

# Cashel House Weddings 2023

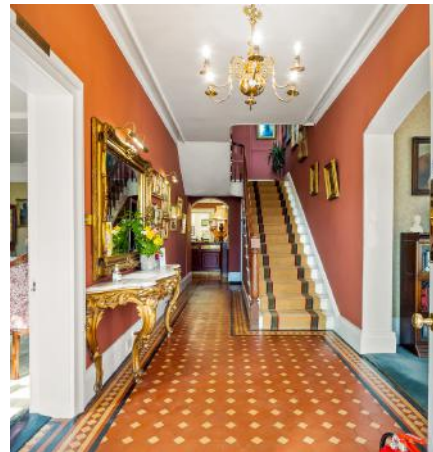




## Elegant Details

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 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 €70 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 weddings for up to 100 guests (max 124) in our dining room. For larger weddings the rental (by the wedding couple) of a marquee in the gardens is required. We would love to hear more about your wedding ideas.



EXCLUSIVE PRIVATE  
CONNEMARA HIDEAWAY



## 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 only) prior to making the final selection for your wedding menu.

Exclusive use of the House, grounds and services for the day or days booked for your wedding

Complimentary late bar license as all weddings are exclusive residential only

We require that all 28 bedrooms are taken for the wedding

A complimentary Garden Suite for the wedding couple on their wedding night

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

Where minimum requirements can not be met an exclusivity fee option is available

10% service charge applies to all food and drink



### **Package 1 - Bluebell**

January to April, October to December - €70  
May, June, September - €80  
July, August, Holiday Weekends, Christmas - €105

Sparkling Wine on arrival - 1 Glass  
Bluebell 4 Course Menu  
Soup, 2 Mains (1 Fish & 1 Meat), Dessert & Tea/Coffee  
1/2 bottle of house wine per person

### **Package 2 - Heather**

January to April, October to December - €76  
May, June, September - €86  
July, August, Holiday Weekends, Christmas - €112

Sparkling Wine on arrival - 1 Glass  
Heather Menu  
Starter, 2 Mains (1 Fish & 1 Meat), Dessert & Tea/Coffee  
1/2 bottle of house wine per person

### **Package 3 - Rose**

January to April, October to December - €80  
May, June, September - €90  
July, August, Holiday Weekends, Christmas - €115

Sparkling Wine on arrival - 1 Glass  
Lily 5 Course Menu  
Starter, Soup or Sorbet, 2 Mains (1 Fish & 1 Meat), Dessert & Tea/Coffee  
1/2 bottle of house wine per person

### **Package 4 - Orchid**

January to April, October to December - €100  
May, June, September - €110  
July, August, Holiday Weekends, Christmas - €135

Champagne on arrival - 2 Glasses  
Rose 5 Course Menu  
Choice of 2 Starters, Soup or Sorbet, 2 Mains (1 Fish & 1 Meat), Dessert & Tea/Coffee  
2/3 bottle of house wine per person

## Additions to Packages

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Add Arrival Drinks Reception Canapes to any package - €9 per person

Add Late Night Food to any package - €12 per person  
(Sandwiches, Cocktail Sausages, Potato Wedges)

Add a choice of Soups to Bluebell, Heather or Orchid - €4 per person

Add a Choice of Starters to Heather & Rose - €9 per person

Add a choice of Desserts to any Package - €9 per person

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Additions to the menu are charged as per the final number of guests attending your wedding.

## Pre and Post Wedding Celebrations

A Buffet, BBQ or Dinner can be arranged for your guests who are staying either the night before or the night following the reception when available.

Prices start from €45 per person.

**All rates quoted are inclusive of VAT at the current rate.**

VAT rates are liable to change and actual prices billed will reflect any changes.







## Starter Selection

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

## Sorbet Selection

Bramley Apple Sorbet  
Lemon and Thyme Sorbet  
Poire William Sorbet  
Champagne Sorbet

## Soup Selection

Parsley and Chive Soup  
Celery and Celeriac Soup  
Butternut Squash Soup  
Slow Cooked Root Vegetable  
Tomato & Roast Pepper

## Main Course Selections

Roast of Beef Served with Roast Vegetables and its juices  
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  
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

A Salad of Fresh Fruits with Ginger Syrup  
Seasonal Tart with Cream or Ice Cream  
Sticky Toffee Pudding with Toffee sauce  
Brioche Bread and Butter Pudding with Whiskey sauce  
Cheesecake - Various Flavour's  
Chocolate Mousse Cake - Other Flavour cakes available  
Seasonal Crumble

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

Other menu options are available, please let us know your requirements and we can advise if possible and prices.

### **Starters**

- Warm Salmon Mousse with Mushrooms and Madeira Sauce - €2.50
- Oak Smoked Connemara 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 - €9.50
- Local Crab Claws Tossed in Garlic Butter - €8.50
- Lobster Thermidor - €22.50

### **Mains**

- Pan fried Sirloin of Beef on a Bed of Champ with Peppercorn Sauce €7
- Seared Fillet of Beef Served with Potato Gratin and a Wild Mushroom & Brandy sauce - €12.50
- Roast Crispy Free-range Duck with Grand Marnier sauce - €5.50
- Roast Rack of Connemara Lamb with Sweet Potato Mash, Rosemary, Redcurrant & its Juices - €9.50
- Pan-fried Turbot or Brill with a Potato Crust and Champagne sauce - €12
- Pan-fried Monkfish with Saffron sauce - €4
- Grilled Dover Sole on the Bone with Herb Butter - €26.50
- Lobster Thermidor - €26.50

### **Desserts**

- Vanilla Crème Brulee with Hazelnut Ice cream €2
- A Trio of Chocolate Desserts with Irish Coffee Sauce €3
- Selection of 3 Mini Desserts €3
- Selection of 5 Mini Desserts €6
- Cheese Board with Crackers and Chutney €6

### **Full list of Allergens available on request**

**Please note we work with a small dedicated award- winning professional kitchen team.**

**We can cater to vegan, vegetarian and allergy guests but as a single silent single option on our menu,**

**less than 10% of the overall wedding guests.**

**Unfortunately Cashel House is unable to offer fully vegan or allergy-free wedding menus**

## Personalise your Wedding Day

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

For in-house ceremonies, we can accommodate up to 60 guests, you have the option of having your ceremony outdoors within 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 four in the other. The larger property is adjacent to the main hotel grounds, and the smaller is approx 2km further along the road. These are a wonderful option for the bride and her bridal party, or the groom and his groomsmen to stay in or for any families that may be attending your wedding. Rental is on a weekly basis from a Saturday to Saturday. Please contact us for rates for each of the houses based on the season you would require them.





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Wedding International Professionals Association  
**IRELAND**



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