



*Weddings at the  
Cashel Palace  
Hotel*





## *2010 Wedding Package Includes*

*Red Carpet & Champagne Welcome for the Bride & Groom on Arrival*

*Gardens for Pre-Dinner Drinks Reception & Photographs*

*Complimentary Tea & Coffee Reception on Arrival for your Guests*

*Luxury Suite overnight for Bride & Groom on the Evening of your Wedding*

*Choice of Cake Stand & Knife*

*Complimentary Top Table Flower Arrangement*

*Souvenir Menus*

*Cashel Palace Hotel are proud to advise that we only Host One Wedding per day offering you Total Exclusivity*

*Function Room Hire*

*Cordless Microphone for your Speeches*

*Fresh White Linen*

*Children's Meals Available on Request*

*10% Discount on all midweek Weddings (Sunday – Thursday) except during the month of December & the New Year period.*

## Menu Options

### Menu A

Please choose one from each course

*Organic Smoked Cheese & Basil Risotto with Confit Tomatoes, Truffle Vinaigrette*

*Cream of French Onion Soup with Coriander Crisp*

### Main Course

*Honey & Mustard Marinated Pork Fillet with Fricassee Herbed Potato & Thyme Jus*

*Pan Roasted Fillet of Brill with Lobster & Clam Risotto, Saffron & Dill Foam*

### Dessert

*Selection of Tipperary Ice Creams, Served in a Brandy Snap Basket*

*White Chocolate & Strawberry Parfait & Spoon Sugar*

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*Freshly Brewed Tea Or Coffee*



**Option B**

**Starter**

*Mediterranean Vegetable Tartlet with Slow Roasted Vine Tomato & Buffalo Mozzarella*

**Soup**

*Cream of French Onion Soup*

**Main Course**

*Chargrilled Sirloin of Tipperary Beef, Champ Potato with Red Onion Marmalade & Pink Peppercorn Sauce*

**Dessert**

*Pear & Almond Tartlet Served Warm with Crème Anglaise*

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*Freshly Brewed Tea Or Coffee*



Option C

Starter

*Truffle, Asparagus & Cashel Blue Cheese Ravioli  
Braised Baby Leeks, Wilted Rocket & A Parmesan Cheese Cream*

Soup

*Cream of Potato & Parsley Soup*

Sorbet

*Lemon & Lime Sorbets*

Main Courses

*Pan Seared Local Salmon  
Baby Spinach, Asparagus & Saffron Mash, Citrus & Caviar Beurre Blanc*

Desserts

*Cashel Palace White Chocolate & Strawberry Parfait*

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*Freshly Brewed Tea Or Coffee*



*Option D*

*Starter*

*Mediterranean Vegetable Tartlet with Slow Roasted Vine Tomato & Buffalo Mozzarella*

*Soup*

*Cream of French Onion Soup*

*Main Course*

*Chargrilled Sirloin of Tipperary Beef, Champ Potato with Red Onion Marmalade & Pink Peppercorn Sauce*

*Dessert*

*Pear & Almond Tartlet Served Warm with Crème Anglaise*

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*Freshly Brewed Tea Or Coffee*



Option E

Starter

*Crispy Pastry with Warm Cashel Blue Cheese & Spinach Tartlet Caramelised Onion*

Soup

*Organic Vegetable Broth Served with Chicken Dumpling*

Main Course

*Pan Seared Cornfed Chicken Breast with Roasted Courgette & Aubergine, Bell Pepper & Tarragon Puree*

Desserts

*Hot Sticky Date & Walnut Pudding  
Smothered with Butterscotch Sauce & a Scoop of Brown Bread Ice Cream*

*Option A & B are €45 per person  
Options C, D, & E are €50 per person  
All Menus Include Tea & Coffee*



## *Ala Carte Menus*

### *Starters*

*Truffle, Asparagus & Cashel Blue Cheese Ravioli  
Braised Baby Leeks, Wilted Rocket & a Parmesan Cheese Cream*  
€9.50

*Mediterranean Vegetable Tartlet with Slow Roasted Vine Tomato & Buffalo  
Mozzarella*  
€10.50

*Crispy Pastry of Warm Cashel Blue Cheese & Spinach Tart Caramelized Onion*  
€8.50

*Cashel Palace Smoked Chicken Caesar Salad with Herb Croutons, Bacon Lardons &  
Rich Caesar Dressing*  
€12.50

*Warm Salad of Crab Meat & Pink Grapefruit with Lemon & Caper Dressing*  
€12.50

*A Confit of Pork Belly, with Wilted Wild Rocket, Star Anise & Lemon  
Infused Jus*  
€9.50

*Thai Spiced Mixed Seafood Fish Cake with Mango & Spring Onion Salsa Coriander  
& Chilli Dressing*  
€10.50

*Peppered Rare Beef Salad with Horseradish, Carrot & Pea Puree Truffle  
Vinaigrette*  
€10.50

*Marinated Salmon & Mussel Risotto with Lobster Fennell Cream Sauce*  
€11.50

*Flambé Duck Livers with Caramelized Apple & Baby Onions with a Truffle Jus*  
€10.50

## Soup

*Cream of Organic Vegetable Soup with Chive Crème Fraiche*  
€7.50

*Roasted Parsnip & Sweet Potato Soup with a Hint of Coriander*  
€8.00

*Caramelized French Onion Soup with Cheese & herb Croutons*  
€8.00

*Cashel Palace Lobster & Prawn Bisque Served with Chervil Cream*  
€8.50

*Plum Vine Ripened Tomato & Basil Soup*  
€8.00

*Roast Carrot & Coriander Soup*  
€7.95

*Cashel Palace Seafood Chowder with Mixed Garden Herbs*  
€8.00

*Sweet Pea & Ham Hock Soup with a Mint Crème Fraiche*  
€8.00

*Chilled Avocado Soup with Avocado & Chilli Ice Cream*  
€8.00

## Sorbets

*Champagne Sorbet*  
€7.00

*Mango & Basil Sorbet*  
€6.00

*Sloe Gin & Tonic Sorbet*  
€6.00

*Passion Fruit Sorbet*  
€6.00

*Lemon & Mint Sorbet*  
€6.00

## Main Courses

*Char grilled Sirloin of Tipperary Beef,  
Champ Potato with Red Onion Marmalade, Celeriac & Truffle  
Puree Sauce Béarnaise  
€29.50*

*Roasted Breast of Wild Quail  
Set on a Bed of Baby Spinach, Spiced Lentils, Split Truffle Jus  
€25.50*

*Bamboo Steamed Fillet of Sea Bass with Butter & Mint Baby Crushed Peas  
Lemon & Caper Butter  
€27.50*

*Beef Wellington  
Pan Seared Fillet of Tipperary Beef Coated in Mushroom Duxelle, Topped with  
Duck Liver Wrapped in Puff Pastry  
€30.00*

*Pan Seared Fillet of Red Snapper  
With citrus Escabeche Ginger & Coriander  
€24.95*

*Pan Fried Fillet Salmon & Baby Squid Glazed Asparagus Spears, Saffron & Dill  
Cream Sauce  
€27.50*

*Pan Seared Guinea Fowl with Smoked Duck & Black Truffle Risotto, Wholegrain  
Mustard, Cauliflower Puree  
€28.00*

*Marinated Canon of Pork Wrapped in Parma Ham with Champ Potatoes Port Jus  
€27.50*

*Char grilled Fillet of Tipperary Beef  
With Shallot Tarte Tatin, Watercress Puree, Fois Gras & Chive Jus  
€30.00*

*Pan Seared Fillet of Brill  
With Crispy Potatoes, Capers & Mustard Lentils,  
With a Fresh herb Salad  
€29.00*

## *Vegetarian Options*

*Wild Mushroom & Asparagus Risotto with Parmesan Shavings & Herb Salad*  
€26.00

*Homemade Saffron Tagliatelle*  
*With Roasted Pine Nuts, Asparagus & Cashel Blue Cheese Truffle Foam*  
€27.00

*Tower of Vegetable with Crozier Cheese Crust & Bell Pepper*  
€26.50



## Desserts

*Warm Chocolate Parfait  
On Fruit Sauce & Fresh Mint*

*Hot Sticky Date & Walnut Pudding  
Smothered with Butterscotch Sauce & A Scoop of Brown Bread Ice Cream*

*Baileys & Caramelized Nuts Parfait  
Served with a Winter Berry Coulis*

*Pear & Almond Tart  
Served Warm with Crème Anglaise*

*Chocolate & Pecan Brownie on Semi Sweet Valrhona  
Chocolate Sauce & Vanilla Ice Cream*

*Warm Chocolate Fondant, with Rich Vanilla Ice Cream*

*Cashel Palace Banoffi Pie, Cinnamon Scented Toffee Sauce*

*Homemade Granny Smith Pie with Sauce Anglaise*

*Selection Of Organic Ice Creams with Brandy Snap Basket  
All Desserts are €8*



## *Reception On Arrival*

*Complimentary Tea/Coffee is offered as part of the Drinks Reception*

*Reception Drinks may include a choice from the following:*

<i>Champagne from</i>	<i>€ 64.00 per bottle</i>
<i>Mimosa Chilled Champagne &amp; Orange Juice</i>	<i>€ 9.50 per glass</i>
<i>Kir Royale Chilled Champagne &amp; Crème de Cassis</i>	<i>€12.25 per glass</i>
<i>Kir Reception</i>	<i>€ 7.50 per glass</i>
<i>Wine Reception</i>	<i>€ 6.50 per glass</i>
<i>Spiced Mulled Wine</i>	<i>€ 7.00 per glass</i>
<i>Summer Fruit Punch</i>	<i>€ 6.00 per glass</i>
<i>Pimms Cocktail</i>	<i>€ 9.50 per glass</i>
<i>Pimms &amp; Lemonade served with Cucumber, Mint, Lemon &amp; Orange Slices</i>	
<i>Mineral Water/Soft Drinks</i>	<i>€ 3.50 per glass</i>

*You are welcome to provide your own wines, however a corkage charge will apply.  
These rates are.*

<i>Wine:</i>	<i>€ 10.00 per 75cl bottle</i>
<i>Champagne:</i>	<i>€ 12.00 per 75cl bottle</i>

### *Canapés served with Drinks Reception*

*Fresh Strawberries and /or Chocolate Dipped Strawberries - €4 per portion*

*Garden Crudité, with Cashel Blue Cheese and Mango & Salsa Dips*

*€140.00 (serves 50 guests)*

*Local & Irish Cheeses accompanied with Grapes, Celery & Dried Fruits.  
Assortment of Crackers & Biscuits*

*€170.00 small (serves 30 guests)    €250.00 large (serves 50 guests)*



## *Selection Of Platters*

*Smoked Salmon served on Brown Bread with Lemon Crème Fraiche*

*Roast Pepper & Goat's Cheese Wraps*

*Chicken & Tarragon Crostini*

*Parma Ham & Chive Cream Cheeses*

*Smoked Chicken & Black Olive Tapenade*

*Cucumber Cups & Smoked Trout Mousse*

*Smoked Salmon & Crab Roulade*

*Mini Shrimp Cocktail Dill*

*Each of the above costs €185.00 (serves 30 guests)*

*Oysters on Half Shell, served on a Bed of ice, Lemons, Hoi Sin Sauce  
€40 (per Dozen)*



## *Evening Refreshments*

*Evening Refreshments are served up to 11pm. .*

*Tea / Coffee, Sandwiches, Cocktail Sausages & Spiced Chicken Wings  
€ 12.00 per person*

### *Optional Extras*

*Crumbed Deep Fried Pudding, Goujons of Chicken, Salmon Cakes, Deep Fried  
Samosas, Skewered Chicken Satay, Vegetable Spring Rolls  
€ 3. for each choice per person*

### *Bar Extension*

*Available at €300.00  
Monday – Saturday until 1.30am,  
Sunday until 1.00am.*

*Note: Amplified music must cease on or before 1.30am as required by our dance  
licence.*



*The Florist At The  
Cashel Palace Hotel*

*Bridal Bouquets & Wedding Flowers available.*

*Flowers designed to your specific requirements on request. Please Contact Agnes  
Directly on 086 3373411*



## *Wedding Planner*

### **Band**

<i>Just Five (Liam Harper)</i>	<i>087-2969677</i>
<i>Paul O'Donnell</i>	<i>086 – 6014040</i>
<i>Super Noodles (Jim Byrne, Kilkenny)</i>	<i>056 – 28439</i>
<i>Opus 1 (Seven Piece Showband)</i>	<i>087 – 6179989</i>
<i>Big Jim Farley</i>	<i>01-8335874 / 086-2254467</i>
<i>Fatal Attraction</i>	<i>065 – 6838192 086 – 8290496</i>
<i>Century Steel Band</i>	<i>041 – 9835433 041 – 9835403</i>
<i>Touchwood, Contact: Phil</i>	<i>086-8284150</i>
<i>Word for Word, Contact: Mick Sweeney</i>	<i>086-2498663</i>
<i>Village</i>	<i>061-452170</i>
<i>Romance</i>	<i>087-2643442</i>
<i>Little Creatures</i>	<i>086-2497457</i>

### **DJs**

<i>Chris</i>	<i>087-2410139</i>
<i>E-mail: <a href="mailto:cjdj@eircom.net">cjdj@eircom.net</a></i>	

### **Pianist**

<i>Paul O'Donnell, Professional Pianist</i>	<i>021 – 4361343 086 – 6014040</i>
<i>Louise Corbett</i>	<i>0504 – 43172</i>

### **Quartet**

<i>Eudoxa String Quartet (Contact Frances)</i>	<i>021 – 4394129</i>
<i>Paul O'Donnell</i>	<i>021 – 4361343 086 – 6014040</i>
<i>Michael John Ryan</i>	<i>087 – 7612533 062 – 51128</i>

*Please be advised that we are delighted to suggest the above contacts for your Wedding Day. However, we recommend that you make your own decisions following discussions with them directly as we cannot be held responsible for differences in taste.*

## *Wedding Planner*

### Registry Office

*Clonmel Registry Office (Lara O'Dwyer)*

052 – 77000

### Bag Piper

*Ger Neville*

0504 – 44193

### Harpists

*Edel & Alida*

086 - 8399835

### Wedding Cake

*Maureen Timpson*

021 – 4506676

*Kay – Specialises in Chocolate Fountains*

087-1320341

*Dunroven Wedding cake Studio, Contact Mary*

087-6539942

### Photographer

*Claire O'Rourke, Cork*

021-4398181

*McMahon, Ballyporeen*

052-67298

*AJ Photography, Tipperary*

087-6234107/

*E-mail: [ei5.if@dna.ie](mailto:ei5.if@dna.ie)*

### DVDs/Videographer

*Trehy Video Productions*

*E-mail: [rvp@eircom.net/](mailto:rvp@eircom.net/)*

*www.mtrehy.com*

### Limousines

*Tony Fennessey*

052 – 21765

### Hair Designer

*William Alexander*

062 – 64928

### Beautician

*Beauty by Sinead*

062 – 62919

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However, we recommend that you make your own decisions following discussions with them directly as we cannot be held responsible for differences in taste.

## **Terms & Conditions**

### **Capacity / Minimum numbers**

*The Palace Suite seats a minimum of 60 and a maximum of 95 guests. The adjoining Drawing Room may also be used for the Wedding Banquet for those preferring to invite up to 130 guests. The minimum number for weddings on Friday & Saturday is 60 people.*

### **Confirmation of Booking**

*A date may be held provisionally for a maximum of fourteen days, after which time confirmation must be given in writing accompanied by a deposit of €2,000.00. We regret that in the event of a cancellation deposits are non-refundable and non-transferable. **If No Confirmation is received, the date will be released automatically.***

### **Final Number**

*Anticipated numbers should be given to the hotel 28 days prior to the reception. Final numbers must be submitted 48 hours in advance of reception. The final account will be based on these numbers in the event of a reduction in numbers on the day of the wedding. The account will be adjusted accordingly if there is an increase in the number of guests.*

### **Service Charge**

*Service Charge is extra at 12.5% on final bill.*

### **Payment**

*It is company policy that your anticipated account be settled in full 48 hours prior to your wedding. A nominated person must pay full & final payment of the wedding reception & associated costs prior to departure. Payment may be made by Cash, Guaranteed Cheques, Bank Drafts or in the case of Credit Cards a surcharge will apply.*

### **Third Party Bookings**

*The Hotel Reserves the right to cancel a booking if it has been made through a third party. The Bride & Groom must meet the Manager of the Hotel when making the booking.*

### ***Cancellation Policy***

*Deposit is non-refundable*

*Cancellation within 4 months of wedding date will require 20% payment of estimated wedding bill*

*Cancellation within 2 months of wedding date will require 50% payment of estimated wedding bill*

*Cancellation within 1 month of wedding date will require full payment of estimated wedding bill.*

### ***Entertainment***

*The Hotel will be delighted to offer a list of entertainment for you to contact directly however, you are in no way obliged to choose someone from this list. The Hotel will not accept responsibility for entertainment. It is essential that all entertainment arrangements have the approval of the hotel manager prior to the date of the reception.*

*Amplified music must cease on or before 1.30am as required by our dance licence.*

### ***Change of date***

*Change of date must be confirmed in writing. In the event of a change of date, any deposits paid will be transferred to a new date.*

### ***Prices***

*Prices are valid for 2010 but may be subject to change without prior notice according to rises in the cost of Food, Labour and Taxes.*

### ***Menu Tasting***

*Once a Wedding has been Confirmed the Bride & Groom will be invited to come and join us for a complimentary Menu tasting evening to enable them to make their final decision.. Tasting can be arranged with prior notice of at least one week and can be held any evening except for Saturdays.*

### *Hotel Policy*

- *Strictly no food or beverage items may be brought onto the hotel premises for consumption with the exception of your Wedding Cake.*
  - *The hotel is not liable for any loss of damage to property owned by or in the custody of the Client or its guests.*
  - *All items delivered to the Cashel Palace for your Wedding Reception must be collected 24 hrs after your reception. The Hotel does not take any responsibility for items lost or damaged after this time.*
  - *The Hotel will not accept responsibility for gifts left for the Bride and Groom.*
  - *The Residents Bar will be closed at the Night Manager's discretion. It is strictly for use by Cashel Palace Hotel Residents Only. Abusive behaviour towards hotel personnel and property will not be tolerated.*
  - *The Hotel reserve the right to cancel the event where it has reason to believe the booking might prejudice the reputation of the Hotel or should any guests attending the event behave in any way considered to be detrimental offensive or contrary to normal expected standards of behaviour. Management may cancel the booking on refunding any deposit or other payment made on account without thereby incurring any liability of any sort whatsoever.*
  - *Should the Hotel, for reasons beyond its control, need to change the event arrangements it shall use all reasonable endeavours to offer the Client alternative comparable arrangements and facilities. The Client can also choose to cancel the contract and be refunded the deposit and or any monies paid in advance.*
  - *The Client will be responsible for any damage to property caused by any of the wedding guests and the cost of repair or reinstatement will be added to the wedding contract.*
- Glitter & Confetti are not permitted on the grounds of the Hotel.*

MARQUEE WEDDINGS & CIVIL CERMONIES ALSO CATERED FOR  
PLEASE SPEAK WITH MANAGEMENT



*Cashel Palace Hotel*  
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*Main Street Cashel*  
*Co. Tipperary*  
*062 62707*

*Email: [reception@cashel-palace.ie](mailto:reception@cashel-palace.ie)*

