



Wedding  
Brochure



Wedding & Events Team:  
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# Congratulations!

Our warmest congratulations to you both at this happy time!

We thank you for considering The Tower Hotel as your wedding venue and we assure you of our best attention. We hope you will find all the information you need in our wedding brochure and we are delighted to answer any questions you may have.

## About The Tower Hotel

The Tower Hotel has taken care of weddings in the heart of Waterford city for more than 60 years. We are part of Neville Hotels, a family owned and managed Irish hotel group .

We pride ourselves on our service and hospitality and bring our range of experience together to ensure that your wedding day is everything you hoped for. Our newly refurbished 4 star hotel located on Waterford's quayside offers you a superb central location, yet just 20 minutes from the coast.

With our carefully prepared and locally sourced menus, stylish Ardmore Suite for your wedding banquet and a dedicated team on hand to help and guide you, we invite you to plan your wedding with a team you can trust.

## Your Wedding Day

We understand that your wedding is the most important event that you will plan as a couple. Our Wedding and Events team are on hand to help and guide you throughout the planning process from the time of your enquiry to your wedding day.

Whether you are planning an intimate celebration or a larger reception, our range of venue spaces can be tailored to meet your needs. We want to understand everything you wish for your wedding day and bring that vision to life. Your wedding is unique to you as a couple.

We offer food and wine tasting, and a detailed wedding review meeting with you to plan your day and room decor, layout and table plan options to meet your needs. We have a list of recommended wedding suppliers to assist with your planning also.

## Frequently Asked Questions

**Q. How far in advance should we book our wedding?**

*A. We recommend allowing at least 9 months to plan your wedding to allow for bridal gown ordering, arranging your entertainment and of course to help you budget for your big day!*

**Q. How long can you hold a provisional date for us?**

*A. We can hold a provisional date for 2 weeks*

**Q. For accommodation, is there a reduced rate for guests who want to stay over?**

*A. We offer 10 rooms at a reduced wedding rate.*

**Q. How much is the wedding deposit payable for our wedding day?**

*A. Our wedding booking deposit is €1,000 to secure your date. We issue a full written confirmation of all arrangements for your wedding day on payment of your deposit.*

**Q. Can we get married at The Tower Hotel?**

*A. Yes, we are licensed for civil ceremonies and we also offer space to you for getting ready onsite with us if you would like this option also.*

**Q. Do you have options for day 2 parties?**

*A. Yes, we have a range of options available*

## Wedding Package

We are pleased to introduce our new Romance Package to you. While this has been put together based on offering very good value for money and a memorable wedding day, they can always be adjusted to meet your own needs. Your wedding, your way!

## Romance Package

We are pleased to offer you the following in our Romance Package:

Dedicated Wedding & Events team to help you throughout the planning process and to deliver the wedding banquet service on your Wedding Day.

Red carpet arrival with Bubbly for the Bridal party

Ardmore Lounge for your private drinks reception.

Welcome drinks reception of Celebration Cocktail for all your guests

Tower Hotel cookies and freshly brewed tea and coffee to greet your guests on arrival

Complimentary use of The Tower Candy Cart including jars and set up  
*(Couple to provide their own sweets and bags)*

Ardmore Suite for your wedding banquet including white linen chair cover, ivory voile bows, choice of table centrepiece from our options available, mood up-lighting, personalised menus, and preparation and display of your table plan.

Wedding banquet - 5 course dinner menu

*(Choose 1 Starter, 1 Soup, 2 Main Course options, Chef's Dessert Plate, and Tea/Coffee)*

*A complimentary wedding menu tasting is included for the couple as part of our wedding service.*

Wine - 2 glasses of house wine included

Wedding cake display table with cake stand and cake knife

PA system with mic for wedding speeches

Stage and dancefloor for live entertainment

Evening Buffet food for 50% of guests attending

*(Golden Fried Chicken Goujons, Cocktail Sausages and Assorted Sandwiches)*

Bridal Suite with our compliments for your wedding night, plus 2 additional deluxe rooms on a complimentary basis. We offer 10 deluxe rooms for 2 guests sharing per room at a reduced wedding rate for your guests.

Complimentary space for bridal party for getting ready prior to your wedding ceremony.

Complimentary 1st wedding anniversary dinner for 2 in Hobson's Restaurant

## Pricing

2022: €51 Off-Peak, €55 Peak

2023: €53 Off-Peak, €57 Peak

2024: €55 Off-Peak, €59 Peak

Midweek days, all year round, save 10%! (excluding 23 Dec - 2 Jan)

## Upgrades & Extras

We are pleased to suggest the following upgrade options to you to enhance the Romance Package:

### Romance Package Upgrade Options

#### Food Upgrades:

*Add a choice of Starter - €3.00 supplement per guest*

*Add a choice of Main Course - €5.50 supplement per guest*

*Add Canapes - choice of 3 from our menu - €5.50 per guest*

*Add Home Baked Mini Scones on arrival - €2.00 per guest*

#### Drinks Upgrades:

*Add a Cocktail upgrade to arrival reception - €4.00 per guest*

*Mojito Cocktail*

*Gin Bramble (choose from Strawberry, Blackberry, Raspberry, Pineapple or Melon)*

#### Optional Drinks Extras:

*Mini Heineken Keg - €180 - 70 half pints served from the mini keg*

*Bottled Beers - €4.50 per bottle*

*Gin Bar - €8.00 per person*

*(choice of 10 Gin options, flavoured tonics and garnishes - min. 40pax applies)*

*Add Prosecco upgrade to arrival reception €4.00 per guest*

*Add 1 more glass of wine with dinner- €3.00 per guest*

#### Evening Reception Upgrades:

*Evening Reception Food - add an extra item €3.50 per guest*

*(Beef Sliders, Potato Wedges, Spring Rolls)*

## Your Wedding Ceremony

The Tower Hotel Waterford is licensed to hold wedding ceremonies. You need to give at least 3 months notice to the Civil Registrar of your intention to marry. Civil weddings in Ireland are administered by the HSE, however you may choose a celebrant of your choice to marry you.

The contact details for the local registrar are below. You will need to make an appointment with the registrar to discuss your wedding date and to receive the relevant forms to complete.

Margaret Farrell  
T. 051 842 824  
HSE Community Care Centre  
Cork Road  
Waterford X91 VX09

You can marry with us at a time during the day that suits you. For winter weddings, we recommend at 1.00pm, 1.30pm or 2.00pm latest ceremony time, while in the summer months, up to 3pm is workable, allowing for daylight for your photos.

**Ceremony fee to marry with us is €250** and includes a space for the Bridal or Groom's party for getting ready, a red carpet aisle, hotel lanterns, fairy lit backdrop, mood up-lighting, white linen chair covers and ivory voile bows. We recommend availing of a live musician or singer for your ceremony.

### Welcome Drinks Reception

We are pleased to offer the following drinks options in our Romance Package:

Welcome glass of bubbly for the Bridal Party served to you at your red carpet arrival at the hotel front steps, or following your ceremony if marrying onsite with us.

#### *Celebration Cocktail*

(Vodka, Sparkling Lemonade, Cranberry and Pineapple Juice, Ginger Ale and fresh Lemon)

#### *Celebration Non-alcoholic Cocktail*

(Lemonade, orange juice, cranberry juice and fresh cut summer fruits)

#### **Drinks Menu upgrade options (choose 1 item)**

*Prosecco (€4.00 per guest upgrade)*

*Glass of House Wine (€3.00 per guest upgrade)*

*See our drinks upgrades full options for more ideas!*

### Canapes:

Choose 3 items from our menu  
(€5.50 per person)

#### **Cold Canape Menu:**

*Chicken Liver Pate en croute, Smoked Salmon Pate on Home Baked Brown Bread, Feta Cheese and Sun Blush Tomato Tart, Honey Goat's Cheese and Roast Vegetable Tartlet*

#### **Hot Canape Menu:**

*Mini Duck Spring Roll, Mini Vegetable Spring Roll, Tempura Battered King Prawn, Vegetable Samosas, Homemade Assorted Mini Quiches*

# Wedding Menus

## STARTER MENU:

Roast Breast of Chicken and Herb Fried Button Mushrooms, served with a Tarragon and Pernod Cream Sauce in a Crispy Puff Pastry Case

Chicken or Classic Caesar Salad, Romaine Lettuce, Herb Croutons, Parmesan, Anchovy Dressing

Asian Duck and Vegetable Spring Roll, served on Baby Leaf Salad with a Soy, Honey and Sweet Chilli Dressing

Smoked Salmon Roulade, Dressed Salad, Lemon, Caper and Tomato Salsa

Honey Goat's Cheese and Roast Vegetable Tartlet, Dressed Rocket and Balsamic Drizzle

Warm Spiced Chicken Salad, Spring Onion, Roast Red Pepper, Crisp Croutons, with Honey and Mustard Dressing

## SOUP MENU:

Root Vegetable Soup

Leek and Potato Soup

Mushroom and Thyme Soup

Tomato and Roast Bell Pepper Soup

Carrot and Coriander Soup

Our soups are served with warm baked rolls, homemade brown bread, herbs and croutons

## Dessert

### Chef's Dessert Plate - please choose 3 items:

Cheesecake (Lemon, Strawberry, Baileys, Mixed Berry), Profiterole, Raspberry Torte, Strawberry Tartlet, Chocolate and Hazelnut Brownie, Sticky Toffee Pudding, Mini Lemon Tart, Chocolate Cup filled with Mousse (Muldoon's Whiskey Mousse, Passion Fruit Mousse, or Mixed Berry Mousse)

## Kids Menu - €17 per child

Children can order from our Kids Menu or a half portion of the Wedding Menu.

## MAIN COURSE MENU

All our main courses are served with fresh market vegetables and potatoes

21 Day-Aged Roast Sirloin of Irish Beef, Champ Mash, Yorkshire Pudding, Roast Herb and Red Wine Gravy or Wild Mushroom, Tarragon and Brandy Sauce, or Dijon Mustard and Whiskey Sauce

Roast Crown of Turkey and Honey Glazed Ham, served with a Homemade Herb Stuffing and Cranberry Gravy

Supreme of Chicken, Herb and Black Pudding Stuffing, or Mushroom and Garlic Stuffing, or Sundried Tomato, Basil and Goat's Cheese Mousse

**Sauce options:** Tarragon, Brandy and Tomato Sauce, Butter Poached Mushrooms, Cracked Black Pepper and Whiskey Sauce, or Smoked Bacon, Baby Onion and Rosemary Sauce

Roast Loin of Pork, Cider Jus and Apple Puree

Roast Fillet of Hake, with a Lemon and Dill Crust

Butter and Lemon Poached Fillet of Sea Bass

Pan Fried Fillet of Mediterranean Herb Marinated Salmon

Fish sauce options:

Roasted Fennel, Pernod and Chive Cream  
Smoked Salmon and Prawn Cream  
Sundried Tomato, Basil and Brandy Sauce

## Vegetarian Main Courses

Wild Mushroom Risotto,  
Fresh Rocket, Pesto and Parmesan Shavings

Spinach and Ricotta Tortellini,  
Tomato and Herb Sauce, Herb Oil and Rocket Salad

Roast Stuffed Whole Pepper with a Spicy Couscous and Vegetable filling served with Leaf Salad or a selection of Vegetables and Potatoes



