



Weddings

AT THE GLEN DALOUGH HOTEL

The day you get married is a unique occasion in your life. At The Glendalough Hotel we understand this and place it at the heart of everything we do to make your special day a memorable occasion.

The Glendalough Hotel provides the perfect scenic backdrop for your special day and our dedicated wedding team are looking forward to meeting you.

Congratulations on your engagement!

Thank you for considering the Glendalough Hotel for your upcoming wedding.

We are delighted to offer you 4 selective packages to choose from or alternatively create your own package.

	Winter October - March <small>(excludes Christmas Period & Public Holidays)</small>	Summer April - September
The Caher	€47	€52
The Gateway	€55	€65
The Poulanass	€63	€68
The Glendalough	€82	€87

Package Prices are based on a minimum of 100 guests. Should your number of guests be less than 100 there will be a supplement per person.

Midweek Offer Discount

We offer you a €10.00 reduction per guest on Monday to Thursday.

This is based on a minimum of 100 guests

Friday Discount

We offer you a €5.00 reduction per guest on Friday

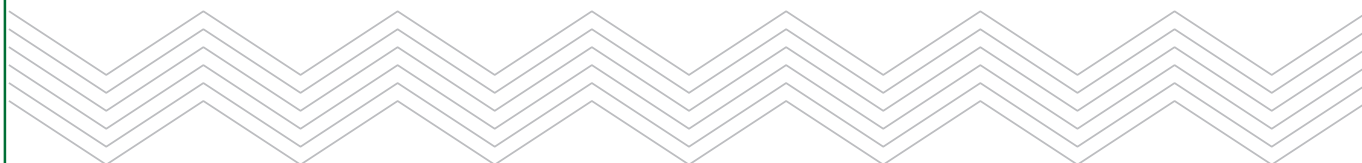
This is based on a minimum of 100 guests

Notable points to your planning:

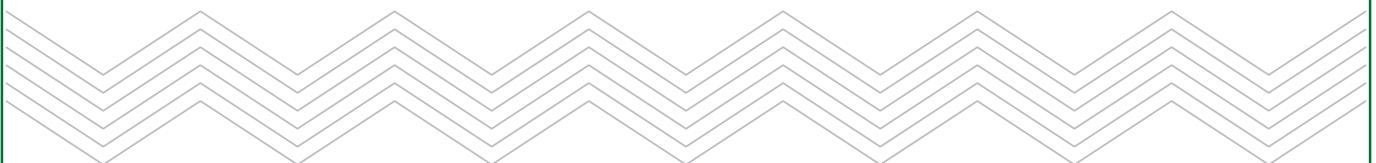
- Minimum Number of 100 guests apply to Fridays and Saturdays in July and August and Bank Holiday weekends.
- It is required that you book 36 rooms for your wedding party.
- For intimate weddings our Private Rooms, Resident's Lounge and Coffee Lounge are suitable for 16 and 34 guests respectively. The Restaurant is also an option for your wedding party. For more information please contact of Wedding Co-Ordinator.
- All selective packages can be changed to suit your requirements for a supplement.
- The Glendalough Hotel do not take responsibility for booking or securing wedding bands.

Create your own package...

We would also be delighted to assist you create your own package if preferred. You can design your own menu from a wide selection of dishes on our Al la Carte Menu.



Our Gifts to you..	The Caher	The Gateway	The Poulanass	The Glendalough
Dedicated wedding team to coordinate your day	✓	✓	✓	✓
Unlimited Wedding Consultation	✓	✓	✓	✓
Complimentary menu tasting for the Bride and Groom	✓	✓	✓	✓
Red Carpet & Champagne welcome for the Bride & Groom	✓	✓	✓	✓
Welcome Reception of Tea/ Coffee and Homemade Mini Scone with Cream and Jam	✓	✓	✓	✓
Use of the hotel silverware cake knife and stand for your wedding cake	✓	✓	✓	✓
One bottle of wine free per every twenty bottles of wine purchased	✓	✓	✓	✓
Personalized Menus & Table Plan	✓	✓	✓	✓
Complimentary use of Luxury White Chair covers	✓	✓	✓	✓
Small Flower arrangements for tables	✓	✓	✓	✓
Overnight luxury Accommodation in our Bridal Suite on the night of Your Wedding	✓	✓	✓	✓
Use of the Hotel's AV and PA Systems	✓	✓	✓	✓
Evening Reception of Tea/Coffee and Finger Sandwiches	✓	✓	✓	✓
Complimentary bar extension until 1:00am	✓	✓	✓	✓
Reserved Car Parking for up to 50 cars	✓	✓	✓	✓
Complimentary Dinner for 2 to celebrate your 1st Wedding Anniversary	✓	✓	✗	✗
Two complimentary bedrooms on the night of the Wedding (subject to numbers)	✓	✓	✗	✗
Complimentary Dinner for 2 to celebrate your 1st Wedding Anniversary plus an overnight stay	✗	✗	✓	✓
Complimentary choice of sashes for chairs	✗	✗	✓	✓
Two complimentary deluxe bedrooms on the night of the Wedding (subject to numbers)	✗	✗	✓	✓



Say “I do” in the only venue at the heart of Glendalough

Ceremonies

We have two traditional rooms in the original hotel building where we are delighted to host commitment ceremonies and civil partnerships. The original Hotel’s former Coffee Lounge or Residents Lounge both have a HSE license and are the perfect backdrop for an intimate ceremony.

The Residents Lounge (Capacity 18) €50.00

The Coffee Lounge (Capacity 45) €75.00

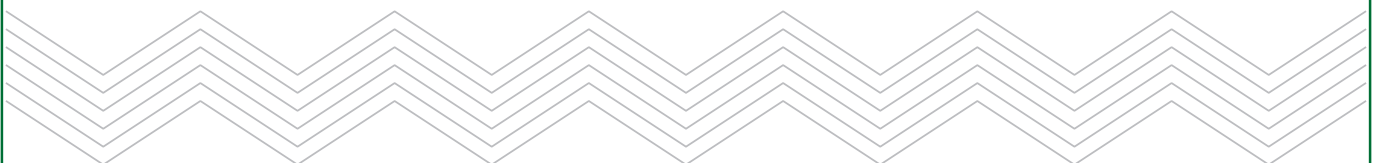
Lower Garden €250.00

For those who want to say, “I do” in the open air, we can host a HSE ceremony in our lower garden with the Mountains of Wicklow surrounding your guests. Now that really is something they will never forget.

Upper Garden €350.00

For those who want something truly unique, our Upper Garden has its own stairway leading to a magnificent green area with the Round Towner and Monastic site as your backdrop. There is nowhere else like it and you won’t need to travel to get stunning photos. We have the most amazing setting for a blessing and those all-important pictures.

These small fees apply to cover the set up and use of these locations for your ceremony.





The Caher Menu

Glendalough Leek and Potato Soup with Parmesan Bread Croutons.



Roast Stuffed Chicken Breast with Chef's Herb Garden Bread Stuffing,
wrapped in Smoked Bacon and served on a Bed of Champ Mash
Potato, Fondant Potato and Parcel Vegetables with a Red Wine Jus

Bouquet of Seasonal Vegetables & Potatoes

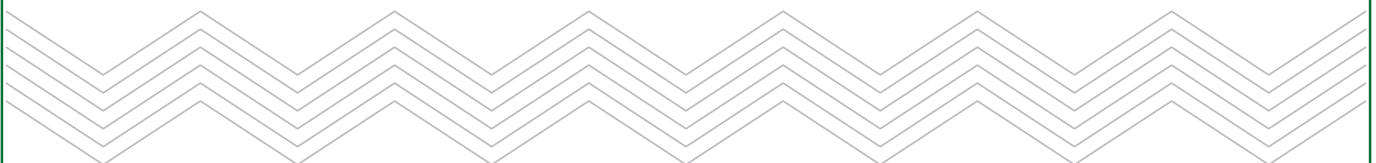


Warm Apple and Cinnamon Strudel with Vanilla Ice Cream.



Followed by Tea and Coffee

*This stone-walled circular enclosure on the level ground between the Lower
and the Upper Lake is 20 metres in diameter and is of unknown date. Close
by, are several crosses, apparently used as stations on the pilgrim's route.*





The Gateway Menu

Oak Smoked Salmon with a Baby Potato Salad with
Chives, Crème Fraîche and White Truffle Oil



Root Vegetable Soup and Chervil with Parmesan Bread Croutons



Slow Roast Stuffed Pork Belly with Clonakilty Black
Pudding and Clonmel Apple Cider Sauce
Bouquet of Seasonal Vegetables & Potatoes



Chocolate Orange and Jamaican Rum Mousse with Toasted Almond Brittle



Followed by Tea and Coffee

The Gateway to the monastic city of Glendalough is one of the most important monuments, now totally unique in Ireland. It was originally two-storey with two fine granite arches. The anta or projecting walls at each end suggest that it had a timber roof. Inside the gateway, in the west wall, is a cross-inscribed stone. This denoted sanctuary was known as the boundary of the area of refuge. The paving of the causeway in the monastic city is still preserved in part but very little remains of the enclosure wall.





The Poulanass Menu

Baked Brie in Filo Parcels



Mushroom Soup with Parmesan Bread Croutons



Sautéed Supreme of Guinea Fowl Stuffed with Baby
Spinach and Glendalough Cheese

Bouquet of Seasonal Vegetables & Potatoes



Baked Lemon Tart, Clotted Wicklow Vanilla Cream



Followed by Tea and Coffee

The Poulanass Waterfall is part of the Wicklow Way trail from Glendalough to Glenmalur. The name Poulanass is taken from the Irish 'Poll an Eas' which means 'hole of the waterfall'. The wonderful Poulanass waterfall is located beside the upper lake and is a starting point for many walks.





The Glendalough Menu

Goats Cheese & Baby Spinach Terrine with Beetroot & Shallot Compote



Classic French Onion Soup



Chef's 6oz Individual Beef Wellington with Wild Mushroom Chasseur Sauce

Bouquet of Seasonal Vegetables & Potatoes

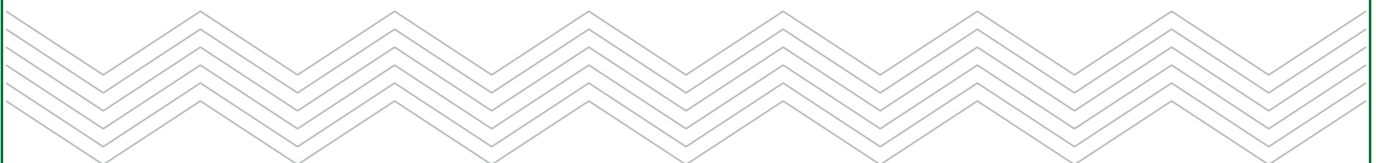


Assiette of Glendalough Desserts



Followed by Tea and Coffee

*Glendalough 'the valley of the two lakes' is a spectacular glacial valley,
with wonderful scenery, history, mature forests and walking trails.
Glendalough is a remarkable place renowned for its Early Medieval
monastic settlement founded in the 6th century by St Kevin.*





A la carte

STARTERS

House Smoked Duck Breast and Forest Wild Mushroom
Risotto, Parmesan Shavings and Truffle Oil €11.50

Irish Beef Fillet Carpaccio with Fresh Toasted Sourdough and Pesto Bread €12.50

Classic Dublin Bay Prawn Cocktail €13.00

Glendalough Gravlax (Dill Cured Salmon) with Citrus Cream Fresh,
Mix Baby Leaves and Crisp House Brown Soda Bread €13.50

Chef's Roast Plum Tomatoes and Mozzarella Basil Bruschetta €8.50

Glendalough Caesar Salad with Honey Mustard Chicken
Strips and Soft Boiled Quails Egg €8.80

Braised Belly of Pork Carrot and Ginger Puree and
Chilli Honey Lime Drizzle €10.00

Warm Wicklow Goats Cheese and Sundried Tomato Tartlet,
Rocket Leaf Salad and a Balsamic Reduction €9.50

Wicklow Venison Terrine with Beetroot, Basil and Creme
Fraiche Mousse and Toasted Brioche Bread €10.50

Clonakilty Black Pudding with Kale Potato Purée Hollandaise
Sauce and Smoked Crispy Bacon €9.50

Pearls of Honey Dew, Cantaloupe and Water Melon with Julian
of Parma Ham and a House Made Raspberry Sorbet €8.00

Chicken and Portobello Mushroom Vol au Vent €8.50

Confit of Marinated Duck Leg, Braised Red Cabbage and an Orange Jus €9.50

Golden Blue Swimmer Crab Cakes with Light Chilli
and Coriander Tartare Sauce €11.00





A la carte

SOUPS

Cream of Root Vegetable Soup €6.50

Roasted Plum Tomato and Red Pepper Soup €6.50

Minted Pea Soup €6.50

Cream of Mushroom Soup with Chef's Garden Thyme €6.50

Carrot and Parsnip Soup with Garlic Croutons €6.50

Tomato and Basil Soup €6.50

Butternut Squash and Coriander Soup €6.50

Potato and Leek Soup €6.50

Glendalough Seafood Chowder €8.50

SORBETS

Lemon and Lime Sorbet €3.00

Passion Fruit Sorbet €3.00

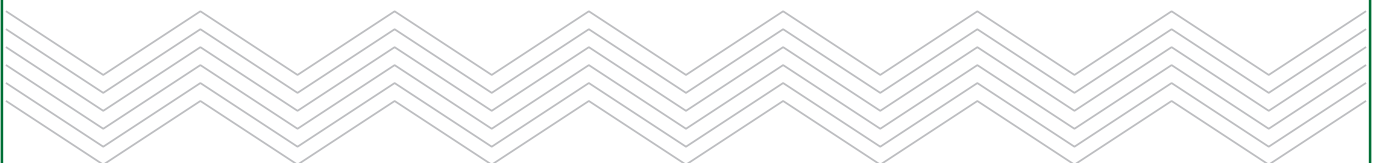
Raspberry Sorbet € 3.00

Coconut Sorbet € 3.00

Blackcurrant Sorbet €3.00

Pink Grapefruit and Champagne Sorbet €3.50

Mojito Sorbet €4.00



A la carte

MAIN COURSE

Chef's 6oz Individual Beef Wellington with Wild Mushroom Chasseur Sauce €38.50

Grilled Seabass Fillet's with Poached Asparagus and
a Dill and Lime Cream Sauce €24.50

Glendalough Roast Stuffed Chicken Breast with Chef's Garden Herbs
Stuffing, Wrapped in Maple Smoked Bacon and Red Wine Jus €19.50

Oven Baked Wicklow Pheasant with House Smoked Bacon,
Roasted Figs and Light Cider Sauce €29.50

Pan Seared Atlantic Cod Fillet with Sauteed Baby Spinach
and Lemon Crusts Provencal Sauce €24.50

Slow Roast Stuffed Pork Belly with Clonakilty Black
Pudding and Clonmel Apple Cider Sauce €23.50

Glenmalure Venison Saddle with Braised Red Cabbage,
Celeriac Purée and Glendalough Poitín Sauce €25.50

Grilled Organic Salmon Fillet with Atlantic Shrimp Beurre Blanc Sauce €23.50

Cornfed Chicken Supreme with Forest Wild Mushroom
and Madeira Sauce and Crispy Prosciutto €24.50

Prime Roast Sirloin of Tipperary Beef, Home Yorkshire Pudding,
Horseradish Cream, Shallot and Red Wine Jus €27.00

Baked Fillet of Hake with Roasted Vine Tomatoes and Basil Salsa €23.00

Roasted Wood Pigeon with Apricot Stuffing and Pomegranate Jus €25.50

Slow Braised Wicklow Lamb Shank with Wild Mushroom and Rosemary Jus €26.50

Oven Baked Barbary Duck Breast with a Vintage Port and Orange Jus €26.00

Medallions of Tipperary Beef wrapped in Bacon with
a Mixed Pepper and Hennessy Sauce €27.50

Oven Baked to Perfection Black Sole with a Herb Butter Sauce €46.30

Roast Leg and Rack of Wicklow Lamb with Herb Stuffing
and a Garlic and Rosemary Jus €30.00

Grilled Seatrout Fillet's with Caper and Toasted Almond Butter €25.00



A la carte

DESSERT MENU

Tiramisu with Vanilla Ice Cream €7.90

Strawberry Pavlova with Fresh Wicklow Cream €7.90

Warm Cottage Apple Pie with Vanilla Bean Ice Cream €7.50

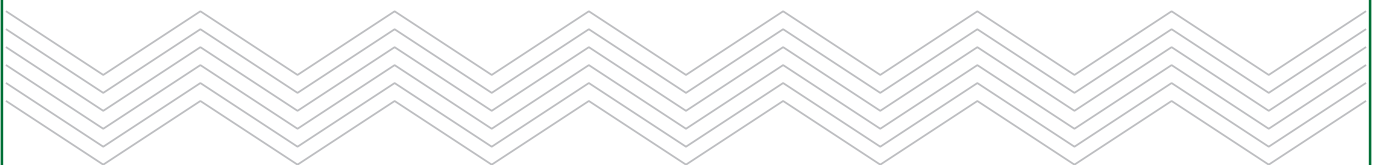
Assiette of Glendalough Dessert's €7.50

Chef's Heart Shaped Mille Feuille, Balsamic Strawberries
and White Chocolate Sauce €7.70

Ditzler Chocolate Ganache, Gold Caramel Shards and Red Currants €7.70

Glendalough New York Based Cheese Cake and Baileys Mousse €7.90

Dark Chocolate and White Chocolate Mousse with
Home Made Raspberry Sorbet €7.90





Canapes

Finger House Made Brown Soda Bread with Smoked Salmon,
Chive Cream Cheese and Red Onion €2.10

Wicklow Blue Brie Cheese with Sundried Tomato and
Black Olive on Toasted Ciabatta Bread €1.90

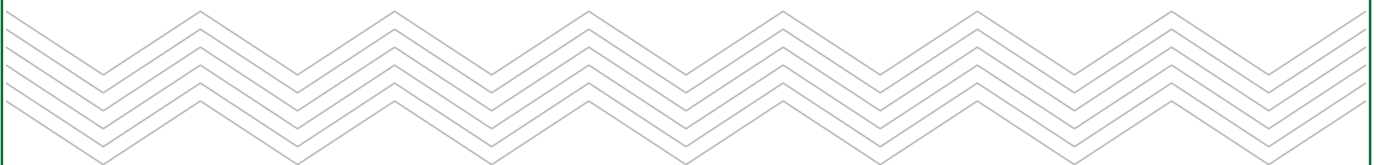
Cajun Chicken and Cream Cheese Pate on Garlic Crisp Bread €1.50

Warm Vegetable Tartlet €1.10

Smoked Salmon Blinis with Black Caviar €2.10

Marinated Grilled Chicken Kebab €1.30

Crispy Tempura Prawns with Soya Ginger Dip €2.50





Finger Food

PACKAGE A

Cocktail Samosa
Chicken Wings
Thai Fish Cakes

3 for €2.00

PACKAGE B

Cocktail Sausages
Chicken Goujons
Mozzerella Fingers

3 for €2.50

PACKAGE C

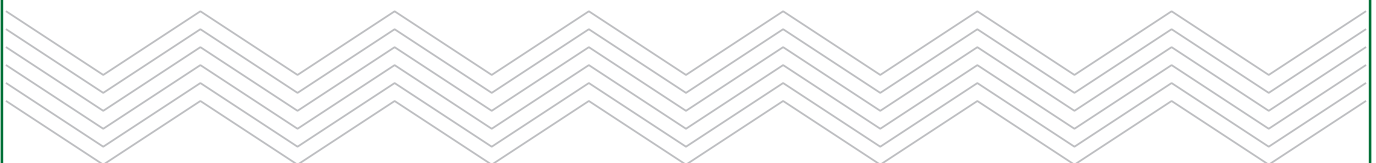
Filo Prawns
Mini Quiche
Chicken Cigars

3 for €3.50

PACKAGE D

Tandoori Skewers
Mini Beef Slider
Prawn Twist

3 for €4.00





BBQ Menu

8oz Irish Beef Burger with Bacon and Cheese €16.90

Hot Dogs with Sauteed Onions €12.90

6oz Steak Sandwich €18.90

Chicken Burger and Cheese €15.90

B.B.Q Pork Ribs Rack €16.90

Price includes 3 of the following:

Parmesan Pasta Salad

Tangy Cucumber Dill Salad

Carrot and Apple Slaw with Raisins

Tangy Red Cabbage Slaw

Creamy Potato Salad with Bacon

Herb Potato Salad

Tomato Salad with Red Onion

Collard Greens with Bacon





THE GLENDALOUGH HOTEL TERMS AND CONDITIONS OF BOOKING

BOOKING:

A provisional 'Date Hold' shall be placed on a proposed date for a period of 10 days. When this date is confirmed, a non-refundable booking deposit of €1,000.00 must be paid to secure this reservation. Only then will the date be guaranteed, it is at the discretion of the Hotel to release the date if no booking deposit is received. This amount will be deducted from the final invoice.

For clarity and to save confusion, we respectfully ask that all meetings and correspondence be with the Bride or Groom only or in their absence with parents or a nominated family member of either the Bride or Groom.

WEDDING ARRANGEMENTS:

All wedding arrangements and details should be discussed no later than four weeks prior to your wedding date. The wedding coordinator will contact you to arrange a date and time for the meeting.

Final menu choices must be made no later than 4 weeks prior to the Wedding. Seasonal menu changes may occur on occasions.

Wedding tasting is complimentary for Bride and Groom only, if you wish to have members of family or friends join you they will be charged at the standard dinner rate.

The approximate number of guests must be given to the hotel three months in advance and the final number of guests must be given to the hotel no later than 7 days prior to the event. The final number of guests will be charged to the Bride and Groom's invoice however we allow a deviation of 5%.

The Table Plan/Place Cards with assigned table numbers must be provided by the bride and groom no later than 72 hours before the wedding. The hotel accepts no responsibility for incorrect spelling provided by the wedding couple.

Any rooms in your 36-room block allocation not paid will be charged to the Bride and Grooms invoice.

If you are planning pre or post Wedding celebrations please discuss these with the Wedding coordinator to ensure that your accommodation requirements are highlighted at an early stage.

WINES :

The Glendalough Hotel has a very extensive wine list. If you choose to bring your own wines or champagne for the drinks reception, dinner or toast, a corkage fee of €15.00 shall be charged per bottle of wine and €20.00 per bottle of Sparkling Wine/Champagne

BILLING :

A pro-forma invoice for your Wedding for the food, beverages and accommodation will be sent out three months prior to the date of your Wedding reception for settlement of 80% of the invoice less the deposit of €1,000.00 paid when the date was confirmed.

Although Wedding guests may be paying for their own rooms, ultimate responsibility rests with the Wedding couple for payment of wedding guests room accounts not paid on departure and they will be added to the Wedding couples invoice.

All remaining balances due on the account must be settled on the day of departure.

POSTPONEMENT POLICY:

If a Wedding is postponed more than 6 months before the date, the booking fee may be used against the new date however if within 6 months before the date the booking fee shall be forfeited. If postponed a second time the booking fee will be forfeited.

The Glendalough Hotel reserves the right to cancel a Wedding at any time and without prejudice of the following cases:

- Where The Glendalough Hotel believes the booking might prejudice its reputation.
- Should any guests attending the event behave in any way which is considered detrimental, offensive or contrary to normal expected standards of behaviour.

OTHER CONDITIONS:

The Glendalough Hotel will not be liable for any failure or delay to provide facilities, services, food or beverages as a result of events outside of its control.

In keeping with statutory requirements of Hygiene & Food Safety, no alcohol or food, excluding Wedding Cake may be brought onto the premises without prior agreement. This includes any vendors you may be working with for party favours.

The Glendalough Hotel cannot accept responsibility for entertainment. All entertainers must provide their own equipment and PA systems.

All prices quoted in Euros and are inclusive of VAT. Prices are quoted at the current price and may be subject to change. Menu prices are valid until 31st of December 2018 and are subject to change for 2019 and beyond.

Bride _____ Date _____

Groom _____ Date _____

On behalf of Glendalough Hotel