



Thank you for your recent enquiry about celebrating your wedding with us here at the Abbeyleix Manor Hotel. Recognised as one of the leading hotels in the Midlands, we offer the expertise, style, and efficiency which make for a truly special wedding day. Let us take the worry and strain out of planning, so that you and your partner are free to relax with family and friends. We understand that each wedding day is individual and important; our one-wedding-a-day policy ensures your privacy, and our dedicated staff will make your day truly one to remember.

I would like to thank you once more for your interest in the Abbeyleix Manor Hotel. Please feel free to contact me at any time so that I can arrange for you to view our hotel and its facilities, and discuss your needs further. As your dedicated wedding planner, I will be able to create for you the wedding day of your dreams.

With best wishes,
Anne Marie Hennessy
Wedding Coordinator

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E: annemarie@abbeyleixmanorhotel.com

Our Gift to You on Your Special Day

All of our comprehensive wedding packages include the following items compliments of the Abbeyleix Manor Hotel:

- Champagne and canapés for the bridal party
- Tea, coffee and pastry reception for the guests
- Individually designed menus
- Stunning floral arrangements for the table
- Use of our newly-decorated, luxurious bridal suite
- Champagne and strawberries in the bridal suite with which to toast your perfect day
- VIP red carpet on arrival
- Ample car parking facilities for your guests
- A special menu available for guests with dietary requirements (with prior notification)
- Special overnight accommodation rates, including full Irish breakfast, for your guests



The Accommodation

Our hotel boasts 44 comfortable en suite bedrooms, as well as our recently renovated bridal suite. Each standard room is equipped and furnished to ensure maximum guest comfort and enjoyment, with:

- Multi-channel TV
- Hairdryer
- Iron and Ironing Board
- Tea/Coffee making facilities
- Wireless broadband connectivity
- Complimentary morning and evening papers
- Food and beverage room service (charges apply)
- 24 hour reception service for your comfort and convenience

Our bridal suite is a haven of calm and luxury, creating the ideal retreat for you and your partner after your perfect wedding day.



The Ceremony

The Abbeyleix Manor Hotel is licensed by the civil registrar to perform civil wedding ceremonies. Our Wedding Room provides a light and intimate location for such events, catering for groups of up to 90 people.

Alternatively, should you wish to get married in a religious ceremony, we would be more than happy to advise you on local venues. There are Roman Catholic and Church of Ireland Churches in Abbeyleix town centre, with Methodist, Presbyterian, Evangelical, and Jehovah's Witnesses' congregations all located in nearby towns.



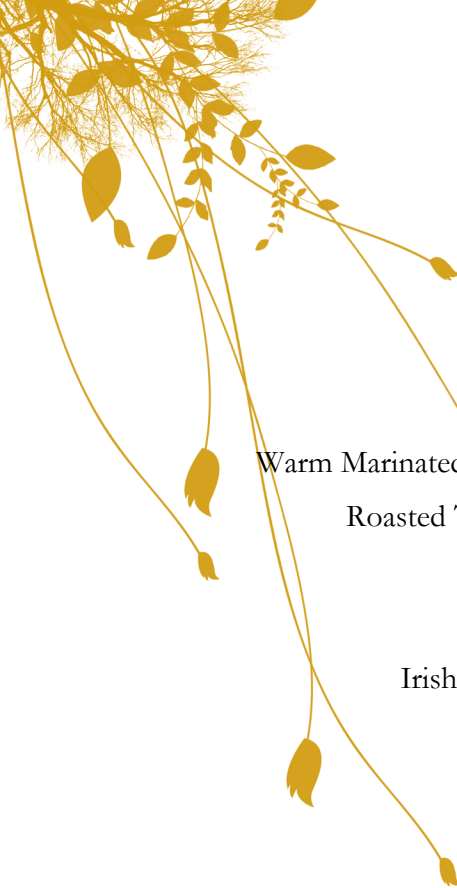
Dining

The Abbeyleix Manor Hotel has steadily built up a reputation for excellence in food since its establishment a decade ago. Our chefs have learnt their craft in hotels and restaurants across Europe, and will use all their expertise and skill, together with the finest of fresh Irish produce, to ensure a memorable dining experience for you and your loved ones. The hotel also stocks a choice selection of wines and spirits, which will form the perfect complement to your meal.

Detailed below is the range of food offered by the Manor Hotel, together with a selection of seasonal menus, crafted to provide the best in traditional and contemporary dining. Choose from our delicious spring menu, with succulent lamb drizzled in a mint and red berry jus; our cool summer menu of crispy salads and roasted vegetables; or a winter warmer of hot punch and seasonal soup.

Should any of your guests have special dietary requirements, please let us know in advance, and we will do our very best to accommodate them to your satisfaction.





The Food

Combine the best of traditional cooking with modern flair

Starters

Warm Marinated Chicken Salad, Served on a Bed of Green Leaves and Accompanied with Roasted Tomato, Toasted Pine Nuts, Crispy Croutons, and Fresh Parmesan Shavings, All Drizzled with Creamy Dressing

Irish Smoked Salmon, Served on a Warm Potato Cake and Topped with Zesty Citrus Crème Fraiche

Chicken and Mushroom Puff, Covered in a Creamy Sauce

Trio of Melon Salad, Marinated in Vodka and Served with Summer Berry Coulis

Warm Roasted Vegetable Tart, Accompanied with Goat's Cheese on a Bed of Plum Tomato Salsa

Free Range Egg Salad with Green Leaves, Red Onion, and a Marie Rose Sauce

King Prawns Wrapped in Filo Pastry and Served on a Bed of Rocket, Drizzled in a Sweet Chilli Sauce

Soups

Roasted Vegetable Soup, Finished with Cream and Topped with Crispy Croutons

Plum Tomato and Basil Soup, with Pesto Cream and Fresh Parmesan Shavings

Cream of Carrot and Coriander Soup

White Mushroom Soup with Crème Fraiche

Leek and Potato Soup

Pea and Ham Soup

Main Courses

Roast Crown of Turkey with Home-baked Ham, Served on a Bed of Sage and Onion Stuffing and Drizzled with Rich Gravy and a Cranberry and Orange Sauce

Roast Sirloin of Beef with Yorkshire Pudding and Creamed Horseradish, Finished with Red Wine Gravy

Butterfly Lemon Chicken with Savoury Stuffing, Covered in a Creamy Smoked Bacon and Mushroom Sauce

Baked Dorne of Irish Salmon, Topped with Paprika and a Honey, Chive and Lemon Sauce

Roast Leg of Irish Spring Lamb with Rosemary Stuffing, Served with Mint and Red Berry Sauce and a Rich Red Wine Jus (Seasonal)

Oven-Baked Chicken Fillet, Wrapped in Smoked Bacon, Served with a Herb Stuffing and a White Wine Reduction

Oven-Baked Loin of Pork Crusted with Mustard and Thyme, Served with Apple Sauce and Finished with Cider Cream

Poached Fillet of Hake, Topped with Zesty Lemon and Herb Crust and Drizzled with Citrus Dill Sauce

Oven-Baked Monk Fish, Wrapped in Parma Ham, Stuffed with Fresh Creamed Spinach and Drizzled with a Light Tomato Sauce





Vegetarian Options

Spinach and Creamed Cheese Roulade, Wrapped in a Choux Pastry and
Served on a Bed of Plum Tomato Salsa

Roasted Trio of Pepper Tart with a Spinach Crust, Accompanied with a Local
Goats' Cheese and Served on a Bed of Rocket

Bruschetta of Roasted Mediterranean Vegetables with Melted Brie and Tomato Relish

All main courses are served with a selection of fresh seasonal vegetables, roast potato, and creamed potato.

For summer weddings, we can serve a selection of delicious, cool salads.

Desserts

Italian Tiramisu, Finished with Double Espresso

Zesty Lemon Tart

Baileys' Cheesecake

Banoffee Pie

Fresh Meringues with Summer Berries and Cream

Raspberry and Lemon Trifle

Profiteroles Stuffed with Baileys' Cream

Warm Chocolate Fudge Cake

Warm Apple Pie, Smothered with Clotted Cream

Traditional Bread and Butter Pudding



Suggested Menus
Enjoy the very best of seasonal Irish food

Spring Fling Menu

Starters

Free Range Egg Salad with a Marie Rose Sauce, Served on a Bed of Green Leaves
and Topped with Red Onion

Cream of White Mushroom Soup

Main Course

Roast Leg of Spring Lamb, Served on a Bed of Rosemary Stuffing
with a Mint and Red Berry Sauce and Finished with a Red Wine Jus

Dessert

Baileys' Cheesecake

Tea/Coffee



Summer Soiree Menu

Starters

Melon Salad, Finished with Vodka and Served with a Red Berry Coulis

Plum Tomato and Basil Soup, Topped with Pesto Cream and
Fresh Parmesan Shavings

Main Course

Butterfly Lemon Chicken on a Bed of Sage and Onion Stuffing, with a Creamy
Smoked Bacon and Mushroom Sauce

Dessert

Italian Tiramisu, Flavoured with a Double Espresso

Tea/Coffee



Autumn Elegance Menu

Starters

Chicken and Mushroom Puff, Topped with a Creamy Sauce

Carrot and Coriander Soup

Main Course

Oven-Baked Monkfish, Wrapped in Parma Ham and Stuffed with Creamed Spinach, Covered in a Plum Tomato Sauce

Dessert

Warm Apple Pie

Tea/Coffee

White Winter Menu

Starters

Irish Smoked Salmon, Served on a Warm Potato Cake
with a Zesty Lemon Crème Fraiche

Winter Potato and Leek Soup

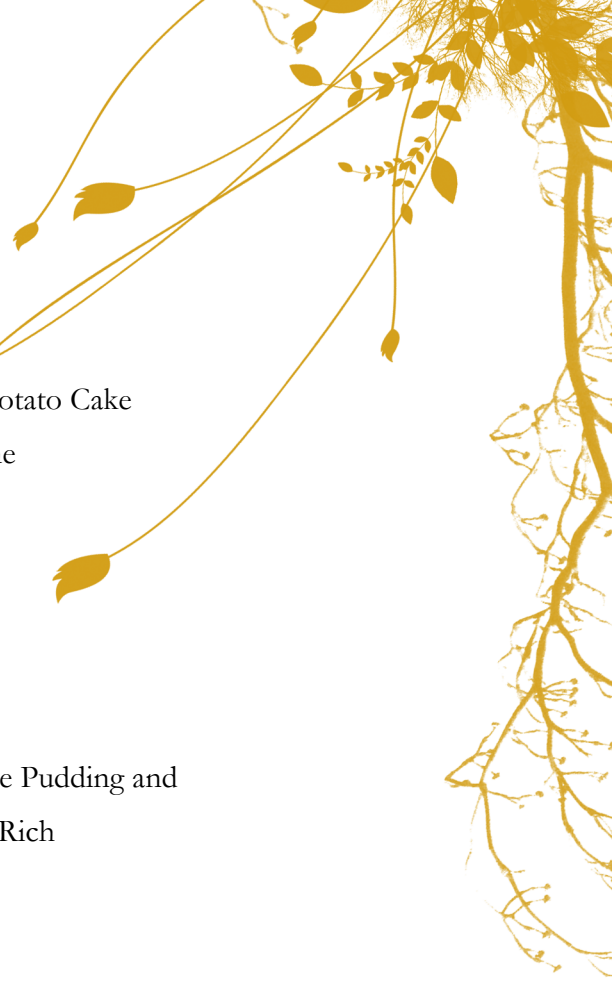
Main Course

Roast Sirloin of Prime Irish Beef with Yorkshire Pudding and
Creamed Horseradish, Served with a Rich
Red Wine Gravy

Dessert

Traditional Bread and Butter Pudding with Vanilla Custard

Tea/Coffee





Classic Christmas Menu

On arrival, all your guests will enjoy a delicious glass of mulled wine, accompanied by warm canapés

Starters

Irish Smoked Salmon on a Warm Potato Cake, Topped with Zesty Crème Fraiche

Winter Vegetable Soup with Clotted Cream and Crispy Croutons

Main Courses

Poached Fillet of Hake

Roast Crown of Turkey with Home-Baked Ham and Savoury Stuffing, Finished
with Rich Gravy and a Cranberry and Orange Sauce

Desserts

Traditional Christmas Pudding

Sherry Trifle

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Tea/Coffee with Freshly Baked Mince Pies



Banquet Menus

Ideal for a relaxed, contemporary wedding

All the above menus can be served buffet style. We will serve the starter, with everyone coming to the banquet table for the main course. Dessert may be banquet-style or served. There will also be a Tea/Coffee Station, which will be manned. Listed below are our special buffet menus.

Evening Buffet Menus

Thai Lemon chicken with Rice and One Salad

Tea/Coffee

Biscuit Cake

Beef Stroganoff and Rice with One Salad

Tea/Coffee

Lemon Slice

Lasagne with One Salad and Garlic Bread

Tea/Coffee

Coffee Slice



Finger Buffet Menu

Selection of Freshly Cut Sandwiches

Smoked Salmon on Wholemeal Bread

Pizza Slice

Chicken and Mushroom Vol Au Vent

Chicken Goujons

Cocktail Sausages

Italian Crostini

Creamed Cheese and Smoked salmon Puffs

Buffet prices, including the sandwiches with a choice of 2, 3, 4, 5, or 6 of the above range

Booking Terms and Conditions

- *Provisional bookings can be held for up to 14 days, at which time it is at the hotel's discretion to release the date.*
- *A deposit of €500.00 is required to secure all bookings – **this deposit is strictly non-refundable under any circumstances.***

50% of the estimated total bill must be paid 4 weeks prior to the wedding date. All remaining balances must be settled with hotel before departing the morning after the 'Wedding Reception'

Payment can be accepting in the following formats only:

- *Bankers Draft*
- *Cash*
- *Credit Card*

***** Note personal cheques can only be accepted 10 Working days in advance of the wedding date – personal cheques will not be accepted as payment on departure.***

- *Deposits can be transferred to dates booked within three months of the original date*
- *The hotel reserves the right to cancel an event in the following cases ;*
 - *The hotel believes the booking might prejudice the reputation of the hotel*
 - *Evidence is received by the hotel that clients are financially unable to meet the cost of the function.*
 - *Should guest attending the event, behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behaviour.*
 - *The booking is made under false pretences, namely by a third party.*
- *In the event of a cancellation by the client within 6 months of the wedding date, the hotel reserves the right to charge a cancellation fee of €5,000.00 in addition to initial deposit. The hotel may waive or reduce the cancellation fee at its sole discretion depending on the circumstance in each case. **In every case the initial deposit paid is non-refundable.***
- *The full account must be settled before departure from the hotel by cash or bank draft. For each 24 hour delay there after there will be a 5% additional charge.*
- *The hotel will not be liable for any failure or delay to provide facilities, services, food or beverages as a result of events or matters outside its control.*
- *All prices are in Euro and are inclusive of VAT. Prices may be subject to proportionate increases according to rises in food & labour costs, taxes or unforeseen circumstances.*
- *Any damage caused to the premises or grounds of the hotel by the bridal party or their guest will be billed to the main wedding account.*

- *Final numbers must be given 48 hours before the event. This is the number you will be charged for on the day except if the numbers increase, in which case the larger number will be charged for.*
- *For the Stone Arch suite the minimum number of people required to book our main function room is 120 for a Friday and Saturday. Should the final numbers fall below 100; the client will be billed for 100 guests.*
- *The Stone Arch function room can accommodate a maximum number of 280 guests.*
- *The hotel reserves the right to choose how many weddings it caters for on the day.*
- *Check-in time is after 3.00pm. An earlier check-in may not be possible.*
- *The hotel does not take responsibility for gifts, cards, cake etc left in the hotel. Please ensure you collect all your belongings before leaving the hotel.*
- *The hotel is not liable for any loss or damage to property owned by or in the custody of the client or its guests. We advise the client to arrange adequate insurance.*
- *No food items, with the exception of the wedding cake may be brought into the hotel for consumption on the premises.*
- *Corkage is allowed at a cost of €8 per bottle*
- *Menu choices must be made three weeks prior to your wedding date.*
- *The prices enclosed apply to 2009 & 2010 menus.*
- **Menu tasting is arranged to suit specific menu options being considered.**

Other Terms for the Stone Arch

- *For the **Stone Arch** the cost of obtaining a Bar Extension on your behalf will be added to the final account.*
- *At the time of booking a maximum allocation of 25 rooms are held for the Wedding Party. The Bridal Suite will be held for the Bride & Groom and the rest of the rooms are held for guests of the wedding to name as they contact the hotel directly. The hotel gives no guarantee that any additional rooms other than these 25 rooms will be available and it is the Bride & Grooms responsibility to book these rooms.*
- **Any rooms that are not names will automatically be released four weeks prior to the wedding date.**
- *Please sign here as confirmation of your booking & to state that you understand & are willing to abide by all of the Terms & Conditions listed above*

Bride's Name: _____

Bride's Signature: _____

Groom's Name: _____

Groom's Signature: _____

Date of your Wedding Reception: _____



Useful Contacts

Brophy Video Productions

Portlaoise | 057 8621562

John Brophy's experience and expertise will help to capture your special day forever.

Berry Bros. and Rudd

Dublin | 01 6773444

Founded in 1698, these vintners offer an unbeatable selection of fine and vintage wines

Seamus Costello

Kilkenny | 056 7751211

Seamus Costello has acquired an enviable reputation for innovative portraiture.

Abbeyleix Taxi Co-Op

Abbeyleix | 085 7691776

A fast and reliable service that covers the local region

Lawlors' Florists

Durrow | 057 8736101

With 53 years' experience, Lawlors of Durrow have been selected as Irish Florist of the Year four times.

Farrell's Dress Hire

Portlaoise | 057 8662225

For high quality tuxedos and suit hire.

House of Cakes

Portarlinton | 057 8643209

House of Cakes specializes in making each cake a work of art.

Paddy's Hackney

Abbeyleix | 087 9962339

Caters for up to eight passengers

The Cake Fairy

Durrow | 057 8740962

Luxury bespoke cakes for all occasions



How to Find Us

Travelling from Dublin or Limerick

Follow the motorway exit sign for Abbeyleix/Durrow and continue for 9 miles into Abbeyleix. Go straight through the town, keeping on Main Street. As you begin to exit Abbeyleix, we are the last property on the left hand side.

Travelling from Cork

The hotel is on the right hand side of the road on the N8, the very first property you encounter as you arrive in Abbeyleix. If travelling by the M8 Motorway take the Abbeyleix/Durrow exit.

Travelling by Rail

The nearest railway station to Abbeyleix is located in the town of Portlaoise, approximately fifteen minutes drive from us. There is a regular train service to and from Cork, Limerick and Dublin, with connecting services to Galway.

GPS Co-ordinates

Latitude: 52.9057

Longitude: -7.3259

