



Thank you for considering Celbridge Manor Hotel for your Special Day.

We are honoured to be afforded the opportunity to play host on this very Special Occasion and to this end, we will ensure that all of your requirements are met & delivered in a most professional & discerning manner.

Every wedding at Celbridge Manor Hotel is completely unique. We work with each couple to ensure that your wedding is a reflection of your personality and individual style and we will customize a wedding package to suit your unique requirements, no matter how traditional or contemporary your wedding day, Celbridge Manor Hotel provides it all.

From the moment you choose Celbridge Manor Hotel, our wedding team will be on hand through each stage of planning, ensuring that help is always available when needed, recommendations & tips are always to hand. Combined with the expertise and professionalism of our team, we promise to be a place where your dreams will become a reality and will remain with you forever.

The beauty & character, with the warm & inviting atmosphere that Celbridge Manor creates can only be appreciated by visiting the house in person, which we would be happy to welcome you & your guests to experience for yourself. Should you wish to arrange an appointment please contact Caroline Walsh on [events@celbridgemanorhotel.ie](mailto:events@celbridgemanorhotel.ie) or phone 01 601 3700.

Yours Sincerely,

Caroline Walsh

Wedding & Events Manager

## *The Oak Wedding Package*

*€65 per person*



### ***On Arrival...***

*Red Carpet & Candle Lantern Lit Entrance*

*Sparkling Wine for all Guests on Arrival*

*Freshly Brewed Tea & Coffee & Homemade Cookies*

### ***Wedding Banquet...***

*Candelabra Centrepieces & Personalized Menus for all Tables*

*A 5 Course Wedding Menu including a Choice on your Main Course*

*A Half Bottle of House Wine per person*

*Choice of Chair Cover and Sash*

### ***After Party...***

*A Selection of Sandwiches & Tea or Coffee for all guests.*

### ***Sweet Dreams...***

*Luxury Overnight Stay for the Bride & Groom*

*2 Additional Rooms Complimentary*

*Reduced Wedding Rates for your Guests*

## *Sample Wedding Menu*

***Smoked Chicken & Wild Mushroom Parcel***  
*Thyme & Champagne Veloute*

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***Soup***  
*Of your Choice*

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***Sirloin Steak***  
*Fondant Potato, Glazed Carrots, Roast Mushroom & Red Wine Jus*

***Baked Seabass***  
*Asparagus, Tomato Carpaccio, Diced Potato*

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***Raspberry & White Chocolate Tart***

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*Tea / Coffee*

## *The Willow Wedding Package*

*€75 per person*

### ***On Arrival...***

*Red Carpet & Candle Lantern Lit Entrance*

*Sparkling Wine Reception for all Guests*

*A Canape Reception for all Guests*

*Freshly Brewed Tea & Coffee & Homemade Cookies*

### ***Wedding Banquet...***

*Candelabra Centrepieces or Tall Vases of Lilies & Personalized Menus for all Tables*

*Choice of Chair Cover & Sach*

*A 5 Course Wedding Menu including a Choice on your Main Course*

*A half Bottle of Wine per person*

### ***After Party...***

*Cocktail Sausages, a Selection of Sandwiches, Chicken Goujons & Tea or Coffee for all guests.*

### ***Sweet Dreams...***

*Luxury Overnight Stay for the Bride & Groom*

*2 Additional Rooms Complimentary*

*Reduced Wedding Rates for your Guests*



## *Sample Wedding Menu*

### ***Smoked Duck***

*Truffle Mayo, Mesculin Leaves*

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### ***Soup***

*Of your Choice*

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### ***Rump of Lamb***

*Pea & Mint Puree, Fennel, Garlic Potatoes*

### ***Salmon***

*Puy Lentils, Roast Mushrooms, Champagne Fumet*

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### ***Trio of Chocolate Mousse***

*Raspberry Compote*

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*Tea / Coffee*

## *The Aspen Wedding Package*

*€85 per person*

### ***On Arrival...***

*Red Carpet & Candle Lantern Lit Entrance*

*50% Sparkling Wine & 50% Bottled Beer Reception for all Guests*

*A Canape Reception for all Guests*

*Freshly Brewed Tea & Coffee & Homemade Cookies*

### ***Wedding Banquet...***

*Candelabra Centrepieces or Tall Vases of Lilies & Personalized Menus for all Tables*

*Choice of Chair Cover*

*A 5 Course Wedding Menu including a Choice on your Main Course*

*A half Bottle of Wine*

*Sparkling Wine Toast*

### ***After Party...***

*Cocktail Sausages, a Selection of Sandwiches, Chicken Goujons & Tea or Coffee for all guests.*

*Bar Extension until 2am*

### ***Sweet Dreams...***

*Luxury Overnight Stay for the Bride & Groom*

*2 Additional Rooms Complimentary*

*Reduced Wedding Rates for your Guests*



## *Sample Wedding Menu*

### ***Mille Feuille of Goats Cheese***

*Crisp Pastry, Pickled Vegetables, Sesame and Tomato Dressing*

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### ***Soup***

*Of your Choice*

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### ***Fillet of Beef***

*Gratin Potato, Root Vegetables, Red Wine Jus*

### ***Halibut***

*Fine Ratatouille Basil, Green & Black Olives, Aubergine Caviar*

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### ***Crème Caramel Bavaois***

*Butterscotch Sauce*

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*Tea / Coffee*



## *Starter Options*

### *Oak (O) Willow (W) Aspen (A)*

#### ***Free Range Chicken Liver Pate (O,W,A)***

*Apple and Raisin Chutney, Toasted Brioche*

#### ***Smoked Duck (W,A)***

*Truffle Mayo, Mesculin Leaves*

#### ***Cured Salmon (W,A)***

*Beetroot, Apple and Frissee*

#### ***Mixed Leaf Salad (O,W,A)***

*Pickled Beetroot, Crisp Brie, Balsamic Dressing*

#### ***Crisp Ham Hock (O,W,A)***

*Sauce Gribiche, Watercress Salad*

#### ***Smoked Mackerel (O,W,A)***

*Salad Cream, Pickled Vegetables, Mixed Leaf*

#### ***Smoked Chicken and Wild Mushroom Parcel (O,W,A)***

*Thyme and Champagne Veloute*

#### ***Crisp Poached Egg (A)***

*Black Pudding, Baby Potatoes, Pommery Mustard*

#### ***Mille Feuille of Goats Cheese (A)***

*Crisp Pastry, Pickled Vegetables, Sesame and Tomato Dressing*

#### ***Baby Gem Salad (O,W,A)***

*Caesar Dressing, Smoked Bacon, Herb Crouton*

*Main Course Options*  
*Oak (O) Willow (W) Aspen (A)*



*Sirloin of Beef (O,W,A)*

*Fondant Potato, Glazed Carrots, Roast Mushroom & Red Wine Jus*

*Fillet of Beef (A)*

*Gratin Potato, Root Vegetables, Red Wine Jus*

*Rack of Pork (O,W,A)*

*Fondant Potato, Creamed Spinach, Crisp Pancetta*

*Baked Seabass (W,A)*

*Asparagus, Tomato Carpaccio, Diced Potato*

*Fillet of Hake (O,W,A)*

*Langoustine Bisque, Chick Peas, Green Beans, Slow Roast Tomato*

*Salmon (W,A)*

*Puy Lentils, Roast Mushrooms, Champagne Fumet*

*Roast Chicken Breast (O,W,A)*

*Green Beans, Chorizo, Fondant Potato*

*Rump of Lamb (W,A)*

*Pea & Mint Puree, Fennel, Garlic Potatoes*

*Halibut (W,A)*

*Fine Ratatouille Basil, Green & Black Olives, Aubergine Caviar*

*Vegetarian Menu*

*Glazed Tomato Tart*

*Buffalo Mozzarella, Balsamic & Basil*

*Herb Gnocchi*

*Ratatouille, Vine Tomatoes*

*Glazed Flat Cap Mushroom*

*Red Onion, Crisp Polenta, Aubergine Puree*



## *Dessert Options*

*Oak (O) Willow (W) Aspen (A)*

*Raspberry and White Chocolate Tart (O,W,A)*

*Vanilla Ice Cream*

*Crème Caramel Bavarois (O,W,A)*

*Butterscotch Sauce*

*Trio of Chocolate Mousse (O,W,A)*

*Raspberry Compote*

*Lemon Tart (O,W,A)*

*Raspberry Ice Cream*

*Pavlova (O,W,A)*

*Lemon Curd, Fresh Fruit*

## *Soup Options*

*Oak (O) Willow (W) Aspen (A)*

*Seasonal Vegetable (O,W,A)*

*Roast Tomato, Basil and Thyme (O,W,A)*

*Spiced White Onion (O,W,A)*

*Butternut Squash and Chorizo (O,W,A)*

*Leek & Potato (O,W,A)*

*Sweet Potato & Rosemary (O,W,A)*



***Photographers***

*David Moore 046-9437979*

*David McAuley 086-8145359*

*Mick Curran 087-6997130*

*David McNeill 087-2939185*

***Ceremony Officiates:***

*ABC – a Beautiful Ceremony – 087-6622306*

*Spiritualist Union of Ireland – 086-265 7171*

***Favours/Themes***

*Carolyn's Sweets 01-8071494*

*KlikRing Noel 087-252 1135*

*Lovin Letters Linda 087-246 9086*

*Top Table Design Paul 086-784 4570*

*Homemade invitations by Carol 087-255 5641*

***Videographers***

*Cathal Farrelly 086-874 0023*

*Doug Murray 086-260 3319*

*Firstlook.ie Matt 086-260 3319*

*Edit House Emma 087-8371555*

***Bands***

*The Favours Mick 087-782 7844*

*Electric Avenue Allan 086-023 0600*

*Controversial All Stars 087-937 7372*

*After Dark Ciaran 087-265 5855*

***DJ's***

*Pro DJ's Greg 087-674 5056*

*Stewie Dee 086-250 4212*

***Ceremony Music***

*Kiera Dignam 087-743 7814*

*Sonya Grimms 087-228 7873*

*Sean De Burca 087-639 1379*

*Sean Boland 086-602 5841*

***Wedding Cakes***

*Amazing Cakes Beverley 086-059 1098*

*Top Tier 049-433 0365*

*Cake Cuppery [info@thecakecuppery.ie](mailto:info@thecakecuppery.ie)*

*Delish Melish 087-624 1121*

***Car Hire***

*AKP Chauffeurs 046-905 0635*

*AT&T Cars 087-254 7969*