



**Downings Bay**  
HOTEL

# Wedding Brochure

*From us to you with compliments*

**Personal menu tasting for the bride and groom**

**Red Carpet Reception**

**Champagne for the Bride & Groom on arrival**

**Tea, Coffee & Shortbread to welcome guests**

**Glass of wine for each adult guest with their meal**

**Fully air-conditioned Banqueting Suite**

**Individual menus**

**Floral arrangement for the Top Table matching the chosen scheme of the bridal party**

**Linen napkins and tablecloths**

**Candelabra or floral table decoration**

**Use of cake stand and cake knife**

**Supply of microphones for speeches**

**Use of our Bridal Suite on the night of the Wedding with Champagne Breakfast in your room the following morning**

**Discounted rate for overnight accommodation for 10 Bridal Party rooms**



# The Mulroy Bay Package

**Monday –Thursday**  
**(excluding Bank Holidays)**

**On Arrival**

Tea, Coffee and Homemade Shortbread

**Appetisers**

Traditional Egg Mayonnaise Salad  
or  
Homemade Vegetable Soup

**Main Course**

Roast Turkey & Honey Glazed Ham  
or  
Slow Braised Beef

**Dessert**

Trio of Downings Bay Desserts

**Evening Buffet**

Selection of freshly made Sandwiches, Cocktail Sausages, Tea/  
Coffee

One glass of Red or White Wine

**€49.50 per person**





# The Ticonnail Package

## **On Arrival**

Tea, Coffee & Homemade Shortbread

## **Appetisers**

Prawn Cocktail, Iceberg Lettuce, Baby Prawns,  
Marie Rose and Wheaten Bread

## **Intermediate Course**

Farmhouse Vegetable Broth

## **Main Course**

Slow-Braised Beef, Rich Gravy

or

Herb Roasted Turkey Crown, Glazed Ham,  
Stuffing and Fresh Burst Cranberries

## **Desserts**

Choice of 2 desserts from the dessert selection

Tea & Coffee

## **Evening Buffet**

A selection of freshly prepared Sandwiches & Cocktail Sausages

Tea & Coffee

One glass of white or red wine per guest

**€61 per person**





# The Sheephaven Package

## **On Arrival**

Homemade Shortbread

Tea & Coffee



Selection of Canapés

## **Appetisers**

Chicken & Ham Vol-au-Vent, Creamy White Sauce

or

Caesar Salad, Char-grilled Chicken, Olives, Parmesan,  
Pancetta & Croutons

## **Sorbet Course**

Champagne Sorbet

## **Main Course**

Fillet of Salmon, Buttered Greens, Lemon Butter Sauce

or

Slow Braised Lamb

## **Desserts**

Choose 2 from our dessert selection

Tea & Coffee

One glass of white or red wine per guest

## **Evening Buffet**

Filled Cone of with Fish Goujons, Chicken Goujons or Scampi (choose  
one) with skinny fries

Tea & Coffee

**€65.50 per person**



# The Gaienne Mor Package

## **On Arrival**

Tea & Coffee, Homemade Shortbread  
Fruit Punch  
Finger Sandwiches  
Warm Scones, Clotted Cream, Selection of Jams

## **Appetisers**

Smoked Salmon & Prawns, Capers, Shallots,  
Pea Shoots, Lemon Mayo  
or  
Chicken Liver Parfait, Chutney, Warm Brioche

## **Intermediate Course**

Choose one from the soup selection

## **Main Course**

250g Dry-aged Sirloin Steak, Onions, Mushrooms,  
Jus (served medium)  
or  
Seared Fillet of Sea Bass, Lemon Cream Sauce

## **Desserts**

Choose 2 from our selection

## **Evening Buffet**

Smoked Bacon Brioche Baps or Hotdogs  
Tea & Coffee

One glass of red or white wine per guest

**€76.50 per person**



# Design your own menu

Each of our packages are simply a guideline and you are welcome to adjust or design your own menu from the choices below.

Our Wedding Co-ordinator will be on hand to assist you.

## Arrival Options

Each package includes complimentary  
Tea, Coffee & Homemade Shortbread

You can add further selections as follows;  
(All prices are per guest)

**Finger Sandwiches** €4

**Warm Scones**, Clotted Cream, selection of Jams €3.50

**Canapé Selection** €5

Including Crispy Pork with Carrot Jam, Confit Duck with Raspberry Gel, Smoked Salmon & Dill, Goats' Cheese Fritters, Black Pudding Rolls, Watermelon & Gin Shots, Bloody Mary & Vodka Shots

**Sherry Reception** €4

**Buck's Fizz** €5

**Red or White Wine** €6.50

**Gin, Vodka, or Beer** €6

**Wine Corkage** €7 per bottle



## Soup Selection

Farmhouse Vegetable Broth

Red Lentil & Smoked Bacon

Leek, Potato & Spinach

Tomato & Red Pepper, Chive Yoghurt

(All served with a Crusty Bread Roll)

## Sorbet Course

Choose from Raspberry, Champagne, Lemon or Strawberry

## Appetisers

### **Caesar Salad**

Char-grilled Chicken, Olives, Parmesan, Pancetta & Croutons

### **Melon**

Wild Berries & Compote

### **Prawn Cocktail**

Iceberg Lettuce, Baby Prawns, Marie-Rose Sauce

### **Chicken & Ham Vol-au-Vent**

Creamy White Sauce

### **Chicken Liver Parfait**

Chutney, Warm Brioche





## Main Courses

**250g Dry-Aged Fillet Steak** €10 supplement

(served medium), Onions & Mushrooms, Jus

**250g Dry-Aged Sirloin Steak** €7.50 supplement

(served medium), Onions & Mushrooms, Pepper Sauce

**Slow-Braised Beef, Yorkshire Pudding**

Horseradish, Roast Gravy

**Oven Baked Turkey & Ham**

Stuffing, Burst Cranberries

**Slow Braised Lamb Shoulder**

Rich Gravy

**Corn-Fed Chicken Supreme**

Smoked Pancetta Velouté

**Baked Fillet of Salmon or Seabass**

Buttered Greens, Lemon Butter Sauce

## Choose a Potato & Vegetable Side

Creamy Mash

Roast potatoes

Potato Gratin

Buttered Greens

Chef's Seasonal Selection



# Vegetarian Options

## **Mixed Beans & Coconut Korma**

Baby Spinach, Black Kale, Red Onion Bhaji, Basmati Rice

## **Butternut Squash & Sweet Potato Fritters**

Chilli Spiced Bulgar Wheat & Chickpea Salad, Flat Bread  
& Mint Yoghurt

## **Penne Arrabiata**

Tomato, Red Pepper, Chilli, Parmesan, Basil Pesto

# Choose 2 Desserts

Strawberry Pavlova

Apple Pie, Fresh Cream

Apple & Cinnamon Crumble, Crème Anglaise

Profiteroles, Chocolate Sauce, Chantilly Cream

Chocolate Torte Cake, Vanilla Ice Cream

Guinness Sticky Toffee Pudding, Honeycomb Ice Cream

**Cheesecake of your choice, from the following list;**

Baileys, Strawberry, Vanilla, Chocolate

or

Assiete of Desserts, choose 3 from the above selection



# Kids Meals

Soup



## Main Course (choose one)

Breaded Chicken Goujons  
Sausages, Mash, Beans/Gravy  
Slow-Braised Beef

## Desserts (choose one)

Chocolate Brownie & Ice Cream  
Jelly & Ice Cream  
Selection of Ice Creams

# Evening Options

## Filled Cones

Choice of Chicken Goujons or Fish Goujons with Skinny Fries €9

## Selection of Hand-cut Sandwiches

Ham Salad, Egg Mayo, Chicken, Tuna, Cheese €5.50

**Smoked Bacon Brioche Baps or Hot Dog Rolls €7**

## Hot Buffet Selection

Including Duck Spring Rolls, Cocktail Sausages, Chicken Goujons, Spicy Wedges, Mini Pizza, Sandwiches & Chips €12

House White (Chilean Sauvignon Blanc)	€24.70
House Red (Chilean Merlot)	€24.70
Corkage Per Bottle	€7.00

We also have a comprehensive Wine List, which we will happily assist you in choosing the perfect wine to compliment your menu.



# Accommodation

Upon booking your Wedding Reception with us, we will allocate 10 rooms for the Bridal Party. These rooms should be allocated by name no later than two weeks prior to the wedding day.

Our room rates for 2024 are:

€130 single and €100 (disco side)/ €107.50 (partial side sea view) per person sharing a superior double/ twin room. This rate includes Full Irish Breakfast.

Credit card details will be taken upon booking to secure the reservation.

## Terms & Conditions

A non refundable deposit of **€500** will be required when you book your wedding with us.

Final number of **Guests** and **Table Plan** should be confirmed to the Hotel no later than **14** days before the day.

The agreed meal- time must be adhered to. This is to ensure that your Wedding Meal is served on time and at the peak of freshness. If there is an overrun, a charge of **€50 will be applied for each 15 minute delay.**

Accounts must be paid in full prior to departure.