



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

Fully air-conditioned Banqueting Suite

Individual menus

Floral arrangement for the Top Table

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**

Assiette of Downings Bay Desserts (3)

**Evening Buffet**

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

One glass of Red or White Wine

**€55 per person**



# The Tirconnail Package

## **On Arrival**

Tea, Coffee & Homemade Shortbread

## **Appetisers**

Prawn Cocktail

or

Chicken & Ham Vol-au-Vent

## **Intermediate Course**

Homemade Vegetable Soup

## **Main Course**

Slow-Braised Beef, Rich Gravy

or

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

## **Desserts**

Assiette of Desserts

Tea & Coffee

## **Evening Buffet**

A selection of freshly prepared Sandwiches & Cocktail Sausages

Tea & Coffee

One glass of white or red wine per guest

**€68 per person**





# The Sheephaven Package

## **On Arrival**

Homemade Shortbread  
Tea & Coffee



Warm Scones, Clotted Cream, Selection of Preserves

## **Appetisers**

Chicken & Ham Vol-au-Vent  
or  
Char-grilled Chicken Caesar Salad

## **Sorbet Course**

Champagne Sorbet

## **Main Course**

Fillet of Salmon, Buttered Greens, Lemon Butter Sauce  
or  
Corn Fed Chicken Supreme, Smoked Pancetta Velouté

## **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

**€75 per person**



# The Gainne Mor Package

## **On Arrival**

Tea & Coffee, Homemade Shortbread

Fruit Punch

Finger Sandwiches

Selection of Canapés

## **Appetisers**

Smoked Salmon & Prawn Salad, Wheaten Bread

or

Chicken Liver Parfait & Crostini

## **Intermediate Course**

Choose one from the soup selection

## **Main Course**

250g Dry-aged Sirloin Steak, Onions, Mushrooms,

Jus (served medium) €8 supplement

or

Seared Fillet of Sea Bass, Lemon Cream Sauce

## **Desserts**

Choose 2 from our selection

## **Evening Buffet**

Smoked Bacon Brioche Baps or Hotdogs

Selection of Sandwiches

Tea & Coffee

Two glasses of red or white wine per guest

**€90 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

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

**Finger Sandwiches** €5

**Warm Scones**, Clotted Cream, selection of Jams €4.50

**Canapé Selection** €6.50

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** €5

**Buck's Fizz** €7

**Red or White Wine** €7.50

**Gin, Vodka, or Beer** €6

**Wine Corkage** €8 per bottle



## Soup Selection

Homemade Vegetable Soup

Red Lentil & Smoked Bacon

Leek, Potato & Spinach

Tomato & Red Pepper

(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, Crostini





## Main Courses

**250g Dry-Aged Fillet Steak** €12 supplement

(served medium), Onions & Mushrooms, Jus

**250g Dry-Aged Sirloin Steak** €8 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

Seasonal Vegetables





# Vegetarian Options

## **Herb Roasted Cauliflower Steak**

Mornay Sauce, Edamame Beans, Walnut & Cherry Tomato Salad

## **Butternut Squash & Chickpea Curry**

Tenderstem Broccoli, Spinach, Poppadom, Basmati Rice & Lime

## **Fettucine Alfredo**

White Wine & Parmesan Cream, Roast Tomato & Garlic Bread

## 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

Sticky Toffee Pudding, Honeycomb Ice Cream

**Cheesecake of your choice, from the following list;**

Baileys, Strawberry, Vanilla, Chocolate

or

Assiette 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 €11

## Selection of Hand-cut Sandwiches

Ham Salad, Egg Mayo, Chicken, Tuna, Cheese €6

## Smoked Bacon Brioche Baps or Hot Dog Rolls €8

## Hot Buffet Selection

Including Duck Spring Rolls, Cocktail Sausages, Chicken Goujons, Spicy Wedges, Mini Pizza, Sandwiches & Chips €15pp

House White (Chilean Sauvignon Blanc)	€27
House Red (Chilean Merlot)	€27
Corkage Per Bottle	€8.00

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 will be discounted by 10% from the rates below solely for the wedding night. Any additional nights will be as per the rates below. Wedding rooms should be allocated by name no later than two weeks prior to the wedding day.

## Our room rates for 2026 are:

€140 single and €105 (disco side)/ €112.50 (partial side sea view) per person sharing a superior double/ twin room. This rate includes Full Irish Breakfast.

Credit card details will be required 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, Table Plan and Wedding Meal Pre-order** should be confirmed to the Hotel no later than **14** days before the day.

The agreed meal time must be adhered to . This ensures 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.