

Our Wedding Package

Congratulations on making the first step to truly an unforgettable day

Memorable occasions deserve very special surroundings, and the Castle Oaks House Hotel provides a stunning backdrop for cherished wedding celebrations.

Exclusively Yours:

- ◆ Single ownership of our Award Winning Manor House & Gardens for you and your Wedding Guests on your Special Day
- ◆ The opportunity to capture those precious memories, on the banks of the River Shannon, whilst our Landscaped Gardens are at one's disposal as a photographer's paradise.
- ◆ Enjoy our Traditional Harpist entertaining your guests on arrival *
- ◆ Complimentary Tea/ Coffee Arrival Reception for your Wedding Guests
- ◆ Luxurious Suite for the Bride & Groom on your Wedding night with Breakfast the following morning personally served to your Suite
- ◆ Complimentary Crisp White Chair Covers
- ◆ Complimentary Table Décor, including Fresh Flowers, Mirrors and Candles
- ◆ Personalised Printed Menu Cards and Personalised Seating Arrangements
- ◆ Choice of Cake Stand & Knife
- ◆ Special Discounted Accommodation Rates for all your Wedding Guests
- ◆ Pre- Wedding Consultation with our Dedicated Wedding Coordinator, Terri Culligan
- ◆ Ample Free parking facilities for your guests
- ◆ Mid Week & Off Season Discounts available upon Request

***Minimum Numbers Apply**

How to Book

We would be delighted to arrange a suitable time for you to view our facilities and discuss your wedding requirements.

Upon deciding to book your wedding reception with us, we can place a provisional hold on that date for a maximum of 10 days. After this time a security deposit will then be required from holding the date.

A deposit of €1,000.00 is required in order to secure your booking. This deposit guarantees your requested wedding date & is a **NON-REFUNDABLE DEPOSIT**.

Accommodation Rates

We are delighted to offer special accommodation rates for all our rooms to your guests on the night of your wedding. Rates include full Irish Breakfast in our award winning Acorn Restaurant.

The Castle Oaks House Hotel offers guests luxury accommodation where all the bedrooms have their own unique charm, combining contemporary & period styles.

In addition, we have 22 magnificent executive suites situated adjacent to the hotel, with individual private lounges and 2 ensuite bedrooms.

The Estate also offers a complex of luxury holiday homes, which are built to the style of a rural courtyard. Each self contained holiday home 3 bedrooms, 2 bathrooms, a fully fitted kitchen and a small patio garden.

All Guests have access to our Country Club & Leisure Centre which provides a comprehensive range of Leisure & health facilities including the Indoor Pool, Gym, and Jacuzzi & Steam Room.

The Velvet Rooms Day Spa which offers a variety of treatments to help you and your guest look and feel their best on the day.

On Arrival

Castle Oaks Traditional Punch	€4.95 per person
Mulled Wine	€4.95 per person
Sherry Reception	€4.95 per person
Sparkling Wine	€5.95 per person
Bucks Fizz	€5.95 per person
Pimms Reception	€6.50 per person
Bellini	€8.95 per person
Choice of drink	Consumption basis

Canapés

Mini Spring Rolls with Sweet Chilli Sauce	€2.25
Vegetable Samosas	€2.25
Sun Blanched Tomato Tartlets	€2.25
Chicken Liver Pate on Mini Toast	€2.40
Selection of Cheese and Biscuits	€3.00
Chocolate Dipped strawberries (seasonal)	€3.95
Filo wrapped Prawns	€5.75
Irish Smoked Salmon on Traditional Homemade Brown Bread	€5.95

Evening Buffet

Traditional Cocktail Sausages	€1.95
Cocktail Spring Rolls with Thai Sweet Chilli Sauce	€2.25
West Limerick Black & White Pudding Sticks	€2.50
Mini Pizza Breads	€2.85
Savoury Mini Vol au Vents	€3.25
Warm Bacon Rolls	€3.50
Selection of Sandwiches	€3.50
Breaded Chicken Goujons	€4.00
Filo wrapped King Prawns	€4.95
Basket of Spicy Potato Wedges	€6.50
Freshly Brewed Tea or Coffee	€2.00
Tea/Coffee, Sandwiches	€5.50
Tea/Coffee, Sandwiches, Cocktail Sausages	€6.50
Tea/Coffee, Sandwiches, Cocktail Sausages, Chicken Goujons	€7.95

Late Night Super for the Residents Bar can be arranged with Advance Notice

Menu Tasting

Should you wish to try your chosen Wedding menu with family or friends, we would be only delighted to organize a table for you in the Award Winning Acorn Restaurant. Tasting Meals must be booked in advance and Wedding Rates Apply.

Our A la Carte Wedding Selection

Starters

Castle Oak Caesar Salad	€7.75
This classic dressing served with seasonal leaves, crispy bacon, Garlic croutons and parmesan shavings.	
Leek and Smoked Haddock Tartlet	€ 7.95
Sauté leeks cooked in a cream sauce with Atlantic smoked Haddock and served in a lightshortcrust pastry case.	
Cajun Spiced Warm Chicken Salad	€8.95
Tender leaves tossed in a sweet honey Balsamic dressing served with marinated chicken in Southern Spices.	
Chicken and Mushroom Bouche	€8.00
Succulent pieces of chicken cooked in a white wine mushroom volute sauce and served in a golden pastry case.	
Duet of Melon and Fruit Plate	€7.50
Sun ripe honeydew and watermelon garnished with seasonal fruits with a wild berry coulis.	
Goats Cheese Bruschetta	€9.60
French Goats Cheese layered with roasted vegetables served on a toasted Brioche crouton, finished with in sun blanched tomato pesto and black olive tapenade.	
Clonakility Black Pudding Parcels	€7.95
Irish blackpudding with Tipperary apples wrapped in filo pastry, served on a parsley potato cake with Madeira sauce.	
Salmon and Crab Tian	€9.50
Local seafood bound in a citrus mayonnaise enhanced with fresh chives, finished with Sour Cream and seasonal leaves.	

Soup

Carrot and Coriander	€5.50
Leek and Potato	€5.50
Cream of Vegetable	€5.50
Broccoli and Cheddar	€5.50
Tomato and Fennel	€5.50
Cream of Mushroom	€5.50
Roasted Pepper and Tomato with Basil	€5.50

All of our Soups are Made from Fresh Stock & Are All Gluten Free

Sorbets

Our Sorbets can be made in Individual Batches to your Taste

Some Suggestions

Champagne, Lemon, Raspberry and Mango, Pink Grapefruit,	€5.95
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Main Course

Beef:

Dry Aged Sirloin of Munster Beef €24.00
Served with a tarragon Red Wine gravy and garnished with horseradish sauce.

Grilled Medallions of Beef €29.00
Tender Fillet of Irish Beef topped with red onion marmalade.

Lamb:

Roast Leg of Tipperary Lamb €25.00
Infused with fresh Rosemary and napped with red wine and Redcurrant gravy.

Herb Roasted Rack of Lamb €28.50
Tender Lamb with a pesto herb crust and a tomato and basil red wine gravy.

Poultry:

Marinated Supreme of Chicken wrapped in Bacon €20.00
Breast of chicken filled with a leek and fresh herb mousse topped with a wild mushroom sauce.

Roast Turkey & Baked Limerick Ham €22.50
Traditional Turkey and Limerick Ham garnished with Cranberry Sauce.

Fish:

Grilled Fillet of Monkfish Price on Request
Medallions of Monkfish lightly grilled and coated in a caper cream sauce.

Baked Sea Bass €26.00
Atlantic fresh Sea Bass gently baked with pesto and finished with A roasted red pepper sauce.

Paupiettes of Sole €25.00
Tender Sole filled with a salmon and dill mouseiline topped with a lemon saffron white wine sauce.

Darne of Atlantic Salmon €21.95
Poached fillet of Salmon topped with a julienne of vegetables, coated in a roasted tomato and basil cream sauce.

Vegetarian:

Wild Mushroom Risotto €17.50
Finished off with a Truffle Oil & Parmesan Shavings

Penne Pasta Pomme d'ora €17.50
Cooked in a rich tomato sauce with roasted vegetables and garnished with sundried tomatoes.

Baked Stuffed Aubergine €17.50
Roast half aubergine filled with seasonal vegetables topped with cheese and roast pine nuts.

Desserts

Inclusive of Tea & Coffee

Castleoaks Symphony of Desserts	€9.00
You're Choice of 3 of the Following; Vanilla Ice Cream served in a Tuille Basket, Cream Filled Profiterole served with Butterscotch Sauce, Raspberry, Bailey's or Strawberry Cheesecake.	
Chocolate Lava Pudding	€8.00
Lights chocolate sponge with dark chocolate centre topped with chocolate sauce.	
Cheesecake	€8.00
Lemon, Strawberry or Baileys	
Deep Baked Apple Pie	€8.00
Served with Crème Anglaise and vanilla ice-cream	
Strawberry Shortbread	€8.00
Melt in the mouth shortbread with vanilla cream and strawberry sauce.	
Cream Filled Profiteroles	€8.00
Topped with Butterscotch Sauce	
Tiramisu	€8.00
Coffee flavoured cream with amaretto biscuit	
Honey and White Chocolate Mousse	€8.00
Cheese Platter (per Table of 10)	€60.00
To include a selection of Irish Cheeses accompanied by Biscuits & Grapes	
Petit Fours	€2.00 per person

*All Main Courses are accompanied by a melody of Garden Vegetables & Potato
Upgrade options for additional and Premium Vegetables are available upon Request*

We try to cater for as many Dietary Regimes and will always try to accommodate any request

Halal:

All fish by its nature is Halal & would never come into contact with Pork in our Kitchens. In addition we have access to Halal Lamb & Beef with sufficient notice.

Kosher:

We have a dedicated supplier of Kosher Products however sufficient notice is required for preparation and delivery

Menu Pricing

To Offer a Choice of Starter, Soup or Sorbet a €1.00 Supplement will apply per person

To offer a Choice of Main Course a €5.00 Supplement will be added to the price of the higher priced Dish per person

To offer a choice of Dessert a €1.00 Supplement will apply per person

Wine List

Hotel Selection (Recommended)

White Wine

Cono Sur – Chardonnay

€15.00

This crisp light yellow wine offers a young and fruity nose where apple, papaya and citrus notes combined with slightly butter and wood hues.

Finca La Linda Chardonnay

€21.25

Delicate herbal aromas combine with those of peach and apricot, big and unctuous on the palate yet refreshing.

Wolf Blass “Bilyara” Chardonnay

€23.45

Blended from premium Chardonnay fruit, this is a rich, soft wine with subtle oak characteristics; it is an easy drink style that is well balanced with a refreshing finish.

Bolla Pinot Grigio

€24.95

Refreshing Round Fruity Style with a Zesty edge and overtones of Almonds.

Penfolds “Rawson Retreat” Semillion/Chardonnay

€25.25

A soft fruity wine with a slightly citrus character, melon and peach flavours are gently supported with tasty oakness for a clean refreshing finish.

Red Wine

Cono Sur – Cabernet Sauvignon

€15.00

A warm, soft and wonderfully textured wine with exceptional depth of fruit and fine balance.

Finca La Linda Malbec

€21.25

Characteristically deep in colour with cherry and spice on the nose. Aged in French oak for three months, this is a well structured wine with balanced tannins.

Wolf Blass “Bilyara” Shiraz

€23.25

Has a spicy aroma with rich fruit flavours on the palate and is best enjoyed when young.

Bolla “Valpolicella”

€24.95

Warm aroma of Spicy Cherries with a ripe fruit flavour with complexity of liquorice overtones.

Penfolds “Rawson Retreat” Shiraz/ Cabernet Sauvignon

€25.25

Rich plum and berry flavours dominate a full bodied yet soft, round palate. Subtle Oak is well integrated and enhances the generous fruit flavours.

Champagne & Sparkling Wine

Moet et Chandon Brut Imperial

€85.00

Wolf Blass “Pinot Noir” Sparkling Wine

€28.00

Rose

Chateau Le Grave Rose

€26.50

Sample Menu 1

Chicken & Mushroom Bouche

Succulent Pieces of Chicken Cooked in a White Wine Mushroom Veloute Sauce and Served in a Golden Pastry Case

Cream of Leek & Potato Soup

Freshly prepared and served with a Selection of warm rolls

Roast Turkey & Ham

Traditional Turkey and Limerick Ham with Cranberry Sauce

Served with a selection of Fresh Vegetables & Potatoes

Castle Oaks Assiette of Desserts

Freshly Brewed Coffee or Tea

€39.95

Sample Menu 2

Castle Oak Caesar Salad

This Classic Dressing served with Seasonal leaves, Crispy Bacon, Garlic Croutons and Parmesan Shavings

Castleoaks Organic Garden Vegetable Soup

Freshly prepared and served with a Selection of Warm Rolls

Roast Prime Sirloin of Irish Beef

Served with Tarragon Red Wine gravy and garnished with Horseradish Sauce

OR

Darne of Atlantic Salmon

Poached fillet of Salmon Topped with a Julienne of Vegetables coated in a roasted tomato and basil cream sauce

OR

Baked Stuffed Aubergine

Roast Half Aubergine filled with Seasonal Vegetables topped with Cheese and Roast Pine Nuts.

Served with a selection of Fresh Vegetables & Potatoes

Strawberry Shortbread

Melt in the mouth shortbread with vanilla cream and strawberry sauce

Freshly Brewed Tea/ Coffee

€46.95

Sample Menu 3

Salmon and Crab Tian

Local seafood bound in a citrus mayonnaise enhanced with fresh chives, finished with sour cream and seasonal leaves

Cream of Mushroom Soup

Freshly prepared and served with a Selection of Warm Rolls

Herb Roasted Rack of Lamb

Tender Lamb with a pesto herb crust and a tomato and basil red wine gravy

Or

Baked Sea Bass

Atlantic fresh Sea Bass gently baked with pesto and finished with a roasted red pepper sauce

Or

Wild Mushroom Risotto

Finished off with a Truffle Oil & Parmesan Shavings

Served with a selection of Fresh Vegetables & Potatoes

Chocolate Lava Pudding

Light chocolate sponge with dark chocolate centre topped with chocolate sauce

Freshly brewed Tea/ Coffee

€3.50

Castle Oaks House Hotel

Terms & Conditions of Booking

- A **NON REFUNDABLE DEPOSIT** of €1000.00 is required to secure all bookings.
- The Hotel's Reception Team will not accept wedding Gifts or Cards from Guests. Guests will be referred to a member of the Bridal Party.
- Provisional bookings can be held for a maximum of 10 days, at which time if the date is not confirmed we will release the date.
- The Hotel will not be liable for any failure or delay to provide facilities, services, food or beverages as a result of events or matters outside its control.
- All prices are in Euro and are inclusive of VAT and service. Prices may be subject to proportionate increases according to rises in food, labour costs, taxes or unforeseen circumstances.
- Menu choices must be made at least 1 month prior to your wedding date.
- A Bar Extension is available at an extra cost of €450.00
- Final numbers and the table plan must be given at least 48 hours before the event. This is the minimum number you will be charged for on the day.
- No food items may be brought into the hotel for consumption on the premises.
- Further deposit is required 1 month prior to wedding date. (50%)