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l complete wedding guide

able weddings for over 100 years

With all our packages the following is provided with our compliments:

- We offer one to one consultation with our experienced wedding team from your initial enquiry until after your big day
- A true red carpet welcome on arrival
- A glass of champagne for the Bride & Groom to toast your special day
- We will have only one wedding reception
- First class personalised service
- Tea/coffee reception for all our guests on arrival
- Hire of air conditioned banqueting suite
- Fresh Floral centrepieces
- Complimentary chair covers
- Microphone
- Linen table cloths & napkins
- Personalised menu cards
- Table Plans drawn up on request
- Wedding Cake Stand and Knife
- Our superb Bridal suite for your wedding night with room service breakfast and champagne
- Special discounted overnight accommodation rates for your guests
- No service charge
- Complimentary car parking for guests from 5pm until 11am

Winter (Nov – March) / Midweek packages also include:

- Complimentary evening reception
- Complimentary glass of wine with your meal
- 10% discount on menu prices from Monday ï Thursday

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	ú4.50
Non Alcoholic Punch	ú4.50
Alcoholic Fruit Punch	ú5.50
Red or White House Wine	ú5.00
Mulled Wine	ú5.50
Kir (White wine and crème de cassis)	ú5.75
Kir Royal (Champagne and crème de cassis)	ú9.75
Champagne	ú9.50
Bucks Fizz	ú9.50

Canapés
Selection of five canapés: ú7.50

Bruchetta
Smoked Salmon on Dilsk Brown Bread
Lemon Chicken with Chive
Tiger Prawns
Vegetable Samosas

Strawberries dipped in Dark/ White Chocolate	ú3.00
Bows	ú2.00
Bar Extension	ú500.00

During the Meal

Red or White Wine	from ú19.00
Sparkling Wine Toast	from ú30.00
Champagne	from ú60.00

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Homemade Cream of Country Vegetable

Fillet of Chicken Stuffed with Ham and Cheese
Served with a Maderia Wine Jus.

Accompanied By:
Seasonal Market Vegetables.

Homemade Cream Filled Profiteroles with a Duo of Chocolate Sauces.

Freshly Brewed Tea / Herbal Tea or Coffee.

Menu 2 €35.00

Chilled Fan Tail of Galia Melon, Seasonal Fruit and Raspberry Coulis.

Homemade Cream of Leek and Potato scented with Smoked Bacon.

Roast Stuffed Turkey and Baked Ham served with Cranberry Preserve
and Traditional Gravy.

Accompanied By:
Seasonal Market Vegetables.

Homemade Tangy Lemon Cheesecake with Crème Anglaise

Freshly Brewed Tea /Herbal Tea /Coffee.

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vocado Cream.

oup

Prime Roast Sirloin of Beef served with your choice of sauces Red wine jus, Chasseur or Mushroom and Irish Whiskey Sauce.

Accompanied By:
Seasonal Market Vegetables.

Homemade Baked Apple and Rhubarb Crumble with Chantilly Cream.

Freshly Brewed Tea/Herbal tea or Coffee.

Menu 4 €40.00

Warm Vol Au Vent filled with Chicken and Mushroom a la Crème

Homemade Tomato and Basil Soup

Roast Lamb with a sage, onion and apricot stuffing and served with a slow roasted tomato, garlic and rosemary jus.

Accompanied By,
Seasonal Market Vegetables.

Homemade Fresh Fruit Pavalova served with Fresh Cream and Raspberry Coulis.

Freshly Brewed Tea/Herbal Tea or Coffee.

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ilisk Brown Bread Croutons, Capers and Chive

ut Soup.

Medallions of Prime Irish Fillet Steak, Glazed Shallots, served with a Bordeaux and Chanterelle Sauce.

Or

Seared Wild Salmon served with Asparagus Spears and lime Hollandaise

Accompanied By,
Seasonal Market Vegetables.

Chocolate Fudge Cake with homemade vanilla ice-cream.

Freshly Brewed Tea/Herbal Tea or Coffee.

Menu 6 €45.00

Wild Mushroom and Goats Cheese Tartlet served with a Cumberland Jelly.

Champagne Sorbet.

Roasted Rosemary and Lemon Crusted Rack of Lamb served with a Burgundy Jus and Fresh Mint Jelly.

Or

Steamed Paupiettes of Lemon Sole infused with Lime and Lemongrass served with Chablis and Chervil Sauce.

Accompanied By,
Seasonal Market Vegetables.

Strawberries and Grand Marnier Cream.

Freshly Brewed Tea/ Herbal Tea or Coffee.

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as your selection

usalem Artichokes.

Spiced Asian Vegetable Spring Rolls with pickled Ginger and Soya Lemongrass Marmalade.

Roasted Aubergine with Ratatouille in a Puff Pastry and served with Parmesan Shavings.

Stir Fry Vegetables in a soft Tortilla Case with a Sweet Soya Sauce.

Roast Stuffed Pepper with Sautee Mushrooms, Saffron Rice served with a Tomato and Basil Sauce.

Choose any two from each of the following Vegetable and Potato Selection.

Vegetables.	Potatoes.
Broccoli Hollandaise	Creamed Potatoes
Cauliflower Mornay	Colcannon
Glazed French Beans	Roast Potatoes
Buttered Baton Carrots	Lyonnaise Potatoes
Puree of Root Vegetables	Croquette Potatoes
Red Cabbage with Apple Chutney	Boulangere Potatoes
Buttered Mange Tout	Light Garlic Potatoes

Should you wish to have a choice on any course the following additional charges will apply.

Choice of Starter	ú2.00
Choice of Homemade Soup	ú2.00
Choice of Main Course	ú3.75
Choice of Dessert	ú2.00

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iches ú6.50 per person
s, cocktail Sausages ú8.50 per person
the above options

Golden Fried Chicken Breast Goujons
Vegetable Samosas
Spicy Chicken Wings
Battered Cocktail Sausages
Tiger Prawns
(All served with a selection of dips)
Any three with the above ú2.75 per person

Just for Children.

Meals for infants and toddlers up to three years of age are free of charge.
Older children up to twelve years of age can enjoy a choice of:

Crispy chicken or Fish Goujons with French Fries	ú9.75
Homemade Beef Burger served with Spicy wedges	ú10.95

Both choices above include a selection of ice creams for dessert.

Smaller portions of the adultôs meal.	ú16.95

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usive €40.00 wedding package

Creating unique, memorable weddings for over 100 years

With this package the following is provided with our compliments:

- Champagne for the Bridal party
- Complimentary chair covers
- Wine with your meal glass plus top up
- 5 Course meal
- Evening food
- Elegant white lily vases on each table
- Tea/coffee reception for all our guests on arrival
- Hire of air conditioned banqueting suite
- We offer one to one consultation with our experienced wedding team from your initial enquiry until after your big day
- A true red carpet welcome on arrival
- Microphone
- Linen table cloths & napkins
- Personalised menu cards
- Table Plans drawn up on request
- We will have only one wedding reception on your special day
- First class personalised service
- Silver 3 tier wedding cake stand and knife
- Our superb Bridal suite for your wedding night with room service breakfast
- Special discounted overnight accommodation rates for your guests
- No service charge
- Complimentary car parking for guests from 5pm until 11am

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menus:

Homemade Cream of Country Vegetable

Fillet of Chicken Stuffed with Ham and Cheese
Served with a Maderia Wine Jus.

Accompanied By:
Seasonal Market Vegetables.

Homemade Cream Filled Profiteroles with a Duo of Chocolate Sauces.

Freshly Brewed Tea / Herbal Tea or Coffee.

Menu 2
Chilled Fan Tail of Galia Melon, Seasonal Fruit and Raspberry Coulis.

Homemade Cream of Leek and Potato scented with Smoked Bacon.

Roast Stuffed Turkey and Baked Ham served with Cranberry Preserve
and Traditional Gravy.

Accompanied By:
Seasonal Market Vegetables.

Homemade Tangy Lemon Cheesecake with Crème Anglaise

Freshly Brewed Tea /Herbal Tea /Coffee.

- Package is based on minimum numbers of 80 guests
- A supplement charge will apply for choices of starter, soup, main course and dessert
- Soft drink alternative available instead of wine
- Wine served is hotel house wine
- This package cannot be used in conjunction with any other special offer
- Alternative starters/soups and dessert options are available on request, these options must be discussed with the hotel wedding co-ordinator

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Granville Hotel all inclusive €45.00 wedding package

Creating unique, memorable weddings for over 100 years

With this package the following is provided with our compliments:

- Champagne for the Bridal party
- Complimentary chair covers
- Free pouring wine with your meal
- 5 Course meal with choice of main course
- Evening food
- Elegant white lily vases on each table
- Tea/coffee reception for all our guests on arrival
- Bride & Groom invited back to celebrate your first wedding anniversary
- Hire of air conditioned banqueting suite
- We offer one to one consultation with our experienced wedding team from your initial enquiry until after your big day
- A true red carpet welcome on arrival
- Microphone
- Linen table cloths & napkins
- Personalised menu cards
- Table Plans drawn up on request
- We will have only one wedding reception on your special day
- First class personalised service
- Silver 3 tier wedding cake stand and knife
- Our superb Bridal suite for your wedding night with room service champagne breakfast
- Special discounted overnight accommodation rates for your guests
- No service charge
- Complimentary car parking for guests from 5pm until 11am

Choose from the following sample menus:

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asonal Fruit and Raspberry Coulis.

ato scented with Smoked Bacon.

Roast Stuffed Turkey and Baked Ham served with Cranberry Preserve and Traditional Gravy.

Accompanied By:
Seasonal Market Vegetables.

Homemade Tangy Lemon Cheesecake with Crème Anglaise

Freshly Brewed Tea /Herbal Tea /Coffee.

Menu 3

Prawn and Salmon Salad with an Avocado Cream.

Homemade Chicken and Broccoli Soup

Prime Roast Sirloin of Beef served with your choice of sauces Red wine jus, Chasseur or Mushroom and Irish Whiskey Sauce.

Accompanied By:
Seasonal Market Vegetables.

Homemade Baked Apple and Rhubarb Crumble with Chantilly Cream.

Freshly Brewed Tea/Herbal tea or Coffee.

Menu 4

Warm Vol Au Vent filled with Chicken and Mushroom a la Crème

Homemade Tomato and Basil Soup

Roast Lamb with a sage, onion and apricot stuffing and served with a slow roasted tomato, garlic and rosemary jus.

Accompanied By,
Seasonal Market Vegetables.

Homemade Fresh Fruit Pavalova served with Fresh Cream and Raspberry Coulis.

Freshly Brewed Tea/Herbal Tea or Coffee.

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usive €49.00 wedding package

Creating unique, memorable weddings for over 100 years

With this package the following is provided with our compliments:

- Champagne for the Bridal party
- Prosecco reception for your guests
- Complimentary chair covers
- Complimentary bows on your chairs
- Free pouring wine with your meal
- 5 Course meal with choice of main course
- Complimentary bedrooms for bride & grooms parents
- Evening food
- Elegant white lily vases on each table
- Tea/coffee reception for all our guests on arrival
- Bride & Groom invited back to celebrate your first wedding anniversary
- Hire of air conditioned banqueting suite
- We offer one to one consultation with our experienced wedding team from your initial enquiry until after your big day
- A true red carpet welcome on arrival
- Microphone
- Linen table cloths & napkins
- Personalised menu cards
- Table Plans drawn up on request
- We will have only one wedding reception on your special day
- First class personalised service
- Silver 3 tier wedding cake stand and knife
- Our superb Bridal suite for your wedding night with room service champagne breakfast
- Special discounted overnight accommodation rates for your guests
- No service charge
- Complimentary car parking for guests from 5pm until 11am

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e menus:

asonal Fruit and Raspberry Coulis.

Homemade Cream of Leek and Potato scented with Smoked Bacon.

Roast Stuffed Turkey and Baked Ham served with Cranberry Preserve
and Traditional Gravy.

Accompanied By:
Seasonal Market Vegetables.

Homemade Tangy Lemon Cheesecake with Crème Anglaise

Freshly Brewed Tea /Herbal Tea /Coffee.

Menu 3

Prawn and Salmon Salad with an Avocado Cream.

Homemade Chicken and Broccoli Soup

Prime Roast Sirloin of Beef served with your choice of sauces Red wine jus, Chasseur or Mushroom and Irish Whiskey Sauce.

Accompanied By:
Seasonal Market Vegetables.

Homemade Baked Apple and Rhubarb Crumble with Chantilly Cream.

Freshly Brewed Tea/Herbal tea or Coffee.

Menu 4

Warm Vol Au Vent filled with Chicken and Mushroom a la Crème

Homemade Tomato and Basil Soup

Roast Lamb with a sage, onion and apricot stuffing and served with a slow roasted tomato, garlic and rosemary jus.

Accompanied By,
Seasonal Market Vegetables.

Homemade Fresh Fruit Pavalova served with Fresh Cream and Raspberry Coulis.

Freshly Brewed Tea/Herbal Tea or Coffee.

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he Hotel for fourteen days after which a deposit of
king along with the terms and conditions signed by the
on- transferable. If the booking is not released at this time it may be released without prior notice. We reserve the right to cancel any function without obligation and to refund any deposit and cancel a function booked under false pretence or by a third party. A further ú500 non ï refundable non transferable deposit is required six months prior to the wedding.

Menu prices are quoted at current rates and may be subject to change. The quotation of all food, beverages, accommodation etc. herein is subject to proportionate increase (approx 5% per annum)
This increase is allowed in order to meet increased costs of foods and beverages and other costs of operation existing at the time of performance of our undertaking by reason of increasing present commodity prices, labour costs, taxes or currency values. Patrons expressly grant the right to the hotel to increase prices herein quoted or to make reasonable substitutions on the menu and agree to pay such increased prices and to accept such substitutions.

Menus and numbers should be confirmed no later than two weeks before the date of the Wedding and a final menu price shall be agreed at that time.

Final numbers must be supplied to the Hotel 48 hours in advance ï this will be the minimum numbers charged for.

All music/entertainment must finish by 2am.

All entertainment arranged must be done with the approval of the hotel management, prior to the date of the function. All entertainers must provide there own equipment and accept full responsibility for same.

Should you wish to avail of a bar extension please advise 3 months in advance so an application can be made to the courts. The current cost of a bar extension (incl.fees) is ú 500.00 payable by the Bride and \Groom.

Only residents will be served in the residentôs bar until 3am.

The Hotel will not accept responsibility for any goods lost, damaged or stolen, while on the premises.

All fire exits must be kept clear from obstructions. Instructions of security and management regarding same must be adhered to.

The Bride and Groom are responsible for any damages occurred to property, which has been administered by any persons related to the function. The cost of the damage will be calculated by the replacement of what has been damaged.

It is the Hotel Policy that accounts are settled on the day of the Wedding. Payment may be made by way of cash or bankers draft. We regret that neither personal nor company cheques will be accepted.

Agreement to terms and conditions:

Signed Brideé é é é é é é ..Date

Signed Groomé é é é é é é Date

Signedé é é é é é é é é é Date
For Granville Hotel

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n for the Wedding

- Book the Church or Registry Office
- Book the Hotel for your wedding Reception and pay a deposit to secure your booking
- Agree on a budget
- Organise your wedding dress
- Book your honeymoon early to avail of any offers

6 ï 9 Months Out:

- Make a list of guests
- Order invitations
- Arrange to hire or purchase menôs formal wear
- Choose your Best Man, Bridesmaids, Flower girls and Page boys
- Decide on Bridesmaid dress and theme (colour) of wedding
- Book your wedding cars, Photographer and Entertainment
- Block book accommodation for guests
- Book Pre ï Marriage Course

3 ï 4 Months Out:

- Apply to Registrar of Marriages (legally obliged to apply 3 months prior to your wedding)
- Discuss ceremony, readings and music with your priest
- Organise flowers for ceremony
- Choose and order your wedding rings
- Order your cake ï check with reception venue whether you need to hire a cake stand and knife
- Co ï ordinate colours of dresses, flowers and cake
- Finalise your honeymoon plans
- Start looking for your going away outfit
- Compile a wedding gift list

2 Months Out:

- Send out invitations. Make a note of acceptances and refusals as they return
- Choose presents for Bridesmaids, Mothers, Best Man and anyone else you would like to thank
- Confirm travel arrangements and hotel booking for honeymoon
- Confirm menu details with hotel

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eplies for the ceremony and finalise guest list
nd write out place cards
nager and discuss numbers, table plan, drinks
ast, afters bar extension

- Time the journey from Ceremony to Hotel
- Visit your hair dresser to discuss styles
- If you plan on changing your name or address then notify your bank etc

1 ï 2 Weeks Out:

- Have your rehearsal for the ceremony and check that the wedding sheets have been delivered to the Best man
- Make final checks on honeymoon arrangements
- Pack the clothes and other items you will be needing before the wedding
- Make final checks on your dress and accessories
- Make sure the morning suits have been collected
- Wear ï in your wedding shoes at home

1 Day out:

- Bring cases, cake, table plan, place cards and menus to the hotel
- Meet with the hotel contacts who will be there on your Wedding day

Day of Wedding:

- Try to have a leisurely lie-in and breakfast
- Have hair and make-up done
- Eat something before you go
- Sit back and enjoy your day

Ask family or friends to see the following arrangements are made:

- Wedding dress and groomôs suit are packed and taken home
- All gifts to be delivered home
- Hired items are returned
- Wedding cake is sent to people who were unable to attend

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Bands

Avalon	Brian Kennedy	086 8092436
Bottle Brothers	Dominic Hearne	0872621012
Broadstreet	Tony OôBrien	051 377000
Magnum	Paul Grant	051 372868
The Gents	Eamonn Murphy	086 8134162
Kaye Twins	Gerry Kaye	01 6243309
Nightshift	John Shanahan	051 376787
Seabreeze	Richard Power	051 382105
Country Kings	Terry Byrne	087 2736868

Discos

Frankie King Sounds	Frankie King	087 2599172
HG Entertainment	Hugh	087 9267762
John OôConnor	John	087 2986210
Jeff Harris	Jeff	087 2278736
DJ Central	Pat Kinsella	087 9984154