



**MULROY WOODS**  
HOTEL

**Your Vision, Your Wedding, Your Way...**

**Welcoming Hospitality, tranquil surroundings, all that's missing is you!**

On behalf of our team may we take this opportunity to congratulate you and offer our best wishes to you both for a wonderful future together.

Thank you for considering the Mulroy Woods Hotel as a venue for your forth Wedding Day Celebrations. Every Wedding is unique and we would be delighted to assist with any requests you may have to make your day special, however small they may be.

Family owned and directed Hotel located at the heart of our local community and situated amidst natural, unspoilt Donegal scenery.

The Hotel enjoys an excellent reputation for the quality of our food and all produce is sourced locally, we will endeavour to provide you with an unforgettable day and build your dream around you.

Our dedicated management team will assist and guide you during all aspects of your wedding planning experience, from your initial consultation right through to the day itself. With our blend of professional attention, excellent food, superb banqueting facilities and friendly staff, we will deliver on our promise of magnificent memories forever.

Glashagh Suite caters for up to 400 guests      Mulroy Suite caters for up to 250 guests

A warm welcome awaits you, we look forward to meeting you soon.

Warmest Regards

**Patricia Kelly**

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Mulroy Woods Hotel

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## **Mulroy Woods Wedding Elements with our Compliments**

- ☒ Guidance and attention to detail from our dedicated team throughout your entire “wedding planning” journey
  
- ☒ Complimentary “second helpings” for all Wedding guests
  
- ☒ Children under 5 years free of charge, Children aged 5years – 12 years half price
  
- ☒ Master of Ceremony and Service to guide and direct you throughout the day
  
- ☒ Hire of the Glasagh or Mulroy Wedding Suites
  
- ☒ PA system for speeches and back round music throughout food service
  
- ☒ Overnight stay in Honeymoon Suite
  
- ☒ Preferential accommodation rates available for Guest bedrooms (maximum 10 rooms)
  
- ☒ Red Carpet Welcome on arrival with Warmly Lit Lanterns
  
- ☒ Champagne Reception on arrival for Bridal Party
  
- ☒ Tea/Coffee and home made Shortbread on arrival for all Wedding Guests
  
- ☒ Personalised Menu Cards on each table
  
- ☒ Fresh floral display on the top table to compliment your colour scheme
  
- ☒ Crisp white floor length linen Table Cloths and Napkins
  
- ☒ Selection of Cake Stands & Classic Silver Knife to cut Wedding Cake

☒ Extensive complimentary car parking for all your guests

☒ Use of private garden for photographs

☒ An invite to return to the Hotel for your First Wedding Anniversary Dinner

☒ All prices quoted are inclusive of VAT, no additional service charges

## **Arrival Reception....**

Freshly Brewed Tea/Coffee and Home-made Short Bread, with compliments

Additional Options, these are all priced on a per guest basis:

Freshly Brewed Tea/Coffee, Mini Scones, fruit Jam & Cream **€1.90**

Selection of Canapés **€2.90**

Selection of Finger Sandwiches on Brown/White **€2.00**

Champagne **€10.00**

Red/White Wine Reception **€4.90**

House Sparkling Wine Reception **€2.00**

Prosecco Sparkling Wine **€6.00**

Bucks Fizz Reception **€3.00**

Alcoholic Fruit Punch **€2.00**

Non-Alcoholic Fruit Punch **€1.50**

Mulled Wine **€2.00**

Chocolate Fountain **€250**

## **To Enjoy while Dining....**

2 Glasses of House Red/White Wine **€10** per guest

3 Glasses of House Red/White Wine **€14** per guest

House Champagne **€60** per bottle

House Red/White **€20** per bottle

House Sparkling White Wine **€20** per bottle

Non Alcoholic Fruit Shloer **€3.50** per bottle

Jugs of Orange/Blackcurrant Cordial, Complimentary

## **Celebration Package**

**€36**

- White/Ivory Chair Covers with Choice of Coloured Sash
- Glass Bowl Centre Piece with Floating Tea Lights & Petals on Mirrored Plate
- Crisp White floor length Linen Table Cloths & White Linen Napkins
  - 1<sup>st</sup> Anniversary Dinner with our Compliments

### **On Arrival...**

- Tea/Coffee & Home-made Shortbread

### **The Wedding Breakfast**

Honeydew Melon

Fresh Fruit Salad, Fruit Coulis, Fresh Mint

Or

Cream of Vegetable Soup  
& Crusty Bread Roll

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### **Traditional Roast stuffed Turkey & Donegal Baked Gammon**

Served with Herb Stuffing and Cranberry Sauce

Selection of Garden Vegetables, Roast and Creamed Potatoes

### **Home Made Cinnamon Apple Crumble**

Served Hot with Creamy Custard

Freshly Brewed Tea/Coffee

**Wine**

One Glass of House Red/White Wine served with Dinner

**Evening Buffet**

Assortment of Freshly cut Sandwiches on Brown/White Bread,

Cocktail Sausages, Freshly Brewed Tea & Coffee

## **Sparkle Package**

**€43**

- White/Ivory Chair Covers with Choice of Coloured Sash
  - Fairy Back Drop
- Choice of Centre Pieces: Traditional Candelabras, White Candles or Glass Bowl Centre Piece with Floating Tea Lights & Petals, both on Mirrored Plate
- Crisp White floor length Linen Table Cloths & White Linen Napkins
  - 1<sup>st</sup> Anniversary Dinner with our Compliments

### **On Arrival...**

- Tea/Coffee & Home-Made Shortbread

### **The Wedding Breakfast**

Traditional Egg Mayonnaise

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Cream of Vegetable Soup  
& Crusty Bread Roll

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### **Prime Roast Sirloin of Irish Beef**

Served with Yorkshire Pudding, Horseradish Sauce

### **Traditional Roast stuffed Turkey & Donegal Baked Gammon**

Served with Herb Stuffing and Cranberry Sauce

Selection of Garden Vegetables, Roast and Creamed Potatoes

### **Mulroy Woods Assiette of Home-Made Desserts**

Choose 3 from the following selection :



Baileys Cheesecake, Chocolate Brownie, Fresh Fruit Pavlova, Rhubarb & Apple Crumble,  
Sticky Toffee Pudding

Freshly Brewed Tea/Coffee

**Wine**

Two Glasses of House Red/White Wine served with Dinner

**Evening Buffet**

Assortment of Freshly cut Sandwiches on Brown/White Bread,  
Cocktail Sausages, Potato Wedges, Freshly Brewed Tea & Coffee

## **Gala Elegance Package**

**€49**

- White/Ivory Chair Covers with Choice of Coloured Sash
  - Fairy Light Backdrop
- Choice of Centre Pieces: Traditional Candelabras, White Candles or Glass Bowl Centre Piece with Floating Tea Lights & Petals, both on Mirrored Plate
- Crisp White floor length Linen Table Cloths & White Linen Napkins
- Complimentary after Wedding Party including Finger Food & Music
  - 2 Complimentary Bedrooms on the night of the Wedding
    - 1<sup>st</sup> Anniversary Dinner with our Compliments

### **On Arrival...**

- Tea/Coffee Home-Made Shortbread, Mini Scones Jam & Cream on Arrival
  - Sparkling Wine Reception

### **The Wedding Breakfast**

#### **Classic Caesar Salad**

Baby Gem Lettuce, Smoky Pancetta & aged Parmesan Ham

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

Tender chicken pieces in a White Wine & Mushroom Sauce on a bed of Fresh Salad Leaves

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Cream of Vegetable Soup  
& Crusty Bread Roll

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#### **Prime Roast Sirloin of Irish Beef**

Served with Yorkshire Pudding & Horseradish Sauce

#### **Traditional Roast stuffed Turkey & Donegal Baked Gammon**

Served with Herb Stuffing and Cranberry Sauce

Selection of Garden Vegetables, Roast and Creamed Potatoes

#### **Mulroy Woods Assiette of Home-Made Desserts**

Choose 3 from the following selection :

- Passion Fruit Brulée, White Chocolate & Ginger Sorbet
- Chocolate & Hazelnut Pavlova, Whiskey Ice-Cream

- Lemon Tart with poached Rhubarb & Orange Shortbread Biscuit
  - Raspberry Mille Feuille, Vanilla Custard & Fresh Mint
  - Apple Tart Tartin, Anglaise Sauce, Wild Honey Ice-Cream

Freshly Brewed Tea/Coffee & After Dinner Mints

**Wine**

Two Glasses of House Red/White Wine served with Dinner

**Evening Buffet**

Assortment of Freshly cut Sandwiches on Brown/White Bread,

Cocktail Sausages, Chicken Goujons, Dips, Chips served in Newspaper Style Cones,

Freshly Brewed Tea & Coffee

## **Extravagant Package**

**€57**

- White/Ivory Chair Covers with Choice of Coloured Sash
  - Fairy Light Backdrop
  - Fairy Light Entrance Curtain
- Choice of Centre Pieces: Traditional Candelabras, White Candles or Glass Bowl Centre Piece with Floating Tea Lights & Petals, both on Mirrored Plate
- Crisp White floor length Linen Table Cloths & White Linen Napkins
  - Chocolate Fountain
  - Candy Cart
- Complimentary after Wedding Party including Finger Food & Music
  - 2 Complimentary Bedrooms on the night of the Wedding
    - 1<sup>st</sup> Anniversary Dinner with our Compliments

### **On Arrival...**

- Tea/Coffee Home-made Shortbread
- Selection of Home-Made Canapés
- Sparkling Wine Reception
- Strawberries dipped in Chocolate

### **The Wedding Breakfast**

#### **Mulroy Bay Crab Salad**

Apple, Fennel & Curried Mayonnaise

#### **Chicken Liver & Foie Gras Parfait**

Pear & Saffron Chutney, Roast Hazelnuts & Toasted Sour Dough

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Cream of Vegetable Soup  
& Crusty Bread Roll

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#### **Prime Roast Sirloin of Irish Beef**

Served with Yorkshire Pudding & Horseradish Sauce

#### **Baked Supreme of Grilled Free Range Chicken**

Celeriac Roast Shallots, Chicken Gravy

Selection of Garden Vegetables, Roast and Creamed Potatoes

**Extravagant Package Cont'd...**

**Mulroy Woods Assiette of Home-Made Desserts**

Choose 3 from the following selection :

- Passion Fruit Brulée, White Chocolate & Ginger Sorbet
  - Chocolate & Hazelnut Pavlova, Whiskey Ice-Cream
- Lemon Tart with poached Rhubarb & Orange Shortbread Biscuit
  - Raspberry Mille Fuille, Vanilla Custard & Fresh Mint
- Apple Tart Tartin, Anglaise Sauce, Wild Honey Ice-Cream

**Or**

Fresh Strawberries, Champagne Sorbet, Sable Biscuit

Rich Chocolate Torte, Blood Orange & Rosewater Sorbet

Freshly Brewed Tea/Coffee & After Dinner Mints

**Wine**

Two Glasses of House Red/White Wine served with Dinner

**Evening Buffet**

Assortment of Freshly cut Sandwiches on Brown/White Bread, Cocktail Sausages,  
Chicken Goujons, Dips, Chips served in Newspaper Style Cones, Mini Pastries, Tea/Coffee

## **Design your own Menu Wedding Menu...**

We are also delighted to offer you the choice of designing your own Menu, please view the selections available below and we can price your selections accordingly;

### **Starter Selection**

**Traditional Chicken Ceaser Salad**, Baby Gem Leaf, aged Parmesan and Garlic Croutons

**Egg Mayonnaise**, Beef Tomato, Coleslaw and Dressed Leaves

**Fan of Melon**, Fruit Salad, Coulis and Melon Sorbet

**Oaked Smoked Donegal Salmon**, Red Onion, Pink Grapefruit , Crème Fresh and Brown Bread

**Prawn Cocktail**, Marie Rose Sauce, Iceberg Leaf and Lemon

**Mulroy Bay Crab and Avocado Salad**

**Parma Ham Salad** with Olives, Sun-Blushed Tomatoes, Parmesan and a Mustard Dressing

**Chicken and Mushroom Vol-au-Vent**

**Chicken Liver Pate**, Pear and Saffron Chutney, Roasted Hazelnuts and Toasted Brioche

**Goats Cheese, Red Onion and Aubergine Tart** with Roquette Salad, Hazelnuts and Herb Dressing (V)

### **Soup Selection**

\*Vegetable soup

\*Leek and potato

\*Tomato and basil

\*Mushroom

\*Celeriac and Apple

### **Main Course Selection**

**Traditional Turkey and Ham**, Sage and Sausage Stuffing, Roast Gravy

**Roast Sirloin Beef**, Yorkshire Pudding and Gravy

**8oz filet of Black Angus Beef**, Creamed Celeriac with Horseradish and Caramelised Onions, Pepered Sauce

**Roast Leg of Donegal Lamb**, Mint Sauce and Lamb Gravy

**Rack of Donegal Lamb**, Herb Crust, Tomato and Mint Chutney and Lamb Jus

**Grilled Breast of Free Range Chicken**, Bacon Peas and Mushroom

**Roast Loin of Pork**, Apple Sauce and Roast Gravy

## **Design your own Menu Cont'd....**

**Goat's Cheese and Aubergine Baked, Crusty Bread and Salad (v)**

**Fillet of Hake** with Celeriac Puree, Spinach Leaves and a Saffron Sauce

**Grilled Fillet of Salmon**, Sautéed Leeks and Beurre Blanc Sauce

### **Dessert Selection**

**Dark Chocolate Sponge Pudding** with Chocolate Sauce and Vanilla Ice Cream

**Glazed Lemon Tart** with Citrus Syrup and Clotted Cream

**Vanilla Pannacotta** with a compote of Fruits

**Iced Raspberry Parfait** with Berry Sauce

**Warm Sticky Toffee Pudding** with Vanilla Ice Cream

**Traditional Apple Pie**, Sauce Anglaise and Honeycomb Ice Cream

**Bailey's Cheesecake**, Poached Berries

**Mixed Berries Meringue** duo of Sauce and Crushed Caramel

**Caramelised Crème Brulée** with Shortbread Biscuits

**Poached Pear** with Liquorice Ice Cream

**Individual Passion Fruit Tart** with Passion Fruit Syrup and Raspberry Sorbet

**The following Evening Buffet Choices can be added to enhance your Buffet Selection @ €1.50 per person** \*Cocktail Sausages

\*Sausage Rolls

\*Mini Chicken Goujons

\*Filled Mini Wraps

\*Spicy Potato Wedges

\*Vegetable Spring Rolls

\*Mini Chicken & Mushroom Vol au Vents

\*Mini Quiche

\*Mini Pizzas

\*Chicken Skewers

\*Mini Pastries

### **To Enhance your Current Wedding Package Choice**

#### **Add;**

An additional Starter, Dessert €3.00 per person

Additional Main Course Choice €3.00 per person

### **Civil Marriage Ceremony**

The popularity of Civil Wedding Ceremonies is growing and as an approved venue you can celebrate your marriage vows and Wedding Reception together in the Hotel.

With the choice of two Banqueting Suites, we can host your civil ceremony in one suite and your reception in the other.

If you are getting married by civil ceremony, contact the Registrar of Civil Marriages for the District in which you intend to marry for information on how to proceed. There is no requirement to live in the district where you wish to get married but you are required to give at least 3 months' notice to the registrar

### **Mulroy Woods Hotel Wedding Terms & Conditions:**

- Tentative Wedding bookings will be held for 14 days from day of booking your Wedding Reception. A deposit of €1,000 is required to secure the booking, please note this deposit is non-refundable and non-transferable in the event of a cancellation
- In the event that your Wedding Reception has to be postponed, your deposit may be transferred to an alternative date, this is subject to availability and at the discretion of Management
- An approximate number of guests attending your Wedding Reception must be furnished at time of booking, the final number of guests attending must be advised 48 hours prior to the day, this is the final number that you will be invoiced for
- In order to facilitate the smooth order of your Wedding Day, all pre-arranged timings must be adhered to ensure the quality of food & service
- You must advise the Hotel if you are inviting evening guests
- All alcoholic beverages must be purchased on the premises, alcoholic beverages are not permitted to be brought into the Hotel under any circumstances. Any alcohol that is consumed by guests that the Hotel does not supply will be confiscated
- All accounts must be settled prior to your departure from the Hotel
- All discounted rooms must be named 6 weeks prior to the wedding, after this period rooms will be released for resale
- The Mulroy Woods Hotel will endeavour to store and look after wedding property left in our care but we do not accept liability for any loss or damage to the same
- We will not accept responsibility for any entertainment that has not been booked by the Hotel
- All Wedding guests must assume responsibility for any damage caused to the Hotel throughout their attendance at your Wedding Reception
- All prices are quoted in Euro, inclusive of VAT & taxes
- The Mulroy Woods Hotel reserves the right to amend charges/prices in the event of changes in the rate of tax, government levies, unforeseen supplier increases. Should any of these amendments arise you will be contacted immediately and advised of same