



LOUGH  
**Eske**

CASTLE  
HOTEL & SPA  
A SOLÍS™ HOTEL

*Weddings*  
*2012 and 2013*



Lough Eske Castle  
is part of Solis™  
Hotels & Resorts

Your  
Perfect  
Wedding





# Dear Guest,

Firstly, may we congratulate you on your engagement and thank you for enquiring about holding your marriage celebration at Lough Eske Castle, a Solís Hotel & Spa. This is one of the most exciting times of your life and at Lough Eske Castle we want to share that excitement with you.

The Castle's experienced wedding team is here to help you plan every aspect of your special day down to the very last detail. We pride ourselves on our extremely high standards of service and our aim is to create the most memorable day of your life.

## **Lough Eske Castle, a Solís Hotel & Spa is perfectly placed to host your special day:**

- An enchanting, majestic, fairytale setting with plenty of opportunities to capture unique wedding photos
- Licensed to hold Civil Marriage Ceremonies
- Dining facilities that cater for up to 280 guests with food prepared by Donegal's award-winning and Michelin trained Executive Chef, Philipp Ferber
- 8 treatment rooms in our award-winning spa for pre and post wedding pampering
- 96 luxurious 5 star guestrooms and suites including the two bedroom presidential suite
- A choice of stunning rooms in which to hold a civil marriage ceremony, each with its own character and beauty
- A dedicated wedding planner to guide you through all your requirements
- Wedding packages tailored to suit your needs and budget
- 2011, 2010 and 2009 winner of the World's Best Luxury Country Hotel Award
- Ireland Wedding Venue of the Year 2010 and 2011 (WeddingsOnline.com awards)

Please call me today. I would be delighted to discuss your requirements in more detail and will be fully committed to making your memorable day extra special.

Sincerely,

**Noreen Lyons**  
Assistant Catering Manager





# Package 2012 and 2013

## LOUGH ESKE CASTLE WEDDING PACKAGE 2012 AND 2013

### Package Includes:

- Guaranteed One Wedding per Day
- Complimentary Menu Tasting for Bride and Groom
- Complimentary consultation with the Spa Team to plan pre-wedding Beauty and Spa Treatments
- Hire of a suitable Dining Room for your Wedding Reception Dinner to accommodate your invited guests
- Red Carpet Welcome for the Bride and Groom
- A Glass of Champagne for Bride and Groom on arrival
- Complimentary Tea, Coffee and Biscuits based on a percentage of your guests on arrival
- Solís's Master of Ceremonies
- Sumptuous Four Course Dinner & Tea or Coffee and Petits Fours
- Use of Solís Cake Stand and Knife and use of PA system for Speeches
- Moposa, The Ultimate Wedding Web Package to help you create your Seating Plan, monitor your RSVPs, create your own personal wedding site, control your budget and much more
- Personalised Stationery to include Table Plan and Souvenir Menu Cards
- Use of the beautifully landscaped gardens, forest and Castle, creating the perfect setting for your photographs
- Complimentary accommodation including Breakfast for the Bride and Groom
- A special accommodation rate for your guests per room, per night based on a maximum of 20 rooms for one night. Additional rooms may be contracted but must be booked for a minimum two night's stay basis.
- Complimentary De-Stress Muscle Relief Back Massage & Use of Thermal Suite for Bride and Groom the day after the wedding
- A room hire charge will apply for Civil Marriage Ceremonies





# 2012 and 2013 Pricing

## NOVEMBER, DECEMBER, JANUARY, FEBRUARY, MARCH, APRIL

*(excluding December 21st to 31st, Public Holiday and Special Event dates)*

Sundays thru Wednesdays	No food & beverage minimum spend	15 deluxe guestrooms at €185
Thursdays	€11,000 food & beverage minimum spend	15 deluxe guestrooms at €185
Fridays and Saturdays	€12,000 food & beverage minimum spend	20 deluxe guestrooms at €200

## MAY, JUNE AND SEPTEMBER

*(excluding Public Holiday and Special Event Dates)*

Sundays thru Wednesdays	No food & beverage minimum spend	15 deluxe guestrooms at €185
Thursdays	€12,000 food & beverage minimum spend	20 deluxe guestrooms at €200
Fridays and Saturdays	€15,000 food & beverage minimum spend	20 deluxe guestrooms at €225

## OCTOBER

*(excluding Public Holiday and Special Event Dates)*

Fridays	€12,000 food & beverage minimum spend	20 deluxe guestrooms at €200
Saturdays	€15,000 food & beverage minimum spend	20 deluxe guestrooms at €220

## JULY AND AUGUST

*(excluding Public Holiday and Special Event Dates)*

Sundays thru Wednesdays	No food & beverage minimum spend	15 deluxe guestrooms at €200
Thursdays	€12,000 food & beverage minimum spend	20 deluxe guestrooms at €225
Fridays, Public Holidays and special event dates	€15,000 food & beverage minimum spend	20 deluxe guestrooms at €225
Saturdays, Public Holidays and special event dates	€18,000 food & beverage minimum spend	20 deluxe guestrooms at €225

*All Food and Beverages are subject to Service Charge of 10%.*

The above accommodation rates per night include full Irish breakfast for two adults sharing in a deluxe guestroom. A maximum of 20 deluxe guestrooms can be reserved for a one night stay. Any additional deluxe guestrooms must be booked for a minimum two night stay basis.

The following menu packages have been designed exclusively to help simplify your selection and budgeting process. Each Menu showcases the talent of Lough Eske Castle's extraordinary culinary team. If you would like to suggest a menu item not listed, our Executive Chef, Philipp Ferber, will be pleased to customize a menu especially for your event.



# Finger Food Reception

- Home cured Gravlax, Citrus Fruits and basil Crème fraiche
- Spicy and crispy Cous Cous balls, Curry Raisin dip
- Soy Sauce marinated Hereford Beef, Carrot and Ginger
- Chanterelles and Parmesan Risotto, Lemon Cream Cheese
- Quenelles of Duck Rillettes, Green Pepper, Black Berry Chutney
- Inver Bay Crab Cakes, Coriander Mayonnaise, Tarragon
- Watermelon, Serrano Ham, Rocket and Olive Tapenade – skewer
- Lime cured Swordfish, red and yellow pepper relish, Coriander pesto
- Irish Rock Oysters, Granny Smith and basil
- Smoked Salmon Crêpe, Cream cheese, Rocket and sunflower seeds
- Vegetable Spring roll, Sesame dip
- Cashel Blue Cheese and Caramelized pear croquettes, black pepper mayonnaise
- Gortnamona Goat Cheese, potato scone, thyme honey
- Grilled Vegetables, garlic oil, basil pesto – skewer
- Smoked Cheddar Tartlets, whole grain mustard
- Vegetable Spring Roll, Chilli dip

**€3.50 per person per item**

*Please choose 3 options above for €9 per person or 5 options for €12 per person*

# Campé Reception

- Smoked Duck Breast, Apple chutney, fresh horseradish
- Gortnamona Goat Cheese, Passion fruit and sunflower seeds
- Guinness bread, Smoked Salmon, watercress
- Chicken liver mousse, baguette, dried fruit chutney
- Serrano Ham, Rocket and Parmesan
- Vine Tomato and Mozzarella, Basil Pesto
- Duck Rillettes, Spinach and walnut
- Green Asparagus, Air dried Ham, olive tapenade
- Inver Bay Crab Meat, Lime Mayonnaise
- Black Pepper coated salami, gherkin
- Grilled Peppers, Rocket Pesto and fresh parmesan
- Grilled Chicken and melted Brie

**€3.50 per person per item**

*Please choose 3 options above for €9 per person or 5 options for €12 per person*

*All Food and Beverages are subject to Service Charge of 10%.*



# Pre Dinner Drinks & Receptions

## ALCOHOLIC COCKTAILS

### BRIDE'S BOWL

White Wine, Sparkling Wine, Fruits and Sugar

€8.00 per person

### SOLÍS SANGRÍA

Red Wine, Gin, Cointreau, Lemonade, Fruits & Sugar

€8.50 per person

### PIMM'S COCKTAIL

Pimm's, Sparkling Wine, Lemonade, Strawberries & Chopped Fruit, Fresh Mint, Sliced Lemons and Ice

€7.50 per person

### MULLED WINE

Red Wine, Port Wine, a dash of Brandy, Fruit, Cinnamon and Cloves

€9.50 per person

### BLUSHING BRIDE

Peach Schnapps, Grenadine and Champagne

€8.00 per person

### BUCK'S FIZZ

Sparkling Wine with fresh Orange Juice

€7.00 per person

### MOJITO

White Rum, White Lemonade, Fresh Lime, Simple Syrup, Sugar and Mint

€8.50 per person

### MARGARITA

Tequila, Lime Juice, Cointreau and Salt

€8.00 per person

### SOMETHING BLUE

Hpnotig, White Wine and Ginger Ale

€7.50 per person

### BELLINI

Peach Juice or Peach Purée and Champagne

€20.00 per person



# Pre Dinner Drinks & Receptions

## ALCOHOLIC COCKTAILS (...continued)

### SPARKLING WINE

Prosecco Frizzante Pizzolato, Italy

€7.50 per person

### CHAMPAGNE

Taittinger Brut Reserve, France

€20.00 per person

### CRANBERRY KISS

Captain Morgan Spiced Rum, Cranberry Juice, Sour Mix & Lemon

€8.50 per person

### LONG DRINKS

Selection of Vodka, Gin and Campari with the traditional ingredients of Mixers and Orange Juice.

€8.50 per person

### SHERRY, PORT AND MARTINI

Selection of Dry and Medium Sherry, Port Wine and Martini Bianco, Martini Dry and Martini Rosso

€7.50 per person

## NON-ALCOHOLIC COCKTAILS

### SMOOTHIE OR FOREST FRUIT

Selection of Milkshakes of one or two flavours: Strawberry, Banana, Chocolate, Vanilla...

€5.50 per person

### OLD FASHIONED PINK LEMONADE

Cranberry Juice, Lemon Juice, Simple Syrup & Sugar

€4.50 per person

### TOWER SPECIAL

Fruit Juices with White Lemonade

€4.50 per person

### BABY BELLINI

Peach Nectar & Chilled Sparkling Cider

€5.50 per person

### NON-ALCOHOLIC MULLED WINE

Grape Juice, Lemon and Orange Wedges, Sugar, Cloves and Cinnamon sticks

€5.50 per person



# The Four Masters Menu

## STARTERS

Caesar Salad, Parmesan Dressing, Marinated Baby Gem, fresh shaved Parmesan and Baguette croûtons  
Ripe Vine Tomato and Buffalo Milk Mozzarella, Olive Oil and Basil Pesto, toasted Sunflower Seeds  
Vol au Vent, Puff Pastry, Creamy Honey Roasted Ham and Mushroom Velouté with Salad Garnish  
Carpaccio of Beetroot, Thyme flavoured Goat cheese, Rocket Pesto and fresh Horseradish

## SOUP

Cream of seasonal Vegetables with Herb Oil  
Roast Vine Tomato and Bell Pepper Soup  
Cream of Broccoli, Peanut oil

## MAIN COURSE

Char-grilled Hereford Sirloin, Red Wine Sauce, Champ Potato and Seasonal Vegetables  
Supreme of Chicken, Mushroom and Bacon stuffing, fine green Beans and Cognac sauce  
Inver Bay Salmon, lentils with balsamic syrup, glazed baby potatoes and Bacon sauce  
Traditional Turkey and Ham, Sage and Onion stuffing, Roasted and Mash Potato,  
Seasonal vegetables and Cranberry sauce

## DESSERTS

Hot Sticky Toffee Pudding, Rum Raisin Ice Cream, Caramel Vanilla Sauce  
Bread and Butter Pudding, Vanilla Ice Cream and Berry Compôte  
Lough Eske Traditional Apple Pie with Caramel Ice Cream

Tea or Coffee and Petits Fours

**€55.00 per person** + 10% Service Charge

*Please select one starter, one soup, one main course and one dessert*

An Additional Course Supplement - **€5.00 per person**



# General White Menu

## STARTER

Warm Tart of Smoked local Fish and Spinach, Cheddar Cheese and Endive Salad  
Cured Fermanagh Ham, Salad of Melon, Lime Juice and smoked Sea Salt  
Grilled Vegetable Salad, Seasonal Salads, balsamic Syrup and grilled Prawn skewer  
Smoked and Glazed Chicken Breast, Wholegrain and Honey Mustard Sauce, Orange segments

## SOUP

Cauliflower Soup with Caramelised Walnuts, Brown Butter  
Lentil Soup, Apple wood smoked Bacon and Balsamic Vinegar  
Green Pea Soup and Horseradish Crème Fraiche

## SORBET

Lemon Sorbet with Vanilla Jus  
Cherry and Banana Sorbet  
Green Apple Sorbet with Mint

## MAIN COURSE

Char-grilled Hereford Sirloin, Red Wine Sauce, Champ Potato and Seasonal Vegetables  
Fillet of Atlantic Cod, crushed Baby Potatoes, grilled Asparagus and Tomato Chutney  
Seared Sea Trout, Risotto of Blue Mussels and Cherry Tomatoes, Green Parmesan foam  
Fillet of Donegal Pork, grilled Asparagus, roasted Potato and Tomato Chutney

## DESSERTS

Glazed Chocolate Mousse, Candy Pops and Chocolate Mint Ice Cream  
Vanilla Crème Brûlée, Citrus Fruit Salad and Grand Marnier Cream  
Strawberry and White Chocolate Pavlova, Vanilla and Peach Sauce  
*(Out of Season September to April €1.50 per person Supplement)*

**€65.00 per person** + 10% Service Charge

*Please select one starter, one soup, one sorbet, one main course and one dessert*

An Additional Course Supplement - **€5.00 per person**



# Basil Brooke Menu

## STARTER

Carpaccio of grilled Vegetables, Rocket Salad and dried Tomato Pesto, shaved Parmesan and Parma Ham

Tartar of Smoked Salmon, Cucumber and Horseradish Crème Fraiche

Gortnamona Goats Cheese, Potato Scone, Thyme Honey, Green and Yellow Courgette,  
Black Olive Vinaigrette

Tart of Braised Rabbit and Caramelized Onions, Mushroom dressing with Rocket

## SOUP

Onion soup, Cognac and Cheese Croûtons

Roasted Carrot and Tomato Soup, Norwegian Prawns

Crème of Sweetcorn, Chicken Breast and Brown Butter

## SORBET

Granny Smith Apple Sorbet

Strawberry Sorbet, Pink Pepper Corns

## MAIN COURSE

Char-grilled Hereford Rib Eye, Red Wine Sauce, Champ Potato and Seasonal Vegetables

Half Roasted Fermanagh Duck, Gratin Potatoes, Beans and Bacon, Grilled Mushrooms

Fillet of Sea Bass, Barley Risotto and shaved Parmesan

Breast of Guinea Fowl, Champ Potato, Roasted Root Vegetables and White Mushroom Sauce

## DESSERTS

Frozen Tyrconnell Irish Coffee, granola bar and Whiskey marshmallow

Pineapple Carpaccio, Coconut Ice Cream and Lemon Grass Syrup

Passion Fruit Panna Cotta, Sweet Lemon Sauce with Raspberries

**€75.00 per person + 10% Service Charge**

*Please select one starter, one soup, one sorbet, one main course and one dessert*

An Additional Course Supplement - **€5.00 per person**



# Lady Nuala Menu

## STARTER

Cauliflower parfait, Parsley, seared Scallops and Orange segments  
Inver Bay Crab Croquette, Curry mayonnaise, Mango and Tomato Relish  
Smoked Salmon Crêpe, Cream Cheese, Horseradish and Cucumber whole grain Mustard Chutney  
Crispy Duck Croquettes, Apple Vanilla Chutney, Walnut Mayonnaise

## SOUP

White Leek and Potato Soup with Truffle Oil  
Indian Mulligatawny Soup, Curry and Scandinavian Shrimp  
Donegal Seafood Broth with Saffron

## SORBET

Champagne Sorbet and Ginger Syrup and Popping Candy  
Gin and Pink Grapefruit Sorbet

## MAIN COURSE

Char-grilled Hereford Fillet, Red Wine Sauce, Champ Potato and Seasonal veg  
Char grilled rack of Donegal lamb, fondant Potato, Pea purée and Rosemary Gravy  
Saddle of Venison, Celeriac and Potato Tart, Red Wine Shallots and Cherries  
Medallion of Monkfish, Creamy Garlic Potato, sautéed Spinach, Capers, Lemon and Walnuts

## DESSERTS

Frozen Ice Soufflé, Red Grape Jelly, Baked Caramel Praline  
Solís Assiette of Desserts: Bailey's Cheese Cake, Lemon Tart and Vanilla Ice Cream  
Pear and Almond Tart, Lemon Brulée

**€85.00 per person** + 10% Service Charge

*Please select one starter, one soup, one sorbet, one main course and one dessert*

An Additional Course Supplement - **€5.00 per person**



# Red Hugh Menu

## STARTER

Terrine of Foie Gras, Sauternes Gelée and toasted Brioche  
Carpaccio of Killybegs lobster, Cous Cous and Chilli Tomato  
Tartar of yellow Fin Tuna, Avocado and Sesame vinaigrette  
Assiette of Seafood

Homemade Gravlax Roulade with Horseradish, Soy Sauce cured Lobster with Rosemary,  
Crab Cake with whole grain mustard

## SOUP

Dublin Bay Prawn Soup, Mint and Peas  
Celeriac Crème Soup with Black Truffle

## SORBET

Champagne Sorbet with Popping Candy  
Mango Sorbet with Lime Lemonade

## MAIN COURSE

Char-grilled Fillet of Iberico Pork, Béarnaise, Rosemary Polenta and Vegetable Bouquet  
Smoked Fermanagh Hereford Fillet, fried goose liver, Celeriac, Mash Onions and Truffle Sauce  
Label Rouge Pigeon breast and Confit leg, Chanterelles, Scallion Potatoes and Brioche with  
Onion marmalade  
Supreme of Turbot, Basil Risotto, shaved parmesan and Poultry Rillettes

## DESSERTS

Mango and Papaya Tartar, Mint Tea infusion and Lemon Sorbet  
Delice of pear  
Champagne Mousse, Poached Apricots and Lavender Ice Cream

**€110.00 per person + 10% Service Charge**

*Please select one starter, one soup, one sorbet, one main course and one dessert*

An Additional Course Supplement - **€5.00 per person**



# Vegetarian Wedding Menu

## STARTER

Carpaccio of Beetroot, Thyme honey flavoured Goat Cheese, Rocket Pesto and fresh Horseradish

Cashel Blue Cheese, Potato Scone, Green and Yellow Courgette, black olive vinaigrette

Carpaccio of grilled Vegetables, Rocket Salad and sun dried Tomato Pesto, shaved Parmesan

Salad of Cous Cous and Avocado, Chilli Tomato and Rocket

## SOUP

Cream of Seasonal Vegetables with Herb Oil

Roast Vine Tomato and Bell Pepper Soup

Cream of Broccoli, Peanut oil

## MAIN COURSE

Creamy Arborio Risotto, Basil Pesto, sautéed Spinach and Champagne Sauce

Gortnamona Goat Cheese Strudel, grilled Asparagus and Cherry Tomatoes

Stir Fry and Soba Noodles, Soy Sauce

Indonesian Vegetable Curry, Basmati Rice

*All main courses are served with vegetables and potatoes*

Vegetarian Menus are charged at the main package rate that you choose

*Please select one starter, one soup, one sorbet, one main course and one dessert*

An Additional Course Supplement - **€5.00 per person**



# Children's Wedding Menu

## MAIN COURSE

Steamed Salmon with new Potatoes and Green Beans

Roast Breast of Chicken with new Potatoes and Peas

Spaghetti Napolitana

Lightly battered Goujons of Fish, French Fries and Beans

Hamburger with Bacon and Cheese, French Fries and Coleslaw

Chicken Goujons with Salad and Fries

Cheese and Tomato Pizza

## DESSERTS

Banana Split Chocolate Sauce

Strawberry Trifle

Chocolate Mousse

Fresh Fruit Salad

Jelly and Ice Cream

**€18.00 per child**

*This menu is available for children aged 3-12 years*

Children under 3 are free of charge

All food & beverage are subject to a 10% service charge.



# Something Special....

## **SOLÍS LOUGH ESKE CHOCOLATE FOUNTAIN**

Includes Pineapple, Marshmallows, Strawberries & Chocolate Fudge

**€350.00 for up to 100 Guests**

Over 100 guests - **€1.50 per Person extra**

## **SOLÍS LOUGH ESKE CANDY STATION**

Candies, Lolly Pops, Ferrero Rocher Tree, Caramel Toffees, Mint Candies

**€3.50 per Person**

## **CHOCOLATE BUFFET**

Crème Brulée, glazed Mousse, Selection of Cakes: Double Chocolate and After Eight, Cones with variety of fillings, Profiteroles, glazed Fruits, Chocolate Fudge

**€10.50 per Person**

## **SELECTION OF IRISH CHEESE BOARD**

Gortnamona Goat Cheese, Cheddar, Cashel Blue, Gubbeen, Durrus  
5 Cheeses, 5 kinds of Chutney, Selection of warm Breads, Grapes, Walnuts, Celery sticks

**€8.50 per Person**

## **SELECTION OF INTERNATIONAL CHEESE BOARD**

Selection of French, Italian, Spanish, Irish, English cheeses  
Brie de Meaux, Pecorino, Mimolette, Gortnamona Goat Cheese, Stilton  
Five kinds of homemade Chutneys, Selection of warm Breads,  
Homemade Cheese Crackers, Grapes, Walnuts, Celery sticks

**€10.50 per Person**

## **DRY ICE EFFECT FOR DESSERT COURSE**

Covers Table in Fog

Vanilla, Lemon and Cinnamon flavoured hot tea to pour over dry ice

**€200.00**



# Evening Buffet Options

## OPTION 1

- Sausage Rolls
- Fresh and warm Pretzel
- Chunky potato soup with smoked bacon
- Corn on the cob, melted salted butter
- Guacamole, Salsa and Tortilla Chips
- Cocktail Sausages
- Cheese fries – garlic dip
- Key lime pie
- Homemade Tiramisu
- Red fruit jelly, vanilla bean sauce

**€2.50 per person per item**

## OPTION 2

- Fish and chips in newspaper
- Mini char grilled Hereford cheese burgers
- Steak and Guinness stew
- Traditional Club sandwich – bacon, chicken breast, egg
- Chili con carne, grated cheese, sour cream
- Chicken wraps
- Beef wraps
- Buffalo Chicken wings
- Texas BBQ pork ribs
- "Kentucky" Burgers – crispy chicken breast, tomato, salad, onions
- Assortment of sandwiches

**€5.50 per person per item**

Please choose per item above or if you wish:

- Choose 2 from Option 1 and 1 from Option 2 for **€9 per person**
- Choose 3 from Option 1 and 2 from Option 2 for **€14 per person**
- Choose 3 from Option 2 for **€12 per person**

*If you wish to add any of Option 2 to the above please add €3.50 per person*

All food & beverage are subject to a 10% service charge

(A Percentage off Tea/Coffee will be offered to guests with Evening Buffet)



# Upgrade your Menu

- If you wish to upgrade your steaks to Smoked add **€3.00 per person**
- Upgrade your steak with "Surf & Turf" **€5.00 per person**

# Room Decoration

- Lough Eske Candelabras €50.00 per table to hire
- Simply Divine are the chosen and exclusive Venue Dresser for Lough Eske Castle for chair covers as they are tailored to fit our chairs.
- We have also negotiated a reduced price with Simply Divine on the following table decorations on your behalf:
  - Bowl with Crystals, floating Candles & flower head on mirror, Tea lights **€15.00 per table** to hire
  - Silver Candelabras **€25.00 per table** to hire
  - Backdrop of lights with matching skirting for Top Table **€400.00** to hire

Raymond or Monica from Simply Divine Weddings will be delighted to discuss your requirements and can be contacted on 086 8343777.