

Wedding Package 2012

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

Your wedding Day is a beautiful occasion with memories you will treasure for the rest of your life.

At Amber Springs Hotel we are here to bring your dreams to reality. With all our wedding packages we are delighted to include the following with our compliments:

- *Red Carpet Arrival*
- *Champagne for the Bridal Party*
- *Strawberry Display/ Selection of House Canapés on Arrival*
- *Freshly Brewed Tea & Coffee on Arrival*
- *Live Music for your Arrival reception*
- *Fresh Floral Table Arrangements*
- *Silver 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*
- *Complimentary Bedrooms for the Parents of the Bride & Groom*
- *Overnight Stay in our Stunning Bridal Suite with a Champagne Breakfast in Bed*
- *Wedding Meal Tasting & Overnight Stay(Sun-Thurs) for the Bride & Groom*
- *2 nights Bed & Breakfast & 1st Anniversary Dinner*
- *3 Months Leisure Centre Membership for Bride & Groom*

The Sapphire Package
(Sunday-Wednesday)

Menu €30 Per Person
Menu plus half bottle of wine €35 Per Person

Menu

Starters*

2 Main Courses

Dessert*

**One may have a choice of Starter & One Dessert or a choice of Dessert and One Starter*

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

Or

Sticky Toffee Pudding served on a Caramel Sauce

Freshly Brewed Tea or Coffee

Choice of Starter & Choice of Dessert €3.00 Per Person

Choice of Main Course €4.00 Per Person

Terms and Conditions Apply.

All of the above is subject to a minimum of 100 guests

The Ruby Package

Menu €40 Per Person

Menu plus half bottle of Wine €45 Per Person

Ruby Menu

Starter*

Soup or Sorbet

2 Main Courses

Dessert*

**One may have a choice of Starter & One Dessert or a choice of Dessert and One Starter*

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 & Choice of Dessert €3.00 Per Person

Choice of Main Course €4.00 Per Person

Terms and Conditions Apply.

All of the above are subject to menu enhancements and a minimum of 120 guests

The Diamond Package

Menu €50 Per Person
Menu plus Half bottle of Wine Per Person €55

Alcoholic Punch/Mulled Wine/ Hot Cider x 75% of Guests
Prosecco Toast
Evening Buffet x 75% of Guests

Diamond Menu

Amuse-Bouche

Starters*

Soup or Sorbet

2 Main Courses

Dessert*

**One may have a choice of Starter & One Dessert or a choice of Dessert and One Starter*

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 Capresse 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 & Choice of Dessert €3.00 Per Person

Choice of Main Course €4.00 Per Person

Terms and Conditions Apply.

Add a little sparkle to your Diamond Package

Sweetness & Lights!

Traditional Three Tier Wedding Cake & Full Day Photography

Garrett Byrne Photography, Garrett is a Licensed Insured Photographer and is a member of Irish Professional Photographers Association. Garrett is one of the South East's best known well respected photographers. Garrett will provide a full days Photography and Disc of all photos. Travel to Dublin will incur an additional once of Cost of €50

The Cake Creator is now Ireland's largest cake shop and offers cakes for every occasion, at unbeatable prices guaranteed. Matthew will create just for you a traditional Three Tier Wedding Cake with a choice of tastes.

Sweetness & Lights! Exclusively available on Diamond Wedding Plan for €10 per guest

Cloud Nine

Tucked, Toned & Tanned

Let both Bride & Groom as well as both Bridal Parties enjoy Nine Weeks Gym Membership in Club Amber As well as a day of beautification and Pampering including Full Spray Tanning, Eyebrow Waxing & Shellac Nails for the Bride and Bridesmaids in Cocoon Spa. Your Top table will be fitter than fiddles and glowing with healthy auras

Cloud Nine Exclusively available on Diamond Wedding Plan for €7 per guest

Diamond Wedding is subject to menu enhancements and a minimum of 120 guests

Welcome Reception Menu

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| Selection of Freshly Cut Sandwiches | €4.75 |
| Warmed Scones Served with Cream and Jam | €3.50 |

Canapés

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| 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

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| Kir | €5.50 |
| Kir Royale | €6.50 |
| Alcoholic Fruit Punch | €4.50 |
| Non-Alcoholic Fruit Punch | €4.00 |
| Mulled Wine | €4.50 |
| Hot Cider | €4.50 |

We are very proud of our Extensive Wine and Champagne list Available

Corkage is available if you choose to bring in your own wine & champagne at a charge of €5 per bottle

A La Carte Menu Selection

V - Denotes Vegetarian Option

Starters:

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| 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:

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| 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:

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

Chilled Soups:

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

Sorbets:

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| 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:

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| 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:

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| 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:

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| 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 |

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| 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

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| 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 Peking Dressing

€25.95 Per Person

All of the above Menus are subject to change

Accommodation for your guests

September – June

Double room €65.00 per person sharing
2BBID €145 per person sharing

July and August

Double room €75.00 per person sharing
2BBID €155 per person sharing

Bank Holidays & Christmas Period

Double room €85 per person sharing
2BBID €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
053 9480500

Coach Road, Gorey
www.ashdownparkhotel.com

Saint Therese's
Mrs. Monica Kenny

Mount Alexander, Gorey.
053 94 21793/086-3585599

Carraig View
Ms Martina Redmond

Ballycale, Gorey.
053 94 21323/086 1682344

Harbour House Guesthouse
Donal & Margaret O'Gorman

Courtown, Gorey.
053 94 25117

Dúnsléibhe House
Stephanie Dunlea

Ballytegan, Gorey.
053 94 80155/086 6093815

Darú House
Joe & Patricia Sullivan

Ballywilliam, Gorey
0402-37722 087-2485379

Woodlands Country House
John & Philomena O'Sullivan

Killinierin, Gorey
0402 37125
info@woodlandscountryhouse.com

Arrival Music

Classical Pianist Henry Percival

053 9420659/087 2437185

Bag Piper Michael Roche

086 3351871

Bands

| | | |
|--------------|---------------|-------------|
| Big Jewels | Tony O'Reilly | 086 8333692 |
| The Groove | Martin Byrne | 086 8435215 |
| WiseGuys | Oisín Molloy | 087 7998291 |
| Fiesta | Willie | 086 2745871 |
| Firestar | Nigel | 087 2314864 |
| The Tee Jays | Jimmy | 087 9852193 |

D.J

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

Video

| | | |
|---------------|--|---------------------------|
| Eugene Whelan | 17 Lower Main Street, Arklow www.eastcoast-video.com | 0402-33460 087-2525161 |
|---------------|--|---------------------------|

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|--------------|---|----------------------------|
| Paul Leonard | Tara Hill, Gorey. www.lensvideos.com | 053-9430760 087 2511563 |
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Photography

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|---|--|
| Leo Doyle 053-9480867 087 4161221 | 8 Charlotte Close, Gorey www.LeoDoylePhoto.com |
|---|--|

| | |
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| Garrett Byrne 0402-39583 086-8496110 | 8 South Green, Arklow www.garrettbyrnephotography.com |
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Chauffeur Services

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| Luxury Wedding Cars Lillian Fitzgerald – 086 2595030 John Fitzgerald – 087 2556872 | Three Rock, Tara Hill, Gorey |
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Wedding Cake

| | |
|---------------------------------|---|
| The Cake Creator 085 8316635 | McDermott Street, Gorey www.thecakecreator.ie |
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Florists

Flowers by Elle
087 6948967

Tara Hill, Gorey
www.flowersbyelle.com

Dress Hire/Bridal Wear

Jack Dunne
053-9421723

79 Main Street, Gorey
www.jackdunneandson.com

Eden Bridal
053 9232586

Clohas, Enniscorthy
www.edenbridal.net

Glamourize Bridal
053 9484291

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

Forest Park, Courtown, Gorey
www.gravityforestpark.ie

Quad Attack
053 9244660

Killegney, Clonroche
www.quadattack.ie

Occasion Wear

La Crème
053 9480308

Esmonde Street, Gorey
www.lacremeboutique.com

Ruby Rouge
053 9484722

Esmonde Street, Gorey
www.rubyrouge.ie

Jewellery

Whitmore Jewellers
053 9421351

Main Street, Gorey
www.whitmorejewellers.com

A-JWL
087 2234842

McDermott Street, Gorey
www.a-jwl.com