



Dingle Skellig Hotel
& Peninsula Spa



Where Wedding Dreams Come True....





“In dreams & love there are no impossibilities”
Janos Arnay

A Chara,

On behalf of the Management and Staff of the Dingle Skellig Hotel, I would like to congratulate you on your forthcoming Wedding. At the Dingle Skellig Hotel we specialise in Wedding Receptions where we aim to take care of all plans concerning your reception arrangements. It is our intention that you relax and enjoy yourselves, knowing that everything will run smoothly on the day.

Prior to making your booking, we would be delighted to show you and your families around the Hotel and welcome the opportunity to discuss any aspect of your wedding arrangements. Please feel free to contact us to make an appointment with a member of our Management Team.

On the following pages you will find the range of options available to you. Here at the Dingle Skellig Hotel, we understand that each couple has individual needs and wishes which we will accommodate as best we can, so please do not hesitate to ask should you have any particular queries or require any assistance or advice at any time during your wedding preparations. A member of our Banqueting Management Team is always on hand to tend to every query to make sure that your special day will live long in your memory. We cater for just one wedding per day, thus ensuring our undivided attention for you and your guests.

Thank you for considering the Dingle Skellig Hotel for your Special Day. We look forward to having the opportunity of making it a memorable occasion for you both.

With my Kindest Regards,

Graham Fitzgerald,
General Manager.



***For you, with our Compliments on your
Wedding Day***

Red Carpet Welcome on arrival

Champagne Greeting for the Bride and Groom

Complimentary Drinks Reception on Arrival for Guests

Fresh Ivory Floral Arrangements for each table

Cake Stand and Cake Knife

Roving Microphone for Speeches and Toasts

Experienced Head Waiter to assist you at the Top Table
and with the order of Speeches

Personalised Souvenir Menus for each table

Complimentary Overnight Accommodation for the Bride and Groom

A guarantee of 15 rooms to the Wedding Party at Special Accommodation Rates

Special Dietary Requirements are catered for

The full use of the Hotel for your Wedding Photographs, including the interior and
exteriors

“Love is something eternal: the aspect may change, but not the essence”
Vincent Van Gogh

MOPOSA

SHARE SIMPLIFY SAVE

Here at The Dingle Skellig Hotel we want your wedding day to be everything you hope for and more. That is why we provide you with complimentary access to Moposa – our award winning, online wedding service.

Moposa helps you **Share** more of the experience with your friends and family, **Simplify** the wedding planning process and **Save** time and money along the way.

Some of the complimentary Moposa tools include:

- Seating planner: Drag 'n' Drop guest names onto seats & see how the room will look.
- Photo & Video sharing: guests can upload full size photos and videos after the wedding
- Personalised, 'hand-drawn' maps of the hotel location and your ceremony venue
- A wedding website with your own personal '.com' URL
- Guestxt: send hundreds of text message to guests
- Guest list & RSVP manager
- Task list manager
- Budget planner





Here at The Dingle Skellig Hotel we are delighted to introduce our **Skellig Signature Wedding Packages** which we believe represent the quality and service you would expect but also offer value for money

The Coumeenoole Beach Package

Wedding Menu

Tian of Fresh Dingle Bay Seafood, Pickled Ribbons of Cucumber, Balsamic Syrup

Seasonal Vegetable Soup

Baked Supreme of Chicken Stuffed with Annascaul Black Pudding & Smoked Bacon, Red Wine Jus

Or

Glazed Fillet of Salmon, Creamed Spinach, Shrimp Beurre Blanc

Meringue Nest, Raspberry Essence & Seasonal Fruits

Freshly Brewed Tea or Coffee

The Coumeenoole Beach Extras

- ***Welcome Drinks Reception on arrival***
Tea, Coffee, Orange Juice, Still & Sparkling Water & Homemade Cookies and a choice of 1 of the following; Fruit Punch, Sangria, Mulled Wine
- ***Half Bottle of Wine Per Guest***
- ***Elegant Ivory Chair Covers***
- ***Traditional Evening Supper***
A Variety of Freshly Cut Sandwiches & Cocktail Sausages with Tea & Coffee
- ***Complimentary Bar Exemption***
- ***Complimentary Accommodation for the Bride & Groom in our Presidential Suite on the night of the Wedding Reception***
- ***Block of Rooms at Discounted rates for Wedding Guests***

€49 per guest



The Mount Brandon Package

Welcome Drinks Reception on arrival

Tea, Coffee, Orange Juice, Still & Sparkling Water & Homemade Cookies and a choice of 1 of the following; Fruit Punch, Sangria, Mulled Wine, Dressed Pimms

Wedding Menu:

Salad of Smoked Chicken Fillet, Sun Dried Tomato, Parmesan Cheese, Toasted Pine Nuts & House Dressing

Potato, Leek & Spring Onion Soup

Roast Leg of Kerry Lamb, Apricot & Thyme Stuffing, Chateau Potato, Maderia Sauce
Or

Trio of Grilled Monkfish, Sea Bass & Salmon, Spaghetti Vegetables, White Wine Sauce

Classic Lemon Tart, Creme Chantilly

Freshly Brewed Tea or Coffee

The Mount Brandon Extras

- ***Welcome Drinks Reception on arrival***
Tea, Coffee, Orange Juice, Still & Sparkling Water & Homemade Cookies and a choice of 1 of the following; Fruit Punch, Sangria, Mulled Wine, Dressed Pimms
- ***Half Bottle of Wine Per Guest***
- ***Elegant Ivory Chair Covers***
- ***Traditional Evening Supper***
A Variety of Freshly Cut Sandwiches, Chicken Goujons, Spicy Wedges & Cocktail Sausages with Tea & Coffee
- ***Complimentary Bar Exemption***
- ***Complimentary Accommodation for the Bride & Groom in our Presidential Suite on the night of the Wedding Reception***
- ***Block of Rooms at Discounted rates for Wedding Guests***

€59 per guest



The Blasket Islands Package

Welcome Drinks Reception on arrival with Canapes

Tea, Coffee, Orange Juice, Still & Sparkling Water & Homemade Cookies and a choice of 1 of the following; Fruit Punch, Sangria, Mulled Wine, Dressed Pimms

Canapes to include:

Tartare of Salmon, Chicken Satay Skewers with Peanut Dip, Popcorn Shrimp with Chilli Dressing, Goats Cheese, Chive & Guacamole Tomato Wafer

Wedding Menu:

Dingle Bay Seafood Platter of Tiger Prawns, Smoked Kerry Salmon, Tian of Poached Fish & Cromane Mussels

Vine Tomato & Basil Soup

Pan Fried Prime Fillet of Irish Beef, Chorizo Mash, Honey Glazed Shallot, Borderlaise Sauce

Or

Grilled Monkfish Fillet, Wilted Greens, Anisette Cream

Assiette Gourmande from our Pastry Chef

Freshly Brewed Tea or Coffee

The Blasket Islands Extras

- ***Welcome Drinks Reception on arrival with Canapes***
Tea, Coffee, Orange Juice, Still & Sparkling Water & Homemade Cookies and a choice of 1 of the following; Fruit Punch, Sangria, Mulled Wine, Dressed Pimms
- **Canapes to include:**
Tartare of Salmon, Chicken Satay Skewers with Peanut Dip, Popcorn Shrimp with Chilli Dressing, Goats Cheese, Chive & Guacamole Tomato Wafer
- ***Half Bottle of Wine per guest***
- ***Elegant Ivory Chair Covers***
- ***Evening Supper***
Chefs Selection of Mini Steakhburgers, Mini Fish & Chip Cones, Chicken Kebabs & Freshly Cut Sandwiches with Tea & Coffee
- ***Complimentary Bar Exemption***
- ***Complimentary Accommodation for the Bride & Groom in our Presidential Suite on the night of the Wedding Reception***
- ***Block of Rooms at Discounted Rates for Wedding Guests***

€69 per guest



Menus

Welcome Reception Drinks

We provide a **Complimentary** Welcome Reception on arrival for your wedding guests.
This includes a choice of one of the following:

Mulled Wine
Sangria
Fruit Punch
Dressed Pimms

with Tea, Coffee and Orange Juice & Homemade Cookies

Cocktails: Cosmopolitans or Appletinis €6.50 per person

Wine, Champagne, Kir Royale, Bucks Fizz, Liqueurs or Full Bar are available at an extra charge.

Milk & White Chocolate Dipped Strawberries €2.50 per person



Dingle Skellig Hotel
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★★★★

Canapés on Arrival

Mini Dingle Bay Fishcakes with Balsamic Syrup	€3
Tartare of Salmon, Black Pepper	€3
Caviar, Sour Cream & Chips	€3
Mini Beef Wellington	€4
Annascaul Black Pudding & Pear Samosa	€3
Grilled Scallops, Crushed Peas, Parma Crisps	€4
Duck Liver Cones, Redcurrant Syrup	€2
Chicken Satay Skewers, Peanut dip	€2
Popcorn Shrimp, Chilli Dressing	€3
Goats cheese, Guacamole, Chives, Tomato Wafer	€2
Tartlet of Smoked Chicken & Apple	€2
Melon Parma Ham & Kirsch	€2
Tartlet of Spinach, Roast Red Pepper	€2
Mini Smoked Salmon Quiche	€3
Homemade Scones with Preserves & Cream	€3
Mini Chocolate Souffle & Vanilla Cone	€3
Poached Fresh Strawberries, Peppercorn Syrup	€3
Selection of Finger Sandwiches	€4.50 per person



Appetisers

Dingle Bay Seafood Platter of Tiger Prawns, Smoked Kerry Salmon, Tian of Poached Fish & Mussels

Bouchee of Chicken & Field Mushrooms in a White Wine Cream

Platter of Melon, Citrus Fruits, Seasonal Berries, Raspberry Essence & Natural Yoghurt

Confit of Duck Leg, Champ Potato, Red Onion Jam & Port Reduction

Tian of Fresh Dingle Bay Seafood, Pickled Ribbons of Cucumber, Balsamic Syrup

Tossed Baby Leaf Salad, Feta Cheese, Olives, Mediterranean Vegetables & Focaccia Croutons, Vinaigrette

Hot Seafood Parcel, Tomato & Leek Fondue, Basil Oil

Trio of Salmon – Smoked, Cured & Poached, Rocket Leaves, Lemon Mayonnaise

Warm Tartlet of St Tola Goats Cheese, Sundried Tomato, Roast Pimento, Baby Leaf Salad & Pepper Salsa

Salad of Smoked Chicken Fillet, Sun Dried Tomato, Parmesan Cheese, Toasted Pine Nuts & House Dressing

**Timbale of Dingle Bay Crabmeat, Oak Smoked Salmon, Citrus Fruits, Baby Leaf Salad
**€7 supplement applies



Dingle Skellig Hotel
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Selection of Fresh Home-made Soup

Seasonal Vegetable

Roast Root Vegetable & Herb

Vine Tomato & Basil

Potato, Leek & Spring Onion

Field Mushroom & Thyme

Broccoli, Nutmeg & Almond

Carrot, Ginger & Orange

French Onion, Parmesan Croute

Asparagus, Blue Cheese Dumpling

Sorbet

Champagne

Lime

Lemon

Green Apple

Cassis

Pink Grapefruit and Gin

Mango & Passionfruit



Main Courses

Pan Fried Prime Fillet of Irish Beef, Chorizo Mash, Honey Glazed Shallot,
Borderlaise Sauce

€56

Roast Prime Sirloin of Irish Beef, Pancetta & Spring Onion Croquette, Red Wine Jus

€53

Roast Leg of Kerry Lamb, Apricot & Thyme Stuffing, Chateau Potato, Maderia Sauce

€48

Baked Supreme of Chicken, Stuffed with Annascaul Black Pudding & Bacon,
Red Wine Jus

€42

Baked Stuffed Fillets of Plaice, Baby Spinach & Aged Cheddar, White Wine Glaze

€39

Traditional Roast Crown of Turkey, Glazed Ham, Savoury Stuffing, Cranberry Compote
& Roast Gravy

€40

Trio of Monkfish, Salmon & Seabass, Spaghetti Vegetables, White Wine Sauce

€48

Glazed Fillet of Salmon, Creamed Spinach, Shrimp Beurre Blanc

€42

Grilled Tranche of Codling, Lemon Risotto, Bay Shrimp Glaze

€46



Main Courses

Grilled Monkfish Fillet, Wilted Greens, Anisette Cream
€56

Baked Fillet of Turbot, Spinach & Sun Dried Tomato Croquette, Vanilla Foam
Price on Application

Pan Fried Whole Black Sole on the Bone, Lemon Scented Beurre Blanc
Price on Application

Grilled, Stuffed Whole Lobster, Herb Crumb, Tarragon Cream
Price on Application

Vegetarian Option

Vegetable & Nut Strudel with Sweet & Sour Sauce

Goats Cheese, Sundried Tomato, Spinach & Walnut Tart

Cannelloni of Sundried Tomato, Roast Pepper & Spinach, Glazed Aged Parmesan
Cheese



Vegetables

Medley of Mixed Seasonal Vegetables

Roast Root Vegetables

Medley of Greens, Almond Butter

Broccoli Hollandaise

Carrots Vichy

Cauliflower Mornay

Root Vegetable Puree

Provencale Vegetables

Potatoes

Chateau

Baby Boiled

Creamed

Croquette

Dauphinoise

Lyonnaise

All Main Courses are accompanied by a choice of potato and two vegetables with the exception of the mixed vegetables



Desserts

Glazed Crème Brulee, Seasonal Berry Compote, Gingernut Cookie

Meringue Nest, Raspberry Essence and choose 1 of the following:

Poached Fruit Compote

Fresh Strawberries & Kiwi Fruit

Seasonal Berries

Individual Warm Apple Pie, Sauce Anglaise

Warm Sticky Toffee Pudding, Caramel Sauce, Madagascar Vanilla Ice Cream

Belgian Dark Chocolate Parfait, Strawberry Sauce, Mascapone Cream

Tropical Fresh Fruit, Tuille Basket, Passion Fruit Sauce

Classic Lemon Tart, Crème Chantilly

Warm Seasonal Fruit Crumble, Pumpkin Seed & Ginger Crust,
Madagascar Vanilla Ice-Cream

**Trio of “Skellig” Sweets:

Choose 3 of the following:

Fresh Season Fruit Tartlet

Dark Chocolate Mousse

Vanilla Ice Cream, Brandy Snap Basket

Open Apple & Cinnamon Pie

Passion Fruit Sorbet

Fresh Lemon Tart

White & Milk Chocolate Souffle

**Selection of Irish Farmhouse Cheese served with Grapes & Savoury Biscuits

Freshly brewed Tea or Filtered Coffee

**€2.00 Supplement Applies



Chefs Recommendations

Salad of Smoked Chicken Fillet, Sun Dried Tomato, Parmesan Cheese, Toasted Pine Nuts & House Dressing

Seasonal Vegetable Soup

Roast Leg of Kerry Lamb, Apricot & Thyme Stuffing, Chateau Potato, Maderia Sauce

OR

Trio of Monkfish, Salmon & Seabass, Spaghetti Vegetables, White Wine Sauce

Classic Lemon Tart, Crème Chantilly

Freshly Brewed Tea or Filtered Coffee

€48



Our Menus

Please note the menu prices are inclusive of one appetiser, one soup OR one sorbet, main course, dessert, tea or coffee

Please note some supplements may apply where you see **

Should you wish to avail of a choice of any course a supplement of €3.50 per person applies

Should you like to include an additional sorbet course a charge of €4.50 per person applies

Special Requests

For any special personal requests regarding menus, we would be very happy to try and accommodate your wishes. We will gladly arrange special dishes for any dietary requirements. Please give prior notice for dietary requirements to ensure that we can meet them adequately.



Evening Buffet Choice

Selection of Freshly Cut Sandwiches, Tea & Coffee €6

Selection of Freshly Cut Sandwiches, Cocktail Sausages, Spicy Potato Wedges, Tea & Coffee €8

Variety of Open Sandwiches, Wraps & Baps to include Smoked Salmon, Seafood, Honey Roast Ham, Sirloin of Beef, Cajun Chicken, String Fries, Tea & Coffee €10

Mini Spring Rolls, Chicken Goujons, Vegetable Samosas, Onion Bhajees, Tea & Coffee €10

The following are also available:

Fish & Chips €4

Sesame Chicken & Noodles €4

Shepherds Pie €4

Steak & Kidney Pie €4

Fishermans Pie €4

Chicken Satay Skewers €3

Buffalo Chicken Wings €3

Salt & Pepper Squid €4

Hot Roast Beef Rolls €4

Steakburger, Bacon & Cheese €4

King Prawn Green Curry €5



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Wine Selection

White Wines

Torreon Sauvignon Blanc, Cachapoal Valley, Chile <i>Young, fruity with delicate tones of lemon peel & ripe mandarin</i>	€19.50
Gecko Ridge Chardonnay, South Africa <i>Full Bodied with Rich Yellow Gold Colour and Citrus and Peach Flavour</i>	€21.00
Willowglen, Semillion Chardonnay, Australia <i>Soft yet dry with weighted fruit and a light touch of oak</i>	€21.00
La Cascada, Pinot Grigio, Italy <i>Vibrant with a highly perfumed nose of grapefruit & pears</i>	€23.50
Stoneleigh Marlborough, Sauvignon Blanc, New Zealand <i>Fragrant of Passion fruit with a Crisp Apple flavour</i>	€36.00
Chablis, J. Moreau et fils, Burgundy, France <i>Made from the Chardonnay Grape. Green, Gold and Aromatic</i>	€36.00

Red Wines

Torreon, Cabernet Sauvignon, Chile <i>Aromas of ripe cherries & blackcurrants with notes of spices, green & black pepper</i>	€19.50
Gecko Ridge Cabernet Sauvignon, South Africa <i>Full bodied with Ripe Berry Fruit Flavours</i>	€21.00
Willowglen, Shiraz/Cabernet, Australia <i>Soft & Full Flavoured with lots of fruit</i>	€21.00
Riscal Tempranillo, Castilla y Leon, Spain <i>Spicy bouquet with integrated oak and a long finish</i>	€26.00
Stoneleigh Marlborough, Pinot Noir, New Zealand <i>Full Ripe Fruit displaying Strawberry, Wild berry, and Spicy Plum Characters</i>	€36.00
Fleurie Domaine de Poncereau Louis Jadot, France <i>Soft flowery Aroma with Raspberry fruitiness</i>	€39.00

A Full and Extensive List of Wines and Champagne is available on request



Sparkling Wine & Champagne

Vallformosa Cava Brut, Spain <i>Classic & Fruity. Rounded & Elegant</i>	€37.50
Marca Oro Prosecco di Valdobbiadene, Valdo Spumante <i>Dry, loads of Fruit & a great mouthful of bubbles</i>	€45.00
Perrier Jouet NV	€80.00
Moet & Chandon Brut Imperial Vintage	€100.00
Dom Perignon	€250.00

Toast

You can choose one of the following:

A glass of House Wine

A Selection of Sparkling
Wines and Champagnes

“Choice of Drink from the Bar”

Prices for the above toast options are available on request



Services

Wines

The Dingle Skellig Hotel has gone to great lengths in creating an extensive and varied wine list for your perusal for your wedding day. With this in mind supplying your own wine is not recommended, however if you so wish the following corkage charges apply:

Red, White Wine & Champagne per bottle €10.00

Chair Covers

For those that would like the option of Chair Covers we are happy to offer the discounted rate of €1.50 per chair for a beautiful ivory chair cover with button and rose detail on the back. Please contact a Member of our Management Team and they would be happy to show our chairs both covered and uncovered.

Table Plan

We can advise you on table plans for your Reception and discuss the layout you would prefer in accordance with numbers. The maximum number of people that we can accommodate in our Skellig Suite is 250 people. Table Plans must be submitted a minimum of 72 hours in advance.

Children

Children are always welcome at the Dingle Skellig Hotel. Special menus can be made available or half portions served if preferred. For those Hotel residents with young children our Skellig Crèche and Fungi Kids Club are both available and babysitters may also be arranged. It is important to remember that our family facilities are subject to availability and should be discussed with reservations at time of booking.

Bar Exemption

Under the Intoxicating Liquor Act 2000 the bar will remain open on Friday and Saturday nights until 12.30am with music and dancing until 1am, and Monday to Thursday until 11.30pm with music and dancing until 12.00 midnight. A Bar Exemption is available at a cost of €475, which will allow the bar to remain open until 2.00am with music and dancing until 2.30am. It is necessary to book an exemption at least six weeks in advance. Residents only are permitted to drink in the Residents Bar. It remains open at the discretion of the Night Manager, but the bar will close at 3.30am at the latest.



Floral Decorations

Fresh Ivory flowers are provided with our compliments for each table. However should you require specific colours or flowers, please consult a member of our Management Team who can advise you on any additional cost. We are also happy for you to supply your own arrangements.

Accommodation

As our Bride and Groom you will enjoy complimentary Bed & Breakfast in our Honeymoon Suite on your wedding night. We are happy to provide an allocation of up to 15 rooms at a discounted rate. These rooms must be reserved through the Bride and Groom, unless otherwise stated. Any rooms on this discounted block that are not reserved fourteen days prior to your wedding reception will automatically be released.

Should the need to cancel arise please let us know 48 hrs prior to your arrival date to avoid any cancellation charge. In the event of any no-shows or last minute cancellation of rooms reserved and guaranteed by the bride and groom, a charge of one night will be charged to the main account.

Leisure Break Rates are also available and are ideal for guests staying for two or three nights. Please note that check-in time is 4pm. A deposit of €100.00 per room or a credit card guarantee is required to hold the reservation.

Civil Ceremonies

The Dingle Skellig Hotel is fully licenced to host Civil Ceremonies at the hotel. There are a number of locations throughout the hotel that are suitable depending on each couples individual requirements. A member of the Banqueting Team would be most happy to take you through the hotel, show the possible options and discuss any queries in relation to this.



Terms and Conditions of Booking

1. The Bride & Groom must meet with a member of Management before a reservation can be accepted, a provisional booking may be made for you and held without obligation for 14 days. Your written confirmation together with a deposit of €1,500.00 will be required to secure your booking. This deposit is non-refundable in the event of cancellation.
2. Notification of cancellation or change of date must be done in writing.
3. All prices are quoted in Euro and are inclusive of Government VAT and Service Charge.
4. A minimum of 100 guests must be guaranteed for the months from June to September inclusive. This will be the minimum number charged for on the day.
5. Menus and numbers should be confirmed 2 weeks before the date of your Wedding. A variation of 10% will be allowed up to 72 hours prior to your reception. Final numbers confirmed at this time will be the minimum numbers charged for. The table plan should be submitted at least 72 hours in advance.
6. Please note that all menus must consist of 5 courses or more inclusive of tea or coffee.
7. It is Hotel Policy that accounts must be settled on departure. **Payment must be by cash or certified bank draft only**, cheques and credit cards will not be accepted.
8. Please note that these prices are for 2011. Please consult with a member of our management team who will be happy to discuss prices for forthcoming years.
9. Menu prices are quoted at the current prices and may be subject to change. Published prices may also change subject to availability and seasonality of some items i.e. Winter Lamb, Fresh Seafood.
10. The services and terms and conditions in this brochure apply to weddings of 100 guests and over. Please contact a member of management for information on smaller weddings and Civil Ceremonies.
11. No food item can be brought onto the premises with the exception of the wedding cake.



Terms and Conditions continued:

12. The use of Glitter, Confetti, Rice or other such items is strictly forbidden both in hotel premises and grounds.
13. It is Hotel Policy not to accept gifts and these will be redirected to a member of the Bridal Party. Safety Deposit Boxes are provided with access only given to a person designated by the Bride & Groom.
14. All items such as Wedding Cake, Favours or Wine (where Corkage applies) must be collected from the hotel on the morning after the Wedding Reception. The Hotel cannot accept responsibility for any of those items after this time.
15. A 10% Discount will be available for Mid-week Weddings, (from Monday – Thursday), on all food choices. This offer excludes July & August, Bank Holidays, Christmas and New Year.



Entertainment Contact Names

Bands & Musicians

Church Music

- Breda McGovern and Noreen Finn 087 6203983
- Aine Uí Laoithe and Eilín Ní Chearna
eilin.nichearna@rte.ie 066 9155114
- Aoife & Deirdre Granville 066 9151125
aoife.granville@gmail.com 086 8560562

Traditional Music

- Eoin Duignan 087 2849656
- Padraig O'Sé 087 2344990

Bands

- The Promise – Jim Hannon 087 6508584

- Terminal 2 – John McAuliffe 063 91615
086 3167335

- Martin Williams & Nostalgia Band 087 2419866

- O'Callaghan Band – Michael O'Callaghan 066 7180724
087 6732835

- The Groove Orchestra – Carolyn Goodin 021 4961000
087 6424781

- Crescendo 066 7125787

- Sean Crowley – Celebrations 087 2604749

- Johnny C & The Southern Playboys 062 46969

- Art Supple Band 024 91677
087 6707950

- Little Creatures – John Shanahan 021 4776014
087-8582786

- Katsquire – Paul Bale 087 4163873



Discos & D.J's

Mikey Begley	- mikeyb118@hotmail.com	087 2958565
DJ Natalie		086 8384111
Niall O'Callaghan		064 6635519

Alternative Accommodation

Dingle Benners Hotel	066 9151638
Dingle Marina Cottages (Self-Catering Accommodation)	066 9150200
Bamburys Guesthouse	066 9151244
Alpine Guesthouse	066 9151250
Emlagh House	066 9152345
Greenmount House	066 9151414
Pax House	066 9151518
Heatons Guesthouse	066 9152288
Dingle Tourist Office	066 9151188



Dingle Skellig Hotel
& Peninsula Spa

Helpful Contact Names

Beauty Salon

The Peninsula Spa – Dingle Skellig Hotel 066 9150230

Bridal Design / Boutique

Flahive's Bridal Boutique, Tralee 066 7123988

Finesse Bridal Wear, Listowel info@finessebridalwear.com 068 23943

Cars

Take Me To The Church! 087 6592324

Ceremony Services

Dingle Presbytery 066 9151208

Killarney Registry Office 064 6632251

Chemist

Walsh's, Dingle 066 9151365

O'Keefe's, Dingle 066 9151310

Confectioner

Courtney's, Dingle 066 9151583

Dress Suit Hire

Willie Ryle Dress Hire, Tralee 066 7121586

Fashions

La Boheme, Dingle 066 9152444

Mac Bees, Killarney 064 6633622

Sarah Jane, Killarney 064 6633224

Flowers

Sheehy's Corner Shop, Dingle 066 9151383

Forget Me Not Florist, Tralee – www.flowerstralee.com 066 7122889



Gifts & Jewellers

Dingle Crystal	066 9151550
Louis Mulcahy Pottery	066 9156229
Holden Leather Goods	066 9151796
Brian De Staic	066 9151298
N U Goldsmith	066 9152217

Hairdressers

Trish O'Sullivan – Mobile Hairdresser To Your Door	086 0554630
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Photographer

Elaine Kennedy, Dingle – www.elainekennedy.com	087 6226051
John Walshe, Tralee	066 7123777
Martin Cleary, Tralee	066 7122194
Woodward Photography – keithwood1@gmail.com	064 6642829

Church & Venue Decoration

Clifford Designs	087 8379018
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Stationary

Clifford Designs – www.clifforddesigns.ie Individually Handcrafted Wedding Stationary	087 8379018
Image & Design, Dingle	066 9152125
Kingdom Printers, Tralee	066 7121136

Travel Agent

Galvins Travel, Dingle	066 9151409
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Video

Ger O'Riordan, Tralee	066 7181385
	087 8130408
Dan Devane, Tralee	066 7127100

Should you require any further services or assistance with any aspect of your forthcoming Wedding, please do not hesitate to contact us.