

Your 2012 Wedding

Why choose the Tullamore Court Hotel for Your Special Day

You are guaranteed the exclusivity of only one wedding each day and with only one wedding, our focus is you! You can be assured of our complete undivided attention so that every little detail is taken care of while you relax and enjoy your celebrations; after all it is Your Day!

Banqueting Manager, Martin Tempany is renowned for his unwavering commitment to making your day special. But don't just take our word for it, please log onto www.tullamorecourthotel.ie/wedding-testimonials for a selection of comments from couples who have celebrated their wedding with us.

We have earned a great reputation as one of the Midland's leading wedding venues and we are renowned for the superb quality of our food.

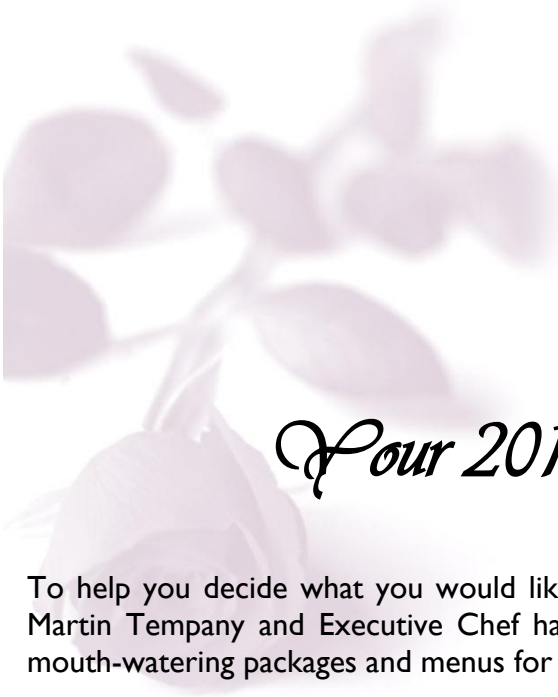
Your banqueting suite for the day has been completely redecorated giving it a fabulous, rich luxurious feel, adding to the ambience of your special day. Rich wall coverings with wonderful warm tones and lavish curtains of deep plum exude an air of elegance.

Wall to wall glass allows natural daylight to fill your banqueting suite, while a blaze of colour from the adjoining garden creates a wonderfully inviting and natural setting for your wedding celebration.

You can enjoy exclusive use of beautifully mature and manicured gardens at Hollow House just 10 minutes drive from the hotel. Hollow House offers you a charming setting with complete privacy to capture some magical photographs which you will treasure forever. (Viewing of these private gardens is by appointment only through the hotel).

Our pricing is completely transparent; there are no hidden charges whatsoever.

Your guests, both resident and non resident can enjoy complimentary car parking with ample private parking for everyone.



Four 2012 Wedding

To help you decide what you would like for your special day, Banqueting Manager Martin Tempany and Executive Chef have drawn up a selection of innovative and mouth-watering packages and menus for your consideration.

Wedding packages start from €38.50 per person on weekends and €34.65 per person midweek and we have created four sample packages for your perusal. These packages are of course only suggestions and changes can easily be made to any package. If you prefer, you can choose your menu from a selection of individually priced dishes and you can draw up a menu package which you like at a price that suits you.

If you would like a two-choice menu, whether on just one course, or all the way through, this can be arranged. For a choice menu on main course, simply select the more expensive dish to calculate the cost. Should a choice be required for your starter and / or dessert courses, a supplement of €1.50 per person may be incurred depending upon your selection.

To complete your wedding package, we can offer you a half bottle of our house wine per person to accompany dinner, an evening buffet for you and your guests and a late bar extension all for just €13.50 per person. Your evening buffet will include a selection of freshly prepared wraps, spiced chicken goujons and cocktail sausages, served with freshly brewed coffee and tea.

For those of you thinking of tying the knot anytime during January, February, March or November, please note we will be delighted to offer you our midweek prices on any day of the week.

We do hope this information will be helpful to you in deciding the finer details of your special day, however, should you have any queries whatsoever or indeed any special requests, we will be only too happy to help, so please do not hesitate to ask.

Four Wedding Package

- ◆ Only one wedding each day is guaranteed.
- ◆ A wonderful red carpet welcome by our Banqueting Manager who is on hand throughout the day to ensure your every need is taken care of.
- ◆ Champagne for you and your Bridal Party on arrival to put some immediate sparkle into your celebrations.
- ◆ Seasonal fruit punch and tea /coffee reception for all your guests.
- ◆ Elegant white chair covers with a choice of gold or plum sashes to give a perfect finish to your banqueting suite.
- ◆ Personalised menu cards as a keepsake of your Special Day.
- ◆ Stunning floral arrangements for each table.
- ◆ A choice of cake stands and cake knife for the traditional cake cutting ceremony.
- ◆ Stunning bridal suite with complimentary Champagne and chocolate coated strawberries to toast a perfect ending to your perfect day.
- ◆ Two complimentary rooms for guests of your choice.
- ◆ A special overnight accommodation rate of €65.00 per person sharing, weekend and €55.00 per person sharing midweek, to include full Irish breakfast for guests attending your wedding.
- ◆ Complimentary on-site car parking.

Our Gift to You

Upon receiving your deposit our Gift to You includes the following:

- ◆ Exclusive use of Hollow House Private Gardens for those once in a lifetime photographs.
- ◆ Mouth watering canapés for you and your guests for your arrival reception.
- ◆ A weekend away in the beautiful Riverside Park Hotel in Enniscorthy.
- ◆ Complimentary civil ceremony suite if required dressed for the occasion complete with chair covers and candles for those considering a civil marriage.
- ◆ An invitation to a romantic dinner for two in our Windmill Restaurant on your first anniversary.
- ◆ Our resident musician to entertain you and your guests during dinner, adding to the overall convivial ambience.
- ◆ A reduced rate of €250.00 for your bar extension.
- ◆ Six months membership in our award winning leisure centre or a *six week pre marriage tone up for the Bridal Party (*See further information enclosed).

Please note our Wedding Packages & our Gift to You applies to wedding receptions of 120 adults or more and is based on a minimum menu price of €38.50 per person on weekends or €34.65 midweek.



Sample Menu I

€38.50 on Weekends - €34.65 Midweek

Tossed Caesar Salad

With croutons, Cos lettuce, Parmesan shavings, smoked bacon and chicken



Cream of Vegetable Soup

Parsley and chive cream



Roast Turkey and Baked Ham

With sage and onion stuffing, Chipolata sausage, rich pan gravy and Slieve Bloom cranberry sauce

Baked Supreme of Salmon

With tomato chutney and lemongrass cream

Selection of Fresh Seasonal Vegetables and Potatoes



Seasonal Fruit Pavlova

Served with duo of sauces and vanilla cream



Freshly Brewed Coffee or Tea

Served with Mints

To create your ultimate wedding package just add €13.50 to your chosen menu price (see page 8 for details).



Sample Menu 2

€43.00 on Weekends - €38.70 Midweek

Trio of Galia, Cantaloupe and Watermelon

With assorted berries, pear and ginger compote and raspberry coulis



Cream of Vegetable Soup

Parsley and chive cream



Roast Turkey and Baked Ham

With sage and onion stuffing, Chipolata sausage, rich pan gravy and Slieve Bloom cranberry sauce

Roast Prime Irish Sirloin of Beef

*With caramelised onions, mushroom and a whiskey-spring onion sauce
(Other sauces available)*

Selection of Fresh Seasonal Vegetables and Potatoes



Honeycombe and Orange Ice Cream Gateau

With butterscotch sauce



Freshly Brewed Coffee or Tea

Served with Mints

To create your ultimate wedding package just add €13.50 to your chosen menu price (see page 8 for details).



Sample Menu 3

€44.50 on Weekends - €40.05 Midweek

Chicken and Mushroom Vol au Vent
Simmered in a rich sage and onion cream



Leek and Potato Soup
With crème fraiche



Roast Prime Irish Sirloin of Beef
*With caramelised onions, mushroom and a whiskey-spring onion sauce
(Other sauces available)*

Baked Supreme of Salmon
With roast cherry-vine tomato, braised fennel and a white wine-dill cream

Selection of Fresh Seasonal Vegetables and Potatoes



Summer Berry Ice Cream Gateau
Raspberry puree, almond tuile biscuit



Freshly Brewed Coffee or Tea
Served with Mints

To create your ultimate wedding package just add €13.50 to your chosen menu price (see page 8 for details).



Sample Menu 4

€47.65 on Weekends - €42.89 Midweek

Tian of Salmon, Cucumber and Shrimp
In a citric Marie-Rose sauce



Roast Tomato Red Pepper and Garlic Soup
With basil cream



Honey Roast Lincolnshire Duck Breast
With braised red cabbage, glazed apple and redcurrant jus

Grilled Fillet of Sea Bass
With a courgette and pepper ragout, basil beurre blanc

Selection of Fresh Vegetables and Potatoes



Assiette of Desserts (choice of 3)
See Selection on Page 11



Freshly Brewed Coffee or Tea
Served with Mints

To create your ultimate wedding package just add €13.50 to your chosen menu price (see page 8 for details).



Ultimate Wedding Package

Every Bride wants her wedding to be as memorable and magical as it possibly can be and at the Tullamore Court Hotel we invite you to share your Special Day with us.

To create your ultimate wedding package, just add €13.50 to your chosen menu price.

Your Ultimate Wedding Package Includes:

All aspects of **'Our Gift to You'** – See Page 3



5 Course Sumptuous Banquet for all your guests



Half Bottle of House Wine per person

(Please note that a half bottle of House Wine per person will be sufficient to use for your toast should you wish to do so)



Evening Buffet

Freshly Brewed Coffee or Tea

With a selection of Freshly Prepared Wraps

Spiced Chicken Goujons and Cocktail Sausages



Bar Extension

Our Ultimate Wedding Package starts from €52.00 per person on weekends and €48.15 per person midweek based on Sample Menu 1.

APPETISERS

Tossed Chicken Caesar Salad - €6.25

With croutons, Cos lettuce, Parmesan shavings, rich Caesar dressing and chicken

Thai-Style Marinated Chicken Breast - €7.75

With vegetable salad and a sweet chilli-lime dressing

Traditional Smoked Salmon - €8.75

With baby capers, crème fraîche and citrus dressed salad

Chicken and Mushroom Vol au Vent - €7.75

Simmered in a rich sage and onion cream

Trio of Galia, Cantaloupe and Watermelon - €6.25

With assorted berries, pear and ginger compote and raspberry coulis

Smoked Duck Breast Salad - €9.25

With apple and plum chutney, toasted hazelnuts, raspberry vinaigrette and baby leaf salad

Grilled Fillet of Sea Bass - €12.95

With a tomato, shallot and basil salsa, rocket and crispy pancetta

Tian of Salmon, Cucumber and Shrimp - €7.25

In a citric Marie-Rose sauce

Lemongrass Skewered King Prawns - €9.25

Marinated in lime and ginger, served over dressed baby leaves, pink peppercorn and hoi-sin glaze

Smoked Chicken, Wild Mushroom and Asparagus Tartlet - €9.25

With Parmesan and wholegrain salad

Baked Goat's Cheese and Mediterranean Vegetables - €8.75

With shortcrust pastry and pesto

SOUPS

Cream of Vegetable Soup - €4.25

Parsley and chive cream

Leek and Potato Soup - €4.25

With crème fraîche

Roast Parsnip and Carrot Soup - €4.25

Cream of Mushroom Soup - €4.25

With wholegrain cream

Carrot and Orange Soup - €4.25

Topped with ginger perfumed cream

Cream of Celeriac & Truffle Soup - €4.45

With apple crème fraîche

Courgette, Fava Bean and Parmesan Soup - €4.65

With herb cream

Roast Tomato, Red Pepper and Garlic Soup - €4.65

With basil cream

Butternut Squash and Sweet Potato Soup - €4.65

Nutmeg cream

Cream of Asparagus Soup - €4.95

Lemon and thyme croutons



Choice of Refreshing Sorbet - €2.95

MAIN COURSES

Roast Breast of Turkey and Ham

With lemon-thyme stuffing, rosemary infused rich pan gravy, Chipolata sausage and Slieve Bloom cranberry sauce

€19.50

Roast Prime Irish Sirloin of Beef

With button onions and mushrooms, mild pepper sauce
(Other sauces available)

€24.00

Herb-Crusted Baked Supreme of Salmon

With a fresh herb, tomato petal and white wine cream

€19.50

Roast Rosemary and Celeriac Marinated Leg of Irish Lamb

With roast onion and redcurrant gravy

€21.50

Baked Fillet of Irish Hake

Over wilted spinach, cockles, mussels and shrimps, shallot and white wine cream

€19.50

Sage and Onion Stuffed Breast of Chicken

With rich roast pan gravy

€19.50

Whole Roast Fillet of Prime Irish Beef

Braised shallots, chestnut mushrooms and Diane sauce

€29.25

Baked Roulade of Salmon and Crab

Chive and lemon cream, scented with paprika

€22.75

Honey Roast Lincolnshire Duck Breast

With braised red cabbage, glazed apple and redcurrant jus

€24.50

Grilled Fillet of Sea Bass

With a courgette and pepper ragout, basil beurre blanc

€25.75

Herb Crusted Roast Rack of Irish Lamb

With a braised lentil and vegetable ragout, roast garlic jus

€29.25

(Available April – November subject to market price)

Paupiette of Lemon Sole

With fresh herb mousseline and a white wine and lemon cream reduction

€25.00

**All Main Courses are served with a
Selection of Seasonal Fresh Vegetables and Potatoes**

DESSERT MENU

Seasonal Fruit Pavlova

Served with duo of sauces and vanilla cream

€6.25

Summer Berry Ice Cream Gateau

Raspberry puree, almond tuile biscuit

€6.25

Chocolate Velvet Mousse

With strawberry salsa and Grand Marnier biscuit

€6.75

Raspberry and White Chocolate Cheesecake

With mixed berry sauce

€6.75

Strawberry and Pastry Cream Sweet Tartlet

With ice cream

€6.75

Honeycombe and Orange Ice Cream Gateau

Butterscotch sauce

€6.25

Warm Pear and Frangipane Tart

Vanilla and caramel sauce

€6.75

Assiette of Desserts (choice of 3)

Chocolate Fudge Cake

Banoffi Gateau

Baileys Cheesecake

Bourbon Chocolate Cheesecake

Strawberry Shortbread

Lemoncello Meringue

Vanilla Ice cream

Strawberry Sorbet

Macaroons with Kirsch Chiboust cream

€7.75

Freshly Brewed Tea and Coffee with Mints - €2.25



Vegetarian Options

Baked Goat's Cheese and Sweet Red Pepper Filo Parcel

Served with ratatouille and balsamic syrup

Wild Mushroom and Baby Spinach Tagliatelle

With a light white wine cream and Parmesan shavings

Fresh Spinach and Ricotta Tortellini

With tomato and basil sauce, rocket salad

Evening Buffet Menus

Menu 1 - €4.95 per person

Freshly Brewed Coffee or Tea

With a Selection of Freshly Cut Sandwiches

Menu 2 - €5.75 per person

Freshly Brewed Coffee or Tea

With a Selection of Freshly Cut Sandwiches and Cocktail Sausages

Menu 3 - €6.75 per person

Freshly Brewed Coffee or Tea

With a Selection of Freshly Cut Wraps

Spiced Chicken Goujons and Cocktail Sausages

Menu 4 - €9.95 per person

Freshly Brewed Coffee or Tea

With a Selection of Freshly Cut Wraps

Spiced Chicken Goujons

Mini Spring Rolls

Spicy Wedges

Wrap Selection:

- Sun-dried tomato with tuna mixed with red onions, coriander, lightly bound with mayonnaise
- Strips of chicken breast, red and green pepper, fresh parsley, bound in a sweet chilli mayonnaise
- Flaked poached salmon, finely chopped chives, baby capers, bound in a seasoned lemon crème fraiche
- Baked crown of turkey, mixed herb stuffing and cranberry sauce

Believe in better...
The Tullamore Court Hotel Award Winning Leisure Centre

Is now offering as part of your wedding package a choice of complimentary six months membership or a six weeks Pre-Marriage tone up:

Option 1

Complimentary six months membership for Bride and Groom

As a member you have access to the following:

State of the art gym (cardio equipment with individual TV monitors and fitness program's and extensive separate free weights section)

20m pool one level (lane training or relax)

Jacuzzi (chill out)

Sauna and Steam room (unwind and de-stress)

Or

Option 2

Six weeks "Pre Marriage Tone Up" prior to your big day – for the Bridal Party (Numbers to be agreed)

This will include...

Bridal Party group meeting with instructors to discuss goal for each person

Health and fitness assessments

Personal exercise program

Lifestyle consultation

Ladies weekly boot camp class

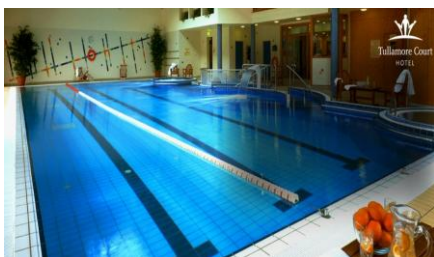
Men's weekly boot camp class

One-to-One Training session with bride and groom (optional)

Plus full access to our award winning leisure centre facilities

Our fully qualified fitness team will be on hand to assist you in your goal leading up to your big day

Please contact Donna Duffy in our Sales Department to make arrangements should you wish to avail of the pre-marriage tone up.



Wedding Terms & Conditions 2012

Please take a little time to read our Terms and Conditions and feel free to contact us should you have any queries.

1. Wedding Package:

Our wedding package applies to wedding receptions of **120 adults** or more and is based on a **minimum menu price of €38.50 per person on weekends or €34.65 midweek.**

2. Booking Procedure:

A provisional booking may be made but a non-refundable deposit will be required within four weeks to secure your booking. If the deposit is not paid within four weeks, the hotel may treat the booking as having been cancelled and release the space.

The hotel reserves the right to return any deposit for a wedding / function if it decides not to accept a booking within two weeks of receipt without being obliged to give any reason for returning the deposit and not accepting the booking. Accordingly, no booking is considered confirmed until two weeks after receipt of deposit by the hotel and until the client has received written confirmation of the booking from the hotel.

The hotel must be supplied with the family home address and telephone number of the bride plus a contact address and phone number if different from that home address.

3. Deposit:

2012 - A €1,000.00 deposit is required within four weeks of making your initial booking. **Please note deposits are non-refundable and non-transferable.**

4. Attendance:

The number of guests attending your function must be furnished when the initial booking is made. The customer must tell the hotel not less than 4 weeks prior to the wedding the anticipated number of guests attending. This is the number of people that will be charged for provided it does not fall below the minimum number of guests required. However, a variation of 10% on this number will be allowed (again provided that this number does not fall below the minimum), if the hotel is notified at least 48 hours in advance. Additional meals will be served if space and staff are available, but without guarantee or obligation by the hotel to provide such extra meals.

5. Bedroom Bookings:

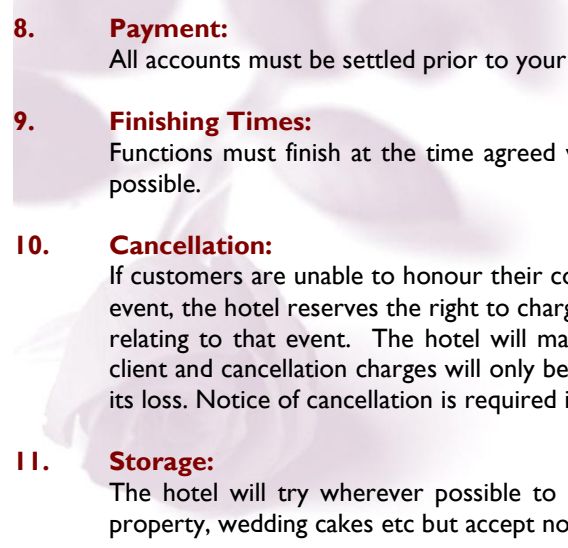
A maximum of 20 bedrooms may be held on a 'block booking' for your wedding at the time of your initial booking at this time **you must let the Hotel know if rooms are to be sold on a free sale basis or if you will be naming the guests for the rooms.** Should you wish to provide names for all 20 rooms, we would require a contact telephone number for each room, so we can confirm their requirements directly. It may be possible to increase this number of rooms if all 20 rooms originally booked have been allocated to specific guests with deposits received. **Any rooms remaining on the block booking not allocated with deposits received will be released 4 weeks prior to the date of your wedding.**

6. Price Variations:

In the event of circumstances beyond the hotel's control (e.g. increase in the standard rate of VAT) the hotel reserves the right to vary the prices quoted to an extent which reflects such circumstances.

7. Evening Reception:

Should you have invited guests attending your Evening Reception only, please inform the hotel of an approximate number that you expect will attend as it may be necessary to organize additional catering.

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- 8. Payment:**

All accounts must be settled prior to your departure from the hotel.
 - 9. Finishing Times:**

Functions must finish at the time agreed when booking and extensions of time may not be possible.
 - 10. Cancellation:**

If customers are unable to honour their contractual obligations and cancel all or part of their event, the hotel reserves the right to charge a cancellation fee amounting to the loss of profit relating to that event. The hotel will make every effort to re-let the space on behalf of a client and cancellation charges will only be levied to the extent that the hotel fails to mitigate its loss. Notice of cancellation is required in writing.
 - 11. Storage:**

The hotel will try wherever possible to assist guests with storage of equipment, personal property, wedding cakes etc but accept no liability for any damage or loss.
 - 12. Entertainment:**

The hotel will not accept any responsibility for any entertainment that has not been booked directly with the hotel. However, all entertainment arrangements must have the approval of the Hotel Management prior to the date of the function. All entertainment must provide their own equipment and accept full responsibility for same.
 - 13. Food & Beverages:**

Wine and Champagne which is served during dinner can be brought in with prior permission and corkage will be charged at €5.00 per 70cl bottle of wine and €8.00 per 70cl bottle of Champagne. No other beverage of any kind will be permitted to be brought into the hotel without the special permission of the hotel and the hotel reserves the right to make a charge for the service of such beverages.

No food of any kind will be permitted to be brought into the hotel under any circumstances with the exception of Wedding Cakes or other special occasion cakes.
 - 14. Noise Levels:**

It is assumed that no exceptional noise factor will be created by an event but if in doubt, organisers must notify the hotel management of the type of event proposed.
 - 15. Licensing and Statutory Regulations:**

The hotel must comply with all relevant statutes and therefore requires its customers not to act in such a way as would put the hotel in breach of any statute. In particular, customers are reminded to maintain free access to fire exits at all times and not to interfere with or obstruct any fire equipment.
 - 16. Bar Extension:**

A bar extension up to 1.30 am can be booked at an extra charge. 30 days notice is required.



Please take a little time to read our Terms and Conditions and sign below with appropriate deposit to confirm your booking.

Please feel free to contact us should you have any queries.

We agree to the above Terms & Conditions as stated above.

We wish to allocate guests names to the 20 Rooms Holding: Yes No

We wish for the Rooms to be sold on a free sale basis: Yes No

Signed by Bride:

Signed by Groom:

Amount of Deposit Received:

Date Paid:

Wedding Reception Date: