CLANREE ***

SAY...





This is one of the most exciting times of your life and we at the Clanree Hotel want to share that excitement with you.

We understand your choice of wedding venue is a huge decision, and that is why we want to make every wedding at the Clanree a truly beautiful and memorable occasion. The Clanree Hotel, Letterkenny is the premier wedding venue in county Donegal and the north west.

Your special day should be unique to you and reflect and compliment your personal preferences as the bride and groom. With this in mind we have designed our wedding brochure to offer you choices. Let our legendary service and hospitality provide the backdrop to your perfect day.

Michael Manghton
GENERAL MANAGER

Clanree Hotel, Conference & Leisure Centre

COMPLIMENTS TO YOU ON YOUR WEDDING DAY:

Along with the wedding package of your choice, our packages also includes the following:

Guaranteed attention of the wedding team

Red carpet lit lantern arrival

Champagne reception on arrival for your bridal party

Complimentary room hire of banqueting suite

Fairy-tale backdrop behind your top table

Flower arrangement for the top table

Selection of cake stands & cake knife

Built in PA system & background music during the meal

Personalised wedding menus for each table

Complimentary use of the hotel sweet car-

Extensive free car park for all your guests

Use of our private garden and our fabulous staircase for stunning bridal photographs

50% reduction for children aged between 5yrs & 12yrs

Children under 5yrs are free of charge

Overnight accommodation for the bride & groom in our luxurious bridal suite

Reduced rate on a maximum of 20 guest bedrooms (subject to availability)

2 complimentary bedrooms for your Bridal Party

Complimentary 1st Anniversary Dinner for 2











CLAN RÍ WEDDING PACKAGE

(Available Mid-Week Excluding 27th -31st December And /Or Off Peak Season To Include Weekends January /February & November)

White Chair covers with a choice of a Gold, White or Silver Sash White Linen Napkins & Full Length Tablecloths Choice of Table Centre Piece –

Selection of Candelabras & Crystal Globes

ON ARRIVAL:

Tea, Coffee and Homemade Shortbread

SAMPLE MEAL

(Menu can be altered to suit your personal requirements)

Chicken & Wild Mushroom Vol-au-Vents White Wine Cream in Puff Pastry Case.

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Chef's Cream of Vegetable Soup Served with a Crusty Bread Roll

Roast Breast of Local Turkey
With Fresh Herb Stuffing, Honey Baked Ham.
With A Cranberry Compote

Served with a Selection of Seasonal Vegetables & Potatoes

Clanree Trio Dessert plate

Freshly Brewed Tea or Coffee

WINE

1 Glass of House Red /White Wine served with the Meal

EVENING FINGER BUFFET:

Cocktail Sausages Chip cone and selection of Sandwiches

Tea or Coffee



SAPPHIRE WEDDING PACKAGE

White Chair covers with a choice of a Gold, White or Silver Sash White Linen Napkins & Full Length Tablecloths Choice of Table Centre Piece –

Selection of Candelabras & Crystal Globes

ON ARRIVAL:

Tea, Coffee and Homemade Shortbread

SAMPLE MEAL

(Menu can be altered to suit your personal requirements)

Chicken & Wild Mushroom Vol-au-Vents

White Wine Cream in Puff Pastry Case.

Chef's Cream of Vegetable Soup

Served with a Crusty Bread Roll

Roast Breast of Local Turkey With Fresh Herb Stuffing, Honey Baked Ham.

With A Cranberry Compote Served with a Selection of Seasonal Vegetables & Potatoes Add on Choice of Main Course €5 supplement

Clanree Trio Dessert plate

Freshly Brewed Tea or Coffee

WINE

2 Glasses of House Red /White Wine served with the Meal

EVENING FINGER BUFFET:

Cocktail Sausages / Chicken Goujon Chip Cones / Sandwiches

Tea or Coffee



DIAMOND WEDDING PACKAGE

White Chair covers with a choice of a Gold, White or Silver Sash White Linen Napkins & Full Length Tablecloths Choice of Table Centre Piece –

Selection of Candelabras & Crystal Globes

ON ARRIVAL:

Tea, Coffee & Freshly Baked Scones, served with Dairy Fresh Cream & Strawberry Jam Sparkling Wine with Chocolate Dipped Strawberries for all your guests

SAMPLE MEAL

(Menu can be altered to suit your personal requirements)

Classic Clanree Caesar Salad

Beautiful Baby Gems, Crispy Bacon Lardons, Herb Crotons, Shavings of Parmesan. Tossed in a Rich Anchovy Dressing

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Chicken & Wild Mushroom Vol-au-Vents White Wine Cream in Puff Pastry Case

> Chef's Cream of Vegetable Soup Served with a Crusty Bread Roll

Clanree Signature Roast Striploin of Irish Angus Beef Yorkshire pudding With a Rosemary and Red Wine Jus

OR

Roast Breast of Local Turkey With Fresh Herb Stuffing, Honey Baked Ham. With A Cranberry Compote

Served with a Selection of Seasonal Vegetables & Potatoes

Clanree Trio Dessert Plate

Add choice of Dessert (€3 supplement pp)

OR

Trio of dessert or add choice of dessert for €3 extra

Freshly Brewed Tea or Coffee

WINE

2 Glasses of House Red /White Wine served with the Meal

EVENING FINGER BUFFET:

Cocktail Sausages & Chicken Goujon Chip Cones with Dips / Sandwiches

Tea or Coffee



PLATINUM WEDDING PACKAGE

White Chair covers with a choice of a Gold, White or Silver Sash White Linen Napkins & Full Length Tablecloths Choice of Table Centre Piece –

Selection of Candelabras & Crystal Globes Live Music in McGettigan's Bar for Guests Arrival-from approx 3pm-5pm

ON ARRIVAL:

Sparkling Wine with Chocolate Dipped Strawberries for all your guests, Selection of Clanree Signature Wedding Canapés Tea or Coffee

SAMPLE MEAL

(Menu can be altered to suit your personal requirements)

Chicken & Wild Mushroom Vol-au-Vents

White Wine Cream in Puff Pastry Case.

OR

Prawn Cocktail

Mixed Leaves, Baby Prawns, Tangy Marie-rose Sauce, Wheaten Bread and Lemon (€2.00 Supplement)

Chef's Cream of Vegetable Soup

Served with a Crusty Bread Roll

Clanree Signature Roast Striploin of Irish Angus Beef

Yorkshire pudding With a Rosemary and Red Wine Jus

OR

Roast Breast of Local Turkey With Fresh Herb Stuffing, Honey Baked Ham.

With A Cranberry Compote Served with a Selection of Seasonal Vegetables & Potatoes

Dark Chocolate Brownie

Served with Chocolate Sauce and Vanilla Ice Cream

OR

Fresh Fruit Paavola

Served with fresh dairy Cream

Freshly Brewed Tea or Coffee

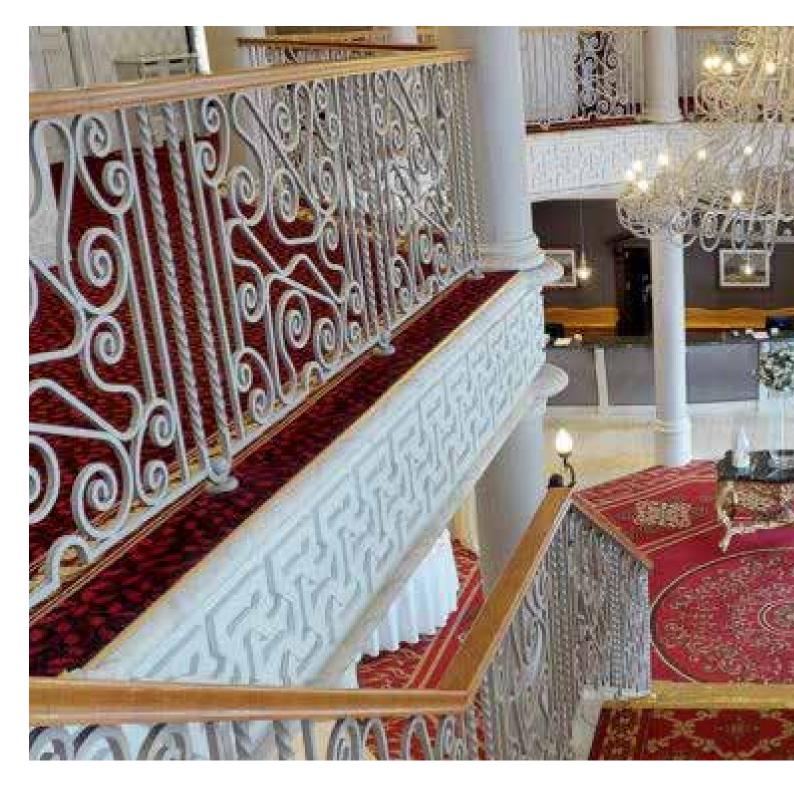
WINE

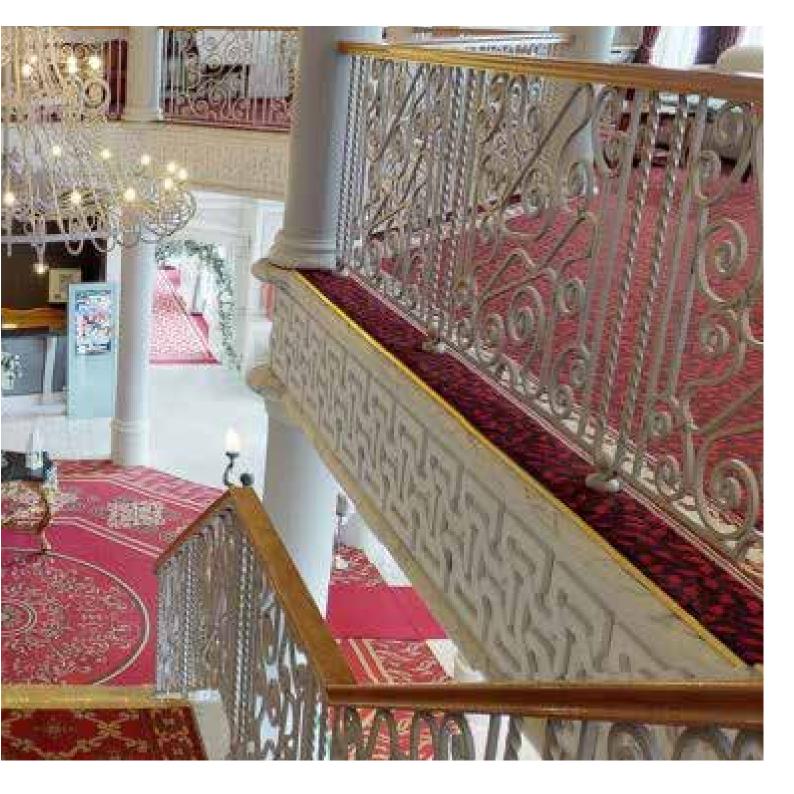
2 Glasses of House Red /White Wine served with the Meal

EVENING FINGER BUFFET:

Cocktail Sausages & Chip Cones Chicken Goujons & Chip Cones Mini Pastries Tea or Coffee







Menu Alternatives

Your Personal Tailored Made Menu can be made from the Following:

To Start

Tartlet of Roasted Vegetables and Goats Cheese, Dressed Leaf Salad, Balsamic Syrup, Cherry Tomatoes

Clanree Trio of Starters, Melon Fan, Egg Mayonnaise & Baby Prawns with Maire Rose Sauce (NO SECOND CHOICE)

Traditional Egg Mayonnaise, Mixed Salad of Tomato, Cucumber, Red Onion with Mayonnaise Lightly Dusted With Smoked Paprika

Honey Dew Melon, with Orange Twist, Kiwi, Strawberry and Droplets of Raspberry and Mango Purée.

Classic Clanree Chicken Caesar Salad, beautiful Baby Gems, Chicken, Crispy Bacon Lardons, Herb Crotons, Shavings of Parmesan. Tossed in a Rich Anchovy Dressing.

Cajun Chicken Salad, warm Cajun Chicken, Mixed Leaves, Cherry Tomato, Crotons, Basil Pesto And A Garlic Aioli

Breaded Garlic Mushrooms, Garlic Aioli Dressed Leaves

Thai Fish Cake, Fish Cake Of Salmon And Cod Infused with Spring Onion, Lemongrass, Coriander, Saki, Mixed Salad and Thai Dipping Sauce.

Chicken and Wild Mushroom Vol-au-Vents, White Wine Cream in Puff Pastry Case.

Prawn Cocktail Mixed Leaves, Baby Prawns, Tangy Marie-rose Sauce, Wheaten Bread and Lemon (€2.00 Supplement)

The Soup

Served with Fresh Crusty Rolls

Clanree Cream of Vegetable

Tomato and Basil

Purée of Potato and Leek

Cream of Mushroom

Carrot and Coriander

Cream of Roast Chicken

Celeriac and Smoked Bacon Soup

Refreshing Sorbet Course

Why Not Clear Your Palate with One of Our Refreshing Sorbets... €6.95

Champagne

Raspberry

Citrus Lemon

The Main Event

Roast Breast of Local Turkey With Fresh Herb Stuffing, Honey Baked Ham with A Cranberry Compote.

Clanree Signature Roast Striploin of Irish Angus Beef, Yorkshire pudding With a Rosemary and Red Wine Jus.

10oz Irish Angus Sirloin Steak with a Chive Duchess Potato and Black Peppercorn Sauce (€8.50 Supplement)

Roast Chicken Crown, Fresh Herb Stuffing, Glazed Ham and Pan Gravy.

Grilled Supreme of Chicken wild Mushroom Stuffing, Bacon Lardons with Brandy and Tarragon Jus

Slow Roasted Irish Lamb Shank, Cassoulet of Vegetables and Minty Lamb Sauce

Seared Fillet of Donegal Salmon, with A White wine Cream of Green Beans and Sun Blushed Tomatoes.

Fillet of Seabass, wilted Greens and a Butter Buerre Blanc.

Additional Menus Can Be Arranged On Request With Our Head Chef.

Our Vegetarian Options

Wild Mushroom and Green Pea Risotto

Moroccan Tagine with Scented Couscous (Vegan also).

Gnocchi with Fresh Basil, Sundried tomato, Pine Nuts and shaved Parmesan

Sumptuous Homemade Desserts...

Chefs Medley Of Desserts (No second choice available with this option)

Raspberry & White Chocolate Ripple Cheesecake

Fresh Fruit Meringue Droplet

Banoffee Tartlet

OR CHOOSE TWO DESSERTS FROM THE BELOW SELECTION:

Fresh Fruit OR Strawberry Meringue served with Fresh Dairy Cream

Cheese Cake (Your Choice of Baileys, Lemon or Strawberry, Raspberry & White Chocolate Ripple)

Dark Chocolate Brownie, Chocolate Sauce and Vanilla Ice Cream

Rhubarb or Apple Crumble With Sauce Analgise and Vanilla Ice-Cream

Chantilly Cream Filled Profiteroles with Hot Chocolate Sauce and Fresh Dairy Cream

Banoffee Pie with Crème Analgise & Fresh Dairy Cream

Homemade Sherry Fruit Trifle & Fresh Dairy Cream

Caramelised Lemon Tart & Fresh Dairy Cream

Toffee & Malteser Pavlova & Fresh Dairy Cream

Apple Pie a La Mode served with Vanilla Ice-cream

Traditional Baked Alaska

Includes Freshly Brewed Tea or Coffee

The Following Items may be added to your evening Buffet at an extra cost

Cocktail Sausages	€3.50
Sausage Rolls	€3.50
Mini Chicken Goujons	€3.50
Spicy Potato Wedges	€3.50
Filled Vol Au Vents	€3.50
Mini Quiche	€3.50
Mini Vegetable Spring Rolls	€3.50
Selection Mini Pastries	€3.50
Bacon Baps	€5.25
Gourmet Hot Dogs with Caramelised Onions & Mustard	€5.25
12" Gourmet Pizza Party (per pizza)	€19.00
- Pre-Sliced And Served In The Middle Of Each Table To Share	
Traditional Cod Gouions and Sleath Fries served in Individual Cones	€10.95

Vegetarian & Special Dietary Alternatives will be provided at no extra Charge. Requests should be made prior to your wedding day. Additional Buffet and Extra Items are based on a per person basis

Additional "Extras"

Brides Signature Cocktail

Arrival Reception

Flutes of Guinness
Glass of House Red & White Wine `
Bucks Fizz with Sparkling Wine
Sparkling Wine with Chocolate Dipped Strawberries
Champagne
Hot Mulled Wine
Clanree Signature Cocktail

- White Wine, Sparkling Wine, Fruits & Sugar

A Selection of Irish Whiskeys	€6.75
Selection of Spirits	€6.75
- Vodka, Gin & Whiskey, Hot Whiskey Punch	€7.50
Buckets of Beer	€30.00

- Bud, Corona & Heineken - 5 Bottles per bucket

Gin Tree (cocktail based on 150pax)	€430
Guinness Keg (40 Litre)	€540
Espresso of seasonal soup and freshly prepared sandwiches	€9.50
Selection of Wedding Canapés	€6.95

Enhance The Meal

Add an additional Starter/Dessert Choice	€5.50	
Add an additional Main Course Choice	€5.50	
Additional Glass of Wine	€ 6.95	

^{*}Above prices are based on per person and are subject to change*

Room Décor And Entertanment

Pre-Dinner Music in McGettigan's Bar can be arranged at an additional Charge To enhance your Room with Room décor, Fairylight back drops, skirting etc please contact our Main Vendors/suppliers who will be delighted to bespoke a package to meet your requirements

€4.50 €8.20 €7.95 €7.95 €12.50 €6.50 €8.50

€9.00

Eventful - Claire On 0863410010 or email sales@eventful.ie

Ultimate Touches – Billy & Anne 00447766755898 or email info@ultimatetouches.co.uk

Simply Devine – Declan on 0871649226

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