



ARD RÍ HOUSE

H O T E L

We would like to take this opportunity to congratulate you on your engagement and we thank you for allowing us the opportunity to meet with you and to discuss your requirements in respect of your Wedding arrangements.

Here at the Ard Ri House Hotel, We understand that planning a wedding can be a considerable amount of work, therefore our wedding team will be delighted to offer guidance and advice on all aspects of your wedding reception

Our Wedding Packages are designed for maximum flexibility as you plan your “Day of Days” and will be tailor-made to your wishes

We are on hand, always, to meet with you at your request and answer all your questions.

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*Experience a "Royal Welcome" at the Ard Ri House Hotel, with our **Crown offering***

Based on Minimum 120 Adults Guests

Complimentary;

Rooms for both the Bride and Groom's Parents.

Bridal Suite.

Damask White or Ivory Chair Covers with Organza

Sashes.

Bar Exemption.

White Linen Tablecloths with Linen Napkins.

Fairy Light Backdrop.

Return Visit on 1st Anniversary.

Personalized Menus.

Discounted Rates for 25 Bedrooms on Night of
Wedding.

Wedding menu tasting.

Fresh Flower Table Arrangements on Mirror Centre
Pieces and Candelabra's.

Reception on Arrival in Hotel Foyer

Freshly Brewed Tea or Coffee with Cookies, Champagne for Bride and Groom, Summer Punch or Mulled Wine (Seasonal)

Menu

Creamy Chicken and Mushroom Vol au Vent.

Or

Homemade Cream of Leek and Potato Soup.

Traditional Roast Stuffed Turkey and Honey Baked Ham with Cranberry Sauce.

Baked Fillet of Fresh Salmon, With Roast Cherry Vine Tomato & Garlic Cream Sauce.

Vegetarian Option Available.

Selection of Fresh Seasonal Vegetables, Roast and Creamed Potatoes.

Cream filled Profiteroles with Warm Chocolate Sauce.

Or

Ard Ri House Trio of Deserts.

Freshly Brewed Tea or Coffee.

Please Note; Starter, Soup and Dessert can be interchanged between Menus.

Evening Reception;

Freshly Made Mixed Sandwiches and Cocktail Sausages.

Freshly Brewed Tea or Coffee.

€ 33.00. Per person.

*Experience A "Royal Welcome" At the Ard Ri House Hotel with our **Jewel Offering**
Package Based on 120 Adult Guests*

Complimentary;

*Rooms for both the Bride and Groom's Parents.
Damask White or Ivory Chair Cover with Organza Sashes.
Bar Exemption.
White Linen Tablecloths with Linen Napkins.
Wedding menu Tasting.
Fairy Light Backdrop.
10 Select Hotel Vouchers for Your Mini Honeymoon T&C
's Apply.*

*Bridal Suite.
Return Visit on 1st Anniversary.
Post (Next Day) Finger Food for 50 Guests.
Personalized Menus.
Discounted Rates for 25 Bedrooms on Night of Wedding.
Fresh Flower Table Arrangements on Mirror Centre Pieces
and Candelabra's.*

Reception on Arrival in Hotel Foyer;

Prosecco/Cocktails or Spiced Mulled Wine, or Summer Punch, Canapés Choice of 4 and Finger Sandwiches.

Freshly Brewed Tea or Coffee with Cookies.

Menu.

Warm Chicken Caesar Salad, Parmesan Shavings and Croutons.

Ard Ri House Vegetable Soup.

Please Select 2 Options

Prime Striploin of Beef, Yorkshire Pudding Served with a rich Red Wine Jus.

Baked Fillet of Fresh Salmon, With Roast Cherry Vine Tomato & Garlic Cream Sauce.

Traditional Roast Stuffed Turkey and Honey Baked Ham with Cranberry Sauce.

Baked Chicken Supreme stuffed with Black Clonakilty Pudding and served on a bed of caramelized Red Onion,

Roast Garlic & a Wild Mushroom Sauce.

Vegetarian Option Available.

Selection of Fresh Seasonal Vegetables with Garlic Potato Gratin and Creamed Potatoes

Chocolate and Orange Torte with Salted Caramel.

Freshly Brewed Tea or Coffee.

2 x Glasses of House Wine with your Meal.

Please Note; Starter, Soup and Dessert can be interchanged between Menus.

Evening Reception;

Freshly Made Sandwiches, Cocktail Sausages, Chicken Goujons.

Freshly Brewed Tea and Coffee.

€45.00. Per person.

*Experience A "Royal Welcome" at the Ard Ri House Hotel with our **Treasure offering**
Package based on Minimum 120 Adult Guests*

Complimentary;

*Accommodation of both the Bride and Groom's Parents.
Damask White or Ivory Chair Covers with Organza
Sashes.
Bar Exemption.
White Linen Tablecloths and Linen Napkins.
Fairy Light Backdrop
Fresh Flower Table Arrangements on Mirror Centre Pieces.*

*10 Select Hotel Vouchers for Your Mini Honeymoon T&C
's Apply Discounted
Bridal Suite.
Wedding menu Tasting
Personalized Menus.
Return Visit on 1st Anniversary
Rates for 25 Bedrooms on Night of Wedding
Post (Next Day) Finger Food for 50 Guests*

Reception on Arrival in Hotel Foyer of;

Prosecco/Cocktails or Spiced Mulled Wine, With Canapés of 6 Choices and Finger Sandwiches.

Freshly Brewed Tea or Coffee with Cookies.

Menu.

Sun kissed Tomato Smoked Chicken Caesar Salad, Finished with parmesan Shavings and Garlic & Herb Croutons

Tomato & Basil Soup

*Please Select 2 Options (1 meat and 1Fish) ***

Roast Leg of Irish Lamb, with Rosemary Stuffing and a Redcurrant Jus.

Classic Beef Wellington served with a Red Wine Gravy.

Baked Fillet of Fresh Salmon, With Roast Cherry Vine Tomato & Garlic Cream Sauce.

Pan Fried Hake with Garlic Mash & a White Wine & Mushroom Sauce.

Baked Cod Fillet with a Herb Crumb, Creamed Spinach & a Tomato Coulis.

Vegetarian Option Available.

Selection of Fresh Seasonal Vegetables with Garlic Potato Gratin and Creamed Potatoes

Ard Ri Raspberry Meringue Sandwich with chopped Pistachios and a Scoop of Lemon Meringue Ice Cream

Freshly Brewed Tea or Coffee.

2 x Glasses of House Wine Plus a Top Up with your Meal.

Freshly Made Sandwiches, Cocktail Sausages and Chicken Goujons.

Freshly Brewed Tea and Coffee.

€60.00. Per person.

The Buffet Menu Package.

Complimentary;

*Bridal Suite.
Rooms for both the Brides' and Groom's Parents
Bar Exemption.
Damask White or Ivory Chair Covers with Organza
Sashes.
Fairy Light Backdrop.*

*White Linen Tablecloths with Linen Napkins.
Candelabra's and Mirror Centre Pieces.
Personalized Menus.
Return Visit on 1st Anniversary.
Discounted Rates for 25 Bedrooms on Night of Wedding.*

Reception on Arrival in Hotel Foyer

Freshly Brewed Tea or Coffee with Cookies, Champagne for Bride & Groom

(Main Course Served from Chaffing Dishes.)

Choice of 2;

Italian Meatballs with a Tomato & Basil Sauce & Pappardelle Pasta.

Sauté of Chicken a la King

Sauté Beef Stroganoff

House Chicken Curry

The above served with Boiled Basmati Rice.

Lamb Tikka Masala.

Pan Fried Breaded Breast of Chicken, Whiskey & Mushroom Sauce.

The above served with either;

Fried Lyonnais Potatoes or Creamy Garlic Potatoes and Baked Potato.

The above Menu Selection includes a Choice of 3 Salads;

Beef Tomato, Basil, Red Onion and Balsamic Salad.

Oriental Noodle Salad.

Pasta and Roast Vegetable Salad.

Potato Salad.

Coleslaw Salad.

Selection of Breads.

Freshly Brewed Tea or Coffee.

Price of € 19,50 per person.

Additions to Buffet Package.

Should you wish;

On Arrival;

Champagne or Spiced Mulled Wine, Canapés and Finger Sandwiches @ € 6.00 per person.

Add to your Menu;

Starter / Soup Course / Dessert. (Served to your Guests at Table)@ € 5.00.

Supply your own Cake;

We would be delighted to serve same for Dessert at no extra charge.

Drinks with your Meal.

Glass of House Wine @ € 4.00 per person.

Evening Reception;

Menus available on separate sheet.....

Additional Menu Options.

Starter.

Trio of Water, Galia & Ogen Melon with Blackcurrant Sorbet.

Golden Vol au Vent of Chicken and Mushrooms bound in a White Wine Sauce.

Chicken Caesar Salad with Parmesan Shavings and Herb Croutons.

Chilled Galway Bay Seafood Platter, on shredded leaves served with a tangy Marie Rose Sauce.

Terrine of Duck Liver on Cranberry & Raisin Crispbreads.

Thai Fish Cake with Cucumber Pickle & Sweet Chilli Drizzle.

Deep Fried Brie with Rocket & a Tomato & Red Pepper Relish.

(For a choice of any two Starters there is a Surcharge of €1.00.)

Soup.

Sweet Potato, Butternut Squash & Red Pepper Soup (Dairy Free with Coconut Milk)

Traditional Vegetable Soup.

Cream of Tomato and Basil Soup.

Cream of Leek, Potato and Kale Soup.

Cream of Mushroom Soup.

Broccoli, Stilton & Almond Soup.

Cream of Carrot and Orange Soup.

(Please Note; all our Soups are made in House and are Coeliac Friendly.)

Chowder.

West Coast Seafood Chowder. Supplement €2.00.

For a choice of Soup / Chowder or Consommé there is a Surcharge of €1.00.

Main Course.

Prime Roast Sirloin of Beef, Yorkshire pudding served with a rich Red Wine Jus.

Traditional Stuffed Succulent Turkey and Honey Baked Ham, Cranberry Sauce.

Roast Leg of Connemara Lamb with Rosemary flavoured Stuffing and a Redcurrant Jus.

Baked Fillet of Fresh Salmon with Roast Cherry Vine Tomato & a Garlic Cream Sauce.

Baked Chicken Supreme stuffed with Black Clonakilty Pudding and served on a bed of caramelized Red Onion
and Roast Garlic with a Wild Mushroom Sauce.

Baked Fillet of Sea Bass with Baby Roast Veg and a Lemon & Saffron Beurre Blanc.

Roast Rack of Pork, coated with an Herb Crust served with an Apple and Cider Gravy.

Classic Beef Wellington served with a Red Wine Gravy.

Honey Glazed Roast Half Duckling, Herb Stuffing, Port & Cherry Sauce.

**** Please note a Price variation applies to the above**

Vegetarian Options.

Warm Goat's Cheese & Roast Vegetable Filo Tartlet. With a Sweet Potato Puree & Pesto.

Thai Red Curry on a bed of Basmati Rice with Poppodum Basket.

Ricotta and Asparagus Tortellini, with Roast Vegetables & a Creamy Tomato & Basil Sauce.

Canapés

Herb & Onion Sausage Rolls,

Smoked Salmon & Brown Bread

Chicken & Mushroom Bouchees

Prawn Twisters

Goats Cheese & Roast Red Pepper Bruschetta

Homemade Scones with Jam & Cream

Mini Wrap Selection of Cookies

Desserts.

Baileys and Praline Cheesecake, Fruit Coulis.

Cream Filled Profiteroles with Warm Chocolate Sauce.

Meringue Nest Filled with Whipped Cream & Fresh Berries

Ard Ri House Trio Dessert Medley (Various Options given on the night of your tasting).

Raspberry Pavlova Roulade, Mixed Berry Compote. (Coeliac Friendly).

Rustic Apple Pie with Bourbon Vanilla Ice Cream & Vanilla Sauce

Children's Menu. @ € 9.50.

Melon

Soup of the Day.

Breast of Chicken Goujons.

Grilled Sausages.

Margaretta Pizza.

½ Roast of the Day.

Served with Vegetables and Potato or Chips.

Jelly and Scoop of Ice Cream

Selection of Ice Creams.

Brownie

Evening Buffet.

Selection of Fresh Homemade Sandwiches.

Freshly Brewed Tea or Coffee. € 4.75.

Selection of Fresh Homemade Sandwiches.

Cocktail Sausages.

Freshly Brewed Tea or Coffee. € 6.25.

Please Select Three Options

Selection of Fresh Homemade Sandwiches.

Cocktail Sausages.

Potato Wedges.

Chicken Goujons.

Mini Spring Rolls

Clonakilty Black & White Pudding Bites

Onion Rings

Freshly Brewed Tea or Coffee. € 9.25.

Civil or Humanist Ceremony on your Wedding Day with our Compliments.

If you have a preference to a Civil Ceremony, we offer;

The Birmingham, O'Malley or Kiltcloghan's Suite Free of Charge.

The Suite will be laid out with Fresh Flowers and Candle Arrangements, in such a way as to provide a calm and dignified area for the Ceremony to be conducted by your local Registrar.

Please go to www.ardrihousehotel.ie to view Civil Ceremony Service, set up.

Terms and Conditions;

Provisional Bookings are held for two weeks only and will be automatically released unless confirmation is received with a Booking Deposit.

To confirm your Booking a Deposit of €1,000. is required.

No Food or Beverages other than Wines or Champagne which has been prearranged with Management may be brought into the Hotel for consumption.

Menus and Drink Service choice to be confirmed six weeks prior to Reception Date.

Special Dietary requests to be advised in advance.

Estimated Numbers attending Reception two weeks in advance.

Final Numbers 48 Hours in advance.

Typed or On Disk Tableplans to be submitted 72 Hours in advance.

Special Accommodation Rates apply to the night of your Reception.

All Accounts must be settled in advance of Departure.

The Hotel is not liable for any loss or damage to property owned by or in the care of Clients or their Guests. Gifts, Cards, Cakes etc., should be taken from the Hotel on Departure.

Amendments or Cancellations.

Should The Hotel for reasons beyond its control, need to change the Event Arrangements, it shall use all reasonable endeavors to offer the Client alternative comparable arrangements and facilities.

The Hotel may cancel the event in the following circumstances.

(A) The Hotel has reason to believe the Booking might prejudice its reputation.

(B) The Hotel receives evidence of an adverse alteration in the Clients Financial Situation.

(C) Should any Guest attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected Standards of Behavior.

Wedding Check List

Congrats you are now engaged and starting to plan your big day

You now need to book the following

- *Church*
- *Venue*
- *Band*
- *Photographer/Videographer*
 - *Ceremony Music*

Planning Before Your Wedding

- *Choose Your Wedding Party*
 - *Send Save the Date*
- *Start Planning your Wedding List*
- *Research Wedding Suppliers and Services*
- *Start Wedding and Bridesmaids Dresses Shopping*

6 Months before Wedding

- *Order Wedding Cake*
- *Check Passport Dates*
 - *Plan Honeymoon*
 - *Choose Men's Suits*
- *Purchase Wedding Rings*
 - *Book Flowers*
 - *Book Wedding Transport*
- *Organize Wedding Ceremony Booklet*
- *Mothers should Choose their outfits*

2 Months before Wedding

- *Send Wedding Invitations Out*
- *Book Hairdresser and Makeup Plus Trial Run*
- *Attend Wedding Tasting to Finalize Wedding Banquet*
 - *Go on Hen /Stag Nights*

1 Week before Wedding

- *Have Wedding Dress Fitting*
- *Check With Guests that have not Replied*
 - *Make Table Plan*
- *Start Packing for Honeymoon and Hotel Stay*
 - *Finalize details with hotel*

1 / 2 Days before Wedding

- *Confirm Final Numbers*
- *Wedding Cake to Be Delivered to Hotel*
 - *Rehearsal of Wedding Ceremony*
- *Have a bridal party member organized to pay any suppliers on the day*
 - *Collect Wedding Flowers*
 - *Leave clothes at Hotel*

Your Wedding Has Now Arrived, Congratulations and Enjoy