



Pearl Proposal

€50 per person to include

- Red Carpet Arrival
- Champagne Reception on Arrival for Bridal Party
- Tea/Coffee Reception on Arrival for all Guests
- Fruit Punch Reception on Arrival for all Guests
- Glass and Top-Up of Wine with Dinner
(please ask your wedding co-ordinator for full details)
- Wine for Toast
(please ask your wedding co-ordinator for full details)
- 5 Course Meal with Choice Menu
- Evening Reception Food
- Chaircover & Sash
- Complimentary Bar Exemption
- Pre-Wedding Consultations with our Dedicated & Professional Team
- Fresh Floral Pedestals within the Ballroom
- Five Armed Tall Silver Candelabra seated on Mirror with Nightlight Surround on tables
- Personalised Table Menus & Table Plans
- Irish / English Menu Translation *(upon request)*
- Use of Cake Stand & Silver Knife
- Audio Visual Presentation Equipment and Atmospheric Lighting
- Complimentary Accommodation for the Bride & Groom in our Luxurious Bridal Suite for 2 Nights *(wedding night and night following)*
- Champagne and Homemade Truffles for the Newly Weds to enjoy in the Bridal Suite
- Complimentary Overnight Accommodation for Parents of Bride & Groom *(max. two rooms)*
- Complimentary Moposa Online Wedding Service
- Discount Voucher towards Wedding Stationary
- Complimentary Engagement Portrait Voucher
- Discount Voucher towards Wedding Cake
- Complimentary Skin Consultation & Express Botanical Facial for the Bride & Groom at Avalon Beauty Salon
- Complimentary Suit Hire for Groom *(with wedding party booking)*
- Service Charge
- Complimentary Parking for 300 Cars



Terms & Conditions Apply



Pearl Proposal Menu

STARTERS (choose ONE)

- Fan of Charantais Melon with Fresh Fruit & Raspberry Coulis
- Ardilaun Caesar Salad with Chargrilled Chicken served with a Caesar Dressing
- Chicken & Mushroom Vol au Vent with Salad Leaves
- Baby Spinach & Red Lettuce Salad with a Warm Tartlet of Caramelised Onions & Mozzarella
- Rosette of Smoked Salmon with a Quenelle of Galway Bay Seafood

SOUP (choose ONE)

- Cream of Leek, Potato & Chive Soup
- Cream of Tomato & Basil Soup
- Cream of Vegetable Soup

MAIN COURSES (choose TWO – ONE roast, ONE fish)

*Upgrade to Rib of Beef for just €2.00pp
or Sirloin of Beef for just €4.00pp*

- Oven Roasted Breast of Turkey and Honey Glazed Ham with Sage & Onion Stuffing and Cranberry Sauce
- Roast Breast of Chicken stuffed with Apricot & Walnut, wrapped in Bayonne Ham and served with a Madeira Jus
- Oven Baked Salmon with Bearnaise Sauce
- Herberusted Fillet of Cod with a Citrus Beurre Blanc

VEGETABLES (choose TWO)

- Roast Seasonal Root Vegetables
- Puree of Carrot & Parsnip
- Glazed Baton Carrots
- French Beans with/out Bacon & Shallots
- Cauliflower & Broccoli with Cheese Sauce
- Braised Red Cabbage

POTATOES (choose TWO)

- Creamed
- Baby Boiled
- Roast
- Dauphinoise

DESSERTS (choose ONE)

- Homemade Profiteroles with Chocolate Sauce & Homemade Vanilla Bean Ice-cream
- Lemon & Lime Cheesecake with Mixed Berry Compote
- Warm Crumble of Apple & Fruit of the Forest served with Sauce Anglaise

Served also and included in the price

- Freshly Brewed Tea or Coffee served with After Dinner Mint Chocolates



THE ARDILAUN
HOTEL, CONFERENCE CENTRE & LEISURE CLUB

