



Wedding Brochure



OUR GIFT TO YOU ON YOUR WEDDING DAY

Our designated wedding co-ordinator will personally guide & support you through the planning of your wedding reception.

VIP RED CARPET WELCOME

CHAMPAGNE WELCOME RECEPTION FOR THE BRIDE & GROOM

COMPLIMENTARY TEA/COFFEE, BISCUITS, OVEN BAKED SCONES WITH FRUIT PRESERVE & CREAM

SEASONAL PUNCH RECEPTION FOR ALL GUESTS

Fresh floral table centre piece & candelabra

CRISP WHITE LINEN TABLECLOTHS, NAPKINS & CHAIR COVERS

ALTERNATIVELY THE FLORAL DISPLAYS TOGETHER WITH THE DECORATIVE SASH MAY BE COLOUR CO-ORDINATED TO COMPLEMENT THE BRIDAL PARTY.

PERSONALISED SOUVENIR MENUS & TABLE PLAN

PRIVATE PATIO & MATURE GARDENS FOR YOUR PHOTOGRAPHS/DRINKS

ENJOY WITH OUR COMPLIMENTS

A COMPLIMENTARY EVENING BUFFET OF FRESHLY CUT ASSORTED SANDWICHES, COCKTAIL SAUSAGES, TEA & COFFEE FOR THE NUMBER OF GUESTS WHICH SAT AT YOUR MAIN MEAL

Spend your wedding night in our Luxurious Bridal Suite with champagne on arrival

2 COMPLIMENTARY BEDROOMS FOR THE BRIDAL PARTY

Special overnight accommodation rates for your guests

COMPLIMENTARY ROVING MICROPHONE FOR SPEECHES

COMPLIMENTARY USE OF OUR DECORATIVE CAKE STAND & KNIFE

Our wedding co-ordinator will assist your nominated supplier with any additional personalised requirements you may have such as back-drops, banqueting suite & table props

WINTER AND MIDWEEK WEDDINGS

BOOK YOUR WEDDING AT THE FIRGROVE HOTEL ANY MONDAY TO THURSDAY OR DURING THE MONTHS OF JANUARY, FEBRUARY, OCTOBER OR NOVEMBER AND SAVE 10% OFF THE PRICE OF YOUR MEAL. THIS OFFER EXCLUDES BANK HOLIDAY WEEKENDS AND NEW YEAR HOLIDAY PERIOD. IT APPLIES TO NUMBERS IN EXCESS OF 100 GUESTS AND CANNOT BE USED IN CONJUNCTION WITH OTHER OFFERS.





CIVIL WEDDING & PARTNERSHIPS

The Firgrove hotel is a recognised licensed civil ceremony hotel. We can offer an intimate suite for civil ceremonies for parties of 10 to 30 or a large suite for ceremonies with 30 to 150 guests. Our Wedding packages include complimentary room hire for the ceremony suite.

CIVIL PARTNERSHIPS

The Firgrove hotel offers a wide range of facilities for couples interested in hosting a civil partnership ceremony and after party for family and friends. We can offer a full reception package or can tailor a package to suit the individual couples requirements including all complimentary extras listed on the previous page.

INFORMATION ON CIVIL CEREMONIES

A CIVIL CEREMONY IS A LEGALLY APPROVED MARRIAGE THAT CONTAINS NO RELIGIOUS ASPECTS. APPLICATION SHOULD BE MADE TO THE CIVIL REGISTRATION OFFICE AT LEAST 3 MONTHS BEFORE THE WEDDING, HOWEVER IN ORDER TO SECURE YOUR PREFERRED DATE IT IS BEST TO BOOK AS FAR IN ADVANCE AS POSSIBLE. ONCE YOU HAVE MET THE REGISTRAR YOU WILL BE GIVEN A DECLARATION WHICH BOTH THE COUPLE AND THE HOTEL ARE REQUIRED TO SIGN.

The ceremony itself takes about 20 minutes. Music & readings can be included during the ceremony. However they must be agreed by the registrar in advance. Please note that there is no longer a requirement to live in the district where you want to get married. Finally please note civil wedding ceremonies can only take place Monday to Friday. They cannot take place on Saturdays and Sundays.





ARRIVALS RECEPTION

Tea/Coffee & Selection of Biscuits	€2.50 p/p	DRINKS RECEPTION	
SEEECHON OF DISCOITS	C2.30 FIF	SUMMER PUNCH	€5.00 P/P
Oven Baked Scones with Fruit Preserves & Whipped Cream	€2.00 P/P	MULLED WINE	€5.00 P/P
Selection of Finger Sandwiches	€2.50 P/P	PIMMS (PIMMS & LEMONADE, CUCUMBER,	
Fresh Strawberries & Cream (in season) €4.00 p/p		MINT & LEMON TWIST)	€6.00 P/P
CANAPÉS	€6.00 p/p	Sparkling Wine	€6.00 P/P
PLEASE CHOOSE 3 FROM THE OPTIONS BELOW		CHAMPAGNE	€8.00 P/P
Oak smoked salmon on homemade brown bread with cream chive dressing		BUCKS FIZZ (CHAMPAGNE & FRESHLY	
		squeezed orange juice)	€9.00 P/P
CHICKEN SATAY SKEWERS		RED & WHITE WINE	€5.50 p/p
PARMA HAM ROSSINI & LIGHT CHILLI DRESSING		Kir Royal	
GOLDEN FRIED SCAMPI, GARLIC & HERB MAYONNAISE		(Champagne & Crème de Casis)	€8.50 p/p
ORIENTAL STYLE VEGETABLE SPRING ROLLS & SWEET CHILLI DIP		BELLINI (CHAMPAGNE & PEACH COCKTAIL)	€8.50 p/p

CORKAGE

WINE (PER 75CL BOTTLE) €5.00 PER BOTTLE

CHAMPAGNE (PER 75CL BOTTLE) €10.00 PER BOTTLE

PLUM TOMATO & BASIL PESTO BROCHETTE

PLEASE ASK YOUR WEDDING CO-ORDINATOR FOR A FULL WINE LIST

YOUR WEDDING CO-ORDINATOR WILL ADVISE YOU ON SUPPLIERS FOR THE FOLLOWING TREATS

ICE-CREAM CART

CHOCOLATE FOUNTAIN & MARSHMALLOWS

CUP-CAKE HEAVEN

FERRERO ROCHER TREE

ICE CARVINGS / SCULPTURES

SWEET CART

CAKE POPS





PICTURE PERFECT WEDDING PACKAGES

At The Firgrove Hotel our aim is to make your Wedding day a perfect and enjoyable day, our management together with our dedicated professional team have carefully designed a collection of all inclusive packages with you in mind. Each package includes a full wedding menu plus a range of complimentary extras listed.

BRONZE PACKAGE

HOT CHICKEN & BUTTON MUSHROOM BOUCHÉ

Free range Irish chicken and mushroom ragout with white wine and tarragon scented volute sauce in a warm puff pastry case

CREAM OF SEASONAL VEGETABLE SOUP

TRADITIONAL ROAST CROWN OF TURKEY AND HONEY GLAZED HAM

ACCOMPANIED BY ROASTING JUS AND THYME HERB STUFFING

MERINGUE NEST FILLED WITH SEASONAL FRESH BERRIES

TOPPED WITH CHANTILLY SWEETENED CREAM

FRESHLY BREWED TEA/COFFEE

€35.00

SILVER PACKAGE

SALAD OF HANLEY'S BLACK PUDDING

Tossed house salad with bacon lardons in a dijon mustard vinaigrette topped with grilled **H**anley's black pudding and apricot chutney

CREAM OF POTATO & LEEK SOUP

SERVED WITH CHIVE CREAM

CHOICE OF 2 MAIN COURSES:

ROAST SIRLOIN OF IRISH ANGUS BEEF

ACCOMPANIED WITH JUS LIE & YORKSHIRE PUDDING

CRUSTED ESCALOPE OF ATLANTIC SALMON

ACCOMPANIED WITH A WHITE WINE CREAM SAUCE INFUSED WITH CHERVIL

FIRGROVE DESSERT PLATTER

BAILEYS CHEESECAKE
HONEYCOMB ICE-CREAM
PETIT CHOUX BUNS

FRESHLY BREWED TEA/COFFEE

€39.00



All main courses will be served with a selection of seasonal vegetables & potatoes. If you require a choice of starter/soup/dessert add $\leqslant 1.50$ to the menu price. If you require a choice of main course add $\leqslant 2.50$ to the menu price.



PICTURE PERFECT WEDDING PACKAGES

GOLD PACKAGE

CHAMPAGNE RECEPTION FOR BRIDAL PARTY ON ARRIVAL

BEEF TOMATO & MOZZARELLA BASIL SALAD

BEEF TOMATO, BUFFALO MOZZARELLA AND BASIL SALAD WITH ROCKET, TOASTED PINE NUTS WITH PARMESAN SHAVINGS DRIZZLED WITH BALSAMIC DRESSING

GOATS CHEESE TARTLET

TOPPED WITH TOASTED WALNUTS ACCOMPANIED BY A TOMATO RELISH

CHOICE OF SOUP FROM WEDDING MENUS SOUP OPTIONS

CHOICE OF 3 MAIN COURSES:

SAUTÉ SUPREME OF CHICKEN BREAST

WITH A BLACK OLIVE & TOMATO COUS COUS STUFFING SERVED WITH ROSEMARY SAUCE

ROAST STUFFED LEG OF IRISH LAMB

Thyme & rosemary infused roast leg of lamb with mint scented fine herb

DUO OF SALMON & COD

WITH A WHITE WINE & CHIVE SAUCE

FIRGROVE ASSIETTE OF DESSERTS

SHERRY TRIFLE CHANTILLY
HOMEMADE LEMON CHEESECAKE
BAILEYS BROWN BREAD ICE CREAM

FRESHLY BREWED TEA OF COFFEE

€45.00

FIRGROVE

Mitchelstown • Co. Cork • Ireland

PLATINUM PACKAGE

CHAMPAGNE RECEPTION FOR BRIDAL PARTY ON ARRIVAL

SMOKED CHICKEN SALAD

SMOKED CHICKEN SALAD WITH PICKLED CUCUMBER & RED ONION DRIZZLED WITH BALSAMIC VINEGAR AND WHOLEGRAIN MUSTARD DRESSING

MINIATURE FISH CAKES OF ASSORTED ATLANTIC CATCH

WITH TOMATO & CORIANDER SALSA & CRISPY WATERCRESS & PINE NUT SALAD

CHOICE OF 2 MAIN COURSES:

CREAM OF CARROT & CORIANDER SOUP

PAN FRIED FILLET STEAK

POTATO CHAMP, BLACK PEPPER, COGNAC & WILD MUSHROOM SAUCE (COOKED MEDIUM TO WELL)

SYMPHONY OF SEAFOOD

A TRIO OF FRESH ATLANTIC SALMON, COD & SMOKED HADDOCK WITH A SAFFRON & CHIVE CREAM SAUCE

FIRGROVE DESSERT PLATTER

TIRAMISU
LEMON CITRUS TART
MINI FRESH FRUIT PAVLOVA

FRESHLY BREWED TEA OR COFFEE

€50.00

All main courses will be served with a selection of seasonal vegetables & potatoes. If you require a choice of starter/soup/dessert add \in 1.50 to the menu price. If you require a choice of main course add \in 2.50 to the menu price.



Create your own menu from the following menu items developed for you

STARTERS

HOT CHICKEN & BUTTON Mushroom Bouché

Free range Irish Chicken and Button Mushroom RAGOUT. WHITE WINE AND TARRAGON SCENTED VOLUTE SAUCE SALSA & CRISPY WATERCRESS & PINE NUT SALAD AND WARM PUFF PASTRY CASE

MINIATURE FISH CAKES OF €7.00 ASSORTED ATLANTIC CATCH

€7.50

WITH TOMATO & CORIANDER

GOATS CHEESE TARTLET

€7.00

TOPPED WITH TOASTED WALNUTS ACCOMPANIED BY A TOMATO RELISH

DUBLIN BAY PRAWN COCKTAIL

€8.25

SUCCULENT DUBLIN BAY PRAWNS NESTLED ON A CRISP LETTUCE WITH A TANGY COCKTAIL SAUCE GARNISHED WITH A TWIST OF LEMON

SMOKED CHICKEN SALAD

€7.75

SMOKED CHICKEN SALAD WITH SEASONAL LEAVES. PICKLED CUCUMBER AND RED ONION TOPPED WITH BALSAMIC VINEGAR AND WHOLEGRAIN MUSTARD DRESSING

BEEF TOMATO & MOZZARELLA BASIL SALAD

€7.50

BEEF TOMATO, BUFFALO MOZZARELLA AND BASIL SALAD WITH ROCKET, TOASTED PINE NUTS WITH PARMESAN SHAVINGS DRIZZLED WITH BALSAMIC DRESSING

SALAD OF HANLEY'S **BLACK PUDDING**

€7.00

Tossed house salad with bacon lardons in a dijon MUSTARD VINAIGRETTE TOPPED WITH GRILLED HANLEY'S BLACK PUDDING AND APRICOT CHUTNEY

CHICKEN CAESAR SALAD

€7.50

MIXED SALAD OF BABY COS LEAVES WITH GARLIC CROUTONS & SLIVERS OF SMOKED CHICKEN AND FRESH PARMESAN WITH A CAESAR DRESSING

FANTAIL OF MELON

€7.00

CHILLED RIPE DUO OF GALLIA & CANTALOUPE MELON SERVED WITH SEASONAL BERRIES & FRUIT COMPOTE

If you require a choice of starter/soup add €1.50 to the menu price.





Create your own menu from the following menu items developed for you

SIDES

SOUPS & SORBETS

Soups €4.00 VEGETABLES

CREAM OF POTATO & LEEK SOUP WITH CHIVE CREAM CREAM OF MUSHROOM & FENNEL SOUP ROAST BELL PEPPER, TOMATO & BASIL SOUP CREAM OF SEASONAL VEGETABLE SOUP CREAM OF BROCCOLI & ROASTED ALMOND SOUP CARROT & CORIANDER SOUP SWEET POTATO & BUTTER NUT SQUASH SOUP

BATON CARROTS BROCCOLI & BUTTERED ALMONDS
ROAST RUSTIC VEGETABLES
CAULIFLOWER WITH CHEESE SAUCE
DICED TURNIPS
BROAD GREEN BEANS
SUGAR SNAP PEAS

PLEASE SELECT TWO OF THE FOLLOWING

SORBETS

FRENCH ONION SOUP

CHAMPAGNE SORBET WITH A SPRIG OF MINT
ZESTY LEMON SORBET WITH CITRUS FRUITS
PINK GRAPEFRUIT SORBET
RHUBARB & APPLE SORBET
MANGO & SUMMER FRUITS WITH ZESTY LEMON BITE

€4.00 POTATOES

Please select two of the following

ROAST POTATOES
CREAMED POTATOES
BUTTERED BABY POTATOES
CHAMP (MASH POTATO WITH SPRING ONION)
GARLIC POTATOES
COLCANNON (MASH POTATO WITH SAUTÉED CABBAGE)

IF YOU REQUIRE A CHOICE OF STARTER/SOUP ADD €1.50 TO THE MENU PRICE.





Create your own menu from the following menu items developed for you

MAIN COURSE - MEAT

PRIME ROAST SIRLOIN OF **IRISH ANGUS BEEF**

€24.00

OVEN ROASTED HALF BARBARY DUCK

€25.00

SERVED WITH PAN GRAVY AND YORKSHIRE PUDDING ACCOMPANIED BY HORSERADISH SAUCE

CRUSTED IN HONEY SERVED WITH RED ONION MARMALADE, GINGER AND ORANGE JUICE

PAN FRIED FILLET STEAK

€30.00

SERVED WITH POTATO CHAMP, BLACK PEPPER, COGNAC & WILD MUSHROOM SAUCE (COOKED MEDIUM TO WELL) **SAUTÉED SUPREME OF CHICKEN BREAST**

€22.00

WITH A BLACK OLIVE AND TOMATO COUS COUS STUFFING SERVED WITH A ROSEMARY SAUCE

ROAST LEG OF IRISH LAMB

€25.00

THYME & ROSEMARY INFUSED ROAST LEG WITH MINT SCENTED FINE HERB

GRILLED SIRLOIN OF PRIME IRISH STEAK

€28.00

ROAST STUFFED LOIN OF PORK €22.00

SERVED WITH A CALVADOS & CARAMELISED APPLE SAUCE ACCOMPANIED WITH ROSEMARY & ONION STUFFING

WILD MUSHROOM POTATO CHAMP WITH A WHISKEY & PEPPERCORN SAUCE (COOKED MEDIUM TO WELL) SERVED ON A WILD MUSHROOM POTATO CHAMP WITH A RED WINE & THYME

PRIME FILLET OF BEEF WELLINGTON €33.50

COATED IN A RICH MUSHROOM DUXELLE OVEN BAKED IN A CRISP PASTRY SERVED WITH CHASSEUR SAUCE

HERB CRUSTED BREAST OF CHICKEN €24.00

Stuffed with a mushroom duxelle on a bed of BALLYCOTTON COLCANNON POTATO DRIZZLED WITH MADEIRA DEMI GLAZE

TRADITIONAL ROAST CROWN OFTURKEY & HONEY GLAZED HAM €22.00

ACCOMPANIED BY ROASTING JUS AND THYME HERB STUFFING

ALL OF OUR MEATS ARE CAREFULLY SELECTED FROM LOCAL AND IRISH SUPPLIERS DIETARY REQUIREMENTS: ALL DIETARY RQUIREMENTS CAN BE CATERED FOR WITH PRIOR NOTICE, PLEASE INFORM YOUR WEDDING CO-ORDINATOR OF YOUR NEEDS. IF YOU REQUIRE A CHOICE OF MAIN COURSE ADD €2.50 TO THE MENU PRICE. (ALL PRICES ARE INCLUSIVE OF V.A.T. AT 9%)

(VAT RATES ARE SUBJECT TO CHANGE)





Create your own menu from the following menu items developed for you

MAIN COURSE - FISH

CRUSTED ESCALOPE OF ATLANTIC SALMON

€24.00

€30.00

€26.00

€28.00

ACCOMPANIED WITH A WHITE WINE CREAM SAUCE INFUSED WITH CHERVIL

PAN FRIED FILLET OF DUNMORE EAST SEATROUT

WITH A SMOKED SALMON MOUSSE ACCOMPANIED BY LEMON AND ALMOND BUTTER

BAKED FILLET OF HAKE €24.00

Wrapped in filo pastry served on a BED OF PARSLEY GARLIC CHAMP WITH A LIGHT LEMON AND TARRAGON VOLUTE SAUCE

PAN FRIED FILLET OF SEA BASS €26.00

WITH A SMOKED SALMON & CHIVE CREAM SAUCE

PAN FRIED FILLET OF SOLE €26.00

Served with a light creamy seafood chowder garnished with a chive & spring onion champ

DUO OF FRESH ATLANTIC SALMON & COD

SERVED WITH A WHITE WINE & CHIVE CREAM SAUCE

SYMPHONY OF SEAFOOD

A TRIO OF FRESH ATLANTIC SALMON COD & SMOKED HADDOCK WITH A SAFFRON & CHIVE CREAM SAUCE

(PLEASE NOTE COST OF FISH MAY VARY AS MARKET PRICE APPLIES)

VEGETARIAN

VEGETARIAN STROGANOFF

WITH A WHITE WINE AND TARRAGON SCENTED VOLUTE SAUCE AND WARM PUFF PASTRY CASE

ROAST MEDITERRANEAN VEGETABLE QUICHE

Served on a bed of tossed green salad and cous leaves with a garlic scented dressing

WILD MUSHROOM TAGLIATELLE

BOUND IN A RICH WHITE WINE CREAM SAUCE

BAKED GOATS CHEESE

On a bed of Roasted Mediterranean vegetables served with a Balsamic Reduction and Chilli Dressing





Create your own menu from the following menu items developed for you

DESSERTS

PETIT CHOUX BUNS	€6.95	WARM BREAD & BUTTER PUDDING	€6.95
Filled with vanilla cream set on a duo		Accompanied with baileys brown bread ice-cream	
OF WHITE AND DARK CHOCOLATE			
CHOCOLATE CHIP &		FIRGROVE DESSERT PLATTER	€8.00
BAILEYS CHEESECAKE	€7.25	Classic Italian tiramisu, soaked with coffee	
Accompanied with honeycomb ice-cream layered with caramel sauce		LIQUEUR BOUND WITH A CREAMY MASCARPONE CHE	ESE
		LEMON CITRUSTART	
WARM STICKY TOFFEE PUDDING	€7.75	Caramelised lemon citrus tart with a	
SERVED WITH BISCOTTI & CARAMEL GLAZE		SWEET FRUIT PUREE	
PAVLOVA	€6.95	TRADITIONAL SHERRY TRIFLE	€7.25
Fresh fruit pavalova meringue nest			
WITH A VANILLA CREAM AND FRUIT COULIS		CHEESEBOARDS	
		A selection of Irish farmhouse cheese to incl	
CLASSIC ITALIAN TIRAMISU €7.25		CASHEL BLUE, DURRIS, CARRIGALINE SMOKED	
LADY FINGERS SOAKED IN COFFEE LIQUEUR		AND COOLEENEY CAMEMBERT	€8.00
BOUND IN A CREAMY MASCARPONE CHEESE		F	
		French and Continental Cheese to Include: ST AGUR BLUE, PORT SALUT, CAMEMBERT & BRIE €8.00	
WARM RHUBARB & GINGER CRUMBLE €6.95			
Drizzled with crème Anglais			
CRÈME BRULE CARAMELISED VANILLA AND MANGO FRUIT	€6.95	MIXED PLATTER OF IRISH & FRENCH FARMHOUSE CHEESE	€9.00
CRÈME BRULE WITH SEASONAL BERRY & GINGER SNAPS		ALL OF THE ADOME SERVED WITH SAVOURY DISSUITS	
		ALL OF THE ABOVE SERVED WITH SAVOURY BISCUITS,	

TRI OF HOMEMADE ICE CREAM €6.95

Brandy snap basket of ice-cream topped WITH MANGO PUREE FRESH MINT SPRIG

FERRERO ROCHER ICE-CREAM LOG €7.50

SERVED WITH SEASONAL BERRIES IN A TUILE BASKET

FRESH FRUIT AND CELERY

FRESHLY BREWED FILTER COFFEE/BLENDED TEA €2.50

Wedding Cake will not be permitted to be served as an alternative to dessert. The above have been created with you in mind, however, should you wish to have an alternative the Firgrove hotel would be more than happy to accommodate you.





EVENING MENUS

THE FIRGROVE HOTEL WILL PROVIDE TEA, COFFEE, SANDWICHES AND COCKTAIL SAUSAGES COMPLIMENTARY FOR THE NUMBER OF GUESTS WHICH SAT FOR YOUR MEAL. ADDITIONAL NUMBERS CAN BE CATERED FOR AND CHARGED PER PERSON AS FOLLOWS SURPLUS WEDDING CAKE CAN BE SERVED WITH THE EVENING BUFFET IF REQUIRED

MENU OPTIONS

MENU I €6.25 P/P MENU 4 €9.95P/P

FRESHLY BREWED TEA & FILTER COFFEE

Freshly brewed tea & filter coffee

Selection of sandwiches

Cocktail sausages

MENU 2 €7.25 P/P CHICKEN GOLIIONS

FRESHLY BREWED TEA & FILTER COFFEE

Selection of sandwiches
Cocktail sausages
Chicken goujons
Mini bouchee

MENU 3 €8.25P/P

Freshly brewed tea & filter coffee

Selection of sandwiches

Cocktail sausages

Chicken & fish goujons

Warm brushetta garnished with pesto

Chicken Kerabs

Selection of sandwiches

TIGER PRAWNS WRAPPED IN PASTRY
CHICKEN GOUJONS
CANAPES
CHICKEN SKEWERS
VEGETABLE SAMOSAS

PERSONALISED FAVOUR €6.00P/P

GOUJONS OF COD & CHUNKY CHIPS SERVED IN A PERSONALISED NEWSPAPER CONE, INSCRIBED WITH YOUR NAME & WEDDING.







CHILDREN



We take great care of our younger guests ensuring they are not forgotten about on this special day.

Children under 3 years of age are complimentary.

Children from 3-12 years can choose from the

FOLLOWING SPECIAL CHILDREN'S MENU.

SOUP

CHICKEN OR FISH GOUJONS & CHIPS/CREAMED POTATO
SAUSAGE BEANS & CHIPS/
CREAMED POTATO
PENNE PASTA WITH A PESTO SAUCE
ROAST CHICKEN & CHIPS/CREAMED
POTATO WITH VEGETABLES

OR

HALF PORTIONS OF THE MAIN MEAL

DESSERT

€12.50 PER CHILD

Our children's complimentary packages also include complimentary cordials & cookies on arrival.

Children can be seated together at a children's table with complimentary colouring books.

TV & DVD can be arranged on a request basis (must be pre booked).

Registered qualified baby sitting service available on request (local charges apply).





SELECTION OF HOUSE WINE

WHITE WINE

SAUVIGNON BLANC

Tolten sauvignon blanc, Chile, central valley a dry white wine with a fresh citrus juicy fruit taste. (white fish! seafood! chicken)

CHARDONNAY

Twin rivers chardonnay, Australia refreshing dry white wine & has a lively floral aroma. (salmon/ chicken/ turkey & ham/ red meats)

RED WINE

CABERNET SAUVIGNON

TOLTEN CABERNET SAUVIGNON, CHILE, CENTRAL VALLEY INTENSE AROMA OF JUICY RED AND BLACK FRUITS WITH PLUM FLAVOUR. (BEEF! LAMB DISHES)

MERLOT

TOLTEN MERLOT, CHILE, CENTRAL VALLEY
BLACKBERRY COLOUR WITH INTENSE AROMAS OF CHERRIES AND
RIPE STRAWBERRIES. RICH FRUIT TASTE.

(TURKEY & HAM/ RED MEATS/ CHICKEN)



AFTER PARTY BARBEQUE OPTIONS

The Firgrove Hotel are happy to facilitate your celebration the day following your wedding

SALAD BAR

CHOOSE THREE OPTIONS FROM THE FOLLOWING

TOSSED SALAD

GREENS WITH COS LEAVES AND A CAESAR DRESSING

SLICED BABY POTATO

WITH A HONEY & MUSTARD DRESSING

POTATO & SPRING ONION SALAD

CLASSIC COLESLAW

PENNE PASTA WITH ROASTED PEPPERS AND CHILLI OIL MATCH STICK CARROT BATONS WITH A POPPY SEED AND GINGER SCENTED OIL

SPIT ROASTED PIG

SPIT ROASTED PIG SERVED WITH SAGE & ONION STUFFING AND APPLE CHUTNEY ACCOMPANIED BY JACKET POTATOES, SELECTION OF SOFT BAP'S AND SALADS

ROTISSERIE GRILLED FREE RANGE CHICKEN

Served with wild rice or jacket potatoes & salads grilled rotisserie joints

WE CAN ALSO OFFER A RANGE OF ROTTISSERIE GRILLED MEAT JOINTS ACCOMPANIED WITH A BUFFET SALAD BAR

SIRLOIN BEEF CROWN OF TURKEY HONEY & MUSTARD GLAZED HAMS

LOIN OF PORK OR PORK FILLETS
LEG OF LAMB



All of the above can be served with jacket potatoes & a selection of vegetables or buffet salad bar. As a general guide please allow $\leq 10.00 \ / \leq 15.00$ per person minimum 70 guests. Above prices may be subject to seasonal variations.



BOOKING TERMS & CONDITIONS

A provisional booking will be held for a two-week period and if the date is not booked after this time it will be released for re-sale Confirmation of your wedding date will take place with a non refundable deposit of €500 and signing of your Wedding Contract. We require 50% of your final bill to be paid 2 months prior to your wedding.

Notification of cancellation or change of date must be confirmed in writing. If cancellation occurs within 6 months of the event, in addition to forfeit of your deposit, a cancellation fee will apply as follows, 3 months or less -50% of estimated cost, I week or less full payment of pre-booked services & accommodation, pre-booked services includes: Food & Beverages, Bar Extensions and Accommodation.

An approximate number of guests should be advised at the time of booking. A revised number of guests to be given to the Hotel one Month in advance of your Wedding Date, and the final number given is the minimum number charged for on the day.

The main Banqueting Suite is reserved for wedding parties over 100 people. Any promotions / special offers/ discounts agreed are subject to the number of guests at the discretion of management and are therefore not binding if the final number of guests seated on the day is less than the numbers used to form any such agreement.

Prices are inclusive of V.A.T. at the current rate and we do not operate a service charge. The Hotel reserves the right to refund a deposit in circumstances when a booking is made through a third party or under false pretences. Prospective clients must always meet with a member of management by appointment prior to the acceptance of the deposit.

Menus and final arrangements should be made with the hotel at least one month prior to your wedding.

In compliance with H.A.C.C.P. and other Food Safety & Hygiene Regulations only food prepared by the hotel may be consumed on the premises with the exception of the Wedding Cake/ Wedding Favours.

At the time of the booking, all hotel rooms requested will be allocated to your wedding party. Should the Bride & Groom wish to hold these rooms for specific guests, they must give a room list to reception at time of booking. Any rooms that are not confirmed will automatically be released 2 weeks prior to the wedding date. Any rooms not released and remaining unsold will be added to the final account. Check in time for Bedrooms is after 2pm unless previously organised. The Hotel does not take any responsibility for gifts, cards etc left in Hotel; please ensure you collect all you belongings before leaving the Hotel.

Delivery of Wedding Cake, flowers etc will be accepted between 9am to 6pm daily, through your point of contact at the Hotel. Table plans will be accepted no later than 3 days in advance of your wedding reception.

There is now a general prohibition on a person less than 18 years of age from bars of licensed premises. There is, however discretion to licenses to admit a child under 15 in a bar if accompanied by a parent or guardian after 9pm, on the occasion of a private function at which a substantial meal is served, the Firgrove will apply reasonable discretion.

In compliance with Licensing Laws and Weights & Measures Act and for the Health & Safety of all Customers & Staff it is prohibited for customers to consume alcohol in the public areas of the premises which has not been purchased on the premises. Any breach of the above will result in the product being removed and the customer(s) being asked to leave the premises.

In compliance with licensing laws the bar will remain open until 2am with a bar extension. Residents Bar is available until 3.30am at the discretion of management. All entertainment arrangements must have the approval of Firgrove Hotel Management. The Hotel does not take any responsibility for entertainment or services that are not booked directly by the Hotel. All entertainers must provide their own equipment. All Music & Entertainment must be c oncluded by 2.30am. In compliance with Health & Safety Law music must not exceed 108db.

All accounts must be settled prior to departure from Hotel. Methods of Payment accepted include cash and banker's draft. No other forms of payment are accepted. Gratuity is at the discretion of the wedding party. Payment of first deposit indicates acceptance and understanding of the above terms & conditions

This contract must be signed by the Bride and Groom and returned to Firgrove Hotel to confirm acceptance of the Terms & Conditions as set out above, otherwise the booking cannot be confirmed, and the date cannot be held.

I/We accept the Terms and Conditions of Our wedding at the Firgrove Hotel as set out above.

Name of Bride:
Name of Groom:
Date of Wedding:
Signature of Bride:
Signature of Groom:
Signature of Firgrove Hotel Representative:





Firgrove Hotel, Cahir Hill, Mitchelstown, Co. Cork
Tel: +353 (0)25 24111
Fax: +353 (0)25 84541
Email: info@firgrovehotel.com
www.firgrovehotel.com