



CASTLECOURT
HOTEL
WEDDING MENU SELECTION

TO START

MEAT & POULTRY

*Warm Strips of Bacon & Fresh Parmesan Shavings, on a nest of Cos Lettuce, Light Cream Caesar Dressing.

*Savoury Smoked Bacon & Onion Tartlet, Mixed Baby Leaves.

*Chargrilled Chicken Caesar Salad.

*Warm Duo Kelly's Pudding, Red Onion Marmalade, Brie & Dressed Baby Leaves.

*Hot Boucheé of Chicken & Mushroom Vol-au-vent, Creamy Sauce

• Diced Supreme of Chicken & Sweet Bell Peppers with Pesto & Basil Mayonnaise

• Chicken Waldorf Salad, Basil Pesto Dressing

FISH & SEAFOOD

• Potted Salmon, Cod, Haddock Topped with King Prawn, Drizzle of Coconut & Coriander Dressing

• Fresh Seafood Caesar, Flakes of Salmon & Cod Tossed with Crab Claws, Cold water Prawns with Cos Lettuce & a Fresh Caesar Dressing.

• Clew Bay Seafood Platter Garni with Spicy Marie Rose Sauce.

• Cocktail of Atlantic Prawns on a bed of Lettuce with Diced Celery, Apple, Cucumber & a Spicy Marie Rose Sauce

*Thai Style Fish Cake, served with Salad Leaves & Sweet Chilli Dressing.

VEGETARIAN

• Cantaloupe Melon Flower, Ice Pear Sorbet

• Egg Mayonnaise with Side Salad.

*Goats Cheese Salad, Melting Goats Cheese on a Crisp Toast finished with pickled red onions, roasted trio of bell peppers, baby leaves all under a whole grain mustard vinaigrette.

*Brie & Red Onion Marmalade Tartlet.

*Golden Fried Garlic Mushrooms, Seasonal Leaves & Garlic Mayonnaise.

SORBETS

**supplement applies

• Champagne Sorbet • Passion Fruit Sorbet • Berry Sorbet

SOUP

• Courgette & Parsnip Soup with a Hint of Curry

• Puree of Potato & Leek Soup

• Cream of Butternut Squash Soup

• Cream of Root Vegetable Soup

• Roasted Sweet Bell Pepper & Tomato Soup

• Homemade Carrot & Coriander

* Denotes Warm starters. Only one warm option can be chosen as starter.

MAIN COURSE

MEAT & POULTRY

- Roast Stuffed Breast of Chicken with Ham served with Chasseur.
- Roast Stuffed Savoury Turkey & Traditional Honey baked Ham served with Cranberry Sauce.
- Roast Leg of Errif Lamb with Rosemary & Herb Stuffing.
- Mayo Shank of Lamb, seared Shanks of Lamb stewed in Red Wine & Herb Jus.
- Tender Pan Roasted Sirloin of Beef served with a Stuffed Tomato & a Rich Cote du rhone Sauce.
- Duo of Pork
- Roast Prime Rib of West Mayo Beef served with Stuffed Tomato & Chasseur Sauce
- Crispy Half-Duckling served with Stir Fry Vegetables & a Cointreau & Orange Sauce.
- Oven Baked Supreme of Chicken Stuffed with Kelly's Pudding & Creamed Cheese, Wrapped in Bacon Served with Mushroom Sauce
- Oven Baked Rack of Lamb with Bread crumb & Grain Mustard Crust, Rustic Cut Ratatouille & Wild Herb Jus
*supplement applies
- Oven Baked Tournedos of Prime Fillet Beef served with Baby Button Mushrooms, Sauté Purple Onion & a Rich Cote du Rhone sauce & Stuffed Tomato.
*supplement applies
- Fillet of Beef Wellington: Fillet of Tender Irish Beef Individually Wrapped in Puff Pastry, Served with stuffed Tomato & Rich Cote du Rhone Sauce.
*supplement applies
- Slow Roast Short Rib of Beef, Stewed in Red Wine
- Pan Fried Supreme of Chicken on a bed of Champ & Peppercorn Sauce

FISH & SEAFOOD

- Grilled Fillet of Salmon, served with buttered straw vegetables and a light Bearnaise Sauce.
- Baked Fillet of Hake with a Fish Cream Sauce on a Bed of Spinach.
- Seared Sea Bass on the griddle with Garlic Spinach & Fish Cream Sauce.
- Oven Baked Fillet of Cod, topped with a Fresh Herb Crust on a Bed of Spinach & a Fish Veloute.
- Roulade of Poached Fillets of Lemon Sole, with a Prawn and Salmon Mousse filling and served with Tomato & Basil Coulis.
*supplement applies
- Fillet of Monk Fish Tail (Optional: wrapped in Smoked Bacon) on a bed of Steamed Leeks with Sweet Bell Pepper Couli.
*supplement applies

VEGETARIAN

- Duo of Filo Pastry Tartlet, filled with Roast Mediterranean Vegetables & Aubergine Caviar Topped with Mozzarella Cheese
- Oriental Vegetable Stir Fry, served on bed of noodles in a Sweet Chilli Sauce & Fresh Coriander
- Homemade Vegetable Korma (Vegan Friendly) , served with savoury Rice and topped with Fresh Coriander
- Soft Brie & Mushroom Wellington, melting Brie wrapped in a soft Dexelle of Mushroom layered in puff pastry with dressed baby leaves

CHOICE OF VEGETABLES - choose 2 options

- Steamed Broccoli.
- Broccoli Spears Bearnaise.
- Batton Carrots .
- Chinese Style Stir Fry of Seasonal Vegetables.
- Minted Garden Peas.
- Sauté Mushrooms.
- Steamed Cauliflower.

CHOICE OF POTATOES - choose 2 options

- Creamed Potatoes • Roast Potatoes • Parsley Buttered Potatoes • Potato Lyonnais • Garlic Potatoes

DESSERT

All our desserts are home made by our pastry chef.

Due to service and presentation requirements please only choose one hot/warm dessert in your selection choice.

WARM DESSERTS

- Warm Apple Pie with Custard & served with Homemade Ice Cream.
- Chocolate Profiterole's with a Chocolate, Rum Sauce & served with Homemade Ice Cream.
- Warm Apple Crumble with Vanilla & Cinnamon & Served with Custard & Homemade Ice Cream.
- Warm Chocolate Brownie, Caramel Sauce & served with Homemade Vanilla Ice Cream.
- Rhubarb Crumble Tart with Vanilla Custard & served with Homemade Ice Cream.

COLD DESSERTS

- Sherry Trifle Au Chantilly
- Exotic Fresh Fruit Salad & Cream with & served with Vanilla Homemade Ice Cream.
- Baked Alaska on a bed of Diced Fruit & Berry Coulis
- Banoffee Pie, Topped with Toffee & Chantilly Cream
- Homemade Cheesecakes served with Homemade Ice Cream, Choose one of the following:
 - Lemon, Baileys - Strawberry - Raspberry - Toblerone
- Crème Brulee with Fresh Strawberries & Ice Cream
- Fresh Strawberries & Cream served with Homemade Ice Cream.
- Chocolate & Strawberry Tartlet with Chocolate Sauce & served with Homemade Ice Cream.
- Duo of White Chocolate & Milk Chocolate Gateau with Crunchy Flake & served with Homemade Ice Cream.
- Tiramisu, Mascarpone, Cacao served with Coffee Syrup, Boudoirs & served with Homemade Ice Cream.
- Lemon Meringue Tart with Mixed Berry Sorbet & Fruit Coulis.
- Homemade Parfait with Coulis & Shortbread: Choose - Mango & Passion Fruit - Mixed Berry - Cranberry - Lemon & Lime.
- Baileys Parfait, Chocolate Biscuit & a Hazelnut Chocolate Sauce.
- Strawberry Gateaux, Creme Diplomat, Almond Ring & Homemade Pistachio Ice Cream.

DAY AFTER CELEBRATION

Prices available on request

BBQ

- 3 meat & 3 salads options
- 4 meat & 3 salads & 2 desserts
- meat & salads & desserts

MEATS

- House beef burger with secret burger sauce
- Marinated chicken burger
- Sticky homemade pulled pork bap
- Kelly's of Newport artisan jumbo sausage
- Irish spicy bbq chicken wings or drumsticks
- Spare pork ribs
- Brioche, Caizer or Charcoal Vegan Bun
- House Vegetarian Burger

-Choice of sauce depending on the meat option

-Served with a wide selection of fresh breads

-Gluten free bread also available

SALAD

- Crunchy homemade coleslaw
- Potatoes & chive classic salad
- Seasonal leave grated carrot & seed
- Classic wardolf salad, celery, apple & walnut
- Tomato, mozzarella & pesto salad

*Sweet chili infused pasta with prawn & pineapple

*Moroccan style couscous salad with raisin coriander & pepper

*Basmati rice with scallion ginger & soy sauce

*can be served warm

DESSERT

- Upside down mini cheese cake
- Creamed filled Profiterole with chocolate sauce
- Fresh Mascarpone and berry Eton mess
- Selection of mini lemon tart or chocolate tart
- Mini cones filled with baileys cream & chocolate candy

FINGER FOOD

- Chicken Goujons
- Cocktail sausages
- Spicy chicken wings
- BBQ spare ribs
- Potato wedges
- Combo basket available

WEDDING ACCOMMODATION

- As part of your wedding package 15 classic rooms will be allocated to you at a special rate for the night of your wedding only
- Should you require additional nights for your 15 room classic room allocation please advise us at time of booking your wedding
- Due to demand we have a limit of overnight stays available for 1 night
- Guests who wish to stay an additional night receive 10% discount off our available rates at time of booking, subject to availability
- Outside of your 15 room allocation we are delighted to offer wedding guests 10% discount on our hotel rates in Castlecourt Hotel, Plaza Hotel and Coast Hotel
- 10% Discount on wedding room rates is only available when rooms are booked direct with hotel.
(Not available on any booking Sites including hotel website)

YOUR OPTION TO HOLD ACCOMMODATION ARE AS FOLLOWS:

- OPTION 1: Wedding couple may keep all 15 rooms and allocate them to whomever they choose. Please include First Names, Surnames & Contact Telephone Phone Number of each of your guests. Reservations team will contact your guests for credit card details and send confirmation of reservation
- OPTION 2: Wedding couple may allow guests to call and reserve rooms individually from the wedding allocation of 15 rooms. First-come, first-served availability for rooms.

WEDDING GUEST ACCOMMODATION

Castlecourt Hotel	098-55088
Westport Plaza Hotel	098-55088
Westport Coast Hotel	098-55088
Westport Heights	098-30250

ROOMING LIST

Brides Name:

Date of Wedding:

Grooms Name:

Contact phone No:

	Guest 1 First name & surname	Guest 2 First name & surname	Room Type	Arrival Date	No. of Nights	Phone No
1						
2						
3						
4						
5						
6						
7						
8						
9						
10						
11						
12						
13						
14						
15						

BOOKING CONDITIONS

- Once you have chosen a date, we can hold your provisional booking for 14 days without obligation. A deposit of €1,000 to secure this date is required.
- We would advise that weddings should sit down no later than 5.00pm so we can concentrate all our resources to ensure your meal, our main priority, is of the highest quality.
- Approximate numbers will be discussed during initial meetings and more realistic numbers must be given one month in advance. Final numbers must be confirmed 48 hours before the meal. This will be the minimum number that will be charged on the day. In the event of an increase in numbers the larger number will be charged, if space and staff are available to cater for the increase in numbers.
- Full Payment must be made before departure from the hotel in cash or bank draft unless otherwise agreed by the hotel.
- Rooms will be made available at the special wedding rate which you should discuss with the manager when booking.
- No food or beverages may be brought into the hotel unless by special permission by management. The hotel reserves the right to charge for such food or beverages.
- Full details of function (menu, drinks, wine etc) should be provided one month in advance. Table plans will be accepted no later than 2 days in advance.
- Prices in our information pack are for the current year and are subject to increase annually. We retain the right to amend food and beverage prices should our costs increase substantially.
- We would advise you to discuss arrangements for persons under 18 years of age with management. They are not permitted to be on the premises during the operation of a bar exemption by law. We would request strict parental supervision so as to comply with the current intoxicating liquor laws for persons under 18 years of age.
- In the event of a cancellation a deposit can only be refunded when the date is sold to a similar type function. Cancellations will be dealt with on an individual basis.
- Prices include Government Vat of ____%, which may be subject to change.
- Minimum numbers 150 unless previously agreed with management and maximum numbers 500.
- The hotel reserves the right to refund the deposit in the circumstances where the booking is made through a third party or under false pretences.
- All prices quoted are subject to proportionate yearly increase according to rises in food or labour costs, taxes or unforeseen circumstances.
- Bride, Groom & Guests must comply with the • INTOXICATING LIQUOR ACT 2003
• INTOXICATING LIQUOR ACT 1988 (SECTION 35). The law requires that all persons under 21 years of age must carry a proof of Age Documents. Persons under 15 years of age must be accompanied by a parent or guardian to remain in the bar up until 9pm or at the wedding.

HOTEL AMENDMENTS OR CANCELLATIONS

Should the hotel, for reasons beyond our control, need to change the event arrangements, we shall use all reasonable endeavours to offer alternative comparable arrangements and facilities.

The hotel may cancel the event in the following circumstances: Where it has reason to believe the booking might prejudice the reputation of the hotel or should any guests attending the event behave in any way considered to be detrimental, offensive or conflict to normal expected standards of behaviour.

Signature on Behalf of Hotel

Signature of Bride or Groom

Date

WEDDING DIRECTORY

BANDS

Simon Casey	086-8460564
Brian Mc Dermott Band	086-0560986
Mad Ass Mules	087-7581061
Concord	086-2311907
Face Value	091-529950
Kiff	086-1061381
Good Hustle	087-2047138
Hot Fuss	086-8225296
Gorillo Radio	087-2666944
More Cowbell	086-7834181
White Diamond	087-2105187
Sax On Fire	087-6349459
Wondertones	087-9067355
Weightless Astronauts	087-2266237
Wave Length	087-4113252
Free Bird	091-755320
Bentley Boys	091-442350
Horizon	091-757772
River Deep	094-9541077
La Bamba	057-91410171
The Conquerors	057-91410171
Stone Cold Sober	087-6894629
Rain Dance	086-8211331
Pink Champagne	087-4143971
Sound Tracks	087-3876086
Kaye Twins	01-8019965

MUSIC & ENTERTAINMENT

Elaine O Malley	087-9424230
Sinead Healy	086-1639926
Nicola Mc Guire	086-8132828
Nollaig Mc Hale	087-2939915
Brendan O Byrne	091-791312
Chamber Music	098-29052
Frank Mc Caffrey	098-26369
Michelle Gill	098-27821
Pat Conlon (Bag Pipes)	094-9365114
Sean No's Dancers (Cunningham's)	087-9510845
Celtic Rhythm Irish Dancers	087-2841556
Cresham School of Dancers	086-8492287
Moffatt School of Irish Dance	087-9364504
Music Plus Ambiance	087-6328985

DJ'S/MOBILE DISCOS

Ronnie Rosco	087-6652731
Neil Toner	087-7646769
Tommie Elliot	086-1960938
Paddy Healy	087-6385773
Dazzle Disco	087-2570138
Frank Nestor	087-7681363
Elite Entertainment	087-3894924
Baldy Mick	086-8379786
Pat Coyne	086-4062394

GUEST HOUSE ACCOMMODATION

Westport Heights	098-30250
Asgard Apartments	098-29000
Clooneen House	098-25361
Plougastel House	098-25198
Westport Country Chalets	085-1694066

PHOTOGRAPHY

Ed Reid	085-7376130
www.robcoakley.com	083-1131167
www.whitethornmedia.net	087-6182615
Abaca Photography	086-7253333
Marriage Multi Media	093-51799
David Knight	071-9667974
Ebony & Pearl	087-2266767
Gary Barrett	087-2743947
John Moylette	094-9023603
June Walsh	094-9256134
Karl Kearney	094-9362622
Michael McLaughlin	087-6896944
John Mc Mahon	093-36055
Matt Browne	087-2071966
Jessica Priddy	087-2316777
Jessica & Danilo	087-0453121
Elizabeth Togher	087-9067045
Michael Quinn	087-2287161

VIDEOGRAPHER

All West Video	087-6105911
Avalon Video	093-35933
Patsie Stafford Johnston	086-0641134
Molten Sky	085-2894775
Video Production	086-3519934
Love Struck Films	085-8001200
Jason Nolan	087-1264508
Heverin Wedding Media	094-9025885
Callaghan Production My Day My Way	087-2581640
Galway Wedding Video	086-4062394

FLORISTS/ACCESSORIES

Balla Florists	087-2244752
Candlelight Weddings	087-6611639
Rosewater	094- 9250505
Carraig Flowers	087-2807141
Tracy's Florists	098-42758
Wedding Flowers By Ruth	087-6970387
Flowers 4 U	094-9542378
The Air Necessities	085-2670291

HAIR & BEAUTY

Spa Sula	098-51999
Talking Heads	098-55011

CAKES

Creative Cakes	086-0842072
Cakes By Angela	086-4025521
Curry's Cake Angels	098-25297
The Chocolate Tier	086-8488107
Cakes by Eilish	087-6811439
Wicked Bakery	094-9521626
Laura Cawley	087-6616334
Becca's Bakery	087-1131009
Piece of Cake Ballinrobe	087-3742764
Enrica's Cup Cakes	087-7643259

CARS

U2R1	085-1081666
Abbey Limousine, Vintage Cars	087-6292829
Leonard's Chauffeur Drive	087-2358947
West Coast Limo's	091-791591
Port Cabs	087-2202123
Connolly Motor Group	096-79000

CASTLE COURT HOTEL

'Celebrating over 50 Years of Weddings'

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