



- 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 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 including civil ceremonies, blessings, Humanist ceremonies, Hindu blessings and other religious ceremonies.

What better setting to exchange your special vows than here at our elegant country manor house or in our beautiful marquee, which can accommodate up to 120 guests for a civil ceremony. The marquee can also be used for a drinks reception. Please note that both the ceremony and drinks reception cannot take place in the marquee for the same wedding—this allows for a seamless flow, with your ceremony outdoors and reception indoors, or vice versa. This unique layout is perfect for photographs and allows couples and guests to enjoy the hotel and grounds fully, all in the midst of nature.

Say "I Do" surrounded by your family and friends, and then simply move through to your drinks reception without wasting time travelling giving you more precious 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.



Continue Your Celebrations at the Castle Oaks

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 **€21.95pp**

4 Course Set menu **€40.00pp**

Buffet Main Course with two choices and salads **€28.95pp**

Selection of Finger Food from **€14.95pp**





The Following is Offered With our Compliments

- Exclusively one wedding per day
- Red carpet arrival for you and your guests with a genuine Irish welcome from our management team
- Use of the 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 including candelabras and cherry blossom trees
- P.A. system and microphone for background music, speeches etc.
- Complimentary wedding tasting for the engaged couple, for weddings of 80 people and over
- Dedicated wedding team from the booking stage
- Cloche top table service
- Experienced wedding master of ceremonies
- Personalised keepsake menus
- Late bar extension



Willow Package

MANOR HOUSE ARRIVALS RECEPTION

- Prosecco for all guests
- Non-alcoholic fruit punch
- Freshly brewed tea and coffee
- Homemade mini scones with jam and fresh cream
- Homemade shortbread biscuits

SUMPTUOUS FIVE COURSE MEAL

- One starter
- One soup
- Choice of two main courses
- Executive chef's assiette of desserts
- Freshly brewed tea and coffee
- A glass and a top up of wine for each guest

EVENING BUFFET

- Chicken goujons and chips
- Sausages and chips
- A selection of sandwiches and wraps
- Freshly brewed tea and coffee

ACCOMMODATION

- Complimentary overnight in our bespoke bridal suite for the wedding couple with breakfast in bed the following morning



**T&C's apply.*

Blossom Package

MANOR HOUSE ARRIVALS RECEPTION

- Prosecco on arrival
- Alcoholic or non-alcoholic punch
- Freshly brewed tea and coffee
- Selection of our homemade canapés
- Selection of finger sandwiches and wraps
- Homemade mini scones with jam and fresh cream
- Homemade shortbread biscuits

SUMPTUOUS FIVE COURSE MEAL

- Choice of two starters
- A choice of either a soup or a sorbet course
- Choice of two main courses
- Executive chef's assiette of desserts
- Freshly brewed tea and coffee
- A half bottle of specially selected wine to accompany the meal

for each guest

EVENING BUFFET

- Chicken goujons and chips
- Sausages and chips
- Gourmet Pizza
- A selection of sandwiches and wraps
- Freshly brewed tea and coffee for each guest

ACCOMMODATION

- Complimentary overnight in our bespoke bridal suite for the wedding couple with breakfast in bed the following morning

ADDED EXTRAS

- Anniversary dinner for people
- Two additional complimentary manor house bedrooms with breakfast**

**T&C's apply*

***Based on the confirmation of all manor house rooms.*



Oak Package

MANOR HOUSE ARRIVALS RECEPTION

- Prosecco on arrival
- Both alcoholic and non-alcoholic fruit punch or mulled wine
- Bottled beers for half of the guests
- Freshly brewed tea and coffee
- Selection of our homemade canapés
- Freshly carved Limerick ham rolls
- Homemade mini scones with jam and fresh cream
- Homemade shortbread biscuits

SUMPTUOUS FIVE COURSE MEAL

- Choice of two starters
- A choice of either a soup or sorbet course
- Choice of three main courses
- Executive chef's assiette of desserts or choice of one dessert
- Freshly brewed tea and coffee
- A half bottle of specially selected wine to accompany the meal for each guest
- Prosecco toast for all guests

*T&C's Apply

**Based on the confirmation of all manor house rooms.

EVENING BUFFET

- Chicken goujons and chips
- Sausages and chips
- Gourmet Pizza
- A selection of sandwiches and wraps
- Freshly brewed tea and coffee

ACCOMMODATION

- Complimentary overnight in our bespoke bridal suite for the wedding couple with breakfast in bed the following morning

ADDED EXTRAS

- Chauffeur driven wedding car
- One night dinner, bed and breakfast anniversary stay
- Two additional complimentary manor house bedrooms with breakfast**



Elevate Your Special Day

WEDDING EXTRAS

· Tayto Wall	€2.00 pp*	· Gin reception	€9.00pp
· Mocktail reception	€4.50 pp	· LED LOVE sign	€250.00
· Hot whiskey/port	€6.50 pp	· Civil Ceremony set-up	€500.00
· Bottled beer reception	€5.50 pp	· Candy cart	€250.00
· Cocktail reception	€10.00 pp	· Candy cart (Bring your own sweets)	€150.00
· Prosecco wall	€7.50 pp	· Ceremony arch	€100.00
· Couple's cocktail table with two cocktail choices	€10.00 pp		
· Extra choice to any dinner course	€6.00 pp		
· Harpist/Music on arrival - pricing on request & subject to availability			

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



Your Dream Day

WILLOW PACKAGE	€79 PER PERSON
BLOSSOM PACKAGE	€89 PER PERSON
OAK PACKAGE	€99 PER PERSON

Minimum numbers of 120 adults apply.

For numbers under 120 adult guests an additional €10 PP will apply to each package.

10% discount for off peak and midweek weddings – T&C's apply.



Sample Menu

STARTERS

Castle Oak Caesar Salad

Classic Caesar with smoked chicken, baby gem lettuce, crispy bacon lardons, homemade garlic & herb sourdough croutons & 48-month-aged parmesan shavings bound in our house Caesar dressing (la.3.7.10)

Maharajah Salad

Marinated chicken bound in an Indian-infused mayonnaise served with a flaky poppadum with papaya & chili coulis (la.3.5.10)

Cured Salmon Salad *(Willow)

Local cured salmon, with cucumber, apple, and a horseradish aioli (4.9.10.12)

Chicken Liver Parfait

Served with a sourdough crisp, baby leaf salad and a pear chutney (GF)(la.3.7.9.10.12)

Ham Hock Fritters

Served with grain mustard mayo and sourdough crisp (GF)(la.3.6.7.9.10.12)

Chicken and Mushroom Bouchée

Succulent pieces of Irish farm chicken cooked in a white wine & mushroom velouté served in a golden puff pastry case (la.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)

Doonbeg Crab Cakes *(Willow)

Served with a dressed rocket salad and a dill & lemon aioli (la.3.4.6.7.10.12.14)

Goats Cheese Bon Bons

Goats cheese served with apple compote and a raspberry and balsamic dressing (la.3.6.7.12)

Blue Cheese and Wild Mushroom Parcels

Cashel blue cheese, porcini mushrooms in a filo parcel and served with a herb cream sauce (la.3.6.7.9.10.12)

SOUP SELECTION

All soup served with freshly baked bread rolls - Gluten free bread available on request*

Cream of roast vegetable (7.9)

Carrot & cumin, served with Greek yoghurt (9)

Cream of leek, potato & smoked haddock soup (7.9)

Roasted red pepper, and vine tomato with a basil oil (Vegan)

Cream of mushroom & roasted garlic (7)

Butternut squash, chilli and celeriac soup (Vegan)

SORBET

Why not add a single sorbet course

Champagne sorbet

Zesty citrus sorbet

MAINS

*Denotes a supplement of €5.00pp

**Denotes a supplement of €8.00pp

MAINS

BEEF

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 (la.3,10,12)

Grilled Fillet Of Steak**

Prime fillet of Pat O'Connor steak topped with Portobello mushrooms, red onion jam & vine tomatoes (GF)(12)

BACON / POULTRY / PORK

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 (la.8,12)

Roast Turkey & Baked Limerick Ham

Traditional roast turkey & Limerick ham served with a fresh herb stuffing, pan gravy, & garnished with cranberry sauce (la.8,10,12)

Cornfed Chicken

Served with celeriac gratin and sorrel sauce (GF)(7,9,10,12)

Pork Fillet Roulade

Fillet of pork, black pudding, apricot stuffing and crispy Parma ham (la,1b,1c,7,9,10,12)

FISH

Roast Atlantic Hake

Roast Atlantic hake fillet served with saffron and mussel velouté with wilted spinach (GF)(4,10,14)

Darne Of Atlantic Salmon

Baked fillet of salmon served with a sundried tomato and lemon & herb cream (la,4,9,10,12,14)

Herb Crusted Fillet of Cod

Roasted Atlantic fillet of herb crusted cod served on crushed baby potato with a lemon and dill butter sauce (GF)(VA)(la,4,7,9,10,12)

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 (la,7,8)

Spinach and Ricotta Tortellini

Served with toasted pine nuts in an aged parmesan and spinach cream sauce (la,3,7,8,9,12)

Pasta Puttanesca

Pasta, capers, black olive, roasted bell peppers, tomatoes and fresh chilli in a spiced garlic and herb ragú (GF)(V)(6,11,12)

All main courses are served with seasonal vegetables & potatoes.

All main courses are subject to seasonal availability.

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 (la,3,7)

Chocolate Covered Cream Filled Profiteroles

Fresh cream filled choux pastry drizzled with Belgian chocolate (la,7)

Black Forest Gateaux Cake

Served with a crème Chantilly (la,3,6,7,12)

Sticky Toffee Pudding

Castle Oaks soft sticky toffee pudding with homemade butterscotch & hazelnut sauce (la,3,7,8)

Our Selection of Cheesecakes

Strawberry cheesecake, lemon cheesecake, Baileys cheesecake (la,3,7,12)

Executive Chef's Choice

Assiette trio of desserts

Please ask our team about our assiette dessert selection

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 menu for the allergy and every effort will be made to provide a menu for the allergy sufferer.

Please give us advance notice of any such requirements so as to allow us to best cater for your guest.

Allergen Index: 1. Cereals containing Gluten (la 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



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://www.blackdiamondphotography.ie/>

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

Dral Photography: <https://www.dralphotography.com/>

Weddings by Diarmud: <https://www.instagram.com/weddingsbydiarmuid/>

Alex Zaradov: <https://alexzaradov.com/>

Camrin Films EU: <https://camrinfilms.ie/>

Darren Kirwan: <https://www.darrenkirwan.ie/>



Wedding Check List

Wedding Dress	<input type="checkbox"/>	Tissue	<input type="checkbox"/>	_____	<input type="checkbox"/>
Bride's Shoes	<input type="checkbox"/>	Spare Makeup	<input type="checkbox"/>	_____	<input type="checkbox"/>
Pair of Flats	<input type="checkbox"/>	Deodorant	<input type="checkbox"/>	_____	<input type="checkbox"/>
Veils	<input type="checkbox"/>	Travel Mouthwash	<input type="checkbox"/>	_____	<input type="checkbox"/>
Hairpiece	<input type="checkbox"/>	Water Bottle	<input type="checkbox"/>	_____	<input type="checkbox"/>
Garter	<input type="checkbox"/>	Plasters	<input type="checkbox"/>	_____	<input type="checkbox"/>
Bridal Purse	<input type="checkbox"/>	Hair Pins	<input type="checkbox"/>	_____	<input type="checkbox"/>
Something Old	<input type="checkbox"/>	Hair Spray	<input type="checkbox"/>	_____	<input type="checkbox"/>
Something New	<input type="checkbox"/>	Headache Tablets	<input type="checkbox"/>	_____	<input type="checkbox"/>
Something Borrowed	<input type="checkbox"/>	Perfume	<input type="checkbox"/>	_____	<input type="checkbox"/>
Something Blue	<input type="checkbox"/>	Menu Cards	<input type="checkbox"/>	_____	<input type="checkbox"/>
Groom's Suit	<input type="checkbox"/>	Signage	<input type="checkbox"/>	_____	<input type="checkbox"/>
Groom's Shoes	<input type="checkbox"/>	Table Plan	<input type="checkbox"/>	_____	<input type="checkbox"/>
Groom's Tie & Belt	<input type="checkbox"/>	Table Numbers	<input type="checkbox"/>	_____	<input type="checkbox"/>
Personal Vows	<input type="checkbox"/>	Seating Plan	<input type="checkbox"/>	_____	<input type="checkbox"/>
Bride's Bouquet	<input type="checkbox"/>	Mobile Phone	<input type="checkbox"/>	_____	<input type="checkbox"/>
Wedding Bands	<input type="checkbox"/>	Phone Charger	<input type="checkbox"/>	_____	<input type="checkbox"/>
Ring Bearer Pillow	<input type="checkbox"/>	Bridesmaid Gifts	<input type="checkbox"/>	_____	<input type="checkbox"/>
Guestbook & Pen	<input type="checkbox"/>	Groomsman Gifts	<input type="checkbox"/>	_____	<input type="checkbox"/>
Cake	<input type="checkbox"/>	Menu Testing in Hotel	<input type="checkbox"/>	_____	<input type="checkbox"/>
Cake Topper	<input type="checkbox"/>	Final Details in Hotel	<input type="checkbox"/>	_____	<input type="checkbox"/>
Wedding Favours	<input type="checkbox"/>	Final Numbers for Hotel	<input type="checkbox"/>	_____	<input type="checkbox"/>

Wedding Notes



Castle Oaks House Hotel, Castleconnell, Co. Limerick

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