



Platinum Wedding Package

Inclusive in the Platinum Wedding Package are the following:

- Hollywood style red carpet arrival
- Champagne reception on arrival for bridal party
- Champagne reception on arrival for all guests
- Tea/Coffee with homemade cookies, Hot & Cold Canapés on arrival for all guests
- Vintage Candy Cart Complimentary
- Three Glasses of wine per guest with dinner
- Champagne toast for all guests
- 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
- Chauffeur Driven Wedding Car of your choice
- Wedding Favours for all your guests
- Complimentary suit hire for the groom
- Complimentary engagement portrait voucher
- Floral package to include: All church flowers, bridal bouquets, button holes
- 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) with bridal couple overnight stay
- 12 Months Club Membership For Fitness @ Claregalway Hotel
- Wedding Day planning with our coordinator Nom Gill
- Discount voucher for wedding invitations & stationary

Platinum Wedding Package is at a cost of **€65.00 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%





Platinum Selector Menu

Starters (Two 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*
- *Homemade Cream of Carrot & Orange Soup, Parsley Cream & Herb Croutons*
- *Homemade Cream of Broccoli & Cashel Blue Cheese, 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*
- *Roast Sirloin of Beef with Yorkshire Pudding and served with Horseradish Sauce*
- *Roast Turkey and Honey Baked Ham, Roasted Onion & Potato Stuffing with 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*
- *Fillets of Seabass, Dill Creamed Potatoes, Smoked Haddock Cream*

Selector of Vegetables and Potato are inclusive

Dessert (One to Be Chosen)

- *Maltesar 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

