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Weddings
AT THE
COAST



WELCOME

The Connemara Coast Hotel, situated on the shores of Galway Bay, along the famous Wild Atlantic Way is the ideal setting for your wedding day. Steeped in a tradition of hospitality, it still provides the time honoured “fáilte” as it has done for many years. The spectacular backdrop of Galway Bay, the Burren in Co. Clare and the distant Aran Islands, are a sight to behold offering views that are among some of the most dramatic and romantic in all of Ireland. Our luxurious bedrooms have all the facilities one would expect from a four star hotel, offering unparalleled comfort.



BANQUET IN STYLE

The Aran Suite boasts wonderful views of Galway Bay and opens out onto a terrace where your guests can enjoy spectacular views, wonderful service and a dramatic Wild Atlantic Way setting. Catering for up to 300 guests, the Aran Suite has its own private entrance leading you into a cosy bar to host your drinks reception, offering the perfect welcome for your guests. Our dedicated wedding team is on hand to make sure your day runs smoothly. Our Executive Chef has carefully designed an excellent menu featuring the finest locally sourced ingredients available.



CIVIL CEREMONIES

With the Wild Atlantic Way as your backdrop setting, Ceremonies at the Connemara Coast are simply beautiful occasions where couples can choose from a number of areas depending on the weather.

Our Wedding Gazebo, situated along our stunning shoreline can provide a truly memorable moment for your Ceremony. The Aran Suite is also available as an indoor option, while still offering spectacular views of Galway Bay.





THE PERFECT BACKDROP FOR THOSE SPECIAL PHOTOGRAPHS



Capture your special day in our beautiful, landscaped gardens with the Atlantic Ocean as your backdrop or in our Gazebo for those stunning horizon photos. Our grand staircase in the main lobby is also a popular location for an iconic wedding photo. No matter what the weather, you will be able to create the perfect memory of your wedding.



WEDDING ACCOMMODATION

A complimentary one night stay in either our luxurious Presidential or Gazebo View Suite is included in your package. Your guests will stay in one of our beautiful appointed rooms and enjoy all the comforts of this renowned four star hotel, including complimentary access to our leisure centre.

WEDDING MENU SELECTOR

Our wedding menu is designed by our Executive Chef to portray Irish food at its finest where quality of product is evident, as is our passion and love of food. Please refer to your chosen package for details and then choose from the menu options below.

STARTERS

- Caesar Salad**
poached chicken, crispy bacon, rocket, cos, sourdough croutons, parmesan, caesar dressing
- Chicken & Mushroom Vol au Vent**
wild mushroom & tarragon velouté, warm bouche, herb oil
- Connemara Coast Salad**
mixed leaf salad, crispy bacon & black pudding, pickles
- Galway Goat Farm Goat's Cheese Mousse**
heritage beetroot, candied walnuts, herb oil
- Aran Island Goat's Cheese Tart**
warm spring onion, seasonal leaf, balsamic
- Duo of Melon**
galia melon, honeydew melon, raspberry & rose coulis
- Marinated Tofu**
sesame seaweed salad, lemon curd, candied walnut
- Duck Liver Parfait***
homemade chutney, pickled vegetables, toasted brioche
- Wild Pheasant Terrine***
homemade chutney, pickled vegetables, sage orange sauce, toasted brioche
- Caprese Salad**
buffalo mozzarella, heirloom tomato, basil pesto, toasted pumpkin seeds
- Seafood Timbale**
sesame pickled seaweed, dilisk yoghurt
- Ham Hock Terrine**
pickled vegetables, burnt apple purée, warm brioche, homemade chutney
- Caramelized Pork Belly***
apple, celeriac remoulade, cider vinaigrette, crispy black pudding

SOUPS

- Cream of Vegetable**
- Roasted Plum Tomato Soup**
basil oil
- Carrot & Coriander**
- Cream of Apple & Celeriac Soup**
truffle oil
- Rooster Potato & Baby Leek Soup**
herb oil
- Roasted Butternut Squash Soup**
thyme cream
- Wild Mushroom & Thyme Soup**
toasted almonds
- Roasted Red Bell Pepper Soup**
basil cream

SORBETS

A supplement of €3.50 p.p. to add a sorbet course

- Champagne & Apple Sorbet**
- Lemon Sorbet**
- Gin & Elderflower Sorbet**
- Gin & Tonic**
cucumber black pepper
- Raspberry Sorbet**

MAINS

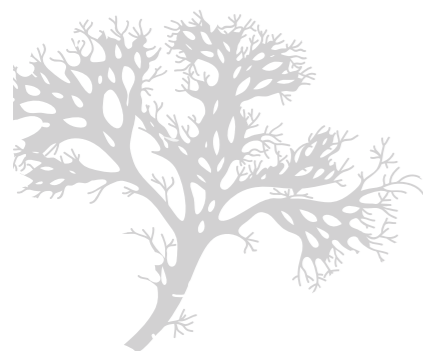
- Pan Seared Silver Hake Fillet**
buttered greens, caper & raisin sauce
- Baked Cod Fillet**
sea asparagus, fennel velouté
- Supreme of Chicken**
smoked bacon & leek mash, roasted fine beans, thyme cream
- Roast Stuffed Turkey & Ham**
sage stuffing, redcurrant & port jus
- Irish Braised Beef Short Rib**
fondant potato, glazed baby parsnips, red wine jus
- Chick Pea Tofu Dhal**
steamed rice, poppadoms
- Spiced Chickpea Casserole**
steamed rice, garlic naan, mango chutney
- Cannelloni of Aubergine**
chunky ratatouille, flaked almonds
- Confit Bog Carrot Risotto**
turf smoked, pickled & confit carrot, sage, wild mushroom
- Marinated Cauliflower Steak**
apple, sauerkraut, lentils, spinach, raisin
- Connemara Lamb Shoulder***
champ, glazed baby parsnips, red wine jus
- Sea Bass Fillet***
lemon confit, whipped pea, prosecco velouté
- Roast Monkfish***
crab & potato mousseline, saffron braised fennel, keta butter sauce
- 6oz Fillet of Irish Beef***
cooked medium, red onion confit, red wine jus
- Baked Connemara Lamb Rack***
herb & mustard crust, truffle gratin, red wine jus

DESSERTS

- Raspberry & White Chocolate Cheesecake**
chantilly cream, raspberry
- Baileys Irish Liquor Cheesecake**
caramel, crème chantilly
- Apple Pie**
cinnamon cream, caramel sauce
- Tiramisu**
coast hedgerow berry compote, meringue
- Chocolate Glazed Profiteroles**
vanilla chantilly cream
- Banoffee**
salted caramel, mango coulis
- Dark Chocolate Marquise**
berry compote, popping candy
- Glazed Lemon Tart**
coast hedgerow berry compote, meringue
- Connemara Coast Eton Mess**
strawberry mousse, berry coulis, meringue
- Connemara Coast Tasting Plate**
pick any three from the below
- crisp meringue, hedgerow berry compote
 - strawberry mousse
 - chocolate glazed choux bun, vanilla cream
 - tangy citrus tart
 - traditional french macaroon
 - raspberry white chocolate cheesecake
 - dark chocolate fudge
 - baileys irish cream liquor cheesecake
 - vanilla ice cream
 - triple chocolate mousse

*Please note that Items marked with * may incur a supplement*

All Beef is of Irish Origin. We handle all 27 allergens within our kitchens. Although all due care is taken during meal preparation, cross contamination risks are possible. Please ask us for full allergen details





COMPLIMENTARY TOUCHES

We have designed three bespoke Wedding Packages to suit all budgets and tastes. Choose the package that suits you and remember all our wedding couples also enjoy the following complimentary extras...

- Pre-wedding consultation with our dedicated wedding team
- Menu & wine tasting for the couple before the wedding
- Red carpet prosecco arrival
- Your Wedding Banquet served in our elegant Aran Suite
- Personalised menus & table plan
- Cake stand & knife
- Wedding post box for safe storage of your wedding cards
- Use of our candy cart
- Centrepieces for all tables
- Breathtaking photo opportunities both inside and outside the hotel
- Prosecco breakfast served to your suite the next morning
- PA system for speeches
- First anniversary overnight stay with dinner in our Gallery Restaurant
- Ample free guest car parking