

Owenahincha package

Arrival reception

Red carpet welcome
Bubbly for the married couple
Sparkling & still mineral water
Strawberry daiquiri cocktail
Elderflower lemonade
Tea/coffee with homemade cookies
Two options from the canapés selection

Five Course Dinner Menu

Choice of two starters

Soup or sorbet of your choice

Choice of two main courses

With a choice of 2 vegetables & 1 potato

Choice of one dessert plate

Served with fine teas and selected coffee

Wine

Half bottle of wine from our carefully selected wine list

Evening food served at 11pm from our food truck with your own private bar

(Weather permitting)
Mini fish & chips cone
Chicken goujons
Vegetable spring rolls
Selection of sandwiches
Celtic Ross house dips and nachos

Late Night Nibbles at 2am

Price €67 per person

Price € 62 per person

(Sunday to Thursday and from 1st January to 31st March / from 1st October to 21st December except bank holiday)

Based on 120 guests minimum, wedding less than the required number - €5.00 per person extra as per package price

Estuary Package

Arrival reception

Red carpet welcome
Bubbly for all your guests
Strawberry daiquiri cocktail
Elderflower lemonade
Sparkling & still mineral water
Tea/coffee with homemade cookies
Three options from the canapés selection or local ice cream cart

Five Course Dinner Menu

Choice of two starters or one

sharing style platter

Soup or sorbet of your choice

Choice of two main courses

With a choice of 2 vegetables & 1 potato

Choice of one dessert plate to

choose between option 1 & 2

Served with fine teas and

Selected coffee

Wine

Half bottle of wine from our carefully selected wine List

Evening food served at 11pm from our food truck with your own private bar

(Weather permitting)
Mini fish & chips cone
Chicken goujons
Beef sliders
Vegetable spring rolls
Selection of sandwiches
Celtic Ross house dips and nachos

Late Night Nibbles at 2am

Price €72 per person

Price € 67 per person

(Sunday to Thursday and from 1st January to 31st March / from 1st October to 21st December except bank holiday)

Based on 120 guests minimum, wedding less than the required number - €5.00 per person extra as per package price

Drombeg Package

Arrival reception

Red carpet welcome
Bubbly for all your guests
Strawberry daiquiri cocktail
Elderflower lemonade
Chilled beer bottles
Sparkling & still mineral water
Tea/coffee with homemade cookies
Three options from the canapés selection

Local ice cream cart

Five Courses Dinner Menu

Choice of two starters or one

sharing style platter

Soup or sorbet of your choice

Choice of two main courses

With a choice of 2 vegetables & 1 potato

Choice of two desserts or dessert

plate

Served with fine teas and

selected coffee

Wine

Half bottle of wine from our carefully selected wine list

Evening Food Served at 11pm From Our Food Truck With your own Private Bar

(Weather Permitting)
Mini fish & chips Cone
Prawn in filo pastry
Chicken goujons
Beef sliders
Duck spring rolls
Selection of sandwiches
Celtic Ross house dips and nachos

Late Night Nibbles at 2am

Price €78 per person

Price € 73 per person

(Sunday to Thursday and from 1st January to 31st March / from 1st October to 21st December except bank holiday)

Based on 120 guests minimum, wedding less than the required number - €5.00 per person extra as per package price

Owenahincha Package

Arrival Reception

Red carpet welcome with bubbly for the newly married couple
Sparkling & still mineral water
Strawberry daiquiri cocktail
Elderflower lemonade
Tea/coffee with homemade cookies
Two options from the canapés selection

Five Course Dinner Menu

Choice of two starters

Soup or sorbet of your choice

Choice of two main courses

With a choice of 2 vegetables & 1 potato

Choice of one dessert plate

Served with fine teas and selected coffee

Wine

Half bottle of wine from our carefully selected wine list

Evening Food served at 11pm from our food truck with your own private bar

(Weather permitting)

Mini fish & chips cone

Chicken goujons

Vegetable spring rolls

Selection of sandwiches

Celtic Ross house dips and nachos

Late night nibbles at 2am for our residents

Price €67 per person

Price € 62 per person

(Sunday to Thursday and from 1st January to 31st March / from 1st October to 21st December except bank holiday)

Based on 120 guests minimum, wedding less than the required number - €5.00 per person extra as per package price

Estuary Package

Arrival Reception

Red carpet welcome for the newly married couple
Bubbly for all your guests
Strawberry daiquiri cocktail
Elderflower lemonade
Sparkling & still mineral water
Tea/coffee with homemade cookies
Three options from the canapés selection or local ice cream cart

Five Course Dinner Menu

Choice of two starters or one sharing style platter

Soup or sorbet of your choice

Choice of two main Courses

Or 1 carvery theatre and 1 fish option

With a choice of 2 vegetables & 1 potato

Choice of one dessert plate to choose between option 1 & 2

Served with fine teas and selected coffee

Wine

Half bottle of wine from our carefully selected wine list

Evening Food Served at 11pm From Our Food Truck With your own Private Bar

(Weather permitting)

Mini fish & chips cone

Chicken goujons

Beef sliders

Vegetable spring rolls

Selection of sandwiches

Celtic Ross house dips and nachos

Late Night Nibbles at 2am

Price €72 per person

Price € 67 per person

(Sunday to Thursday and from 1st January to 31st March / from 1st October to 21st December except bank holiday)

Based on 120 guests minimum, wedding less than the required number - €5.00 per person extra as per package price

Drombeg Package

Arrival Reception

Red carpet welcome for the newly married couple
Bubbly for all your guests
Strawberry daiquiri cocktail
Elderflower lemonade
Chilled beer bottles
Sparkling & still mineral water
Tea/coffee with homemade cookies
Three options from the canapés selection
Local Ice cream cart

Five Courses Dinner Menu

Choice of two starters or one sharing style platter

Soup or sorbet of your choice

Choice of two main courses
Or 1 carvery theatre and 1 fish option
With a choice of 2 vegetables & 1 potato

Choice of two desserts or dessert plate
Served with fine teas and selected coffee

Wine

Half bottle of wine from our carefully selected wine list

Evening Food Served at 11pm From Our Food Truck With your own Private Bar

(Weather Permitting)
Mini fish & chips cone
Prawn in filo pastry
Chicken goujons
Beef sliders
Duck spring rolls
Selection of sandwiches
Celtic Ross house dips and nachos

Late Night Nibbles at 2am

Price €78 per person

Price € 73 per person

(Sunday to Thursday and from 1st January to 31st March / from 1st October to 21st December except bank holiday)

Based on 120 guests minimum, wedding less than the required number - €5.00 per person extra as per package price

Cold Starters Selection

Union hall smoked salmon

Beetroot carpaccio, orange segments and mixed leaves

Duo of Skeaghanore duck (Drombeg)

Smooth pâté and duck breast, caramelised onions, fresh figs and sourdough croute

Dressed West Cork Crab (Drombeg)

Pickled gem lettuce, apple gel, compressed cucumber

Woodcock Smoked Mackerel

Curried mayonnaise, pickle cucumbers and fresh apple salad

Duo of Watermelon and Galia Melon

Raspberry sorbet, port reduction and air dried ham

Bluebell Fall Goat's Cheese Tartlet

Beetroot and watercress salad, smoked tomato pesto

Warm Starters Selection

Vol au Vent of Chicken, Mushroom and Parmesan

Tarragon cream served with crunchy shaved vegetables

Warm Shannonvale Chicken

Crispy gem lettuce, smoked tomato pesto, chargrilled vegetables, shaved Coolea, sourdough croutons

West Cork Fishcake

Shaved mango, smoked Aioli, pickled fennel and orange salad

Award Winning Rosscarbery Black Pudding Croquette

Apple compote, bacon and hazelnut crumb, watercress dressing

Five Spice Sticky Pork Belly

Papaya and carrot salad, sesame and lime dressing

Chickpea and Almond Cake

Crumbled feta cheese, dressed rocket, smoked sun dried tomato pesto

(All Drombeg starters items available to all packages with a supplement of €3 per person)

Soup Selection

Seasonal garden vegetable

Leek, potato and thyme

Roasted sweet potato, red pepper and toasted fennel seed

Caramelised button mushroom with a white truffle essence

Slow roasted vine tomatoes and basil

Caraway roasted root vegetables

Caramelised parsnip with a lime crème fraiche

Seafood chowder (supplement of €4 per person)

Sorbet Selection

Citrus sorbet with a mango coulis and shaved mango

Green apple sorbet with fresh green apple and apple compote (Drombeg)

Raspberry sorbet with a wild berry compote

Pink grapefruit sorbet with an orange gel (Drombeg)

Choice of soup or sorbet incurs a supplement of €1.50

Main Course Selection

Meat and Poultry

- 12 hour Braised feather blade of beef, wholegrain mustard mash, grilled cauliflower, port jus
- Sirloin of Irish beef, mousseline potato, vegetable crisps, pink peppercorn sauce (Estuary and Drombeg)
- Traditional turkey and ham, herb and cranberry stuffing, Dauphinoise potato, light turkey sauce
- Rump of Irish lamb, ratatouille of vegetables, sweet potato crisps, minted jus (Drombeg)
- 8oz sirloin steak, caramelised onions, grilled Portobello, peppercorn sauce (Drombeg)
- Shannonvale chicken supreme stuffed with Gubbeen cheese, fondant potato and wild mushroom sauce
- Seared duck breast, confit of root vegetables, celeriac purée, hazelnut jus (Drombeg)
- 18Hour braised lamb shoulder, salsa verde crust, Mediterranean bean cassoulet, smoked tomato sauce
- Pan roasted fillet mignon of pork, fruity quinoa, cider reduction (Estuary and Drombeg)
- 7oz Irish beef fillet, wild mushroom fondue, Boulangere potato, red wine jus (supplement 9€ on all packages)

Fish and seafood

- Grilled fillet of hake, herb crust, chorizo potato, dill and shrimp velouté
- Baked fillet of salmon on a pea, mussel and shallot casserole, nutmeg potato
- Grilled fillets of sea-bass, tomato and fennel fondue, basil arancini (Estuary and Drombeg)
- Oven roasted monkfish, saffron polenta cake, asparagus, vine tomato and thyme salsa (Drombeg)
- Pan-roasted cod fillet, citrus scented potato, and grilled asparagus, lemon butter sauce (Estuary and Drombeg)
- Almond and sesame crusted haddock fillet, confit carrots, creamed leek and mushroom
- (All Drombeg meat and fish items available to all packages with a supplement of €4.50 per person)

Potato Selection, Choose one

- Baby potatoes in herb butter
- Gratin Dauphinoise
- Rosemary roasted potato
- Colcannon mash potato
- Roasted sweet potatoes with paprika

Vegetable selection, choose two

- Poached seasonal vegetables
- Roasted root vegetables with caraway
- Coriander and honey roasted carrots
- Braised red cabbage
- Cauliflower topped with cheese sauce
- Cauliflower and broccoli topped with toasted Almonds and brown butter

Dessert Selection

- Warm chocolate and hazelnut brownie, chocolate Sauce, vanilla ice cream, caramelised white chocolate
- Sea salt caramel parfait with butterscotch sauce, Chantilly cream, caramelised walnuts (Estuary and Drombeg)
- Warm sticky toffee pudding with butterscotch sauce, vanilla bean ice cream, caramelised peanuts

Raspberry parfait with a wild berry coulis, fresh raspberries and whipped cream (Estuary and Drombeg)

Fresh fruit and berry pavlova with lemon sorbet and Chantilly cream

Rosscarbery strawberries and cream with caramelised white chocolate (Drombeg)

Warm apple and wild berry sponge with crème anglaise, apple purée and vanilla bean ice cream

Dark chocolate marquise with a praline crunch, chocolate sauce and raspberry sorbet (Drombeg)

Soft heart meringue and wild berry compote with toasted pistachios and a zingy lemon curd

Cheesecake of your choice with berry coulis, fresh berries, sorbet and chocolate crumbs

Cheesecake flavours available:

White chocolate cheesecake, lemon and passionfruit cheesecake, wild berry cheesecake, Bailey's cheesecake, baked vanilla New York style cheesecake

Dessert Plate Selection

Celtic Ross Dessert Plate 1:

Tropical fruit délice, vanilla ice cream, warm apple and berry sponge

Celtic Ross Dessert Plate 2:

Mini berry meringue, white chocolate cheesecake, lemon sorbet

Celtic Ross Dessert Plate 3: (Estuary and Drombeg)

Warm chocolate brownie, vanilla ice cream, chocolate marquise, fresh berries

Celtic Ross Delicately Selected Irish Cheese Board €6.50 per person supplement

Served with fresh fruits, crackers, chutney, artisan bread

(All Drombeg dessert items available to all packages with a supplement of €2.50 per person)

Make it your own

Something more casual

In the middle of the table, let people share and mingle over a collection of small Plates which will stimulate your guest's appetite

Mezze Style Sharing Starter

Sliced cured meats, local cheese, antipasti of olives, sundried tomatoes and chargrilled vegetables, Pestos and hummus, grissini sticks, sourdough bread, rosemary focaccia

Ploughman Style Platter

Local cured meats and cheeses, farmhouse style terrine, pickles, beetroot and celery stick, Chutneys and savoury jams, artisan style bread

Local Seafood Platter

Oysters on ice, mussels' Escabeche, Union Hall smoked salmon, mackerel pâté, whole prawns, and salmon gravlax

Casual trendy finger food Platter (supplement €4 per person).....

Pork belly popcorn, Arancini, scampi, prawn Pil Pil, mini vol au vent, goats cheese tartlets

Carvery theatre

Why should chefs have all the fun? Get your guests involved!

One guest per table claims the prestigious title of head carving chef his equipped with a wooden board, knife and fork and of course their own apron and chef's hat.

Meat, choose one

Roast sirloin of beef, horseradish sauce (Estuary and Drombeg)

Sea salt and thyme crusted pork Loin, apple sauce

Rosemary leg of John Mc Carthy lamb (Estuary and Drombeg)

Honey and mustard glazed Bacon loin

Fillet of beef Wellington, Supplement of €9 per Guest

Vegetables, choose two

Roast root vegetables with caraway seeds

Creamed savoy cabbage

Honey and parsley glazed carrots

Poached seasonal vegetables

Braised red cabbage

Cauliflower and broccoli topped with a brown almond butter

Cauliflower with cheese sauce

Potatoes and Extras, Choose 2

Rosemary roasted potatoes

Baby potatoes in herb butter

Gratin Dauphinoise

Roasted sweet potato with paprika

Colcannon mash

Canapés Selection

Cold Options

Union Hall smoked salmon with a horseradish crème fraiche on soda bread

Shredded duck leg pancake with relish

Duo of melon and Serrano ham skewers

Roasted vegetables and basil bruschetta

Goats cheese bonbon in a pistachio crust

Ham hock and Rosscarbery pudding terrine

Platter of Bantry Bay oysters served on ice (price on request)

Warm Options

Crispy prawns with a smoked paprika mayonnaise

Mushroom and Blue Bell farm goats cheese tartlet

Beef nacho with spicy guacamole

Sun dried tomato, potato and herb frittata

Black pudding croquette with duo of green apple

Mini chicken and bacon vol au vent

Rosscarbery black pudding pastry rolls, apple purée

Sweet Options

Selection of homemade mini biscuits; cookies, sablé and amaretti

Mini scone filled with raspberry jam and clotted cream

Blondie square with a raspberry Chantilly cream

Mini blueberry cupcake

Extras

- Tayto Cart..... €150
- Candy Cart €150
- Bar Extension €450
- Cheese trolley €6.50 per person

The Day After

Finger food

The Classic Option

€11.95 per person

Selection of sandwiches, cocktail sausages, black and white pudding, chicken goujons

The Greedy option

€ 13.95 per person

Selection of sandwiches, cocktail sausages, chicken goujons, black and white pudding, chicken wings, chips

The Foodie Option

€ 12.50 per person

Classic food options and Celtic Ross delicately selected Irish cheeses

Served fresh fruits, crackers, chutney, artisan bread

The Mediterranean Option

€ 12.50 per person

Classic food options and cured meats selection, dips with bread sticks, artisan bread

The Fishmonger Option

€ 15.50 per person

Classic food options and fish and chips with tartare sauce

Prawns in filo, prawn cracker, selection of locally cured fish, artisan breads

The BBQ Option

€ 14.50 per person

Classic food options and mini beef sliders, chicken wings, mini pulled pork buns, cocktail sausages, chips

The food truck

Include the opening of a private bar (drinks not included)

Minimum of 60 Pax required

18.50€ per person

- Timoleague Korean sticky pork belly wrap
Local kimchi, crunchy lettuce, peanut dressing, fresh coriander and mango
- Rosscarbery 5oz beef burger
Bacon jam, smoked Aioli, Bandon Vale cheddar
- Castletownbere crab Arancini
Saffron rice, chili and lemon, confit garlic, fresh parmesan
- Salt and pepper West Cork scampi
Green papaya, mango and coriander salad, fresh lime, peanut dressing
- Spicy chickpea falafel pitta
Macroom feta, Clonakilty yogurt, fresh mint, chargrilled vegetables

The trailblazer BBQ

Include the opening of a private bar (drinks not included)

Minimum number of 50 required

BBQ Menu

BBQ OPTIONS	Price
Option 1	€17.50
Option 2	€ 19.50
Option 3	€ 21.50

BBQ option 1

Tandoori marinated chicken drumsticks, 6oz Rosscarbery beef burger and pork and leek bangers

BBQ option 2

As above with bbq marinated pork ribs, corn on the cob and tuna skewers

BBQ option 3

As above with marinated prawn skewers and 4 oz. sirloin steak

All buffets are served with freshly brewed coffee and selection of tea.

And Brioche baps, demi baguette, mayonnaise, ketchup, condiments and baked potatoes

Choose 3 salads to garnish your barbeque:

Red slaw salad	Quinoa and beetroot	Macaroni and pesto mayonnaise
German style potato salad	Mixed leaves	Curried couscous
Pearl couscous and roasted vegetables		Plum Tomatoes, aged balsamic
Thai noodle, soy, chilli and coriander		French bean, tomato & coriander salsa
Tomatoes, feta cheese & basil pesto	Beetroot & carrot salad	Waldorf salad

Choose 2 sauces:

Hummus	Relish	Basil pesto	Marinated olives
Smoked Aioli	Sundried tomato pesto		Marie rose sauce

Wine Selection

WHITE

Marques De Plata Sauvignon Blanc Spain, 2018 Fruity, lively & long lasting

Andatino, Grecanico, Pinot Grigio IGT, Italy, 2018 Light-Bodied, Delicate White Wine.

Les Roucas, Sauvignon, France, 2018 Characteristic taste of White Fruit Combined with a Buttery Sensation Stick to a Nice Lingering Finish.

RED

Les Roucas Cabernet Sauvignon, France 2018 Fruity.

Marques De Plata, Spain 2018 Great Fruit & Berry Aromas with a Touch of Cacao.

Alvier, Merlot, Chile 2017 The Palate is Young, Fruity, Smooth and Medium Bodied

If you would like to choose off our extensive in house wine list supplements will apply.

Additions

ADD A SPIRIT OR LIQUEUR TO YOUR DRINKS RECEPTION

Hennessy Brandy, Jameson, Paddy's Power's or Bailey's - €5.00 per person.

ADD YOUR OWN BARTENDER AND A COCKTAIL OF YOUR CHOICE

Mojito, Cosmopolitan, Sex on the beach, Tequila sunrise - €7.50 per cocktail.

TOAST DRINKS

Glass of champagne will be charged at €15 per glass.

Glass of prosecco will be charged at €5 per glass.

OPEN BAR

If you wish to have a Bar Tab open during your drinks reception or for the toast, we recommend that such arrangements follow the "House rules", we suggest that your guests can order any drink with the exception of Champagne or Premium Brands.

Accommodation

The Celtic Ross Hotel will block book 20 bedrooms for your wedding guests on the night of your wedding.

All block booked bedrooms are sold on a first come first serve basis unless given in writing by the bride and groom at the time of booking your wedding.

Any rooms reserved outside the wedding block will be sold at the rate of the day.

Any rooms not booked 6 weeks before the wedding are released with no obligation to the Bride & Groom.

In compliance with GDPR only rooming lists may be passed to the bride & groom

All wedding rooming list will be dealt with by our Front Office Manager

Our Wedding bed & breakfast rates for 2022

Are available from

Jan / May & Oct / Dec 20th €55pps double /twin room €70 per single room

June & September €75pps double/ twin room €95 per single room

July & August €80pps double/ twin room €100 per single room

December 20th - 31st Dec €80pps double/ twin room €100 per single room

Kids 0-4years free 5-14 Years €25 per night 15 years+ Adult Rate

Our Wedding bed & breakfast rates for 2023

Are available from

Jan / May & Oct / Dec 20th €60pps double /twin room €75 per single room

June & September €80pps double/ twin room €100 per single room

July & August €85pps double/ twin room €105 per single room

December 20th - 31st Dec €85pps double/ twin room €105 per single room

Kids 0-4years free 5-14 Years €30 per night 15 years+ Adult Rate

FAQ'S

How can I arrange a viewing of the hotel?

We take appointments at any time that suits you.

Please email weddings@celticross.com arrange or we can come to you.

What is the maximum number of guests for a sit-down meal?

We can host for up to 160 people

Do you host more than one wedding per day?

No we only have one wedding per day but do reserve the rights to hold other events

Can I have a small wedding on a Friday or Saturday?

We cater for any size of weddings, however weddings under 120 guests incurs a supplement

If there is a coordinator, will they be there for the duration of the reception?

We have a dedicated wedding coordinator who will be here to assist you with every detail during the build up to and on your special wedding day

Do you cater for special dietary requirements? Coeliac? Vegetarians?

Of course, please make us aware of your guest requirements in advance of your wedding day.

Have you a licence to host civil ceremonies?

Yes and we can also host beach weddings.

Civil Ceremony set up fee €300

Beach wedding fee- From €2000

Can you bring your own wine?

Yes, we charge €10.00 corkage per bottle.

Is the Bar Extension included?

This is not included in our Wedding Packages

The Bar Extension is available until 2am and a fee of €450.00 will be added to your bill.

Do you offer preferred accommodation rates for our Wedding Guests?

We include a 30-bedroom allocation at a reduced rate (including any rooms within your package), and this is automatically held once you confirm your date. 6 weeks prior to your wedding date, any un-named rooms will be automatically released.

Can the drinks reception be outside?

Yes this will be located at the front of the kingfisher bar on our patio with a clear view of the lagoon

Do you have storage for items we need to bring in for our wedding day e.g. sweets, wedding cake etc...?

Yes, we can store all these items for you and can be delivered to the hotel the week of your wedding.

Do you offer any options for pre or post wedding parties?

Yes, we can offer a variety of options which can be tailored to each couple's specific requirements.

How much do you charge for children?

Children under the age of 12 are charged at €16.50

Can we sample our wedding menu prior to the day?

You will receive a complimentary menu and wine tasting for two people prior to your wedding when you will be able to meet with the chef with an overnight stay including breakfast the following day

Are venue decorations included?

We will take care of decorating your wedding suite, flowers in a variety of vases, beautiful silver candelabras, cake stand, white linen napkins and personalised menus

Terms and Conditions

- A Provisional booking will be made and held for a maximum of 7 days. The date will be automatically released if a deposit is not received to confirm the booking.
- To secure your wedding date, you are required to sign a wedding contract and pay a non-refundable €1,000.00 deposit. A subsequent €2,000.00 payment is required 9 months before your wedding.
 - If you wish to pay the remaining 20% by bank transfer, please ensure it is transferred 7 days before the wedding.
- If you wish to change your wedding date after the deposit has been paid, the deposit is transferrable to another date, as long as you notify us 9 months before the original date is due to take place.
 - With the exception of the wedding cake & wines, no other food and beverage can be brought into the hotel, without the prior consent of the General Manager. Prices are subject to change up to a maximum of 10%, as a result of extraordinary increases in cost.
- We only guarantee 20 bedrooms at the special wedding Bed & Breakfast rate. Any additional rooms are sold at the Bed & Breakfast rate available at the time.
- If a wedding is booked by a 3rd party, the hotel reserves the right to cancel the booking. The Couple must meet the Wedding Coordinator when making the booking and sign the terms & conditions.
 - No Room Hire charge applies for Civil Ceremony Rooms. However, a room setup charge of €300.00 applies.
 - All prices are inclusive of taxes. The wedding packages are based on a minimum of 120 adult guests. If your wedding numbers are smaller than this, your wedding co-coordinator will be happy to go through your specific package prices.

Cancellation Policy

- In the event of cancellation of a wedding, every effort will be made to resell the room for another wedding banquet.
 - Notification of the cancellation will only be accepted in writing from both parties. - All deposits are non-refundable. - Cancellation made within 3 months of the wedding will require 50% of the estimated wedding bill.

Damage

- The clients are responsible for any damage caused to furnishings, fittings and equipment in our function rooms or reception areas, caused by their wedding guests. The clients are also responsible for loss of revenue to the hotel due to disruptive behaviour by their wedding guests.

Wedding Checklist

18 - 12 MONTHS

Congratulations on your engagement Book your wedding at Celtic Ross Hotel Book ceremony location
Book photographer and videographer Choose your wedding party Begin researching your perfect attire
Draft a wedding guest list

10 - 8 MONTHS

Research honeymoon ideas Book music Book officiant Finalise guest list Book florist Order your attire

8 – 6 MONTHS

Book your honeymoon Decide your wedding theme Order your invitations Choose wedding rings

6 - 3 MONTHS

Book transport Enjoy complimentary menu tasting Choose your wedding cake Buy wedding shoes and
accessories Plan pre-wedding parties Have make-up & hair trial Decide on music Decide on venue
decor

2 - 1 MONTH

Attend wedding attire fittings Discuss wedding itinerary with Wedding Coordinator Finalise wedding
menu List all wedding replies confirm final numbers enjoy your pre-wedding party

2 WEEKS BEFORE

Furnish your Wedding Coordinator with seating plan Finalise wedding itinerary Write wedding speech &
vows

1 WEEK TO GO

Have your wedding rehearsal Reconfirm details with all vendors assign a member of wedding party to
be point of contact for vendors Final attire fitting Pack your honeymoon bag

YOUR WEDDING DAY

Attend hair & make-up appointments Ensure the Best Man / Woman have the rings Walk down the aisle
Get Married

WE'LL TAKE CARE OF THE REST!