

LOUGH **esKe** CASTLE

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A SOLÍS HOTEL & SPA

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## WEDDING PACKAGES



# Dear Guest,

Firstly, may we congratulate you on your engagement and thank you for enquiring about holding your marriage celebration at Lough Eske Castle, a Solís Hotel & Spa. This is one of the most exciting times of your life and at Lough Eske Castle we want to share that experience with you.

The Castle's experienced wedding team is here to help you plan every aspect of your special day down to the very last detail. We pride ourselves on our extremely high standards of service and our aim is to create the most memorable day of your life.

Lough Eske Castle, a Solís Hotel & Spa is perfectly placed to host your special day:

- An enchanting, majestic, fairytale setting with plenty of opportunities to capture unique wedding photos
- Licensed to hold Civil Marriage Ceremonies
- Dining facilities that cater for up to 300 guests with food prepared by our award-winning Executive Chef
- 7 treatment rooms in our award-winning spa for pre and post wedding pampering
- 96 luxurious 5 star guestrooms and suites including the two bedroom Presidential Suite

- A choice of stunning rooms in which to hold a civil marriage ceremony, each with its own character and beauty
- A dedicated wedding planner to guide you through all your requirements
- Wedding packages tailored to suit your needs and budget
- Venue co-ordinator of the year – winners of weddingsonline 2016 awards
- Luxury Castle Hotel & Spa of the year | Luxury Travel Guide Award Winner 2016
- Top Rated 5 Star Wedding Venue in Ireland 2016 | Weddingdates.ie
- Wedding Awards | RSVP Winner 2015
- Ulster Hotel Wedding Venue of the Year 2015 and 2017 | WeddingsOnline.ie

Please contact our wedding team today and they will be delighted to discuss your requirements in more detail and will be fully committed to making your memorable day extra special.

# Wedding Package

## LOUGH ESKE CASTLE WEDDING PACKAGE

### Package Includes:

- Guaranteed One Wedding per Day
- Complimentary Menu Tasting for Wedding Couple for wedding of 60 guests and over
- Complimentary consultation with Spa Solís to plan pre-wedding Beauty and Spa Treatments
- Hire of a suitable Dining Room for your Wedding Reception Dinner to accommodate your invited guests
- Red carpet welcome for the Wedding Couple
- A Glass of Champagne for the Wedding Couple on arrival
- Complimentary Tea, Coffee and Biscuits based on a percentage of your guests on arrival
- Solís's Master of Ceremonies
- Personalised Stationery to include Table Plan and Souvenir Menu Cards
- Use of the beautifully landscaped gardens, forest and Castle, creating the perfect setting for your photographs
- Complimentary use of Solís cake stand/knife and use of PA system for speeches
- A special accommodation rate for your guests per room, per night based on a maximum of 20 rooms for one night. Additional rooms may be contracted but must be booked for a minimum two night's stay basis.
- A room hire charge will apply for Civil Marriage Ceremonies
- Minimum food & beverage spends are applicable to weekend's and selected dates throughout the year. Contact the wedding team for further information



# Canapé Reception

- Smoked Salmon Roulade on Brown Bread
- Cherry Tomato and Basil Mozzarella Caprese Skewer
- Crispy Chorizo Rolls, Smoked Paprika Aioli
- Sweet Potato and Feta Cheese Tartlet
- Crisp Mushroom Arancini, Truffle Aioli
- Goat Cheese and Sun Dried Tomato Cup
- Duck Rilette Crostini, Fig Jam
- Marinated Prawn, Mango and Chilli Dip
- Glazed Lamb Meatball Lollies, Rosemary and Garlic
- Grilled Beef Teriyaki Skewers
- Parmesan Cream Profiteroles, Hazelnut and Semi Dried Cherry Tomato
- Mini Vegetables Spring Rolls with Sweet Chilli Sauce
- Crisp Organic Falafels Lollies with Yogurt and Coriander Dip
- Crisp Asparagus and Ham in Pastry Fingers, Parmesan Dip
- Smoked Chicken and Brie Tartlet
- Goat Cheese, Grape and Pistachio Rocher

**€3.50 per person per item**

Please choose 3 options above for **€9 per person** or 5 options for **€12 per person**

All Food and Beverages are subject to Service Charge of 10%.



# Pre-Dinner Drinks Receptions

## ALCOHOLIC COCKTAILS

### LOUGH ESKE 75

Fig Infused Gin, Lemon Juice, Simple syrup, topped with Prosecco

**€9.00 per person**

### IRISH SMASH

Lemon Juice, Mint infused Simple Syrup, Irish whiskey

**€8.00 per person**

### GIMLET

Gin, Simple Syrup, Lime juice

**€7.00 per person**

### AVIATRIX

Gin, Luxado Marachino, Peach Snaps, Crème de Violette

**€8.00 per person**

### NEGRONI

Gin, Vermouth, Campari

**€9.00 per person**

### PEACH COSMO

Vodka, Peach Snaps, Cranberry Juice, Lime Juice

**€7.00 per person**

## ALCOHOLIC COCKTAILS

### MULLED WINE

Red Wine, Port Wine, a dash of Brandy, Fruit, Cinnamon and Cloves

**€9.90 per person**

### SPARKLING WINE

**Prosecco Costaross Vino Frizzante**

**€7.50 per person**

### CHAMPAGNE

Gremillet Brut Réserve, France

**€16.00 per person**

### LONG DRINKS

Selection of Vodka, Gin and Campari with the traditional ingredients of Mixers and Orange Juice.

**€8.50 per person**

### GIN BAR

Selection of Gin's, Tonic Water and Fresh Fruit

## NON-ALCOHOLIC COCKTAILS

### SMOOTHIE OR FOREST FRUIT

Selection of Milkshakes of one or two flavours: Strawberry, Banana, Chocolate, Vanilla...

**€5.50 per person**

### OLD FASHIONED PINK LEMONADE

Cranberry Juice, Lemon Juice, Simple Syrup & Sugar

**€4.50 per person**

### TOWER SPECIAL

Fruit Juices with White Lemonade

**€4.50 per person**

### BABY BELLINI

Peach Nectar & Chilled Sparkling Cider

**€5.50 per person**

### NON-ALCOHOLIC MULLED WINE

Grape Juice, Lemon and Orange Wedges, Sugar, Cloves and Cinnamon sticks

**€5.50 per person**

**HOUSE WINE €27.00**

All Food and Beverages are subject to Service Charge of 10%.

# Something Special

## SEAFOOD RECEPTION

Marinated Tiger Prawn Tower

Donegal Smoked Salmon

House made Marinated Salmon

Irish Rock Oysters and Passion Fruit

Served with condiments:

Lemon, Onions, Capers, Horseradish, Shallot Vinegar

**€18.50 per person**

## ROAST HEREFORD BEEF FILLET SANDWICH RECEPTION

Carved Fillet of Beef served with warm Brioche Buns Sliders

Served with condiments:

Caramelised Onion, Truffle Aioli, Wholegrain Mustard,

Dijon Mustard, Horseradish Mayo, Pickles

**€16.50 per person**

Minimum of 60 guests for the beef fillet station

## ANTIPASTI RECEPTION

Antipasti selection

Roasted Red and Yellow Pepper

Broccoli, Ricotta Salata, Hazelnut and Cherry Tomato

Grilled Artichoke, Olive and Tomato

Roast Calamari Fennel, Citrus and Black Olive Salad

Mozzarella and Tomato Caprese

Bruschetta Corner

Toasted Ciabatta served with Olive Tapenade, Tomato, Parmesan, Basil Pesto

**€15.50**

## CHEESE STATION

Selection of the best Irish Cheeses

Organic St Tola Goat Cheese served with Caramelised Onions

Organic Mossfield Cheese with Cumin served with Grapes

Cashel Blue Cheese served with Quince Jam

St Kevin Brie served with Cranberry Sauce

Selection of Breads and Crackers

**€8.50 per person**

All Food and Beverages are subject to Service Charge of 10%.

# Something Sweet

Selection of Macaroons  
Vanilla Panna Cotta, Raspberry  
Chocolate and Caramel Tartlet  
**€2.50 per person per item**

## **LOUGH ESKE CHOCOLATE FOUNTAIN**

Includes Pineapple, Marshmallows, Strawberries & Chocolate Fudge  
**€350.00**

## **LOUGH ESKE CANDY STATION**

Pick n Mix, Bon Bons, Jellies, Boiled Sweets, Candy Chews  
**€250.00**

## **DRY ICE EFFECT FOR DESSERT COURSE**

Covers table in fog  
Vanilla, Lemon and Cinnamon flavoured hot tea to pour over dry ice  
**€200.00**

All Food and Beverages are subject to Service Charge of 10%.

# The Four Masters Menu €60

## STARTERS

Vol au Vent, Puff Pastry, Creamy Honey Roasted Ham  
and Mushroom Velouté with Baby Leaves

Carpaccio of Beetroot, Thyme Flavoured Goat Cheese,  
Rocket Pesto and Fresh Horseradish

Warm Tart of St Kevin's Brie and Caramelized  
Onion, Balsamic Dressed Rocket Leaves

Smoked Salmon and Crepe Roulade, Cream Cheese,  
Cucumber Carpaccio, Horseradish Dressing

Chicken and Sundried Tomato Galantine, Balsamic Dressed Endive, Truffle Aioli

## SOUP

Cream of seasonal Vegetables with Herb Oil

Roast Vine Tomato and Bell Pepper Soup

Cream of Potato and Leek, White Truffle Oil

Cauliflower Soup with Toasted Almonds, Brown Butter

Roast Parsnip Soup, Curry Oil

## SORBET (€5 Supplement)

Lemon Sorbet with Vanilla Jus

Strawberry Sorbet, Pink Pepper Corns

Green Apple Sorbet with Mint

## MAIN COURSE

Fillet of Atlantic Cod, Crushed Baby Potatoes, Grilled  
Asparagus, Tarragon Hollandaise

Inver Bay Salmon, Chateau Potato, Curried Leek and Crème  
Fraiche Fondue, Roast Cherry Vine Tomato

Seared Sea Trout, Fondant Potato, Broccoli with Orange Butter, Saffron Sauce

Roast Hereford Sirloin of Beef, Pan Roast Gravy, Creamy  
Mash Potato and Seasonal Vegetables

Char-grilled Hereford Sirloin, Red Wine Sauce,  
Champ Potato and Seasonal Vegetables

Supreme of Cornfed Chicken, Onion Mash Potato Fine Beans and Cognac Sauce

Traditional Turkey and Ham, Sage and Onion Stuffing, Roasted  
and Mash Potato, Seasonal Vegetables and Cranberry sauce

## DESSERTS

Warm Sticky Toffee Pudding, Honeycomb Ice Cream, Toffee Sauce

Vanilla and Passion Fruit Panna Cotta, Mango Sorbet

Lough Eske Traditional Apple Pie with Vanilla Bourbon Ice Cream, Caramel Sauce

Lemon Meringue Tartlet, Raspberry Sorbet

Glazed Chocolate Mousse, Candy Pops and Chocolate Mint Ice Cream

Vanilla Crème Brulée, Fresh Berries, Almond snap

Strawberry and White Chocolate Pavlova, Vanilla and Peach Sauce

Solís Assiette of Desserts

Mini Apple Crumbles, Glazed Chocolate Mousse, Pistachio Ice Cream

Tea or Coffee and Petits Fours

**€60.00 per person +10% Service Charge**

Please select one starter, one soup, two main courses and one dessert

An Additional Course Supplement - €5.00 per person

All Food and Beverages are subject to Service Charge of 10%.



# Basil Brooke Upgrade

## **STARTERS (€5 upgrade per item per person)**

Smoked Salmon Tartar, Chive and Lemon Cream Cheese,  
Matchstick Potatoes and Crispy Onions, Herb Salad

Crisp Crab Croquette, Mango Salsa, Balsamic Dressed Rocket Leaves

Tartlet of Goat Cheese, Asparagus and Sun Dried  
Tomato, Basil Pesto, Balsamic Dressed Rocket

James McGeough's Air Dried Ham, Parmesan Custard,  
Hazelnut and Semi Dried Tomato

Smoked Duck, Pecan and Pomegranate Salad, Baby Gems,  
Pecorino Cheese, Orange and Crème Fraiche Dressing

Crisp Salmon and Cod Fish cakes, Cracked Pepper, Lemon  
and Chive Aioli, Balsamic Dressed Endive

## **SOUP**

Celeriac Velouté with Crispy Chorizo

Sweet Potato Soup with Curry and Coconut Drizzle

Butternut Squash Soup with Feta cheese

Cream of Sweetcorn with Toasted Caraway Seeds

White Onion and Parmesan Soup, Toasted Pine Nuts

## **OR**

## **SORBET**

Champagne Sorbet with Ginger Jus

Gin and Pink grapefruit Sorbet

Mango Sorbet with Lime Lemonade

## **MAIN COURSE (€8 upgrade per item per person)**

Duo of Lamb, Roast Rack of Lamb and Braised Shoulder,  
Gratin Potato, Rosemary and Garlic Sauce

Char-grilled Hereford Fillet Steak, Red Wine Sauce,  
Champ Potato and Seasonal Vegetables

Roast Duck Breast, Anna Potato, Fine Beans, Green  
Peppercorn and Armagnac Sauce

Roast Supreme of Organic Chicken, Mediterranean Vegetable Tower,  
Crisp Confit of Chicken Leg, White Wine and Rosemary Sauce

Seared Fillet of Sea bass, Chateau Potatoes, Red  
Pepper Fondue, Lemon Butter Sauce

Baked Medallions of Monkfish, Prawn risotto, Asparagus and Tomato Salsa

## **DESSERTS**

White Chocolate Mousse Marquise, Apricot Gel, Lavender, Blackberry Sorbet  
Vanilla and Passion Fruit Panna Cotta, Mango Sorbet  
Lough Eske Traditional Apple Pie with Vanilla Bourbon Ice Cream, Caramel Sauce

Summer Berries Tartlet, Pistachio Mouseline and Cream of Nougat  
Glazed Chocolate Mousse, Candy Pops and Chocolate Mint Ice Cream

Vanilla Crème Brulée, Fresh Berries, Almond snap

Solís Assiette of Desserts

Mini Apple Crumbles, Seasonal Shooter, Glazed  
Chocolate Mousse, Vanilla Ice Cream

Tea or Coffee and Petits Fours

**€8 upgrade for one main course or €12 to upgrade both main courses,  
giving you a complimentary upgrade to Soups and Desserts + 10% Service Charge**

Please select one starter, one soup, two main course and one dessert

An Additional Course Supplement - €5.00 per person

All Food and Beverages are subject to Service Charge of 10%.

# Vegetarian Wedding Menu

## STARTER

Carpaccio of Beetroot, Thyme Honey Flavoured Goat Cheese, Rocket Pesto and fresh Horseradish  
Cashel Blue Cheese, Potato Scone, Green and Yellow Courgette, Black Olive Vinaigrette  
Carpaccio of Grilled Vegetables, Rocket Salad and Sun Dried Tomato Pesto, Shaved Parmesan  
Salad of Cous Cous and Avocado, Chilli Tomato and Rocket

## SOUP

Cream of Seasonal Vegetables with Herb Oil  
Roast Vine Tomato and Bell Pepper Soup  
Cream of Broccoli, Peanut Oil

## MAIN COURSE

Creamy Arborio Risotto, Basil Pesto, Sautéed Spinach and Champagne Sauce  
Gortnamona Goat Cheese Strudel, Grilled Asparagus and Cherry Tomatoes  
Stir Fry and Soba Noodles, Soy Sauce  
Indonesian Vegetable Curry, Basmati Rice

All main courses are served with vegetables and potatoes  
Vegetarian Menus are charged at the main package rate that you choose  
Please select one starter, one soup, one main course  
An Additional Course Supplement - €5.00 per person

All Food and Beverages are subject to Service Charge of 10%.

# *Children's Wedding Menu*

## **MAIN COURSE**

Steamed Salmon with New Potatoes and Green Beans  
Roast Breast of Chicken with New Potatoes and Peas  
Lightly Battered Goujons of Fish, French Fries and Beans  
Hamburger, French Fries and Coleslaw  
Chicken Goujons with Salad and Fries

## **DESSERTS**

Banana Split Chocolate Sauce  
Strawberry Trifle  
Chocolate Mousse  
Fresh Fruit Salad  
Jelly and Ice Cream

**€18.00 per child**

This menu is available for children aged 3-12 years  
Children under 3 are free of charge  
All food & beverage are subject to a 10% service charge.

# Evening Buffet Options

## OPTION 1

Vegetable Spring Rolls

Baked Sausage Rolls

Cocktail Sausages

Salsa and Nachos, Avocado and Sour Cream

**€2.50 per person per item**

## OPTION 2

Fish and Chips

Chicken Goujons and Chips

Beef and Cheese Brioche Sliders

Steak and Guinness Stew Served in a Cup

Selection of Wraps

Assortment of Sandwiches

Buffalo Chicken Wings

**€5.50 per person per item**

## OPTION 3

Spicy Beef and Beans Chilli

Topped with Cheese served with Sour Cream and Nachos

Addictive Cheese Fries, Criss Cross Fries Topped with Melted Cheese Jalapeno

Peppers, Side of Avocado Guacamole, Tomato Salsa and Sour Cream

Bruschetta Buffet

Toasted Ciabatta served with Olive Tapenade, Tomato, Parmesan, Basil Pesto

**€6.50 per person per item**

All food & beverage are subject to a 10% service charge

(A Percentage off Tea/Coffee will be offered to guests with Evening Buffet)

# Pre & Post Wedding Menu

## BBQ MENU

A Selection of Two Homemade Salads  
Freshly Baked Breads  
Homemade Sauces and Dips

House Ground Mini Burgers  
Thyme and Garlic Marinated Chicken Breast  
Italian Sausages  
Vegetable Skewers

Homemade Apple and Vanilla Crumble  
Tea/ Coffee

**€30 per person**

## FORK AND KNIFE

(Minimum of 30 Guest's is required)

Prime Irish Beef Stroganoff with Rice or Penne Pasta  
Sea food Pasta with Spinach, Sun Dried Tomatoes, and Basil  
Homemade Beef, Chicken or Vegetable Curry with Basmati Rice or Chips  
Fried Rice with Chicken, Egg, Peas and Chinese Cabbage  
Homemade Vegetable or Beef Lasagne with Béchamel

## DESSERT BUFFET

Homemade Apple Pie with Custard  
Hot and Sticky Toffee Pudding with Toffee Sauce  
Chocolate Brownie and Ice Cream  
Strawberry Cheesecake

**€25 per person for two Fork and Knife options and one Dessert**

Freshly Brewed Organic Coffee and a Selection of Herbal Teas

All Food and Beverages are subject to Service Charge of 10%.

# Bridal Packages

## BRIDAL PACKAGE

- Traditional Jessica Manicure and Pedicure.
- Bridal Make-up on the morning of your Special Day (Bride to receive complimentary Lipstick to take with her)

**Price €150.00**

**Time : 3hrs**

## BRIDAL PARTY PREP AND PAMPER

- Shellac/ Geleration Gel Manicure and Pedicure
- Vita Liberata 10 minute Tan Treatment (warming exfoliation and tan application)
- Nourishing Hair and Scalp treatment

**Price €230.00**

**Time: 3hrs**

## PRE WEDDING PAMPERING

- Enhance your glow with an Anne Semonin Facial
- A relaxing Back, Neck and Shoulder Massage
- De-stressing Scalp Massage

**Price €130.00**

**Time : 1hr 15mins**

## PRE WEDDING PAMPERING

- Therapeutic Anne Semonin Volcanic Thermal Stone Full Body Massage
- Nourishing Hot stone Facial Massage combined with a tension releasing pressure point Scalp Massage

**Price €140.00**

**Time: 1hr 30mins**

Bespoke packages can be designed to meet your needs. Please contact us for a personal consultation.

All packages include a complimentary glass of Prosecco for each guest to enjoy.

All Food and Beverages are subject to Service Charge of 10%.



