



Creating Wedding Memories that last a lifetime.....

Your Dream Wedding Day at the Kilkenny River Court Hotel

Beautiful unique backdrop on the banks on the River Nore overlooking Kilkenny Castle with your own private outdoor Terrace are just a couple of reasons why the Kilkenny River Court Hotel is regarded as one of the finest wedding venues in Ireland.

This magnificent venue can host Civil Ceremonies both outside on the banks of the River Nore & indoors in the Marshall Suite Ballroom all with stunning views of the Castle. The newly renovated Kilkenny River Court Hotel caters for one Wedding per day and can host intimate weddings for 30 guests right up to a lavish wedding banquet for 280 guests all year round.

Our experienced Wedding Team are delighted to assist you in planning all aspects of your Wedding and share with you the many tips, advice and suggestions we have perfected over the years to ensure that you both have the Wedding Day of your Dreams.

Just some small gifts from us to you...

- Before your Wedding Day Dine in our Award Winning Riverside Restaurant and experience your sumptuous Wedding Taster Menu
- Facilities for Indoor or outdoor Civil Ceremony room including red carpet, lanterns and top table floral arrangement all overlooking Kilkenny Castle.
- Fresh floral centrepieces & top table arrangement provided by our in-house florist & Silverware candelabras for all tables
- Use of the Hotel Silverware Cake Knife & Cake Stand for your wedding cake
- Extensive Complimentary Car Parking for all Guests
- Personalized Souvenir Menus for all tables and Table Plan
- Luxury White Chair Covers
- Half Bottle of House Wine with Dinner for every guest
- Complimentary Bar Extension
- Stunning Private Terrace in our city centre location with views of Kilkenny Castle and the River Nore which runs alongside your Banqueting Suite; ideal for your Wedding Day Photo Opportunities
- Overnight Luxury Accommodation in our Bridal Suite on the night of your wedding with a Prosecco breakfast the morning after.
- 2 complimentary deluxe room for the night of the wedding (subject to numbers)



- Dedicated Wedding Team to advise and help at all stages along the way
- Our gift to you: Anniversary Stay for 1 Nights Bed & Breakfast with dinner to be availed of within 3 months of your 1st year anniversary subject to availability.
- Reduced accommodation rate on the night of your wedding for your guests with upgrades to deluxe bedrooms overlooked by Kilkenny Castle where possible



THE MARSHALL WEDDING PACKAGE

- Red Carpet & Prosecco & Canapes for the Bridal Party on arrival
- Choice of Sangria or Pimms Cocktail or Winter Spiced wine punch arrival for your guests
- Complimentary Tea/Coffee and Homemade Cookies for all of your guests on arrival
- Choice of Nacho's & Dips or Choice of 2 Canapés
- 5 Course Meal from our Menu Selector

Starter

Choose One Starter

Soup or Sorbet Course

Choice of One on the Day

Main Course

Choose two main courses served with a selection of Fresh Market Vegetables & Potatoes

Silent Vegetarian Option choose one

Dessert

Choose One

Freshly Brewed Tea & Coffee

Add a choice of Starter for €2 per person
Add a choice of Soup or Sorbet €2 per person
Add a choice Dessert for €2 per person
Additional Sorbet Course for €2.50 per person
Additional main course for €5 per person

- Half Bottle of House Wine with Dinner for Every Guest
- Luxury White Chair Covers
- Bar Extension
- River Court Evening Buffet for your Guests: Chicken Goujons, Cocktail Sausages & Chips, Selection of Sandwiches served with Tea & Coffee
- Overnight Luxury Accommodation in our Bridal Suite on the night of your wedding with Prosecco breakfast the morning after
- 2 Complimentary Deluxe rooms for night of wedding
- 12 bedrooms at a reduced rate for the night of the wedding



PRICE GUIDE

Peak Price

Friday & Saturday during May – September

Minimum numbers
140 guests

2017 - €46 per person

2018 - €49 per person

Children menu @ €9.50 per child

Off Peak

Friday & Saturday October – April

Sunday – Thursday all year round

(not available 26th December – 1st January or
bank Holiday weekends where peak price applies)

Minimum number
100 guests except Friday & Saturday in December where minimum numbers of 200 guests
apply

2017 - €40 per person

2018 - €45 per person

Children menu @ €9.50 per child



ENHANCEMENTS FOR YOUR WEDDING DAY

Cocktails on Arrival

Kir Royale	€5.50 per person
White Wine Cocktail	€5.00 per person
Bellini's (Raspberry or Peach)	€6.00 per person
Cosmopolitan	€6.00 per person
Mojitos	€6.00 per person
Chocolate Martini	€6.00 per person
Blue Lagoon	€6.00 per person
Raspberry Kiss	€6.00 per person
Italian Soda	€6.00 per person
Citrus Tartini	€6.00 per person

Alcoholic

Sparkling Wine	€6.50 per person
Rose Sparkling Wine	€6.50 per person
Mimosa's	€6.50 per person
Mulled Wine	€5.00 per person
Hot Whiskey	€5.50 per person
Hot Apple Cider	€5.00 per person

Bucket of Beer €5.00 per bottle
(Charged on Consumption)
Bucket of Craft Beer €6.00 per bottle
(Charged on Consumption)

Non Alcoholic

Hot Chocolate with Mini Marshmallows
€5.00 per person
Shirley Temple Cocktail
€3.50 per person
Homemade Lemonade
€3.00 per person
Espresso cups of Homemade Soup
€3.00 per person

Toast

Open Round of Drinks
€6.50 per person approximately
(Charged on till prices on night)
Glass of Sparkling Wine
€6.50 per person
Selection of Spirit Shots
From €5 per person

Canapés

Smoked Salmon Mousse in a Savour Cone
Vegetarian Cocktail Spring Rolls
Indian Samosas
Duck Spring Rolls
Duck Liver Pate & Madeira Jelly
Mozzarella & Tomato Tartlets
Mini Yorkshire Pudding
Thai Beef Tartlets
€1.50 each

Selection of Sandwiches

€3 per person

Homemade Scones

served with fresh cream & preserves

€2.50 per person

Selection of Irish Cheese & Water Biscuits

served with Relish

€5.50 per person



Evening Food Buffet Options

Bacon Butties, Tea/Coffee - €5.00 per person (add Spicy Idaho Wedges for €1.50 extra per person)

Selection of Sandwiches, Cocktail Sausages, Goujons of Chicken, Tea/Coffee -€7.50 per person

Fish & Chicken Goujons N° Chips, Tartar Sauce, Tea/Coffee - €9.50 per person

Evening Buffet BBQ on the Terrace (*Angus Beef Burger in a Soft Flour Bap, Apple & Rosemary Sausages, Spicy Idaho Wedges*)-
€12.50 per person

Pig on Spit with Soft Flour Bap & Coleslaw, served with a selection of sauces - €15.95 per person – (minimum number of 100 guests applies)

Residents Bar @ 2.30am

Bacon Butties - €4.00 per person

Crisp Sandwiches - €3 per person



Candy Cart Hire - €150

(Bride & Groom to supply own Sweets & Jars)

Civil Ceremony - €250

(Outside – Castle Terrace / Inside - De Clare Suite)

To include

Room Hire

Lanterns

Top Table Arrangement

Chair Covers



MENU SELECTIONS

STARTERS

Oak Smoked Salmon with Caper, Lemon and Onion Salsa, served with Brown Bread

Irish Crab and White Fish Bake with Bread and Herb Streusel
(€2.50 supplement)

Rich Duck Liver Pate, Madeira Jelly, Fig & Balsamic Jam, Ciabatta Crisps

Hot Chicken Vol au Vent in a Creamy White Wine sauce with Button Mushrooms and Leeks

Rosette of Galia Melon with Mango Sorbet, Seasonal Berries and Fruit Coulis

Aromatic Duck Spring Roll with Sweet Chili Marmalade and Organic Baby Leafs

Parma Ham and Melon with Marinated Artichoke Hearts, CousCous, Pomegranate and Greek Olives

Hot Smoked Atlantic Salmon with crisp Frisee Lettuce, Pink Peppercorn Vinaigrette
(€2.50 supplement)

Salad of Baby Cos Leaves dressed with Lemon and Parmesan Emulsion, Grilled Chicken Breast, Croutons and Parmesan Shavings

Nicoise Salad with Bluebell Falls Goats Cheese, Truffled Honey and Caramelized Hazelnuts
(€2.50 supplement)

SOUPS

Leek and Potato

Cream of Mushroom, Crème Fraiche

Sweet Carrot & Coriander, Herb Oil

Honey Roast Butternut Squash

Chicken and Sweetcorn Cream, Tarragon Cappuccino

Mediterranean Vegetable

Roast Pepper and Tomato, Basil Crème Fraiche

Cream of Vegetable, Fresh Cream

River Court Seafood Chowder (€2.50 supplement)

All of the above served with Brown Soda Bread & Warm Bread Rolls

SORBETS

Raspberry

Lemon

Champagne with Strawberries



MAIN COURSE

Meat & Poultry

Prime Irish Fillet of Beef with Herb and Wild Mushroom Duxelle, Champ Potato and Sarawak Pepper Cream, Roast Potato (€5 supplement)

Slow Roasted Prime Irish Beef Striploin with Horseradish whipped Potato, Glazes Pearl Onions and Mushrooms, Gravy and Roast Potato

Roast Leg of Lamb with Red Wine Sauce, Sage & Onion Stuffing and Roasted Garlic Confit (€5 Supplement)

Roasted Rack of Lamb, minted local Greens, Crushed Potatoes, Light Jus and Confit Garlic (€5 supplement *Seasonal April - September*)

Pan Fried Breast of Chicken with a Shallot and Wild Mushroom Sauce on Buttered Leeks, Creamed Potato

Slow Roast Loin of Rare Breed Pork, Pecan Nut and Dried Fruit Stuffing, Wholegrain Mustard Glazed Potatoes, Fruit Chutney (€5 supplement)

Roast Crown of Turkey, Honey Baked Ham, Sage and Sausage Stuffing, Cranberry and Port Wine Gravy

From the Sea

Herb Crusted Fillet of Atlantic Salmon with Beluga Lentil Ragout, Light Fish Veloute, Fennel

Roasted Fillet of Cod with Pine Nut and Herb Crust, Chunky Ratatouille Vegetables, Charred Red Pepper Coulis

Poached Fillets of Lemon Sole, Salmon and Crab Mousseline, Asparagus and Sauce Hollandaise (€4 supplement)

Pan Fried Fillet of Sea Trout, Creamed Potatoes and Saffron Shellfish Stew

Pan Roasted Fillet of Sea Bass, Crushed Potatoes and Bacon, Pearl Onion and Pea Dressing (€5 per person)

For Our Vegetarian Friends

Starters

Nicoise Salad with Bluebell Falls Goats Cheese, Truffled Honey and Caramelized Hazelnuts (€2.50 supplement)

Vegetarian Spring Roll with Sweet Chili Marmalade and Organic Baby Leaves

Melon with Marinated Artichoke Hearts, CousCous, Pomegranate and Greek Olives



Main Course

Wild Mushroom Risotto, Rocket and Parmesan Salad

Baked Aubergine with Mediterranean Vegetables, Potato and Cheese Crust

Sautéed Potato Gnocchi in Light Pesto Cream, Baby Spinach, Asparagus and Peas, Parmesan Shavings

Moroccan Style Vegetable Curry with Dried Fruits and Spicy Nuts,
Served with Naan Bread and CousCous

Grilled Halloumi Cheese with Chili and Coriander, Pearl CousCous with Olives,
Pomegranate and Raisins, Organic Baby Leafs

***Complimentary silent vegetarian option*

*Dietary requirements also catered for – please discuss with the Wedding Team***



SWEET TOOTH?

Traditional Tiramisu with Tia Maria Liquor and Mascarpone Coffee Cream

Glazed Lemon Curd Tart with Macerated Raspberries and Chocolate Ice-cream

Milk Chocolate Mousse with Hazelnut Praline and Lang Du Chat biscuits

German Style Apple Strudel with Vanilla Ice-cream and Homemade Custard

Warm Apple and Berry Crumble with Vanilla Ice-cream

White Chocolate and Strawberry Delice, Crushed Meringue and Strawberry Sorbet

Rich Chocolate Tart, with Salted Caramel Ice-cream and Berry Compote

Strawberry Cheesecake with Strawberry Salad and Orange Mascarpone

River Court Assiette of Miniature Desserts



Freshly Brewed Tea & Coffee



CIVIL MARRIAGE CEREMONIES AND CIVIL PARTNERSHIPS

At The Kilkenny River Court Hotel

Spiritual Ceremonies: Spiritualist Union of Ireland and registered by the state of the Republic of Ireland to carry out legal marriages and holds a license from the General Registrar's Office. Spiritual ceremonies can be held indoors & outdoors, 7 days a week including Bank Holidays & Christmas Week. For more information log onto www.spiritualceremonies.ie

The Kilkenny River Court Hotel is a fully approved venue to host your Civil Marriage Ceremony.

In order to hold a Civil Ceremony you are required to:

- Contact the Registrar regarding availability of dates & intended arrangements. Please be advised, marriage ceremonies are only conducted by the Registrar from Monday – Friday

Ann Boyle

Civil Registration Office, HSE South,

Lacken, Dublin Road, Kilkenny

Telephone: +353 (0)56 77 8 4114

- Contact The Kilkenny River Court Hotel to check on availability of dates in conjunction with The Registrar
- Once approval has been granted for your Civil Marriage ceremony to take place, you may proceed with the organization of your Wedding Reception as necessary
- Please be advised that the Registrar will only conduct Civil Marriage Ceremonies in 2 approved locations the De Clare & Pembroke Suite within The Kilkenny River Court Hotel.

Couples getting married are required to give notification in person of their intention to marry to a Registrar at least 3 months before the intended date of the marriage. The notification can be given to any Registrar. When you make the appointment with the Registrar you will be informed what information and documents you need to bring with you.

Bar Extension: The Kilkenny River Court Hotel does not apply a surcharge for the provision of a bar extension but we will happily apply for this on your behalf (cost of €410.00) Please note that normal drinking hours are until 23:30pm Monday – Thursday, 00:30am on Fridays & Saturdays and 23:00pm on Sundays. A bar extension will permit the function bar to remain open until 01:30am. Music must end by 02:00am and the banqueting suite vacated by 02:30am. The Residents Riverview Bar will then open for hotel residents until 03:00am.

Wedding Terms & Conditions as well as list of recommended suppliers available on request