

Marriage is a hand to reach for,  
A heart to dream with,  
And a love to believe in forever.

## *With Our Compliments*

*Any wedding booked in the Celtic Ross Hotel will receive the following with our compliments:*

- *An experienced management team who can advise and guide you through every aspect of the wedding celebration.*
- *Complimentary mid-week overnight accommodation three months prior to the wedding for a tasting of your chosen wedding menu with wine and a relaxing massage for you both in our Holistic Suite.*
- *Red Carpet on arrival for Bride & Groom with Champagne greeting.*
- *Complimentary Bucks Fizz, Tea/Coffee & Biscuits Reception for your guests on arrival.*
- *Complimentary use of Cake knife and choice of Cake Stand.*
- *Classic silver candelabras for all tables.*
- *PA System with Wireless Microphone for all toasts and speeches*
- *Personalised menu cards.*
- *White linen table cloths and napkins.*
- *Special room rates for all wedding guests.*
- *Complimentary Overnight Accommodation for the Bride & Groom on the night of the wedding with a Champagne Breakfast.*
- *Complimentary Overnight stay with dinner on the occasion of your first wedding anniversary.*

## *Mid Week / Winter Wedding Receptions*

*The Celtic Ross Hotel has the pleasure in offering special mid week and winter packages that offer exceptional value, with the same care and attention that we give to all our brides and grooms on their very special day. Please contact us for our special package for your wedding day.*

## *Additional Information*

*All music / entertainment must end at 02.30 am.*

*Hotel guests are welcome to use the Residents bar, which will remain open until 03.30 am at the discretion of the night manager.*

*In order to comply with the law, a bar exemption is necessary to allow the service of drink after 12.30 am until 01.30 am.*

## *Drinks Reception on Arrival*

*On arrival at the hotel we offer a complimentary Bucks Fizz, Tea/Coffee & Biscuits reception to your guests.*

*You may wish to offer them one of the following in addition:*

*Mulled Wine  
Celtic Ross Summer Punch  
Sherry / Whiskey Selection  
Complimentary Drinks Reception  
(Charged on a Consumption Basis)  
Canapés and finger food*

## *Wines with your Meal*

*At The Celtic Ross Hotel we offer a carefully chosen selection of wines from some of the finest wine producers from each wine region of the world. Our recommended wines for your wedding day:*

*From Australia  
Wild Coast ~ Colombard ~ White  
Wild Coast ~ Cabernet Sauvignon ~ Red*

*From Chile  
Carmen ~ Tolten Sauvignon Blanc ~ White  
Carmen ~ Tolten Merlot ~ Red*

*Bringing your Own Wine?*

*Corkage is charged per 70cl bottle of Wine and per bottle Champagne/Sparkling Wine.  
The Celtic Ross Hotel requires that any wine or champagne being brought into the hotel for your wedding should arrive no later than 24 hours before the day of your wedding.*

# *Wedding Menu*

## *Starters*

*Trio of Melon*

*Drizzled with seasonal berry compote.*

*Pan-fried Union Hall Smoked Salmon Potato Cake*

*On a bed of seasonal leaves, horseradish dressing ( max 100 covers)*

*Clonakilty Black Pudding*

*Infused with apple & thyme served on a bed of seasonal leaves and dressed in a whisky syrup*

*Symphony of West Cork Seafood*

*Platter of prawns, crab meat, topped with smoked salmon.*

*Creamy Chicken & Smokey Bacon Bouchee  
& salad leaves*

*Caesar Salad*

*Dressed with smoked chicken, croutons, parmesan shavings & an anchovy dressing.*

*Classic Bantry Bay Prawn Salad*

*On a bed of seasonal leaves, masked in a light marie rose sauce*

*Avocado, Smoked Salmon & Crab Salad  
Sprinkled with a basil & mango dressing*

## *Celtic Ross Homemade Soups*

*Garden Vegetable*

*Potato, Leek & Spring Onion*

*Tomato & Basil*

*Broccoli & Blue Cheese*

*Carrot & Coriander*

*Mushroom & Tarragon*

*Atlantic Seafood Chowder*

*West Coast Seafood Chowder*

## *Main Courses*

*Roast Sirloin of Prime Irish Beef  
Masked in a red wine jus*

*Fillet of West Cork Beef Medallions  
Masked in a pink peppercorn sauce*

*Roast Centre-loin of Irish Pork  
With an apricot and herb stuffing*

*Roast Rack of Succulent Lamb  
Dusted in fine rosemary herbs*

*Roast Breast of Turkey and Honey Glazed West Cork Ham  
With a herb stuffing*

*Supreme of Chicken Portrea  
With a potato & herb stuffing coated in a sweet honey and whiskey sauce*

*Pan-Seared Fillet of Sea Bass  
On a bed of Mediterranean vegetables*

*West Coast Salmon in Filo Pastry  
On a bed of lobster sauce*

*Poached Fillet of Salmon  
Garnished with sun-dried tomatoes and sat on a bed of ravigot sauce*

*Steamed Medallions of Monkfish,  
Garnished with a parcel of emental cheese stuffed Union Hall smoked salmon,*

*Paupiettes of Lemon Sole  
With a smoked salmon mousse & Chablis sauce*

*Baked Fillet of Cod  
With a herb crust on a bed of tomato & herb puree*

*All served with Chefs Selection of Vegetable & Potato*

## *Desserts*

*Homemade Strawberry Roulade*

*Classic Italian Fruit Pavlova*

*Warm Apple Sponge Cake with fresh custard sauce*

*Rich Sherry Trifle Chantilly*

*Traditional Bread & Butter Pudding*

*Lemon Cheesecake*

*Chocolate Wafer Basket filled with Strawberries and Fresh Cream*

*Celtic Ross Medley Plate*

*Wedding Cake & Ice-Cream*

*Freshly Brewed Tea and Coffee*

## *Evening Reception*

### *Option A*

*Selection of freshly cut Sandwiches, Cocktail Sausages,  
Clonakilty Black & White Pudding, Tea or Coffee*

### *Option B*

*Selection of freshly cut Sandwiches, Cocktail Sausages,  
Potato Wedges, Chicken Goujons, Tea or Coffee*

### *Option C*

*Option A and Goujons of Seafood with Tartar Sauce, Goujons of Chicken with Garlic Mayo,  
Buffalo Wings with BBQ Sauce, Tea or Coffee*