



Pricing  
Midweek/Weekend

2019 - €43/€48

2020 - €48/€53

2021 - €53/€58

## THE DELUXE WEDDING\*

\* Terms & Conditions apply



A NEVILLE HOTEL

# Wedding Testimonials

## **Clarissa & John- August 2018**

The service provided was brilliant! The team are amazing at all you do, we cannot thank you enough for being so helpful and so forthcoming in answering any queries we may have had. What can I say, I never felt so at ease upon arriving, the staff again were so friendly and went out of their way to ensure that we were given the utmost attention. Everything we had asked for was provided and more, we were very impressed.

Our Wedding Reception was my favorite part. It was so magical! I couldn't have asked for more, everything was as I had envisioned it to be and then some! In particular, we would love to just say a massive thank you to Denis, he pulled out all the stops for us. All our guests commented on the food saying it was, and I quote, "impeccable" as was the efficiency of the staff. Presentation was second to none, absolutely superb. We have had an amazing experience throughout.

## **Nicola & Bernard - July 2018**

A massive thank you to all the team for making our day so special! Everything ran so smoothly on the day and it was such a relaxed atmosphere. The staff were so friendly and efficient. They were always checking to make sure people had enough food and drink. The room was decorated beautifully. The team are so confident and you can completely trust them to deliver whatever you ask. We never had to chase them once which is what made the whole experience so relaxing. We booked it and they got on with the job in hand which resulted in us having an amazing day surrounded by family and friends without any stress.

## **Kelly & Paul - May 2018**

I had my wedding yesterday in the Tower Hotel and we had a fantastic time! All the events team were always there to help. We were the first guests to use the new Pier 37 Bar, which the hotel opened for us on our arrival. I'd highly recommend this hotel for any occasion as all the staff were amazing.

# 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

**Choose 3 of the following menu options:**

Golden Fried Chicken Goujons, Beef Sliders, Cocktail Sausages, Potato Wedges, Selection of Mini Skewers, Sausage Rolls, Fish Goujons & Chips, Selection of Sandwiches, Waterford Blaa with Bacon.

**Evening buffet menu is served with a selection of dips 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 Wedding Team:**

**T. (051) 862 300 (option 2)**

**E. events@thw.ie**

## Wedding Sample Menus

### CANAPES - €6.95:

#### **COLD CANAPES :**

Mini Chicken Vol au Vent

Honey, Goat's Cheese and Roast  
Vegetable Tart

Chicken Liver Pate en Croute

Smoked Salmon Pate on Home Baked  
Brown Bread

Feta Cheese and Sun Blush Tomato  
Tart

Emmental Cheese and Grape Skewer

#### **HOT CANAPES:**

Mini Duck Spring Roll

Mini Vegetable Spring Roll

King Prawn in Filo Pastry

Vegetable Samosa

Selection of Mini Chicken Skewers

Beef Sliders

### CANAPES:

#### **SWEET CANAPES :**

Selection of Petit Fours

Mini Scones, Fruit Preserve and  
Fresh Cream

Selection of Cookies and Biscuits

Homemade Chocolate Truffles

Chocolate Dipped Strawberries



## Wedding Sample Menus

### STARTERS:

#### **Chicken and Mushroom Vol au Vent**

Tender Chicken and Button Mushrooms,  
White Wine Cream Sauce, Puff Pastry  
Case and Herb Oil

#### **Chicken Caesar Salad**

Romaine Lettuce, Herb Croutons,  
Parmesan cheese, Anchovy Dressing  
and Pesto Croute

#### **Asian Duck Spring Roll**

Garden Leaves and Oriental Dressing

#### **Smoked Salmon Roulade**

Dressed Salad, Lemon, Caper and  
Tomato Salsa

#### **Warm Spiced Chicken Salad**

Spring Onion, Roast Red Pepper, Crisp  
Croutons with Honey and Mustard  
Dressing

#### **Seasonal Melon Plate**

Water, Honeydew and Gallia Melon,  
Mixed Berry and Vanilla Compote

#### **Rosette of Oak Smoked Salmon**

Home Baked Brown Bread, Lemon,  
Caper and Dill Mayonnaise

### SOUPS:

Cream of Root Vegetable Soup

Leek and Potato Soup

Potato, Leek & Guinness Soup

Mushroom and Thyme Soup

Tomato and Roast Bell Pepper Soup

Curried Cauliflower & Broccoli Soup

Carrot and Coriander Soup

Soups served with warm baked rolls  
and homemade brown bread

### SORBET:

Lemon Sorbet

Blood Orange Sorbet

Apple Sorbet

# Wedding Sample Menus

## MAIN COURSES: MEAT

**21 Day Aged Roast Sirloin of Irish Beef**, Champ Mash, Yorkshire Pudding, Roast Shallot and Red Wine Jus (€5 supplement applies)

**24 Hour Roast Top Rib of Irish Beef**, Champ Mash, Yorkshire Pudding, Roast Shallot and Red Wine Jus

**Roast Crown of Turkey and Baked Ham**, Herb and Onion Stuffing, Rich Roast Gravy

**Slow Roast Leg of Wicklow Lamb**, Mint Scented Jus (seasonal, supplement applies)

**Roast Loin of Pork**  
with Cider Jus and Apple Puree

**Supreme of Chicken**,  
Herb and Black Pudding Stuffing,  
Wholegrain Mustard Jus

## MAIN COURSES: FISH

**Baked Herb Crusted Fillet of Hake**,  
Pesto and Roast Cherry Tomatoes

**Grilled Fillets of Sea Bass**  
Crisp Julienne of Leeks

**Pan Seared Fillet of Salmon**,  
Buttered Green Beans

**Sauce Options to accompany your Fish main course (choose 1):**

White Wine and Chive Cram  
Saffron and Star Anise Cream  
Thai Green Curry Sauce

## VEGETARIAN OPTIONS:

**Wild Mushroom Risotto**,  
Fresh Rocket, Pesto and Parmesan  
Shavings

**Roasted Couscous Stuffed Red Pepper**, Tomato and Herb  
Sauce, Dressed Garden Leaves

## Wedding Sample Menus

### DESSERTS:

#### CHEF'S DESSERT PLATTER:

#### Choose 3 items from the following:

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

**Individual Dessert options are available on request also**

### FOOD SUPPLIERS:

We are delighted to support local and regional meat, fruit and vegetable suppliers. We guarantee the finest ingredients for your wedding banquet.

### DIETARY NEEDS:

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

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

Gluten, Nut, Dairy or other food 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.

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

# Children's Menu & 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

**€16.50 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](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](http://www.weddingdates.ie)

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