

Weddings
AT THE
COAST

CONNEMARA COAST



— HOTEL —





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. Our experienced and dedicated wedding team are committed to ensuring that every detail of your celebration is flawlessly executed.

From your initial consultation to the final farewell, we work closely with you to tailor each aspect of your wedding to reflect your personal style, preferences and vision. We take great pride in offering exquisite dining, exceptional service and a warm, welcoming atmosphere for you and your guests. Whether you are planning an intimate gathering or a grand celebration, we offer a variety of packages to suit your needs, all delivered with the highest standard of care and professionalism. .





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 very 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 a host of choices and 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. Our beautiful landscaped gardens look out onto the sea for an extra special backdrop. The Aran Suite is also available as an indoor option, while still offering spectacular views of Galway Bay.



Laura & Joe
MARRIED JUNE 2024

"We fell in love with Connemara Coast Hotel when we first walked in the door. We were absolutely stunned by the views on the terrace which can be seen from the function room. They provided the perfect backdrop for our wedding photos. The gazebo is a gorgeous feature... you don't actually need to leave the grounds for photos as the venue is full of photo opportunities!"





"We could not be happier that we chose Connemara Coast Hotel as our venue... they went above and beyond for us and listened to everything we wanted and made it happen! Food and service were ten out of ten - hugely recommend getting married there"

Rebecca & Stephen
MARRIED MARCH 2024



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.



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.





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



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PACKAGES



CONNEMARA COAST

— HOTEL —

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WWW.CONNEMARACOASTHOTEL.IE

WEDDING PACKAGES

We have designed three bespoke Wedding Packages to suit all budgets and tastes, along with a carefully chosen Wedding Menu Selector. Choose the package that suits you and see our menu selector for details on our food choices for each package...

INIS ÒIRR FROM €89 PER PERSON

ARRIVAL

Prosecco Arrival Reception

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

BANQUET

Wedding Menu

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 may incur a supplement on this package)*

A half bottle of wine p.p.

LATER

Evening Buffet

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

STAY

Luxury Bed & Breakfast for the Wedding Couple

in a suite on the wedding night

Additional Rooms

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

Please note this package is exclusively available January, February, March & November, subject to availability.

INIS MEAN FROM €99 PER PERSON

ARRIVAL

Prosecco & Seasonal Punch Reception

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

BANQUET

Wedding Menu

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 may incur a supplement on this package)*

A half bottle of wine p.p.

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 a suite on the wedding night

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 €109 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

Wedding Menu

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 the Residents Lounge

STAY

Luxury Bed & Breakfast for the Wedding Couple

in a suite on the wedding night

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.

SCAN FOR MORE DETAILS ON WEDDINGS AT THE COAST



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MENU



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WEDDING MENU SELECTOR

Our wedding menu is designed by our Executive Chef to portray Irish food at it's finest where quality of product is evident, as is our passion and love of food. Refer to your chosen package for details and then choose from the menu 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

Marinated Tofu

sesame seaweed salad, lemon curd, candied walnut

Caprese Salad

buffalo mozzarella, heirloom tomato, basil pesto, toasted pumpkin seeds

Prawn Cocktail

marie rose sauce

Ham Hock Terrine

pickled vegetables, burnt apple purée, warm brioche, homemade chutney

Duck Liver Parfait*

homemade chutney, pickled vegetables, toasted brioche

Caramelized Pork Belly*

apple, celeriac remoulade, cider vinaigrette, crispy black pudding

SOUPS

Cream of Vegetable

Roasted Plum Tomato Soup

with basil oil

Carrot & Coriander

Cream of Apple & Celeriac Soup

with truffle oil

Rooster Potato & Baby Leek Soup

with herb oil

Roasted Butternut Squash Soup

with thyme cream

Wild Mushroom & Thyme Soup

with toasted almonds

Roasted Red Bell Pepper Soup

with basil cream

SORBETS

Supplement of €3.50 p.p. to add a sorbet course

Champagne & Apple Sorbet

Lemon Sorbet

Gin & Elderflower Sorbet

Gin & Tonic

Raspberry Sorbet

MAINS

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

Fillet of Salmon

buttered greens, caper & raisin sauce

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

Braised Featherblade Steak*

red onion confit, red wine jus

Baked Connemara Lamb Rack*

herb & mustard crust, truffle gratin, red wine jus

DESSERTS

**Baileys Irish
Liquor Cheesecake**
caramel, crème chantilly

**Connemara Coast
Eton Mess**
*strawberry mousse,
berry coulis, meringue*

**Chocolate Glazed
Profiteroles**
vanilla chantilly cream

Apple Pie
*cinnamon cream,
caramel sauce*

Glazed Lemon Tart
*coast hedgerow berry
compote, meringue*

Tiramisu
*coast hedgerow berry
compote, meringue*

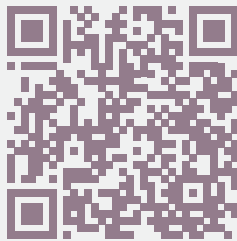
Banoffee
*salted caramel,
mango coulis*

**Raspberry & White
Chocolate Cheesecake**
chantilly cream, raspberry

**Dark Chocolate
Marquise**
*berry compote,
popping candy*

**Connemara Coast
Tasting Plate**
pick any three from the below
*crisp meringue, hedgerow
berry compote*
*chocolate glazed choux
bun, vanilla cream*
traditional french macaroon
*raspberry & white
chocolate cheesecake*
*baileys irish cream
liquor cheesecake*
vanilla ice cream
triple chocolate mousse
strawberry mousse
tangy citrus tart
dark chocolate fudge

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



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