

WEDDING INFORMATION

The wedding features on the following page are offered to you regardless of which menu option is chosen.

Our silver, gold and diamond 'inclusive packages' represent excellent value and include several valuable features which are complimentary.

Additionally, we offer a wide choice of menu options which allow you to select from our individually priced dishes (a la carte) and design your own menu.

If selecting from the a la carte menu and you wish to offer your guests a choice on any course, the price is determined by selecting the cost of the higher priced item on your selection and adding a supplement of:

€4 per main course choice

€2 per appetiser or dessert choice.

Please find all wedding information on the following pages: -

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- Wedding features P2
- Civil wedding ceremony P3
- Inclusive packages
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- A la carte menus
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WEDDING FEATURES

We invite you to enjoy the following list of wedding features regardless of which menu option is chosen.

If you choose one of the silver, gold or diamond 'inclusive packages', there are further complimentary features to be added. These additional features are individually listed on each of the inclusive package pages.

- Use of the stunning Somerville Suites which can cater for 60 to 420 guests;
- Adjoining ante-room for guests to enjoy throughout the day;
- We only host one wedding per day at CityNorth Hotel
- Red carpet and champagne toast on arrival for the Bride and Groom;
- A welcome reception of freshly brewed tea and filtered coffee served with selection of cookies for your guests upon arrival;
- A wide selection of wedding menus including an extensive a la carte together with special 'inclusive packages' designed to delight every palate and complement your budget;
- Use of the hotels restful 'Lavender Garden': designed in 2010 award winning landscape designers; Essential Gardens – twice silver medal winners at 'The Bloom in the Park'.
- Beautiful fresh floral arrangements and linen napkins for each table and a special arrangement for the top table;
- Personalised printed table menus and printed table plan;
- Fully air conditioned banqueting suite, with
- Use of the hotels microphone and PA system, LCD projector and screen for tailored messages to your wedding guests;
- Use of the hotel's cake knife, stand and colour co-ordinated cake table display;
- Complimentary overnight in our stylish bridal suite on your wedding night with champagne breakfast served to your suite, the following morning;
- A private reserved area in our Mornington Restaurant for your bridal party for breakfast the morning after
- Reduced overnight accommodation rate for your wedding guests 25 bedrooms
- Complimentary games room for children attending
- 1st anniversary dinner for two at the CityNorth Hotels Mornington Restaurant, with an overnight stay in our deluxe rooms , accompanied with bed and breakfast
- We offer a 10% discount on midweek Gold, Diamond and Platinum wedding packages (Sunday to Thursday) and on all days for all packages in November and January.
- Download your own CityNorth 'wedding planner' which allows you to manage and personalize all aspects of your wedding in one convenient software file including budget, guest list, gift items, menu, seating plan and supplier information.

CIVIL WEDDING CEREMONY

Your civil wedding ceremony and banquet includes the following enhancements and each element on the wedding features list.



Whitewood Suites

For the ceremony

- Use of the Whitewood Suites which can cater for up to 100 guests;
- An (optional) separate entrance opening directly into the rear area in the Whitewood Suites and from which, the candlelit aisle beckons complete with red carpet.

If you choose one of the silver, gold or diamond 'inclusive packages' there are further complimentary features to be added. These additional items are individually listed on each of the package pages.

Optional additional extras
(Modest additional supplement applies)

- Two magnificent fresh floral pedestal displays together with a floral centerpiece for the altar.
- Your choice of chair covers (white, cream or black) with sash colour of choice.

SILVER PACKAGE (*)

Your wedding banquet includes each element listed in the wedding features and is priced according to the following menu:

Cream of vegetable soup with parsley and chive cream

**

Roast breast of turkey and baked ham with sage and lemon thyme stuffing, rich pan gravy

A 'silent' vegetarian option will be available upon request

Selection of fresh seasonal vegetables and potatoes

**

Strawberry meringue with cascading pineapple, strawberry, kiwi passion fruit parfait

**

Freshly brewed tea and coffee

**

(Evening Buffet Menu)

A selection of freshly prepared sandwiches

Succulent cocktail sausages

Freshly brewed tea and coffee

€37.50 per person

Additional complimentary features:

- Welcome reception of 'peach and malibu' fruit punch for your guests upon arrival
- Your choice of white, cream (damask print) or black chair covers with a coloured sash of your choice
- Bar extension until 2am
-

(*) Please note that the silver wedding package is available only on Monday, Tuesday, Wednesday and Thursday. If you wish to avail of this package on a Friday or Saturday, the cost for this is €43.50 per person

GOLD PACKAGE

Your wedding banquet includes each element listed in the wedding features and is priced according to the following menu:

Thai marinated honey chicken salad with cherry tomatoes, croutons and sweet chilli dressing
**

Cream of vegetable soup with parsley and chive cream
**

Roast prime Irish sirloin of beef with button mushrooms, tarragon and tomato jus (other sauces available)

A 'silent' vegetarian option will be available upon request

Selection of fresh seasonal vegetables and potatoes
**

Strawberry Meringue with cascading pineapple, strawberry, kiwi, passion fruit parfait
**

Freshly brewed tea and coffee
**

(Evening Buffet Menu)

A selection of freshly prepared sandwiches
Succulent cocktail sausages
Freshly brewed tea and coffee

€55.50 per person

Additional complimentary features:

- Welcome reception of 'peach and malibu' fruit punch for your guests upon arrival. An optional upgrade to a sparkling wine reception is also offered.
- Milk chocolate and/or white chocolate dipped strawberries served on a mirrored platter to delight your guests upon arrival
- Your choice of white, cream (damask print) or black chair covers with a coloured sash of your choice
Up to half a bottle of house wine per guest
- Bar extension until 2am

DIAMOND PACKAGE

Your wedding banquet includes each element listed in the wedding features and is priced according to the following menu:

Chicken and mushroom vol au vent simmered in a rich chicken and parsley sauce
**

Cream of vegetable soup with parsley and chive cream
**

Roast prime Irish sirloin of beef with button mushrooms, tarragon and tomato jus;
or
Baked supreme of salmon with tomato petals, fennel scented shrimp and rose wine cream

A 'silent' vegetarian option will be available upon request

Selection of Fresh Seasonal Vegetables and Potatoes
**

An assiette of three homemade desserts
**

Freshly brewed tea and coffee
**

(Evening Buffet Menu)

A selection of freshly prepared sandwiches
Succulent cocktail sausages
Spicy chicken goujons
Freshly brewed tea and coffee

€67 per person

Additional complimentary features:

- Welcome reception of 'peach and malibu' fruit punch for your guests upon arrival. An optional upgrade to a sparkling wine reception is also offered.
- Milk chocolate and/or white chocolate dipped strawberries served on a mirrored platter to delight your guests upon arrival
- Your choice of white, cream (damask print) or black chair covers with a coloured sash of your choice
- A drink of choice per guest for your toast
- Up to half a bottle of house wine per guest
- Bar extension until 2am
- Two Executive guestrooms & 1 complimentary deluxe room on the night of your wedding on a bed and breakfast basis

PLATINUM PACKAGE

Your wedding banquet includes each element listed in the wedding features and is priced according to the following menu:

Chicken and mushroom vol au vent simmered in a rich chicken and parsley sauce

**

Cream of vegetable soup with parsley and chive cream

**

Roast prime Irish sirloin of beef with button mushrooms, tarragon and tomato jus; and a choice of the following

Baked supreme of salmon with tomato petals, fennel scented shrimp and rose wine cream

or

Baked filet of sea bass with a crab and citrus lemon

A 'silent' vegetarian option will be available upon request

Selection of Fresh Seasonal Vegetables and Potatoes

**

An assiette of three homemade desserts

**

Freshly brewed tea and coffee served with homemade petit fours

**

(Evening Buffet Menu)

A selection of freshly prepared sandwiches

Freshly battered cod with hand cut chips, presented in a miniature cone

Succulent cocktail sausages

Freshly brewed tea and coffee

€73 per person

Additional complimentary features:

- Welcome Kir Royale reception for your guests upon arrival.
- Milk chocolate and/or white chocolate dipped strawberries served on a mirrored platter to delight your guests upon arrival
- Your choice of white, cream (damask print) or black chair covers with a coloured sash of your choice
- Welcome music reception with our house pianist or jazz duo to play for one and a half hours
OR
An enchanting fairylight backdrop as a prop for your top table.
- A drink of choice per guest for your toast
- Free flow of house wine per guest during your wedding banquet
- Bar extension until 2am
- Two complimentary executive guestrooms on the night of your wedding on a bed and breakfast basis

CANAPÉ MENUS

(DURING ARRIVAL RECEPTION)

Choose a selection of homemade cold canapés including:

Smoked salmon and cream cheese on brown bread,

Cream chicken liver pate

A selection of farmhouse cheeses

to name but a few....

€4.00 per person

Wedding luxury additional

- Sweet display for your arrival reception – especially designed by the sweet emporium
Minimum of 80 people €250.00
Minimum of 100 people €300.00
Minimum of 150 people €350.00
- Half bottle of house wine €10.00 per person
- Sparkling wine for your arrival drinks reception €6.00 per person
- Open toast drink from €5.50 per person
- Enchanting fairy light back drop €250.00
- Kids entertainer from €250.00

Menu - APPETISERS

Tian of fresh salmon and shrimp - €8.90

Mixed leaf salad, chervil and chive mayonnaise

Balsamic and mint marinated chicken salad, cherry tomatoes - €8.25

Toasted cashew nuts, tom yam dressing

Chicken and mushroom vol au vent - €8.60

Simmered in a rich chicken and parsley sauce

Trio of galia, honeydew and watermelon - €6.60

Assorted fruits, pear and stem ginger compote

Salmon and crab roulade - €8.90

Sweet red chilli dressing, mixed salad leaves, lemon crème fraiche

Savoury tartlet - €8.60

With goat's cheese, slow roasted tomatoes, red onion and zucchini ragout guacamole relish

Smoked duck salad - €9.60

With bean sprouts, frizze leaves, pine kernels and hoi sin vinaigrette

Tossed salad of pear and toasted hazelnuts - €8.40

Parmesan shavings, honey and grain mustard dressing

Tian of smoked chicken and red apple - €9.30

Bound in a wholegrain mustard mayonnaise, crème fraiche, served with melon ribbons

Smoked salmon, tiger prawns and crab claws - €11.15

Herb and tomato cous cous salad, gazpacho chutney and parsley vinaigrette

Menu - SOUPS

Cream of vegetable soup - €4.55

Parsley and chive cream

Leek and potato soup - €4.55

Spring onion crème fraîche

Roast parsnip and carrot soup - €4.55

Cream of mushroom soup - €5.15

With mild garlic croutons

Carrot and orange soup - €4.55

Topped with ginger perfumed cream

Courgette and smoked bacon soup - €4.90

Salmon and crab soup - €5.55

Fennel crème fraîche

Beef consommé - €5.45

With Madeira infused vegetables

Butternut squash and cardamom soup - €4.90

Nutmeg cream

Cream of asparagus soup - €5.55

Lemon and thyme croutons

Choice of refreshing sorbets - €3.05 each

Menu - MAIN COURSES

Roast breast of turkey and baked ham - €22.30

Sage and lemon thyme stuffing with rich pan gravy

Baked supreme of chicken - €21.00

Creamed spinach and parmesan gratinated cream

Roast marinated leg of lamb - €23.00

Roast shallots, cherry tomatoes and herb infused jus €24.80 (March - May)

Grilled red snapper - €27.70

Served on a shellfish potato cake with a Chorizo, white wine and shrimp cream

Seared sea bass - €27.30

Roasted cherry tomatoes, shallots, olive oil and parsley herb nage

Roast prime Irish sirloin of beef - €26.00

Button mushrooms, tarragon and tomato jus (other sauces available)

Baked supreme of salmon - €23.80

Tomato petals, fennel scented shrimp and rosé wine cream

Roasted duckling - €27.85

With sage and apple pancake, caramelised pears, sherry and balsamic jus

Roast fillet of prime Irish beef - €32.20

Port macerated button onions, chestnut mushrooms and thyme jus

Roast rack of lamb - €32.20

Roasted garlic and red wine reduction, Tuscan bean ragout

VEGETARIAN OPTIONS

[Wedding couples can choose their 'silent' vegetarian option](#)

Roast vegetable tower

Smoked cherry tomato risotto

Baked goat's cheese

Blended herbs and toasted pistachios, set on a bed of sweet and sour leeks

Mild mushroom tagliatelle

Wilted spinach, white wine cream and parmesan shavings

Menu – DESSERTS

Tiramisu - €8.35

Classic Italian dessert, flavoured with espresso coffee and Marsala wine, Amaretto tuille

Strawberry shortbread love hearts - €8.35

Fresh strawberries with pastry cream and crisp shortbread biscuit

Honeycomb and vanilla ice cream gateau - €8.00

Almond crunch, Tia Maria cream

Banoffi cheesecake - €8.00

With pecan crumble and butterscotch cream

Slow baked apple mille feuille - €8.35

Cinnamon anglaise

Glazed lemon tart - €8.35

Toasted pecan ice cream

Warm apple and pear tartlet - €8.35

Italian meringue and hazelnut brittle ice cream

Symphony of homemade desserts - €9.70

Please choose three from this selection

Tiramisu with Amaretto Tuille

Milk Chocolate Topped Ice Cream

Strawberry Shortbread Love Hearts

White Chocolate Mousse

Lemoncello Meringue with Pistachios

Strawberry meringue - €8.00

Cascading pineapple, strawberry, kiwi, passion fruit parfait

Summer berry pudding - €8.35

With basil and vanilla ice cream, rich fruit sauce

Cheese plate - €32.00

(Per Table of 10)

Menu – CHILDRENS OPTIONS

€10.35

Fresh tomato sauce with penne pasta and garlic bread

Grilled chicken fillet with gravy and mash

Sausage and mash with onion gravy

Chicken nuggets and chips

Barbecue glazed chicken wrap with spicy wedges

Dessert

Jelly and ice cream

Chocolate brownie sundae

Mixed ice creams

Strawberries and cream

CITYNORTH HOTEL

SIGNATURE MENU

Your wedding banquet includes each element listed in the wedding package and is priced according to the following menu:

Thai marinated honey chicken salad
Cherry tomatoes, croutons and sweet chilli dressing
**

Cream of vegetable soup
Parsley and chive cream
**

Roast prime Irish sirloin of beef
Button mushrooms, tarragon and tomato jus (other sauces available)
or
Baked supreme of salmon
Tomato petals, fennel scented shrimp and rosé wine cream

A 'silent' vegetarian option will be available upon request

Selection of fresh seasonal vegetables and potatoes
**

Strawberry meringue
Cascading pineapple, strawberry, kiwi, passion fruit parfait
**

Freshly brewed coffee or tea

€50.95 per person

Additional complimentary features:

- Welcome reception of 'peach and malibu' fruit punch for your guests upon arrival
- Milk chocolate and/or white chocolate dipped strawberries served on a mirrored platter to delight your guests upon arrival

Menu - EVENING BUFFET

Menu 1

€5.50 per person

Freshly brewed coffee or tea
With a selection of finger sandwiches

Menu 2

€8.50 per person

Freshly brewed coffee or tea with a selection of finger sandwiches and one of the options below: -

Cocktail sausages	Goujons of seafood	
Duck spring rolls	Cheese and tomato brochette	Mini kebab
Mini bouchees	Prawns in filo pastry	Seafood parcel
Savoury Spring Rolls	Chicken goujons	Savoury meatballs

Choose 2 of the following dips to accompany your Buffet selection

Garlic dip	Avocado dip
Teriyaki dip	Sweet chilli mayonnaise
B.B.Q dip	Hoisin dip

To add a further option, please apply a supplement of €1.50 per person per option to Menu 2 price

2010 WEDDING TERMS & CONDITIONS

Please take the time to read our terms and conditions. Wedding bookings are accepted only when the terms and conditions have been signed and agreed by the Bride and Groom and upon payment of the required deposit. Feel free to contact us should you have any queries.

1. Wedding package

Our wedding package applies to wedding receptions of minimum 80 adults and is based on a minimum menu price of €37.50 per person. Our minimum numbers for weddings on a Friday or Saturday are 100 adults. For bookings for wedding events in 2013, an additional 10% may be applied to the 2011/2012 menu prices.

2. Booking procedure

A provisional booking may be made but a non-refundable deposit will be required within two weeks to secure your booking. If the deposit is not paid within two weeks, the hotel may treat the booking as having been cancelled and release the space. The hotel reserves the right to return any deposit for a wedding if it decides not to accept a booking within two weeks of receipt of deposit by the hotel and until the client has received written confirmation of the booking from the hotel. The hotel must be supplied with the family home address and telephone number of the Bride plus a contact address and phone number if different from that home address. The hotel reserves the right to refund deposits in circumstances where a booking is made by a third party or under false pretences.

3. Deposit

A non-refundable/non-transferable deposit of €1200 is required within two weeks of making your initial booking. A further payment schedule is required so that a total payment of 25% of the hotel services ordered is received by the hotel 6 months in advance of your wedding date. Finally, at one month prior to your wedding date, the total payment made must be equal to 75% of the hotel services ordered. The balance payment is due 3 days in advance of your wedding date, along with final guest numbers.

4. Cancellation

If a wedding customer is unable to honour their contractual obligations and cancel all or part of their event, the hotel reserves the right to charge a cancellation fee amounting to the loss of profit relating to that event. The hotel will make every effort to re-let the space on behalf of a client and cancellation charges will only be levied to the extent that the hotel fails to mitigate its loss.

5. Attendance

The number of guests attending your function must be furnished when the initial booking is made. The customer must tell the hotel no less than four weeks prior to the wedding the anticipated number of guests attending. This is the number of people that will be charged for provided it does not fall below the minimum number of guests required. However, a variation of 10% on this number will be allowed (again provided that this number does not fall below the minimum), if the hotel is notified at least 48 hours in advance. Additional meals will be served if space and staff are available, but without guarantee or obligation by the hotel to provide such extra meals.

6. Number of functions

While it is hotel policy to accommodate just one wedding per day, the hotel reserves the right to accommodate two or more functions on the same day.

7. Minimum numbers required for banqueting suites

Minimum numbers required to book both Somerville 1 and Somerville 2 is 130 guests. If numbers should drop below 130 guests, the wedding banquet will take place in either Somerville 1 or Somerville 2 only.

8. Bedroom bookings

A maximum of 25 bedrooms at the *reduced wedding rate*, may be held on a 'block booking' for your wedding guests, Please advise us at the time of this initial booking whether you wish to supply us with a guest list or if we have your permission to release these rooms to any of your guests as they make contact directly with us. As soon as these rooms are taken, your guests may book rooms at the best available public rates. Any rooms remaining on the block booking not allocated with deposits received may be released four weeks prior to the date of your wedding.

9. Price variations

In the event of circumstance beyond the hotel's control (e.g. increase in the standard rate of VAT) the hotel reserves the right to vary the prices quoted to an extent which reflects such circumstances.

10. Payment

All accounts must be settled prior to your departure from the hotel.

11. Finishing times and bar extension

Functions must finish at the time agreed when booking. A bar extension up to 2am can be booked at an extra charge unless included in your package. 30 days notice is required.

12. Guests clothing and property

Cloakrooms are provided for the convenience of guests but the hotel accepts no responsibility for items in cloakrooms.

13. Storage

The hotel will try whenever possible to assist guests with storage of equipment and personal property, including wedding cakes. However, the hotel accepts no liability for any damage or loss to this property. We regret that cards and gifts cannot be stored by the hotel reception.

14. Food and beverages

No beverage of any kind will be permitted to be brought into the hotel without the special permission of the hotel and the hotel reserves the right to charge for serving such beverages. Corkage for wine with dinner will be charged at €12 per bottle. No food of any kind will be permitted to be brought into the hotel under any circumstances with the exception of wedding cakes or other special occasion cakes.

15. Entertainment

The hotel will not accept any responsibility for any entertainment that has not been booked directly through the hotel. However, all entertainment arrangements must have the approval of the hotel management prior to the date of the function. All entertainment must provide their own equipment and accept full responsibility for same

16. Noise levels

It is assumed that no exceptional noise factor will be created by an event but if in doubt, organisers must notify the hotel management of the type of entertainment proposed.

17. Licensing and statutory regulation

The hotel must comply with all relevant statutes and therefore requires its customers not to act in such a way as would put the hotel in breach of any statute. In particular, customers are reminded to maintain free access to fire exits at all times and not to interfere with or obstruct any fire equipment.

We hereby agree to all the above terms and conditions of this contract

Name:

Address:

Signed:

Date:

Date of wedding:

Banqueting suite booked:

Hotel representative: