



Your

Wedding  
Day

—◇◇ At The Inn At Dromoland ◇◇—

# Welcome

Congratulations on your Engagement and we look forward to helping you plan your Special Day at the Inn at Dromoland.

When you select The Inn at Dromoland, you will experience a highly personalised service and we look forward to guiding you through the run up to this special event.

From lavish arrival receptions, to the highest quality menus which are locally sourced, our aim is to exceed your expectations, with the renowned service for which the hotel has long been known.

Our Ballroom is elegantly dressed with Ivory Drapes and our packages include room décor with well known local supplier, Ri Weddings & Events. A wide array of table centrepieces are available, along with a choice of chair covers with silk organza bows or chivari chairs. Everything we offer is tailored to your wishes, and our *Promise to You* both is that we only cater for one wedding a day.

In addition to our Packages, our couples can enjoy our majestic viewing point overlooking Lough Dromoland for those all-important wedding day shots, exclusive to our Bridal Parties. Our Ballroom also benefits from its own Garden, which may also be used for arrival receptions or outside Civil Ceremonies.

We wish you all the best with your Wedding Plans and we look forward to welcoming you and your guests to the Inn at Dromoland on your Wedding Day!

*Best Wishes,*

Nico Hernandez  
*General Manager*

Pauline Cassidy  
*Wedding Co-Ordinator*

Fergal McGee  
*Head Chef*



# Bridal Powder Room and Presidential Suite

Why not start off the morning of your wedding with Prosecco & Canapés in our brand new Bridal Powder room. This exclusive space is perfect for the wedding party to get ready on the morning of the wedding, offering the ideal setting for all of your hair and make-up needs.

Recently refurbished, our Presidential Suite offers the highest levels of comfort and amenities with spectacular views of the Shannon Estuary.

On the morning of the big day this lavish, spacious suite is perfect for pre-wedding photographs while post-wedding this beautiful bedroom with its separate seating area, bedroom with king-size bed and a spectacular mood lighting bathroom complete with separate bath and shower facilities, offers the newly weds a luxurious and comfortable haven to relax and unwind as newlyweds.

Couples enjoy a complimentary stay in our Presidential Suite on the night of their wedding.



# Civil, Spiritual & Humanist Ceremonies

## Celebrating your Love & Commitment

Celebrating the entire day with us takes away a lot of the stress and allows you both to relax and enjoy the experience all under one roof, along with your guests.

The Inn at Dromoland has been approved by The Registrar's Office as a suitable venue to accommodate civil marriages and partnerships. Our beautiful function rooms and grounds provide the perfect setting to make your day truly magical.

We offer a choice of ceremony options including The Sun Lounge, The Ballyhannon Suite and the Ballyhannon Gardens (outdoor). The Sun Lounge offers natural daylight and is the perfect intimate option accommodating up to 50 guests. The Ballyhannon Suite/Gardens can also be offered should your numbers be above that, and the Suite can then be transformed into your Wedding Banquet Suite following the ceremony.

Afterwards, celebrate with your guests at your chosen arrival reception area.



# Ballyhannon Suite

The Ballyhannon Suite offers magnificent views overlooking the majestic Clare Countryside, along with a Bar and Garden area, which may be used as an alternative for Arrival Receptions and Civil Ceremonies, weather permitting.

Featuring floor to ceiling windows overlooking the Garden, the room will be decorated with your chosen Centrepieces, and your choice of Chivari Chairs or Chair Covers with Sashes, matching your preferred colour scheme.

Seating up to 220 guests comfortably, the Suite has subtle mood lighting and full air-conditioning ensuring your guests' comfort throughout the day.



# Elegance

€70 per person

- Pre Wedding Consultation with our Wedding Coordinator
- Complimentary Wedding Tasting Consultation with our Head Chef
- Red Carpet and Champagne greeting with Strawberries for the Couple
- Welcome Arrival Reception of Tea & Coffee with Biscuits, Fruit Scones with Raspberry Preserve & Fresh Cream and a selection of Gourmet Sandwiches and Wraps for guests
- Personalised Mood Lighting in Ballroom themed to your preferred colour
- Table décor from Ri Weddings & Events including your choice of Centrepiece, Table Numbers, White Chair Covers and Colour Sash
- Decorated Cake Table, Stand and Knife
- A sumptuous 5-Course Meal to include Choice of 2 Starters, One Soup, Choice of 2 Main Courses, Set Dessert with Tea/Coffee
- Glass and a Top Up of House Wine for all Guests
- Built in sound system for speeches and background music
- Bar Exemption
- Evening Food: Selection of Gourmet Sandwiches and Wraps plus 1 Hot option from the Evening Food Menu
- Late Bar Snack for Guests of Tayto Sandwiches
- Complimentary Bridal Suite for the night of your wedding
- 2 Complimentary Bedrooms on the Wedding Night as well as preferential rates for a further 20 bedrooms



# Eternity

€86 per person

- Pre Wedding Consultation with our Wedding Coordinator
- Complimentary Wedding Tasting Consultation with our Head Chef
- Red Carpet and Champagne greeting with Strawberries for the Couple
- Welcome Arrival Reception of Tea & Coffee with Biscuits, Fruit Scones with Raspberry Preserve & Fresh Cream, selection of Gourmet Sandwiches and Wraps, Choice of 3 Canapes from our inclusive menu for guests
- Prosecco and Selection of Bottled Beers for all guests
- Personalised Mood Lighting in Ballroom themed to your preferred colour
- Table décor from Ri Weddings & Events including your choice of Centrepiece, Table Numbers
- Choice of White Chair Covers and Colour Sash or Chivari Chairs
- Decorated Cake Table, Stand and Knife
- A sumptuous 5-Course Meal to include Choice of 2 Starters, Choice of Soup or Sorbet, Choice of 2 Main Courses, Choice of 2 Desserts with Tea/Coffee
- ½ Bottle of House Wine per person.
- Built in sound system for speeches and background music
- Bar Exemption
- Evening Food: Selection of Gourmet Sandwiches and Wraps with 2 Hot options from the Evening Food Menu
- Late Bar Snack for Guests of Tayto Sandwiches
- Complimentary Bridal Suite for the night of your wedding
- 2 Complimentary Bedrooms on the Wedding Night as well as preferential rates for a further 25 bedrooms



# Starters Menu

## Meat

Chicken & Wild Mushroom Terrine, Plum Jam, Balsamic Glaze, Rocket & Frisse Salad

Sweet & Sour Glazed Silver Hill Duck Leg Confit, Basil Risotto,  
Buttered Spinach, Orange and Green Peppercorn Sauce

Crisp Puff Pastry with Irish Chicken, Chorizo and Mushroom, Creamy Herb Veloute

Slow Roasted Irish Pork Belly, Celeriac Puree, Green Lentil and Spinach, Apple and Raisin Jus

Chicken Liver Parfait, Fig and Apple Chutney, Cumberland Sauce and Toasted Country Loaf

Classic Caesar Salad with Organic Quinoa, Hass Avocado, Cherry Vine Tomato,  
Creamy Caesar Dressing and Parmesan Cheese

Feuillette of Slow Roasted Duck, Savoy Cabbage and Lentils, Shallot & Tarragon White Wine Jus

## Vegetarian

Superfood Salad Bowl of Local Organic Leaves, Cherry Vine Tomatoes, Organic Quinoa, St. Tola Greek Style Feta  
Goat Cheese, Olives, Baby Spinach, Almonds & Avocado, Lemon Rapeseed and Shallot Dressing

“Assiette” of Honeydew Melon and Minted Fruit Salsa, Berry Sorbet

Local Saint Tola Goat Cheese Plate with Curd, Log and Croistini, Red Onion Marmalade,  
Garlic Croute & Balsamic

Provençal Vegetable and Caramelised Onion Tart with Hummus and Toasted Pine Nuts,  
Coriander Yoghurt Dressing

Free Range Egg Mayonnaise “Nicoise” with Saffron Remoulade, Dressed Green Salad

Crispy Fried Tipperary Brie, Relish, Port Reduction, Dressed Green Salad

Wild Mushroom and Fennel Risotto with Baby Spinach, Rocket and Parmesan



# Starters Menu

## Fish

Seafood Platter with Connemara Smoked & Poached Salmon, Shellfish “Cocktail”, Smoked Mackerel Pate,  
Grilled Seabass, Garlic King Prawns and Tomato Sauce Vierge and Marie Rose

Liscannor Fishcake & Garlic King Prawn Salad with Mango & Ginger Remoulade &  
Rapeseed Lemon Dressing

Roast “Galette” of Salmon Wrapped in Smoked Streaky, Black Pudding, Stir-Fried Greens,  
Baby Caper, Shallot and Parsley Butter Sauce

Grilled Fillet of Seabass, Wilted Garlic Greens, Basil Pesto Aioli, Rocket & Local Cratloe Hills Cheese

Connemara Smoked Salmon, Doolin Crab, Wild Mussel & Shrimp “Cocktail” Salad with  
Baby Potato, Scallion and Lemon

## Sorbet

Lemon and Lime

Mixed Berry

Champagne

Tropical Fruit

Gin & Tonic

Apple

Lime & Ginger

Blood Orange

Grapefruit

Mango



# Starters Menu

## Soups

Sweet Potato, Carrot and Cumin

Butternut Squash, Coconut, and Courgette, Lime Crème Fraiche

Curried Cauliflower with Coriander Yoghurt

Roast Root Vegetable and Coriander

Roasted Vine Tomato and Red Pepper with Basil Crème Fraiche

Celeriac and Smoked Bacon

Swede and Roast Garlic

Carrot, Leek and Coriander

Mushroom, Fennel and Tarragon

Pea and Ham Veloute

Leek and Potato with Garden Chive

Creamy Chicken and Leek with Tarragon

Courgette, Fennel and Leek

Roast Parsnip, Carrot and Swede

Plum Tomato and Red Pepper with Basil Oil

Colcannon with Cabbage, Potato and Scallion



# Main Menu

## Beef

21 Day Aged Irish Beef

Roast Striploin, Savoy Cabbage, Fondant Potato and Chasseur Sauce

8oz Striploin Steak with Red Cabbage, Celeriac Puree, Garlic Mash and Red Wine Pepper Sauce

8oz Fillet Steak (€10 supplement) with Red Cabbage, Celeriac Puree, Garlic Mash and Red Wine Pepper Sauce

## Poultry

Roast Turkey Crown and Glazed Limerick Ham with Stuffing, Red Wine & Cranberry Jus

Roast Irish Chicken, Breast & Leg, Savoy Cabbage, Roast Potato, Shallot and Thyme Scented Jus

Pot Roast Breast of Chicken Stuffed with Wild Mushroom, Truffle and Green Peppercorn,  
Wrapped in Parma Ham, Tenderstem Broccoli, Fondant Potato, Shallot and Basil Cream

## Lamb

Roast Rump of Clare Lamb, Red Pepper, Onion and Spinach Compote, Shallot and Rosemary Sauce  
(€5 supplement)

Braised Shank of Clare Lamb, Scallion Mash, Buttered Greens, Shallot and Rosemary Sauce

## Pork

Pan Seared Escalope of Free-Range Irish Pork, Mushroom and Spinach, Apple and Raisin Sauce

“Assiette” of Irish Pork, Escalope, Belly and Black Pudding, Carrot Puree, Pak Choi,  
Gratin Potatoes, and Cider Cream Sauce



# Main Menu

## Fish

Roast Monkfish Wrapped in Smoked Streaky Bacon, Mushroom and Fennel Risotto, Shallot and White Wine Sauce  
(€5 supplement)

Steamed Fillet of Wild Hake, Wilted Garden Spinach, Tomato Sauce Vierge and Tarragon Cream

Pan Seared Swordfish Steak, Provencale Vegetables, Basil Pesto, Chive Beurre Blanc

Oven Roasted Atlantic Wild Hake, Topped with Salmon & Shrimp, Wholegrain Mustard and Tarragon Sauce

Grilled Supreme of Salmon, Buttered Mash, Broccoli, Herb Beurre Blanc (€3 supplement)

Grilled Fillet of Seabass, Garlic King Prawns, Creamy Fennel Mash, Buttered Garden Greens,  
Tarragon and Lemon Sauce

Herb Crusted Fillet of Wild Cod, Savoy Cabbage, Tomato, Dill and Mushroom Sauce

Paupiettes of Lemon Sole with Salmon and Herb Mousse, Buttered Spinach, Lobster and White Wine Sauce

## Duck

Roast Breast of Barbary Duck, Confit Leg, Celeriac Puree, Buttered Spinach, Sweet and Sour Sauce  
(€6 Supplement)

**(All main courses served with Buttered Parsley Potatoes and Seasonal Vegetables)**

**3rd Choice of Main course €5.00 Per Person**

## Vegetarian

Thai Massaman Vegetable & Chickpea Curry, Steamed Basmati Rice with Roasted Peanut and Coriander, Pappadom

Wild Mushroom and Vegetable Risotto, Garlic Kale & Spinach, Rocket and Parmesan

Provencale Vegetable Tagliatelle with Freshly Grated Parmesan



# Desserts Menu

## Desserts

Warm Chocolate Fondant, Salted Caramel Ice-Cream, Raspberry and Chocolate Sauce

Warm Bramley Apple & Berry Crumble, Vanilla Ice-Cream and Custard

Baked Lemon Tart, Raspberry Sorbet and Chocolate Sauce

Crème Brulee Tart, Fruit Compote, Chocolate Biscotti and Crème Chantilly

Rich Sachertorte Chocolate Gateau, Crème Fraiche and Orange Sauce

Pear and Almond French Style Tart, Vanilla Bean Ice-Cream, Baileys Custard

Seasonal Fruit Tart with Passionfruit Sorbet and Raspberry Sauce

Passionfruit Torte, Macaroon, Lemon Curd, Berry Coulis and Crème Chantilly

New York Style Vanilla Cheesecake, Lemon Curd, Crispy Oat Topping,  
Seasonal Berry Compote and Crème Chantilly

Classic Tiramisu, Cappuccino Ice-Cream and Cherry Coulis

Belgian Chocolate Brownie, Rum & Raisin Ice-Cream, Vanilla Salt, Strawberry Coulis

Cream Filled Profiteroles, Crème Chantilly and Rich Chocolate Sauce

Lemon Meringue Pie, Lemon Curd and Strawberry Coulis

Ice Chocolate & Vanilla "Bombe" with Fruit Salad Brunoise and Orange Confit

Sticky Toffee Pudding, Crème Anglaise and Coconut Ice-Cream

### Add ons:

Irish Farmhouse Cheese Platter €30.00 per table

Petit Fours €3 per person





# Arrival Menu

## Arrival Drinks

Seasonal Punch or Mulled Wine – from €5 per person

Hot Chocolate or Mini Hot Chocolate – from €3.50 per person

Gin Bar – from €8 per person

Cocktail Reception - (Choose 2 options: Passionfruit Martini, Espresso Martini, Berry Cosmopolitan or Powers Old Fashioned) - €7 per person

Whiskey Bar – from €6.50 per person

Hot Whiskey – from €6.50 per person

Local Craft Beer Bar – from €6.50 per person

## Arrival Sweet Treats

Candy Cart - Fully Stocked €250 or Unstocked €150

Mr and Mrs Ferrero Rocher Love Heart Display €150

Chocolate Dipped Strawberries €1.50 per person

Ice-Cream Cart €2.50 per person



# Arrival Menu

## Arrival Canapes

Soy and Chilli Glazed Cocktail Sausages

Saint Tola Goat Cheese Tartlet, Onion Marmalade

Chicken and Vegetable Skewer Teriyaki

Mini Springrolls, Sweet Chilli

Tomato, Mozzarella and Basil Bruschetta

Smoked Salmon Mousse, Brown Bread, Dill & Pepper Cream Cheese

Mini Chicken & Limerick Ham Bouchee

Tomato, Mozzarella and Basil Skewer

Lamb Kofta Meatballs, Coriander Yoghurt

Mini Mixed Quiche

Pork Meatballs, Sesame and Ginger

Cratloe Hills Cheese Straws

Moroccan Spiced Chicken Sauté

Chicken Liver, Melba Toast

“Meeres” Black Pudding & Apple Relish



# Evening Menu

## Evening Options

Soy and Chilli Glazed Cocktail Sausages

Buttermilk Chicken Strips, Sweet Chilli Mayo

Spiced Chicken Drumstick, Curry Remoulade

Mini Cocktail Sausage Rolls

Honey Glazed Limerick Ham Baa's, Tomato Chutney and Dubliner Cheddar

Stone Baked Margherita Pizza

Pulled Pork Baa, Apple and Raisin Chutney



## Pre and Post Wedding Celebrations

Weddings take many guises these days and couples may choose to also offer a pre or post wedding day celebration. Whether it is an intimate Family get together before the Big Day or a post wedding day party, we here at the Inn at Dromoland would be delighted to tailor something to suit your needs.

We offer a range of packages, including Afternoon Tea, Buffet Lunches, Dinners, Finger Food options and BBQs. We are also happy to recommend some entertainment if you wish to continue the Party.

Perhaps a round of Golf or a Spa Day at Dromoland Castle for your Wedding Party, or one of the many activities available on the Dromoland Castle Estate. Enquire with our Wedding Coordinator to learn more.



Afternoon Tea,  
Buffet Lunches,  
Dinners, Finger  
Food options  
and BBQs

Perhaps a  
round of Golf  
or a Spa Day  
at Dromoland  
Castle



## Terms and Conditions

### ***Attendance***

A 10% decrease on your initial booked numbers is permitted. Should the numbers decrease by more than 10%, the wedding account will be charged for the initial numbers booked less the 10% decrease regardless. In addition any special conditions that were agreed on the basis of the initial booking numbers will become void. For numbers that fall below our mid-week/weekend minimum numbers, a venue hire charge may apply.

### ***Bar Exemption***

We include a Bar Exemption until 2am with our Wedding Packages based on minimum numbers.

### ***Bedrooms***

A bedroom allocation is automatically held with your confirmed wedding booking depending on your chosen package. Eight weeks before the wedding date we automatically release unnamed rooms. A deposit or credit card details are required to confirm all room bookings. Room accounts are generally settled directly by the guests who have made their own individual bookings from your wedding block allocation, unless otherwise instructed by the Bride and Groom.

Please contact reservations in regard to your bedroom allocation. Please note that our preferred Wedding Rate only applies to your room allocation. Guests may also choose to book via Third Party sites, however preference will be shown to guests booking via the hotel block.

### ***Booking Procedures***

The Hotel must meet with the Wedding Couple at the booking stage. Provisional Bookings will be held for 2 weeks at which time it is at the discretion of the hotel to release the booking. Wedding bookings are only confirmed and accepted once the Terms and Conditions have been signed and agreed by the Wedding Couple, and upon receipt of the required deposit.



## Terms and Conditions

### ***Cancellation***

Cancellation charges apply for all food, beverage, bar extension and accommodation costs.

Greater than 12 months from the Wedding Date - No Cancellation Charge

12 Months to 8 Months from the Wedding Date - 10% Cancellation Charge

8 Months to 3 Months from the Wedding Date - 25% Cancellation Charge

12 Weeks to 5 Weeks from the Wedding Date - 50% Cancellation Charge

Within 4 weeks of Wedding Date - 100% Cancellation Charge

The anticipated bill is calculated on the minimum number required for the selected package.

All cancellations must be received in writing to the General Manager of the hotel. Should you wish to postpone your wedding the deposit can be transferred to a date booked within 12 months of the original date.

The hotel may cancel the event in circumstances where any guests attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected behaviour.

### ***Catering***

Final arrangements regarding menu, drinks, wine etc, must be given 1 month before the wedding date. No changes to the menu selections may be made by the Client within the seven (7) day period preceding the event.

The guaranteed number of attendees at each catered function must be communicated to the Hotel not less than 5 full working days prior to the event. Final charges will be based on the guaranteed number of attendees or the hotel number served, whichever is greater.

### ***Damages***

Should wedding guests cause any damage to fixtures and fittings in the wedding ballroom/suite, any costs involved as a result of this will be the responsibility of the wedding couple and will be added to the final wedding bill accordingly.



## Terms and Conditions

### ***Deposit***

The Inn at Dromoland requires a non-refundable deposit of €1500 and a signed contract to confirm your wedding date as a confirmed booking. An additional Deposit of €2500 is required three months in advance of your Wedding Reception. We can offer a Flexi Payment Plan on request over a 3 month period.

### ***Entertainment & Suppliers***

The Hotel assumes no responsibility for displays or decorations brought into the hotel by the client or any third party. All displays and decorations must conform to applicable building Code and Fire regulations and should be free standing without attachments to the walls, ceilings or floors. The Hotel reserves the right to inspect and control all functions. The Hotel does not assume liability for any personal property and equipment of the Client or the Client's guests, invitees or third party providers brought to the Hotel and any property brought onto the premises shall be at the sole risk and responsibility of the Client.

### ***Food and Beverage***

Only food supplied by the hotel may be consumed on the premises with the exception of the wedding cake.

Corkage is available at €12.50 per bottle of 75cl still wine and €17.50 per 75cl bottle of Sparkling Wine or Champagne. Please note a package credit will be given if the wine allocation is not being used in your package and you have decided to avail of corkage. Only in this instance is a package credit available.

### ***Licensing and Statutory Regulations***

The Hotel must comply with all relevant statutes and therefore requires its customers not to act in such a way as would put the hotel in breach of any statute. In particular, customers are reminded to maintain free access to fire exits at all times and not to interfere with or obstruct any fire equipment.



## Terms and Conditions

### ***Payment***

All prices are inclusive of VAT at the current rate of 13.5%. Should this rate of VAT change or if other package costs increase, due to the factors outside of our control, per person prices will be amended accordingly and may be increased.

The full balance must be settled the day after the wedding by bank draft, cash or credit card unless prior arrangements have been agreed with management. We do not charge service charge, any gratuity is at the discretion of the couple.

### ***Storage***

Should you wish to store any Wedding Cards, we can offer a facility whereby the couple can store these in our hotel safe – this can be arranged with the Duty Manager on the day.

The Bridal Suite also offers a safe within the room which you are more than welcome to use. This is at the Bride and Grooms discretion.

The Hotel does not take responsibility for any wedding cards, presents or any goods lost, damaged or stolen while on the premises.

### ***Table Plan***

Table Plans will be accepted no later than 5 days prior to your wedding date and must be presented via email to your wedding coordinator.

### ***Wedding Packages***

Please note that the Minimum Number for our packages is 120 Adult Guests for Weekend Weddings and 90 Adult Guests Monday to Thursday. More intimate Wedding Receptions are warmly welcome, and can be tailormade by our Wedding Co-Ordinator.



# To Do List

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THE **INN** AT  
DROMOLAND



Limerick 20 mins., Galway 40 mins., Gort 20 mins., Ennis 10 mins., Bunratty 10 mins.

**The Inn at Dromoland Hotel**

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