



Dear Event Organiser,

Thank you for your interest in the Kilkenny River Court Hotel and your recent request for information regarding our four star Conference and Banqueting suites.

We are delighted to enclose some information including our hotel brochure and our current rates for our award winning, city centre Conference centre & Leisure Club.

Secluded from the bustling and winding city streets, the Kilkenny River Court Hotel is overlooked by Kilkenny's majestic 12th century castle. On arrival at the hotel, you will feel a sense of belonging as our trained team welcomes you to the finest accommodation Kilkenny City has to offer.

Kilkenny City continues to be one of the most sought after locations for leisure and business guests alike, and of all Kilkenny hotels, this riverside hotel's superb location in the sunny South East, offers ease of access from all areas of the country. Kilkenny City itself offers prime shopping and dining experiences throughout its winding and cobbled street, all within walking distance of the Kilkenny River Court Hotel.

The Kilkenny River Court Hotel offers:

- 90 superbly appointed Bedrooms which include;
  - 2 Executive Suites
  - 20 Deluxe Rooms
  - 68 standard & twin rooms

All Bedrooms have access to complimentary Wi-Fi Internet access.

- Riverview Bar with our Riverside Terrace
- Riverside Restaurant
- Yindees Downtown Oriental & Thai Restaurant
- Exclusive Health & Leisure Club with 17m Deck Level swimming pool, Jacuzzi, Gymnasium & Steam Room.
- 6 Conference & Banqueting Suites

At The Kilkenny River Court Hotel business always means business. The hotel boasts the finest conference, meeting and banqueting suites with state - of the - art technology ideal for corporate gatherings such as:

- Seminars
- Board Meetings
- Product Launches
- Conference and incentives for up to 260 delegates
- Banquets up to 210 guests

If we can offer any further assistance, please do not hesitate to contact us directly at [c&b@rivercourthotel.com](mailto:c&b@rivercourthotel.com) or 056 77 20662, any member of our experienced Management team will be more than delighted to give you a guided tour of our AA/Failte Ireland four star facilities.

Our colleagues at the Kilkenny River Court Hotel look forward to welcoming you to the hotel in the near future.

Yours in Service,

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Kerry Foreman  
Conference & Banqueting Co-ordinator



# CONFERENCE & BANQUETING FACILITIES



The Kilkenny River Court Hotel has established itself as a top choice for conference and incentive business, offering a diverse selection of conferences and banqueting suites. Equipped with all modern facilities, with Wireless Broadband to ISDN lines our six conference suites have been designed to suit your needs incorporating the latest in conferencing technology.

The ideal venue whatever your requirements from large corporate events to discreet Boardroom meetings.

- Here at the Kilkenny River Court Hotel, Conference & Leisure Centre we ensure individual service for all conference organisers by assigning our dedicated Conference and Banqueting Co-ordinator to personally oversee every aspect of your conference requirements, making your planning easy.
- Our experienced management team will work directly with you during your event accommodating those last minute changes.

In the following pages please find full details of our conference room dimensions. Delegate packages can be tailored to meet your requirements so please feel free to make your conference needs known to our team and we will endeavor to create a package to meet your expectations.



## CONFERENCE & BANQUETING SUITES

Room Name	Marshall	Pembroke	Declare	Arran	Butler	Ossary	Fitzgerald
Dimensions	18.2x14.6	14.6x 10.8	14.6x7.2	7.3x6.62	7.36x6.62	6x6.62	6.55x6.50
Area Sq M.	265	158	105	48	49	40	42
Ceiling Height (M)	2.9	2.9	2.9	2.62	2.62	2.62	2.62
Air-Conditioning	Yes	Yes	Yes	Yes	No	No	No

Theatre	260	150	100	40	30	20	30
U-Shape	60	35	25	15	6	6	6
Classroom	110	60	40	20	10	10	10
Boardroom	45	45	35	20	12	12	12
Banquet	210	140	60	0	0	0	0
Half Day	€400	€250	€200	€125	€125	€125	€125
Full Day	€600	€350	€250	€175	€125	€125	€125
Exhibition Rate	€1500.00 per day						

**Included with Room Hire:**  
 Necessary Stationary, Pens & Hard Sweets  
 Jugs of water with cordials  
 Fruit and Papers on arrival  
 1 Flipchart  
 1 OHP  
 1 4ft6 Screen

\* Conferences held in a theatre style layout for numbers of 180 delegates or more who also require 2 tea/coffee servings daily and a set lunch of main course, desert , tea/coffee will not incur a room hire charge.

**EXTRA EQUIPMENT ADDITIONAL CHARGE**



## AUDIO VISUAL EQUIPMENT HIRE RATES

Equipment	Per unit per day
Flipchart (Paper & Pens Extra)	€15.00
Overhead Projector or 35mm Slide Projector	€40.00
Audio Conferencing Phone	€40.00
<b>LCD Projectors</b>	
LCD Projector Boardroom Size (1-100 People)	€100.00
LCD Projector (150 - 200 People)	€400.00
<b>Computers</b>	
Laptop Computer	€120.00
Remote Slide Presenter with Laser Pointer	€25.00
20M VGA Cable (connect Laptop to LCD)	€15.00
<b>Visuals</b>	
19 inch Flat Screen Television	€30.00
DVD Player or VHS Video Player	€35.00
TV & Video or DVD	€40.00
42" Plasma Screen	€145.00
Visual Package (42" Plasma Screen & Stand, Speakers, DVD or Video)	€200.00
<b>Screens</b>	
6ft Tripod	€30.00
8ft Tripod	€40.00
Fast fold 8ft x 6ft (Front/rear projection) with Dress Kit	€140.00
<b>Sound Systems (Microphones additional)</b>	
Mixing Desk (with 8 Microphone Inputs)	€50.00
1 Speaker PA System - (Mobile system with Radio Mic)	€100.00
2 Speakers/desk/amp (40 - 80 people)	€120.00
4 Speakers/desk/amp (80 - 150 people)	€230.00
6 Speakers/desk/amp (150 - 250 people)	€270.00
<b>Microphones &amp; Accessories</b>	
Podium Microphone with Stand	€20.00
Top table Microphone with Stand	€15.00
Handheld Radio Microphone	€55.00
Lapel/Clip or Headset Microphone	€55.00
CD Player	€25.00
PC Audio Connection (connected to the Inhouse PA System)	€15.00
PC Audio Connection (Stand alone System-suitable for a Boardroom only)	€35.00
4 Way Extension Lead	€15.00



<b>Staging &amp; Backdrop</b>		
Lectern/Podium		€60.00
<b>Lighting Packages</b> (Available on Request)		Please Call
Profile Light, Stand & Dimmer Pack		€70.00
<b>Support</b>		
Audio Visual Operator ( <i>Maximum of 10 hours, Overtime thereafter</i> )		€365.00
Call out Charges, Overtime, Sundays & Bank Holidays ( <i>Per Hour</i> )		€75.00
<b>Delivery Charges</b>		
Delivery, Set-up & Collection	(Within 12km distance of Kilkenny)	€40.00
Delivery, Set-up & Collection	(Within 45km distance of Kilkenny)	€85.00

ALL PRICES ARE INCLUSIVE OF VAT @21%/ PRICES ARE FOR ONE DAY HIRE AND SUBJECT TO CHANGE.

## DELEGATE RATES 2010

24- Hour Delegate Rate	Double Occupancy	€150.00 per person
24- Hour Delegate Rate	Single Occupancy	€190.00

Inclusive of;

- Conference Room Hire & On-Site Equipment
- Delegate Stationary and Table Refreshments
- Morning Coffee, Muffins & Danish Pastries
- Buffet Lunch
- Afternoon Coffee and Fruit cake
- Table d'hote Dinner
- Overnight Accommodation
- Full Irish Breakfast

**Day Delegate Rate** € 40.00 per person

Inclusive of ;

- Conference Room Hire & On-Site Equipment
- Delegate Stationary and Table Refreshments
- Morning Coffee, Muffins & Danish Pastries
- Buffet Lunch
- Afternoon Coffee with Fruit cake

**ABOVE RATE MUST HAVE 15 DELEGATES OR MORE.**



## FOOD & BEVERAGE SELECTION:

<b>Full Irish Breakfast</b>	€ 15.00
<b>Continental Breakfast</b>	€ 10.00
<b>Early Bird Breakfasts:</b>	
❖ Breakfast roll with Orange Juice, A Selection of Juices, with Cereals, Yoghurts and Croissants	€ 12.50
❖ Exotic Fruit Skewers topped with a Granola crust	€ 7.50
❖ Warm Filled Ham and Cheese Croissants	€ 6.50
<b>Workers Breakfast:</b>	
❖ A Fresh home made Breakfast roll, with a Glass of Iced Orange Juice and Freshly brewed Tea/Coffee.	€ 9.50
<b>Morning Breaks Selection</b>	
❖ Freshly brewed Tea/Coffee with a Selection of Herbal Teas and Freshly baked Morning Pastries	€ 4.50
❖ Freshly brewed Tea/Coffee with a Selection of Herbal Teas and Homemade Scones, with Fresh Cream and Fruit Jams	€ 4.50
❖ "Healthy Option": Banana Strawberry Smoothie, Bowl of Red & Green Apples, Sliced Tropical Melons & Pineapples and Cereal Muesli Bars	€ 10.00
<b>Lunches</b>	
❖ Set Lunch Menu, with a choice of 2 Starters, 2 Main courses, 2 Desserts and Tea/Coffee	€ 20.50
❖ Set Lunch Menu of Main Course, Dessert and Tea/Coffee	€ 16.50
❖ Homemade Soup and Fresh Cut Sandwiches with Tea/Coffee	€ 11.50
<b>Buffet Lunch</b>	
❖ Main course, Dessert and Tea/Coffee (Minimum numbers of 15 pax)	€ 19.00
<b>Afternoon Breaks</b>	
❖ Tea/Coffee with a Selection of Herbal Teas and Biscuits	€ 3.50
❖ Tea/Coffee with a Selection of Herbal Teas and Homemade Fruit Cake	€ 4.00
❖ Tea/Coffee with a Selection of Herbal Teas and Chocolate Bars	€ 4.25
❖ A selection of Ice creams with Freshly Homemade Smoothies	€ 6.50
<b>Dinner</b>	
❖ Reduced menu in our Riverside Restaurant	€ 29.95
❖ Table D'Hote Menu in our Riverside Restaurant	€ 49.95

**ALL PRICES ARE PER PERSON & INCLUDE VAT**



## SAMPLE BANQUETING MENU 1:

Whiskey Barbequed Salmon, Cherry Tomato and Cucumber Saladette with a Pink Peppercorn Vinaigrette

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



Fresh Cream of Vegetable Soup with Rye Bread Croutons



Corn-fed Chicken Supreme stuffed with mature Cheddar and Sundried Vine Tomatoes, Pan roasted and served with a wild Berry Chutney with Red Chard Leaves, Lemon and Thyme Jus

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

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



River Court Fantasia Dessert Assiette



Freshly Brewed Tea or Coffee

**€30.00 per person**



## SAMPLE BANQUETING MENU 2:

Crisp Cos Leaf Salad tossed with Kalamata Olives, Tuna Chunks, Egg and Green Beans drizzled with a Rich Balsamic Reduction

Asian Wok fried Vegetable & Chicken Spring Rolls on Mesculin leaves complimented with a Honey mustard dressing



Celery & Apple Soup with enriched dairy cream and crunchy Garlic croutons



Whole Roasted Loin of Mature Prime Irish Beef brushed with a Honey & Thyme glaze, carved and laid on a seed mustard and baby leek champ potato with a Pearl Onion Jus

Delice of "Malin Head" Codling fillet rolled in a Ginger and Fresh Herb Brioche Crumb, oven baked and rested on a Mediterranean Vegetable Stew, pink pepper corn Veloute

Portobello Mushrooms cap filled with a "Lavistown Farm Cheese", with a homemade Tomato confit and young spinach leaves wrapped in a golden baked Filo Pastry case and set on a Seasonal Mesculin Saladette



Russian Baked Alaska served with Fresh Strawberries and Ice Cream



Freshly Brewed Tea or Coffee

€34.00 per person

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### SAMPLE BANQUETING MENU 3:

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

Tian of Beechwood Smoked Salmon and Baby Mixed Leaves, bound in a Citrus Cream cheese on a Baby Saladette with a Caper Berries and Mustard Dressing



Mediterranean Tomato and Roasted Red Pepper Soup



Pan-Roasted Fillet of Beef with Caramelised Shallots and a Pink Peppercorn and Shallot Port Wine Glaze

Delice of North Atlantic "Mouille Harbour" Seatrout delicately baked with a lemongrass and coriander marmalade and nestled on Wok-fried Asian Greens

Spiced Asian Vegetable Springrolls with pickled Ginger and Soya Lemongrass Marmalade



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



Freshly Brewed Tea or Coffee

€45.00 per person



## WORKING LUNCH MENU

Selection of Freshly Made Opened and Closed Sandwiches

Mixed Platter of the following:

Cajun Chicken Gougons, Cocktail Sausages, Mozzarella Stick Melts and Mini Vegetable Spring Rolls  
Served with a mild Mustard Dip and Hot Plum Sauce

Basket of Fresh Fruits

Baileys and Chocolate Cheesecake

Platter of Cheddar Cheese with Crackers and Fresh Grapes

Freshly Brewed Tea or Coffee

Price €17.00

## SAMPLE FORK BUFFET LUNCH MENU 1

Fricasse of Chicken with Tomatoes, Mushrooms and Tarragon Garganelli Pasta Strands with York Ham, shaved Parmesan and Pesto Cream

Served with Chef's Selection of Market Vegetables and Potatoes

Basmati Rice with Cherry Tomatoes and Mozzarella Salad

Organic Baby Beetroot and Green Feta Cheese Salad

Seasonal Mixed Saladette Leaves

Choice of Vinaigrettes and Dressings

Warm Crusty Breads and Baguettes

Fresh Fruit Salad Marinated in Kirsch Syrup

Rich Dark Chocolate Profiteroles

Freshly Brewed Tea or Coffee

Price €23.00



## SAMPLE FORK BUFFET LUNCH MENU 2

Baked Supreme of Salmon with a Lime and Coriander Vin Blanc  
Tender Strip-loin of Beef Stroganoff in a Cognac Cream with Basmati Rice  
Served with Honey-roasted and Thyme Roasted New Potatoes  
Panache of Seasonal Baby Vegetables

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Crusty and Whole meal Breads  
Cherry Tomato and Feta Cheese in Balsamic Dressing  
Italian Pasta and Roasted Bell Pepper Salad  
Idaho Potato and Shallot Salad in a Chive Mayonnaise  
Mixed Organic Baby Salad Leaves with a Grain Mustard Vinaigrette

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Baileys and Chocolate Cheesecake with a wild Berry Compote  
Orange and Grand mariner Flavoured Crème Brûlée

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Freshly Brewed Tea or Coffee

Price €26.50



### SAMPLE FORK BUFFET LUNCH MENU 3

Char Grilled Minute Sirloin Steak in a Peppered Cognac and Button Mushroom Glaze

Delice of North Atlantic Sea-Trout in a Coconut and Coriander Mango Cream and Fragrant Thai Basmati Rice

Served with Spicy Idaho Potato Wedges  
Organically Produced Young Seasonal Vegetable Panache

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Classical Nicoise Salad Bowl  
Tropical Watermelon and Pineapple Salad with Cashew Nuts  
Carrot, Sultana and Mushroom Salad  
Crispy Cos Lettuce Hearts with an Italian Dressing  
Selection of Dressings and Herbal Oils Warm Rolls and Breads from our Bakery

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Glazed Lemon Tartlet with a Raspberry Coulis & Vanilla Essence

Traditional Tiramisu infused with a Tia Maria Liquor with a Mascarpone Coffee Cream

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Freshly Brewed Tea or Coffee

**Price €30.50**



## ASIAN BUFFET SELECTION

Spicy Beef Salad with Chili, Lemongrass and Coriander Glass Noodle Salad with Chicken and a Mint Dressing served with Poppadums and Peanut Dressing  
Chick Pea and Curried Vegetable Salad



Mild Korma Chicken Curry with Thai Fragrant Basmati Lemongrass Rice  
Delice Salmon Teriyaki on Wilted Asian Greens and Egg Noodles  
Organic Baby Vegetables and Bean sprout Chop Suey with Tofu



Lychees with Coconut Crème Brûlée

Exotic Fruits in a Rice Pudding

Mini Asian Fruit Skewers in a Lemongrass and Ginger Syrup



Jasmine green Tea/ Freshly Brewed Coffee

Price: €37.00



## Riverside Restaurant

### Sample Menu: Starters

#### ***Basil & Garlic***

***Basil is held in reverence as a plant imbued with divine essence.***

***In some countries it belongs to the love goddess as a powerful protector and is sometimes carried in packets to return a lovers raving eye***

***Garlic Cloves in Medieval Time were used to repel vampires. Medical benefits of this herb have been recognized for centuries making garlic a favourite ingredient in Italian cuisine***

A Salad of baby Cos Leaves crispy Bacon chunks and garlic croutons bound in a rich creamy Caesar dressing topped with parmesan shavings

Trio of sunkissed continental Galia, Cantaloupe and Watermelon garnished with Summer fruit and wild berry coulis

Brioche crumb encrusted Brie set in a mesculin salad leaves complimented with fruit chutney

Tian of fresh Crab meat and Avocado Pear tossed with fresh salad drizzled with honey mustard dressing

Fresh cream of garden vegetable Soup enriched with diary cream and rye bread croutons

Aromatic turkey and Wok fried vegetable spring roll served on a bed of egg noodles drizzled with sweet chilli sauce

Sea food Terrine served with crisp garlic toast on a bed of mix leaves accompanied with red onion marmalade

### Refresher

Iced Blackcurrant Sorbet  
Chilled Peach Soup



## Main Courses

### ***Rosemary & Shallots***

***Rosemary has the reputation for strengthening the memory. It has become the emblem of fidelity for lovers. In time past, it was worn around the neck as a powerful charm against witches spells***

***Shallots originated in Asia Minor and became an onion substitute because of its softer taste and aroma . Mild flavoured shallots balls are highly prized for use in soups and stews, in salads and salad dressings and are an important ingredient in French recipes***

Whole Sirloin of "Meadow Sweet" Beef rubbed with Dijon and Aromatic spices, roasted with Thyme and Garlic Confit carved on forest Mushroom Champ Potato, Madiera Jus and Bearmaise Fondue

Escalope of "Moville Bay" Atlantic Salmon pan fried with citrus zest and coriander served over warm Fennel, red onion and Puy Lentil saladette chive Vin Blanc

Delice of Carnsoir Point Hake, wrapped in beechwood smoked ham, citrus zest and tarragon seasoned, panfried meuniere mode and nestled on a white wine infused risotto marbled with fresh water baby shrimps and pencil asparagus spears

Tropical avocado pear, filled with Buffalo mozzarella cheese, sundried greenhouse vine plum tomatoes and organic rocket salad leaves, golden baked in filo pastry and served with a mango salsa dressing

Supreme of Cornfed Chicken filled with Sundried Apricot and Chorizo sausage farce slow roasted in sage butter and served with a calvados Seed mustard Jus

Whole roasted "Shellumsrath Farm" Duckling with aromatic herbs and spices, carved from the bone and finished by a Clementine and kirsch syrup, dressed with Moroccan style cous-cous salad

Wellington of "Glensesk Estate" Rabbit saddle filled with a Portobello mushroom duxelle, goldbaked in puff pastry and complimented by a baby leek Colcannon, beaujolaise glaze

Medallion of "Klein Karoo" South African Ostrich, marinated in olive oil with cinnamon bark, juniper berries and star anise, panfried to Your requirements and finished by a cognac Madagascar peppercorn cream, spicy Idaho potato stack

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## Desserts

### ***Thyme & Sunflower***

***Thyme denoted graceful elegance to the Greeks” you smell of thyme” was one of the finest compliments an ancient greek would receive. Thyme is derived from the Greek word meaning courage and Roman Soldiers bathed in thyme water to give them vigour***

***Sunflower derives its name from Helios , the Greek word for sun. It was cultivated by the American Indians some 3,000 years ago. Aztec priestesses were crowned with sun flowers . Large scale cultivation began in Russia where the seeds are sold on street corners and offered in restaurants***

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Chefs Selection of Ice creams nestled in a delicate tuile basket with a duo of exotic fruit coulis  
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Baileys and Chocolate chip Cheesecake set on a crumble biscuit base with a quenelle of fresh cream

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Stack of Vanilla Cream filled Profiteroles drizzled with a rich chocolate fondant sauce and a scattering of strawberries  
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Warm Banana & Walnut Pudding topped with honey comb Ice Cream and Anglaise sauce  
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Belgian Chocolate Mousse with Tio Pepe soaked digestive biscuit and seasonal fruit  
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Homemade Chocolate Biscuit cake scented with baileys and filled cinnamon cream and butterscotch sauce  
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Chilled Lemon Posset infused with lemon zest and complimented with wild hedge grown berry compote  
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Freshly Brewed Tea/Coffee

Price €49.95

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## **Yindees Downtown**

Oriental & Thai Restaurant

### **Sample Group Menu**

#### **Starters:**

##### **Poa Pia**

Spring Rolls filled with Bean Sprouts, Carrots, Peppers & Chinese Cabbage served with a Sweet Chili Sauce -V

##### **Crispy Potato & Pumpkin Cake**

Pan-fried Potato & Pumpkin with Coriander, Red Onion & Green Chili - V

##### **Som Tum**

Green Papaya Salad with Cherry Tomatoes, Snake Beans, Peanuts & Baby Shrimps in a Spicy Lime Sauce tossed in Glass Noodles

##### **Yum Neau - Thai Beef Salad**

Marinated & Grilled warm Beef Fillet Strips with a Spicy, Sweet Thai Dressing

##### **Crispy Duck Salad**

Salad of Baby Leaves & Cress with stir-fried Chili & Soy Duck Strips

#### **Middle Course:**

##### **Tom Kah Gai**

Spicy Thai style Soup with Chicken in a Lemongrass, Galangal & Kaffir Lime Leaf Broth

#### **Main Courses:**

*All dishes can be served with extra spice upon request*

##### **Yindees Downtown Beef**

Pad Kratiem Neau - stir-fried Strips of Beef with Garlic, Chili, Coriander & Carrot in a smooth Black Pepper Soy Sauce

##### **Yindees Downtown Chicken**

Gai Preaw Wan - Deep fried Crispy Chicken Breast with Spring Onion, Pineapple & Tomato served in a Sweet & Sour Sauce

##### **Yindees Downtown Pork**

Marinated Pork, roasted & stir-fried with Ginger, Galangal & Asian Barbeque Sauce

Kow Pad - Thai Style Rice with Vegetables & Prawns, garnished with a Fried Egg & served with Chicken Satay

Gang Kiew Wan Pak: Thai Vegetable Green Curry & Poppadoms V

#### **Desserts to follow**

**€32.00**



## TERMS AND CONDITIONS / CANCELLATION POLICY

- Payment - the final account must be paid on departure unless credit facilities have been agreed with the Hotel. Payment by cheque is subject to approval prior.
- Application for credit facilities must be made at least 4 weeks prior to the event date. Credit terms are strictly 15 days after the event.
- We request that you submit your menu choice 7 days prior to the event. If the menu is not submitted 7 days prior to the event, the Hotel will select a menu on your behalf.  
**Minimum numbers apply to bookings and will be indicated on your individual booking confirmation/contract.**
- The Kilkenny River Court Hotel reserves the right to amend charges of products being supplied to the client in the event of changes in government taxes, or as a result of unforeseen supplier increases due to market demand and / or lack of supply of products required.
- No displays or materials, notices, backdrops or merchandise for events are permitted in the Hotel Main Lobby. Such must be contained within the banqueting suites and all must be free standing and cannot be attached to walls or ceilings.
- The Hotel does not assume any responsibility for loss or damage to any articles left in the hotel before, during or after the event.
- The Hotel reserves the right to charge the client for damage caused during the event by the client's guests, employees or sub-contractors. Nothing may be nailed, screwed or attached to the conference room fixtures and fittings.
- Please also ensure that any equipment supplied by the Hotel for the duration of your conference is returned to the Hotel at the end of your event. Charges will be incurred for any equipment that is not returned or becomes damaged during the course of your event
- Should the client cancel all or part of this booking on or before the arrival date, The Kilkenny River Court Hotel will endeavor to resell the accommodation and or function space to obtain equal revenue. Should the function space be resold, albeit with revenues that are less, the client will reimburse The Kilkenny River Court Hotel the shortfall.
- If the space is not resold, the client will be liable to pay The Kilkenny River Court Hotel based on the following timescale, and as a percentage of the estimated value of the booking;

▪ 12 months prior to the event	10%
▪ 6 months prior to the event	25%
▪ 3 months prior to the event	50%
▪ 1 month or less prior to the event	75%
▪ 1 week or less prior to the event	100%



- If you wish to postpone your booking and rebook it within a period not exceeding two (2) months no cancellation charges will be incurred. The hotel must be notified in writing no later than one month prior to the event. We can only allow one date change per conference booking. **Please note the above cancellation conditions.**
- All cleaning and maintenance of stands shall be the responsibility of the organisers. The area must be returned to the Hotel cleaned and cleared.
- Due to Health and Safety Regulations, no Food or Beverages of any kind will be permitted to be brought into the Hotel without the explicit permission of the Hotel.
- All prices are quoted in Euro's and are only applicable to events held in 2010. Conditional that there are no major economic challenges that may impact adversely upon the inflation rate, bookings for 2011 that have been contracted, and where the Hotel is in receipt of the necessary deposit to confirm such a booking, will be afforded 2010 prices. The Hotel does however reserve the right to adjust the pricing should the inflationary figure rise above the acceptable norm.
- Please also note that all menus within this brochure are samples only and are therefore subject to change. To ensure efficient service at all times, it may be necessary to place a restricted menu choice for larger groups.
- Performance of this agreement is subject to labour troubles, disputes or strikes, accidents, government requisition, restrictions upon travel, transportation, foods, beverages or supplies, Acts of God or any other cause that would prevent the management or interfere with their ability to carry out their side of the agreement.
- Access to Fire Exits must be open at all times. No interference should be made to fire equipment or fire notices during the course of an event. All fire notices must remain clearly visible throughout.
- Clients must receive prior permission from Hotel management should they wish to use the Hotel name for advertising of their goods and services.
- Failure to sign these terms and conditions within the time span indicated in your individual confirmation/contract will result in automatic release of the space.



**Additional Points to note:**

- Please ensure adequate and appropriate licensing has been obtained should you wish to display public notices around the locality prior to your event.
- If a group check in is required in relation to a block of bedrooms, the client must undertake to guarantee any extras not settled on departure. Otherwise guests must check in individually with a valid credit card to guarantee extras.
- No booking will be considered secure until the initial deposit has been paid as outlined in your individual booking confirmation/contract and within the deadline date outlined.
- The hotel reserves the right to release any space holding without warning should they not have received a signed confirmation/contract or deposit from the client in the agreed time span set out by the hotel and outlined to the client.
- All payments should be in EURO to avoid any changes in parity.
- Accommodation reserved may not be available prior to 16:00 hrs on the date of your arrival, check out is no later than 12 noon on your day of departure. Should you require check-in or check - out times outside of this please advise the Hotel and we will do our best to accommodate you, however at no stage can any member of staff or management guarantee such a request.

**Cancellation Policy**

If your company needs to cancel your Conference / Event one month prior, 25 % of the charge will apply. If you cancel 2 weeks prior, 50 % of the charge will apply. If you cancel within 7 days of the date full charges will apply.

I / We hereby agree to all the terms, conditions and cancellation policies of this contract



### **Directions from Dublin Airport**

Follow the signs for the M50 motorway heading southbound.  
From the M50 take the M7, driving in the direction of Waterford, Limerick.  
Take the N9 in the direction of Carlow, Kilkenny and Waterford.  
At Paulstown take the N10, which takes you straight into Kilkenny.

Approximate Driving time from Dublin Airport is two hours.

### **Directions from Rosslare Harbour**

Take the N25 from Rosslare towards New Ross, from here you can take the scenic route through Thomastown, Bennetsbridge and into Kilkenny.  
Alternatively, from New Ross head towards Waterford and from Waterford pick up the N9 heading straight through Mullinavat, Ballyhale, Knocktopher, Stoneyford and into Kilkenny.

Approximate driving time from Rosslare, Maximum driving time Two Hours.

### **Directions from Cork Airport**

Take the N25 on the South Ring Road to the Jack Lynch Tunnel. Take the N8 Signposted Dublin at the Dunkettle Interchange. Follow through to the M8. There is a Toll on this motorway. Take the N24 to Cahir. Follow through to Clonmel. In Clonmel follow the N76 to Callan and onwards to Kilkenny.

Approximate driving time from Cork Airport is two and a half hours.

### **On Arrival in Kilkenny**

Take the signs for the city centre. Use the castle as a landmark, the hotel is directly across the River from it. (Walking distance from the Castle less than 10 minutes)  
Yindees Downtown Thai Restaurant is to the front on the main street. (John Street)  
Two archways lead into the car park, the one closest to the bridge is the entrance arch way.