



LOUGH RYNN CASTLE  
ESTATE & GARDENS

*Weddings*



## *Welcome*

Lough Rynn Castle is one of Ireland's most luxurious castle hotels, the ancestral home of the Clements Family, and the legendary Lord Leitrim, it is one of few Irish estates that can trace its history back to royal families.

**This multi-award winning secluded castle is magestically set on the shore of Lough Rynn,** surrounded by over three hundred acres of breath taking scenery, it truly is a magical setting for your wedding day. Planning your wedding is part of the excitement of getting married, so allow our very experienced wedding team to assist you in every way possible.

With its magnificent walled gardens, it truly is a special venue for your wedding day, a perfect place to start your new life together.









## *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*

*€85 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

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## ***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

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## ***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

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## ***Freshly Brewed Tea & Coffee***

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



# The Lakeshore Menu

€91.00 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

€98.00 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*

*€35 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 €91 per person

Arrival Reception for all guests

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5 Course Meal selected from our  
Walled Garden Menu

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Half bottle of our specially  
selected Wine per person

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Evening Buffet

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



*\* T&C's apply*





Notes















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