

WEDDINGS



# Let us take you on a journey.

A Tullamore Court Hotel wedding is created especially for you and should reflect you as a couple. Your day is one to be cherished and looked back on as one of the most memorable days of your life.

Our 4 star hotel provides an ideal location for your elegant wedding, seamlessly put together by our dedicated wedding experts. Let us take you and your love on a journey to create the wedding day you have always dreamed about.



# Say 'I do' in a style that's all you.

Host your ceremony and celebrations within one amazing venue. We pride ourselves on our personal service, each celebration designed with care to an exceptionally high standard that only the Tullamore Court Hotel team can offer.



# Elegance awaits you...

From stylish, traditional celebrations to more intimate gatherings of family and friends, we are here to offer a personalised service.

Our stunning ballroom can cater for up to 350 guests. Natural daylight will leave a lasting impression on you and your guests, with its floor to ceiling windows overlooking our private garden.

For smaller gatherings on your big day, there are some beautiful private rooms to choose from.







# The secret of a great wedding, is great planning...

Believing that the heart of a wedding celebration is the food, the award-winning team headed by our Executive Head Chef, will create a menu for your special day. He is devoted to sourcing the very best fresh and seasonal produce ensuring that you and your guests are served the highest quality food, bursting with flavour.

At the Tullamore Court Hotel, our teams are committed to delivering the wedding of your dreams from discussing themes and décor, to the food and wine.



# Exclusively yours...

- Our commitment to one wedding per day.
- Pre-wedding consultation with your wedding advisor.
- Red carpet and champagne/cocktail arrival for the bridal party.
- Stylish centrepieces for each table.
- Beautifully displayed table plan and personalised keepsake menus.
- White chair cover with sash
- Personal banqueting team with formal white glove service.
- Overnight stay in our elegant bridal suite with champagne.
- Wedding tasting for two before your special day.
- 20 guest rooms at a preferred accommodation rate for your guests.
- Ample free car parking.
- Candlelit dinner on your first anniversary.

# Welcome and congratulations!

Today is the day you have dreamed about all your life and I know we can make your wedding dreams a reality.

The Tullamore Court Hotel team will offer invaluable advice and support to make your wedding day the most memorable and enjoyable of your life, we truly love being with you every step of the way!

Let us help make your wedding day magical. Our devoted wedding teams work to perfection and are always ready to carry out your wishes. Our high standards come hand in hand with our many years of experience.

May your marriage be filled with all the right ingredients...

a heap of love,
a dash of humour,
a touch of romance,
and a spoonful of understanding...





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# Love

€65.00

10% Discount for Midweek Weddings – Sunday to Thursday Excluding Holidays and Bank Holidays (2025 €70.00) Minimum 120 guests

**Includes All Exclusively Yours** 

# Afternoon Tea Reception

Prosecco, Refreshing Lemonade Tea, Coffee & Homemade Cookies

#### Food & Drink

Choose One Starter, Soup or Sorbet, Two Main Courses & One Dessert

# Wine Glass & Top Up

# **Evening Food**

Choose Two from Our Evening Food Menu Freshly Brewed Tea or Coffee

#### Accommodation

Two Complimentary Executive Bedrooms

Honeymoon Suite on night of wedding



# Laughter

€72.00

10% Discount for Midweek Weddings – Sunday to Thursday Excluding Holidays and Bank Holidays (2025 €77.00) Minimum 120 guests

# **Afternoon Tea Reception**

Prosecco, Refreshing Lemonade, Gourmet Bites, Homemade Cookies, Tea & Coffee Drinks Reception to Include One of the Following:
Gin Cocktail / Bottled Beers / Tullamore Dew & Cloudy Apple Juice

#### Food & Drink

Choose Two Starters, Soup or Sorbet, Two Main Courses & One Dessert

# Half Bottle of Wine

# **Evening Food**

Choose Three from Our Evening Food Menu Freshly Brewed Tea or Coffee

#### Accommodation

Two Complimentary Executive Bedrooms Honeymoon Suite on night of wedding

# From us to you

Pre Wedding couples treatment in Tullamore Court Hotel Spa

# Happy Ever After

€79.00

10% Discount for Midweek Weddings – Sunday to Thursday Excluding Holidays and Bank Holidays (2025 €83.00) Minimum 120 guests

### **Includes All Exclusively Yours**

#### Music on Arrival

# Afternoon Tea Reception

Prosecco, Refreshing Lemonade, Gourmet Bites / Mini Scones with Preserves & Fresh Cream Homemade Cookies with Tea or Coffee

Drinks Reception to Include Two of the Following: Bottled Beers/Gin/Cocktails / Tullamore Dew & Cloudy Apple Juice

#### Food & Drink

Choose Two Starters, Soup or Sorbet, Two Main Courses & Assiette of Desserts

#### Half Bottle of Wine

# **Evening Food**

Choose Four from Our Evening Food Menu Freshly Brewed Tea or Coffee

# Accommodation

Three Complimentary Executive Bedrooms Honeymoon Suite on night of wedding

## From Us to You

Tullamore Court Hotel Candy Cart Complimentary Overnight Stay on Your First Anniversary



# Appetisers

#### Chicken Piri Piri Salad

Piri Piri spiced chicken, mixed leaves, red onions, sliced pear, cherry tomato, Spicy light dressing and sweet potato shoe strings

### Mango and Chicken Salad

Slow Roast Chicken Fillet with Tossed Leaves Mango Salsa and Mango Crisps

#### **Crumbled Goats Cheese Salad**

Tossed Leaves with Creamy Fivemiletown Goats Cheese, Balsamic Vinegar, Olives and Dried Tomatoes

#### **Smoked Fish Cakes**

Smoked Salmon Rosette Lime Yoghurt and Baby Leaf

## Pan Seared Scallop

Barley of Black Pudding and Apple Parsley Gel

## Mossfield Yoghurt Panna Cotta

On Tossed Leaves Grapefruit and Poached Prawns

#### Hot Smoked Salmon

Artisan Honey Drizzle and Red Onion Marmalade, Tossed Baby Gem

### Creamy Mushroom & Chicken

In Puff Pastry with Rocket, Pesto and Mustard Cress, Smoked Silver Hill Duck Breast

#### Red Quinoa Salad

Black Grapes and Cranberry

#### Wild Mushroom

Sherry Vinegar and Roast Garlic Yoghurt Optional Smoked Chicken add on

#### **Baked Goats Cheese Crouton**

Pistachio Nut Crust Tossed Baby Leaves

# Roast Vegetable and Buffalo Mozzarella Tartlet

Of Mediterranean Vegetables Rocket, Pesto and Balsamic Vinegar



# Soups or Sorbets

#### Soups

Cream of Honey Roasted Vegetable & Lemon Thyme Soup

Cream of Maris Piper & Scallion Soup

Cream of Roast Courgette & Turmeric Soup, Yoghurt Drizzle

Roast Heirloom Tomato and Basil Soup, Pesto

Roast Apple & Leek Soup, Mossfield Gouda Melts

Cream of Potato & Prosecco Soup, Smoked Salmon Julienne

Roast Red Pepper Soup, Goats Crouton and Purple Basil

Cream of Sweep Potato Soup, Balsamic Puy Lentils Cream of

Cauliflower & Cheddar Cheese Soup

#### **Sorbets**

Passion Fruit Sorbet

Strawberry Sorbet with Prosecco

Blackcurrant Sorbet with Guinness Gel

Tullamore DEW Sorbet

# Mains



# Turkey Breast with Honey & Mustard Glazed Ham

Apple & Fresh Sage Stuffing Roast Vegetable and Creamed Potato

#### Roast Featherblade of Beef

Overnight Roasted Seasonal Vegetables and Creamed Potatoes

# Slow Roasted Striploin of Beef

(€5.00 supplement per guest)
Roasting Juices and Bearnaise Sauce
Garlic Gratinated Potato
and Seasonal Vegetables

#### Fillet of Beef

(€ 12.50 supplement per guest)

Roast Garlic Jus

Wild Mushrooms and Fondant Potato

# Supreme of Chicken

Smoked Bacon Champ Seared Vegetables and Pork Crisp

#### Roast Rump of Lamb

(€5.00 supplement per guest)
Sun Dried Tomato Jus
Black Olive Seared Green Bean
and Melted Potato

# **Bacon Wrapped Chicken Fillet**

Fresh Herb Cream Cheese Seasonal Vegetables and Roast Potato

#### Baked Fillet of Organic Salmon

Grilled Asparagus and Lime Cream Tomato Confit and Cream Potato

#### Monkfish Fillet

(6 (5.00 supplement per guest) Tomato & Fennel Butter Cream Red Chard and Braised Potato

#### Fillet of Hake

Black Olive & Parsley Crust Wilted Spinach and Cream Potato

## Crisp Fillet of Seabass

(€5.00 supplement per guest) White Crabmeat Pudding and Apple Chutney, Prosecco Cream and Glazed Vegetables

# Tortellini of Spinach & Cream Cheese Pesto Cream

Seared Vegetables and Tomato Confit

#### Butterbean & Chick Pea Stew (Vegan)

Sweet Potato Fondant Balsamic and Wilted Red Chard

### Red Split Pea & Butternut Dahl (Vegan)

Scented with Fresh Cilantro Basmati Rice

All Main Courses Include Plated Vegetables and Potato and Dishes of Additional Potato Garnishes per Table



# Dessert

#### Peanut and Caramel Dome Cake

Covered with Chocolate Glacage Toffee Sauce and Honeycomb Crunch

#### Red Velvet Cake

Cheese Frosting Cream Duo of Sauces

### Apple & Toffee Cheesecake

Dulce de Leche Pastry Tartlet

#### Seasonal Fruit Paylova

Duo of Sauces & Vanilla Cream

#### Salted Caramel Cheesecake

Honeycombe Crunch & Toffee Sauce

#### Champagne Mousse

Strawberry Jelly with Crunchy Wafer Cone Filled with Rhubarb Cream

# **Passion Fruit Tartlet**

Fresh Cream

### **Baileys Tiramisu**

Cappuccino Crunchy Tuillle, White Chocolate Sauce

#### **Tullamore Court Hotel Assiette of Desserts**

(choice of three) -  $\epsilon 2.25$ 

Chocolate Fudge Cake

Strawberry Shortbread

Ferrero Rocher Cheesecake

Lemon Meringue Tartlet

Maltesers Cheesecake

Baileys Tiramisu

Passion Fruit Tartlet

### Tullamore Court Hotel Dessert Buffet

Please Select Four of the Above with the Addition of Chocolate Dipped Strawberries (65.00 supplement per guest)



# **Extras**

### **Arrival Drinks Options**

Mulled Wine - €4.50pp Sparkling Wine Reception - €4.50pp Signature Cocktail - €6.50pp Tullamore DEW & Cloudy Apple - €5.00pp Gin & Tonic - €7.95pp Bottled Beers - €5.00 per bottle

# Wedding Meal

Bubbly Toast – €4.50 Champagne Toast - €7.50 Additional Glass of Wine – €3.00

#### **Arrival Food Options**

Mini Scones & Preserves, Fresh Cream - €1.95pp

Additional Starter - €2.50pp

# Cold Canapés

Smoked Salmon on Brown Soda Bread, Lime Cream Cheese and Pickled Red Onion Prawn Cocktail Tartlet, Orange Marie Rose Dressing Goats cheese and Roast Vegetable Tartlet

Classic Tomato and Irish Buffalo Mozzarella Bruschetta Chicken Liver Parfait, Blackcurrant Gel Smoked Chicken Fillet Roast Garlic Cream

### Hot Canapés

Crispy Potato Wrapped Shrimps, Pesto Wild Mushroom Tartlet Mini Mushroom & Chicken Pie, Rocket Cress Fresh Cod Fillet Finger in Artisan Beer Batter, *Parsley Sour* Cream

€ 7.50 per person for selection of three per person € 9.50 per person for selection of four per person



# Evening Food Kids Menu

Golden Fried Chicken Tenders

Tandoori Chicken Skewers

Plain Cocktail Sausages

Sesame & Honey Glazed Cocktail sausages

Cod Goujons

Potato Wedges & Salsa

Mini Vegetables Spring Rolls

Homemade Onion Rings

Garlic Mushrooms

Mini Pizza selection

Accompaniment
Thai Chilli Sauce and Ketchup

# 2 Course - €8.00 / 3 Course - €10.00

\* Half portions of the full menu are also available at €16.50

### Soup

Assiette of Honeydew & Watermelon

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# **Breaded Chicken Goujons**

Served with Homemade Chips

### Irish Pork Sausages

Served with Homemade Chips or Mashed Potato

#### Penne Pasta

Served with a Tomato & Herb Sauce

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#### Selection of Homemade Ice Cream

#### Fresh Fruit Salad

With Fresh Cream or Ice Cream

\*This menu is available to Children between the ages of 3-12 years. (Children under 3 years complimentary)