

## *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.***

# **Silver Wedding**

€40.00 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  
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**

*Romantic Candlelight 1<sup>st</sup> Anniversary Dinner  
Personalised Engraved Champagne Glasses for Bride & Groom  
Engraved Souvenir Cake Knife*

# **Menu 1**

## **Silver**

### **Hotel Westport Caesar Salad**

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



*Freshly Made Seasonal Vegetable Soup*



### **Roast Stuffed Turkey and Honey Baked Gammon**

*(Natural Gravy and Cranberry Sauce)*

*or*

### **Poached Darne of Clare Island Salmon**

*(Chive Beurre Blanc)*

*or*

### **Sweet Pea Risotto**

*(Parmesan Shavings, White Truffle Flavoured Olive Oil)*

*Served with Melange of Vegetables  
Creamed / Roast Potatoes*



### **Warm Home-made Brambly Apple Pie**

*(Served with a Vanilla Anglaise)*



*Tea/Coffee  
After Dinner Mints*

## **Menu 2**

### **Silver**

***Kelly's of Newport Black Pudding***  
*(Red Onion Marmalade, Apple Compote)*



***Freshly Made Leek and Potato Soup***



***Marinated Breast of Organic Chicken***  
*(White Wine and Mushroom Sauce)*

*or*

***Baked Fillet of Atlantic Cod***  
*(Saffron Veloute)*

*or*

***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)*



*Tea/ Coffee*  
*After Dinner Mints*

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