



*Making Memories
Since 1970...*

REMEMBRANCE OFFER

FOUR COURSE MEAL

Inclusive of:

- *One Soup*
- *One Main*
- *One Dessert*
- *Tea & Coffee*

From €19.70 per guest

NOSTALGIC OFFER

FOUR COURSE MEAL

Inclusive of:

- *Two Starters*
- *Two Mains*
- *Two Desserts*
- *Tea & Coffee*

From €25 per guest

SENTIMENT OFFER

FIVE COURSE MEAL

Inclusive of:

- *One flute of bubbly on arrival*
- *Two Starters*
- *One Soup*
- *Two Mains, to include 10oz Sirloin Steak*
- *Two Desserts*
- *Tea & Coffee*
- *DJ for Two Hours*

From €40 per guest

Please note that supplement fees may apply

The supplement applies to your total amount of guests

ALL OUR OFFERS INCLUDE:

- Red carpet arrival
- Private pre-reception suite
- Table plan displayed on our opulent mirror
- Personalised menu
- Choice of centrepieces; Candelabras & Cherry Blossom Trees
- Cake stand & knife
- Table linen & napkins
- Chivairi chairs
- Fairy-light backdrop
- Backdrop for photographs
- Complimentary bar extension to 2am

TO ENQUIRE PLEASE CONTACT:

E || EVENTS@4SEASONSHOTEL.IE

T || +353 (0)47 81 888

W || WWW.4SEASONSHOTEL.IE



RECOMMEND A FRIEND...

As part of our celebration for achieving 50 years in the hospitality industry, we are offering our past wedding couples the opportunity to spread the love and generosity onto a family, friend or loved one who are planning their own wedding. If you recommend a couple that goes on to book their wedding with us, they get a €500 discount on their wedding bill.

PICK A PERK...

As our way of thanks to the recommending couple, they will be entitled to a complimentary One Night Stay, Bed and Breakfast PLUS one an added perk from the options below:

- €50 dining credit for either the Still Bar or Range Restaurant during your stay
- A bunch of roses in your room on arrival
- 50 days free for 4Fit Leisure Club

ONCE UPON A TIME...

We are running an EXCLUSIVE wedding offer for specific dates in 2020 on our Once Upon A Time package, priced from just €50 per adult guest.

Offer includes:

- Arrival drinks & shortbread
- Four-course banquet with a choice of mains, inclusive of two glasses of wine
- Evening buffet with tea/coffee
- Complimentary Superior Suite & 2 double/twin bedrooms

Contact a member of the wedding team for further details.

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MENU SELECTOR

Starters

Soup of your choice

Four Season's Caesar Salad (1, 2, 3, 8 & 11)

Lettuce, bacon lardons and crispy croutons

Warm Cajun Chicken (1, 2, 8, 9 & 11)

Salad dressed with garlic dressing

Vol Au Vents (1, 2, 8 & 11)

Chicken & mushroom in a creamy white wine sauce

Dressed Duo of Water and Galia Melon

Drizzled with passion fruit coulis

Crispy Garlic Mushroom (1, 2, 8 & 11)

Served with garlic aioli and salad leaves

Mains

Pan-fried Supreme of Chicken (2, 8 & 11)

On a bed of herb mash, served with white wine and mushroom sauce

Tradition Oven Roasted Turkey & Baked

Gammon (1, 2, 8 & 11)

Served with herb stuffing & pan gravy

Baked Fillet of Salmon (2, 5 & 11 & 12)

On a bed of buttered leeks and drizzled with citrus hollandaise

Creamy Vegetable Curry (1, 2, 8, 11, 12 & 13)

Roasted butternut squash, red lentil, chick pea & coconut cream, served on naan bread

Roast Sirloin of Beef (€2.00 Supplement) (1, 2, 8 & 11)

Finished with a Yorkshire pudding and herb gravy

10oz Sirloin steak (€5.00 Supplement) (2 & 8)

Accompanied by grilled tomato & creamy peppercorn sauce

**All main dishes are served with roast & creamed potato, plus seasonal medley of vegetables (8)*

Mains

Cheesecake of your choice (1, 2, 8, 10 & 11)

Strawberry, Lemon or Baileys

Traditional Warm Apple Tart (1, 2, 8 & 11)

Served with fresh cream and crème anglaise

Warm Chocolate Chip & Orange Pudding

(8, 11 & 10)

Served with ice-cream

Pavlova (1 & 2)

Topped with fresh fruit coulis

If you would like to add more options then simply add:

€1.00 for every additional starter

€2.00 for every additional main

€1.00 for every additional dessert

**Supplements apply to the total number of guests.*

The 14 Allergies to be aware of:

1. Eggs 2. Milk 3. Shellfish 4. Molluscs 5. Fish 6. Peanuts 7. Sesame 8. Soya
9. Sulphur Dioxide 10. Nuts 11. Cereals Containing Gluten 12. Celery 13. Mustard 14. Lupin

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ENHANCE YOUR CELEBRATION

MINGLING ON ARRIVAL

Sandwich Platter	From €30	Selection of 3 Canapes for €5 per guest or a selection of 4 for €6 per guest;
Sweet Grazing Platter	From €90	
Cheese Board	From €140	
<i>*Platters cater for 30 guests</i>		Choose between vegetarian, sweet & hot options to ensure there's something for everyone!
Doughnut Wall	From €150	
Pimp your Prosecco	From €175	
Macaroon Tower	From €250	
Mason Jar Ice-Cream	From €250	
Drinks Reception	From €5 per guest	

MORE TO YOUR FEAST

Sorbet Palate Cleanser	From €4 per guest
Garlic Potatoes	From €15 per table
Upgrade Dinner Wine	From €2 per guest
Set Drinks Toast	From €5 per guest
Open Drinks Toast	Charged as Consumed

BEFORE YOU SAY GOODNIGHT

Tayto Crisp Sandwiches	From €3 per guest
Traditional Hotdogs	From €3 per guest
Crispy Bacon Butties	From €4 per guest
Personalised Cake	From €40

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