

2017/2018/2019 Wedding Package

Midweek (Sun-Thurs) 10% Discount

(Excluding Bank Holiday Sundays and Christmas Week)

€52 per person

Jan/Feb/March/April/May/Sept/Oct/Nov/Dec

(Excluding Christmas Week)

€55 per person

June/July/Aug/Christmas Week

Includes:

Summer Punch/Hot Punch on Arrival

Tea/Coffee, Cookies & Canapés on Arrival

Five Course Menu

Half Bottle of House Wine per person

Selection of Freshly Prepared Sandwiches, Cocktail Sausages and Freshly Brewed Tea & Coffee for evening reception

Late Bar

Complimentary Bridal Suite

Complimentary B&B for Parents of Bride & Groom



Based on minimum numbers of 120 guests

Package Menu

Please find enclosed a large range of menu choices for you to create and personalise your own Wedding Menu. Choose an Appetiser, Soup, Main Course and Dessert from the following choices

Starters – Choose one Starter

Trio of Cantaloupe, Ogen and Watermelon with Homemade Citrus Sorbet finished with Raspberry Coulis

Smoked Chicken & Basil Tian, Avocado Puree, Toasted Pine Nuts, Crispy Parma Ham with Basil Pesto

Baked Parcel of Artisan Goat's Cheese in Filo Pastry, Ballymaloe Tomato Relish, Toasted Pine Nuts and Basil Pesto

Oak Smoked Salmon Salad with Rocket and Swiss Chard and Red Onion and Homemade Brown Bread, finished with Lemon Dressing

Castle Dargan Medley: Roulade of Wild Oak Smoked Salmon, Watermelon and Warm Duck Confit baked in Filo Pastry

Timbale of Atlantic Seafood with Crab, Prawn, Salmon and Hake, topped with preserved Lemon and Grain Mustard Dressing

Castle Dargan Salad of Crispy Bacon, Garlic Croutons and Cherry Tomatoes with Freshly Shaved Parmesan and Egg Garnish

Smoked Bacon & Chicken Vol au Vent In a Mushroom Cream Sauce

€2.00 supplement per person applies for a choice of starter



Soup or Sorbet Course – Choose one

Country Style Vegetable Soup with Chive Cream

Leek and Potato Soup with Herb Cream

Cream of Tomato and Basil Soup served with Garlic Croutons

Soup of Smoked and Corn-fed Chicken with Basil and Sweet Corn

Soup of Wild Mushrooms with Tarragan Cream

Roast Tomato & Pepper Soup served with Goat's Cheese Crouton

Lobster Bisque with Brandy and Cream, garnished with Dublin Bay Prawns (*€2.50 supplement per person*)



Sorbet

Citrus & Rose Petal

Mango & Fruits of the Forest

Orange & Lavender

Champagne & Mint

Passion Fruit & Lime

Champagne & Strawberry

€3.00 per person if you choose the Sorbet as a Third Course



Main Course – Choose Two

Main Courses are served with Seasonal Vegetables & Creamed Potatoes

Breast of Chicken stuffed with Irish Mozzarella & Smoked Bacon Wrapped in Parma Ham with a Pepper Cream Sauce

Sirloin of Prime Irish Beef served with Yorkshire Pudding, Roast Potato, Red Wine and Tarragon Jus

Roast Rack of Irish Lamb with Rosemary Garlic infused Jus *(Seasonal €3.50 supplement per person)*

Pan Roasted Fillet of Irish Beef with Caramelised Onions, Sauté Mushrooms, Brandy & Four Peppercorn Cream *(€5.00 supplement per person)*

Traditional Roast Turkey and Honey Glazed Ham with Herb Stuffing, Roast Potato and Pan Roasted Gravy

Individual Beef Wellington, Tenderloin Fillet with Duxelle of Mushrooms, Saute Onions served with Tarragon & Black Pepper Sauce *(€6.50 supplement per person)*

Baked Supreme of Organic Salmon, served with a Potato Crust on a Bed of Baby Spinach with Lemon & Lime Beurre Blanc

Baked Darne of Atlantic Sea Trout, served with a Dublin Bay Prawn Bisque Sauce

Pan Fried Fillet of Fresh Cod, served on a Bed of Mediterranean Style Vegetables and Saffron & Basil Cream

Duo of Salmon & Sea Bass served with Spring Baby Spinach, lemon grass and White Wine Cream Sauce *(€2.00 supplement per person)*



Desserts – Choose one

Toblerone Cheesecake served with Vanilla Ice Cream and Tuille Biscuit

Dark Chocolate and Praline Parfait served with Sauce Anglaise and Raspberry Ice Cream

Mango and Passion Fruit Gâteau with Raspberry Topping

Vanilla Scented Crème Brûlée

Sticky Toffee Pudding served with Caramel Sauce and Vanilla Pod Ice Cream

Apple and Cinnamon Crumble served with Vanilla Ice Cream

Dark Chocolate and Nut Brownie served with Belgian Chocolate Sauce and Fresh Cream

Irish Cream Liqueur Gâteau with Espresso Topping

Pastry Cream Tart topped with Seasonal Mixed Berries

Castle Dargan Medley of Desserts

€2.00 supplement per person applies for a choice of dessert



Our gift to you...

Exclusively one wedding a day ensuring commitment and attentive service to you

Beautifully appointed private arrival reception suite with background music, overlooking our courtyard. Stunning surroundings and picturesque grounds for your wedding photographs

Red Carpet Welcome from our team who will greet you and your guests on arrival

Champagne on arrival for the bridal party

Complimentary round of golf for the Groom and friend with reduced green fees available for a party of 6

Castle Dargan House's beautifully appointed bridal suite on your wedding night to include champagne and strawberries

Beautifully designed fresh floral arrangements and candelabras on all tables by our in-house florist

Chair covers & sash

Personalised Menu and Table Plan displayed on arrival at suite entrance

Raised Top Table classically decorated with dressed bridal net and fresh floral arrangement

Choice of silver cake stands and beautifully decorated cake table & knife

Microphones for speeches and background music during your wedding dinner

50% off dinner for two in the Hall Door Restaurant

Evening Buffet Options

Evening Buffet Package

Selection of freshly prepared Sandwiches

Cocktail Sausages

Freshly Brewed Tea & Coffee

Additional extra's include with the above (per person)

Chicken Goujons served with Selection of Dips - €1.50

Assorted Chicken Dim Sums with Black Bean Dip - €1.00

Char Grilled Bruchetta of Tomato & Basil - €1.50

Cod Goujons with Tartar Sauce - €1.50

Prawn in Filo with Chilli Mayonnaise Dip - €1.50

Pizza Slices - €1.70

Miscellaneous

All prices are inclusive of VAT but are subject to change in the event of a VAT increase.

Please note the above prices apply from 1st January 2017 to 31st December 2018.

Prices may vary for subsequent years.

Wedding Menus are based on a 5 course meal (which includes tea/coffee) – a reduction on courses will not reduce the advertised price.

Pre Drinks Reception

Why not add that extra special something to your wedding with a pre-dinner drinks reception

A glass of Chilled **French Sparkling Wine** served with Fresh Strawberries in a Champagne Flute – Blanc or Rosé or Royale: you decide! **€6.50 per person**

A **Pimms** Drinks Reception! This delicious Gin based drink is mixed with Lemonade and decorated with Fresh Fruit – guaranteed to add an air of sophistication to your Reception! **€5.50 per person**

A Rich **Fruit Punch**, its main ingredients including White Wine & Cranberry Juice - Fresh Fruit Pieces add the finishing touches to this pleasant drink **€4.50 per person**

Wrap your guests up in a warm glass of our special **Mulled Wine**. Made with Red Wine, Brandy, Cranberry Juice, Cinnamon and Cloves and garnished with Fresh Orange Segments – what better way to welcome your friends and family to the celebration of your special day **€4.50 per person**

Please note: these prices apply from 1st Jan 2016 – 31st Dec 2016. Price & content may change for subsequent years

Wedding Wine List

White Wine

Santa Luiz Sauvignon Blanc Chile €20.00 per bottle

Intense and fresh, it reminds one of limes, grapefruit, passion fruit and acacia flowers.

A balanced wine with fresh acidity and a rich and long aftertaste

Red Wine

Santa Luiz Cabernet Sauvignon Chile €20.00 per bottle

Intense and fresh, it reminds one of blackcurrant

Sparkling

Il Cortigiano Prosecco €35.00 per bottle

Youthful and fresh Italian sparkling wine with delicate fragrance and flavours of pear and stone fruits.

Champagne

Laurent Perrier N.V. €75.00 per bottle

This is perfect Champagne to have with dessert and an elegant way to treat a sweet tooth! It is a very toasty style that is sweet without being heavy.

Dom Pérignon

€198.00 per bottle

A seductive wine, floating on the palate with remarkable grace. Toasty aromas melt into fresh cut flowers, apricots and pears, lingering to personify elegance.

Rosée Wine

Rosé D'anjou €26.00 per bottle

Castle Dargan Resort Wedding Terms & Conditions

1. Booking Procedure

To confirm a wedding reception/function booking, a deposit of €1,000.00 is required. A second deposit of €1,000 will be due 6 months prior to your wedding/function. The balance remaining must be paid prior to departure from the Hotel. Please note these deposits are non-refundable and non-transferable.

2. Accommodation

The Hotel will provide complimentary accommodation for the Bride & Groom if the reception is for a minimum of 120 people. 10 bedrooms are reserved at the Wedding Rate (**€150.00 per room, inclusive of Bed & Breakfast**). **Please note, peak season (June, July, Aug & Christmas week) 10 bedrooms are reserved at €170 per room**, inclusive of bed & breakfast. At the time of the booking you must inform Castle Dargan Reservations if the rooms are to be sold on a free sales basis or if you will be naming the guests for the rooms. If it is the latter, your named guests will be required to contact reservations with credit card details or a deposit to secure booking. Any rooms not secured with a deposit/credit card 8 weeks before the wedding date will automatically be released. Check in time is from 3pm & check out is by 12 noon. ON OCCASIONS CASTLE DARGAN WILL RUN ACCOMODATION PROMOTIONS WHICH MAY BE CHEAPER THAN THE REDUCED WEDDING RATE

Cancellation Policy:

Individual Bookings:

Cancellations less than 48 hours prior to arrival will be forfeited with a one night charge

Group Bookings:

When a block booking is made and individual bookings are received by the Hotel on behalf of a group, all rooms not confirmed with a deposit or secured with credit card will be cancelled 8 weeks prior to the date of the booking without prior notification.

3. Functions, Weddings, Meetings & Group Bookings

Cancellation Policy:

In the event of cancelling a confirmed booking, the following charges will be due (deposits already paid will also be forfeited). In each case, the percentage charge applies to the estimated total account for the event, including accommodation, based on the numbers originally booked:

Within 8 weeks = 100%

16-8 weeks = 75%

36 - 16 weeks = 50%

The Hotel reserves the right to cancel or refund deposits in circumstances when a booking is made through a third party or under false pretences. Prospective clients must always meet a member of management by appointment or prior to acceptance of the first deposit. Deposits must be made in person to the Hotel, otherwise the Hotel reserve the right to cancel the booking.

Minimum Number Policy

The minimum number, which will be charged for on the day of a booking, is 10% less than the number originally booked. The full menu price will be charged for the number of guests, which fall below this minimum number. The final number for the meal, given 48 hours in advance, is the number for which we will cater. The menu price will be charged for this number or the minimum confirmed number, whichever is the greater.

4. Price Variations

In the event of circumstances beyond the Hotel's control (e.g. increases in the standard rates of (VAT) the Hotel reserves the right to vary the prices quoted to an extent which reflects such circumstances. Midweek discount only applies Sunday to Thursday (Excluding Bank Holiday Sundays and Christmas Week).

5. Services/Procedures

The Hotel reserves the right to change any of its Banqueting services, procedures and processes without prior notification

6. Payment

50% of the total menu bill must be paid one month in advance of the Wedding reception. The remaining account must be settled prior to departure from the Hotel unless alternative arrangements have been made three months in advance of your event with the hotel management

7. Storage / Personal Property/ Consigning

The Hotel will try wherever possible to assist guests with the storage of equipment, personal property, wedding cakes etc., but accept no liability for any damage or loss. The Hotel will not accept responsibility for any goods consigned to the hotel or any of its staff in connection with any event nor will it be responsible for any freight, carriage or delivery charges

8. Entertainment

The Hotel will not accept any responsibility for any entertainment that has not been booked directly with the hotel. However all entertainment arrangements must have the approval of the Hotel management prior to the date of the function. All entertainment must provide their own equipment and accept full responsibility for same.

9. Food & Beverage

No food or beverage will be permitted to be brought into the Hotel without the special permission of the Hotel, and the Hotel reserves the right to make a charge for the service of same (exception of special occasion cakes). **Please be advised that corkage is not permitted.**

10. Noise Level

The Hotel management, at their discretion, may reduce the sound levels from bands or discos without having to consult with the Bride & Groom. It is assumed that no exceptional noise factor will be created by an event but if in doubt, organisers must notify the Hotel management of the type or event proposed

11. 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 or notices during the course of the event.

12. Additional Events

The Hotel reserves the right to host any additional events in suites not reserved by the client. Such additional events include, but are not limited to, Banquets, Conferences, and Dinner Parties.

13. Quality of Service

In order for us to provide you with our high standard of service, the pre-arranged timings must be adhered to. Time of arrival, reception and sit down time must all be agreed in advance. To ensure the quality of service, it is also strongly recommended that toasts only commence after the service of dessert.

I/We confirm that I/we accept the above Terms & Conditions of Business

Bride Signature: _____

Date: _____

Groom Signature: _____

Date: _____