



CASTLE OAKS HOUSE
HOTEL & ESTATE

- WEDDINGS -

Your Dream Wedding

AT THE CASTLE OAKS

At the Castle Oaks House Hotel, we are here to provide you with your dream day and to assist you in making your plans as effortless as possible. We take pride in offering our Georgian Manor House and 26 acres of majestic Shannon riverside manicured gardens exclusively for you and your guests to enjoy from the moment you arrive.

These packages have been carefully chosen by our experienced award-winning wedding team, who will be here to look after you from the moment you book your special day, until you depart for your honeymoon. Our Head Chef and our award-winning team pride themselves on the use of only the very best locally sourced ingredients to bring you our finest dining experience.





The Manor House

The centrepiece of our stunning location is our charming country manor house. Built in 1780, the manor is a gorgeous Georgian architectural design, and has been carefully restored to its former elegance.

Walking through the doors, the original Georgian features are abundant, from the beautiful fanlight doorway and decorative coving, to the stunning sweeping staircase. Hosting weddings for generations, the Castle Oaks House Hotel has all the charm of a Georgian House, with the modern comforts that couples are looking for.

Our Wedding Team

Our dedicated team of award-winning wedding coordinators will be on hand to advise and guide you through your big day.

With a wealth of knowledge and generations of experience, our team can turn your dream day into a true reality.





Ceremonies

The Castle Oaks House Hotel has facilitated Civil Marriage Ceremonies since 2009 and it has paved the way for many couples to turn a dream day into a true reality, as the Castle Oaks House Hotel is a registered venue for Civil Ceremonies. The Castle Oaks House Hotel is the perfect alternative to the traditional church wedding. As Limerick's premier and award-winning civil ceremony venue, we have hosted an array of different styles of ceremonies from civil ceremonies, blessings, Humanist ceremonies, Hindu blessings and other Religious ceremonies.

What better setting to make your special vows to each other, than here at our elegant country manor house or in our manicured gardens. Say "I Do" surrounded by your family and friends, and then simply walk through to your drinks reception without wasting any time travelling, giving you more time to spend with those you hold most dear.

The Stradbally Suite

Our stunning Stradbally Suite is the perfect space for your wedding reception. The Stradbally Suite is gorgeously decorated with our cherry blossom trees and crystal chandeliers, with changeable LED lighting, the room can be set to match any theme or colour scheme you envision and when paired with our elegant candelabras that cast a warm candlelit glow over the room, it is sure to wow your guests. All while boasting natural light across the dance-floor from our stunningly unique floor to ceiling length, stained glass windows.



Romantic Woodlands

No matter the time of the year, the mature trees in our Romantic Woodlands offer a stunning alternative for your Wedding photographs.

River Shannon

Where the garden and woodlands end, your most stunning backdrop begins, with the majestic River Shannon flowing, waiting to give you your perfect picture. Venture out onto the stepping stones to create a unique photo opportunity and our resident family of swans are always happy to get into shot if they're home.





Bridal Suite

Our stunning and newly refurbished Bridal Suite offers our couples a luxurious and spacious retreat on the big day. With views that overlook the grounds of the manor house and coupled with a large en-suite bathroom, it is the perfect place to rest and relax the morning after with your complimentary champagne breakfast.

Guest Rooms

The Castle Oaks House holds 20 bedrooms in the manor house, as well as having an extra 42 rooms in our courtyard suites.

Fitted with LED smart TV's, King Koil mattresses and crisp white bedlinens that will have your guests lounging in luxury the following morning as they await your day two celebrations.

Courtyard Suites

These are self-contained Suites located adjacent to the main hotel, just one minute walk from reception. Our Courtyard Suites are complete with a kitchen and living space downstairs and two large ensuite bedrooms upstairs.

Enjoy all of the facilities of the main hotel and grounds while also having space and privacy to relax and unwind. Guests of the Courtyard Suites have full access to our comprehensive range of leisure & health facilities including – indoor pool, gym, Jacuzzi, sauna, steam room as well as The Velvet Rooms day spa. The Courtyard Suites can sleep up to 4 adults or 2 adults and up to 4 children.

We can provide travel cots and camp beds upon request.



Suggested Wedding Package

We will work with you to tailor your wedding package to suit your needs. Please see a suggested wedding package below. Price per person will vary depending on the number of guests.

MANOR HOUSE ARRIVALS RECEPTION

- Prosecco for all guests
- Both alcoholic and non-alcoholic fruit cocktail or mulled wine
- Bottled Beers for half the guests
- Tea and coffee
- Selection of savoury canapes
- Freshly carved Limerick ham rolls
- Cups of Soup
- Scones with jam & cream
- Shortbread biscuits

- Fish and chips

- Pizza

- A selection of sandwiches & wraps

- Tea and Coffee

ACCOMMODATION

- Preferential accommodation rates for your guests
- Two complimentary Manor House bedrooms with breakfast

SUMPTUOUS SIX COURSE MEAL

- Two starters
- One soup
- One sorbet
- Three main courses
- Chef's Medley of Desserts or Castle Oaks Dessert Buffet
- Tea and Coffee
- A half bottle of wine to accompany the meal for each guest
- A glass of Prosecco for all guests during speeches

FAST FOOD THEMED EVENING BUFFET

- Chicken Goujons & chips
- Sausages & chips



Keep Celebrating

A number of options are available if you wish to continue the party the day after the wedding, including a BBQ in the garden, cocktail party or buffet in The River Rooms. Please contact us directly for additional information and pricing.

BBQ from **€19.95pp**

4 Course Set menu **€29.00pp**

Buffet Main Course with two choices and salads **€22.95pp**

Selection of Finger Food from **€10.00pp**





Willow Package

€60 PER PERSON

MANOR HOUSE ARRIVALS RECEPTION

- Prosecco For All Guests
- Non-Alcoholic Fruit Punch
- Tea & Coffee
- Selection of Savoury Canapes
- Scones with Jam & Cream
- Shortbread Biscuits

SUMPTUOUS FIVE COURSE MEAL

- One Starter
- One Soup
- Two Main Courses
- Chef's Medley of Desserts
- Tea & Coffee
- A Glass & Top Up of Wine to Accompany the Meal for Each Guest

FAST FOOD THEMED EVENING BUFFET

- Chicken Goujons & Chips
- Sausages & Chips
- A Selection of Sandwiches & Wraps
- Tea & Coffee

**T&C's apply. Minimum Numbers Of 120 Guests Apply For Friday & Saturday Weddings.
10% Discount For Off Peak And Midweek Weddings.*



Blossom Package

€68 PER PERSON

MANOR HOUSE ARRIVALS RECEPTION

- Prosecco For All Guests
- Both Alcoholic & Non-Alcoholic Fruit Cocktail Or Mulled Wine
- Tea & Coffee
- Selection Of Savoury Canapes
- Sandwiches & Wraps
- Scones with Jam & Cream
- Shortbread Biscuits

SUMPTUOUS FIVE COURSE MEAL

- Two Starters
- A Choice of Either a Soup Or Sorbet Course
- Two Main Courses
- Chef's Medley of Desserts
- Tea & Coffee
- A Half Bottle of Wine to Accompany the Meal For Each Guest
- A Glass of Prosecco for All Guests During Speeches

FAST FOOD THEMED EVENING BUFFET

- Chicken Goujons & Chips
- Sausages & Chips
- Pizza
- A Selection of Sandwiches & Wraps
- Tea & Coffee

ADDED EXTRAS

- 3-Month Membership in the River Leisure Club
- Two Additional Complimentary Manor House Bedrooms with Breakfast

**T&C's apply. Minimum Numbers Of 120 Guests Apply For Friday & Saturday Weddings..
10% Discount For Off Peak And Midweek Weddings.Two complimentary rooms are
provided to the couple along with the booking of the rooms in the main hotel building.*



Oak Wedding Package

€77 PER PERSON

MANOR HOUSE ARRIVALS RECEPTION

- Prosecco For All Guests
- Both Alcoholic & Non-Alcoholic Fruit Cocktail Or Mulled Wine
- Bottled Beers for Half of the Guests
- Tea & Coffee
- Selection Of Savoury Canapes
- Freshly Carved Limerick Ham Rolls
- Cups of Soup
- Scones with Jam & Cream
- Shortbread Biscuits

SUMPTUOUS FIVE COURSE MEAL

- Two Starters
- A Choice of Either a Soup Or Sorbet Course
- Three Main Courses – No Supplements
- Chef's Medley of Desserts
- Tea & Coffee
- A Half Bottle of Wine to Accompany the Meal for Each Guest
- A Glass of Prosecco for All Guests During Speeches

FAST FOOD THEMED EVENING BUFFET

- Chicken Goujons & Chips
- Sausages & Chips

- Fish & Chips
- Pizza
- A Selection of Sandwiches & Wraps
- Tea & Coffee

ADDED EXTRAS

- Chauffeur Driven Wedding Car
- 3-Month Membership in the River Leisure Club
- Two Additional Complimentary Manor House Bedrooms with Breakfast

**T&C's apply. Minimum Numbers Of 120 Guests Apply For Friday & Saturday Weddings.. 10% Discount For Off Peak And Midweek Weddings. Two complimentary rooms are provided to the couple along with the booking of the rooms in the main hotel building.*



Intimate Package

€85 PER PERSON

MANOR HOUSE ARRIVALS RECEPTION

- Prosecco for all guests
- Both alcoholic and non-alcoholic fruit cocktail or mulled wine
- Bottled Beers for half the guests
- Tea and coffee
- Selection of savoury canapes
- Freshly carved Limerick ham rolls
- Cups of Soup
- Scones with jam & cream
- Shortbread biscuits

- Fish and chips
- Pizza
- A selection of sandwiches & wraps
- Tea and Coffee

ADDED EXTRAS

- 3-Month Membership in the River Leisure Club
- Two Additional Complimentary Manor House Bedrooms with Breakfast

**T&C's apply. Minimum numbers of 50 adults apply to the Intimate Package for Friday and Saturday weddings during peak seasons.*

SUMPTUOUS SIX COURSE MEAL

- Two starters
- One soup
- One sorbet
- Three main courses – no supplements
- Chef's Medley of Desserts or Castle Oaks Dessert Buffet
- Tea and Coffee
- A half bottle of wine to accompany the meal for each guest
- A glass of Prosecco for all guests during speeches

FAST FOOD THEMED EVENING BUFFET

- Chicken Goujons & chips
- Sausages & chips



Complimentary Enhancements

INCLUDED FOR YOUR DAY IN ALL PACKAGE

- Exclusively One Wedding Per Day
- Royal Red-Carpet Arrival for You and Your Guests with A Genuine Irish Welcome from Our Management Team
- Use Of Our Private Woodlands and Manicured Gardens Overlooking the Majestic River Shannon for Memorable Photographs
- Registered Civil Ceremony Venue
- Exquisite Chiavari Chairs for All of Your Guests
- Fully Decorated Ballroom with Themed Lighting
- Elegant Centre Pieces, Candelabras and Cherry Blossom Trees
- PA System and Microphone for Background Music, Speeches Etc
- Wedding Tasting for Two with Our Head Chef to Discuss Your Wedding Meal
- Dedicated Personal Wedding Planner from The Booking Stage Right Up Until Your Big Day
- Experienced Wedding Master of Ceremonies
- Personalised Keepsake Menus
- Late Bar Extension
- Makeup Trial in The Velvet Rooms*

**T&C's apply. The Velvet Rooms makeup trial must be used 3 months prior to the wedding. Only redeemable by the bride.*



Enhance Your Day

At The Castle Oaks House Hotel, We Are Here to Provide You with Your Dream Day and To Assist You in Making Your Plans as Effortless as Possible. We Take Pride in Offering You Our Georgian Manor House And 26 Acres of Majestic Shannon Riverside Manicured Gardens for You and Your Guests to Enjoy from The Moment You Arrive.

WEDDING EXTRAS

· Tayto Wall	€1.50 pp*	· Gin Reception	€7.50pp
· Mocktail Reception	€3.50pp	· LED LOVE Sign	€250.00
· Hot Whiskey	€5.00pp	· Civil Ceremony Set-Up	€250.00
· Bottled Beers Reception	€5.00pp	· Candy Cart	€250.00
· Cocktail Reception	€7.00pp		

**T&C's apply. Minimum number of 50 required.*



Menu

STARTERS

Castle Oak Caesar Salad

Classic Caesar with Seasonal Leaves, Crispy Bacon Lardons, Garlic Croutons & Parmesan Shavings bound in our House Caesar Dressing. (1a,3,7,10)

Maharajah Salad

Marinated Chicken bound in an Indian infused Mayonnaise Served in a Flaky Poppadum with Papaya and Chilli Coulis. (1a,3,5,10)

Confit of Duck Leg*

Served with Orzo Infused with Chilli, Mango & Charred Orange Segments (1a,10,11,12)

Cajun Spiced Warm Chicken Salad

Slow Cooked Cajun Spiced Chicken served on Organic greens tossed in a Sweet Honey and Balsamic Dressing (GF)(3,10,12)

Chicken and Mushroom Bouchée

Succulent Pieces of Irish Farm Chicken cooked in a White Wine & Mushroom Veloute served in a Golden Puff Pastry Case (1a,9,10,12)

Chilled Melon and Seasonal Berry Plate

Sun Ripened Honeydew Melon & Watermelon garnished with Seasonal Fruits on a Wild Berry Coulis (GF)(Vegan)

Atlantic Fresh Salmon & Kinsale Crab Fish Cake

Crisp Baked Wild Salmon & Kinsale Crab Served With A Rocket Mesclun, Dill & Lemon Aiolo (1a,3,4,7,10,12,14)

Goats Cheese Bon Bons

Oven Baked Ardsallagh Goats Cheese Served With Spiced Pear Chutney, Roast Walnut & A Balsamic Dressing (1a,7,12)

Artisan Black Pudding Parcels

Black Pudding With Apples Wrapped In A Crisp Filo Pastry Parcel Served On A Parsley Potato Cake With A Madeira Cream Sauce (1a,1b,10,12)

Fresh Smoked Salmon Salad

Local Fresh Salmon Bound In A Citrus Mayonnaise Enhanced With Garden Chives Finished With A Dill Crème Fraiche served with season leaves. (GF)(3,4,10,14)

SOUP SELECTION

Our Chef's Homemade Soups are all made from Fresh Stock and are all Gluten Free.

Cream of Roast Vegetable (7,9)

Carrot & Fresh Coriander (9)

Cream of Leek & Potato (7,9)

Fresh Tomato & Basil (Vegan)

Cream of Mushroom (7)

Mild Curried Spiced Butternut Squash Soup Finished with Coconut Milk (Vegan)

SORBET

Why not add a Single Sorbet Course?

Champagne Sorbet

Zesty Citrus Sorbet

**Denotes Supplement Of €3.00 pp On Willow & Blossom Packages. No Supplements Apply For The Oak Package. Add Another Main Course To Your Package For €4.00pp*

MAINS

***Denotes Supplement of €3.00pp on Willow & Blossom Packages. No supplements apply for the Oak Package. Add another main course to your package for €4.00pp**

B E E F

Dry Aged Sirloin of Munster Beef

Prime Aged Sirloin of Beef served with a Thyme & Red Wine Jus and Garnished with Horseradish Sauce & Yorkshire Pudding (1a,3,10,12)

Grilled Fillet of Beef*

Prime Fillet of Pat O'Connor Beef topped with Portabella Mushroom, Red Onion Jam & Vine Tomato (GF)(12)

L A M B

Roast Leg of Tipperary Lamb

Roast Leg of Lamb infused with fresh Rosemary Stuffing and napped with Red Wine and Redcurrant Gravy (1a,10,12)

Herb Roasted Rack of Lamb*

Seared and Roast Rack of Tender Lamb with a Dijon Mustard and Pesto Herb Crust finished with a Vine Tomato and Fresh Basil and Rioja Jus (1a,8,10,12)

POULTRY

Marinated Supreme of Chicken wrapped in Bacon

Irish Farm Breast of Chicken filled with a Fresh Garden Herb Stuffing topped with a Wild Mushroom Velouté (1a,8,12)

Roast Turkey & Baked Limerick Ham

Traditional Roast Turkey & Limerick Ham Served With A Fresh Herb Stuffing, Pan Gravy, And Garnished With Cranberry Sauce (1a,8,10,12)

F I S H

Roast Atlantic Hake

Pan Roasted Atlantic Hake served on Crushed Baby Potato and Chorizo and Tomato Fondant (GF)(4,10,14)

Darne of Atlantic Salmon

Baked Fillet Of Salmon Served With A Lemon Beurre Blanc Sauce (1a,4,9,10,12,14)

Baked Sea Bass*

North Atlantic Fresh Sea Bass Gently Baked With A White Wine And Dill Cream Sauce Served on Spring Onion Mash (4,7,9,12)

VEGETARIAN

Wild Mushroom Risotto

Wild Mushroom served on Creamy Risotto with a White Truffle Oil & Fresh Parmesan Shavings (GF)(7,8,9,12)

Mediterranean Tartlet

Tartlet Of Roasted Bell Peppers, Courgette, Baby Spinach & A Goats Cheese Crumble (1a,7,8)

Baked Stuffed Aubergine

Roast Half Aubergine Filled With A Ratatouille Of Seasonal Vegetables Bound In A Provençale Sauce, Baked Vegan Cheese & Pine Nuts (GF)(Vegan)

Roast Butternut Squash Orzo

Roast Butternut Squash served on Orzo with Roasted Beets, Rocket Leaves with a Chilli and Fine Herb Dressing (1a)

All main courses are served with seasonal vegetables & potatoes.

DESSERT

Choose Either One Full Size Dessert Or Three Mini Desserts From The Below.
Inclusive Of Freshly Brewed Tea & Coffee. Dessert Supplement of €3.00pp

Lemon Torte

Topped with Italian Meringue and Cream Anglaise (1a,3,7)

Cream Filled Profiteroles

Fresh Cream Filled Choux Pastry Drizzled with Belgian Chocolate (1a,7)

Chocolate Delice

Flourless Genoise Sponge & Chocolate Orange Mousse Cake with Raspberry Sorbet (GF)(7)

Sticky Toffee Pudding

Castle Oaks Soft Sticky Toffee Pudding with Homemade Butterscotch and Hazelnut Sauce. (1a,3,7,8)

Our Selection of Cheesecakes

Strawberry Cheesecake, Black Forest Cheesecake, Lemon Cheesecake, Baileys Cheesecake
or Apple Crumble Cheesecake. (1a,3,7,12) (Gluten Free Variations Available)

Deconstructed Eton Mess

Fresh Berries, Meringue, Fresh Cream & Vanilla Ice Cream (GF)(7)

Petit Fours - €2.00 per person

We Try to Cater to All Dietary Requirements and Will Always Try to Accommodate Any Request.

Gluten Free - We Consider in All Our Dishes the Requirements of a Gluten Free Diet. All Our Soups and Sauces Where at All Possible Are Prepared to Be Suitable for A Gluten Free Diet. On Your Special Day We Will Be More Than Happy to Advise Your Guests on Their Menu Selection and Alternatives If Required.

Vegetarian - Our Chef Has Selected Our Most Popular Vegetarian Dishes for You to Select from Which Are Suitable for Lactose Intolerant Vegetarians. We Would Be Happy to Help You Select a Vegan Dish If Required.

Allergies - We Can with Advance Notice, Cater for Any Allergy and Every Effort Will Be Made to Provide a Suitable Menu to Avoid the Allergy. Please Give Us Advance Notice of Any Such Requirements So as To Allow Us to Best Cater for Your Guest.

Halal - All Fish by Its Nature Is Halal and 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.

Allergen Index: 1.Cereals containing Gluten (1a wheat, 1b oats, 1c barley, 1d Rye) 2. Crustaceans 3. Eggs
4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts 9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphur Dioxide and sulphites 13. Lupin 14. Molluscs



Keep Celebrating

A number of options are available if you wish to continue the party the day after the wedding, including a BBQ in the garden, cocktail party or buffet in The River Rooms. Please contact us directly for additional information and pricing.

AVAILABLE OPTIONS

BBQ from	€19.95pp
4 Course Set menu	€29.00pp
Buffet Main Course with two choices and salads	€22.95pp
Selection of Finger Food from	€10.00pp

**T&C's apply. Two complimentary rooms are provided to the couple along with the booking of the rooms in the main hotel building.*

Thank You

Thank you for considering Castle Oaks for your dream wedding day.

(061) 377 666

weddings@castleoaks.ie

www.castleoaks.ie/weddings

Thank you to the lovely couples and wonderful photographers that allowed us to share their wedding pictures for our brochure.

Baker Photography: <https://www.bakerphotography.ie/>

Black Diamond Photography: <http://blackdiamondphotography.ie/>

Clancy Photography: <https://www.tonyclancyphotography.ie/>

Tilted Tripod: <https://www.tiltedtripodweddings.com/>



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HOTEL & ESTATE

Castle Oaks House Hotel, Castleconnell, Co. Limerick

(061) 377666 · weddings@castleoaks.ie · www.castleoaks.ie