

Wedding Package 2011

*Old values, New venue the perfect combination for your
Wedding Day*

Your wedding is a day you will remember for the rest of your
life.

At Amber Springs Hotel we will make it unforgettable. With
all our wedding packages we are delighted to include the
following with our compliments:

- *Red Carpet on Arrival*
- *Champagne for the Bridal Party*
- *Strawberry Display on Arrival*
- *Freshly Brewed Tea & Coffee on Arrival*
- *Music on Arrival*
- *Fresh Floral Table Arrangements*
- *Sliver Candelabra*
- *Cream Chair Covers and Bows*
- *Use of Cake Stand and Knife*
- *Toastmaster provided*
- *Microphone & PA system*
- *Handmade Chocolate for each Guest*
- *All Bedrooms for your Guests at a Special Discounted Rate*
- *Overnight Stay in our Stunning Bridal Suite*
- *Wedding Meal Tasting*
- *1st Anniversary Dinner*
- *3 Months Leisure Centre Membership for Bride & Groom*

The Sapphire Package
(Midweek Weddings)

Menu **€27.50** Per Person
Menu plus half bottle of wine **€30.50** Per Person

Choose 1 Starter, 1 Main Course and 1 Dessert

Classic Caesar Style Salad with Bacon Lardons, Croutons and Shaved
Parmesan Cheese

Or

Cream of Seasonal Vegetable Soup

Roast Turkey and Wexford Ham, Herb Stuffing with Rich Roast Gravy
Or

Baked Fillet of Salmon with a Béarnaise Sauce

Fresh Fruit Meringue with a Raspberry Coulis

Freshly Brewed Tea or Coffee

Choice of Starter/Dessert €2.50

Choice of Main Course €3.50

Terms and conditions apply.

The Ruby Package

Menu €35 Per Person

Menu plus half bottle of Wine €38 Per Person

Choose 1 Starter, 1 Soup or Sorbet, 1 Main Course and 1 Dessert

Chicken and Mushroom Parcel enhanced with Julienne of Vegetables,
Baked in a Crisp Filo Pastry and presented on a Garlic & Wholegrain
Cream Sauce

V Rosette of Gala Melon with Wild Berry Compote & Citrus Sorbet

Warm Smoked Chicken on a Salad of Baby Cos Leaves with Garlic
Croutons, Bacon, Parmesan & Caesar Dressing

V Caprese Bruschetta, Crisp Ciabatta Bread, Plum Tomato,
Melted Mozzarella & Seasonal Leaves finished with Balsamic Vinegar
Reduction

V Cream of Seasonal Vegetable Soup

V Cream of Potato & Leek Soup

V Roast Tomato & Red Pepper Soup

Or

Champagne, Lemon and Lime or Rhubarb Sorbet

Supreme of Chicken filled with Root Vegetable Duxelle and Tarragon Jus

Oven Roasted Fillet of Pork, Walnut & Grape Stuffing served on a Potato
Cake with Apple & Grape Chutney and Calvados Sauce

Baked Seabass Confit Fennel with Tomato & Yellow Pepper Cream

Chilled Baileys & Chocolate Chip Bavorois with Orange & Mint Cookies

Individual Meringue Nest with Seasonal Fruit

Mixed Berry Crumble with a Mint Crème Fraiche

Freshly Brewed Tea/Coffee

Choice of Starter/Dessert €2.50

Choice of Main Course €3.50

Terms and Conditions Apply.

The Diamond Package

Menu €45 Per Person

Menu plus Half bottle of Wine Per Person €48

Alcoholic Punch/Mulled Wine x 80

Prosecco Toast

Evening Buffet x 80

Choose 1 Starter, 1 Soup or Sorbet, 2 Main Courses and 1 Dessert

Chicken and Mushroom Parcel enhanced with Julienne of Vegetables, baked in a Crisp Filo Pastry and presented on a Garlic & Wholegrain Cream Sauce

V Rosette of Gala Melon with Wild Berry Compote and Citrus Sorbet

Warm Smoked Chicken on a Salad of Baby Cos Leaves with Garlic Croutons, Bacon, Parmesan & Caesar Dressing

V Caprese Bruschetta, Crisp Ciabatta Bread, Plum Tomato, Melted Mozzarella & Seasonal Leaves finished with Balsamic Vinegar Reduction

V Cream of Seasonal Vegetable Soup

V Cream of Potato & Leek Soup

V Roast Tomato & Red Pepper Soup

Or

Champagne, Lemon & Lime or Rhubarb Sorbet

Supreme of Chicken filled with Root Vegetable Duxelle and Tarragon Jus

Oven Roasted Fillet of Pork, Walnut & Grape Stuffing served on a Potato
Cake with Apple & Grape Chutney and Calvados Sauce

Baked Seabass Confit Fennel with Tomato & Yellow Pepper Cream

Chilled Baileys & Chocolate Chip Bavorois with Orange & Mint Cookies

Individual Meringue Nest with Seasonal Fruit

Mixed Berry Crumble with a Mint Crème Fraiche

Freshly Brewed Tea/Coffee

Choice of Starter/Dessert €2.50

Terms and conditions apply.

Bar Extension €300

Welcome Reception Menu

Selection of Freshly Cut Sandwiches	€4.75
Warmed Scones Served with Cream and Jam	€3.10

Canapés

Cherry Tomato with Crab Mayonnaise	
Rondelle of Cucumber with Shrimp Cocktail	
Thai Style Fish Cakes with Chilli Dip	
Tomato and Basil Tarts	
Sweet Bell Pepper Quiche	
Chicken Satay Skewers	
	€7.95

Drinks Reception

Kir	€4.30
Kir Royale	€5.70
Alcoholic Fruit Punch	€4.50
Non-Alcoholic Fruit Punch	€4.15
Mulled Wine	€4.30

**Extensive Wine and Champagne list Available*

Corkage is available if you chose to bring in your own wine & champagne at a charge of €3 per bottle

A La Carte Menu Selection

V - Denotes Vegetarian Option

Starters:

- Chicken & Mushroom Parcel enhanced with Julienne of Vegetables, baked in a Crisp Filo Pastry and presented on a Garlic & Wholegrain Cream Sauce **€6.95**
- V Rosette of Gala Melon with Wild Berry Compote and Citrus Sorbet **€5.70**
- Honey Dew Melon and Parma Ham with Kalamata Olive, Sun-Dried Tomatoes and Basil Oil **€7.45**
- Tian of White Crabmeat, Avocado, Pear and Cucumber with Pink Grapefruit Dressing **€13.50**
- Warm Smoked Chicken on a Salad of Baby Cos Leaves with Garlic Croutons, Bacon, Parmesan and Caesar Dressing **€6.55**
- Roulade of Smoked Salmon, Crabmeat & Soft Creamed Cheese served with Tomato & Herb Salsa Crème Fraiche **€10.25**
- Roasted Mediterranean Vegetables with Goats Cheese and Red Onion Marmalade **€6.55**
- Thai Fish Cakes with Coriander and Lime Crème Fraiche **€6.55**
- V Caprese Bruschetta, Crisp Ciabatta Bread, Plum Tomato, Melted Mozzarella and Seasonal Leaves finished with Balsamic Vinegar Reduction **€6.05**
- Crisp Aromatic Duck Spring Roll, Oriental Bean Sprout Salad and Black Bean Alioli **€7.55**

Soups:

V Cream of Seasonal Vegetable Soup	€3.75
V French Onion Soup with Parmesan Croutons	€3.90
V Cream of Potato & Leek Soup	€3.75
V Roast Tomato & Red Pepper Soup	€3.75
V Cream of Carrot, Orange & Coriander Soup	€3.75
V Cream of Parsnip with Roasted Hazelnuts	€3.75
Locally Caught Chunky Seafood Chowder	€5.45
Cream of Colcannon Soup with a Smoked Bacon Cream	€3.75

Consommé:

V Roast Vegetable Consommé	€3.70
V Mushroom and Sherry Consommé	€3.70

Chilled Soups:

V Watermelon and Lime Soup	€5.20
V Gazpacho Soup	€5.20
V Wexford Strawberry and Mint Soup	€4.95

Sorbets:

Lemon and Lime Sorbet	€3.25
Champagne Sorbet	€3.25
Vodka and Grapefruit Sorbet	€3.25
Passion Fruit Sorbet	€3.25
Rhubarb Sorbet	€3.25

Main Courses:

Supreme of Chicken filled with Root Vegetable Duxelle and Tarragon Jus	€14.95
Traditional Roast Turkey and Ham, served with Herb Stuffing and Cranberry Sauce	€15.35
Roast Fillet of Beef, Caramelised Red Onion, Thyme Jus and Roasted Shallots	€26.75
Prime Roast Sirloin of Beef carved on Baby Pearl Onions and Thyme Jus	€17.05
Fillet of Beef Wellington with Cognac and Duxelle Stuffing cased in Puff Pastry and served on a Madeira Jus	€25.15
Paupietties of Lemon Sole stuffed with Crabmeat, Smoked Salmon Crust, Tomato and Basil Cream	€16.15
Baked Fillet of Salmon with Béarnaise Sauce	€18.00
Breast of Chicken in Bacon with a Colcannon & Mustard Mash	€14.95
Duo of Monkfish and Salmon on a bed of Leeks with a Chive Dressing	€17.60
Oven Roasted Fillet of Pork, Walnut & Grape Stuffing served on a Potato Cake with Apple & Grape Chutney and Calvados Sauce	€16.80
Marinated Breast of Duck served with Onion & Tomato Chutney and Béarnaise Sauce	€20.05
Baked Seabass Confit Fennel with Tomato & Yellow Pepper Cream	€17.55

Vegetarian Specials:

Field Mushroom and Courgette Stroganoff with Cognac & Tomato Concasse on a bed of Steamed Rice	€14.25
Risotto Cakes with Sun Dried Tomato and Mushroom set on a Garlic Cream Sauce	€13.85
Grilled Mediterranean Vegetable Strudel with Herb & Cheese Stuffing, Salad Leaves and Citrus Lime Dressing	€16.25
Braised Spinach with Smoked Cheese Parcels, Caramelised Red Onion and Light Beetroot Cream	€15.40
Spinach and Ricotta Tortellini with a Tomato Cream Sauce	€16.25
Brie Sundried Tomatoes & Roasted Red Pepper Quiche, Cucumber and Mango Salsa	€14.50

Desserts:

Warm Chocolate Fondant with Hot Butterscotch Sauce and Pistachio Nut Ice Cream	€6.80
Mixed Berry Crumble with a Mint Crème Fraiche	€6.55
Warmed Apple & Cinnamon Tart with Caramelised Pecan Nut and Honeycomb Ice Cream	€6.55
Dark & White Chocolate Torte with Toffee Pecan Sauce	€6.80
Individual Meringue Nest with Seasonal Fruit	€5.05
Assiette de Patisserie du Chef	€6.80

Chilled Baileys & Chocolate Chip Bavorois with Orange & Mint Cookies	€6.55
Iced Caramel & Raspberry Parfait with Bittersweet Chocolate Sauce	€6.55
Tangy Lemon Tarte Tatin with Amoretti Biscuit	€6.55
Sticky Toffee Pudding served on a Caramel Sauce	€5.60

Evening Buffet Menu

Selection of Gourmet Sandwiches and Tea/Coffee	€5.75
Selection of Gourmet Sandwiches, Cocktail Sausages and Tea/Coffee	€7.60
Deviled Cocktail Sausages, Satay Chicken Skewers, Mini Duck & Hoi Sin Spring Rolls and Tea/Coffee	€10.50
Lemon Marinade Tortellini, Sun Dried Tomato Skewers, Roast Pepper & Goats Cheese Mini Wraps, Selection of Gourmet Sandwiches and Tea/Coffee	€10.50

Gourmet Sandwiches Selection

Chicken and Herb Stuffing, Cranberry Mayonnaise
 Baked Wexford Ham and Cheddar Cheese with Ballymaloe Relish
 Prime Roast Beef, Iceberg Lettuce and Horseradish Mayonnaise
 Fresh Lettuce, Tomato, Onion and Egg Salad

**All of the above are served on a mixture of fresh Brown and White Bread*

Barbeque Afters or Next Day Menu

Menu 1

100% Irish Beef Burger with all the trimmings
Honey and Mustard Marinated 4oz Sausages
Barbequed New Potatoes in Garlic, Sea Salt, Rosemary & Thyme.
Selection of Baps and Rolls
Barbeque Sauce and other Condiments
Tossed Salad
Coleslaw

€15.95 Per Person

Menu 2

Menu 1 plus:
Baby Back Ribs
Chicken Satay Skewers

€19.95 Per Person

Menu 3

Menu 1 & 2 plus:
6oz Rump Steak, Whiskey and Mustard
Tiger Prawn Skewers with Piking Dressing

€25.95 Per Person

Accommodation for your guests

September – June

**Double room €65.00 per person sharing
2BB1D €145 per person sharing**

July and August

**Double room €75.00 per person sharing
2BB1D €155 per person sharing**

Bank Holidays & Christmas Period

**Double room €85 per person sharing
2BB1D €175 per person sharing**

Single room supplement €25.00

Family rooms priced per person sharing

Children under 4 years of age- Free of Charge

Up to two Children aged 4-12 years of age share free

(Breakfast charged at €5.50 per child)

(Both rates apply only when sharing with 2 adults)

All rates include full Irish breakfast.

All rates include unlimited use of our leisure centre facilities

Special Requirements

- We welcome children and special menus are available.*
- High chairs are available on request.*
- We would be delighted to cater for any special dietary requirements.*
- A Bar Extension can be booked 60 days prior to the function for an additional charge of €300.*

Terms & Conditions of Booking:

- *A signed “Conditions of Booking” and **non-refundable** deposit of €800.00 is payable by the Bride and Groom to secure your Wedding Date.*
- *No food or beverages, with the exception of a Wedding Cake, may be brought into the premises under any circumstances.*
- *Final numbers and your table plan are required 48 hours prior to your function, if your table plan is not received 48 hours prior to your function the hotel will allocate an open seating plan.*
- *Menu choice must be confirmed one month prior to the function.*
- *Check in time is 4pm. Check out time is 12 noon.*
- *A provisional booking secures a date for a period of two weeks only. The date may be released by the hotel, without further obligation, if not confirmed with a deposit within this period.*
- *Any damage caused to hotel property will be the responsibility of the Bride & Groom.*
- *The Hotel reserves the right to cancel any function without obligation or liability.*
- *The Hotel reserves the right to cancel or 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 management prior to acceptance of the first deposit.*
- *Deposits must be paid in person to the hotel; otherwise the hotel reserves the right to cancel the booking.*
- *Final Bill to be settled on departure by Cash, Cheque, Credit Card or Bank Draft.*

Client Signature: _____ **Date** _____

Hotel Signature: _____

Wedding Date: _____ **Deposit** **Yes / No**

Congratulations!

With your wedding reception there are many areas to organise so to help ease the stress, we have compiled a selection of services and facilities in the local area. These are merely suggestions and it is the responsibility of the Bride and Groom to make selections in accordance with their requirements and contact personally services you wish to use.

Accommodation

Should dates not be available with ourselves try our sister hotel

Ashdown Park Hotel	Coach Road, Gorey
053 9480500	www.ashdownparkhotel.com
Saint Therese's	Mount Alexander, Gorey.
Mrs. Monica Kenny	053 94 21793/086-3585599
Carraig View	Ballycale, Gorey.
Ms Martina Redmond	053 94 21323/086 1682344
Harbour House Guesthouse	Courtown, Gorey.
Donal & Margaret O'Gorman	053 94 25117
Dúnsléibhe House	Ballytegan, Gorey.
Stephanie Dunlea	053 94 80155/086 6093815
Darú House	Ballywilliam, Gorey
Joe & Patricia Sullivan	0402-37722 087-2485379

Arrival Music

Classical Pianist	Henry Percival	053 9420659/087 2437185
Bag Piper	Michael Roche	086 3351871

Bands

Big Jewel	Tony O'Reilly	086 8333692
The Groove	Martin Byrne	086 8435215
WiseGuys	Oisin Molloy	087 7998291
Fiesta	Willie	086 2745871
Firestar	Nigel	087 2314864

D.J

Mr DJ	William Gilligan	087-2982680
Pro DJ's	Dave Morrison	087-6745056

Video

Eugene Whelan

17 Lower Main Street, Arklow

0402-33460

www.eastcoast-video.com

087-2525161

Paul Leonard

Tara Hill, Gorey.

053-9430760

www.lensvideos.com

Photography

Leo Doyle

053-9480867

087 4161221

Garrett Byrne

0402-39583

086-8496110

8 Charlotte Close, Gorey

www.LeoDoylePhoto.com

8 South Green, Arklow

www.garrettbyrnephotography.com

Chauffeur Services

Luxury Wedding Cars

Lillian Fitzgerald – 086 2595030

John Fitzgerald – 087 2556872

Three Rock, Tara Hill, Gorey

Wedding Cake

The Cake Creator

085 8316635

McDermott Street, Gorey

www.thecakecreator.ie

Florists

Blooming Beautiful

053 9484811

Flowers by Elle

087 6948967

Esmonde Street, Gorey

www.blooming-beautiful.com

Tara Hill, Gorey

www.flowersbyelle.com

Dress Hire/Bridal Wear

Jack Dunne

053-9421723

Eden Bridal

053 9232586

Glamourize Bridal

053 9484291

79 Main Street, Gorey

www.jackdunneandson.com

Clohass, Enniscorthy

www.edenbridal.net

3 Esmonde Street, Gorey

www.glamourizebridal.ie

Beauty

Cocoon Health Spa, Amber Springs Hotel

053-9484000

Room Decor

Murhan Events

087 -6264304

Karen Shelton

www.murhanevents.ie

Stationery

Honorah Stationary

087 6737601

Main Street, Gorey

www.honorahweddings.ie

Hen/Stag Parties

Gravity

053 9424849

Quad Attack

053 9244660

Forest Park, Courtown, Gorey

www.gravityforestpark.ie

Killegney, Clonroche

www.quadattack.ie

Occasion Wear

La Crème

053 9480308

Ruby Rouge

053 9484722

Esmonde Street, Gorey

www.lacremeboutique.com

Esmonde Street, Gorey

www.rubyrouge.ie

Jewellery

Whitmore Jewellers

053 9421351

A-JWL

087 2234842

Main Street, Gorey

www.whitmorejewellers.com

McDermott Street, Gorey

www.a-jwl.com