

CONGRATULATIONS ON YOUR



Engagement

May we take this opportunity to congratulate you both on your engagement and extend our very best wishes for your future together.

Here at Springfort Hall Country House Hotel we have over 30 years of experience in bringing dreams to life.

We are extremely proud of our numerous awards which stand testament to the fact that we strive to exceed all of your expectation.

We are unique when it comes to our high standards of service, culinary excellence, creativity and value.

We are here to take away the stress that can be involved in planning your big day. So please, sit back, relax and leave it to us...

Springfort Hall Country House Hotel Team



Platinum

WEDDING PACKAGE

Minimum Numbers
of 120 Guests

Terms & conditions apply

Bottled Beer & Gin Table

Sparkling Wine Reception with Strawberries, Cocktails & Canapés for all Guests,

Sweet Table

Tea, Coffee & Mini Scones

Champagne for Bride & Groom

Chiavari Chairs, Candelabras, Flowers

Complimentary Advance Menu Tasting for Two People

Menu: Choice of 3 Starters, Soup/Sorbet Course, Choice of 4 Main Courses & Choice of 3 Desserts

Wine Served During the Meal - 1 Glass & 3 Top Ups

Evening Refreshments: Tea/Coffee, Sandwiches, Fish & Chips



Gold

WEDDING PACKAGE

Minimum Numbers
of 120 Guests

Terms & Conditions apply

Sparkling Wine Reception with Strawberries, Cocktails & Canapés for all Guests

Tea, Coffee & Mini Scones

Champagne for Bride & Groom

Chiavari Chairs, Candelabras, Flowers

Complimentary Advance Menu Tasting for Two People

Menu: Choice of 3 Starters, Soup/Sorbet Course, Choice of 3 Main Courses & Choice of 3 Desserts

Wine Served During the Meal - 1 Glass & 3 Top Ups

Evening Refreshments: Tea/Coffee, Sandwiches, Fish & Chips



Silver

WEDDING PACKAGE

Minimum Numbers
of 120 Guests

Terms & Conditions apply

Sparkling Wine Reception & Cocktails & for all Guests

Tea, Coffee & Mini Scones

Champagne for Bride & Groom

Chiavari Chairs, Candelabras, Flowers

Complimentary Advance Menu Tasting for Two People

Menu: Choice of 2 Starters, Soup Course, Choice of 2 Main Courses & 2 Desserts

Wine Served During the Meal - 1 Glass & 2 Top Ups

Evening Refreshments: Tea/Coffee, Sandwiches, Chicken Goujons & Chips



Bronze

WEDDING PACKAGE

Minimum Numbers
of 120 Guests

Terms & Conditions apply

Prosecco Reception for all Guests

Tea, Coffee & Biscuits

Champagne for Bride & Groom

Chiavari Chairs, Candelabras, Flowers

Complimentary Advance Menu Tasting for Two People

Menu: 1 Starter, Soup Course, Choice of 2 Main Courses & 1 Dessert

Wine Served During the Meal - 1 Glass & 1 Top Up

Evening Refreshments: Tea / Coffee, Homemade Sandwiches & Cocktail Sausages



TERMS & CONDITIONS

The Bar Extension: A bar extension can be obtained by the hotel on your behalf and will be added to the final account at a costing €450.00 (which is the standard application charge as per licensing laws) This is subject to application and approval and will allow the function bar to remain open until 2.00am.

Civil Ceremony Set up: €350

Provisional Bookings: A date may be held for a maximum of 14 days. If no confirmation is given the date will be released automatically.

Confirmation of Event: A deposit of €1,500 is required to confirm booking. Please note that the deposit is non-refundable in the event of a cancellation. A further non-refundable deposit of €1,500 is also required 3 months before the wedding.

Final Numbers & Table Plans: Anticipated numbers are to be given to the hotel 14 days in advance. Final numbers & table plan to be provided 72 hours in advance – this is the number that will be charged for on the day. Table plans should be typed and emailed to your wedding coordinator. Hand written table plans will not be accepted.

Payment: All accounts are required to be settled on or before departure. Payment must be made by cash, credit card or bank draft. Cheques will be accepted no less than 5 working days before the event. All prices are subject to VAT. If there is a VAT change it will affect prices. If inflation rate is high it will affect prices.

Change of Date: Notification of cancellation or change of date to be confirmed in writing. Any deposit paid will be transferable to the new date.





TERMS & CONDITIONS

Guest Accommodation: Rooms can be reserved for the wedding party at our special rate. Any unnamed rooms will be released 6 weeks prior to the wedding. Should the wedding couple or bridal party guarantee any rooms then they will then responsible for payment of these rooms in the event of non-payment by the guest or a “no- show”.

The Right to Refuse: The hotel reserves the right to refund a deposit in circumstances when a booking is made through a third party or under false pretences by prospective clients.

Dining Room Hire: Number of guests under 50 there is a Dining Room Hire of €250.

Banquet Hall Hire: Number of guests under 50 there is a Banquet Hall Hire of €500.

ADDED EXTRAS

Bottled Beer & Gin Table – Supplement Charge of €4 applies to Silver / Gold / Bronze Package.

10oz Dry Aged Herford Sirloin Steak – Supplement Charge of €4.50 applies per Platinum / Gold / Silver / Bronze Package.

Roast Fillet of Monkfish - Supplement Charge of €4.50 applies per Platinum / Gold / Silver / Bronze Package.

Roast Rack of Kerry Lamb - Supplement Charge of €5.50 applies per Platinum / Gold / Silver / Bronze Package.

Half of Roast Duck – Supplement Charge of €4.50 applies per Platinum / Gold / Silver / Bronze Package.





WEDDING PACKAGES

Based on minimum numbers
120+ Guests

Supplement applies
for Intimate Weddings

PLATINUM - €90 *per person*

GOLD - €80 *per person*

SILVER - €70 *per person*

BRONZE - €60 *per person*

50 Guests & under - €5 *per person*

25 Guests & under - €10 *per person*

100 Guests & under - €2.50 *per person*

ALTERNATIVE STARTER OPTIONS

Chicken & Mushroom Vol au Vent
Creamy Veloute Sauce in a Light Puff Pastry
(1, 5, 7, 9, 13, 14)

Golden Fried French Brie Wedge
Red Currant Jam
(1, 5, 7, 13, 14)

Thai Fish Cake
Soy & Ginger Glaze, Harissa Mayo
(1, 4, 5, 7, 9, 12, 13)

Honeydew Melon Salad
Seasonal Fresh Fruit & Fruits Coulis

Classic Warm Chicken Caesar Salad
Smoked Pancetta, Lettuce, Caesar Dressing
& Garlic Croutons
(1, 5, 7, 12, 13)

Duck Leg Confit
Pickled Beetroot Salad & Raspberry Vinaigrette
(9, 13, 14)

Smoked Salmon Rosette
Herbs & Capers Baby Potato Salad
(1, 5, 13)

Black Pudding & Pork Belly
Apple Puree & Celeriac Remoulade
(1, 7, 9, 13)

Soup Options

Country House Vegetable

Carrot & Coriander

Cream of Potato & Leek

Cream Mushroom & Chive

Tomato & Basil



Sorbet Options

Tropical Sorbet

Lemon Sorbet

Raspberry Sorbet

Canapes Options

Smoked Salmon Brown Bread

Chicken Madras

Chorizo & Sundried Tomato

Goat's Cheese, Red Onion
Marmalade

Fresh Fruit Skewers

Vegetable Skewers





ALTERNATIVE MAIN COURSE OPTIONS

**Please Note Supplement Charges Apply
Some Dishes are Subject to Market Price & Seasonality*

Roast Supreme of Free Range Chicken
Champ & Rich Gravy (4, 9, 14)

Fillet of Cod
Seasonal Risotto & Beurre Blanc (5, 7, 9, 12, 14)

Springfort Signature Feather Blade Beef
Spring Onion Mashed Potato & Rich Gravy (4, 5, 9, 14)

Classic Salmon Darne
Hollandaise Sauce & Creamy Mashed Potato (1, 5, 12)

Roast Leg of Kerry Lamb
Herb & Onion Stuffing, Red Wine Jus (4, 5, 7, 9, 14)

Fillets of Sea Bass
Dauphinoise Potato & Tomato Salsa (5, 9, 12, 14)

Atlantic Fillet of Hake
Lyonnaise Potato & Beurre Blanc (5, 9, 12, 14)

Roast Stuffed Turkey & Baked Ham
Thyme & Onion Stuffing, Roast Gravy (4, 5, 7, 9, 14)

10oz Dry Aged Hereford Sirloin Steak*
Yorkshire Pudding stuffed with Onion & Mushrooms,
Green Peppercorn Sauce (4, 5, 7, 9, 14)

Roast Fillet of Monkfish*
Pea & Prawn Risotto (5, 9, 12, 14)

Roast Rack of Kerry Lamb*
Mustard, Herb Crust & Red Wine Jus (4, 5, 7, 9, 13, 14)

Half of Roast Duck*
Herb & Red Onion Mash, Orange Jus (4, 5, 9, 14)



ALTERNATIVE DESSERT OPTIONS



Springfort Hall Dessert Plate
Mini Meringue, Profiteroles, Lemon Curd Tartlet
& Ice Cream
(1, 5, 6, 7)

Country House Apple Pie
Custard & Ice Cream
(1, 5, 7)

Mango & Passion Fruit Cheesecake
Tropical Fruits Coulis & Chantilly Cream
(1, 5, 7)

Sticky Toffee Pudding
Caramel Sauce & Ice Cream
(1, 5, 7)

Flourless Chocolate Brownie
Chocolate Sauce & Ice Cream
(1, 5, 6)

Lemon Citrus Tart
Vanilla Ice Cream
(1, 5, 7)



*All dishes are subject to change.
An updated list should be requested before your
wedding tasting*

Chocolate Fondant
Berry Compote, Chocolate Sauce & Ice Cream
(1, 5, 7)

Pear & Almond Tart
Custard & Ice Cream
(1, 5, 6, 7)

Fresh Fruit Meringue Nest
Fresh Cream & Fruits
(1, 5)



Allergens

1-Eggs / 2-Lupin Products / 3-Sesame Products / 4-Soya Products / 5-Dairy Products / 6-Tree Nuts / 7-Gluten / 8-Peanuts /
9-Celery / 10-Crustaceans / 11-Molluscs / 12-Fish / 13-Mustard / 14-Sulphites



Post WEDDING PARTY...

Weddings are no longer a one-day event and nor should they be...

Why not extend that precious time with family and friends? Take the opportunity after your wedding to get together over good food or a drink or two and catch up properly.

It will be all over soon and the memories will last a lifetime...

PARTY OPTIONS

2 Course Meal
€27.50 per person

2 x Main Courses
Dessert
Tea/Coffee

3 Course Meal
€35 per person

3 x Starters
3 x Main Courses
3 x Desserts
Tea/Coffee

BBQ PARTY OPTIONS

BBQ
€27.50 per person

Burgers, Sausages, Baps
served with Baked Potatoes
& Salads
Choice of 2 Desserts
Tea & Coffee

BBQ
€32.50 per person

Steak or Fish
served with Baked Potatoes
& Salads
Choice of 2 Desserts
Tea & Coffee

FINGER FOOD

€15 per person

Selection of
Sandwiches
Canapés
Fingers of Desserts
Tea & Coffee



FINISHING *Touches...*

SOME INSPIRATION & CREATION

We know the importance of making your wedding day unique to you both.

And it is the little things that can really make a big impact in this area.

From choosing the right music to enter the room for the first time as a married couple, to quirky favours and table plans; we have seen it all at Springfort Hall over the years!

And we can use our expertise and creativity to assist you in making this day an unforgettable one for you and your guests.

*S*pringfort Hall Country House Hotel Team

