



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.



THE
GLEN DALOUGH
HOTEL

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

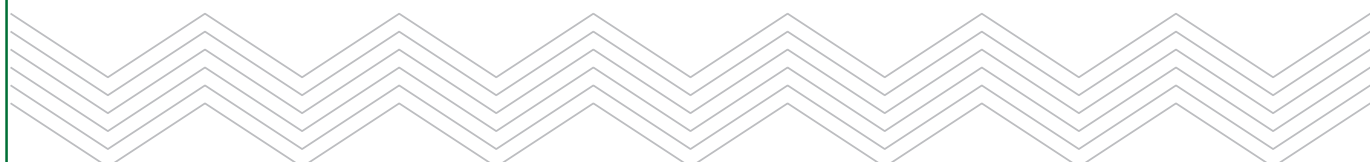
Clonakilty Black Pudding with Kale Potato Purée Hollandaise
Sauce and Smoked Crispy Bacon €9.50

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

S O U P S

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

S O R B E T S

Lemon and Lime Sorbet €3.00

Passion Fruit Sorbet €3.00

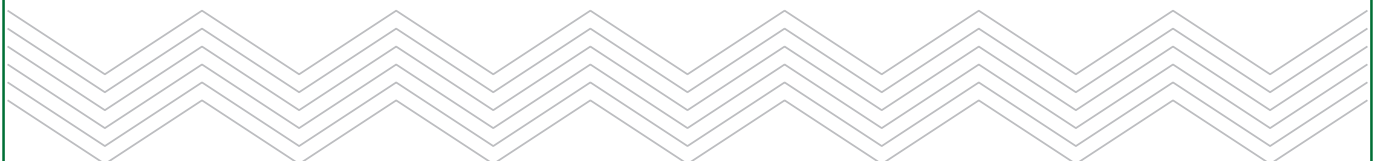
Raspberry Sorbet € 3.00

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

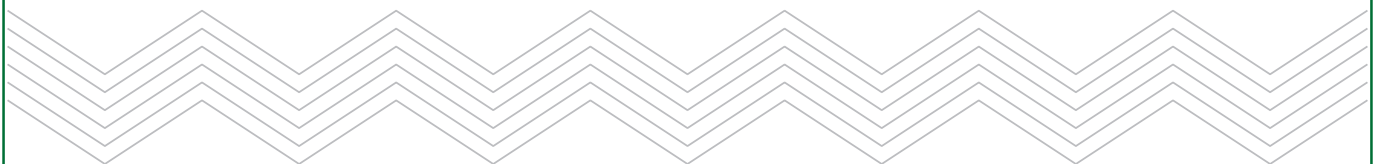
Assiette of Glendalough Dessert's €7.50

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





THE
GLEN DALOUGH
HOTEL

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

6oz Irish Beef Burger with Bacon and Cheese €14.90

Hot Dogs with Sauteed Onions €12.90

6oz Steak Sandwich €18.90

Chicken Burger and Cheese €13.90

10oz Sirloin Steak €26.50

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

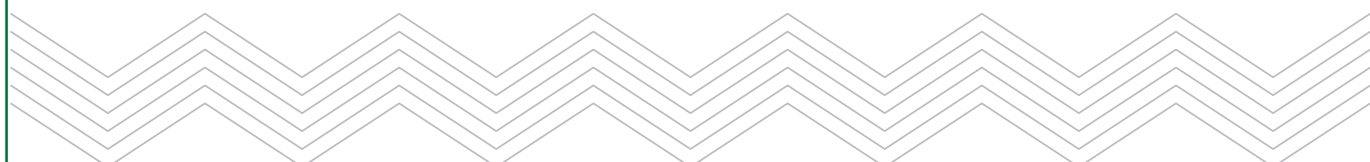
Tangy Red Cabbage Slaw

Creamy Potato Salad with Bacon

Herb Potato Salad

Tomato Salad with Red Onion

Collard Greens with Bacon





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

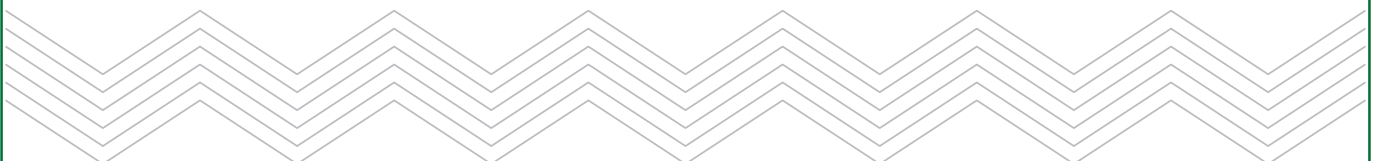
Cajun Chicken and Cream Cheese Pate on Garlic Crisp Bread €1.50

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





THE GLENDALOUGH HOTEL TERMS AND CONDITIONS OF BOOKING

COSTING:

We are very happy to do an individual costing for you which we can tailor to your requirements.

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 €10.00 shall be charged per bottle of wine, and €15.00 per bottle of Sparkling Wine/Champagne.

MENUS:

Final menu choices must be made no later than 4 weeks prior to the Wedding. We will make seasonal menu changes on occasions.

FOOD & ALCOHOL:

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.

CIVIL MARRIAGE:

We are registered with the HSE to host Civil Marriage Ceremonies in our magnificent Glendalough Suite or for the smaller wedding, in our intimate Brockagh Suite or Glendalough River Room. Spiritual and Humanist Ceremonies which can also be legally recognized marriage, but are not carried out by the HSE can take place in the Hotel and out in our Private Garden. Please ask if you would like some information on this and contact details of Solemnisers.

FINAL NUMBERS & TABLE PLAN:

Approximate numbers must be submitted two months in advance. Full final numbers must be given to the hotel no later than 7 days prior to the event. A deviation of 5% is allowable, however any large deficit in numbers will be charged in full.

The Table Plan/Place Cards with assigned table numbers must be provided by the bride and groom no later than 48 hours before the wedding.

ACCOMMODATION:

The Glendalough Hotel offers 20 bedrooms to an event at a preferential rate. Any remaining bedrooms still unnamed in your block allocation will be released four weeks prior to function date. Also any rooms booked by the Bride and Groom will be charged in full if no show occurs.

CORRESPONDANCE:

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

DEPOSIT & CANCELLATION POLICY:

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 fee/deposit of €1000.00 must be paid to secure this reservation. Only then will the date be guaranteed. This amount will be deducted from the final invoice. A pro-forma invoice for 80% deposits on the approximate costing of the food and beverage account excluding accommodation will be sent out 3 months prior to the date of the reception

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

While Wedding guests may be paying for their own rooms, ultimate responsibility rests with the couple for payment of room accounts to ensure that all room accounts are paid on departure and to pay for any differences that could occur.

POSTPONEMENT POLICY:

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

The Glendalough Hotel reserves with right to cancel a Wedding at any time and without prejudice to the generosity 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 behavior.
- 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.

All prices quoted in Euros and are inclusive of VAT. Prices are quoted at the current price and may be subject to change.

The Hotel cannot accept responsibility for entertainment or ancillary services not booked by us. All entertainers must provide their own equipment and PA systems, chair covers etc.

All menu prices are valid until 31st of December 2017 and are subject to change for 2018 and beyond.

Bride _____ Date _____

Groom _____ Date _____

On behalf of Glendalough Hotel

_____ Date _____

WEDDING PACKAGE PRICES

Package	Winter	Summer
The Caher	€47	€52
The Gateway	€55	€65
The Poulanass	€63	€68
The Glendalough	€82	€87

There is a discount of €5 for a Friday Wedding, and €10 for a Weekday Wedding.

Winter packages available from October to March, excluding Christmas Holidays, New Year's Eve, Easter Holidays and Bank Holidays

SOME SMALL GIFTS FROM US TO YOU...

- Our dedicated Wedding Team to help you plan your Perfect Day
- Use of our Beautiful Natural Gardens and Lake for your photos
- Facilities for indoor or outdoor Civil Ceremony to include Red Carpet , lanterns and top table floral arrangement all overlooking the Glendalough Valley
- Complimentary Tea/Coffee and Homemade Mini Scone with Cream and Jam
- Red Carpet and Champagne welcome for the Bride and Groom
- Use of the hotel silverware cake knife and stand for your wedding cake
- Complimentary menu tasting for the Bride and Groom in Our Award Winning River Restaurant The Glendasan
- Personalized Souvenir Menus and Table Plan
- Personalized Kids Menu
- Complimentary use of Luxury Chair covers
- Overnight luxury Accommodation in our Bridal Suite on the night of Your Wedding with a Champagne Breakfast overlooking the Valley
- Complimentary Bar Extension until 2am
- Candlelight Centerpieces for each table
- Flowery Spring arrangement for each table
- 2 Complimentary Rooms for the night of the Wedding (subject to numbers)
- Allocation of up to 20 rooms at a selected rate for your Wedding guests
- Reserved parking for 50 cars
- Complimentary Dinner for 2 to celebrate your 1st Wedding Anniversary
- Use of the Hotel's AV and PA Systems
- Evening Reception of Tea/Coffee and Finger Sandwiches
- A Glass of Wine for all of Your Guests



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

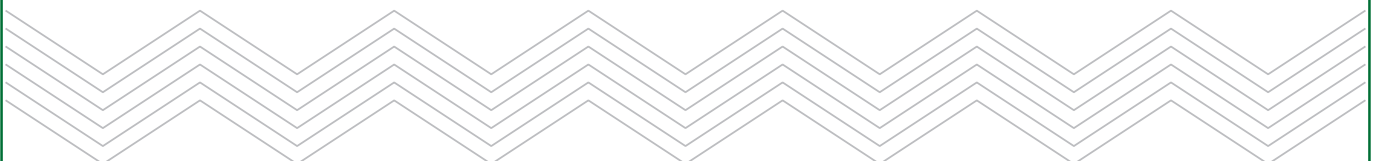


Chocolate Orange and Jamaican Rum Mousse with Toasted Almond Brittle



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.*

