



Step House

Wedding Packages 2016



About Step House Hotel



We are proud to welcome you to our beautiful Georgian Hotel in the most idyllic settings with unique charm.

Our hotel is bustling with history nestled in the Georgian Town of Borris in Carlow.

The Step House Hotel has been specifically designed to host the most romantic and personal weddings. The hotel features a stunning ballroom to facilitate weddings for up to 180 guests.

The ballroom will leave a lasting impression on your guests, tastefully decorated with the finest furnishings and touches. The beautiful French arched doors lead out on to the landscaped gardens with Mount Leinster and the Blackstairs Mountains peering in the distance.

This idyllic country setting with its relaxed yet elegant ballroom, award winning cuisine and traditional hospitality will leave friends and family with memories to treasure forever.

Speak to our dedicated wedding coordinator about creating your personal wedding experience.

With our Compliments

It is our pleasure to offer the following on your wedding day:

Complimentary Bed and Breakfast in our Penthouse Suite for the Bride & Groom on their Wedding Night

Complimentary Tea, Coffee & Biscuits on Arrival for all Guests.

Red Carpet and Champagne Welcome for the Bride & Groom on Arrival.

Greet your Guests in the Lobby or retreat to the Cocktail Bar, for your Bespoke Drinks Reception.

Dine from your Carefully Selected Menu in our Elegantly Decorated Private Wedding Suite.

Personalized Printed Wedding Menus for you.

Open Log Fires in Lobby, Ballroom, 1808 Bar and Cocktail Bar where the Drinks Reception will be held.

Complimentary Room Hire & Bar Extension.

All Tables Dressed in Crisp White Linen Tablecloths and Napkins.

Fresh Floral Arrangements and Candelabras on the Tables and throughout the room

Elegant Chair Covers

Built in Amplification System in our Ballroom for Speeches.

Competent Staff who will tend to your every Need.

Complimentary Wedding Tastings prior to your Wedding Day.

Attractive Accommodation Rates are available for your Guests

Table plan Decorated and Displayed for your Guests.

Dedicated Wedding Team from start to finish.

We are Delighted to assist you with the following:

Decision on Menus and Wines

Contacts for Music, Photographers, Wedding Cars, etc. for your Wedding.

Organizing layout of your day with timings etc.

Table plans and bedroom allocation

List of Local Accommodation is also available.

N.B. The above is available Complimentary for weddings of 100+ guests only.

Wedding Packages

Please note that these packages offer a guideline based on popular dishes to date. Tailoring a menu to your specific taste will be after an appointment with your Wedding Co-ordinator.

Our wedding menu package Options:

Mid-week Wedding Package- From €40 per person

Winter Wedding Package – From €50 per person

Wedding Package 1 – From €50-€55 per person

Wedding Package 2 – From €65-€70 per person

Wedding Package 3 – From €75-80 per person

A la carte Options



Mid-week Wedding Package

(Sunday-Thursday Only)

Menu

Tea /Coffee & Biscuits on Arrival for all of your guests.

Starter

Soup of Season

Truffle Oil

Main Course

Pan Seared Breast of Carlow Free Range Chicken

Pomme Puree, Wild Mushroom, Smoked Bacon, Thyme Jus

Or

Duncannon Flake

Ratatouille of Fine Vegetables, Sauce Rouille

Any Individual Dessert

Tea & Coffee

Half a Bottle of Wine per person served with Dinner

Afters Reception

Cocktail Sausages & Chicken Goujons, Tea and Coffee.

(Serving for 70% of your guests attending the Main Reception)

Prices for this Package: €40.00 per person

Winter Wedding Package

(January & February Only)

*Tea / Coffee & Biscuits on Arrival for all of your Guests.
Sparkling Wine for 50% of your guests on Arrival.*

Menu

Soup of Season

Truffle Oil

Sirloin of Kavanagh's Beef

Pomme Fondant, Sauce Béarnaise, Red Wine Onion

Or

Duncannon Hake

Ratatouille of Fine Vegetables, Sauce Rouille

Any Individual Dessert

Tea & Coffee

Half a Bottle of Wine per person served with Dinner.

Afters Reception

Selection of Freshly Cut Sandwiches, Homemade Sausage Rolls, Tea and Coffee.

(Serving for 70% of your guests attending the Main Reception).

Prices for this Package: €50.00 per person

Wedding Package 1

Tea / Coffee & Biscuits on Arrival for all of your Guests.

Menu

Soup of Season

Truffle Oil

Pan Seared Breast of Carlow Free Range Chicken

Pomme Puree, Wild Mushroom, Smoked Bacon, Thyme Jus

Or

Duncannon Hake

Ratatouille of Fine Vegetables, Sauce Rouille

Any Individual Dessert

Tea & Coffee

Half a Bottle of Wine per person served with Dinner.

Afters Reception

Selection of Freshly Cut Sandwiches, Homemade Sausage Rolls, Tea and Coffee.

(Serving for 70% of your guests attending the Main Reception).

Prices for this Package:

*Friday – Saturday (Off Peak Season): €50.00 per Person**

*Friday – Saturday: €55.00 per Person**

*26th – 31st December: €55.00 per Person**

Off Peak Season: October – April (excluding 26th – 31st December).

Peak Season: May – September, Bank Holiday Sunday's and 26th December – 1st January inclusive.

** Should you wish to opt for Sirloin of Beef instead of Chicken a supplement of €5.00 will apply*

Sparkling or Mulled Wine & Canapés are available during drinks reception at an additional charge of €10.00p.p.

Wedding Package 2

Tea / Coffee & Biscuits on Arrival for all of your Guests.

Menu

Smoked Salmon Salad

Red Grapefruit, Horseradish & Pickled Cucumber

Fillet of Kavanagh's Beef

Pomme Fondant, Sauce Béarnaise, Red Wine Onion

Or

Pan Seared Hake

Garden Spinach, Sauce Escabeche

Any Individual Dessert

Tea & Coffee

Half a Bottle of Wine per person served with Dinner.

Afters Reception

Selection of Freshly Cut Sandwiches, Homemade Sausage Rolls, Tea and Coffee.

(Serving for 70% of your guests attending the Main Reception).

Prices for this Package:

Friday – Saturday (Off Peak Season): €65.00 Per Person

Friday – Saturday: €70.00 Per Person

26th – 31st December: €70.00 Per Person

Off Peak Season: October – April (excluding 26th – 31st December).

Peak Season: May – September, Bank Holiday Sunday's and 26th December – 1st January inclusive.

Sparkling or Mulled Wine & Canapés are available during drinks reception at an additional charge of €10.00p.p.

Wedding Package 3

Tea / Coffee & Biscuits on Arrival for all of your Guests.

Menu

Pan Seared Scallops

Poached Leek, Squid Ink Sauce, Cherry Tomato Confit

Celeriac Soup

Saddle of Spring Lamb

Confit of Shoulder, Mint Puree (Available May- September)

Or

Pan Seared Monkfish

Red Pepper Stew, Roast Garlic Purée

Step House Assiette

(Chocolate Pave, Banana Puree, Mango Parfait, Raspberry Sorbet)

Tea & Coffee

Half a Bottle of Wine per person served with Dinner.

Afters Reception

Selection of Freshly Cut Sandwiches, Homemade Sausage Rolls, Tea and Coffee.

(Serving for 70% of your guests attending the Main Reception).

Prices for this Package:

Friday – Saturday (Off Peak Season): €75.00 Per Person

Friday – Saturday: €80.00 Per Person

26th – 31st December: €80.00 Per Person

Off Peak Season: October – April (excluding 26th – 31st December).

Peak Season: May – September, Bank Holiday Sunday's and 26th December – 1st January inclusive.

Sparkling or Mulled Wine & Canapés are available during drinks reception at an additional charge of €10.00p.p.

A La Carte Menu Options

We are delighted to show you the following food & drink suggestions. We pride ourselves on using the best of ingredients and delivered to an extremely high standard. All our menus are suggestions if there is something you would love to have on your special day we would only be delighted to discuss your menu ideas.

Freshly Brewed Tea, Coffee & Biscuits is complimentary for arrival reception.

Arrival Drinks

€ Drinks are all quoted price per person

Sparkling Wine	€6.50	Mulled Wine	€5.50
Summer Fruit Punch	€5.50	Champagne	€16.00
Sparkling Wine Bucks Fizz	€7.00	Kir (White Wine and Cassis)	€7.00
Kir Royal	€12.00	Pimms	€7.00
Selection of Step House Cocktails available from	€7.50	Hot Whiskey or Port	€5.50

Arrivals Food

Canapés Menu (Price per person)

Ardasallagh Goats Cheese, Cardamom Relish Tartlet
Fresh Crab Tartlet, Ginger and Coconut
Mango & Coriander Guacamole Crouton
Chilled Native Oysters, Balsamic and Basil Dressing (€4.00 Supplement)
Asparagus Wrapped in Parma Ham
Roulade of Smoked Salmon
Chicken Liver Parfait, Beetroot Chutney
Pork Won Ton
Salted Cod & Crab Bon Bon

Choose 1	€4.90
Choose 2	€6.10
Choose 3	€7.00

Arrival food Continued – Prices quoted per person

Homemade Scones with Strawberry Preserve and Freshly Whipped Cream.	€ 3.50
Selection of Finger Sandwiches.	€ 3.50

A La Carte Menu Options

The following are some of our other menu suggestions. If you would like to create your own personal menu our Co-ordinator would be delighted to discuss this with our Executive Head Chef for you.

Soups

Roast Plum Tomato

Summer Vegetable / Root Vegetable

Potato & Leek

Carrot & Coriander

Parsnip & Apple

Roast Red Pepper

Mushroom scented with White Truffle

Celeriac

Red Lentil

Butternut Pumpkin

Chicken Consommé (Supplement of €1.00 per person)

€6.95 per person

(We will accommodate requests)

The entire selections above are served with a selection of our homemade breads

Entrees

Salad of Seasonal Melon, Parma Ham, Black Fig
€10.95

Salad of Smoked Salmon, Red Grapefruit, Horseradish Cream
€11.95

Gravalax of Organic Salmon, Potato Terrine, Apple & Smoked Bacon
€11.95

Chicken Liver Parfait, Beetroot Chutney, Watercress Salad
€9.95

Free Range Chicken & Foie Gras Terrine, White Wine Poached Pear, Truffle Cream
€11.95

Ardsallagh Goats Cheese, Toasted Brioche, Tomato & Cardamom Relish
€10.95

Pan Seared King Scallops, Cauliflower Puree, Caper & Raisin Dressing
€14.95

Step House Salad, Reggiano & Olive Oil with Garlic Croutons, Lardons, Olives & Feta Cheese
€9.95

Salad of Confit Duck Leg, White Bean & Apricot
€12.95

Ballontine of Goatsbridge Trout, Beetroot Puree, Pickled Cucumber
€11.95

Roast Squab Pigeon, White Bean Puree, Chorizo, Seasonal Vegetables)
€14.95

€4.00 Supplement per person for an extra Choice of Entree Course

Mains

Roast Sirloin of Kavanagh's Beef
€30.95

Fillet of Kavanagh's Beef
€35.95

Pan Roast Hake, Ratatouille of Fine Vegetables, Sauce Rouille
€27.95

Kilmore Brill, Garden Spinach, Sauce Escabeche
(Market Price)

Roast Breast of Bertram Salter Free Range Chicken, Parsnip Puree, Bacon & Wild Mushroom, Thyme Jus
€25.95

Loin of Wild Wicklow Venison, Braised Haunch, Red Cabbage, Chocolate Jus (October-February)
€35.95

Loin & Shoulder of Local Lamb, Aubergine Puree, Sauce Vierge (May-September)
€36.95

Breast of Breckland Duck, Celeriac Puree, Fresh Orange, Juniper Jus
€32.95

€6.00 Supplement per person for an extra Choice of Main Course

Due to our policy of sourcing the freshest fish locally, fish is subject to market availability.

Please Note: Some of these dishes are subject to seasonality & availability from our suppliers.

Desserts

Home Made Apple Crumble, Vanilla Ice-Cream

€7.95

70% Chocolate Pave, Peanut Butter Ice-Cream

€7.95

Passion Fruit Panna Cotta, Fresh Raspberries, Orange Puree

€7.95

Passion Fruit Cheesecake, Coffee Crumb, Mango Chutney

€7.95

Fresh Wexford Strawberries, Malibu & Mint, Crème Fraiche Ice-Cream & Meringues

€7.95

White Chocolate & Kirsch Mousse, Raspberry Sorbet, Orange Confit

€7.95

Step House Assiette

(Chocolate Pave, Banana Puree, Mango Parfait, Raspberry Sorbet)

€11.95

Selection of Cheeses, Apple Relish, Biscuits

€11.95

Tea /Coffee

€2.50

€4.00 Supplement per person for an extra Choice of Dessert Course

Some of these dishes are subject to seasonality & availability from our suppliers.

Evening Afters Food

(Prices quoted per person)

Selection of Freshly Cut Sandwiches, Tea and Coffee €5.50

Selection of Freshly Cut Sandwiches, Cocktail Sausages, Tea and Coffee €6.50

Selection of Freshly Cut Sandwiches, Cocktail Sausages, Chicken Goujons, Tea and Coffee €9.50

Selection of Freshly Cut Sandwiches, Homemade Sausage Rolls, Tea and Coffee €7.00

Wines & Champagnes

Our menu is diverse and changes regularly to complement our menus so please ask our wedding coordinator for the current selection available.

The Step House Hotel allows Brides & Grooms to bring in Wine and Champagne for the meal. Our Corkage rate is as follows: Red & White Wine: €10.00 Corkage per Bottle. Sparkling Wine & Champagne: €15.00 per Bottle.



Civil Ceremonies

The Step House Hotel is pleased to announce that we are licensed to hold Civil Wedding Ceremonies. The Hotel's civil license means that you can both marry and celebrate your wedding reception in its beautiful surroundings.

If you wish to get married by civil ceremony at the Step House Hotel you should first contact the Registrar of Civil Marriages at The Civil Registration Office, Carlow Health Centre, Athy Road, Carlow or telephone 0599136542 for information on how to proceed. Please note that there is no longer a requirement to live in the district where you want to get married.

The Civil Ceremony Package includes:

Chair Covers

Red Carpet

Use of P.A. System and background music

Use of beautiful garden for photographs

Cost: €300.00

Please speak to our Wedding coordinator as they would be delighted to discuss our civil ceremony package and what is entailed in arranging a civil ceremony. The Civil Registration Office in Carlow can also assist you if you have any questions on holding a Civil Ceremony. Contact details – 0599136542.

Rehearsal Dinners

We would be delighted to host your rehearsal dinner. We can offer a wide range of options from gathering in the bar to having a more formal dinner in The Cellar Restaurant. Please ask us for more details as we would be delighted to discuss your options.

Post Wedding Celebrations

Our Ballroom with adjoining garden area through beautiful French doors or even our Cocktail Bar Lounge with heated veranda has proven the ideal spaces for post wedding celebrations. We offer many different Barbeque options for post wedding celebrations or even a delicious hearty stew with fresh bread in the 1808 Bar relaxing with family, the options are wide. Please ask for further details if you would like to keep the wedding celebrations in full swing.

We also offer preferential accommodation rates for your guests, please ask our wedding coordinator for more details.

Personal Service

Dedicated Wedding Coordinator: Angela Aughney

Tel: +353 (0) 59 9773209

Email: angela@stephousehotel.ie

Website: www.stephousehotel.ie

Address:

Step House Hotel

Main Street,

Borris,

Co. Carlow

