



MENU SELECTION  
**CASTLECOURT**  
HOTEL

# TO START

## MEAT & POULTRY

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

\*Savoury Smoked Bacon & Onion Tartlet served with mixed baby leaves.

\*Classic Caesar Salad with Strips of Char grilled Chicken.

\*Brie & Red Onion Marmalade Tartlet.

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

\*Portobello Flat Cap Mushroom Glazed with Mozzarella & Smoked Bacon Crust.

\*Hot Boucheé of Chicken & Mushroom Vol-au-vent, Breast of Chicken & Diced Ham served in a cream sauce in a crispy Vol-au-vent Case.

- Diced Supreme of Chicken & Sweet Bell Peppers with Pesto Remolade in a Basket with Sun Dried Tomato .
- Chicken Waldorf Salad in a Savoury basket with Basil Pesto Dressing.
- Smoked Chicken Platter, Garnished with pickled Cucumber, Cherry Chive Tomatoes & Oak Leaf.
- Tricolour Salad, Sliced Mozzarella, Plum Tomatoes & Ripe Fresh Avocado Dressed with Fresh Black pepper, Basil Leaves & Olive Oil.

## 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.

• Buttermilk Brown Scone Topped with Pickled Ribbons of Cucumber, Smoked Salmon & Baby Goats Cheese.

## VEGETARIAN

• Cantaloupe Melon Flower Dressed with Ice Pear Sorbet

• Crisp Oak Leaf & Cos Leaves tossed with Feta Cheese, Brioche, Croutons, Black Olive, Cucumber & Cherry Tomato Dressed with Sun dried Tomato Vinaigrette.

• 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.

• Trio of Melon Pearls with a refreshing Sorbet

## SORBETS

€2.00 supplement

• Champagne Sorbet • Passion Fruit Sorbet • Berry Sorbet

## SOUP

• Courgette & Parsnip Soup with a Hint of Curry

• Cream of Butternut Squash Soup with sautéed Chorizo slivers

• Roasted Sweet Bell Pepper & Tomato Soup

• Puree of Potato & Leek Soup

• Cream of Root Vegetable 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.
- Shank or Rump of Mayo 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.
- Tender Roast Loin of Pork served with Herb Scented Gravy & Apple Sauce.
- Roast Prime Rib of West Mayo Beef served with Stuffed Tomato, Chasseur Sauce & Horseradish 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 Tomato Couli.
- Crispy Pan Roast Chicken with Lemon & Thyme Stuffing served with Chicken Gravy
- Oven Baked Rack of Lamb with Bread crumb & Grain Mustard Crust, Rustic Cut Ratatouille & Wild Herb Jus €2.00 supplement
- Oven Baked Tournedos of Prime Fillet Beef served with Baby Button Mushrooms, Sauté Purple Onion & a Rich Cote du Rhone sauce & Stuffed Tomato. €5.00 supplement
- Fillet of Beef Wellington: Fillet of Tender Irish Beef Individually Wrapped in Puff Pastry, Served with stuffed Tomato & Rich Cote du Rhone Sauce. €5.00 supplement

## FISH & SEAFOOD

- Oven Baked Salmon En-Croute, fillet of Salmon with Spinach in Puff Pastry served with a Chive Beurre Blanc.
- 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. €2.00 supplement
- Fillet of Monk Fish Tail (Optional: wrapped in Smoked Bacon) on a bed of Steamed Leeks with Sweet Bell Pepper Couli. €3.00 supplement

## 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 Curry, served with savoury Rice and topped with Fresh Coriander
- Soft Brie & Mushroom Wellington, melting Brie wrapped in a soft Dextelle 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 & served with 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

- Rhubarb and Strawberry Torte in a Light Crunchy Filo Pastry & served with Homemade Ice Cream..
- Sherry Trifle Au Chantilly
- Exotic Fresh Fruit Salad & Cream with & served with Vanilla Homemade Ice Cream.
- Black Forest Gateau & Cream on a Mixed Fruit Coulis
- Baked Alaska on a bed of Diced Fruit & Berry Coulis
- Banoffee Pie, Served on a bed of crumble & fresh banana. Topped with toffee & Chantilly
- 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 in a Tuile Basket & 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.
- Baileys Parfait, Chocolate Biscuit & a Hazelnut Chocolate Sauce.
- Choice of Parfait with Coulis & Shortbread: Choose - Mango & Passion Fruit - Mixed Berry - Cranberry - Lemon & Lime.
- Strawberry Gateaux, Creme Diplomat, Almond Ring & Homemade Pistachio Ice Cream.
- Selection of Local Cheese Platter served with artisan biscuits & grapes Extra €1.00



# DAY AFTER CELEBRATION

## BBQ

- 3 meat & 3 salads options €10<sub>pp</sub>
- 4 meat & 3 salads & 2 desserts €15<sub>pp</sub>
- meat & salads & desserts €20<sub>pp</sub>

## MEATS

- House beef burger with secret burger sauce
- Marinated chicken burger
- Sticky homemade pulled pork bap
- Kelly's of Newport artisan jumbo sausage
- Spiced homemade lamb burger with harissa & coriander yogurt
- House Jerk Chicken drizzle with fresh lime
- Irish spicy bbq chicken wings or drumsticks
- Spare pork ribs
- Waterford Blaa, Bun or roll

-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 warden 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

4 finger food options

€5.95<sub>pp</sub>

- Chicken Goujons
- Cocktail Kelly's sausages
- Spicy chicken wings
- BBQ spare ribs
- Potato wedges

# WEDDING ACCOMMODATION

- Wedding rates are available to all wedding guests who book directly with the hotel (excludes booking sites). This excludes weddings held during July through to September. The special wedding rates apply to a maximum allocation of 15 family rooms and are applicable for the night of your wedding only if you host your wedding in July through to September.
- We are delighted to offer wedding guests a 10% discount on our hotel rates in the Castlecourt Hotel, adjoining sister hotel the Westport Plaza Hotel and Westport Coast Hotel.
- Guests who wish to stay an extra night receive 10% off our normal rates.
- 15 rooms will be allocated to you at a special rate for the night of your wedding. In order for us to ensure all rooms are confirmed we will contact all 15 rooms direct by phone and request a deposit from them. We therefore request you to give us a contact phone number for each room, which will relieve you of the responsibility during this busy period.
- We have a limit on the amount of 1 night booking allocations for weddings, which are 15 rooms. This does not apply for stays of 2 nights or longer.
- This list must be completed 6 weeks prior to your wedding. If you do not require the 15 rooms, you can return them back to us as soon as possible so we can allocate them to your guests on a first come basis.

## YOUR OPTION TO HOLD ACCOMMODATION ARE AS FOLLOWS:

- OPTION 1:                Bride & Groom may specify names for a few rooms and allow guests to ring up individually and reserve their rooms from allocation. Please include first names, surnames and contact number of each guest.
- OPTION 2:                Bride & Groom may keep all 15 rooms and allocate them to whomever they choose. Please include first names, surnames and contact number of each guest.
- OPTION 3:                Bride & Groom may allow guests to ring up individually and reserve their rooms from allocation.

## WEDDING GUEST ACCOMMODATION

Castlecourt Hotel	098-55088
Westport Plaza Hotel	098-51166
Westport Coast Hotel	098-29000
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 and if there are subsequent changes these changes can be submitted 24 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 quoted apply until 31st December 2019.
- Prices include Government VAT of 13.5%, which is subject to change.
- Minimum numbers 120 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

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# WEDDING DIRECTORY

## BANDS

Brian McDermott Band	086-0560986
Concord	094-90-32330
Discovery	091-524014
Face Value	091-529950
Freebird	091-755320
Heatwave	09097-45967
Horizon	091757772
River Deep	094-9541077
Kif	086-1061381
La Bamba	094-9620419
The Conquerors	057-91410171
The Great Escape	087-2266767
Wave Length	087-4113252
Weightless Astronauts	087-2266237
Stone Cold Sober	087-6894629
Rain Dance	086-8211331
Pink Champagne	087-4143971
Late Night Radio	086-6000555
Oddity	085-7031848

## MUSIC & ENTERTAINMENT

Elaine O Malley	087-9424230
Nicola Mc Guire	086-8132828
Nollaig Mc Hale	087-2939915
Brendan O'Byrne	091-791312
Chamber Music	098-29052
Frank McCaffery	098-26369
George Lee	094-9081328
Mary Friel	098-25323
Michelle Gill	098-27821
Pat Conlon	094-9365114
Sean Nos Dancers Cunningham's	087-9510845
Celtic Rhythm Irish Dancer	087-2841556
Music Plus Ambiance	087-6328985

## DJ'S/MOBILE DISCOS

All Time Entertainment	086-8347928
James Biggs	087-9861069
Classic Hits Disco Show	094-9024391
Dazzle Disco	098-28413
Ronnie Ring	087-6652731
Sean Molloy	086-1790967
Johnny Oosten	087-9828015
Tommi Elliot	086-1960938

## GUEST HOUSE ACCOMMODATION

Westport Heights	098-30250
Clooneen House	098-25361
Winnie Costello	098-27345
Plougastel House	098-25198
Killary House	098-27457
St. Anthony's	098-28887
Linden Hall	098-27005
Elephant Guest House	087-2266767
Da Dearga	087-6773926

## VIDEOGRAPHER

White Thorn Media	<a href="http://www.whitethornmedia.net">www.whitethornmedia.net</a>
All West Video	087-6105911
Avalon Video	093-35933
Patsie Stafford - Johnson	086-0641134
Molten Sky	085-2894775
Video Productions	086-3519934

## PHOTOGRAPHY

White Thorn Media	<a href="http://www.whitethornmedia.net">www.whitethornmedia.net</a>
Alan Hasting	087-2061881
Abaca Photography	086-7253333
Marriage Mulit 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
Ed Reid	085-7376130

## FLORISTS/ACCESSORIES

Balla Florists	087-2244752
Candlelight Weddings	087-6611639
Rosewater	094- 9250505
Carraig Wedding Flowers	098-29977
Mayo Wedding Bells	087-7825523
Tracy's Florists	098-42758

## HAIR & BEAUTY

Spa Sula	098-51999
Talking Heads	098-55011

## CAKES

Creative Cakes	086-0842072
Cakes by Angela	086-4025521
Currys Cottage	098-25297
Cake Shop Westport	098-28234
Devour	087-1363216
Goyas	091-567010
The Chocolate Tier	086-8488107
Cakes by Eilish	087-6811439
Wicked Bakery	094-9521626

## CAR HIRE

Lyons Chauffeur Hire	087-9892649
Abbey Limo	087-6292829
Connolly Motor Group	096-79000
Leonard's Chauffeur Drive	087-2358947
Port Cabs	087-2202123
West Coast Limo	091-791591



**Castlecourt Hotel**

Westport, Co. Mayo

[www.castlecourthotel.ie](http://www.castlecourthotel.ie) 098 55088