

*The Perfect Setting  
for your Special Day*



**ABBAY  
HOTEL**

R o s c o m m o n

Wedding Package 2015

# *The Perfect Setting for your Special Day* *Dining with a touch of Splendour*

## *The Bride & Groom Abbey Experience*

\* \* \* \* \*

*Red Carpet & Chilled Sparkling Wine Reception for Bridal Party on Arrival*

*Chilled Summer Punch or Warm Punch Reception  
Tea/Coffee & Biscuits on Arrival for your Guests*

\* \* \* \* \*

*Superb 5 Course Meal  
(Choose from our selection of menu package options)  
After Dinner Mints*

\* \* \* \* \*

*3 Servings of House Select Red and White Wine served with Meal*

\* \* \* \* \*

*The Abbey Supper  
Tea/Coffee, Sandwiches & Cocktail Sausages*

\* \* \* \* \*

*Chair Covers & Coloured Sashes of Your Choice  
Table arrangements with Mirror and Night Candles on each table*

\* \* \* \* \*

*Bridal Suite with 4 Poster Bed for the Night of Your Wedding*

\* \* \* \* \*

*Champagne Breakfast for Bride & Groom served to Room*

*€49.00 Per person*

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## *Exclusive Abbey Experience*

\* \* \* \* \*

*Red Carpet Chilled Sparkling Wine Reception,  
Canapés & Finger Sandwiches,  
Chilled Summer Punch or Warm Punch Reception  
Tea/Coffee & Biscuits on Arrival for all your Guests*

\* \* \* \* \*

*Superb 5 Course Meal  
(Choose from our selection of menu package options)*

*After Dinner Mints*

\* \* \* \* \*

*3 Servings of House Select Red and White Wine served with Meal*

\* \* \* \* \*

*The Abbey Supper  
Tea/Coffee, Sandwiches, Cocktail Sausages & Chicken Dippers*

\* \* \* \* \*

*Bridal Suite with 4 Poster Bed for the Night of Your Wedding  
Plus 2 Additional Complimentary Bedrooms*

*Champagne Breakfast for Bride & Groom served to Room*

\* \* \* \* \*

*Chair Covers & Coloured Sashes of Your Choice  
Table arrangements with Mirror and Night Candles on each table*

\* \* \* \* \*

*€52.50 Per person*



# *The Perfect Setting for your Special Day* *Dining with a touch of Splendour*

## *Luxurious Abbey Experience*

\* \* \* \* \*

*Red Carpet Prosecco Reception, Canapés & Finger Sandwiches,  
Chilled Summer Punch or Warm Punch Reception &  
Tea/Coffee & Biscuits on Arrival for all your Guests*

\* \* \* \* \*

*Superb 5 Course Meal  
Select from all our Menu options with No Surcharge*

*After Dinner Mints*

\* \* \* \* \*

*3 Servings of House Select Red and White Wine served with Meal*

\* \* \* \* \*

*The Abbey Supper  
Tea/Coffee, Sandwiches, Cocktail Sausages & Chicken Dippers*

\* \* \* \* \*

*Wedding Cake  
Select from a Choice of Cake Options*

*Bridal Party & Church Flowers  
Bride & 2 x Brides Maids / Groom & 2 x Grooms Men /  
Parents Lapel Flowers / 3 Church Flowers*

*Chair Covers & Coloured Sashes of Your Choice  
Table arrangements with Mirror and Night Candles on each table*

\* \* \* \* \*

*Bridal Suite with 4 Poster Bed for the Night of Your Wedding  
Plus 2 Additional Complimentary Bedrooms*

*Champagne Breakfast for Bride & Groom served to your Room*

\* \* \* \* \*

*1st Year Anniversary Dinner for Bride & Groom*

\* \* \* \* \*

*€59.00 Per person*

# *The Perfect Setting for your Special Day* *Dining with a touch of Splendour*

## *Dining Package Selection*

### **STARTERS** (Choice of 1 starter)

Bacon & Crouton Salad with Toasted Pine Nuts & a Basil Vinaigrette  
Egg & Roast Red Pepper Salad with Mixed Leaves & a Mild Curry Mayonnaise  
Shrimp & Pineapple Salad; Marie Rose Dressing  
Duet of Melon with a Strawberry Coulis  
Chicken & Mushroom Vol-au-vents  
Chicken Caesar Salad with Parmesan Shavings

### **SOUPS**

Fresh Cream of Carrot & Coriander Soup  
Fresh Cream of Vegetable Soup  
Fresh Cream of Leek & Potato Soup  
Fresh Cream of Roast Parsnip & Apple Soup  
Fresh Cream of Mushroom Soup  
Soup is served with Rolls & Butter

### **MAIN COURSES** (Choice of two main courses)

Supreme of Free Range Chicken with Mushroom Ragout & Thyme Beurre Blanc  
Roast Stuffed Turkey & Honey Glazed Ham  
Baked Fillet of Salmon; Chive Beurre Blanc or  
Baked Fillet of Salmon Stuffed with Prawn Mousse  
Fillet of Seabass with Lemon & Fennel Cream  
Prime Roast Sirloin of Beef au Jus  
Roast Athleague Lamb on a Celeriac Mash with Rosemary & Redcurrent Jus  
Vegetarian Option

Fillet of Beef on a Grain Mustard Mash au Poivre - €2.50 supplement  
Grilled Fillet of Hake with a Provencale Cream - €2.50 supplement  
Roasted Monkfish with Mango & Pepper Salsa - €2.50 supplement

(Suggested Options – See over for complete list)

All Main Courses are Served with a Selection of Fresh Market Vegetables & Potatoes

### **DESSERTS** (Choice of two desserts or dessert selection)

Baileys Cheesecake Chantilly  
Warm Apple & Cinnamon Tartlet; Anglaise Sauce  
Mixed Berry Crème Patisserie Tartlet  
Cream Filled Profiteroles with a Chocolate Sauce  
Pavlova Nest with Crème Chantilly & Seasonal Fruits  
Abbey Dessert Medley

### **TEA & COFFEE**

Freshly Brewed Tea/Coffee

(Prices effective from January 2015 – December 2015)



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## Dining with a touch of Splendour

### STARTERS

#### Supplement

Pate Maison with Mixed Leaves; Melba Toast & Cranberry Relish	€1.50
Seafood & Spinach Roulade on Mixed Leaves with Chilli & Lime Crème Fraiche Dressing	€1.50
Slivers of Smoked Chicken on Dressed Salad Leaves with Apricot & Mango Chutney	€1.50
Warm Smoked Chicken, Spinach & Brie Tartlet with Tomato Relish	€2.50
Slow Roasted Duck Confit, Red Cabbage & Sticky Orange Glaze	€2.50

### CHOWDER

Seafood Chowder, Served with Rolls & Butter	€1.50
Prawn Bisque	€2.25

### SORBET

Sorbet of Choice	€3.50
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### VEGETARIAN OPTION

Penne Pasta with Roasted Vegetables & a Parmesan Cream Sauce
Spinach Ravioli au Gratin
Chick Pea & Butter Bean & Tomato Ragout
Vegetable Stir-fry with Savoury Rice
Roast Vegetable & Goats Cheese Tartlet

### MAIN COURSE

#### Supplement

Baked Cod Fillet Pistachio & Oatmeal Crust	€1.00
Medallions of Beef with a Mushroom & Onion Duxelle	€2.50
Grilled Turbot Fillet; Wine & Cream Veloute	€2.50
Beef Wellington in Red Wine Jus	€2.50
Roast Rack & Leg of Lamb on a Potato Cake with Balsamic Jus & Mint Jelly	€2.50

(Lamb Available March – May)

### DESSERTS

Homemade Pear & Hazelnut Gateau
Raspberry & Vanilla Trifle
Baileys & Chocolate Ice Cream Cake
Two Tone Chocolate Torte
Lemon Cheesecake with Raspberry Compote
Homemade Italian Tiramisu
Citrus Lemon Tart with Raspberries

### CHEESE SELECTION

Selection of Irish Cheeses & Biscuits	€4.25
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## *Arrival Reception Drinks & Canapés*

<i>House Red &amp; White Wine</i>	<i>€4.75 per glass</i>
<i>Summer Punch</i>	<i>€2.50 per glass</i>
<i>Hot Punch</i>	<i>€2.50 per glass</i>
<i>Mulled Wine</i>	<i>€3.50 per glass</i>
<i>Sherry Reception</i>	<i>€3.50 per glass</i>
<i>Pims Fruit Cup</i>	<i>€3.50 per glass</i>
<i>Sparkling Wine Reception</i>	<i>€4.75 per glass</i>
<i>Champagne Reception</i>	<i>€10.00 per glass</i>
<i>Vegetable Crudités &amp; Dips</i>	<i>€2.50 per person</i>
<i>Finger Sandwiches</i>	<i>€3.25 per person</i>
<i>Selection of Canapés</i>	<i>€2.50 per person</i>
<i>Freshly Cooked Mini Scones</i>	<i>€2.50 per person</i>

## *Evening Reception*

<i>Tea/Coffee and a selection of Sandwiches</i>	<i>€4.75 per portion</i>
<i>Cocktail Sausages</i>	<i>€2.25 per portion</i>
<i>Spicy Potato Wedges</i>	<i>€2.00 per portion</i>
<i>Chicken Dippers</i>	<i>€2.50 per portion</i>
<i>Sausage Rolls</i>	<i>€2.75 per portion</i>
<i>Mini Spring Rolls</i>	<i>€3.00 per portion</i>



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## **TERMS AND CONDITIONS**

(For Year 2015)

1. Minimum number of guests for selected dates, please enquire with hotel.
2. Hotel has a policy of one wedding per day.
3. There is a €1,500.00 deposit required to secure your booking. The Hotel will not consider the booking as definite until we have received your deposit. Deposits are non-refundable. The hotel will be delighted to hold your date with a booking deposit of €500.00, balance to be paid within 4 weeks.
4. A further € 1,500 advance payment will be due 3 months before your wedding date.
5. Timing arrangement should be agreed with the Manager prior to the wedding day. All Weddings must be seated for dinner no later than 5.30pm. Please ensure that your Church ceremony and Photo Session are timed accordingly.
6. The Hotel requests that you notify us in advance of your entertainment, i.e. Band, Disco, etc. We recommend that music commences no later than 9.00pm.
7. The final number of guests and seating plan, must be submitted to the hotel 5 days prior to your reception. This will be the number on which your account will be based. Increased numbers attending will be charged accordingly. On receipt of final numbers we will issue a pro-forma invoice. You may settle the account (or any part thereof) in advance of the wedding if you so wish. Otherwise the remainder of your wedding account must be settled the morning after your reception. Bank drafts and Cheques are accepted. If you wish to pay the final bill by Credit Card the standard commissions charged to us by the Credit Card Company will be added to your bill.
8. All packages including Wedding Cakes delivered to the hotel prior to your wedding must be clearly labelled with your names and the date of your wedding. Similarly all items such as presents, flowers and cakes left in the Hotel on the day of the wedding must be collected by 1pm the following day as the hotel cannot accept responsibility for items not collected on time or are under no obligation to hold such items.
9. In the event of cost rises outside our control, i.e. VAT, Excise Duty, etc., the Hotel reserves the right to increase prices accordingly.
10. The Abbey Hotel will not accept bookings for functions made through third parties, event co-ordinators or under false pretences. Any such bookings, deposits or contracts will be deemed null and void. (without prejudice).

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