

Cashel House weddings





ELEGANT DETAILS

Cashel House is a luxury country house wedding venue situated on the Wild Atlantic Way in Connemara, Co. Galway. The house is a true relaxed getaway venue, perfect for surrounding yourself with the people you love and soaking up every moment of your wedding day distraction free. The house is nestled into award winning gardens, including forest walks, a secret garden, stables, and a private beach to enjoy.



With a keen eye for detail, Cashel House takes great pleasure in working with you to create your perfect wedding day. With exclusive one and two day packages starting from €65 per person available, and ceremony locations not only within the house but also in the gardens and beachside you can be sure we have that something special you're looking for. Catering for wedding of up to 120 guests in our dining room, and for larger weddings the rental of a marquee in the gardens is required. We would love to hear more about your wedding ideas, tell us today.



PRIVATE CONNEMARA HIDEAWAY VENUE



Wedding Packages 2021-22

What's included:

*Included are small candles for the tables during your reception meal.

*Any assistance needed in table planning, seating arrangements, or any other assistance required in planning your wedding.

*A complimentary meal tasting for the couple (2 people) prior to making the final selection for your wedding menu.

*We do not charge a fee for venue hire as all weddings are required to book the full venue for the wedding day. As all weddings are residential, a late bar licence fee is not required.

*We require that at least 80% of rooms are taken for the Wedding Party for Weddings of between 50 and 79 people.

*For weddings of 80 or more all rooms must be taken — A complimentary Garden Suite for the Bride and Groom on their wedding night with Champagne and chocolates.

*Minimum requirements apply for all weddings. These vary based on the season, please contact us for more details.

*Please contact us for special package prices for midweek (Sunday to Thursday) weddings.

*10% service charge applies to all food and drink.

Package 1

January to March, October to December - €81
April, May, June - €89
July, August, September, and Holiday Weekends - €107

Canapés selection 1 on arrival
Sparkling Wine on arrival – 1 Glass
Bluebell 3 Course Menu
1/2 bottle of house wine per person
Late night food

Package 3

January to March, October to December - €104
April, May, June - €115
July, August, September, and Holiday Weekends - €138

Canapés selection 1 on arrival
Champagne on arrival – 1 Glass
Rose 5 Course Menu
1/2 bottle of house wine per person
Late night food

Package 2

January to March, October to December - €99
April, May, June - €109
July, August, September, and Holiday Weekends - €131

Canapés selection 1 on arrival
Sparkling Wine on arrival – 1 Glass
Heather 3 Course Menu
1/2 bottle of house wine per person
Late night food

Package 4

January, to March, October to December - €117
April, May, June - €129
July, August, September, and Holiday Weekends - €155

Canapés selection 2 on arrival
Champagne on arrival – 2 Glass
Lily 5 Course Menu
1 bottle of house wine per person
Late night food

Personalise your Wedding Day

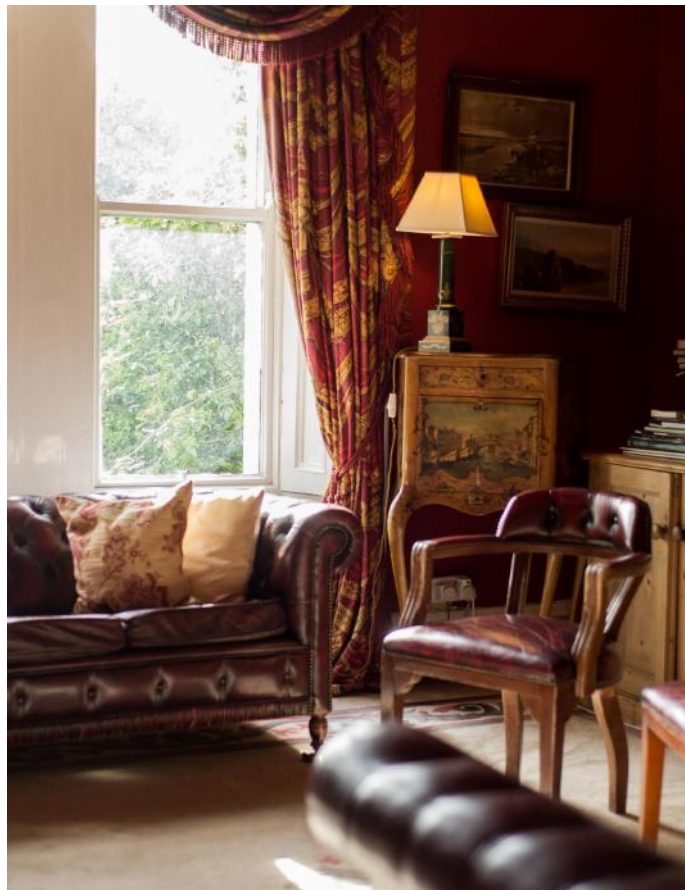
In Cashel House we love to help you plan your perfect wedding day, and that means you can personalise your day with a range of wonderful optional extras.

For in-house ceremonies you have the option of having your ceremony indoors in a number of locations, and we also have the option of having your ceremony in our award winning gardens. The fee for ceremonies starts from €300. There is also a Catholic church a very short distance away from the house for those looking for a Catholic ceremony.

An increasingly popular option is adding a second day onto your wedding package giving you a chance to further soak up the atmosphere of the house and enjoy a barbeque or buffet with your family and friends. This addition is available from €45 per person.

Alongside the main house, we also offer the option of two modern, private houses available for rent, accommodating six in one, and nine in the other. The properties are adjacent to the main house grounds, and are a wonderful option for the bride and her bridal party, or the groom and his groomsmen to stay together the night before the wedding, or for any families that may be attending your wedding. Please contact us for rates for each of the houses based on the season you would require them.





Sample Menu

Bluebell 3 Course

Includes a Soup, 2 Main courses - choice of 1 Meat and 1 Fish from Menu A Served with Seasonal Vegetables, Dessert and Tea or Coffee

Heather 3 Course

Includes a Starter, 2 Mains - choice of 1 Meat & 1 Fish from Menu B Served with Seasonal Vegetables, a Dessert and Tea or Coffee

Rose 5 Course

Includes a Starter, a Soup, a Sorbet, 2 Mains - choice of 1 Meat & 1 Fish from Menu B Served with Seasonal Vegetables, a Dessert and Tea or Coffee

Lily 5 Course Choice

Includes a choice of Starters, a choice of Soup, a Sorbet, 2 Mains - choice of 1 Meat & 1 Fish from Menu B Served with Seasonal Vegetables, a Selection Dessert Plate and Tea or Coffee

Starter Selection

Warm Salmon Mousse with Mushrooms and Madeira sauce

Steamed Killary Mussels

Chicken Liver Terrine with Toasted Brioche and Cumberland sauce

Warm Tartlet of Three Cheeses with Mango sauce

Caesar Salad with Anchovies and Parmesan Shavings

A Salad of Avocado, Mozzarella and Tomato with Basil Honey Dressing

Salad of Assorted Melon and Fresh Fruits with Lime Dressing

Soups Selection

Parsley and Chive Soup

Celery and Celeriac Soup

Butternut Squash Soup

Slow Cooked Root Vegetable

Tomato & Roast Pepper

Sorbet Selection

Bramley Apple Sorbet

Lemon and Thyme Sorbet

Poire William Sorbet

Champagne Sorbet

Lime Sorbet

Main Course Selections

Menu A

Sirloin of Beef Served with Roast Shallots and Black Pepper sauce

Traditional Roast Turkey with Bread sauce and its Juices

Roast Fillet of Pork with Caramelised Apples, Apricot, Pine Nut & Sage Stuffing

Gratin of Cod with Bacon, Tomatoes and Dill

Poached Local Salmon with Stir Fried Vegetables and Dill sauce

Menu B

As Menu A plus:

Braised Lamb Shanks with Honey, Chilli and Tomatoes
Grilled Sea Trout Served on a Bed of Spinach with Toasted Almonds
Baked Sea Bass en Paupiette with Lemon and Tarragon
Plaice Florentine

Dessert Selection:

Vanilla crème brûlée with Hazelnut Ice Cream
A Trio of Chocolate Desserts with Irish Coffee sauce
A Gratin of Seasonal Fruits
Seasonal Tart with Cream or Ice Cream
Sticky Toffee Pudding with Toffee sauce
Brioche Bread and Butter Pudding with Whiskey sauce
Baileys Cheesecake
Chocolate Mousse Cake
Seasonal Crumble

The following additional items which can be substituted to the above Basic Menu at a supplement:

Starters

Oak Smoked Cornamona Salmon on a Bed of Greens with Dill Dressing - €4.50
Half Dozen Local Oysters - €8.50
Seafood Melody of Crab, Prawn and Smoked Salmon with Dill Mayonnaise - €10.50
Local Crab Claws Tossed in Garlic Butter - €6.50
Lobster Thermidor - €16

Mains

Searred Fillet of Beef Served with Potato Gratin and a Wild Mushroom & Brandy sauce - €8.50
Roast Crispy Free-range Duck with Grand Marnier sauce - €5.50
Roast Rack of Connemara Lamb with Sweet Potato Mash, Rosemary, Redcurrant & its Juices - €10.50
Pan-fried Turbot or Brill with a Potato Crust and Champagne sauce - €10.50
Pan-fried Monkfish with Saffron sauce - €8.50
Grilled Dover Sole on the Bone with Herb Butter - €16
Lobster Thermidor - €21

Other menu options are available such as extra items per course. Please let us know your requirements and we can advise prices.

A Buffet, BBQ or Dinner can be arranged for your guests that are staying either the night before or the night following the reception when available. Prices start from €35 per person.



WIPA™

Wedding International Professionals Association

2021 MEMBER

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