



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

The most important day of your life deserves a special setting- a location that's not just out of the ordinary but extraordinary. That location is The Shamrock Lodge Hotel Athlone.

When it comes to your wedding day the setting you choose will make every difference to your day, to your evening and most importantly to your memories. At The Shamrock Lodge Hotel you will begin your married life with your family and with ours.

Our emphasis is on quality that is Quality of food and Quality of service. Whether helping to arrange your ceremony or hosting your reception at The Shamrock Lodge Hotel we can handle everything with an experienced and friendly approach.

Our family team here have been giving Brides & Grooms their professional assistance for over fifteen years and we are only too happy to guide you with any aspect of your day from menus & table plans to recommending photographers, cars, cakes and florists.

There is more to The Shamrock Lodge Hotel than its elegant and picturesque surroundings.

We look forward to welcoming you.

Yours sincerely

*Alan McCaul
General Manager*

Civil Ceremony/Civil Partnership Ceremony

The Shamrock Lodge Hotel is an approved Venue for Civil Ceremonies. However each couple must apply for their own Licence. Full information on how to apply can be found on the [Citizen's Information Website](#).

Each wedding, whether intimate or extravagant is a reflection of the couple's desires. At The Shamrock Lodge Hotel our experienced Team of Wedding Co-ordinators will help craft your ideas for your perfect day.

The Shannon Suite shall be set up for your Civil Ceremony, tastefully decorated with Red Carpet, flower arrangements & Candles, all to create the perfect warm ambience for the proceedings.

Following your Civil Ceremony, guests are invited into the John Broderick Suite for the Wedding Dinner Reception.

Later, the music begins.....your partner takes your hand....you waltz onto the ballroom floor where all eyes are upon you the happy couple.

ACCOMMODATION RATES FOR YOUR GUESTS

We offer a reduced wedding rate for up to 20 Bedrooms for the night of your wedding reception. Should you feel you require more than this amount please let us know at time of booking in order to check availability.

<i>Double/Twin Rooms</i>	<i>€55.00 per person sharing B&B</i>
<i>Family Rooms</i>	<i>€150.00 B&B</i>
<i>Single Room</i>	<i>€90.00 B&B</i>
<i>Executive/Family Suites</i>	<i>€200.00 B&B sleeps 4</i>

TERMS & CONDITIONS FOR ACCOMMODATION

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

NOTES

The reduced Wedding rates applies to the night of the wedding only. Should guests wish to stay longer, we can offer further reduced Rates. Check-in is from 3pm on the day and we advise that guests check-in at reception prior to the meal.

Wedding Terms & Conditions

Deposit Policy:

- *The Shamrock Lodge Hotel require a Non-Refundable Deposit of €1000 and a signed Contract in order to confirm your Wedding date as a Confirmed Booking.*

Cancellation Policy

- *All Cancellations must be received in writing to the General Manager of the Hotel.*
- *Should you wish to postpone your Wedding the 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 guests 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.*
- *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.*
- *The Shamrock Lodge 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: _____ *Brides Name*
 _____ *Grooms Name*

Signed: _____ *Manager*
For and on behalf of the Shamrock Lodge Hotel

Date of Event: _____

Price Agreed: _____

Extra Costs: _____

Deposit Paid: _____

Date Signed: _____

Our Wedding Prices Includes The Following

- *5 Course Dinner Menu*
- *Chilled Champagne and Red Carpet welcome for the Bridal Party*
- *Hot or Cold Punch, Chocolate Fountain, Tea, Coffee, Orange Juice & Biscuits On Arrival for All Wedding Guests*
- *Traditional Piper to greet Bride and Groom on Arrival to Hotel*
 - *Personalised Menu Cards, Silver Cake Stand & Cake Knife*
 - *Fresh Floral Arrangements Or Candle Stands on each Table*
 - *White Linen Napkins & White Table Linen*
 - *Custom Made Seating Plan*
 - *Complimentary 1st Year Anniversary Dinner*
- *. Complimentary Accommodation for the Bride and Groom on the Wedding Night With Champagne Breakfast*
- *Reduced Accommodation Rates for Wedding Guests on up to 20 Rooms on the Wedding Night*

Optional Extra's

White Chair Cover and Sash to match your bridal party colours ... €2.00 per person

Evening Buffet Menu's

Assortment of Freshly made Sandwiches, Chicken Goujons, Cocktail Sausages & Chips, Tea and CoffeePrice available on request.

Corkage On Request

WEDDING MENUS 2012/2013

*Following is a list of our most popular menus, however please feel free to design o
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 ... €36.00 per person

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 .. €36.00 per person

Stuffed Mushrooms OR Smoked Salmon Bruschetta

~~~~~

*Cream of Roasted Vegetable Soup*

~~~~~

Roast Sirloin of Beef

OR

Traditional Roast Turkey and Ham

~~~~~

*Fresh Fruit Tart*

*OR*

*Baileys and Chocolate Chip Cheesecake*

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Freshly Brewed Tea and Coffee

MENU 3 €38.00 per person

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

~~~

*Chocolate Profiteroles*

OR

*Fruit of the forest Gateaux*

~~~~

Freshly Brewed Tea and Coffee

MENU 4 ... €34.00 per person

Goats Cheese OR Chicken and Mushroom Bouchee

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*Cream of Mushroom and Watercress Soup*

~~~~

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 ... €36.00 per person

Seafood Tartlet OR Fan of Melon

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*Tomato and Basil Soup*

~~~~

Roast Stuffed Leg of Lamb

OR

Fillet of Salmon

~~~~

*Sherry Trifle*

OR

*Fresh Fruit Meringue Nests*

~~~~

Freshly Brewed Tea and Coffee

MENU 6 ... €38.00 per person

Smoked Duck Breast OR Egg Salad Mayonnaise

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*Chicken and Potato Soup*

~~~

Hibernian Chicken

OR

Roast Sirloin of Beef

~~~~

*Strawberry & Champagne Cheesecake*

OR

*Fresh Fruit Tartlet*

~~~~

Freshly Brewed Tea and Coffee

GALA MENU A €40.00 per person

Stuffed Mushrooms OR Goats Cheese

~~~

*French Onion Soup*

~~~

Honey Roast Duckling

OR

Roast Sirloin of Beef

~~~~

*Lemon and Lime Cheesecake*

OR

*Fresh Fruit Tartlet*

~~~~

Freshly Brewed Tea and Coffee

GALA MENU B €45.00 per person

Chicken and Mushrooms Bouchee OR Four Seasons Salad

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*Carrot and Coriander Soup*

~~~~~

Champagne Sorbet

~~~~~

*Medallions of Beef*

OR

*Fillet of Salmon Encroute*

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Fruit of the Forest Gateaux

OR

Chocolate Profieroles

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*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 BOUCHE*

*Panache 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 ROULADE*

*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.*

### **MEDALLIONS OF BEEF**

*Prime Fillet of Irish Beef served with a Maderia Sauce*

## **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.*

### **FILLET OF SEABASS**

*Fillet of Seabass served with a Chablis Cream 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*

