

*Wedding Packages 2017
At
The Green Isle Hotel*

Dear newly engaged couple,

Firstly congratulations on your engagement from all the management and staff at the Green Isle Hotel. We offer a range of beautiful and affordable luxurious packages in one of the finest wedding hotels - the perfect venue for your special day.

We want your wedding day to be everything you hoped for. Here at the Green Isle Hotel we can guarantee one wedding a day. Our management team pride themselves in their personal touch, so you can rest assured that your dedicated wedding coordinator, along with our experienced staff will guide you through every detail from your initial inquiry right up to until and during your special day!

To learn more about any of our wedding packages, please feel free to contact the Sales Department at any time by email: events@greenislehotel.com or call at your convenience: 01 412 3708

Kindest Regards,

Hazel Grainger

Conference and Banqueting Coordinator

Our Gift to You

One Wedding a day promise

Dedicated Hotel Wedding Co-Ordinator

Complimentary Menu tasting for the Bride and Groom

Red Carpet on Arrival with Sparkling Wine for the Bride and Groom

Tea, Coffee & Homemade Cookies on Arrival for Wedding Guests

Personalised Menus

Delicious Four Course Menu with a choice on Main Course

Personalised Menu and Table Plan

Crisp, Classic White Table Linen

Cake stand & knife

Elegant White Chair Covers & House Organza Sash

Fresh Floral Table Arrangements for all Tables

*Complimentary Overnight Accommodation including a full Irish Breakfast in our Bridal Suite for
the Happy Couple*

Specially discounted overnight rates for your wedding guests

The Pearl Wedding Package

€47.00 per Guest

Minimum numbers of 100 guests

Excludes Christmas Week and New Year's Eve

Added Extra's

Welcome Reception for your Guests with Tea/Coffee and Homemade Cookies

Four Course Meal

Evening Finger Food Reception with a Choice of 4 Options

Late Bar Extension

Menu Options

Please Select One Starter, One Soup, Two Main Courses and One Dessert

Starter

Fantail of Ogeon Melon with Melon Jelly and Lemon Sorbet

Traditional Caesar Salad with Bacon Lardons and Croutons

Chicken and Mushroom Vol-Au-Vants, Chicken Veloute with Shallots and Tarragon
Sauce

Soup

Cream of Garden Vegetable served with Crème Fraiche

Cream of Potato and Leek

Cream of Mushroom and Madeira

Main Course

Roast Sirlion of Irish Beef with Yorkshire Pudding and a Red Wine and Thyme Jus
(€5 supplement)

Traditional Turkey and Honey Glazed Ham with a Sage and Onion Stuffing

Roast Leg of Lamb with a Sundried Tomato Stuffing and Garlic Gravy (€3
supplement)

Roast Half Duckling, Sausage and Apricot Stuffing with an Orange and Anise Glaze
(€3 supplement)

Breaded Supreme of Chicken, Cordon Bleu Stuffed with Chorizo, Mature Cheddar
Cheese, Spinach and Pink Peppercorn Cream

Poached Darne of Salmon with Lemon and Chervil Hollandaise Sauce

Baked Fillet of Seabass with and Olive Tapenade Crust and a Parmesan and Basil
Cream (€2 supplement)

Dessert

Freshly Brewed Tea and Coffee

The Ruby Wedding Package

€57.00 per Guest

Minimum numbers of 100 guests

Excludes Christmas Week and New Year's Eve

Added Extra's

Welcome Reception for your Guests with Tea/Coffee and Homemade Cookies

Four Course Meal

Half a Bottle of Wine per guest

Evening Finger Food Reception with a Choice of 4 Options

Late Bar Extension

Menu Options

Please Select One Starter, One Soup or Sorbet, Two Main Courses and One
Dessert

Starter

Fantail of Ogeon Melon with Melon Jelly and Lemon Sorbet

Spicy Chicken Caesar Salad with Bacon Lardons and Croutons

Chicken and Mushroom Vol-Au-Vants, Chicken Veloute with Shallots and
Tarragon Sauce

Smoked Salmon...

Soup

Cream of Garden Vegetable served with Crème Fraiche

Cream of Potato and Leek

Cream of Mushroom and Madeira

Plum Tomato, Roast Pepper and Saffron Soup

Carrot, Coriander and Coconut Soup

Sorbet

Lemon Sorbet

Strawberry Sorbet

Champagne Sorbet

Main Course

Roast Sirloin of Irish Beef with Yorkshire Pudding and a Red Wine and Thyme Jus(€5 supplement)

Traditional Turkey and Honey Glazed Ham with a Sage and Onion Stuffing

Roast Leg of Lamb with a Sundried Tomato Stuffing and Garlic Gravy (€3 supplement)

Roast Half Duckling, Sausage and Apricot Stuffing with an Orange and Anise Glaze(€3 supplement)

Breaded Supreme of Chicken, Cordon Bleu Stuffed with Chorizo, Mature Cheddar Cheese, Spinach and Pink Peppercorn Cream

Poached Dornes of Salmon with Lemon and Chervil Hollandaise Sauce

Herb Crusted Fresh Cod, Smoked Salmon and Horseradish Lemon Beurre Blanc

Baked Fillet of Seabass with an Olive Tapenade Crust and a Parmesan and Basil Cream (€2 supplement)

Dessert

Freshly Brewed Tea and Coffee

The Emerald Wedding Package

€67.00 per Guest

Minimum numbers of 100 guests

Added Extra's

Welcome Reception for your Guests with Tea/Coffee, Sparkling Wine and Canapes

Four Course Meal

Half a Bottle of Wine per guest

Evening Finger Food Reception with a Choice of 4 Options

Late Bar Extension

Two Complimentary Rooms for the Bridal Party

Menu Options

Please Select One Starter, One Soup or Sorbet, Two Main Courses and One Dessert

Starter

Fantail of Ogeon Melon with Melon Jelly and Lemon Sorbet

Spicy Chicken Caesar Salad with Bacon Lardons and Croutons

Chicken and Mushroom Vol-Au-Vants, Chicken Veloute with Shallots and Tarragon Sauce

Duck Liver Parfait Served with Onion Marmalade, Cucumberland Sauce and Foccacia Croute

Tian of Crab, Mango and Coriander Salsa with Oak Smoked Salmon Served with a Potato Salad and Horseradish Sauce
Smoked Salmon...

Soup

Cream of Garden Vegetable served with Crème Fraiche

Cream of Potato and Leek

Cream of Mushroom and Madeira

Plum Tomato, Roast Pepper and Saffron Soup

Carrot, Coriander and Coconut Soup

Sorbet

Lemon Sorbet

Strawberry Sorbet

Champagne Sorbet

Main Course

Roast Sirlion of Irish Beef with Yorkshire Pudding and a Red Wine and Thyme Jus

Traditional Turkey and Honey Glazed Ham with a Sage and Onion Stuffing
Roast Leg of Lamb with a Sundried Tomato Stuffing and Garlic Gravy

Roast Half Duckling, Sausage and Apricot Stuffing with an Orange and
Anise Glaze

Breaded Supreme of Chicken, Cordon Bleu Stuffed with Chorizo, Mature
Cheddar Cheese, Spinach and Pink Peppercorn Cream

Poached Dornes of Salmon with Lemon and Chervil Hollandaise Sauce

Herb Crusted Fresh Cod, Smoked Salmon and Horseradish Lemon Beurre
Blanc

Baked Fillet of Seabass with an Olive Tapenade Crust and a Parmesan and
Basil Cream

Dessert

Freshly Brewed Tea and Coffee

Add Something Special...

Beverage Options

Mulled Wine Reception €5.50 per guest

Fruit Punch Reception €5.50 per guest

Bucks Fizz Reception €10.00 per guest

Champagne Reception €10.00 per guest

Sparkling Wine Reception €6.95 per guest

Drinks During Dinner

Champagne per Bottle from €75.00

Sparkling Wine per Bottle from €30.00

House Wine, Red or White per Bottle from €19.50

Civil Ceremonies at the Green Isle Hotel

We are happy to announce that the Green Isle Hotel has held many civil ceremonies and would be delighted to be your chosen venue.

We have the facilities on site for civil ceremonies and blessings. Our Clifton Suite is ideal for large ceremonies for up to 270 people or our Normandy Suite is perfect for more intimate gatherings. Both rooms are dressed with Chair Covers, Candle Arbours and a traditional red carpet.

Our experienced Wedding Coordinator will assist you with the careful planning of all aspects of your wedding, from the ceremony through to the after celebrations.

Each wedding couple must apply directly, as the hotel is unable to apply on the couples behalf.

*Registration Office Contact Details below –
Civil Registration Service – Eastern Registration Area
Tel: 01 863 8219 www.groireland.ie/getting_married.htm*

