

Classic Wedding Package

When you choose to have your wedding reception at Carlton Shearwater Hotel, you can rest assured that your special day will be unique as we have a strict policy of hosting only *one* wedding each day.

Our classic wedding package includes:

- Red Carpet on Arrival
 - Champagne for the Bridal Party on Arrival
 - Bridal Suite for the Bride and Groom,
 - With a Champagne Breakfast the next morning
 - Complimentary Chair Covers
 - Complimentary Corkage
 - Complimentary Fruit Punch & Tea Coffee Biscuits on arrival
 - Complimentary Upgrades to an Executive Room for the Parents of
Bride & Groom
 - Complimentary Personalised Menus
 - Fresh flowers & Tea Lights on each table
 - Special overnight accommodation rate for your guests
 - Complimentary 1st Year Anniversary Dinner
 - Complimentary 1 Year Gym membership for Bride & Groom
 - 20% Discount on Spa Treatments for Bride & Groom
 - 10% Discount on Spa Treatments for Wedding Guests
- * Please note that the above package is offered based on a minimum number of 150 guests.***

Canapé Menu

Brie and smoked bacon tart

Blue cheese and pear crute

Carpaccio of tuna with wasabi

Melon and Parma ham skewers

Mini goats cheese bruschettas

Smoked salmon and cream cheese

Coconut crusted prawn with pineapple

Smoked chicken with mint and mango

Little Greek salad

Duck liver mousse with red onion chutney

Fruit kebabs

Vegetable spring rolls

Black olive crostinis

Asparagus with lemon with lemon and cured ham

Smoked trout with horseradish

Choose any five of the above.

€3.50 per person

Drinks Reception

Dressed Pimms	€4.45
Sherry	€4.65
Champagne & Strawberries	Market Price
Mulled Wine	€5.50
Kir	€5.50
Kir Royale	€6.50
Bucks Fizz	€6.50
Sparkling Wine	From €24.95
House Wine	From €17.95
Hot Whiskey	€4.65
Champagne	From €58.00

Wedding Menu Selector

SELECTING YOUR MENU

For a choice of Appetisers there is an additional charge of €1.95

For a choice of Soup there is an additional charge of €1.75

For a choice of Main Course there is an additional charge of €2.95

For a choice of Dessert or Assiette there is an additional charge of
€1.95

All meat products served in the Carlton Shearwater Hotel & Spa
are of Irish origin and fully comply with Féile Bia

All Main Courses are inclusive of fresh Vegetables & Potatoes

Please note that menu prices will increase by 10% for 2009/2010

Appetisers

Homemade Chicken Liver Pate

With an orange and red onion salad, and a spiced apple chutney

Warm Puff Pastry Case

Topped with poached chicken pieces, field mushrooms, roast red peppers, tarragon & white wine cream

Chilled Duo of Seasonal Melon

With tropical fruit gazpacho, poached mixed berries & minted yoghurt.

Crisp Smoked Bacon & Roast Cherry Tomato Salad

With garlic croutons, red onion & balsamic vinaigrette

Cajun Chicken Caesar Salad

With shaved parmesan, toasted garlic croutons & classic caesar dressing

Roast Red Pepper & Goats Cheese Tart

With dressed rocket salad, basil & pinenut pesto (V)

Crisp Confit of Duck Leg (€3.00 supplement)

With parsnip & apple puree, orange & cardamon jus

Selection of Cured Meats (€2.00 supplement)

Served with soft boiled quail egg, gherkins, black olives and crusty tomato bread

Mixed Seafood Plate (€4.00 supplement)

Oak smoked gravalax of salmon & dressed crab served with citrus crème fraiche & homemade brown bread

Soups

Roast Root Vegetable & Mixed Herb

Tomato & Basil with smoked bacon lardoons

Leek & Potato with chive crème fraiche

Roast Parsnip & Apple with Honey & Thyme

Carrot & Orange served with Coriander Oil

Mushroom & Tarragon with Garlic Croutons

Broccoli & Blue Cheese with Toasted Almonds

Roast Red Pepper & Courgette with Smoked Paprika

Seafood Chowder – with a selection of Fresh Seafood
& Shellfish, Finished with Fennel (€2.00 supplement)

French onion topped with Gruyere Crouton

Sorbets

Choose from the Shearwater Choice of Sorbets €3.95

Lemon, Orange, Lime, Passion fruit, Champagne, Blackcurrant

Main Courses

Roast Sirloin of Prime Irish Beef	€45.00
With red wine & thyme gravy	
Traditional Roast Turkey & Honey Glazed Ham	€40.00
With herb stuffing, sage and onion gravy	
Grilled Fillet of Salmon	€40.00
With a crisp potato, spinach & tomato salad, sautéed tiger prawns and a light shellfish bisque	
Roast Supreme of Marinated Chicken	€40.00
Served with sweet potato and butternut squash puree, tomato & oregano sauce	
Slow Roast Loin of Pork	€40.00
With an apricot & sage stuffing, black pudding mash, roast onion & cider gravy	
Herb Crusted Rack of Lamb	Market Price
With garlic & rosemary potatoes and a wholegrain mustard jus	
Roast Fillet of Cod	€43.00
With on a ragout of mussels, prawns and asparagus with a white wine & tarragon veloute	
Pan-Roasted Monkfish Tail	€47.00
With basil potatoes, garden herb crust & a sun dried tomato and smoked bacon cream	
Grilled Fillet Steak	€52.00
Served with wild mushroom & roast onion duxelle, yorkshire pudding, pink peppercorn & brandy cream	
Grilled Fillet of Seabass	€ 46.00
Roast Provençal Vegetables and Sauce Vierge Dressing	

Goats Cheese Pithivier

Crisp Goats Cheese Parcel with Grilled Vegetables and Sauce Vierge Dressing €37.00

Spinach & Ricotta Canneloni

€37.00

With Toasted Pine Nuts & Basil Dressing (V)

Dessert

Classic Apricot “Dartois”

Served with apricot coulis & sauce anglaise

Homemade Toblerone & Mascarpone Cheesecake

Served with roast coffee bean syrup

Bitter Chocolate Mousse

With chocolate sauce & pineapple salsa

Traditional Italian Tiramisu

Served with milk chocolate & coffee sauce

Warm Apple Pie

Served with fresh cream, and vanilla ice cream

Selection of Ice-Creams

Served in a crisp tuille basket; with a mixed berry compote &

Caramel sauce

Shearwater Assiette of Desserts (€1.50 supplement)

Choose three of the following:

Profiteroles and chocolate sauce, traditional tiramisu, baileys cheesecake, ice cream and berries, meringue with vanilla cream, warm apple pie or pear and almond tart.

Cheese Board

Per Table of 10 @ €35.00

Tea/Coffee

Sample Menu 1 ~ €39.95

Cajun Chicken Caesar Salad with Shaved Parmesan, Toasted Garlic
Croutons & Classic Caesar Dressing

Cream of Vegetable Soup & Mixed Herb

Traditional Roast Turkey & Honey Glazed Ham with herb stuffing,
Sage and Onion Gravy

Or

Grilled Fillet of Salmon with a light Shellfish Bisque.

*All Main Courses are served with a
Seasonal Selection of Vegetables & Potatoes*

Homemade Apple Pie served with Fresh Cream and
Vanilla Ice Cream

Tea/Coffee

Sample Menu 2 ~ €45.00

Crisp Smoked Bacon & Roast Cherry Tomato Salad with Garlic
Croutons, Red Onion & Balsamic Vinaigrette

Choose any soup

Roast Sirloin of Prime Irish Beef with a Red
Wine & Thyme Gravy

Or

Grilled Fillet of Salmon with a light shellfish bisque

*All Main Courses are served with a
Seasonal Selection of Vegetables & Potatoes*

Traditional Italian Tiramisu

Served with milk chocolate & coffee sauce

Tea/Coffee

Sample Menu 3 ~ €52.00

Roast Red Pepper & Goats Cheese Tart with Dressed Rocket Salad,
Basil & Pinenut Pesto (V)

Choose any soup

Grilled Fillet Steak served with Wild Mushroom & Roast Onion
Duxelle,
Yorkshire Pudding, Pink Peppercorn & Brandy Cream

Or

Pan-Roasted Monkfish Tail with Basil Potatoes, Garden Herb Crust
& a
Sun dried Tomato and Smoked Bacon Cream

*All Main Courses are served with a
Seasonal Selection of Vegetables & Potatoes*

Homemade Toblerone & Mascarpone Cheesecake

Served with roast coffee bean syrup

Tea/Coffee

Evening Food Selection

- | | |
|--|--------|
| 1. Selection of Sandwiches & Tea/Coffee | €5.95 |
| 2. Selection of Sandwiches, Cocktail
Sausages, Tea/Coffee | €6.95 |
| 3. Selection of Sandwiches, Cocktail Sausages,
Chicken Goujons, Wedges & Tea/Coffee | €8.95 |
| 4. Selection of Gourmet sandwiches
(to include open seafood, mixed wraps, Bruschettas
& crisp panninis), Tea/Coffee | €9.95 |
| 5. Chicken Goujons, Samosas, Spring Rolls, Satays, Wedges
& Tea/Coffee | €10.95 |
| 6. Selection of Gourmet Sandwiches as above
French & Irish Cheese Board
(Selection of Artisan Cheeses served with homemade chutney,
grapes & biscuits), Tea/Coffee | €14.50 |

WINE / CHAMPAGNES / SPARKLING WINES

Red Wines

France

601 Albert Bichot Merlot Vins de Pays D'Oc €21.50

This wine is made with the ever popular Merlot grape variety. It is a dry red wine, which is a deep red colour and a fruit finish..

Australia

602 Fillys Flight Cabernet Shiraz 2004 €21.50

Deep berry red in colour this classic blend displays flavours of plums and spicy blackberry fruit.

Chile

603 Concha Y Toro Cabernet Sauvignon €21.50

Aromas of cassis and cedar wood. Full bodied with soft, ripe fruit of blackcurrants and cherries leading to a good mouthful of flavour from ripe fruits.

White Wines

France

509 La Campagne Viognier, Vin de Pays 2006 €21.50

It has the typical flavours from this Rhone Valley grape; peach and pear flavours. Mouth is well balanced; it has a long harmonious finish.

Australia

508 Richmond Grove Chardonnay €21.50

Intense peach melon fruit flavours with complex nutty oak and creamy characters. The texture is soft and silky and balanced by a fresh acid finish

Chile

507 Concha Y Toro Sauvignon Blanc €21.50

A fresh and crisp bouquet. On the palate, the wine is fresh, filling with green fruits of apples predominating and a crisp dry finish.

Shearwater House Red or White Wine €17.95

Champagnes

Philippe D'Albecourt Brut N.V. (France) €58.00

Lively and floral on the nose, with citrus aromas. Attractive flavours with a hint of creamy fruit.

Ellner Seduction Millesime 1995 Charles Ellner (France) €81.00

25% Pinot Noir 75% Chardonnay. Very pale gold colour. Delicate & testing foam.

Pommery Vintage (France) €80.00

Brightness first, then the fullness of a vintage year. A fine balance slowly reveals a creamy fleshy taste.

Sparkling Wines

House Sparkling Wine €24.95

Crement D'Alsace Chardonnay N.V.

Paul Buecher et Fils Alsace €39.95

Fresh & zesty with lively bubbles, great acidity and some yeastiness. Lovely grassy aftertones

531 Prosecco, Spumarte Conti Neri

A characteristic fruity bouquet typical of aromatic grape wines. In the mouth it is gratifying, slightly bitter with a light body €38.00

ACCOMMODATION

As part of your wedding booking with us in 2009 we will hold 25 rooms for your guests to book at the special wedding rates listed below. Your guests can then call up and quote the wedding reference number to avail of these rooms at the preferential rates.

All rooms must be taken up 14 days prior to the wedding, after this date any unallocated rooms will be released back to the hotel. You are guaranteed the twenty five rooms at the wedding rate and after this the rate for any additional rooms will be subject to availability.

**One night's accommodation @ €59.00 pps bed and breakfast
Wedding accommodation rate for June/July/August €69.00 per
person sharing.**

Single rooms at €30 supplement bed & breakfast

Children's Rates:

**0-3 Free sharing parents room, 4-15 €25 BB, over 15 Full adult
rate**

Interconnecting rooms also available:

**€85BB for the two children under 15 with free
upgrade to Junior Suite for main party subject to
availability, Over 15's full adult rates**

***Two* night's wedding package @ €149pps includes 2 night's bed
and breakfast plus one evening meal. Single rooms at €30
supplement bed & breakfast**

**June/July/August *two* night's wedding package @ €169pps
includes 2 night's bed and breakfast plus one evening meal.
Single rooms at €30 supplement bed & breakfast**

***Three* night's wedding package @ €199pps includes 3 night's bed
and breakfast plus two evening meals. Single rooms at €30
supplement bed & breakfast**

C Spa at Shearwater

Is a sanctuary of tranquillity and wellbeing, offering

9 treatment rooms

Dry floatation tank

Hydrotherapy bath

Relaxation suite

Come and balance your body and mind on a journey of complete relaxation and indulgence with our invigoration

Spa treatments carried out by a team of professional using the world renowned **Elemis** product range.

The logo for Elemis, featuring the brand name in a stylized, blue, serif font. The letter 'E' is unique, with a horizontal bar that extends to the left and curves upwards.

We offer a 20% Discount for the Bride & Groom on all their Spa treatments booked in preparation for the wedding day

And a 10% discount on all spa treatments for the Bridal Party

Wedding Contract Terms & Conditions

Thank you for booking your Wedding at the Carlton Shearwater Hotel & Spa. We ask you to read the contract, sign it & return to us.

Bride:

Groom:

Address:

Phone No.:

Mobile No:

Email:

1. Booking Procedure. A provisional booking of one date can be held up to 14 days, after which time it is at the hotel's discretion to release the date. A non-refundable deposit of €900 is required to secure your booking. Perspective clients must always meet a member of management by appointment prior to acceptance of the first deposit. Deposits must be made in person to the Hotel otherwise the Hotel reserve the right to cancel the booking. Notwithstanding anything said or written nor deposit paid, the booking shall not be deemed to have been accepted by the Hotel unless and until a formal letter of confirmation is issued to the concerned parties. Should you be forced to postpone you booked date, the original deposit paid to the hotel may be transferred to another date (subject to availability) within 3 months of the original date on condition that the Hotel is successful in selling the original date. Only one transfer is permitted.

2. Cancellations. The Hotel reserves the right to cancel an event or refund deposits in the following cases. In circumstances when a booking is made through a third party or under false pretences. The Hotel believes the booking might prejudice the reputation of the Hotel. Should guests attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected standard of behaviour? Any falsification will render the contract null and void. In the event of cancelling a confirmed booking, the following charges will be due, in each case the percentage charge applies to the estimated total account for the event, including accommodation, based on the numbers originally booked: Within 8 weeks - 50%, 16-9 weeks - 25%, Outside 4 months the deposit is forfeited.

3. Accommodation.

A maximum of 25 bedrooms may be reserved at the Wedding Discount rate. At the time of booking you must let the Hotel know if rooms are to be sold on a free sale basis or if you will be naming the guests for the rooms. An €80 deposit is required for each bedroom. Any room not named and secured with a deposit 2 months before the wedding will automatically be released. Check-in time is 3pm onwards and check out is by 12 noon.

4. Number Policy.

Prices quoted are based on minimum numbers of 150 guests. Our management team will be happy to quote you for numbers less than 150.

5. Finalisation date: The final numbers are required 48 hours in advance of your reception date, this will be the minimum numbers charged for. Should your numbers decrease on the day of your wedding the original confirmed numbers at full menu price will apply? Any increase in your attendance will be charged accordingly. Please note that the Hotel may not be able to accommodate an increase in numbers. Should you wish to have a table plan, this must be brought to the hotel 48 hours in advance.

6. Food & Beverage: Only Food & Beverage supplied by the hotel may be consumed on the premises. Menu & prices are subject to change. We do not recommend more than two choices per course. Full menu details are required at least 6 weeks prior to your Wedding day. Wedding Parties must be seated not later than 6pm. The Hotel will not be liable for any failure or delay to provide facilities, services, food or beverage as a result of events or matters outside its control. Hotel facilities may change or alter at proprietor's discretion.

7. Late Bar Charge: The cost of providing a late bar on your behalf will be added to the final account (cost may vary).

8. Entertainment: All entertainment must be approved by the Hotel and must end by 1.30am. The Hotel reserve the right to close the bar & terminate or reduce the sound level of the music prior to the stated times, should the situation demand it.

9. Payment: A Deposit of €2000.00 must be paid 6 months in advance of the Wedding reception & a further €1000.00 1 month in advance. All remaining accounts must be paid in full prior to departure from the Hotel by Cash, Bankers Draft or Credit Card.

10. After the Wedding: The function bar for the Wedding will close at 2.00am. After the bar closes, Hotel residents may avail of a limited bar service in the residents lounge. The closing time of the residents lounge will be at the discretion of the management.

11. Storage/Personal Property/Damages: The organiser/s shall be responsible for any damage to fittings, furnishings, fire equipment, safety equipment, walls, floors, carpets etc. The Hotel will try wherever possible to assist guests with the storage of equipment, personal property, wedding cakes etc. but accept no liability for any loss or damage. We advise the client to arrange adequate insurance.

12. Price Variations: All prices quoted include V.A.T. & are subject to an annual review. Menu prices may vary subject to seasonal availability and Government charges. All prices quoted are subject to proportionate yearly increases according to rises in direct costs or operational costs, taxes or unforeseen circumstances. All prices are inclusive of Government tax.

Please sign below with appropriate deposit to confirm your booking.

We agree to the above Terms & Conditions as stated above.

Signed by Bride:

Signed by Groom:

Amount of Deposit:

Date Paid:

Staff Signature:

Staff Name:

Wedding Reception Date: