



SEAFIELD

GOLF & SPA HOTEL

## WEDDING PACKAGES

RED CARPET ON ARRIVAL

GARDEN RECEPTION IF WEATHER PERMITS

COMPLIMENTARY BRIDAL SUITE FOR BRIDE & GROOM WITH CHAMPAGNE BREAKFAST

ROOM HIRE\*

CAKE STAND AND CAKE KNIFE

HOTEL FLORAL ARRANGEMENTS ON ALL TABLES

PERSONALISED MENUS

PERSONALISED TABLE PLAN

USE OF MICROPHONE & PA SYSTEM FOR SPEECHES

10% DISCOUNT ON ALL SPA TREATMENTS 6 MONTHS PRIOR TO YOUR WEDDING

1<sup>ST</sup> ANNIVERSARY DINNER

SPECIAL WEDDING GUEST ACCOMMODATION RATES AVAILABLE

A SPECIALLY PREPARED CHILDREN'S MENU IS AVAILABLE.  
CHILDREN UNDER 3 YEARS MAY DINE AT NO EXTRA CHARGE

\*COMPLIMENTARY ROOM HIRE FOR WEDDINGS OVER 120 GUESTS  
MINIMUM NUMBERS OF 140 APPLY FOR JULY AND AUGUST—  
ROOM HIRE CHARGES APPLICABLE FOR WEDDINGS LESS THAN 120 GUESTS

COMPLIMENTARY TEA AND COFFEE RECEPTION FOR OVER 120 GUESTS



## SEAFIELD

GOLF & SPA HOTEL

### WELCOME RECEPTION

#### TRADITIONAL RECEPTION

FRESHLY BREWED TEA AND COFFEE

WITH IRISH FRUIT CAKE AND HOMEMADE SEAFIELD COOKIES

€ 7.00 PER PERSON

#### WINTER RECEPTION

TWO GLASSES OF MULLED WINE

MINI MUSHROOM AND MOZZARELLA QUICHES

€ 14.00 PER PERSON

#### WINE RECEPTION

TWO GLASSES OF RED OR WHITE HOUSE WINE

VEGETABLE STICKS WITH DIPS

€ 16.00 PER PERSON

#### PIMMS RECEPTION

PIMMS ON ARRIVAL (2 GLASSES PER PERSON)

VEGETABLE STICKS WITH DIPS

€ 18.00 PER PERSON

#### SPARKLING RECEPTION

TWO GLASSES OF SPARKLING WINE

SELECTION OF THREE CANAPÉS FROM THE COLD CANAPÉS LIST

€ 20.00 PER PERSON

#### SEAFIELD RECEPTION

BUCKS FIZZ OR KIR ROYAL (TWO GLASSES PER PERSON)

SELECTION OF TWO HOT CANAPÉS AND

THREE COLD CANAPÉS FROM LIST

€ 27.00 PER PERSON



## SEAFIELD

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### RECEPTION CANAPES

€15.00 PER PERSON FOR A SELECTION OF ANY FOUR CANAPÉS

#### COLD

PRAWN COCKTAIL ON ICE WITH MARIE ROSE SAUCE, HORSERADISH SAUCE AND LEMON  
(SUPPLEMENT €2.00 PER PERSON)

SMOKED SALMON WITH CREAM CHEESE AND CHERVIL

OVEN ROASTED CHICKEN AND PAPAYA

SMOKED BARBARY DUCK BREAST WITH FRUIT CHUTNEY

BOCCACINI MOZZARELLA WITH CHERRY TOMATO AND BALSAMIC

V

PARMA HAM WITH TOMATO CHUTNEY ON TOASTED BRIOCHE

#### HOT

MARINATED GRILLED CHICKEN KEBABS

MINI BAKED GOATS CHEESE AND BASIL TARTS

V

ROASTED IRISH FREE RANGE CHICKEN, LEEKS AND MUSHROOM IN PASTRY BASKETS

ROASTED STRIPLOIN OF BEEF WITH CELERIAC REMOULADE

RICH BARBARY DUCK CONFIT WITH GHERKINS

CRISPY TEMPURA PRAWNS WITH SOYA-GINGER DIP

CRISPY TEMPURA VEGETABLES WITH SWEET CHILLI

V

WILD MUSHROOM AND TRUFFLE RISOTTO CAKE

V

PAN SEARED SCALLOP MEDALLIONS WITH SEASONAL RELISH

(SUPPLEMENT €1.00 P.P. SEASONAL AVAILABILITY APPLIES)

PAN ROASTED FOIE GRAS MEDALLION WITH SEASONAL FRUIT COMPOTE

(SUPPLEMENT €3.00 P.P. AVAILABILITY AND MINIMUM NUMBERS APPLY)

V DENOTES VEGETARIAN SELECTION



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### STARTERS

FRESH BEEF TOMATO WITH BUFFALO MOZZARELLA, FRESH BASIL LEAVES,  
CURED OLIVES AND WHITE BALSAMIC DRESSING V

FRESHLY TOSSED CAESAR SALAD WITH PARMIGIANO-REGGIANO SHAVINGS  
AND GARLIC CROUTONS  
(SUPPLEMENT: ADD A CHILLED LEMON, AND GARLIC MARINATED PRAWN BROCHETTE €4.00)

SMOKED KILMORE QUAY FISH CAKE WITH FRESH GREENS AND HERB DRESSING

RUSTIC IRISH PORK PATE WITH TOASTED HOME MADE BRIOCHE,  
ROCKET AND RED ONION SALAD AND PORT POACHED FIG

WARM BAKED SEAFOOD AND LEEK TART, SUN-DRIED TOMATO AIOLI AND ROCKET SALAD

FRESH CANTALOUPE AND HONEYDEW MELON WITH PARMA HAM  
AND BLACK PEPPER ROASTED WEXFORD STRAWBERRIES

PAN ROASTED FOREST MUSHROOMS AND ASPARAGUS BAKED IN CRISP FILO DOUGH,  
CHIVE AIOLI V

OAK SMOKED IRISH SALMON WITH CAPERS, RED ONION AND HOME MADE GUINNESS BREAD  
(SUPPLEMENT €2.00)

LEMON BASIL MARINATED PRAWN KEBAB WITH FRESH BAKED CROSTINI AND  
ROASTED PEPPER & TOMATO RELISH  
(SUPPLEMENT €5.00)

PAN ROASTED SCALLOPS WITH BRAISED LEEKS IN A CRISP TART SHELL,  
SAFFRON AIOLI AND GREEN SALAD  
(SUPPLEMENT €5.00)

PEPPER SEARED IRISH BEEF CARPACCIO, WITH ROCKET, RED ONION AND PARMIGIANO-REGGIANO  
(SUPPLEMENT €5.00)

SHOULD YOU REQUIRE A CHOICE OF STARTERS A SUPPLEMENT OF €5.00 PER PERSON APPLIES



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### SOUPS

WEXFORD PUMPKIN SOUP WITH RUSTIC CRISP	V
ROASTED PLUM TOMATO AND RED PEPPER SOUP WITH BASIL PESTO	V
FRESH WEXFORD VEGETABLE SOUP WITH GARDEN HERBS	V
FOREST MUSHROOM SOUP WITH POITÍN CREAM	V
BALLYMONEY POTATO AND LEEK SOUP WITH CASHEL BLUE CREAM	V
WEXFORD COLCANNON BISQUE WITH SMOKED BACON	
FRESH CARROT AND LEEK SOUP WITH SPRING ONIONS	V
POTATO AND WATERCRESS BISQUE WITH GARDEN HERBS	V
CREAM OF BROCCOLI SOUP WITH SMOKED BACON AND WEXFORD CHEDDAR CHEESE	
CLASSIC MINISTRONE SOUP WITH BORLOTTI BEANS	
CHILLED SUMMER GAZPACHO WITH BABY DUBLIN BAY PRAWNS (SUPPLEMENT €2.00)	
LOBSTER BISQUE WITH JAMESON CREAM (€10.00 SUPPLEMENT, AVAILABILITY APPLIES)	

### SORBETS

THESE ARE NOT PART OF THE INCLUSIVE PRICE HOWEVER IF YOU WISH TO SUBSTITUTE THE INCLUSIVE SOUP FOR A SORBET PLEASE DEDUCT €2.00 FROM THE PRICES BELOW.

CHAMPAGNE SORBET

PASSION FRUIT SORBET

CHAMPAGNE & WEXFORD STRAWBERRY SORBET

GRAPEFRUIT AND CAMPARI SORBET

COSMOPOLITAN SORBET

MOJITO SORBET



## SEAFIELD

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### MAINS

PAN ROASTED SALMON WITH SOFT HERB AND PARMESAN CRUST, CELERIAC AND POTATO GRATIN WITH CHAMPAGNE BUTTER SAUCE

OVEN BAKED SUPREME OF FRESH COD WITH GOATS CHEESE – SPRING ONION POTATO BOXTY AND SUN-DRIED TOMATO SAUCE

FILLETS OF PAN FRIED SEABASS WITH SPRING ONION - CRÈME FRAICHÉ GRATIN POTATOES, ROAST ASPARAGUS AND HERB BUTTER SAUCE

CRISPY ROASTED BARBARY DUCK BREAST, STUFFED WITH CONFIT OF DUCK, ORANGE AND APRICOTS WITH CHAMP MASHED POTATO AND COGNAC SAUCE

LEMON AND HERB ROASTED FREE RANGE BREAST OF IRISH CHICKEN, GRATIN POTATO WITH SMOKED BACON AND GUBEEN CHEESE, LIGHT PAN JUS

CIDER ROASTED BREAST OF TURKEY AND SMOKEY GLAZED HAM, DRIED FRUIT AND DATE STUFFING WITH BUTTER AND GARLIC ROASTED POTATOES, SEASONAL VEGETABLES, PAN GRAVY AND CRANBERRY SAUCE

ROASTED TENDERLOIN OF RARE BRED PORK WITH POACHED APPLE, FIG AND ALMONDS, CHAMP POTATO CAKE AND CALVADOS REDUCTION

SLOW ROASTED PRIME IRISH ANGUS SIRLOIN OF BEEF WITH BUTTER ROASTED POTATOES, CRISP ONION RING AND SHALLOT-ROSEMARY SAUCE

PAN ROASTED FILLET OF IRISH BEEF, COLCANNON MASHED POTATOES SEASONAL WEXFORD VEGETABLES AND CABERNET WINE SAUCE

PAN SEARED IRISH ANGUS FILLET OF BEEF, SCALLOPED POTATOES WITH

WILD MUSHROOMS, FOIE GRAS MOUSSE AND CABERNET WINE SAUCE

SLOW ROASTED IRISH BEEF FILLET SURF & TURF, WITH BUTTER POACHED HALF LOBSTER,

GLAZED FONDANT POTATO AND FRESH VEGETABLES  
(MARKET AVAILABILITY APPLIES)

*SHOULD YOU REQUIRE A CHOICE OF MAINS A SUPPLEMENT OF €5.00 PER PERSON APPLIES*

### VEGETARIAN OPTIONS

PLEASE CHOOSE ONE OF THE FOLLOWING:

SPINACH AND BRAISED WEXFORD VEGETABLE CRISPELLA,  
WITH SUN BLUSHED TOMATOES AND BALSAMIC MARINATED ONIONS

PORTOBELLO MUSHROOM, ROASTED TOMATO AND MEDITERRANEAN VEGETABLE TART  
WITH ST. TOLA GOATS CHEESE

CANNELLONI OF AUBERGINE, ASPARAGUS, CARAMELISED ONION AND  
BASIL MARINATED TOFU WITH WEXFORD MOZZARELLA

*ALL VEGETARIAN MAIN COURSES WILL BE ACCOMPANIED BY THE SIDE DISHES OF THE CHOSEN MAIN COURSE*



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## DESSERTS

TRADITIONAL APPLE AND CINNAMON CRUMBLE  
WITH VANILLA ICE CREAM AND SAUCE ANGLAISE

BASKET OF WEXFORD STRAWBERRIES WITH FRESH WEXFORD CREAM  
AND STRAWBERRY COULIS  
(SEASONAL AVAILABILITY MAY APPLY)

WARM DECADENT CHOCOLATE BROWNIE,  
RUM RAISIN ICE CREAM AND CHOCOLATE SAUCE

RICH ITALIAN TIRAMISU WITH COFFEE BEAN ANGLAISE

FRESH STRAWBERRY CHEESECAKE WITH  
WEXFORD CREAM AND STRAWBERRY COULIS

DARK CHOCOLATE MOUSSE WITH RICH CARAMEL SAUCE

SPICED PEAR AND ALMOND BAKEWELL TART WITH  
BUTTERSCOTCH SAUCE AND HONEYCOMB ICE CREAM

APPLE AND ROASTED PINEAPPLE STRUDEL,  
GRAND MARNIER SAUCE AND VANILLA ICE CREAM

SEAFIELDS' SEASONAL DESSERT ASSORTMENT  
(SUPPLEMENT €2.00)

ASSORTED PETIT FOURS €4.50 PER PERSON

*TEA AND COFFEE inclusive*



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## CHILDRENS MENUS

*PLEASE SELECT ONE ITEM FROM EACH COURSE:*

FRESH MELON WITH STRAWBERRIES AND KIWI, FRESH FRUIT COULIS

CRISP CRUDITÉS OF VEGETABLES WITH RANCH DIP

HOME MADE CHOSEN SOUP OF THE DAY

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FREE RANGE CHICKEN BREAST WITH FRESH VEGETABLES AND CREAMY MASH

FREE RANGE CHICKEN GOUJONS AND PORK SAUSAGES WITH FRESH VEGETABLES AND FRIES

PASTA WITH HOME MADE TOMATO SAUCE AND GARLIC BREAD

HAMBURGER WITH FRENCH FRIES AND VEGETABLES

BATTERED COD AND CHIPS WITH MUSHY PEAS

*N.B. HALF PORTIONS OF THE CHOSEN ADULT MAIN COURSE MAY BE SERVED FOR HALF THE ADULT PRICE.*

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DESSERT OF THE DAY

ICE CREAM SUNDAE WITH CHOCOLATE SAUCE AND CONFETTI

STRAWBERRY JELLY WITH ICE CREAM



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### AFTERS

#### MENU A

SELECTION OF FINGER SANDWICHES

FRESHLY BREWED TEA AND COFFEE

*€10.00 PER PERSON*

#### MENU B

SELECTION OF FINGER SANDWICHES

COCKTAIL SAUSAGES

FRESHLY BREWED TEA AND COFFEE

*€12.50 PER PERSON*

#### MENU C

SELECTION OF FINGER SANDWICHES

MINIATURE VEGETABLE SPRING ROLLS

FREE RANGE CHICKEN GOUJONS

FRESHLY SLICED PIZZA

FRESHLY BREWED TEA AND COFFEE

*€15.00 PER PERSON.*

#### MENU D

SELECTION OF FINGER SANDWICHES AND WRAPS

CRISPY DUCK AND HOI-SIN SPRING ROLLS

VEGETABLE SAMOSAS

MARINATED MINI CHICKEN KEBABS

PRAWNS IN CRISP FILO

FRESHLY BREWED TEA AND COFFEE

*€17.50 PER PERSON*

#### MENU E

SELECTION OF FINGER SANDWICHES AND WRAPS

COCKTAIL SAUSAGES

MINI VEGETABLE SPRING ROLLS

ASSORTED DIM-SUM

FREE RANGE CHICKEN GOUJONS

PRAWNS IN CRISP FILO

FRESHLY SLICED PIZZA

FRESHLY BREWED TEA AND COFFEE

*€20.00 PER PERSON*

*OUR EXECUTIVE CHEF, RYAN STERN, WILL ENDEAVOUR TO PROVIDE THE CHOSEN MENU AS DESCRIBED USING ONLY MARKET FRESH PRODUCE HOWEVER ALL MENUS ARE SUBJECT TO CHANGE DUE TO AVAILABILITY AND SEASONALITY.*



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### WHITE WINE

LA CHAMPAGNE SAUVIGNON BLANC, FRANCE €25.50

Fruity and intense with strong grapefruit aromas and on the palate a taste of delicious fresh green fruits.

VILLA MASETTI PINOT GRIGIO €27.50

Subtle and delicate yet pronounced perfume.

This wine is dry, soft with elegant orchard, peach fruit and a delicious mineral finish.

SANTA ANA 'ECO' TORRONTES ARGENTINA (ORGANIC) €29.00

A lovely easy drinking white, with rich pineapple and tropical fruits and a long refreshing finish.

CHARDONNAY DOMAINE PEIRIÉRE PAUL SAPIN DOMAINE PEIRIÉRE €24.00

A superb unoaked chardonnay, full of buttery overtones, stacks of fruit and a very balanced finish.

HONORE DE BERTICOT SAUVIGNON BLANC €26.00

A fresh, juicy, wine from Cotes de Duras, just east of Bordeaux.

Generous aroma of gooseberries on the nose with crisp lime fruits and clean acidity, well balanced and finishing dry. Perfect as an aperitif or with shellfish.

WINTER HILLS SAUVIGNON BLANC 2007/'08 NEW ZEALAND €34.50

This vibrant classic wine is a brilliant lemon-lime colour.

Distinctive gooseberry and herbaceous aromas support a wonderfully balanced palate with a long elegant finish. A consistent award winner.

CHABLIS DOMAINE LE VERGER ALAIN GEOFFROY, CHABLIS €41.00

Well structured and full bodied with a stylish fruity finish from a top grower.



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### RED WINE

**STONEFISH SHIRAZ AUSTRALIA** €24.00

This wine displays a youthful rich and ripe palate with smokey, black pepper aromas and blackcurrant undertones. A well balanced, full bodied wine enhanced by soft tannins.

**GRAFFIGNA MALBEC** €28.00

This is a deep red wine with a purple glint and attractive aromas of chocolate covered plum and ripe berries and smokey spiciness.  
The flavour is soft yet lively, and fleshy with a nice smokey, spicy finish and good structure. Recommended as an accompaniment to beef in all preparations.

**ALBERT BICHOT BOURGOGNE PINOT NOIR** €30.00

This reserve wine typical of Burgundian Pinot Noir, displays red and black berry aromas underlined by a beautifully balanced structure. Lingering finish with soft tannins. Lamb, meat, salmon or cheese are classic pairings for this versatile wine.

**PRIMITIVO DI SALENTO 2005 SAN GIORGIO** €27.00

A deep coloured wine from the Puglia area of southern Italy. It is rich and concentrated with zesty cherry and clove fruits, soft on the palate with blackberry and raspberry flavours with a spicy finish.

**VEGA DEL RAYO RIOJA 2006/07 SPAIN** €25.00

An elegant smooth and classic Rioja with complex cherry and blackcurrant fruit flavours. Ideal with lamb or beef.

**CASA LAPOSTOLLE MERLOT 2006/07** €34.50

A very attractive full bodied wine filled with ripe fruit flavours of cassis and plums. Smooth tannins and a long finish make this classic wine from the best producer in Chile.

**DEEN DE BORTOLI VAT 8 SHIRAZ 2005** €30.00

Be Bortoli Wines, New South Wales, Australia  
An earthy, peppery aroma leads to a palate of rich, spicy fruit flavours which are smooth and appealing. The wine shows the unique fruit characters for which the Shiraz variety is renowned particularly in Australia.



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## SPARKLING WINES

### PROSECCO DI PROSECCO CONTI NERI (VENETO ITALY)

€44.00

A characteristic fruity bouquet typical of this aromatic grape wine.

On the palate it is gratifying, with a light body, character and soft with delicious apple and pear fruit.

### CASTILLO PERALADA CAVA BRUT N.V SPAIN

€38.50

This is a light coloured gentle, subtle sparkling wine with rich apple fruit and a touch of lemon flavour.

Round, long and satisfying finish.

### CASTILLO PERALADA CAVA ROSADO N.V

€38.50

Lovely rosy pink sparkler with summery aromas of soft red fruits.

Concentrated flavour of ripe strawberries with a crisp elegant finish.

# WEDDING TERMS & CONDITIONS 2010

NAME: \_\_\_\_\_

WEDDING DATE: \_\_\_\_\_

## BOOKING PROCEDURE:

A PROVISIONAL BOOKING WILL ONLY BE HELD FOR 2 WEEKS, AT WHICH TIME IT IS AT THE HOTEL'S DISCRETION TO RELEASE THE DATE UNLESS IT IS CONFIRMED BY A DEPOSIT.

A DEPOSIT OF €2,000.00 IS REQUIRED TO SECURE YOUR BOOKING WHICH IS NON – REFUNDABLE. THIS DEPOSIT MAY BE PAID BY CASH, BANKER'S DRAFT OR CREDIT CARD. NO PERSONAL CHEQUES WILL BE ACCEPTED.

A PROFORMA INVOICE WILL BE ISSUED 3 MONTHS PRIOR TO THE FUNCTION AND 50% OF THE TOTAL DUE IS PAYABLE AT THIS TIME. THE BALANCE IS PAYABLE 5 WORKING DAYS PRIOR TO THE FUNCTION. PAYMENT IS BY BANK DRAFT OR CASH ONLY.

## FINAL NUMBERS POLICY:

FULL MENU DETAILS ARE REQUIRED SIX WEEKS PRIOR TO YOUR WEDDING DAY. ADDITIONAL CHARGES WILL APPLY FOR CHOICES ON ALL COURSES (E.G., CHOICE OF MAIN COURSE €5.00).

FINAL NUMBERS ARE REQUIRED 5 WORKING DAYS PRIOR TO YOUR RECEPTION AND THEY WILL BE THE MINIMUM NUMBERS CHARGED FOR. SHOULD YOUR NUMBERS DECREASE ON THE DAY OF YOUR FUNCTION, THE ORIGINAL CONFIRMED NUMBERS STAND. ANY INCREASE IN YOUR NUMBERS ATTENDING WILL BE CHARGED ACCORDINGLY. TABLE PLANS (TYPED) ARE REQUIRED 72 HOURS PRIOR TO YOUR FUNCTION.

## FOOD & BEVERAGE:

NO FOOD OR BEVERAGES OF ANY KIND WILL BE PERMITTED TO BE BROUGHT ONTO THE PREMISES BY THE PATRONS OR ANY OF THE PATRONS' GUESTS OR INVITEES, WITH THE EXCEPTION OF A WEDDING CAKE.

A BAR EXTENSION CAN BE PROVIDED AT A CHARGE OF €470.00. AN ARRANGEMENT FOR SAME REQUIRES 3 MONTHS PRIOR NOTICE.

FOOD WHICH HAS NOT BEEN PREPARED ON THE PREMISES MAY NOT BE BROUGHT INTO THE HOTEL FOR COMSUMPTION, WITH THE EXCEPTION OF THE WEDDING CAKE.

## ACCOMMODATION:

COMPLIMENTARY ACCOMMODATION IS OFFERED TO THE BRIDE AND GROOM ON THE NIGHT OF THEIR WEDDING, SUBJECT TO A MINIMUM OF 70 GUESTS ATTENDING THE WEDDING.

20 HOTEL BEDROOMS MAY BE RESERVED, SUBJECT TO AVAILABILITY, AT A REDUCED RATE FOR WEDDING GUESTS. ALL INDIVIDUAL BOOKINGS FROM THIS ALLOCATION MUST BE GUARANTEED BY A VALID CREDIT CARD.

ALL UNNAMED ROOMS WILL BE AUTOMATICALLY RELEASED ONE MONTH PRIOR TO THE WEDDING DATE. ANY ROOM CANCELLATIONS RECEIVED WITHIN 24 HOURS OF ARRIVAL WILL BE CHARGED THE FIRST NIGHTS ACCOMMODATION IN FULL.

## ENTERTAINMENT :

ALL ENTERTAINMENT MUST BE APPROVED BY THE HOTEL MANAGEMENT AND MUST BE FINISHED BY 12.30AM (UNLESS BAR EXTENSION HAS BEEN CONFIRMED, THEN 1.30AM). ENTERTAINERS MUST PROVIDE THEIR OWN EQUIPMENT AND ACCEPT FULL RESPONSIBILITY FOR SAME. THE HOTEL WILL NOT ACCEPT ANY RESPONSIBILITY FOR ANY ENTERTAINMENT BOOKED. ADVERTISING AND BACKDROPS ARE NOT PERMITTED.

IT IS ASSUMED THAT NO EXCEPTIONAL NOISE WILL BE CREATED. IF IN DOUBT, PLEASE NOTIFY MANAGEMENT.

## PRICE VARIATIONS :

IN THE EVENT OF CIRCUMSTANCES BEYOND THE HOTEL'S CONTROL (EG, INCREASE IN THE STANDARD RATE OF V.A.T. ON WINES, MENUS, LABOUR COSTS OR UNFORSEEN CIRCUMSTANCES). THE HOTEL RESERVES THE RIGHT TO VARY THE PRICES TO REFLECT SUCH CIRCUMSTANCES.

ALL PRICES QUOTED INCLUDE V.A.T.

ALL PRICES ARE QUOTED IN € AND ARE SUBJECT TO REVIEW.

SEAFIELD HOTEL RESERVES THE RIGHT TO ACCOMMODATE TWO OR MORE FUNCTIONS ON THE SAME DAY.

PRICES ARE BASED ON MINIMUM NUMBERS OF 140 PERSONS ON A FRIDAY OR SATURDAY IN THE MAIN BANQUETING SUITE. ROOM HIRE CHARGES WILL BE APPLICABLE WITH WEDDING LESS THAN 140

MINIMUM PRICE FOR MAIN RECEPTION MENU IS €65.00 PER PERSON FOR FRIDAY AND SATURDAY BOOKINGS.

ROOM HIRE CHARGE OF €750.00 APPLIES TO ALL FUNCTIONS HELD IN THE PAVILLION.

## CANCELLATIONS :

A CANCELLATION MUST BE MADE IN WRITING. CANCELLATION CHARGES IN ADDITION TO THE FORFEIT OF THE ORIGINAL DEPOSIT WILL BE CHARGED IF THE WEDDING IS CANCELLED WITHIN 12 WEEKS OF THE DATE BOOKED. CANCELLATION CHARGES WILL APPLY TO ALL ITEMS BOOKED.

THE HOTEL RESERVES THE RIGHT TO CANCEL A BOOKING OR REFUND DEPOSITS IN CIRCUMSTANCES WHERE A BOOKING IS MADE THROUGH A THIRD PARTY OR UNDER FALSE PRETENCES. PROSPECTIVE CLIENTS MUST ALWAYS MEET A MEMBER OF MANAGEMENT BY APPOINTMENT PRIOR TO ACCEPTANCE OF THE FIRST DEPOSIT. DEPOSITS MUST BE PAID IN PERSON TO THE HOTEL; OTHERWISE THE HOTEL RESERVES THE RIGHT TO CANCEL THE BOOKING.

THE 50% OF THE PROFORMA PAID TO CONFIRM THE BOOKING, IS ONLY REFUNDABLE SHOULD SEAFIELD BE SUCCESSFUL IN RE-LETTING THE FACILITIES BOOKED.

## PERSONAL PROPERTY/DAMAGES :

THE HOTEL ACCEPTS NO RESPONSIBILITY FOR THE DAMAGE OF ANY ITEM OF EQUIPMENT, FURNISHING OR OTHER PROPERTY ON THE PREMISES BY THE CUSTOMER OR PERSONS AUTHORISED BY THE CUSTOMER.

THE BRIDE AND GROOM SHALL BE RESPONSIBLE FOR ANY DAMAGE TO FITTINGS, FURNISHINGS, FIRE EQUIPMENT, SAFETY EQUIPMENT, WALLS, FLOORS, OR CARPETS CAUSED DURING THEIR FUNCTION.

THE HOTEL WILL NOT BE LIABLE FOR ANY FAILURE OR DELAY IN PROVIDING FACILITIES, SERVICES, FOOD OR BEVERAGES AS A RESULT OF EVENTS OUTSIDE ITS CONTROL.

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SIGNED ON BEHALF OF SEAFIELD HOTEL

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SIGNED ON BEHALF OF CLIENT

# ACCOMMODATION

**CONTACT NAME:**

**Accommodation Rate**

**DATE OF WEDDING:**

**Double Room B&B One Night: €220.00**

**PHONE NUMBER:**

**Single Room B&B One Night: €130.00**

	NAME:	CONTACT NUMBER	ARRIVAL DATE	AMOUNT OF NIGHTS	ROOM TYPE	ADULTS	CHILDREN	PAID BY B & G
	Bride & Groom							
1								
2								
3								
5								
6								
7								
8								
9								
10								
11								
12								
13								
14								
15								
16								
17								
18								
19								
20								

**\*Please confirm the rooms to be included on your final wedding account**

The above room rates will apply only to the agreed rooms allocated to the Bride and Grooms party.

The above rates are inclusive of Full Irish Breakfast, VAT and service charge.

All extras to be paid directly to the hotel on departure and all deposits are non-refundable.

Any all additional bedrooms required by the Bridal Party, subject to availability, to be charged at the published rate at the time.

Completed rooming list to be forwarded to the Hotel no later than two months prior to the wedding.

Courtyard Accommodation is on a room only basis

**SIGNED :** \_\_\_\_\_

**DATE:** \_\_\_\_\_

# WEDDING INFORMATION SHEET

## FLOWERS

FOUR SEASONS 053 94 22311

HELANES FLORIST 053 94 80375

BIZZY BEES 053 93 66123

FLOWERCRAFT – INTERFLORA  
053 92 35698

## BRIDAL WEAR

EDEN 053 94 81932

MAIREADS BRIDAL PARLOUR  
053 93 83541

MARIANNES 053 91 24329

## MEN'S WEAR

ERIC BARRON 053 94 20056

JACK DUNNE & SON 053 94 21723

MODERN FASHIONS 053 92 35492

## WEDDING CAKES

CAKE CREATIONS 053 94 25683

## WEDDING TRANSPORT

BYRNE LIMOUSINES  
087 9006617

LEINSTER LIMOUSINE COMPANY  
053 91 59632

ARCHBOLD ROLLS ROYCE  
059 91 30404

SOUTH EAST HORSE DRAWN CARRIAGE  
059 97 27010

## CHURCHMUSIC & RECEPTION ON ARRIVAL

TONIC SOLFA 086 8306141

ROISIN O'GRADY 086 3517680

STEPHEN MURPHY 053 92 47629

TOMMY DONOGHUE TRADITIONAL & CLASSIC 086  
3200454

STRING QUARTET LINDA O'CONNOR  
087 6657907

## CHURCHES

GOREY ST MICHAELS PARISH PRIEST  
053 94 21112

GOREY ST PATRICKS CC  
053 94 21117

ARDAMINE COI 053 94 25423

GOREY PRESBYTERIAN –GOREY  
053 92 33415

## BANDS

BRASS & CO. 051 381120

EDEN 0868440206

PADDIES 0504 22592

STUDIO 5 087 2973375

BIG DEAL 087 9616787

TAKE IT EASY NIALL 086 3848513

MARTIN WILLIAMS NOSTALGIA BAND  
066 9763059

AMERICAN HEART 053 91 43415

REQUEST 053 92 47629

THE GROOVE MARTIN 087 2511818

MARBLE CITY SOUND 056 7765312

CHECKERS 056 7729839

HEARTBEAT TOMMY 053 93 66766

## PANPIPES

PETER OZANNE 051 425220

## DANCERS

IRISH DANCE TROUPE 086 1698523

CELTIC ROUTES 087 6853155

## DISCO

JOHN FURLONG 085 1741077

DJ MARKY C 086 1027788

DJ HIRE NET 053 91 28849

DJ WILLIAM GILLIGAN 087 298 2680

## CHAIRCOVERS

MURHAN EVENTS (KAREN)  
0876264304

## PHOTOGRAPHY

ANDREW MILLAR 0404 62211

LEO DOYLE 053 94 80867

GER CARTY 053 92 33305

JOELEEN CODD 053 91 70677

MARGARET KELLY 086 1641545

INSTANT PHOTO KEY RINGS – NOEL 087 2521135

## VIDEOS

PAUL LEONARD 087 2511563

CADOGAN VIDEOS 051 388352

EAST COAST VIDEO 0402 33460

PETER WATERS 051 388403

## BALLOONS

UP & AWAY – CATHERINE 051 354826

BALLOON EMPIRE 053 94 30081

## ICE SCULPTURE

DIAMOND ICE SCULPTURE  
087 6931010