

Thank you for considering the Clanard Court Hotel as the venue for your wedding reception. At the Clanard Court Hotel we are distinguished for our superb food, excellent service, terrific atmosphere, attention to detail and strong emphasis on customer care.

As a family run hotel we pride ourselves in offering our guests personal attention and work with each couple to ensure that every aspect of their wedding is attended to. We will offer you the perfect setting amidst our private landscaped gardens to capture those treasured moments. We treat every guest who attends a wedding at the Hotel with the same respect and hospitality as we would a guest in our own home. Your wedding day is one you have looked forward to all your life, one where you are asking loved ones, friends and family to share this mementos occasion with you.

As a team we are delighted to play host during your celebration and we do hope that our genuine warmth and hospitality and by going that extra mile helps to add sentiment to your special day.

This year we have introduced a number of packages which ensure that our mission of character, charm and elegance are combined with exceptional value for money. I invite you to look through our packages but more importantly to contact myself or my colleague Claire Dunne on 059 8640666 in order to discuss your requests in greater detail.

Every wedding is different and every couple have different requirements for their big day. We have a wealth of experience in event management and wedding planning and will leave "no stone unturned" to ensure that your day is fun, individual and affordable to you, one that exceeds your expectations and lives long on your memory.

Assuring you of our commitment to hospitality and attention to detail at all times.

Yours sincerely,

*Mary Fennin Byrne
On behalf of the Fennin Family
(Hotel Owners)*

Character, Charm & Elegance

The Perfect Combination for Your Wedding Day

At the Clanard Court we are distinguished for our excellent service, terrific atmosphere and for our strong emphasis on customer care. Our experienced management team will be pleased to answer any of your queries and to offer advice during the lead up to your wedding.

Our Promise to You

We will work closely with you to ensure you and your guests enjoy a wonderful and memorable day.

*We exclusively cater for **only one wedding per day**, accommodating weddings parties for up to 250.*

Our Wedding Package offers you the following with our compliments

- ◆ *Private Gardens for your Photos*
- ◆ *Red Carpet Welcome on Arrival*
- ◆ *Free Consultancy & Planning with our experienced in house Wedding Co-ordinator*
- ◆ *Complimentary Champagne on Arrival for the Bridal Party*
- ◆ *Complimentary Tea/Coffee & Homemade Biscuits and Scones on Arrival for your guests*
- ◆ *Complimentary Overnight Accommodation for the Bride and Groom in our Bridal Suite. Includes Four Poster Bed, Fireplace and champagne breakfast.*
- ◆ *Personalized Menus*
- ◆ *Cake Stand and Cake Knife*
- ◆ *Complimentary Chair Covers. Floor length crisp classical Table Linen with elegant Candelabras and Floral Centre Pieces.*
- ◆ *First Class P.A. System for Speeches*
- ◆ *Toast Master provided by our Management Team*
- ◆ *Complimentary Menu Sampling for the Bride & Groom*
- ◆ *We Can provide alternative menus for specific dietary requirements, such as coeliacs, diabetics & vegetarians.*
- ◆ *Wedding gift for the Bride & Groom*
- ◆ *Complimentary car parking for 250 cars*
- ◆ *Complimentary round of golf at Cardenton golf course for 4 people on the day following your Wedding*
- ◆ *For your first anniversary we invite you to return to the Hotel on a night of your choice. Subject to availability.*

Civil Ceremonies, Blessings & Civil Partnerships

Available 7 Days A Week

We have facilities on site for civil ceremonies and blessings. Our Fitzgerald Suite is ideal for large ceremonies of up to 250 guests whilst our Duke of Leinster Suite is perfect for more intimate gatherings. Both rooms are dressed with chair covers and bows, floral arrangements and traditional red carpet at the entrance to the room, creating a warm and elegant ambience for your ceremony. We have had the pleasure of hosting numerous ceremonies during 2009 & 2010 and we look forward to coordinating and hosting our scheduled ceremonies in 2011 and 2012.

Our experienced Wedding Coordinator will assist you with the careful planning of all aspects of your wedding, from the ceremony through to the celebrations afterwards.

Complimentary Civil Ceremony Package

Red Carpet Welcome on Arrival

Ceremony Room Dressed with Floral arrangements & candelabras

Elegant Chair Covers

Free Consultancy & Planning with our experienced in house Wedding Co-ordinator

First Class P.A. System

Event co-ordination provided by our Management Team on the day

Complimentary Car parking for 250 cars

Discounted accommodation rates for your guests on the night of your event

Com-



plimentary overnight Accommodation the night before your Wedding for the Bride or Groom – pending Availability

Accommodation

The Clanard Court Hotel offers the following special discounts for Wedding Guests:

Weekend Weddings: €75 per person sharing, €109 Single Room, €125 Room Only
(1 May – 30 Sept)

Winter (1 Oct – 30 April): €65 per person sharing, €99 Single Room, €110 Room Only
& Midweek

We also offer celebratory 2-night Accommodation packages, subject to availability. Offering 2 nights B&B and 1 Evening Meal. You can use the meal included in the package as a get together with a gathering of your family and friends the night prior to or preceding your Wedding. From €129 per person sharing.

Private Lounge Area: If you are staying two nights we can organise a private lounge area for you the day after your wedding where you can relax and enjoy your guests company in the privacy of your dedicated lounge area. We will provide a Plasma for you to view the pictures of your wedding.

All Rates include Full Irish Breakfast

These rates do not apply to your Bridal Suite which is available to you with our compliments on your Wedding Night

RUBY WEDDING PACKAGE

WINTER & MIDWEEK PACKAGE

Available Midweek (January to December 2012/2013)

& Fridays & Saturdays in our Winter Months

(January, February, March, April & October & November (Excludes December 2012/2013))

Inclusive Wedding Package

€4000

Includes the following:

For up to 100 guests

(Additional Guests are charged at €40 per person)

Arrival Reception

Fruit or Punch or Mulled wine

Tea, Coffee, Homemade Biscuits & miniature scones with clotted cream

Champagne for the Bridal Party

Menu

Chicken & Mushroom Bouchee Scented With Tarragon On A Balsamic Reduction

Honey Roast Root Vegetable Soup,

Garlic Croutons

Traditional Roast Stuffed Turkey & Ham,

Gruyere & Smoked Pancetta Croquettes,

Traditional Turkey Gravy

Fresh Cream Profiteroles with Honeycomb

Ice Cream & A Rich Chocolate Sauce

Freshly Brewed Tea or Coffee

Evening Buffet

Tea, Coffee & a selection of Sandwiches

**Complimentary Guest rooms for Full Bridal Party
(Maximum of 10 rooms)**

Or

Complimentary Bridal Suite & 2 Guest Rooms

&

A Glass & Top up of wine during your meal for all your guests

Complimentary Menu Tasting

Includes Chair Covers, Table linen & Floral Centre Pieces

Wedding Gift for the Bride & Groom

Hotel Special offers are not applicable in conjunction with this package
Terms and Conditions apply

EMERALD WEDDING PACKAGE—€49 PER PERSON

Arrival Reception

Sparkling Wine

Tea & Coffee & Homemade Biscuits, Scones, preserves & clotted cream

Champagne for the Bridal Party

Menu

Chicken & Mushroom Bouchee Scented With Tarragon On A Balsamic Reduction

or

Chilled Galia, Cantaloupe & Watermelon plate Mango & Yoghurt Cream

Raspberry Reduction

Honey Roast Root Vegetable Soup, Garlic Croutons

Pan Roast Chicken Breast A Confit of Potato & Foie Gras wrapped in Parma Ham, Red Wine Jus

Or

Oven Baked Salmon Fillet on a Chive Mash With Pea Puree & A

Caper & Lime Butter Sauce

Assiette of Desserts

Freshly Brewed Tea or Coffee

½ Bottle of House Banqueting Wine per guest

Evening Buffet Menu

Freshly Brewed Tea & Coffee, Selection of Sandwiches & Cocktail Sausages

Complimentary Bar Extension

Complimentary Bridal Suite & 2 Guest rooms

Includes all our Standard Wedding services

SAPHIRE WEDDING PACKAGE - €59 PER PERSON

Arrival Reception

*Cocktail & Sparkling wine reception ,
Fruit Juices & Selection of Canapés
Tea & Coffee & Homemade Biscuits, Scones, preserves & clotted cream
Champagne for the Bridal Party*

Menu

Choose 1 of the following starters for your menu:

Chicken & Mushroom Bouchee Scented With Tarragon On A Balsamic Reduction

*Chilled Galia, Cantaloupe & Watermelon plate Mango & Yoghurt Cream
Raspberry Reduction*

Smoked Chicken Caesar Salad with Crisp Bacon Lardons & Parmesan Shavings

Honey Roast Root Vegetable Soup, Garlic Croutons

*Roast Sirloin of Prime Irish Beef with Cracked Pepper & Horseradish Crust,
Roast Potato, Truffle Pudding, Natural Gravy*

or

*Seared Sea Bass Fillet & Dover Sole on a Crab & Shrimp Boxty
With Lemon Balm Pesto*

Assiette of Desserts

Freshly Brewed Tea or Coffee

½ Bottle of House Banqueting Wine per guest

Evening Buffet Menu

*Freshly Brewed Tea & Coffee, Selection of Sandwiches,
Cocktail Sausages & Chicken Goujons*

Complimentary Bar Extension

Complimentary Bridal suite & 2 Guest rooms

Includes all Standard Wedding Package Services

DIAMOND WEDDING PACKAGE—€78 PER PERSON

Arrival Reception

*Champagne & Cocktail Reception, Fruit Juices & Selection of Canapés
Tea & Coffee & Homemade Biscuits, Scones, preserves & clotted cream
Afternoon Tea
Champagne for Bridal Party*

Menu

*Carpaccio of Oak Smoked Salmon & Smoked Salmon Roulade with A Caper Cream
& Red Onion Confit**

Honey Roast Root Vegetable Soup, Garlic Croutons

Champagne Sorbet

Beef Wellington on a roasted Celeriac Galette , Madeira Sauce

Or

*Seared Sea Bass Fillet & Dover Sole on a Crab & Shrimp Boxty
With Lemon Balm Pesto*

*Meringue & Strawberry Roulade With Champagne Cream
& A Wild Berry Compote**

Freshly Brewed Tea or Coffee

***Free Pour Wine throughout meal
& Glass of Champagne for Toast***

Evening Buffet Menu

*Freshly Brewed Tea & Coffee, Selection of Sandwiches,
Cocktail Sausages, Chicken Goujons & Mini Quiche*

***Includes all Standard Wedding Package Services
Complimentary Bar Extension
Complimentary Bridal Suite & 2 Guest Rooms***

**For the Platinum Wedding Package you can change the starter and dessert
from our Menu Selector at no extra charge*

ON ARRIVAL

*Tea & Coffee & Homemade Scones & Biscuits are provided with our compliments.
If you wish to have additional Arrival Drinks or Food Reception
please choose from our selection below.*

<i>Sherry Reception</i>		€4.00
<i>Non Alcoholic Fruit Punch</i>		€3.95
<i>Kir Reception</i>		€6.95
<i>Chilled Fruit Punch Reception</i>		€4.95
<i>Warm Mulled Wine Reception</i>		€4.95
<i>Pimms Reception</i>		€5.00
<i>Champagne Reception</i>		€10.50
<i>Sparkling Wine Reception</i>		€6.95
<i>Kir Royale Reception</i>		€12.50
<i>Bucks Fizz</i>		€8.50
<i>Canapes</i>	<i>Choice of 3</i>	€6.00
	<i>Choice of 6</i>	€9.00

DURING THE MEAL

<i>Champagne per bottle</i>	<i>From €75.00</i>
<i>Sparkling Wine per bottle</i>	<i>From €30.00</i>
<i>Banquet Wine, Red or White Wine per bottle</i>	<i>From €19.50</i>

ARRIVAL & DRINKS PACKAGE

Sparkling Wine, Canapés on Arrival and Free Pour Wine During Meal & Toast €25 per person

EVENING RECEPTION

<i>Menu A Cocktail Sausages, Sandwiches and Tea or Coffee</i>	€6.95
<i>Menu B Chicken Goujons, Cocktail Sausages, Sandwiches and Tea or Coffee</i>	€8.50
<i>Menu C Sausage Rolls, Chicken Goujons, Vegetable Spring Rolls, Sandwiches and Tea or Coffee.</i>	€12.80

Canapés Reception For Wedding Packages

Choice of 4 for Gold Package ; Choice of 6 for Platinum Package

*Warm Mini Vegetable Spring Rolls, Organic Goats Cheese & Chorizo Quiche,
Wild Mushroom Bouchee, Smoked Salmon & Crab Roulade,
Spicy Vegetable & Feta Wrap, Duck Liver Mousse on Toast Crisps,
Crispy Tiger Prawns In Filo Pastry, Roasted Vegetable Mini Tartlets,
Carpaccio of Melon & Fruits*

A LA CARTE MENU

STARTERS

<i>Chilled Galia, Cantaloupe & Watermelon plate Mango & Yoghurt Cream Raspberry Reduction</i>	€7.25
<i>Smoked Chicken Caesar Salad with Crisp Bacon Lardons & Parmesan Shavings</i>	€8.25
<i>Chicken & Mushroom Bouchee Scented With Tarragon On A Balsamic Reduction</i>	€7.75
<i>Chicken & Duck Liver Pâté with Spiced Fruit Chutney With Toast Crisps</i>	€8.30
<i>Smoked Trout Mousse with Granny Smith Apple Salsa, Granary Toast</i>	€8.40
<i>Warm Spiced Crab Cakes with Sweet chilli Dressing, Cucumber Riata & Salad of Ice plant</i>	€9.25
<i>Crisp Vegetable & Shredded Duck Spring Roll with a Sweet & Sour Dressing</i>	€8.25
<i>Warm Organic Goats Cheese & Chorizo Tartlet with a Rocket Leaf Salad</i>	€8.25
<i>Carpaccio of Oak Smoked Salmon & Smoked Salmon Roulade with A Caper Cream & Red Onion Confit</i>	€9.50
<i>Salad of Lobster, Apple & Truffle with Walnut & Melon Dressing</i>	€13.00
<i>Terrine of Foie Gras with Grape & Shallot Chutney, Vanilla & Balsamic Reduction, Toasted Brioche</i>	€12.50
<i>Taster Plate of Cured ham & Asparagus on Foccacia, Foie Gras</i>	€12.50
<i>Roundels on Brioche with Strawberry Compote & Smoked Salmon on potato Bread with Fennel Cream</i>	

A supplement of €2.00 per person for a choice starter is applicable.

SOUP

<i>Honey Roast Root Vegetable Soup, Garlic Croutons</i>	€4.50
<i>Cream of Forest Mushrooms, Celeriac & Smoked Bacon</i>	€4.50
<i>Carrot & Coriander Soup with Lime Crème Fraiche</i>	€4.50
<i>Oven Roasted Tomato & Basil Soup with Crushed Pasta</i>	€4.50
<i>Butternut Squash & Goats cheese Soup</i>	€4.50
<i>Cream of Potato & Leek & Chive Soup</i>	€4.50
<i>Spiced Parsnip & Turmeric Soup</i>	€4.50
<i>Veloute of Chicken & Sweet corn Soup</i>	€4.90
<i>Smoked Haddock & Shrimp Chowder</i>	€4.90
<i>Chilled Gazpacho Soup with Crab Cracker</i>	€5.25
<i>Chilled Cucumber & Mint Soup with Chilli Oil</i>	€5.25

SORBETS

<i>Green Apple Sorbet, Ginger Snap Crumble</i>	€3.60
<i>Passion Fruit & Mango Sorbet with Rhubarb Juice</i>	€3.60
<i>Strawberry & Basil Sorbet</i>	€3.60
<i>Blackcurrant Sorbet with Champagne</i>	€3.90
<i>Champagne Sorbet With Strawberry Confit</i>	€4.50

MAIN COURSES

<i>Hot Baked Avocado Pear in a Katifa Crust, Basil & Rocket Oil</i>	€19.25
<i>Spinach & Ricotta Tortellini with Roasted Vegetables, Glazed Butternut & A Sundried Tomato Dressing</i>	€19.25
<i>Roast Loin of Pork with Potato Gratin, Carrot & Cumin Puree, and Smoked Apple Sauce</i>	€20.50
<i>Pan Roast Chicken Breast A Confit of Potato & Fois Gras In A Parcel of Crepinette, Red Wine Jus</i>	€23.50
<i>Oven Baked Salmon Fillet on a Chive Mash With Pea Puree & A Caper & Lime Butter Sauce</i>	€23.50
<i>Traditional Stuffed Turkey & Ham with Gruyere & Smoked Pancetta Croquettes, Traditional Turkey Gravy</i>	€24.00
<i>Pave of Cod Cooked in a Rock Salt & Fennell Crust served with Squid ink Pasta, Clam Chowder</i>	€25.50
<i>Roast Sirloin of Prime Irish Beef with Cracked Pepper & Horseradish Crust, Roast Potato, Truffle Pudding, Natural Gravy</i>	€26.95
<i>Seared Sea Bass Fillet on a Crab & shrimp Boxty With Lemon Balm Pesto</i>	€27.50
<i>Slow Roast Leg & Loin of Kildare Lamb, Basil Mash, Pea & Mint Puree</i>	€27.95
<i>Crisp Honey Roasted Duckling with an Orange, White Port & Cardamon Jus</i>	€29.00
<i>Canon of Lamb, Vegetable Ratatouille, Potato & Goats Cheese Cake, Marsala & Parsley Sauce</i>	€33.50
<i>Roast Prime Irish Fillet of Beef, Ragout of Onion, Mushroom & Smoked Pork Belly, Whipped Cream Potato, Sauce Béarnaise</i>	€41.50
<i>Fillet of Beef Wellington on a roasted Celeriac Galette , Madeira Sauce</i>	€43.95

A supplement of €3 per person for a choice Main Course is applicable.

DESSERTS

<i>Vanilla Crème Brulee with White Chocolate Ice-Cream</i>	€8.25
<i>Chocolate, Hazelnut & Praline mousse with Crème anglaise</i>	€7.95
<i>Fresh Cream Profiteroles with a rich Chocolate Sauce</i>	€7.75
<i>Meringue & Strawberry Roulade With Champagne Cream & A Wild Berry Compote</i>	€8.25
<i>Warm Sticky Toffee Pudding, Clotted Cream, Vanilla Caramel Sauce</i>	€8.25
<i>Warm Apple Crumble with Seasonal Berries & Vanilla Crème Anglaise</i>	€8.25
<i>Chef's Assiette of Three Miniature Desserts</i>	€8.95
<i>A Delicate Lemon Curd Tart with Rhubarb Ice-Cream</i>	€8.90
<i>Warm Chocolate Pudding with White Peach Ice Cream</i>	€9.65
<i>Selection of Irish Farmhouse Cheeses with Onion & Tomato Comfiture, Dill & Caraway Biscuit</i>	€11.50
<i>Tea & Coffee with Homemade Chocolate Truffles</i>	€8.50 per person
<i>Tea & Coffee with Macaroons</i>	€5.50 per person
<i>Tea & Coffee with Petit Fours</i>	€6.25 per person
<i>Tea & Coffee</i>	€2.65 per person

Terms & Conditions

1. A provisional booking secures a date for a period of two weeks only, after which a Deposit of €1,000 will be required to guarantee your booking. A further deposit of €1,000 will be required 3 months prior to the Wedding Day. Deposits are non-refundable. However, should you be forced to postpone your date the original deposit paid to the hotel may be transferred to another available date within 12 months of the original date.
A cancellation or change in date must be made in writing. Cancellation charges in addition to the forfeit of the original deposit will be charged in full if the wedding is cancelled within 12-weeks of date booked.
2. No food or beverages, with the exception of a Wedding Cake, may be brought onto the premises.
3. Approximate numbers based on invites issued must be provided to the hotel 1 month in advance. Final numbers are to be confirmed 72 hours prior to your function together with a table plan if required. This is the minimum that will be charged to your bill.
4. Any discounts or special offers are only applicable with strict guidelines of the Terms & Conditions.
5. A bar extension can be provided; arrangements for same require two months prior notice.
6. Menu choice must be confirmed one month prior to your function.
7. Discounted accommodation rates available subject to availability.
8. Prices quoted are fixed for 2011 and include VAT. All prices quotes are subject to annual review.
9. Hotel Policy requires all accounts to be settled with final numbers by Bankers Draft or cash 5 days prior to your function. Extra's to be settled on departure.
10. A supplement on the menu selected for each course will be applicable if a choice is required. This supplement will be applied to the highest priced course (see menu selector). For evening buffet menus we cater for a minimum number, of 75%, this number is calculated on your confirmed guests for the main reception and evening guests.
11. The Hotel will not be liable for any failure or delay in providing facilities, service, food or beverages as a result of events or matters outside its control.
12. Prospective clients must always meet with a member of management by appointment prior to acceptance of deposit.
13. The Hotel reserves the right cancel a function in the event of a booking being made through a third party or under false pretences; or should any guest attending the event behave in a way considered to be detrimental, offensive or contrary to normal expected standard of behaviour.
14. The hotel will provide one security person. Should there be a requirement for other security personnel this will be charged to your account.
15. The hotel does not take responsibility for gifts, cards, cake, etc, left in the hotel. Please use the safe facilities in the rooms, and ensure you collect all your belongings before leaving the hotel. The hotel accepts no responsibility for the loss or damage of any items of equipment, furnishings, or other property brought onto the premises by the customer or persons authorized by the customer.
16. A minimum of 15 rooms are guaranteed once we have received confirmation of your booking. Any rooms allocated by the Bride & Groom for their guests must be confirmed six weeks beforehand or released for re-sale. Any additional rooms booked by the Bride & Groom must be secured by a 25% deposit per room. The Bride & Groom are liable for full payment of any rooms they have held that have not been occupied or paid in full. If all room bills have been settled this deposit will be transferred off the final Wedding bill. Any rooms not confirmed with name and deposit or credit card will be automatically released 1-month prior to your wedding date.