



Exclusively Yours



Wedding Packages & Menus

Commencing 2013 Wedding Season

Sapphire Wedding Package

Our new Sapphire Wedding Package commencing 2013 includes some of our most popular Wedding package additions. Minimum Numbers of guests for this package from May to October, Friday & Saturday is 90 or more Adult guests and Sunday to Thursday is 75 adult guests. From November to April a minimum of 75 guests is required Sunday to Saturday. More intimate Wedding Receptions are warmly welcome however a Venue Hire Fee will apply.

Please note that all our Packages are flexible and should a client wish to omit or interchange particular items an allowance may be given. Please speak to us about your individual wishes and we would be delighted to create a Wedding Package suited just for you.

These items are included in the Sapphire Package as standard

- Complimentary & Exclusive Use of Leixlip Manor and Gardens its grounds and gardens
- The service of our experienced Wedding Team & Wedding Co-ordinator
- Red Carpet welcome
- On Arrival, Tea/Coffee & a selection of Homemade Cookies
- A choice of Summer Punch or Winter Mulled Wine on Arrival for your guests
- Champagne for the Immediate Bridal Party on Arrival
- T-Lights on each Table and candles throughout the hotel
- Complimentary Floral Displays in the Manor House freshly picked from our Gardens.
- Tableplan decorated and displayed for your guests
- Personalised Souvenir Menus on each table
- Use of our cake Stand and Knife
- Luxury Crisp white Linen Chair Covers with a Gold Organza Sash
- Use of our Tall Vases with elegant Lilies and an arrangement for the Top Table
- A Five Course Meal. Please choose your menu from our Wedding Menu Section
- A **Half Bottle** (2 glasses) of Selected House Wine per guest to accompany the Wedding Meal
- A Sparkling Wine Toast for the Top Table
- Evening Finger Food Buffet consisting of Sandwiches, Cocktail Sausages, Tea/Coffee for your guests.
- Tasting Menu evening before your Wedding Reception
- Anniversary Lunch for the Bridal Couple in our sister hotel, Leixlip House Hotel
- Roaming Microphone and In House Sound System for your speeches
- Complimentary use of our LCD Projector & Screen for speeches if needed
- Use of our Sound system with Ipod docking to play our own selection of background music during the meal and in the Conservatory Bar

Sapphire Wedding Package

- Accommodation in our Bridal Suite with full Champagne Breakfast served in the Room
- Special Discounted Accommodation Rates for your guests. All rates include a sumptuous Home-cooked Breakfast the next morning.
- Two additional Complimentary Suites for you to allocate on the night of your Wedding
- Entertainment by our **Resident DJ** for up to 3 Hours

Prices for the Sapphire Wedding Package

“Mid- Week” Sunday to Thursday: €49.50 per person applies all season.

Friday or Saturday (November, December, March & April): €49.50 per person

Friday or Saturday May to October: €58.00 per person

26th December – 31st December: €58.00 per person



Please note the following

- A main course choice can be provided at a **supplementary price of €3.95** per person.
- Menu supplements if applicable apply please see our Wedding Menus section

Diamond Wedding Package

Our Diamond Wedding Package commencing 2013 is the definitive all inclusive Wedding Package. It includes everything our clients can wish for. Minimum Numbers of guests for this package from May to October, Friday & Saturday is 90 or more Adult guests and Sunday to Thursday is 75 adult guests. From November to April a minimum of 75 guests is required Sunday to Saturday. More intimate Wedding Receptions are warmly welcome however a Venue Hire Fee will apply.

Please note that all our Packages are flexible and should a client wish to omit a particular item an allowance may be given. Please speak to us about your individual wishes and we would be delighted to create a Wedding Package suited just for you.

In addition to our Sapphire Wedding Package the Diamond Wedding Package Includes:

- Arrival Reception for your guests consisting of **Sparkling Cava, Tea & Coffee, Chef's selection of Canapés and a selection of Homemade Cookies**
- A **Sparkling Cava or Drink of Choice** for the **Toast** for all your guests
- **Luxury Evening Buffet** for all your Guests

Prices for the Diamond Wedding Package

"Mid-Week" Sunday to Thursday: €58.00 per person applies all season.

Friday or Saturday (November, December, March & April): €58.00 per person

Friday or Saturday May to October: €73.50 per person

26th December – 31st December: €73.50 per person



Please note the following

- A main course choice can be provided at a **supplementary price of €3.95** per person.
- Menu supplements if applicable apply, please see our Wedding Menus section
- The Sparkling Cava on Arrival replaces the Summer Punch / Winter Mulled Wine from the Sapphire Package

Festival Wedding Package

Leixlip Manor & Gardens is entirely your private country Manor for your special day. The “Festival Package” is a completely new package available from 2013 onwards. It designed for a more casual style celebration by letting your guests enjoy a tasty BBQ Meal that includes a Pig on the Spit. Whilst the meal may be a little more casual we have not parted with tradition and our Drawing Room is still beautifully presented for your guests. The main meal is served BBQ style, however additional courses such as Dessert are still served to table. It is the perfect combinations of atmosphere. Little touches such as Lanterns & Festive Bunting on the Patio and a late night buffet are included. Minimum Numbers of guests for this package from May to October, Friday & Saturday is 90 or more Adult guests and Sunday – Thursday is 75 adult guests. During November to April a minimum of 75 guests is required Sunday – Saturday. More intimate Wedding Receptions are warmly welcome however a Venue Hire Fee will apply.

Please note that all our Packages are flexible and should a client wish to omit a particular item an allowance may be given. Please speak to us about your individual wishes and we would be delighted to create a Wedding Package suited just for you.

These items are included in the Festival Package as standard

- Complimentary & Exclusive Use of the Leixlip Manor and Gardens its grounds and gardens
- The service of our experienced Wedding Team & Wedding Co-coordinator
- Red Carpet welcome
- On Arrival, Tea/Coffee & a selection of Homemade Cookies
- A choice of Summer Punch or Winter Mulled Wine on Arrival for your guests
- Champagne for the Immediate Bridal Party on Arrival
- Luxury Crisp white Linen Chair Covers with a Gold Organza Sash
- T-Lights on each Table and candles throughout the hotel
- Lanterns and Festive Bunting on the Patio
- Complimentary Floral Displays in the Manor House freshly picked from our Gardens
- Tableplan decorated and displayed for your guests
- Personalised Souvenir Menus on each table
- Use of our cake Stand and Knife
- Luxury Crisp white Linen Chair Covers with a Gold Organza Sash
- Use of our Tall Vases with elegant Lilies and an arrangement for the Top Table
- A BBQ Meal consisting of a “Pig on the Spit”, 3 additional Hot Dishes a selection of 4 country style salads to choose from, farmhouse breads, dips, relishes and sauces
- A Sparkling Wine Toast for the Top Table
- Late Night Buffet consisting of BBQ Spare Ribs, Chicken Satay, Sandwiches, Tea/Coffee for your Guests
- Anniversary Lunch for the Bridal Couple in our sister hotel, Leixlip House Hotel
- Roaming Microphone and In House Sound System for your speeches

Festival Wedding Package

- Complimentary use of our LCD Projector & Screen for speeches if needed
- Use of our Sound system with Ipod docking to play our own selection of background music during the meal and in the Conservatory Bar

Sample Festival Menu

Crusty Farmhouse Bread

Whole Roast Organic Suckling Pig

Slow Cooked on a Spit served with Apple Sauce & Caramelised Onions

Chargrilled 8oz Prime Irish Beef Burger Garlic and Herb Spiced Chicken Fillet Burger

(With a Selection of Accompaniments, Mature Cheddar Cheese, Crumbled Cashel Blue Cheese Caramelised Red Onions, Homemade Relish)

8oz Prime Irish Hereford Minute Steaks

Spicy Cajun Chicken Kebab

Baked Potato with Creme Fraiche

Selection of 4 Salads from our extensive choice

Prices for the Festival Package

“Mid-Week” Sunday to Thursday: €40.00 per person applies all season.

Friday or Saturday (November, December, March & April): €40.00 per person

Friday or Saturday May to October: €45.00 per person

26th December – 31st December: €45.00 per person



Please note the following

- Maximum numbers for the Festival Package are 120 guests or 200 guests with a Marquee addition to the Manor. (An additional fee applies to the hire of a Marquee)

The "Vintage Style" Collection

From 2013 onwards we have created a very special new idea called the "Vintage Style Collection". As Leixlip Manor is already a most beautiful backdrop for a Wedding Reception, the Vintage Style Collection gives couples the opportunity to let us style the venue in an even more authentic Vintage setting. Think beautifully appointed tables with a definite Vintage theme running through them, think lots of Vintage style props throughout the Manor such as wicker and pearl love hearts, think bunting on the patio, a 1920's gramophone player playing in the Lobby, think Vintage style Birdcages hanging in the Conservatory filled with freshly cut flowers as your guests arrive. We have a huge selection of Vintage Inspired props for you to choose from that will surely enhance your Wedding day even more.

Further information and costs of this styling package are available from the Wedding Team



Some additional Ideas for your Big Day....!

We have also included some additional Wedding Reception ideas that you may wish to consider;

Buffet Wedding Reception

We have a range of Buffet options from €40.00 per person. However numbers are capped at approx 120 guests, numbers for the evening time are not affected.

Marquee Weddings

For larger weddings, up to 160 guests when attached to the Drawing Room or 250 on a stand alone capacity, we can organise fully equipped Marquees for your Wedding Reception. The Marquee is located within our gardens near the main building so that transition from hotel to Marquee is seamless. Prices are dependant on customer specifications. Details of which are available from the Wedding Team.

Uplighters

In the evening time we light our Bar and Entrance area with Uplighters. These create a beautiful lighting effect that gives a very intimate welcoming atmosphere. We can also add this mood lighting into the Drawing Room for you at a cost of €250.00. It will certainly bring a new dimension for the evening part of your Wedding Reception.





Wedding Menus

*Please choose a Starter, Soup, Main Course and Dessert
from our Selection*

Starters

Traditional Caesar Salad, Baby Gem Leaves, Garlic Croutons, Parmesan Cheese, Crispy Smoked Pancetta and our own Caesar Dressing

Warmed Fresh Chicken and Mushroom Vol-au-Vent with Seasonal Leaves and a Tarragon Cream

Trio of Cantaloupe, Honeydew and Ogen Melon with a Mixed Berry Compote and Raspberry Coulis

Terrine of Free-Range Chicken, Spring Onion and Asparagus wrapped in Parma Ham & Baby Spinach with Tomato & Red Onion Relish

Rillette of Atlantic Fresh and Smoked Salmon with Mixed Salad Leaves, Semi-Sundried Tomatoes and a Horseradish Crème Fraiche Dressing, Balsamic Reduction

Thai Style Fish Cakes, Asian Salad, Sweet Chilli Coriander and Lime Dressing

Smoked Barbary Duck Breast on a bed of Rocket and Oak Leaf Lettuce, Toasted Pistachio Nuts and Raspberry Vinaigrette

Warmed Rosette of Smoked Salmon with Mixed Green Salad and Lemon Wholegrain Mustard Vinaigrette

Smoked Chicken Tian with Roast Mediterranean Vegetables, Crème Fraiche & Rocket Salad

Warm Tartlet of Boilie Goats Cheese with Slow Roast Tomatoes, Mesculin Salad, Roast Pepper & Herb Dressing

Soups

Mushroom and Tarragon

Cream of Vegetable

Fresh Carrot and Coriander

Leek and Potato

Plum Tomato and Roast Red Pepper

French Onion with Cheese Crouton

Pea and Smoked Ham

Roast Plum and Parsnip

Cream of Celery and Stilton

Pear and Courgette

Sorbet

An additional sorbet course can be served

Lemon Sorbet

Orange Sorbet

Gin and Pink Grapefruit Sorbet

Raspberry Sorbet

Kir Royale (Blackcurrant and Champagne)

Champagne Sorbet

€3.95

Entrees

Honey Basted Free Range Breast of Turkey with Baked Ham, Herb Chestnut Stuffing, Cranberry Jus

Baked Fillet of Fresh Salmon with Roast Red Pepper, Basil & Black Olive Ragout, Beef Tomato and Courgette Fond, Lemon & Dill Beurre Blanc

Pan-fried Breast of Free-Range Chicken wrapped in Parma Ham stuffed with Brie, Basil and Sundried Tomato with a Garlic Cream and Pesto Sauce & Chive Mash

Traditional Prime Roast Sirloin of Irish Hereford Beef with Yorkshire Pudding, Roast Shallot and Maderia Jus

Duo of Seabass and Cod with Butter Glazed Sugar Snaps, Chantenay Carrots, Scallion Mash & a Light Salsa Verde

Prime Irish 10oz Hereford Sirloin Steak with Crispy Bacon Mash, Candied Shallots and Brandy Cream & Pepper Sauce *(€2.00 Package Supplement)*

Roast Leg of Wicklow Lamb with Dauphinoise Potato, Roast Mediterranean stuffed Vine Tomato a Rosemary Jus

Prime Irish 8oz Hereford Fillet Steak with Horseradish Rosti, Wild Mushroom Casoulette and Jus Roti *(€4.00 Package Supplement)*

Pan-fried fillet of Monkfish with Pink Peppercorn and Parsley Crust, Sauté potatoes and Roasted Tomato Pesto *(€3.00 Package Supplement)*

Baked Fillet of Seabream with a Rosemary and Pistachio Crust on a bed of Creamed Leeks & Chorizo Sausage, Fondant Potato

Medallions of Pork Fillet, Fresh Herbed Potato Cake and a Honey, Mustard and Cider Sauce

All Main Courses are served with a Selection of Fresh Vegetables and Potatoes

The Beef we serve at Leixlip Manor & Gardens Hotel is of Irish Origin only

Desserts

Italian Tiramisu with Shortbread Biscuits and an Irish Whisky Cream Sauce

Raspberry and Passion Fruit Crème Brulee with Almond Biscuits

Fresh Fruit Salad, Tuile Basket, White Wine Sabayon (P)

Strawberries & Cream Meringue Nest with a Chocolate and Orange Sauce (P)

Traditional Sticky Toffee Pudding with a Vanilla Ice-Cream, Butterscotch Sauce

Rich Chocolate Cheesecake with a Chocolate Chip and Vanilla Anglaise

Glazed Lemon Tart with a Raspberry Sorbet in a Brandy Snap Basket

Traditional Dutch Apple and Cinnamon Tart (P)

Homemade Rhubarb & Custard Crumble, Vanilla Ice Cream (P)

Miniature Selection of Our Finest Desserts

Mini Rich Chocolate Tartlet

Mini Lemon Tart garnished with a Fresh Raspberry

Mini Fruit Meringue

Mini Bailey's Cheesecake

Profiteroles with Chocolate Orange Sauce

Mini Poached Pear with Mascarpone on an Almond Biscuit

Please choose any three of the Above – all accompanied by a generous scoop of Ice Cream

(€1.45 Package Supplement)

Freshly Brewed Tea or Coffee

Selection of Handmade Petit Fours @ €1.75 per person