



OLD CASTLE HOUSE HOTEL



**ENJOY YOUR
WEDDING
EXPERIENCE**



OLDCASTLE HOUSE HOTEL



~ YOUR WEDDING DAY ~



Oldcastle House Hotel offers each Wedding exclusive and personal attentive service to cater for your intimate event.

Our local and dedicated staff and excellent service and quality of food and drink will allow you and your guests relax and enjoy your very special day.

Our Wedding Experience is to give you choice and ideas but Oldcastle House Hotel wish to offer you flexibility in your choice to suit varying tastes and we will be delighted to meet you and discuss your requirements.

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WEDDING PACKAGE

- Consultation with Banqueting Co-ordinator regarding all details
- Our Management Team will be available to you at all times to plan your reception, advise on Menus and advise on local information, accommodation, music and photographers if required
- Red Carpet Welcome to greet you on your arrival at the Hotel
- Complimentary Champagne Toast on arrival for Wedding Party
- Complimentary Tea and Coffee for all your guests on Arrival
- Use of Landscaped Gardens for Photographs
- Free Ample Car Parking in Hotel Car Park
- Cloakroom facilities
- Wide Choice of Food and Beverage Menus to suit your particular needs (including vegetarian options), please see sample Menus below
- White linen throughout and coordinated colour scheme
- Elegant Floral Vases and Candle Arrangements on all tables
- Personalized Menu Cards on tables
- Use of raised Traditional Cake Stand and Decorative Knife provided
- Personal Attention throughout the afternoon by a Member of our Hotel Management
- Complimentary Bar Extension
- Complimentary Bridal Suite for the Bride and Groom on the Wedding Night
- Complimentary Dinner for the Bride and Groom on their One Year Anniversary
- Discounted Accommodation Rates for your Guests staying overnight
- Guaranteed Reservation of Bedrooms to the Bridal Party
- Special Rates Available for Mid-Week Weddings
- Please view our Terms and Conditions for further details and booking information

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OLD CASTLE HOUSE HOTEL



~ BEVERAGE MENU ~

ARRIVAL RECEPTION

- **Mulled Wine**
- **Bucks Fizz**
- **Selection of Fine Sherries**
- **Wine Reception**

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WEDDING RECEPTION

WHITE WINE

- **Rosario Estate (Chile) - *Sauvignon Blanc***
- **Wolf Blass (Australia) - *Chardonnay / Semillon***

RED WINE

- **Rosario Estate (Chile) - *Cabernet Sauvignon***
- **Wolf Blass (Australia) - *Sharez / Cabernet***

CHAMPAGNE

- **Moet & Chandon - *Brut Imperial***

SPARKLING WINE

- **Pol Remy - *Brut***

CORKAGE

- **The Bride and Groom have the option of bringing their own Wine and Champagne**

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- **An Extensive Selection of all Drinks are available throughout the day at normal Prices**

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EVENING RECEPTION

- **Tea, Coffee & Mixed Sandwiches**
- **Tea, Coffee, Mixed Sandwiches & Cocktail Sausages**
- **Tea, Coffee, Mixed Sandwiches and BBQ Chicken Wings**

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OLD CASTLE HOUSE HOTEL

~ RECEPTION MENU ~

STARTERS

SLICES OF HONEYDEW MELON

Served with a selection of seasonal fruits and mixed Berry compote

SMOKED SALMON & FRESH SALMON ROULADE

Served with sweet cherry Tomatoes and Chive dressing

WARM PARCEL OF GOATS CHEESE

Served over mixed leaves and with red Onion and Raisin relish

WARM SALAD OF CARGRILLED SMOKED SALMON

Served over champ Potato, complimented with Tomato and Chive dressing

DUCK WITH MIXED GARDEN LEAVES

Sliced crispy Duck, toasted Almonds, Orange segments with Lime & Basil dressing

CHICKEN LIVER & PORT PARFAIT

Served with toasted Brioche and homemade Apple chutney

SMOKED CHICKEN & SPRING ONION SALAD

Served with Lemon & Oregano dressing

FRESH CRAB & SMOKED MACKEREL TERRINE

Home made Terrine of smoked Mackerel, layered Crab and served with Garden leaves and Horseradish dressing

HOMEMADE VEGETABLE SPRING ROLL

Served with mixed leaves, curried Mango and Coriander Chutney

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SOUPS

Roast Tomato & Goats Cheese

Spiced Lentil & Smoked Bacon

Butter Bean with Bacon & Rosemary

Seafood Chowder

Farm House Vegetable Soup

Chicken & Spring Onion Soup

Cream of Leek & Potato Soup

Wild Mushroom & Tarragon Soup

Tomato and Basil Soup

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SORBETS

Orange Sorbet

Mango Sorbet

Champagne Sorbet

Lemon Sorbet

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OLD CASTLE HOUSE HOTEL

MAIN COURSE

ROAST LEG OF LAMB

With Braised Shallots and complimented with Redcurrant & Rosemary Jus

BAKED GAELIC CHICKEN

Stuffed with Bacon Champ and served with Mushroom & Whiskey Cream

PAN SEARED FILLET OF BEEF

Served Bubble & Squeak and complimented with Red Wine & Thyme Jus

GRILLED FILLET OF DONEGAL SALMON

Served with Julienne of vegetables and Dill Cream reduction

PRIME IRISH SIRLOIN STEAK

With a choice of sauces

TRADITIONAL LAYER STUFFED TURKEY AND HAM

Served with Cranberry Demi Glace

ROAST SIRLOIN OF BEEF

Cooked medium and complimented with rich Chasseur sauce

BAKED STUFFD AUBERGINE (V)

A treat for vegetarian, garlic infused diced vegetables, stuffed into an Aubergine and complimented with a rich Tomato and Basil Sauce

PASTA PENNE DEL GIORNO (V)

Sautéed vegetables, bound in white wine cream sauce and served on a bed of Pasta Penne

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DESSERTS

RICH BAILEYS CHEESECAKE

Served with Tia Maria Sauce

TRADITIONAL BAKED ALASKA

Served with Mixed Berry Compote

WARM CINNIMON & APPLE CRUMBLE

Picked from our Orchard, this is a traditional Favourite, served with Vanilla cream

CHOCOLATE PEFITEROLES

Filled with Chocolate Mousse and Caramel Cream

FRESH FRUIT MERINGUE

Filled with Pastry Cream and served with fruit Coulis

TIRAMISU TERRINE

Light coffee sponge filled with Mascarpone cheese and served with Kahlua Sauce

PEACH MERINGUE GATEAUX

Fresh Sponge with Kirsch, layered with peaches, pastry cream and torched Meringue

TRIO OF HOUSE DESSERTS

Mini Meringue with fruit compote, Profiteroles and chocolate Sauce & Tiramisu Layer

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OLDCASTLE HOUSE HOTEL

~ TERMS AND CONDITIONS ~

- All reservations and agreements are made upon, and subject to, the rules and regulations of the hotel and the following conditions.
- Provisional bookings are held for four weeks only, after which they are automatically released. A deposit of €500 is required to guarantee your booking. We regret that this deposit is non refundable in the event of cancellations.
- An estimated attendance figure must be supplied to the Manager within 2 weeks of the function. The final attendance must be specified to the Manager within 48 hours of the function. The final figure is the minimum number of meals for which the organizers guarantee payment. Additional meals could be served dependant upon space and staff availability, but without guarantee or obligation by the hotel to provide such extra meals and they will be charged at the quoted prices.
- The customer assumes responsibility for any damage caused by them or any of their guests attending the function.
- All accounts must be settled in full prior to your departure from the hotel.
- All prices include VAT only.
- Corkage Policy Charges are for Guidance purposes only and subject to change:
 - Wine Corkage per Bottle is charged at €12 per Bottle. We do not permit Boxed Wines.
 - Champagne per Bottle is charged at €16 per Bottle, (Magnums €32 per Bottle) No other alcohol is permitted to be brought in or supplied for any other aspect of the Event.
 - Agreed Corkage charges will form part of Contract. The Hotel will offer recommendations on choice but will not accept responsibility for Breakages and Wine must be delivered one week in advance of event to insure appropriate Temperatures are achieved.

**Oldcastle House Hotel,
Oldcastle, Co.Meath**



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