

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 at 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 as we 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 your Wedding Coordinator.

*Happy Wedding Planning
Pat & Una McDonagh*



SÓ DREAMY - €52 PER PERSON

(BASED ON MINIMUM NUMBERS OF 180 ADULT GUESTS)

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 menu tasting for the wedding couple

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
- 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, shortbread biscuits & mini scones on arrival for all wedding guests

The Main Event

- Five course banquet meal and choose one starter, one soup, two mains, and one dessert from our banquet menus
- Glass of house wine per person with top up during your meal

Afters

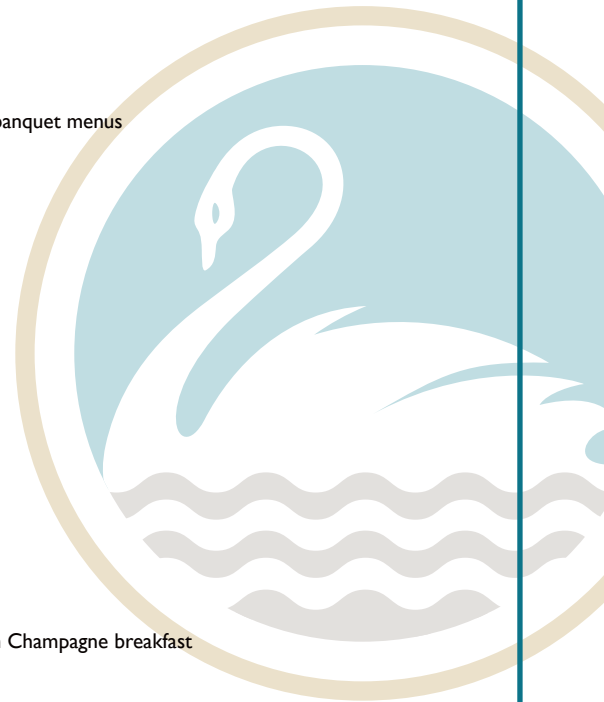
- Evening buffet (finger sandwiches, honey glazed cocktail sausages, tea & coffee)
- Late night nibbles in the residents bar
- Bar extension

Décor

- 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 & chiavari chairs

Your Accommodation

- Complimentary luxurious overnight accommodation for the wedding couple in our bridal suite with Champagne breakfast
- 2 Complimentary bedrooms for the night of the wedding
- 30 bedrooms on a friend's and family rate for the night of the wedding



SÓ ALLURING - €62 PER PERSON

(BASED ON MINIMUM NUMBERS OF 150 ADULT GUESTS)

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 wedding couple

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
- Entertainment from our resident pianist in the Piano Lounge before dinner
- Champagne and canapés on arrival for the bridal party
- Seasonal punch & prosecco on arrival for all your guests
- Tea, coffee, shortbread biscuits, mini scones & sandwiches on arrival for all wedding guests

The Main Event

- Five course banquet meal and choose two starter, one soup, two main, one dessert from our banquet menus
- Glass of house wine per person with 2 top ups during your meal

Afters

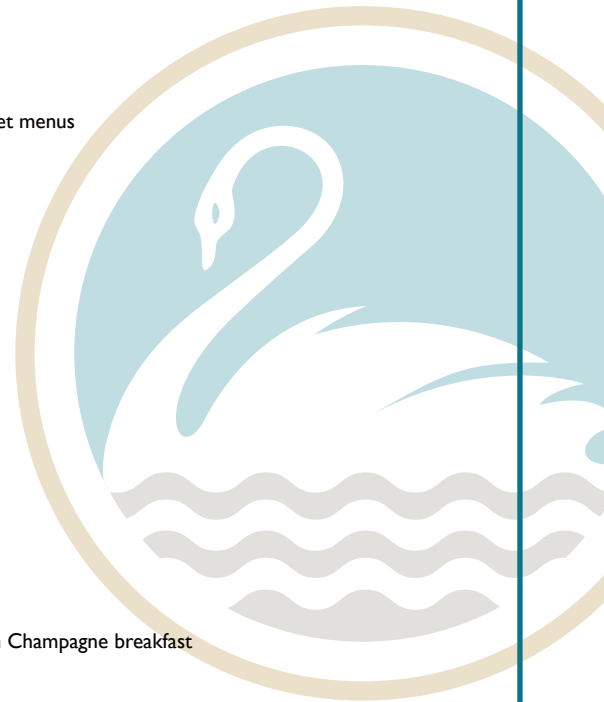
- Evening buffet selection of sandwiches, cocktail sausages, goujons and chips
- Late night nibbles in the residents bar
- Bar extension

Décor

- 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 & chiavari chairs

Your Accommodation

- Complimentary luxurious overnight accommodation for the wedding couple in our bridal suite with Champagne breakfast
- 2 Complimentary bedrooms for the night of the wedding
- 30 bedrooms on a friend's and family rate for the night of the wedding



SÓ TIMELESS - €72 PER PERSON

(BASED ON MINIMUM NUMBERS OF 100 ADULT GUESTS)

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 & important details
- Pre wedding dinner tasting for wedding couple

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
- Entertainment from our resident pianist in the Piano Lounge before dinner
- Champagne and canapés on arrival for the bridal party
- Seasonal punch & prosecco arrival for all your guests
- Candy Cart
- Tea, coffee, shortbread biscuits and selection of hot and cold canapes

The Main Event

- Six course tasting banquet meal to include soup, starter or sorbet, choice of mains and dessert
- Half a bottle of house wine per person
- Prosecco toast

After

- Selection of Sandwiches and wraps, cocktail sausages, goujons, chips and mini burgers
- Late night nibbles in the residents bar
- Tayto sandwiches
- Bar extension

Décor

- 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 & chiavari chairs

Your Accommodation

- Complimentary luxurious overnight accommodation for the wedding couple in our bridal suite with Champagne breakfast
- 2 Complimentary bedrooms for the night of the wedding
- 30 bedrooms on a friend's and family rate for the night of the wedding



WEDDING MENU SELECTOR

STARTERS

- House Chicken Caesar Salad** with Parmesan and Bacon
- Duo Of Melon** with poached Wild Fruits & topped with Sorbet
- Seafood Vol au vent** with fresh Dill
- Piri Piri Chicken salad** with a Soy and Ginger reduction
- Atlantic Seafood Cocktail** with Fish & Shellfish with Marie Rose Sauce & Lemon
- Chicken and Mushroom Vol au Vent** with Whole Grain Mustard
- Traditional Prawn Cocktail** with Crisp Leaves
- Grilled Goats cheese** with Petit Leaves, Caramelized Onion and Balsamic Reduction
- Smoked duck** with Marinated Vegetables and Raspberry Vinaigrette
- Thai Fish Cake** with Coconut and Coriander Cream
- Coronation Chicken Vol au Vent** with Coriander
- Golden Fried Brie** with Petit Leaves and Caramelized Red Onion

FRESH SOUPS

- Leek & Potato / Cream of Vegetable / Carrot & Coriander
- Cream of Mushroom and Tarragon / Tomato & Basil
- Seafood Chowder (2e Supplement) / Roast Lightly Spiced Parsnip Soup
- Celeriac and Apple / Roast butternut Squash

SORBET OF CHOICE

- Mango, Orange, Lemon, Raspberry, Blackcurrant, Champagne

MAIN COURSES

- Prime Roast Sirloin of Irish Beef** with Yorkshire Pudding & Rich Roast Jus
- Baked Darne of Salmon** in a White Wine & Chive Sauce
- Traditional Roast Stuffed Turkey & Baked Ham** with Rosemary Jus
- Roast Stuffed Breast of Chicken** wrapped in Bacon with a Mushroom Sauce
- Supreme of Chicken** stuffed with Spinach and Ricotta with a Chive White Wine Cream
- Baked Fillet of Hake** with a Tomato and Caper reduction
- Golden Herb Crumbed Chicken** with Garlic and a wild Mushroom cream
- Herb Crusted Cod** with a Citrus Reduction
- Roast Stuffed Loin of Pork** with Roast Gravy & Apple Sauce
- Roast Leg of Lamb** with Garlic & Rosemary Stuffing & Red Wine Jus (only local April to September)

- Crispy Duck Leg Confit** with Roast Plum and Star anise Jus
- Cajun Salmon** with a Tomato and Coriander reduction
- Fillet of Irish Beef** with a Garlic Herb Crust with a Brandy Pepper sauce (€7 Supp)
- Rosemary Marinated Medallions of Irish beef Fillet** with a Rich Red Wine Reduction (€7 Supp)
- Barbary Duck Breast** with Caramelized Orange and Herb Jus (€7 Supp)
- Herb Crusted Lamb Rack** with Rosemary Jus (€7 Supp)
- Marinated Baked Monkfish Fillet** with Roast Red and Yellow Pepper sauce (Market Price when Available)

All served with Roast Potato, Creamed Potato and Fresh Steamed Vegetables
Other potato choices may be available

Vegetarian Options - Please choose one as silent option:

- Spinach & Ricotta Tortellini** reduced in a Herb & Cream Reduction, Topped with Parmesan Cheese & Roasted Cherry Tomatoes
- Penne Pasta** in a Tomato & Basil Sauce
- Stir Fry of Fresh Market Vegetables** with Fresh Egg Noodles or Savory Rice
- Goats Cheese Crostini** - Pesto Baked Crostini topped with Beef Tomatoes & Grilled with Goats Cheese
- Vegetarian Lasagne** with Seasonal Salad
- Butternut Squash and Chickpea Curry** with Basmati Rice

DESSERTS

- Glazed Lemon Tart** with Crushed Berries and Vanilla Bean Ice cream
- Warm Apple Pie** with Vanilla Bean Anglaise
- Chocolate Brownie** with Vanilla Ice cream and Crushed Raspberry
- Cream Filled Profiteroles** with a Dark Chocolate Sauce
- Pear and Almond Frangipane** with Chocolate Ice cream and Crème Chantilly
- Banoffee Pie** with Chocolate Sauce
- Raspberry & White Chocolate Roulade** with Wild berry Compote

LOUGHREA HOTEL DESSERT TRIO (CHOOSE 3 OPTIONS)

- Ice cream of choice in chocolate wafer Basket / Cheesecake (Baileys, strawberry or Lemon) / Chocolate Fudge Cake / Meringue Nest with Strawberry / Chocolate Brownie / Apple Pie / Berry Crumble / Banoffee Tart / Apple Crumble / Chocolate Profiterole / Carrot Cake / Tiramisu Lemon Tart

Freshly Brewed Tea/ Coffee

THE LITTLE EXTRAS

ON ARRIVAL MENU SELECTOR

- Gin Bar €500 (Serves 80 guests)
- Craft Beer Bar €500 (Serves 80 guests)
- Ice Cream Cart €200
- Chef Carved Joint €300 (Serves 120 guests)

Menu Enhancements

- Sorbet Course €3.00 per person
- Extra Choice to starter or dessert course €3.00 per person
- Extra Choice to main course €7.00 per person

EVENING FOOD MENU SELECTOR

Chef Carved Joint €300 (Based on 120 Guests)

Honey roast Ham Or Apple Roast Pork with relish, selection of salads and baps

Traditional Chip Shop €300 (Based on 120 Guests)

goujons, sausages, fish goujons, curry sauce, coleslaw, chips and baps

The Late Night Curry €300 (Based on 120 Guests)

Traditional Indian Curry with basmati rice chutney and poppadum

DÉCOR MENU SELECTOR

Full Ballroom draped - Supplier available

Entrance draped - Supplier available

Flower Walls - €350

Cherry Tree Centrepieces - €380

Ceremony Décor - €500

YOUR CEREMONY

CIVIL CEREMONY PACKAGE €500

(BASED ON A MIN OF 120 GUESTS.)

- Complimentary use of our RoofTop Garden, Ballroom or Loch Rioch Suite for your ceremony
- Chiavari Chairs
- Alter Décor
- Isle Décor
- AV



ON ARRIVAL MENU SELECTOR

Party Food Options (choose 5) €10 per guest

Cold Food

- Chicken Tikka wrap
- Open Egg Mayo on crusty Roll
- Smoked Salmon on open Homemade Brown Bread
- Brie and Relish Wraps
- Honey Baked Ham with Mustard Mayo on Crusty Cob
- Roast Beef with Horseradish on Homemade Brown Bread
- Goats Cheese and Red Onion on Ciabatta
- Chicken Caesar Salad Wrap

Hot Food

- Chicken Goujons
- Cocktail Sausages
- Lightly Spiced Wedges
- Mini Vegetable Spring Rolls
- Onion Bhaji
- Spicy Cajun Chicken Skewers
- Creole Spiced Chicken Wings
- Crispy Calamari
- Beer Battered Onion Rings

(All served with selection of Dips)

AFTER PARTIES ON THE ROOFTOP GARDEN

(BASED ON A MIN OF 30 GUESTS.)

BBQ

- Choose 3 BBQ Options and 2 sides €20.00pp
- Choose 4 BBQ Options and 3 Sides €24.00pp
- Choose 5 BBQ Options and 4 Sides €28.00pp

UPGRADE YOUR BBQ

- Minute Steak €5.00pp
- Extra Sides €4.00pp
- Lough Rea Dessert Platter €8.50pp
- House Cocktail on Arrival €8.50pp

Buffet Menu

2 course is main course and dessert plus tea and coffee €23.95

Two choice main course options and two choice dessert

3 course is starter main and dessert plus tea and coffee €26.95

Two starter options, two main course options and one choice or platter dessert

Extra choice on starter or dessert 3 euro per person

Extra choice on main course add 5 euro per person

Starters

- Soup Choice
- Caesar Salad
- Connemara Oak Smoked Salmon
- Fresh Water Shrimp Cocktail

Main Options

- Chicken a la King
- Chicken Curry
- Beef Stroganoff
- Beef Lasagne
- Sweet & Sour Pork

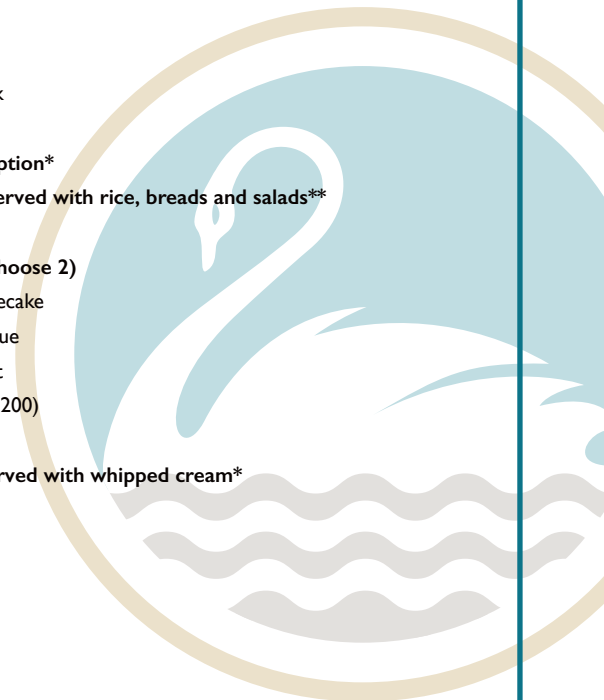
Silent vegetarian option

****All of the above served with rice, breads and salads****

Dessert Options (Choose 2)

- Strawberry Cheesecake
- Fresh Fruit Meringue
- Apple / Lemon Tart
- Ice Cream Cart (€200)

All of the above served with whipped cream



WEDDING SUPPLIERS

Our Preferred Wedding Partners

Shore Island Spa	Beauty & Make Up	091 880270
Hair By Debbie	Hair	087 7671855
Florabunda	Flowers	091 842535
Clare's Flowers Ballinasloe	Flowers	085 8185352
Paul Duane	Photographer	086 8059014
Mike Concannon	Video	085 8838786
Carols Cakes	Wedding Cakes	087 6417135
Paddys Photobooth	Photobooth	087 9362784
Audrey's Occasion's	Room Décor	087 9414515
Bling & Bloom Event Décor	Ceremony & Room Décor	085 1093625
Fiona Newell	Chocolate Fountain & Wishing wells	085 7728954
Martin Fahy Menswear	Menswear	091 841575
I do candle light	Church Décor	087 6874209
The Wedding Boutique	Wedding Dress Supplier	087 6693500
True Romance Weddings	Wedding Stationary	086 3748720
Rosewater	Ceremony & Room Décor	087 2622020
Padraic Fallon	Photographer	086 8915612
Joan from Wedding Couture	Ceremony & Reception Design	087 9566769

Wedding Bands

More Cowbell	086 7834181	Weightless Cosmonauts	086 8132828
Weightless Astronauts	087 2266237	Gemini 4	087 2345860
Oddity	085 7031848	De Derga	087 6773926
Hot Fuss	086 8225296	Who Knows	087 3912614
The Conquerors	087 2509689	The Wonder Tones	087 9067355

DJs

Brian Corcoran	087 9842592	Kevin Belton	091 766792
Noel Finnegan	086 6086264	Aiden Farrell	087 6428579
Jimmy Norman	085 7378337	Aiden Kenny	087 2356859



