

The Beginning of Forever
A Boutique Style Wedding



May I take this opportunity to congratulate you both on your engagement and to wish you every health and happiness for the future!

This is your big day so we welcome any special requests you may have, we can tailor make a menu from the sample below to suit your requirements and we can assure you of our commitment in making your dreams a reality.

We are registered for Civil Ceremonies which can be hosted in the main wedding banquet room or in the Park Room. We also provide an option for a garden wedding (weather permitting)

From the moment we first meet, we will be delighted to offer every assistance and advice to ensure the smooth running of your Wedding.

Yours sincerely

Eilish Whitty
Wedding Co-ordinator

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'We Do'...

We will be waiting for you with our red carpet rolled out

We'll greet your bridal party with Complimentary Champagne

We'll announce your bridal party into the Wedding Banquet room, adorned with Complimentary Flowers, mirror centre pieces candles and offer you use of a Cake Stand, & Cake knife.

We'll provide a Toastmaster & the use of microphone

We will only ever do 'One Wedding a Day' ...it's your day!

We'll serve your culinary delights with a Smile on our face

We'll calm your nerves with our dedicated team, there for you and you alone on your day

We'll provide complimentary accommodation for the Bride & Groom

We'll welcome your guests to rest in the soft comforts of our luxury bedrooms; even the room rate is Special today. During their stay they will have full use of the Club Whitford Leisure facilities.

We will provide secure Complimentary Parking for your Wedding Guests

All that is left for you is to say 'I do'...

Your Hosts,

The Whitty Family



A La Carte Menu Selection

Starters

Egg Mamosa: A light egg salad masked in a duo of Mayonnaise Sauces, garnished with Fresh Fruit *

Smoked Trout Hot Pot: Flakes of smoked Trout, Saute Leek, diced Potato, bound in a Garlic Cream, Gratinated with Wexford Cheddar

Spiced Confit of Duck Leg on Seasonal Leaves, Hoi Sin Glaze

Trio of Melon Pieces, marinated in Champagne topped with Strawberries with Lemon Balm Crème Fraiche

Homemade Salmon & Smoked Haddock Fish Cakes, rested on a Rocket & Basil Salad
Chilli Beurre Blanc

Cajun Spiced Chicken Salad with Plum Salsa, Savoury Flutes

Oven Roasted Quail, inlaid with a Fig & Apricot, Stuffing,
Light Jus. Saute Asparagus

Chicken & Mushroom Struddle, enhanced with Julienne of Vegetables,
Baked in a Crisp Filo Pastry, presented on a Garlic Cream Sauce

Tossed Salad of Smoked Chicken, Sunblushed Tomatoes, Croutons,
Crisp Parma Ham, Caesar Dressing

Baked Pear & Brie Savoury Crumble, Fruit Relish*

Capri Bruschetta, crisp Ciabatta Bread, Plum Tomato, Melting Mozzarella,
Homemade Basil Pesto *

**Denotes Vegetarian Option*

Soups

Cream of Potato & Leek*

Curried Parsnip with Crème Fraich*

Cream of Vegetable Soup*

Cream of Tomato & Basil Soup*

Crème Dubarry, Cheddar Croute*

Colcannon Soup with Smoked Bacon Cream

Cream of Mushroom & Cognac Cream Soup*

French Onion Soup

Lobster Bisque, Water Biscuits

Chunky Seafood Chowder

Smoked Fish Chowder

Cream of Broccoli and Watercress Soup, finished with Almonds*

Consomme

Roast Vegetable Consomme*

Mushroom and Sherry Consomme*

Sorbets

Bacardi and Pineapple Sorbet

Tequila and Lime Sorbet

Champagne Sorbet

Blackcurrant and Pernod Sorbet

Orange and Ginger Sorbet

Passion Fruit Sorbet

Sherry Sorbet

Rhubarb Sorbet

Pink Grapefruit Sorbet

**Denotes Vegetarian Option*

Main Courses:

Supreme of Chicken filled with Tuscan Vegetable Duxelle, wrapped in Bacon Basil and Parmesan, Pesto Cream Sauce

Traditional Roast Stuffed Turkey and Ham, served With a Sage Jus, Cranberry Compote (Bread Sauce is optional)

Pan fried Fillet of Beef, rested on a Peppered Potato Cake, Wild Mushroom; Café Au Lait

Prime Roast Sirloin of Beef, Choice of Sauces: Bourguignon, Creamy Pepper & Cognac Sauce; Red Wine Jus

Oven Roasted Fillet of Pork, inlaid with Apricot & Pistachio Nut Stuffing, wrapped in Bacon, rested on Apple Puree; Light Jus

Honey glazed Rack of Lamb, carved into Creamy Risotto scented with Seasonal Rosemary; Light Jus

Grilled Fillet of Fresh Seabass, served with a Mango & Pineapple Salsa

Baked Fillet of Cod, with Potato, Spinach & Horseradish topping, Tartare Butter Sauce

Pesto marinated Monkfish Kebabs, set on seasonal leaves; Sunblushed Tomato Fondue

Baked Supreme of Chicken, inlaid with a Chorizo Farce, Carvel onto spiced Vegetables; Tzakzi Dressing

Oven Roasted Dorne of Salmon, topped with a Sweet Bell Pepper Crust, Basil & Tomato Butter Sauce

Half Roast Duckling, braised Red Cabbage, Orange Glaze

Vegetarian Specials:

Warm Lentil Salad with peppered Grilled Coats Cheese, Tomato Tapenade Toast

Fried Vegetable and Hummus Tortillas

Crispy Vegetable Rolls, served with Sweet ' n' Sour Sauce

Chinese Style Vegetable Chow Mein

Mixed Vegetable Cheesecake on a Wholegrain Base

Savoury Vegetable Crepe, topped with Crème Fraiche, Melted Cheddar

Vegetables:

Baton Carrots

Roast Parsnip

Cauliflower Mornay

Buttered French Beans

Mange Tout

Broccoli Hollandaise

Leek in Cheese Sauce

Stuffed Beef Tomatoes

Melange of Vegetables

Potatoes:

Creamed

Roast

Buttered Boiled Rice

Crispy Almond Croquette

Champ

Gratin

Duchess

Pomme Roti (Garlic & Mint)

Whitford Homemade Desserts:

Warm Sticky Toffee Pudding with Honeycomb Ice Cream; Fudge Sauce

Classic Crème Brulee, with Crisp Shortbread

Warm Pecan Pie, drizzled with Maple Syrup & Vanilla Ice Cream

Glazed Tropical fruit Kebab with a Malibu Sabayon; Raspberry Sorbet

Baked Apple & Forest Fruit Crumble, Cinnamon Ice Cream

Individual meringue Nest, with Seasonal fruit, Strawberry Coulis

Homemade Profiterole filled with Creamy Ice Cream; rich Chocolate Sauce

Assiette de Patisserie (a mixed desert platter)

Classic Citrus Lemon Torte with Forest Fruit Compote

Selection of Fresh Cheeses & Crackers (per table)

Beverages

Tea & Coffee

Irish Coffee

Handmade Irish Chocolates

Arrival or Evening Buffet Menu

Tea/Coffee Sandwiches

Tea/Coffee, Sandwiches & Cocktail Sausages

Tea/Coffee, Sandwiches & Cocktail Sausages, Potato Wedges & Chicken Drumsticks

Special Requirements:

We welcome children and special Menus are available at half price.

High chairs are available on request.

We would be delighted to cater for any special dietary requirements.

Wedding Drinks Reception:

Sherry Reception
Chilled Fruit Punch Reception
Warm Mulled Wine Reception
Pimms Reception
Non-Alcoholic Fruit Punch Reception

Champagne:

Tattinger – Reims Brit Reserve
Proseca Brut (Sparkling Wine)
House Wine, from
Corkage on Wine
Champagne

Bar Extension

(Must apply to the courts 3 months in advance)

Wedding Day planner

A friendly reminder

To ensure your wedding day goes without a hitch.....

12-18months prior to your Wedding Day

Book the Church or Registry office

Choose the Hotel for your reception

Set a budget and decide who is responsible for what.

Select your bridal party.

Make a draft of guests.

6-12months prior to your Wedding Day

Book your honeymoon especially if you are travelling peak season.

Organise your wedding dress and bridal party attire

Book your photographer, transport for the day, entertainment band, DJ etc.

Block Book accommodation for your guests

Order wedding stationary

3- 5 Months prior to your Wedding Day

Order your wedding cake and check with the hotel the size and type of stands available.

Organise wedding flowers, and consult with the hotel to see what they provide.

Finalize your invitation list.

Choose and order your rings.

If you choose to have favours for your guests order them now.

Make appointments with hair dresser & beauticians.

2 months prior to your Wedding Day

Send out invitations

Keep a record of all acceptances and refusals

Schedule final fittings for the bridal party

Make a seating plan for the reception and confirm menu details with hotel.

On month prior to Wedding Day

Meet with your wedding coordinator and confirm all details for the day eg menu choices, wine, photography, DJ, &

Accommodation bookings,

Confirm all ceremony details

Arrange your hairdresser and beautician for a trial

Organise clothes for going away.

Buy gifts for your bridal party

1-2 weeks prior to your Wedding Day

Full rehearsal of the Wedding Day, including travel times.

Pack as much for your honeymoon as possible and arrange to have your honeymoon luggage at the hotel.

Meet with your wedding coordinator to go through any final details, numbers must be confirmed 48 hours prior to reception.

Day before the Wedding

Bring table plan and final numbers to the hotel

Collect the attire for the wedding party

Wedding Day *relax & enjoy your work is done!!*

Our Recommendations:

Bands

Strange Behavior 086 8630264
Quality Street 053 9366371
KJo 087 2146946
Blue Lace 087 6984886

Uileann Pipes

Brendan Wickham 053 9131552

Photographers

Ger Hore -053 9141192
Ironsides Photography 086 8554890
Lisa Quirke- 087 1213314
Maurice Cloake 053 9159771

Make up

Serénité Beauty Salon
"The Lodge at Whitford"
Prop: Sally Ann Doyle - 053 9140487

Hairdresser

Style Icon
"The Lodge at Whitford"
Theresa Sheil 053 9160116

Bridal Wear

Nora's Designer Dresses 086 2109293
Marianne's 053 9124329

Menswear

Fitzgerald's Ltd 053 9124546
Murt Walsh 053 92 37133

Wedding Event Suppliers

Vogue Events Southeast 087 7792060
info@vogueeventsse.net

Party Balloons 087 6321290

Up & Away Balloons 087 6752104

Disco

Ronnie Bent – 087 4112787
John Furlong - 085 1741077

Church Singing

Amanda Kehoe 087 9256624
Nicola Keane - 087 2066880
Lousie Jones - 087 6734688
Stephen Murphy - 053 9247629

Video Photographers

Noel O Neill - 053 9147128
Denis Cadogan - 051 388352
Paul Leonard 087 2511563

Wedding Cakes

Aileen Ironside - 053 9133448

Flowers

Slaney Flowers 053 9123341

Chocalate Fountains

Chocoholics – 087 2458610
Siobhan Jennings - 086 3119940

Wedding Stationary

Creative Design & Print (Lantz stationary)
053 91 22117

Bridal Cars

Classic Car Weddings 051 565701
Leinster Limousine Co. - 086 8579261
South East Limo's 086 8579261

Taxi Hire

Stephan Stan – 087 2976033