



~ 2009 Wedding Brochure ~

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*At the Shannon Oaks Hotel & Country Club
we pride ourselves on our ability to meet your
expectations on your day.*

*The Shannon Oaks Hotel & Country Club stands on 12 acres of mature
parkland and connects to the beautiful 17th century Portumna Castle.*

What we offer...

Traditional red carpet welcome

Champagne reception on arrival for Bridal party

Complimentary overnight accommodation for the Bride & Groom

Complimentary tea & coffee on arrival for your guests

Special room rates for guests attending the wedding

Cake stand & knife

Personalised menus

Fresh Floral decoration and white linen napkins on all tables

Banqueting suite

Microphone & PA system

Secluded, private landscape gardens for your photographs

First class personalised attention

Mid-week Weddings, complimentary mulled wine on arrival & evening buffet for seated wedding guests

Wedding Menu Rates 2009

Starters

<i>Terrine of Chicken Liver with Pistachio & Cognac Served with Crisp Toast & Cumberland Sauce</i>	€5.80
<i>Seafood Tartlet Served Warm with Marinated Red Onion Salad & Dill Mayonnaise</i>	€5.80
<i>Seafood Hors d'oeuvre Smoked Salmon, Trout & Mackerel Set in a Horseradish Cream</i>	€6.80
<i>Puff Pastry Vol au Vent Filled with Chicken & Mushroom In a White Wine Cream Sauce</i>	€6.80
<i>Spring Roll of Chicken and Chòrizo Sausage Served Warm with a Petit Salad and Thai Chilli Dressing</i>	€6.80
<i>The Original Caesar Salad Crisp Lettuce , Garlic Croutons & Parmesan Cheese</i>	€6.80
<i>A Warm Salad of Oak Smoked Chicken with a Balsamic Vinaigrette and Crisp Straw Potatoes</i>	€6.80
<i>Salad of Atlantic Seafood with Radicchio & Oak Leaf Complimented with a Cognac Mayonnaise & Roasted Tomatoes</i>	€7.00
<i>A Fan of Honeydew Melon Served with Seasonal Fruits & Masked with a Duo of Fruit Coulis</i>	€6.00
<i>A Basket of Ogen or Galia Melon Filled with Red Berries & Topped with Champagne Sorbet</i>	Day Price

For a choice of starter a supplement of €1.50 per choice applies

Wedding Menu Rates 2009

Soups

<i>Cream of Vegetable Soup</i>	€4.00
<i>Cream of Mushroom Soup</i>	€4.00
<i>Chicken & Vegetable Broth</i>	€4.00
<i>Potato & Onion Soup</i>	€4.00
<i>Carrot & Coriander Soup</i>	€4.00
<i>Oven Roasted Tomato Soup with Garlic</i>	€4.00
<i>Carrot & Orange Soup</i>	€4.15
<i>Consommè Julienne</i>	€4.15
<i>Seafood & Potato Chowder</i>	€5.50

Sorbets

<i>Lemon Sorbet</i>	€3.50
<i>Champagne Sorbet</i>	€3.50

Speciality Breads

<i>Tandoori</i>	€1.10
<i>Garlic & Herb</i>	€1.10
<i>Pink Peppercorn & Rosemary</i>	€1.10

For a choice of Soup or Sorbet a supplement of €1.50 applies

Wedding Menu

Rates 2009

Main Courses

<i>Sautè Breast of Chicken</i> <i>Served with Braised Red Cabbage</i> <i>and a Reduction of Orange & Grand Marnier</i>	€16.40
<i>Traditional Breast of Turkey with Honey Baked Ham</i> <i>Served with a Sage Stuffing, and a Roast Gravy</i> <i>& Complimented with Cranberry Sauce</i>	€17.85
<i>Roast Prime Sirloin of Beef</i> <i>Served with Glazed Shallots & Button Mushrooms in a Burgundy Wine Jus</i>	€24.70
<i>Fillet of Beef</i> <i>Served with Basil Potatoes and a Green Peppercorn Cognac Cream Sauce</i>	€28.30
<i>Fillet of Beef Wellington</i> <i>Prime Fillet of Beef Stuffed with a Mushroom Duxelle</i> <i>and Wrapped in Puff Pastry and Served with a Red Wine Jus</i>	€28.75
<i>Roast Honey Crusted Rack of Galway Lamb</i> <i>Served with a Pink Peppercorn and Herb Hollandaise Sauce</i>	€28.75
<i>Poached Fillet of Salmon</i> <i>Served over a Ragout of Vegetables with a Saffron Sauce</i>	€19.50
<i>Fillet of Atlantic Salmon en Croute</i> <i>Served with a Creamy Lobster Sauce</i>	€20.50
<i>Poached Fillet of Codling</i> <i>Served with Sautè Leeks, a Herb & Parmesan Crust and a Noilly Prat Sauce</i>	€21.40
<i>Roulade of Lemon Sole with Spinach & Shrimp</i> <i>Complimented with a Fennel and Dijon Mustard Sauce</i>	€28.50

For a choice of main courses a supplement of €4.50 applies for meat & fish
For a choice of two meats, a supplement of €5.50 applies

Wedding Menu

Rates 2009

Vegetables

All main courses are served with Baton Carrots and Broccoli together with Roast & Creamed Potatoes

Additional Vegetables

<i>Cauliflower</i>	€1.70
<i>Mushrooms</i>	€2.70
<i>Ratatouille</i>	€2.70
<i>Mange Tout</i>	€2.20

Additional Potatoes

<i>Garlic Potatoes</i>	€2.70
<i>Lyonnaise Potatoes</i>	€2.70
<i>Boiled New Potatoes</i>	€2.70
<i>Fondant Potatoes</i>	€3.20

Wedding Menu

Rates 2009

Desserts

<i>Golden Choux Profiteroles with Belgian Chocolate Sauce</i>	€5.00
<i>Bramley Apple Pie with Vanilla Ice Cream</i>	€5.00
<i>Charlotte of Strawberries & Kirsch</i> <i>Served with a Strawberry Coulis</i>	€5.30
<i>Traditional Baked Alaska</i> <i>Layers of Vanilla Genoise & Vanilla Ice Cream with Fresh Fruits topped</i> <i>with Meringue and Baked Golden Brown</i>	€5.30
<i>Raspberry Mousse</i> <i>Served in a Cup of Belgian Chocolate and a Fruit Coulis</i>	€6.50
<i>Iced Pistachio and Chartreuse Parfait</i> <i>Served on a Ratatouille of Fresh Fruits with a Lemon Cream</i>	€6.60
<i>A Warm Tart of Mixed Berry Crumble</i> <i>Served with a Raspberry Coulis and Luxury Vanilla Ice Cream</i>	€6.95
<i>Fresh Fruit Salad Served in a Brandy Snap Basket</i> <i>with Raspberry and Blackcurrant Coulis</i>	€7.70
<i>Chef's Symphony of Desserts</i> <i>Meringue Nest with Fresh Fruit Salad,</i> <i>Profiteroles Covered in Belgian Chocolate & Cheesecake</i>	€7.70
<i>Fresh Strawberries</i> <i>Presented in a Crisp Meringue Shell</i>	Day Price
<i>Cheese Board</i> <i>Selection of Cheeses</i> <i>For a choice of desserts a supplement of €1.50 per choice applies</i>	Day Prices

Tea & Coffee
Served with Luxury Chocolates

€2.10

Wedding Menu Rates 2009 *Vegetarian Menu*

Starters

Vegetable & Garlic Crepe €5.80
Glazed with Cheddar Cheese

Vegetable & Tomato Tartlet €5.80
Served with a Tossed Salad & Balsamic Vinegar

A Tossed Salad of Mixed Nuts, Julienne of Pimento & Garlic Croutons
Smothered in a Garlic & Chive Vinaigrette €5.80

Vegetable & Tomato Risotto €5.80
Served with a Light Herb Hollandaise

Main Courses

Roulade of Mixed Vegetables, Pine Kernels & Pistachios €16.40
Served on a Tomato and Basil Sauce

Crispy Chinese Spring Roll Presented on Marinated Hearts of Palm
Served with Honey, Soya Syrup and Basil Oil €16.40

Terrine of Mixed Vegetables and Hazelnuts €16.40
Lightly Pan Fried and Served with a Sweet & Sour Sauce

Avocado Pear Filled with a Vegetable Mousse
and Baked in Leaves of Filo Pastry
Served on a Ginger and Red Pepper Coulis €16.40

Mushroom & Spring Onion Stroganoff €16.40
Served with Wild and Long Grain Rice

Wedding Menu Rates 2009 Buffets

Menu A

*A Choice of Turkey, Ham & Roast Beef
Smoked Salmon with Lemon & Capers
Baked Potatoes*

Selection of Salads

Dessert

Freshly Brewed Tea & Coffee €21.00

Menu B

*Chicken Curry with Boiled Rice & Puppodums
Naan Bread
Baked Potato*

Selection of Salads

Dessert

Freshly Brewed Tea & Coffee €21.00

Menu C

Beef Stroganoff with Pilaf Rice

Selection of Salads

Dessert

Freshly Brewed Tea & Coffee €17.50

Wedding Menu

Rates 2009

Evening Buffets

Menu 1

Selection of Freshly Cut Sandwiches
Freshly Brewed Tea & Coffee €4.35

Menu 2

Selection of Freshly Cut Sandwiches
Cocktail Sausages
Freshly Brewed Tea & Coffee €6.55

Goujons of Plaice €2.75

Goujons of Chicken €3.30

Chicken Wings €2.30

Sausages Rolls €2.30

Pepperoni Pizza Slices €2.30

Assorted Filled Bouches €2.30

Selection of Pastries €3.00

Barbeque Spare Ribs €2.75

Function Wines

Australia

Penfold's Koonunga Hill Chardonnay € 21.50

Typically rich and full flavoured Chardonnay with melon and nectarine aromas. Exotic tropical fruit and a creamy texture with minimal oak ageing gives a nutty complexity, before finishing dry and clean.

Penfold's Koonunga Hill Shiraz/Cabernet Sauvignon € 21.50

An Australian Classic. Rich plum and small berry flavours dominate a full-bodied yet soft, round palate. Subtle oak is well integrated and enhances the generous fruit flavours. Always good, but in good vintage – such as 2002 – can be exceptional.

Spain

Marques de Riscal Rueda € 19.50

Impact of aroma dominated by sensations of fresh fruit, which gives way to a slightly spicy background. Pale colour with pearly highlights. A slight sensation of acidity develops at the front of the mouth which evolves to leave its impression at the sides and back of the tongue. This variation of sensations takes place in an overall impression of freshness.

Marques de Riscal, Tempranillo, Spain € 19.50

Rich cherry-red colour. High aromatic intensity, with aromas of ripe, black fruit and fine smoky nuances, with underlying toast. In the mouth, it is warm, meaty, powerful and with a presence of smooth tannins. It has moderate acidity, with a long, pleasant finish in which the perception of oak is more defined.

South Africa

Arniston Bay Shore White € 16.50

This masterfully blended white wine has lovely pineapple and ripe melon flavour on the nose, following through to a limey, full middle-palate and finishes in crisp freshness.

Arniston Bay Shore Red € 16.50

This is a medium-bodied wine with a deep red colour and prominent cherry and black currant flavours and has a soft middle palate with lingering fruity taste and a long finish.

Chile

Cono Sur, Sauvignon Blanc € 15.50

Elegant, expressive and dressed in a pristine green-yellow shade of colour. This Sauvignon Blanc impresses with its citrus notes and gooseberry hints in the mouth, its sharpness and crisp, refreshing acidity come to the fore, highlighting this wine's juicy fruit base and asparagus touch.

Cono Sur, Merlot € 15.50

Seriously Merlot. A wine of great typicity and remarkable fruit expression. Its intense ruby red colour with purple hues announces a round and flavourful wine, rich in fruit aromas of plum and blackberry, mingled in with chocolate, mocha and smoked notes. Smooth yet structured in mouth, this is a friendly, soft-tannined wine that embraces the palate and leaves it with a lingering finish.

Wedding Menu

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Drinks

<i>Mulled Wine</i>	€4.50
<i>Fruit Punch</i>	€5.50
<i>Hot Whiskey</i>	€4.65
<i>Sherry & Port</i>	€4.65
<i>Bucks Fizz</i>	€6.50
<i>Wine (red or white)</i>	€4.00
<i>Kir (white wine & crème de Cassis)</i>	€5.50
<i>Kir Royal (sparkling wine and crème de Cassis)</i>	€7.50

Terms & Conditions

1. The Team at the Shannon Oaks Hotel & Country Club are dedicated to ensuring your Wedding is great success. Once you have decided on a date, a provisional booking secures it for a period of 14 days. We then require a deposit of €700.00 to confirm your reservation. This is a non refundable deposit.
2. Prices are subject to change. Prices are inclusive of VAT @13/5% and 21% where applicable, prices may change due to increases/decreases in VAT rates at the time of invoicing.
3. A table plan may be prepared by the Bride & Groom and displayed in the Hotel at the Reception.
4. Wedding cakes, other than traditional fruit cakes, can only be accepted from suppliers who operate HACCP procedures and have necessary documentation available for inspection. Homemade traditional fruit cakes will be accepted. All cakes containing fresh cream must be delivered by the approved supplier and in refrigerated transport. Cakes will be temperature probed on arrival and those found to be above the required temperature will be rejected.
5. If there is a particular dish you would like that is not listed we would be happy to discuss this with you. We are experienced in catering for all dietary requirements. If any of your guests have special needs please advise us of same.
6. To ensure that all items specially requested are available related details and menus must be confirmed 1 month prior to wedding.
7. Guaranteed numbers for catering must be advised 48 hours in advance of your wedding. This will be the minimum number charged (unless the number of people actually sitting is greater).
8. Accounts must be settled in full the day after the wedding.
9. We allocate 25 bedrooms at a Special Rate for the night of the Wedding. These must be confirmed with a deposit or credit card.
10. The Shannon Oaks Hotel & Country Club reserves the right to refuse/refund deposits in circumstances when a booking is made through a third party or under false pretences. Prospective clients must always meet with a member of the Management by appointment prior to acceptance of a deposit. The Hotel may cancel the event in circumstances where the hotel has reason to believe that the booking might prejudice the reputation of the Hotel should any guest attending the event behave in a way considered to be detrimental, offensive or contrary to normal expected behaviour. It is essential that any person holding a wedding at the Shannon Oaks Hotel & Country Club make an appointment to discuss dates, menus and other requirements, such as the décor of the Function Room.
11. A Wedding booked for Friday or Saturday dates must have a minimum of 150 guests. There is a surcharge of 10% for weddings on New Years's Day.
12. The wedding banquet must include five courses.
13. The Wedding banquet is expected to commence at 5.30p.m. Should this extend beyond 6.00p.m., a surcharge of €500.00 will apply.
14. Corkage is charged at a fee of €8.50 per 75cl bottle of wine and €12.50 per 75cl bottle of sparkling wine/champagne. This rate is non negotiable.
15. Mid-week weddings are any wedding held between Monday – Thursday excluding Bank Holidays and selected periods over Christmas & New Year.
16. The Management reserves the right to cancel & refund deposits in circumstances where a booking is made through a third party or under false pretences.
