



Thank you for your recent enquiry regarding information on our wedding packages for the award winning Kilkenny River Court Hotel.

The Kilkenny River Court Hotel is situated right in the heart of Kilkenny's mediaeval city. Set quietly off the street in a private courtyard, the Kilkenny River Court Hotel is located on the bank of the River Nore and looks directly onto the magnificent 12<sup>th</sup> century Kilkenny Castle.

The Kilkenny River Court Hotel, is renowned throughout Ireland for our dedication to customer care and our attention to detail, combined with our exquisite array of fine cuisine & sumptuous dining facilities guarantees a wonderful wedding experience.

Our aim here, as always, is to cater for **YOUR** wedding day and make it, just like our Hotel, both unique and memorable.

Attached, please find our brochure, for the hotel and Leisure Club together with our wedding rates and details.

If you have any queries or questions or we can be of any further assistance, please contact us and we will be delighted to personally Co-ordinate all your wedding plans.

Alternatively, I or any member of our experienced Management team will be more than delighted to give you a guided tour of our AA/Fáilte Ireland 4 star rated property.

Please feel free to visit our website at: [www.rivercourthotel.com](http://www.rivercourthotel.com) to view room plans, pictures of our newly refurbished Banqueting suite and our Extensive menus.

The direct email address for wedding correspondence is [c&b@rivercourthotel.com](mailto:c&b@rivercourthotel.com).

Yours sincerely,

A handwritten signature in black ink, appearing to read 'Kevin Brennan'.

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Kevin Brennan  
Events & Senior Manager

A handwritten signature in black ink, appearing to read 'Kerry Foreman'.

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Kerry Foreman  
Conference & Banqueting Co-ordinator

# "FOR YOU, WITH OUR COMPLIMENTS ON YOUR WEDDING DAY"

## **Dine in style before your big day:**

Dine in our award winning Riverside Restaurant and experience your sumptuous taster menu

## **Red Carpet Welcome:**

Our experienced Management Team will greet you and your guests on arrival to the hotel.

## **Champagne for the Bride & Groom:**

A member of our Management team will serve you a glass of champagne on arrival to toast your special day.

## **Tea/Coffee Reception:**

Your Guests will be served freshly brewed Tea/Coffee and Biscuits on arrival.

## **Flower centre-piece for each table:**

Our dedicated In-house florist will personally arrange your flowers for every table.

## **Stunning Candelabra's:**

Our exclusive candelabra's will add a touch of class to your surroundings.

## **Cake stand and knife:**

We supply our cake stand & knife for your wedding cake.

## **Award winning Service:**

Our fully trained & award winning Restaurant staff will be serving your guests

## **Chair covers:**

We provide complimentary Chair covers for your Top table.

## **Microphone for Speeches & Toasts:**

A member of our experienced Management Team will be happy to act as Master of Ceremonies for you and advise on running order of speeches.

## **Special requirements:**

With all our Menus, a Vegetarian option is complimentary. We also cater for all special dietary requirements.

## **Personalised Souvenir Menus:**

Each table will display souvenir menus for your guests to keep in fond memory of your special day.

## **Stunning Terrace in a city centre location:**

Your guests may enjoy stunning views of Kilkenny Castle and the River Nore from our terrace, which runs alongside your Banqueting Suite.

## **Overnight Luxury:**

For your Wedding Night, we are pleased to offer you our Bridal Suite, which overlooks the River Nore & Kilkenny Castle and enjoys unique views of the city. We also arrange for a Champagne Breakfast to be delivered to your room the morning after your Big day. We also offer reduced wedding rates for 20 rooms on the night of the wedding

## **A memory of the Big Day:**

The Management & Staff's gift for you will be left in your Executive Suite on the night of the wedding

## **Car park:**

Limited parking for your guests which we provide complimentary for your guests

# A LA CARTE MENU SELECTOR

## STARTERS

Wafer Thin Slices of Oak Smoked Salmon with Potted  
Herbed Shrimps and a Natural Yoghurt and Lemon Dressing  
€10.50

Terrine of Scallops, Tiger Prawns and Sole with a Balsamic and Tomato Vinaigrette  
€14.40

Tian of Fresh Crabmeat, Avocado Pear and Cucumber  
with Pink Grapefruit Dressing  
€11.45

Hot Baked Parcel of Wild Seafood in Filo Pastry on a Spiced  
Tomato and Vegetable Compote  
€11.00

Terrine of Wild Game with Tarragon Brioche and Spiced Fruit  
Chutney (*Seasonal October-February*)  
€10.85

A Smooth Pâte of Duck Livers scented with Tarragon and  
Cognac on a Port and Redcurrant Coulis  
€ 8.55

Hot Bouchée of Button Mushrooms, Baby Leeks and Corn Fed  
Chicken Tenders in a creamy White Wine Shallot and Basil Sauce  
€ 9.00

Chilled Galia, Cantaloupe and Watermelon Plate with  
Seasonal Berries and Citrus Fruits on a Tropical Coulis  
€ 7.40

Slivers of Oak Smoked Freshwater Trout with an Avocado  
and Plum Tomato Salsa and Coriander Dressing  
€10.00

A service of Anti -Pasta:  
Plum Tomato & Buffalo Mozzarella Tian, Beech wood Smoked  
Parma Ham and Continental Melon with Marinated Artichoke  
Hearts and Greek Olives  
€11.70

Whiskey Barbequed Salmon, Boillie Goat's Cheese and White  
Frisée with a Pink Peppercorn Vinaigrette  
€10.50

Salad of Baby Cos Leaves with Garlic Croutons, Smoked Chicken and  
Fresh Parmesan in a Caesar dressing  
€9.90

Greek Style Feta Cheese Salad with Niçoise Olives & Sun-dried Vine  
Tomatoes in a Sweet Basil Pesto dressing with Mediterranean Vegetables  
€10.10

## SOUP OPTIONS



### HOT SOUPS



Potato, Leek & Spring Onion  
Cream of Portobello Mushroom with Garlic Croutons  
Carrot & Coriander  
Broccoli & Blue Cheese  
Butternut Squash and Goat's Cheese  
Oriental Chicken & Sweetcorn  
Spiced Parsnip and Brambly Apple  
Mediterranean Tomato & Roasted Red Pepper  
Watercress and Pencil Asparagus  
Roasted Fennel and Plum Tomato  
Fresh Cream of Vegetable  
Chicken & Vegetable Consommé  
Clear Beef Consommé & Wild Mushroom Ravioli  
Atlantic Seafood Chowder  
Shellfish Bisque

All the above soups @ €6.50

### CHILLED SOUPS



Chilled Gazpacho  
Chilled Passion Fruit & Mango  
Chilled White Peach & Wild Blackberry Soup

Chilled Soups @ €5.85

### SORBETS



Orange, Raspberry, Strawberry, Lime, Champagne, Blackcurrant and Rhubarb

All Sorbets @ €3.60

## MEAT & POULTRY OPTIONS



Medallion of locally produced Beef Fillet Pan- roasted with Garlic Bulbs and Rosemary finished with a Caramelised Shallot and a Pink Peppercorn Shallot Port Wine Glaze  
€25.60

Dijon Roasted Sirloin of "Cill Chainnaigh" Beef with a Balsamic Red Wine Reduction carved on a Wild Mushroom Potato Champ  
€21.60

Roast Leg of Organically Produced Lamb with a Minted Red Wine Sauce, Sage & Onion Stuffing and Roasted Garlic Confit  
*(Seasonal April - September)*  
€20.20

Rosemary & Honey Roasted Rack of Connemara Lamb carved on a fork mashed Root Vegetable Champ, Madeira & Seed Mustard Jus  
€25.20

Pan Fried Breast of Corn Fed Chicken with a Shallot and Wild Mushroom Jus on Creamed Baby Leeks  
€16.80

Fillet of "Shellumsrath" Farm Pork, filled with a Pecan Nut and Apricot Farce and roasted with Beech wood Smoked Ham and Orchard Stone Fruit Chutney  
€18.25

Roulade of Turkey with Mozzarella Cheese Stuffing wrapped in Parma Ham and served on a Cranberry Jus  
€19.80

Cutlet of Milk Fed Veal Pan Fired with Thyme and Lavender and set on a Truffled Potato Mash with a morel Mushroom Fricasse  
€30.15

## FISH OPTIONS

Crusted Escalope of Atlantic Salmon on a Baby Leek and Puy Lentil Confit with a White Wine Cream infused with Chervil  
€20.25

Steamed Paupiettes of Plaice stuffed with Freshwater Trout Mousse and a delicate Vegetable Sauce  
€18.00

Baked Fillet of Cod with Pine Nut and Herb Crust and a Basil and Tomato Cream  
€21.15

Fillets of Lemon Sole with a Salmon and Crab Mousse and a Panache of Vegetables with a Lime Butter infusion  
€25.65

Pan Fried Escalope of Sea Trout on a Chiffonnade of Vegetables and a delicate Shellfish Cream  
€20.70

Délice of Courtown Harbour Sea Bass, baked with a Lemongrass and Coriander Marmalade nestled on wok-fried Asian Greens  
€25.65

## VEGETARIAN OPTIONS

Risotto of Wild Mushroom, Jerusalem Artichokes and Pumpkin Squash

Hot Baked Avocado Pear with a roasted Tomato & Bell Pepper Confit in Filo Pastry on a flat Parsley and Rocket Pesto

Tortelloni of Spinach and Ricotta Cheese with Sun-dried Tomatoes and Asparagus Tips

Spiced Asian Vegetable Springrolls with pickled Ginger and Soya Lemongrass Marmalade

Portobello Mushrooms filled with Vine Tomato, Spinach Leaves and Mozzarella Cheese golden baked in Filo Sheets and set on a Seasonal Saladette

# DESSERT OPTIONS

Caramelised Orange & Passion Fruit Crème Brûlée, Seasonal Berries and Ginger Snaps

Traditional Tiramisu infused with Tia Maria Liquor and Mascarpone Coffee Cream

Glazed Lemon Tart with Raspberry Coulis and Vanilla Essence

Iced Almond Parfait with a Praline Crisp and Vanilla Sauce

Baked Honeyed Apple and Hazelnut Strudel with Butterscotch Sauce

Trio of Home Made Ice Creams in a Tuile Basket, with Mango Coulis

Caramelised Apple Tartlet with Toasted Walnuts and Cinnamon and Fig Ice Cream

Stack of Vanilla Profiteroles with Dark Chocolate and Caramel Sauce

Iced Chocolate and Baileys Parfait served on a Lime Anglaise

Lemon & Strawberry Cheesecake with a Wild Hedge Berry Compote

Orchestration of Chocolate Miniatures with Mirabells

River Court Fantasia Dessert Assiette

All of the above Dessert options	€ 7.65
Tea/Coffee per person	€ 2.40
Homemade Petit Fours	€ 4.00

**SHOULD YOU WISH TO HAVE A CHOICE OF STARTERS OR 3 CHOICES OF MAIN COURSE  
THE FOLLOWING SUPPLEMENTS WILL APPLY:**

Choice of Starter:	€ 1.00 Per Person
Choice of Main Course :	€ 3.00 Per Person
Choice of Dessert :	€ 1.00 Per Person

**YOUR MENU COSTING WILL BE CALCULATED ON THE BASIS OF THE MORE EXPENSIVE  
CHOICE IN EACH COURSE WITH THE ADDITION OF A CHOICE SUPPLEMENT AS ABOVE.**

**THESE ARE 2010 RATES AND WILL BE REVIEWED IN 2011**

TO CELEBRATE OUR 10 YEAR ANNIVERSARY WE HAVE PUT TOGETHER 3 EXCELLENT PACKAGES FOR YOUR SPECIAL DAY. SHOULD YOU WISH TO CREATE YOUR OWN UNIQUE PACKAGE THEN PLEASE ASK OUR EVENTS TEAM.

\*\*All packages are based on a minimum of 100 guests.\*\*

**The Sapphire Package:**



Summer Punch or Mulled Wine on arrival for your guests

**SET Menu with ½ bottle of our house wine per person**



Cream of Fresh Country Vegetable Soup with Rye Bread Croutons



Dijon Roasted Sirloin of "Cill Chainnaigh" Beef with a Balsamic Red Wine Reduction carved on a Wild Mushroom Potato Champ

Baked Fillet of Cod with Pine Nut and Herb Crust and a Basil and Tomato Cream

Hot Baked Avocado Pear with a roasted Tomato & Bell Pepper Confit in Filo Pastry on a flat Parsley and Rocket Pesto

Selection of Fresh Market Vegetables & Potatoes



River Court Dessert Fantasia Assiette



Freshly Brewed Tea or Coffee



Afters Buffet of Tea/Coffee with Sandwiches, Mozzarella Sticks & Cocktail Sausages



Price €50.00 per person  
Price excluding Wine €41.00 per person

# The Ruby Package:



Summer Punch or Mulled Wine on arrival for your guests



## SET Menu with ½ bottle of our house wine per person



### Choice of 1 starter:

Hot Bouchée of Button Mushrooms, Baby Leeks and Corn Fed  
Chicken Tenders in a creamy White Wine Shallot and Basil Sauce

Chilled Galia, Cantaloupe and Watermelon Plate with  
Seasonal Berries and Citrus Fruits on a Tropical Coulis

Salad of Baby Cos Leaves with Garlic Croutons, Smoked Chicken and  
Fresh Parmesan in a Caesar dressing



### Choice of Fresh Homemade Soup



### Choice of 3 Main courses:

Dijon Roasted Sirloin of "Cill Chainnaigh" Beef with a Balsamic Red  
Wine Reduction carved on a Wild Mushroom Potato Champ

Roulade of Turkey with Mozzarella Cheese Stuffing wrapped in  
Parma Ham and served on a Cranberry Jus

Crusted Escalope of Atlantic Salmon on a Baby Leek and Puy  
Lentil Confit with a White Wine Cream infused with Chervil

Baked Fillet of Cod with Pine Nut and Herb Crust and a Basil and  
Tomato Cream

Choice of a Vegetarian option

Selection of Fresh Market Vegetables & Potatoes



Choice of Dessert from our A la Carte Selector



Freshly Brewed Tea or Coffee



Afters Buffet of Tea/Coffee with Sandwiches, Mozzarella Sticks & Cocktail Sausages &  
Chicken Goujons & Spring rolls



Price €55.00 per person  
Price excluding Wine €46.00 per person

# The Diamond Package:



Sparkling wine on arrival for your guests & A Selection of Canapés



## SET Menu with ½ bottle of our house wine per person



### Choice of 1 starter:

Hot Bouchée of Button Mushrooms, Baby Leeks and Corn Fed  
Chicken Tenders in a creamy White Wine Shallot and Basil Sauce

Whiskey Barbequed Salmon, Boillie Goat's Cheese and White  
Frisée with a Pink Peppercorn Vinaigrette

Greek Style Feta Cheese Salad with Niçoise Olives & Sun-dried Vine  
Tomatoes in a Sweet Basil Pesto dressing with Mediterranean Vegetables



### Choice of Fresh Homemade Soup Or Choice of an Iced Sorbet



### Choice of 3 Main courses:

Dijon Roasted Sirloin of "Cill Chainnaigh" Beef with a Balsamic Red  
Wine Reduction carved on a Wild Mushroom Potato Champ

Fillets of Lemon Sole with a Salmon and Crab Mousse and a Panache  
of Vegetables with a Lime Butter infusion

Fillet of "Shellumsrath" Farm Pork, filled with a Pecan Nut and  
Apricot Farce and roasted with Beech wood Smoked Ham and Orchard Stone Fruit Chutney

Pan Fried Escalope of Sea Trout on a Chiffonnade of Vegetables  
and a delicate Shellfish Cream

Choice of a Vegetarian option

Selection of Fresh Market Vegetables & Potatoes



### Choice of Dessert from our A la Carte Selector



Freshly Brewed Tea or Coffee



Afters Buffet of Tea/Coffee with Sandwiches, Mozzarella Sticks & Cocktail Sausages,  
Chicken Goujons, Garlic Bread & Seafood Goujons



### Bar Extension



Price €60.00 per person  
Price excluding Wine €51.00 per person

## UPGRADE YOUR PACKAGE:

Should you wish to upgrade any of the above packages, the following supplements will apply

Fillet of Beef / Fillet of Sea bass €5.00 per person  
Choice of Starter or Dessert €1.00 per person

## UNIQUE VENUE WITH AN UNIQUE TWIST!

Ask our Events Team on how we can make your Day even more memorable with our Unique start to your Meal or that extra twist in your speeches

## EVENING BUFFET MENUS

Selection of Sandwiches, Tea/Coffee	€6.00
Selection of Sandwiches, Cocktail Sausages, Goujons of Chicken and Mozzarella Sticks with Tea/Coffee	€8.50
Sausage Rolls, Garlic Bread, Selection of Sandwiches, Cocktail Sausages, Goujons of Chicken and Seafood Goujons with Tea/Coffee	€11.20

## SAMPLE WINE LIST

### CHILEAN HOUSE WINES:

#### CASA MAYOR CABERNET MERLOT

Deep Cherry Red colour with a light purple rim. Dark berry flavours with soft raspberry aromas. A well balanced wine with moderate tannis, a good food wine.

€17.50

#### CASA MAYOR SEMILLION CHARDONNAY

Soft citrus flavours of Chardonnay from a country given a crisp edge by the freshness

€17.50

### AUSTRALIAN HOUSE WINES

#### WILLOWGLEN SHIRAZ CABERNET

De Bortili Wines, NSW

A lovely blend of Shiraz and Cabernet, soft and full flavoured with lots of fruit

€20.00

**WILLOGLEN SEMILLON CHARDONNAY**

De Bortili wines, NSW A new world blend that shows excellent ripe lemon and grapefruit flavours/ quite full on the palate and a favourite with most types of seafood  
€20.00



**FRENCH HOUSE WINES**

**LES FUMÉES BLANCHESE  
SAUVIGNON BLANC**

Vin de pays d'Oc Jacques & Françoise Lurton  
€22.00

**DOMAINE DE BERLANDE MERLOT**

Vin De Pays d'Oc Jacques & Françoise Lurton  
€22.00



LIST AVAILABLE ON REQUEST OR WHY NOT HAVE A WINE TASTING

House Champagne per Bottle (Jean Pernet Tradition Brut) ....	€ 70.00
Sparkling Wine per Bottle (Villera Tradition) .....	€ 36.00
Tattinger N.V. ....	€ 95.00

**WELCOMING DRINKS RECEPTION:**




SHERRY .....	€ 4.70
MULLED WINE/FRUIT PUNCH .....	€ 5.40
GLASS OF HOUSE WINE .....	€ 5.40
BUCKS FIZZ .....	€ 6.50
PIÑACOLADA SMOOTHIE.....	€ 7.20
“TICKLED PINK” X RATED & CHAMPAGNE COCKTAIL...	€ 8.00

# WELCOMING CANAPE RECEPTION



## “WEDDING AFTERNOON TEA”

Selection of Sumptuous mouth watering Miniature, Homemade Desserts and  
Finger sandwiches  
€ 10.50 PP



Smoked Salmon Mousse in a Cheese Straw Basket

Vegetarian Cocktail Spring Rolls

Indian Samosas

Prawn Tails Won-tons

Seafood Won-tons

Duck Spring Rolls

Salmon & Boilie Goat's Cheese Lollipops

Mozzarella Stick Melts

Duck Liver Mousse Sauternes

Boyan Ham & Asparagus Tartlets

Selection of Dips, Pickles, Dressings & Chutneys

ANY 3 OF THE ABOVE: €6.50PP  
ANY 4 OF THE ABOVE: €7.50PP  
ANY 5 OF THE ABOVE: €8.50PP

# CIVIL MARRIAGE CEREMONIES AT THE KILKENNY RIVER COURT HOTEL



We are delighted to announce that The Kilkenny River Court Hotel has been approved as a suitable venue to hold your Civil Marriage Ceremony. In order to hold a Civil Ceremony at the award winning The Kilkenny River Court Hotel you are required to:

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

Ann Boyle  
Civil Registration Office  
HSE South  
Lacken  
Dublin Road  
Kilkenny  
T: 056 7784100  
F: 056 7784388

- 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 organisation of your Wedding Reception as necessary
- Please be advised that the Registrar will only conduct Civil Marriage Ceremonies in 1 approved locations within The Kilkenny River Court hotel:

## MARSHALL SUITE:

- Under Current legislation ceremonies are not permitted outside.
- The room must be accessible to the general public for the duration of the ceremony.
- No alcohol must be consumed or be available in the room one hour prior to and for the duration of the ceremony
- No religious artifacts, icons or symbols may be displayed in the room.
- A notice must be prominently displayed in The Foyer with details of intended spouses attending.
- The Civil Marriage & Ceremony Time.
- Any person wishing to make contact with The Registrar MUST be allowed to do so.

# TERMS & CONDITIONS

1. All bookings are considered to be provisional until the Hotel has received a written confirmation of date and payment of a non refundable deposit of €1000.00.
2. Deposit Schedule
  - €1000.00 non refundable deposit & signed terms & conditions
  - €1000.00 due 3 months prior to the wedding date
  - Balance due on departurePayment may be made by way of cash or banker's draft. We regret that neither personal nor company cheques will be accepted.
3. Maximum number of guests - 190. The Hotel must approve the seating plan. There will be an additional room hire charge of €550.00, should you fall below our minimum number of 90 guests.
4. Menus and numbers should be confirmed 6 weeks prior to the date of the Wedding and a final menu price shall be agreed at that time. A variation of 10% on this number will be allowed up to 1 week prior to your function. The Final number confirmed 72 hours prior will be the minimum number charged. The Table Plan should also be submitted at least 72 hours in advance. The Hotel will provide a layout table plan.
5. The Children's menu is priced at €15.95 per child; this includes a choice of starters, main courses & desserts. This price is subject to change.
6. The wedding tasting is complimentary for the Bride & Groom only. The Tasting dinner must be booked, 2 weeks before the required date.
7. Our 3 Packages, are set packages with regard to the menu options, arrival drinks, & After's food. Should you wish to change any of the details, wines or add any coursed there will be a change in price.
8. Please note that the use of Glitter, Confetti or any other such items are strictly prohibited on the hotel premises and grounds.
9. For the guest's enjoyment & comfort, the Management advise the Wedding Banquet begin at 5.30pm.
10. All music must finish by 1.45 a.m. and the Banqueting Suite must be vacated by 2.30 a.m. See times below.
11. Bar Exemptions:
  - Friday - Saturday Normal time 12.30am with exemption 1.30am
  - Monday - Thursday Normal time 11.30pm with exemption 12.30pm
  - Sunday only - Normal time 11.00pm with exemption 12.00 Midnight
12. Only residents will be served in the Resident's Bar after Hours, the residents bar will serve until 3am only.
13. Discount of 10% on our rack rates will apply to the 20 Rooms allocated to the Bride and Groom for the Wedding Night only. Booking forms for each of these rooms will be provided and all rooms will be reserved upon receipt of these booking forms. Single Room Supplements will apply. Only one room may be booked per Booking Form. Standard check in time is 4:00pm.
14. The above rooms will be released 1 month prior to the Wedding date.
15. Please note that the number of additional guests attending the Evening Party must not exceed 40% of the overall number of guests seated at the main wedding meal
16. The Kilkenny River Court Hotel will provide a PA system for speeches. Any other audio visual equipment required is the responsibility of the wedding party.
17. Menu prices & Packages are quoted at current rates and may be subject to change. Published prices may also change subject to availability and seasonality.
18. Your menu costing will be calculated on the basis of the more expensive choice in each course with the addition of a choice supplement.

19. Corkage on wine is charged at €10.00 per bottle. Corkage on champagne is charged at €20.00 per bottle.
20. Bar extensions are available nightly at a charge of €275.00. Your request for an extension must be confirmed to the Hotel, in writing, at least 2 months prior to the date of your wedding.
21. Due to the Health Services Executive, No Food items, (other than the Wedding Cake), may be brought into the hotel for consumption. Each tier must be appropriately packaged for storage. The hotel must be alerted of any additional pins etc. The wedding cake must be received by the Duty Manager or C&B Co-ordinator between 9:00am - 11:00pm
22. Access to fire exits must be free at all times. You are strictly prohibited from interfering with or obstructing fire equipment/notices during the course of the event.
23. The Hotel will not accept responsibility for any entertainment that has not been booked directly with the Hotel. All entertainment arranged must be done with the approval of the Hotel Management, prior to the date of the function. All entertainers must provide their own equipment and accept full responsibility for same. We provide a decimetre at the hotel, which all bands are required to plug into before they commence.
24. The hotel will only accept cancellation of a Wedding date if it is received in writing. Please note that deposits are non-refundable
25. Any items left for or by the Bridal party must be collected on the day following the wedding. After this date, The Kilkenny River Court Hotel will not be held responsible for goods.
26. All rates included in this package are agreed rates for 2010 only and are subject to change.
27. **Force Majeure & Liability:** The Kilkenny River Court Hotel shall not be responsible for the failure to provide facilities contracted for the event of it being prevented from doing so as a result of "Force Majeure" or any other cause beyond its control. This includes industrial disputes, orders or regulations issued by Governemnet, Riots, Floods, Fire Epidemics, alterations or redecoration of the hotel. The Kilkenny River Court Hotel will not be responsible for any loss or damage or costs as a result. The Kilkenny River Court Hotel will not be liable for any loss or damage to property owned by or in the custody of the Wedding Party or their guests. The Kilkenny River Court Hotel can not accept responsibility for outside contractors & service providers. The client is responsible to the Kilkenny River Court Hotel for any damage caused in public areas by the Client or their guests, agents, employees etc and indemnity against third parties as a result of negligence.
28. The Killkenny River Court Hotel reserves the right to cancel a wedding at any time & in the following:
  - Where The Kilkenny River Court Hotel believes the booking might prejudice its reputation
  - Where evidence is received that clients are financially unable to meet the cost of the Event, or where there has been undue in deposit payments.
  - Where guests attending a wedding behave in any way considered to be detrimental, offensive, or contrary to normal expected standards of behavior.
  - The Kilkenny River Court Hotel will not be liable for any failure or delay to provide facilities, services, food or beverages as a result of events outside of it control

Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
(Bride)

Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
(Groom)

Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
(Events Team)

I declare that I have read, fully understand and accept the above terms and conditions numbered 1-28 in respect of my forthcoming Wedding Reception

Please note that the signature of the Bride and Groom will be accepted. The signature of a third party will not suffice & will result in the immediate termination of this contract

# SEQUENCE OF EVENTS

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- ❖ **The Ceremony**  
Takes approximately one hour
  
- ❖ **Photographs**  
Initially outside the church. Photographs may also be taken at the back of the Kilkenny River Court hotel with 12<sup>th</sup> Century Kilkenny Castle.
  
- ❖ **Guests arrival at the Kilkenny River Court Hotel**  
Guests arrive for the drinks reception and light canapé selection - menus chosen and decided upon by you
  
- ❖ **Bride and Groom arrival**  
Bride and Groom, accompanied by the Bridal Party will be welcomed with a glass of champagne by the Hotel Management Team
  
- ❖ **Dinner Call**  
The Events Manager will call you and your party for dinner 15 minutes before dinner is served.
  
- ❖ **Bride and Groom are announced**  
The Bride and Groom will be announced and led by our Events Manager.
  
- ❖ **Top Table Seating**

Clergy	Grooms Father	Brides Mother	Bestman	Groom	Bride	Bridesmaid	Brides Father	Grooms Mother
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- ❖ **Dinner**  
Dinner is served
  
- ❖ **Bride and Groom cut the Cake**  
Either before or after the speeches, the toastmaster, master of ceremonies or bestman announces the cutting of the cake. After the Bride and Groom have made the first cut, the cake is cut and served to the guests.
  
- ❖ **Speeches and Toast**  
These follow the meal. The Bride's father speaks first to toast the couple. The Groom replies on behalf of the Bride and thanks the Bride's parents for the wedding, the guests for their presents and then toasts the Bridesmaid. The Best Man replies on behalf of the Bridesmaid, and reads out any messages sent by people unable to attend.

- ❖ **Band/DJ**  
Band or DJ will start entertainment for the evening
- ❖ **Evening Guests Arrive**  
Evening guests will begin to arrive
- ❖ **Bride and Groom**  
The Best Man will announce the departure of the Bride and Groom. The Bride throws her bouquet.

## BUDGET CHECK LIST

- ❖ Wedding Stationery
- ❖ Wedding Dress
- ❖ Grooms Outfit
- ❖ Attendants Clothes
- ❖ Going away outfit
- ❖ Transport
- ❖ Flowers
- ❖ Church Music
- ❖ Church/Registry office fees
- ❖ Wedding Rings
- ❖ Gifts
- ❖ Photographer/Video Company
- ❖ Entertainment
- ❖ Drinks Reception
- ❖ Dinner Menu
- ❖ Wine and drink with meal
- ❖ Toast
- ❖ Bar Extension
- ❖ Evening food/ beverage
- ❖ Cake
- ❖ Honeymoon
- ❖ Other

Total: € \_\_\_\_\_

# GUIDELINE WEDDING PLANNER



## 12 - 18 Months Out:

- ❖ Decide on a date and location for the Wedding
- ❖ Book the Church or Registry Office
- ❖ Book the Hotel for your Wedding Reception and pay a deposit to secure
- ❖ Agree on a budget for the Wedding with your Fiancée and family (Attached is a sample of a budget checklist)
- ❖ Organise your Wedding Dress
- ❖ Book your honeymoon early, especially if you are planning to travel in peak season

## 06 - 09 Months Out:

- ❖ Make a list of guests
- ❖ Order invitations (stationary)
- ❖ Arrange to hire or purchase men's formal wear
- ❖ Choose your Best Man, Ushers, Bridesmaids, Flower Girls and Page Boys
- ❖ Decide on Bridesmaid dress
- ❖ Book your Wedding cars, Photographer/Video company and Entertainment
- ❖ Block book accommodation for guests
- ❖ Book Pre-marriage course

## 03 - 04 Months Out:

- ❖ Apply to Registrar of Marriages, (legally obliged to apply 3 months prior to the wedding)
- ❖ Discuss Ceremony, Readings and Music with your Priest. Take along Baptism and Confirmation Certificates, Organise Letters of Release
- ❖ Organise Flowers for Church/Registry Office
- ❖ Choose and order your wedding rings
- ❖ Order your cake - check with reception venue whether you need to hire a cake stand and knife
- ❖ Co-ordinate colours of Dress, Flowers, Bridesmaids and Cake
- ❖ Finalise on your honeymoon plans, arrange for any Visas and Vaccinations.
- ❖ Start looking for your going away outfit
- ❖ Compile a Wedding Gift List

## 02 Months Out:

- ❖ Send out Invitations (include details of accommodation, where necessary). Make a note of acceptances and refusals as and when they arrive
- ❖ Choose presents for Bridesmaids, Mothers, Best Man and anyone else whom you would like to thank
- ❖ Check travel arrangements and hotel booking for honeymoon
- ❖ Confirm menu details with hotel

## 01 Month Out:

- ❖ Chase up on late invitation replies and finalise the guest list
- ❖ Work on your seating plan and write out place cards
- ❖ Order any travellers' cheques and currency
- ❖ Meet with the Hotel's Events Manager & Conference & Banqueting Co-ordinator and discuss numbers, table plan, drinks reception, timings, wines, toast, afters, bar extension.
- ❖ Check that all transport arrangements are finalised
- ❖ Time the journey to the Church/Registry Office and from there to the hotel
- ❖ Visit your hairdresser to discuss styles. Remember to bring your head-dress and book your final appointment.
- ❖ If you plan on changing your name or address, then notify your Bank, building society etc.

## 01 - 02 Weeks Out:

- ❖ Have your rehearsal for the ceremony and check that the Wedding Sheets have been delivered to the Best Man
- ❖ Make final checks on the honeymoon arrangements
- ❖ Change your money and put it, together with your tickets and Passports, in a safe place
- ❖ Pack the clothes and other items you will not be needing before the wedding
- ❖ Make final checks on your dress and accessories
- ❖ Make sure the morning suits have been collected
- ❖ Wear-in your wedding shoes at home

## 01 Day Out:

- ❖ Bring Cases, Cake, Table Plan, Place Cards and Menus to the hotel
- ❖ Meet with the hotel contacts who will be there on your Wedding Day

## Day of Wedding:

- ❖ Try to have a leisurely lie-in and breakfast
- ❖ Have hair & make-up done
- ❖ Eat sandwich/salad before you go - it will be a long day
- ❖ Sit back and relax, The Kilkenny River Court Hotel will do the rest

## Ask family or friends to see the following arrangements are made after the wedding day:-

- ❖ Wedding dress and groom's suit are both packed and taken home
- ❖ Hired items are returned
- ❖ Wedding cake is sent to people who were unable to attend