

Lough Allen Hotel & Spa Weddings



Lough Allen Hotel & Spa, Drumshanbo, County Leitrim, Ireland
Telephone: +353 (0) 71 964 0100 * Fax: +353 (0)71 964 0101
Email: [info@loughallenhotel](mailto:info@loughallenhotel.com) * [com www.loughallenhotel.com](http://www.loughallenhotel.com)

Your Special Day

May we take this opportunity to congratulate you on your forthcoming marriage and extend our very best wishes for your future together.

From the moment you walk through our door at the Lough Allen Hotel & Spa you will experience a warm welcome, gracious hospitality and personal service. Our reputation for good food & friendly service as well as high standards & attention to detail will ensure you have a memorable day.



The Lough Allen Hotel & Spa offers one of the finest & most unique wedding venues in Co. Leitrim. It is nestled in the heart of the picturesque village of Drumshanbo, on the shores of Lough Allen at the foot of the Sliabh an Iarainn & Arigna Mountain Ranges.

Our dedicated Wedding Coordinator will be delighted to meet with you and guide you through our banqueting suite, luxurious bedrooms for your guests and Bridal suite for you and your loved one along with our Spa and Leisure experience. The expertise of our professional team will ensure that you and your guests are free to enjoy the most memorable day of your life.



Thank you for your interest in the Lough Allen Hotel & Spa Drumshanbo, we look forward to the opportunity of hosting your special day.

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The *Elaborate* Package Includes:

Champagne for the Bridal Party on Arrival.
Tea, Fair Trade Organic Coffee & Biscuits for Guests on Arrival.

Wedding Menu Tasting (maximum of 4 people).
Lough Allen Red Carpet Welcome.
Chair Covers & Sashes.

Decorative Centrepieces & Ivory Rose (or similar) on each table.

Swan Cake Stand & Knife.

Printed Customised Menus.

Use of Microphone / PA System / Screen & Multimedia Projector.

Overnight Accommodation in our Bridal Suite for the Bride & Groom with Champagne & Strawberries.

Overnight Accommodation for Bridal Parents.
Complimentary Night & Meal for 1st Year Anniversary.

Complimentary Treatment for both the Bride & Groom from the Oshadi Spa

10% off all Treatments for all Wedding Guests from the Oshadi Spa

Use of Hotel Grounds for Wedding Photographs.
Complimentary Car Parking.

Package price: €49.50 per person & €14.95 per child

Starter

Choose 1 of the following:

Chicken & Mushroom Vol-au-Vent with a Pernod Cream Sauce

Galia Melon with Slivers of Pink Grapefruit, Orange Sorbet & Mango Coulis (v)(g)

Greek Salad with Feta Cheese, Black Olives & Garlic Croutons (v)

Warm Smoked Chicken Salad

Homemade Vegetable Soup (v)(g)

Green Pea Soup with Mint (v)(g)

Carrot & Coriander Soup (v)(g)

Main Courses

Choose 2 of the following:

Roast Sirloin of Leitrim Beef with Thyme scented Red Wine Jus

Roast Turkey & Ham with Sage & Onion stuffing accompanied by Cranberry Jus

Fillet of Irish Organic Salmon with a Dill Cream Sauce (g)

All Main Courses are served with Seasonal Vegetables with Roast & Creamy Mash Potato

Vegetarian Options

Vegetable & Cheese Quiche served with a Side Salad

Wild Mushroom Risotto finished with Parmesan Shavings

(Vegetarian option complimentary for up to 10 guests)

Desserts

Choose 1 of the following:

Apple Tartlet with Crème Anglaise & Vanilla ice-cream

Fresh Cream filled Chocolate Profiteroles served with Chocolate Sauce

Selection of Ice-Cream in a Tuille Basket Served with a Mixed Berry Compote

Assiette of Desserts

Evening Buffet

Selection of Freshly Made Sandwiches, Chicken Bites &

Cocktail Sausages

Sweet Chilli Sauce & Marie Rose Sauce

Freshly Brewed Tea & Coffee

Wedding Cake (if desired)

(v) Vegetarian • (g) Gluten Free

Wine

Choose 1 White & 1 Red wine:

White

Kawin Sauvignon Blanc Private Reserve

Babington Brook Chardonnay

Red

Kawin Cabernet Sauvignon Private Reserve

Babington Brook Shiraz

The *Exclusive* Package Includes:

Champagne for the Bridal Party on Arrival.
Prosecco & Tea, Fair Trade Organic Coffee &
Homemade Biscuits for Guests on Arrival.
Wedding Menu Tasting (maximum of 4 people).
Lough Allen Red Carpet Welcome.
Chair Covers & Sashes.
Decorative Centrepieces & Ivory Rose
(or similar) on each table.
Use of Hotel Grounds for Wedding Photographs.
Complimentary Car Parking.
Printed Customised Menus.
Swan Cake Stand & Knife.

Starter

Choose 1 of the following:

Collops of Chargrilled Chicken, Seasonal Salad &
Parmesan Shavings (optional g)
Buffalo Mozzarella & Plum Tomatoes on Organic Leaves,
sprinkled with Balsamic Glaze (v)(g)
Sliced Smoked Duck Breast presented on Waldorf Salad
drizzled with Orange Emulsion (g)
Smoked Salmon Roulade with Cream Cheese Prawn

Overnight Accommodation in our Bridal Suite for
the Bride and Groom with Champagne &
Strawberries.

Overnight Accommodation for Bridal Parents.
Complimentary Night & Meal for
1st Year Anniversary.

Complimentary Treatment for both the Bride &
Groom from the Oshadi Spa
10% off all treatments for all Wedding Guests from
the Oshadi Spa

Use of Microphone / PA System / Screen &
Multimedia Projector.

**Package price: €55.00 per person
& €14.95 per child**

Soups

Choose 1 of the following:

Potato and Leek with Chive Crème Fraiche (v)(g)
Cream of Broccoli (v)(g)
Cream of Tomato & Basil with Garlic Croutons
Roasted Garlic & Butternut Squash

Main Courses

Choose 2 of the following:

Roast Sirloin of Leitrim Beef with Thyme scented Red Wine Jus
Oven Baked Chicken Corn-fed Supreme with a Rich Mushroom & Garlic Cream Sauce (g)
Oven Roasted Shoulder Rack of Irish Lamb complemented by Mint Jus
Fillet of Fresh Sea Trout with a Saffron Cream Sauce (g)

All Main Courses are served with Seasonal Vegetables with Roast and Creamy Mash Potato

Vegetarian Options

Mediterranean Vegetable Lasagne
Baked Stuffed Cannelloni with Cheese, Spinach & Roast Garlic
(Vegetarian option complimentary for up to 10 guests)

Desserts

Choose 1 of the following:

Pear & Almond Flan on Crème Anglaise with Vanilla Ice Cream
Seasonal Cheesecake served with Crème Chantilly
Chocolaty Meringue Nest served with Passion Fruit Cream & Berries Compote
Classic Zesty Lemon Tart served with Freshly Whipped Cream
Assiette of Desserts

Evening Buffet

Selection of Freshly Made Sandwiches, Chicken Bites,
Cocktail Sausages, Cheese & Onion Quiche,
Deep Fried Garlic Mushrooms
Sweet Chilli Sauce, Marie Rose Sauce & Garlic Mayonnaise
Freshly Brewed Tea & Coffee & Wedding Cake (if desired)

(v) Vegetarian • (g) Gluten Free

Wine

Choose 1 White & 1 Red wine:
White

Drosdy-Hof Steen Chenin Blanc
Pinot Grigio Rocca Ventosa

Red

Domaine Peiriere Merlot Vin Pays d'Oc
Bodega Lurton Malbec Tierra de Luna Alta Coleccion

The *Exquisite* Package Includes:

Champagne for the Bridal Party on Arrival.
Champagne & Strawberry Reception for all Guests on Arrival.
Tea, Fair Trade Organic Coffee & Homemade Biscuits for Guests on Arrival.
Wedding Menu Tasting (maximum of 4 people).
Lough Allen Red Carpet Welcome.
Decorative Centrepieces & Ivory Rose (or similar) on each table.
Use of Hotel Grounds for Wedding Photographs.
Complimentary Car Parking.
Chair Covers & Sashes.
Swan Cake Stand & Knife.

Overnight Accommodation in our Bridal Suite for the Bride & Groom with Champagne & Strawberries.
Overnight Accommodation for Bridal Parents.
Complimentary Night & Meal for 1st Year Anniversary.
Complimentary Treatment for both the Bride & Groom from the Oshadi Spa
10% off all Treatments for all Wedding Guests from the Oshadi Spa
Printed Customised Menus.
Use of Microphone / PA System / Screen & Multimedia Projector.

Package price: €69.50 per person & €14.95 per child

Starter

Choose 1 of the following:

Pan Fried Quail with Parsnip Mash & Red Onion Sauce (g)
Confit of Smoked Duck Leg on Spiced Puy Lentils (g)
Oak Smoked Salmon Parcel with Smoked Trout Mousse & Asparagus.
Grilled Goat's Cheese on a Herb Crostini, Salad Leaves with a Pesto Dressing (v)

Soups

Choose 1 of the following:

Wild Mushroom & Rosemary Cream (v)(g)
Roasted Bell Pepper & Tomato
Cream of Spinach & Garlic
Cream of Asparagus

Sorbets

Choose 1 of the following: Lemon, Mango, Raspberry, Champagne, Tropical Orange, Luxury Pink Grapefruit

Main Courses

Choose 2 of the following:

Grilled 8oz Fillet of Irish Beef served with Dauphinoise Potatoes & Green Peppercorn Sauce
Oven Roasted Shoulder Rack of Irish Lamb complemented by Olive Polenta with a Rosemary & Garlic Jus
Seared Medallions of Monkfish with Dauphinoise Potatoes & Hollandaise Sauce (g)
Pan Seared Breast of Duck served with Orange & Honey Syrup
Sautéed Fillets of Sea Bass on a Red Onion Chutney with Balsamic Glaze (g)

All Main Courses are served with *Seasonal Vegetables with Roast and Creamy Mash Potato*

Vegetarian Options

Baked Stuffed Cannelloni with Cheese, Spinach & Roast Garlic
Oven Roast Red Pepper filled with Barley Risotto, presented on a Tomato Ragout
(Vegetarian option complimentary for up to 10 guests)

Desserts

Choose 1 of the following:

Freshly Baked Rhubarb Crumble served with Crème Anglaise & Vanilla Ice Cream
Chocolate Mousse presented in a Chocolate Cup Served with Red Berries
Classic Tiramisu with an Amaretto Scented Cream
Homemade Caramelised Crème Brûlée with Sweet Shortbread & Vanilla Scented Cream
Assiette of Desserts

***Consider offering your guests a dessert wine to enhance the final course! Additional cost of €6.50 per person.**

Evening Buffet

Selection of Freshly Made Sandwiches, Chicken Bites, Cocktail Sausages, Cheese & Onion Quiche, Deep Fried Garlic Mushrooms, Mini Vegetable Spring Rolls, Thai Fish Cakes
Sweet Chilli Sauce, Marie Rose Sauce, Garlic Mayonnaise & Guacamole Salsa
Freshly Brewed Tea & Coffee
Wedding Cake (if desired)
(v) Vegetarian • (g) Gluten Free

Wine

Choose 1 White & 1 Red wine:

White

Muscadet de Serve & Maine
One Tree Sauvignon Blanc

Red

Cotes du Rhone Saint Esprit
Fleur du Cap Pinotage

Something Extra

Guests Arrival Reception & Toast Drink

Champagne	€10.00 per person
Prosecco	€6.00 per person
Bucks Fizz (Prosecco & Orange Juice)	€5.50 per person
Blushing Bride (Peach Schnapps, Grenadine & Prosecco)	€6.50 per person
Mulled Wine	€5.50 per person
Kir Royale (Champagne & Crème de Cassis)	€8.50 per person
Shirley Temple Alcohol Free (Ginger Ale & Grenadine)	€3.00 per person

Canapés

Under 150 Guests	€5.50 per person
Over 150 Guests	€4.50 per person
Petit Fours (with Tea/Coffee after Dinner)	€4.50 per person
Sandwiches	€4.50 per person



Terms & Conditions

The Lough Allen Hotel & Spa will not consider your booking definite until we receive a signed contract and a €500 deposit. This deposit is non refundable.

The Hotel reserves the right to refund deposits in circumstances where a booking was made through a third party or under false pretences. Prospective Clients must always meet with a member of Management prior to acceptance of the first deposit.

**In the event of a cancellation by the client, the following cancellation charges will be incurred:
Cancellation within 26-16 weeks of the wedding date – 25% of estimated costs will be charged
Cancellation within 16 – 0 weeks of wedding date – 50% of estimated spend will be charged**

In the event that a client must postpone their wedding, they may transfer their original deposit to another date if the hotel is advised more than 24 weeks prior to the original wedding date.

The Hotel reserves the right to cancel an event in the following circumstances:

**The Hotel believes the booking might prejudice the reputation of the Hotel
In circumstances when a booking is made through a third party or false pretences**

Final numbers must be submitted to the Hotel 48 hours prior to your reception and these will be the minimum numbers charged for.

50% of the projected cost of the wedding is to be paid 3 months prior to the wedding date and a credit card is to be given for guarantee.

Balance of the account is to be settled on the day of departure which will include all additional expenses incurred over the duration of the event.

All prices are quoted in Euro and subject to review.

The client undertakes to make good any damage caused by him or her or any guest they invite whether in the function room or any part of the hotel to the satisfaction of the management.

The Hotel is not liable for any loss or damage to property owned by or in the custody of the client or their guests.

The Hotel will not accept responsibility for any entertainment that has not been reserved directly with the hotel. However, it is essential that all entertainment arrangements have the approval of the hotel management, prior to the date of your reception.

All entertainers must provide their own equipment and accept full responsibility of same.

No food or beverage must be consumed on the premises unless supplied by the Hotel. (This clause does not apply to the wedding cake)

The Lough Allen Hotel & Spa reserves the right to amend charges/costs of the product being supplied to the client in the event of changes in the rate of tax, the introduction of any government levy, or as a result of unforeseen supplier increases due to market demand and/or lack of supply of the products required.

Menu tasting must be held no less than 6 weeks before the event with the final menu choice, including wine, decided and confirmed no later the 4 weeks before.

The Lough Allen Hotel & Spa reserves the right to alter menu's in accordance with quality procedure and availability of products.

The Lough Allen Hotel & Spa reserves the right to substitute equivalent wines at its discretion.

Residents are permitted to drink in the resident's bar, however this facility is strictly for residents only. It remains open until 4 pm or at the discretion of the Night Manager.