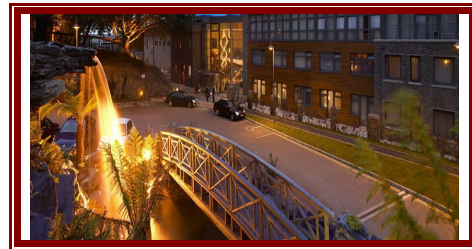


When you choose *Carlton Hotel & C-Spa Kinsale*
You are assured the
Ultimate in Personal Attention, Service & Value for Money.

As we cater for Only One Wedding Per Day you are Guaranteed
Our Undivided Attention to make your Special *Wedding Day*
A Truly Memorable & Magical Occasion.

Those little extra's with our compliments...

Red Carpet on Arrival
Champagne Reception for the Bride & Groom
Personalized Table Plan & Menu's
Linen Napkins
Floral Arrangements for Each Table
Silver Cake Knife & Stand
Complimentary Tea, Coffee & Biscuits on arrival for all your guests
Complimentary over night Bridal Suite for the Bride & Groom
Complimentary Amplification System provided
Complimentary 3 Month Memberships for C-Spa Leisure Centre
Complimentary Tasting of your Wedding Menu prior to your day for the Bride & Groom
Complimentary first year's Anniversary Dinner in Oysterhaven View Restaurant
Special over night accommodation rates for your guests
(15 Bedrooms & 5 Garden Suites)
10% Discount on Menu Price for Weddings Booked Mid-week
(Monday – Thursday Excluding Bank Holidays)



View from our Rathmore Banqueting Suite at Carlton Hotel Kinsale

2009

On your arrival

Pim's Reception	€ 5.50
Mulled Wine	€ 5.50
Red or White Wine (per glass)	€ 5.75
Bucks Fizz	€ 8.50
(Champagne & Orange Juice)	
Kir Royale	€ 8.95
Champagne & Strawberries	€ 9.00
Selection of Canapés	€6.50

Appetizers

Warm Cajun Chicken Salad Served with a Coriander and Lime Vinaigrette	€ 9.55
Terrine of Chicken and Spring Vegetables On a Crisp Salad with Soy and Ginger Dressing	€9.55
Chicken & Wild Mushroom, cooked in a Creamy White Wine Sauce served in a Puff Pastry Case	€ 7.60
Clonakilty Black Pudding with Spicy Apple Chutney (Served on a Bed of Mixed Salad)	€ 9.00
Farmhouse Chicken Liver Pate (Served with Cumberland Sauce & garnished with Salad)	€ 9.00
Parisienne of Galia Melon with Julienne of Pastrami and Honey and Orange Dressing	€8.95
Crown of Ogen Melon (Served with a Raspberry Sorbet)	€ 8.45
Tian of Crab & Smoked Salmon (Topped with a Lemon Cream)	€ 9.95
Terrine of Salmon, Prawn and Spring Vegetables served With Lumpfish Caviar and Lobster Cream Sauce	€9.95
Smoked Salmon Potato Cakes with a Lemon Beurre Blanc	€ 9.95
Grilled Goats Cheese Crouton on a Bed of Mixed Leaves With A hazelnut and Balsamic Sauce	€9.00

Soups

Traditional Vegetable Soup	€ 5.00
Cream of Potato & Leek Soup	€ 5.00
Cream of Mushroom & fennel Soup	€ 5.00
Cream of Sweet Tomato & Basil Soup	€ 5.00
Cream of Carrot & Coriander Soup	€ 5.00
Consommé Julienne	€ 5.00
Cream of Chicken & Sweetcorn Soup	€ 5.00
Cream of Celery & Apple Soup	€ 5.00
French Onion Soup topped with Cheese Crostinis	€ 5.00
Traditional Minestrone Soup with Garlic Crutons	€ 5.00
Seafood Chowder	€ 7.95

Sorbets

Champagne Sorbet	€ 6.00
Lemon Sorbet	€ 5.00
Fruit Sorbet	€ 5.00

Main Courses

Pan Fried Supreme of Chicken Wrapped in Streaky Bacon with a Red Pepper, Courgette & Lemon Balm Sauce	€ 22.95
Seared Breast of Chicken filled with a Smoked Salmon and Leek Mousse on a Sweet Tarragon Cream Sauce	€ 22.95
Traditional Roast Stuffed Turkey & Honey Baked Ham Cooked with Sage and Onion Stuffing & served With Fresh Cranberry Sauce	€ 23.25
Medallions of Pork Steak, with Red Onion Confit (Served with a Rosemary Jus)	€ 24.50
Roast Leg of lamb With Potato, Herb and Onion Stuffing, served with a Rosemary Jus	€ 24.90
Roast Rack of Lamb coated with Dijon Mustard, Rosemary And Garlic Crust with Lightly Minted Gravy	€ 36.00
Oven Roasted Prime Sirloin of Beef Crusted with Blackpepper and served on a Cordon of Forest Mushroom Sauce	€ 27.50
Chargrilled Fillet of Beef served on a Toasted Duxelle Crouton with a Roasted Shallot and Port Scented Sauce	€ 36.00
Duo of Salmon and Monkfish With a Chive Veloute	€ 28.00
Baked Fillet of Salmon topped with a Prawn Soufflé on a Champagne and Dill Cream Sauce	€ 27.00
Paupiettes of Sole filled with Salmon Served with a Lemon & Lime Butter	€ 28.60
Grilled fillets of Sea-Bass on a Bed of Sesame Spring Vegetables with a Chablis and Pesto Cream Sauce	€29.00
Baked Fillet of Cod with a Leek and Parmesan Crust, Served with a Warm Sun Dried Tomato and Shallot Dressing	€28.00

Vegetarian

Baked Aubergine with Stir-Fried Sesame Vegetables and Arborio Rice

Broccoli and Tofu Bake served with a Crisp Seasonal Salad

Ratatouille Quiche served with Cous-Cous and Sweet Tomato Vinaigrette

Deep-Fried Brie with Mixed Leaves and Redcurrant Syrup

*All of the above main courses are served with a choice of
Two vegetables & two potatoes*

(Please choose from the following list)

Vegetables

Buttered Carrots

Red Cabbage

Carrot & Parsnip Puree

Green Cabbage with Smoked Bacon, Garlic & Onion*

Green Beans wrapped in Bacon*

Mange Tout*

Broccoli

Cauliflower

Potatoes

Creamed

New Minted Boiled

Gratin*

Roast

Fondant

Lyonnaise*

Baked Potato*

**Additional charge of €1.00 applies per selection*

Desserts

Homemade Baileys Cheesecake With a White Chocolate Sauce	€ 6.50
Homemade Apple Tart, With a Crème Anglaise	€ 6.50
Choux Pastry Profiteroles With a Warm grand mariner and chocolate sauce	€ 6.50
Exotic Fresh Fruit Salad Served with Vanilla Ice-Cream	€ 6.50
Bread and Butter Pudding Served with a Warm Custard Topping	€ 6.50
Light Pavlova layered with Seasonal Fruits And smothered in Fresh Cream	€ 6.50
Crisp Tuile Basket filled with Fresh Fruit Salad and Toffee Crunch Ice-Cream	€ 6.50
Trio of Chocolate Mousse Served with a Seasonal Berry Coulis	€ 6.50
Black Forest Gateaux	€ 6.50
Tangy Lemon Tartlet with Fresh Strawberries and Mango Coulis	€6.50
Tiramisu Served with a Cappuccino Sauce	€ 6.50
Carlton Assiette of Desserts Cheesecake, Pavlova, Profiterole & Ice-Cream	€ 8.50
Selection of Irish Cheeses Served with an assortment of Crackers	€ 10.95
Freshly Brewed Tea/Coffee	€ 2.00
Petit Fours	€ 2.20
If you wish to have choices the following charges apply:-	
Starter	€1.50 per person
Main Course	€2.50 per person
Dessert	€1.50 per person
Children's menu available upon request (€15.00 per child)	

During your meal

House Red or White Wine	€ 24.00 per bottle
Sparkling Wine Toast	€ 35.00 per bottle
Champagne Toast	€ 65.00 per bottle
Wine Corkage per Standard Bottle	€ 10
Sparkling Wine & Champagne per Standard Bottle	€ 13.50

(Corkage prices are non-negotiable)

Evening Reception

Tea, Coffee and a selection of Sandwiches	€ 8.45
Tea, Coffee, selection of Sandwiches, Cocktail Sausages	€ 9.00
Add Spicy Wedges to any of the above options	€ 9.75

(Add your choice of any one of the following to the above options)

Golden Fried Chicken Breast Goujons
Mini Vol au Vent
King Prawn in Filo Pastry
€ 2.50

(All served with a selection of tasty dips)

Accommodation

Your guests can avail of our discounted accommodation rates

October to April	€85.00 per person sharing
May – September	€100.00 per person sharing

A €25.00 single supplement applies to the above rates

Children 4 years of age or under	Free of charge
Children aged 5 to 12	€25 per child
(When sharing with 2 adults)	

- Rates are inclusive of full Irish Breakfast, service charges & taxes
- Rates are based on per person sharing a double or twin room on a per nightly basis
- The hotel will reserve fifteen bedrooms and 5 Garden Suites at the above rates at your request there after; all guestrooms will be subject to availability at the rate that is current for the date of your wedding reception.
- Terms & conditions apply

Carlton Hotel Garden Suites:

Each Garden Suite boast 3 en-suite bedrooms, living space, dining area & sun terrace

Minimum of 2 people staying - €250

Plus €50 supplement per person thereafter, maximum of 6 people

All Garden Suite rates include Full Irish Breakfast &
Complimentary Leisure Centre Facilities.

Carlton Hotel advises Clients to be aware that these Terms & Conditions apply to all contracts for the provision of facilities and services for conferences, banquets and events to the exclusion of all other terms and conditions, including any which the Client may purport to apply or which may appear in promotional literature.

Bookings taken in error from a person other than the Bride & Groom will be deemed null and void and the hotels facilities will not be made available for the date requested.

The term 'Event' covers any meeting, conference, convention, function, banquet, wedding or any other gathering and these Terms & Conditions cover the following clauses:

Confirmation of Event

All Event Bookings will be treated as provisional until written confirmation and a €1,500 deposit is received from the Client by Carlton Hotel, which should be within 14 days of the original provisional booking being made. Carlton Hotel will then acknowledge receipt of confirmation and deposit in the form of a written contract

The Client must reconfirm to Carlton Hotel the anticipated number of guests attending not less than 14 days before the Event.

Exact final numbers must be given to Carlton Hotel at least 2 days before the Event. The amount payable by the Client will be calculated on this final number or the number actually attending on the day, whichever is greater. If the Client's booking is accepted by Carlton Hotel on the basis that a minimum number of persons will attend the Event, the amount payable by the Client shall be calculated on such minimum number or the number actually attending, whichever is greater.

Deposits and Payments

Carlton Hotel reserves the right to require payments of deposits in advance of each Event. The amount will be determined by Carlton Hotel but is normally as follows:

Payment by Bank Draft or Cash only.

	Percentage
At time of confirmation of reservation	€1,500 deposit.
6 months prior to the event, a further	€1,000 deposit.

Should the Client fail to pay each deposit within 14 days of request, Carlton Hotel may treat the booking as cancelled by the Client, and deposits already received shall be non-refundable.

The hotel reserves the right to cancel an event in the following cases:

1. The hotel believes the booking might prejudice the reputation of the hotel.
2. Should guests attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behaviour

Cancellation of Event

Should an Event be cancelled, a charge will be made, calculated as a percentage of the total booking value, according to the scale highlighted below:

Cancellation Period	Percentage
Deposit is Non-refundable/Non-transferable	
Up to 6 months prior to the event	25%
Up to 3 months prior to the event	50%
Up to 1 month prior to the event	75%
Up to 1 week prior to the event	100%

All cancellations should be confirmed in writing by the Client.

Postponement of Event

The postponement of a confirmed and contracted Event may be considered as a cancellation in accordance with the condition above.

Price Variations

In the event of circumstances beyond Carlton Hotel's control (e.g. increases in the standard rate of VAT), Carlton Hotel reserve the right to vary the prices quoted to an extent which reflects such changed circumstances. All prices are in Euros and inclusive of VAT and may be subject to increase

Non-Arrival Charges/Early Departures

Bedrooms reserved in conjunction with Events are regarded as being guaranteed reservations and in the event of non-arrival a charge will be levied to the Client for one. Similarly Carlton Hotel reserves the right to charge for early departures as above.

Corkage

No wines or spirits or other beverages may be brought into the allocated rooms by Clients or their guests for consumption on the premises unless the prior written consent of Carlton Hotel has been obtained and for which a charge will be made. Corkage is Non-Negotiable.

Gifts

The hotel will not take any responsibility for gifts, cards, cakes etc left in the hotel. Please ensure that you collect all your belongings before departure.

Bar Extension

The cost of obtaining a bar extension on your behalf will be added to the final account. This is subject to application and approval and must be applied for 2 months in advance. The price of this is subject to change as per the current licensing laws.

Finishing Times

Events are required to finish at the time agreed when the booking is made. Extensions to this time may not be possible unless previously agreed by Carlton Hotel. Charges will be applied for late finishing of various types of Events, Carlton Hotel will advise of these charges at time of reservation.

Damage

The Client is responsible to Carlton Hotel for any damage caused to the allocated rooms or the furnishings, utensils and equipment therein or to the Hotel generally by any act, default or neglect of the Client or its subcontractors, employees or guests and shall pay to Carlton Hotel on demand the amount required to make good or remedy any such damage.

Equipment Storage

Carlton Hotel will assist Clients, where reasonably possible, with the storage of equipment etc. Carlton Hotel does not accept any liability for loss or damage to any item of equipment, furniture, stock or the like.

Professional Bodies and Performing Rights

Carlton Hotel reserves the right to object to the employment by Clients and guests of any particular photographer, toastmaster, band, musician or other persons in connection with any function. Carlton Hotel will, without obligation, be pleased to give Clients and guests the benefit of their advice or recommendations in this connection. It shall be the responsibility of the Client to ensure that, where applicable, Performing Rights Society forms and Phonographic Performance Limited forms are completed by any band or musicians employed by the Client.

Alterations

It is Carlton Hotel’s aim to provide the Client with the service they have requested for their function, but in the unlikely event that Carlton Hotel for any reason need to change any aspect of the function, they reserve their right to do so at any time. Carlton Hotel will notify the Client immediately this happens and will use reasonable endeavors to provide alternatives to an equal or higher standard.

Accommodation

We would be delighted to reserve 15 rooms and 5 garden suites for your guests at a special reduced rate. Your guests can contact the hotel and give their details to reservations 6 weeks prior to the date. At this stage we will contact you to release any unnamed rooms that you do not require. Any rooms you will be paying for will be added to your hotel bill. The discounted rate will vary with different months during the year. The hotel has the right to extend a preferential rate to guests throughout the year at times of low occupancy.

Payment

Final accounts must be settled in full prior to the day.
I have read and accept the above terms and conditions;

Signature: _____ Date: _____

Hotel Signature: _____ Date: _____

2nd Hotel Signature: _____ Date: _____

A copy of these terms and conditions must be signed by the function organiser only and returned with deposit to secure the booking.

Please note that only the signature of the organiser will be accepted. The signature of a third party will not suffice and will mean an immediate termination of this contact.