



For your wedding at

THE CARLTON TRALEE HOTEL

We guarantee our personal attention, first class service
and the best value for money on your wedding day.

We only cater for one wedding a day which means you are guaranteed our undivided attention
ensuring your wedding day is a truly magical and memorable occasion.

To you, from us and with our compliments.....

Complimentary pre wedding consultation with our dedicated wedding planner

Red Carpet on Arrival

Champagne Reception for the Bride & Groom

Complimentary Tea & Coffee on arrival for your guests

Complimentary Rose Prosecco reception on arrival for your guests

Personalised Table Menus and Table Plans

Floral Arrangements for all Tables complete with Candle Centre Pieces

Silver Cake Knife and Stand

Roving Microphone for Speeches

Complimentary Late Bar Exemption

Complimentary Overnight Accommodation in a Luxurious Suite for the Bride & Groom

Special Accommodation Rates for your Guests

Canapé Menu Selection

- Mini Pancake with Sour Cream, Shrimp & Onion Jam
- Asparagus and Blue Cheese on Melba Toast
- Smoked Salmon and Cream Cheese Roulade
- Gravdax on Brown Bread, Mascarpone Grain Mustard
- Herb Scone with Smoked Trout
- Seafood Mousse in a Pastry Case
- Assorted Mini Brushetta
- Polenta Rounds with Sour Cream and Chorizo
- Tiger Prawns in a Filo Pastry
- Mini Bouchee with Seafood & Lemon Mayonnaise
- Mini Bouchee with Chicken
- Selection of Dim Sums
- Chicken Satay & Peanut Sauce
- Various Meat Kebabs
- Chicken Liver Pate with Cognac on Crispy Toast Cranberry Compote
- Chicken Mousse with Sundried Tomatoes, Caramelized Red Onion
- Roll Mops of Angus Beef & Gherkins on Soda Bread
- Smoked Salmon with Baby Capers on Homemade soda Bread
- Traditional Honey Roast Ham with Pineapple on Foccacia Bread
- Goats Cheese on Toasted Bruchetta & Aubergine Caviar

Choose 3 from our Canapé Selection €4.50 per person
Additional Canapé €1.50

Wedding Menu Selection

Please select your menu from the following choices.
The price is based on the main course chosen.

For the price the following may be included;

One Starter

One Soup OR Sorbet OR Consommé

Once Main Course

One Dessert

Freshly Brewed Tea and Coffee

- If you wish to have a choice of starter please add €2.00 to the price.
- If you wish to have a choice of soup please add €2.00 to the price.
- If you wish to have a choice of main course please add €4.00 to the higher priced item.
- If you wish to have a choice of dessert please add €2.00 to the price.

Please Note; Prices are Subject to variances due to economic factors outside our control.

Starters

- Mozzarella & Beef Tomato in a Radicchio Cup Avocado & Toasted Pine Nuts
- Baby Spinach Salad, Crisp Pancetta, Balsamic Vinaigrette
- Smoked Duck Salad, Poached Kumquats, Red Wine & Pear Vinaigrette *
- Smoked Chicken Caesar, Herb Croutons & Parmesan Shavings
- Saffron Risotto, Garden Vegetables & Parmesan Crackling
- Char Grilled Mediterranean Vegetables with Goats Cheese, Roasted Vine Tomato Dressing
- Marinated Strips of Beef with Olives, Gherkins & Seasonal Leaves
- Oriental Chicken with Peppers & Spring Onion in a Pastry Case, Soya & Honey Dressing
- Sliced Beef with Paprika & Gherkins in a Cheddar Bowl Stroganoff Jus
- Oak Smoked Irish Salmon, Crushed new potatoes, Soft Herb Salad with Lemon Oil *
- Thin Sliced Grilled Salmon, Caper & Onion Jam, Lemon Scented Leaves, Grain Mustard Dressing*
- Barbequed Salmon on a Potato & Chive salad with Hoi Sin Sauce *
- Chilled Galia Melon Citrus Segments, Apple Cider & Cinnamon Syrup
- Melon & Cold Water Prawns Mango and Chilli Salsa*
- Baked Potato Skin filled with Braised Oxtail Roasted Sweet Capsicum
- Atlantic Shellfish & Seafood Tian, Fresh Herbs & Wasabi Scented Mayonnaise *
- Coronation Chicken & Potato Tartlet, Mango Salsa

- *Denotes a €2.00 supplement for these dishes.*

CARLTON

HOTEL
TRALEE

★★★★

Soups

- Potato & Leek Soup, Soft Herbs
- Cream of Broccoli, Toasted Almonds
- Celery & Apple Soup
- Lightly Spiced Carrot & Parsnip
- Cauliflower & Wild Garlic
- Roast Pepper & Tomato, Crème Fraiche
- Cream of Wild Mushroom & Basil
- Minestrone Soup with Broken Spaghetti
- Chicken & Sweet corn
- Carrot & Orange
- Vegetable Soup with Herb Croutons
- Tomato & Basil

Sorbets

- Choose from;
 - Green Apple,
 - Champagne,
 - Mango,
 - Lime or
 - Strawberry
- Topped with a Cider Frappe or Berry Compote

Consommé

- Beef Consommé, Saffron Pearl Barley
- Chicken Consommé Celestine
- Braised Oxtail & Spring Onion
- Kerry Coast Seafood Chowder (supplement of €1.50)
- Prawn & Lobster Bisque (supplement of €1.50)

Main Courses

Peppered Strip Loin / Rib Eye of Beef Seasonal Vegetables and Brandy Cream	€42.00
Roast Fillet of Irish Beef Lyonnaise potatoes, Bushmills and Peppercorn Jus	€46.00
Tornadoes of Herb Crusted Lamb Rosemary Essence	€44.00
Carved Leg of Lamb Herb Stuffing, Thyme and Mint Glaze	€42.00
Slow Roasted Shank of Lamb Champ Potato, Lamb Jus	€42.00
Carved Turkey & Honey Glazed Ham Cranberry and Herb Stuffing, Jus Lie	€39.00
Roasted Supreme of Chicken Mushroom Duxelle, Sauce Chasseur	€38.00
Szechuan Peppered Barbary Duck Breast Red Cabbage and Apple, Orange Sesame Reduction	€41.00
Mediterranean Vegetable Wellington Sauce Napolitana, Crispy Basil Leaves	€35.00
Baked Fillet of Sea Bass Caponata of bell peppers Prawn bisque scented with truffle oil	€43.00
Escalope of Monkfish Herb potato cake, red wine veloute	€45.00
Noisette of Basil Scented Salmon Chablis Beurre Blanc	€42.00
Panache of Seafood en Papilotte Piquant vegetables Served in its own juices	€46.00
Escalope of Brill, Aniseed Scented Vegetables Saffron Fish Cream	€46.00
Baked Atlantic Salmon, Wild Mushroom and Spinach Lemon Beurre Blanc	€42.00

Desserts

- Apple & Cinnamon Sugar Strudel, Vanilla Pod Cream
- Baileys Cheesecake, Ginger Biscuit, Mango Puree
- Grand Marnier Soaked Charlotte mandarin orange mousse, Malibu crème anglaise
- Mascarpone & Blueberry Cheesecake, Served in a chocolate lattice
- Meringue Nest filled with Passion Fruit Crème Patisserie
- Steamed Sticky Toffee Pudding, Butterscotch Cream Chantilly
- Puff Pastry Mille Feuille brushed with Chocolate Layered
with fresh fruit & strawberry mousse
- Homemade Pineapple Crumble Candied Fruit, honeycomb ice-cream
- Galia Melon with Strawberry Sorbet & Fresh fruit salsa
- Banoffi Pie, Baileys Toffee Sauce
- Chocolate Biscuit Cake, Raspberry Compote
- Carlton Tralee Grand Dessert (3 mini desserts from the above choices)

Evening Buffet

Assorted Baguettes Rolls

Mini Spring Rolls

Crispy Chicken Coujons

Vegetable Samosas

Cocktail Sausages

Crispy wontons

Any 3 of the choices €9.25 per person, includes Tea/Coffee
Additional Item €1.50 per item

Carlton Tralee Hotel All Inclusive Emerald Wedding Package

€49.50 per person

Complimentary pre wedding consultation with our dedicated wedding planner

Red Carpet on Arrival

Champagne Reception for the Bride & Groom

Complimentary Tea & Coffee on arrival for your guests

Complimentary Rose Prosecco reception on arrival for your guests

Personalised Table Menus and Table Plans

Floral Arrangements for all Tables complete with Candle Centre Pieces

Silver Cake Knife and Stand

Roving Microphone for Speeches

4 Course Menu;

½ a Bottle per guest from a choice of 4 beautiful House Wines during Dinner

Starters

Sauté of Chicken & Button Mushroom with White Wine Veloute, Crispy Bouchee Case
or

Vine Ripened Beef Tomato & Buffalo Mozzarella with Toasted Pine Kernels & Avocado Dressing

Soup

Cream of Lightly Spiced Roast Parsnip & Carrot Soup, Sesame Grissini

Mains

Slow Braised Lamb Shank, Champ Mash & Ragout of Root Vegetables
or

Baked Fillet of Hake, Herb & Citrus Crust, Dill Beurre Blanc
All served with a Melange of Vegetable & Potatoes

Dessert

Pavlova Nest, Prosecco Soaked Strawberries, Fruit Puree

Tea & Coffee

The Emerald Package includes the following Evening Buffet

Selection of Fresh Cut Sandwiches

Cocktail Sausages

Freshly Brewed Tea or Coffee

A Complimentary Late Bar Exemption

Complimentary Overnight Accommodation in a Luxurious Suite for the Bride & Groom

Carlton Tralee Hotel All Inclusive Sapphire Wedding Package

€56.50 per person

Red Carpet on Arrival

Champagne Reception for the Bride & Groom

Complimentary Tea & Coffee on arrival for your guests

Complimentary Rose Prosecco reception on arrival for your guests

Personalised Table Menus and Table Plans

Floral Arrangements for all Tables complete with Candle Centre Pieces

Silver Cake Knife and Stand

Roving Microphone for Speeches

Canapé Reception on arrival for all your guests comprising;

A Selection of Mini Bruschetta with Basil Pesto

4 Course Menu;

½ a Bottle per guest from a choice of 4 beautiful House Wines during Dinner

Starters

Smoked Chicken Caesar Salad, Cos Lettuce, Parmesan Croutons & Garlic Dressing
or

Thai Beef Salad with Peppers & Spring Onion in Filo Basket, Sweet Chilli Syrup

Soup

Cream of Fresh Mushroom Soup, Infused with Basil, Bread Stick

Mains

Garlic & Rosemary Marinated Lamb Chump, Dauphinoise Potato, Mint Jus
or

Baked Fillet of Salmon, Vegetable Stir-fry, Lime & Coriander Cream
All served with a Melange of Vegetables & Potatoes

Dessert

Baileys & Chocolate Tart, Chantilly Cream

Tea & Coffee

The Sapphire Package includes the following Evening Buffet

A Selection of Cold Meat & Seafood Finger Sandwiches,
Crispy Vegetable Spring Rolls,
Cocktail Sausages,
Vegetable Samosas, Tea or Coffee

A Complimentary Late Bar Exemption

Complimentary Overnight Accommodation in a Luxurious Suite for the Bride & Groom

Carlton Tralee Hotel All Inclusive Diamond Wedding Package

€63.50 per person

Red Carpet on Arrival

Champagne Reception for the Bride & Groom

Complimentary Tea & Coffee on arrival for your guests

Complimentary Rose Prosecco reception on arrival for your guests

Personalised Table Menus and Table Plans

Floral Arrangements for all Tables complete with Candle Centre Pieces

Silver Cake Knife and Stand

Roving Microphone for Speeches

Canapé Reception on arrival for all your guests comprising;

Traditional Oak Smoked Salmon Mousse on Soda Bread with Capers

Mediterranean Vegetable Bruschetta, Olive Oil

4 Course Menu;

½ a Bottle per guest from a choice of 4 beautiful House Wines during Dinner

Starters

Oriental Chicken with Peppers & Spring Onion in Cheddar Bowl with Coriander & Lime Mayonnaise
or

Chilled Galia of Melon, Citrus Segments, Passion fruit & Mango Coulis

Soup

Cream of Potato & Baby Leek Soup, Deep Fried Leek Julienne

Mains

Roast Peppered Sirloin of Irish Hereford Beef, Caramelised Shallots & Natural Jus
or

Noisette of Basil Scented Salmon, Spaghetti of Carrot, Saffron & Mussel Cream

All the above served with a Melange of Vegetables & Potatoes

Dessert

Pear Bakewell Tart, Light Custard Sauce

Tea & coffee

Evening Buffet

Selection of Cold Meat & Seafood Finger Sandwiches,
Crispy Vegetable Spring Rolls,
Cocktail Sausages, Potato Wedges
Tea & Coffee

A Complimentary Late Bar Exemption

Complimentary Overnight Accommodation in a Luxurious Suite for the Bride & Groom

Carlton Tralee Hotel All Inclusive Platinum Wedding Package

€71.50 per person

Red Carpet on Arrival

Champagne Reception for the Bride & Groom

Complimentary Tea & Coffee on arrival for your guests

Complimentary Rose Prosecco reception on arrival for your guests

Personalised Table Menus and Table Plans

Floral Arrangements for all Tables complete with Candle Centre Pieces

Silver Cake Knife and Stand

Roving Microphone for Speeches

Canapé Reception on arrival for all your guests comprising;

Roulade of Savoury Crepe with Cream Cheese & Shrimp,
Sweet Chilli & Red Onion Preserve,
Chicken Liver Pate with Cognac on a Crispy Croute, Cranberry Compote
Mini Goats Cheese Bruschetta with Sun-dried Tomato Concasse

4 Course Menu;

½ a Bottle per guest from a choice of 4 beautiful House Wines during Dinner

Starters

House Smoked Skeaghanore Duck Breast, Frizzy Leaf Salad, Poached Kumquats,
Pear & Red Wine Vinaigrette

or

Tian of Atlantic Crustacean & Seafood with Fresh Herbs dressed with a
Wasabi Scented Mayonnaise

Soup

Traditional French Onion Soup, Parmesan Crouton

Mains

Pan-seared Fillet of Irish Hereford Beef, Lyonnaise Potatoes, Brandy & Cep Jus
or

Baked Darne of Seabass, Nestled on a Bed of Piquant Vegetables, Prawn Bisque
Scented with Truffle Oil

All the above served with a Melange of Vegetables & Potatoes

Dessert

Vanilla & Rosewater Infused White Chocolate Mousse, Cats Tongue Biscuit & Fresh Strawberry
or

Glazed Orange Tart, Citrus Infused Cream
Tea & coffee

Evening Buffet;

Selection of Cold Meat & Seafood Finger Sandwiches,
Cocktail Sausages,
Southern Fried Chicken Goujons,
Crispy Vegetable Samosas,
Spicy Potato Wedges, Tea or Coffee

Wedding Guest Accommodation 2011 / 2012 Wedding Rates

At Carlton Hotel Tralee, we are delighted to offer your guests a special overnight rate which includes a full Irish breakfast in Morels Restaurant.

It is highly recommended that overnight reservations be made in advance.

All room reservations must be guaranteed with either a cash deposit or credit card details provided. Any rooms not reserved 3 weeks prior to the date of your wedding reception on the block booking shall automatically be released. Please note that check-in time is 2pm

BED & BREAKFAST RATES

2011	Superior Room	Executive Room
Jan/Feb	€45.00 per person sharing	€65 per person sharing
Mar/April/Oct	€50.00 per person sharing	€70 per person sharing
May/June	€55.00 per person sharing	€75 per person sharing
July/Aug/Sept	€60.00 per person sharing	€80 per person sharing
Nov/ Dec	€45.00 per person sharing	€65 per person sharing

WEDDING RATES 2 Nights Bed and Breakfast and one Evening meal

2011	Superior Room	Executive Room
Jan/Feb	€100.00 per person sharing	€140 per person sharing
Mar/April/Oct	€110.00 per person sharing	€150 per person sharing
May/June	€120.00 per person sharing	€160 per person sharing
July/Aug/Sept	€130.00 per person sharing	€170 per person sharing
Nov/ Dec	€100.00 per person sharing	€140 per person sharing

The above rates are inclusive of all Government taxes.

Single Supplement: €30.00

Children: Children under 3 complimentary. Children 3- 12 years sharing with 2 adults – charged for meals i.e. breakfast €4.95. Maximum of 2 children per room (2nd child accommodated on rollaway bed), subject to availability. Children under 12 years in a separate room pay 50% Adult rate.

If you require rooms the night before or after the wedding date, please contact reservations directly and our dedicated staff will assist you with any package inquiry you may have.

Terms & Conditions

All rates are quoted in Euro and are valid from 1st January 2011 - 31st December 2012

All rates and reservations are subject to availability.

Rates quoted may not be available over periods of Special Events, e.g. Rose of Tralee Festival

Reservations must be guaranteed with a credit card number or a deposit as instructed by Reservations.

Cancellation Policy: 24 hours

For further information contact Reservations at 066 7199100, log on to www.carlton.ie/tralee or e-mail: reservations.tralee@carlton.ie

Terms & Conditions for Banqueting Bookings

All reservations for weddings/banqueting functions are made upon and subject to the Terms & Conditions of The Hotel as follows;

We can hold provisional bookings for 14 days without obligation. To secure the date, a non-refundable deposit of €1500 is required. We release provisional bookings after 14 days without notification.

Cancellation Policy; Notification of Cancellation must be in writing. All Deposits will be forfeited in full unless the facilities are re-let at the absolute discretion of the Hotel.

Cancellation within 4 months of wedding date will require 20% payment of estimated wedding bill.
Cancellation within 2 months of wedding date will require 50% payment of estimated wedding bill.
Cancellation within 1 month of wedding date will require full payment of estimated wedding bill.

Approximate numbers should be given one month in advance and final numbers 5 - 6 days before your date, any subsequent numbers can be made 48 before meal. This will be the minimum number you will be charged for on the day. In the event of an increase the excess will be charged.

The menu and all other details of your function are to be finalised a minimum of one month prior to the date of your wedding and are subject to the terms and conditions described therein (All prices shown include V.A.T and service charge). Table plans will be accepted no later than 2 days in advance.

The account must be settled in full before departure from the hotel by credit card, cash, cheque (with banker's card) or bank draft unless otherwise agreed by the hotel.

The cost of €300.00 for obtaining a bar exemption until 2am will be added to the final account. The bar closing times are strictly adhered to. The Residents Bar is open until 3:30am at the absolute discretion of the hotel. The Resident Bar is a room charge bar, no cash transactions will be taken and the hotel applies a strictly Residents Only policy.

The Hotel and its Management reserve the right to fully protect its operating licence and will decline to continue service to any guest whose behaviour may be considered to be impaired by any over indulgence in drinking

The success at any function at Carlton Hotel Tralee is in part due to the planning arrangement in which punctuality plays a major part. If there are last minute changes to the programme caused by the client which results in additional cost to the Hotel, these will be passed to the hotel on to the client for reimbursement. In exactly the same way, if guest of the client are not properly attired for The hotel and type of Function being held, the hotel reserves the right to refuse admittance to the inappropriate dressed guest.

No food or beverage may be brought into the hotel for consumption on the premises

Our Banqueting Suite can cater for no more than 250 people, should your numbers exceed this we cannot guarantee comfort or our highest standard of service. On the other hand, in order to create the perfect ambience for you and your guests a minimum number of 80 guests are required for the Riverview Suite. Menu prices are based on a minimum of 80 guests, should numbers be less than this a room hire surcharge is applicable.

The Client is deemed to be responsible for the orderly conduct of guest attending the wedding and will ensure that no nuisance or noise is caused either to the Hotel or its other guest. The client will comply with any reasonable request of the Management and with any rules and regulations issued by the hotel.

Any expenses incurred for damages to the Hotel caused by any guest shall be responsibility of The Client

The hotel will not undertake responsibility for wedding gifts or cards. A member of the bridal party, designated by the Bride & Groom, can access the safety deposit box provide for security.

If booked by a third party, the hotel reserves the right to cancel the booking. The Bride and the Groom must meet the hotel manager when making the booking and sign the terms and conditions

Should you wish to sample some dishes and wines for your wedding menu, you can reserve a tasting in Morels Restaurant. Choices must be made a minimum of two weeks in advance of Tasting. Wedding Tastings are available Sunday-Thursday only. Couple receive a 25% on food and wine for the Tasting

Prices will vary each year, prices enclosed are 2011/12 prices. Prices are subject to variances due to economic factors outside our control.

I/We hereby agree to all of the terms, conditions and cancellation policies of this contract.

Signed: _____ Date: _____
Bride

Signed: _____ Date: _____
Groom

Signed: _____ Date: _____
Hotel Manager