

*Our Warm Congratulations to you on your engagement and thank you for considering the Shamrock Lodge Country House as the venue for your Wedding Reception.*

*Ideally situated in the heart of this historic and picturesque town of Athlone, it is the aim of our team here to provide a warm welcome, delicious food and an excellent standard of personal service to you and all our guests. From the moment you arrive, we will take care of every detail to ensure your Wedding reception will be a day to remember.*

*Our John Broderick Suite, beautifully designed and carefully planned for Weddings is spacious and modern. Its elegant décor, air conditioning, private bar and dance floor all combined to create a superb setting for your guests to relax and enjoy the occasion.*

*Our experienced and friendly management team will be delighted to assist you to plan your wedding and invite you to come and meet us to discuss your requirements*

*We look forward to welcoming you.*

*Yours sincerely*

*Paddy McCaul*

*Managing Director*

***Our Wedding Package includes the following:***

- 1. Pre-wedding Consultations with our Experienced Management Team*

- 2. Exclusive use of our landscaped gardens to capture  
All those special moments*
- 3. Champagne and Red Carpet welcome for the Bridal Party*
- 4. Traditional Piper to greet Bride and Groom on Arrival to Hotel and Meal*
- 5. Personalised Menu Cards*
- 6. Silver Cake Stand and Cake Knife*
- 7. Tea, Coffee, Biscuits and Chocolate Fountain Reception for  
All Wedding Guests*
- 8. Complimentary Car Parking, Room Hire, PA System & Bar Extension*
- 9. Fresh Floral Arrangements, Candles and Napkins to co-ordinate with  
bridal colours*
- 10. A Selection of Room Lay-outs*
- 11. Complimentary Accommodation for the Bride and Groom on the Wedding  
Night followed by a Champagne Breakfast the following morning*
- 12. Reduced Accommodation Rates for Wedding Guests on up to 20 Rooms on  
the Wedding Night*
- 13. A personalised Wedding Gift for the Bride and Groom*

### *Midweek Offer*

*Excluding Bank Holiday Monday's & Christmas Period*

*Should you wish to celebrate your wedding midweek we will be glad to discuss a reduction on the price of your chosen menu and requirements*

**OPTIONAL PACKAGE AVAILABLE FOR 2009/2010**

White Chair Cover and Sash to match your bridal party colours

**PRICE: €3.00 per person**

***WEDDING MENUS 2009 & 2010***

*Following is a list of our most popular menus, however please feel free to design or request your own menu and we will price it accordingly*

*Both a Children's menu and Vegetarian Menu are available on request.*

*All special dietary requirements always catered for*

### *MENU 1*

*Chicken and Mushroom Bouche OR Fan of HoneyDew Melon*

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*Cream of Potato & Leek Soup*

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*Roast Sirloin of Beef,*

*OR*

*Fillet of Salmon*

~~~~~

*Chefs Homemade Dessert Plate*

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*Freshly Brewed Tea and Coffee*

### *MENU 2*

*Stuffed Mushrooms OR Smoked Salmon Bruschetta*

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*Cream of Roasted Vegetable Soup*

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*Roast Sirloin of Beef*

*OR*

*Traditional Roast Turkey and Ham*

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*Fresh Fruit Tart*

*OR*

*Baileys and Chocolate Chip Cheesecake*

~~~~~

*Freshly Brewed Tea and Coffee*

### *MENU 3*

*Chicken & Spinach Roulade OR Four Seasons Salad*

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*Cream of Carrot and Coriander Soup*

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*Traditional Roast Turkey and Ham*

*OR*

*Roast Stuffed Leg of Lamb*

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*Chocolate Profiteroles*

*OR*

*Fruit of the forest Gateaux*

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*Freshly Brewed Tea and Coffee*

#### *MENU 4*

*Goats Cheese OR Chicken and Mushroom Bouchee*

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*Cream of Mushroom and Watercress Soup*

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*Traditional Roast Turkey and Ham*

*OR*

*Fillet of Salmon*

~~~~

*Apple Pie*

*OR*

*Irish Mist Souffle in a Chocolate Cup*

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*Freshly Brewed Tea and Coffee*

#### *MENU 5*

*Seafood Tartlet OR Fan of Melon*

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*Tomato and Basil Soup*

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*Roast Stuffed Leg of Lamb*

*OR*

*Fillet of Salmon*

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*Sherry Trifle*

OR

*Fresh Fruit Meringue Nests*

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*Freshly Brewed Tea and Coffee*

***MENU 6***

*Smoked Duck Breast OR Egg Salad Mayonnaise*

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*Chicken and Potato Soup*

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*Hibernian Chicken*

OR

*Roast Sirloin of Beef*

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*Strawberry & Champagne Cheesecake*

OR

*Fresh Fruit Tartlet*

~~~~

*Freshly Brewed Tea and Coffee*

***GALA MENU A***

*Stuffed Mushrooms OR Goats Cheese*

~~~

*French Onion Soup*

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*Honey Roast Duckling*

OR

*Roast Sirloin of Beef*

~~~~~

*Lemon and Lime Cheesecake*

OR

*Fresh Fruit Tartlet*

~~~~~

*Freshly Brewed Tea and Coffee*

### ***GALA MENU B***

*Chicken and Mushrooms Bouchee OR Four Seasons Salad*

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*Carrot and Coriander Soup*

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*Champagne Sorbet*

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*Medallions of Beef*

OR

*Fillet of Salmon Encroute*

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*Fruit of the Forest Gateaux*

OR

*Chocolate Profieroles*

~~~~~

*Freshly Brewed Tea and Coffee*

### ***STARTERS***

#### ***1. MEDITERRANEAN EGG MARIE ROSE***

*Egg served on a bed of mixed leaf salad, napped with a marie rose sauce, garnished with French coleslaw, tomato and cucumber*

#### ***2 CHICKEN AND MUSHROOM BOUCHEE***

*Panche of chicken and mushroom cooked in a white wine, cream sauce, served in a puff pastry case*

#### ***3 FOUR SEASONS SALAD***

*A baby cos lettuce tossed with garlic croutons and slivers of smoked bacon and drizzled with a honey and mustard dressing*

**4 CHICKEN & SPINACH ROULLADE**

*Fillet of Chicken and baby leaf spinach rolled and gently poached, sliced and served with a cream and dill sauce*

**5 SMOKED SALMON BRUSCHETTA**

*Oak smoked salmon on a toasted garlic bread, served on a bed of mixed salad leaves with a tomato and red onion salsa*

**6 FAN OF HONEYDEW MELON**

*Honey dew melon accompanied with seasonal fruits and a duo of sauces*

**7 SMOKED DUCK BREAST**

*A salad of smoked duck breast, ratatouille and spicy chutney garnished with salad leaves and raspberry coulis*

**8 GOATS CHEESE**

*Boille Goats cheese salad with sun dried tomato, croutons, fraises lettuce and chives salad, oriental vinaigrette*

**9 STUFFED MUSHROOMS**

*Wild Mushrooms stuffed with cream cheese, coated with breadcrumbs then deep fried to a golden brown and served on a bed of mixed salad leaves*

**10 SEAFOOD TARTLET**

*Seafood tartlet served warm with marinated red onion salad and dill mayonnaise*

**SOUPS**

*The Soup course is served with baskets of Freshly baked Bread Rolls and Homemade Brown Bread*

*Additional Selection of Breads are also available on request*

**ROASTED VEGETABLE AND CROUTON SOUP**

LEEK AND POTATO SOUP  
CARROT AND CORIANDER SOUP  
TOMATO AND BASIL SOUP  
CREAM OF BUTTON MUSHROOM & WATERCRESS SOUP  
CHICKEN AND POTATO SOUP  
FRENCH ONION SOUP

**SORBETS .... Supplement €4.50pp**

CHAMPAGNE SORBET  
LEMON & FRESH MINT SORBET  
WATERMELON SOUP  
MANGO & PASSION FRUIT SORBET

**MAIN COURSE**

**ROAST TURKEY & HAM**

*Traditional Roast Turkey and honey baked ham served with a country style stuffing*

**SIRLOIN OF BEEF**

*Prime Beef masked with French mustard and cracked peppercorns, oven roasted and served with a red wine, mushroom, tomato sauce*

**ROAST LEG OF LAMB**

*Roast leg of lamb with a savoury stuffing and served with a rich roast gravy.*

### ***HIBERNIAN CHICKEN***

*A fillet of chicken filled with mango chutney and smoked bacon, dressed in breadcrumbs, pan-fried in a lemon butter.*

### **FISH COURSES**

#### ***FILLET OF SALMON***

*Fillet of salmon gently poached and served on a bed of ragout vegetables with a white wine and dill sauce*

#### ***SALMON ENCROUTE***

*A supreme of salmon baked in filo pastry napped with a white wine and dill sauce.*

#### ***LEMON SOLE Supplement €3.00pp***

*Steamed lemon Sole, served with a chive and cream sauce*

#### ***PAUPIETTES OF TROUT***

*Paupiettes of Trout served with a White Wine, Shallot and cream sauce*

***ALL MAIN COURSES ARE SERVED WITH FRESH  
VEGETABLES AND POTATOES***

### **DESSERTS**

*CHOCOLATE PROFITEROLES*

*MERINGUE NESTS*

*FRUIT OF THE FOREST GATEAU*

*FRESH FRUIT TART*

*SHERRY TRIFLE*

*APPLE PIE*

*BAILEYS AND CHOC CHIP CHEESECAKE*

*STRAWBERRY & CHAMPAGNE CHEESECAKE*

*LEMON & LIME CHEESECAKE  
TOBLERONE CHEESECAKE  
IRISH MIST SOUFFLE IN CHOC CUP*

### *CHEFS MEDLEY OF DESSERTS*

*A choice of 3 Individual Desserts*

*Please choose from the following:*

*Sherry Trifle*

*Irish Mist Soufflé in Chocolate Cup*

*Chocolate Profiteroles*

*Apple Pie*

*Cheesecake of your choice*

*Fresh Fruit Meringue Nest*

*Fresh Fruit Tart*

*CHEESEBOARD .... €5.00pp*

*Selection of 4 cheeses*

### *AFTER'S MENU'S*

*MENU 1 Assortment of Freshly made Sandwiches, Cocktail Sausages  
& Chips, Tea and Coffee ....Price available on request*

*MENU 2 Assortment of Freshly made Sandwiches, Chicken Goujons,  
Cocktail Sausages & Chips, Tea and Coffee ....Price available on  
request.*

*MENU 3 Assortment of Freshly made Sandwiches, Chicken Goujons, Cocktail Sausages, Spring Rolls, Mini Vol Vent, Goujons of Plaice, Deep fried Mushrooms & Chips, Tea and Coffee  
.....Price available On request*

*CANOPES AVAILABLE ...PLEASE ASK FOR OPTIONS*

### *WINES*

*CORKAGE Wine : € 8.00 per bottle  
Champagne: €10.00 per bottle*

### *Wedding Arrival Reception*

### *DRINKS*

*Wine Reception by the glass  
Sparkling Wine by the glass  
Moet & Chandon Champagne by the glass  
Warm Mulled Wine/Cold Fruit Punch by the glass  
Kir Royale*

## SELECTION OF CANOPIES

### WEDDING SPECIALS

#### *Special One*

*Warm mulled Wine/Cold Punch on arrival  
Glass of House wine at meal  
Top up of wine with main course  
Glass of Champagne for toast*

#### *Special Two*

*Kir Royale on arrival  
Canopies on Arrival  
Glass of House wine at meal  
Top up of wine with main course  
Glass of Champagne for toast*

#### *Special Three*

*Wine & Champagne on arrival  
Canopies on Arrival  
Glass of House wine at meal  
Top up of wine with main course  
Glass of Champagne for toast*

### ACCOMMODATION RATES FOR YOUR GUESTS

*We offer a reduced wedding rate for up to 20 Bedrooms for the night of your wedding reception.*

<i>Double/Twin Rooms</i>	<i>€65.00 per person sharing B&amp;B</i>
<i>Superior Rooms</i>	<i>€180.00 B&amp;B</i>
<i>Single Room</i>	<i>€120.00 B&amp;B</i>
<i>Executive/Family Suites</i>	<i>€250.00 B&amp;B</i>

### ***TERMS & CONDITIONS FOR ACCOMMODATION***

*On Confirmation of your wedding we will forward 20 accommodation booking forms to you. The forms are for the guests that you wish to avail of the reduced wedding rate. These forms must be completed and returned to the hotel along with a deposit of Credit Card number to guarantee the booking. Only original forms to be returned to the Hotel.*

*The allocation of 20 bedrooms will be held for up to 4 weeks prior to your wedding date. Any rooms that remain unconfirmed after this date by the individual guests will automatically be released.*

### ***NOTES***

*The reduced Wedding rates applies to the night of the wedding only. Should guests wish to stay longer, please enquire about our special package rates.*

*Guests are advised to check-in at reception prior to the meal*

### ***BOOKING CONDITIONS***

*- Wedding Bookings can be held provisionally for 1 month after this time a non-refundable deposit of €1000.00 is required to secure your booking if not the date will be released automatically without notice.*

*In addition to the deposit a contract must be signed by the Hotel and the clients and including our terms and conditions is required to secure your booking*

*- If you have to postpone your wedding date your deposit can be transferred to a date booked within 12 months of the original date*

- *The management reserves the right to refund deposit in circumstances where a booking is made through a third party or under false pretences. The hotel may cancel the event in circumstances where the hotel should any guest attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected behaviour.*
- *All prices are inclusive of VAT. We do not include service charge which is at the discretion of the Bride and Groom.*
- *All prices quoted are subject to proportionate yearly increases according to rises in food or labour costs, taxes or unforeseen circumstances.*
- *The full balance must be settled the day after the wedding by bank draft, cash or cheque (with a valid cheque card) unless prior arrangements have been agreed with management.*
- *Final arrangements regarding menu, drinks, wine etc must be given 1 month prior to the wedding.*
- *Final Numbers for the meal must be confirmed 72 hours prior to the wedding. These are the minimum numbers that we will charge for.*
- *All entertainment must be approved by the management of the hotel. All entertainers must provide their own equipment and accept Responsibility for same.*

- *Only Food & Beverage supplied by the hotel may be consumed on the premises unless prior permission is granted by the management of the Hotel.*
- *The Wedding Package including terms and conditions are based on minimum numbers of 120 persons. For numbers less than 120 persons please discuss with management.*
- *The Shamrock Lodge Country House Hotel reserves the right to accommodate other events in other rooms not reserved by the Bride and Groom.*

*We accept the terms and conditions above:*

*Signed:* \_\_\_\_\_

*Client*

\_\_\_\_\_

*Client*

*Signed:* \_\_\_\_\_

*Title:* \_\_\_\_\_

*For and on behalf of the Shamrock Lodge Hotel*

*Date of Event:* \_\_\_\_\_

*Number of Rooms:* \_\_\_\_\_ *From 20 rooms allocation*

*Date Signed:* \_\_\_\_\_