

🌸 Your Wedding Day - True Love Stories start here 🌸

FOR YOUR WEDDING DAY AND WITH OUR COMPLIMENTS

Dedicated Wedding Co-Ordinator and a professional wedding team from booking stage until your Wedding Day.

Red Carpet Welcome with Champagne for the newly married couple.

Bridal Suite for the Wedding Day Couple on your wedding night.

Champagne Breakfast on your first morning of married life together.

Chauffeur driven car to take the Bride to the Church / Ceremony,
Photographs following ceremony and back to the hotel (radius applicable).

Personalised printed menus as a keepsake of your special day, Table Plan & Linen napkins.

White chair covers with silver sashes.

Fairy Light Backdrop.

White Glove Service.

Fresh Floral Arrangements, accompanied by Candelabras and Candles on all tables.

Choice of Abbey, Shelbourne or Deerhunter Rooms for your Arrival Reception.

Experienced Wedding Master of Ceremonies & Amplification systems for speeches.

Cake Stand and Cake knife for use on your wedding day.

Themed Lighting.

Preferred accommodation rates for friends and family.

Complimentary on-site parking.

Complimentary 1st year anniversary dinner at the Dromhall Hotel.

Midweek Reception at a special discounted rate (excl Christmas & Bank Holidays).

Civil Ceremonies

As a fully approved venue for civil ceremonies, the 4* Dromhall Hotel Killarney has become a well-loved choice for those seeking a civil ceremony, civil partnership or informal blessing in Killarney and its surrounding areas. Let the plush surroundings of the Abbey Room or the regal setting of our Shelbourne Suite provide a magical backdrop for the most special of occasions or for a smaller and more intimate venue, choose our attractive Deerhunter Suite. Our experienced wedding team will be happy to assist with your plans and vision for your special day. Having your ceremony at the Dromhall Hotel allows you to enjoy all your celebrations under one roof on your special day.

It is the responsibility of the couple to contact the Registrar / Solemniser directly, the hotel is not permitted to apply on your behalf.

Civil Registration Office
St. Joseph's Road
Killarney

Opening Hours: Monday - Friday, 10am-4pm
Tel: 064-6632251 / Fax: 064-6632239

We are proud to have been voted as Best Wedding Venue in Ireland 2016-17 at the Mrs2Be Bride's Choice Awards 2016. We would be delighted to show you why!



All Inclusive - Terc Special

Pithivier of Black Pudding

Slow roasted in a pastry parcel, mushroom & smoked bacon, crisp salad, honey & sweet mustard



Country Style Cream of Vegetable Soup

Infused with garden herbs



Traditional Roast Turkey & Honey Glazed Limerick Ham

Bacon & herb stuffing, chateau potato & pan roast gravy with cranberry

Herb Lemon & Potato Crusted Hake

Topped with a prawn mousse & crispy potato crust, ragout of vegetables, shellfish bisque style sauce finished with cognac & chives



Presentation of Market Vegetables & Potato



Malteser & Baileys Cheesecake

Lemon gelato & chocolate shavings



Tea/Coffee

Welcome Reception:

Baileys Irish Cream, Irish Whiskey, Prosecco, Tea / Coffee & Homemade biscuits to accompany.

Included in the price:

One glass of Cabernet Sauvignon or Chardonnay Wine per guest, served during the meal.
Evening Buffet to include a selection of freshly made sandwiches, honey and sesame glazed cocktail sausages, tea and coffee.

€49

All Inclusive - Ross Special

Menu 1

Grilled & Smoked Chicken

Crisp parma ham, avocado puree,
angel hair salad, pea shoots & pesto



Leek & Potato Soup

Chive cream & croutons



Rosemary Roast Leg of Lamb

Garden herb stuffing, basil mash, rosemary
scented jus & chateau potato

Roast Cod Fillet

Cooked in olive oil, lemon & herbs, ratatouille
of vegetables, fondant potato & tomato



Presentation of Market Vegetables & Potato



Chocolate Pot of Pannacotta & Raspberries

Vanilla scented cream, raspberry puree
& raspberry sorbet



Tea/Coffee

Menu 2

Sesame Crusted Chicken Strudel

Woodland mushrooms & tarragon cream



Roast Tomato & Bell Pepper Soup

Scented with basil cream



Roast Sirloin of Irish Beef

Champ, chateau potato, roast vegetable parcel,
red wine & rosemary jus

Escalope of Organic Salmon

Roasted with citrus & herbs, honey glazed
vegetables, crispy potato & chive beurre blanc



Presentation of Market Vegetables & Potato



Our Signature Dessert Medley

Chocolate Pot of Pannacotta & Raspberries / Malteser &
Baileys Cheesecake / Meringue & Assorted Fruits / Tuille
Biscuit & Ice Cream



Tea/Coffee

Welcome Reception:

Baileys Irish Cream, Irish Whiskey, Prosecco, Tea / Coffee & Homemade biscuits to accompany.

Included in the price:

One glass of Cabernet Sauvignon or Chardonnay Wine per guest, served during the meal.
Evening Buffet to include a selection of freshly made sandwiches, honey & sesame glazed cocktail sausages,
chicken goujons served with dips, tea and coffee.

€59

All Inclusive - Muckross Special

Timbale of Atlantic Seafood

Organic salmon, cod & hake, lemon & chive crème fraiche, tomato dressing

Baked Parcel of Goats Cheese

Bittersweet red onion, sun blushed tomato, toasted pine kernels & basil dressing



A Soup of Chicken & Sweetcorn

Infused with green onion

Gin & Tonic Sorbet



Pan Roast Fillet of Prime Irish Beef

Oxtail croquette, pommery & green onion champ, fondant potato, cognac & peppercorn cream

Salmon & Sea Bass

Infused with lemon grass, chorizo, tomato, baby potato & mint compote, sauce vierge

Oven Roast Supreme of Farmyard Chicken

Potato, spinach, smoked bacon & woodland mushrooms, honey roast vegetables, dijon & thyme sauce



Presentation of Market Vegetables & Potato



Our Signature Dessert Medley

Chocolate pot of pannacotta & raspberries, Malteser & Baileys Cheesecake, Meringue & Assorted Fruits, Tuille Biscuit & Ice Cream



Tea/ Coffee & Chocolates

Welcome Reception:

Baileys Irish Cream, Irish Whiskey, Prosecco, Bottled Beers, Canapes,
Tea / Coffee & Homemade biscuits to accompany.

Included in the price:

Half Bottle of Cabernet Sauvignon or Chardonnay Wine per guest, served during the meal.
Evening Buffet to include a selection of freshly made sandwiches & wraps, cocktail sausages,
chicken goujons, spring rolls, served with dips, tea and coffee.

€79

Welcome Reception & Canape's

Welcome Reception

Option 1 - €4.00 per person
Baileys Irish Cream, Irish whiskey, Soft Drinks
Tea Coffee & Homemade Biscuits

Option 2 - €5.50 per person
Red & White Wine, Prosecco, Soft Drinks
Tea, Coffee & Homemade Biscuits

Option 3 - €6.00 per person
Summer Fruit Punch or Mulled Wine (seasonal)
Baileys Irish Cream, Irish whiskey,
Soft Drinks, Tea, Coffee & Homemade Biscuits

Option 4 - €7.00 per person
Red & White Wine, Baileys Irish Cream,
Irish whiskey, Bottles of Beer, Soft Drinks,
Tea, Coffee & Homemade Biscuits

Option 5 - €7.50 per person
Sparkling Champagne Cocktail
Baileys Irish Cream, Irish whiskey, Bottles of Beer,
Soft Drinks, Tea, Coffee & Homemade Biscuits

Option 6 - €8.00 per person
Sparkling Champagne Cocktail
Summer Fruit Punch or Mulled Wine (seasonal)
Baileys Irish Cream, Irish whiskey, Bottles of Beer,
Soft Drinks, Tea, Coffee & Homemade Biscuits



Canape's

Chicken Two Ways, Crisp Parma & Guacamole

Goat's Cheese Bon Bons, Tomato & Basil Pesto

Duck Liver Parfait, Roast Red Pepper Relish

Oak Smoked Salmon Roulade, Cream Cheese & Chive

Crispy Duck Won Tons, Hoi Sin & Orange

Pork Rillettes, Radish & Pink Grapefruit

Choose any 4 for €5 per person



Starters, Soups, Sorbets

Baked Parcel of Goat's Cheese

Bittersweet red onion, sun blushed tomato, toasted pine kernels & basil dressing

Grilled & Smoked Chicken Tian

Crisp parma ham, avocado puree, angel hair salad, pea shoots & pesto

Pithivier of Black Pudding

Slow roast in a pastry parcel, mushroom & smoked bacon, crisp salad, honey & mustard dressing

Sesame Crusted Chicken Strudel

Woodland mushrooms & tarragon cream

Preparation of Duck

Smoked duck breast with a cognac scented pate, orange, fig & radish

Trio of Melon

Ogen, cantaloupe & watermelon with seasonal fruits, raspberry sorbet & coulis

Chicken, mushroom & sweet pepper fricassee

Served in a puff pastry pillow, finished with tarragon

The Dromhall Salad

Crispy bacon, garlic croutons, cherry tomatoes & freshly shaved parmesan and an egg garnish

Timbale of Atlantic Seafood

Organic salmon, cod & hake, lemon, herb crème fraiche & tomato dressing

Soups

Roast Tomato & Bell Pepper scented with Basil Cream

Cream of Forest Mushroom & Herb Cream

A Soup of Chicken & Sweetcorn infused with Green Onion

Lobster & Prawn Bisque with Cognac & Chive Cream

Cream of Chicken & Leek Scented with Basil & Smoked Chicken

A Broth of Beef, Pearl Barley & Vegetables with Tarragon

Country Style Cream of Vegetable infused with Garden Herbs

Leek and Potato soup with Chive & Croutons

Sorbets

Green Apple, Gin & Tonic, Raspberry

Champagne or Tropical Fruit

Main Courses

The price is inclusive of 2 Starters, Soup or Sorbet, 2 Main Courses (one to be meat, one to be fish), 2 Desserts, Tea/Coffee & After Dinner Mints. * Price does not include a choice starter with The Assiette of Appetisers or a choice dessert with the Chef's Medley of Desserts

Meat or Poultry Entrees

Roast Sirloin of Irish Beef - €48

Colcannon, chateau potato, roast vegetable parcel, red wine & rosemary jus

Pan Roasted Fillet of Prime Irish Beef - €55

Oxtail croquette, pommery & green onion champ, fondant potato, cognac & peppercorn cream

Oven Roast Supreme of Farmyard Chicken - €41

Filled with potato, spinach & woodland mushrooms, wrapped in smoked bacon, dijon & thyme sauce

Fillet of Pork en Croute - €41

Baked in a delicate herb & pastry parcel, smoked bacon & shallots, star anise scented apple puree

Herb Crusted Rack of Lamb - €55

Shepherd's pie, baby spinach & glazed vegetables, rosemary & roast garlic jus

Roast Turkey and Honey glazed Limerick Ham - €41

Bacon & herb stuffing, roasted potato & pan roast gravy with cranberry

Individual Beef Wellington - €55

Tenderloin fillet, duxelle of mushroom & tarragon, a smooth liver pate in pastry & madeira reduction

Rosemary Roast leg of Lamb - €48

Garden herb stuffing ,basil mash, rosemary scented jus & chateau potato

Seafood Entrees

Oven Roast Fillets of Seabass

Braised fennel & baby spinach, saffron scented potato, lemon & champagne butter sauce

Escalope of Organic Salmon

Roasted with citrus & herbs, honey glazed vegetables, crispy potato & chive beurre blanc

Salmon and Seabass

Infused with lemon grass, chorizo, tomato, baby potato & mint compote, sauce vierge

Herb, Lemon and Potato Crusted Hake

Topped with a prawn mousse & crispy potato crust, ragout of vegetables, shellfish bisque style sauce finished with cognac & chive

Roast Cod Fillet

Cooked in olive oil, lemon & herbs, ratatouille of vegetables, fondant potato, basil & tomato sauce

All main courses are served with a selection of market vegetables & potatoes

Vegetarian, Desserts, Evening Buffet

Vegetarian Options

Tagliatelli

Oven roasted vegetables, tomato, basil pesto & parmesan

Goat's Cheese Tartlette

Ragout of vegetables, baby spinach & caramelized onion, toasted nuts

Fregula Risotto

Woodland mushrooms, spinach & aged parmesan

Spiced Sweet Potato Strudel

Asian greens, chilli & soya

Vegetable & Shi Taki Mushroom Stir Fry

Steamed rice

Desserts

Chocolate Pot of Pannacotta & Raspberries, Raspberry Sorbet & Puree

Individual Baked Alaska with a Wild Berry Compote

Sticky Toffee Pudding, Butterscotch & Vanilla Ice Cream

Chocolate Mousse, Caramel Sauce & Bailey's Ice Cream

Malteser & Bailey's Cheesecake, Lemon Gelato & Chocolate Shavings

Warm Apple & Berry Crumble, Sauce Anglaise, Vanilla Scented Ice Cream

Banoffi Pie, Banana, Toffee & Cream, Toffee Ice Cream & Toffee Sauce

Pavlova, Vanilla Scented Cream, Assorted Fruits, Ice Cream & Coulis

Our Signature Dessert Medley

Chocolate Pot of Pannacotta & Raspberries, Malteser & Bailey's Cheesecake
Meringue & Assorted Fruits, Tuille Biscuit & Ice Cream

Evening Reception

Menu A - Assorted Sandwiches & Wraps / Cocktail Sausages / Tea & Coffee - €7

Menu B - Assorted Sandwiches & Wraps / Cocktail Sausages / Chicken Goujons / Tea & Coffee - €8

Menu C - Assorted Sandwiches & Wraps/ Cocktail Sausages / Chicken Goujons / Spring Rolls / Tea & Coffee - €9

Menu D - Assorted Sandwiches & Wraps / Beef Sliders, O'Brien's Cheddar & Relish / Garlic & Rosemary

Marinated Chicken Sliders, Bacon Mayonnaise / Fish n Chips, Pea Puree & Tartare / Tea & Coffee - €15



Wedding Terms & Conditions

Once you have chosen a day, we can hold this as a provisional booking for 28 days without obligation.

We release provisional bookings after 28 days without notification.

Fee of €250 is in place for Civil Ceremonies room set up

At the time of confirming, a non-refundable deposit of €1,500 is required to secure your booking. We also require approximate numbers, mass/service times, full names, addresses, day and evening phone numbers of the bride and groom.

All prices include VAT at the current rate in line with market conditions and taxation. The prices in the wedding brochure are subject to market fluctuation, VAT increases and annual increase.

There is no service charge.

Food may not be brought into the hotel with the exception of the wedding cake. Any other exceptions are only at the discretion of the General Manager.

Approximate numbers must be given to the hotel one month in advance, and the final number of guests should be specified 48 hours before the meal. This number will be the minimum number charged for on the day. Additional guests will be charged accordingly.

The full menu must be finalised at least 4 weeks in advance.

The Hotel accepts no responsibility for the booking of entertainment or other outside suppliers.

It is hotel policy not to accept wedding cards. There is a safe deposit box available for you. We will place wedding gifts in your room but do not accept responsibility for them.

The Bar stays open for the wedding party until 2.00 am. Music must finish at 2.00 am also. The residents' bar is open until 4.00 am. The bar closing times are strictly adhered to.

In the event of a cancellation/postponement, every effort will be made to re-let the facilities to prevent us charging cancellation fees. The following conditions apply in this instance:

- Notification of cancellation must be in writing;
- All deposits will be forfeited in full unless the facilities are re-sold;
- Cancellations made within 8 weeks of the date booked will be charged in full;
- Cancellation charges include all items which have been confirmed;
- Extreme circumstances surrounding the cancellation will be taken into account.

With reference to payment of your reception, the following conditions will be strictly adhered to:

- Deposit of €1,500 on acceptance of booking;
- 75% of estimated wedding bill to be paid 2 days prior to wedding;
- A further 15% to be paid the night before the wedding;
- Remaining balance to be settled on the morning after the wedding;
- We regret that we cannot accept credit cards or personal cheques for payment, except at the discretion of the General Manager.

All other payment arrangements to be made with Bernadette Randles, Managing Director, only.

The Dromhall Hotel reserves the right to refund a deposit in circumstances where a booking is made by a third party or under false pretences.

Any cancelled Bedrooms or no-shows booked by the Bride & Groom will be charged to the bill

A wedding contract will be sent to you. All the details must be agreed with you, after which both you and the hotel will sign the agreement.

This must be done 4 weeks prior to the wedding date.

Rooms can be held for your wedding party at a special rate. These wedding rooms will be released 4 weeks before your wedding date if not confirmed with a deposit or credit card details.

A copy of these Terms & Conditions, which is to be signed by you and the hotel, will be attached to your confirmation letter.

Signature of Wedding Couple:

Date: _____

Signature of Wedding Couple:

Date: _____

Signed on behalf of the Dromhall Hotel:

Date: _____