



CLANREE
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Weddings at The Clanree Hotel

2024/2025

The Clanree Hotel

...Passionate about Weddings

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.

At the Clanree Hotel we are very proud of our reputation for hosting prestigious events each year and for being the Donegal hotel of choice for Brides & Grooms. The Clanree Hotel is designed to the very highest standard and this is reflected in the warmth and elegance of our banqueting suites. To compliment the beautiful surrounds, we offer a choice of the best local cuisine and an experienced banqueting team ensuring that we will deliver a day that will meet and exceed your expectations.

Our elegant banqueting suites can cater for wedding parties of any number up to 500 guests. Whether your wedding is large or small, our banqueting staff will ensure the smooth running from start to finish.

Congratulations to you both on your engagement and the team and I at the Clanree Hotel look forward to welcoming you to the Hotel in the near future.

Sincerely,

Michael Naughton
GENERAL MANAGER

Clanree Hotel, Conference & Leisure Centre

Compliments to you on your Wedding Day:

Together with the Wedding Package of your Choice, our Fabulous Package 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 or 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 Cart

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 FREE bedrooms for your Bridal Party

1st Anniversary Dinner for 2

Emerald 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)

Honeydew Melon

With Orange Twist, Kiwi, Strawberry and Droplets of Raspberry and Mango Purée.

OR

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

Toffee & Malteser Pavlova

Served with Fresh Dairy Cream

Freshly Brewed Tea or Coffee

WINE- 1 Glasses of House Red /White Wine served with the Meal

EVENING FINGER BUFFET:

Cocktail Sausages or Chicken Goujon Chip cone

Tea or Coffee

€57.00

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)

Honeydew Melon

With Orange Twist, Kiwi, Strawberry and Droplets of Raspberry and Mango Purée.

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

Apple Pie A La Mode

Served with Fresh Dairy Cream

OR

Toffee & Malteser Pavlova

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/ Chicken Goujon Chip Cones

Tea or Coffee

€64.00

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)

Traditional Egg Mayonnaise

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

OR

Classic Clanree Caesar Salad

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

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

Chantilly Cream Filled Profiteroles

With a Hot Chocolate Sauce and Fresh Dairy Cream

OR

Cheese Cake served with Fresh Dairy Cream

(Choice of Baileys, Lemon, Strawberry or Raspberry & White chocolate ripple)

Freshly Brewed Tea or Coffee

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

EVENING BUFFET:

Cocktail Sausages &

Chicken Goujons Cones with Dips

Tea Or Coffee

€68.00

Platinum Wedding Package

White Chair covers with a choice or 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 –

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

Thai Fish Cake

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

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

Traditional Baked Alaska

Freshly Brewed Tea or Coffee

WINE- 3 Glasses of House Red /White Wine served with the Meal

EVENING BUFFET:

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

€75.00

Menu Alternatives

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

To Start

Tartlet of Smoked Chicken and Creamed Leek, *Dressed Leaf Salad, Balsamic Syrup, Cherry Tomatoes.*

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	€19.00 per pizza
- <i>Pre-Sliced And Served In The Middle Of Each Table To Share</i>	
Traditional Cod Goujons 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”

ARRIVAL RECEPTION

Flutes of Guinness	€3.80
Glass of House Red & White Wine	€6.95
Bucks Fizz with Sparkling Wine	€7.95
Sparkling Wine with Chocolate Dipped Strawberries	€7.95
Champagne	€12.50
Hot Mulled Wine	€6.50
Clanree Signature Cocktail	€8.50
Brides Signature Cocktail	€9.00
- <i>White Wine, Sparkling Wine, Fruits & Sugar</i>	
A Selection of Irish Whiskeys	€6.75
Selection of Spirits	€6.75
- <i>Vodka, Gin & Whiskey,</i>	
Hot Whiskey Punch	€7.50
Buckets of Beer	€30.00
- <i>Bud, Corona & Heineken - 5 Bottles per bucket</i>	
Gin Cocktail	€500.00
Guinness Keg (40 Litre)	€600
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

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