

WEDDINGS

AT THE CARRICKDALE
HOTEL & SPA

2026-2027



CONTENTS

ARRIVALS RECEPTION 03

WEDDING MEAL OPTIONS 04

PACKAGE PRICES 07

ENHANCEMENTS 08

GUEST BEDROOMS 09

PRE & POST WEDDING
CELEBRATIONS 10

CIVIL CEREMONIES 12

NOVEMBER WEDDINGS 14

TERMS & CONDITIONS 16

CANCELLATION TERMS 18

ARRIVALS RECEPTION

Dedicated wedding co-coordinator to help tailor your special day.
Red carpet and Prosecco for the wedding couple and your
bridal party on arrival.

Prosecco & bottled beer on arrival for all guests.

Tea coffee, biscuits & homemade shortbread for guests.



YOUR MEAL

Exquisite 5 course meal.

One Starter.

One Soup or Sorbet.

Choice of two Main Courses.

One Dessert.

Tea & Coffee with After Dinner Mints.

Glass & Top-up of House Wine per guest.

EVENING RECEPTION

Selection of sandwiches.

Freshly brewed Tea & Coffee.

Choice of two from Cocktail Sausages,

Vol Au Vents, Sausage Rolls

or

Freshly Brewed Tea & Coffee.

Cone of Chips served with either Chicken

Goujons or Battered Mini Fillet of Fish.

BALLROOM SETTING

Exclusive use of Laceys Suite,
Bernish Suite or Pinewood Suite.

White Monaco Chairs & Table setting
with Crystal Globes and or Lilies
with tealights.

Personalised Menu & Table Plan.



SELECT ONE STARTER, ONE SOUP OR SORBET



STARTERS

Chicken Caesar Salad
Baby Gem Lettuce, Smoked Bacon, Croutons, Parmesan
Cheese & Caesar Dressing

Warm Goats Cheese Tart
Roasted Beetroot, Green Salad, Balsamic Reduction

Chicken & Mushroom Vol Au Vent
Creamy Mushroom Veloute

Duck Spring Roll
Pickled Ribbon Vegetable & Sesame Salad, Hoi Sin Dressing

Deep Fried Mushrooms
served with Salad and Garlic Mayonnaise

Trio of Melon
served with Pineapple and Marinated Strawberries

SOUP

Traditional Cream of Vegetable
Cream of Potato & Leek
Cream of Carrot & Coriander
Roast Tomato & Bell Pepper
Cream of Mushroom

SORBET

Champagne
Forest Fruits
Lemon

SELECT TWO OPTIONS



MAIN COURSE

Slow Roast Sirloin of Irish Beef,
Beef Gravy or Peppercorn Sauce

Traditional Roast Turkey & Ham with a Herb Stuffing in
a Roast Gravy

Pan Roasted Supreme of Chicken stuffed with
Fresh Herbs, Smoked Bacon in a Roast Gravy

Baked Seabass Fillet with a Saffron Veloute

Grilled Fresh Atlantic Salmon with a Hollandaise Sauce

Rack of Irish Lamb with Rosemary and Glazed Shallots
in a Burgundy Wine Jus
(supplement charge €12)

Grilled Irish Fillet Steak
(supplement charge €12)

SIDE VEGETABLES - Choose Two from:
Cauliflower Mornay; Baton Carrots; Broccoli Hollandaise;
Honey Roasted Carrot & Parsnip
or
Assiette of Market Vegetables

SIDE POTATOES - Choose Two from:
Creamed Potatoes, Roast Potatoes, Champ,
Sautéed Potato, Lyonnaise Potato

VEGAN / VEGETARIAN

Vegetable Curry (Vegan)
Vegetable Lasagne

Warm Goats Cheese Tartlet with
Tomato, Basil & Red Onion Marmalade
Vegetarian Stir-Fry with Rice (Vegan)

SELECT ONE OPTION



DESSERTS

Carrickdale House Cheesecake with Seasonal Fruit
(Strawberry, Mint Aero, Malteser)

Fresh Fruit Pavlova with Fruit Coulis

Creamed filled Profiteroles served with a
Rich Chocolate and Butterscotch Sauce

Warm Apple & Cinnamon Crumble Served with
a Creamy Custard

Warm Chocolate Brownie served with Vanilla
Ice Cream & Chocolate Sauce

Sticky Toffee Pudding with Caramel Sauce & Ice Cream

Assiette of Dessert - Choice of Three
(€2 supplement) Choice of -
Mini Malteser/Strawberry/Lemon Cheesecake
Mini Lemon Meringue
Mini Banoffee Pie
Apple Slice
Chocolate Profiteroles
Fresh Fruit Pavlova
Vanilla Ice Cream

KIDS MENU

Soup | Half Portion of your Main Meal |
| Selection of Ice Cream |

€27

or

Soup | Chicken Nuggets & Chips or Sausage & Chips |
| Selection of Ice Cream |

€17

PACKAGE PRICES



2026

FRIDAY & SATURDAY

Available January, February, March, April, October & December

€79.50 per person

*(excluding 26th - 31st December) - €81.50 per person

FRIDAY & SATURDAY

Available May, June, July, August & September

€90.50 per person

SUNDAY - THURSDAY

Available throughout the year

€77.50 per person

*(excluding 26th - 31st December)

2027

FRIDAY & SATURDAY

Available January, February, March, April, October & December

€81.00 per person

*(excluding 26th - 31st December) - €82.50 per person

FRIDAY & SATURDAY

Available May, June, July, August & September

€91.50 per person

SUNDAY - THURSDAY

Available throughout the year

€78.50 per person

*(excluding 26th - 31st December)

ENHANCEMENTS FOR YOUR SPECIAL DAY

Enhance your day with some of the following options or why not upgrade your menu.

MENU SELECTION

Sorbet - €3.00 per person
Mulled Wine - €4.00 per person
Prosecco - €6.00 per person
Cocktail Bar - €11.00 per person
(Choose one from Strawberry Daiquiri, Woo Woo, Gin Bramble)
Buckets of Beer - €5.50 per person
Dressed Gin Bar - €9.00 per person
Festive Mince Pies or
Cinnamon Cookies - €2.00 per person
White & Milk Chocolate
dipped Strawberries - €2.00 per person
Mini Homemade Scones - €2.00 per person
Cheese Board - €7.00 per person
Glass of Wine & Top-Up - €6.00 per person
Open Toast - Priced per person



DECOR OF ROOM 2026

Bernish Suite - Door Drapes, Fire Place
Decór, Centre Table & Dress of Drinks Table
- €300
Laceys Suite - Door Drapes
- €200



GUEST BEDROOMS

COMPLIMENTARY HONEYMOON SUITE

2 COMPLIMENTARY GUEST ROOMS

(MINIMUM WEDDING NUMBERS OF 90 GUESTS)

30 ROOMS AT A REDUCED RATE FOR GUESTS



WEDDING ACCOMMODATION RATES:

Bed & Breakfast Double / Twin Room

2026 - €195

2027 - €199

Bed & Breakfast Triple Room

2026 - €249

2027 - €255

Bed & Breakfast Family Room

- Double Room Rate

Plus

2026 - €25 per child (4-12 years old);

€40 per teenager (12-16 years old);

Under 4 free of charge

2027 - €25 per child (4-12 years old);

€40 per teenager (12-16 years old);

Under 4 free of charge

TWO NIGHT SPECIAL:

Bed & Breakfast Double / Twin Room;

2026 - €360

2027 - €370

PRE & POST WEDDING CELEBRATIONS

We can arrange a post-wedding brunch or party in one of our stunning private rooms or our Secret Garden (excluding summer months).

Gather your family and friends and enjoy a delicious meal or finger food in a beautiful setting, reminiscing about the incredible day you just shared.

Our team at the Carrickdale Hotel & Spa will be more than happy to assist you in creating your perfect pre and post wedding celebrations. We understand that every couple is unique, and we are dedicated to ensuring that your special moments are completely tailored to your individual needs.



MENU OPTIONS



We are excited to offer a post-wedding sit-down meal upon request for you and your guests. After the big day, treat yourselves to a delicious gourmet feast to continue the celebration. Indulge in an exquisite dining experience surrounded by your loved ones.

Our attentive waitstaff will take care of every detail, ensuring that you and your guests are treated like royalty. From table setting to wine pairings, we will go above and beyond to create a memorable dining experience.

Platter of (Chicken Goujons, Spring Rolls, Cocktail Sausages & Chips)
- €70 per platter
(1 platter caters for 8 guests)
Add Tea/Coffee - €3

CHOOSE 1 HOT BUFFET OPTION:

Chicken Curry, Beef Stroganoff,
Chicken A La King, Sweet & Sour
Chicken, Peppererd Beef served
with Rice & Chips.

Tea/Coffee

2026 - €18.50 per person

2027 - €19.00 per person

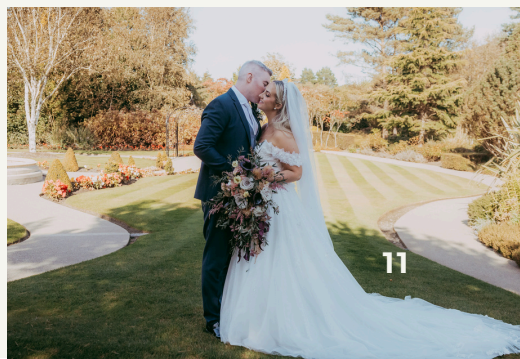
CHOOSE 2 HOT BUFFET OPTION:

Chicken Curry, Beef Stroganoff,
Chicken A La King, Sweet & Sour
Chicken, Peppererd Beef served
with Rice & Chips.

Tea/Coffee

2026 - €21.50 per person

2027 - €22.00 per person



CIVIL CEREMONIES

The Carrickdale Hotel & Spa is a fully licensed venue for Civil Ceremonies and Civil Partnerships. With its stunning surroundings and exceptional facilities, it offers a perfect setting for couples to exchange their vows and celebrate their special day.

The Carrickdale Hotel & Spa provides a range of options to suit different wedding styles and sizes. With dedicated wedding planners and a team of experienced staff, couples can expect personalised service and attention to detail to ensure a memorable wedding experience.

Please contact your local registrar for civil ceremony obligations and details to secure their services for your chosen date.



ROOM

NO. OF GUESTS

ROOM HIRE

Ravensdale Suite

40 Guests

€200

Pinewood Suite

120 Guests

€400

Bernish Suite

210 Guests

€600



NOVEMBER WEDDINGS

ADD A TOUCH OF WARMTH AND FESTIVITY TO YOUR
WEDDING WITH OUR NOVEMBER WEDDING PACKAGE
WHICH INCLUDES:

Red Carpet and Prosecco for the Wedding Couple & your
Bridal Party on arrival.

Tea & Coffee, Home-made Shortbread for Guests

Mulled wine on Arrivals for Guests

or

Hot Chocolate station with Cookies

Exquisite 5 course meal

One Starter

One Soup or Sorbet

Choice of Two Main Courses

One Dessert

Tea & Coffee with After Dinner Mints

Glass & Top-up of house Wine per guest

Selection of Sandwiches

Freshly Brewed Tea & Coffee

Choice of Two from Cocktail Sausages, Vol Au Vents, Sausage Rolls

or

Freshly Brewed Tea & Coffee

Chicken Goujons or Battered Mini Fillet of Fish Cones of Chips





From the décor and ambiance to the exquisite culinary experience, we strive tirelessly to create a truly memorable wedding experience for you and your guests. Stunning winter-themed wedding reception, delicious seasonal menu options and elegant décor to create a cosy and romantic atmosphere for your special day.

Book your November Wedding at the Carrickdale Hotel & Spa and take advantage of our exclusive festive package. Celebrate your love in style amidst the enchanting ambiance of our venue and create cherished memories that will last a lifetime.

PACKAGE PRICE

2026 - €72 per person

2027 - €73 per person





TERMS & CONDITIONS

BOOKING PROCEDURE

Provisional bookings may be made for any available date by supplying name, address and contact telephone number. This booking will be valid for two weeks only, unless otherwise arranged.

CONFIRMATION OF BOOKING

A deposit of €2000 and a Wedding Contract signed by both parties is required to secure your wedding date.

The signed contract must be returned back to the hotel within 7 days of paying deposit.

Failure to do this will result in wedding date remaining as an unconfirmed. Booking must be made by the couple.

No bookings will be taken by a third party.

The hotel reserves the right to cancel the event, without notice, should it become known that a third party has made a booking, or that the person booking the event has presented themselves in a fraudulent manner.

The hotel reserves the right to cancel the event in the following case; The hotel believes the booking might prejudice the reputation of the hotel, or should guests attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behaviour.

MINIMUM NUMBER

Final numbers for the function will be provided to the hotel 48 hours prior to the function.

This number will be charged for.

2 Complimentary guest bedrooms are only wedding guests with minimum 90 guests.

FOOD & BEVERAGE

No food or beverage will be permitted to be brought into the hotel with exception of “occasional cakes” or special permission received in advance.

TARIFFS

We reserve the right to changes tariffs without notice when external events beyond our control make it necessary to do so.



CANCELLATION OF CONFIRMED BOOKING

In the event of the wedding being cancelled, the deposit will be forfeited and is non-refundable and non-transferable to any other function.

Cancellation with less than **9 months'** notice:

50% of estimated total charge

Cancellation with less than **6 months'** notice:

75% of estimated total charge

Cancellation with less than **3 months'** notice:

100% estimated total charge

A second deposit of €2000 will be required ten months in advance of the date. A final deposit of €2000 is required 2 months before the wedding date.

The balance remaining must be paid prior to the departure from the hotel. Please note these deposits are non-refundable and non-transferrable.

ACCOMMODATION

Up to 30 rooms may be block booked at the reduced wedding rate. Additional rooms will be charged at the full rack rate. If you intend to allocate these rooms, a rooming list is required one month prior to your stay. Unused rooms will be charged to your account. Individual bookings - credit/debit card details are required from guests at time of booking.

STORAGE & PERSONAL PROPERTY

The Hotel will wherever possible assist guests with the storage of personal property but will accept no liability for any damage or loss. The Hotel accepts no liability for any goods consigned to it for any event.

RESTRICTIONS

We do not permit the use a of light up dance floor.
We do no permit guests to take in their own alcohol.
Fireworks are not permitted.





THE CARRICKDALE HOTEL & SPA

RAVENSDALE | CARRICKARNON
CO. LOUTH

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