



KILKENNY ORMONDE
Hotel

Leisure Club & KO Spa



A wedding venue as unique as you

“We could not have picked a better venue for our wedding. I was organising the wedding from the UK and our wedding planner was on hand every step of the way. On the day itself, the staff could not do enough... we received so many compliments from our guests... you made our day go like an absolute dream and I just wish we could do it all over again.”

Siobhán & Martin



The management team at the Kilkenny Ormonde Hotel understands that this is such a special time in both your lives and we are committed to doing everything we can to make planning your wedding day the exciting and enjoyable experience that it should be.

Over the past couple of decades, we've earned a reputation as one of Kilkenny City's premier wedding venues, catering for intimate gatherings and up to 280 guests. Our location in the heart of this wonderful medieval city lends its own charm.

We have a team dedicated to making your day memorable - a kitchen brigade led by Executive Chef Mark Gaffney that delivers really delicious food, a banqueting team that knows just how to make everything run smoothly and a Wedding Planner that will guide you gently through to your wedding day, so that you get the day you've dreamed of.

We are delighted that you're considering the Kilkenny Ormonde Hotel as a venue for your wedding reception. Allow us now to help you start making plans, come and meet with our planner to explore all the possibilities...



meet the planner

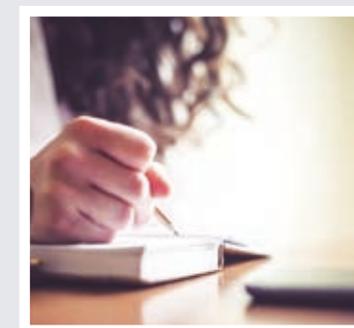
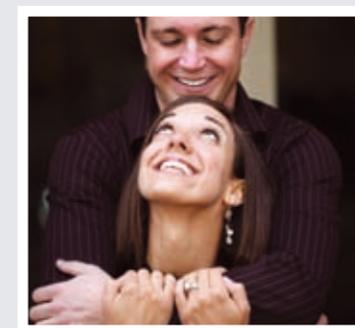


Planning the perfect wedding reception and getting everything just as you'd like it, means that there are lots of choices you'll need to make and lots of details to attend to. That might seem like quite a task - that is if you hadn't the expertise of a wedding planner to call on.

You'll find that our wedding planner has the experience to understand exactly what you have in mind, to know clearly what works best and just how to add those special touches that will make all the difference to you and your guests.

Explore ideas with our wedding planner - celebrations pre and post your wedding perhaps, private dining for your bridal party the day before, a brunch maybe the next day, get together with your bridesmaids to make plans over Afternoon tea or take time out to pamper yourselves in the Spa in the lead in to your wedding day.

Allow our wedding planner to create the perfect celebration for you...



with our
compliments



Dedicated Wedding Planner
Lantern Lit Arrival with Red Carpet
Champagne & Strawberries for the Bridal Party
Exclusive use of O'Reilly's Bar for your Arrival Reception
White Chair Covers, White Table Linen, Silver Cake Stand & Knife
Elegant Candelabras, Tea Lights and Floral Arrangements on alternate tables
Personalised Menu Covers and Seating Plan
State of the art built in Audio System with Roving Microphone for speeches and
Background Music during the meal

FOR YOUR GUESTS

20 Guestrooms on the night of the Wedding at a guaranteed reduced rate and availability
Complimentary Car Parking for all your Wedding Guests in the Ormonde Multi Storey
Car Park located in front of the Hotel
Complimentary Kids Club for your younger guests
Sweet Cart for you to stock with your favourite sweets for Arrival or Evening Buffet

FROM US TO YOU

Bridal Suite on the night of your Wedding
Personalised gift as a memento of your day
Champagne Breakfast in the Bridal Suite on your first morning as Mr & Mrs
Complimentary Guestrooms for both sets of Parents on the night of the Wedding
1st Year Anniversary, Bed, Breakfast & Overnight Stay with Celebration Dinner



what we offer



Our weddings are all inclusive of..

Arrival Drinks Reception

Your choice of Menu Package with a half bottle of House Wine per person,

Late Bar and Evening Buffet

We offer three different wedding packages, each one designed to suit the tastes of different wedding parties they are...

Classic

This popular package offers a Fruit Punch Arrival Reception, 5 course wedding meal where you choose one starter, a soup, a choice of main course and one dessert, Tea & Coffee and a traditional Evening Buffet

Signature

Probably the package for which we are most renowned, the Signature offers an Arrival Reception with Sparkling Wine, 5 course wedding meal where you choose one starter, a soup, a choice of main course and one dessert, Tea & Coffee and an Evening Buffet Hot Dog Stand with Mini Burgers

Elegance

Possibly the ultimate, our Elegance reception includes Cocktails and Canapés on Arrival, 5 course wedding meal where you choose one starter, a soup or sorbet, a choice of main course and a choice of dessert, Tea & Coffee and an Evening Buffet of Goujons of Fish & Chips along with a Hot Dog Stand with Mini Burgers



Civil Ceremonies

Our versatile rooms mean that we can offer the ideal setting for a Civil Ceremony and we are very happy to assist you with planning a ceremony that is special to you

If you would like to book a Winter Wedding or on selected dates Sunday to Thursday we are pleased to offer a special discount of 10% on your menu package





Arrival Reception

Tea & Coffee and Homemade Cake

Choose from Mini Lemon Meringue Pies, Mini Apple Crumbles and Mini Brownies or Mini Mince Pies

Classic welcome of Summer Punch or **Signature** Sparkling Wine or **Elegance** Cocktails and Canapés

In Winter, choose from Baileys Hot Chocolate or Warm Apple Cider or Mulled Wine

Evening Buffet

Classic Traditional buffet of Freshly Cut Sandwiches, Cocktail Sausages & Homemade Chicken Goujons, served with Tea and Coffee and Homemade Cake

Signature includes all of the Classic elements plus Hot Dog Stand with Mini Burgers, Hot Dogs, Coleslaw & Sauces

Elegance includes all of the Classic elements plus Battered Fish Goujons & Chips or Hot Dog Stand with Mini Burgers, Hot Dogs, Coleslaw & Sauces



menus

To allow you to personalise your own wedding menu, we offer a selection for you to choose from...

STARTERS

Fillet of Chicken with Mushrooms with a delicate Tarragon & White Wine Cream Sauce served in a Puff Pastry Case

Fan of seasonal Melon with Fresh Fruit, Mixed Berries & Homemade Fruit Coulis

Warm Chicken, sautéed Leek & Sweetcorn Quiche with Garden Leaf Salad & House Dressing

Baked Flat Cap Mushroom with Garlic & Herb Butter, Mixed Salad & Seasonal Chutney

Warm Bruschetta of Semi-Dried Tomato and Shallot Salsa with Basil Pesto on Grilled House Sourdough with Rocket Salad & Parmesan

Citrus and Dill Cured Salmon served with Crème Fraîche, Beetroot Relish, Caviar & Cucumber Gel (supplement €2)

Oriental Crab Cake with Red Chilli, Ginger and Coriander & Lime Crème Fraîche with Oriental Salad (supplement €2)

Confit Chicken Leg Terrine with Celeriac Slaw, Orange & Dijon Gel (supplement €2)

SOUPS

Cream of Vegetable Soup with Crunchy Rustic Croutons

Cream of Mushroom Soup with Parsley Cream

Leek & Potato Soup with Nutmeg Croutons

Sweet Potato Soup with Rocket & Chive

Roast Tomato & Red Pepper Soup with Parmesan Croute

Butternut Squash Soup with Smoked Bacon & Chive Cream



MAIN COURSE OPTIONS

Roast Irish Turkey Breast with succulent Ballyfoyle Ham & Traditional Stuffing, served with a homemade Cranberry Sauce & Roast Gravy

Pan Fried Fillet of Atlantic Salmon with a choice of Béarnaise Sauce & Roasted Cherry Tomatoes or a Prawn & Scallion Cream

Seared Breast of Irish Chicken served with Fondant Potatoes, with Wild Mushrooms, Semidried Tomatoes & Tarragon Roast Gravy

Baked Tomato & Herb Crusted Cod served with a Prawn & Scallion Cream

Prime Roast Sirloin of Irish Beef house Yorkshire Pudding with Rich Roast Red Wine Jus and Horseradish Cream

Confit of Pork Belly served with Black Pudding Mash, Apple Jelly & Roast Jus

Seared Breast of Irish Chicken with a Smoked Bacon & Scallion Mousse served with a Roast Garlic and Thyme Jus

Slow cooked Pork Tornado with Bacon & Sage Mash, Rich Roast Gravy and Bramley Apple Sauce

Slow Braised Lamb Shank with a Spring Onion Mash & Roast Garlic and Thyme Jus

Roast Rack of Irish Lamb with Fondant Potato and a Rosemary infused jus and Mint Jelly (Supplement €5) Seasonal

Prime Roast Fillet of Irish Beef on a bed of Horseradish Mash and Wild Mushroom with Roast Garlic & Thyme Jus (Supplement €10)

Pan Fried Fillet of Sea Bass with a Tomato, Aubergine, Courgette and Lemon Caponata with Mini Capers and Olives (Supplement €2.50)

Baked Monkfish Tail with Bacon and Sage Mash, Balsamic Roast Tomatoes and Béarnaise Sauce (Supplement €10)

We would be delighted to discuss vegetarian options with you and our Chef will be happy to prepare for any special dietary requirements that you or your guests may have

WINE LIST

Our banqueting list contains many fine wines to complement your menu choice, please ask your Wedding Planner



desserts



DESSERTS

Warm Seasonal Fruit Crumble with Sweet Cream & Sauce Anglaise

Homemade Lemon Meringue Pie Served with Sweet Cream & Raspberry Sauce

Homemade Profiteroles with Sweet Cream & Rich Chocolate Sauce

Meringue Nest served with Seasonal Fruits, Sweet Cream, Raspberry Sauce

Dark Chocolate Marquis, Chocolate & Nut Crumble and Caramel Sauce

Classic Crème Brûlée with Homemade Shortbread Biscuits (supplement £1.50)

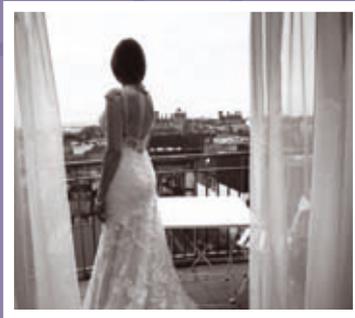
Homemade Cheesecake with Sweet Cream & Fruit Sauce

Warm Rich Chocolate Fudge Cake served with Orange & Lemon Cream

Warm Raspberry and Almond Bakewell Tart with Sauce Anglaise & Sweet Cream

Our Chef invites the couple to enjoy a tasting menu prior to their Wedding Day.





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