



Rates :
Midweek/Weekend
2018 - €35/€40
2019 - €40/€45
2020 - €45/€50

THE DELUXE WEDDING*

* Terms & Conditions apply



A NEVILLE HOTEL

The Deluxe Wedding

ARRIVAL RECEPTION

- Welcome Champagne for the Bridal party.
- Red carpet arrival.
- Confetti Punch for all guests
- Welcome reception of Prosecco (for 50% of guests attending)
- Tea/Coffee with Biscuits for your Guests.

WEDDING BANQUET

- Five course dinner menu that consists of one starter, one soup, one meat or fish option (supplement of €5 applies for Roast Beef), Chef's dessert platter, tea/coffee & chocolate mints.
- One glass and one top up of house wine.

EVENING BUFFET

- Waterford Blaas with Bacon and Ballymaloe Relish, Cocktail Sausages, Chicken Goujons and Tea/Coffee.

EXTRAS

- Civil Ceremony Event Space
- Candy Cart including jars (the couple to provide their own sweets, bags, etc.).
- White chair covers and ivory bow (on every second chair).
- Table centrepiece per table.
- Personalised menus.
- Preparation and display of your table plan.
- Fairy light backdrop.
- 3 months gym membership for the wedding couple.

ACCOMMODATION

- Bridal Suite for the night of your wedding on a complimentary Bed & Breakfast basis.
- Two additional standard double or twin rooms on a complimentary Bed & Breakfast basis.

Contact our professional Wedding Team today by calling (051) 862 300 (option 2) or by email to events@thw.ie



Tower



hotel & leisure centre

Wedding Menus

CANAPES - €6.95:

Choose 3 items from the list below:

Parma Ham and Cantaloupe Melon
Crostini

Emmental Cheese and Grape Skewers

Duck Liver Pate on a Melba Toast and
Red Onion Marmalade

Prawn and Mango Salsa on a
Cucumber Boat

Ballyhack Smoked Salmon on
Homemade Brown Bread

Freshly Cut Finger Sandwiches

Home cooked Ham and Gherkin
Roulade

Roast Beef and Asparagus Canape

Waldorf Salad and Orange on a Vine
Tomato

Gratinated Goat's Cheese with Basil
Pesto and Balsamic Bruschetta

TREATS:

Seasonal Treats:

Mini Strawberry Tartlets

Mini Mince Pies

Mini Homemade Scones

Wexford Strawberries with
Chocolate Dip (€1.50 supplement)

Mashtinis - €6.95 per person

For something different for your
arrival reception!

Traditional Mash Potato
Sweet Potato Mash
Choice of Toppings available

Served in a Martini Glass!



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Wedding Menus

STARTERS:

Ragout of Chicken Fillet cooked in a Creamy Button Mushroom and White Wine Cream Sauce filled in a crispy puff pastry case

Thai style Seafood Cake with Roasted Red Pepper and Pineapple Salsa and Micro Herbs

Dunmore East Seafood Tian with Basil Oil and Balsamic Reduction

Cajun Chicken Caesar Salad with Cos Leaves, Bacon Pieces, Croutons and Parmesan Shavings

Bluebell Falls Goat's Cheese and Roasted Red Peppers, Sundried Tomato and Red Onion Marmalade on a bed of rocket leaves

Teriyaki marinated Chicken Fillets on a bed of Mixed Leaves and Wholegrain Mustard and Honey Dressing with Roasted Sesame Seeds

Chicken Liver Pate served with Mixed Leaf Salad, Red Onion Marmalade and Melba Toast

STARTERS:

Trio of Melon and Citrus Fruits served with Mango and Raspberry Coulis

Asian style Duck Spring Rolls with a Japanese Cucumber and mixed pepper salad with sweet soy dressing

Dunmore East Seafood Chowder

Oak Smoked Ballyhack Smoked Salmon with mixed leaf salad, capers, red onions and lemon

SOUPS:

Cream of Vegetable Soup

Leek and Potato Soup

Roasted Carrot and Coriander Soup

Sweet Potato and Cumin Soup

Mushroom and Fennel Soup

Cream of Tomato and Basil Soup

Curried Cauliflower and Spring Onion Soup

Tower

hotel & leisure centre

Wedding Menus

SORBET:

Lemon Sorbet

Tropical Orange Sorbet

Apple Sorbet

MAIN COURSES:

Pan Fried Supreme of Corn fed
Chicken stuffed with Roasted
Peppers and Cream Cheese served
with Wild Mushroom and Rosemary
Jus

Golden Roast Breast of Turkey with
Baked Waterford Ham, Sage and
Onion Stuffing with Red Currant and
Port Wine Jus

21 Day-Aged Roast Sirloin of Irish
Beef with Champ Mash, Roast
Shallot and Red Wine Jus

Roast Loin of Pork with Apple
Stuffing and Creamy Cider Gravy

Poached Fillet of Atlantic Salmon
served with a Saffron and Leek
White Wine Cream Sauce

MAIN COURSES:

A Duo of Haddock and Sea Trout with
a Prawn and Brandy Bisque

Grilled Fillet of Sea Bass, roast
ratatouille vegetables and served with
roasted tomato cream sauce

Roast Vegetable and Cottage
Cheese in a Crispy Filo Pastry served
with Tomato and Basil Sauce and
Red Onion Marmalade

Wild Mushroom and Sundried
Tomato Risotto with Parmesan and
Herb Oil

Roast Dunmore East Monkfish Tail
cooked in a Coconut and
Lemongrass Sauce
(€6.50 supplement applies)

Roast Leg of Wicklow Lamb with
traditional breadcrumb stuffing with
Herbs and Red Onion Natural Jus
(supplement applies, seasonal)

Tower

hotel & leisure centre

Wedding Menus

DESSERTS:

DIETARY NEEDS:

CHEF'S DESSERT PLATTER:

We are happy to help with your guests' dietary needs.

Choose 3 items from the following:

A vegetarian option is always available from the Kitchen on the day

Cheesecake (Lemon, Strawberry, Mixed Berry or Baileys), Profiterole, Raspberry Torte, Strawberry Tartlet, Mango Bavaois, Chocolate and Walnut Brownie, Fresh Fruit Meringue Nest, Chocolate Cup filled with Muldoon's Whiskey Mousse or Mixed Berry Mousse, Mini Apple Crumble, Mini Lemon Tart, Ice Cream in a Wafer Basket

Gluten, Nut, Dairy and other intolerances and allergies are also catered for.

MENU TASTING:

We are delighted to offer a tasting of your preferred menu 2 months prior to your wedding date.

Individual Dessert options are available on request also

Our Chef and his team are on hand for any queries you may have at your tasting.

Wedding Menus & Drinks

CHILDREN:

Our younger guests can choose from the following menu options

Starter:

Fruit Platter with Fruit Coulis
Wedding Menu Soup
Wedding Menu Starter

Main Course:

Half Portion of the Wedding Menu
Beef Burger in a Bun
Sausages
Chicken Nuggets
Penne Pasta with Tomato Sauce
Fillet of Chicken and Gravy

Dessert:

Ice Cream Selection
Wedding Menu Dessert

€14.50 per child

DRINKS OPTIONS:

Drinks Upgrade options available:

Prosecco - €4 per glass
Bottled Beers - Discount available off standard pricing for your arrival drinks reception

Craft Beers available on request
Signature Cocktail Options available

WINES:

The following are our House Wine selections:

White:

Neblina Sauvignon Blanc
Corte delle Calli Chardonnay

Red:

Corte delle Calli Merlot
Neblina Cabernet Sauvignon

Wine upgrade options available on request

Prosecco & Champagne:

Prosecco Frizzante Corte delle Calli -
from €29.95 per bottle

Montvillers Brut Champagne NV-
from €88 per bottle

Wedding Planning Tips

BOOKING PROCESS:

We are pleased to provisionally hold your preferred date for 2 weeks.

Your booking deposit is €1,000 payable on confirmation of your booking.

We will issue you with your wedding booking contract once your full deposit has been received.

CIVIL CEREMONY:

Planning a Civil Ceremony?

Contact the local Registrar, Margaret

Farrell

Community Care Centre

Cork Road

Waterford

T: 051 842824 / 051 842825

Visit this website link for full information on getting married in Ireland:

https://www.welfare.ie/en/Pages/Getting_Married.aspx

We are licensed to host Civil Weddings in our Dunmore Room & Ardmore Suite

PLANNING TIPS:

First things first! Your Venue and Ceremony location are the most important things to plan first. You need at least 3 months to register your wedding ceremony in Ireland.

Band & DJ - We recommend going to see your preferred Band perform live to help make your decision. Most bands have Facebook & YouTube pages with links to live performances; this is definitely worth researching.

Budget - Work out a realistic budget and focus on sticking to it. Extra items can be added closer to your date if the budget permits. Talk to us about our in-house decor and available extras to help with the Wow Factor.

Wedding Theme - It's a good idea to work out a theme for your Wedding Day (Vintage, Chic, Relaxed etc.). Sign up for online blogs for some inspiration. We recommend www.weddingdates.ie

Pinterest - a world of inspiration for your Wedding Day. Sign up today!