

So HOTELS

Firstly, let us congratulate you both on your engagement. This moment in your lives is one of the most exciting and memorable times so we wish you the very best of luck with all your wedding plans.

The team here in the Lough Rea Hotel & Spa would be honoured to be a part of your very special day and we will take care of every detail for you. Our team can cater for all wedding themes, ideas and guest lists and understand how important this day is for you both. We will leave no stone unturned to ensure your family and friends enjoy themselves from the moment they arrive to check out.

If you need anything at all please do not hesitate to contact Sally your Wedding Coordinator.

*Happy Wedding Planning
Pat & Una McDonagh*



FROM US TO YOU

The Planning

- Dedicated Wedding Coordinator and wedding team for your special day.
- Complimentary premium access to Moposa, personalised online wedding planner, to help you manage your guest list, table plan, task lists and all those important details.
- Pre wedding dinner tasting for Bride and Groom.

On Arrival

- Red Carpet welcome on arrival.
- Private and exclusive use of our Piano Lounge for your welcome drinks reception.
- Personalised table plan and menus.
- Stunning lake side views from our rooftop garden, perfect for your photography.

Your Ballroom

- Candelabra and beautiful floral arrangement centrepieces.
- Elegantly draped voile and fairy light back drop behind your top table.
- Mood lighting with LED down lighting in the colour of your choice.
- Crisp white table linen, white chair covers, choice of coloured sash to match your wedding theme.
- Private bar inside your banquet suite and pre reception.
- Nearby covered and heated smoking area for your wedding guests.

Your Accommodation

- Complimentary luxurious overnight accommodation for the Bride & Groom in our bridal suite with champagne breakfast.
- One overnight stay, for the night before or after for Bride or Groom.
- 2 Complimentary bedrooms for the night of the wedding.
- Allocated set number of bedrooms with reduced accommodation rate for your guests on the night of the wedding.

So DREAMY

€47 PER PERSON

(BASED ON MINIMUM NUMBERS OF 120 ADULT GUESTS)

- Entertainment from our resident pianist in the Piano Lounge before dinner
- Champagne and canapés on arrival for the bridal party
- Seasonal punch on arrival for all your guests
- Tea, coffee and shortbread biscuits on arrival for all wedding guests
- Five course banquet meal and choose one starter, one soup, one main, one dessert
- Glass of house wine per person with two top ups during your meal
- Evening buffet (finger sandwiches, honey glazed cocktail sausages, chicken goujons, tea & coffee)
- Late night nibbles in the residents bar
- Bar extension

STARTERS

Goats Cheese and Red Onion Tartlet

Served on a bed of Rocket and Drizzled with Basil Pesto Dressing

Chicken and Mushroom Mille Feuille

Leek, Mustard & Tarragon Veloutte

Smoked Chicken Salad,

Served on a Bed of Baby Leaves, Drizzled with a garlic & Anchovy

Dressing, Parmesan Shavings, Croutons & Bacon Crisps

Smoked Salmon & Mackerel Tian

Crème Fraiche & Lime Cream Dressed with Chive Oil

Roast Butternut Squash

With a Hint of lemongrass and Coconut Milk

Cream of Potato & Leek Soup

Garnished with Chive Oil

Cream of Roasted Root Vegetables

with Herb Croutons

MAIN COURSE

Roast Sirloin of Prime Irish Beef

On a Bed of Chive Mash, Traditional Yorkshire Pudding, Port Wine Jus

Roast Turkey and Honey Glazed Ham

Stuffed with Sage, Onion and Thyme Crumb, and a Rich Gravy

Seared Fillet of Hake

with a Basil & Parmesan Crust, Tomato Beurre Blanc

Fillet Salmon & Spinach En Crouete

Salmon & Wilted Spinach encased in Pastry and Served with Citrus and Dill Cream

Supreme of Corn Fed Chicken

Stuffed with Mozzarella & Sundried Tomato, with Basil Cream

Spinach & Ricotta Tortellini

In and Pepper & Plum Tomato Cream

DESSERT

Warm Chocolate Brownie

With Strawberry Coulis and Fresh Chantilly Cream

Individual Warm Seasonal Berry Crumble

Served with Crème Anglaise and Vanilla Pod Ice Cream

Loughrea Dessert Selection Plate

Choose 3 items from a selection of 8 (*Additional items €1 per plate*)

Mixed Berry Pavlova

With a Mango and Passionfruit Compote Dressed with Mint

Selection of Teas or Freshly Brewed Coffee

So ALLURING

€55 PER PERSON
WITH OUR COMPLIMENTS

- Choice of two of the following Prosecco bar, cocktail of your choice reception or seasonal punch
- Entertainment from our resident pianist in the Piano lounge
- Afternoon tea style reception for your guests on arrival including finger sandwiches, mini scones & sweet treats, tea and coffee for all wedding guests
- Candy Cart of traditional sweet treats
- Five Course Gala Menu with choice starter, soup, choice main and dessert
- ½ Bottle of wine per person to be served with your wedding banquet.
- Evening Buffet for your guests (Select 3 items from our menu selector + Tea & Coffee)
- Late night nibbles for the residents bar
- Bar Extension

TO START

Any two starters from the So Dreamy Package or

Roast Seafood & Potato Cakes

Crisp Salad Leaves with a Chilli & Citrus Mayonnaise

Poached Pear & Blue Cheese Salad

With Candied Walnuts, Rocket & Balsamic Dressing

SOUP

Choose any Soup from the S6 Dreamy Package or one

Sorbet from the S6 Timeless

Roasted Red Pepper & Plum Tomato Soup, with Basil Onion

Wild Mushroom and Tarragon Soup, with Herb Croutons

Cream of Celeriac & Apple Soup, with White Truffle Oil

MAIN COURSE

Choose two Main Courses

Roast Sirloin of Prime Irish Beef

On a Bed of Chive Mash, Traditional Yorkshire Pudding, Port Wine Jus

Roast Turkey and Honey Glazed Ham

Stuffed with Sage, Onion and Thyme Crumb, and a Rich Gravy

Seared Fillet of Hake with a Basil & Parmesan Crust

Drizzled with a Tomato Beurre Blanc

Fillet Salmon & Spinach En Crouete

Salmon & Wilted Spinach encased in Pastry and Served with Citrus and Dill Cream

Supreme of Corn Fed Chicken

Stuffed with Mozzarella & Sundried Tomato, With Basil Cream

Spinach & Ricotta Tortellini

In Pepper & Plum Tomato Cream

DESSERT

Choose any Dessert from the S6 Dreamy Package or

Warm Chocolate Brownie

With Strawberry Coulis and Fresh Chantilly Cream

Individual Warm Seasonal Berry Crumble

Served with Crème Anglaise and Vanilla Pod Ice Cream

Loughrea Dessert Selection Plate

Choose 3 items from a selection of 8 (Additional items €1 per plate)

Lemon Tartlet

Served with Lemon Sorbet and Exotic Fruit Coulis

White Chocolate Panna Cotta

Served with Seasonal Berry compote

Mixed Berry Pavlova

Served with a Mango and Passionfruit Compote Dressed with Mint

Selection of Teas or Freshly Brewed Coffee

Só TIMELESS

€65 PER PERSON
WITH OUR COMPLIMENTS

- Choice of three of the following on arrival, Prosecco or Gin bar, bottled beers, cocktail of your choice reception or seasonal punch
- Entertainment from our resident pianist in the Piano lounge
- Deluxe Hot & Cold Canape selection , tea, coffee and mini scones for all wedding guests
- Candy Cart of traditional sweet treats or Chocolate Fountain with a selection of fruit, marshmallows & meringue pieces (1 hr)
- ½ Bottle of wine per person to be served with your wedding banquet.
- Late night nibbles for the residence bar.
- Evening reception will consist of your favourite takeaway options choice of two (Chinese , Chip Shop and Pizzeria options choose 2)
- Six Course Gala menu selector including choice of 2 starters , 1 soup , 1 sorbet, 2 mains & 1 dessert followed by Tea & Coffee
- First Year Wedding Anniversary Dinner
- Pre or post wedding discount on gathering packages for the night before or after your wedding day to the value of €150
- Bar Extension

STARTERS

Any Two Starters from the Só Dreamy or Só Alluring Package

or

Mini Mezze Plate

A selection of Three Miniature Savoury tasting items
tailored to your taste

Confit of Duck glazed with a warm Orange & Balsamic Jus

On a Pomegranate & Orange Salad

SOUP

Choose any Soup from the Só Dreamy Package or

Roasted Red Pepper & Plum Tomato Soup,

With Basil Onion

Wild Mushroom and Tarragon Soup

With Herb Croutons

Cream of Celeriac & Apple Soup

With White Truffle Oil

SORBET COURSE

Cooling Green Apple & Mint Sorbet

Tropical Mango & Passionfruit Sorbet

Champagne & Strawberry Sorbet

Sweet Lemon Sorbet

MAIN COURSE

Any Main Course from the Só Dreamy or Só Alluring Package

or

Char Grilled Fillet of Irish Angus Beef

With Fondant Potato, Wild Mushroom and Cognac Cream

Herb Crusted Rack of Lamb

Infused with Dijon Mustard & Lemon, Rosemary Jus

Confit of Silverhill Duck Leg

On a bed of Braised Red Cabbage, With Orange & Port Jus

DESSERT

Any Dessert from the Só Dreamy or Só Alluring

or one of the following Deluxe Desserts

Stacked Trio of Butter Shortbread

Layered with Wexford Strawberries, Crème Anglaise and

Served with a side of Warm Pouring Chocolate

Loughrea Hotel & Spa Signature Rich Hot chocolate Fondant

(€2 supplement),

Served in a Tea Cup with Pastry Spoon and Honeycomb Ice Cream

Selection of Teas or Freshly Brewed Coffee

With Petit Fours

So KIDS

A welcome drink, choose from the following:

- Squash
- Orange Juice

A table drink, choose from the following:

- Squash
- Orange Juice

Main Courses, choose from the following:

- Chef's chicken nuggets and chips
- Chef's sausages and chips
- A half portion from the wedding day menu

Dessert

- Homemade Ice-cream

0-3 years complimentary

4-13 years €15 per child

We are also delighted to provide the service of experienced babysitters and child entertainment in a safe and suitably equipped environment, modest hourly charges apply.

We also offer use of the Sonnagh Suite, located adjacent to the Piano Lounge, which can be used as a children's entertainment room.

YOUR ACCOMMODATION

Bridal Suite & 2 Complimentary rooms are included in your package for the night of the wedding with a complimentary stay before or after your wedding day for the Bride or Groom.

An additional 30 guest bedrooms can be reserved for the night of your wedding at your special wedding rate. These rooms can be booked on a first come first served basis by your guests directly or if you would like to reserve the rooms for your family & friends you can do so through your Wedding Coordinator. Rooms can be held up to 6 weeks prior to your wedding date.

2 & 3 nights packages available on request.

YOUR DAY, YOUR WAY

On Arrival

Candy Cart	€1 per person
Mini Scones	€1.50 per person
Mini Cupcakes	€1.50 per person
Selection of Canapés (1 tray serves 10 persons)	€50.00 per tray
Selection of Sandwiches (1 tray serves 10 persons)	€50.00 per tray
Prosecco & Canapé reception	€6.50 per person
Gin Bar	€5 per person
Craft Beer Bar	€5 per person
Ice Cream Cart	€1.50 per person
Chef Carved Joint	€3.00 per person
Espresso Soup	€2.00 per person

Seasonal Drinks Reception

Spring & Summer

Bellini Champagne Cocktail	€6.00 per person
Mimosa Champagne Cocktail	€6.00 per person
Fruit Punch	€5.00 per person
Mulled Wine Reception	€5.00 per person
Open Toast from	€6.50 per person
Wine (See Banqueting Wine List)	Variable Cost

Autumn & Winter

Hot Chocolate sprinkled with mini marshmallows	€3.50 per person
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Spiced Mulled Wine	€4.50 per person
Irish Hot Whiskey	€5.00 per person
Hennessey Brandy	€5.00 per person
Baileys Coffee or Irish Coffee	€5.95 per person

Champagne & Sparkling Reception

Champagne per Bottle from	€80.00
Sparkling Wine per Bottle from	€37.00

Menu Enhancements

Sorbet Course	€2.00 per person
Extra Choice to main course	€5.00 per person

Evening Refreshment Supplements

Fish & Chip Cones	€3.50 per person
Mini Burger Sliders	€3.50 per person
Mini Hot Dog Sliders	€3.50 per person
Gammon Baps	€5.00 per person
BBQ Pulled Pork Baps	€5.00 per person

Optional extras

- Ice sculptures & dry ice
- Chivari Chairs, Draping, LED White Dance Floor, lighting
- Personalised fruit displays
- Elaborate & additional floral arrangements
- Additional courses can be introduced such as cheese and port and handmade Cuban cigars.

WEDDING SUPPLIERS

Our Preferred Wedding Partners

Shore Island Spa	Beauty & Make Up	091 880270
Hair By Debbie	Hair	087 7671855
Florabunda	Flowers	091 842535
Paul Duane	Photographer	086 8059014
Mike Concannon	Video	085 8838786
Carols Cakes	Wedding Cakes	087 6417135
Paddys Photo booth	Photo booth	087 936 2784
Audrey's Occasion's	Room Décor	087 9414515
Fiona Newell	Chocolate Fountain & Wishing wells	085 7728954
Martin Fahy Menswear	Menswear	(091) 841 575
I do candle light	Church Décor	087 6874209
The Wedding Boutique	Wedding Dress Supplier	091 795813
True Romance Weddings	Wedding Stationary	086 3748720
Corin Bishop	Photographer	090 644 4657

Wedding Bands

More Cowbell	086 7834181	Weightless Cosmonauts	086 8132828
Weightless Astronauts	087 2266237	Gemini 4	087 2345860
Oddity	085 7031848	Da Derga	087 6773926
Hot Fuss	086 8225296	Who Knows	087 3912614
The Conquerors	087 250 9689	The Wonder Tones	087 9067355

DJs

Brian Corcoran	087 9842592	Kevin Belton	091 766792
Noel Finnegan	086 6086264	Aiden Farrell	087 642 8579
Jimmy Norman	085 7378337	Aiden Kenny	087 2356859