

Two Complimentary Bedrooms
Choice of Winter Trees & Candleabra Centrepieces
Fairylight Backdrop & Top Table Fairylight Skirts
Winter Themed Uplighting
Complimentary Traditional Winter Style Candy Cart
1st Anniversary Dinner For 2 With Our Compliments

On Arrival
Tea/Coffee, Soup Shots & Mulled Wine Served in The Woodlands Suite

Your Starters... (Pick one)
Chicken & Mushroom Vol Au Vents
Baked Potato Skins With Bacon & Cheese
Seafood & Crab Tian

Your Soup Course... (Pick one)
Homemade Carrot & Orange Soup
Homemade Vegetable Soup
Homemade Parsnip & Cumin Soup
Served With A Crusty Bread Roll

Your Main Course... (Pick two)
Traditional Roast Stuffed Turkey & Glenside Gammon
Tassie Roast Sirloin of Irish Beef
Roast Stuffed Breast of Chicken & Glenside Gammon
Baked Fillet of Hake with A Herb Mash & Lemon Cream Sauce

Served With Seasonal Vegetables & Potatoes

To Finish--- (Pick two)

Homemade Chocolate Brownie With Vanilla Ice-Cream
Freshly Baked Apple Pie with Créme Anglaise
Tassie Baked Alaska with Strawberry Coulis

Freshly Brewed Tea/Coffee

Drinks
A Glass of House Wine For All Guests During The Meal

Chipper Style Buffet Your Guests Choose From Sausage & Chicken Goujons Served in A Newspaper Style Cone & Freshly Made Sandwiches Tea/Coffee

Offer is Valid From November - February



Ivory, White or Black colour Scheme

- ♦ Chair Covers & a choice of coloured bows
 - ♦ Choice of Table Centrepieces
- ♦ 1st Anniversary Dinner for 2 with our Compliments

On Arrival

Tea, Coffee & Shortbread in our Woodlands Lobby



Banquet

Dressed Egg Salad

Cream of Vegetable Soup

served with a Crusty Bread Roll

Traditional Roast Stuffed Turkey and Glenside Gammon

Served with Cranberry Sauce

Our Famous Tassie Beef

Prime Select of Pure Irish Sirloin Served Straight From the Oven & Carved in front of your Guests Served with Yorkshire Pudding & Creamy Horseradish Sauce

All served with a selection of vegetables & potatoes

Freshly Baked Warm Apple Pie Served with Crème Anglaise

Homemade Raspberry & White Chocolate Cheesecake

Tea or Coffee



DRINKS

Glass of House Wine (red or white) for all guests

EVENING BUFFET

Selection of freshly made sandwiches with a variety of fillings Cocktail Sausages, Tea & Coffee





Silver Sweetheart Package

- ♦ Ivory, White or Black colour Scheme
- ♦ Chair Covers & a choice of 50- 60 coloured bows
 - ♦ Choice of Table Centrepieces
 - ♦ Two Complimentary Bedrooms
 - ♦ Complimentary Traditional style Candy Cart
- ♦ Complimentary Bridal Make-up from The Seascape Spa
- ♦ Complimentary after party the next day including Finger Food & music
 - ♦ 1st Anniversary Dinner for 2 with our Compliments

On Arrival

Tea/Coffee & Devonshire Scones, Sparkling Wine & Strawberries Served in our Woodlands Lobby

Banquet

Chicken & Mushroom Vol au Vent

Crispy Vol au Vents served with tender chicken pieces in a white wine & mushroom sauce on a bed of salad leaves (Melon also available)

Homemade Cream of Vegetable Soup

Served with a Crusty Bread Roll

Traditional Roast Stuffed Turkey & Glenside Gammon

Served with Cranberry Sauce

Our Famous Tassie Beef

Prime Select of Pure Irish Sirloin Straight From the Oven & Carved in front of your Guests Served with Yorkshire Pudding & Creamy Horseradish Sauce

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Grilled 12 oz Sirloin Steak

Served with sauté onions, mushrooms and pepper sauce

All of the above are served with a selection of vegetables & potatoes

Homemade Warm Chocolate Brownie served with vanilla ice-cream Tassie Baked Alaska served with Strawberry Coulis Tea or Coffee



Prinks

A glass of House Wine (red or white) for all guests during the meal and a glass of Sparkling Wine for the toast

Sausage/Chicken & Chip Supper

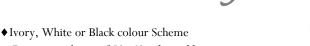
Your guests choose from Sausage or Chicken Goujons served in a newspaper style cone, along with Chips and a selection of dips Also freshly made sandwiches with a variety of fillings

Tea or Coffee

Silver Tassie Hotel & Spa



Diamond Rackai



- ♦ Chair Covers & a choice of 50- 60 coloured bows
 - ♦ Choice of Table Centrepieces
 - ◆Two Complimentary Bedrooms
 - ♦ Complimentary Traditional style Candy Cart
- ♦ Complimentary Bridal Make-up from The Seascape Spa
- ♦ Complimentary after party the next day including Finger Food & Music
 - ♦ 1st Anniversary Dinner for 2 with our Compliments

Tea/Coffee, Canapés and a Glass of Guinness or a Mojito Cocktail for all Guests Served in the Private Woodlands Lobby

BANQUET

An Assiette of Starters

Caesar Salad, Prawn Marie Rose, Melon and Parma Ham

Carrot and Orange Soup

served with a Crusty Bread Roll

Lemon Sorbet

Chicken Romana

Supreme of Irish Chicken Fillet Stuffed with Mozzarella Cheese, Parma Ham and Garlic, baked until golden and served on a pool of mushroom and white wine sauce

Grilled 12oz Sirloin Steak

Served with sauté onions, mushrooms and pepper sauce

Atlantic Salmon En Croute

Wrapped in Puff Pastry with a topping of creamed garlic butter & baked until golden brown

Served with a selection of vegetables and potatoes

Homemade Warm Chocolate Brownie served with vanilla ice-cream Tassie Baked Alaska served with Strawberry Coulis Raspberry & White Chocolate Cheesecake

Tea or Coffee

DRINKS

wo glasses of house wine (red or white) for all guests and Sparkling Wine for the Toast

Evening Supper

Your guests choose from homemade Cod Goujons, Chicken Goujons or Steak burgers served in a newspaper style cone, along with Chips and a selection of dips Also freshly made sandwiches with a variety of fillings

Tea or Coffee

The Silver Tassie Hotel & Sp



Hearts Desire AVAILABLE MONDAY TO THURSDAY ONLY

Ivory, White or Black Colour Scheme
Chair Covers & A Choice of Coloured Bows
Choice of Table Centrepieces
1st Anniversary Dinner for 2 with Our Compliments
On Arrival
Tea/Coffee Shortbread Served in The Woodlands Lobby

Your Starters... (Pick One)
Dressed Egg Salad
Butterflied Honeydew Melon With Fresh Fruit Coulis

Your Soup Course...
Homemade Cream of Vegetable Soup

Your Main Course...(Pick Two)

Roast Stuffed Breast of Chicken & Glenside Gammon

Traditional Roast Stuffed Turkey & Glenside Gammon Served with Cranberry Sauce

Fillet of Hake Baked Fillet of Hake With A Herb Mash & Lemon Cream Sauce

Served With Seasonal Vegetables & Potatoe

To Finish...

Homemade Chocolate Brownie With Vanilla Ice Cream Raspberry & White Chocolate Cheesecake

Freshly Brewed Tea/Coffee

Drinks Glass of Red or White Wine During Meal

Evening Buffet
Selection of Freshly Made
Sandwiches With A Variety of
Fillings, Cocktail Sausages.

Tea/Coffee

€45.00pp



AVAILABLE MONDAY TO THURSDAY'S ONLY

- ♦ Chair Covers & a choice of 50- 60 coloured bows
 - ♦ Choice of Table Centrepieces
 - ♦ Two Complimentary Bedrooms
- ◆ Complimentary Traditional style Candy Cart
- ♦ 1st Anniversary Dinner for 2 with our Compliments

On Arrival

Tea/Coffee and Bride & Groom Personalised Cookies, Sparkling Wine for all Guests Served in our Woodlands Lobby

Banquet

Chicken & Mushroom Vol au Vent

Crispy Vol au Vents served with tender chicken pieces in a white wine & mushroom sauce on a bed of salad leaves

Homemade Cream of Vegetable Soup

Served with a Crusty Bread Roll

Traditional Roast Stuffed Turkey & Glenside Gammon

Served with Cranberry Sauce

Our Famous Tassie Beef

Prime Select of Pure Irish Sirloin Served Straight From the Oven & Carved in front of your Guests Served with Yorkshire Pudding & Creamy Horseradish Sauce

All of the above are served with a selection of vegetables & potatoes

Homemade Warm Chocolate Brownie served with a vanilla ice-cream Tassie Baked Alaska served with Strawberry Coulis

Tea or Coffee

Prinks

A glass of House Wine (red or white) for all guests during the

Sausage/Chicken & Chip Supper

Your guests choose from Sausage or Chicken Goujons served in a newspaper style cone, along with Chips and a selection of dips Also freshly made sandwiches with a variety of fillings

Tea or Coffee

Silver Tassie Hotel & Spa



Civil Marriage | Partnership Ceremony

The Silver Tassie Civil Wedding License means that you can both marry and celebrate your wedding reception at the Hotel. Our impressive venue will provide an intimate location where your wedding will be treated as the special occasion that it is. If you are getting married by civil ceremony in a Registry Office or other approved venue, you should approach 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 want to get married but you must give 3 months notification to a Registrar.

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Humanist Wedding Ceremony

Humanist Wedding and Partnership ceremonies are all about a couple celebrating their love for each other and making a commitment to one another in the company of those people who are important to them. This is done with appropriate, well-chosen words, readings and music in a place of the couple's choosing.

If you'd like to discuss and/or arrange a Humanist Wedding or Partnership ceremony please contact Humanist Association of Ireland for your local celebrant.

The Ceremony

Our elegant Woodlands suite provides the perfect setting for ceremonies of 100 to 500 guests or if you prefer a smaller ceremony our Hawthorn suite offers a more intimate setting to enjoy your special day.

One Wedding per day, Planning Dream Weddings For Generations!! Some small ideas that we have put together that will add that "extra touch" to your Wedding day, if you would like to add something to your special day that is not listed, please just ask... it is your day after all!!

Arrival Drinks Reception

Why not spice up your Arrival Reception

Mulled Wine		€3.00pp
Mojito Cocktail or Strawbe	erry Daiquiri	€6.00pp
Soup Shots & Soldier Brea	ď	€2.50pp
Selection of Canapés		€4.00pp
Hot Chocolate & Marshmo	ıllows	€4.00pp
Snack Bites on Arrival	€200 Up to 20	0 Guests
Irish Cheese Selection	€400 Up to 20	00 Guests
Pimp my Prosecco	€60 Up to 200	Guests
Beer Buckets	€4.00 per	Bottle

Evening Buffet Options

BBQ

Why not replace your evening buffet with a BBQ for only €10.0.0pp

Why not choose a BBQ for your evening buffet, the perfect way to celebrate in an informal and fun way. It is an ideal option for enjoying the great outdoors on your Wedding day and creates an unforgettable experience that your guests will talk about for years to come. BBQ served at 10.30pm

Add Curry Chip or Gravy Chip for only €1.50 pp

Memorable Extra Touches

CHIVARI CHAIRS

Upgrade your package to €2.50 per chair

VINTAGE STYLE ICE CREAM CART €250

This can be enjoyed on arrival or with your evening buffet

DONUT WALL

€200 - €350 (Depending on Numbers)

5FT LIGHT UP LOVE LETTERS €200

KIDS ÅREA

For the Children in your Party

Kids area €50

• Kids area with supervision €100

If you would prefer to tailor make your own menu we will be happy to discuss your requirements.

Prices are determined by your choice of main course and automatically includes a starter,
a soup course, one main course, a symphony of desserts followed by tea or coffee.

Starters

Choice of 2 Starter Courses €5 extra

- Chicken & Mushroom Vol Au Vents*
- ▶ Baked Potato Skins with Cheese & Bacon*
- ➤ Breaded Garlic Mushrooms*
- Chicken Tenders & Honey Mustard Dip*
- Smoked Chicken Salad*
- ➤ Warm Chicken & Bacon Pesto Salad*
- ➤ Warm Tartlet of Goat's Cheese with Sundried *
 Tomatoes, Basil Pesto & A Rocket & Balsamic
 Dressing
- White Crab & Salmon Tier
- > Butterflied Honeydew Melon
- > Prawn Marie Rose

Main Courses

Additional main course €8.00 extra

- ➤ Traditional Roast Stuffed Turkey & Glenside Gammon
- > Tassie Roast Sirloin of Irish Beef
- > Grilled 12oz Sirloin Steak* €3.00 Supplement
- > Seared Grilled Atlantic Salmon Darne
- Roast Stuffed Breast of Chicken & Glenside Gammon
- > Chicken Romana
- > Stuffed Chicken Olives with a Whiskey Sauce
- ➤ Hake with a Basil Mash & Lemon Cream Sauce*
- ➤ Paupiettes of Lemon Sole*
- Fillet of Seabass with Basil Mash & Lemon Sauce*
- > Vegetarian Option Available on Request

All Main courses are served with a selection of Potato & Seasonal Vegetables

Soups 5

All our Soups are made Fresh & Garnished with Fresh > Basil Croutons & Whipped Cream

- Cream of Fresh Vegetable Soup
- Creamy Chicken Soup
- Leak & Potato Soup
- Carrot & Orange Soup
- Parsnip & Cumin Soup

<u> Desserts</u>

- Cheesecake of Your Choice (e.g. Baileys, Ginger Nut Orange, Strawberry, Chocolate, White Chocolate & Raspberry Raspberry Ruffle Cheesecake Mint Aero Cheesecake)
- ► Jam Sponge & Custard
- Chocolate Brownie with Vanilla Ice-Cream
- **S**ticky Toffee Pudding with Toffee Sauce
- Traditional Tassie Baked Alaska
- > Hot Fresh Apple Pie with Custard & Cream
- Cream Filled Profiteroles with lashings of Chocolate Sauce
- > Seasonal Fresh Fruit Meringue
- ▶ Lemon Tarte

^{*}May have an extra cost depending on your package choices, please ask a wedding coordinator for more details

Wedding Packages at the Seascape Spa

Dear Bride To Be, Massive Congratulations on your engagement!!

It is Never Too Early to start the Preparation for the Big Day To help you look your best we advise a course of facials to revitalize and rejuvenate yourself before the Big Day,

Below are packages tailored for our "Brides to Be" at the Seascape Spa

Book our Deluxe Wedding Ritual Package & Receive

an Escale Beaute Facial for FREE

This Package consists of:

Yonka Body Scrub with

3 Escale Beauty Facials

ONLY €230

Book our Signature Wedding Package & Receive

an Escale Beaute Facial for FREE
This Package consists of:
One Grande Classique Facial
Two Hydralessence Facials
Full body Scrub followed by a Voya Bath Ritual
ONLY €360

Our HE -SHI Tan, the most natural tan created comes in 3 different shades.

Please call us on 074 91 26251, <u>Web: www.silvertassiehotel.ie</u> to find our brochure and specials or Facebook (Seascape Spa Page).

A spa day is the best way to both de-stress before the big and also spend some quality time with your loved ones and your bridal party.

All spa packages can be combined with lunch, dinner or afternoon tea for that extra treat!

Here at The Seascape Spa you are only one step away from heavenly bliss!