



# Gold Wedding Package

*"Love is the Only Gold" Alfred, Lord Tennyson*

***Inclusive in the Gold Wedding Package are the following:***

- *Hollywood style red carpet*
- *Champagne reception on arrival for bridal party*
- *Tea/Coffee with homemade cookies, Mini Scones & Canapés on arrival for all guests*
- *Fruit punch/Mulled Wine drinks reception on arrival for all guests*
- *Half Bottle of wine per guest with dinner*
- *Vintage Candy Cart Complimentary*
- *Personalised table menus and table plans*
- *Sumptuous 5 course meal with choice menu*
- *Menu tasting evening experience with our head chef*
- *Evening reception menu*
- *Late night nibbles in the residents bar*
- *Wedding anniversary dinner and midweek overnight stay*
- *Bar exemption included*
- *Discount on wedding cake*
- *Luxury white or black linen for your tables & Chic Chivari Banquet Chairs*
- *Table Runners themed to your days colours*
- *Five stem tall silver candelabras with Fresh Floral Arrangements rested on a mirror base with nightlight surround*
- *Elegant fairy backdrop lighting*
- *LED down lighting to create that romantic setting in your own wedding colours*
- *Complimentary Moposa online wedding service*
- *Wedding day planning with our coordinator Nora Gill*
- *Complimentary suit hire for the groom*
- *Complimentary engagement portrait voucher*
- *Discount voucher for wedding invitations & stationary*
- *Discount voucher for wedding flowers at Abbey Florist, Claregalway*
- *Complimentary accommodation for the bride and groom in our luxurious presidential suite*
- *Two complimentary rooms for Bridal party or parents of the bride and groom on the night of the wedding*
- *Complimentary post wedding party (T&C apply)*
- *6 Months Club Membership of Fitness @ Claregalway Hotel*

***Gold Wedding Package is at a cost of €55.00 per person.***

*Terms & Conditions applicable to above Wedding Package. VAT is chargeable at the applicable VAT rates on the day of your wedding. Currently that rate is 9%*





## *Gold Selector Menu*

### *Starters (One to Be Chosen)*

- *Fresh Melon and Fruit Plate: Trio of Sweet Galia Melon, Water Melon, Cantelope, Berry Compote*
- *House Style Cajun Chicken Caesar Salad: Crispy Baby Gem Leafs, Garlic & Herb Croutes, Bacon Lardoons, Bound in our creamy Dressing finished with Parmigiano Flakes*
- *Caprese Salad: Sun Blushed Buffalo Tomatoes, marinated Mozzarella, Basil Leafs, Pesto & Aged Balsamic Oils*
- *House Style Vol-au-Vent :Sautéed Blend of Chicken & Mushrooms, Cooked in a White Wine Cream Veloute, served in a baked Crispy Filo Crown*

### *Soup (One to Be Chosen)*

- *Homemade Cream of Vegetable Soup, Parsley Cream & Herb Croutons*
- *Homemade Cream of Leek & Potato Soup, Parsley Cream & Herb Croutons*

### *Main Courses (A Choice of Two- One to Be a Roast & One to Be Fish)*

- *Beef Fillet Medallions, Creamed Potato, Brandy Cream Sauce*
- *Prime Roast Sirloin of Peppered Irish Beef, Yorkshire Pudding, Red Wine Jus, Horseradish Sauce*
- *Roast Turkey and Honey Baked Ham, Roasted Onion & Potato Stuffing, Roast Jus*
- *Roast Chicken Supreme, Roasted Shallot & Cilantro Mousse, Porcini Cream*
- *Baked Fillet of Atlantic Salmon, Chardonnay & Dill Cream Sauce*
- *Aran Parmesan Crusted Cod with Lemon & Dill Cream*

***Selector of Vegetables and Potato are inclusive***

### *Dessert (One to Be Chosen)*

- *Malteasar Cheesecake, Fruit Coulis, Fresh Cream*
- *Layered Chocolate Mousse Cake, Chantilly Cream*
- *Baked Sweet Brambly Apple Pie, Fresh Cream*
- *Dairy Cream Filled Profiteroles, Rich Chocolate Sauce*
- *Chefs Assiette Dessert Plate*

***Served with Freshly Brewed Bewleys Tea and Coffee***

