



OSPREY
WEDDINGS

Congratulations On your engagement

Many thanks for considering us, we would love to host your wedding celebration.

At Osprey Hotel we have everything to make your special day truly fabulous, a stunning ballroom, newly designed courtyard perfect for photographs and sumptuous food, 108 deluxe bedrooms and a central location.

With only one wedding per day our team can focus on making your day truly memorable. Your dedicated wedding co-ordinator is on hand to help you plan every aspect of your day, making sure that every last detail is just as you would wish it.

Enjoy the ease of wedding planning with our specially designed wedding packages or have the opportunity to custom-design your occasion and let our brochure spark your imagination.

We love weddings at Osprey Hotel and have flexible spaces for family and friends to celebrate.

Your wedding day at the Osprey Hotel is guaranteed to be **both fun and fabulous!**





Our best for you

All our packages are based on 80 guests and include

- Experienced co-ordinator to assist with the details of your special day
- Red carpet welcome with chilled champagne for you both
- Centrepieces with mirror base for each table
- Chiavari chairs
- Personalised menus and table plan
- Late bar extension
- Penthouse suite with champagne breakfast the following morning
- Two Classic Guestrooms bed and breakfast for an overnight stay
- Special accommodation rates for your guests
- Menu and wine tasting for you both, three months prior to your wedding date (Sunday – Thursday)

Additional guests charged separately. Package prices increase year on year depending on date and season.



STARLING WEDDING

ON ARRIVAL

Bellini/Kir Royale or Bottle of Beer, Freshly Brewed Tea & Coffee and Selection of Housebaked Cookies

STARTERS

Osprey Cured Clare Island Salmon, horseradish crème fraîche and watercress

Ardsallagh Goats Cheese and Shallot Tart, aged balsamic reduction, rocket

Smoked Chicken and Chorizo Vol au Vent, basil oil, seasonal leaves

Chicken Terrine, leeks, apricots and spiced tomato chutney

Confit Leg of Barbary Duck, puy lentil ragout, port & anise sauce

Chicken Liver Pate, spiced apple chutney, sourdough croute

SOUP

Roast Root Vegetable

Woodland Mushroom

Potato & Leek

Rich Tomato, Chili & Basil

served with homemade brown bread

MAIN COURSES

Slow roast Feather Blade of Irish Beef, red wine onion, parsnip puree, flat cap mushroom and beef jus

Seared 6oz Fillet of Irish Beef, (€5 pp supplement), Roast garlic, wild mushroom crust, carrot puree, mash, bourguignon jus

Grilled Fillet of Atlantic Hake, potato fondant, cauliflower purée, creamed spinach, trio tomato dressing

Roast Breast of Irish Free-Range Chicken, Crispy butternut squash & potato rosti, pancetta crisp, wilted spinach, natural jus

Roast Turkey and Ham, sage stuffing, chauteaux potato, sausage meat and chestnut stuffing, carrot purée and red wine gravy

Seared Fillet of Clare Island Salmon, potato fondant, pea purée, fresh mussel and saffron cream

DESSERTS

Osprey Assiette of Desserts

Assiette 1 - Mini brownie, mini cheesecake, raspberry ripple ice-cream

Assiette 2 - Mini chocolate mousse, mini apple & berry crumble, honeycomb ice cream

Freshly brewed tea or coffee

Half bottle of house wine per person

Select one dish for each course and two from main course choices, should you wish to have a further option on courses a supplement will apply.

EVENING RECEPTION

*Beef Sliders with Blue Cheese Glaze and Tomato Relish
Honey Mustard Cocktail Sausages*

€80 per person





ALL INCLUSIVE WEDDING PACKAGE AT OSPREY HOTEL

At Osprey Hotel, we know that your wedding day is one of life's most cherished moments. That's why we've thoughtfully curated the Osprey All In wedding package — a beautiful blend of style, service, and celebration.

This all-inclusive experience has been designed to ensure every detail is taken care of, allowing you to relax and savour each unforgettable moment with the people you love most. From your red carpet welcome to your first dance and beyond, let us make your day truly exceptional.

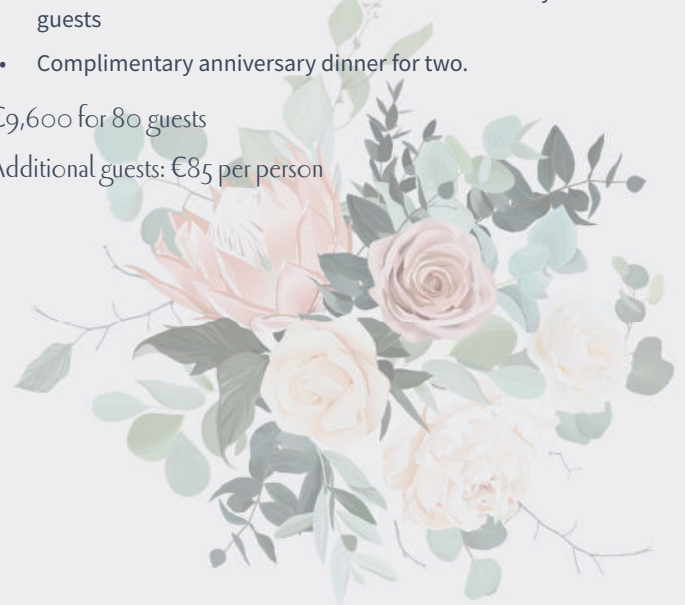
Included in your Osprey All In package:

- Red carpet welcome with Prosecco and biscuits on arrival
- Sumptuous four-course wedding meal with half a bottle of wine per guest
- Prosecco toast for your speeches
- Evening finger food selection
- Elegant table centrepieces
- Resident DJ to keep the party going
- Bridal bouquet, two bridesmaid's bouquets and five buttonholes
- Beautiful three-tiered wedding cake
- Fully stocked candy cart for guests to enjoy
- Late bar extension
- Bridal Suite for the wedding night

- Two additional complimentary rooms for your wedding night (standard rooms)
- Preferential accommodation rates for a number of your guests
- Complimentary anniversary dinner for two.

€9,600 for 80 guests

Additional guests: €85 per person



CIVIL CEREMONY PACKAGE - €500



Celebrate your “I do” in style with a romantic ceremony setting, whether indoors or beneath the open sky (weather permitting).

Your package includes:

- Choice of indoor or outdoor ceremony space
- Elegant draping and red carpet aisle
- Prosecco toast for the happy couple
- Fully registered venue with the HSE for civil ceremonies
- Let us provide the perfect setting for the beginning of your forever



OSPREY ALL IN | Menu

STARTERS

Osprey Cured Clare Island Salmon, horseradish crème fraîche and watercress

Ardsallagh Goats Cheese and Shallot Tart, aged balsamic reduction, rocket
Crispy Smoked Cod and Parsley Fishcake, caper & raisin puree, micros leaves

Smoked Chicken and Chorizo Vol au Vent, basil oil, seasonal leaves

Pan Seared Kilmore Quay Scallop, pear & horseradish relish, broad bean, peashoot and smoked bacon salad

Confit Leg of Barbary Duck, puy lentil ragout, port & anise sauce

Chicken Liver Pate, spiced apple chutney, sourdough croute

SOUP

Cream of Celeriac & Bacon Soup, whipped blue cheese cream

Asian style Sweet Potato Soup, coconut, ginger and chili
served with homemade brown bread or mini loaf

or

SORBET

Lime and Mojito

Raspberry and Gin

MAIN COURSES

Seared 6oz Fillet of Irish Beef, (€5 supplement per person) Roast garlic, wild mushroom crust, carrot puree, mash, bourguignon jus

Slow roast Feather Blade of Irish Beef, red wine onion, parsnip puree, flatcap mushroom and beef juss

Pan-Fried Fillet of Seabass, buttered asparagus, tenderstem broccoli, lemon and chive Beurre Blanc, salsa verde

Braised Shank of Irish Lamb, herb mash, celeriac puree, root veg and rosemary jus

Cajun Baked Fillet of Clare Island Salmon, potato fondant, pea purée, fresh mussel and saffron cream

Roast Breast of Irish Free-Range Chicken, Crispy butternut squash & potato rosti, pancetta crisp, wilted spinach, natural jus

DESSERTS

Warm Chocolate Fondant, vanilla pod ice cream, orange puree

Osprey Assiette of Desserts

Assiette 1 - Mini brownie, mini cheesecake, raspberry ripple ice-cream

Assiette 2 - Mini chocolate mousse, mini apple & berry crumble, honeycomb ice cream

Freshly brewed tea or coffee

Choose two starters, one soup, or one sorbet, two main courses and one dessert



FESTIVE FAIRYTALE WEDDING

There are many celebrations around the festive season and our hotel team spare no detail in creating the perfect winter wonderland in our newly refurbished ballroom.

Included in the package price is festive décor worth €3,000 including Two x 14ft Christmas Trees

€80 per person

Available November-January
Excluding 24th, 25th, & 26th December



UPGRADES

Canapé Selection

Goats Cheese & Pepper Crostini

Honey and Mustard dressed Cocktail Sausages

Smoked Cod and Haddock Mini Bon Bons

Tempura Prawns

Homemade Mini Bruschetta

Mini Bacon and Angus Cheeseburger

Mini BBQ Pulled Pork Brioche

Goats Cheese & Red Onion Mini Vol-au-Vent

Potato Skins with Bacon and Sour Cream

Chicken Skewers

Mini Dessert Selection of Sweet Canapés, Cupcakes, Cheesecake Squares

Select any three @ €19.50 per person

EVENING RECEPTION

€6.50 per item

Marinated Beef Skewers

Teriyaki Chicken Skewers

Mini Fish & Chip cones

Fish and Chip Cones

Pulled Pork Baps

Moroccan Style Lamb Pitta Breads

Pig on a Spit

from €1000

DAY 2 CELEBRATIONS

The day after your wedding is the perfect time to recover from your wedding celebrations and relax with family and friends with either a BBQ from €24.00 per person or a gathering in our private bar with finger food, package prices from €15.50 per person

**Minimum numbers will apply for a private area*



FINER DETAILS

Civil Ceremonies – The hotel is registered for ceremonies and civil partnerships up to 100 guests

Deposits – A provisional date can be held for 14 days then a deposit of €1,500 along with a signed contract will be required

Payment – 50% of the contracted costs are due to be paid six months in advance of the wedding date with the remaining balance due eight weeks prior to the day

Numbers – Anticipated numbers are required four weeks in advance and final numbers 72 hours prior to the wedding date

Bar Extension – A bar extension, subject to approval, extends the bar serving time by one hour additional to Irish law



OSPREY
HOTEL

Where forever begins.

Devoy Quarter, Naas, Kildare

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