



GLENEAGLE

WEDDINGS







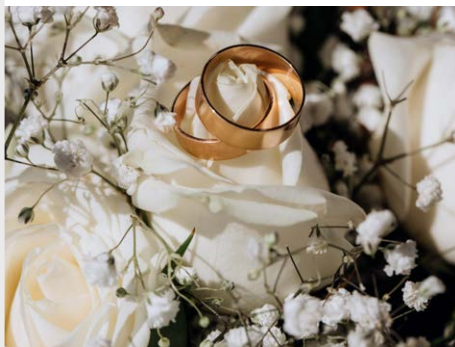
*The Gleneagle Hotel opened its doors in 1957*

# Weddings at The Gleneagle Hotel



*I Do - probably the two most important words you will ever say, so why not make a song and dance about it. We have been doing just that at our Gleneagle weddings for decades.*

*So much more than just a hotel, we create and deliver some of the most exceptional events in the country and we love nothing more than devoting our expertise to creating incredible wedding celebrations.*



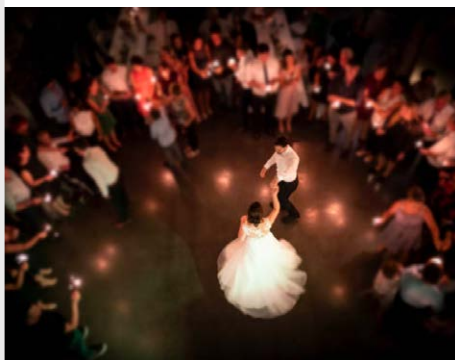
Contact our dedicated Wedding Team on: 064 6636000  
[edyta.napierala@gleneaglehotel.com](mailto:edyta.napierala@gleneaglehotel.com) | [www.gleneaglehotel.com](http://www.gleneaglehotel.com)



# Classic Gleneagle Wedding



*A red-carpet arrival and private bar for your welcome reception, a team of chefs and servers dedicated to your wedding banquet and our stunning chandelier lit wedding suite - your classic Gleneagle wedding will be polished and picture perfect.*



Contact our dedicated Wedding Team on: 064 6636000  
edyta.napierala@gleneaglehotel.com | [www.gleneaglehotel.com](http://www.gleneaglehotel.com)

# Our Wedding Venues



*Our wedding suite is a unique, versatile space. When dressed for a banquet, it is formal and elegant and as the celebrations continue it subtly transforms into a stunning night-time venue. It is served by a standalone kitchen and team of chefs as well as having its own bar. The Gleneagle Ballroom is a favourite for larger wedding celebrations. Both spaces can also host civil and humanist ceremonies. A civil service in one followed by the reception in the other allows for a seamless transition from one part of your day to the next.*



Contact our dedicated Wedding Team on: 064 6636000  
[edyta.napierala@gleneaglehotel.com](mailto:edyta.napierala@gleneaglehotel.com) | [www.gleneaglehotel.com](http://www.gleneaglehotel.com)



# Four Star Accommodation



*Wake up to a champagne breakfast on the first day of your lives as newlyweds. Rejuvenate and recall the highlights of your special day in the plush surroundings of our Wedding Suite. For your guests, we offer a selection of guest rooms, suites and self-catering apartments.*



*Contact our dedicated Wedding Team on: 064 6636000  
edyta.napierala@gleneaglehotel.com | [www.gleneaglehotel.com](http://www.gleneaglehotel.com)*



# With Our Compliments



- *A dedicated Wedding co-ordinator to assist and advise you*
- *Complimentary menu and wine tasting for the happy couple*
- *Red carpet with champagne and strawberries to welcome the happy couple*
- *Drinks reception for wedding guests on arrival to include homemade fruit punch*
  - *Chef's choice of canapés (1 cold + 2 Hot)*
  - *Decorated tables with white linen and napkins*
    - *Floral centerpieces for the dining tables*
  - *Personalised table plan, menus and wedding signage*
    - *Glass of wine with a top up during the meal*
      - *Evening finger food buffet reception*
      - *Late night bar extension*
- *Overnight accommodation in the wedding suite with champagne breakfast*
- *Two complimentary rooms (double or twin) with breakfast included (min 120 guests)*
- *Discounted accommodation rates for wedding guests for wedding night (terms & conditions apply)*
  - *Complimentary parking for your guests*

*Contact our dedicated Wedding Team on: 064 6636000  
edyta.napierala@gleneaglehotel.com | www.gleneaglehotel.com*



# Classic Gleneagle Platinum Package

ALL INCLUSIVE OFFER



- *A five course meal from the attached menu options including*

*Appetiser*

*Soup or Sorbet*

*Choice of Two Main Courses*

*Chef's Fresh Vegetables and Potatoes*

*Dessert Medley*

*Freshly Brewed Tea or Ground Bean Coffee*

*Late night snacks*

- *All dietary requirements are catered for with a selection of vegetarian options on request*



Contact our dedicated Wedding Team on: 064 6636000  
[edyta.napierala@gleneaglehotel.com](mailto:edyta.napierala@gleneaglehotel.com) | [www.gleneaglehotel.com](http://www.gleneaglehotel.com)

# Classic Gleneagle Platinum Package



- *Childrens Menu also available from €20 per child (3-12 years)*
- *Civil Ceremony - Ballroom €300 (maximum 300pax) - Mangerton €200 (maximum 70pax)*
  - *Chair Covers - Not Included (Grey available if required €3.00 per chair)*
- *Wedding Cake - 3 Tier wedding cake - optional extra €300 supplement applies*

## PACKAGE RATES:

€90pp (based on 70 - 100pax)

€85pp (based 100 - 150pax)

€80pp (based on 150pax +)



Contact our dedicated Wedding Team on: 064 6636000  
[edyta.napierala@gleneaglehotel.com](mailto:edyta.napierala@gleneaglehotel.com) | [www.gleneaglehotel.com](http://www.gleneaglehotel.com)

# Classic Gleneagle Platinum Menu

TO START



*Cream of Chicken & Mushroom Bouchée*  
*with a tarragon infused cream in a flaky puff pastry well*

*Dalys of Cahersiveen Oak Smoked Salmon*  
*pickled cucumber, whipped horseradish cream, watercress*

*Tian of Smoked Chicken and Ardsallagh Goats Cheese*  
*sundried tomato, rocket, pesto dressing*

*Duo of Melon with Parma Ham*  
*ruby grapefruit, crème fraîche, honey and thyme dressing*

*Classic Caesar Salad*  
*baby gem, croutons, bacon, grated parmesan*

*Confit of Duck Leg \**  
*mango, lime and pineapple salsa, coriander dressing*

*Warm Tartlet of Bluebell Falls Goats Cheese*  
*red onion jam, spinach salad, truffle dressing*

*White Crabmeat and Smoked Salmon Parcel \**  
*apple and shaved fennel salad, mesculin leaves*

*Heirloom Tomato and Macroom Buffalo Mozzarella Salad*  
*guacamole, white balsamic dressing*

*\* €4 supplement applies. Add 1 choice €3.00pp extra*

*Contact our dedicated Wedding Team on: 064 6636000*  
*edyta.napierala@gleneaglehotel.com | www.gleneaglehotel.com*



## SOUP OR SORBET

*Cream of Leek and Potato Soup | Cream of Vegetable Soup | Cream of Mushroom Soup  
Carrot and Coriander Soup | Champagne Sorbet | Raspberry and Gin Sorbet  
Mango and Passion Fruit Sorbet*

## MAIN COURSES

*Prime Irish Fillet Steak \*\**

*colcannon potatoes, Irish whiskey and wild mushroom sauce (cooked medium to well done)*

*Irish Rib Eye Steak \* fried onions and mushrooms, peppercorn sauce*

*Kerry Lamb Rack \*\* herb crust, Lyonnaise potato and rosemary jus (Seasonal)*

*Pan Fried Sea Bass spinach and basil mash, tomato and broad bean butter sauce*

*Pan Seared Supreme of Chicken ragout of chickpea, chorizo and tomato, Jack McCarthy's black pudding*

*Traditional Roast Turkey and Ham with garden herb and pan roasted gravy infused with cranberries*

*Slow Roasted Tender Irish Beef on a bed of champ mash with a rich burgundy red wone, thyme and mushroom sauce*

*Oven Baked Fillet of Salmon with galette, buttered julienne of leek with a white wine and saffron cream sauce*

*\* €4 supplement applies | \*\* €5 supplement applies. Add 1 Choice €5.00pp extra)*



*Contact our dedicated Wedding Team on: 064 6636000  
edyta.napierala@gleneaglehotel.com | www.gleneaglehotel.com*

## DESSERT

*Or choose 1 set option*

*Oreo and Baileys Irish Cream Cheesecake*  
*espresso sauce*

*White Chocolate Panna Cotta*  
*black cherry compote, chocolate streusel biscuit*

*Profiteroles Royale*  
*Chantilly cream, dark chocolate sauce*

*Warm Apple Pie*  
*custard and vanilla ice-cream*

*Tiramisu*  
*caramel sauce, coffee ice-cream*

*Strawberry Pavlova*  
*vanilla custards and fruit coulis (seasonal)*

*Baked Alaska*  
*sponge with ice-cream and meringue*

*To offer a choice of dessert, an additional charge of €3.00pp*



*Contact our dedicated Wedding Team on: 064 6636000*  
*edyta.napierala@gleneaglehotel.com | www.gleneaglehotel.com*

## GLENEAGLE TRIO OF DESSERTS

### *Mousse*

*milk chocolate mousse | raspberry mousse | white chocolate mousse*

### *Cheesecakes*

*baileys | vanilla | raspberry | lemon*

### *Ice-Creams*

*mint | strawberry | vanilla | white chocolate*

*Profiteroles with chocolate sauce*

*Apple Pie with custard and vanilla ice cream*

## LATE NIGHT SNACKS

*Selection of Sandwiches | Chicken Goujons | Cocktail Sausages | French Fries*



*Contact our dedicated Wedding Team on: 064 6636000  
edyta.napierala@gleneaglehotel.com | www.gleneaglehotel.com*





# GLENEAGLE

WEDDINGS



*We invite you to visit us and meet with a member of our team. To arrange your private tour and consultation simply email: [weddings@gleneaglehotel.com](mailto:weddings@gleneaglehotel.com) or call 064 6636000*