



Hamlet Court  
HOTEL

*EXCLUSIVE 2010 WEDDING PACKAGE*

*Complimentary to you*

- *Free consultancy and planning with one of our experienced Wedding Coordinators.*
  - *Red Carpet on Arrival*
  - *Champagne for Bridal Party on Arrival*
  - *Tea/ Coffee and Cakes for Guests on Arrival*
  - *Complimentary use of the Air Conditioned Banqueting Suite*
    - *Exquisite Linen Chair Covers with Organza Bows*
  - *Complimentary use of our Luxurious Bridal Suite for Bride & Groom*
    - *Includes Jacuzzi Bath & Champagne Breakfast in Bed*
      - *Floral Table arrangements and Full Linen*
        - *Full Crisp Irish Linen and Napery*
        - *Souvenir Menus on Table*
        - *Use of Cake Stand & Cake Knife*
          - *Ample Free Parking*
      - *Private set down area for your exclusive arrival*
    - *Special Discounted Accommodation Rates for your Guests*



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*All Inclusive Wedding Menu*

*Chicken & Mushroom Vol au Vent*

*Cream of Fresh Vegetable Soup*

*Roast Stuffed Turkey & Honey Glazed Ham with Cranberry Sauce*

*Baked Moy Salmon, Dill Scented Hollandaise*

*Profiteroles filled with a Vanilla Scented Cream*

*Tea & Coffee*

*Glass of wine and top up for all your wedding banquet guests*

*Evening food for all your guests attending the full wedding banquet*

*Bar extension*

*All this for an amazing €55pp for Weddings Thursday through Saturday, & €47.50 for Weddings Sunday through Wednesday for 2010 excluding 23rd December 2010 – 3rd January 2011, cannot be used in conjunction with any other offer or discount*

# *Winner of Best Irish Wedding Venue*



## *The Package*

*We Only Cater for one wedding per day to ensure you of our care & attention to detail.*

*Every Reception is Personally supervised by a member of the O'Neill Family*

*Enjoy our Luxurious Surroundings and Intimate Landscaped Gardens*

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- Champagne for Bridal Party on Arrival
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- Floral Table arrangements and Full Linen
- Full Crisp Irish Linen and Napery
- Souvenir Menus on Table
- Tea/ Coffee and Cakes for Guests on Arrival
- Use of Cake Stand & Cake Knife
- Ample Free Parking
- Private set down area for your exclusive arrival
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## *Accommodation*

The Hamlet Court Hotel offers a choice of 30, luxurious en suite bedrooms. Each of the rooms are elegantly appointed with en-suite bathroom, and tastefully decorated with top of the range quality furnishings to ensure that your guests enjoy the highest possible standard of quality and comfort. Each room comes as standard with the following facilities; Remote Control Cable TV, Direct Dial Telephone, Hair Dryer, Modem/ Data Port Connection, Iron & Ironing board, Tea & Coffee making facilities.

We offer a special discounted accommodation rate for your wedding guests. The wedding rate per person sharing is €70 B&B. (Single Supplement €30)

## *Our Elegant Bridal Suite*

Our well appointed luxury Bridal Suite is a complimentary to the Bride and Groom for the night of the wedding and is en-suite with a Jacuzzi. Our suite provides a haven for relaxation following your special day. In addition the Bride and Groom will receive Champagne Breakfast in Bed compliments of the Hamlet Court Hotel.

*Nothing is more important to us at the Hamlet Court Hotel than making sure that your wedding day is the most memorable day of your life.*

# Starters

## **Kenmare Bay Seafood Cocktail**

Medley of Fresh Seafood and Shellfish masked in a Tangy Homemade Marie-Rose Sauce set on a bed of Tossed Leaves €9.45

## **Homemade Chicken Liver Pate**

Smooth and Flavoursome Pate accompanied with a Zesty Cumberland Sauce and Toasted Ciabatta €8.50

## **Chicken & Mushroom Vol au Vent**

Chunks of Fresh Chicken Fillets Pan Seared with Mushrooms White Wine and Cream and topped into a light Puff Pastry Case served with a Dressed Salad €9.25

## **Prawn Cocktail "Marie Rose"**

North Atlantic Warm Water Prawns Nestled on a Bed of Crisp Lettuce and Smothered with a Tangy Marie Rose Sauce €8.95

## **Duo of Salmon**

Smoked Salmon & Poached Salmon settled on a bed of mixed fresh leaves, drizzled with Balsamic & Lemon Dressing €10.25

## **Medley of Fanned Melon, Hamlet Court**

Trio of Juicy Melon, presented with Wild berries and Moistened with a Light Strawberry Coulis €8.25

## **Warm Chicken & Bacon Salad**

Slivers of Moist Chicken Wok tossed with Lardons of Bacon, Onion and Mushrooms, Lightly Seasoned and Loaded onto a Crisp Rocket Salad with a Honey and Ginger Dressing €10.25

## **Killala Bay Fish Cakes**

A Blend of Five Fish Combined with Fresh Dill and Fennell, Dusted with Breadcrumbs, Oven Baked and Accompanied with a Fresh Tartar Sauce €10.65

## **Terrine of fresh Chicken Blackwater**

A Moist Terrine of Chicken, Spiked with Roasted Bell Peppers, Wrapped in Bacon and Complimented with a Sweetish Country Relish €10.00

## **Classic Hamlet Court Caesar Salad**

An Original Classic of Baby Cos Lettuce, Cherry Tomatoes and Onions Layered with Strips of Crispy Bacon topped with Italian Parmesan, Drizzled with our Unique Caesar Dressing and Douced with Croutons €9.50

## **Smoked Chicken Salad**

Smoked Chicken served on Carpaccio of Mango and Fresh Herbs with Cherry Vinigerette €10.50

## **Goats Cheese Crostini**

A Toasted Round of Italian Bread topped with a Ring of Warmed Goats Cheese and Drizzled with a Nutty Basil Pesto €9.50

## **Fieullette of Smoked Haddock**

A Fluffy Puff Pastry Case, slit open and filled with Chunky Smoked Haddock in a White Wine Sauce with New Season Baby Leeks. Mouth Watering €9.65

## **Red Onion and Brie Tartlet**

A Pastry Tartlet Loaded with Caramelised Red Onion layered with French Brie Cheese, Toasted till melting and Topped with Pine Nuts €10.45

If you would like a choice on your menu's we would be delighted to accommodate you. For a choice of two starters add €2.50 per person. For a choice of two main courses add €3.50 per person. Number of guests invited to your function may eliminate certain choices from the menu.

# *Soups*

<i>Lobster &amp; Mussel Bisque Perfumed with Cognac</i>	€8.10
<i>Cream of Fresh Vegetable Soup</i>	€5.75
<i>Leek &amp; Potato Soup</i>	€5.75
<i>Minestrone Soup</i>	€5.50
<i>Chicken &amp; Sweetcorn Soup</i>	€6.20
<i>Broccoli &amp; Cheddar Soup</i>	€5.90
<i>Asparagus &amp; Chive Soup</i>	€6.50
<i>French Onion Soup with Cheese Crouton</i>	€5.45
<i>Wild Atlantic Seafood Chowder</i>	€6.50
<i>Carrot &amp; Coriander Soup</i>	€5.50
<i>Tomato &amp; Basil Soup</i>	€5.50
<i>Velouté Agnes Sorrell</i>	€7.20
<i>Roasted Parsnip and Coriander Soup</i>	€5.95

***All our soups are blended in house by our experienced culinary team from fresh local produce and are Gluten Free***

## *Main Courses*

<i>Roast Stuffed Turkey &amp; Honey Glazed Ham with Cranberry Sauce</i>	€28.50
<i>Roast Sirloin of Irish Beef with Chasseur Sauce &amp; Yorkshire pudding</i>	€29.50
<i>Baked Moy Salmon, Dill Scented Hollandaise</i>	€28.50
<i>Grilled Irish Sirloin Steak with Stuffed Tomato, &amp; Brandy Sauce</i>	€35.25
<i>Baked Supreme of Chicken, settled on a bed of Colcannon</i>	€26.95
<i>Aromatic Duck with Carrots and Potatoes Gratin, Hoi Sin and Thyme Sauce</i>	€34.50
<i>Sauté Supreme of Chicken a la Crème</i>	€24.95
<i>Fillet of Cod, Herb Crust with Pesto Sauce</i>	€30.50
<i>Tender Roast Rack of Lamb, Redcurrant and Rosemary Jus</i>	€35.50
<i>Pancetta wrapped Loin of Monk Fish, Cynglaze Sauce</i>	€33.95
<i>Braised Lamb Shank, Scallion Mash and Red Wine Jus</i>	€27.95
<i>Pan Fried Fillet of Sea bass, Seafood Risotto and Saffron Sauce</i>	€33.50
<i>Hamlet Court Style Irish Beef Wellington, Wild Mushroom Cream</i>	€42.50
<i>Pan Fried Fillet of Hereford Beef, Garlic Potatoes and Red Wine Jus</i>	€44.50

# Desserts

## **Moist Sticky Toffee Pudding**

*Drizzled with Butterscotch Sauce, served with Vanilla Bean Ice Cream & Brandy Snap Basket.*

€8.10

## **Chocolate Fudge Cake,**

*Layers of Chocolate Sponge filled with a chocolate fudge Icing served with fresh Cream.*

€7.60

## **Traditional Pavlova Case**

*Smothered in Sweetened Fresh Cream topped with Fruits of the Season served with a Duo of Fruit Coulis*

€7.95

## **Individual Lemon Curd Tart**

*served with Vanilla Bean Ice Cream & Raspberry Coulis*

€8.00

## **Hamlet Court Homemade Apple Pie**

*served Warm with Vanilla Crème Anglaise and Cream Chantilly.*

€7.00

*Or a scoop of Ice Cream for €1.00*

## **Vanilla Crème Brulee**

*Creamy Vanilla Flavoured Baked Custard Caramelised on top, served with a Berry Compote and Almond Biscuit.*

€8.00

## **Profiteroles**

*Filled with a Vanilla Scented Cream draped with your choice of Chocolate or Butterscotch Sauce.*

€7.60

## **Baked Alaska**

*Our Sponge Base is Smothered in the Finest Sherry layered with preserved Fruits and Ice Cream, covered in Smooth Meringue, then, Caramelised.*

€8.10

## **Individual Apple and Blackberry Crumble**

*served with a Ball of Vanilla Ice Cream and Berry Sauce.*

€8.10

## **Tangy Lemon Cheesecake or Fruity Strawberry Cheesecake**

*on a Digestive Biscuit base served with Cream & Fruit Coulis*

€7.60

*Medley of Hamlet Court Desserts*

€9.95

*Tea and Coffee*

€2.20

*We would be delighted to offer you any of the following optional extras*

*Fruit Sorbet €5.00 per person*

*Canapés €5.00 per person*

*Petit Fours €2.30 per portion*

*Fish Course*

*Selection of finest Irish's Cheeses accompanied with Port*

## *Drinks on Arrival*

*Hamlet Court Fruit Punch* €5.00

*Sherry Reception (Dry, Medium, Sweet)* €4.00

*Traditional Spiced Mulled Wine* €5.50

*Wine Reception (Red and White House Wine) From €17.50 per Bottle*  
*A full wine list is available at varying prices to make your choice from*

*Champagne Reception* *From €11.95 per person*

*Champagne* *From €50.00 per Bottle*

*(All our champagne reception will include Bucks Fizz, Kir-Royale, Champagne or Fresh Orange Juice.)*

*Sparkling Wine* *From €30.00 per Bottle*

## *Banqueting Drinks*

*Open Toast Variable cost (no doubles or premium brands)*

*Red and White House Wine* *From €17.50 per Bottle*

*Champagne* *From €50.00 per Bottle*

*Sparkling Wine* *From €30.00 per Bottle*

*We have an extensive wine list which is available at a variety of prices and our wine sommelier will be only too delighted to help you make your selection.*

## Evening Reception

*While the celebrations continue through the evening and with your evening guests present, a light snack can be catered for. Here are some suggestions.*

*Tea/ Coffee  
Selection of Sandwiches Variety of Fillings €7.00*

*Tea/ Coffee  
Selection of Sandwiches Variety of Fillings and Cocktail Sausages €9.00*

*Tea/ Coffee  
Selection of Sandwiches, Cocktail Sausages, Spicy Chicken Wings  
with a Honey Sauce, Mini Oriental Spring Rolls, Spicy Potato Wedges €11.00*

*Tea/ Coffee  
Selection of Sandwiches, Cocktail Sausages, Spicy Chicken Wings with a Honey Sauce,  
Mini Oriental Spring Rolls, Spicy Potato Wedges, Skewered Chicken Satay,  
Vegetable Samosas, Prawn in Filo Pastry €15.50*

*The above suggestions are food for thought. We would be delighted to cater for any menu of your choice.*

## Canapés Selection For Your Wedding

### Cold

- Chicken Liver Pate*
- Smoked Salmon on brown bread*
- Tomato & Mozzarella Basil Pesto*
- Beef salad*
- Goat Cheese on mini soda bread*

### Hot

- Chicken Mushroom Vol au vent*
- Mini Spring Roll*
- Marinated Chicken strips*
- Salmon teriyaki*
- Mini crab cake*

*Two choices on hot menu and Two choices on cold menu €5 per person*

## *Winter Midweek Wedding Package*

A Winter Wedding at the Hamlet Court Hotel couldn't be more idyllic, our reception area is fully equipped throughout the winter months with a glowing décor to provide a warm winter atmosphere. Your guests will be greeted with a mulled wine reception in our Luxurious Foyer which ensures that they feel comfortable and relaxed for the heartening Wedding Meal to follow on your special day with us.

The following are offered to our Winter Wedding Couples in addition to our Wedding Package:

- Complimentary Mulled Wine Reception for all Guests on Arrival
- Your Banqueting Suite will be fully decorated in a Winter/ Christmas theme (December Only)
- Complimentary overnight accommodation for the Parents of the Bride and Groom on the night of the Wedding Reception, including Full Irish Breakfast (2 bedrooms), this applies to Midweek Winter Weddings Only
- 15% discount on the Main Meal Price for the Wedding Reception, this applies to Midweek Winter Weddings Only

The Midweek Winter Wedding Package refers to Wedding Receptions booked for January, February, March and November. (Mon – Thurs only)

## *Midweek Weddings*

For those who wish to have a Mid-Week Wedding Reception (Monday to Thursday excluding Bank Holidays) the following are offered in addition to our wedding package:

- Complimentary drinks reception for your guests on arrival- Fruit Punch or Mulled Wine
- 10% reduction on the cost of your meal
- Reduced overnight room rates for your guests attending the wedding

# *Terms & Conditions*

- A provisional booking will only be held for 2 weeks, unless confirmed by deposit; the date shall be automatically cancelled.
- A non refundable deposit of €1,000.00 is required to secure your booking. This deposit may be paid by cash, Bankers draft or credit card.
- A cancellation must be made in writing. Cancellation charges in addition to the forfeit of the original deposit will be charged in full if the wedding is cancelled within 12 weeks of the date booked. Cancellation charges will apply to all items booked.
- Should you be forced to postpone your date booked, the original deposit paid to the hotel may be transferred to another date within 6 months of the original booking.
- Full menu details are required four weeks prior to your wedding day.
- All chosen menu's for your Wedding Reception must consist of 5 chosen courses.
- Final numbers are required 48 hours prior to your reception and they will be the minimum number charged for: should your numbers decrease on the day of your function the original confirmed number given stands.
- No beverages of any kind will be permitted to be brought on to the premises by the patron or any of the patrons guests or invites, without special permission granted by the hotel. The hotel reserves the right to make a charge for the service of such beverages.
- A bar extension can be provided; arrangements for same require two months prior notice.
- We can offer special overnight accommodation rates based on availability for your guests. All individual bookings are to be guaranteed by an initial deposit of €50.00 per room. All unnamed rooms will be released within a month of the wedding date. Accommodation deposits are non-refundable.
- The Bride & Groom will be liable for any rooms booked by them but not used.
- Check in time is 3.30pm, if an earlier check in is required please let us know and we will endeavour to meet your needs.
- It is assumed that no exceptional noise will be created. If in doubt, please notify the hotel management.
- Only the food and beverages supplied by the hotel may be consumed on the premises
- Corkage can only be negotiated and agreed in writing in advance with consent of our wedding coordinator
- Where choice on the menu is ordered the charge shall be compiled of the supplement charge plus the premium dish.
- All prices are quoted are subject to annual review
- All accounts must be paid in full, three working days in advance of the function
- The Hamlet Court Hotel reserves the right to accommodate two or more functions on the same day
- The hotel reserves the right to cancel or refund deposits in circumstances when a booking is made through a third party or under false pretences. Prospective clients must always meet with a member of management by appointment prior to acceptance of the first deposit. Deposits must be paid in person to the hotel; otherwise the hotel reserves the right to cancel the booking
- The hotel accepts no responsibility for the loss or damage of any items of equipment, furnishings, or other property onto the premises by the customer or persons authorized by the customer
- The Hotel will not be liability for any failure or delay in providing facilities, services, food or beverages as a result events or matters outside of its control or trade disputes, flood or storm damage.
- The organiser shall be responsible for any damage to fittings, furnishings, fire equipment, safety equipment, walls, floors or carpets caused during the function.
- All our fish dish's are subject to our wild Atlantic Ocean weather conditions that may curtail our fishing fleet and as a result we cannot commit to a particular dish, but whatever it is we can guarantee it will be fresh, expertly cooked by our chef and presented to you.

## **The Hotel may cancel the event in the following circumstances;**

- Should any guest attending the function behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behaviour.

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