



Downings Bay HOTEL

Downings, Letterkenny, Co Donegal
+ 353 74 91 55586

Wedding Pack 2019

Downings Bay Hotel Offers You Complimentary

- *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 chosen scheme of the bridal party*
- *Linen napkins and tablecloths*
- *Candelabra or floral table decoration*
- *Fairy Light Back-drop*
- *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 on the following morning*
- *Special discounted rate for overnight accommodation for 10 Bridal Party rooms*



The Mulroy Bay Package

On Arrival

Tea, Coffee and Homemade Shortbread

Appetisers

Traditional Egg Mayonnaise Salad

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*Homemade Vegetable Soup*

### *Main Course*

*Roast Turkey & Honey Glazed Ham*

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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

Price per person €37.50

Monday-Thursday subject to availability



The Tirconail 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 Dexter Beef, Pearl Onions, Brown Cap Mushrooms, rich Gravy

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*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*

*Price per person €48*



## *The Sheephaven Package*

### *On Arrival*

*Homemade Shortbread  
Tea & Coffee*



*Selection of Canapés*

### *Appetisers*

*Chicken & Ham Vol-au-vent, creamy white sauce*



*Caesar Salad, char-grilled Chicken, Olives, Parmesan, Pancetta &  
Croutons*

### *Sorbet Course*

*Champagne Sorbet*

### *Main Course*

*Killybegs Fillet of Salmon, Sugar Snap Peas, Lemon Butter Sauce*



*Butter braised Lamb, homemade Mint Sauce, Honey & Rosemary*

### *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*

*Price per person €52.50*



## *The Gainne Mor Package*

### *On Arrival*

*Tea & Coffee, Homemade Shortbread*

*Fruit Punch*

*Finger Sandwiches*

*Warm Scones, clotted Cream, selection of Jams*

### *Appetisers*

*Killybegs Oak-smoked Salmon & Prawns, Capers, Shallots, Pea Shoots,  
Lemon Mayo*

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Chicken Liver Parfait, Pear Chutney, warm Brioche, Port Reduction

Intermediate Course

Choose one from the soup selection

Main Course

*250g Dry-aged Sirloin Steak, Onions & Mushrooms, Thyme Jus (served
Medium)*

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*Seared Fillet of Sea Bass, Spinach & Pinenut Velouté*

### *Desserts*

*Choose 2 from our selection*

### *Evening Buffet*

*Buttery smoked Bacon & Brioche Baps or Hotdogs*

*Tea & Coffee*

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One glass of red or white wine per guest

Price per person €63



Accommodation

Upon booking your Wedding Reception with us, we will allocate 10 rooms for the Bridal Party. These rooms should be allocated by name two weeks prior to the wedding day.

Our room rates for 2019 are €85 single and €70 per person sharing a double / twin room. This rate includes Full Irish Breakfast.

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

Terms & Conditions

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

*Final number of **Guests and Table Plan** should be confirmed to the Hotel **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 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.



Design your own Menu.....

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

Our wedding co-ordinator will assist you, if required.

Arrival Options

Each package includes complimentary Tea, coffee & homemade Shortbread

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

Finger Sandwiches €2.50

Warm scones, clotted Cream, selection of Jams €2

Canapé Selection €4 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 €3

Bucks Fizz €3.50

Red or White Wine €4.70

Gin, Vodka, or Beer €5

Wine Corkage €7 per bottle



All Prices are per Guest

Soup Selection @ €5.50

*Farmhouse Vegetable Broth
Red Lentil & smoked Bacon
Leek, Potato & Spinach
Butternut Squash & Carrot, Chilli Crème Fraiche
Tomato & Red Pepper, Chive Yoghurt
Sweet Potato & White Onion
(All served with a crusty Bread Roll)*

Sorbet Course @ €2

Choose from Raspberry, Champagne, Lemon or Strawberry

Appetisers

Caesar Salad, Char-grilled Chicken, Olives, Parmesan, Pancetta & Croutons €6.50
Killybegs Oak Smoked Salmon & Prawns, Capers, Shallots, Pea Shoots, Lemon Mayonnaise €8
Melon Cube, Wild Berries & Star-Anise Compote €6
Prawn Cocktail, Iceberg Lettuce, Baby Prawns, Marie-Rose Sauce €6.50
Chicken & Ham Vol-au-Vent, creamy White Sauce €5.50
Chicken Liver Parfait, Pear Chutney, Warm Brioche, Port Reduction €7.00



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Main Courses

THESE MAIN COURSE PRICES INCLUDE POTATO, VEG & DESSERT OPTIONS WITH A FEW EXCEPTIONS, WHERE A SUPPLEMENT IS CHARGEABLE

- 250g Dry-Aged Fillet Steak (served Medium), Wild Mushrooms, Red Wine Gravy €40*
- 250g Dry-Aged Sirloin Steak (served Medium), Onions & Mushrooms, Thyme Jus €37*
- Roast Sirloin of Beef, Yorkshire Pudding, Madeira Gravy €32*
- Slow-braised Dexter Beef, Pearl Onions, Brown Cap Mushrooms €30*
- Herb-roasted Turkey Crown, glazed Ham, Stuffing, fresh burst Cranberries €29*
- Butter-braised Lamb, homemade Mint Sauce, Honey & Rosemary €29*
- Corn-fed Chicken Supreme, smoked Pancetta Velouté €29*
- Killybegs Fillet of Salmon, Sugar Snap Peas, Lemon Butter Sauce €32*
- Seared Fillet of Seabass, Spinach & Pinenut Velouté €32*
- Fillet of Cod, Cabbage & Bacon Fricassee €32*

.... choose 2 from each of the Potatoes & Vegetables below;

Potatoes

- Creamed Potato*
- Garlic Gratin*
- Peeled Baby Roasties*
- Scallion Mash*
- Traditional Roasties*
- Fondant Potato €2 extra*
- Bubble & Squeak Cakes €2 extra*
- Carmelised Onion Potato Cake €2 extra*
- Croquette-inspired lightly breaded Mash €2 extra*
- Butter-braised Sweet Potatoes €3 extra*
- Cauliflower & Broccoli Crumble*
- Chef's Seasonal Selection*



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Vegetables

*Honey-roast Root Vegetables, fresh Herbs
Carrot & Parsnip Purée
Buttered Greens, Spinach, Peas, Sugar Snap Peas, Beans
Cabbage & Bacon
Cauliflower & Broccoli Crumble
Chef's Seasonal Selection*

...now choose 2 Dessert preferences

*Strawberry Pavlova
Apple Pie, fresh Cream
Apple & Cinnamon Crumble, Crème Anglaise
Profiteroles, Caramel & Chocolate Sauce, Chantilly Cream
Chocolate Brownie, Vanilla Ice Cream
Sticky Toffee Pudding, clotted Cream
Pancotta & Shortbread
Lemon Posset, Crème Fraiche
Banoffee Pie, fresh Cream
Cheesecake of your choice, from the following list; Baileys, Orange
Chocolate, Strawberry, Wild Berry, Vanilla Bean, Chocolate, Passion
Fruit, Lemon & Lime
Assiete of Desserts, choose 3 from the above selection @ €3 extra*

Vegetarian Options €22

Mediterranean Vegetable Lattice, Courgette, Aubergine, Bell Pepper,
Feta Cheese, Basil, Tomato & Balsamic Gel
Linguine Primavera, Spinach, Peas, Sugar Snap Peas, fresh Herbs,
Garlic & Parmesan
Herb Gnocchi, Butternut Squash, Carrots, Sage, Blue Cheese Crumble
Five Bean & Tomato Fricassee, Baby Leeks, Celeriac & Parsnip Gratin
(Vegan)



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Kids' Meals @ €12.50

Soup



Main Course (choose one)

Breaded Chicken Goujons

Lightly battered Cod

Sausages, Beans & Chips

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, Fish Goujons or Scampi with
skinny Fries €7

Selection of hand-cut Sandwiches, Ham, Salad, Egg & Onion, Chicken,
Beef, Tuna, Cheese €4

Buttery smoked Bacon & Brioche Baps or Hot Dog Rolls €5

Hot Buffet Selection, including Duck Spring Rolls, Cocktail Sausages,
Chicken Goujons, Spicy Wedges, Mini Pizza, Sandwiches & Chips €10

Wine

<i>House White</i>	€19.30
<i>House Red</i>	€19.30
<i>Corkage Per Bottle</i>	€ 7.00

We also have a comprehensive Wine List upon which we will happily assist you to choose the perfect wine to compliment your chosen menu