



# *Getting Married?*

*Introducing our new  
All Inclusive Wedding Package*

**€5,200 for 100 Guests**

**€7,200 for 150 Guests**

## *Package Includes*

- *Welcome Reception*
- *5 Course Wedding Banquet*
- *House Wine for your Guests*
- *Evening Finger Food Reception*
- *Bridal Suite B&B*
- *Plus Much More*



Kilmurry Lodge Hotel,  
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Limerick.  
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For Further Details or to make an  
enquiry, Please contact:

**Wayne Neilon, General Manager**  
**061 331133**  
**[wayne@kilmurrylodge.com](mailto:wayne@kilmurrylodge.com)**



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*Dear,*

*May we take this opportunity to congratulate you on your forthcoming marriage, as you know your Wedding Day is one of the most memorable, important and exciting days of your life so we therefore thank you for your enquiry and maybe allowing us to be part of that 'Big Day'.*

*Please find enclosed our wedding brochure for your perusal; all details relating to our wedding package are included. As you will see the menu that is chosen will determine the price of your Wedding. I hope the information provided meets with your approval, if you require any further information or have any queries, please do not hesitate to contact me.*

*Once again, Thank You for considering our Hotel for your Wedding Reception, of course should you choose the Kilmurry Lodge Hotel for your Wedding please be assured that you will have our personal attention at all times. We will do our utmost to ensure it is a complete success, a day to remember.*

*We look forward to the opportunity of hosting your Special Day.*

*Yours Sincerely,*

*Wayne Neilon,  
General Manager.*

# Wedding Package

**We are delighted to offer the following with our compliments**

- Our Attentive & Personal Service
- Red Carpet Welcome
- Complimentary Champagne for the Bridal Party on arrival
- Complimentary Tea & Coffee on arrival for all wedding guests
- Complimentary Bed & Breakfast for the Bride and Groom on Wedding Night
- Complimentary Hire of Banqueting Suite
- Floral Table Arrangements, Mirrors & Candles
- Personalised Wedding Menus & Linen Napkins
- A Dedicated Contact throughout the Planning of your Wedding
- Cake-stand, Pillars and Knife
- Microphone / P.A. System
- Special Discounted Accommodation Rates for your Wedding Guests
- No Service Charge - V.A.T included in all prices quoted
- Ample Free Car Parking
- Use of our mature, perfectly manicured gardens for that special photograph
- Complimentary First Anniversary Dinner for the Bride and Groom
- Complimentary Menu Tasting for Bride & Groom
- 10% discount on menu price when booking your wedding reception throughout the year from Sunday to Thursday. (Excluding Bank Holidays, Christmas Period & New Year)

**Upgrades Available at an additional charge**

- Crisp White Chair Covers with Coloured Bow
- Canapé Reception for Guest on Arrival
- Drink of choice for Toast & Speeches
- Bar Extension - 2 months notice required

We are proud to offer you an extensive choice for your wedding menu. From the Banqueting Menus you can create your own menu to suit your wedding celebration. Our Head Chef and Food & Beverage Manager will assist you with your choices.

Our Dedicated team will be on hand to give you the Traditional Red Carpet Welcome and to advise and assist you in planning Your Special Day

# Banqueting Menus

## “Choose Your Own Menu”

### Starters

#### **Seasonal Salad with Smoked Chicken**

Slices of Smoked Chicken Served with Crisp Salad Leaves, Sun Dried Tomatoes, Red Onion & Croutons, Drizzled with Pesto Dressing

#### **Goats Cheese Bruschetta**

Lightly Toasted with Sun-Dried Tomato & Pesto

#### **Salmon & Crab Cake**

Lightly Sautéed Potato Cake with Salmon & Crab,  
Served with Crisp Leaf Salad and Lemon & Dill Mayonnaise

#### **Classical Caesar Salad with Chicken**

Crisp Romaine Lettuce, Chicken, Garlic Croutons, Parmesan Shavings,  
& Spring Onion Bound in a Creamy Caesar Dressing

#### **Chicken and Mushroom Bouchée**

A Creamy Chicken & Mushroom Ragout Flavoured with Tarragon,  
Served in a Light Puff Pastry Case

#### **Chilled Melon with Mixed Berry Compote**

Sweet Galia Melon with Seasonal Fruit & Mint Syrup

#### **Seasonal Mediterranean Salad,**

Tossed Salad Leaves, with Sun Dried Tomatoes, Black Olives, Smoked Bacon Lardons and  
Parmesan Cheese Shavings with a Light Balsamic Dressing.

#### **Traditional Irish Oak Smoked Salmon**

Slivers of Smoked Salmon with Crisp Leaves, Julienne of Cucumber  
Capers & Red Onion Vinaigrette

*€6.00*

Should you wish to offer your guests a choice of starter a  
€1.50 supplement will apply per person per choice.

## Soups & Sorbets

**Cream of Country Vegetable Soup**  
Served with Herb Croutons

**Cream of Potato & Leek Soup**  
Garnished with Croutons & Snipped Chives

**Roasted Plum Tomato & Basil Soup**  
Served with Pesto Croutons & Drizzled with Cream

**Cream of mushroom soup**  
Flavoured with Black Pepper & Thyme

**Carrot & Coriander Soup**

**Iced Lemon Sorbet**

**Iced Citrus Sorbet**

**Iced Champagne Sorbet**

*€3.50*

## Main Courses

### **Traditional Roast Stuffed Turkey & Ham**

With Sage & Onion Stuffing, Cranberry Sauce and Red Wine Roast Gravy

### **Pan-fried Medallions of Prime Irish Fillet of Beef**

Served on Colcannon Potato with cracked black pepper & brandy cream sauce

**€8.50 Supplement**

### **Baked Supreme of Salmon with a Lemon & Herb Crust**

Served with a White Wine & Dill Cream Sauce

### **Sea Salt & Cracked Pepper Encrusted Sirloin of Prime Irish Beef**

Served on Chive Mashed Potato with Horseradish Sauce

& Red Wine, Shallot & Thyme Jus Roti

### **Fillet of Chicken with Crispy Pancetta**

Served with Clonakilty Black Pudding & Tarragon Jus

### **Baked Fillet of Cod with Black Olive Tapenade**

Served with a Tomato & Basil Sauce

### **Supreme of Chicken in Herb Crumb**

Breast of Chicken Filled with Mushroom Duxelle,

Served with Garlic & Rosemary Jus

### **Roast Leg of Irish Lamb**

Served with a Rosemary & Parsley Stuffing,

Thyme Roasted Potato and a Redcurrant Reduction

### **Paupiettes of Sole with Salmon Mousse**

Served with a Lemon & Caper Beurre Blanc

### **Oriental Vegetable Stir Fry**

Vegetables & Toasted Cashew Nuts Stir Fried in Sweet Chilli & Soy Sauce,

Served on a Bed of Egg Noodles

### **Roast Stuffed Red Pepper**

Slow Roasted Pepper Filled with a Rustic Ratatouille

With a Lightly Dressed Mesclun Salad

**€18.50**

Should you wish to offer your guests a choice of Main Course a  
**€3.00 supplement** will apply per person per choice

## Desserts

### **Trio of Ice cream in a Brandy Snap Basket**

Served with a Duo of Sauce

### **Apple & Blackcurrant Crumble**

Served in a pastry tartlet with Vanilla Ice Cream & Crème Anglaise

### **Bailey's Irish Cream Cheesecake**

Served with strawberry & Cream

### **Choux Pastry Profiteroles**

Filled with Vanilla Cream & Coated in Dark Chocolate

### **Fresh Fruit and Cream Meringue Nest**

Served with Passion Fruit Coulis & a Chocolate Picasso Stick

### **Kilmurry Medley of Dessert**

Trio of Selected Desserts - Create to Suit Your Tastes

### **Pear & Almond Tart**

Slice of Tart Served Warm with Vanilla Ice Cream

### **Warm Apple Pie**

Served Warm with Sweetened Cream or Ice Cream

*€6.00*

### **Freshly Brewed Tea or Coffee**

*€2.00*

Should you wish to offer your guests a choice of dessert a  
€1.50 supplement will apply per person per choice.

## Drinks Reception

Our Wedding Package includes a complimentary tea/coffee reception on arrival but should you wish to offer an alternative please feel free to choose from the following selection.

Wine Reception €4.00

Sparkling Wine €6.50

Mulled Wine €4.00

### Corkage Charge

Wine - €7.50 per bottle

Champagne - €15.00 per bottle

### Toasts & Speeches

We recommend a drink of choice for the toast,  
This costs approximately €4.50 per person

### Bar Exemption

Cost of Bar Exemption  
€410

# Evening Reception

## Menu A

Selection of Freshly Cut Sandwiches  
Cocktail Sausages  
Selection of Dips  
Freshly Brewed Tea or Coffee

**€5.95 per person**

## Menu B

Selection of Freshly Cut Sandwiches  
Chicken Goujons  
Cocktail Sausages  
Selection of Dips  
&  
Freshly Brewed Tea or Coffee

**€7.50 per person**

## Menu C

Selection of Freshly Cut Sandwiches  
Chicken Goujons  
Vegetable Spring Rolls  
Cocktail Sausages  
Spicy Potato Wedges  
Selection of Dips  
&  
Freshly Brewed Tea or Coffee

**€8.95 per person**

## House White Wines

**Concha Y Tora - Chile**

Sauvignon Blanc

‘A fresh crisp bouquet of green fruits, on the palate. Fresh with a crisp dry finish’

**Graffigna - Argentina**

Pinot Grigio

‘Greenish yellow in colour with a floral bouquet, flavours of peach & apricots’

**Albert Bichot - France**

Chardonnay

‘Pale green-gold in colour, with aromas of fruit & flowers,  
Grapefruit & toasted nuts’

## House Red Wine

**Concha Y Tora - Chile**

Cabernet Sauvignon

‘Garnet in colour, full bodied with soft ripe fruit of blackcurrants & cherries’

**Graffigna - Argentina**

Malbec

‘Deep red wine with aromas of chocolate covered plums & ripe berries’

**Albert Bichot - France**

Merlot

‘Dry red with blackberries, some pepper with soft tannins & a long finish’

**All House Wines - €15.00**

*Please note House Wines Presented are Subject to change & should be used as a  
guide*

*A more extensive wine list is available upon request*

## Recommended Suppliers:

<b>Band Name:</b>	<b>Contact Name:</b>	<b>Telephone No:</b>
<i>Little Creatures</i>	<i>Liam Shanahan</i>	<i>087 2497457</i>
<i>Man Hatters</i>	<i>Jim Nestor</i>	<i>087 2882396</i>
<i>Beautiful Sound</i>	<i>Frank Daly</i>	<i>061 330611</i>
<i>Fantasy</i>	<i>Frank Daly</i>	<i>061 330611</i>
<i>Blink</i>	<i>Frank Daly</i>	<i>061 330611</i>
<i>The Village</i>	<i>John Daly</i>	<i>061 452170</i>
<i>Handipac</i>	<i>Paddy O Sullivan</i>	<i>062 53287</i> <i>062 53246</i>
<i>Word for Word</i>	<i>Martin Sheehan</i>	<i>061 360866</i>
<i>Sean O Dowd</i>	<i>Frank Daly</i>	<i>061 330611</i>
<i>Restless</i>	<i>Frank Daly</i>	<i>061 330611</i>
<i>Tapestry</i>	<i>John Daly</i>	<i>061 452170</i>
<i>Harvest Moon</i>	<i>Maureen Casey</i>	<i>065 6838192</i>
<i>Juice</i>	<i>Maureen Casey</i>	<i>065 6838192</i>
<i>Reunion</i>	<i>Maureen Casey</i>	<i>065 6838192</i>
<i>Dave Lawlor Band</i>	<i>Maureen Casey</i>	<i>065 6838192</i>
<i>Odd Couple</i>	<i>Charlie Cheevers</i>	<i>061 413720</i>
<i>Wise Guys</i>	<i>Shay Fyffes</i>	<i>087 2221007</i>
<i>The Deerhunters</i>		<i>069 64093</i> <i>087 2518952</i>
<i>The News</i>	<i>Gary Ryan</i>	<i>061 451825</i>
	<i>Liam Darcy</i>	<i>061 399136</i>
<i>Blush</i>	<i>Annette</i>	<i>086 8786747</i>
<i>Ebony</i>	<i>Hugh McGrath</i>	<i>067 33452</i>
<i>Minus Two</i>	<i>John Carmody</i>	<i>065 6828553</i> <i>087 9074883</i>
<i>Footloose</i>	<i>Michael J O'Sullivan</i>	<i>061 382060</i>
<i>Breakaway</i>	<i>Dave Lane</i>	<i>061 419950</i>
<i>Motive</i>	<i>Tommy Ryan</i>	<i>087 9267662</i>
<i>NightFall</i>	<i>Sean</i>	<i>086 8677139</i>
<i>Ann Marie &amp; the Ferrymen</i>		<i>086 2100809</i>
<i>Sean Boland &amp; The Triplets</i>		<i>061 379277</i>
<i>Le Chico</i>	<i>Andy</i>	<i>061 351996</i> <i>0877710029</i>
<i>Opus 1</i>	<i>Michael</i>	<i>0876179989</i>
<i>The Dukes of Jazz</i>	<i>Tony Neenan</i>	<i>021 504869</i>
<i>Hush Puppies</i>	<i>Sean Moloney</i>	<i>086 3382109</i>
<i>The Millennium Show band</i>	<i>Ger Cusack</i>	<i>061 416561</i>

***Please note that these bands are only recommendations. We would advise you to see and hear the bands yourselves as to the suitability of them for your wedding date***

## Recommended Suppliers

<i>Service</i>	<i>Supplier</i>	<i>Telephone</i>
Piper	Niall Carey	061 390328
Pianist	Molly Pederast	061327501
Pianist	Nigel Bridge	0656828421
Pianist	Brian Meehan	061 419914
Harpists	Patty Gibbons	061 362681
Harpists	Madeline Meehan	061 451015
Soloist	Patrick Kelly	061 451015
Soloist	Theresa O Grady	0863367252
Soloist	Niamh Hogan	0876349379
		0878131214
The Riverside Swing Band	Ger Cusack	061 416561
Jazz Band	Brian Meehan	0871228641
Cork City Jazz Band	Marco	061 419914
The Dukes of Jazz	Tony Neenan	021 961827
Dolmen String Quartet	Malcolm Greene	021 504869
Quarters	Hugh Connolly	061 300559
Feedback	2 Man Band	0656842353
		0868624842
Photographer	Brian Patrick Photography	0863390599
Photographer	Brendan Clifford	061 228057
Photographer	Sean Cooke	061 416856
Photographer	Egleson Bros	061 413886
Photographer	Cormac Byrne	061 229805
Photographer	Michael Martin	061 418205
Photographer	Martin Murphy	061 367203
Photographer	Eileen Enright	0857171854
Photographer	Alternative Photos	061 374831
Photographer	Co-mac Photography	061 414113
Photographer	Kevin Wallace	061 310844
		0863380000
Videographer	Jim Liston	067 77144
Videographer	Tony Ahern	061 416292
Videographer	Joseph Delaney	0868889912
Videographer	Jerry O'Dwyer	061 229612
Videographer	Brooks	0656842766
Videographer	Fenwick Video Productions	0868289611
Videographer	Film. me – Anita & Colm	0876874570
Rolls Royce Carriages	Michael Hogan	0872335576
	Step in Time Carriages	0862340837

Vintage Cars & Limos	Midwest Cars	0872531310
Vintage Cars	Michael O'Flaherty	061 398204

**Recommended Suppliers**

<b>Service</b>	<b>Supplier</b>	<b>Telephone</b>
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Limousine Hire	O'Leary Limos	061 452709
Limousine Hire	Henry McCarthy	063 91033
Limousine Hire	Declan	061 303876
Excel Limos	Kevin	0851551176
Limousine Hire	Gerry	0872611958
Heritage Wedding Cars	Elaine	069 63770 0857296964

Florist	Ring O Rose	061 411321
Florist	Nancy Lawless	061 312666
Florist	Egan Flowers	061 227904
Florist	Power of Flowers	091 630810
Florist	Audrey Flowers	061 384558 0879414515

Bakery	O'Connor's	061 417422
Bakery	Quigley's	061 411050
Bakery	Cakes of Desire	0877707626

Men's Dress Hire	Tony Connolly	061 416337
Men's Dress Hire	Black Tie	061 314288
Wedding Shop	Perfect Day	061 314291
Stationary	Mulberry Tree	0214274844
Candles	Kissane Candles`	068 36174
Favors	Cocoa Bean	061 446615
Chair Covers	Michael Barry	061 390315 0877864233

Wedding Stationery	Lantz - Caroline	061 395496 0874184006
Balloons	Ger - Party Pieces	061 300222
Enchanted Occasions	Ian Donnellan	061 307175 0877733394

# Terms & Conditions

## Deposits

- Provisional bookings can be held for up to 10 days, after this the date will automatically be released
- A non-refundable & non-transferable deposit of €1,000 is required to secure your booking. This deposit may be paid by Cash, Laser, Credit Card, Bankers Draft or Personal Cheque
- Payment of the first deposit, indicates acceptance & understanding of the Terms & Conditions outlined

## Payment

- 50% of total bill must be paid 4 months prior to your Wedding Date
- 75% of total bill must be paid 2 months prior to your Wedding Date
- Full pre-payment is required 1 month prior to your Wedding Date

## Cancellations

- Cancellation of Wedding date must be made to the Hotel in writing. In addition to the forfeit of deposits, cancellation charges outlined below will apply
- From 6 months – 4 months of the Wedding Date, 50% of the total menu price
- From 4 months – 2 months of the Wedding Date, 75% of the total menu price
- Within 2 months of the Wedding Date, 100% of total menu price
- The hotel reserves the right to cancel any booking made through a third party or under false pretences. Prospective clients must meet with member of senior management prior to acceptance of first deposit. The Bride & Groom must pay the deposits in person to the hotel; otherwise the hotel reserves the right to cancel the booking.

## Final Numbers & Menu

- Minimum Numbers of 100 apply for All Inclusive Wedding Packages
- Confirmation of final numbers of guests attending the Wedding & your table plan no later than 72 hours prior to the day. This is the minimum number you will be charged for. Increase in numbers on the day will be charged accordingly
- Full menu details are required 2 weeks prior to your wedding day
- The menus provide in our brochure are a sample of the most popular choices, we would be happy to discuss any requirements you may have

## Terms & Conditions - Continued

### Beverage Service

- A bar extension can be provided in certain circumstances, arrangement of same would require 2 months notice and are currently priced at €410
- Corkage is charged at €7.50 per bottle of wine & €15.00 per bottle of Champagne
- Alcoholic beverages will not be served to anyone under the age of 18. Proof of age will be required. Children under the age of 18 will not be permitted in the hotels main bar after 9pm
- Management of the Hotel reserve the right to close the function bar at any stage

### Entertainment

- All entertainment, Bands/DJ's must be approved by the Management of the Hotel & must finish no later than 2am
- Entertainers must provide their own equipment & accept responsibility for same

### General Details

- The hotel will not be liable for any failure or delay in providing facilities, service, food or beverages as a result of events or matters outside of its control
- The Bride & Groom are responsible for any damages to fittings, furnishings, fire equipment, carpet or any other item provided by the hotel during the wedding reception. Any damages will be charged accordingly.
- No food or beverage may be consumed on the premises unless supplied by the Kilmurry Lodge Hotel. (Exception made for Wedding Cake)
- The Kilmurry Lodge Hotel is not responsible for any loss or damage of any personal property/items and equipment left on the premises.
- The hotel's Management or Staff will not accept gifts or cards from Guests, Guests will be referred to a member of the bridal party
- In the event the hotel has to cancel the wedding any monies paid will be fully refunded
- Should any clause in this contract be inoperative or unlawful for whatever reason, that shall not render ineffectual the remainder of the agreement