



We, along with our dedicated wedding team at the Athlone Springs Hotel would like to extend our congratulations to you both on this very exciting time in your lives and wish you the very best of luck with all your wedding plans.

The wedding team at Athlone Springs Hotel would be honoured to be a part of your special day and will help with every detail as your day draws closer. Our experienced team can cater for all themes, ideas & guest lists and will work endlessly to ensure you and your guests receive the day you have both dreamed of. The team at Athlone Springs Hotel pride themselves on delivering exemplary service, with the ability to tailor packages to suit you & your guests needs on what is one of the most exciting and memorable days in your lives.

Should you need anything at all, please do not hesitate to contact your wedding co-ordinator.

Happy Wedding Planning,

A handwritten signature in black ink that reads 'Pat & Una McDonagh'.

Pat & Una McDonagh



SÓ GRACEFUL - €59 PER PERSON

(BASED ON MINIMUM NUMBERS OF 120 ADULT GUESTS)

The Planning:

- Dedicated wedding team
- Complimentary wedding tasting experience for the happy couple
- Complimentary parking

On Arrival:

- Freshly brewed tea & coffee, homemade biscuits & freshly baked scones with jam & cream
- Seasonal punch & prosecco
- Complimentary candy cart on arrival, fully stocked with traditional sweets

The Main Event:

- Cloche service for top table
- White glove service
- Five course menu, with a starter, soup, choice mains and dessert served with tea & coffee
- Half bottle of wine per person

The Afters:

- Cocktail sausages & sandwiches served with tea & coffee
- Complimentary bar extension

Décor

- Red carpet arrival
- Complimentary elegant chiavari chairs
- Fairy light backdrop and mood lighting to compliment your colour scheme
- Centrepieces of decadent candelabras on mirrors with tealights

Accommodation:

- Complimentary bridal suite with champagne breakfast
- Two complimentary double rooms for the night of your wedding
- Preferred accommodation rates for your guests in our luxury four-star accommodation



SÓ ROMANTIC - €64 PER PERSON

(BASED ON MINIMUM NUMBERS OF 120 ADULT GUESTS)

The Planning:

- Dedicated wedding team
- Complimentary wedding tasting experience for the happy couple
- Three months gym membership in Zen Leisure Club for the Bride & Groom
- Complimentary parking

On Arrival:

- Freshly brewed tea & coffee, homemade biscuits, mini scones and two options from our canape menu selector
- Prosecco & one cocktail
- Residents Musician
- Complimentary candy cart on arrival, fully stocked with traditional sweets

The Main Event

- Cloche service for top table
- White glove service
- Five course menu, with choice starters, soup, choice mains and dessert served with tea & coffee
- Half bottle of wine per person

The Afters:

- Sandwiches, tea & coffee and two options from our evening menu selector
- Complimentary bar extension

Décor:

- Red carpet arrival
- Complimentary elegant chiavari chairs
- Fairy light backdrop and mood lighting to compliment your colour scheme
- Centrepieces of decadent candelabras on mirrors with Tealights

Accommodation:

- Complimentary bridal suite with champagne breakfast
- Two complimentary Junior Suites for the night of your wedding
- Preferred accommodation rates for your guests in our luxury four-star accommodation



SÓ ELEGANT - €79 PER PERSON

(BASED ON MINIMUM NUMBERS OF 120 ADULT GUESTS)

The Planning:

- Dedicated wedding team
- Complimentary wedding tasting experience for the happy couple
- Three months gym membership in Zen Leisure Club for the Bride & Groom
- Complimentary parking

On Arrival:

- Freshly brewed tea & coffee, homemade biscuits, finger sandwiches, mini scones and three options from our canape menu selector
- Cocktails & bottled beer selection
- Resident Musician
- Complimentary candy cart on arrival, fully stocked with traditional sweets

The Main Event:

- Cloche service for top table
- White glove service
- Six course menu, with choice starters, soup, sorbet, choice mains and dessert served with tea & coffee
- Half Bottle of Wine per person
- Prosecco toast

The Afters:

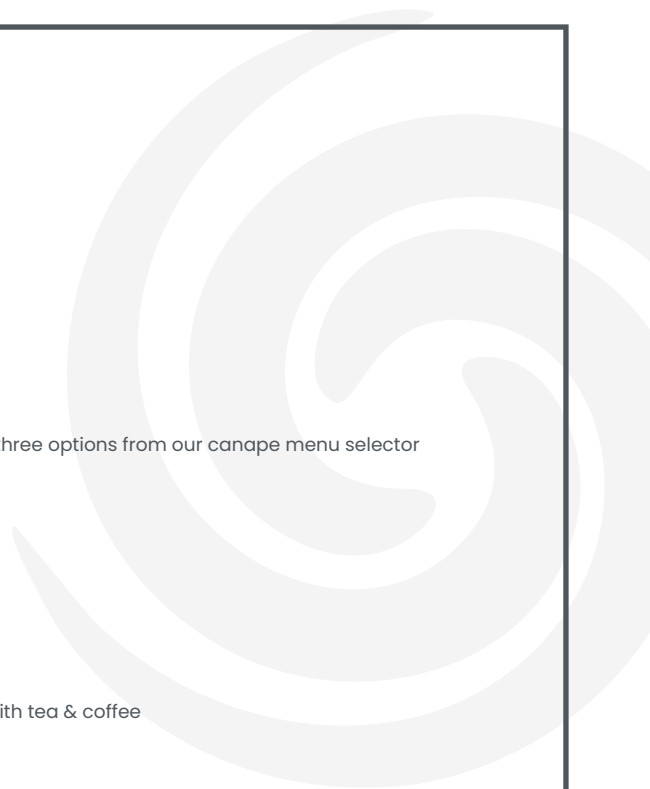
- Sandwiches, lightly seasoned potato wedges, tea & coffee and three options from our evening menu selector
- Complimentary bar extension

Décor:

- Red carpet arrival
- Complimentary elegant chivari chairs
- Fairy light backdrop and mood lighting to compliment your colour scheme
- Your choice from our wedding décor selector
- Use of Hotel Post Box on the wedding Day
- Use of Hotel's Tayto Wall on the wedding Day

Accommodation:

- Complimentary bridal suite with champagne breakfast
- Two complimentary junior suites for the night of your wedding
- Preferred accommodation rates for your guests in our luxury four-star accommodation
- 1st Anniversary Overnight B*B with Dinner for couple



ARRIVAL CANAPÉS

Mini Beef Sliders, Onion Relish
Soup Shooters
Mini Chicken Tikka Burgers
Pulled Pork Sliders
Smoked Salmon on Brown Bread
Watermelon wrapped in Parma Ham
Duck Liver Pate Melba Toasts
Inagh Goats Cheese Tartlet
Bruschetta Mozzarella
Goat's Cheese Crostini
Chicken Satay Skewers
Chef Carved Honey Roasted Ham, Freshly Baked Breads, Relish

Add extra Canapé €3 per person

TO START

Chicken & wild mushroom velouté

Tarragon & white wine cream

Warm goat's cheese & caramelised red onion tartlet

Wild rocket salad, pesto, balsamic reduction

Duck liver pâté

Melba toast, cumberland sauce

Clonakilty black pudding & goats cheese bon bons

Tomato relish, baby leaf

Chorizo & smoked haddock croquet

Lemon aioli, baby leaf

Classic caesar salad

Herb crouton, parmesan shavings, smoked bacon lardon,
caesar dressing

Smoked chicken & mango salad

Toasted cashews, balsamic dressing

Confit duck spring roll

Crisp spring roll, oriental vegetables, hoisin dressing

Atlantic seafood tasting plate*

Tian of seafood, marinated crab claw, oak smoked salmon,
pickled cucumber, chive crème fraiche

Slow braised confit duck leg*

Sweet braised red cabbage, port jus

Oak smoked salmon salad

Baby leaf, pickled red onion, cream cheese & chive, lemon oil

Smoked bacon & baby potato salad

Honey mustard dressing

SOUP SELECTION

Cream of vegetable soup

Herb croutons, parsley cream

Carrot & Coriander soup

Coconut cream

Leek & potato soup

Chive oil

Slow roasted red pepper & tomato soup

Basil oil

Wild mushroom & thyme soup

Parsley cream

Roasted butternut squash Soup

Hazelnut oil

Cream of cauliflower soup

Crisp pancetta

SORBET SELECTION

Champagne sorbet / Strawberry & black pepper sorbet

Pink gin & grapefruit sorbet / Wild berry sorbet

Lime & ginger sorbet / Citrus sorbet / Vodka & lemon sorbet

MAIN COURSE

Traditional roast stuffed turkey and ham

Sage & onion stuffing, roast potato, cranberry jus

Roast sirloin of beef

Roast potato, yorkshire pudding, red wine & thyme jus

Slow roast rump of lamb**

Whipped garlic potato, pea puree, rosemary jus

Roast half duckling

Braised red cabbage, butternut fondant, orange & cointreau sauce

Pan roasted suprême of chicken

Smoked bacon, savoy cabbage, onion ragout, pan jus

Grilled 8oz fillet steak**

Wholegrain mustard, mashed potato, flat mushroom, cracked black pepper cream

Herb crusted fillet of cod

Mint pea puree, grilled asparagus, saffron cream

Grilled fillet of sea bass

Wilted greens, sautéed potato, prawn bisque

Grilled fillet of salmon

Champ potato, creamed leeks, béarnaise sauce

Pan roasted suprême of chicken

Crushed new potato, sautéed chorizo, garden peas, madeira jus

VEGETARIAN OPTIONS

Oriental vegetable stir fry

Crispy vegetables, toasted sesame seeds, herbed rice

Five mile goats cheese salad

Beetroot, crushed walnuts, spicy rocket, balsamic reduction

Wild mushroom & spinach ravioli

Hazelnut dust, parmesan shavings

Authentic massaman curry

Fresh herbs, sweet onion, potato, naan bread, jasmine rice

*Vegan options available on request. Please do not hesitate to ask Chef's advice on the best local produce available each season. *Supplement applies to the So Graceful Package.*

***Supplement applies to all packages.*

DESSERT SELECTION

Warm apple pie

Warm homemade custard, fresh cream rosette

Warm chocolate & hazelnut brownie

Vanilla ice-cream

Toblerone cheesecake

Warm butterscotch, honeycomb ice-cream

Pear and almond tart

Crème anglaise

Raspberry and white chocolate roulade

Berry compote, whipped cream

Fresh fruit pavlova

Fruit coulis, raspberry sorbet

Warm chocolate fondant

Vanilla ice-cream

Bailey's cheesecake

Rich chocolate sauce, chantilly cream

ASSIETTE SELECTION

(CHEF'S RECOMMENDATIONS)

- *Bailey's cheesecake, vanilla ice-cream & rich chocolate brownie*

- *Lemon meringue, mini fresh fruit meringue & raspberry sorbet*

- *Toblerone cheesecake, white chocolate & pistachio profiterole & butterscotch ice-cream*

- *White chocolate mousse cup, lemon cheesecake & strawberry tartlet*

- *Malteser cheesecake, sticky toffee pudding & caramel ice-cream*

EVENING RECEPTION SELECTOR

Mini burgers & chips / Fish & chip cones / Mini snack boxes

Cocktail sausages / Lightly seasoned potato wedges

Homemade Pizza / Selection of Sandwiches / Hot n 'Spicy chicken wings

Loaded nachos / Pulled pork mini baps

Add extra choice €3 per person.

THE LITTLE EXTRAS

Décor Menu Selector:

- Full ballroom draped – supplier available
- Blossom wedding package – €500: includes luxurious cherry blossom tree's, large canopy blossom tree's, rustic ivory birdcages seasonally dressed, wooden arch, ivory washed lanterns & ivory carpet

Ceremonies & Blessings:

Ceremony package: €500 – includes the following:

- Use of Garden Room, Clonellan Two Suite or Secret Garden (availability dependent) for your ceremony
- Chivari chairs
- Ivory carpet & ivory washed lanterns
- Cherry blossoms & canopy blossom trees
- White draping behind alter table (indoor ceremonies only)
- Wooden arch

Menu Enhancements:

- Sorbet course €3 per person
- Additional choice on arrival canapes €3 per person
- Additional choice on evening menu €3 per person
- Late Night Nibbles – Tayto Sandwiches €2 per person
- Bottled beer €4.50 per bottle*

*We offer corkage at €2 per bottled beer for a maximum of 60 bottles (guest number dependent)

Continue the celebrations:

Our Secret Garden is perfect for Day 2 celebrations. Sit back and relax with a BBQ while soaking up the atmosphere and sipping on cocktails. With Finger Food options and Buffet selections to also choose from it is an ideal way to finish your wedding celebrations whilst reliving memories and moments from your special day. While our secret garden is weather dependent, we do have indoor options available.

WEDDING SUPPLIERS

Photographers/ Videographers:

Masters of Photography	087 953 7602
Alan Hunt Photography	086 851 0939
Paul Duane Photography	086 805 9014
Golden Moments Photography & Film	051 380 741

Bands:

The LOL's	086 191 2010
Who Knows	087 391 2614
More Cowbell	086 783 4181
Bentley Boys	086 774 4838

Church Music:

Sean Rowland	086 310 3397
Rachel Goode	085 1324502
Laura Colgan	085 773 1814

Florist:

A Room in Bloom	0906 433 645
Be Floral	0906 472 770
Dooley's	0906 494 769

Cake:

Novelty Cake	087 6387 773
SD Cakes	086 885 6339

Stationary:

Enchanted Stationary	085 889 5579
Athlone Printing	090 647 7054

Wedding Cars:

Blue Ribbon	087 831 5300
Occasion Cars	086 330 5116

Extra Touches:

Bling and Bloom Event Décor	085 109 3625
Infinity Wedding Services	086 404 6260
Rosewater	087 262 2020
Audrey's Occasions	087 941 4515

Hair & Make-up:

Pamela Matthews Hair & Make Up	087 642 3562
Custom Cuts Athlone	0906 478 478
Make up Matters	087 415 2328

Bridal/Grooms Wear:

Kadee Bridal	0906 498 355
Eddie Murphy Menswear	094 963 0651

Photobooth:

Paddy's Photobooth	089 449 9728
Instaglam	087 248 8365