

Your Wedding Day at Hotel Westport

***Your Wedding is one of the most important days of your life,
and our Wedding co-ordinator Rhona Chambers and the
dedicated team at Hotel Westport ensures that it remains the
most important day of your life.***

*We will go that extra mile to ensure you and your guests enjoy the warm and
friendly service with Attention to detail in excellent surroundings.*

***You have a private entrance, private gardens, Choice of Bars to Include
Reception Bar and In Room Bar and elegant Banqueting Suite.***

*Our Head Chef Fergal Colleran and His Dedicated Team produce exquisite
food made from the freshest local produce and have been awarded an AA
Rosette for their Culinary Excellence.*

***We make every effort to source locally produced food with emphasis on seasonality and
fresh produce. We use Artisan producers from the local area to provide you with the best
quality available to us.***

***If there is any dish that you require that is not on our Menu, please let us
know and we will endeavour to cater for your requirements.***

Gold Wedding

€47.00 Per Person

Arrival

*Red Carpet Welcome
Champagne for the Bridal Party on Arrival
Welcome Drinks Reception (White Wine Punch or Mulled Wine) with Tea/ Coffee & Biscuits
for all your Wedding Guests*

Table & Room Décor

*Co-ordinated Fresh Flower Table Arrangements
White Table Linen
Chair Covers
Candles on All Tables
Special Dietary Requirements
Selection of Cake Stands
Personalised Menus
Table Plan
Private Welcome Reception Bar on Arrival
Private Bar in the Cara Suite*

Photograph's

Gardens for your Photographs with River

Evening Reception

Tea/ Coffee and Selection of Sandwiches

Accommodation

*Special Accommodation Rates for Wedding Guests
Luxurious Bridal Suite Complete with Champagne for the night of your Wedding*

Gift

*Personalised Engraved Champagne Glasses for Bride & Groom
Engraved Souvenir Cake Knife
Romantic Candlelight 1st Anniversary Dinner
12 Months Leisure Centre Membership
Two Double Rooms for Bride & Grooms Parents for Night of Wedding*

Menu 1

Gold

Clew Bay Shrimp Salad

(Bed of Crisp Leaves, Marie Rose Sauce)

Or

Warm Chicken and Bacon Roll

(Fillet of Chicken Wrapped in Bacon, Sweet and Sour Sauce, Organic Leaves)



Freshly Made Leek and Potato Soup



Roast Prime Sirloin of Irish Beef

(Tender Slices of Prime Sirloin Natural Gravy Jus)

or

Baked Fillet of Atlantic Cod

(Prawn and Saffron Veloute)

or

Woodland Mushroom and Sweet Pea Risotto

(Parmesan Shavings, White Truffle Flavoured Olive Oil)

Selection of Fresh Vegetables

Creamed / Roast Potatoes



Bailey's Irish Cream Mousse

(Served in a Chocolate Tulip, Strawberry Sauce)

Or

Warm Chocolate Brownie

(Fudge Sauce)



Tea/ Coffee

After Dinner Mints

All Beef, Lamb, Pork and Eggs are of 'Irish Origin'

Menu 2

Gold

Chicken & Mushroom Bouchée

(Reek View Dressed Organic Salad Leaves)

or

Smokey Bacon Caesar Salad

*(Smokey Bacon, Cos Lettuce, Croutons, Green Olives, Parmesan Cheese
bound in Anchovy Dressing)*



Freshly Made Seasonal Vegetable Soup



Roast Leg of Keane's of Newport Lamb

(Natural Jus)

or

Poached Darne of Clare Island Salmon

(Chive Beurre Blanc)

or

Woodland Mushroom and Sweet Pea Risotto

(Parmesan Shavings, White Truffle Flavoured Olive Oil)

*Served with Melange of Vegetables
Creamed/ Roast Potatoes*



Choux Pastry Profiteroles

(French Pastry Cream, Chocolate and Cream)

or

Warm Bakewell Tart

(Crème Anglaise)



*Tea/Coffee
After Dinner Mints*

All Beef, Lamb, Pork and Eggs are of 'Irish Origin'