

# *Your Wedding Package*

**Your wedding package includes the following extras with our compliments to ensure the success of your day:**

Red Carpet & Champagne Welcome for the Bride & Groom

Tea, Coffee, Selection of Minerals & Biscuits on Arrival for your Guests

Alternating Floral Centrepieces & Candelabra's on all tables

Cake Stand provided for display of wedding cake

Engraved Cake Knife for cutting the cake which is your keepsake

Overnight Accommodation followed by a Champagne Breakfast for the Bride & Groom in our Luxury Suite

Two additional rooms to be offered to your parents, bridal party or guests of your choosing

## *Little Extras you may wish to add...*

**We have the following optional extras which can make your wedding day even more special**

Luxury Wedding Car with Cream Ribbon

Chair Covers with Choice of Silver, Ivory or White Sashes

Fairy Light Back Drop

Up Lighting

### **Arrival Reception Entertainment**

We would be delighted to offer our expertise in choosing your pre dinner entertainment with choice of:

Pianist, Harpist, String Quartet or Three Piece Band

### **Arrival Reception Refreshments**

Summer Fruit Punch, Mulled Wine, Sparkling Wine, Spirit Selection, Open Bar

Champagne Fountain, Canopies Selection, Chocolate Fountain, Sweet Trolley

## *Guest Accommodation*

The Killarney Oaks Hotel boasts 69 deluxe ensuite bedrooms which have all the modern comforts you could wish for. Whilst there is no minimum requirement, we are happy to hold a block of up to 20 rooms, should you wish to provide a rooming list. These rooms are guaranteed by you and must be confirmed two weeks prior to your wedding with a rooming list, any unassigned rooms will be released. Any rooms that do not show on the night of the wedding will be charged to your main account. Complimentary car parking is available to all guests.

## *Luxury Self Catering Accommodation*

To add to your Killarney Oak's experience we can also offer your families and guests the option of booking one of our luxurious 4\* Self Catering Houses. Whether you are booking a two night stay or treating yourself to a week-long stay on the doorstep of Killarney's majestic National Park, our reservations team would be delighted to assist you in any way.

# Your Wedding Menu 1

## Appetizers

### **Oak Smoked Chicken Breast**

On a Bed of Salad Greens & Drizzled with Creamy Mayo

### **Chicken & Mushroom**

with a Velvety Cream Sauce In a Light Puff Pastry Case

### **Traditional Black Pudding Salad**

Served with a Warm Apple Compote

### **Warm Cajun Chicken & Chopped Bacon**

On a Garden Salad with a Cool Mayo Dressing

### **Parma Ham & Whiskey Salami**

On a Garden Salad with a Honey & Mustard Dressing

### **Sliced Avocado & Prawns in a Marie Rose Sauce**

Served in a Half Avocado Shell with a Salad Garnish

### **Breaded Torpedo Tiger Prawns**

On a Bed of Mixed Salad Leaves & Drizzled with a Thai Chilli Sauce

### **Miniature Atlantic Fish Cakes**

On a Bed of Mixed Salad Leaves & Drizzled with a Thai Chilli Sauce

### **Juicy Tomato & Soft Mozzarella**

Drizzled with a Garlic & Herb Pesto

### **Trio of Honeydew Melon, Orange & Pineapple**

Served with a Midori Liqueur Sauce

## Soups

**Seasonal Vegetable Soup**

**Cream of Mushroom Soup**

**Carrot & Coriander**

**Sweet Roast Parsnip**

**Tomato & Basil**

**Leek & Potato**

## Sorbet

**Lemon**

**Orange**

**Champagne**

**Vodka & Orange**

**Green Apple**

**Peach Schnapps**

# Your Wedding Menu 2

## Entree

### Prime Irish Fillet Steak

Served with a Creamy Peppercorn Sauce

### Prime Sirloin Steak Garni

Served with a Creamy Peppercorn Sauce

### Roast Rack of Lamb with a Rosemary & Herb Crust

Served with a Red Wine Jus

### Pan Fried Duck Breast

Drizzled with a Port & Cranberry Jus

### Roast Sirloin of Irish Beef

Served with a Jus Roti

### Roast Crown of Turkey & Baked Ham

Served with a Herb & Bread Stuffing and Cranberry Sauce

### Baked Supreme of Chicken

Topped with a Creamy Peppercorn Sauce

### Medallions of Monkfish

Served with a Creamy White Wine & Mussel Sauce

### Roulade of Salmon & Bass

Drizzled with a White Wine Cream Sauce

### Fillets of Lemon Sole

Served with a Caper Cream Sauce

### Stuffed Paupiettes of Plaice

Served with Crab Claws & a Chardonnay Reduction

### Grilled Fillet of Atlantic Salmon

Served with a Lobster Cream Sauce

### Spinach & Ricotta Tortellini

Served in a Rich Tomato & Herb Sauce

### Vegetarian Filo Parcels

Stuffed with Roasted Peppers, Sun Dried Tomato & Goats Cheese

### Vegetarian Stir Fry

With a Thai Sweet Chilli Sauce & Served on a Bed of Rice

## Vegetable Selection (Choice of 2)

|                     |                           |
|---------------------|---------------------------|
| Baton Carrots       | Puree of Carrot & Parsnip |
| Steamed Broccoli    | French Beans              |
| Cauliflower Florets | Braised Red Cabbage       |

## Potato Selection (Choice of 2)

|            |             |
|------------|-------------|
| Creamed    | Baby Boiled |
| Croquette  | Duchess     |
| Baby Roast | Gratin      |

(€1 supplement)

# Your Wedding Menu 3

## Individual Desserts

### **Creamy Irish Cheesecake**

With a Choice of Strawberry, Lemon, White Chocolate or Bailey's Irish Cream

### **Irish Brambly Apple Pie**

Served with Fresh Cream & Topped with a Homemade Butterscotch Sauce

### **Irish Mist & Chocolate Mousse**

Served in a Chocolate Cup with a Mocha Liqueur Sauce

### **Salad of Fresh Seasonal Fruits**

Topped with a Vodka & Orange Syrup

### **Profiteroles & Fresh Cream**

Drizzled with a Warm Milk Chocolate Sauce

### **Decadent Chocolate Fudge Cake**

Served with Fresh Cream & Topped with a Warm Milk Chocolate Sauce

### **Fresh Fruit Meringue Nest**

Topped with Apricot & Strawberry Coulis

### **Delicious Banoffee Pie**

Served with Fresh Cream & Topped with a Homemade Butterscotch Sauce

## Medley of Desserts

Personalise your medley by mixing and matching any  
3 options from the selection below:

Decadent  
Chocolate Fudge Cake

Meringue Nest  
With Fresh fruits

Cream Filled  
Chocolate Eclair

Bailey's Irish  
Cream Cheesecake

Moist Carrot Cake  
Topped with Walnuts

Delicious Strawberry  
Cheesecake

Irish Brambly  
Apple Pie

Refreshing Lemon  
Cheesecake

Vanilla Ice Cream  
in a Wafer Basket

White Chocolate  
Cheesecake

Followed by Tea/Coffee  
and a Deluxe Selection of Petit Fours

## Evening Reception

### **OPTION A**

Selection of Hot Finger Food & BBQ Dip,  
Selection of Sandwiches,  
& Tea/Coffee

### **OPTION B**

Chicken Goujons & Chips  
Served in Cones,  
Selection of Sandwiches,  
& Tea/Coffee

### **OPTION C**

Mini Cheeseburgers  
with Spicy Wedges,  
Selection of Sandwiches,  
& Tea/Coffee

# Terms and Conditions

1. Once a provisional booking has been made, the hotel will hold the booking for 2 weeks only, and this date will be automatically released unless confirmed with a deposit.
2. At the time of booking a non-refundable deposit of €1,000.00 is required to secure your booking. We also require approximate numbers, mass/service times, and full contact details from the Bride and Groom.
3. No Food or Beverages are permitted to be brought into the hotel with the exception of the wedding cake.
4. Approximate numbers must be given to the hotel 1 month in advance, and final numbers of your guests have to be specified 72 hours before the meal. This will be the minimum number charged for on the day. In the event of an increase in numbers the excess will be charged, provided we have sufficient space to cater for this.
5. A menu tasting can be arranged from 4 to 6 weeks in advance for the Bride and Groom. Any additional parties attending your menu tasting will be charged a basic fee. The full menu must be finalised at least 4 weeks in advance.
6. It is hotel policy not to accept wedding gifts. These will be directed to a member of the bridal party.
7. The bar will close at 2.00am. If you have a disco, this must finish at 2.30am. A Residents bar is not guaranteed, but if supplied will close at 3.00am.
8. In the event of a cancellation/ postponement, every effort will be made to re-let the facilities to prevent us charging cancellation fees. The following conditions apply in this instance:
  - Notification of all cancellations must be in writing.
  - While every effort will be made to re-let the facilities, any loss incurred by the hotel as a result of the cancellation will be recovered from you.
  - Cancellations made within 8 weeks of the booked date will be charged in full.
  - Cancellation charges include all items which have been confirmed.
9. With reference to payment of your reception, the following conditions will be strictly adhered to:
  - Deposit of €1,000.00 on acceptance of booking.
  - 75% of the estimated wedding bill to be paid 7 days prior to the wedding reception with the balance to be paid the morning after the wedding.
  - All payments must be made in cash or bank draft. We regret we cannot accept credit cards or personal cheques for payment.
10. This contract is personal to you and may not, under any circumstances be transferred or assigned to any other party without the prior consent of the hotel.
11. To comply with EC regulation, a form of acceptable photo identification (*e.g. passport or driving licence*) must be furnished.
12. All prices included in this brochure are inclusive of the applicable VAT rates in operation on 1st January 2012 and are subject to change. Any special offer packages will be deemed exempt from any VAT reductions.

*Bride's Signature:* \_\_\_\_\_ Date: \_\_/\_\_/\_\_.

*Groom's Signature:* \_\_\_\_\_ Date: \_\_/\_\_/\_\_.

*On Behalf of Hotel:* \_\_\_\_\_ Date: \_\_/\_\_/\_\_.