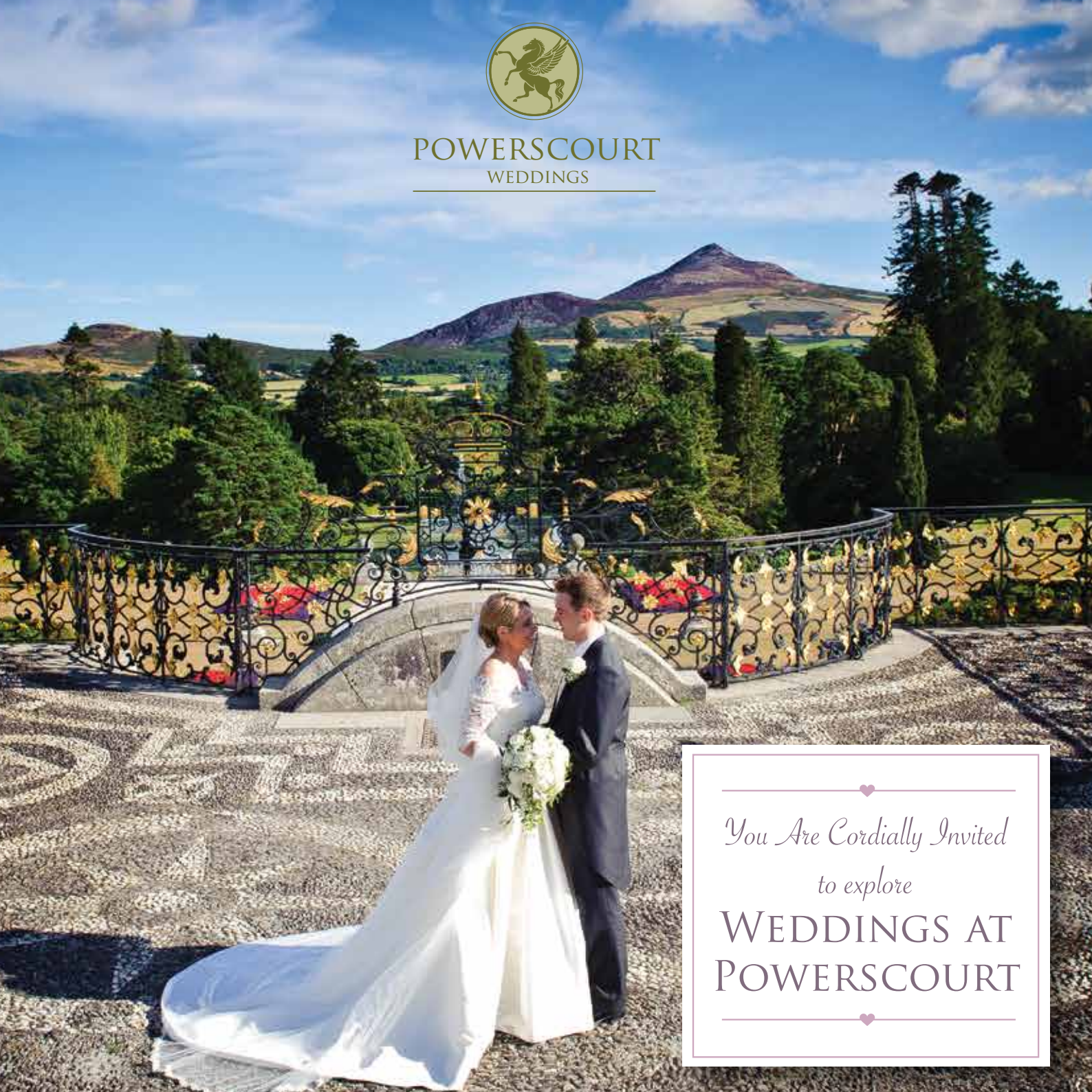




POWERSCOURT
WEDDINGS



—♥—
You Are Cordially Invited
to explore
WEDDINGS AT
POWERSCOURT
—♥—

WELCOME TO POWERSCOURT HOUSE

Beloved and Enchanting

The unique ambience of Powerscourt House, is the perfect setting for your memorable day.

With its stunning natural beauty and long tradition of hospitality, there is perhaps no more perfect place to say “I do” than Powerscourt Estate. Our experienced team are eager to work with you to create the wedding of your dreams.

The mile long avenue that leads up to the beautiful 18th century Palladian house is lined by over 2,000 beech trees. Guests enjoy exclusive access to the double height Georgian ballroom, which overlooks the award winning gardens. It is undoubtedly one of the most breath-taking rooms in the country.

The spectacular marble entrance hall is licensed to hold civil ceremonies and offers a grand setting. The impressive double height Georgian Ballroom reflects the grandeur and elegance of this historic house. The Ballroom can accommodate up to 168 seated guests. Evening entertainment takes place in the Ballroom or if your guests are looking for a more relaxed feel the Garden Rooms are ideal for a quiet chat and relaxation!

“From the moment we attended the wedding fair in Powerscourt House, we both knew that this was the most perfect venue for our wedding. We worked closely with the ever professional Conrad to design our wedding day to meet our needs and requirements. On the day, our guests were overwhelmed by the beautiful venue, the stunning scenery and the incredibly friendly/professional staff. Every part of the day flowed smoothly; the only problem was that it all went too fast! We would highly recommend Powerscourt and Feast to anyone who is seeking to have the ultimate dream wedding. You will not be left disappointed.”

Fintan & Meaghan Redahan




WEDDINGS AT POWERSCOURT HOUSE

Your wedding day is very important to us and our team are on hand to help create individual and bespoke wedding packages to suit your special day. We provide our clients with all-inclusive packages and no hidden charges.

With our compliments, wedding packages at Powerscourt House include...

- Red carpet arrival for the bride and groom
 - Canapés on arrival for you and your guests to enjoy in the Gardens, with spectacular views of the Sugarloaf Mountain and Powerscourt Gardens
 - Exclusive photo opportunities in the stunning gardens
 - Seasonal and delicious menus carefully designed by Domini and Peaches Kemp and cooked by our excellent team of chefs. A hidden, complimentary vegetarian option is also included. Seasonal vegetables and potatoes, served family style, accompany the main courses
 - A private complimentary menu and wine tasting for the couple
 - Exclusive use of the Entrance Ball, Ballroom and Garden Rooms
 - The venue is registered for civil ceremonies in our beautiful Entrance Hall
 - Table plan, dinner menus, cake stand and knife
 - Cream chivari chairs, table linen, cutlery and tealights
 - Access to our expertly curated list of wedding suppliers
 - Security, rest-room attendance and ample free car parking
 - Microphone, speakers and in-built PA system
 - Our packages are inclusive of service charge and VAT
-



*The day you
dreamed of*

WELCOME TO FEAST CATERING AT POWERSCOURT HOUSE

The Taste Experience

Feast Catering at Powerscourt House is all about excellence and attention to detail. We take great pride in providing a first class service to our clients. Our wedding and event planners will help guide you through our seasonal menus, using the best ingredients from some of Ireland's finest local and artisan producers.

At Feast we offer a selection of packages to choose from, as part of our highly personalised service. Together with our exceptional network of preferred partners, we work closely with our clients to ensure that your special day is seamlessly catered, from start to finish.

"We have to say a massive thanks to Conrad from Feast Catering for all of his hard work. The day went flawlessly, and that's all down to Conrad and his team! He was completely unflappable on the day and we were (and still are) completely in awe of him!"

Michael & Ruby Fenton



ABOUT FEAST CATERING

Domini and Peaches Kemp opened their first business in Dublin in 1999 and since then their 'Itsa' group has grown to 16 locations and 5 brands, one of which includes 'Feast Catering and Events', one of Ireland's leading wedding and event caterers.

Domini Kemp, a Euro-Toques chef, is also an esteemed food writer. She is the author of five cookbooks to date and is a regular contributor to magazines, radio and television. She wrote for The Irish Times from 2008-2016 and is a member of the Irish Food Writers' Guild.

Peaches Kemp, a qualified chef, holds a post-graduate diploma in PR and qualified with the WSET (Wine and Spirit Education Trust) in the Irish Wine Board (Advanced Level).

The Kemp sisters are passionate supporters of Irish produce and supporting small and independent suppliers. Their menus are carefully designed to reflect this, sourcing only the very best local and seasonal ingredients. Their underlying philosophy is that no detail is too small.

Domini and Peaches are very proud to be the resident wedding caterers in Powerscourt House and by working closely with the Feast team, they take great pride in ensuring that your wedding day is seamlessly catered from start to finish.



MEET THE TEAM



Conrad Robinson

Feast Catering, Weddings & Events Co-Ordinator

Conrad has been working in Feast Catering with Domini and Peaches since 2010. With a BA in Marketing & Tourism and over 16 years experience in all areas of hospitality, catering, weddings and corporate event management, Conrad is abundantly skilled at planning and executing your perfect wedding. A true people person, he brings to Feast a calm, friendly, attentive and meticulous approach.



Jill Robins

House Manager, Powerscourt

Jill is our House Manager at Powerscourt. She ensures the highest of standards are met in maintaining and upkeeping the facilities in Powerscourt House. Jill is highly organised, efficient and a forward thinker! Jill will always go above and beyond the call of duty to ensure we exceed your expectations.



LADY POWERSCOURT MENU

€90.00

Canapés on arrival

Spiced feta, beetroot & roast aubergine croutes (V)
Smoked Irish salmon & crème fraiche blinis, chives, marinated red onion
Irish chicken 'yakitori' skewers (served warm, FL)

Starter

(Please choose one of the following)

Duck liver pate with pear chutney, toasted brioche, micro leaves
St. Tola goats cheese tart, creamed leeks, roast cherry tomato vinaigrette, greens (V)
Salad of Bellingham blue, pear, candied walnuts (V)(FL)
Caprese salad, basil salsa verde (V) (FL)

Main Course

(Please choose one of the following)

Roast supreme of Irish chicken, field mushroom and tarragon cream, pomme purée (FL)
Pan fried sea bream, salsa verde, celeriac (FL)
Irish sea trout, lemon beurre blanc, asparagus (FL)
Confit of duck, pak choi, Asian dressing (FL)
Braised daube of Irish beef bourguignon, pomme purée, roast root vegetables (FL)

Dessert

(Please choose one of the following)

Fresh fruit tart, raspberry caramel, lemon curd cream
Peaches sticky toffee pudding, toffee & crème fraiche sauce, vanilla cream
Chocolate brownie plate, strawberries (FL)
Spiced poached pear, pecan crumble, toffee sauce, vanilla cream

Freshly brewed Fair Trade and organic tea and coffee
served with chocolate brownie bombs

Midnight Snacks

Selection of gourmet sandwiches & cocktail sausages
with honey & mustard dip

(FL) denotes flourless (V) denotes vegetarian
Ingredients and garnishes may vary slightly due to seasonality or availability
Prices inclusive of VAT and service



THE PEGASUS MENU

€100.00

Canapés on arrival

Ham hock, caper, parsley & mustard toasts

Mini miso mushroom & parmesan tarts ^(V, served warm)

Cured Irish salmon, wasabi & avocado cream, cucumber & sesame ^(FL)

Starter

(Please choose one of the following)

Antipasti plates ^(FL)

Spiced prawns, mango, cucumber and red onion salsa,
micro greens and minted yoghurt ^(FL)

Fivemiletown soft goat's cheese, pickled beetroot, candied walnuts, micro leaves ^{(V)(FL)}

Smoked Irish salmon, potato and salmon salad, pickled cucumber, micro leaves ^(FL)

Chargrilled asparagus, tomato, chive crème fraiche, rocket ^{(V)(FL)}

Main Course

(Please choose one of the following)

Pan-fried fillet of sea bass, Asian greens, chilli, lemongrass,
tamari, spring onion, ginger dressing ^(FL)

Hake, piquillo peppers, capers, edamame beans, lemon oil ^(FL)

Roast rump of Wicklow lamb, flageolet purée,

roast baby vegetables, fondant potato, rosemary jus ^(FL)

Irish dry-aged rib eye, horseradish crème fraiche, rocket, shallots, fondant potato ^(FL)

Fillet of Irish salmon, tarragon beurre blanc, asparagus

Dessert

(Please choose one of the following)

Warm pear, ginger and frangipane tart, spiced caramel, vanilla cream

Domini's rich chocolate mocha tart, cappuccino cream

Lemon possets, raspberries, shortbread

Orange and Teeling whiskey puddings, Teeling whiskey cream

Tiramisu with Biscotti

Freshly brewed Fair Trade and organic tea and coffee

served with chocolate brownie bombs

Midnight Snacks

Selection of gourmet sandwiches & cocktail sausages

with honey, mustard dip and buttermilk free range

Irish chicken goujons with lemon & herb mayonnaise

^(FL) denotes flourless ^(V) denotes vegetarian

Ingredients and garnishes may vary slightly due to seasonality or availability

Prices inclusive of VAT and service



THE SUGAR LOAF MENU

€120.00

Canapés on arrival

Rare beef croute, sweet onion purée, horseradish cream, watercress

Chargrilled sticky Asian prawns (FL)

Miso mushrooms on toast (V, served warm)

Cucumber, dill and salmon tartare (FL)

Starter

(Please choose one of the following)

Foie gras terrine, apricot chutney, micro shoots, toasted brioche

Chargrilled spiced gambas, mango, cucumber, red onion (FL)

Irish crab, parsley, lemon, crostini, micro herbs

Salad of Silverhill duck, truffles, baby carrots (FL)

Classic platter of Irish seafood (FL)

Main Course

(Please choose one of the following)

Pan fried halibut, cavolo nero, cauliflower purée, smoked bacon
with tomato & chervil beurre blanc (FL)

Chargrilled fillet of Irish Hereford beef, fondant potato,
braised shallot Café de Paris butter & watercress (FL)

Roast fillet of Irish monkfish, air dried ham, buttered leeks, Champagne sauce (FL)

Roast loin of Wicklow lamb, raita, pomegranate, bulghur, coriander, mint

Irish barbary duck, marsala balsamic & butter sauce, potato fondant (FL)

Dessert

(Please choose one of the following)

Classic apple tarte tatin, spiced caramel sauce, Calvados cream

Kemp Sisters tarte au citron, raspberries, vanilla cream

Strawberry cheesecake jam jars

Tasting plate of lemon: mini meringue pots, lemon and blueberry tarts, lemon drizzle cake

Rich chocolate fondant, honeycomb ice cream, berries

Freshly brewed Fair Trade and organic tea and coffee
served with chocolate brownie bombs

Midnight Snacks

Selection of gourmet sandwiches & cocktail sausages
with honey, mustard dip and buttermilk free range Irish chicken goujons
with lemon & herb mayonnaise

(FL) denotes flourless (V) denotes vegetarian

Ingredients and garnishes may vary slightly due to seasonality or availability

Prices inclusive of VAT and service





Love in Bloom

SPRING AT POWERSCOURT
€95.00

Red Carpet Welcome

Amuse-Bouche on arrival

Warming cup of seasonal soup

Garden Rooms Reception

Background music in the Garden Rooms
Enjoy canapés overlooking the Sugarloaf
and Powerscourt Gardens

Prosecco or Pimm's Spritzer or
Pink Lemonade Punch Reception

(1 alcoholic drink per person)

Scones, clotted cream and seasonal preserves
Tea and coffee

Feast Wedding Banquet

½ bottle House wine per person
3 course meal
Late night snacks

Personalised printed table plan & menus

Package available

February through March 2018/2019

Vegetarian options included in price.

Children options included in price.

Price includes service and VAT.

Ingredients and garnishes may vary slightly
due to seasonality or availability.

Minimum numbers of 100 required to avail of this package.



Love in Bloom

MENU

Starter

(Please choose one of the following)

Duck liver pate with pear chutney, toasted brioche, micro leaves

Salad of Bellingham blue, pear, candied walnuts (V)(FL)

St. Tola Goats cheese tart, creamed leeks,

roast cherry tomato vinaigrette, greens (V)

Smoked Irish salmon, potato and salmon salad, pickled cucumber, micro leaves

(FL) (€4 Supplement)

Classic platter of Irish seafood (FL) (€6 supplement)

Main Course

(Please choose one of the following)

Roasted free-range Irish chicken supreme with chilli roast butternut squash (V)

Hake with tomato and olive salsa, charred fennel (FL)

Braised daube of Irish beef bourguignon, jus and mash with crisp onions

Confit of duck, pak choi, Asian dressing (FL)

Dry-aged Irish rib eye, horseradish crème fraiche, rocket,

shallots, fondant potato (FL) (€7 supplement)

Dessert

(Please choose one of the following)

Chocolate brownie plate with vanilla cream (FL)

Spiced poached pear, pecan crumble, toffee sauce, vanilla cream

Sticky toffee pudding, toffee & crème fraiche sauce, vanilla cream

Tiramisu with biscotti (€3 supplement)

Classic apple tarte tatin, spiced caramel sauce,

Calvados cream (€4 supplement)

Freshly brewed Tea and Coffee

Late Night Snacks

Hand-cut gourmet sandwiches

Complimentary Extras

Complimentary private wedding tasting for two with wines



The Season of White

WINTER AT POWERSCOURT

€95.00

Red Carpet Welcome

Amuse-Bouche on arrival

Warming cup of seasonal soup

Garden Rooms Reception

Background music in the Garden Rooms
Enjoy canapés overlooking the Sugarloaf
and Powerscourt Gardens

Mulled Wine or Prosecco or

Warm Cranberry Cider Punch Reception

(1 alcoholic drink per person)

Scones, clotted cream and seasonal preserves

Tea and coffee

Feast Wedding Banquet

½ bottle House wine per person

3 course meal

Late night snacks

Personalised printed table plan & menus

Package available

October through January 2018/2019 (Excluding 20th Dec– 1st Jan)

Vegetarian options included in price.

Children options included in price.

Price includes service and VAT.

Ingredients and garnishes may vary slightly
due to seasonality or availability.

Minimum numbers of 100 required
to avail of this package.



The Season of White

MENU

Starter

(Please choose one of the following)

Duck liver pate with pear chutney, toasted brioche, micro leaves

Salad of Bellingham blue, pear, candied walnuts (V) (FL)

St. Tola Goats cheese tart, creamed leeks,
roast cherry tomato vinaigrette, greens (V)

Smoked Irish salmon, potato and salmon salad, pickled cucumber, micro leaves

(FL) (€4 Supplement)

Classic platter of Irish seafood (FL) (€6 supplement)

Main Course

(Please choose one of the following)

Roasted free-range Irish chicken supreme with chilli roast butternut squash (V)

Hake with tomato and olive salsa, charred fennel (FL)

Braised daube of Irish beef bourguignon, jus and mash with crisp onions

Confit of duck, pak choi, Asian dressing (FL)

Dry-aged Irish rib eye, horseradish crème fraiche, rocket, shallots, fondant potato

(FL) (€7 supplement)

Dessert

(Please choose one of the following)

Chocolate brownie plate with vanilla cream (FL)

Spiced poached pear, pecan crumble, toffee sauce, vanilla cream

Sticky toffee pudding, toffee & crème fraiche sauce, vanilla cream

Tiramisu with biscotti (€3 supplement)

Classic apple tarte tatin, spiced caramel sauce, Calvados cream (€4 supplement)

Freshly brewed Tea and Coffee

Late Night Snacks

Hand-cut gourmet sandwiches

Complimentary Extras

Complimentary private wedding tasting for two with wines



WINE SELECTION AT POWERSCOURT HOUSE

Champagne & Prosecco

Prosecco Frizzante, La Farra, Italy **€32.00**

Delicate and light with floral hints, peach and soft bubbles on the palate

Champagne NV, Cattier Brut Icone, France **€61.50**

Elegant with super soft fizz, bright apple fruit and subtle creaminess

White Wines

Verdejo, Cal y Canto, Spain **€25.20**

Refreshing with zesty citrus notes

Pinot Grigio, Mandeleto, Italy **€25.95**

Aromas of lemon and pear with a crisp finish

Sauvignon Blanc, Maison de Parnasse, France **€27.00**

Expressive and lively with great freshness and a touch of exotic fruit

Albarino, Bodegas As Laxas, Spain **€29.95**

Classic Albarino with white peach, pear and honeysuckle notes

Sauvignon Blanc, Sugarloaf, New Zealand **€30.75**

Lovely fragrance of lemongrass, gooseberry and bright acidity on the mid palate

Sancerre Blanc, Bernard Reverdy, France **€36.00**

Textbook Sancerre with intense aromas of citrus fruits and mineral overtones

Chablis Vieilles Vignes, D.E. Defaix, France **€43.00**

Rich, intense and complex with a marvellous purity of fruit

Prices inclusive of VAT and service

Wines and prices are subject to change



WINE SELECTION AT POWERSCOURT HOUSE

Red Wines

Tempranillo, Cal y Canto, Spain **€25.20**

Ripe red cherries and strawberries, well rounded with soft tannins

Nero D'Avola, Mandeleto, Italy **€25.95**

Rich and ripe, extremely food friendly

Syrah, Domaine Castelnau, France **€26.75**

Moorish with sweet blackberry fruit and a hint of black pepper

Malbec, Ville Haute, France **€28.90**

Plums and cherries, a crowd pleaser!

Pinot Noir, Barrel Selection, Salentein, Argentina **€30.00**

Silky smooth with notes of raspberry, black cherry and vanilla spice

Barbera Nebbiolo, Maretti, Italy **€30.75**

Vibrant aromas of black plum and violet with brisk acidity

Rioja Reserva, Hacienda Lopez de Haro, Spain **€35.00**

Well structured, fleshy, displaying red cherry, liquorice and clove

Malbec, Mendoza, Salentein, Argentina **€39.00**

Intense aromas of dark berry fruits, sweet spice and a hint of chocolate

Lussac St. Emilion Château Lyonnat, France **€44.00**

Abundant fruit, classic cedar notes with a long finish

Prices inclusive of VAT and service

Wines and prices are subject to change

ADDITIONAL INFORMATION FOR WEDDINGS AT POWERSCOURT HOUSE

‘Is there accommodation available at the House?’

There is no accommodation in Powerscourt House. The five star Powerscourt Hotel is located within Powerscourt Estate and we are pleased to offer couples preferential rates at this hotel. Please contact us for assistance with booking.

‘What is the capacity of the Ballroom and Garden Rooms?’

The Ballroom has a maximum capacity of 168 seated guests. We can work with you in accommodating more guests in the rooms adjoining the Ballroom.

‘How much is the Powerscourt facilities fee?’

It is €4,000.00 at weekends from April to September inclusive and €3,000.00 from October to March and during mid-week. It includes exclusive use of the upper house and Ballroom, Entrance Hall and access to the Gardens.

‘Can we add or supplement features onto our menu package?’

Yes, we will always endeavour to meet your needs where possible. Please note that a supplementary charge may apply.

‘Can we hold a civil ceremony or blessing at the House?’

Yes, Powerscourt House is a HSE approved venue and ceremonies can be held in the stunning Entrance Hall, in the House. Couples should make the necessary arrangements with the HSE and officiants. Please refer to the following website for further details: www.hse.ie (marriage section).

‘What furniture is provided in the House?’

We provide 6ft round or trestle tables to accommodate both a round or long table layout in the Ballroom. We also provide high top tables and some casual furniture in the Garden Rooms. We can also furnish the private room overlooking the Gardens as a dressing room or family room for your use.

‘Do you provide linen, cutlery, crockery, glassware and chair covers?’

Yes. Chair covers may be arranged at an additional cost through our supplier but most clients find that our cream Chivari limewash chairs are in keeping with the tone and colours of the Ballroom and don't require covers.

‘Do you have Seasonal Wedding packages?’

Yes, we offer Spring and Winter packages.

A photograph of a bride and groom dancing in a grand ballroom. The bride is wearing a white lace wedding dress and the groom is in a dark suit. They are in the center of the frame, embracing. The background shows other guests seated at tables, and the room has ornate architectural details and a high ceiling with recessed lighting.

Memories are made

‘Are we free to decorate the room?’

Absolutely, the space is yours for the day. As Powerscourt is a heritage property we kindly request that nothing is attached to the walls.

‘Are there adequate bathroom facilities in the upper house?’

Yes, they are located just off the Ballroom. They are large and recently renovated.

‘Is the House wheelchair accessible?’

Yes.

‘Do we and our guests have access to Gardens?’

We welcome both you and your guests to enjoy the Gardens during your reception until sunset.

‘How do we gain access to the Gardens?’

There are two possible routes: the first is from the front round the side of the House directly to the Gardens and the second private entrance is from the Ballroom down the main staircase, past reception and into the Gardens.

‘Is there a smoking area?’

Yes, at the front of the House.

‘What are the public opening times?’

The House and Gardens are open to the public from 9.30am to 5.30pm (dusk in winter) from Monday to Sunday.

‘Can we take photographs in the grounds?’

Absolutely, wedding photography is exclusively available to those that host their wedding in Powerscourt House.

‘Do we have the use of a microphone?’

Yes, there is a PA system with a radio microphone which operates throughout the upper house.

‘Where may we and our guests park?’

Guests have exclusive use of parking in front of the House on the day. There is also ample parking in the main car park. Please ensure cars are collected by midday the following day.

‘Are there churches in the area?’

Yes, in Enniskerry village there are two; St Mary’s church and St Patrick’s Church (please request the suppliers list for details.)



PLANNING YOUR SPECIAL DAY AT POWERSCOURT ESTATE

Stage 1:

Booking Powerscourt House

At this stage we hope you have had a chance to browse the brochure and have a private viewing of the House and grounds. We can then provide you with an estimate of costs based on your requirements and hold your preferred date for up to two weeks. If you are then happy to confirm your date we will issue you with a deposit request for €2,000.00 and terms and conditions. Return of these will secure your date.

Stage 2:

Reviewing your plans (6 months prior)

At this stage of planning we advise that you review your requirements and update us on developments. These should include current guest numbers, preferred menu and wine options, special requests as well as confirmed supplier details (please refer to our checklist which you will receive when your booking is confirmed with us). A further €5,000 deposit is required at this stage. This is a great time to organise a date for your complimentary wedding tasting.

Stage 3:

Final Arrangements (1 month to 2 weeks prior)

We will arrange a meeting at Powerscourt House with you to discuss the final schedule for your day to include menu, wines, table plan, guest numbers and supplier details. At this stage, we will request the balance of your final estimated costs.

Your Wedding Day:

With all of your arrangements in place the Feast team will seamlessly orchestrate the day on your behalf!

Stage 4:

Following your Wedding

We will make arrangements with you to settle any outstanding costs or refunds. Collection of the following items from the House should be arranged with Feast: wines, cake and décor items that you wish to keep.



The Perfect Setting

WHAT OUR CLIENTS HAVE SAID ABOUT US...

“From the moment we attended the wedding fair in Powerscourt House, we both knew that this was the most perfect venue for our wedding. We worked closely with the ever professional Conrad to design our wedding day to meet our needs and requirements. On the day, our guests were overwhelmed by the beautiful venue, the stunning scenery and the incredibly friendly and professional staff. Every part of the day flowed smoothly; the only problem was that it all went too fast! We would highly recommend Powerscourt and Feast to anyone who is seeking to have the ultimate dream wedding. You will not be left disappointed. “

Alya Zahid



“Mark and I looked at many venues for our wedding but once we visited Powerscourt House, we knew this was the venue for us!

On our wedding day we found the staff as a whole extremely professional, all the Powerscourt team were so helpful and lovely with us during the whole experience. We feel the Powerscourt venue is unique with one of the best gardens in the world, the food was absolutely amazing. We both had the most amazing day and on looking back there is not a single thing we would have changed. We had wedding guests from all over the world such as Brazil, Thailand, Dubai, London, Edinburgh and Ukraine and more and they all complimented us repeatedly on our wedding day on the amazing venue and the high standards of the meal and staff.

We wanted to say thank you so much for making our day so memorable and special.”

Mark & Elis

“Powerscourt Gardens is somewhere that I have been going since a young girl. I find it really peaceful and beautiful and always find myself feeling very happy when I'm there, whether it's winter or summer. The minute Ed went into the house he didn't want to look any further. So it was a really easy decision!

The entire day was really brilliant, but one of my favourite parts was enjoying the drinks reception in the sun outside. The views were possibly even more breath-taking that day! Conrad and all the caterers from Feast were so attentive and professional.

I felt very lucky to be having a wedding reception in such a gorgeous place!”

Sophie Aird



PRE WEDDING & AFTER PARTY CELEBRATIONS

Take some romantic time together and enjoy a leisurely stroll around the magnificent gardens in Powerscourt.

Tour the highest Waterfall in Ireland, just 6km from the main estate. Challenge yourself on one of our championship golf courses or escape the world and relax and rejuvenate in Espa at Powerscourt Hotel.

Powerscourt Golf Club

Enjoy the impressive surroundings of Powerscourt Golf Club, in the heart of the Wicklow Mountains. Relax on the day after your wedding with a change of scenery within the beautiful Powerscourt Estate as you catch up with your guests in a relaxed setting.

Powerscourt Golf Club specialises in delicious BBQ and buffet style catering, ideal for your after party celebration. For further information please contact Catering Manager Myles Muldowney who will be delighted to assist you by phone or email: (01) 204 6033 / pgc@jccatering.ie

Feast Catering

Feast can cater for your perfect pre-wedding and after party celebration arriving fully equipped to your home to make a memorable occasion for you and your guests.

Our team can take care of everything from creating a bespoke menu to providing all the crockery, glassware, tables, chairs and so on for a hassle free and memorable party!

The Day After BBQ, The ultimate BBQ service, ideal for any occasion.

Please contact Conrad at info@feast.ie and we would be delighted to start planning!







800 years of history, yours for one day



POWERSCOURT
WEDDINGS

Imagine the possibilities...

