



*Creating Memories*  
AT THE ABBEY COURT HOTEL



# *Captivating spaces*

Our hotel is fully licensed to host indoor or outdoor civil ceremonies. We have a range of spaces for your big day, from intimate to grand.



## THE ORANGERY

Flooded with soft natural light and full of graceful charm, The Orangery offers a truly unique setting for your wedding day. Intimate yet sophisticated, this space is perfect for smaller ceremonies, pre-dinner drinks, or elegant receptions.



## THE GARDEN ROOM

The Garden Room offers a serene and stylish setting for your special day. Ideal for more intimate weddings, this beautifully designed space blends soft décor with lush outdoor views - bringing the beauty of nature indoors.



## THE BALLROOM

This stunning space features soaring ceilings, soft mood lighting, and exquisite décor, adding an atmosphere of warmth and elegance to your special occasion. Perfect for larger weddings.

# *The Tipis*



## A VENUE WITH A DIFFERENCE

For something truly unforgettable, celebrate beneath the luxury Tipis nestled in the Abbey Court's enchanting gardens. With soft lighting, rustic charm, and a touch of boho elegance, the Tipis offer a unique outdoor venue that's perfect for arrival drinks, relaxed receptions, or evening meal under the stars.

Surrounded by nature and styled with flair, this atmospheric space adds a touch of festival magic and carefree romance to your wedding day - ideal for couples looking for something a little different.

# *Beyond the Wedding Day*

## PRE WEDDING DAY

A pre-wedding day celebration is a wonderful way for your guests to get to know each other, putting everyone at ease ahead of the big day or a more intimate affair of just family and friends. We have a wide range of private dining options available to you.

## POST WEDDING DAY

Continue the celebrations with a get together in our unique Tipi, which we can exclusively reserve for you and your guests (up to 100 guests).

Indulge in delicious food and refreshing drinks from our private bar while sharing special moments with family and friends.

For a more intimate affair, enjoy sharing platters and charcuterie boards in the beautiful surroundings of our Garden Room for up to 50 guests.

Additional options may be available based on your estimated numbers and requirements.

# *With our compliments*

- Dedicated Wedding Co-Ordinator to assist throughout your wedding journey
- Complimentary menu and wine tasting for the wedding couple
- Elegant Chiavari chairs
- Crisp white table linen
- Personalised menus, place cards and table plan
- Abbey Court table centre pieces
- Mood lighting
- Beautiful cake knife and stand
- Bar extension until 2:00am
- Residents Bar
- Bridal Suite complimentary on the night of your Wedding
- 2 complimentary Superior double rooms
- Discounted rate for the wedding couple the night before
- An agreed amount of rooms reserved for your guests
- Reduced rates for your guests for the night of your wedding
- Complimentary use of our Leisure Facilities during your stay
- Discounted Day Before and Day Two Packages
- Complimentary One Year Anniversary Stay

# Craí

*Carefully designed to give you everything that matters most*

## WELCOME RECEPTION

Complimentary Prosecco on Arrival for the Wedding Couple  
Freshly Brewed Tea & Coffee served with Homemade Cookies  
Mini Scones served with Jam & Cream  
Selection of Canapés (choice of 2)  
Glass of Prosecco or Signature Cocktail for your guests

2026 & 2027:

€70pp Fri & Sat  
€65pp Midweek

2028:

€75pp Fri & Sat  
€70pp Midweek

## WEDDING MEAL

Four Course Meal consisting of Choice of Starter, Choice of Main Course, One Dessert, Tea/Coffee  
Glass and top up of Wine per person

## EVENING RECEPTION

Chicken Goujons, Chips & Dips  
Selection of Open Sandwiches & Mini Blaas  
Freshly Brewed Tea and Coffee

# Grá

*Balanced & beautiful, just how you imagined it*

## WELCOME RECEPTION

Complimentary Prosecco on Arrival for the Wedding Couple  
Freshly Brewed Tea & Coffee served with Homemade Cookies  
Mini Scones served with Jam & Cream  
Selection of Canapés (choice of 3)  
Glass of Prosecco and Signature Cocktail for your guests

2026 & 2027:

€80pp Fri & Sat  
€75pp Midweek

2028:

€85pp Fri & Sat  
€80pp Midweek

## WEDDING MEAL

Five Course Meal consisting of One Starter, Soup or Sorbet,  
Choice of Main Course, One Dessert, Tea/Coffee  
Glass and top up of Wine per person

## EVENING RECEPTION

Chicken Goujons, Chips & Dips  
Selection of Open Sandwiches & Mini Blaas  
Freshly Brewed Tea and Coffee

# Sonias

*Elevated, indulgent, and designed especially for you*

## WELCOME RECEPTION

Complimentary Prosecco on Arrival for the Wedding Couple  
Freshly Brewed Tea & Coffee served with Homemade Cookies  
Mini Scones served with Jam & Cream  
Selection of Canapés (choice of 4)  
Glass of Prosecco or Signature Cocktail for your guests  
Barrel of Bottled Beers

2026 & 2027:

€90pp Fri & Sat  
€85pp Midweek

2028:

€95pp Fri & Sat  
€90pp Midweek

## WEDDING MEAL

Five Course Meal consisting of Choice of Starter, Soup or Sorbet,  
Choice of Main Course, Choice of Dessert, Tea/Coffee  
Half Bottle of Wine per person

## EVENING RECEPTION

Mini Beef Sliders, Chips & Dips  
Selection of Open Sandwiches & Mini Blaas  
Freshly Brewed Tea and Coffee

# Aris

*For your day two, perfectly curated to keep the party going...*

## THE EXPERIENCE

Private space for your Day 2 celebration  
Indoor and/or outdoor options (weather permitting)  
Background music or option for live entertainment

## FOOD OPTIONS

Hot Food Buffet  
Finger Food  
Sharing Platters/Charcuterie Boards  
Pizza Party  
Recovery Brunch

## DRINKS & ATMOSPHERE

Discounted Room Rate for You and Your Guests  
Dedicated Bar Area  
Option to Add Drinks Packages or Tabs  
Space for Live Music or a DJ

## PACKAGES:

€20pp

- Tea/Coffee
- Finger Food

€24pp

- Tea/Coffee
- Sharing Platter or Pizza Party

€28pp

- Tea/Coffee
- Hot Food Buffet
- Signature Cocktail

# *Optional Extras*

## REFRESHMENTS

Glass of Prosecco €6pp  
Signature Cocktail €6pp  
Bottled Beer €6pp  
Mulled Wine €6pp  
Whiskey Bar €350  
Gin Bar €350  
Cocktail Bar €350  
Premium Wine Upgrade (Price on Request)

## FOOD ADDITIONS

Buffet Style Dining Options (Price on Request)  
Additional Course Option €5pp  
Additional Course €8pp

## THE LITTLE EXTRAS

Filled Candy Cart €350  
Tayto Sandwich Station €4pp

# Wedding Menu

## CANAPÉS

Chicken Buttermilk Skewers with Cashel Blue Cheese, Mayo & BBQ Sauce

Potato & Leek Croquettes

Black Pudding, Potato & Apple Croquettes with Red Onion Marmalade

Tomato & Basil Bruschetta with Mozzarella

Mediterranean Roasted Vegetables with Garlic & Herbs on Tomato Bread

Sausage Rolls with Homemade Brown Sauce & Deep Fried Sage

Curried Lamb on Pitta with Mint, Coriander, Honey, Yoghurt & Pomegranate

Garlic Mushrooms in Panko with Mushroom Salt

Cantaloupe Melon, Prosciutto & Mozzarella Skewers

Open Sandwich with Beef & Horseradish

Open Sandwich with Ham, Cheese, Tomato & Mayo

Fig Relish, Brie & Parma Ham Bruschetta

Burrata on Toasted Sourdough with Honey & Mint

Diced Watermelon & Feta with Mint

Mascarpone & Ricotta with Honey, Basil & Black Pepper

Chicken, Stuffing & Mayo Blaas

## STARTERS

Ham Hock Croquettes  
with Pickled Vegetables, Apple, Mustard & Mayo

Chicken & Chestnut Mushroom Vol-au-Vent

St. Tola Goat's Cheese Salad  
with Honey, Thyme, Baby Leaves, Beetroot, Candied Pecans, & Balsamic Reduction

Warm Chicken Salad  
Marinated in Garlic & Herbs, Seasonal Leaves with Chorizo & Sweetcorn Dressing

Seafood Platter  
Fresh Salmon, Lemon Aioli, Oak Smoked Salmon, Pink Prawns, Marie Rose & Brandy Sauce

Vegan Superfood Salad  
Sweet Potato, Pomegranate, Beetroot, Seeds & Apple Cider Vinegar Dressing

## SOUP

Carrot, Parsnip & Herb with Sourdough Croutons

Portobello Mushroom & Roasted Garlic with Chive Oil

Roasted Red Pepper, Tomato & Pesto

Potato, Leek & Rosemary

Root Vegetable

## MAIN COURSE

Traditional Roast Turkey & Ham  
with Herb Stuffing & Roast Jus

Roast Supreme of Chicken  
with Thyme & Onion Stuffing, Mushroom & Whiskey Cream

Braised Featherblade of Beef  
with Black Pepper, Brandy & Mushroom Jus

Roast Fillet of Beef (supplement applies)  
with Diane Sauce

Baked Fillet of Cod  
with Cream Based Citrus & Chive Dressing

Grilled Salmon Fillet  
with Fennel & Caper Cream

Authentic Vegan Malaysian Curry  
with Pilaf Rice, Pickled Vegetable Salsa & a Poppadom

Wild Mushroom Risotto  
with Herbs & Parmesan

## DESSERT

Raspberry & White Chocolate Cheesecake

Gourmet Chocolate Brownie with Vanilla Ice Cream

Apple & Blackberry Crumble with Honeycomb Ice Cream

Lemon Posset & White Chocolate

Sticky Fig & Date Pudding

Assiette of Desserts



[WWW.ABBEYCOURT.IE](http://WWW.ABBEYCOURT.IE)

For more information about available dates,  
call 067 41111 or email [weddings@abbeycourt.ie](mailto:weddings@abbeycourt.ie)

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