



Westmanstown Sports & Conference Centre are delighted to have the opportunity to introduce you to our Wedding Package. Assuring you of our utmost attention & service from the minute you make your initial enquiry to Your Special Day itself, we guarantee the highest standard of service to ensure a Happy & Memorable day for you both.

Our Experienced Banqueting Team can Tailor Make a Wedding Package to suit your individual Taste. Our Wedding Coordinator is available by appointment to discuss the finer details that go towards making Your Day one to remember.

Included in Your Wedding Package:

Red Carpet Welcome & Glass of Champagne for the Bride & Groom

Complimentary Tea/Coffee Reception for your Guests

Banqueting Suite with Private Bar & Dance Floor

Table Centrepieces

Personalised Wedding Menus

Traditional Cake Knife & Stand

PA system for Speeches

Changing Room for Guests on request

Dedicated Banqueting Manager throughout Reception

Choice of Buffet Menus from €25.00 or Banqueting Menus from €28.00 per person (minimum 4 Course Menu)

Extensive Complimentary Car Parking

Other Facilities:

Suggested Drink Receptions

Suggested Wine Menus

Entertainment

Childrens Menus



Events Leading Up to THE BIG DAY

This 'To Do' list can serve as a guideline for planning Your Wedding:

12-18 Months "To Go"

- *Decide on the Date for the Special Day*
- *Book the Church or Registry Office*
- *Book the Reception Location*
- *Choose your Best Man, Bridesmaids, Ushers, Flower Girls, Page Boys*
- *Choose your Wedding Dress*
- *Book the Honeymoon (particularly if planning to travel in peak season)*
- *Decide on your Budget*
- *Visit Bridal Shows for Ideas*
- *Create a guest list*

6-9 Months "To Go"

- *Book Wedding Cars*
- *Book Photographer or Video*
- *Book Entertainment*
- *Order Invitation Cards*
- *Decide on Bridesmaid's Dresses and Groomswear*
- *Order the Wedding Cake*
- *Book Accommodation for Family/Guests*
- *Book a pre-marriage Course and apply to register of marriages*
- *Give a revised list with expected number of evening guests to Venue*

3-4 Months "To Go"

- *Discuss ceremony with Priest, if necessary organise letter of release*
- *Organise Flowers for Church/Registry Office*
- *Choose and order Wedding Rings*
- *Finalise Honeymoon plans and organise any vaccinations or visas*
- *Organise your Wedding List*

2 Months "To Go"

- *Send out Invitations with Guest Accommodation rates and Wedding List (where applicable)*
- *Note acceptances and regrets as they come in*
- *Choose Gifts for Bridesmaids, Best Man etc*
- *Confirm Menu details with Venue*

1 Month "To Go"

- *Chase up late invitation replies and finalise guest list*
- *Work out Table Plan*
- *Finalise Details with the Venue Wedding Co ordinator, menu, numbers, table plan, drinks reception, timings, wines, toast, evening reception, entertainment details.*
- *Finalise Transport Arrangements*
- *Visit the hairdressers to discuss the style for the day, and book the appointments for bridesmaids & yourself on the day (don't forget to bring your head dress)*

1-2 Weeks "To Go"

- *Have the Ceremony Rehearsal*
- *Arrange any foreign currency & collect tickets for Honeymoon*
- *Pack clothes for Honeymoon & Wedding Night*
- *Make arrangements for collection of menswear*
- *Make Final Checks on all dress wear & accessories*
- *Wear in the Wedding Shoes at home*
- *Confirm Final Numbers with the Venue*
- *Nominate a family member/ member of the Bridal party to look after Wedding Cake & presents on the day and ensure that they are safely brought home*

Day Before

- *Bring Cake & Favours etc to the Venue*
- *Relax that evening and try and have an early night*

Day of the Wedding

- *Have Hair & Make up done*
- *Try to have a leisurely breakfast*
- *Relax and Enjoy Your Special Day*

Sequence of Events

Ceremony

Photographs

Arrival of Guests to the Reception Venue

Arrival of Bride & Groom

Drinks Reception

Dinner Call

Bride & Groom announced

Meal Served

The cutting of the Wedding Cake

Speeches & Toast

Evening Entertainment

Arrival of Evening Guests

First Dance

Evening Refreshments

BUFFET MENUS

Beef Mexicaine

Thin strips of Beef cooked with Chilli and Paprika, garnished with sliced Onion & Peppers

Beef Stroganoff

Thin strips of Beef, Onion, & Gherkin bound in a Paprika Cream

Chicken Merengo

Breast of Chicken in a Creamy White Wine & Garlic Sauce

Sweet Chilli Chicken

Diced Chicken with mixed Vegetables bound in a Sweet Chilli Sauce

Chicken Curry Madras (hot)

Breast of Chicken in a Madras Sauce

Chicken Forrestiere

Breast of Chicken flavoured with a Wild Mushroom Demi Glaze

Lamb Korma

Tender pieces of Lamb marinated in a Curry Paste and finished with a Creamy Yoghurt

*Choice of 2 Hot Dishes & Baby Boiled Potatoes & Savoury Rice & Choice of Seafood
Mirror or Selection of Cold Roast Meats with Selection of 4 salads from the following:
Mixed Leaf Salad, Tomato Cucumber & Onion Salad, Potato Salad, Coleslaw, Pasta Salad,
Apple & Celery Mayonnaise and Tea/Coffee*

€25.00 per person

*Selection of Desserts €5.95 per person
Freshly Brewed Tea/Coffee €2.00 per person*

BANQUETING MENUS

Starters

All starters are accompanied with a Selection of Fresh Breads

- ℳℳℳ*
Smoked Chicken Caesar Salad garnished with Garlic Croutons & Fresh Parmesan Shavings €6.95
- ℳℳℳ*
Rosette of Smoked Salmon presented on a bed of Rocket & drizzled in Caper & Chive Dressing €6.95
- ℳℳℳ*
Buffalo Mozzarella & Beef Tomato Salad Baby Onion Ring & Sliced Green Olive €6.95
- ℳℳℳ*
Fresh Chicken Liver Pâté served with Seasonal Leaves & Melba Toast €6.95
- ℳℳℳ*
Hors d'Oeuvre Variés Shrimp Marie Rose, Smoked Mackerel Fillet, Scotch Egg €6.95
- ℳℳℳ*
Prawn Cocktail Light Marie Rose Dressing €6.95
- ℳℳℳ*
Slivers of Fresh Salmon served with Shrimp garnished with Watercress & Cherry Tomato drizzled with a Lemon & Chive Dressing €6.95
- ℳℳℳ*
Melons Pearls scented with Malibu & served with a Mango & Orange Coulis €6.95
- ℳℳℳ*
Seafood Terrine presented on a bed of Seasonal Leaves & drizzled with Lemon & Caper Dressing €6.95
- ℳℳℳ*

Soups

- ℳℳℳ*
Cream of Mushroom Soup Parmesan Croutons €5.00
- ℳℳℳ*
Fresh Tomato & Basil Soup Italian Focaccia Bread €5.00
- ℳℳℳ*
Crème Portugèse Broccoli & Cauliflower Soup enriched with single Cream & Garlic Croutons €5.00
- ℳℳℳ*
Chicken & Noodle Soup served with Prawn Crackers and a light Soya Sauce €5.00
- ℳℳℳ*
Traditional Irish Farmhouse Vegetable Soup served with Brown Soda Bread Wedges €5.00
- ℳℳℳ*
Consommé of Beef Julienne of Fresh Market Vegetable, Rosemary & Garlic Soda Bread €5.00
- ℳℳℳ*
Cream of Leek & Potato Soup garnished with Mustard Cress & Herb Croutons €5.00
- ℳℳℳ*
French Peasant Soup Tomato, Onion, Garlic, Diced Bacon, Peppers, Carrot shavings, served with French Bread Batons €5.00
- ℳℳℳ*
Cream of Asparagus Soup garnished with Cheese Croutons, Homemade Breads €5.00
- ℳℳℳ*
Fresh Lobster Bisque €5.00
- ℳℳℳ*
Cream of Fresh Seafood Chowder €5.00
- ℳℳℳ*

Entrées

All served with Market Fresh Vegetables & Potatoes

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Supreme of Cornfed Chicken, stuffed with Crabmeat & served with a Champagne Cream €15.50

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Traditional Roast Stuffed Turkey & Ham accompanied with Cranberry & Chestnut Stuffing & a Rich Roast Gravy €15.50

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Roast Sirloin of Beef scented with Pepper on a bed of Horseradish Champ with Red Wine & Mushroom Sauce €20.00

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Paupiettes of Lamb Garlic, Mint & Rosemary Stuffing in a Rich Red Wine Jus €18.50

€€€

Grilled Dorne of Salmon Drizzled in a Lemon Beurre Blanc €15.00

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Roast Half Duckling Apple & Thyme stuffing, Red Wine & Rosemary Jus €21.00

€€€

Roast Rack of Wicklow Lamb Herb Crust, Red Wine & Rosemary Jus €21.00

€€€

*Vegetarian & Dietary Requirements on request
Children's menu also available*

Desserts

All desserts include Freshly Brewed Tea or Coffee

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Double Swiss Chocolate Torte Light Chocolate Mousse soaked in Rum & White Chocolate Mousse scented with Cointreau €7.95

€€€

Passion Fruit Cheesecake Tangy Cheesecake on a Buttercrust Biscuit Base and glazed with a Smooth Fruit Compôte €7.95

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Italian Tiramisu Layers of Amaretto Coffee soaked sponge & Mascarpone Cheese dusted with Chocolate €7.95

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Westmanstown Banoffi Hazelnut Pie Shortcrust Pastry base topped with a Toffee Carmel, Banana & Hazelnut €7.95

€€€

Champagne & Strawberry Mousse Strawberry Mousse topped with Vanilla Bavarois & Fruit Compôte Glaze €7.95

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Gateaux St Honôre Sweet Shortcrust base with Crème Anglaise finished with piped Choux Pastry & Fresh Dairy Cream €7.95

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Fresh Strawberries & Dairy Ice Cream €7.95

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EXTRA MENU ITEMS

Choice on Courses

Sorbet

Petit Fours

Cheeseboard

The above items are also available on request and will be individually priced.

EVENING BUFFET MENUS

Chicken Goujons

Cocktail Sausages

Onion Rings

Potato Wedges

Chicken Wings

€7.95 per person

DRINKS RECEPTIONS

Champagne €7.50 per glass

Kir Royale €7.50 per glass

Buck's Fizz €7.50 per glass

Sherry €5.50 per glass

WINE LIST

| | <i>Per Bottle</i> |
|--|-------------------|
| <i>Chilean</i> | |
| <i>Santa Carolina Chardonnay</i> | €21.50 |
| <i>Santa Carolina Cabernet Sauvignon</i> | €21.50 |
| <i>Missones Sauvignon Blanc</i> | €21.50 |
| <i>Missones Merlot</i> | €21.50 |
| <i>French</i> | |
| <i>Côte de Rhone (White)</i> | €22.50 |
| <i>Côte de Rhone (Red)</i> | €22.50 |
| <i>Australian</i> | |
| <i>Masterpeace Semillon Chardonnay Colombard</i> | €19.50 |
| <i>Masterpeace Shiraz Grenache Cabernet</i> | €19.50 |
| <i>South African</i> | |
| <i>Drosty Hof Chenin Blanc</i> | €19.50 |
| <i>Cape Red</i> | €19.50 |



Booking Terms & Conditions

1. Right of admission reserved by the governing body.
2. Any damage caused to the premises or grounds will be billed to the hirer's account.
3. The Committee reserves the right to cancel any booking made under false pretence or by a third party.
4. Noise level must be acceptable to Management.
5. No responsibility will be accepted for the loss/damage personal property.
6. Final Booking details must be given at least 10 days in advance of the booking date.
7. Final numbers must be given 48 hours in advance and these will be the minimum numbers charged for on the night.
8. External catering is not allowed with the exception of Celebration Cakes
9. No beverage, alcohol or otherwise may be brought onto the premises by our guests or their invitees.
10. A €400.00 Room Hire applies to all Wedding Bookings
11. Having completed this form and the function being approved by the Committee, a non-refundable deposit of €500 will be required within 1 week in order to secure the booking. A further deposit of 50% is then due 3 months prior to the wedding date. The final payment is due with final details 10 days in advance of the booking date. Cancellation will result in loss of all monies paid.
12. Bar Closing times are 11.30pm or on Friday & Saturday @12.30pm. Bar Extensions are not available.