



Oranmore  
Lodge Hotel  
GALWAY

*Weddings Oranmore Lodge Hotel*





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# Welcome & Congratulations....

Let me take this opportunity to congratulate you both on your engagement, such an exciting time for you both. Thank you for considering Oranmore Lodge Hotel for your wedding celebrations.

We take huge pride in hosting a couples wedding day here at the hotel. This is one of the most important days of your lives and with that in mind we want to make it the most memorable experience for you, your family & friends. We have put together an array of packages for you to read but remember every wedding is unique and we are very happy to tailor each package to ensure it's exactly what you imagined.

*Padraig Nolan*

General Manager





# Our Story so Far



Oranmore Lodge Hotel's first life was as a country retreat for the gentry of County Galway. Purchased in 1984 by Brian and Mary O Higgins, this old world hunting Lodge has been reborn into a 4 star boutique style hotel. Still retaining much of the original fabric of its former glory, over the past forty years it has proudly earned itself the reputation for hosting the finest of traditional family weddings along with smaller more intimate nuptials.

We believe the heart of any wedding reception is food and hospitality, therefore our experienced team of chefs and managers are on hand to ensure that this tradition is maintained throughout your special day. We take pride in offering delicious, freshly made and locally sourced where possible, mouth-watering wedding food in relaxed surroundings, served by professional and friendly staff.

"The ingredients to make your wedding celebrations magical"





# Celebrate Your Ceremony With Us

The Oranmore Hotel has facilitated Civil Marriage Ceremonies since 2009 and it has paved the way for many couples to turn a dream day into a true reality, as Oranmore Lodge Hotel is the official Galway venue for Civil marriage, this is the perfect alternative to the traditional church wedding. As Galway's premier civil ceremony venue, we have hosted an array of different styles of ceremonies from civil ceremonies, blessings, Humanist ceremonies, Hindu blessings and other Religious ceremonies. What better setting to make your special vows to each other, than here at our elegant Manor Lodge. Say "I Do" surrounded by your family and friends, and then simply walk through to your drinks reception without wasting any time travelling, giving you more time to spend with those you hold most dear.

Wedding Numbers from 4- 170 Guests





# Our Gift to You

- Royal red carpet welcome to the hotel on arrival
- Champagne reception for the newly wedded couple to congratulate you
- Complimentary drinks reception for all guests on arrival
- Complete banqueting suite room and table decor supplied
- Complimentary luxurious accommodation for the bride and groom in our wedding suite
- Additional complimentary guest accommodation
- Professionally produced personalised wedding menus, table plan, name cards and wedding welcome sign
- Ample free guest parking
- Unlimited allocation of guest bedrooms at a preferential rate for your guests
- Dedicated senior management throughout the planning
- Reserved use of arrivals and late night bar area
- Pre-wedding menu tasting and food and wine consultation
- Wedding Anniversary return to the hotel to celebrate your first year as a married couple

# Arrival Reception Options

## Arrival Food Options

Homemade Biscuits \*\*\*

Homemade Miniature Scones with Clotted Cream and Preserves\*\*\*

Traditional Homemade Afternoon Tea Sweet Treats\*\*\*

Assortment of Finger and Open Sandwiches \*\*

Chefs Selection of Canapés \*\*

Smoked Salmon on our Famous Homemade Guinness Bread\*\*

The Whole Hog (Hot Sliced Wholegrain Mustard Bacon or Horseradish Beef Baps)\*

Ice-cream Scoops and Wafers \*

## Arrival Drinks Reception Options

Freshly Brewed Tea and Premium Filtered Coffee\*\*\*

Seasonal Hot Punch or Cold Homemade Lemonade\*\*\*

Chilled Prosecco Reception \*\*

Mulled Wine \*\*

Selection of Bottle Beers \*\*

Homemade Elderflower Sparkling Cordial\*

Choice of Two Cocktails\*

Premium Gin Cart (Four Irish Gins with Selection of Mixers) \*

Irish Whiskey Tasters (Four Irish Whiskies) \*

Hot Toddy (Selection of Three Hot Whiskey and Liquors) \*

**Menu Selector \*\*\* All Packages \*\* Oir and Platinum \* Platinum Only**









## *Irish for Silver*

### **The Arrivals Reception**

Freshly Brewed Tea and Premium Filtered Coffee and Homemade Biscuits  
An additional 3 Food or Beverage Options

### **The Wedding Banquet**

Superb 5 Course Meal  
One Starter and Soup Course Selection  
Choice of 2 Main Course Options  
1 meat and 1 fish selection and silent choice of two vegan/vegetarian dishes  
One Dessert Option  
Freshly Brewed Tea or Filtered Coffee

### **Wines and Drinks**

Glass of House Wine and 2 additional pours throughout the Meal

### **The Evening Reception**

Freshly Brewed Tea or Filtered Coffee, Selection of Sandwiches and Cocktail Sausages

### **Accommodation**

Luxury Bridal Suite and 2 Additional Complimentary Bedrooms  
(T&Cs Apply)

### **Room and Table Decor**

Crisp White Table Linen, Chair Covers, Themed Lighting and Globe Centerpiece, Personalised Menus and Table Plan

**€80 per person**

***No Minimum Number - Package based on 80 guests additional guests over 130 €70 per person***



## Irish for Gold

### **The Arrivals Reception**

Freshly Brewed Tea and Premium Filtered Coffee and Homemade Biscuits

An additional 3 Food or Beverage Options

### **The Wedding Banquet**

Superb 5 Course Meal

Choice of 2 - 1st or 2nd Course

Choice of 2 Main Course Options

1 meat and 1 fish selection and silent choice of two vegan/vegetarian dishes.

One Dessert Option

Freshly Brewed Tea or Filtered Coffee

### **Wines and Drinks**

Half Bottle of Selected House Wine per guest

### **The Evening Reception**

Freshly Brewed Tea or Filtered Coffee and 3 Hot Finger Food Options

### **Accommodation**

Luxury bridal suite and 2 Additional complimentary bedrooms

(T&Cs Apply)

### **Room and Table Decor**

Crisp White Table Linen, Chair Covers, Themed Lighting and Globe Centerpieces, Personalised Menus and Table Plan

**€99 per person**

***No Minimum Number -Package based on 80 guests additional adult guests over 130 €80 per person***





## Irish for Platinum

### **The Arrivals Reception**

Freshly Brewed Tea and Premium Filtered Coffee and Homemade Biscuits  
An additional 2 Food and Beverage Options

### **The Wedding Banquet**

Superb 5 Course Meal  
Choice of 2 - 1st and 2nd Course Options  
Choice of 3 Main Course Options  
2 meat and 1 fish selection and silent choice of two vegan/vegetarian dishes.  
Choice of 2 Dessert Options **or** Assiette of Miniature Homemade Desserts  
Freshly Brewed Tea or Filtered Coffee

### **Wines and Drinks**

Half Bottle of Selected House Wine per guest  
A Drink of Choice for all guests to toast the wedding couple **or** a choice of specialty coffee to conclude the wedding banquet  
Large Bottles of Sparkling and Still Water

### **The Evening Reception**

Freshly Brewed Tea or Filtered Coffee - Selection of Sandwiches  
4 Hot Finger-Food Options **or** an Upgraded Evening Wedding Supper Option

### **Accommodation**

Luxury Bridal Suite and 3 Additional Complimentary Bedrooms  
(T&Cs Apply)

### **Room and Table Decor**

Choice of Room and Table Decor, Choice of Chair, Table Linen, Centerpiece Arrangement Floral displays and Wedding Stationary.

**€129 per person**

***No Minimum Number - Package based on 80 adult guests- additional adult guests over 130 €90 per person***





## Winter or Mid-Week Options

Enjoy a €10 per person discount when you choose a Winter or Mid-Week Wedding Date  
Winter Months - November to Mid-March (excluding 31st of December)  
or  
Mid-week (Monday - Thursday throughout the year excluding August)









## Stay

Accommodation in the Oranmore Lodge Hotel Galway is just what you would expect from a superb 4 star hotel.

Our luxury accommodation combined with first class facilities will ensure your guests are totally relaxed during their stay with us. Leave your stresses behind and enjoy a night of celebrations in our wonderful setting.

Extend your stay with us by availing of 2 and 3 night wedding accommodation packages .



## Exclusivity of the Lodge

All rooms located in the original hunting lodge section of the hotel will be allocated to you and your guests on the wedding night

We love your guests to stay with us, so we allow unlimited allocation of rooms to you at the agreed wedding rate.

(while availability exists)





# Your Wedding Suite

Why not join us the night before or your Wedding or extend your stay and relax after the celebrations in the luxurious surroundings

Enjoy the preparations for your magical day and allow us to take care of you while you prepare for this most important day.



# Wedding Anniversary

We invite all our Wedding Couples back for their Anniversary stay to be enjoyed and celebrated where they first said I do. This is subject to availability on that date so be sure to book in once you've celebrated your Wedding with us.



# Menu Selector

## Starters

- Puff Pastry Vol au Vent filled with Chicken and Mushroom in a Creamy wine white sauce\*\*\*
- Duo of Melon with Parma Ham, Spiced Chutney \*\*\*
- Caesar Salad Crisp Cos lettuce toasted homemade croutons, bacon lardons homemade caesar dressing and topped with a sprinkling of parmesan cheese shavings
- Chicken Salad , Warm Chicken Cherry Tomatoes, Toasted Pinenuts, Frisee Lettuce and a Creamy Caesar Dressing\*\*\*
- Clonakilty Black Pudding with Glazed Apples and Wholegrain Mustard Sauce\*\*
- Grilled Goats Cheese Crostini Tola Goats Cheese, Red Onion Marmalade wrapped in Filo Parcels with Walnuts and Pesto drizzle\*
- Organic Salad Beetroot poached Pears, Cashel Blue Cheese, roasted walnuts with balsamic dressing \*\*\*
- Duo of Pork Belly and Black Pudding - Baby Apples and Spiced Plum Sauce\*
- Wild Atlantic Seafood Salad-mixed leaves Marie Rose sauce\*\*
- Chicken liver Patrfait melba Toast, Apple Sauce \*\*

## Soups and Sorbets

- Homemade Cream of Vegetable Soup\*\*\*
- Homemade "Inishmaan" Seafood Chowder\*\*
- Homemade Cream of Leek and Potato Soup\*
- Sweet Potato and Coconut Soup\*
- Cream of Mushroom and Fennel Soup\*\*\*
- Lemon\*\*, Mixed Berry\*\* or Gin and Elderflower Sorbet\*

\*\*\* All Packages    \*\* Oir and Platinum    \* Platinum only

# Main Courses Meats

- Rack of Connemara lamb served with Mint Creamy Potatoes and a Rosemary jus \*
- Honey Roast Ducklings, Braised red Cabbage, Apricot stuffing and Grand Mariner sauce \*
- Slow Cooked West of Ireland Lamb Shank served with served with Mint Creamy Potatoes and a Rosemary jus \*\*\*
- Chicken Milanese, a breaded Fillet, grilled Cherry Tomatoes, garlic butter crushed baby potatoes with chorizo \*\*
- Medallions of Beef Fillet, spring onion potato cake and red wine jus \*
- Roast Stuffed Turkey and Honey Baked Ham with Roast Jus, and Cranberry Sauce \*\*\*
- Chicken Supreme wrapped in Streaky smoked Bacon stuffed with Cream Cheese and Sun-dried tomatoes \*\*\*
- Roast Loin of Pork, stuffed with Apple, Thyme and Moist Seasoned Breadcrumbs, red wine sauce \*\*\*
- Roast Sirloin Beef served with Yorkshire puddings and Chasseur Sauce \*\*\*



\*\*\* All Packages \*\* Oir and Platinum \* Platinum only

## Main Courses From the Sea

- Grilled Fillets of Salmon bouquet of grilled vegetables with a white Wine Sauce \*\*
- Baked paupiettes of lemon Sole stuffed with smoked Salmon Mousse and wholegrain Mustard Sauce \*\*\*
- Monkfish with Roast Vegetables , potato and Creamy Dill Sauce \*
- Duo of Fish (Salmon and Hake fillet) with Lemon Butter Sauce and Green beans \*
- Fillet of Hake bouquet of grilled vegetables with a white Wine Sauce \*\*\*
- Fillet of Seabass with buttered Green vegetables and and Tomato Coulis \*\*\*



## Main Courses Vegan

- Tikka Masala with Fresh peas, sweet Potato, Fresh Chili, chickpeas, basmati rice and Naan Bread (V) \*\*\*
- Stuffed Courgettes with roast vegetables and Basil Oil \*\*\*
- Stir-fry Oriental Vegetables with rice Pilaf \*\*\*
- Vegetarian Curry with rice Pilaf and garnished with a Poppadom \*\*\*



\*\*\* All Packages   \*\* Oir and Platinum   \* Platinum only

# Dessert Options

- Homemade Warm Seasonal Berry Crumble Tartlet with Crème Anglais\*\*\*
- French Choux Pastry with a moist filling of Cream Drizzled in a Warm Chocolate Sauce\*\*\*
- Home-made Warm House Chocolate Brownie with Vanilla Ice-Cream, Honeycomb, Chocolate Sauce
- Homemade Tiramisu \*
- Homemade Lemon\*\* Strawberry\*\*\* Baileys\*\* or Fruits of the forest\*\* Cheesecake
- Homemade Bramley Apple Pie with creme Anglaise and Chantilly Cream\*\*\*
- Homemade Seasonal Fruits Pavlova with Berry Compote \*\*
- Mango and Passion Fruit Mousse served with fresh Mint \*\*
- Homemade Bailey Iced Soufflé - served in Choc Cup with Berry Compote and Meringue \*
- Lodge's Combination Dessert Platter (Chocolate Profiteroles, Strawberry Cheesecake and Apple & Berry Crumble)\*\*\*
- The Couple's Dessert Platter selection (Three miniature dessert selection) \*
- His and Hers Dessert option\*\*\* ( A ladies and gentlemen dessert )\*\*
- West of Ireland Selection of Farmhouse Cheeses (supplement applies )

\*\*\* All Packages    \*\* Oir and Platinum    \* Platinum only







# Oranmore Lodge Hotel

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*Contact Our Team Today*

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