

Shearwater Hotel & Spa

Weddings



SHEARWATER
HOTEL & SPA
★★★★

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

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 In Marina Restaurant 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
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 & Butterbean 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

Caramel Apple Betty (warm)

Cherry Blackwell Tart (Warm)

Sicilian Lemon Tart

Chocolate Fondant (warm)

White Chocolate And Forest Fruits Case

If you wish to Add Ice Cream to any of the above - €1.00 Extra

Freshly Brewed Tea Or Coffee.

Price €55 Per Person 2022

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, Creamy Mixed Peppercorn Sauce.

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 & Butterbean 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

Caramel Apple Betty (warm)

Cherry Blackwell Tart (Warm)

Sicilian Lemon Tart

Chocolate Fondant (warm)

White Chocolate And Forest Fruits Case

If you wish to Add Ice Cream to any of the above - €1.00 Extra

Freshly Brewed Tea Or Coffee

Price €60 Per Person 2022

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, Peppercorn Sauce

Slow Cooked 9oz Beef Rump Steak, With Mixed Herb Roasted Potato, Smoked Bacon Stuffed Yorkshire Pudding, Creamy Mixed Peppercorn Sauce.

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 & 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 & Butterbean 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 One From The Following Or 3 For An Assiette Of Desserts

Passionfruit And Mango Cheesecake

Triple Chocolate Mousse

Caramel Apple Betty (warm)

Cherry Blackwell Tart (Warm)

Sicilian Lemon Tart

Chocolate Fondant (warm)

White Chocolate And Forest Fruits Case

If you wish to Add Ice Cream to any of the above - €1.00 Extra

Price €70 Per Person 2022

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 / DJ

Oddity - 085 703 1848

The Suite - 086 865 0217

Sean Slattery & The Connections - 087 616 0201

Witness This - 086 041 5148

DJ Coraky 087 9842592

Reception Musicians

Rachel Goode - Singer 085 132 4502 & Link - <https://www.rachelgoodesoprano.com/listen-wedding-samples>

Emma Reynolds - 086 3856462 www.emmareynoldsmusic.co.uk

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

Ken Byrne Photography - 085 108 3227

Marriage Multimedia - 087 980 5539 Info@Marriagemultimedia.Com

Liam Kidney Photography - 087 222 7331 Info@Liamkidney.Com

SMK Studios By Sarah Kilduff Photography 086 072 5392

Joe Crean Wedding/Event Photography - 087 1887326 or 0879472378

Videographer Marriage Multimedia - 087 980 5539 Info@Marriagemultimedia.Com

Lighting

Damien Skuiiy - 086 352 5334

Alan Farrell - 087 642 8579

Love Light Ireland - 087 949 2412

Addition Suppliers

Fiona Newell Events - 085 772 8954

Rosewater Weddings - 087 262 2020

Celebrants - Ceremonies of Hope by Celebrant Fiona Hope - Email- fionawardcelebrant@gmail.com

Fiona's Mobile - 0876422006

Rev Geraldine Bown 0868324277



SHEARWATER

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Enquire Now

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