

Racket Hall Country House



*2010 - 2011 Wedding
Brochure*

"A little something extra Every time"

Our Promise to you on your Special Day...

1. A warm welcome from our General Manager, with Red Carpet on arrival.
2. Complimentary Champagne for the Bride and Groom on arrival.
3. Complimentary Freshly Brewed Tea & Coffee for your guests on arrival
4. Use of our beautifully landscaped walled garden for those special photographs.
5. Luxurious Bridal Suite on the night of Wedding complimentary to the Bride and Groom. Special rate for extended stay.
6. 20 bedrooms allocated at special rates for your guests attending the Wedding. Confirmed by deposit or Credit Card.
7. Complimentary One year weekend get away break for 2 in Racket Hall to relive these special memories for your first year anniversary.
8. Extended bar opening hours, where possible, until 1.30am, at a cost of €500
9. Fresh floral arrangements on Top table with individually designed top and cake table presentations.
10. The advice and assistance of our experienced wedding coordinator to help you in planning your reception, selecting menus, co-ordinating timings, assisting with your car hire, photographer, flowers, music and video arrangements in a friendly and helpful manner.
11. Personalized menus as a keepsake.
12. Wedding Packages tailored to your budgets and requirements
13. Special Menu available for guest with dietary requirements (With prior notification)
14. White linen throughout.
15. Use of silver cake stand, cake pillars and decorative cake knife
16. Built in amplification system for Speeches and back round music.
17. Professional Master of Ceremonies and Concierge on the day.

Wedding drinks for your reception

Arrivals reception

Sherry (per person)	€3.20
Hot or cold punch	€3.70
Mulled wine	€4.20
Pimms reception	€4.70
Sparkling wine	€4.70
Bucks fizz	€6.70
Corkage - Wine	€9.50
Corkage – Champagne / Sparkling Wine	€15.00

Toast

Moet and Chandon Champagne per bottle from	€66.00
Sparkling wine per bottle from	€33.00
Drink of choice is based on consumption	

Recommended wines

Red

Libertas Merlot (South Africa) 2005/06 €19.00
Full of summer ripe plums and warm juicy fruit in a soft
Mature style of smokey damsons

Bilyara Shiraz – Wolf Blass (Australia) 2005/06 €21.00
Aroma of warm, soft plums and ripe figs. Smooth velvety taste of ripe
warm slightly spicy plums with overtones of peppers and vanilla

White

Libertas Chenin Blanc (South Africa) 2005/06 €19.00
Refreshing full style of ripe pears and crisp, rich, velvety
Fruit with a slightly spicy edge

Bilyara Chardonnay – Wolf Blass (Australia) 2005/06 €21.00
Attractive fresh tropical fruit aroma of ripe limes and pineapples.
Crisp ripe juicy tropical fruit on taste like exotic fruit salad

Arrivals Reception

Starters

Smoked Salmon Dome, filled with a Chive Cream	€10.00
Dingle Bay Crab Cake, served with Fennel Sauce	€9.00
Prawn Salad with Marie Rose Sauce	€9.00
Plate of Assorted Sweet Melon with Raspberry Coulis	€7.00
Golden Fried Garlic Mushrooms	€7.25
Farmhouse Egg Mayonnaise	€7.00
Chicken and Mushroom Vol au Vent	€7.25
Warm Salad of Smoked Chicken with Crispy Potato	€7.75
Choice of Terrine: Game Terrine, Venison, Rabbit, Wild Boar	€7.00
Smoked Salmon Pate with Caper Mayonnaise	€8.45
Asparagus en Croute with a Beurre Blanc Florida Salad	€9.00
Florida Salad: Chicken Breast with Pineapple, Grapefruit and American Dressing	€8.45
Avocado and Crab with a Lemon Dressing	€9.25
Cajun Spiced Warm Chicken Salad	€8.00
Hors D'oeuvre Plate selection of three different starters	€10.45

Soups

Classic Minestrone	€6.00
Onion Soup Gratinée	€5.50
Watercress and Potato Soup	€5.50
Leek & Potato Soup	€5.50
Cream of Mushroom Soup	€5.50
Green Pea Soup	€5.50
Cream of Asparagus Soup	€6.00
Cream of Vegetable Soup	€5.50
Cream of Cauliflower Soup	€5.50
Cream of Tomato Soup	€5.50
Carrott & Orange Soup	€ 5.50
Lobster Bisque	€9.00
Seafood Chowder	€8.00

Sorbets – Choose From:

Lemon, Orange, Grapefruit, Passion Fruit, Banana, Raspberry & Strawberry	€6.00
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Main Courses

Roast Stuffed Turkey with Limerick Baked Ham & Cranberry Sauce	€20.00
Roast Stuffed Half Chicken with Mustard Bacon	€20.00
Roast Sirloin of Tipperary Beef with a Red Wine Jus	€22.50
Succulent Leg of Wicklow Lamb with Fresh Mint Jus	€22.50
Rosemary Flavoured Loin of Pork with Apple Sauce	€20.00
Roast haunch of Venison with Red Currants	€21.00
Crispy Roasted Half of Duck with Orange Sauce	€24.00
Roast Stuffed Baby Poussin with Bread Sauce	€22.00
Beef Wellington with Red Wine Sauce	€29.00
Sirloin Steak with Mushrooms and Pepper Sauce	€25.00
Herb Crusted Rack of Lamb with Thyme Jus	€24.00
Supreme of Salmon with Dill & Mustard Sauce	€22.00
Poached Escalope of Salmon with Sorrell	€22.00
Grilled Fillet of Salmon with Lemon Butter	€22.00
Coulibiac de Saumon	€24.00
Grilled Fillet of Lemon Sole Bonne Femme	€24.00
Pan Fried Fillet of Seabass with Fennel and Olive Oil	€27.00
Lobster Thermidore	€36.00

Grand Buffet

A Selection of Starters, Hot and Cold Main Courses and Desserts from Buffet Table	€49.95
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Vegetables and Potatoes

Buttered Carrots, Cauliflower au Gratin

Blamanach of Veg, Broccoli, Swede, Sugar Snap Peas, Mange tout, Mashed Potatoes, Roast Potatoes, Garlic Potatoes, Lyonnaise, Croquette duchess, Cabbage and Smoked Bacon, Red Cabbage, Ratatouille.

Desserts

Apple Crumble	€6.00
Apple Pie	€6.00
Banana Banoffi	€6.00
Baileys Cheesecake	€6.00
Chocolate Profiteroles	€6.00
Carrot Cake	€6.00
Chocolate Fudge Cake	€6.00
Sherry Trifle	€6.00
Black Forest Gateaux	€6.00
Strawberry Pavlova	€6.00
Fresh Fruit Salad	€6.00
Meringue Nest with Fresh Fruit	€6.00
Bread and Butter Pudding	€6.00
Selection of Ice Cream	€6.00
Iced Nougat	€6.00
Chocolate and Orange Pyramid	€6.00
Steamed Toffee & Pecan Pudding	€6.00
Symphony of Desserts	€6.00
Freshly Brewed Bewley's Tea/Coffee	€2.00

Wedding Menus

2010 - 2011

Following is a list of our most popular menus, however please feel free to design or request your own menu and our Executive Head Chef will price it accordingly.

Sample Menu 1

Chicken and Mushroom Vol au Vent

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Fresh Cream of Vegetable Soup

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Traditional Roast Stuffed Turkey and Roscrea Baked Ham

Served with a Selection of Vegetables and Potatoes

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Sherry Trifle

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Freshly Brewed Bewley's Tea / Coffee & After Dinner Mints

€30.00

Sample Menu 2

Chicken & Mushroom Vol au Vent

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Fresh Cream of Vegetable Soup

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Roast Sirloin of Tipperary Beef with Horseradish Sauce

Or

Baked Dorne of Salmon

Served with a Selection of Fresh Vegetables
And Creamed Potatoes

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Medley of Desserts

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Freshly Brewed Bewley's Tea/Coffee & After Dinner Mints

€38.00

Sample Menu 3

Cream Infused Ham & Mushroom Bouchee

Or

Fantail of Honeydew Melon with a Raspberry Coulis

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Homemade Cream of Carrot & Corriander Soup

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Roast Stuffed Farm Fresh Turkey & Roscrea Ham with Cranberry Sauce

Or

Paupiettes of Grilled Lemon Sole Infused with a Delicate Salmon Mousse

Selection of Fresh Vegetables
Dauphinoise & Creamed Potatoes

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Duo of Baileys Irish Cheesecake & Fresh Fruit Tartlet

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Tea/ Coffee & After Dinner Mints

€49.00

Sample Menu 4

Cajun Chicken Strips on a Bed of Seasonal Leaves

Or

Atlantic- Fresh Seafood Cocktail "Marie Rose"

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Homemade Cream of Broccoli & Cheddar Soup

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Roast Stuffed Leg of Wicklow Lamb with Mint Sauce

Or

Poached Darné of Salmon with Champagne Sauce

Selection of Fresh Vegetables

Roast, Creamed and Garlic Cheese Potatoes

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Fresh Strawberry Pavlova with Baileys Ice Cream

Or

Chantilly Filled Chocolate Profiteroles

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Tea/ Coffee & After Dinner Mints

€53.00

Vegetarian Specialities

Deep Fried Oriental Vegetables Served on a Bed of Savoury Egg Noodles
& Presented with a Soya & Oyster Sauce

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Mediterranean Stir-Fry Served on a Bed of Wild Rice

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Vegetarian Lasagne Accompanied with a
Tossed Mixed Salad & Garlic Bread

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Pasta Shells Smothered in a  
Creamy Mushroom Mixed Vegetable Sauce

We will be pleased to cater for any special dietary requirements

To include a Sorbet Course of Lemon, Passion Fruit  
or Champagne please add €3.95 to menu.

# *Evening Buffet Menus*

## *MENU 1*

Freshly Brewed Tea or Coffee  
With a Selection of Freshly Cut Sandwiches

€5.95

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MENU 2

Freshly Brewed Tea or Coffee
With a Selection of Freshly Cut Sandwiches and Cocktail Sausages

€7.50

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## *MENU 3*

Freshly Brewed Tea or Coffee  
With a Selection of Freshly Cut Sandwiches,  
Cocktail Sausages and Chicken Wings

€8 .50

## Terms & Conditions

- ❖ A Proposed date for a wedding can be held for two weeks, thereafter, it is at the discretion of the hotel to release the date if no booking deposit is received. Prospective clients must meet with a member of management by appointment prior to acceptance of the deposit. Bookings cannot be made through 3<sup>rd</sup> parties, or on false pretences – any such booking will deem (without prejudice) and deposit and contract received for same, null and void.
- ❖ . Bookings can not be made through 3<sup>rd</sup> parties, wedding coordinators or on false pretences – any such booking will deem (without prejudice) any deposit and contract received for same, null and void.
- ❖ A non refundable deposit of €1000.00 is required to secure the booking date. Payment of the deposit is acceptance of our wedding terms and conditions, which must be signed and returned. A further deposit of €1000.00 is due 6 months prior to your wedding day. The balance of payment is due 2 working days prior to the wedding date on receipt of a pro-forma invoice and confirmed booking details. Deposits and balance payments can be made by cash, bank draft, credit card or personal cheque (allowing 7 working days to clear).
- ❖ All wedding arrangements and details should be discussed no later than eight weeks prior to the wedding date at a scheduled meeting with the hotel. The final booking details should be confirmed 7 days prior to the wedding date.
- ❖ Racket Hall Country House Golf & Conference Hotel wedding package is based on a minimum of 80 - 100 guests for the Hamilton Suite.
- ❖ The number of guest attending the wedding day and evening should be submitted 7 days prior to the wedding date. Final numbers are required 48 hours prior to the wedding date and this is the number you will be charged for on the day except if the numbers increase, in which case the larger number will be charged for. Any account in credit will be paid by Racket Hall Country House Golf & Conference Hotel cheque on next cheque run.
- ❖ Menus must consist of four courses and an allocation of wine must form a part of your wedding meal. The evening reception food can be served to a minimum of 70% of the total number of guest in attendance. Should a bar extension be required a minimum of 6 months notice must be given. The hotel accepts no responsibility for services or entertainment not booked by the hotel. No food items other than the wedding cake may be brought on to the premises for consumption.
- ❖ The hotel will not be held liable for any loss, damage or theft to property owned by the client or their guests, before, during or after the wedding day. The hotel reserves the right to charge for any damage caused to the premises by the client or their guests. The hotel does not take responsibility for gifts, cards or cake left in the hotel. Please ensure you collect all your belongings before leaving the hotel.
- ❖ The hotel shall not be held liable for any failure to provide facilities, services, food or beverage as a result of events or matters outside its control.
- ❖ The hotel reserves the right to amend charges of products and services being supplied to the client, in the event that governmental alteration such as VAT or unforeseen supplier increases due to market demand and or back of supply of products required.
- ❖ The residents bar is strictly only available to residents of the hotel. Corkage is permitted, only with prior approval and price agreed with Racket Hall Country House Golf & Conference Hotel.
- ❖ Accommodation: On booking confirmation, a block of 20 bedrooms & the bridal suite may be reserved for the wedding party. These rooms must be guaranteed by the individual or the bride and groom. Non guaranteed rooms from this block will be released four weeks prior to the wedding date. All individual reservations must be guaranteed with a credit card and no provisional bookings will be taken. A credit card is required on arrival at check in.
- ❖ Check in time is after 3:00pm. Check out time is 12 noon.
- ❖ Racket Hall Country House Golf & Conference Hotel reserves the right to host additional events in the hotel.
- ❖ Hotel Amendments or Cancellations: Should Racket Hall Country House Golf & Conference Hotel for reasons beyond its control, need to change the event arrangements, it shall use all reasonable endeavours to offer the client alternative comparable arrangements and facilities.
- ❖ In the unlikely event of cancellation by the Bride & Groom, notification must be sent in writing by both parties. In this instance your deposits will be forfeited. Cancellation charges will apply if your wedding is cancelled up to 12 weeks before the scheduled date.

**I have read and understand the conditions set out above, and agree to abide by the terms set out.**

**Brides Signature** \_\_\_\_\_ **Date** \_\_\_\_\_

**Grooms Signature** \_\_\_\_\_ **Date** \_\_\_\_\_

**Hotel Signature** \_\_\_\_\_ **Date** \_\_\_\_\_