

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

The Inn at Dromoland Hotel

Newmarket on Fergus, Co.Clare, Ireland, V95 EPF5

Tel:+353 (0)61 368 161, Fax:+353 (0)61 368 622, Email: info@theinnatdromoland.ie

www.theinnatdromoland.ie



YOUR

Wedding Day

AT THE INN AT DROMOLAND

CIVIL, SPIRITUAL AND HUMANIST CEREMONIES

CELEBRATING YOUR LOVE & COMMITMENT

Celebrating the entire day with us takes a lot of stress out of the day 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 two Civil Ceremony Suites, The Patio and The Sun Lounge, both offering natural daylight and flexibility to accommodate up to 120 guests. The Ballyhannon Suite 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.



THE BALLYHANNON SUITE

The Ballyhannon Suite offers magnificent views overlooking the majestic Clare Countryside, along with a Bar and Private 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, framed by elegant Ivory drapes, the room will be decorated with your chosen Centrepieces, Chair Covers / Chivari Chairs and Sashes to match your preferred colour scheme.

Seating up to 250 guests comfortably, the Suite has subtle mood lighting and full air conditioning ensuring your guests experience a steady temperature through the day.



ELEGANCE

€50 per person

- Pre Wedding Consultation with our Wedding Coordinator
- Complimentary Wedding Tasting Consultation with Head Chef
- Red Carpet and Champagne greeting with Chocolate Dipped Strawberries for the Couple
- Welcome Arrival Reception of Tea & Coffee with Biscuits and a selection of Gourmet Sandwiches and Wraps for guests
- Personalised Mood Lighting in Ballroom themed to your preferred colour
- Elegant Ivory Drapes decorate the floor to ceiling windows with Fairy Lights
- Table décor from Grace 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 Extension
- Evening Food: Selection of Gourmet Sandwiches and Wraps or 1 Hot option from the Evening Food Menu
- 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
- First Anniversary Dinner for Two



ETERNITY

€65 per person

- Pre Wedding Consultation with our Wedding Coordinator
- Complimentary Wedding Tasting Consultation with Head Chef
- Red Carpet and Champagne greeting with Chocolate Dipped Strawberries for the Couple
- Welcome Arrival Reception of Tea & Coffee with Biscuits, 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
- Elegant Ivory Drapes decorate the floor to ceiling windows with Fairy Lights
- Table décor from Grace 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 Extension
- Evening Food: Selection of Gourmet Sandwiches and Wraps with 2 Hot options from the Evening Food Menu
- Late Bar Snack for Residents of Tayto Sandwiches
- Complimentary Bridal suite for the night of your wedding
- 4 Complimentary Bedrooms on the Wedding Night as well as preferential rates for a further 25 bedrooms
- First Anniversary Dinner for Two along with overnight accommodation with breakfast



STARTERS

MEAT

Sweet & Sour Glazed Silver Hill Duck Leg Confit
with scallion mash, buttered spinach, shallot & star anise sauce

Crisp Puff Pastry with Irish Chicken & Limerick Ham
mushroom, tarragon & chicken veloute

Grilled Irish Chicken & Avocado Salad
baby spinach, vine tomato & cous cous, balsamic & mustard dressing

Slow Roasted Irish Pork Belly
celeriac puree, green lentil & spinach salad, apple & raisin jus

Chicken Liver Parfait
fig & apple chutney, cumberland sauce & toasted country loaf

Classic Caesar Salad
with smoked chicken, avocado, cherry vine tomato, creamy caesar dressing & local Cratloe Hills cheese

Feuillette of Slow Roasted Duck
with savoy cabbage & lentils, shallot & tarragon white wine jus

Mixed Garden Salad
chorizo, black pudding, saint tola feta, cherry vine tomato, olives & tapenade crouton

VEGETARIAN

Assiette of Honeydew Melon & Minted Fruit Salsa
with raspberry sorbet

Crispy Fried Tipperary Brie
with fig & apple relish, balsamic & port reduction, dressed green salad

Wild Mushroom & Fennel Risotto
with baby spinach, rocket & parmesan

Saint Tola Goat's Cheese & Roasted Vegetable Bruchetta
with balsamic & pesto

Provencal Vegetable & Caramelised Onion Tart
with hummus & toasted pine nuts, coriander yoghurt dressing

Free Range Egg Mayonnaise Nicoise
with saffron remoulade, dressed green salad

FISH

Liscannor Seafood Platter
Connemara smoked salmon, shellfish cocktail, smoked mackerel pate, grilled seabass & marinated crab claw, tomato sauce vierge & marie rose

Smoked Hake, Potato & Scallion Fishcake
with gribiche remoulade, rapeseed dressing, dressed green salad

Roast Galette of Salmon
wrapped in smoked streaky bacon, black pudding, stirfried greens, baby caper, shallot & parsley butter sauce

Grilled Fillet of Seabass
wilted garlic greens, basil pesto aioli, rocket & Parmesan cheese

Connemara Smoked Salmon, Crab & Shrimp Salad
with baby potato, scallion & lemon

Roast Petit Pave of Salmon
leeks, peas & spinach, champagne froth & micro leaves

Wild Atlantic Way Seafood Platter
pan fried scallop, tiger prawn, grilled seabass, crab claw, smoked salmon & shellfish cocktail, tomato sauce vierge & marie rose (€5 supplement)

SOUPS

Sweet Potato, Carrot & Cumin

Butternut Squash, Coconut & Courgette
with lime crème fraiche

Cauliflower & Wicklow Blue Cheese

Roast Root Vegetable & Coriander

Plum Tomato & Red Pepper
with basil crème fraiche

Celeriac & Smoked Bacon

Swede & Roast Garlic

Carrot, Leek & Coriander

Mushroom, Fennel & Tarragon

Pea & Ham Veloute

Leek & Potato
with garden chives

Creamy Chicken & Leek Soup
with tarragon

Courgette, Fennel & Leek

Roast Parsnip, Carrot & Swede

Bacon, Cabbage & Potato
with scallion

SORBET

Lemon & Lime	Green Apple
Raspberry	Champagne
Tropical Fruit	Blackcurrant

MAIN COURSES

BEEF

Roast Striploin of 21 Day Aged Irish Beef
savoy cabbage, fondant potato & chasseur sauce

Grilled 8^{oz} Fillet Steak (€8 supplement)

Grilled 9^{oz} Sirloin Steak (€5 supplement)
with mushroom, baby onion & spinach sauté, garlic butter, vine cherry tomatoes & pepper sauce

LAMB

Slow Roasted leg of Clare Lamb
onion & herb stuffing, colcannon, roast garlic & rosemary jus

Roast Rump of Clare Lamb
red pepper, onion & spinach compote, shallot & parsley sauce (€3 supplement)

Braised Shank of Clare Lamb
scallion mash, buttered greens, shallot & tarragon sauce

PORK

Pan Seared Escalope of Free Range Irish Pork
mushroom & spinach, apple & raisin sauce

Assiette of Irish Pork
escalope, belly & black pudding, carrot puree, pak choi, gratin potatoes, & cider cream sauce

POULTRY

Roast Turkey Crown & Glazed Limerick Ham
stuffing, roast potato, red wine & cranberry jus

Roast Irish Chicken, Breast & Leg
savoy cabbage, shallot & thyme scented jus

Pot Roast Breast of Chicken
stuffed with tomato, mozzarella & basil, wrapped in parma ham, shallot & tarragon cream sauce

All main served with buttered parsley potatoes & seasonal vegetables. €3 supplement p.p. for third main choice

DUCK

Roast Breast of Barbary Duck
confit leg, celeriac puree, red cabbage, sweet & sour sauce (€6 Supplement)

FISH

Roast Pave of Monkfish
wrapped in parma ham, mushroom & fennel risotto, shallot & white wine sauce (€5 supplement)

Grilled Fillet of Wild Hake
buttered garden spinach, creamy rooster mash, tomato sauce vierge & tarragon cream

Pan Seared Swordfish Steak
provencale vegetables, basil pesto, chive beurre blanc

Oven Roasted Atlantic Wild Hake
topped with Doolin crab, wholegrain mustard & tarragon sauce

Teriyaki Glazed Supreme of Salmon
stirfried garlic greens, soy, ginger & chilli dressing

Grilled Fillets of Seabass
roasted fennel, creamy fennel mash, tarragon & lemon sauce

Herb Crusted Fillet of Wild Cod
savoy cabbage, tomato, dill & mushroom sauce

Paupiettes of Lemon Sole
with salmon & herb mousse, buttered spinach, lobster & white wine sauce

VEGETARIAN

Thai Massaman Vegetable Curry
Mushroom & Vegetable Risotto
Provencale Vegetable Tagliatelle

DESSERTS

Warm Chocolate Fondant
salted caramel ice cream, raspberry & chocolate sauce

Warm Bramley Apple Crumble
vanilla ice cream & custard

Assiette of Chocolate tart, mousse, fudgecake & mint flake ice cream

Selection Glenown Ice Cream & Sorbet

Blueberry Cheesecake
mascarpone cream, berry compote

Baked Lemon Tart
raspberry sorbet & chocolate sauce

Triple Chocolate Gateau
passionfruit crème fraiche

Crème Brulee Tart
fruit compote, chocolate biscotti & crème chantilly

Rich Sachertorte Chocolate Gateau
crème fraiche & orange sauce

Pear & Almond French Style Tart
rum & raisin ice cream, baileys custard

Lemon Cheesecake
crispy oat topping, passion fruit coulis

Seasonal Fruit Tart
with passionfruit sorbet & raspberry sauce

Passionfruit Torte
macaroon, lemon curd, berry coulis & crème chantilly

Raspberry Cheesecake
seasonal berry compote & crème chantilly

Classic Tiramisu
cappuccino ice cream & cherry coulis

Apple & Berry Crumble
strawberry ice cream & crème anglaise

Rich Chocolate Brownie
cookies & cream ice cream, strawberry coulis

Cream Filled Profiteroles
crème chantilly & rich chocolate sauce

Lemon Meringue Pie
lemon curd & strawberry coulis

ADD ONS

Irish Farmhouse Cheese Platter
€30.00 per table

Petit Fours
€3 per person



ARRIVAL FOOD OPTIONS & NIBBLES

OPTION 1

€2 PER PERSON

Paprika Spiced Nuts & Almonds

Mixed Italian Olives & Peppers
Rustic Chips & Dips

Freshly Cut Sandwiches &
Wrap's Selection

OPTION 2

€3.50 PER PERSON

Homemade Fruit Scones
with jam, cream & strawberries

Selection of Finger Sandwiches

Macaroon Display

Popcorn Cones

Irish Farmhouse Cheese & Biscuits
with house chutney

Onion Bhajis & Minted Yoghurt

OPTION 3

€5.00 PER PERSON

Sweet Potato Fries, Onion Bhajis,
Minted Yoghurt

Mini Fish & Chips Cones, Mini Cups of
Soup

Mini Cupcakes

Mini Sliders & Craft Beers

Afternoon Tea
a selection of scones, pastries & sandwiches



ARRIVAL FOOD SWEET TREATS

Candy Cart

Fully Stocked €250 or Unstocked €150

Mr & Mrs Ferrero Rocher
Love Heart Display €150

Chocolate Dipped Strawberries
€1.50 per person

Donut Wall
with a selection of fresh donuts €3 per person

Ice Cream Cart
€2.50 per person

ARRIVAL DRINKS

€3 Per Person

Lemonade Jugs
Elderflower Cordial
Mulled Wine
Hot Chocolate or Mini Hot Chocolate
Glass of Mini Craft Beers
Red & White Wine

OTHER ARRIVAL DRINKS OPTIONS

Gin Bar - *from €8 per person*

Cocktail Reception -

*(Choose 2 from Cosmopolitan,
WooWoo or Mojito) - €6 per person*

Whiskey Bar - *from €5 per person*

Craft Beer Bar - *from €6 per person*

ARRIVAL GOURMET CANAPÉS

INCLUSIVE CANAPÉS

with our Eternity Package

Soy & Chilli Glazed Cocktail Sausages

Saint Tola Goats Cheese Tartlet
with onion marmalade

Chicken & Vegetable Skewer Teriyaki

Mini Springrolls, Sweet Chilli

Tomato & Basil Bruschetta
with parmesan

Smoked Salmon Mousse
with brown bread, dill & pepper cream cheese

UPGRADE CANAPES

for €3 per person

Mini Chicken & Limerick Ham Bouchee

Tomato, Mozzarella & Basil Skewer

Lamb Kofta Meatballs, Coriander Yoghurt

Mini Mixed Quiche

Pork Meat Balls, Sesame & Ginger

Cratloe Hills Cheese Straws

Moroccan Spiced Chicken Sauté

Chicken Liver, Melba Toast

Mini Cones, Smoked Salmon Mousse,
Goats Cheese Foam, Guacamole

"Jack Macs" Black Pudding
& Apple Relish

Gaspacho Shot Glasses

Upgrade for €5 Per Person

Sautéed Garlic Tiger Prawns

Irish Beef Sliders & Craft Beers

INCLUSIVE EVENING OPTIONS

Selection of Gourmet Sandwiches & Wraps

Soy & Chilli Glazed Cocktail Sausages

Mini Buckets of Buttermilk Chicken Goujons
Sweet Chilli Mayo

Spiced Chicken Drumstick,
Curry Remoulade

Mini Cocktail Sausage Rolls

Honey Glazed Limerick Ham Blaa's
tomato chutney & Dubliner Cheddar

Teriyaki Glazed Chicken Wings
sesame & scallion

UPGRADE EVENING SUPPER

for €3 per person per choice

Stone Baked Margarita Pizza

Thai Massaman Chicken Curry & Basmati Rice

Country Sausages & Rolls
english mustard mayonnaise

Mini Buckets of Fish & Chips
tartare sauce & lemon

Pulled Pork Blaa
apple & raisin chutney

BBQ Pork Ribs
smoked paprika dip

OPTIONAL ADD ON

(Prices available on request)

Irish Farmhouse Cheeses Platter

Pig on a Spit with Apple Chutney & Blaa's

Hot Buttered Popcorn Cones

Lamb & Beef Sliders in Brioche Buns



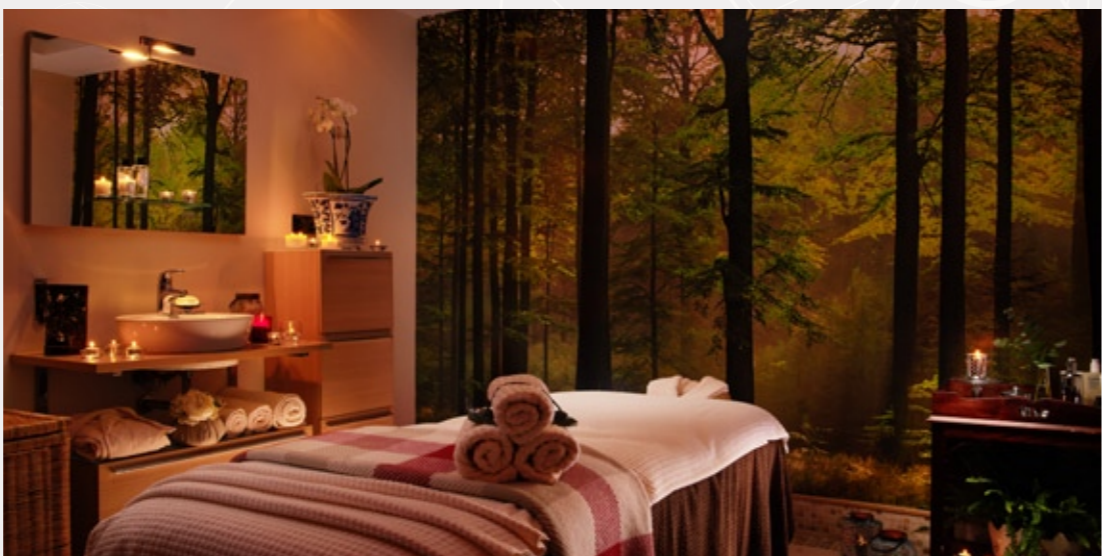
PRE AND POST
WEDDING CELEBRATIONS

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, The Inn at Dromoland will be happy to tailor something to suit.

We offer a range of packages, including Afternoon Tea, Buffet Lunches and Dinners, Finger Food options and BBQ's. 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.





TERMS AND CONDITIONS

WEDDING PACKAGES

Please note that the Minimum Number for our packages is 120 Adult Guests for Weekend Weddings and 90 Adult Guests Sunday to Thursday. More intimate Wedding Reception are warmly welcome, however 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 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.

DEPOSIT

The Inn at Dromoland requires a non-refundable deposit of €1000 and a signed contract to confirm your wedding date as a confirmed booking. An additional deposit of €2000 is required three months in advance of your Wedding Reception. We can offer a Flexi Payment Plan on request over a 3 month period.

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 will 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 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.

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.

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 Bride and Groom.

CANCELLATION

Cancellation charges apply for all food, beverage, bar extension & 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 with 12 months of the original date. The 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.

BEDROOMS

A bedroom allocation is automatically held with your confirmed wedding booking depending on your chosen package. Six 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.

BAR EXTENSION

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

STORAGE

Should you wish to store any Wedding Cards, we can offer a facility whereby the Bride / Groom 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.

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 €10.00 per bottle of 75cl still wine and €15.00 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 it 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.

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 Bridal Couple.