beef,  
Spring Onion Potato Cake, Cherry  
Tomatoes, Button Mushrooms,  
Brandy Pepper Sauce

*or*

Pan-fried Hake Fillet, Buttered leaf  
Spinach, Mussels, Saffron & Chervil

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Warm Upside down Plum Tart with  
Plum Compote & Vanilla Custard

*or*

Nougat Semi-freddo with Biscotti  
and Fresh Berries

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Freshly Brewed Tea or Coffee

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**€64.90**

## 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.

### 1st Course

Duo of Honeydew & Cantaloupe Melon with Citrus Fruits, Lime Syrup	€7.60
Vol au Vent of Chicken and Mushroom in a Creamy Veloute Sauce	€7.60
Grilled Seabream Fillets with Paysanne of Vegetables, Tomato and a Saffron Broth	€8.50
Bruschetta with Marinated Artichoke Hearts, Camembert, Olive Tapenade, Rocket Pesto and Mixed Leaf Salad	€8.50
Oriental Style Marinated Salmon with Stir-fry Vegetables and Teriyaki Sauce	€8.00
Baked Clonakilty Black & White Pudding Mousse wrapped in Crispy Pastry, Spiced Apple Chutney and Salad	€9.50
Lightly Spiced Cajun Chicken Salad with Garlic Croutons, Crispy Bacon & Caesar Dressing	€8.25
Pan Fried Crab & Spring Onion Cake bound with Potato Puree & Thai Spices; Salad Leaves & Red Pepper Essence	€8.95
Crispy Duck Confit Spring Roll, Spicy Plum Sauce, Pickled Ginger & Bean Sprout Salad	€9.95
Terrine of Timoleague Ham Hock & Pistachio Nuts, Mixed Leaves & Piccalilli	€10.75
St. Tola's Organic Goats Cheese and Beetroot Salad, Pinenuts, Smoked Tomatoes	€10.75

Risotto of Smoked Haddock with Spinach & Herbs, Parmesan Shavings	€10.00
Organic Irish Smoked Salmon with Lemon and Honey, Potato Pancake, Spring Onion and Horseradish Cream	€11.75
Ballycotton Seafood Selection of Smoked Salmon, Prawn Marie Rose Crab Claw, Smoked Mackerel, Pickled Cucumber, Citrus Vinaigrette	€12.75

### 2nd Course

Cream of Vegetable	€4.75
Cream of Leek & Potato	€4.75
Roast Carrot & Coriander Soup	€4.75
Cream of Wild Mushroom with Tarragon	€4.75
Traditional French Onion Soup with Gruyère Croute	€5.25
Asparagus & Spinach Soup with Thyme	€5.25
Pea & Ham Soup with Bacon Lardons	€5.25
Ballycotton Seafood Chowder	€6.75
Prawn Bisque	€7.25
Lemon Sorbet	€4.75
Sorbet Royale, Lemon Sorbet, dressed with Cassis and Champagne	€5.50
Ice Tea Granita with Pineapple	€5.25
Vine Tomato + Mozzarella Salad, with Basil Leaves	€6.00

Seasonal Leaf Salad with French Dressing	€5.50
Prawn and Samphire Ravioli with Sauce Vierge	€8.00

### Main Course

#### From the Country

Traditional Roast Stuffed Turkey & Baked Ham, Jus Roti & Cranberry Sauce	€24.50
Pan-fried Supreme of Chicken Stuffed with Wild Mushroom, Colcannon & Smoked Bacon Jus	€24.95
Peppered Roast Sirloin of Irish Beef, Potato Rosti & Sauce Chasseur	€25.75
Roast Leg of Lamb Studded with Rosemary, served with Aubergine Caviar & Red Wine Reduction	€27.50
Honey Roast Half Duck, Confit of Savoy Cabbage & Red Currant Jus	€29.25
Roast Fillet of Irish Angus Beef, Spring Onion Potato Cake, Cherry Tomatoes, Button Mushrooms, Brandy Pepper Sauce	€33.95
Roast Rack of Irish Lamb with a Herb Crust, Tomato & Courgette Tian, Béarnaise Sauce & Jus	€34.95
Almond Pastry Galette with Spinach & Feta, Smoked Paprika Aioli	€19.50

#### Out of the Blue

Crisp Supreme of Salmon, Herb Mash and a Prawn & Chervil Cream Sauce	€25.25
Steamed Fillets of Plaice filled with a Crab and Dill Stuffing, Champagne Velouté	€27.50

Fillets of Sea Bass, Crispy Potatoes, Panchetta and Chives, With a Vine Tomato Coulis	€27.00
Roast Cod Fillet, Celeraic puree, Broad Beans, Red Wine Fumet	€28.25
Roast Monkfish Tail with Risotto of Asparagus and Lemon, Harris Oil	€34.95
Pan-fried Hake Fillet, Buttered leaf Spinach, Mussels, Saffron & Chervil	€31.50

### Vegetables and Potatoes

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:

#### Vegetables

(Add to the table for €1.00 per person)

- Braised Red Cabbage
- Minted Peas
- Ratatouille
- Creamy Savoy Cabbage
- Carrot & Parsnip Purée
- Honey Roasted Root Vegetables
- Green Beans with Smokey Bacon
- Cauliflower Cheese

#### Potatoes

(Add to the table for €1.00 per person)

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



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**The Finale**

Warm Apple Tart with Cream and Sauce Anglaise	€6.25
Chocolate Chip and Orange Cheesecake with Spiced Oranges	€6.50
Rhubarb & Apple Crumble with Vanilla Icecream	€6.50
Warm Upside down Plum Tart with Plum Compote & Vanilla Custard	€7.50
Squidgy Chocolate Log, Mixed Berry Compote	€6.25
Tropical Fruit Pavlova, Mango Coulis	€6.25
Individual Baked Alaska with Forest Fruit and Coulis	€7.95
Lemon Meringue Tartlet, Raspberry Sorbet	€7.25
Sticky Toffee Pudding, Butterscotch Sauce & Cream	€7.50
White Chocolate & Strawberry Trifle, Chantilly Cream	€6.75
Nougat Semi-fredo with Biscotti and Fresh Berries	€7.75
Croissant & Butter Pudding with Irish Mist Anglaise & Vanilla Ice cream	€7.50
Baileys & Hazelnut Tart, Raspberry Coulis	€7.00
Medley of Desserts	€9.50
Freshly brewed tea and coffee	€1.95

**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	€2.80
Assorted Bottles of Beer	€4.40
Shirley Temple (non alcoholic)	€3.50
Hot Chocolate on a Stick	€3.75
White Wine and Rum Cup	€4.50
Cherry Hot Punch	€4.95
Jameson Hot Whiskey	€4.50
Traditional Mulled Wine	€4.50
Summer Fruits and Pimms	€4.50
Cassis Sparkler	€4.95
Pineapple Sparkling Belinis	€5.50
Hot Chocolate with Frangelico	€5.25
Hot Spicy Ginger and Rum Punch	€5.25
Seasonal Cocktails	Price depending
Cosmopolitans	€5.75 each
Wave Breaker	€5.50
Jug of freshly squeezed Orange Juice	€22.00 each

**Canapés**

Choose any 3 for €6.50 per person, additional choice of canapés is €1.00 per person per canapé

<i>Warm Seafood Bouchee with Creamy Veloute Sauce</i>
<i>Crispy Bread Stick with Parma Ham and Basil Pesto</i>
<i>Thai Fish Cake with Pickle Ginger and Coriander</i>
<i>Terrine of Duck, Brioche with Apple and Prune Chutney</i>
<i>Potato and Spinach Tortilla (Spanish Omelette) with Jalapeno Relish</i>
<i>Chicken Skewers with a Satay Sauce</i>
<i>Shannagarry Smoked Salmon, Horseradish Cream, on Brown Bread</i>

**Arrival Buffets and 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.

Penny Sweet Shop – Assorted Jars of some old favourites	€2.50
Assorted Scones with Cream and Fruit Preserves	€2.75
Assorted Frosted Queen Cakes	€2.95
Marinated Olives, Sundried Tomatoes & Grissini Sticks	€2.95
Artisan Breads with Hummus, Olive Tapenade & Pesto Dips	€3.50
Selection of Irish Cheeses, Biscuits, Fruit & Chutney	€4.95
Plate of Petit Fours and Chocolates	€2.95
Oshibori Wet Towel Rolls (Hot / Cold)	€1.95

**Wine Prices**

House wine	€19.95
<i>(Extensive hotel wine list also available)</i>	
Cava, Prosecco and other sparkling wines	€29.50 - €39.00
Wine corkage	€12.00 per bottle
Champagne /Sparkling wine corkage	€15.00 per bottle
Miniatures corkage	€2.50 per bottle

**Late Night Snack**

Sandwich, Cocktail Sausages	€7.95
Cod Goujons and Chips, Tartare Sauce	€9.50
Cajun Chicken Wraps with Sweet Chilli Mayo	€8.25
Smoked Salmon and Spinach Quiche	
Tomato Relish	€8.50
Crumbed Chicken Strips, Vegetable Samosas, Garlic Mushrooms, & Mini Sausage Rolls	€8.50
Toasted Tomato Bread with Goats Cheese and Marinated Peppers, Pesto	€8.25
Steak and Kidney pies with Ketchup	€9.95
Beef Stroganoff and Pilaf Rice	€11.95

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

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 2012

€79.00 per person sharing Bed and Breakfast  
 €69.00 per person sharing room only  
 €159.00 per person sharing for two 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

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.

### Video

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

### Car Hire

Butlers, Maurice Butler	087 7799701 yourwedding.ie
Avondhu <i>Limousine Hire</i>	0874195640 avondhulimos.com
Val Desmond <i>Limousine Hire</i>	021 4397662 or 088 57102
Paul Cotter <i>Vintage Hire</i>	021 4821507 or 088 520887

### Cake Decorators

Ali O'Mahony	021 4814352 aliatmilis.com
Brian Roche	024 98026
Sue Cummins	021 4821197 086 1575519
Mrs Morrison	025 31519
Naughty 'N' Nice	021 4374660
Patricia O'Flaherty	087 2136579

### Photographer

Ted Murphy	086 8590357 tedmurphy.ie
John Roche	087 2651950
Healy Remmington	021 4366051 healyremmington.com
Brian Terry	021 4557300 www.brianterry.ie
Tommy Tattan	021 4646077

### Florist

Village Florist	021-4623015
Floral Affair	021 4632238

### Alternative Ideas

Elegant Effects – Chair Covers, Floral Themes etc.	086 4002928
Nationwide Fireworks – Pat Whelan	087 2511491
Clifford Designs – Stationery & Venue Décor	0878379018
Butlers – Maurice Butler	087 7799701 www.yourwedding.ie
Dancing Derek – Dance Classes – Derek	086 1900397
Printing and Stationery – Fermoy Print	025 31355

**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 086 8671990
Art Supple – Art	024 91677
Rio – Gus	087 2831130
Bowen Bros – Eamonn	021 4343070
Katsquire – Paul	066 7130944 087 4163873 katsquire.ie
Hat Trick – John	021 4364796
Rainbow – Jack	021 4500366
Capri – Occasions	021 4276465
Joe Mac’s Band	021 4810973
Stardust – Paul (good jazz band)	021 4272068
Dynamics – Jimmy – John	086 3889008 087 2443020
The Gold Band – Don	021 7331582 087 6477987
Wall Street – Dave Mulcahy	025 84573 wallstreetband.net
Irish Weavers – Dan Kennedy	021 4873447/ 087 2136827 irishweavers.com

The Laughing  
Shamrocks – Occasions 021 4961000

Billy Cusack 086 3560477

**DJs**

Mossey Tattan 021 4646829  
086 8502383

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 2012 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, 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 (10 front sea views) 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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Garryvoe Hotel  
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East Cork  
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