

Weddings at
GN Abbey Court Hotel & Spa







On behalf of the management and staff at the Great National Abbey Court Hotel, Lodges & Trinity Leisure Spa we would like to congratulate you on your forthcoming marriage and convey our sincere best wishes to you and your partner at this time.

We are delighted you are considering us as a venue for your celebrations. Great National Abbey Court Hotel is one of Tipperary's longest established and best loved wedding venues with a reputation for excellence. Family owned on a 5 acre site with mature manicured Rose Gardens and managed by our dedicated expert wedding team who will endeavour to make your day unique by building your dreams around you.

In selecting the Great National Abbey Court Hotel for your wedding reception, you will be able to relax in the knowledge that your wishes will be carried out by a caring professional team.

Every detail is effortlessly arranged to suit your taste. Our knowledge of the formalities, the individual touches which make that difference and the willingness to go that extra mile to make your special day both memorable and enjoyable.

Please find enclosed our wedding menus of 4 Inclusive Packages to suit every budget. Choose from 'Everything You Need', 'Everything You Want', 'Your Hearts Desire Package' or 'The Top tier Package'. Alternatively we can tailor to your specific requirements.

Once again thank you for considering the Great National Abbey Court Hotel, Lodges & Trinity Leisure Spa for your Wedding Day.

Yours sincerely

Matthias Muller F.I.H.I
General Manager

Your Wedding Coordinator
Telephone Direct Line 067 42150/42151



Complimentary Enhancements ...

At GN Abbey Court Hotel we are delighted to offer all our Wedding Couples the following on their wedding day:

- Pre-Wedding consultation with one of our dedicated Wedding Planners
- Tasting and consultation of your chosen wedding menu
- Red Carpet to greet you on arrival
- A Glass of Champagne for the Bridal Party upon arrival
- Arrival Reception of Tea/Coffee and Biscuits for all guests
- Hire of the Baronial Hall
- No Corkage Charge on Wine
- Crisp White Linen Table Cloths and Napkins
- Elegant Chair Covers with Co-ordinating Sashes
- Personalized Menu Cards
- Cake Knife and Cake Stand
- Candelabras , Pillar Candles and Fresh Floral arrangements
- Top Table Cloche Service (wedding banquet is presented to the top table in silver dome covers for “Viola” effect
- Chauffeur Driven Car (Selective Packages and with numbers exceeding 150 Guests)
- Piano Player on Arrival (Selective Packages)
- Complimentary overnight accommodation for the Bride & Groom in our Honeymoon Suite with a Full Irish Breakfast served in your room
- Microphone and PA for speeches
- Private Car Parking
- Special Accommodation rates/packages for your guests
- Gym Membership for 3 months
- Mood Lighting
- Fairy Light Back Drop
- Complimentary 1st Year Anniversary Dinner for Bride and Groom
- A Minimum of 10% Reduction on selective packages Sunday to Thursday (excluding Bank Holidays and from December 27th – 31st December.
- Use of our Candy Cart and Glass Jars (provide your own sweets)
- Ferrero Rocher Tree (Provide your own Ferrero Rocher)
- Champagne Fountain Service (Provide your own Fizz)



Drinks Arrival Reception.....

We offer Tea/Coffee and Biscuits as part of our package but you may however decide to offer your guests a little extra

Drinks

Seasonal Fruit Punch	€3.50 per person
Hot/Cold Summer Berry Punch	€4.50 per person
Non Alcoholic Fruit Punch	€3.50 per person
Fresh Orange Juice	€2.50 per person
Kir Royal	€6.50 per person
Mulled Wine	€4.50 per person
Hot Whiskey	€4.50 per person
Hot Port	€4.50 per person
Bucks Fizz	€6.50 per person
Signature Cocktail	€7.00 per person
Bottled Beer	€4.50 per person
Hot Chocolate	€2.50 per person
House Wine	€6.00 per half bottle



On Arrival.....

Arrivals:

Premium Canapés
Passed Hors D'oeuvres
Plus Choose 2 From:
Black & White Pudding Roulade, White Onion Jam
Sticky Wild Boar Sausages with Honey & Thyme
Patatas Bravas
Spanish Ham and Cheese Croquettes
Tandoori Chicken Skewers
Red Hot Chilli Stuffed Jalapeno Peppers
Mini Gourmet Burger with Ballymalloe Relish and Melted Fenugreek Gouda Cheese

Alternative suggestions to add to your arrivals reception:

Selection of Assorted Canapés

€3.50

A Selection of Garnished Cheeses Meats and Fish on Fine Crackers and Blinis
Displayed on Mirrors in the Lobby

Oven Fresh Rustic Baps (Minimum 100 Persons)

€4.75

Freshly Sliced Roast Turkey Crown or
Honey & Mustard Glazed Limerick Ham or
Tipperary Roast Beef
Served with Salad & Appropriate Sauces

Homemade Abbey Court Whole Wheat Soda Bread

€3.25

House Cured Salmon, (Various Flavours Available,) or Smoked Salmon

Homemade Baby Scones with Jam & Cream

€1.60 per person

Finger Cut Sandwiches

€2.95 per person

Chocolate Dipped Strawberries

€25.00 a kilo



Sample Wedding Menu Package all inclusive starting from €43.00 to €56.00 included in wedding pack

Starters:

Cold

- **Asian Smoked Salmon and Prawn Cocktail**
- **A Very Special, Local, Caesar Salad:** Baby Gem Lettuce, Sourdough Croutons, Shaved Cáis Na Tíre Goats Cheese From Terryglass, Cherry Tomatoes, House Cherry Wood Smoked Chicken, Caesar Dressing
- **Smoked Turkey Salad** with Stilton, Pears, Crispy Bacon Pieces, White Balsamic Dressing
- **Smoked Duck Salad,** Lambs Lettuce, Orange Segments, Cherry Tomatoes & Raspberry Vinaigrette
- **Black Pudding & Baby Spinach Salad,** Poached Pears, Hard Boiled Egg & Warm Bacon Dressing

Hot

- **Vol Au Vent** Fricassee of Chicken, Leek & Wild Mushrooms Micro Greens
- **Sweet & Sour Chicken Spring Rolls** Mango Chilli Dip, Carrot, Cucumber & Coriander Slaw
- **Cod and Chorizo Fishcakes,** Lime and Passion Fruit Aioli. Olive and Chorizo Cake
- **Slow Roasted Belly Pork** with Sage & Rosemary Stuffing, Clonakilty Black Pudding, Rhubarb and Apple Sauce
- **Warm Chargrilled Asparagus** in Bourbon BBQ Sauce Wrapped in Smoked Salmon, Maple Dressed Beetroot
- **Five Mile Town Goats Cheese & Extra Chorizo in Filo Pastry** with Spiced Pineapple Chutney, Rocket and Red Onion Salad
- **Cranberry Glazed Duck Wings,** Orange and Watercress Salad

Soups:

- Roast Winter Root Vegetable with Herb Croutons
- Cream of Parsnip with Dry Cured Smoked Bacon Pieces
- Tuscan Minestrone Soup
- Guinness and Onion Soup with Emmental Croute
- Apple, Butternut Squash and Carrot Soup, Coriander Cream
- Cream of Cauliflower with Caramelized Onions and Gruyere Cheese Croute
- Tomato and Roast Pepper, Basil and Lemon Salt Sour Cream
- Scotch Broth
- Leek and Potato Soup with Fresh Chive Cream

Sorbet Suggestions:

- Mulled Red Wine
- French Apple Brandy & Pear
- Earl Grey Tea and Lemon
- Vodka Raspberry
- Wexford Strawberry & Cracked Black Pepper
- Gin and Tonic
- Cosmopolitan
- Cassis
- Champagne
- Tropical Fruit
- Raspberry

Main Course (Meat):

- **Sirloin of Tipperary Beef**, Smoked Bacon and Horseradish Scone, Wild Mushroom & Madeira Sauce
- **Roast Leg of Kerry Hill Lamb ‘Boulangère’ (Cooked over Sliced Potatoes)**, Fresh Mint and Redcurrant Jelly, Oatmeal Crusted Crab Apple, Rich Red Wine & Rosemary Sauce
Roast Pork Loin, Prune Stuffing, Calvados Cream Sauce

Main Course (Poultry):

- **Roast Free Range Glin Valley Supreme of Chicken**, Chestnut and Cranberry Stuffing
- **Bronze Turkey & House Smoked Ham Filo Strudel** with Wild Mushrooms and Chestnuts
- **Roast Breast of Chicken** with Wild Mushrooms, Sundried Tomatoes and Parmesan Stuffing Served with a Red wine, Tomato and Thyme Jus on Sweet Potato Mash Or with Black Pudding and Rosemary Stuffing, Colcannon Champ, Pan Jus Or With Spinach Stuffing, Bandon Vale Cheddar Cheese Sauce
- **Traditional Tipperary Turkey & Limerick County Ham** with Herb Stuffing, Roast Gravy

Main Course (Fish and Seafood):

Fish Available:

Red Snapper Fillet, Cod, Hake, Salmon, Sea Bass,

Presentations and Sauces:

Crayfish Jambalaya, Thai Red or Green Curry, Cajun Blackened with Tropical Fruit Salsa, Veronique, (Cream Sauce with Grapes,) Smoked Almond Romesque, Lemon Gastrique, Cashew Nut, Sun Dried Tomato & Chervil Pesto, Lemon and Caper Sauce, Grapefruit Saffron Glaze,

Choose Your Veggies (2):

Glazed Butternut Squash with Rosemary, Shredded Brussel Sprouts with Caraway and Pancetta, Chunky Honey Roast Root Vegetables, Celeriac Puree with Lemon Pepper, Glazed Chantenay Carrots, Braised Red Cabbage with Bramley Apples, Maple Roast Parsnips, Mediterranean Ratatouille, Really Good Cauliflower Cheese, Vegetable Medley.

Please Choose from Mash:

Spring Onion Mash or Champ to be served on the Main Course Plate .

Choose Your 2nd Potato:

Fondant, Garlic, Sweet Potatoes, Wasabi Mash, Peruvian Purple Potatoes, Baby New Champ, Parmentier Potatoes.
Roast: Duck Fat, Herb, Lemon Rosemary and Thyme, Smoked Paprika, Cajun, Garlic Parmesan.

Desserts:

- **Forest Berry & Apple Crumble**, Double Cream Custard
- **Bread and Butter Pudding** with Jameson Whiskey, Double Cream Custard
- **Traditional Southern Pecan Pie**, Honeycomb Ice Cream
- **Chocolate Caramel Pyramid** Ginger Bread Ice Cream
- **Warm Sticky Toffee Pudding**, Toffee & Baileys Sauce
- **'Winter Mess'** Forest Berries with Blackcurrant Liqueur Served in a Brandy Snap Basket
- **Figgie Pudding**, Armagnac Custard
- **Ginger Pear and Treacle Strudel**, Madagascan Vanilla Ice Cream
- **Pear and Cranberry Cobbler**, Rum and Raisin Ice Cream, (Christmas Cake Ice Cream.)
- **Chocolate Lava Cake** with Raspberry Coulis, Pistachio Ice Cream
- **Medley of Desserts**
 1. Mango and Passionfruit Mignon, Raspberry and White Chocolate Cheese Cake, Death By Chocolate Profiterole Filled With Vanilla Cream with Chocolate Sauce.
 2. Baileys Cheesecake, Mini Banoffi, Death by Chocolate, Vanilla Cream filled Profiterole with Chocolate Sauce.

A SPECIAL DIETARY MENU IS AVAILABLE ON THE DAY OF YOUR WEDDING FOR THOSE GUESTS WHO HAVE FOOD INTOLERANCES OR FOOD RESTRICTIONS

Sample Menu Package : €62.00

Courses: Starter (2 Selections,) Soup or Sorbet, Main (2 Selections,) Dessert (2 Selections,) Tea, Coffee & Infusions

Sample Arrivals:

Premium Canapés

Passed Hors D'oeuvres

Plus Choose 3 From:

- Black & White Pudding Roulade, White Onion Jam
- Sticky Wild Boar Sausages with Honey & Thyme
- Patatas Bravas
- Mini Yorkshire Pudding, Sirloin Steak Tip, Melted Kerry Blue Cheese
- Venison Sausage Rolls with Fig and Rosemary
- Tempura Cod and Vegetables
- Jalapeno Tuile Topped with Lemon Curd Cream Cheese and Hot Smoked Salmon
- Barbados Salt Cod Fish Cakes
- Spanish Ham and Cheese Croquettes
- Tandoori Chicken Skewers
- Red Hot Chilli Stuffed Jalapeno Peppe
- Mini Gourmet Burger with Ballymalloe Relish and Melted Fenugreek Gouda Cheese
- 'Rumaki' Chicken Liver and Water Chestnuts Wrapped in Dry Cured Bacon
- Oven Fresh Rustic Baps (**Minimum 100 Persons**) Freshly Sliced Roast Turkey Crown or Honey & Mustard Glazed Limerick Ham or Tipperary Roast Beef Served with Salad & Appropriate Sauces

Starters:

Cold

- **Ham Hock and Rabbit Terrine**, Home Made Piccalilli, Basil Sour Dough Crisps
- **Asian Smoked Salmon and Prawn Cocktail**
- **A Very Special, Local, Caesar Salad:** Baby Gem Lettuce, Sourdough Croutons, Shaved Cáis Na Tíre Goats Cheese From Terryglass, Cherry Tomatoes, House Cherry Wood Smoked Chicken, Caesar Dressing
- **Smoked Turkey Salad** with Stilton, Pears, Crispy Bacon Pieces, White Balsamic Dressing
- **Smoked Duck Salad**, Lambs Lettuce, Orange Segments, Cherry Tomatoes & Raspberry Vinaigrette
- **Black Pudding & Baby Spinach Salad**, Poached Pears, Hard Boiled Egg & Warm Bacon Dressing

Hot

- **Cod and Chorizo Fishcakes**, Lime and Passion Fruit Aioli. Olive and Chorizo Cake
- **Confit Duck Leg**, Blackcurrant, Apple & Cardamom Compote
- **Slow Roasted Belly Pork** with Sage & Rosemary Stuffing, Clonakilty Black Pudding, Rhubarb and Apple Sauce
- **Warm Chargrilled Asparagus** in Bourbon BBQ Sauce Wrapped in Smoked Salmon, Maple Dressed Beetroot
- **Five Mile Town Goats Cheese & Extra Chorizo in Filo Pastry** with Spiced Pineapple Chutney, Rocket and Red Onion Salad
- **Cranberry Glazed Duck Wings**, Orange and Watercress Salad

Soups:

- Roast Winter Root Vegetable with Herb Croutons
- Cream of Parsnip with Dry Cured Smoked Bacon Pieces
- Tuscan Minestrone Soup
- Guinness and Onion Soup with Emmental Croute
- Apple, Butternut Squash and Carrot Soup, Coriander Cream
- Cream of Cauliflower with Caramelized Onions and Gruyere Cheese Croute
- Tomato and Roast Pepper, Basil and Lemon Salt Sour Cream
- Scotch Broth
- Leek and Potato Soup with Fresh Chive Cream

Sorbet Suggestions:

- Mulled Red Wine
- French Apple Brandy & Pear
- Earl Grey Tea and Lemon
- Vodka Raspberry
- Wexford Strawberry & Cracked Black Pepper
- Gin and Tonic
- Cosmopolitan
- Cassis
- Champagne
- Tropical Fruit
- Raspberry

Main Course (Meat):

- **Sirloin of Tipperary Beef**, Smoked Bacon and Horseradish Scone, Wild Mushroom & Madeira Sauce
- **9oz Hereford Sirloin**, Roasted Vine Cherry Tomatoes & Asparagus, Truffle Butter
- **Roast Leg of Kerry Hill Lamb ‘Boulangère’** (Cooked over Sliced Potatoes), Fresh Mint and Redcurrant Jelly, Oatmeal Crusted Crab Apple, Rich Red Wine & Rosemary Sauce
- **Roast Pork Loin**, Prune Stuffing, Calvados Cream Sauce

Main Course (Poultry):

- **Roast Free Range Glin Valley Supreme of Chicken**, Chestnut and Cranberry Stuffing
- **Pan Seared Barbary Duck Breast**, Blueberry Gastrique
- **Roast Breast of Guinea Fowl**, Apricot and Sage Stuffing, Bulmers Pear Cider Sauce
- **Bronze Turkey & House Smoked Ham Filo Strudel** with Wild Mushrooms and Chestnuts
- **Roast ½ Duckling**, Plum, Sweet Chilli & Pomegranate Glaze

Main Course (Fish & Seafood):

Fish Available:

Red Snapper Fillet, Cod, Hake, Salmon, Sea Bass, Sole (Grey) Monkfish

Presentations and Sauces:

Crayfish Jambalaya, Thai Red or Green Curry, Cajun Blackened with Tropical Fruit Salsa, Veronique, (Cream Sauce with Grapes,) Smoked Almond Romesque, Lemon Gastrique, Cashew Nut, Sun Dried Tomato & Chervil Pesto, Lemon and Caper Sauce, Grapefruit Saffron Glaze, Wilted Spinach with Shitake Mushrooms and Sliced Baby Potatoes.

Choose Your Veggies (2):

Glazed Butternut Squash with Rosemary, Shredded Brussel Sprouts with Caraway and Pancetta, Chunky Honey Roast Root Vegetables, Celeriac Puree with Lemon Pepper, Glazed Chantenay Carrots, Braised Red Cabbage with Bramley Apples, Maple Roast Parsnips, Mediterranean Ratatouille, Really Good Cauliflower Cheese, Vegetable Medley.

Please Choose from Mash:

Spring Onion Mash or Champ to be served on the Main Course Plate

Choose Your 2nd Potato:

Fondant, Garlic, Sweet Potatoes, Wasabi Mash, Peruvian Purple Potatoes, Baby New Champ, Parmentier Potatoes. Roast: Duck Fat, Herb, Lemon Rosemary and Thyme, Smoked Paprika, Cajun, Garlic Parmesan.

Desserts:

- **Forest Berry & Apple Crumble**, Double Cream Custard
- **Bread and Butter Pudding** with Jameson Whiskey, Double Cream Custard
- **Traditional Southern Pecan Pie**, Honeycomb Ice Cream
- **Chocolate Caramel Pyramid** Ginger Bread Ice Cream
- **Warm Sticky Toffee Pudding**, Toffee & Baileys Sauce
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- **Medley of Desserts**
 1. Mango and Passionfruit Mignon, Raspberry and White Chocolate Cheese Cake, Death By Chocolate Profiterole Filled With Vanilla Cream with Chocolate Sauce.
 2. Baileys Cheesecake, Mini Banoffi, Death by Chocolate, Vanilla Cream filled Profiterole with Chocolate Sauce.

Tea Coffee and Infusions

A SPECIAL DIETARY MENU IS AVAILABLE ON THE DAY OF YOUR WEDDING FOR THOSE GUESTS WHO HAVE FOOD INTOLERANCES OR FOOD RESTRICTIONS

Menu Tasting:

Should you wish to sample your chosen wedding menu with our compliments, we would be delighted to organize a table for the Bride and Groom which should be booked in advance with your Wedding Coordinator. We encourage you to narrow your selection down to 2 Starters/ Soup Course/ 2 Main Courses/2 Desserts/ Tea and Coffee for your meal tasting.

Menu Prices

Should you wish to include additional courses or choices, please contact us for prices.

Wedding Menus must include a starter/main course/dessert and tea or coffee

When your guests are feeling a bit peckish later on in the night!....

- Chicken Goujons, Cocktail Sausages, Potato Wedges and Selection of Sandwiches
Included in Package Value €7
- Mini Pizza, Cocktail Sausages, Chicken Goujons and Potato Wedges
Included in Package Value €7
- Beer Battered Cod Goujons & Chips with Lemon & Tartare Sauce Served in newspaper cones
€2 extra per person minimum 80 persons
- 'Pork Buns' Soft Steamed Bread Pocket, Roast Belly Pork, Pickled Cucumber & Hoisin Sauce (**€2 extra per person Minimum 100 Pax**)
- Mini 100% Prime Mini Steak Burger with Baby Gem Lettuce, 1000 Island Dressing, Tomato & Gherkin (Also available in Turkey or Lamb.)
€2 extra per person minimum 80 persons
- 'Cheese Cake' Selection of Irish Cheeses Served with Breads, Crackers, Grapes, Celery, Quince Paste
Price On Request
- Donner Kebabs.....Need We Say More!
€2 extra per person minimum 80 persons
- Giant Sub...whole baguettes full of goodies of your choice
Included in Package Value €7
- 'Po Boys' Originally from New Orleans....1/4 of a full sized baguette. Suggested fillings Shrimp and Crayfish, Minute Steak with Onions, Mushrooms & Swiss Cheese, Cajun Chicken with Peppers, Onions & Mushrooms
€2 extra per person minimum 80 persons
- 'Fougasse' Home Made Rustic Pizza, Variety of Toppings
Included in Package Value €7 with basic topping.....price of other toppings available on request
- BBQ Pulled Pork or Beef Served on a Red Onion Tascas Rolls
Included in Package Value €7 minimum 80 persons
- Hot Roast Beef Sandwiches on Whole Wheat Crusty Rolls, with Horseradish Sauce and Gravy for Dunking
€2 extra per person minimum 80 persons
- Baked Nachos, Flour Tortilla Base with Layers of Crispy Tortilla Chips, Spicy Beef Mince, Peppers, Onions, Jalapeño, Tomato Salsa, Cheese
Included in Package Value €7 minimum 80 persons
- Chilli Dog: Bratwurst with Beef Chilli, Cheese and Onions....Ground Up Chorizo Flavoured Crisps
Optional
Included in Package Value €7 minimum 80 persons

Award Winning Mature Rose Gardens



Enjoy your welcome reception in our magnificent Award Winning Mature Rose Gardens (weather permitting) or in our chic foyer area. Enhanced by background music.





Perfect Memories in a Perfect Setting....



Civil Ceremonies & Civil Partnerships....



The Abbey Court Hotel, Nenagh is a registered venue for Civil Ceremonies and we can offer a choice of private rooms for your Ceremony and for the Reception.

Our Ceremony package includes the following:

- Room hire for the ceremony
- Red Carpet welcome in the ceremony suite
- Fairylight Backdrop
- Chair Covers and matching sash,
- Floral arrangements and candles
- PA system
- Wedding Co coordinator to assist with the days proceedings and liaise with register on the day

Couples requirements vary and we would be more than happy to discuss yours in person.

Please contact the Civil Registration Office, Tyone Health Centre, Nenagh 067 46480

Religious Marriage Appointments: Tuesday & Thursday

Civil Marriage/Partnership Appointments: Wednesday.

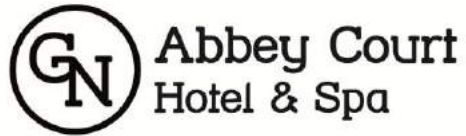
There is a requirement to give 3 months notification to the register with your intent to marry.

Humanist Ceremonies....

Humanist Weddings can be held anywhere, indoors or out in the open. Many couples choose to hold their ceremony in a hotel. Humanist weddings can be held any day of the week and any time of the day. They are easy to arrange, by simply contracting by email or phone but bear in mind to give plenty of notice as there is a demand for Humanist Ceremonies. Humanist wedding ceremonies are composed individually to suit the couple's requirements with a mix of music and readings and appropriate words from the celebrant.

At present Humanist weddings do not carry legal status in Ireland and couples should make their own arrangements to legalize their wedding before or after the Humanist Ceremony.

For more details contact Humanist Association of Ireland email address ceremonies@humanism.ie



Accommodation...

Our 82 hotel bedrooms and 23 holiday homes are designed for maximum comfort in mind. All are fully equipped with en-suite bathrooms, multi channel TV and all the other luxuries associated with a Hotel of our standard.

An agreed number of Discounted Wedding Rooms are made available for all Wedding Reception up to a maximum of 30.

Rates will be based on occupancy of our rooms and are inclusive of discount from our Published Rack Rates. Our Holiday Homes are let on a Room Only Basis and offer a choice of 3, 5 or 8 bedroom options.

Please note that due to contracts with third party volume tour operators the Abbey Court Hotel does not retain full control of the selling price of accommodation.

Trinity Leisure Spa...

Whether you wish to relax, unwind or increase your fitness level, there is something for everyone. Newly extended gymnasium with state of the art technogym machines, free fitness testing and personalized gym programme from qualified instructors, 20 meter pool, separate kid's pool, sauna, steamroom and Jacuzzi.

Leisure Membership is offered complimentary to the Bride and Groom 3 months prior to their wedding day. This offer is non transferable.

Solitude Spa...

The Solitude Spa offers a wide range of treatments. All professional therapists are highly trained in classical beauty and body therapies. Bridal and Hen packages are available. For information call Siobhan on 067 42182

Edel's Hair Salon...

Situated beside the Solitude Spa, Edel's Hair Salon features an experienced creative team. Whether it's a quick trim, blow dry or a complete new look you can be guaranteed excellent service and styling advice. For more information call 067 42181

The Real Wedding Experiences...

We had our wedding reception in the Abbey Court at Christmas. We could not recommend the hotel highly enough. Before the wedding Imelda, Eileen and Jen were so helpful. They could not do enough for us and made everything so easy. I never got stressed about anything as they had absolutely everything under control. I have been to so many great weddings in the Abbey Court so I knew the day would go smoothly. But my expectations were completely surpassed! The service was second to none. I will never forget the attention that was given to me (the bride). During the meal either Ray or Breda were there for every single thing I might need, before I even realised myself! The food was 5 star quality. The amount of guests that commented on the food was a testament to the quality. And all the extra touches for the bridal table were very much appreciated. The fanfare with the presentation of our food was just brilliant! We kind of felt like celebrities for the day! The ballroom was decorated so elegantly. And the huge Christmas trees in the ballroom and in the lobby were absolutely beautiful. Ray is made for the job and the Abbey Court hotel is very lucky to have him over seeing the weddings. To say that Ray, Eileen and the rest of the staff go above and beyond the call of duty is an understatement. They made our wedding day just perfect! We cannot thank them enough.

Claire & Sean December 2014

Highly recommend the Abbey Court Hotel, we had our wedding here on Friday the 28th of August 2015, we would like to say a massive thank you to all the management and staff of the Hotel. The amount of effort and work they put in to make sure our big day was perfect was amazing. From start to finish our experience with the Abbey Court was first class. A very special thanks to Eileen, Jenny and Ray for all their help. If anyone is looking for a venue or has there venue booked here, you will not be disappointed. Thanks again for making our day so special from myself, Derek and all our guests.

Jennifer & Derek August 2015

From start to finish we experienced nothing but professionalism from all of your team. The staff were so approachable and kind and no matter what request we had it was always met! All our guests were extremely happy with the day and really loved their experience in the Abbey Court. Our reception room looked absolutely beautiful and was so elegant. It was exactly how I had always wanted it to be. Thank you so much for that. On personal note we would like to thank you so much for all your patience, time and understanding when it came to planning our special day. You all made the planning more relaxed for us and made sure that we had our special day.

I would highly recommend the Abbey Court to anyone for their special day or any special events in their life. It is a wonderful hotel with wonderful staff.

Mai and Dave March 2016



Wedding Services.....

Photographer List

Selina O Meara	086 1940870
Tom Doherty	087 7518601
Charlie Mc Greever	061 374831/087 2872033
Fergal Shanahan	087 2457656
John Ryan	085 7200907
Alchemy	061 349512/087 2496128
Anna-Katharina Frins	086 8360853

***We know the importance of photos on your special day and our location, Ballroom, Secret Gardens, Magnificent Lobby, Honeymoon Suite and Grand Stair Case are all available to you on your day.

Wedding Video List

Willie Fogarty	086 2580823
Celtic Video	086 0567193
Avalanche Multi-Media Studio Thomas Moyles	087 9836749
SES Digital	086 8138224

Bridal

Cathy De Stafford	067 41099
Contemporary Bride	057 9352889
Virginias Bridal	061 415418
Amore Mio	061 622333
Marion Murphy-Cooney	086 8617180

Menswear

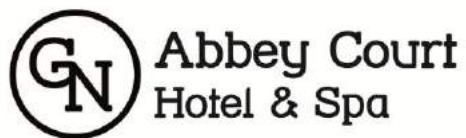
Jim McLoughney Menswear	067 32608
Mister and Mister	062-61622

Florists

Elizabeth Rose	067 33606
Una's Flowers	087 2167761
The Flower Fairy Laura Kirwan	087 7676069
Moss & Mushroom, Killaloe	086 8365244

Insurance

Ulster Bank	067 32455
Permanent TSB, Nenagh	067 32288



Horse and Carriage

Coachman House

086 3424893/067 33889

Wedding Doves

Streamside Doves

086 3087707

Honeymoon Destinations

DK Travel

067 37964

Harpist

Ciara Callaghan- Ryan
Grainne Ryan

086 1536615

086 1577293

Jewellers

Tadgh O Flynn
Breda Fitzgibbon

067 31548

067 32973

Wedding Favours/Wedding Candles

The Gift Haven- Killaoe
(Wedding favours, wedding church candles, Memorial Candles)
Ita O Meara (Wedding Candles)

061 622442

0872952876

Magician

Paul Beattie

061 339847

Wedding Cake

Zita Kennedy
Renards Cakes
Sandra Sweet Cakes
Cake Up Artist
The Cake Parlor

0504 51312

0505 22037

085 8345123

087 6150029

0863474653

Printing

Nenagh Guardian (Lantz)
Rosebud Weddings

067 31214

086 0510501

Chocolate Fountain

The Chocolate Fountain

087 9154440

Church Music

Celtic Music, Imogen Gunner
Harpist, Yvonne Carey
Singer Alison Compare Boylan
Ama Deus Theresa
The Doves, Noel
Virtuoso Choir Miriam
Wedding Musicians-Maria

087 2365070
061 378442
087 9952605
087 2652670
087 9473607
087 6322346
086 8704395

Bands

Chain Reaction Pat
Ebony/ Nenagh Mint Jazz
Silver Dollar
Bentley Boys
Outa Diesel
Domino Effect
Jason Fallon
Mad Hatters
Pink Champagne
Royal Flush
Handipak
Atomic Chicken
Legend
Loco
The Vows
Amazing Graces
Acoustra

087 2204955
067 33452/087 2559323
086 8237655
01 4434336
0879951738
086 8788117
087 0505201 www.jasonfallon.ie
087 2882396
087 4143971
067 26109
063 91225
086 0829522
086 8321131
086 6660807
086 0581606
Paudie 086 8171239
Brian 087 6740995

DJ's

Don Andrews
Mickey Mac
John Paul
Colm & Andy
Michael

087 2621782
087 3577531
087 2320599
087 4165194
086 1536896

Other Services

Kathryn Dolan – Classic Fabrics
Julia Agnes – Milliner
The Zip Yard
Tres Belle Beauty Salon
Speak For Success – Sean Dwane

086 2447468
087 4189346
067-33043
067 42431
086 0291809



Why not stay with us for the whole weekend!

Let us take care of the day after - Whatever your requirements are, all you have to do is ask!

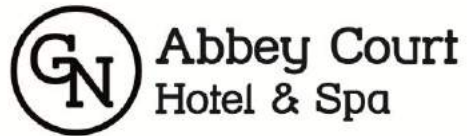
Please find our BBQ menu below:

The Basic 1x Sausage, 1x 4oz Steak Burger, 1x Mini Chicken Skewer	Per Person €12.95
The Basic Plus 1x Sausage, 1x 6oz Steak Burger, and 1 x Chicken Supreme	€15.95
The Rancher 1x 6oz Ribeye Steak, 1x 4oz Steak Burger, 1x Sausage	€19.95
The Surf & Turf 1x 8oz Sirloin Steak, 1x Tiger Shrimp Kebab (4 Tails)	€24.95
The Beach 1x 5oz Tuna Steak, 1x Salmon Kebab, 1x Bucket Mussels	€19.95
The Mixed 1x Lamb Chop, 1x 6oz Prime Steak Burger, 1x Black & White Pudding, 1 Rasher and 1/3 x Smoked Pork Rib Rack	€22.95
The American 1x 1/2 Slab Ribs, 1x 8oz Prime Steak Burger, 1x Cajun Sausage	€17.95
The Kerry Marinated Butterfly Leg of Lamb, Guinness Sausage, Brioche Bun	€18.95
The Tycoon Per Person: 1x Lobster Tail, 1x 10oz Sirloin Steak, 1x Lamb Merguez Sausage	€39.95
All Menus Are Accompanied by Appropriate Sauces, Relishes, Mixed Salad & Cole Slaw or Potato Salad and Bread/Buns And Wedges or Chips	
Extras (Per Person):	
Baked Potato	€1.50
Baked Potato Filling 'Bar' POR	
Sauté Onions and Mushrooms	€1.00
Corn on the Cob	€1.50
Pineapple & Sweet Pepper Maple Baked Beans	€1.00



Terms & Conditions...

1. Our Focus on your Wedding Day is to ensure a successful day. All bookings must be confirmed by a signed contract together with a payment of a non refundable €1000 euro deposit. This can be paid in denominations of €250 strictly over four months if the couple wishes. Provisional bookings can only be held for 7 days and will automatically be released once this time elapses, without consultation.
2. A second deposit of €1500.00 should be paid three months prior to the wedding date. These deposits can be Cash, Bankers Draft or Personal Cheque. Deposits are strictly non-refundable in the event of cancellation under any circumstances. Cancellation charges in addition to the forfeit of the deposit will be charged in full if cancelled within 16 weeks of the date booked. Cancellation charges will include estimated overall costs based on minimum prices.
3. Full arrangements and menu details are required 6 weeks prior to your Wedding day. An appointment can be made with the in house Wedding Planner. We will be happy to discuss any menu of your choice, not necessarily on the main menu listing.
4. The hotel must have final numbers of guests attending 36 hours prior to your wedding and this is the minimum number of people for which you will be charged. Increases in guest numbers attending will be charged accordingly, space and extra staff permitting, with no obligation on the hotel.
5. A Bar Exemption is charged at €450.00.(this is included in the All-Inclusive Packages)
6. Only Food prepared on the premises can be consumed by guests in keeping with The Food Safety Legislation.
7. Accounts are rendered for payment in full on the day after the wedding by Cash, Bank Draft or Cheque (Cheque-Card)
8. 20 Bedrooms are allocated at a Special Wedding Rate. These will need to be confirmed by a deposit or credit card or a named rooming list which is required within 6 weeks of the wedding; unnamed rooms will be released at this stage if there are no names on them.
9. The Hotel reserves the right to refuse / 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 a deposit. The Hotel may cancel the event in circumstances where the Hotel has reason to believe that the booking might prejudice the reputation of the Hotel.



Terms & Conditions Continued...

10. The hotel also reserve the right to cancel an event where
 - a. The Hotel or any part is closed due to fire, dispute with employees, alteration and decoration
 - b. The hotel believes that the booking might prejudice the reputation of the hotel
 - c. Evidence is received that bridal couples are financially unable to meet the cost of the wedding celebration
 - d. Should the behaviour of expected guests at the wedding behave in anyway detrimental, offensive or contrary to normal expected standards of behaviour
11. Pricing will remain unchanged, regardless of inflation. The prices you have been given upon booking will not increase and any possible reductions will be passed onto your account where feasible
12. The hotel management or staff will not accept any gifts or cards on behalf of the Bride and Groom. We advise asking a family member to accept them on your behalf

Cancellations and Postponements:

13. Deposits are strictly non-refundable in the event of cancellation under any circumstances.
14. Cancellation within 4-6 months of the date will require 20% payment of the estimated bill, cancellation within two months of the wedding date will require 50% payment of the estimated wedding bill. Cancellation 1 month from the wedding date will require full payment of the wedding bill. Cancellations will only be accepted in writing from both parties
15. Should you wish to postpone your weddings, your deposit can only be transferred when your original date is booked by a couple with similar expected numbers of guests.







Abbey Court Hotel & Spa

Great National Abbey Court Hotel, Lodges & Trinity Leisure Spa

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