



ANNEBROOK HOUSE HOTEL

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Congratulations on your Engagement!

Thank you for considering the Annebrook House Hotel for your Special Day.

At the Annebrook House we understand how important the decision is for you both in selecting the right venue and we are here to fill you with confidence so you can relax in the knowledge that the Annebrook House Hotel is the ideal location for your wedding.

As this is such a momentous occasion we want you to be assured that the Annebrook House Hotel provides the perfect setting to complete your perfect day and you can celebrate this memorable day with your family and friends.

No doubt, at this stage you probably have many questions and ideas about your wedding day. From your initial enquiry right through to the day of your wedding celebration, our dedicated wedding team will be on hand to answer your questions making you feel relaxed in the knowledge that your day will be a truly memorable occasion.

Our team of experienced professionals will help you both to make the most of your special day.

• The Annebrook House Hotel •

Assuring you of our best and personal attention at all times.

Wedding Package 2011

- *Only One Wedding a Day*
- *Red Carpet Welcome in the Stunning Old House*
 - *Champagne on Arrival for Bridal Party*
- *Complimentary Tea / Coffee & Biscuits on Arrival for Your Guests*
 - *Complimentary Linen Chair Covers and Chameleon Bows*
 - *Souvenir Menu Cards*
 - *Use of Silver Cake Stand and Knife*
 - *Complimentary Banqueting Suite for your Reception*
 - *Opportunity to Sample Your Chosen Menu in Our Restaurant Prior to Your Big Day*
 - *Vegetarian Options Catered for Inclusively*
 - *Option to Have a Choice of Two Main Courses*
 - *Flowers for Each Table*
 - *Complimentary Honeymoon Suite on Your Wedding Night*
 - *Champagne Breakfast Served to the Honeymoon Suite*
 - *Special Accommodation Rates for Wedding Guests*
 - *Ample Car- Parking Space for Your Guests*
 - *Unlimited Wedding Consultation*

Wedding Menus

• STARTERS •

Grilled herb coated soft goats cheese,
cherry tomato salsa & black olive tapenade

Grilled natural smoked salmon steak,
pickled beets, homemade salad cream & rocket salad

Confit of duck leg, pickled red cabbage & plum chutney

Crisp duck & noodle spring roll,
soy honey & ginger dipping sauce & steamed pak-choy

Chicken & duck liver parfait, red onion jam & toasted brioche

Warm chicken Caesar salad, crisp pancetta,
baby gem lettuce, parmesan cheese & crouton

Buffalo mozzarella & tomato salad with crisp ciabatta

Chicken & mushroom velouté served in a puff pastry bouchee

Timbale of freshwater prawns, natural smoked salmon,
with chive crème fraîche & homemade soda bread

Ragoût of venison, salsify puree & roast root vegetables

• SOUPS •

Homemade vegetable soup

Butternut squash & chorizo velouté

Traditional French onion soup

Chicken & vegetable broth

Thai chicken soup

Roast tomato & basil soup

Cream of leek & potato soup

Pernod & fennel soup

Dublin Bay prawn bisque

Curried parsnip soup

Sweet potato & onion soup

• MAINS •

Roast sirloin / or / rib eye of Irish beef, Yorkshire pudding & horseradish sauce
€43.50 - Sirloin €41.25 - Rib-Eye

Butter roasted turkey crown, honey glazed gammon,
herb stuffing & cranberry relish - €40.25

Roast stuffed leg of Kildare lamb - €43

Baked fillet of salmon with creamed leek, wrapped in filo pastry,
Dublin Bay prawn bisque - €43.50

Grilled salmon steak, mini ratatouille, & sauce béarnaise - €43.50

Grilled seabass fillets, with a white bean cassoulet & walnut pesto - €49.95

Roast turbot steak, celeriac cream, red wine glazed shallots - €49.95

Pan-seared breast of Irish chicken, wilted baby spinach leaves,
roast red pepper & mascarpone cream - €40

Roast breast of Irish chicken, with a potato & leek soufflé - €40

Fillet of beef Wellington, wrapped in puff pastry
with a mushroom duxelle & liver pate - €53.50

Roast fillet steak, creamed potatoes & pearl onions - €50.50

Roast herb coated rack of Slaney Valley lamb, celeriac puree - €50.25

Roast whole seabream with Pallourde clam butter- €43.50

• VEGETARIAN •

Hazelnut pastry & goats cheese tartlet, caramelised onion
oven dried tomatoes & a warm nut salad

Filo pastry parcels, with feta cheese Kalamata olives spinach & pine nuts
Homemade fettuccine pasta ribbons, fricassee of wild mushrooms & truffle oil

Butternut squash risotto, with grilled baby courgettes & parmesan foam
Gorgonzola Polenta cake with mature stilton & walnuts

• DESSERTS •

Assiette of Chefs desserts

Warm chocolate torte, homemade Bailey's ice cream & crisp tuille
Petit choux buns with crème patisserie, chocolate cream & crème Chantilly
White chocolate & raspberry mousse, cassis cream

Cheesecake - your choice of flavour - (baileys, lemon, strawberry, praline)

Mille-feuille of sable pastry biscuits, vanilla cream & fresh strawberries

Meringue nest, compote of berries crème Chantilly & fresh fruit

Warm fruit crumble, crème Anglaise

Homemade apple & honey pie

Chocolate & cointreau roulade

• TEA & COFFEE •

Price of Main Course Reflects Price Per Person - One Starter, One Soup, One Main Course & One Dessert
If you would like a choice of main course the price per person will be based on the more expensive dish

Drinks Reception

<i>Dressed Pimms</i>	€5.75 per glass
<i>Summer Punch</i>	€4.50 per glass
<i>Kir (White Wine & Cassis)</i>	€7.50 per glass
<i>Kir Royal</i>	€7.50 per glass
<i>Sparkling Wine</i>	€4.50 per glass
<i>Wine – mixed of White & Red</i>	€5.00 per glass



• WINTER DRINKS •

<i>Mulled Wine Reception</i>	€4.50 per glass
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• WEDDING DAY CANAPES •

€26.50 per tray

A selection of canapés can be served to your guests on arrival

Tomato & mozzarella tartlet

Crisp ciabatta & black olive tapenade

Dill pikelets, crème fraiche & prawns

Smoked salmon on homemade soda bread

Mature brie wrapped in pancetta

Smoked bacon & wild mushroom frittata

Selection of cheese

Evening Finger Food

• COLD •

Open smoked salmon on homemade bread with a dill cream sauce

Selection of fresh homemade sandwiches

• HOT •

Spicy dry chicken wings

Mustard glazed cocktail sausage

Breaded goujons of plaice

Chicken goujons

Vegetable cocktail spring rolls

Garlic mushrooms

2 Items - €7.00 per person

3 Items - €9.00 per person

4 Items - €11.00 per person

Including Tea / Coffee

Wedding Wine List

• WHITE WINE •

<i>Cuvee Prestige – Grenache</i>	€15.95
<i>Rosario – Sauvignon Blanc</i>	€18.95
<i>Paseo – Sauvignon Blanc</i>	€18.95
<i>Torino Award – Chardonnay</i>	€21.00
<i>Veneto Al Palazzi – Pinot Grigio</i>	€34.00

• RED WINE •

<i>Cuvee Prestige – Grenache</i>	€15.95
<i>Rosario – Merlot</i>	€18.95
<i>Paseo – Merlot</i>	€18.95
<i>Torino Award – Cabernet Sauvignon</i>	€21.00
<i>Vina Pomal – Rioja</i>	€30.00

• SPARKLING WINE •

<i>Prosecco – Conti Neri</i>	€29.00
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• CHAMPAGNE •

<i>Pannier</i>	€60.00
<i>Moet & Chandon</i>	€75.00

Special Wedding Packages

• WINTER WONDERLAND •

Mulled wine reception

Complimentary canapés on arrival

10% discount off meal price (This does not apply to inclusive packages)

Offer applies to weddings in November, January and February

• ANNEBROOK CLASSIC PACKAGE •

5 course meal

2 glasses of wine per person

From €44.95 per person: Weekend - Friday, Saturday & Bank Holidays

From €34.95 per person: Midweek - Monday to Thursday

• ANNEBROOK SUPERIOR PACKAGE •

Drinks reception on arrival

Canapés served on arrival

5 course meal - with a choice of 2 main courses

2 glasses of wine per person

Evening buffet

Bar extension

€65.00 per person: Weekend - Friday, Saturday & Bank Holidays

€55.00 per person: Midweek - Monday to Thursday

Terms & Conditions

• BOOKING •

A proposed date for a wedding can be held provisionally for two weeks, thereafter, it is at the discretion of Annebrook House Hotel to release the date if no booking deposit is received. Prospective clients must meet with a member of management in person by appointment prior to acceptance of the deposit. Third party bookings cannot be taken.

• WEDDING ARRANGEMENTS •

All wedding arrangements and details should be discussed no later than four weeks prior to the wedding date at a scheduled meeting with the wedding co-ordinator.

Final numbers are required 48 hours prior to the wedding date and this is the number you will be charged for on the day except if the numbers increase, in which case the larger number will be charged for.

The evening buffet can be served to a minimum of 75% of the total number of guests in attendance.

All table-plans are required 48 hours prior to wedding date, table plan to reflect final numbers as indicated.

• BAR EXTENSION •

Should a bar extension be required a minimum of 1 months notice must be given. The bar extension is available at the hotel until 1.30am. All relevant fees will be charged to your bill.

• HOTEL POLICIES •

Annebrook House Hotel accepts no responsibility for services or entertainment not booked by the hotel.

No food items other than the wedding cake (fresh cream is not permitted) may be brought on to the premises for consumption.

Annebrook House Hotel will not be held liable for any loss, damage or theft to property owned by the client or their guests, before, during or after the wedding day. We reserve the right to charge for any damage caused to the premises by the client or their guests. Annebrook House Hotel does not take responsibility for gifts, cards or cake left in the hotel. Please ensure you collect all your belongings before leaving the hotel.

Annebrook House Hotel shall not be held liable for any failure to provide facilities, services, food or beverage as a result of events or matters outside its control.

Annebrook House Hotel reserves the right to amend charges of products and services being supplied to the client, in the event that governmental alteration such as VAT or unforeseen supplier increases due to market demand and or lack of supply of products required.

The residents bar is strictly only available to residents of the hotel.

• ACCOMMODATION •

On receiving booking confirmation, a block of 10 bedrooms may be reserved for the wedding party. These rooms must be guaranteed by the individual or the bride and groom. Individual rooms must be guaranteed with a credit card.

Check in time is after 3.00pm. Check out time is 12 noon.

• POSTPONEMENT •

In the event of the wedding reception being postponed the deposit may be transferred to a date booked within 12 months of the original date subject to the hotels availability.

For a wedding date outside the 12 month period the cancellation policy below will apply.

• CANCELLATION •

In the event of any cancellation by the client, the following cancellation charges will be incurred. Between 5 and 3 months prior to the date of event – 25% of services booked. Between 2 and 1 month prior to the date of the event – 50% of services booked. Within 1 month of arrival date – 75%. Cancellation charges will include all items that have been pre booked. All cancellations and / or amendments must be given in writing by both parties.

• PAYMENT •

STAGE 1

A non refundable deposit of €1,000.00 is required to secure the booking date. Payment of the deposit is deemed acceptance of our wedding terms and conditions.

STAGE 2

65% of payment is due 7 working days prior to the wedding date.

STAGE 3

Balance due on the day of departure. Deposits and balance payments can be made by cash, bank draft, credit card or personal cheque (allowing 7 working days to clear).

I have read and understand the conditions set out above, and agree to abide by the terms as set out.

Brides Signature _____ Date _____

Grooms Signature _____ Date _____

For and On Behalf of the Annebrook House Hotel

_____ Date _____

Confirmed Date of Wedding _____