VILLAGE HOTEL
BETTYSTOWN

Intimate WEDDING PACKAGE

A BEAUTIFUL, RELAXED CELEBRATION WITH EVERYTHING YOU NEED FOR A TRULY SPECIAL DAY.



LOVE | CELEBRATE | TOGETHER

041 988 7766 · events@villagehotel.ie · www.villagehotel.ie

PACKAGE INCLUDES

- One Day Wedding Policy
- Gardens for Photographs
- Free Car Parking
- Complimentary Wedding Menu Tasting
- Mini Scones for your Guests on Arrival
- Delicious 4 Course Meal with choice of Main Course
- Use of Cake Table & Knife
- Evening Food – Tayto Sandwiches
- Arrival Prosecco for Wedding Couple
- Prosecco Punch & Bottle Beer on arrival for your Guests
- Tea & Coffee Station on arrival for your Guests
- Glass of House Wine for each Guest with Main Meal
- Bar located in the Wedding Reception Room

PACKAGE PRICING

SUNDAY – THURSDAY	FRIDAY & SATURDAY
50+ GUESTS	50+ GUESTS
€59 PER GUEST	€69 PER GUEST
UNDER 50 GUESTS	UNDER 50 GUESTS
€69 PER GUEST	€79 PER GUEST

CHILD €25 PER GUEST

ADD ONS

Wedding DJ	€400
Wedding Photographer	€950
Wedding Flowers *Brides Bouquet, Bridesmaids & 4 Buttonholes*	€450
Wedding Cake	€450
Civil Ceremony	€400
Late Bar until 2am	€600
Luxury Treat Station *Popcorn, Candy Floss and Ferris Wheel*	**Pricing TBD** on guest count

DÉCOR

- Red Carpet on Arrival
- Lanterns on Entrance
- Personalised Menus
- Table Numbers
- Mirror Table Plan
- Dressed Tables
- Elegant Centrepieces
- Chiavari Chairs

HOSPITALITY

- Complimentary Bridal Suite on the Night of your Wedding
- Discounted Accommodation Rates for your Guests
- Check Out Time 11am



INTIMATE WEDDING Menu

STARTERS (ONE CHOICE)

Choice of Soup

Classic Caesar Salad

Puff Pastry Chicken & Mushroom Vol Au Vent

Garlic Mushrooms

MAINS (CHOICE OF TWO)

Roast Supreme of Irish Chicken finished in a Portobello Mushroom & Tarragon Cream Sauce

Baked Fillet of Salmon served with a Hollandaise Sauce

Roast Stuffed Turkey & Ham served with Sage and Onion Stuffing and a Rich Roast Gravy

Roast Sirloin of Beef served with a Rich Roast Gravy

All Mains served with a melange of fresh vegetables and Roast & Creamed Potatoes.

DESSERT

Assiette of Dessert – All Served with Fresh Cream, tea & coffee.



VILLAGE HOTEL
BETTYSTOWN

All Inclusive

WEDDING PACKAGE

VILLAGE BLOOM €7999

A BEAUTIFUL, RELAXED CELEBRATION WITH EVERYTHING YOU NEED FOR A TRULY SPECIAL DAY.

€500 OFF MID WEEK



INTRO

- One Day Wedding Policy
- Gardens for Photographs
- Free Car Parking
- Complimentary Wedding Menu Tasting
- Wedding Flowers
- Wedding Cake
- Wedding House DJ
- Wedding Photographer

FOOD

- Special Dietary Requirements Available
- Mini Scones for your Guests on arrival
- Delicious 4 Course Meal with choice of Main Course
- Use of Cake Table & Knife
- Evening Food - Tayto Sandwiches
- First Anniversary Dinner for the couple

DRINKS

- Arrival Prosecco for Wedding Couple
- Prosecco Punch & Bottle Beer on arrival for your Guests
- Tea & Coffee Station on arrival for your Guests
- Glass of House Wine for each Guest with Main Meal
- Bar located in the Wedding Reception Room

HOSPITALITY

- Complimentary Bridal Suite on the Night of your Wedding
- Civil Ceremony Included
- Discounted Accommodation Rates for your Guests
- Check Out Time 11am
- Based on 100 Guests - Minimum 80 €7999.
- Additional Guest Adult €65.95 - Child €25

DECOR

- Red Carpet on Arrival
- Lanterns on Entrance
- Personalised Menus
- Table numbers
- Mirror Table Plan
- Dressed Tables
- Elegant Centrepieces
- Chiavari Chairs

041 988 7766 | events@villagehotel.ie | www.villagehotel.ie

VILLAGE HOTEL
BETTYSTOWN

WEDDING MENU CHOICE

SOUPS

- Cream of Vegetable Soup
- Cream of Vegetable & Potato Soup.
- Plum Tomato and Rosemary
- Potato, Leak and Chive Soup.
- Broccoli and Blue Cheese Soup.
- Curried Sweet Potato Lemon Grass and Coriander Soup.
- Spiced Carrot and Lentil Soup.
- Wild Mushroom Soup.

STARTERS – CLASSIC.

- Slow Roast Cherry Tomato and Boilie Goats Cheese Tartlet with Onion, Orange Marmalade, Olive Oil and Red Pepper Dressing.
- Smoked Salmon Avocado, Baby Gem Rocket Salad Lemon Dill Dressing.
- Deep Fried Brie with Cranberries, William Pear and Orange Salad.
- Classic Caesar Salad – Baby Gem, Bacon Lardons, Croutons, Parmesan Shaving.
- Chicken & Mushroom Vol Au Vent Light Puff Pastry filled with tender Chicken in a white wine & mushroom cream sauce
- Garlic Mushrooms - Deep Fried Garlic Mushrooms coated in Golden Breadcrumbs served in a tossed salad with Garlic Mayo

STARTERS – EXOTIC DREAM

- **Vegetable Spring Roll (V)** - Deep Fried Filo Pastry Stuffed with Cabbage, Carrot, Coriander Leaves, Spring Onions and Rolled. Served with a Sweet Chilli Sauce.
- **Duck Spring Rolls** - Deep Fried Rolls of Shredded Duck, Cabbage, Carrot, Carrot, Coriander, Spring Onion. Served with Plum Sauce.
- Chicken Yakitori - Chicken Skewer Marinated with Soya/Ginger. Served with Sweet/Sour Sauce.
- Crispy Thai Beef Salad – Fried Beef Juliennes Marinated with Kafir Lime Leaf, Black Pepper, Lime. Topped with Coriander and Thai Chilli Dressing.

CLASSIC MAIN COURSES – CHOOSE 2

Roast Supreme of Chicken Breast served with Portobello Mushroom and Tarragon Cream Sause with Fondant Potato

Citrus-Crusted Roast Atlantic Cod served with a Green Pea Mash, Balsamic Roast Cherry Tomatoes and a Chardonnay White Wine Cream Sauce.

Grilled Seabass with baby spinach, Creamy Mash Potatoes, Funnel and Dill White Wine Sauce. (€8 surcharge per Guest)

Roast Sirloin of Beef – served with Crispy Roast Potatoes, Creamy Mash Potatoes, Fresh Seasonal Vegetables and Rich Roast Gravy

Roast Stuffed Turkey and Ham served with Sage and Onion Stuffing, Creamy Mash Potatoes , Fresh Seasonal Vegetables and Rich Roast Gravy

Fillet of Irish Salmon served with Grilled Mediterranean Vegetables with Roast Garlic, Asparagus, Baby Carrot and Cherry Tomato.

Roast Leg of Lamb served with Apricots, Golden Raisins, Parsley, Almonds, Creamed Mashed Potato and Lamb Jus. (€6 surcharge per person)

Mushroom and Pea Risotto served with Truffle Oil, Aged Balsamic and Parmesan Shavings.

All mains served with seasonal vegetables.
To have a choice of 2 Starters – €3 extra per Guest
To have a choice of 3 Mains – €5 extra per Guest

DESSERT

Assiette of Dessert – All Served with Fresh Cream, tea & coffee.

