CONGRATULATIONS

On behalf of the Woodenbridge team, we wish to offer our warmest congratulations to you both on your engagement. We hope you have a happy, memorable and exciting time in preparing for your special day. Thank you for considering Woodenbridge Hotel & Lodge to celebrate your wedding day and for allowing us to introduce our exclusive wedding packages.

Our experienced and dedicated wedding team will provide you with maximum assistance, advice and care in the creation of a beautiful occasion, from the very beginning of your preparations until the day you say "I do".

The Woodenbridge Hotel & Lodge, Ireland's Oldest Hotel, is situated in the picturesque Vale of Avoca, overlooking the calming waters of the Aughrim River. Where the old meets the new, our venue portrays a traditional old charm entwined with a modern rustic décor and an atmosphere second to none.

We believe we offer all our couples a unique wedding venue unlike any other. We promise you a genuine, friendly and professional service, while incorporating your individual details into your day. Ensured to be appreciated by all and a wedding that your guests will truly enjoy.

If you have something else in mind other than what our packages offer, we would be more than happy to put a bespoke package together for you.

We look forward to having the opportunity to meet you both and assist you with your wedding plans.

Warm regards, Woodenbridge Wedding Team



JUST FOR YOU

All our wedding packages include the below with our compliments.

- Red carpet on arrival
- Private reserved area in our Goldmines bar for pre dinner drinks reception
 - Champagne on arrival for the bridal party
 - Tea/Coffee, homemade biscuits & punch for guests on arrival
 - Personalised printed menus & table plans
- Complimentary use of centre pieces, fairy light backdrop, topiary trees & uplighters
 - Complimentary chair covers with a choice of sash
 - Fresh floral displays throughout hotel reception area
 - Use of cake stand & knife
 - Toastmaster to welcome you into the Banqueting Hall
 - Dedicated wedding team to assist in planning your day
 - Complimentary menu tasting
 - Discounted accommodation rates for wedding guests
 - Complimentary Bridal Suite, champagne and welcome treats
 - 2 complimentary rooms for the night of the wedding
 - Guaranteed one wedding a day
 - Complimentary use of Civil Ceremony Room, if required
 - Use of microphone, PA system & projector if required
 - Use of our landscaped gardens for photo opportunities
 - Children's menu & vegetarian option
 - 1 year wedding anniversary dinner for two & a bottle of house wine



AVONBEG

STARTERS

Choose 1 starter

Chilled Duo of Honeydew and Cantaloupe Melon with Seasonal Berries

Hot Bouchée of Button Mushrooms, Spring Onion and Chicken in a delicate Tarragon sauce

Chicken Caesar Salad
with Garlic Croutons and a traditional Caesar Dressing
Homemade soup of choice

MAIN COURSE

Choose 2 mains

Chicken Foresteire with a wild mushroom, cognac, apple and diced potato stuffing, wrapped in bacon Traditional Oven-baked Stuffed Turkey and Honey Glazed Ham

Poached Escalope of Salmon with a Hollandaise sauce

DESSERTS

Choose 1 dessert

Apple and Mixed Berry Crumble
Homemade Cheesecake
Profiteroles with Chocolate Sauce

TEA/COFFEE

Rates per person	Midweek	Weekend
Peak	€32	€38
Off peak	€29	€32

*More menu options available at a supplement, see Avoca Menu



AVONMORE

STARTERS

Choose 1 starter

Chilled Duo of Honeydew and Cantaloupe Melon with Seasonal Berries

Hot Bouchée of Button Mushrooms, Spring Onion and Chicken in a delicate Tarragon sauce

Chicken Caesar Salad with Garlic Croutons and a traditional Caesar Dressing Sorbet of choice Homemade soup of choice

MAIN COURSE

Choose 2 mains

Chicken Foresteire with a wild mushroom, cognac, apple and diced potato stuffing, wrapped in bacon Traditional Oven-baked Stuffed Turkey and Honey Glazed Ham

Poached Escalope of Salmon with a Hollandaise sauce

Grilled Hake with a Mixed Herb Crust and a delicate Champagne Sauce

DESSERTS

Choose 1 dessert

Apple and Mixed Berry Crumble
Fresh Fruit Pavlova
Homemade Cheesecake
Profiteroles with Chocolate Sauce
Baileys Chocolate Mousse
Warm Chocolate Brownie and Strawberry Coulis

TEA/COFFEE

INCLUDES:

Arrival nibbles
½ bottle of wine per person
Evening food

Rates per person	Midweek	Weekend
Peak	€43	€51
Off peak	€39	€43

^{*}More menu options available at a supplement, see Avoca Menu



AVOCA

STARTERS

Choose 1 starter

Chilled Duo of Honeydew and Cantaloupe Melon with Seasonal Berries

Hot Bouchée of Button Mushrooms, Spring Onion and Chicken in a delicate Tarragon sauce

Roulade of Smoked Salmon

with a citrus infused cream cheese centre on a tomato and cucumber salad with wholegrain mustard dressing

Chicken Liver Pate

served on a bed of dressed lettuce and a sweetened balsamic infusion

Warm Brie and Red Onion Tartlet

Chicken Caesar Salad with Garlic Croutons and a traditional Caesar Dressing

SOUPS AND SORBETS

Choose 1 soup or sorbet

Spiced Tomato and Roasted Bell Pepper Soup

Cream of Wild Mushroom Soup with Chopped Rosemary Leaf

Cream of Vegetable and Fresh Herb Soup

Potato & Leek Soup

Carrot & Coriander Soup

Broccoli and Pine Nut Soup

Champagne & Strawberry Sorbet

Lemon & Wild Mint Leaf Sorbet

MAIN COURSE

Choose 2 mains

Chicken Foresteire

with a wild mushroom, cognac, apple and diced potato stuffing, wrapped in bacon

Traditional Oven-baked Stuffed Turkey and Honey Glazed Ham

Honey Roasted Gammon served with Savoy Cabbage

Boiled Silverside of Corned Beef on a bed of Colcannon

Poached Escalope of Salmon with a Hollandaise sauce

Grilled Hake

with a Mixed Herb Crust and a delicate Champagne Sauce





MAIN COURSE

Pan fried fillet of Sea Bass on a bed of stir-fried vegetables and a sun dried Tomato Pesto Chive Potato puree and drizzled with a Pernod Scented sauce (€5.00 extra)

Roast Leg of Wicklow Lamb with a minted pan jus (€2.00 extra)

Oven roasted Lamb Shank on a Bed of Champ potato with a mint pan jus (€5.00 extra)

Roast Rack of Wicklow Lamb on a chive and sour cream potato with a red wine glaze (€5.00 extra)

Roast Sirloin of Irish Beef served with a burgundy reduction (€2.00 extra)

Pan Fried Fillet of Irish Beef with confit of shallot, mixed pepper and brandy cream sauce (€7.50 extra)

DESSERTS

Choose 1 dessert

Apple and Mixed Berry Crumble
Fresh Fruit Pavlova
Homemade Cheesecake
Profiteroles with Chocolate Sauce
Baileys Chocolate Mousse
Warm Chocolate Brownie and Strawberry Coulis
Trio of Desserts

TEA/COFFEE

INCLUDES:

Kir Royale for guests on arrival Choice of arrival nibbles ½ bottle of wine per person Prosecco toast Choice of evening food

Rates per person	Midweek	Weekend
Peak	€55	€62
Off peak	€48	€55



WINTER WARMER

STARTERS

Choose 1 starter

Chilled Duo of Honeydew and Cantaloupe Melon with Seasonal Berries

Hot Bouchée of Button Mushrooms, Spring Onion and Chicken in a delicate Tarragon sauce

Chicken Caesar Salad with Garlic Croutons and a traditional Caesar Dressing

Homemade soup of choice

MAIN COURSE

Choose 2 mains

Chicken Foresteire with a wild mushroom, cognac, apple and diced potato stuffing, wrapped in bacon

Traditional Oven-baked Stuffed Turkey and Honey Glazed Ham

Poached Escalope of Salmon with a Hollandaise sauce

DESSERTS

Choose 1 dessert

Apple and Mixed Berry Crumble

Homemade Cheesecake

Profiteroles with Chocolate Sauce

TEA/COFFEE

INCLUDES:

Mulled wine on arrival
½ bottle of wine per person
Evening food

Rates per person	Midweek	Weekend
Off peak	€35	€38

*Available October to February
*More menu options available at a supplement, see Avoca Menu



EXTRAS

PRE DINNER DRINKS RECEPTION...

• Hot Port/Whiskey €4 per person

• Cocktail €4.50 per person

• Prosecco €5 per person

ARRIVAL & EVENING NIBBLES...

• Scones €2 per person

• Sandwiches €4 per person

• Canapés €4 per person

• Mini Burger €3.50 per person

• Mini Hot Dogs €3.50 per person

• Mini Fish & Chips €3.95 per person

• Mini Bacon Rolls €3.50 per person

• Chicken Goujons €3 per person

• Cocktail Sausages €3 per person

• Wedges €2 per person

• Tea/Coffee €2 per person

EXTRA MENU CHOICES...

• Extra Main course option €2.50 per person

• An extra Starter option €2.00 per person

• An extra Dessert option €2.00 per person

CEREMONY EXTRAS...

• Outside Ceremony €500

PACKAGE TERMS & CONDITIONS...

- Off Peak- January, February, March, April, May, October, November & December
- Peak Season- June, July, August & September
- Midweek Sunday Thursday
- Weekend Friday & Saturday
- Weekend rates apply for bank holidays & Christmas bookings
- Minimum numbers of 80 guests apply for all packages, for smaller weddings speak to our wedding team

• Corkage €8.00 per bottle

• Bar Extension €500

