



Granville Hotel





Granville Hotel

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Creating unique, memorable weddings for over 100 years..

With all our packages the following is provided with *our compliments*.

We offer one to one consultation with our experienced wedding team from your
initial enquiry until after your big day

A true red carpet welcome on arrival

A glass of champagne for the Bride & Groom to toast your special day

We will have only one wedding reception

First class personalised service

Tea/coffee reception for all our guests on arrival

Hire of air conditioned banqueting suite

Fresh Floral centrepieces

Complimentary chair covers

Microphone

Linen table cloths & napkins

Personalised menu cards

Table Plans drawn up on request

Wedding Cake Stand and Knife

Our superb Bridal suite for your wedding night with room service

breakfast and champagne

Ample car parking

Special discounted overnight accommodation rates for your guests

No service charge

Some extras to consider on your arrival

Arrivals:

Sherry Reception
Non Alcoholic Punch
Alcoholic Fruit Punch
Red or White House Wine
Mulled Wine
Kir (White wine and crème de cassis)
Kir Royal (Champagne and crème de cassis)
Champagne
Bucks Fizz

During the Meal:

Red or White Wine
Sparkling Wine Toast
Champagne
Corkage per standard bottle of wine

Canapés:

Selection of five canapés:

Bruchetta
Smoked Salmon on Dilsk Brown Bread
Lemon Chicken with Chive
Tiger Prawns
Vegetable Samosas
Strawberries dipped in Dark/ White Chocolate



Granville Hotel Wedding Menu

Menu 1

Egg Mayonnaise Salad
Homemade Cream of Country
Vegetable
Fillet of Chicken Stuffed with Ham and Cheese
Served with a Maderia Wine Jus.

Accompanied By:

Seasonal Market Vegetables.
Cream Filled Profiteroles with a Duo of
Chocolate Sauces.
Freshly Brewed Tea / Herbal Tea or Coffee.

Menu 2

Chilled Fan Tail of Galia Melon, Seasonal Fruit
and Raspberry Coulis.
Homemade Cream of Leek and Potato scented
with Smoked Bacon.
Roast Stuffed Turkey and Baked Ham served
with Cranberry Preserve and Traditional Gravy.

Accompanied By:

Seasonal Market Vegetables.
Tangy Lemon Tart with Crème Anglaise
Freshly Brewed Tea /Herbal Tea /Coffee.

Menu 3

Prawn and Salmon Salad with an Avocado Cream.

Homemade Chicken and Broccoli Soup

Prime Roast Sirloin of Beef served with your choice of sauces Red wine jus, Chasseur or Mushroom and Irish Whiskey Sauce.

Accompanied By:

Seasonal Market Vegetables.

Baked Apple and Rhubarb Tart with Chantilly Cream.

Freshly Brewed Tea/Herbal tea or Coffee.

Menu 4

Warm Vol Au Vent filled with Chicken and Mushroom a la Crème

Homemade Tomato and Basil Soup

Roast Lamb with a sage, onion and apricot stuffing and served with a slow roasted tomato, garlic and rosemary jus.

Accompanied By:

Seasonal Market Vegetables.

Fresh Fruit Pavlova served with Fresh Cream and Raspberry Coulis.

Freshly Brewed Tea/Herbal Tea or Coffee.

Menu 5

Irish Smoked Salmon served with Dilisk Brown Bread Croutons, Capers and Chive Crème Fraiche

.Homemade Cauliflower and Hazelnut Soup.

Medallions of Prime Irish Fillet Steak, Glazed Shallots, served with a Bordeaux and Chanterelle Sauce.

or

Seared Wild Salmon served with Asparagus Spears and lime Hollandaise

Accompanied By:

Seasonal Market Vegetables.

Trio of Homemade Ice Creams with Amoretti Biscuits and Hedge Berry Coulis.

Freshly Brewed Tea/Herbal Tea or Coffee.

Menu 6

Wild Mushroom and Goats Cheese Tartlet served with a Cumberland Jelly.

Champagne Sorbet.

Roasted Rosemary and Lemon Crusted Rack of Lamb served with a Burgundy Jus and Fresh Mint Jelly.

Or

Steamed Paupiettes of Lemon Sole infused with Lime and Lemongrass served with Chablis and Chervil Sauce.

Accompanied By:

Seasonal Market Vegetables.

Strawberries and Grand Marnier Cream.

Freshly Brewed Tea/ Herbal Tea or Coffee.



Just for Children

Meals for infants and toddlers up to three years of age are free of charge.

Older children up to twelve years of age can enjoy a choice of:

Crispy chicken or Fish Goujons with French Fries

Homemade Beef Burger served with Spicy wedges

Both choices above include a selection of ice creams for dessert.

Smaller portions of the adult's meal.

Vegetarian Options

Please choose one of the following as your selection:

Risotto of Wild Mushrooms and Jerusalem Artichokes.

Spiced Asian Vegetable Spring Rolls with pickled Ginger and Soya Lemongrass Marmalade.

Roasted Aubergine with Ratatouille in a Puff Pastry and served with Parmesan Shavings.

Stir Fry Vegetables in a soft Tortilla Case with a Sweet Soya Sauce.

Roast Stuffed Pepper with Sautee Mushrooms, Saffron Rice served with a Tomato and Basil Sauce.

Choose any two from each of the following
Vegetable and Potato Selection.

Vegetables

Broccoli Hollandaise
Cauliflower Mornay
Glazed French Beans
Buttered Baton Carrots
Puree of Root Vegetables
Red Cabbage with Apple Chutney
Buttered Mange Tout

Potatoes

Creamed Potatoes
Colcannon
Roast Potatoes
Lyonnais Potatoes
Croquette Potatoes
Boulangere Potatoes
Light Garlic Potatoes

Should you wish to have a choice on any course the following *additional* charges will apply:

Choice of Starter
Choice of Homemade Soup
Choice of Main Course
Choice of Dessert

Some evening extras to consider

Tea, Coffee and selection of Sandwiches
Tea, Coffee, selection of Sandwiches, cocktail Sausages
Add your choice of the following to the above options

Golden Fried Chicken Breast Goujons
Vegetable Samosas
Spicy Chicken Wings
Battered Cocktail Sausages
Tiger Prawns
(All served with a selection of dips)

Any three with the above

A bar extension can be obtained at a cost.

Granville Hotel Wedding Planner

12 - 18 Months Out.

Decide on a date and location for the Wedding

Book the Church or Registry Office

Book the Hotel for your wedding Reception and pay a deposit to secure your booking

Agree on a budget

Organise your wedding dress

Book your honeymoon early to avail of any offers

6 - 9 Months Out.

Make a list of guests

Order invitations

Arrange to hire or purchase men's formal wear

Choose your Best Man, Bridesmaids, Flower girls and Page boys

Decide on Bridesmaid dress and theme (colour) of wedding

Book your wedding cars, Photographer and Entertainment

Block book accommodation for guests

Book Pre - Marriage Course

3-4 Months Out.

Apply to Registrar of Marriages (legally obliged to apply 3 months prior to your wedding)

Discuss ceremony, readings and music with your priest

Organise flowers for ceremony

Choose and order your wedding rings

Order your cake – check with reception venue whether you need to hire a cake stand and knife

Co – ordinate colours of dresses, flowers and cake

Finalise your honeymoon plans

Start looking for your going away outfit

Compile a wedding gift list

2 Months Out.

Send out invitations. Make a note of acceptances and refusals as they return

Choose presents for Bridesmaids, Mothers, Best Man and anyone else you would like to thank

Confirm travel arrangements and hotel booking for honeymoon

Confirm menu details with hotel

1 Month out.

Chase up on late invitation replies for the ceremony and finalise guest list
Work on your seating plan and write out place cards
Meet with hotel's Event manager and discuss numbers, table plan, drinks reception, timings, wines, toast, afters bar extension
Time the journey from Ceremony to Hotel
Visit your hair dresser to discuss styles
If you plan on changing your name or address then notify your bank etc

1 - 2 Weeks Out.

Have your rehearsal for the ceremony and check that the wedding sheets have been delivered to the Best man
Make final checks on honeymoon arrangements
Pack the clothes and other items you will be needing before the wedding
Make final checks on your dress and accessories
Make sure the morning suits have been collected
Wear – in your wedding shoes at home

1 Day out.

Bring cases, cake, table plan, place cards and menus to the hotel
Meet with the hotel contacts who will be there on your Wedding day.

Day of Wedding:

Try to have a leisurely lie-in and breakfast
Have hair and make-up done
Eat something before you go
Sit back and enjoy your day

*Ask family or friends to see the following
arrangements are made:*

Wedding dress and groom's suit are packed and taken home.

All gifts to be delivered home.

Hired items are returned.

Wedding cake is sent to people who were unable to attend

Bands:

Contact Details:

Avalon	Brian Kennedy	086 8092436
Bottle Brothers	Dominic Hearne	087 2835912
Broadstreet	Tony O'Brien	051 377000
Magnum	Paul Grant	051 372868
The Gents	Eamonn Murphy	086 8134162
Kaye Twins	Gerry Kaye	01 6243309
Nightshift	John Shanahan	051 376787
Seabreeze	Richard Power	051 382105
Country Kings	Terry Byrne	087 2736868

Discos		
Frankie King Sounds	Frankie King	087 2599172
HG Entertainment	Hugh	087 9267762
John O'Connor	John	087 2986210
Jeff Harris	Jeff	087 2278736
DJ Central	Pat Kinsella	087 9984154

I do...

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