

## Owenahincha package

### Arrival reception

Red carpet welcome  
Bubbly for the married couple

### Drinks Reception Choose 2

Glass of prosecco  
Selection of bottled beers  
Signature cocktail  
Two options from the canapés selection

### With our compliments

Sparkling & still mineral water  
Organic Juices  
Tea/coffee with homemade cookies

### Local produce 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 freshly brewed teas and coffee

### Wine

Half bottle of wine from our carefully selected wine

### Evening food served at 11pm from

Cocktail sausages  
Chicken goujons  
Vegetable spring rolls  
Selection of sandwiches  
Chips

### Late Night Nibbles for residents at 2.30am in the library bar

### Price €90 per person

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

**Price for 2024 €100**

## Estuary Package

### Arrival reception

Red carpet welcome  
Bubbly for the married couple

### Drinks Reception Choose 2

Glass of prosecco  
Selection of bottled beers  
Signature cocktail  
Gin and tonic with fresh fruit  
Three options from the canapés selection

### With our compliments

Sparkling & still mineral water  
Organic Juices  
Tea/coffee with homemade cookies

### Local produce 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 to choose between option 1 & 2  
Served with freshly brewed teas and coffee

### Wine

Half bottle of wine from our carefully selected wine

### Evening food served at 11pm

Cocktail sausages  
Chicken goujons  
Beef sliders  
Vegetable spring rolls  
Selection of sandwiches  
Chips

### Late Night Nibbles for residents at 2.30am in library the library bar

### Price €100 per person

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

**Price for 2024 €110**

## Drombeg Package

### Arrival reception

Red carpet welcome  
Bubbly for the married couple

### Outdoor Drinks Reception

(Weather Permitting)

**You can have your drinks reception outside in our courtyard, surrounded by palm trees, with your own private bar canapes served from our food truck**

Choose 2

Glass of prosecco  
Selection of bottled beers  
Signature cocktail  
Gin and tonic with fresh fruit  
Three options from the canapés selection

### With our compliments

Sparkling & still mineral water  
Organic Juices  
Tea/coffee with homemade cookies  
Use of Candy Cart

### Local produce dinner menu

Choice of two starters

\*\*\*\*\*

Soup & 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 freshly brewed teas and coffee

### Wine

Half bottle of wine from our carefully selected wine list

### Evening Food Served 11pm

Mini fish & chips  
Prawn in filo pastry  
Chicken goujons  
Beef sliders  
Duck spring rolls  
Cocktail sausages  
Selection of sandwiches  
Chips

### Late Night Nibbles for residents at 2.30am in library the library bar

### Price €120 per person

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

**Price for 2024 €130**

# Owenahincha Package

## **Arrival reception**

Red carpet welcome

Bubbly for the married couple

## **Drinks Reception** *Choose 2 drink options*

Glass of prosecco

guests

Selection of bottled beers

Signature cocktail

Two options from the canapé's selection

## **With our compliments**

Sparkling & still mineral water

Organic Juices

Tea/coffee with homemade cookies

## **Local produce 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 of our carefully selected wine

## **Evening Food served at 11pm**

Cocktail sausages

Chicken goujons

Vegetable spring rolls

Selection of sandwiches

Chips

## **Late Night Nibbles for residents at 2.30am in the library bar**

## **Price €90 per person**

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 the married couple

## Drinks Reception *Choose 2 drink options*

Glass of prosecco

Selection of bottled beers

Signature cocktail

Gin and tonic with fresh fruit

Three options from the canapés selection

## With our compliments

Sparkling & still mineral water

Organic Juices

Tea/coffee with homemade cookies

## Local produce dinner menu

Choice of two starters

\*\*\*\*\*

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 of our carefully selected wine list

## Evening Food Served at 11pm

Cocktail sausages

Chicken goujons

Beef sliders

Vegetable spring rolls

Selection of sandwiches

Chips

## Late Night Nibbles for residents at 2.30am in the library bar

## Price €100 per person

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 the married couple

## Drinks Reception

**You can have your drinks reception outside in our courtyard, surrounded by palm trees, with your own private bar canapes served from our food truck**

(Weather Permitting)  
*Choose 2 drink options*  
Glass of prosecco  
Selection of bottled beers  
Signature cocktail  
Gin and tonic with fresh fruit  
Three options from the canapé's selection

## With our compliments

Sparkling & still mineral water  
Organic Juices  
Tea/coffee with homemade cookies  
Candy Cart

## Local produce dinner menu

Choice of two starters

\*\*\*\*\*

Soup & 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

Mini fish & chips  
Prawn in filo pastry  
Chicken goujons  
Beef sliders  
Duck spring rolls  
Cocktail sausages  
Selection of sandwiches  
Chips

**Late Night Nibbles for residents at 2.30am in the library bar**

**Price €130 per person**

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

## **Cold Starters Selection**

### **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

12 hour Braised feather blade of beef, mousseline potato, vegetable crisps, pink peppercorn sauce

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 from €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 (supplement from €9 on all packages)

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 from €5.00 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

## 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 from €3.00 per person)



# 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

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..... €4 per person
- Candy Cart ..... €3 per person
- Bar Extension ..... €550
- Cheese display ..... €7.50 per person
- Cheese 'Cake' available..... From €300

# The Day After

## Finger food

### The Classic Option

**€14.95 per person**

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

### The Greedy option

**€ 18.50 per person**

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

### The Foodie Option

**€16.95 per person**

Classic food options and Celtic Ross delicately selected Irish cheeses

Served fresh fruits, crackers, chutney, artisan bread

### The Fishmonger Option

**€ 18.95 per person**

Classic food options and fish and chips with tartare sauce

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

## BBQ

## Options available on request

## **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.

### **CHEESE 'CAKE'**

You can wow your guests with a beautifully decorated cake made from artisan cheeses.

Our talented pastry chef will curate cheeses from local vendors and display them for you and your guests to enjoy. This comes with fresh fruit, crackers and chutney

### **LOVE IS SWEET CANDY CART**

Rent our Love is Sweet Candy Cart for €50 and fill yourselves

Add on our Love is Sweet Candy Cart fully stocked for €3 per person

### **TRADITIONAL CRISP SANDWICH €4 per person**

Soft white Irish bread with real butter, ready in a takeaway box with personalised stickers

## **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**

A special rate will be giving to you and your guests

## **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](mailto:weddings@celticross.com) arrange.**

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

We can host for up 180

### **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

### **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 €500

Beach wedding fee- up to €4000

Civil Ceremony in our Tower area €1000

### **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 20-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, weather permitting, and this will be located at the front of the kingfisher bar on our patio with a clear view of the lagoon, this is included in our Kingfisher Drinks reception

or

You can have your drinks reception in our courtyard surrounded by palm trees, this includes the use of our outdoor private bar *subject to availability*

**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. Our dedicated Wedding coordinator will be there to receive all the things you are bringing for your big day.

**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 €20.00

**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?**

The little details are our favourite part!

We can take care of your table centre pieces with flowers in a variety of vases, beautiful silver candelabras, decorative bird cages, we can provide a variety of cake stands, 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 30 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!