

Your Special Day

with

CASHEL HOUSE

hotel

ID Photography by Viorica Dib



A Private & Exclusive Connemara Hideaway.

Who Are We?

Set in the heart of Connemara, this secluded and timelessly romantic venue is a truly relaxed hideaway. Perfect for surrounding yourself with the people you love, Cashel House is the ideal setting for your memorable celebration, whether it's a single-day event or a multi-day affair. Our dedicated team will bring your vision to life, letting you soak up every moment distraction free, while your friends and family experience a seamlessly warm and welcoming event.





Elegant Details

With a keen eye for detail, Cashel House takes great pleasure working with you to create your perfect wedding day. With exclusive one and two day packages starting from €81 per person available, and ceremony locations not only within the house but also in the gardens, you can be sure we have that something special you're looking for.

Catering for weddings for up to 124 guests - recommended (max 140) 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.



What's Included

- ♦ A complimentary meal tasting for the couple (2 people only) prior to making the final selection for your wedding menu.
- ♦ Any assistance needed in table planning, seating arrangements or any other assistance required in planning your wedding.
- ♦ 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.
- ♦ A complimentary Garden Suite for the wedding couple on their wedding night.
- ♦ Small candles for the tables during your reception meal.

Minimum requirements apply for all weddings, these vary based on the season.

We require that all 29 bedrooms are taken for the wedding.

10% Venue Fee applies to all food and drink.

Please contact us for more details.





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

SOUP OR SORBET SELECTION

Mixed Berry Sorbet
Lemon and Thyme Sorbet
Raspberry Sorbet
Champagne Sorbet
Parsley & Chive Soup
Celery & Celeriac Soup
Butternut Squash Soup
Slow Cooked Root Vegetable Soup
Tomato & Toast Pepper Soup

MAIN COURSE SELECTION

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, Apricott, Pine Nut and 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

Full List of Allergens Available on Request



SUPPLEMENTAL STARTERS

Warm Salmon Mousse with Mushrooms and Madeira Sauce.....	3.50
Oak Smoked Connemara Salmon on a Bed of Greens with Dill Dressing.....	5.50
Half Dozen Local Oysters.....	11.00
Seafood Melody of Crab, Prawn and Smoked Salmon with Dill Mayonnaise.....	13.00
Local Crab Claws Tossed in Garlic Butter.....	12.50
Lobster Thermidor.....	27.50

SUPPLEMENTAL MAINS

Pan fried Sirloin of Beef on a Bed of Champ with Peppercorn Sauce.....	8.50
Seared Fillet of Beef with Potato Gratin and a Wild Mushroom & Brandy sauce.....	13.50
Roast Crispy Free-range Duck with Grand Marnier sauce.....	6.75
Roast Rack of Connemara Lamb with Sweet Potato Mash, Redcurrant & its Juices.....	10.50
Pan-fried Turbot or Brill with a Potato Crust and Champagne sauce.....	13.50
Pan-fried Monkfish with Saffron sauce.....	5.50
Grilled Dover Sole on the Bone with Herb Butter.....	26.50
Lobster Thermidor.....	32.50

SUPPLEMENTAL DESSERTS

Vanilla Crème Brulee with Hazelnut Ice cream.....	2.95
A Trio of Chocolate Desserts with Irish Coffee Sace.....	3.95
Selection of 3 Mini Desserts.....	3.95
Selection of 5 Mini Desserts.....	6.95
Cheese Board with Crackers and Chutney.....	6.95

Please Note: We work with a small and dedicated award-winning professional kitchen team. We can cater to vegan, vegetarian and allergy guests but as a single , silent option on our menu; less than 10% of overall guests.



The Perfect Moment

Personalise Your Day

- ♦ In-House Ceremonies, accommodating 60 guests.
- ♦ In-House Ceremonies with Patio Canopy, accommodating 110 guests.
- ♦ Garden Ceremonies accommodating 124+ guests.
- ♦ Catholic church Ceremony a very short distance away from the house.

The fee for ceremonies starts from €395.

- ♦ 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 BBQ or buffet with your family and friends.

This addition is available from €55 per person.







Begin your unforgettable wedding journey,



where your special day is exclusively yours to enjoy...

Bluebell Package

January to April, October to December.....	€81
May, June, September.....	€93
July, August, Holiday Weekends, Christmas.....	€121

Sparkling Wine on arrival – 1 Glass

Bluebell 3 Course Menu

Soup, 2 Mains (*1 Fish & 1 Meat*), Dessert & Tea/Coffee
1/2 bottle of house wine per person

Rose Package

January to April, October to December.....	€94
May, June, September.....	€105
July, August, Holiday Weekends, Christmas.....	€133

Sparkling Wine on arrival – 1 Glass

Rose 4 Course Menu

Starter, Soup or Sorbet, 2 Mains (*1 Fish & 1 Meat*), Dessert & Tea/Coffee
1/2 bottle of house wine per person

Heather Package

January to April, October to December.....	€90
May, June, September.....	€102
July, August, Holiday Weekends, Christmas.....	€130

Sparkling Wine on arrival – 1 Glass

Heather 3 Course Menu

Starter, 2 Mains (*1 Fish & 1 Meat*), Dessert & Tea/Coffee
1/2 bottle of house wine per person

Orchid Package

January to April, October to December.....	€117
May, June, September.....	€128
July, August, Holiday Weekends, Christmas.....	€154

Champagne on arrival – 2 Glasses

Orchid 4 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