



# 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 Tirconaill 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*

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*Selection of Canapés*

### *Appetisers*

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

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*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*

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*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*





### *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*



# Downings Bay HOTEL

## ***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*  
*Panacotta & 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)



### ***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***

*House White* €19.30

*House Red* €19.30

*Corkage Per Bottle* € 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*