



Downings Bay
HOTEL

Wedding Brochure

From us to you with compliments

Personal menu tasting for the bride and groom

Red Carpet Reception

Champagne for the Bride & Groom on arrival

Tea, Coffee & Shortbread to welcome guests

Glass of wine for each adult guest with their meal

Fully air-conditioned Banqueting Suite

Individual menus

Floral arrangement for the Top Table matching the chosen scheme of the bridal party

Linen napkins and tablecloths

Candelabra or floral table decoration

Use of cake stand and cake knife

Supply of microphones for speeches

Use of our Bridal Suite on the night of the Wedding with Champagne Breakfast in your room the following morning

Discounted rate for overnight accommodation for 10 Bridal Party rooms



The Mulroy Bay Package

Monday –Thursday
(excluding Bank Holidays)

On Arrival

Tea, Coffee and Homemade Shortbread

Appetisers

Traditional Egg Mayonnaise Salad

or

Homemade Vegetable Soup

Main Course

Roast Turkey & Honey Glazed Ham

or

Slow Braised Beef

Dessert

Trio of Downings Bay Desserts

Evening Buffet

Selection of freshly made Sandwiches, Cocktail Sausages, Tea/
Coffee

One glass of Red or White Wine

€49.50 per person





The Ticonnail Package

On Arrival

Tea, Coffee & Homemade Shortbread

Appetisers

Prawn Cocktail, Iceberg Lettuce, Baby Prawns,
Marie Rose and Wheaten Bread

Intermediate Course

Farmhouse Vegetable Broth

Main Course

Slow-Braised Beef, Rich Gravy

or

Herb Roasted Turkey Crown, Glazed Ham,
Stuffing and Fresh Burst Cranberries

Desserts

Choice of 2 desserts from the dessert selection

Tea & Coffee

Evening Buffet

A selection of freshly prepared Sandwiches & Cocktail Sausages

Tea & Coffee

One glass of white or red wine per guest

€61 per person





The Sheephaven Package

On Arrival

Homemade Shortbread

Tea & Coffee



Selection of Canapés

Appetisers

Chicken & Ham Vol-au-Vent, Creamy White Sauce

or

Caesar Salad, Char-grilled Chicken, Olives, Parmesan,
Pancetta & Croutons

Sorbet Course

Champagne Sorbet

Main Course

Fillet of Salmon, Buttered Greens, Lemon Butter Sauce

or

Slow Braised Lamb

Desserts

Choose 2 from our dessert selection

Tea & Coffee

One glass of white or red wine per guest

Evening Buffet

Filled Cone of with Fish Goujons, Chicken Goujons or Scampi (choose
one) with skinny fries

Tea & Coffee

€65.50 per person



The Gaienne Mor Package

On Arrival

Tea & Coffee, Homemade Shortbread
Fruit Punch
Finger Sandwiches
Warm Scones, Clotted Cream, Selection of Jams

Appetisers

Smoked Salmon & Prawns, Capers, Shallots,
Pea Shoots, Lemon Mayo
or
Chicken Liver Parfait, Chutney, Warm Brioche

Intermediate Course

Choose one from the soup selection

Main Course

250g Dry-aged Sirloin Steak, Onions, Mushrooms,
Jus (served medium)
or
Seared Fillet of Sea Bass, Lemon Cream Sauce

Desserts

Choose 2 from our selection

Evening Buffet

Smoked Bacon Brioche Baps or Hotdogs
Tea & Coffee

One glass of red or white wine per guest

€76.50 per person



Design your own menu

Each of our packages are simply a guideline and you are welcome to adjust or design your own menu from the choices below.

Our Wedding Co-ordinator will be on hand to assist you.

Arrival Options

Each package

includes complimentary Tea, Coffee & Homemade Shortbread

includes complimentary

You can add further selections as follows;
(All prices are per guest)

Finger Sandwiches €4

Warm Scones, Clotted Cream, selection of Jams €3.50

Canapé Selection €5

Including Crispy Pork with Carrot Jam, Confit Duck with Raspberry Gel, Smoked Salmon & Dill, Goats' Cheese Fritters, Black Pudding Rolls, Watermelon & Gin Shots, Bloody Mary & Vodka Shots

Sherry Reception €4

Buck's Fizz €5

Red or White Wine €6.50

Gin, Vodka, or Beer €6

Wine Corkage €7 per bottle



Soup Selection

Farmhouse Vegetable Broth

Red Lentil & Smoked Bacon

Leek, Potato & Spinach

Tomato & Red Pepper, Chive Yoghurt

(All served with a Crusty Bread Roll)

Sorbet Course

Choose from Raspberry, Champagne, Lemon or Strawberry

Appetisers

Caesar Salad

Char-grilled Chicken, Olives, Parmesan, Pancetta & Croutons

Melon

Wild Berries & Compote

Prawn Cocktail

Iceberg Lettuce, Baby Prawns, Marie-Rose Sauce

Chicken & Ham Vol-au-Vent

Creamy White Sauce

Chicken Liver Parfait

Chutney, Warm Brioche





Main Courses

250g Dry-Aged Fillet Steak €10 supplement

(served medium), Onions & Mushrooms, Jus

250g Dry-Aged Sirloin Steak €7.50 supplement

(served medium), Onions & Mushrooms, Pepper Sauce

Slow-Braised Beef, Yorkshire Pudding

Horseradish, Roast Gravy

Oven Baked Turkey & Ham

Stuffing, Burst Cranberries

Slow Braised Lamb Shoulder

Rich Gravy

Corn-Fed Chicken Supreme

Smoked Pancetta Velouté

Baked Fillet of Salmon or Seabass

Buttered Greens, Lemon Butter Sauce

Choose a Potato & Vegetable Side

Creamy Mash

Roast potatoes

Potato Gratin

Buttered Greens

Chef's Seasonal Selection



Vegetarian Options

Mixed Beans & Coconut Korma

Baby Spinach, Black Kale, Red Onion Bhaji, Basmati Rice

Butternut Squash & Sweet Potato Fritters

Chilli Spiced Bulgar Wheat & Chickpea Salad, Flat Bread
& Mint Yoghurt

Penne Arrabiata

Tomato, Red Pepper, Chilli, Parmesan, Basil Pesto

Choose 2 Desserts

Strawberry Pavlova

Apple Pie, Fresh Cream

Apple & Cinnamon Crumble, Crème Anglaise

Profiteroles, Chocolate Sauce, Chantilly Cream

Chocolate Torte Cake, Vanilla Ice Cream

Guinness Sticky Toffee Pudding, Honeycomb Ice Cream

Cheesecake of your choice, from the following list;

Baileys, Strawberry, Vanilla, Chocolate

or

Assiete of Desserts, choose 3 from the above selection



Kids Meals

Soup



Main Course (choose one)

Breaded Chicken Goujons
Sausages, Mash, Beans/Gravy
Slow-Braised Beef

Desserts (choose one)

Chocolate Brownie & Ice Cream
Jelly & Ice Cream
Selection of Ice Creams

Evening Options

Filled Cones

Choice of Chicken Goujons or Fish Goujons with Skinny Fries €9

Selection of Hand-cut Sandwiches

Ham Salad, Egg Mayo, Chicken, Tuna, Cheese €5.50

Smoked Bacon Brioche Baps or Hot Dog Rolls €7

Hot Buffet Selection

Including Duck Spring Rolls, Cocktail Sausages, Chicken Goujons, Spicy Wedges, Mini Pizza, Sandwiches & Chips €12

House White (Chilean Sauvignon Blanc)	€24.70
House Red (Chilean Merlot)	€24.70
Corkage Per Bottle	€7.00

We also have a comprehensive Wine List, which we will happily assist you in choosing the perfect wine to compliment your menu.



Accommodation

Upon booking your Wedding Reception with us, we will allocate 10 rooms for the Bridal Party. These rooms should be allocated by name no later than two weeks prior to the wedding day.

Our room rates for 2024 are:

€130 single and €100 (disco side)/ €107.50 (partial side sea view) per person sharing a superior double/ twin room. This rate includes Full Irish Breakfast.

Credit card details will be taken upon booking to secure the reservation.

Terms & Conditions

A non refundable deposit of **€500** will be required when you book your wedding with us.

Final number of **Guests** and **Table Plan** should be confirmed to the Hotel no later than **14** days before the day.

The agreed meal- time must be adhered to. This is to ensure that your Wedding Meal is served on time and at the peak of freshness. If there is an overrun, a charge of **€50 will be applied for each 15 minute delay.**

Accounts must be paid in full prior to departure.