



THE LODGE

AT ASHFORD CASTLE



WEDDING MENUS

At The Lodge at Ashford Castle we like to be as flexible as possible and ask our potential Brides & Grooms to tailor their own experience rather than have a one size fits all package. Each wedding is unique so please feel free to add your personality with your choices. Our Wedding Menus are based around 5 key areas, Arrival Drinks, Canapés, Menu and Wine & Evening Buffet. In the attached we outline the different options that are available in each area.

Before perusing our Wedding Menu Options, we will explain our pricing to you.

MENU PRICES START AT:

€67 for a single option throughout

(Soup Taster, Starter, Sorbet, Main Course, Dessert, Tea & Coffee)



€72 for a choice of Main Course

(Soup Taster, Starter, Sorbet, 2 Main Course Options, Dessert, Tea & Coffee)



€77 for a choice of Starter and a choice of Main Course

(Soup Taster, 2 Starter Options, Sorbet, 2 Main Course Options, Dessert, Tea & Coffee)



€79 for a choice of Starter, a choice of Main Course and a choice of Dessert

(Soup Taster, Choice of Starter, Sorbet, Choice of Main Course and a Choice of Dessert, Tea & Coffee)



Canapés & Evening Buffet options are listed in the following pages, as well as a sample of our Arrival Drinks Selection. For Canapé & Evening Buffet choices, we recommend working off a minimum of 60% of guests.

Our menu options are open to all couples and we would be delighted to help you build your desired package. Following a discussion, we are happy to put together an estimate for you, with your preferred options included.

We also have BBQ and Buffet Menus available if you wish to have a pre/post wedding gathering.



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ARRIVAL DRINKS & CANAPÉ RECEPTION

Mulled Wine

€5.50 per person

Lanson Champagne

€88 per bottle

Prosecco Spumante

€40 per bottle

Prosecco Frizzante

€24.50 per bottle

Prosecco Frizzante Rosé

€24.50 per bottle

Homemade Lemonade

€10 per pitcher

Bottled Beer

€5 per person

Craft Beer

€6.50 per bottle

Hot Whiskey

€5 per glass

Apple Cider

€5 per glass

COCKTAILS

Cocktail Station

Choose 2 cocktails from a choice of 4

€10 per person



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WEDDING WINE LIST

CHILE

Las Condes Sauvignon Blanc

Tropical fruit hints vie with floral and citrus flavour.

€23 per bottle

Las Condes Cabernet Sauvignon

The palate is fruity and warming with notes of cassis. This is a smooth, rounded, medium to full bodied wine.

€23 per bottle

FRANCE

Lor du Sud Chardonnay

This 100% Chardonnay is a golden colour with light green glints. The characteristic nose of white flowers together with white fruit aromas leads on to a fruity palate with a butter hint.

€24 per bottle

Lor du Sud Merlot

This 100% Merlot from the south of France typifies the easy drinking style of the Lor du Sud wines. It is cherry red in colour with fruity, elegant nose with red fruit aromas and peppery hints.

€24 per bottle

SOUTH AFRICA

Longbeach Sauvignon Blanc

This is a full bodied South African Sauvignon with powerful flavours of bell pepper, green apple and freshly cut grass.

€26 per bottle

Longbeach Cabernet Sauvignon

This is a full bodied wine, deep red in colour with flavours of cassis from the Cabernet allied to blackberry and spice from the Shiraz. The wine reflects the easy going South African style with rich fruit and soft, mellow tannins.

€26 per bottle

ITALY

Rendino Pinot Grigio

There is a good weight of fruit with a fresh twist of crunchy apple and a steely floral finish on the palate.

€28 per bottle

SPAIN

Candiato Tempranillo

This is a intense wine with aromas of black plums, raisins and dates, the palate shows notes of vanilla, mocha and cream with underlay and a hint of spice.

€28 per bottle



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CANAPÉ SELECTION €9 PER PERSON – CHOOSE 4

SAVOURY

- Seared Scallops with Cauliflower Puree
- Truffled Mushroom & Brie on Puff Pastry Shell
- Rare Beef on Ciabatta Toast with Horseradish Aioli
- Smoked Salmon on Treacle Bread with Caper & Lemon
- Kate McCormack's Pate on Toast with Fruit Compote
- Cantonese Vegetable Spring Rolls with Plum Dipping Sauce
- Black Pudding & Chocolate Truffle with Fig Vinegar
- Tomato, Buffalo Mozzarella & Pesto
- Roasted Golden Beet Salad with Goat Cheese & Toasted Hazelnuts
- Grilled Duck Breast with Caramelised Pineapple on Brioche

SWEET

- Macaroons
- Mini Scones with Cream & Jam
- Homemade Chocolate Truffles
- Profiteroles with Crème Chantilly



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SOUPS

Tomato, Celery & Vodka

Potato & Leek

Parsnip & Honey

Wild Mushroom & Truffle

Carrot & Ginger

Spiced Butternut Squash & Roast Parsnip

Roast Onion, Thyme & Apple

Smoked Haddock & Potato

STARTERS

Caesar Salad with Cos Lettuce, Sourdough Croutons,
Smoked Bacon Bites, Parmesan Shavings
& Anchovy Dressing

Warm Tartlet of Smoked Cheese, Caramelised Onion,
Sundried Tomato & Dressed Leaves, Rocket Pesto
Crispy Goats Cheese Croquettes, Garden Leaves,
Plum & Honey Purée

Black Pudding & Smoked Duck Salad with
Toasted Pistachios, Blue Cheese & Balsamic Dressing

Chicken Liver Pate, Dressed Leaves,
Apple & Vanilla Purée, Toasted Sourdough

Parisienne of Melon, Hazelnut Praline,
Orange Sorbet, Berry Coulis

Connemara Seafood – Dressed Crabmeat,
Prawn Marie Rose, Open Smoked Salmon

Connemara Smoked Salmon Salad with Capers,
Lemon & Horseradish Aioli



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SORBETS

Cassis & Champagne
Granny Smith & Mickey Finn
Raspberry & Aged Balsamic
Passion Fruit & Mango
Lemon & Velvet Cloud
Jameson & Lime

MAIN COURSES

Pan-Roasted Cod, Creamed Bacon & Cabbage, Parsnip Crisp
Crisp Fillet of Sea Bass, Coriander Mash,
Parma Ham Crisp, Tomato Salsa
Herb-Crust Hake, Sundried Tomato Mash, Tomato Crisp,
Chervil & Shallot Cream
Pan-Fried Organic Salmon, Garden Pea & Mint Purée,
Apple & Pea Salad, Chive Beurre Blanc
Supreme of Irish Chicken, Glazed Baby Vegetables,
Gratin Potato, Thyme Jus
Wild Mushroom Stuffed Chicken Fillet, Wrapped in
Serrano Ham, Colcannon Mash, Mushroom Cream Sauce
Roasted Breast of Duck, Apricot Glaze,
Parasnip Purée, Cherry Jus
Roast Fillet of Turbot, Basil & Goats Cheese Mash,
Leek Veloute, Crispy Leeks
Roast Rack of Lamb, Mustard & Pistachio Crust,
Scallion Champ, Rosemary Jus
8oz Fillet of Irish Beef, Celeriac Mash, Red Onion Marmalade,
Peppercorn Sauce

All the above are served with
Parsley Buttered Baby Potatoes & Seasonal Vegetables



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DESSERTS

Chocolate Tart, Pistachio Cream, Vanilla Ice Cream, Chocolate Cigar

Seasonal Crumble, Crème Anglaise, Frangipane Ice Cream

Vanilla Crème Brulee, Nutmeg Ice Cream, Berry Gel

Peanut Butter Parfait, Salted Caramel Sauce, Banana Ice Cream

Baked Vanilla Cheesecake, Strawberry Coulis, Strawberry Sorbet

Lemon Meringue Pie, Raspberry Sorbet, Honey Yoghurt

Fresh Brewed Tea & Coffee

Homemade Petit Fours

€2 per person



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MIDNIGHT FOOD SELECTION FOR WEDDINGS

Selection of Luxurious Chef Sandwiches €3.50

Cheese Plate €5 per person

Kelly's Award Winning Cocktail Sausages €3.50

Vegetable Spring Rolls, Sweet Chilli Dipping Sauce €3.15

Sesame Chicken Tenders €4

Pizza – Choice of Toppings €4

Mini Burgers, Tomato & Cheese Bap €5

Crisp Pork Sausage Rolls, Tomato & Onion Relish €3.25

Fish & House Cut Chips €6

Teriyaki Glazed Chicken Wings €4.55

Freshly Brewed Tea & Coffee €2.50 per person

TAYTO STATION

White Sliced Fresh Bread, Tayto, Sausages, Tea & Coffee
€7 per person

MENU ONE

Selection of Sandwiches, Sausages, Tea & Coffee
€8 per person

MENU TWO

Selection of Sandwiches, Sausages, Spring Rolls, Tea & Coffee
€10 per person

MENU THREE

Selection of Sandwiches, Sausages, Spring Rolls,
Sesame Chicken Tenders, Tea & Coffee
€15 per person

MENU FOUR

Selection of Sandwiches, Pizza Slices, Mini Burgers,
Fish & Chips, Tea & Coffee
€20 per person



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WINTER WEDDING PACKAGE €85 PER PERSON

Mulled Wine or Prosecco on Arrival

Choice of 3 Canapés
(for 50% of guests)

4 Course Dinner Menu with a Choice of Mains

½ Bottle of Wine
(House Wine)

Evening Reception of Tea, Coffee, Selection of
Sandwiches & Cocktail Sausages
(for 50% of guests)

Available January, February, March & November



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SAMPLE ESTIMATE BASED ON 140 GUESTS

ARRIVALS RECEPTION

Prosecco Frizzante

€24.50 per bottle x 140 glasses €686.00

Canapés

Minimum requirement to serve 60% of your guests

€9 per person x 84 guests €756.00

WEDDING MEAL

Five Course Wedding Menu

Soup Taster, Starter, Sorbet, 2 Main Course Options, Dessert, Tea & Coffee

€72.00 per person x 140 guests €10,080.00

Wedding Wine

Las Condes Chilean House Wine

Recommended to serve ½ a bottle per person

€23.00 per bottle x 70 bottles €1610.00

MIDNIGHT FOOD SELECTION

Minimum requirement to serve 60% of your guests

Sandwiches, Sausages, Tea & Coffee

€8 per person x 84 guests €672.00

Total €13,804.00

Price per person €98.60



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WEDDING ROOM RATES

JANUARY - FEBRUARY 2019

€180 per room per night including breakfast

MARCH - APRIL 2019

€200 per room per night including breakfast

MAY - SEPTEMBER 2019

€220 per room per night including breakfast

OCTOBER 2019

€200 per room per night including breakfast

NOVEMBER - DECEMBER 2019

€180 per room per night including breakfast

(Rate of €200 applies from 27th December to 1st January)



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RESERVING YOUR RECEPTION

After you have viewed our wonderful facilities and decide to hold your wedding reception at The Lodge, we will be delighted to provisionally hold the space for 14 days, after which we will require a deposit of €2,000 and a signed copy of your wedding contract which outlines our Terms & Conditions.

ACCOMMODATION

- On the wedding night, the Bride & Groom will be accommodated in one of our luxury suites with our compliments.
- We require a minimum booking of 25 bedrooms if you choose to have your wedding on a Friday or Saturday.
- Children under 12 are complimentary, children aged over 12 accommodation rate is €60 per child.
- If you wish to add a 3rd person to a Suite, there is an additional charge of €60.
- Wedding rooms held for the bridal party as part of the package must be pre booked and confirmed by the Bride & Groom one week in advance. Failure to reserve these rooms will be the responsibility of the Bride & Groom. It is also the duty of the Bride & Groom to advise all guests that on-line booking will not be available unless otherwise advised by the Hotel. A booking deposit of €50 will be required from each individual guest to guarantee each room; this deposit is paid at time of booking and is non-refundable in the event of a cancellation.
- We can only guarantee the rooms that are allocated on your contract, please be advised the remaining rooms in the Hotel will be available to the public for general sale.
- All family rooms and triple rooms will come from your allocated contracted suites.
- All room reservations are coordinated with Sharon, you can contact her on 094 9545400 or email reservations@thelodgeac.com



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TERMS & CONDITIONS

- A non-refundable deposit of €2,000 is payable along with a signed copy of your wedding contract to secure your booking. A further payment of €5,000 is required by the hotel 6 months prior to the date of function. The balance is paid 1 month prior to the wedding date.
- Approximate numbers should be given 1 month in advance and final numbers 2 weeks in advance. The final number is the minimum number you will be charged for on the day.
- All package agreements are based on estimated final billing numbers on booking. Should there be a decrease in guest numbers, pricing structure will revert to full booking price.
- Wedding tasting additional guests will be charged a supplement of €50 per person. A maximum of 4 additional guests may join you for your tasting. Dates of tastings must be agreed in accordance with our chefs availability. Tastings will take place at 5pm.
- The management can only confirm to provide food for 10% over the final numbers, anything additional to this number may not be catered for at the same time of serving.
- The Bar closes at 12.30am to non residents, if you wish to avail of a Bar Exemption, the hotel can apply for one, and the cost is €510.
- Drones are not permitted on the estate.

CANCELLATION POLICY

TIME FRAME

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Cancellations received within 36-20 weeks of wedding date
25% of your services booked. Food & Beverage.
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Cancellations received within 19-12 weeks of wedding date
50% of your services booked. Food & Beverage.
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Cancellations received within 11-4 weeks of wedding date
75% of the services booked. Food & Beverage.
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Cancellations received within 4 weeks of wedding date
100% of your services booked. Food & Beverage.
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All cancellations must be made in writing to The Lodge at Ashford Castle.

Cancellation fees are calculated on your pro forma invoice which was issued to you upon booking your wedding.

Services booked include pre booked food, beverage and contracted rooms.

Any deposits paid to The Lodge are non refundable.



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WEDDING SUPPLIER LIST

CHURCHES

Ballinrobe Church	Fr. Gormally	094 954 1784
Cong Church	Fr. Gilligan	094 954 6030 086 231 2193 congcrossneale@eircom.net
Ballintubber Abbey		094 903 0934
Headford Church	Ray Flaherty	093 354 48
Church of Ireland Cong	Vicar Grimason	085 282 1073 094 954 6154

CIVIL CEREMONIES

Civil Registration Office	Galway	091 546 145
Civil Registration Office	Castlebar	094 902 3249
All Saints Church	Clonbur (Mary)	087 963 8546
Civil Weddings	Solemniser Kevin Hade	087 356 7816 civilweddings.net info@civilweddings.net

ENTERTAINMENT

Weightless Astronauts	John Colohan	087 226 6237
Cosmonauts	John Colohan	087 226 6237
The Wondertones	Louis	087 906 7355
The Bentley Boys		086 774 4838 bentleyboysband.ie
Kif James		086 106 1381
Pyramid		086 342 5831
Lols	Liam Claffey	087 249 9800
Spring Break	Andrew	086 088 7616
Beat Club	Brendan Gallon	086 192 2187
Black Magic Band	Pearse Doherty	087 132 0463
Sean Quinn Entertainment	Sean	086 254 7765

MAGIC MIRRORS

Instaglam	Gary or Alan	087 248 8365 instaglamphotoboosth@gmail.com
Magic Mirror	Paddy Healy	087 638 5773 info@mirrorme.ie



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ARRIVALS RECEPTION

Carmel & Brenda		086 813 7104
		087 692 3486
Sinead Conway		086 383 6329
		info@sineadconway.com
Keith McDonald		086 253 9404
Nicola Maguire		086 813 2828
The Manila Strings		087 240 9405
Paul Norton		087 240 7340
Café Orchestra	Patrick Collins	087 232 0320
Classical Guitar	David Joseph Nann	094 902 6815
Micheal O'Dubhghaill		086 312 3064

HARPIST

Annette Griffin		086 252 5108
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STRING QUARTET

Corrib String Quartet	Evette	086 855 7929
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DJ

Benen Tierney		086 814 5905
Alan Geraghty		087 271 4649
Alan Farrell		087 642 8579
Tommy Elliot		087 196 0938
		djtomyelliott@gmail.com
Paddy Healy		087 638 5773
		info@igodisco.ie

PIANIST

Brendan O'Byrne		087 287 4379
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FLORISTS

Geraldine Haire (Resident Florist)		087 689 0848
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CHAIR COVERS & WEDDING SERVICES

Dress Your Wedding Ltd		086 040 9854
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PHOTOGRAPHERS

Elizabeth Toher	In house Photographer	087 906 7045
Darek Novak		085 152 7036 photosligo.com
Eric Molimard Photography	Eric Molimard	087 322 33 29 eric@ericmolimard.ie
Elaine Barker		elainebarkerphotography.com
John McMahan		087 249 6571
Lane Studios	Gerry	091 567 38
Dillon Photography	Michael	086 820 6171
Martina Regan		087 202 1992
Karl Keeney		087 253 5922
Larry McMahan		086 822 4798
Epic Love Photography	Rob Dight	(+44) 07743 425668 epiclovephotography.com
Molten Sky Media	Tommy Hannon	085 289 4775 weddingsbymoltensky.com

VIDEOGRAPHER

Avalon	John Murphy	087 688 6720
Andrew Davy		086 319 8227
Jason Nolan Wedding Films		087 126 4508 094 902 2097

STATIONERY

Paper Cut Your Wedding & Event Stationery		087 979 3931
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CAR HIRE

Marty Holian		087 238 6820
Stephen Slattery		087 679 3208
Pat McMahan		087 122 3330
Galway Car Hire	Paul	086 819 4066
Costelloe Care Hire, Vintage Volkswagen	James	093 414 44
WeddingCarsIreland.ie	Pat	087 990 2294

HORSE & CART

Corrib Carriages	Sean Luskin	086 804 3381
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WEDDING CAKE

Devour Bakery, Ballinrobe	Ballinrobe	094 952 1626
Goya's Cake Shop	Galway	091 567 010
Ivory Wedding Cakes	Mayo	086 372 1985

HAIR

Jenny Biggins	Cong	087 160 8578
Siobhan Costello	Ballinrobe	094 954 2599
Hair Kutz	Cong	094 954 5625

MILLINERY

Catriona King Hat Designs	Galway	087 672 8145
Edel Ramberg	Galway	086 837 6084
Isobel Marinot-Wood www.marinotmillinery.com	Dublin	087 269 0806

PIPER

Henry McGlade		087 131 3511 mcglade@iol.ie
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HONEYMOON

McDermot Travel	Westport	098 296 21
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EDDIE MURPHY MEN'S WEAR

Eddie Murphy	Ballyhaunis	094 963 0651
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FAVOURS

Lilly O'Brien's	Kildare	00353 45 486800
Mystones.ie	Martin Barrett	086 248 3735