





Your Wedding Day

Lough Rynn Castle is more than just a wedding venue, it is a lovingly restored 19th century castle hotel. This unique and luxurious fairytale setting, with its secluded location, breathtaking views and classic romanticism, is the perfect backdrop against which to begin your life together.

From the moment you first arrive you will realise that Lough Rynn Castle is no ordinary venue, from the tree lined avenue, the magnificent castle comes into view.

You and your guests will be welcomed at the doors of Lough Rynn on a red carpet by our warm and friendly management team. Perfect in every season, allow the team to escort your guests to the front lawns for an arrival drinks reception, or indeed be greeted into the castle by a very welcoming open log fire. The Baronial Hall is our arrival reception room, and very worthy of its name, featuring bay windows with uninterrupted views of Lough Rynn.

Planning your wedding day is part of the excitement of getting married, so allow our very experienced wedding team assist you in every way possible. The long established team are renowned for their friendly attitude and personal approach, ensuring attention to details on all aspects of your special day.







Our Magnificent Castle







Picture Perfect

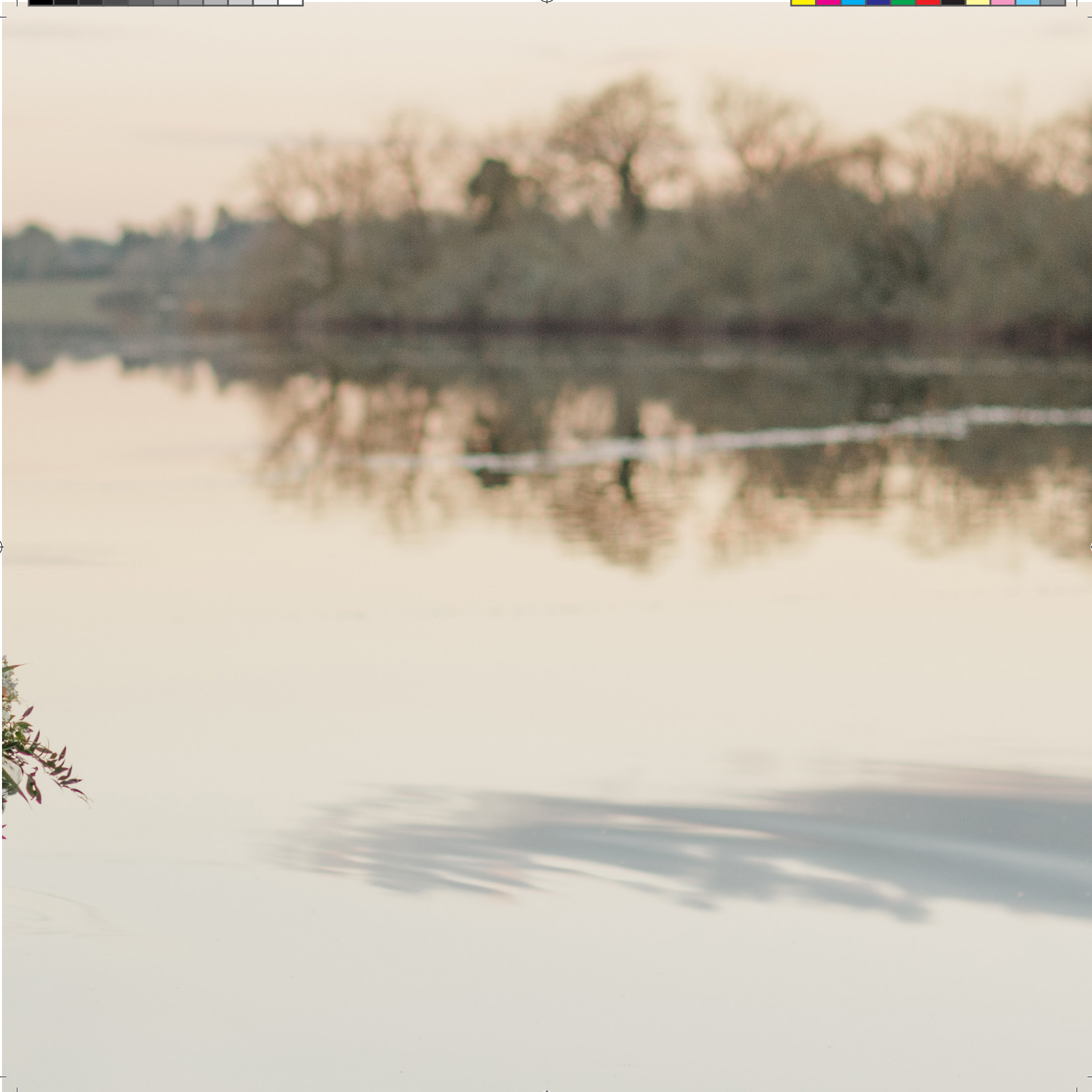
The walled gardens at Lough Rynn truly are unmatched for photo opportunities; allow our concierge to chauffeur you to the gardens and around the estate to some picture perfect locations, the castle itself offers magnificent indoor opportunities also.





Our Majestic Lakeshore





Accommodation

Our luxury accommodation offers a wonderful mix of old world elegance with modern day comforts.

Lake view rooms, deluxe rooms plus 2 very luxurious suites, with panoramic views of the estate which are simply breath taking. As newlyweds you can choose your preferred honeymoon suite, both are very worthy of the title. In addition to the bedrooms, Lough Rynn Castle offer a number of self catering lodges on the estate, which are a very convenient 2 minutes' walk from the hotel reception.







Our Beautiful Grounds





Arrival Drinks

Champagne Reception

- House Champagne Blanc de Blancs, Marcel Moineaux - €12 per glass
- Champagne Moët & Chandon N. V €15 per glass
- Prosecco €9.00 per glass

Wine Reception

- House Wine €7.00 per glass
- Mulled Wine €7.50 per glass
- Cremant d'Alsace - Bestheim €10.50 per glass (Sparkling)

Other Wedding Drinks

- Pimms €10.00 per glass
- Kirr €11.00 per glass
- Cocktails from €12.00 per glass
- Alcoholic Summer Punch €8.00 per glass
- Non Alcoholic Summer Punch €5.00 per glass
- Hot Whiskey €8.00 per glass
- Hot Ports €8.00 per glass
- Bottle Beers €7.00 per bottle

Gin or Whiskey Bar

- Price €10.50 per person

Arrival Food

Canapés

- Red Onion and Cashel Blue Cheese Tartlet
- Mini Chicken & Mushroom Vol au Vent
- Vegetable Spring Rolls with Tomato Jam
- Crispy Black Pudding and Apple Wonton
- Bruschetta of Scallops and Chorizo
- Peking Duck Spring Rolls with Hoi Sin Sauce
- Tempura Fried Prawns with Chilli Jam
- Irish Smoked Salmon on Homemade Guinness Bread
- Foie Gras Terrine on Toasted Brioche
- Cherry Tomato with Buffalo Mozzarella Cheese
- Smoked Salmon Roulade with Cream Cheese
- Herb Rolled Goats' Cheese
- Spiced Chicken Wrapped in a Mini Flour Tortilla
- Carpaccio of Beef with Fresh Horseradish Crème Fraîche

Please choose four pieces per person at €10.50

- **Selection of Chef's Luxurious Sandwiches** €6.50 per person
- **Freshly Baked Scones** €4.95 per person
- **Selection of Mini Sliders** €7.50 per person
- **Charcuterie Grazing Table** €11.50 per person (minimum order of 50 guests)
- **Donuts & Macaroons** €5.00 per person (minimum order of 50 guests)



The Walled Garden Menu

€82 per person (Excl. wine)

Starters

Smoked Chicken Caesar Salad, Bacon Lardons, Garlic Croutons & Parmesan Shavings
Salmon Fishcake, Cucumber Ribbons, Caper & Red Onion Salsa, Lemon Aioli
Chicken and Mushroom Bouchée, Creamy Chablis Reduction
Vegetable Spring Roll, Asian Slaw, Sweet Chili Sauce
Plum Tomato, Mozzarella & Basil Tartlets topped with Caramelised Red Onion

Soup

Cream of Vegetable Soup
Leek and Potato Soup with a Chives Garnish
Cream of Carrot and Coriander Soup
Roasted Butternut Squash & Sweet Potato Soup

Main Course (choice of two main courses)

Slow Cooked Beef, Horseradish Croûte, Creamed Potato, Red Wine Jus
Supreme of Chicken, Gratin Potato, Green Peppercorn Veloute
Traditional Turkey & Ham, Sage & Onion Stuffing, Cranberry Jus
Herb Crusted Salmon, Spring Onion Crushed Potato, Lemon & Dill Butter Sauce
Fillet of Hake, Potato Fondant, White Wine & Chive Sauce

This Menu includes:

- One Starter
- Soup
- A Choice of Two Main Courses
- One Dessert
- Freshly Brewed Tea & Coffee

Dessert

Raspberry & White Chocolate Roulade, Fruit Coulis
Strawberry Cheesecake, Blackberry Coulis, Mint Chocolate Ice Cream
Spicy Pear, Toffee & Pecan Pudding, Caramel Sauce, Honeycomb Ice Cream
Apple & Berry Crumble, Vanilla Ice Cream
Chocolate Brownie, Honeycomb Ice Cream
Caramelized Lemon Tart, Raspberry Sorbet

Freshly Brewed Tea & Coffee

House Wine - €1/2 Bottle €14.00 per person

The Lakeshore Menu

€88.00 per person (Excl. wine)

Starters (choice of two starters)

Tian of Smoked Chicken and Mango, Basil Oil, Sakura Cress

Roulade of Chicken, Sun Blush Tomato Mousse, Couscous, Cream Reduction

Salmon & Prawn Roulade, Citrus & Herb Crème Fraîche

Thai Fishcake with Coconut & Chili Mayo, Coriander Oil, Mango Salsa

Pressed Pork Belly, Sautéed Savoy Cabbage, Celeriac Puree

Warm Tartlet of Ardsallagh Goats Cheese & Caramelized Red Onion

Soup

Cream of Cauliflower with Chilli Beignets

Cream of Carrot & Coriander Soup

Roasted Tomato & Red Pepper Soup with Basil Oil

Cream of Celeriac & Thyme Soup

Leek and Potato Soup with a Chives Crème Fraîche

Main Course (choice of two main courses)

Pan Fried Fillet of Beef, Creamed Potato, Mushroom & Onion Duxelle, Red Wine Jus

Pan Fried Rump of Lamb, Garlic Dauphinoise, Spinach & Ratatouille, Thyme Reduction

Supreme of Chicken, Gratin Potato, Tarragon & Shallot Cream Sauce

Seared Guinea Fowl, Château Potato, Wild Mushroom Sauce

Pan Fried Fillet of Seabass, Sweet Potato Fondant, Saffron Velouté

Roast Fillet of Cod, Bacon Mash, Spinach, Clam & Shallot Sauce

This Menu includes:

- Two Starters
- Soup
- A Choice of Two Main Courses
- One Dessert
- Freshly Brewed Tea & Coffee

Dessert

Trio of Mini Dessert, Chocolate Sauce

Chocolate Mousse, Pistachio Crumb, Raspberry Sorbet

Baileys Cheesecake, Mint Chocolate Ice Cream

Raspberry Crème Brûlée, Shortbread Biscuits

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

Banoffee Pie, Chocolate Sauce

Freshly Brewed Tea & Coffee

House Wine - €1/2 Bottle €14.00 per person

The Castle Menu

€95.00 per person (Excl. wine)

Starters (choice of two starters)

Irish Crab & Smoked Salmon wrapped in Nori Seaweed, Mustard & Lemon Crème Fraîche

Ham Hock & Pea Terrine, Piccalilli, Candied Nut, Basil Oil

Beetroot Cured Salmon, Fennel & Ginger Puree, Crushed Caper Salsa

Confit of Duck Leg, Ratatouille, Grand Marnier Jus

Seared Scallops, Pressed Pork Belly, Savoy Cabbage, Carrot & Apple Purée

Pan Fried Foie Gras, Fruit Chutney, Toasted Brioche, Plum Sauce

Soup

Cream of Cauliflower with Chilli Beignets

Honey Roasted Parsnip Soup with Parmesan Croute

Wild Mushroom Soup, Thyme Cream

Classic French Onion Soup with Gruyere Croutons

Roasted Aubergine and Red Pepper Soup with Basil Oil

Sorbet

Gin & Raspberry Sorbet

Earl Grey & Lemon Sorbet

Blood Orange Sorbet

Lime & Ginger Sorbet

Rhubarb Sorbet

This Menu includes:

- Two Starters
- Soup
- Sorbet
- A Choice of Two Main Courses
- A Choice of Two Desserts
- Friendly Brewed Tea & Coffee

Main Course (choice of two main courses)

Pan Fried Fillet of Beef, Shallot Puree, Roasted Vine Cherry Tomato, Red Wine Jus

Rack of Lamb, Ratatouille & Sautéed Spinach, Celeriac Gratin, Garlic & Thyme Jus

Supreme of Corn-fed Chicken Wrapped in Parma Ham, Rosti Potato Cake, Wild Mushroom & Madeira Sauce

Pan Fried Duck Breast, Creamed Colcannon, Red Cabbage, Mulled Spice Jus

Seared Halibut, Baby Leeks, Sweet Potato Fondant, Carrot Puree, Lemon Cream

Fillet of Monkfish wrapped in Parma Ham, Saffron Potato, Sautéed Sapphire, Saffron Velouté

Pan-fried Sea Trout, Garden Pea Risotto, Sautéed Asparagus, Mussel Velouté

Dessert (choice of two desserts)

Trio of Mini Dessert, Chocolate Sauce

Chocolate Mousse, Pistachio Crumb, Raspberry Sorbet

Lemon Meringue Pie, Blackcurrant Sorbet, Mixed Berries

Raspberry Crème Brûlée, Shortbread Biscuits

Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

White Chocolate & Raspberry Cheesecake, Irish Cream Liquor Ice Cream

Apple Tar Tatin, Honey Comb Ice Cream, Freeze Dried Strawberry

Selection of Cheeses with Savoury Biscuits

Freshly Brewed Tea & Coffee

House Wine - €1/2 Bottle €14.00 per person



The Evening Menu

€12.50 per person for three choices

Homemade Chicken Goujons
Selection of Chefs Finger Sandwiches
Selection of Mini Wraps
Chicken Kebabs & Vegetable Kebabs
Selection of Spring Rolls
Chicken Satay
Spicy Chicken Lollipops
Mini Fish 'n' Chip Cones (2 Choices)
Mini Beef Sliders
Sweet Potato Fries
Spicy Wedges

Additional choices are €4.00 per person

Something Fun!

Candy Cart €300.00

Lough Rynn's very own Candy Cart fully stocked with sweets and treats for your guests.

Ferrero Rocher Display €100.00

Ice-Cream Cart, prices start from €180.00

Treat your guests to some homemade ice-cream, ideal for summer weddings on the front lawns.

Late Night Pizza's €25 per box

Tayto Crisp Sandwiches €5.00 per box





BBQ Menu Options

€3.5 per person for five choices

Chef's Selection of:

- Hot Dogs
- Chicken Drumsticks
- BBQ Ribs
- Homemade Burgers & Chips
- Sirloin Steaks
- Pork & Vegetarian Kebabs
- Selection of Cold Meats
- Selection of Salads

Includes a Selection of Breads & Tea/Coffee

Buffet Options

€38 per person

Main Course (please choose two options)

- Beef Stroganoff, Pilaf Rice
- Lough Rynn Chicken Curry, Saffron Pilaf Rice
- Beef Lasagne, Garlic Bread & Chips
- Tranche of Irish Salmon, Baby New Potatoes, Dill & Citrus Butter

Served with Mixed Salads & Breads

Desserts

- Selection of Mini Desserts/Fruits
- Freshly Brewed Tea/Coffee

Winter Weddings

Available Jan/Feb/March /Nov

All-Inclusive Winter Wedding Package €88 per person

Arrival Reception for all guests

5 Course Meal selected from our
Walled Garden Menu

Half bottle of our specially
selected Wine per person

Evening Buffet

The Bridal Suite and two additional
bedrooms complimentary
on the wedding night*.



* T&C's apply



Notes

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LOUGH RYNN CASTLE
ESTATE & GARDENS



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