



# THE LODGE

AT ASHFORD CASTLE



## WEDDING MENUS

At The Lodge at Ashford Castle we like to be as flexible as possible, we love to help our Brides & Grooms 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 choice of Main Course options throughout  
*(Starter, Sorbet, 2 Main Course Options, Dessert, Tea & Coffee)*



€72 for a choice of Starter and a choice of Main Course  
*(2 Starter Options, Sorbet, 2 Main Course Options, Dessert, Tea & Coffee)*



€77 for a choice of Starter, a choice of Main Course and a choice of Dessert  
*(2 Starter Options, Sorbet, 2 Main Course Options and  
2 Dessert Options, 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, there is a requirement to serve 100% 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**

€26 per bottle

**Prosecco Frizzante Rosé**

€26 per bottle

**Homemade Lemonade**

€10 per pitcher

**Bottled Beer**

€5.20 per person

**Craft Beer**

€6.50 per bottle

**Hot Whiskey**

€5.50 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

#### Icalma Sauvignon Blanc

A clean nose loaded with herbal and citrus notes. A fresh and crispy palate with a nice acidity which enhances its intensity. A long pleasant finish.

€25 per bottle

#### Icalma Chardonnay

A clean nose showing notes of pineapple and melon followed by a rich, creamy palate that has a lingering slightly tropical finish.

€25 per bottle

#### Icalma Merlot

Ripe plum and blackberry aromas with hints of spice all framed by cedar vanilla. A juicy palate follows with subtle tannins, a ripe & dry finish with decent length.

€25 per bottle

#### Icalma Cabernet Sauvignon

Intense aromas of blackberries and plums framed with subtle touches of coco and cedar. A grippy palate structure full of ripe cherries and currants. Vanilla to finish.

€25 per bottle

### SPAIN

#### Casa Carmela Macabeo 2013

A pale and shiny white with very clean white fruit notes with a soft citrus finish.

€26 per bottle

#### Casa Carmels Monastrell 2015

A beautiful deep and vibrant red wine with a clean ripe red nose with soft tannins and a pleasant aftertaste.

€26 per bottle

### SOUTH AFRICA

#### Essay Chenin Blanc

Ideal growing conditions, very special vines and attention to detail in the winemaking, creates a mouth-watering Chenin Blanc with intense tropical fruit flavours, offset by a vibrant acidity.

€27 per bottle

#### Essay Pinotage

A modern style that showcases the best Pinot Noir like characteristics of Pinotage. Juicy bright fruits, soft tannins and a perfumed nose make this a very accessible Pinotage. Blackberries and plums framed with subtle touches of coco and cedar.

€27 per bottle



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## WEDDING WINE LIST

CONTINUED

### FRANCE

#### **Croix des Vents Colombar Sauvignon Blanc**

Bright light colour. Nose is very fruity and intense with strong grapefruit aromas, typical from that wonderful variety. Mouth is crispy and pleasant. Excellent with seafood, goat cheeses or simply to enjoy as an aperitif.

€28 per bottle

#### **Croix des Vents Chardonnay**

Bright, pale and very clean. Nose is fruity, with some smoky taste.  
Mouth is rich and full bodied with a long elegant finish.

€28 per bottle

#### **Croix des Vents Merlot**

Colour is ruby red with purple reflects. Nose shows a lot of fruit, red berries.

€28 per bottle

#### **Croix des Vents Cabernet Sauvignon 2018**

Deep red. Nose shows a lot of fruit, blackberries with spicy notes.  
The structure is intense but soft, the wine is full-bodied.

€28 per bottle

### ITALY

#### **Belfiore Pinot Grigio 2018**

This Pinot Grigio displays subtle aromas of freshly cut lime and pear.  
The palate is crisp and refreshing and reveals flavours of nashi pear and lemon grass which combine with grapefruit acidity to provide good length and intensity.

€29 per bottle

#### **Primosoli Sangiovese 2018**

A new world style of wine characterized by ripe fruit, firm tannins  
and massive popularity.

€29 per bottle



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## CANAPÉ SELECTION €8 PER PERSON – CHOOSE 4

### SAVOURY

- Seared Scallops with Cauliflower Purée
- 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
- 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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## STARTERS

Potato & Leek Soup

Spiced Butternut Squash & Roast Parsnip Soup

Roast Onion, Apple & Thyme Soup

Smoked Haddock & Potato Soup

Wild Mushroom & Truffle Soup

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

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

An additional soup course can be added for a supplement of  
€5 per person



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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, Parsnip 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

### Baked Alaska

Lemon scented sponge, Sorbet, Meringue, Lemon Curd

### Chocolate Tart

Vanilla Bean Ice-cream, Achill Island Sea Salt Crisp

### Profiteroles & Ice-cream

Filled with Peanut Butter Crème Brûlée, Milk Chocolate Crémeux

### Glazed Lemon Tart

Seasonal Fruit Sorbet

### Crumble

Bramble Apple, Almond Crumble, Custard

### Fresh Brewed Tea & Coffee

Homemade Petit Fours

€2 per person

We would be delighted to host your wedding tasting  
with our compliments for the bride and groom.

This would take place at 5pm in Wilde's Restaurant and would usually take place  
approximately three months before the wedding day.





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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  
€6 per person

## MENU ONE

Selection of Sandwiches, Sausages, Tea & Coffee  
€7 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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## BBQ MENU 2019

### MENU ONE

Homemade Beef Burger with Tomato relish, Cheddar and Leaves

Honey Mustard Chicken Drumsticks

Andarl Farm Pork and Leek Sausages

Celeriac, Cabbage & Apple Slaw, Tomato, Basil & Shallots, Polly Tunnel Leaves

Skinny Chips

Warm Apple Crumble & Crème Anglaise

€25 per person

### MENU TWO

Homemade Beef Burger with Tomato relish, Cheddar and Leaves

Cajun Butterfly Chicken Breast

Andarl Farm Pork and Leek Sausages

Lemon & Thyme Seabass Fillet

Celeriac, Cabbage & Apple Slaw, Tomato, Basil & Shallots,  
Polly Tunnel Leaves, Giant Couscous Peppers & Coriander

Skinny Chips & Baked Potato

Warm Apple Crumble & Crème Anglaise OR Ice Cream Cone

€35 per person

### MENU THREE

Homemade Beef Burger with Tomato relish, Cheddar and Leaves

Cajun Butterfly Chicken Breast

Andarl Farm Pork and Leek Sausages

Salmon and Tiger Prawns Brochette

BBQ Pork Cutlet

Celeriac, Cabbage & Apple Slaw, Tomato, Basil & Shallots, Polly Tunnel Leaves,  
Giant Couscous Peppers & Coriander, Violette Potato, Gherkins and Egg Salad

Skinny Chips & Baked Potato

Vanilla Crème Brulée OR Ice Cream Cone

€45 per person



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## WINTER WEDDING PACKAGE €85 PER PERSON

Mulled Wine or Prosecco on Arrival

Choice of 3 Canapés

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

Available January, February, March & November



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## SAMPLE ESTIMATE BASED ON 140 GUESTS

### ARRIVALS RECEPTION

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#### Prosecco Frizzante

€26 per bottle x 140 glasses €728

#### Canapés

Minimum requirement to serve 100% of your guests

€8 per person x 140 guests €1120

### WEDDING MEAL

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#### Four Course Wedding Menu

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

€67 per person x 140 guests €9,380

#### Wedding Wine

Icalma Sauvignon Blanc House Wine

Recommended to serve ½ a bottle per person

€25 per bottle x 70 bottles €1750

### MIDNIGHT FOOD SELECTION

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Minimum requirement to serve 100% of your guests

Sandwiches, Sausages, Tea & Coffee

€7 per person x 104 guests €980

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**Total** **€13,958**

**Price per person** **€99.70**



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## WEDDING ROOM RATES

JANUARY - APRIL 2020

€190 per room per night including breakfast

MAY - SEPTEMBER 2020

€200 per room per night including breakfast

OCTOBER - DECEMBER 2020

€190 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 094 954 5404 or email [reservations@thelodgeac.com](mailto: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 the function. 75% of the total balance is to be 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.
- 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.
- We would be delighted to host your wedding tasting with our complements for the bride and groom. This would take place at 5pm in Wildes Restaurant and would usually take place approximately three months before the wedding day.

## 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

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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

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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

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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

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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

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Siar - Traditional Irish Music		087 425 3222
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

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Annette Griffin		086 252 5108
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## STRING QUARTET

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Corrib String Quartet	Evette	086 855 7929
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## DJ

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

## PIANIST

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Brendan O'Byrne		087 287 4379
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## FLORISTS

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Geraldine Haire (Resident Florist)		087 689 0848
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## WEDDING SERVICES

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Dress Your Wedding Ltd	086 040 9854
Pavilion Marquees	087 240 9409
Wedding Couture	093 327 24

## PHOTOGRAPHERS

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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 McMahon		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 McMahon		086 822 4798
Epic Love Photography	Rob Dight	(+44) 07743 425668 epiclovephotography.com
Molten Sky Media	Tommy Hannon	085 289 4775 weddingsbymoltensky.com

## VIDEOGRAPHER

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

## STATIONERY

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

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Stephen Slattery		087 679 3208
Pat McMahon		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

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Corrib Carriages	Sean Luskin	086 804 3381
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## WEDDING CAKE

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

## HAIR

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

## PIPER

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Henry McGlade		087 131 3511 mcglade@iol.ie
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## HONEYMOON

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

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Eddie Murphy	Ballyhaunis	094 963 0651
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## FAVOURS

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

## WEDDING PLANNER

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Cathy Melia		086 389 7381
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