

The Inn at Dromoland  
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CREATING  
UNFORGETTABLE  
MEMORIES!



THE INN AT  
DROMOLAND



*“At the touch of love everyone becomes a poet”*

anonymous

*a very special*  
**WELCOME**

Congratulations on your engagement and for considering The Inn at Dromoland for your Wedding Day celebrations. Nestled in the wooded countryside on the Dromoland Estate and overlooking the panoramic Shannon Estuary, The Inn at Dromoland is the ideal venue for your Wedding Day Celebrations. Recently refurbished and now part of the Dromoland Castle family, our Wedding Couples can expect the very highest levels of hospitality and service. Our aim is to exceed every expectation, with the renowned service for which the hotel has long been known. Our new packages have been carefully selected to ensure that your Wedding Day will linger in the memory of your guests for years to come. Our promise to you is that we only cater for one wedding per day. This means that our couples and their guests will have our undivided attention for their entire day. The Inn at Dromoland offers a wonderful Private Garden area overlooking Dromoland Castle Estate and lake - ideal for post wedding photographs, for the exclusive use of our Bridal Parties.



*our beautiful*

## BALLYHANNON SUITE

Refurbished in 2013, our Ballyhannon Suite offers magnificent views overlooking the majestic Clare countryside with a private bar and easy access to an outside seating area including an ornamental garden and patio area. Seating up to 250 guests comfortably, the room benefits from natural daylight through floor to ceiling windows offering a beautiful view of the gardens and surrounding areas. In addition the Suite has subtle mood lighting and full air conditioning ensuring the room maintains a steady temperature.

*spend the whole*

## DAY WITH US

The Inn at Dromoland has been approved by The Registrar's Office to accommodate civil marriages. Our Banqueting Suite makes the perfect backdrop for your marriage should you decide to have an onsite ceremony. Having the whole day with us takes a lot of stress out of the day allowing you to relax and enjoy the experience. Remember you must apply to the HSE Civil Registration Office 3 months in advance of your wedding day. We offer a choice of two Civil Ceremony Suites, The Patio and The Sun Lounge, both offering natural daylight and flexibility to accommodate up to 120 guests. The Ballyhannon can also be offered should your numbers be above that. We offer a range of Pre and Post Wedding Day celebrations in Shannigans Gastro Pub, the newest addition to The Inn at Dromoland. Please ask us for further information on these packages.





*all of our packages offer the following*

## INCLUSIVE EXTRAS

Pre Wedding Consultation and Complimentary Wedding Tasting Menu

Red Carpet & Champagne greeting for the couple

Complimentary reception on arrival for all guests

Mood Lighting in the Ballyhannon Suite which can be themed to the colour of your choice

Use of our Exclusive Garden area overlooking Lough Dromoland and Dromoland Castle for memorable photos

White chair covers with sashes to complement your banquet suite décor

Choice of beautiful bespoke centrepieces for all your tables

Decorated cake table, stand and knife

Personalised menus as a keepsake

Our magnificently, newly refurbished, Bridal Suite for your wedding night

Preferred bed & breakfast rate for your guests on the wedding night, including use of our Leisure & Fitness Club

Built in amplification system for speeches & background music

Civil Ceremony suites are available upon request

Bar Extension

## FLAWLESS

€42 PER PERSON

In addition to our Inclusive Extras, this package includes

- ♦ Tea, coffee and biscuits on arrival for guests
- ♦ A sumptuous five course meal to include, one starter, one soup, choice of main course, one dessert with tea/coffee
- ♦ Glass and a top up of house wine with dinner
- ♦ Evening tea, coffee and biscuits for guests
- ♦ Special accommodation rates for wedding guests

## GLAMOUR

€49 PER PERSON

In addition to our Inclusive Extras, this package includes

- ♦ Tea, coffee and biscuits on arrival for guests
- ♦ Freshly made sandwiches & scones on arrival for guests
- ♦ Punch or mulled wine reception for all guests
- ♦ A sumptuous five course meal to include, one starter, one soup, choice of main course, one dessert with tea/coffee
- ♦ ½ bottle of house wine per person with dinner
- ♦ Evening tea, coffee and biscuits for guests
- ♦ Freshly made sandwiches & cocktail sausages for 70% of your dinner guests
- ♦ Special accommodation rates for wedding guests
- ♦ 2 complimentary bedrooms for the parents of the couple on the wedding night

## ELITE

€55 PER PERSON

In addition to our Inclusive Extras, this package includes

- ♦ Tea, coffee and biscuits on arrival for guests
- ♦ Choice of prosecco or cocktail reception on arrival for guests
- ♦ A selection of canapès on arrival for guests
- ♦ Candy table selection on arrival for guests
- ♦ A sumptuous five course meal to include a choice of starter, one soup, choice of main course, one dessert with tea/coffee
- ♦ ½ bottle of house wine per person with dinner
- ♦ Evening tea, coffee and biscuits for guests
- ♦ Evening Food Selection of open and closed sandwiches, bacon baps with tomato relish and pork sausage rolls for 70% of your guests
- ♦ Special accommodation rates for wedding guests
- ♦ 2 complimentary bedrooms for the parents of the couple on the wedding night
- ♦ 2 extra complimentary bedrooms on the night of the wedding



wedding menu selector

## STARTER SELECTION

Seafood Feuillite with Button Mushroom and Leek  
*herb and white wine veloute*

The Inn at Dromoland's Seafood Chowder  
*with cheddar cheese & garlic croutons*

Chilled Assiette of Melon and Fruit  
*with minted salsa, champagne sorbet*

Nicoise Salad  
*tuna, green beans, free range egg & olive organic rapeseed and lemon dressing*

Warm Salad of Garlic Field Mushrooms  
*sweet chilli and vegetable salad, garlic remoulade*

Irish Smoked Salmon Platter  
*with green salad, lemon & caper dressing*

Crisp Puff Pastry Filled with Chicken & Button Mushrooms  
*fine herb white wine sauce*

Smoked Salmon & Fresh Salmon Salad  
*with scallions & potato, French dressing*

Classic Chicken & Smoked Ham Caesar Salad  
*with parmesan shavings & croutons*

Cod & Chorizo Fish Cake  
*rocket and parmesan salad, garlic cream dressing*

Watermelon, Feta and Quinoa Salad  
*with olive oil and lemon*

Smoked Duck with Roast Vegetable Salad  
*pineapple relish, sweet & sour dressing*

Honey Glazed Duck Leg Confit  
*spiced vegetable couscous, aigre doux sauce*

Seafood Platter  
*smoked salmon, crab claw, dressed prawns, mackerel pate, poached salmon and salad with tomato & herb dressing*

Chicken Liver Parfait  
*apple & celery salad, walnut dressing*

Duck & Port Terrine  
*toasted brioche & balsamic reduction*

Warm St Tola Goats Cheese & Caramelised Red Onion Tart  
*walnut and rocket salad, basil & chickpea pesto*

Free Range Confit Pork Belly  
*with black pudding and pineapple salsa, madeira wine jus*

Prawn Cocktail  
*with baby gem salad, marie rose sauce and lemon*

Warm Garlic Tiger Prawn Salad  
*with chilli, tomato and scallion dressing supplement €2 applies*



wedding menu selector

## ARRIVAL OPTIONS

€3 per item unless included in your package

Glazed Pork Cocktail Sausages  
Cheese Straws  
*grissini sticks & dips*  
Egg Mayonnaise Tartlet  
Mini Spring Rolls

Mini Ham & Chicken Bouchee  
Sesame Seed Prawn Toasts  
Tomato & Parmesan Bruschetta  
Smoked Salmon on Brown Soda Bread  
Shrimp Cocktail Tartlet  
Mini Mushroom Quiche

St Tola Goats Cheese Tartlet  
*with apple chutney*  
Poppadoms & Dips  
Prawn Crackers  
Meat Skewers

wedding menu selector

## SOUPS, SORBETS & SALADS

You may choose a Sorbet or Salad as an alternative to your Soup Course at no charge. Should you wish to offer a choice, please add €1.50 to your Package Choice.

Leek & Potato Soup with Chives  
Root Vegetable & Coriander Soup  
Plum Tomato & Vegetable Soup  
Mushroom, Onion & Fennel Soup  
Spiced Butternut Squash & Leek Soup  
Roast Parsnip, Onion & Carrot Soup

Cream of Cauliflower Soup with Cheddar & Garlic Croutons  
Peppered Swede & Red Onion Soup  
Roast Tomato & Basil Soup  
Cream of Celeriac & Apple Soup  
Sweet Potato and Carrot Soup  
Carrot & Leek Soup with Coriander

Passion Fruit Sorbet  
Mango Sorbet  
Lemon Sorbet  
Green Apple Sorbet  
Champagne Sorbet  
Tropical Fruit Sorbet  
Melon Sorbet  
Orange Sorbet

Petit Caesar Salad  
Green Salad  
*with French dressing*  
Marinated Vegetable Salad



wedding menu selector

## MAIN COURSES

**Grilled Swordfish Steak,**  
lemon & cumin, grain mustard sauce

**Pan-Fried Fillet of Wild Hake,**  
tomato & dill butter sauce

**Herb Crushed Fillet of Cod,**  
lemon & chive cream sauce

**Roast Pave of Salmon**  
with fennel, shallot & white wine 'beurre blanc'

**Pan-Fried Fillet of Sea Bass,**  
buttered spinach, lemon and fine herb sauce

**Braised Fillet of Fresh Haddock**  
with mushroom and tomato, white wine legère

**Grilled Supreme of Irish Salmon,**  
tomato & tarragon sauce

**Pan-Fried Fillet of Halibut,**  
courgettes & leeks, lemon & dill sauce  
supplement €6 applies

**Roast Monkfish,**  
shiitake & bean sprouts, parsley sauce  
supplement €4 applies

**Roast Turkey & Glazed Limerick Ham,**  
sage & onion stuffing, turkey gravy & cranberry sauce

**Honey & Thyme Roasted Loin of Irish Pork**  
with orange and sage stuffing, jus roti

**Roast Leg of Burren Lamb**  
with rosemary and garlic, sage & onion stuffing,  
colcannon mash and shallot sauce

**Grilled Breast of Lemon & Thyme Chicken,**  
artichoke, mushroom & spinach sauté,  
shallot and tarragon sauce

**Braised Shank of Clare Lamb**  
with buttered mashed potatoes, baby onions,  
peas and onion gravy

**Roast Breast of Irish Chicken**  
wrapped in bacon with a sausage and mixed  
herb stuffing, creamed mushroom sauce

**Escalope of Free Range Irish Pork**  
with black pudding and apple relish, jus roti

**Roast Sirloin of Irish Beef**  
with garlic roast potatoes, Yorkshire  
pudding, rich red wine sauce

**Grilled 24 Day Dry Aged Irish Sirloin Steak,**  
braised red cabbage, creamed pepper sauce  
supplement €6 applies

**Grilled Fillet of Irish Beef,**  
with onion marmalade and garlic mushrooms, red wine sauce  
supplement €8 applies

**Roast Breast of Duck, Confit Leg,**  
spiced couscous, orange & raisin sauce  
supplement €6 applies

Game dishes available on request



wedding menu selector

## DESSERTS

**Traditional Bramley Apple Crumble**  
vanilla ice cream & custard

**Double Chocolate Fudge Cake**  
with berry compote and chantilly cream

**Sticky Toffee Pudding**  
butterscotch sauce

**Passion Fruit Tart**  
with milk chocolate sauce

**Tiramisu**  
with cappuccino ice cream & red berry coulis

**Delice of Lemon Cheesecake**  
red berry coulis

**Mixed Fresh Fruit Tart**  
passion fruit sorbet

**Strawberry Cheesecake**  
with mandarin coulis

**Classic Lemon Tart**  
with rich chocolate ice cream

**Warm Chocolate Fondant**  
with vanilla ice cream

**Rich Chocolate Brownie**  
with mint flake ice cream

**Mixed Berry Crumble**  
raspberry ripple ice cream

**Passion Fruit Mousse**  
with caramel sauce

**White & Dark Chocolate Mousse**  
with mixed berry compote

**Warm Apple Pie**  
with cinnamon & vanilla  
pod ice cream

**Ballyhannon Dessert Plate**  
supplement €4 applies

**'His & Hers' Dessert**  
as an option pick two desserts  
served half & half

wedding menu selector

## SUPPER OPTIONS

€3 per item unless included in your package

**Freshly Cut Sandwiches**

**Glazed Pork &  
Herb Cocktail Sausages**

**Chicken Pieces**  
with chilli & soy dip

**Fish Goujons**  
tartar sauce & lemon

**Grilled Bacon Baps**

**Mini Vegetable Spring Rolls**

**Sausage Rolls**

**Min Vegetable Samosa**

**Chips or Wedges**

**Spicy Chicken Wings**

**Fish & Chips**  
supplement €4 applies

**Cheese Burgers**  
supplement €2 applies

**Classic Hot Dogs**  
supplement €2 applies

**BBQ Chicken Drumsticks**



*introducing our*

## LUXURY ACOMMODATION

The Inn at Dromoland offers 150 refurbished guest rooms, Classic Rooms, Superior Rooms and Premier Rooms. Each room is stylishly and tastefully finished and boast super pillow top beds, crisp cotton sheets, sumptuous duvets and dreamy pillows to ensure you have the best possible sleep. All rooms offer a flat screen tv, complimentary wifi, and tea/coffee making facilities. All our couples can enjoy complimentary use of our Bridal Suite on their wedding night. To avoid disappointment please provisionally reserve the guest accommodation that you may need. A maximum of 30 rooms are available at the Special Wedding Rate. Your guests are free to book from your allocation. Please note that all unconfirmed room bookings will be automatically released 4 weeks prior to the Wedding Date.





*“The best thing to hold onto  
in life is each other”*

Audrey Hepburn

*just a few*  
**TERMS & CONDITIONS**

**Wedding Packages**

The minimum number for our packages is 110 adult guests for weekends and 90 adult guests Sun-Thurs. More intimate wedding receptions are warmly welcome, but a venue hire fee will apply.

**Booking Procedures**

The hotel must meet with the wedding couple at the booking stage. Provisional bookings will be held for 3 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 & conditions have been signed by the couple and upon receipt of the required deposit.

**Deposit**

We require a non refundable deposit of €1000 and a signed contract to confirm your wedding date. We do offer a Flexi Payment Plan for this. An additional €1000 is required 3 months in advance of your Wedding Reception.

**Attendance**

A 10% decrease on your initial booked numbers is permitted. If numbers decrease by more than 10%, your 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.

**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 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.

**Payment**

All prices are inclusive of VAT of 9%. Should VAT increase, prices will increase proportionately. 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.

**Bar Extension**

We include a Bar Extension until 2am with all of our Wedding Packages.

**Bedrooms**

A 30 bedroom allocation (including Bridal Suite and any 2 rooms included in your chosen package) is automatically held with your confirmed booking. Four weeks before the date we automatically release unnamed rooms. 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 couple. Contact reservations in regard to your bedroom allocation. Please note our preferred rate only applies to your room allocation.

**Cancellation**

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

Greater than 12 months from the Wedding Date – Non Refundable Deposit

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 min. number required for the selected package. All cancellations must be received in writing to the hotel manager. Should you wish to postpone your wedding the deposit can be transferred to a date booked within 12 months of the original date. Management reserves the right to refund the deposit in circumstances where a booking is made through a third party or under false pretences. 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.

**Storage**

Should you wish to store Wedding Cards, we can offer storage in our hotel safe. This can be arranged with the Duty Manager on the day. The Bridal Suite also offers a safe in 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 mislaid while on the premises.

**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 €5.00 per bottle of 75cl still wine and €10.00 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.

**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.

**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.