

## **Manor West Wedding Package**

Choosing a venue for your Wedding is one of the most important decisions you will make. Your wedding day is a once in a lifetime occasion and should be as special in reality as it exists in your dreams.

Manor West Hotel offers an exclusive setting for your reception with elegant and refined decor complemented by modern art and a unique approach. Our experienced management team will assist you in organising your Wedding Day attending personally to all the details from first enquiry right through to the end of the reception.

Our Castlemaine Suite is a bright, spacious room with private bar facilities catering for 80 to 160 guests and our wedding packages are exclusively designed to your personal requirements.

I am enclosing our wedding package which includes sample menus. Please note that the menus listed are samples and we will be delighted to quote you for any menu of your choice.

Should you have any queries or need advice on any aspect of your wedding plans, please do not hesitate to contact me.

I look forward to meeting you and discussing your plans in further detail.

Yours Sincerely

Hazel Boyle  
Wedding Co-ordinator

## **The Ultimate Wedding Package**

Our Wedding Package offers a wide choice of menus, especially designed so that everything you require to perfect your day is available at an all inclusive price. Should you have any special requirements, please do not hesitate to ask.

The following items are with our inclusive and are offered with our compliments

### **The Wedding Package includes:**

- Red Carpet Welcome with Champagne for the Bride & Groom
- Complimentary arrivals reception including Tea/Coffee and Summer Punch or Mulled Wine
- Complimentary Pianist during pre-dinner reception
- Individual table plans to suit all requests
- Personally Printed Menu Cards & Cake-stand, Pillars and Knife
- Church Candles & Fresh Floral Table Arrangements
- Crisp White Table Linen with Floor Length Pleated Skirts
- Complimentary Top-floor Suite for Bride & Groom on Wedding Night.
- Discounted Accommodation rates for Guests
- Complimentary Car Parking facilities
- One hour treatment in the Harmony Wellness Suites for the Bride and Groom.
- 3 months complimentary gym membership for the Bride and Groom including a one hour personal training session with our personal trainer.
- Romantic 1<sup>st</sup> Anniversary Dinner in our Award Winning Walnut Room Restaurant with overnight accommodation at the hotel.
- Dedicated Wedding co-ordinator – Options available, for details please see attached information.

## Drinks Reception

Our Wedding Package includes a complimentary Tea / Coffee and Punch or Mulled Wine reception upon arrival but if you would like to offer an alternative to your guests please feel free to choose from the following option

### Winter

- Hot Whiskey €4.75
- Hot Port €4.75
- Mulled Wine €5.50
- Red/ White Wine €5.00
- Champagne Reception €12.50  
or charged by the bottle
- Mixture of Wine & Champagne
- Mixture of any of the above
- Open Bar

### Summer

- Sangria €5.50
- Red/White Wine €5.00
- Champagne including Kir  
Royal, Cassis & Bucks Fizz €12.50
- Mixture of Wine & Champagne
- Sherry Reception €5.00
- Open Bar
- Selection of Cocktails €8.00

## Canapés

A Selection of Freshly made Warm and Cold Canapes  
€4.50 per person

## Starters

Dingle bay Crab Brulee, pickled cucumber  
and Melba toast  
€9.95

Oak smoked salmon, baby capers, red  
onion and horseradish crème fraiche  
€9.90

Tian of Crab scented with coconut, apple,  
pickled cucumber & avocado cream  
€9.00

Roast Quail, Prune and thyme stuffing,  
red onion marmalade.  
€8.95

Assiette of local Fish and Shellfish in a  
crisp filo basket with basil veloute  
€8.95

Manor Fish Cakes with saffron aioli and  
fine herb salad  
€8.75

Duck leg confit with honey and cloves  
braised red cabbage and balsamic jus  
€7.95

Baked filo parcel of chicken, mushroom &  
vegetable with chive cream  
€7.00

Ragout of chicken and mushroom in a  
puff pastry case with vegetable brunoise  
€7.00

Chicken breast salad with sherry  
marinated apricot, toasted almonds,  
honey & mustard mayonnaise  
€6.50

Manor chicken liver pate with toasted  
brioche and roasted pear chutney,  
€6.25

Melon and Parma Ham, toasted pistachios  
€6.25

Selection of seasonal melon with exotic  
fruits and mango coulis  
€5.95

Plum tomato and buffalo Mozzarella with  
Rocket salad, roasted peanut and basil  
pesto  
€5.50

Mixed leaves salad with Feta Cheese,  
roasted red peppers, black olive and citrus  
vinaigrette  
€5.25

## Soup

Consommé Brunoise

€4.25

Veloute of Chicken, caviar of aubergine

€4.25

Sweet Potato, Coconut and Lemongrass Soup

€4.25

Cream of Vegetable

€3.95

Cream of Leek and Potato

€3.95

Cream of Mushroom with tarragon

€3.95

Cream of Carrot and Ginger

€3.95

Roasted Red Pepper and tomato Soup

€3.95

Cream of Green Pea, mint crème fraiche

€3.95

Curried parsnip and caramelized Apple soup

€3.95

## **Main Course**

Pan fried fillet of Beef, potato and cheddar gratin, cognac and peppercorn sauce  
€26.95

Herb Crusted Rack of Lamb with creamed spinach, basil mash and merlot glaze  
€26.95

Roast prime fillet of Beef, champ mash, forest mushrooms, tarragon essence  
€25.95

Slow Roasted half Duckling with honey and thyme roasted root vegetables and marmalade  
jus €24.95

Prime Roast Sirloin of Irish Beef, champ potato, shallot and port wine jus  
€20.95

Oven baked Breast of Chicken, stuffed Clonakilty Black pudding, grilled asparagus and  
Madeira sauce  
€19.50

Roast Breast of Turkey and Honey glazed Ham, savoury stuffing  
€19.50

## **FISH DISHES**

Pan fired fillet of Brill with pea puree wild mushroom and cappuccino of mushroom cream  
€24.95

Roast fillet of Monkfish with sauté potatoes, green onion and saffron cream  
€24.95

Seared fillet of sea bass, roast tomato mash and ratatouille butter sauce  
€22.95

Herb roasted Cod fillet on a bed of spice garden vegetables with Muscadet cream  
€22.95

Grilled supreme of salmon, spaghetti of vegetables, lemon beurre blanc  
€20.95

## Dessert

Manor West dessert Platter  
(to include choice of fruit tartlet,  
strawberry meringue, marquise chocolate  
cup, chocolate profiteroles, sponge crepe,  
banoffi pie )  
€6.50

Mixed Berry Crème Brulee  
€6.50

Sponge Crepe with crushed meringue  
strawberry and fresh cream  
€6.50

Apple and berry Crumble, vanilla ice  
cream sauce  
€6.50

House made Tiramisu with Coffee  
Anglaise  
€6.50

Rum and Dark Chocolate Marquise  
€6.50

Baileys and Chocolate Cheesecake,  
butterscotch sauce  
€6.50

Tropical Fruit Tartlet, vanilla sauce  
€6.50

Home made Apple Pie, cinnamon ice  
cream.  
€6.50

## Evening Buffet

Choose any 2 items €5.50pp including Tea & Coffee and €2.00pp for any additional item;

Vegetable Spring Roll

Chicken Tenders

Vegetable Samosas

Cocktail Sausages

Smoked Salmon on Brown Bread

Chicken Liver Pate

Cream Cheese and Chive

Prawn Barquettes

Ham and Cheese Tortilla Wrap

Selection of Fresh Cut Sandwiches

**Note:** If a choice of Two Starters or Two Desserts is required, they are charged at the more expensive price of the two. If a choice in Main Course is required prices are charged as quoted for Main Course.

WE DO NOT RECOMMEND MORE THAN TWO CHOICES PER COURSE

## Sample Menus

### Menu A

€33.00

Selection of Seasonal Melon & Exotic Fruits  
Complimented with an Orange Crème Fraiche Dressing

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Cream of Carrot & Ginger Soup

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Traditional Oven Roast Breast of Turkey & Honey Glazed Ham,  
with a Savoury Stuffing, & served with Cranberry Sauce

Selection of Fresh Market Vegetables & Potatoes

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Homemade Bramley Apple Pie with a Sauce Anglaise & Chantilly Cream

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Tea/Coffee

### Menu B

€36.00

Ragout of Chicken and Mushroom  
in a Puff Pastry Case with Chive Cream

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Fresh Cream of Garden Vegetable Soup served with Herb Croutons

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Oven Roasted Leg of Irish Lamb  
with a Green Onion Mash and Red Wine Jus

Or

Herb Crusted Cod Fillet  
on a Bed of Spiced Vegetables with a Muscadet Cream

Selection of Fresh Market Vegetables and Potatoes

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Medley of Desserts

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Tea/Coffee

**Menu C**

**€39.00**

Baked Filo Parcel of Chicken, Mushrooms & Vegetables with Madeira Jus

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Fresh Cream of Vegetable Soup

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Prime Roast Sirloin of Irish Beef  
with Yorkshire Pudding, Shallot & Port Wine Jus

Or

Oven baked Salmon Fillet  
on a Bed of Creamed Leeks with a Lemon Beurre Blanc

Selection of Fresh Market Vegetables and Potatoes

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Manor West Dessert Plate

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Tea/Coffee

**Menu D**

**€43.00**

Symphony of Fresh & Smoked Seafood  
in a Crisp Filo Basket with Basil Veloute

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Cream of Sweet Potato & Lemon Grass Soup

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Roasted Prime Fillet of Irish Beef  
with Garlic Potatoes, Whiskey and Wild Mushroom Reduction

Or

Seared Fillet of Seabass  
with Baby Potato, Roasted Red Pepper, Spinach and Citrus Cream

Selection of Fresh Market Vegetables and Potatoes

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Mixed Berry Crème Brulee

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Tea/Coffee

**Menu E**

**€46.00**

Dingle Bay Crab Brulee  
With Pickled Cucumber and Melba Toast

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Celeriac and Truffle Soup

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Pan-fried Fillet of Irish Beef  
With Bubble and Squeak, Forest Mushroom and Madeira Sauce

Or

Seared Fillet of John Dory  
with Roasted Tomato & Basil Mash and Lemon Beurre Blanc

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Warm Chocolate Fondant with Tia Maria Ice Cream

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Tea/Coffee

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These menus serve as merely a guide to the quality and range of dishes available for banquets at Manor West Hotel. Should you require additional dishes, please consult with your wedding co-ordinator.

**Vegetarian Option**

Caesar Salad

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Selection of Seasonal Melon

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Vegetable Spring Roll

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Wild Mushroom Risotto  
With Plum Tomato & Chive

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Baked Aubergine Provencal

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Filo Basket Filled with Mini Ratatouille

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A selection of children's menus are available upon request

## Terms and Conditions

- The menus in this brochure are a selection of the most popular choices. We will be pleased to quote you for a menu of your own choice.
- Once a date has been agreed, we require an initial deposit of €500.00 upon making the booking. A further deposit of €500.00 will be required to secure this booking six months from your initial booking date. Please note deposits are non-refundable.
- The Hotel reserves the right to refund the deposit in circumstances where the booking is made through a third party or under false pretences.
- The hotel may cancel the event in circumstances where the Hotel has reason to believe the booking might prejudice the reputation of the Hotel should any guest attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behaviour.
- All charges are inclusive of Government Tax. There is no service charge.
- All accounts to be settled on the day after the Reception by cash or bank draft.
- We require at least two weeks notice regarding your menu choice, drink selection and appropriate numbers attending.
- Final numbers one day before the reception, and this will be the minimum number charged.
- All prices quoted are subject to proportionate yearly increases according to rises in food or labour, costs, taxes or unforeseen circumstances.
- For guests attending the Wedding Reception, we offer a special discount rate on up to 20 bedrooms, subject to availability.
- As a Food Hygiene precaution, the Health Authorities advise that only food that has been prepared on the premises may be consumed in the Hotel.
- The Castlemaine Suite caters for a maximum number of 160 guests.