



FOUR SEASONS HOTEL  
MONAGHAN



Making plans for the most important day of your life. Your Wedding Day can be much more enjoyable when the bridal couple and their families know the arrangements are being handled by caring and experienced professionals. Your personal wedding planner will be available to plan every detail of your wedding at the hotel allowing you time to relax and focus on yourselves.

Whether it is a traditional or boutique wedding, please view the following menu options or we can create a menu to cater to your individual requests. Married Abroad?? and want a formal or informal celebration with family and friends at home, we have a selection of themed menus evoking memories of your wedding abroad.



WITH OUR COMPLIMENTS TO BOTH YOU AND YOUR GUESTS



Your guests are welcomed with freshly brewed tea and coffee and shortbread

Upon your red carpet arrival, your bridal party will be welcomed with  
pink champagne & strawberries and canapés

We adorn each table top finish with fresh flowers, candles, linen napkins and personalised menu cards

You have created your menu, now it is time for you and your guests  
to savour a wonderful gourmet pleasure

After dinner treat, personalised presentation of white & dark chocolate truffles with strawberries

Our experienced and dedicated team will be there to serve you through out your day

Enjoy the comfort of your bridal suite,  
knowing that your guests have their accommodation at a reduced rate

A gift to you from us on your wedding day.



## DRINKS ON ARRIVAL

On arrival your guests will be greeted with freshly brewed Tea or Coffee and Shortbread.

The following additional drinks options are also available:

### **Sparkling Welcome**

Grande Reserve Blanc De Blanc Brut, Charles Pelletier

Soft fragrance leading to a palate of fresh youthful & zesty fruit with refreshing favours and good length.

### **Also Available in Pink To Toast The Blushing Bride !!**

Grande Reserve Rose, Charles Pelletier (pink bubbles...)

Seductively soft & fruity with good balance & refreshing crispness on the palate.

### **Aromatic Winter Warming**

Mulled Wine

Hot Whiskey

### **Cooling Summer Refreshments**

Fruit Punch ( Wine Based )

Bucks Fizz

**All drinks receptions can be accompanied by a selection of Canapés**





## CREATE YOUR OWN MENU

We offer you an extensive choice of menu options through out each course.  
Create your own menu by selecting a starter, soup and dessert, the price of your meal will be dictated by the price of the main course that you choose.  
Special dietary and children's needs are also catered for.

## STARTERS

### **Traditional Caesar Salad**

Cos Lettuce, Bacon Bits, Croutons, Parmesan Shavings, Garlic & Anchovy Dressing

### **Warm Tartlette of Goat's Cheese with Caramelised Onion**

on Mixed Salad Leaves & Balsamic Syrup

### **Trio of Melon**

Honeydew, Water & Galia Melon with Red Berry Coulis

### **Salmon Fish Cakes**

with a Tangy Tomato Dressing, Mixed Leaves

### **Warm Cajun Salad**

Cajun Spiced Chicken Slivers on Dressed Leaves

### **Exotic Fruit Platter**

Mango, Watermelon, Kiwi, Star Fruit, Passion Fruit Coulis

### **\*\*\*\*\* Medley Of Seafood**

bound in a Marie Rose Sauce, Nestled in Mixed Leaves

### **\*\*\*\*\* Diced Chicken, Bacon & Mushrooms in a Creamy White Wine Sauce**

served in a Crispy Pastry Case

### **\*\*\*\*\* Roses of Smoked Salmon with Melon & Capers**

Citrus Dressing

\*\*\*\*\* €2 supplement for these starters

## SOUPS

Carrot & Coriander

Potato & Leek

Seafood Chowder

Vegetable

Spicy Tomato & Basil

Cream of Mushroom

French Onion

Minestrone

Cream of Chicken & Asparagus





## SORBETS

Champagne  
Lemon & Lime  
Vodka & Lemon

*Available at an additional charge*

## MAIN COURSE

### **Baked Dorne of Salmon**

on a bed of Oriental Vegetables, Citrus Thai Hollandaise

### **Stuffed Breast of Chicken, Wrapped in Smoked Bacon**

Sage, Parsley & Onion Stuffing, Red Wine Thyme Jus

### **Roast Sirloin of Beef**

Wine Merchants Sauce & Yorkshire Pudding

### **Roast Breast of Turkey & Baked Ham**

Traditional Stuffing with Cranberry & Orange Chutney & Jus Lie

### **Baked Supreme of Chicken**

on a Herb Mash, Red Wine Reduction or White Wine & Mushroom Sauce

### **Medallion of Beef Fillet Garnished with Crispy Onions**

Cracked Black Peppercorn Sauce

### **Roast Rump of Lamb, Mustard & Herb Crust**

Rich Bean Cassoulet

### **Roast Half Duckling**

Caramelised Orange Sauce

### **Oven Baked Monkfish with Parma Ham**

French Beans, Sauce Provencale

All meat of Irish origin unless otherwise stated.

To offer a choice of two main courses €4.00 supplement applies to the more expensive option.  
Children's Options half portion of the adults main course or Chicken Goujons or Sausages & Chips.

## VEGETARIAN MAIN COURSE

### **Tuscan Vegetarian Penne**

Sun-dried Tomato, Onion, Peppers, Garlic, Cream & Parmesan Shavings

### **Vegetarian Thai Green Curry**

Vegetables, Coriander, Spicy Coconut Sauce with Steamed Rice

### **Oriental Stir Fry of Vegetable**

on a Bed of Egg Noodles

### **Mexican Tortilla**

Filled with Peppers, Avocado, Courgettes, Chilli in a Spicy Tomato Sauce

### **Risotto of Roast Vegetables**

Rich Tomato Dressing

## POTATO & VEGETABLE ACCOMPANIMENTS

All main courses include a choice of Two Potatoes & One Vegetable option - A or B or C

Oven Roasted Potatoes

Traditional Irish Champ

Parsley Boiled

### **Option A**

Cauliflower & Broccoli Florets with Lightly Buttered Carrots

### **Option B**

Medley of Seasonal Vegetables in a Fresh Parsley Butter Sauce

### **Option C**

Winter Roasted Root Vegetables Glazed with Honey & Rosemary





## DESSERTS

Cream Filled Profiteroles, Covered in Warm Chocolate Sauce

Traditional Apple Tart, With Cinnamon Flavoured Cream, Crème Anglaise

Meringue Nest with Cream & Seasonal Fruits

Banoffee Tart, Surrounded with Caramel Sauce

Bailey's Cheesecake, With Dark Chocolate Sauce, Chantilly Cream

Medley of Four Season's Dessert

Steamed Toffee Pudding, With Caramel Sauce, Chocolate Chip Ice Cream

*To offer a choice of two desserts €2 p.p. supplement*

**Freshly Brewed Tea or Coffee & Complimentary Petit Fours**

## EVENING FINGER FOOD MENU

### **Suggested Menu Option:**

Cocktail Sausages, Selection of Sandwiches, Tea or Coffee

Chicken Goujons, Cocktail Sausages, Sandwiches, Tea or Coffee

Vol Au Vents, Chicken Goujons, Sausage Rolls, Cocktail Sausages,  
Sandwiches, Tea or Coffee

### **Or create your own menu**

Chargrilled Vegetable Crostini

Vegetable Mini Spring Rolls

Smoked Salmon Canapes

Vegetarian Samosa

Duck Pancake

Smoked Salmon & Cream Cheese Roulade

Crispy Seafood Won Tons

Skewered Chicken Satay

## WEDDING TERMS & CONDITIONS

Provisional bookings are held for up to 14 days, after which time it is at the hotels discretion to release the date.

A Deposit of €1,500 is required to guarantee your booking. Please note that this deposit is non refundable in event of a cancellation.

A minimum number of 150 guests are required to reserve The Clara Suite or The Seasons Suite - on Friday & Saturday.

Final numbers are required 48 hours in advance, this is the number that we will cater for. This is the minimum number that we will charge for, should extra guests attend they will be charged Pro Ratta.

We will suit your needs regarding the meal time, however we ask you to be as accurate as possible, once confirmed we may not be able to change at short notice.

We will allow you to supply your own wine (75cl only), the corkage fee €8 for table wine & €12 for Sparkling/ Champagne.

All menu prices shall be in accordance with the published rate as at the wedding date. However, the hotel reserves the right to vary the rate quoted, should some unforeseen event out of the hotel's control come to pass.

The hotel cannot accept any liability for any damage or loss for personal property & gifts.

Payment of all your accounts must be settled prior to departure by cash, draft or credit card.



### ACCOMMODATION RESERVATIONS FOR YOUR WEDDING GUESTS

Please note all accommodation reservations should be made well in advance. We do not automatically block book accommodation. The reduced rate will apply to individual or group bookings.

### GROUP RESERVATION CONTRACT

The maximum number of rooms in a group booking is 20.

Only the person who has made the group booking can name the rooms - Names, Address, Contact No's. for each guest must be supplied.

All rooms must be guaranteed by either a deposit €80 or credit card details.

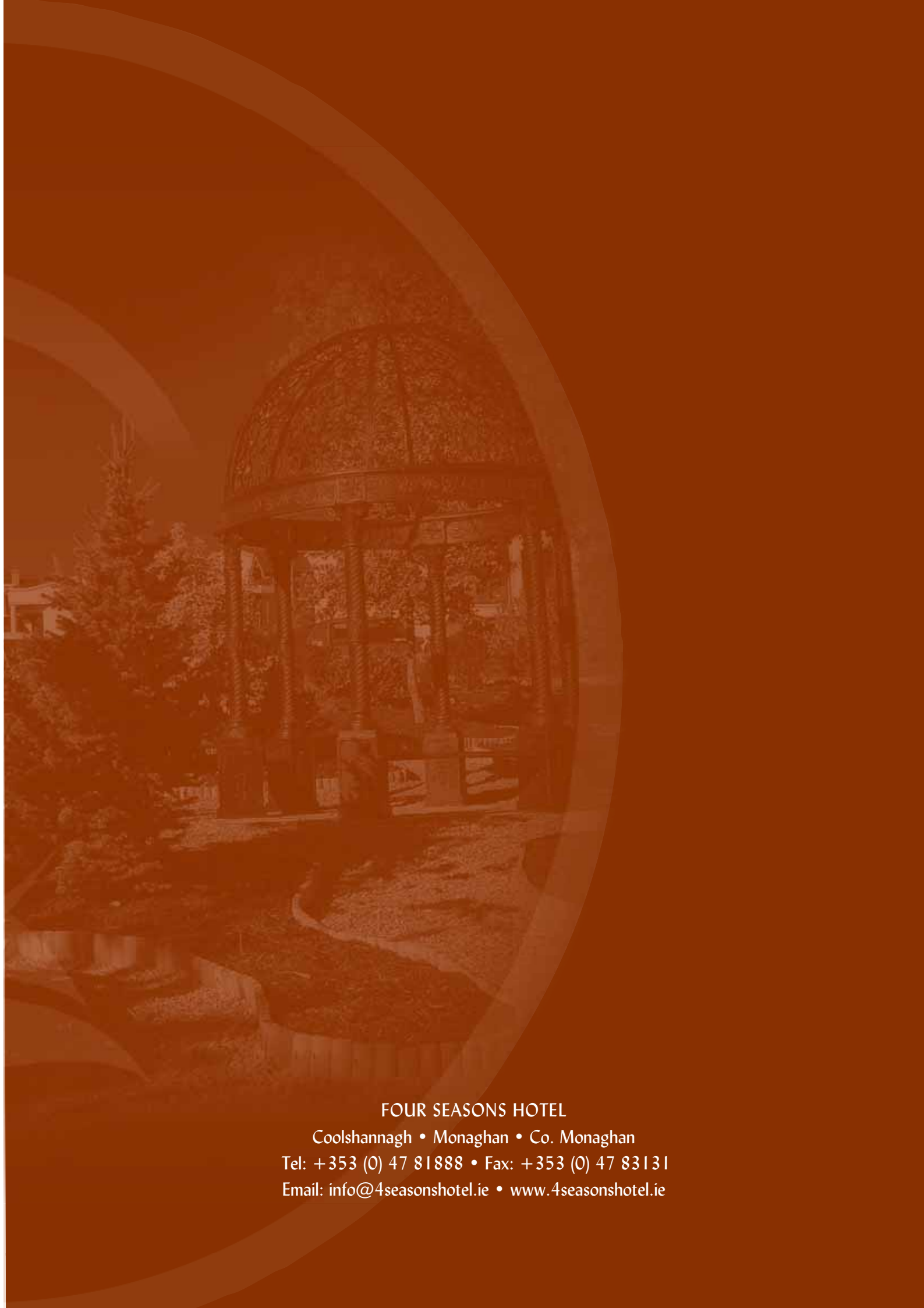
We do not have any single rooms available and reduced rates for children only apply when sharing with adults.

All rooms must be named four weeks prior to the arrival date.

Any rooms cancelled within one week of the arrival date will be subject to cancellation charge 50% of the total cost.

Any rooms cancelled or not occupied on the arrival date will be charged in full.

Check In from 3pm - 8pm & Check Out 7am - 12 noon.



**FOUR SEASONS HOTEL**

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