

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

Personalised Table Plan & Menus

White Linen Table Cloths & Nakins

Floral Arrangements for Each Table

Silver Cake Knife & Choice of 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

Complimentary Upgrade to Seaview Rooms for Parents & Bridal Party

Special over night accommodation rates for your guests

30% OFF all Spa Treatments for Bridal Party

10% Discount on Menu Price for Weddings Booked Mid-week

(Monday – Thursday Excluding Bank Holidays)

CARLTON
HOTEL & C SPA
KINSALE
★★★★

Carlton Hotel Kinsale,
Rathmore Road, Kinsale,
Co. Cork, Ireland

Tel: +353 21 470 6000

Fax: +353 21 470 6001

Email: sales.kinsale@carlton.ie

Web: www.carlton.ie/kinsale



WEDDINGS
at The Carlton Hotel Kinsale



ON YOUR ARRIVAL

	<i>Price per Person</i>
<i>Mulled Wine / Fruit Punch</i>	€5.50
<i>Pimm's Reception</i>	€5.50
<i>Mulled Wine</i>	€5.50
<i>Red or White Wine (per glass)</i>	€5.75
<i>Bucks Fizz (Champagne & Orange Juice)</i>	€8.50
<i>Kir Royale</i>	€8.95
<i>Champagne & Strawberries</i>	€9.00
<i>Sparkling Wine</i>	€8.00
<i>Selection of Canapés</i>	€6.50



APPETISERS

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



SOUPS

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

SORBETS

<i>Champagne Sorbet</i>	€6.00
<i>Lemon Sorbet</i>	€5.00
<i>Fruit Sorbet</i>	€5.00



MAIN COURSES

<i>Pan Fried Fillet of Salmon</i> <i>With a Roast Shallot and Parmesan Cream Sauce</i>	€27.00
<i>Pan Fried Supreme of Chicken</i> <i>Wrapped in Streaky Bacon with a Red Pepper, Courgette & Lemon Balm Sauce</i>	€22.95
<i>Seared Breast of Chicken</i> <i>Filled with a Smoked Salmon and Leek Mousse on a Sweet Tarragon Cream Sauce</i>	€22.95
<i>Traditional Roast Stuffed Turkey & Honey Baked Ham</i> <i>Cooked with Sage and Onion Stuffing and served With Fresh Cranberry Sauce</i>	€23.25
<i>Medallions of Pork Steak</i> <i>With Red Onion Confit (Served with a Rosemary Jus)</i>	€24.50
<i>Roast Leg of lamb</i> <i>With Potato, Herb & Onion Stuffing and served with a Rosemary Jus</i>	€24.90
<i>Roast Rack of Lamb</i> <i>Coated with Dijon Mustard, Rosemary and Garlic Crust with Lightly Minted Gravy</i>	€36.00
<i>Oven Roasted Prime Sirloin of Beef</i> <i>Crusted with Blackpepper and served on a Cordon of Forest Mushroom Sauce</i>	€27.50
<i>Char-grilled Fillet of Beef</i> <i>Served on a Toasted Duxelle Crouton with a Roasted Shallot and Port Scented Sauce</i>	€36.00
<i>Duo of Salmon and Monkfish</i> <i>With a Chive Velouté</i>	€28.00
<i>Baked Fillet of Salmon</i> <i>Topped with a Prawn Soufflé on a Champagne and Dill Cream Sauce</i>	€27.00
<i>Paupiettes of Sole filled with Salmon</i> <i>Served with a Lemon & Lime Butter</i>	€28.60
<i>Grilled fillets of Sea-Bass</i> <i>On a Bed of Sesame Spring Vegetables with a Chablis and Pesto Cream Sauce</i>	€29.00
<i>Baked Fillet of Cod</i> <i>With a Leek and Parmesan Crust & served with a Warm Sun-Dried Tomato and Shallot Dressing</i>	€28.00
<i>Pan Fried Fillet of John Dory</i> <i>With Black Olive and Herb Crush, Celeriac, Roast Fennel Seed & Rock Oyster Veloute</i>	€28.50



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 2 vegetables & 2 potatoes

(Please choose from the following list)

Vegetables

Buttered Carrots

Broccoli

Red Cabbage

Cauliflower

Carrot & Parsnip Puree

*Green Cabbage with Smoked Bacon, Garlic & Onion**

*Green Beans wrapped in Bacon**

*Mange Tout**

Potatoes

Creamed

Roast

New Minted Boiled

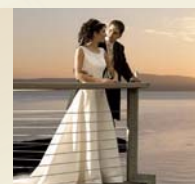
Fondant

*Gratin**

*Lyonnaise**

*Baked Potato**

**Additional Charge of €1.00 applies per selection*



DESSERTS

<i>Homemade Baileys Cheesecake With a White Chocolate Sauce</i>	€6.50
<i>Homemade Apple Tart With a Crème Anglaise</i>	€6.50
<i>Choux Pastry Profiteroles With a Warm Grand Marnier & Chocolate Sauce</i>	€6.50
<i>Exotic Fresh Fruit Salad Served with Vanilla Ice-Cream</i>	€6.50
<i>Bread and Butter Pudding Served with a Warm Custard Topping</i>	€6.50
<i>Light Pavalova Layered with Seasonal Fruits and smothered in Fresh Cream</i>	€6.50
<i>Crisp Tuile Basket Filled with Fresh Fruit Salad and Toffee Crunch Ice-Cream</i>	€6.50
<i>Trio of Chocolate Mousse Served with a Seasonal Berry Coulis</i>	€6.50
<i>Black Forest Gateaux</i>	€6.50
<i>Tangy Lemon Tartlet With Fresh Strawberries and Mango Coulis</i>	€6.50
<i>Tiramisu Served with a Cappuccino Sauce</i>	€6.50
<i>Carlton Assiette of Desserts Cheesecake, Pavalova, Profiterole & Ice-Cream</i>	€8.50
<i>Selection of Irish Cheeses Served with an Assortment of Crackers</i>	€10.95
<i>Freshly Brewed Tea/Coffee</i>	€2.00
<i>Petit Fours</i>	€2.20

If you wish to have choices the following charges apply:-

<i>Starter</i>	€1.50 per person
<i>Main Course</i>	€2.50 per person
<i>Dessert</i>	€1.50 per person

Children's menu available upon request (€15.00 per child)




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WEDDINGS
at The Carlton Hotel Kinsale



SILVER WEDDING MENU - €45.00 PER PERSON
(Choice of 2 Starters, 2 Main Courses and 2 Desserts)

*Chicken & Wild Mushroom, cooked in a Creamy White
Wine Sauce served in a Puff Pastry Case*

*Clonakilty Black Pudding with Spicy Apple Chutney
(Served on a Bed of Mixed Salad)*

*Grilled Goats Cheese Crouton on a Bed of Mixed Leaves
With a Hazelnut and Balsamic Sauce*

*** **

Choice of Soup or Sorbet

*** **

*Seared Breast of Chicken filled with a Smoked Salmon and
Leek Mousse on a Sweet Tarragon Cream Sauce*

*Traditional Roast Stuffed Turkey & Honey Baked Ham
Cooked with Sage and Onion Stuffing & served
With Fresh Cranberry Sauce*

Medallions of Pork Steak, with Red Onion Confit

Roast Leg of lamb

With Potato, Herb and Onion Stuffing, served with a Rosemary Jus

*** **

*Homemade Apple Tart,
With a Crème Anglaise*

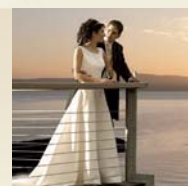
*Choux Pastry Profiteroles
With a Warm Grand Mariner and Chocolate Sauce*

*Bread and Butter Pudding
Served with a Warm Custard Topping*

*Light Pavlova layered with Seasonal Fruits
And smothered in Fresh Cream*

*** **

Freshly Brewed Tea or Fine Roasted Coffee



SILVER WEDDING PACKAGE - €75.00 PER PERSON

Our Exclusive Wedding Packages are catered to your every need.

Enjoy the following package with No Hidden Extras.

Mulled Wine or Fruit Punch Reception with Tea & Coffee and Home-made Cookies for all Guests.

*** **

Champagne for the Bride & Groom and Bridal Party upon arrival

*** **

Chair Covers.

*** **

2 Sea View Bedrooms for the Parents of the Bride & Groom on the night of the Wedding.

*** **

Complimentary Upgrade for all Bridal Party

*** **

Harpist on Arrival for Welcome Reception.

*** **

Silver Wedding 5 Course Menu.

*** **

Wine Served during the Meal.

*** **

Toast Glass of Sparkling Wine per person.

*** **

Evening Refreshments of Tea & Coffee and Home-made Sandwiches.



GOLD WEDDING MENU - €55.00 PER PERSON
(Choice of 2 Starters, 2 Main Courses and 2 Desserts)

Warm Cajun Chicken Salad
Served with a Coriander and Lime Vinaigrette

Terrine of Chicken and Spring Vegetables
On a Crisp Salad with Soy and Ginger Dressing

Parisienne of Galia Melon with Julienne of Pastrami and
Honey and Orange Dressing

Smoked Salmon Potato Cakes with a Lemon Beurre Blanc

*** **

Choice of Soup

*** **

Choice of Sorbet

*** **

Pan Fried Supreme of Chicken
Wrapped in Streaky Bacon with a Red Pepper, Courgette & Lemon Balm Sauce

Oven Roasted Prime Sirloin of Beef Crusted with
Blackpepper and served on a Cordon of Forest Mushroom Sauce

Baked Fillet of Salmon topped with a Prawn Soufflé on a
Champagne and Dill Cream Sauce

Baked Fillet of Cod with a Leek and Parmesan Crust,
Served with a Warm Sun-Dried Tomato & Shallot Dressing

*** **

Homemade Baileys Cheesecake
With a White Chocolate Sauce

Crisp Tuile Basket filled with Fresh Fruit Salad
and Toffee Crunch Ice-Cream

Exotic Fresh Fruit Salad
Served with Vanilla Ice-Cream

Tangy Lemon Tartlet
with Fresh Strawberries and Mango Coulis

*** **

Selection of Petit Fours

*** **

Freshly Brewed Tea or Fine Roasted Coffee



GOLD WEDDING PACKAGE - €85.00 PER PERSON

Our Exclusive Wedding Packages are catered to your every need.

Enjoy the following package with No Hidden Extras.

Mulled Wine or Fruit Punch Reception with Tea & Coffee and Home-made Cookies for all Guests.

*** **

Champagne for the Bride & Groom and Bridal Party upon arrival.

*** **

Chair Covers.

*** **

2 Sea View Bedrooms for the Parents of the Bride & Groom on the night of the Wedding.

*** **

Harpist on Arrival for Welcome Reception.

*** **

Silver Wedding 7 Course Menu.

*** **

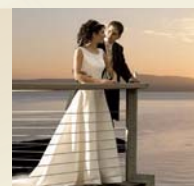
Wine Served during the Meal.

*** **

Toast Glass of Sparkling Wine per person.

*** **

Evening Refreshments of Tea & Coffee, Cocktail Sausages and Home-made Sandwiches.



PLATINUM WEDDING MENU - €65.00 PER PERSON

(Choice of 2 Starters, 2 Main Courses and 2 Desserts)

*Farmhouse Chicken Liver Pate
Served with Cumberland Sauce & Garnished with Salad*

*Crown of Ogen Melon
Served with a Raspberry Sorbet*

*Tian of Crab & Smoked Salmon
Topped with a Lemon Cream*

*Terrine of Salmon, Prawn and Spring Vegetables served
With Lumpfish Caviar and Lobster Cream Sauce*

*** **

Choice of Soup

*** **

Choice of Sorbet

*** **

*Pan Fried Fillet of Salmon
With a Roast Shallot and Parmesan Cream Sauce*

*Roast Rack of Lamb coated with Dijon Mustard, Rosemary
And Garlic Crust with Lightly Minted Gravy*

*Chargrilled Fillet of Beef served on a Toasted Duxelle
Crouton with a Roasted Shallot and Port Scented Sauce*

*Duo of Salmon and Monkfish
With a Chive Veloute*

*Paupiettes of Sole filled with Salmon
Served with a Lemon & Lime Butter*

*Grilled fillets of Sea-Bass on a Bed of Sesame Spring
Vegetables with a Chablis and Pesto Cream Sauce*

*Pan Fried Fillet of John Dory
With Black Olive and Herb Crush, Celeriac, Roast Fennel Seed & Rock Oyster Veloute*

*** **

*Trio of Chocolate Mousse
Served with a Seasonal Berry Coulis*

*Tiramisu
Served with a Cappuccino Sauce*

*Carlton Assiette of Desserts
Cheesecake, Pavlova, Profiterole & Ice-Cream*

*** **

*Selection of Irish Cheeses
Served with an assortment of Crackers*

*** **

Freshly Brewed Tea or Fine Roasted Coffee



PLATINUM WEDDING PACKAGE - €95.00 PER PERSON

Our Exclusive Wedding Packages are catered to your every need.

Enjoy the following package with No Hidden Extras.

Sparkling Wine Reception with Gourmet Canapés and Tea & Coffee for all Guests.

*** **

Champagne for the Bride & Groom and Bridal Party upon arrival.

*** **

Chair Covers.

*** **

2 Sea View Bedrooms for the Parents of the Bride & Groom on the night of the Wedding.

*** **

Harpist on Arrival for Welcome Reception.

*** **

Silver Wedding 8 Course Menu.

*** **

Wine Served during the Meal.

*** **

Toast Glass of Sparkling Wine per person.

*** **

Evening Refreshments of Tea & Coffee, Cocktail Sausages, Chicken Goujons and Home-made Sandwiches.



DURING YOUR MEAL

<i>House Red or White Wine</i>	<i>€18.00 per bottle</i>
<i>Sparkling Wine Toast</i>	<i>€30.00 per bottle</i>
<i>Wine Corkage per Standard Bottle</i>	<i>€10.00</i>
<i>Sparkling Wine & Champagne Corkage per Standard Bottle</i>	<i>€13.50</i>

EVENING RECEPTION

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

(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)

Other Options are Available upon Request



ACCOMMODATION

Your guests can avail of our discounted accommodation rates

*November to April
(Excluding Christmas Week) €59.00 per person sharing*

May to October €79.00 per person sharing

*Children 4 years of age or under Free of charge
Children aged 5 to 12 €25.00 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*
- *Terms & Conditions apply.*

CARLTON HOTEL GARDEN SUITES:

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

*Garden Suites are €300.00 per night and can
accommodate up to 6 people sharing.*

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



TERMS & CONDITIONS

Carlton Kinsale 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 €1,500.00 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	€1,500.00 deposit.
6 Months	€1,000.00 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

3 Bedrooms will be blocked automatically once confirmed which will consist of the Honeymoon Suite and 1 Bedroom for Parents of the Bride & Groom. 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.

I have read and accept the above terms and conditions;

Signature: Date:

2nd 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



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