

# Shearwater Hotel & Spa

# Weddings



# Our Gift to You

## All Packages Include the Following with our compliments

*Pre-Wedding Consultation And Planning With Our Dedicated Wedding Planner*

*Red Carpet & Lanterns On Arrival*

*Prosecco & Canapés For The Bridal Party On Arrival*

*Arrival Drinks Reception For All Your Guests*

*Tea/Coffee & Biscuits With Cupcakes For Your Guests*

*Romantic Mood Lighting For Your Drink's Reception And Banqueting Suite*

*Choice Of Cake Stand & Knife*

*Personalized Table Menu's And Table Plan*

*Candelabra For All Tables With Centre Plates*

*Chiavari Chairs*

*Evening Buffet Included*

*Complimentary Overnight Stay In Our Luxurious Wedding Suite*

*Two Complimentary Executive Suites*

*Preferred Accommodation Rate For Your Guests*

*Complimentary Underground Car Parking For All Wedding Guests*

*Celebrate Your 1st Anniversary With Dinner And An Overnight Stay*

*Complimentary Premium Access To Moposa Personalized Online Wedding Planner  
To Help You Manage Your Entire Wedding Planning*

*Discounted Tailored Spa Package*

*Reduced Family Pre Or Post Dinner Package*

# Tulip Package

*The Tulip represents "Perfect Love" Represents Romance, Prosperity, Good Fortune  
And A Happy Marriage.*

*The Tulip Package Includes All Items Listed On 'Our Gift To You' Page,  
Plus A Glass & 2 Top Ups Of Wine During The Banquet Meal, Plus Top Up For Speeches,  
Plus A Choice Of Two Main Courses*

***Starter*** - Choose One From The Following:

*Piri Piri Chicken Caesar Salad With Bacon Lardons, Croutons, Parmesan Shavings And Caesar Dressing*

*Smoked Salmon With Lemon & Tarragon Crème Fraiche Baby Leaf Salad, Pickled Cucumber,  
Raisin & Caper Vinaigrette With A Parmesan Crostini*

*Baked Portobello Mushroom With Chorizo, Sun Dried Tomatoes & Goats Cheese On  
Toasted Brioche, With Baby Spinach Puree*

*Fresh Tarragon Marinated Chicken With Chestnut Mushrooms In A Creamy White Wine Sauce,  
Encased In A Light Puff Pastry With Micro Herbs And Roast Red Pepper*

*Oat Crusted Clonakilty Black Pudding With Red Onion Marmalade, Glazed Apple, Mixed Leaf  
Salad And Rosemary Jus*

***Soup*** - Choose One From The Following:

*Coconut Spiced Butternut Squash & Sweet Potato Soup*

*Cream Of Mushroom & Tarragon Soup*

*Marinated Tomato & Roast Red Pepper Soup With Basil Oil*

*Hearty Root Vegetable Soup With Honey & Chervil Creamy*

*Potato & Leek Soup With Crispy Smoked Bacon*

*Carrot & Orange Soup With Coriander & Cumin*

## *Tulip Package Continued*

### **Mains** - Choose Two From The Following

*Pan Fried Fillet Of Hake With Curly Kale, Butternut Squash And Chorizo Risotto*

*Roast Breast Of Chicken Wrapped With Prosciutto And Served With Wild Mushroom & Sausage Stuffing And A Tarragon Gravy*

*Traditional Turkey & Honey Baked Ham With Roast Garlic & Sage Stuffing, With A Cranberry Tartlet And Red Currant Jus*

*Oven Roasted Fillet Of Atlantic Salmon With Sautéed Kale Leaves, Baby Pea & Crispy Bacon Lardons, Creamy White Wine Sauce*

*Citrus Crusted Roast Atlantic Cod With Leeks, Chorizo, Tomato & Chickpea Ragout*

*Spinach & Ricotta Tortellini With Oven Roasted Vegetables, Sun Dried Tomatoes, Olives And A Tomato & Basil Sauce*

*(All Served with a Selection of Seasonal Vegetables & Potatoes)*

### **Dessert**

*Choose One From The Following Or 3 For An Assiette Of Desserts*

*Passionfruit And Mango Cheesecake*

*Triple Chocolate Mousse*

*Coconut Dome*

*Banoffee Pie*

*Lemon Fondant*

*Dome Sicilian Lemon Tart*

*Belgian Chocolate Cheesecake*

*Strawberries & Cream Mousse*

*White Chocolate And Forest Fruits Case*

*Freshly Brewed Tea Or Coffee.*

**Price €50 Per Person 2021**

## *Orchid Package*

*The Orchid represents a mysterious and One of a Kind Love – it symbolises Love, Beauty & Strength and makes the perfect gift to express how lucky you are to love your special person*

*The Orchid Package Includes All Items Listed On 'Our Gift To You' Page,  
Plus Bottled Beer For ½ Of Guests, Plus A Choice Of 3 House Canapés, Mini Scones For All Of Your Guests  
On Arrival, A Glass & 2 Top Ups Of Wine During The Banquet Meal, Plus Top Up For Speeches,  
Plus A Choice Of Two Starters*

***Starter*** - Choose Two From The Following:

*Piri Piri Chicken Caesar Salad With Bacon Lardons, Croutons, Parmesan Shavings And Caesar Dressing*

*Smoked Salmon With Lemon & Tarragon Crème Fraiche Baby Leaf Salad, Pickled Cucumber,  
Raisin & Caper Vinaigrette With A Parmesan Crostini*

*Baked Portobello Mushroom With Chorizo, Sun Dried Tomatoes & Goats Cheese On  
Toasted Brioche, With Baby Spinach Puree*

*Fresh Tarragon Marinated Chicken With Chestnut Mushrooms In A Creamy White Wine Sauce,  
Encased In A Light Puff Pastry With Micro Herbs And Roast Red Pepper*

*Roasted Mediterranean Vegetable & Crotin Du Chevre Goats Cheese Tartlet With A Mixed  
Baby Leaf Salad, Basil Pesto & Red Onion Marmalade.*

*A Medley Of Galway Bay Seafood Infused With Chilli Coriander & Lime, Lightly Tossed In Crème Fraiche*

*Oat Crusted Clonakilty Black Pudding With Red Onion Marmalade, Glazed Apple, Mixed  
Leaf Salad And Rosemary Jus*

***Soup*** - Choose One From The Following:

*Coconut Spiced Butternut Squash & Sweet Potato Soup*

*Cream Of Mushroom & Tarragon Soup*

*Marinated Tomato & Roast Red Pepper Soup With Basil Oil*

*Hearty Root Vegetable Soup With Honey & Chervil*

*Creamy Potato & Leek Soup With Crispy Smoked Bacon*

*Carrot & Orange Soup With Coriander & Cumin*

## *Orchid Package Continued*

### **Mains** - Choose Two From The Following

*Slow Cooked 9oz Beef Rump Steak, With Mixed Herb Roasted Potato, Smoked Bacon Stuffed Yorkshire Pudding, Rosemary Jus*

*Pan Fried Fillet Of Hake With Curly Kale, Butternut Squash And Chorizo Risotto*

*Roast Breast Of Chicken Wrapped With Prosciutto And Served With Wild Mushroom & Sausage Stuffing And A Tarragon Gravy*

*Traditional Turkey & Honey Baked Ham With Roast Garlic & Sage Stuffing, With A Cranberry Tartlet And Red Currant Jus*

*Pan Seared Fillet Of Sea Bass On A Warm Salad Of Crispy Potatoes, Chorizo, Fine Green Beans, Sun Dried Tomatoes And Black Olive Oven Roasted*

*Fillet Of Atlantic Salmon With Sautéed Kale Leaves, Baby Pea & Crispy Bacon Lardons, Creamy White Wine Sauce Citrus*

*Roast Atlantic Cod With Leeks, Chorizo, Tomato & Chickpea Ragout*

*Spinach & Ricotta Tortellini With Oven Roasted Vegetables, Sun Dried Tomatoes, Olives And A Tomato & Basil Sauce*

*(All Served with a Selection of Seasonal Vegetables & Potatoes)*

### **Dessert** - Please Choose One Or 3 For An Assiette

*Passionfruit And Mango Cheesecake*

*Triple Chocolate Mousse*

*Coconut Dome*

*Banoffee Pie*

*Lemon Fondant Dome*

*Sicilian Lemon Tart*

*Belgian Chocolate Cheesecake*

*Strawberries & Cream Mousse*

*White Chocolate And Forest Fruits Case*

*Freshly Brewed Tea Or Coffee*

**Price €60 Per Person 2021**

## *Roses Package*

*A Symbol Of Everlasting Love, Representing The Deepest, Truest Love Between Two People.*

***The Roses Package Includes All Items Listed On 'Our Gift To You' Page,  
Plus Bottled Beer For ½ Of Guests, Plus A Choice Of Reception Or Evening Upgrade, Mini Scones,  
2 Complimentary Guest Bedrooms, A Glass & 2 Top Ups Of Wine During The Banquet Meal,  
Plus Top Up For Speeches***

***Starter*** - Choose Two From The Following:

*Piri Piri Chicken Caesar Salad With Bacon Lardons, Croutons, Parmesan Shavings And Caesar Dressing*

*Smoked Salmon With Lemon & Tarragon Crème Fraiche Baby Leaf Salad, Pickled Cucumber,  
Raisin & Caper Vinaigrette With A Parmesan Crostini*

*Baked Portobello Mushroom with Chorizo, Sun Dried Tomatoes & Goats Cheese On  
Toasted Brioche, With Baby Spinach Puree*

*Fresh Tarragon Marinated Chicken With Chestnut Mushrooms In A Creamy White Wine Sauce,  
Encased In A Light Puff Pastry With Micro Herbs And Roast Red Pepper*

*Roasted Mediterranean Vegetable & Crotin Du Chevre Goats Cheese Tartlet with A Mixed  
Baby Leaf Salad, Basil Pesto & Red Onion Marmalade*

*A Medley Of Galway Bay Seafood Infused With Chilli Coriander & Lime, Lightly Tossed  
In Crème Fraiche*

*Oat Crusted Clonakilty Black Pudding with Red Onion Marmalade, Glazed Apple, Mixed  
Leaf Salad And Rosemary Jus*

*Orange Glazed Confit Of Duck Leg On A Bed Of Baby Leaf Salad, With Burnt Orange Segments*

***Soup*** - Choose One From The Following:

*Coconut Spiced Butternut Squash & Sweet Potato Soup*

*Cream Of Mushroom & Tarragon Soup*

*Marinated Tomato & Roast Red Pepper Soup With Basil Oil*

*Hearty Root Vegetable Soup With Honey & Chervil*

*Creamy Potato & Leek Soup With Crispy Smoked*

*Carrot & Orange Soup With Coriander & Cumin*

*Coconut Spiced Butternut Squash And Sweet Potato Soup*

## *Rose Package Continued*

### ***Mains*** - Choose Two From The Following

*Grilled 8oz Fillet Of Beef With Mixed Herb Roasted Potato, Smoked Bacon Stuffed Yorkshire Pudding, Rosemary Jus*

*Slow Cooked 9oz Beef Rump Steak, With Mixed Herb Roasted Potato, Smoked Bacon Stuffed Yorkshire Pudding, Rosemary Jus*

*Pan Fried Fillet Of Hake With Curly Kale, Butternut Squash And Chorizo Risotto*

*Roast Breast Of Chicken Wrapped With Prosciutto And Served With Wild Mushroom & Sausage Stuffing And A Tarragon Gravy*

*Traditional Turkey & Honey Baked Ham With Roast Garlic & Sage Stuffing, With A Cranberry Tartlet And Red Currant Jus*

*Pan Seared Fillet Of Sea Bass On A Warm Salad Of Crispy Potatoes, Chorizo, Fine Green Beans, Sun Dried Tomatoes And Black Olive Oven Roasted*

*Fillet Of Atlantic Salmon With Sautéed Kale Leaves, Baby Pea & Crispy Bacon Lardons, Creamy White Wine Sauce*

*Slow Roasted Leg Of Lamb With Braised Puy Lentils, Broad Beans, Mint, Smoked Bacon, Rosemary & Red Currant Jus*

*Roast Prime Sirloin Of Irish Beef, Crisp Yorkshire Pudding With A Merlot & Rosemary Jus*

*Citrus Crusted Roast Atlantic Cod With Leeks, Chorizo, Tomato & Chickpea Ragout*

*Seared Barbary Duck Breast With Parsnip Crisps And A Blackcurrant & Cherry Jus*

*Spinach & Ricotta Tortellini With Oven Roasted Vegetables, Sun Dried Tomatoes, Olives And A Tomato & Basil Sauce*

*(All Served with a Selection of Seasonal Vegetables & Potatoes )*

### ***Dessert*** - Choose 2 From The Following

*Passionfruit And Mango Cheesecake*

*Triple Chocolate Mousse*

*Coconut Dome*

*Banoffee Pie*

*Lemon Fondant Dome*

*Sicilian Lemon Tart*

*Belgian Chocolate Cheesecake*

*Strawberries & Cream Mousse*

*White Chocolate And Forest Fruits Case*

*Freshly Brewed Tea Or Coffee*

***Price €70 Per Person 2021***



## *Evening Finger Food*

Freshly Made Sandwiches

Mini Spring Rolls

Crispy Chicken Goujons

Vegetable Samosa

Cocktail Sausages

*Please Choose 3 From The Above With Tea & Coffee.*

## *Sorbets*

(€2.00 Supplement Per Person)

Raspberry Sorbet

Lemon Sorbet

Champagne Sorbet

Tropical Sorbet

Apple Sorbet

Blackcurrant Sorbet

## *Gin Cart*

Selection Of Premium Gins, Tonics And Fruit

From €7.00 per Person

## *Shearwater Canapé Selection*

### **On Arrival**

Tiger Prawns Wrapped In Filo Pastry  
Thai Style Beef Crostini  
Smoked Chicken Bouchee  
Smoked Salmon & Cream Cheese Swirl, With Lemon Zest And Dill  
Mixed Mini Bruschetta Chilli & Coriander  
Prawn Skewer Mini  
Vegetable Samosas  
Mini Vegetable Spring Rolls  
Sweet Canapé Treats

*Please Choose 3 For €5.00 Per Person Or Choose 5 For €7.00 Per Person.*

## *Evening Finger Food Upgrades*

Freshly Made Gourmet Sandwiches At €5.95 Per Person  
Gourmet Hot Dogs With Caramelised Onion & Mustard At €5.95 Per Person  
Fish & Chips Served In A Miniature Frying Basket Served With Tartar Sauce At €5.95 Per Person  
4oz Angus Beef Burgers, On A Floury Bap Served With Home Made Chips At €6.95 Per Person  
Take Away Style Chips – Choose From Accompaniments – Curry, Garlic, Cheese, Taco,  
Sweet Chilli At €5.95 Per Person  
Selection Of Farmhouse Cheeses With Fruit, Chutney & Water Crackers At €8.95 Per Person

**(All Of The Above Served With Freshly Brewed Tea Or Coffee)**

Paired Food & Drinks  
Reception Upgrades  
Mini Chicken Burgers  
Mini Angus Beef Burgers  
Thai Prawn Cakes

Stuffed Portobello Mushroom With Chorizo, Sun Dried Tomatoes And Goats Cheese

**(All Will Be Paired With Their Own Shot Of Craft Beer)**  
Please Choose 2 From The Above For €4.95 Per Person

## *Evening Finger Food Upgrades*

Freshly Made Gourmet Sandwiches At €5.95 Per Person

Gourmet Hot Dogs With Caramelised Onion & Mustard At €5.95 Per Person

Fish & Chips Served In A Miniature Frying Basket Served With Tartar Sauce At €5.95 Per Person

4oz Angus Beef Burgers, On A Floury Bap Served With Home Made Chips At €6.95 Per Person

Classic Take Away Style Chips - Choose From Accompaniments - Curry, Garlic, Cheese,  
Taco, Sweet Chilli At €5.95 Per Person

Selection Of Farmhouse Cheeses With Fruit, Chutney & Water Crackers At €8.95 Per Person

**(All Of The Above Served With Freshly Brewed Tea Or Coffee)**

# *Helpful Wedding Contacts*

## **Wedding Contacts Bands**

Oddity - 085 703 1848  
The Suite - 086 865 0217  
Sean Slattery & The Connections - 087 616 0201  
Witness This - 086 041 5148

## ***Reception Musicians***

Ciaran & Lisa Music - 086 070 4874 / 086 887 6676  
Harpist - Elizabeth Affolter - 086 375 1869  
Harpist - Aine McLoughlin - 085 708 7850  
Pianist - Gerard Colleran - 087 630 4691  
Guitarist - Stevie Brennan - 087 263 7822  
Guitarist - D&G Weddings - 086 339 3868

## ***Florist***

Clare's Flowers - Clare Lawless - 085 818 5352

## ***Cakes***

Grace Daniels Cakes - 085 723 1369  
Angela's Cakes - 086 326 5607

## ***Make-Up & Hair***

Shearwater Hotel Spa - 090 963 0400  
Essence Of Beauty - 090 964 5070  
Headd's Up Mobile Hairdressing 087- 360 0434  
Shear Wonder Blow Dry Bar - 089 988 8952

## ***Photographer***

Andrea Duncan - 087 261 0567 [Andreaduncanphoto@Gmail.Com](mailto:Andreaduncanphoto@Gmail.Com)  
Ken Byrne Photography - 085 108 3227  
[Kennethbyrne1@Gmail.Com](mailto:Kennethbyrne1@Gmail.Com) Marriage Multimedia - 087 980 5539 [Info@Marriagemultimedia.Com](mailto:Info@Marriagemultimedia.Com)  
Liam Kidney Photography - 087 222 7331 [Info@Liamkidney.Com](mailto:Info@Liamkidney.Com)  
SMK Studios By Sarah Kilduff Photography 086 072 5392  
Foan & Sauvage - 046 9541028  
Videographer Marriage Multimedia - 087 980 5539 [Info@Marriagemultimedia.Com](mailto:Info@Marriagemultimedia.Com)

## ***Lighting***

Damien Skuiiy - 086 352 5334  
Alan Farrell - 087 642 8579  
Love Light Ireland - 087 949 2412

## ***Extras***

Fiona Newell Events - 085 772 8954  
Rosewater Weddings - 087 262 2020



SHEARWATER

HOTEL & SPA



*Enquire Now*

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