

*h*  
HILAMAR

*Wedding*



## *Your Wedding Package*

We would first like to congratulate you on your upcoming wedding and thank you for considering The Hilamar Hotel as your wedding venue.

You want everything to be perfect but the prospect daunting, the choices confusing that's where we come in. Our job is to make things simpler for you. We have designed a range of wedding options that include all the little extras that make your day special. Your wedding will be coordinated by a member of our experienced management team to create a day that is truly unique to you both.

These are the services that we will provide with our compliments on your special day:

- A red carpet welcome with a champagne reception for the bridal party on arrival.
- Tea and Coffee on arrival for your guests.
- Personalised menu cards
- Place name cards and a detailed seating plan
- Wedding cake knife and stand
- Our stunning Bridal Suite for your wedding night
- Guaranteed reduced overnight rates for guests attending your wedding
- Menus Inclusive of VAT. No service charge
- Extensive car parking

I would be delighted to arrange a time to discuss your arrangements and show you round our facilities. Assuring you of our best personal attention at all times.

Yours Sincerely,

Brian Pierson  
General Manager



## *Wedding Terms and Conditions*

To secure a booking, a non refundable deposit of €1500.00 is required.

A further non-refundable deposit of €1500.00 is required 3 months prior to your date.

Final numbers must be submitted to the hotel 72 hours prior to your reception.

Payment of your account must be finalised before departure from the hotel.

No food or beverage will be permitted to be brought into the hotel

Entertainment – The hotel will not accept any responsibility for any entertainment that has not been booked by the hotel, all entertainment arrangements must have the approval of the hotel management prior to the date of the function.

The hotel will allocate a block booking of 20 rooms for your guests.

At all times the hotel will try and accommodate any storage of flowers, cakes, equipment etc., but cannot take any liability for damage or loss.

In the unfortunate event of your wedding being postponed, the original deposit can be transferred to the new booking date. If the date is postponed a second time the original deposit will be forfeited.

The hotel can allocate a block booking up to 20 bedrooms for guests on your request. If your block booking is not confirmed within 28 days prior to your wedding date it will automatically be released. If you would like to reserve rooms on behalf of your guests you will automatically be released. If you would like to reserve Rooms on behalf of your guests you will be liable for any no show charges that may occur.

Signed: \_\_\_\_\_

Wedding Date \_\_\_\_\_

Date \_\_\_\_\_



# Your Wedding Menu

## Starters

Dome of Smoked Salmon filled with fresh Crab Meat, infused with Horseradish, on a bed of Baby Spinach with a Saffron Cream Sauce	€9.00
Chicken and Mushroom Vol au Vent served in a Rich White Wine Cream Sauce served on a Bed of Salad	€7.25
Smoked Chicken Caesar Salad, Coss Lettuce, Basil Croutons, Crispy Bacon Parmesan shavings with an Anchovy Cream	€7.25
Warm Chicken and Leek Tartlet served on a Bed of Rocket Salad surrounded with a Tarragon Cream Sauce	€7.25
Rose of Honeydew Melon served with a bed of Exotic Fruit, finished With a Mango Frappe and Blue Poppy Seed	€6.50
Bacon and Crouton Salad with French Dressed Leaves served with a Whole Grain Mustard Dressing	€7.25
Roulade of Chicken infused with Cajun Spices wrapped in Parma Ham, On a Bed of Garden Leaf with a Garlic and Basil Cream Sauce	€8.50
Pressed Duck and Wild Mushroom Terrine on a Herb Salad, sweetened Glazed Baby Carrots with a rich Black Berry Coulis	€8.25
Warm Prawn and Vegetable Spring Roll on a bed of French dressed Leaves served with a Sweet Chilli Oil	€7.50
Baby Pineapple Pearls with a Fruit Frappe and Exotic Fruits	€7.25

## Soups

Cream of Fresh Vegetable Soup topped with Croutons	€4.95
Cream of Mushroom and Sherry Soup	
Creamy Leek and Potato Soup served with a Garlic Cream	
Cream of Lettuce and Bacon Soup topped with Garlic Croutons	
Carrott and Orange Soup infused with Ginger	

## *Sorbets*

- Lemon & Champagne Sorbet with Summer Flower €3.95
- Sweetened Orange & Vanilla Sorbet with Fruit Compote €3.95
- Trio of Sorbet in a Baby Pine - Apple Topped with Sayobne €6.95

## *Main Courses*

- Pepper Coated Sirloin of Beef Served with Yorkshire Pudding, Turned Potato, Garlic and Thyme Jus €24.95
- Herb Roasted Turkey Breast & Honey coated Ham With a Sage and Onion Stuffing, Port Wine and Cranberry Jus €19.75
- Char Grilled Seared Cod Fillet Topped with Baby Vegetables Wrapped in Parma Ham, Baby Spinach and Pimento Cream €18.50
- Soy and Rosemary Glazed Leg of Lamb on a Bed of Rosemary Mash With an Garlic & Herb Stuffing, Honey and Thyme Jus €22.75
- Poached Fillet of Salmon on a fresh Beetroot Mash served with Roasted Vegetables. Saffron and Dill Cream €22.50
- Pan-Fried Breast of Chicken on a Bed of Wild Mushroom and Chorizo duxelle served wrapped in Spring Roll pastry served Smoked Bacon and Cepe Cream Sauce €21.50
- Penne Pasta Sun Dried Tomato, Field Mushroom, Aubergine Ragout and Parmesan €11.95
- Herb Coated Pork Loin Apple and Pear compote Fig and Cider Reduction, Red Wine Jus €19.75
- Oven Roasted Fillet of Beef Served on a Fondant Potato, Baby Leeks, Roasted Fennel with a Rich Red Wine Jus €28.95
- Timble of Sole filled with a Salmon and Prawn mousse, wrapped in Seaweed Savoy Cabbage finished with a Caviar and Chive Butter Sauce. €23.95
- Baked Rack of Lamb coated with a Herb Crust Served with a Red Onion jam €26.95

All Served With Seasonal Vegetables and Potatoes



## *Desserts*

Baked Alaska	€6.95
Sponge Based with marinated fruit served with Vanilla Ice Cream Glazed Meringue	
Apple and Cinnamon Pie	€6.50
Served with Sweetened Cream and home made Ice Cream	
Glazed Lemon Tart Filled Summer Berry Compote with Citrus Anglaise	€6.95
Chef's Plate Tiramisu, Lemon Tart, Bailey's and White Chocolate Cheese Cake, Profiterole, Rich Cointreau Chocolate	€7.75
Raspberry and Milk Chocolate Mousse served with Mint Cream	€6.95
Chocolate Profiteroles filled with Sweet Cream infused with Baileys Smothered with a Rich Chocolate Sauce.	€6.95
Caramel and Chocolate parfait with a Caramel Ice-Cream infused With Mixed Nut and Cherries finished with Chocolate Cream	€6.95
Freshly Brewed Tea or Coffee	€2.00

## *Evening Reception*

Assorted Fresh Sandwiches	€8.00
Cocktail Sausages	
Chicken Wings	
Tea & Coffee	
Should you wish to have an option of choice menu, as follows:	
2 Choice Starter	€2.00 per person
2 Choice Main Course	€3.00 per person
2 Choice Dessert	€2.00 per person

All Prices Quoted are for 2007, and are subject to change

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[www.hilamarhotel.com](http://www.hilamarhotel.com)



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