



*A Chara,*

*Thank you for your recent enquiry regarding the possibility of holding your Wedding Reception at Lough Rynn Castle Hotel.*

*We would be delighted to have the opportunity to cater for your special event and can assure you that if you choose us we will do everything possible to ensure your day is a wonderful memory.*

*We have enclosed our menus options, along with general information regarding our fantastic facilities which comprise of a luxury four star hotel, a world class spa and leisure facility and an exclusive championship Nick Faldo designed 18 hole golf course. (Currently under Construction)*

*Our entire facility is situated on 300 acres of an Ireland that is idyllic, rich in history and charmed with natural beauty.*

*There is also a step by step guide to planning your wedding, ensuring all areas are covered in a timely fashion.*

*Lough Rynn Castle is a magical setting for your special day. With its magnificent walled gardens, surrounded by beauty in a secluded area, what better place to start your new life together.*

*Planning your wedding is part of the excitement of getting married and we want to convert your dreams into a reality.*

*Therefore we provide a personal service that suits your needs while ensuring comfort and sophistication.*

*We look forward to discussing your special day with you in the near future.*

*May I take this opportunity to wish you both well in your lives together.*

*If I may be of any assistance please contact me or another member of the Sales Team.*

*Yours Sincerely,*

*Ruth Conlon*

*Events Manager*



## *A BRIEF OVERVIEW OF THE HISTORY OF LOUGH RYNN*

*Lough Rynn Estate is set on an isthmus between Lough Rynn and Errew in an area which has been occupied for thousands of years.*

*There is a point on the lawn at the rear of the lake where a guest may witness 4000 years of history by simply turning 180 degrees. The Neolithic burial tomb a top 'Druids Hill' was constructed some two thousand years B.C. Reynolds Castle, stands now as a lonely sentinel by the lake shore; it dates from the 16th Century.*

*Confiscation enabled the property to be granted to the Crofton family in 1622 during the plantation period. The lands were then acquired by the Earls of Leitrim in 1750 and a house was constructed in 1832 by Nathaniel Clements. When his son succeeded as Third Earl of Leitrim, the house became the administrative centre for the vast estate covering 90,000 acres in the four counties of Donegal, Galway, Leitrim and Kildare.*

*His impact on history may be measured not only by the legacy of the buildings and landscape but also by the personal witness of hundreds of people who have transmitted their personalised stories through succeeding generations.*

*A local lady named Fiona Slevin wrote a comprehensive book about Lord Leitrim and also the people of this time the book is called 'By Hereditary Virtues' and is a thoroughly enjoyable account of the most famous 'Big House' in Leitrim.*



*Let our wedding coordinator assist you in creating the perfect wedding affair that no one will ever forget. Our professional team can cater to all your desires. We work hand in hand with you on all aspects of your day.*

*Lough Rynn Castle Hotel offers the following:*

- *Red Carpet Welcome*
- *Champagne on arrival to the Castle for the Bridal Party*
- *Complimentary Tea and Coffee & Homemade Cookies on arrival*
- *Luxurious surroundings with magnificent walled gardens for your photographs*
- *A Fabulous Complimentary Banqueting Suite for your Reception*
- *Microphones for your Speeches*
- *Choice of Cake Stands and Knife*
- *Personalised souvenir menu cards for you and your guests as a keepsake of your special day*
- *Our commitment to one Wedding party per day*
- *Our Magnificent Bridal Suite complimentary with Full Traditional Irish Breakfast for the Bride and Groom*
- *Complimentary Menu tasting for the Bride and Groom prior to the big day*
- *Lough Rynn Castle are happy to offer a discount of 10% for a midweek wedding excluding Bank Holidays*



## *ARRIVAL DRINKS*

### *CHAMPAGNE RECEPTION*

*House Champagne Blanc de Blancs, Marcel Moineaux 1998/99 €10.00 per glass*

*Champagne Moët & Chandon N.V €12.95 per glass*

*Champagne Dom Perignon 1998 €22.00 per glass*

*Prosecco €7.00 per glass*

### *WINE RECEPTION*

*House Wine €5.95 per glass*

*Mulled Wine €6.50 per glass*

*Cremant d'A'sace – Bestheim €9.50 per glass (Sparkling)*

### *OTHER WEDDING DRINKS*

*Pimms €8.00 per glass*

*Kirr €9.00 per glass*

*Cocktails from €9.50 per glass*

*Alcoholic Summer Punch €6.50 per glass*

*Non Alcoholic Summer Punch €3.25*

*Hot Whiskeys €5.95 per glass*

*Hot Ports €5.95 per glass*

*Bottle Beers €5.50 per bottle*



## CANAPÉ LIST



### WARM

*Baby Jacket Potatoes with Sour Cream*

*Red Onion and Cashel Blue Cheese Tartlet*

*Sautéed Dublin Prawns on Pea Purée*

*Mini Chicken & Mushroom Vol au Vent*

*Vegetable Spring Rolls with Tomato Jam*

*Asparagus Tempura with Sweet Soya Sauce*

*Wild Mushroom Patties with Basil Hollandaise*

*Clonakilty White Pudding with Onion Confit*

*Crispy Black Pudding and Apple Wonton*

*Bruschetta of Scallops and Chorizo*

*Peking Duck Spring Rolls with Hoi Sin Sauce*

*Mint and Tomato Marinated Lamb Kebabs*

*Tempura Fried Prawns with Chilli Jam*

*Butterfly Tiger Prawns with Lime, Chilli & Coriander*

*Skewered Pork, Tomato & Apricot Dip*



## *CANAPÉ LIST*

### *COLD*

*Irish Smoked Salmon on Homemade Guinness Bread*

*Smoked Chicken & Mango with Coriander*

*Foie Gras Terrine on Toasted Brioche*

*Crayfish in Marie Rose on Blinis*

*Cherry Tomato with Buffalo Mozzarella Cheese*

*Smoked Salmon Roulade with Cream Cheese*

*Cherry Tomato with Rocket Pesto*

*Grilled Vegetable Bruschetta with Aged Balsamic and Parmesan*

*Caramelized Goat's Cheese with Tapenade*

*Herb Rolled Goats' Cheese*

*Spiced Chicken Wrapped in a Mini Flour Tortilla*

*Asparagus & Prosciutto Rolls*

*Carpaccio of Beef with Fresh Horseradish Crème Fraiche*

*Please choose four pieces per person at €7.00*



## *Silver Menu Options*

*€66.00 per Person  
(Excluding wine)*

### *Starters*

*Classic Caesar Salad, Parmesan Shavings, Garlic Croutons, Smoked Chicken*

*Slice of Oak Smoked Salmon, Lough Rynn Guinness Bread, Irish Whiskey  
Mustard Vinaigrette*

*Terrine of Mediterranean Vegetables with an Olive Tapenade*

*Chicken and Mushroom Filo Tartlet, Dressed Leaves*

*Mille-Feuille of Tomato and Mozzarella, Balsamic Vinaigrette*

### *Soup*

*Cream of Vegetable Soup*

*Leek and Potato Soup with a Chives Garnish*

*Cream of Carrots and Coriander Soup*

*Forest Mushroom Soup, Fresh Thyme*



*Silver Menu*  
*€66.00 per Person*

*Main Course*  
*(Choice of Two)*

*Roasted Striploin of Beef, Selection of Vegetables, Roasted Potatoes, Red Wine Jus*

*Seared Chicken Wrapped in Bacon, Gratin Potato, Green Peppercorn Veloute*

*Pan-fried Guinea Fowl, Saffron Risotto with a Jus Gras*

*Roasted Fillet of Salmon, Tomato and Basil Mash Potato, Black Olive Cream*

*Fillet of Sea-Trout Sun Blushed Tomato Polenta, Pernod Veloute*

*Dessert*

*Deluxe Pavlova, Fresh Cream & Fruit of the Season*

*Strawberry Cheesecake, Blackberry Coulis,*

*Spiced Apple & Rhubarb Crumble, Vanilla Anglaise*

*Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream*

*Bread and Butter Pudding, Vanilla Crème Anglaise*

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*Freshly Brewed Tea & Coffee*



## *Gold Menu Options*

*€71.50 per Person*

*(Excluding wine)*

### *Starter*

*(Choice of Two Starters)*

*Tian of Smoked Chicken and Mango, Mixed Leaves, Tarragon Vinaigrette*

*Ham Hock & Sweet Potato Ballotine with Balsamic Oil*

*Salmon & Sole Terrine, Dill Crème Fraiche*

*Salad of Goat Cheese with Grilled Vegetables and Basil Vinaigrette*

*Asparagus & Avocado Salad, Sun Blushed Tomato, Herb Vinaigrette*

### *Soup*

*Cream of Cauliflower with Chilli Beignets*

*Cream of Carrot & Coriander Soup*

*Roasted Tomato & Pepper Soup with Basil Oil*

*Pea & Mint Soup*

*Leek and Potato Soup with a Chives Crème Fraiche*



## *Gold Menu Options*

### *Main Course*

*(Choice of Two Main Courses)*

*Pan Fried Fillet of Beef, Roasted Shallots Ragout, Creamed Potatoes, Red Wine Jus*

*Pan Fried Rump of Lamb, Garlic Potatoes, Mixed Vegetables, Garlic Red Wine Jus*

*Chicken with Sun blushed Tomato Mousse, Gratin Potato, Green Peppercorn Veloute*

*Pan Fried Fillet of Seabass, Sweet Potatoes Fondant, Mixed Vegetables, Saffron  
Veloute*

*Roasted Fillet of Organic Salmon, Tomato Mash Potato, Black Olive Cream Sauce*

*Fillet of Cod, Tomato and Olive Crushed Potatoes, Pernod Veloute*

### *Dessert*

*Trio of Mini Dessert, Chocolate Sauce*

*Duo of Chocolate, Vanilla Ice Cream*

*Baileys Cheesecake, Coffee Anglaise*

*Raspberry Crème Brulee, Shortbread Biscuits*

*Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream*

*Banoffi Pie, Chocolate Sauce*

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*Freshly Brewed Tea & Coffee*



## *The Platinum Menu Options*

*€80.00 per Person  
(Excluding wine)*

### *Starters*

*(Choice of Two Starters)*

*Tian of Fresh Irish Crab and Avocado, Ginger, Chillies, Coriander Dressing*

*Tian of Smoked Chicken and Mango, Mixed Leaves, Tarragon Vinaigrette*

*Warm Buckwheat Tartlet of Ardsallagh Goat Cheese, Mixed Leaves and Cider  
Vinaigrette*

*Guinea Fowl & Mushroom Terrine, Gribiche Sauce*

*Terrine of Thornhills Confit of Duck and Foie Gras, Mixed Leaves, Walnuts  
Vinaigrette*

*Tiger Prawns & Avocado Timbale, Marie Rose Sauce*

*Pan Fried Foie Gras, Mushroom Duxelle, Sautéed Apple, Toasted Brioche*

### *Soup*

*Cream of Cauliflower with Chilli Beignets*

*Leek and Potato Soup with a Chives Crème Fraiche*

*Cream of Carrots & Coriander Soup*

*Classic French Onion Soup with Gruyere Croutons*

*Roasted Tomato and Pepper Soup with Basil Oil*

*Seafood Bouillabaisse*



## *The Platinum Menu Options*



### *Sorbet*

*Mango & Passion Fruit Sorbet*

*Champagne & Strawberry Sorbet*

*Apple & Calvados Sorbet*

*Blackberry & Pepper Sorbet*

### *Main Course*

*(Choice of Two Main Courses)*

*Pan Fried Fillet of Beef, Roasted Shallots Ragout, Creamed Potatoes, Red Wine Jus*

*Roasted Rump of Lamb, Red Pepper Cous Cous, Garlic Red Wine Jus*

*Chicken Breast with an Asparagus Mousse, Gratin Potato, Green Peppercorn Veloute*

*Pan Fried Duck Breast, Carrot and Potato Gratin, Mixed Vegetables, Honey and Thyme Sauce*

*Grilled Fillet of Seabass, Pea Risotto, Mixed Vegetables, Saffron Veloute*

*Fillet of Artic Charr, Tomato Compote, Turned Potatoes, Basil Cream Sauce*

*Roasted Fillet of Organic Salmon, Tomato and Basil Mash Potato, Black Olive Cream Sauce*

*Fillet of Monkfish, Ratatouille, Turned Potatoes, Red Pepper Coulis*

*Atlantic Turbot, Truffle Mash, Roasted Fennel Cream Sauce*



## *The Platinum Menu Options*

### *Dessert*

*(Choice of Two Desserts)*

*Trio of Mini Dessert, Chocolate Sauce  
(Create your own from the below list)*

*Chocolate Mousse with a Milk Cloud*

*Vanilla Pannacotta with a Raspberry Coulis*

*Raspberry Crème Brulee, Shortbread Biscuits*

*Selection of Cheeses with Savoury Biscuits*

*Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream*

*Baileys Cheesecake, Coffee Anglaise*

*Lough Rynn's Jaffa Cake with a Nougatine Cream*

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*Freshly Brewed Tea & Coffee  
With Petit Fours*



## *EVENING BUFFET MENU*

*Plain or Garlic Chicken Goujons*

*Selection of Chefs Luxurious Sandwiches*

*Selection of Mini Wraps*

*Chicken Kebabs & Vegetable Kebabs*

*Selection of Homemade Quiches*

*Selection of Spring Rolls*

*Chicken Satay*

*Spicy Chicken Lollipops*

*Selection of Savory Crêpes*

*Mini Fish 'n' Chip Cones (2 Choices)*

*Warm Tomato & Ardsallagh Goats  
Cheese Foccacia*

*Goujons of Salmon*

*Home-made Sausage Rolls*

*Plum Tomato Croustades with Olives*

*BBQ Ribs*

*Price - €10.00 per person for 3 Choices*

*Additional choices are €3.00 per person*

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## *Lough Rynn Castle Wedding Planner*

*Book Reception with Lough Rynn Castle*

*Pay Wedding Deposit & Block Book Bedrooms*

*Choose your Bridesmaid, Flower Girls, Best-man & Ushers*

*Book Church / Compile Guest List*

### ***1 Year before Wedding***

*Book Photographer / Video*

*Book Band / Music for Reception / Church*

*Book Honeymoon (check Passport)*

*Order Bridal Wear & Dress Hire*

*Book Wedding Car*

### ***6 Months before Wedding***

*Decide on Menu*

*Order Wedding Cake*

*Start Wedding Invitation List*

*Buy Wedding Rings*

*Book Florist*

*3 Months Notice to relevant Statuary Bodies*



*Book Beauty Treatments*

*Decide on Presents for Attendants*

*Go to Hairdresser with Head Dress*

*Book Final Hair Appointments*

*Check all Wedding Clothes are near Completion*

*Book Bridal Party & Special Friends their bedrooms*

### ***3 Months before Wedding***

*Post Wedding Invitations*

*Finalise Rooming List with Reservations*

*Finalise Menu with Hotel*

*Arrange Hen/Stag Night*

### ***1 Month before Wedding***

*Release rooms not required on Allocation*

*Finalise Table Plan*

*Make a list of Wedding Acceptances and Refusals*

*Send Thank You Cards for Wedding Presents*



## *2 Weeks before Wedding*

*Forward Table Plan & Place Settings (if required)*

*Rehearsal Dinner/Wedding Ceremony*

*Get an updated Guest In-house List.*

## *1 Week before Wedding*

*Advise Hotel of Final Numbers*

*Deliver Wedding Cake & Going Away Clothes to Hotel*

*Final Check on Bedrooms*

## *Some other Handy Tips*

### *Traditional Top Table Seating*

*Clergy*

*Groom's father*

*Bride's Mother*

*Groomsman*

*Best Man*

*Bride Groom*

*Bride*

*Chief-Bridesmaid*

*Bridesmaid*

*Groom's Mother*

*Brides Father*



### *Toasts & Speeches*

*Best Man Calls on*

- \* *Bride's Father*
- \* *Groom's Father Replies*
- \* *Grooms Man to read telegrams/Cards*
- \* *Groom Speaks*
- \* *Bride Speaks (optional)*
- \* *Presentation of Gifts (optional)*
- \* *Best Man Speaks replying to the Groom's Speech.*

### *Order of Events*

*Guests are Seated*

*Hotel Announces Bride & Groom*

*Clergy says Grace (optional)*

*Meal Begins 18:30 approx.*

*After Dessert Cut Cake*

*After Meal Speeches Begin*

*Meal Ends 20.30 – 21.00 approx.*

*Dancing commences 21.00 – 21.30 approx..*

*Evening Buffet 23.30 approx.*

*Music Finishes & Bar Closes at 02.30*

*\*\*Please note that the above timings are as a guideline only\*\**