

Weddings

AT THE
COAST

We have designed three bespoke Wedding Packages to suit all budgets and tastes, along with a carefully chosen Wedding Banquet Menu Selector. Choose the menu and 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 arrival elegantly lit by candle lanterns and Champagne welcome to the Aran Suite for the wedding couple
- Official introduction of wedding party by our Maitre d' to your guests
- Crisp white table linen and napkins (choose from a variety of folds)
- Personalised menus & table plan
- Choice of cake stand & knife
- Wedding post box for safe storage of your wedding cards
- Background music during the wedding banquet
- Use of our bespoke candy cart
- Flowers and candelabras
- Breathtaking photo opportunities both inside & outside the hotel
- Champagne breakfast served to the bridal suite the next morning
- PA system for speeches
- Ample free guest car parking
- First anniversary overnight stay with dinner in our Gallery restaurant



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INIS ÒIRR

FROM €65 PER PERSON

ARRIVAL

Prosecco Reception
for all guests with freshly brewed
tea, coffee and homemade cookies

BANQUET

Five Course Wedding Banquet
choose one starter, one soup, one main
and one dessert from our menu selector
followed by freshly brewed tea or coffee
*(please note that Items marked with ♥ on our
menu incur a supplement on this package)*

A glass of wine and one
top-up per person with dinner

LATER

Evening Buffet
freshly made sandwiches & wraps,
honey & mustard glazed mini sausages
and tea/coffee

STAY

Luxury Bed & Breakfast for the
Wedding Couple in our Bridal Suite
on the night of the wedding, featuring a
private balcony overlooking Galway Bay

2 Complimentary Rooms
on the night of the wedding,
subject to availability

Additional Rooms

up to 32 rooms at a reduced rate for the
wedding night, subject to availability

INIS MEAN

FROM €75 PER PERSON

ARRIVAL

Prosecco & Seasonal Punch Reception
for all guests with canapés, freshly brewed
tea, coffee and homemade cookies

BANQUET

Five Course Wedding Banquet
choice of one starter, one soup,
two mains and one dessert from
our menu selector followed by
freshly brewed tea or coffee
*(please note that Items marked with ♥ on our
menu incur a supplement on this package)*

A half bottle of wine per person

LATER

Evening Buffet
freshly made sandwiches & wraps,
honey & mustard glazed mini sausages,
chicken goujons and tea/coffee

STAY

Luxury Bed & Breakfast for the
Wedding Couple in our Bridal Suite
on the night of the wedding, featuring a
private balcony overlooking Galway Bay

2 Complimentary Rooms
on the night of the wedding,
subject to availability

Additional Rooms

up to 32 rooms at a reduced rate for the
wedding night, subject to availability

INIS MÓR

FROM €85 PER PERSON

ARRIVAL

Prosecco & Bottled Beer Reception
for all guests with canapés, homemade mini
scones with cream & fruit preserve, freshly
brewed tea, coffee and homemade cookies
with arrival reception music

BANQUET

Five Course Wedding Banquet
choice of two starters, one soup, two mains
and two desserts from our menu selector
followed by freshly brewed tea or coffee,

Free pour of wine with Dinner
and a Prosecco Toast Drink

LATER

Evening Buffet
freshly made sandwiches & wraps, honey
& mustard glazed mini sausages, chicken
goujons, spring rolls and tea/coffee

Late Night Snacks in Residents Lounge

STAY

Luxury Bed & Breakfast for the
Wedding Couple in our Bridal Suite
on the night of the wedding, featuring a
private balcony overlooking Galway Bay

2 Complimentary Rooms
on the night of the wedding,
subject to availability

Additional Rooms

up to 32 rooms at a reduced rate for the
wedding night, subject to availability

All packages are based on a minimum 120 adult guests and prices correct at time of publishing. Management reserves the right to adjust prices.

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Starters

Caesar Salad

poached chicken, crispy bacon, rocket, cos, sourdough croutons, parmesan, caesar dressing
1, 2, 4, 5, 6, 7, 12

Ragout of Chicken & Mushroom

wild mushroom & tarragon velouté, warm bouche, herb oil
1, 2, 6, 7, 12

Connemara Coast Salad

mixed leaf salad, crispy bacon & black pudding, pickles
1, 5, 6, 7, 8, 10, 11, 12

Galway Goat Farm Goat's Cheese Mousse

heritage beetroot, candied walnuts, herb oil
1, 2, 6, 7, 12, 26

Aran Island Goat's Cheese Tart

warm spring onion, goats cheese tart, seasonal leaf, balsamic
1, 2, 6, 8, 12

Duo of Melon

galia and honeydew melon, raspberry & rose coulis

Marinated Tofu ♥

sesame seaweed salad, lemon curd, candied walnut
5, 6, 7, 12, 14, 15, 26

Duck Liver Parfait ♥

homemade chutney, pickled vegetables, toasted brioche
1, 2, 5, 6, 7, 8, 12

Wild Pheasant Terrine ♥

homemade chutney, pickled vegetables, sage orange sauce, toasted brioche
1, 2, 5, 6, 7, 8, 12

Caprese Salad ♥

buffalo mozzarella, heirloom tomato, basil pesto, toasted pumpkin seeds
2, 6, 7, 27

Seafood Timbale

sesame pickled seaweed, dilisk yoghurt
1, 2, 4, 6, 7, 12, 15

Roast Salmon Pavé ♥ ♥

fennel, broad bean & pea shoot salad, radish, lemon curd
1, 2, 4, 6, 7, 12

Caramelized Pork Belly ♥ ♥

apple, celeriac remoulade, cider vinaigrette, crispy black pudding
1, 2, 5, 6, 7, 8, 10, 11, 12

Black Leg Chicken & Ham Hock Terrine ♥ ♥

pickled vegetables, burnt apple purée, warm brioche, homemade chutney
1, 2, 5, 6, 7, 8, 12

Barbary Duck Terrine ♥ ♥

confit leg terrine, sweet marmalade, poached apple, golden beet
1, 2, 5, 6, 7, 12

1 Eggs **2** Milk **3** Crustacean **4** Fish **5** Celery **6** Mustard **7** Sulphites **8** Wheat **9** Rye **10** Barley **11** Oats **12** Lupin **13** Molluscs **14** Soybeans **15** Sesame Seeds **16** Peanuts **17** Almonds **18** Cashew Nuts **19** Brazil Nuts **20** Pistachio Nuts **21** Pecan Nuts **22** Macadamia Nuts **23** Chestnuts **24** Pine Nuts **25** Hazel Nuts **26** Walnuts **27** Pumpkin seeds

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.

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Soups

Cream of Vegetable

sourdough croutons

2, 5, 7, 8, 12

Roasted Plum Tomato Soup

basil oil

5, 7, 12

Carrot & Coriander

5, 7, 12

Cream of Apple & Celeriac Soup

truffle oil

2, 5, 7, 12

Rooster Potato & Baby Leek Soup

herb oil

2, 5, 7, 12

Roasted Butternut Squash Soup

thyme cream

2, 5, 7, 12

Wild Mushroom & Thyme Soup

toasted almonds

2, 5, 7, 12

Roasted Red Bell Pepper Soup

basil cream

5, 7, 12

Pea & Ham Velouté

ham rilette

2, 5, 7, 12

Sorbets

**an additional supplement of €3.50 p.p.
applies to add a sorbet course**

Champagne & Apple Sorbet

7

Lemon Sorbet

7

Gin & Elderflower Sorbet

7

Gin & Tonic

cucumber black pepper

7

Raspberry Sorbet

7

All our soups can be adapted to be Vegetarian/Vegan friendly

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CONNEMARA COAST

— HOTEL —

FURBO, GALWAY, IRELAND

E: WEDDINGS@CONNEMARACOAST.IE T: +353 91 592108

WWW.CONNEMARACOAOTHOTEL.IE

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Mains

Pan Seared Silver Hake Fillet

buttered greens, caper and raisin sauce
2, 4, 6, 7, 12

Baked Cod Fillet

brandade, sea asparagus, fennel velouté
2, 4, 6, 7, 12

Sea Bass Fillet ♥

lemon confit, whipped pea, prosecco velouté
2, 4, 6, 7, 12

Supreme of Chicken

smoked bacon & leek mash,
roasted fine beans, thyme cream
2, 6, 7, 12

Roast Stuffed Turkey & Ham

sage stuffing, red current & port jus
1, 2, 5, 6, 7, 8, 12

Connemara Lamb Shoulder ♥

champ, glazed baby parsnips, red wine jus
2, 5, 6, 7, 12

Herb Roasted Sirloin of Irish Beef

onion marmalade, red wine jus
2, 6, 7, 12

Irish Braised Beef Short Rib ♥

fondant potato, glazed baby parsnips, red wine jus
2, 5, 6, 7, 12

Duck Leg Confit ♥

truffle potato gratin, savoy cabbage, lentil jus
2, 5, 6, 7, 12

Vegetable Wellington ♥

butternut squash and field mushrooms,
red pepper coulis, sea asparagus
5, 6, 7, 8, 10, 11, 12, 14

Spiced Chickpea Casserole

steamed rice, garlic naan, mango chutney
5, 7, 12, 14, 15

Cannelloni of Aubergine ♥

chunky ratatouille, flaked almonds
5, 6, 7, 12, 17

Confit Bog Carrot Risotto ♥

turf smoked, pickled & confit carrot, sage, feta, wild mushroom
5, 6, 7, 12

Marinated Cauliflower Steak ♥

apple, sauerkraut, lentils, spinach, raisin
5, 6, 7, 12

The following 3 options are available exclusively on the Inis Mean & Mór packages. Supplements apply.

Roast Monkfish

crab & potato mousseline, saffron braised fennel, keta butter sauce
2, 3, 4, 6, 7, 12

Fillet of Irish Beef

6oz irish beef fillet, cooked medium, red onion confit, red wine jus
2, 5, 6, 7, 12

Baked Connemara Lamb Rack

herb & mustard crust, truffle gratin, red wine jus
2, 5, 6, 7, 8, 12

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Desserts

Raspberry & White Chocolate Cheesecake

chantilly cream, raspberry
1, 2, 7, 8, 12

Baileys Irish Liquor Cheesecake

caramel, crème chantilly
1, 2, 7, 8, 12

Apple Pie

cinnamon cream, caramel sauce
1, 2, 7, 8, 12

Tiramisu

coast hedgerow berry compote, meringue
1, 2, 7, 8, 12

Chocolate Glazed Profiteroles

vanilla chantilly cream
1, 2, 7, 8, 12

Banoffee

salted caramel, mango coulis
1, 2, 7, 8, 12

Dark Chocolate Marquise

berry compote, popping candy
1, 2, 7, 8, 12

Glazed Lemon Tart

coast hedgerow berry compote, meringue
1, 2, 7, 8, 12

Connemara Coast Eton Mess

strawberry mousse, berry coulis, meringue
1, 2, 7, 12

Connemara Coast Tasting Plate (pick three) ♥ ♥

- crisp meringue, hedgerow berry compote **1, 2, 7, 12**
- strawberry mousse **1, 2, 7, 8, 12**
- chocolate glazed choux bun, vanilla cream **1, 2, 7, 8, 12**
- tangy citrus tart **1, 2, 7, 8, 12**
- traditional french macaroon **1, 2, 7, 8, 12**
- raspberry white chocolate cheesecake **1, 2, 7, 8, 12**
- dark chocolate fudge **1, 2, 7, 8, 12**
- baileys irish cream liquor cheesecake **1, 2, 7, 8, 12**
- vanilla ice cream **1, 2, 14**
- triple chocolate mousse **1, 2, 7, 8, 12**

all our desserts can be adapted to be vegetarian/vegan friendly

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