

CONNEMARA COAST

— HOTEL —

# Wedding Brochure 2018

Spectacular Setting on the Shores of Galway Bay



Connemara Coast Hotel, Furbo, Galway

Tel: 091 592-108

Fax: 091 592-065

Email: [events@connemaracoast.ie](mailto:events@connemaracoast.ie)

# The Perfect Setting For Your Perfect Wedding!

**Spectacularly** set on the shores of Galway Bay, just ten minutes' drive from Galway City, lies the four-star Connemara Coast Hotel. An ambience of **quality, style and luxury** prevails throughout the hotel, from its restful lounges, exquisite restaurants, award winning bars and leisure facilities through to its superbly appointed accommodation, which offers panoramic views of Galway Bay.

The Connemara Coast is a unique hotel with extensive grounds that sweep right down to the shores of Galway Bay, which creates **superb photographic opportunities** to capture your truly special day.



Enter the Aran Suite through your own dedicated private entrance and experience a world of distinctive décor, relaxing ambience, the finest of quality cuisine and great service.

**Commitment to excellence** is reflected in the high standard of facilities, amenities and professional service, making this hotel the **perfect choice** for your **perfect day**.



# What makes us Different?

**A Spectacular Setting** sweeping down to the shores of Galway Bay  
– **Unique, Wild and Special**

**A Personal Service** - we understand you want the very best experience for you and for your Guests and will do all we can to help you deliver this

**A Family Run Business** that prides itself upon its **Professionalism**

We pride ourselves on our **Food and Service**

Our Hotel Policy is to cater for only **One Wedding a Day**

**A Dedicated Private Entrance** for you and your Wedding Guests to your Aran Suite

We provide a **Private Reception and Bar Area** for you and your Wedding Guests

Enjoy our **Outdoor Terrace** area with magnificent views of Galway Bay

Brightening the day for you and your guests there is **Natural Light** that floods throughout the room

There are **Uninterrupted Views** of Galway Bay and Co. Clare

A Selection of **Unique Photographic Opportunities** to help capture **Memories of your Special day**

**Ample Free Car Parking** in our **Extensive Grounds**

Close to Galway City yet on the threshold of Connemara – **The Best of Both Worlds**



## What other Couples have said about us

“The hotel looked stunning and the meal was delicious. It was much appreciated and helped make our wedding day memorable.”

**Serena and Tommy**

“Thank you so much for providing the highest standard of service on our wedding day and the lead up to it. Everything was faultless and made everything that bit more special”

**Niamh and Brian**

“From the very start you did absolutely everything possible to make the entire occasion as stress free as possible. The feedback from our guests was phenomenal, everyone raved about the food and service, the location and spectacular views. ”

**Caitriona and Conor**

“Many thanks for all your help and guidance and for making our day so special”

**Caroline and Mark**

“Just a quick mail to thank you so much for everything over the weekend and over the last few months as well. You made the whole thing so easy for us.

Everyone enjoyed the day thoroughly and all the guests were full of praise for the food, all your lovely staff, the rooms and just what a great time they had overall in the

Connemara Coast”

**Mairead and Declan**

“We had an amazing day. Thanks again to you and all of the staff for making our day so special.”

**Laura and Paul**

“Michael and I just wanted to say thank you so much for everything. We had a truly wonderful day, your relaxed attitude and the friendliness of all the staff really helped us to enjoy the day. It surpassed all our expectations and everyone had a ball, they loved the day, the food, the views etc..

Thanks for everything”

**Cara and Michael**

## Civil Ceremony and Civil Partnerships

A HSE approved venue The Connemara Coast Hotel is fully licensed to host Civil Ceremonies. Our Aran Suite Ballroom can be sub-divided into two separate banqueting suites; the Kilronan Suite and the Killeany Suite which can cater for numbers from 50-200.

Both suites have spectacular views overlooking beautiful Galway Bay and Co Clare with natural light throughout. Chairs are presented covered with sashes to compliment the room and a Red Carpet defines the aisle up to the ceremony table.

For further information contact: HSE Registry Office; Eileen Crehan – 091 546277

## Interfaith Spiritual Wedding Ceremony

Many couples are looking for a legal wedding ceremony which is spiritual but non-denominational. They want to bring a sense of the Sacred to their wedding ceremony without having to align with the dogma of any particular church.

An Interfaith Minister can help the couple reflect deeply about their relationship and the vision for their lives together. The bride and groom will create their own vows and work with the Minister to design a meaningful ceremony to include their favourite readings and music.

The personalized, spiritual ceremony will be an authentic reflection of who they are and where they are heading together. Interfaith Ministers are available 7 days a week and can legally marry you as well as provide a beautiful spiritual wedding ceremony.

For further information contact: Rev Geraldine Bown-0868324277

[www.interfaithministers.ie](http://www.interfaithministers.ie)

## Humanist Ceremony

For couples who do not wish to have a traditional Church Ceremony but would prefer something other than a registry office, a Humanist ceremony may be the ideal solution.

Humanist Wedding and Partnership ceremonies are all about a couple celebrating their love for each other and making a commitment to one another in the company of those people who are important to them. This is done with appropriate, well-chosen words, readings and music in a place of the couple's choosing.

For further information contact: Mr. Brian Whiteside 086 3848940



## With Our Compliments

- ❖ Pre-Wedding Consultations with our Dedicated Wedding Team
- ❖ Bridal Information Pack to help you with important dates
- ❖ Engagement Portrait
- ❖ Red Carpet Arrival Elegantly Illuminated with Candle Lanterns
- ❖ Champagne Welcome to the Aran Suite for the Bride and Groom
- ❖ Official Welcome of Bridal Party by our Maître D' to your Guests
- ❖ Crisp White Table Linen and Napkins
- ❖ Variety of Napkin Folds to Choose From
- ❖ Personalised Wedding Menus
- ❖ Table Plan Displayed on an Antique Mirror
- ❖ Menu translation to Irish and a Number of Other Languages
- ❖ Choice of Cake Stand and Knife
- ❖ Background Music during Wedding Banquet
- ❖ PA System for Speeches
- ❖ Ample *Free* Car-Parking Facilities
- ❖ Service Charge included



# Inis Óirr Package

## To Include:

- ❖ A Summer Fruit Punch or Warm Seasonal Mulled Wine Reception on Arrival  
Freshly Brewed Tea, Coffee and Homemade Cookies
- ❖ Elegant Chair Covers and Sash
- ❖ Ornate Candelabras
- ❖ Sumptuous Five Course Menu:
  - Choose One Starter, One Soup, Choice of Two Main Courses, One Dessert,  
Freshly Brewed Tea or Coffee
  - Choose any Starter listed 1-5 from the Inis Óirr Banquet Menu
  - Choose any Soup listed 1-6 from the Inis Óirr Banquet Menu
  - Choose any Main Course listed 1-6 from the Inis Óirr Banquet Menu
  - Choose any Dessert listed 1-6 from the Inis Óirr Banquet Menu
- ❖ A Glass and a Top Up of Wine per person
- ❖ Evening Buffet with a Selection of Freshly made Sandwiches, Wraps and Honey and Mustard Glazed Mini Sausages served with Tea and Coffee
- ❖ Menu and Wine Tasting for the Bride and Groom prior to your Wedding
- ❖ Overnight Accommodation for the Bride and Groom in our Bridal Suite  
with Private Balcony overlooking Galway Bay on the night of your Wedding
- ❖ Overnight Accommodation for the Parents of the Bride and Groom on the night of  
your wedding (subject to availability)
- ❖ Celebrate your First Anniversary with a complimentary Dinner in the Gallery  
Restaurant for the Bride and Groom

**The prices set out hereunder for this package are based on a minimum of 100 adults**

April – October

Monday to Thursday €57.25

Friday, Saturday and Sunday €59.75

November – March (excluding 26<sup>th</sup> December – 1<sup>st</sup> January inclusive)

Monday to Thursday €53.25

Friday, Saturday and Sunday €55.75

26<sup>th</sup> December – 1<sup>st</sup> January €59.75 (excluding 31<sup>st</sup> December)

31<sup>st</sup> December €65.50

# Inis Óirr

## Banquet Menus

### Starters

1. Duo of **Water and Honey Dew Melon** with a refreshing Raspberry Coulis and a Mango Mousse
2. Timbale of Fresh and Smoked **Galway Bay Seafood Salad** dressed with a Marie Rose Sauce
3. **Ragout of Chicken and Mushroom** in a Creamy White Wine Sauce served in a Puff Pastry Case
4. Baked **Mushroom and Leek Tartlet** topped with Mature Cheddar Cheese surrounded by a Tomato Vinaigrette
5. **Chef's Salad** tossed in a light French Dressing with Crispy Bacon and Black Pudding.

### Soups

1. Cream of Garden Vegetable Soup with Croutons
2. Cream of Leek and Potato Soup
3. Tomato and Fresh Basil Soup
4. Cream of Carrot and Coriander Soup
5. Cream of Celeriac and Apple Soup
6. Cream of Mushroom and Thyme Soup



## Entrees

**1. Sirloin of Irish Beef a la Moelle**

Prime Sirloin of Irish Beef, Oven Roasted and served with a Rich Red Wine Sauce

**2. Grilled Darne of Salmon**

Grilled Darne of Salmon with a Hazelnut Crust  
served on a bed of Spinach with a Saffron Sauce

**3. Roast Leg of Connemara Lamb**

Roast Local Lamb served with a Whole Grain Mustard Stuffing  
accompanied by a Sauce from its own Jus,  
Fortified with Redcurrant Jelly and Port Wine

**4. Roast Stuffed Turkey and Ham**

Traditional Turkey, Home cooked Ham and Herb Stuffing  
served with a Cranberry Jus

**5. Roast Loin of Pork**

Roast Loin of Pork filled with an Apricot and Apple Stuffing  
served with an Onion Sauce

**6. Breast of Corn Fed Chicken**

Roast Breast of Corn Fed Chicken presented on a Cheese and Bacon Stuffing  
served with a Madeira Sauce

**All Main Course Prices include a Selection of Market Vegetables, Boiled and Roast Potatoes**

## Optional Vegetarian Dishes

- 1. Cannelloni of Aubergine** filled with Chunky Ratatouille with a Tomato and Basil Sauce
- 2. Linguini with Sun Kissed Tomatoes and Garlic**, Tossed with Cream and Finished with Parmesan and Rocket Lettuce
- 3. Creamy Wild Mushroom Risotto** with Fresh Herbs
- 4. Stir Fried Seasonal Vegetables and Egg Noodles** Sautéed with Soya Sauce

## Desserts

1. **Home-made Cheesecake** served with a Fruit Coulis and Fresh Cream  
(Choose from White Chocolate and Raspberry, Bailey's Irish Cream, Strawberry and Mint, Lemon and Lime, Tropical Mango and Pineapple)
2. **Cream Filled Profiteroles** dressed with a Chocolate Sauce
3. Rich **Banana Cake** served with Chocolate Ice Cream
4. **Fresh Fruit Tartlet** served with a Fruit Coulis
5. **Tiramisu** with Arabica Anglaise
6. Homemade **Apple Pie** and Fresh Cream
7. **Symphony of Mini Desserts**  
(Choice of 3 Desserts) €2.50 extra per person
8. **Cheese Plate**

Medium	€30.00 per table (Serves 8 – 10)
Large	€35.00 per table (Serves 12 – 14)

  
(Selection of Local & International Cheeses served with Traditional Condiments)

Freshly Brewed Tea / Coffee / Herbal Tea's  
After Dinner Mints

# Inis Meán Package

## To Include:

- ❖ A Prosecco Reception on Arrival
- ❖ Freshly Brewed Tea, Coffee and Homemade Cookies
- ❖ Elegant Chair Covers and Sash
- ❖ Ornate Candelabras or Floral Arrangements coordinated to your preferred Colour Scheme
- ❖ Sumptuous Five Course Menu  
Choice of Two Starters, One Soup, Choice of Two Main Courses, Choice of Two Desserts, Freshly Brewed Tea or Coffee
  - Choose any Starter listed 1-10 from the Inis Meán Banquet Menu
  - Choose any Soup listed 1-6 from the Inis Meán Banquet Menu
  - Choose any Main Course listed 1-8 from the Inis Meán Banquet Menu
  - Choose any Dessert listed 1-8 from the Inis Meán Banquet Menu
- ❖ One Glass and Two Top ups of Wine per person
- ❖ Evening Buffet with a Selection of Freshly made Sandwiches, Wraps and Honey and Mustard Glazed Mini Sausages and Chicken Goujons served with Tea and Coffee,
- ❖ Menu and Wine Tasting for the Bride and Groom prior to your Wedding
- ❖ Overnight Accommodation for the Bride and Groom in our Bridal Suite with Private Balcony overlooking Galway Bay on the night of your Wedding
- ❖ Overnight Accommodation for the Parents of the Bride and Groom on the night of your wedding (subject to availability)
- ❖ Celebrate your First Anniversary with a complimentary Dinner in the Gallery Restaurant for the Bride and Groom

**The prices set out hereunder for this package are based on a minimum of 100 adults**

**April – October**

**Monday to Thursday €62.50**

**Friday, Saturday and Sunday €66.75**

**November – March (excluding 26<sup>th</sup> December – 1<sup>st</sup> January inclusive)**

**Monday to Thursday €57.50**

**Friday, Saturday and Sunday €61.75**

**26<sup>th</sup> December – 1<sup>st</sup> January €66.75 (excluding 31<sup>st</sup> December)**

**31<sup>st</sup> December €69.75**

# Inís Méan Banquet Menus

## Starters

1. Duo of **Water and Honey Dew Melon** with a refreshing Raspberry Coulis and a Mango Mousse
2. Timbale of Fresh and Smoked **Galway Bay Seafood Salad** dressed with a Marie Rose Sauce
3. **Ragout of Chicken and Mushroom** in a Creamy White Wine Sauce served in a Puff Pastry Case
4. Baked **Mushroom and Leek Tartlet** topped with Mature Cheddar Cheese surrounded by a Tomato Vinaigrette
5. **Chef's Salad** tossed in a light French Dressing with Crispy Bacon and Black Pudding.
6. **Quenelles of Smoked Mackerel** and **Cream Cheese Rillettes** served with Cucumber and Tomato Salsa
7. **Duck Liver Parfait** presented with an **Orange and Sage Sauce** and a Bouquet of Lettuce served with Melba Toast
8. **Homemade Fish Cake** on a Bed of Seasonal Lettuce with an Herb and Garlic Dip
9. **Plum Tomato and Buffalo Mozzarella** with a Light Vinaigrette and Fresh Basil
10. **Smoked Chicken Salad**, Caesar Style

## Soups

1. Cream of Garden Vegetable Soup with Croutons
2. Cream of Leek and Potato Soup
3. Tomato and Fresh Basil Soup
4. Cream of Carrot and Coriander Soup
5. Cream of Celeriac and Apple Soup
6. Cream of Mushroom and Thyme Soup

## Entrees

**1. Sirloin of Irish Beef a la Moelle**

Prime Sirloin of Irish Beef, Oven Roasted and served with a Rich Red Wine Sauce

**2. Grilled Darne of Salmon**

Grilled Darne of Salmon with a Hazelnut Crust  
served on a bed of Spinach with a Saffron Sauce

**3. Roast Leg of Connemara Lamb**

Roast Local Lamb served with a Whole Grain Mustard Stuffing  
accompanied by a Sauce from its own Jus,  
Fortified with Redcurrant Jelly and Port Wine

**4. Roast Stuffed Turkey and Ham**

Traditional Turkey, Home cooked Ham and Herb Stuffing  
served with a Cranberry Jus

**5. Roast Loin of Pork**

Roast Loin of Pork filled with an Apricot and Apple Stuffing  
served with an Onion Sauce

**6. Breast of Corn Fed Chicken**

Roast Breast of Corn Fed Chicken presented on a Cheese and Bacon Stuffing served  
with a Madeira Sauce

**7. Paupiettes of Plaice**

Poached Paupiettes of Plaice stuffed with a Salmon Mousse  
accompanied by a Citrus Beurre Blanc

**8. Fresh Fillet of Seabass**

Grilled Fillet of Seabass served with a Green Pea Purée and Red Pepper Coulis

**All Main Course Prices include a Selection of Market Vegetables, Boiled and Roast Potatoes**

## Optional Vegetarian Dishes

- 1. Cannelloni of Aubergine** filled with Chunky Ratatouille with a Tomato and Basil Sauce
- 2. Linguini with Sun Kissed Tomatoes and Garlic**, Tossed with Cream and Finished with Parmesan and Rocket Lettuce
- 3. Creamy Wild Mushroom Risotto** with Fresh Herbs
- 4. Stir Fried Seasonal Vegetables and Egg Noodles** Sautéed with Soya Sauce

## Desserts

1. **Home-made Cheesecake** served with a Fruit Coulis and Fresh Cream  
(Choose from White Chocolate and Raspberry, Bailey's Irish Cream, Strawberry and Mint, Lemon and Lime, Tropical Mango and Pineapple)
2. **Cream Filled Profiteroles** dressed with a Chocolate Sauce
3. Rich **Banana Cake** served with Chocolate Ice Cream
4. **Fresh Fruit Tartlet** served with a Fruit Coulis
5. **Tiramisu** with Arabica Anglaise
6. Homemade **Apple Pie** and Fresh Cream
7. **Fresh Fruit Salad** in a Marinated Kirsch Syrup served with Chantilly Cream
8. **Marbled Chocolate Mousse** with a Tia Maria Anglaise
9. **Symphony of Mini Desserts**  
(Choice of 3 Desserts) €2.50 extra per person
10. **Cheese Plate**

Medium	€30.00 per table (Serves 8 – 10)
Large	€35.00 per table (Serves 12 – 14)

  
(Selection of Local & International Cheeses served with Traditional Condiments)

Freshly Brewed Tea / Coffee / Herbal Tea's  
After Dinner Mints



# Inis Mór Package

## To Include:

- ❖ A Prosecco and Canapes Reception on Arrival
- ❖ Freshly Brewed Tea, Coffee and Homemade Cookies
- ❖ Elegant Chair Covers and Sash
- ❖ Floral Arrangements coordinated to your preferred Colour Scheme and / or Ornate Candelabras
- ❖ Sumptuous Five Course Menu with Extensive Choice  
Choice of Two Starters, One Soup, Choice of Two Main Courses, Choice of Two Desserts, Freshly Brewed Tea or Coffee and After Dinner Mints
  - Choose any Starter listed 1-12 from the Inis Mór Banquet Menu
  - Choose any Soup listed 1-6 from the Inis Mór Banquet Menu
  - Choose any Main Course listed 1-14 from the Inis Mór Banquet Menu
  - Choose any Dessert listed 1-10 from the Inis Mór Banquet Menu
- ❖ Half Bottle of Wine per person
- ❖ A Prosecco Toast Drink
- ❖ Evening Buffet with a Selection of Freshly made Sandwiches, Wraps, Honey and Mustard Glazed Mini Sausages, Chicken Goujons and Spring Rolls served with Tea and Coffee,
- ❖ Menu and Wine Tasting for the Bride and Groom prior to your Wedding
- ❖ Overnight Accommodation for the Bride and Groom in our Bridal Suite with Private Balcony overlooking Galway Bay on the night of your Wedding
- ❖ Overnight Accommodation for the Parents of the Bride and Groom on the night of your wedding (subject to availability)
- ❖ Celebrate your First Anniversary with a complimentary Dinner in the Gallery Restaurant for the Bride and Groom

**The prices set out hereunder for this package are based on a minimum of 100 adults**

Monday – Thursday (excluding 26<sup>th</sup> December – 1<sup>st</sup> January) €72.50  
Friday, Saturday and Sunday €79.50

26<sup>th</sup> December - 1<sup>st</sup> January €79.50 (excluding 31<sup>st</sup> December)  
31<sup>st</sup> December €85.00

# Inís Mór Banquet Menus

## Starters

1. Duo of **Water and Honey Dew Melon** with a refreshing Raspberry Coulis and a Mango Mousse
2. Timbale of Fresh and Smoked **Galway Bay Seafood Salad** dressed with a Marie Rose Sauce
3. **Ragout of Chicken and Mushroom** in a Creamy White Wine Sauce served in a Puff Pastry Case
4. Baked **Mushroom and Leek Tartlet** topped with Mature Cheddar Cheese surrounded by a Tomato Vinaigrette
5. **Chef's Salad** tossed in a light French Dressing with Crispy Bacon and Black Pudding.
6. **Quenelles of Smoked Mackerel** and **Cream Cheese Rillettes** served with Cucumber and Tomato Salsa
7. **Duck Liver Parfait** presented with an **Orange and Sage Sauce** and a Bouquet of Lettuce served with Melba Toast
8. **Homemade Fish Cake** on a Bed of Seasonal Lettuce with an Herb and Garlic Dip
9. **Plum Tomato and Buffalo Mozzarella** with a Light Vinaigrette and Fresh Basil
10. **Smoked Chicken Salad**, Caesar Style
11. **Irish Oak Smoked Salmon** with a Red Onion Caper Salsa and Herb Crème Fraiche
12. Taste of Italy: **Marinated Mediterranean Vegetables** with Air dried **Parma Ham** and **Buffalo Mozzarella**

# Soups

1. Cream of Garden Vegetable Soup with Croutons
2. Cream of Leek and Potato Soup
3. Tomato and Fresh Basil Soup
4. Cream of Carrot and Coriander Soup
5. Cream of Celeriac and Apple Soup
6. Cream of Mushroom and Thyme Soup

## Entrees

- 1. Sirloin of Irish Beef a la Moelle**  
Prime Sirloin of Irish Beef, Oven Roasted and served with a Rich Red Wine Sauce
- 2. Grilled Darne of Salmon**  
Grilled Darne of Salmon with a Hazelnut Crust  
served on a bed of Spinach with a Saffron Sauce
- 3. Roast Leg of Connemara Lamb**  
Roast Local Lamb served with a Whole Grain Mustard Stuffing  
accompanied by a Sauce from its own Jus,  
Fortified with Redcurrant Jelly and Port Wine
- 4. Roast Stuffed Turkey and Ham**  
Traditional Turkey, Home cooked Ham and Herb Stuffing  
served with a Cranberry Jus
- 5. Roast Loin of Pork**  
Roast Loin of Pork filled with an Apricot and Apple Stuffing  
served with an Onion Sauce
- 6. Breast of Corn Fed Chicken**  
Roast Breast of Corn Fed Chicken presented on a Cheese and Bacon Stuffing  
served with a Madeira Sauce
- 7. Paupiettes of Plaice**  
Poached Paupiettes of Plaice stuffed with a Salmon Mousse  
accompanied by a Citrus Beurre Blanc
- 8. Fresh Fillet of Seabass**  
Grilled Fillet of Seabass served with a Green Pea Purée and Red Pepper Coulis
- 9. Roast Boneless Half Duckling**  
Roast Fresh Duckling served with Braised Red Cabbage  
surrounded by an Orange and Thyme Jus
- 10. Roasted Fillet of Monkfish**  
Roasted Fillet of Monkfish presented on a Celery, Fennel and Tomato Compote
- 11. Pan Fried Fillet of Beef**  
Pan Fried Fillet of Irish Beef with a Tasty Herb Crust  
presented with a Port Wine and Shallot Jus
- 12. Trimmed Roast Rack of Lamb**  
Roast Rack of Local Connemara Lamb cooked Pink  
with a Herb and Mustard Crust  
accompanied by a Roasted Garlic Jus and Gratin Potato
- 13. Fillet of Beef Wellington**  
Fillet of Beef cooked with a Traditional Mushroom Duxelle
- 14. Grilled Fillet of Brill**  
Grilled Fillet of Brill with a Herb Butter Sauce

**All Main Course Prices include a Selection of Market Vegetables, Boiled and Roast Potatoes**

## Optional Vegetarian Dishes

1. Cannelloni of Aubergine filled with Chunky Ratatouille with a Tomato and Basil Sauce
2. Linguini with Sun Kissed Tomatoes and Garlic, Tossed with Cream and Finished with Parmesan and Rocket Lettuce
3. Creamy Wild Mushroom Risotto with Fresh Herbs
4. Stir Fried Seasonal Vegetables and Egg Noodles Sautéed with Soya Sauce

## Desserts

1. **Home-made Cheesecake** served with a Fruit Coulis and Fresh Cream  
(Choose from White Chocolate and Raspberry, Bailey's Irish Cream, Strawberry and Mint, Lemon and Lime, Tropical Mango and Pineapple)
2. **Cream Filled Profiteroles** dressed with a Chocolate Sauce
3. Rich **Banana Cake** served with Chocolate Ice Cream
4. **Fresh Fruit Tartlet** served with a Fruit Coulis
5. **Tiramisu** with Arabica Anglaise
6. Homemade **Apple Pie** and Fresh Cream
7. **Fresh Fruit Salad** in a Marinated Kirsch Syrup served with Chantilly Cream
8. **Marbled Chocolate Mousse** with a Tia Maria Anglaise
9. Tangy **Citrus Tart** served with Forest Berry Compote
10. **Chocolate Tartlet** with a Vanilla Anglaise
11. **Symphony of Mini Desserts**  
(Choice of 3 Desserts) €2.50 extra per person
12. **Cheese Plate**

Medium	€30.00 per table (Serves 8 – 10)
Large	€35.00 per table (Serves 12 – 14)

  
(Selection of Local & International Cheeses served with Traditional Condiments)

Freshly Brewed Tea / Coffee / Herbal Tea's  
After Dinner Mints



## Canapés on Arrival

Option 1 €5.75 per person (Choose 4 from the following)	Option 2 €8.60 per person (Choose 4 from the following)
❖ Chicken Liver Mousse with Port Wine	❖ St. Tola's Goats Cheese Crostini
❖ Tomato Bruschetta	❖ Smoked Duck with Homemade Apple Chutney
❖ La Moubert Brie with Walnuts	❖ Crispy Potato Wrapped Prawns
❖ Spicy Sausage	❖ Smoked Salmon on Open Brown Bread
❖ Cashel Blue Cheese and Pear	❖ Tomato Bruschetta
❖ Tomato or Herb Cream Cheese	❖ Finger Sandwiches

Chocolate Covered Strawberries

€1.90 per person



# Make it last for more than one day...

## The Night before...

Ensure everyone gets into the celebratory atmosphere with cocktails and canapés in **Players Bar** followed by a dinner with family and friends.

## The Day after...

Continue the celebrations the following day and start off by blowing away the cobwebs with a **Walk** on Furbo Beach and back to the **Connemara Coast** for **Brunch** or a **Late Lunch** in **Daly's Restaurant**.



Relax with your family and friends and let us organise your choice of a **Buffet or a BBQ** for you and your guests that afternoon. With a variety of options available and tailor made packages to suit your needs, it's a great way to unwind the day after.

If you are booking a post wedding package the following day, for you and your guests at the hotel enjoy, with our compliments Overnight Accommodation for the Bride and Groom. (Subject to Availability. Terms and Conditions Apply)

Gather in **Players Bar** that evening to remember all the highs of the wedding and perhaps finish the day with a sumptuous meal in either the **Gallery or Daly's Restaurant** followed by music in **Sin Sceil Eile**.



### Some Guest Houses in the Barna / Furbo Area

(Note: In providing this list, the Connemara Coast Hotel does not vouch for the quality, the safety or the standard provided by these Operators and urges those who wish to avail of these services to satisfy themselves in relation to these matters.)

#### Furbo

Cedar Lodge	(Beady Hegarty)	091 592111
-------------	-----------------	------------

#### Barna

Dun Lois	(Alice Concannon)	091 583165
Freeport	(Joan Codyre)	091 592199
Stream House	(Eileen Hernon)	091 592134
Claret Villa	(Teresa Hernon)	091 592156

### Bands

Band	Contact	Telephone
The Wondertones	Louis Brennan	087 9067355
Lewd Tunes	Pat	086 0547249
Gemini 4	John	087 2345860
Raindance	Ollie	086 8211331
Pyramid	Turlough Moore	086 3425831
Sean Slattery & The Connections	Sean	087 6160201 / 087 6596313
Big Day Agency	Nicola/Joe	086 0282804/087 6318576
Jive Buddies	Paul Kearing	087 2394846
Restless	Vinnie Mongan	087 8266307
Oddity	Corina	085 7031848

### Disco

Aidan Kenny	087 2356859
Benan Tierney	086 8145905
DJ Damien	086 3525334
John Staunton	086 3352900

### String Quartets/Harpists

Corrib String Quartet		091 528638 / 086 8557929
String Serenade	Liz Johnston	091 528485
Kathleen Loughnane (Harpist)		091 523370

### Piper

James O'Loughlin	087 6960785
Gerry Broderick	087 9022592

### Florist

Go Dutch	091 448245
Mitchell Flowers Carraroe	091 869916
Flower Haven	091 790304

### Photographers

Lane Studios (Gerry O' Gorman)	091 567938
Michael Dillon Photography	086 8206171
Vanessa Jordan	087 6609083

<b>PhotoBooths</b>		
Ourweddingapp (Diarmuid)		086 8142855
Hire a Photobooth.ie (Thomas)		087 3444171
<b>Videographers</b>		
Avalon Video		087 6886720
<b>Cakes</b>		
Goya's		091 567010
Simply Divine Cakes		085 7812382
<b>Chauffeur Driven Cars</b>		
Wedding Cars Ireland		087 9902294
<b>Formal Wear and Dresses</b>		
Corless		091 563253
Martin Feeney		091 566050
<b>Wedding Stationery</b>		
Claire Kelly Designs		087 9576400
<b>Up Lighting and Custom Monograms</b>		
Damien Scully		086 3525334
John Staunton		086 3352900
<b>Fairy Light Backdrops and Up lighting</b>		
Paul Kerins		087 7792060
<b>Confectionery</b>		
Cascading Chocolate Fountains		085 7728954
Aunty Nellies		091 564894
<b>Therapist / Beautician</b>		
Our Resident Beauty Therapist (excluding makeup) is at hand by appointment for your Special Day		
Karina Feirtear		086 0703101
Angela Silke		091 510026
Aoibhneas Health & Beauty		091 867806
<b>Hairdressers</b>		
Koztello's		091 860350
The Workshop Hair Salon		091 510029
Collette Costello Bridal Hair		087 9852559
Beautiful You - Carrie		085 2752237
<b>Local Church's</b>		
Barna Church: Fr. Michael Brennan		091 590956
Furbo Church: Fr. Michael Brennan		091 590956
Spiddal Church: Fr. Seán McHugh		091 553155