



OSPREY
HOTEL

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 100 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 Junior suites 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 cheesecake
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

75 per person



WE ARE ALL IN **For you and your guests**

- One wedding per day guaranteed in our newly refurbished ballroom suite
- Dedicated co-ordinator to assist with the details of your special day
- Menu and wine tasting for you both prior to your wedding date
- For an extra special ceremony, a dressed table with fresh floral arrangement, church candles, lights, luxury red carpet with side lanterns
- Audio-visual equipment to share your personalised photographs and videos
- Bridal bouquet, two bridesmaid's bouquets, eight buttonholes
- Red carpet welcome with Prosecco or Bellini cocktail reception, freshly brewed tea or coffee and a selection of three gourmet cold canapes
- Personalised menus and table plan
- Selection of centrepieces to choose from and beautiful crisp white table linen
- A three-tiered wedding cake
- Gourmet five course menu with wine, select from our á la carte menu with a choice of starters, soup, sorbet, main course and dessert. Half bottle of wine from our premier wine selection and tea or coffee.



WE ARE ALL IN **For you and your guests**

- Prosecco toast, customised cocktail or bottle of beer for your speeches
- Fully stocked candy cart for your guests to enjoy
- Selection of gourmet finger food for your evening reception
- Late night music supplied after your entertainment by our resident DJ, upgrade to a band and full evening DJ for 1,500
- Bar extension
- Complimentary bridal suite with champagne breakfast the following morning
- Two complimentary Junior suites
- Special accommodation rates for a number of your guests
- Day 2 celebration for 50 guests with a glass of Prosecco or cocktail and BBQ menu or finger food (October to April)
- 10% discount for all your wedding guests in our Hugh Wallace designed Spa, bookings must be made in advance

14,500 for 100 guests



WE'RE ALL IN WEDDING | 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, micro 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

SORBET

Lime and Mojito

Raspberry and Gin

MAIN COURSES

Seared 6oz Fillet of Irish Beef, Roast garlic, wild mushroom crust, carrot puree, mash, bourguignon jus

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

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

Classic Crème Brulee, shortbread, apple compote

Osprey Assiette of Desserts

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

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

Freshly brewed tea or coffee

Choose two starters, one soup, 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

75 per person

Available November-January

Excluding 24th, 25th, 26th & 31st 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

900

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 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

Fun and Fabulous

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