



INNISHANNON HOUSE
HOTEL

300 YEARS



Your Exclusive Country House

Wedding Brochure



Welcome to your Exclusive Country House

Innishannon House Hotel has long been established as one of Cork's Best Loved Exclusive Wedding Venues and has served many generations of families over the past 50 years.

Since 2005, The House has been owned by The Roche Family. Over the years, we have carried out extensive renovation whilst the "Old world" charm has been maintained throughout.

Our beautifully decorated River Suite is an elegant setting for your Wedding Reception of up to 200 guests. We are also fully licensed for indoor and outdoor civil ceremonies.

All 23 bedrooms will be exclusively available to your guests on the night of your wedding and the night after, if you wish. (subject to availability)

We also offer complete hotel exclusivity allowing you and your guests to occupy the house entirely, at your leisure.

Choose your unique menu from our A La Carte Selection to suit your individual tastes.

Thank you for considering Innishannon House for your special day and we look forward to hearing from you.

Best Wishes,

Margaret Roche

Margaret Roche
Director/Wedding Coordinator

A Innishannon House Hotel Wedding

Built in 1720, Innishannon House Hotel and gardens is steeped in history, providing an elegant setting and unique character for your special day. The house is situated on 10 acres of parkland along the banks of the River Bandon.

The hotel has 23 bedrooms in total, with a selection of double, single and family rooms. Each bedroom is different in style and decor but the character is maintained throughout.

Our dedicated team led by Margaret Roche, Director, will guide you every step of the way from the initial meeting to your Wedding Day. We ask couples to select their unique requirements and we will tailor a package to suit their personality and taste. Alternatively, we have a number of wedding packages to choose from too.

Why Choose Innishannon House Hotel?

- / The elegance of a private exclusive venue with every modern convenience of a hotel
- / A romantic waterside venue set in beautiful surroundings so that all photographs may be taken on the grounds
- / Your choice of indoor or outdoor civil ceremony locations in the House and on the grounds
- / The elegantly decorated River Suite is filled with natural light and can accommodate up to 200 guests. There is a full bar in the ballroom.
- / Complimentary Bridal Suite on Wedding night if all other bedrooms are booked by guests*
- / All bedrooms in the house and lodges are allocated exclusively for your wedding by the wedding couple. There is a selection of local B&B's and hotels in the area to accommodate other guests
- / Unlike other Country House venues, there is no obligation to stay two nights. However, your guests may stay more than one night if they wish. This is subject to availability
- / Complimentary advance tasting of the wedding menu for the Wedding Couple*
- / Complimentary mirrored centre pieces, storm lamps and flowers
- / Free private car park with space for up to 120 cars

* for weddings of 100 adults or more

Welcome Reception

Winter Warmers

Mulled Wine €5.5 p.p
Hot Jameson Punch €6.5 p.p
Bailey's Hot Chocolate with Marshmallows €7 p.p
Winter Cocktails e.g Black Russian €9 p.p
Assorted Soft Drinks €2.6 p.p
Jug of Classic Chilled Lemonade €12.5 p.p

Summer Refreshments

"Pimms on the lawn" cocktail €6 p.p
Prosecco €6.5 p.p
Champagne €12.5 p.p
Summer Fruit Punch €6 p.p
Summer Cocktails e.g Mojitos €9 p.p
Assorted Soft Drinks €2.6 p.p
Jug of classic chilled Lemonade / Freshly Orange Juice / Pink Lemonade €12.5 p.p

Beer Barrow

Bottled Beer €5 p.p
Craft Beer €7 p.p

*ask about our current selection

Champagne & Oyster Bar

Champagne €12.5 p.p
Oyster Platter €18 per platter

Pimp my Prosecco

Mimosa €7.5 p.p
Kir Royale €7.5 p.p
Cordials & Sodas €1.5 p.p
Summer Berries €1.5 p.p (*Seasonal)
Garnishes €1 p.p

Light Bites

Mini Scones €3.5 p.p
With jam & clotted cream

Assortment of
Finger Sandwiches €5.75 p.p

Mini Cupcakes €3.75 p.p

Breadsticks €4 p.p
with hummus, olives & tapenade

Selection of Macaroons €3.75 p.p

Fresh Strawberries dipped
in chocolate €2 p.p

Canapés

A choice of 3 at €6 per person
(Minimum: 100% of final numbers)

Hot

Crisp Mushroom & Smoked Gubbeen Arancini
Warm Ardsallagh Goats Cheese & Fresh Herb Tartlet
Mini Chicken Skewers with Lime & Ginger

Cold

O Connell's Smoked Salmon with Creamed Cheese & Dill on homemade brown bread
Smoked Mackerel Pate Crostini
Cork Spiced Beef with Wholegrain Mustard on Homemade Brown Bread
Hummus on Sundried Ciabatta Bread
Duck Liver Pate on Crusty Bread & Sundried Tomatoes
Cucumber with Homemade Tapenade
Oysters served with Lemon Juice and Tabasco Sauce / €18 Per Platter

*Each additional choice of canapé is €2.5 Per Person

Entrées

€9

Chilled Duo of Honeydew Melon & Orange with Apple Mint

Feuillette of Roast Chicken & Pearl Mushroom, White Wine Cream, Balsamic Reduction

Chicken & Duck Liver Pate infused with Cointreau, Cumberland Sauce, Thyme Toasts

Aged Balsamic Marinated Plum Tomatoes, Mozzarella & Parma Ham, Pine Nut Pesto

Oak Smoked Chicken, White Wine Cream Tartlet, Red Onion Marmalade

Twice Smoked O Connell Salmon, Lemon & Dill Dressing, Fragrant Herb Salad

€10.25

Kinsale Seafood & Prawn Cocktail Marie Rose

Duo of Clonakilty Black & White Pudding, Rosemary Roasted Baby Potatoes, Crispy Bacon, Dressed Salad

Warm Ardsallagh Goats Cheese, Roasted Red Pepper & Basil Bruschetta, Tarragon & Apple Salad

Confit of Duck Leg infused with Hoisin & Star Anise, Thyme Baby Potatoes, White Truffle Dressing

Soup

€6 p.p

Garden Vegetable
Leek & Potato with Chive Cream
Italian Style Tomato & Pesto
Wild Mushroom with a Hint of Thyme
Carrot & Coriander with Lemon Cream
Petit Pois & Mint Cream
Cream of Fennel with Aniseed (*Seasonal)
Butternut Squash with Ardsallagh Goats Cheese Glaze
Roasted Red Pepper & Tomato

Sorbets

€6 p.p

Champagne & Strawberry
Orange
Lemon & Mint
Green Apple

Main Courses

Meat dishes

Roast Stuffed Loin of Pork, Sage Onion & Apple Stuffing €30

Pan-fried Supreme of Chicken, Spring Onion Champ, Chorizo Sauce €30

Roast Sirloin of West Cork Beef, Spring Onion Potato, Red Wine Jus €33.5

8oz Fillet Steak of West Cork Beef, Mushroom Duxelles, Brandy Pink Pepper Sauce €38.5

Breast of Barbary Duck, Aged Balsamic Reduction, Cointreau, Tarragon Jus €33

Rack of Irish Spring Lamb, Wilted Spinach, Confit Sundried Tomatoes, Ruby Port, Garlic Jus €35

Traditional Roast Turkey & Ham, Sage Stuffing, Redcurrant & Turkey Jus €30

Main Courses

Fish dishes

Baked Fillets of Fresh Lemon Sole on a Mediterranean Ratatouille with a Sauce Veronique €29

Medallions of Monkfish wrapped in Parma Ham, with a Dublin Bay Prawn
Bisque Sauce €32.5

Pan-fried Fillet of Seabass with Parma Ham Crisp & Creamed Savoy Cabbage
& Lemon Beurre Blanc €32

Roast Irish fillet of Cod, Herb Crust, Fried Capers, White Wine & Lemon Beurre Blanc €30

Roasted Delice of Atlantic Salmon & Asparagus with Lemon Chive Cream Sauce €30



Vegetarian Dishes

€30 p.p

Parmesan Gnocchi, Chef's Tomato Sauce

Crisp Polenta Cakes, Roast Mediterranean Vegetables

Courgette & Potato Cakes, Mint & Feta Cheese

Spinach & Ricotta Tortellini, Basil & Tomato Sauce

Halloumi Roast Vegetable Parcel, Creamed Spinach

Wild Mushroom Risotto, Asparagus & Truffle

Children's Menu

€16 p.child

Kids Soup

Chicken Goujons & Chips/Mash

or

Sausages & chips/mash

or

Half Portion of Main Menu

Jelly & Ice Cream



Photo Opportunity on the River Bandon

Exclusive Weddings

*" I have the simplest of tastes.
I am always satisfied with the best"*
- Oscar Wilde

- / Exclusive rights to Innishannon House Hotel, the grounds & the lodges for 24 hours
- / Late checkout for your guests*
- / Champagne breakfast for the happy couple

€1000

*Saturday weddings only



A private moment on our River Walk

Vegetables & Potatoes

All Main Courses include 'Chef's Selection' of Seasonal Vegetables & Creamed mashed Potatoes. You may add a variety of Potatoes if you wish from the following Selection.

Potato Dishes

(Add to table for €1.5 p.p)

Spring Onion Champ Potatoes

Boulangère Potatoes

Potato Gratin

Dauphinoise Potatoes

Classic Irish Colcannon Potatoes

Olive and Sage Italian Potatoes

Vegetable Dishes

(Add to table for €1.5 p.p)

Braised Red Cabbage

Minted Peas

Carrot and Parsnip Puree

Creamy Savoy Cabbage

Desserts

€8.5

Chef's Meringue Nest scented with Lemon, Fresh Cream & Strawberries

Warm Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream

Fresh Raspberry Mouse Cake, Strawberries, Fresh Mint

Fresh Venetian Style Tiramisu, touch of Vanilla Rum, Rouge Cocoa Powder

Warm Apple & Raspberry Crumble, hint of Stem Ginger, Crème Chantilly

Lemon Curd Tartlet, Lemon Zabaglione

Innish Sticky Toffee Pudding, Butterscotch Sauce

€10.5

Duo of Warm Chocolate Brownie, Chocolate Sauce, Vanilla Ice Cream & Chef's Meringue Nest scented with Lemon, Fresh Cream & Strawberries

€30

Sharing Platter of Locally Sourced Irish Cheeses, Artisan Crackers, Chutney & Grapes
(Suitable for 4 guests)

All Desserts are freshly made in house.

Night Bites

The Below is served with freshly brewed Lyons tea & Bewley's Coffee with your Wedding Cake

Selection of Sandwiches, Chicken Goujons & Cocktail Sausages €8.5 p.p

Bacon Butties, Ballymaloe Relish & Ciabattas with Hummus & Goats Cheese €8 p.p

Hereford Beef & Horseradish Rolls & Ciabattas with a Vegetarian option e.g.
Hummus & Goats Cheese Ciabattas €8.5 p.p

Traditional Fish & Chips €9 p.p

Cajun Pulled Pork in a Fresh Floury Bap €8 p.p

Cheeseboard, Crackers, Grapes & a Selection of Artisan Breads €11.5 p.p

Pre or Post Wedding Celebration

Champagne Brunch

Relax the day after your wedding & enjoy a Champagne Brunch in a private dining room & catch up the morning after your special day. From 11am the day after your wedding.

Buffet Menus

Looking to keep the party going? We have a range of buffet menus available including Starters, Salads, Mains and a variety of Desserts from €30.

Private Dining

Enjoy a more intimate affair with close family with fine dining in our Frankfort Restaurant. From €40

After Wedding Parties

Enjoy the Innish Bar, exclusively for your group, with your own private BBQ Area, with Outdoor seating. BBQ Menu options available from €26



Wine List

Red

Puna Snipe Merlot

Rich Juicy Plum Fruits, Well Balanced

Il Bucco Montepulciano d'Abruzzo

Medium, Dark Cherry Fruit Flavours, Good Length

Puna Snipe Cabernet Sauvignon

Full, Blackcurrants, Plum Fruits, Smooth Finish

Montebuena Madurado, DOC Rioja

Light-Medium Bodied, Redcurrant Fruit, Touch of Spice

Organic Malbec, Domaine Bousquet, Mendoza

Well Rounded, Rich Dark Fruit, Smooth, Hint of Spice

Region

Chile

Italy

Australia

Spain

Argentina

Region

€25

€27

€25

€33

€31

White

Birchmore Chardonnay

Fresh Tropical Fruits & A Dry Finish

Puna Snipe Sauvignon Blanc

Dry, Zest Citrus Fruits

San Giorgio Pinot Grigio

Lemon Citrus Fruit with Refreshing Acidity

Muscadet Sèvre-et-Maine sur Lie, Domaine de la Vinçonnière

Dry, Fresh Tropical Fruit Flavours, Easy Drinking

Australia

Chile

Italy

France

€25

€25

€27

€30

Premium Wines

Red

Santa Cristina Rosso, Toscano

Velvety Tannins, Long Finish & Aftertaste

Italy

€33

White

Walnut Block Sauvignon Blanc

Melon, Citrus & Passion Fruit, Crisp, Pure Finish

New Zealand

€33

Rosé

San Giorgio Pinot Grigio delle Venezie

Pleasant Fruity Fragrances of Cherries, Crisp, Well Balanced

Italy

€28

The Rose Package

Welcome Reception

Pimms Cocktail OR Mulled Wine for each guest
Strawberries Dipped in Chocolate
Barry's Tea & Bewley's Coffee with Homemade Cookies

The Main Event

Entrées

Choose any ONE entrée from The Rose menu selection.

Soup

Choose any ONE soup OR ONE sorbet from the A la Carte Menu.

Mains

Choose any TWO mains from The Rose menu selection.

Desserts

Choose any ONE dessert from The Rose menu selection.

Barry's Tea & Bewley's Coffee

Night Bites

Bacon Butties, Ballymaloe Relish & Ciabattas with Hummus & Goats Cheese

Barry's Tea, Bewley's Coffee & Serving of your Wedding Cake

Add a Tayto Bar (€3 extra p.p)

The Rose Package includes complimentary advance tasting of the wedding menu, one glass of wine per person, mirrored centrepieces and storm lamps, personalised menus & complimentary Wedding Suite on the wedding night.

€60

Available Sun - Thur. All Year. And all of
January, March, October, November
*excluding Bank Holidays.
*min 100 Adults.

€70

Friday & Saturday Weddings. All Year.
*excluding August.
*min 120 Adults.

Main Courses

Menu Options

Entrées

- / Feuillette of Roast Chicken & Pearl Mushroom, White Wine Cream, Balsamic Reduction
- / Aged Balsamic Marinated Plum Tomatoes, Mozzarella & Parma Ham, Pine Nut Pesto
- / Chicken & Duck Liver Paté infused with Cointreau, Cumberland Sauce, Thyme Toasts
- / Chilled Duo of Honeydew Melon & Orange with Apple Mint
- / West Cork Smoked Mackerel Pate, Melba Toast, Creamed Horseradish & Olive Sauce
- / Ham Hock & Chicken Terrine Marbled with Roast Apple, Dressed Leaves, Cumberland Sauce

Mains

- / Roast Sirloin of West Cork Beef, Spring Onion Potato, Red Wine Jus (€3 supplement)
- / Traditional Roast Turkey & Ham, Sage Stuffing, Redcurrant & Turkey Jus (*Seasonal)
- / Roast Delice of Atlantic Salmon & Asparagus with Lemon Chive Cream Sauce
- / Roast Irish Darne of Hake, Herb Crust, Lemon Scented Hollandaise Sauce
- / Pan-Fried Supreme of Chicken, Spring Onion Champ, Chorizo Sauce
- / Roast Stuffed Loin of Pork, Sage Onion & Apple Stuffing
- / Baked Fillets of Fresh Lemon Sole on a Mediterranean Ratatouille with a Sauce Veronique

Desserts

- / Warm Chocolate Brownie with Chocolate Sauce, Vanilla Ice Cream
- / Fresh Raspberry Mousse Cake, Strawberries, Fresh Mint
- / French Venetian Style Tiramisu, Touch of Vanilla Rum, Rouge Coca Powder
- / Warm Apple & Raspberry Crumble, Hint of Stem Ginger, Crème Chantilly
- / Chef's Meringue Nest Scented with Lemon, Fresh Cream & Strawberries
- / Lemon Curd Tartlet, Lemon Zabaglione

The Waterlily Package

Welcome Reception

Choose any TWO drinks options / Prosecco, Cosmo, Mojito, Assorted Bottled Beers, Strawberries Dipped in Chocolate, Mini Scones with Jam and Clotted Cream, Jugs of Classic Lemonade, Barry's Tea & Bewley's Coffee with Homemade Cookies

*One Drink Per Guest

The Main Event

Entrées

Choose any TWO entrées from Waterlily menu selection.

Soup/Sorbet Course (One Course)

Choose any ONE Soup & any ONE Sorbet from the A la Carte Menu.

Mains

Choose any TWO mains from the Waterlily menu selection.

Desserts

Choose any TWO desserts from the Waterlily menu selection.

Barry's Tea & Bewley's Coffee

Night Bites

Selection of Fresh Sandwiches, Wraps & Baps

OR

Bacon Butties with Ballymaloe Relish & Ciabattas with Hummus & Goats Cheese.

Barry's Tea, Bewley's Coffee & Serving of your Wedding Cake.

Add a Tayto Bar (€3 extra p.p)

The Waterlily Package includes complimentary advance tasting of the wedding menu, half a bottle of wine per person, chair covers and bows, mirrored centrepieces and storm lamps, personalised menus and complimentary Wedding Suite on the wedding night.

€70

Available Sun - Thur. All Year. And all of
January, March, October, November
*excluding Bank Holidays.
*min 100 Adults.

€80

Friday & Saturday Weddings.
*min 120 Adults.

Main Courses

Menu Options

Entrées

- / Chilled Duo of Honeydew Melon & Orange with Apple Mint
- / Feuilleton of Roast Chicken & Pearl Mushroom, White Wine Cream, Balsamic Reduction
- / Aged Balsamic Marinated Plum Tomatoes, Mozzarella & Parma Ham, Pine Nut Pesto
- / Chicken & Duck Liver Paté infused with Cointreau, Cumberland Sauce, Thyme Toasts
- / Twice smoked O'Connell Salmon, Lemon & Dill Dressing, Fragrant Herb Salad
- / Atlantic Way Fishcakes, Garryhankard Mixed Leaves, Garlic Aioli
- / Ham Hock & Chicken Terrine Marbled with Roast Apple, Dressed Leaves, Cumberland Sauce

Mains

- / Roast Sirloin of West Cork Beef, Spring Onion Potato, Red Wine Jus
- / Pan Fried Supreme of Chicken, Spring Onion Champ, Chorizo Sauce
- / Traditional Roast Turkey & Ham, Sage Stuffing, Redcurrant & Turkey Jus (Seasonal)
- / Roast Stuffed Loin of Pork, Sage Onion & Apple Stuffing
- / Roast Irish Darn of Hake, Herb Crust, Lemon Scented Hollandaise Sauce
- / Baked Salmon en Croûte with Cod Mousse & Spinach, Seafood infused Creamy Tomato Sauce
- / Roast Irish fillet of Cod, Herb Crust, Fried Capers, White Wine & Lemon Beurre Blanc

Desserts

- / Warm Chocolate Brownie with Chocolate Sauce, Vanilla Ice Cream
- / Fresh Raspberry Mousse Cake, Strawberries, Fresh Mint
- / French Venetian Style Tiramisu, Touch of Vanilla Rum, Rouge Coca Powder
- / Warm Apple & Raspberry Crumble, Hint of Stem Ginger, Crème Chantilly
- / Chef's Meringue Nest Scented with Lemon, Fresh Cream & Strawberries
- / Lemon Curd Tartlet, Lemon Zabaglione

Information

How many Guests can you accommodate for my Wedding?

The River Suite can host weddings of up to 200 guests, with an additional 120 people for afters.

Where will my Welcome Reception be held?

In The Frankfort Suite which overlooks the Garden. On a fine day, guests may like to enjoy the garden and terrace. On a winter's day, guests can keep warm beside a log fire in The Lounge and Innish Bar.

Can I hold my Civil Ceremony at Innishannon House?

Yes, Ceremonies are held in The Garden Room (capacity: 40 people), The River Room (capacity 200 people) or outside by the River in the garden.

Can my guests stay at Innishannon House on the wedding night?

Yes, there are 23 en-suite bedrooms in total and all bedrooms are automatically held for your wedding when you book your date. We can also recommend nearby guesthouses and hotels if you have allocated all rooms at Innishannon House. Taxis can be arranged at reception. The accommodation rate for Wedding guests is €115 - €150 Per Room including breakfast. Children under 12 years of age are Free. The cost for children over 12 years is €35.

Can I opt for Chair Covers and Sashes?

Yes, Chair Covers and Sashes are outsourced to a Cork based company and the final bill is payable directly to them. Our preferred supplier is Elegant Effects (eleganteffects.ie). Chair Covers and Sashes are included in The Water Lily Package

I would like a church wedding, where is the nearest church?

There are two local churches. Innishannon Church is located in the heart of the village and the smaller, more intimate Knockavilla Church is approximately 10-15 minutes' drive from the hotel

I would like to have a BBQ the day after my wedding, is this possible?

Yes, we would be delighted to host your Post Wedding Party or BBQ. The Innish Bar is the perfect setting and we will work with you to create a delicious BBQ or buffet starting from just €23.00 per person. (Subject to availability)

Thank you for considering Innishannon House for your Wedding Reception.

Terms & Conditions

- / A Provisional Booking may be held for a maximum of two weeks after which is automatically released unless a deposit is paid.
- / A deposit of €1,000 is required to guarantee your booking. We regret that deposits are non-refundable in the event of a cancellation unless your date is booked by another couple.
- / The Hotel has the right to cancel the wedding if there is reason to believe the booking has been made by a Third Party or under false pretenses which might prejudice the reputation of the hotel.
- / The minimum number of guests on Fridays and Saturdays is 120 adults – Except in the months of January, March, October, November. We can accommodate numbers below 100 from Sunday to Thursday all year round
- / Accommodation at Innishannon House
 - For weddings of 100 or more, all bedrooms must be booked by the Wedding Couple and their guests. If all other rooms are booked, the Bridal Suite is complimentary on the Wedding Night.
 - The Wedding Couple will allocate all bedrooms. The final room list must be sent to the hotel ten weeks in advance of arrival. All individual bookings must be secured with a credit card. All named rooms not secured with a credit card will be the financial responsibility of the wedding couple.
 - The relevant wedding guest will be liable for any rooms not cancelled within 48 hours prior to the wedding. The Wedding Couple must communicate this policy to all their guests
 - Check In time and Check out time is 4pm and 12pm respectively for all guests.
 - Accommodation will be offered to each guest the night before and the night after the wedding, but this is subject to availability. There is a minimum requirement of 10 bedrooms in the main house to avail of the Sunday night accommodation. There is no obligation to stay more than one night.
- / Wines, Wedding Cakes etc are to be presented at the hotel the day prior to your reception date and not before. All items must be collected the day after the wedding.
- / Wedding Tastings are complimentary for the Wedding Couple for wedding of 100 adults or more. We regret that extra guests cannot be invited to wedding tastings
- / Complimentary teas/coffees & cookies/serving of wedding cake will be provided with alcoholic drinks at the Welcome Reception & Night Bites for weddings of 100 adults or more.
- / Wedding Meals must partake in a Starter course, Soup Course, Main Course, Dessert and Coffee.
- / Menu and reception details will be confirmed 6 weeks prior to the wedding date. Anticipated numbers should be given to the hotel 2 weeks prior to the reception. Final numbers must be given 72 hours in advance. The final figure is the minimum number of meals for which the organisers guarantee payment as provided.
- / No beverage of any kind will be permitted to be brought into the hotel by the patron or any of the patron's guests without permission from the hotel and the hotel reserves the right to make a charge for the service of such beverages.
- / Wine must be part of the wedding meal. If you do not want to provide wine at your meal, you must provide a drink of choice.
- / Corkage is available for weddings of 100 adults or more. The charge is €10 per bottle of wine and €14 per bottle of champagne or prosecco, based on a 75cl bottle. Alcohol brought into the Hotel must be consumed during the meal only.
- / In the event of circumstances beyond our control, e.g. tax fluctuations, Innishannon House Hotel reserve the right to vary the prices quoted to an extent which reflects such changed circumstances.
- / The hotel will not accept responsibility for gifts, cards, flowers or other personal belongings left in the hotel.
- / There is a charge of €400 for the Civil Ceremony to be held on the grounds.
- / Settlement of wedding costs must be provided prior to the wedding reception by banker's draft or cash based on a pro-forma invoice. Unfortunately, we do not accept credit cards for payment of wedding accounts

Terms & Conditions

Change of Date / Cancellation Policy

Change of date must be confirmed in writing. Twelve months prior to the initial date booked, deposits will be transferred to the new date. Changes within twelve months are considered a cancellation.

Deposits are non-refundable in the event of a cancellation unless your date is booked by another couple.

Cancellation within 4 months of wedding date will require 20% payment of estimated wedding bill.

Cancellation within 2 months of wedding date will require 50% payment of estimated wedding bill.

Cancellation within 1 month of wedding date will require full payment of estimated wedding bill.

In the event of any of the above cancellations, an average spend of €60.00 per person will be charged.

Bar Facilities

The hotel will apply for a special exemption to extend the bar opening hours on your behalf, should you require one. The application will take approximately 8 weeks to process and the wedding party will carry the cost of €480. It is the hotels policy to close the bars on time however a residents bar is available until 4.00am at the discretion of the manager on duty. The hotel applies a strict resident's only policy. By law, entertainment must finish half an hour after the bar closing time and non-residents must vacate the premises.

Payment

Payment is accepted by bank draft or cash. We do not accept credit cards as payment for weddings. All prices are VAT inclusive. We do not operate a service charge. However, a suggested service charge of 2% of the total bill would be greatly appreciated and would be distributed evenly amongst all staff, including kitchen staff.

Names of Wedding Couple: _____

Date of Wedding: _____

Minimum number to be billed as agreed with Wedding Couple: _____ Adults

Signature 1

Signature 2

Date

Signed:

(Hotel Manager)

Date

