

The Kilkee Bay Hotel

Wedding Packages

Silver Package €29.95 per person

Our Silver Package includes one Starter, one Soup or Sorbet, one Main Course, and one Dessert from the menu below*

Also included in our Silver Package are the following:

- Bride and Groom are welcomed with a glass of Champagne by our wedding team on the red carpet
- Free nights accommodation for the Bride and Groom in the Bridal Suite with complementary fruit bowl
- Tea & Coffee reception on arrival
- Selection of arrival receptions to choose from for all your guests
- Crisp white chair covers, and choice of bows
- Crisp white table linen with floor length tablecloths
- Tasting of your wedding menu & chosen wine for the Bride and Groom, followed by a consultation with one of our team to discuss your meal. If you would like any other guests to attend the tasting there is a reduced rate of €15.00pp
- Personalized souvenir menus
- Special accommodation rates
- First anniversary or at another time of your convenience dinner in Crokers restaurant and bottle of wine

Arrival receptions

Choose 1 from the following:

Summer punch
Mulled wine

Choose 1 from the following:

Selection of finger sandwiches
Cup of homemade soup & brown soda bread

SILVER PACKAGE MENU

-Starters-

Succulent Chicken & Mushroom Vol au Vent, bound in a Cream Sauce.

Trio of Melon, served Wild Fruit Berry Compote & Mango Syrup

Duck & Chicken Liver Pate dressed with Cumberland Sauce & served with Melba
Toast

-Soups & Sorbets-

Cream of Potato & Leek

Cream of Vegetable

Sun Roasted Tomato and Bell Pepper

Cream of Tomato & Basil

Wild Mushroom and Tarragon Soup

Choice of Sorbets

Lemon

Orange

Fruit of the Forrest

Passion Fruit

Mango

-Main Courses-

Prime Rib of Irish Beef served with Yorkshire Pudding & Horseradish Sauce

Roast Centre Loin of Pork, braised Red Cabbage & Buttered Apple Compote

Traditional Roast Stuffed Turkey & Baked Limerick Ham served with Cranberry
Sauce

Breast of Chicken, filled with a Potato & Herb Stuffing, wrapped in Bacon

Seared Escalope of Salmon on a bed of Mashed Potatoes, with a White Wine Sauce

Baked Fillet of Cod, with a Pine Nut and Herb Crust, Lemon Butter Sauce

-Desserts-

Choice of Cheesecake (Strawberry, Chocolate, Citrus, and Wild Berry)

Chocolate Profiteroles with Baileys Cream

Trio of Luxury Ice Cream in a Brandy Snap Basket

Silver Package Assiette Du Chef

*additional menu choices available at a supplement

Supplements

Choice starter option €2.50pp

Choice main course option €5.00pp

Choice dessert €2.50pp

Gold Package €39.95 per person

Our Gold Package includes one Starter, one Soup or Sorbet, one Main Course, and one Dessert from the menu below*

Our Gold Package includes all the extras from our Silver package as well as the following:

- Choice of music on arrival by harpist or bag pipes. (Supplement of €200 on Silver Package)
- 2 glasses of wine per person during meal. (Supplement on Silver package of €7.50 per guest)
- Complimentary round of dinner drinks for the top table
- Free nights accommodation for the Mother and Father of the Bride and Groom
- 3 Tiered Wedding Cake made by our award winning chef (Supplement of €200 on Silver Package)
- Bar Extension (Supplement of €500 on Silver Package)

Arrival receptions

Choose 1 from the following:

Pimms Cup
Summer punch
Mulled wine
Hot chocolate with rum

Choose 1 from the following:

Mini scones with fruit jam & whipped cream
Smoked salmon on brown bread
Chocolate dipped strawberries
Selection of finger sandwiches
Cup of homemade soup & brown soda bread
Selection of farmhouse cheese & crackers

GOLD PACKAGE MENU

-Starters-

Dressed Deep Fried Fritters of Brie Cheese, served with a Crisp Salad & Warm Mulled Wine Sauce

Traditional Irish Clonakilty Pudding, served on a Bed of Fresh Salad with a Roasted Tomato Sauce

Thai Fishcakes, served with a crispy green salad & Sweet Chili Sauce

Warm Cajun Chicken Salad, Garlic Croutons, dressed with a Sweet Thai Chili Sauce or Plum Sauce

Crispy Parcels of Filo Pastry, filled with Smoked Chicken and Bacon served over a Cream Sauce

-Soups & Sorbets-

Kilkee Bay Mixed Seafood Chowder

Classic French Onion Soup with a Cheese Crouton

Lobster Bisque

Choice of Sorbets

Champagne

-Main Courses-

Roast Stuffed Leg of Local Lamb, Rosemary & Garlic Jus, accompanied with Mint Sauce

Pan Roasted Fillet of Beef, with Caramelised Shallots, Cracked Black Pepper & Brandy Cream

Honey Glazed Half Roast Duck with Apricot and Orange Stuffing, Apple Brandy Jus & Oven Baked Fries

Steamed Paupiettes of Lemon Sole filled with a Seafood Mousse, on a bed of Local Shellfish served a Cream Sauce

Pan-fried Fillets of Seabass, with Wilted Spinach & Crabmeat, served with a Prawn Sauce Flavoured with Thyme

-Desserts-

Warm Chocolate & Pear Tart, with Ferrero Rocher Ice Cream

Choux Pastry Swans, set in a pool of Grand Marnier laced Chocolate Sauce

Apple, Pear, & Cinnamon Pie, served with Movenpick Vanilla Ice Cream

Gold Package Assiette Du Chef

*additional menu choices available at a supplement

Supplements

Choice starter option €2.50pp

Choice main course option €5.00pp

Choice dessert €2.50pp

Children's menu

Special kiddies 3 course menu €15.00 per child

EVENING BUFFET SELECTOR €6.50pp

Silver and Gold package choose from 3 of the following. Includes tea & coffee

Traditional soda bread & black pudding

Honey baked ham sandwiches

Pizza slices

Garlic bread

Cocktail Sausages

Glazed Chicken Wings

Terms & Conditions

A provisional booking can be made and will be held for a maximum of 10 days. A non-refundable deposit of €500.00 is required to guarantee your booking. A further €500.00 is required 2 months prior to the wedding date.

1. On payment of initial deposit we will hold 15 bedrooms for date of wedding at a reduced Wedding rate. These are exclusively held for bride & Groom to choose whom to allocate these to. These rooms form part of Wedding contract and will be charged for as per last final list of names. The rooming list is required 4 weeks prior to the wedding day in writing. The hotel must receive cancellations of any of this allocation 72 hours before wedding date or full payment will be applied. All no shows in this allocation will be charged and added to the final wedding bill.
2. All inclusive packages apply to groups of over 120-seated guests. A minimum of 120 guests will be charged for regardless of actual attendees.
3. The hotel will not be liable for any failure or delay to provide facilities, services, food or beverage as a result of events or matters outside its control.
4. All prices are in Euro and are inclusive of VAT and service. Prices may be subject to change according to fluctuation in Global food prices, taxes or unforeseen circumstances. We will inform all bookings with a deposit paid of any such increases.
5. All details must be forwarded to the Wedding manager at least 1 month prior to the wedding date, by way of post, fax or email.
6. Your final numbers of seated guests and table plan must be confirmed 72 hours prior to your wedding day; this number will be the minimum number of guests charged for. Any additional guests will be charged for accordingly.
7. If you wish to avail of a Bar Extension you must let the hotel know 2 months prior to the Wedding date. A fee of €500.00 will apply. This is subject to change due to Excise Duty fluctuation. 30 days notice is required for cancellation of this.
8. It is the Hotel's policy to close our bars punctually in accordance with current licensing laws. Our Residents bar is available until 4am at the discretion of the Manager on Duty and is strictly for the use of residents only.
9. The hotel does not permit any food or beverage brought into the premises: the only exception is in regards to the wedding cake.
10. A € corkage fee will apply
11. The hotel accepts no responsibility for any items lost or stolen.