



GREVILLE ARMS
HOTEL



Your Day ... Your Way...

We make it Happen

Congratulations on your recent engagement. We are delighted and honoured that you are considering the Greville Arms Hotel as a venue for your special day.

We are justifiably proud of our long-standing reputation for first class food and personal service. Our refurbished Ballroom has been uniquely decorated for your Wedding, adorned with Crystal chandeliers to create the perfect ambience on your special day.

We understand that every Wedding is unique and our dedicated Wedding Co-Ordinator will be on hand to advise and assist you with the planning of every detail for your perfect day. Our Coordinator is available to meet with you at any time to discuss every aspect of your Wedding to make your dreams a reality. With a warm welcome and professional service, our team will ensure that both you & your guests are treated to unforgettable and exceptional experiences.

I hope you enjoy browsing our Wedding brochure; I would be delighted to arrange a meeting with you both to showcase the Greville Arms Hotel and discuss your individual requirements.

Please do not hesitate to contact me personally if I can be of assistance.

Assuring you of our best and personal attention at all times

Warmest Regards

Management

Tel: +353(0) 44 9348563 * Email: info@grevillearmshotel.ie * www.grevillearmshotel.ie

Wedded Bliss



- ♥ Red Carpet and Champagne Reception for the Bridal Party.
- ♥ Tea Coffee and Cookies on arrival
- ♥ Extensive 4 course Wedding Dinner Menu
- ♥ Glass of House Wine per person
- ♥ Personalised Menus and Table Plans
- ♥ Candlelit Mirror centre pieces on all Tables
- ♥ Elegant Floral arrangements for all Tables
- ♥ Complimentary Chair Covers and coloured Sashes
- ♥ Use of PA system and Microphone for the speeches
- ♥ Use of our traditional cake knife and stand
- ♥ Complimentary Accommodation for the Bride & Groom
- ♥ Reduced Overnight Rates for the Wedding Guests
- ♥ Exclusive use of the Hotel Car Park
- ♥ Complimentary Bar Extension until 1.30am

Wedding Menu

Chicken & Mushroom Vol au Vent

Chicken & Mushroom in a light Velouté Sauce, Pastry Case



Cream of Vegetable Soup



Roast Chicken & Ham

Roast Crown of Chicken & Steamed Midland Ham with Herb Stuffing
and Rosemary & Thyme Jus

Fresh Salmon Fillet

Baked Salmon Fillet served with Lemon Butter Beurre Blanc

Served with a Selection of Vegetables
Creamed and Roast Potatoes



Symphony of Desserts

Choux Swan, Strawberry Short Bread Biscuit, Praline, Ice cream & Exotic Fruit

Bewleys Tea or Freshly Brewed Coffee

€36.95

Vegetarian Options and all Special Dietary Requirements Available

Code 0210 Prices valid until 30th June 2019



Wedding Bells

- ♥ Red Carpet and Champagne Reception for the Bridal Party.
- ♥ Tea Coffee, Cookies and Canapés on arrival
- ♥ Extensive 4 course Wedding Dinner Menu
- ♥ Glass of House Wine per person
- ♥ Evening Buffet for Wedding Guests
- ♥ Personalised Menus and Table Plans
- ♥ Candlelit Mirror centre pieces on all Tables
- ♥ Elegant Floral arrangements for all Tables
- ♥ Complimentary Chair Covers and coloured Sashes
- ♥ Use of PA system and Microphone for the speeches
- ♥ Use of our traditional cake knife and stand
- ♥ Complimentary Accommodation for the Bride & Groom
- ♥ Complimentary Accommodation for the parents of the Bride & Groom
- ♥ Reduced Overnight Rates for the Wedding Guests
- ♥ Exclusive use of the Hotel Car Park
- ♥ Complimentary Bar Extension until 1.30am

Wedding Menu

Classic Caesar Salad

Seasonal Leaves, Crispy Bacon, Crunchy Croutons & Parmesan Shavings



Cream of Vegetable Soup



Roast Turkey & Ham

Roast Crown of Turkey & Steamed Midland Ham with Herb Stuffing and Rosemary & Thyme Jus with Cranberry Sauce

Baked Salmon Fillet

Salmon Fillet, Lemon Beurre Blanc



Symphony of Desserts

Choux Swan, Strawberry Short Bread Biscuit, Praline, Ice cream & Exotic Fruit



Bewleys Tea or Freshly Brewed Coffee

€42.95

Vegetarian Options and all Special Dietary Requirements Available

Subject to Availability T&C apply

Code 0210 Prices valid until 30th June 2019

Wedding Bells & Whistles



- ♥ Exclusively one Wedding Per day
- ♥ Your own Personal Wedding Co-ordinator
- ♥ Red Carpet and Champagne Reception for the Bridal Party
- ♥ Tea Coffee, Homemade Cookies on arrival
- ♥ Canapés and Drinks Reception on arrival
- ♥ Extensive 5 course Wedding Dinner Menu
- ♥ Half Glass of House Wine per person
- ♥ Evening Buffet for Wedding Guests
- ♥ Personalised Menus and Table Plans
- ♥ Candlelit Mirror centre pieces on all Tables
- ♥ Elegant Floral arrangements for all Tables
- ♥ Complimentary Chair Covers and coloured Sashes
- ♥ Complimentary Accommodation for the Bride & Groom
- ♥ Complimentary Accommodation for the parents of the Bride & Groom
- ♥ Reduced Overnight Rates for the Wedding Guests
- ♥ Exclusive use of the Hotel Car Park
- ♥ Complimentary Bar Extension

Wedding Menu

Classic Caesar Salad

Seasonal Leaves, Crispy Bacon, Crunchy Croutons & Parmesan Shavings



Cream of Vegetable Soup



Prime Sirloin of Irish Beef

Roast Sirloin of Beef, Bordelaise Sauce, Yorkshire Pudding, Horseradish Cream

Baked Salmon Fillet

Salmon Fillet, Lemon Beurre Blanc



Fresh Fruit Meringue Roulade

Warm Apple Tart, Vanilla Ice Cream



Bewleys Tea or Freshly Brewed Coffee

€45.95

Vegetarian Options and all Special Dietary Requirements Available

Subject to Availability T&C apply



GREVILLE ARMS
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A La Carte Wedding Menu Selector

Personalize your Wedding Menu to your own unique taste

All our wedding packages include a Soup **and** Starter Course

Choose from any of the following options:

HORS D'OEUVRES

<i>Salmon Mayonnaise</i>	€6.45
<i>Poached Salmon sliced with mixed Tossed Salad and House Dressing</i>	
<i>Tossed Caesar Salad</i>	€5.95
<i>With Croutons, Cos Lettuce, Parmesan in a light Garlic and Lemon dressing</i>	
<i>Chicken & Mushroom Vol au Vent</i>	€4.95
<i>Chicken & Mushroom served in a Puff Pastry Bouchee</i>	
<i>Duo of Melon</i>	€4.45
<i>Chilled Degen of Honeydew Melon with Raspberry Coulis</i>	
<i>Egg Mayonnaise</i>	€4.25
<i>Farmhouse Egg Mayonnaise with Mixed Salad Leaves</i>	
<i>Prawn Cocktail</i>	€7.45
<i>Succulent Greenland Prawns leberg Lettuce topped with Cocktail Sauce</i>	
<i>Smoked Salmon & Prawn Salad</i>	€8.95
<i>Cornets of Smoked Salmon stuffed with Prawns in Marie Rose Sauce</i>	



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SOUPS

<i>Crème D'arbly (Greville Arms Hotel Special)</i>	€5.75
<i>A Delicious Homemade Chicken & Potato Soup Finished with Fresh Cream</i>	
<i>Cream of Vegetable Soup</i>	€5.55
<i>Roast Root of Vegetables with Crunchy Croutons and Fresh Parsley</i>	
<i>Minestrone Soup</i>	€5.55
<i>A mixture of Fresh Vegetables in a Tomato & Basil Soup with Crispy Parmesan Crouton</i>	
<i>Homemade Leek & Potato</i>	€5.55
<i>Blend of Fresh Leeks and Potatoes finished with Fresh Cream</i>	
<i>Roast Butternut Squash & Smoked Bacon Soup</i>	€5.55
<i>With Chive Cream Fiache</i>	

SORBET

Refreshing sorbets are a great choice for an additional course on your wedding menu.

<i>Lemon Sorbet</i>	€1.70
<i>Melon & Champagne Sorbet</i>	€1.95

Code 0210 Prices valid until 30th June 2019



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MAIN COURSES

Roast Stuffed Turkey and Glazed Ham €17.95

With fresh Cranberries

Prime Sirloin of Irish Beef €19.95

Roast Sirloin of Beef with a rich Bordelaise Sauce, Yorkshire Pudding & Horseradish Cream

Roast Stuffed Leg of Irish Lamb €17.45

Carved on the bone with Herb Stuffing and Fresh Thyme Jus

Baked Salmon Fillet €19.75

Studded with King Prawns with Light Creamy Basil Vermont Sauce

Fillet of Sea bass €19.75

Grilled Fillet of Sea Bass with Baby New Sautéed Potatoes with Honey and Mustard Dressing

Gaelic Steak €20.65

Seared Sirloin Steak with Creamy Irish whiskey and sliced Button Mushroom Sauce

Baked Supreme of Chicken €16.45

Stuffed with Clonakilty Black Pudding wrapped with Bacon and Madeira Jus

Fillet Mignon Saint Laurent €22.45

Two slices of beef fillet pan-fried in butter garnished with fresh herb Tomato Concasse and Béarnaise Sauce



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VEGETARIAN OPTIONS

Baked Goats Cheese

€15.95

Wrapped in Filo Pastry on a bed of Red Onion Marmalade with Balsamic Dressing and Rocket Leaf

Mediterranean Mixed Vegetables

€15.95

Vegetarian Ratatouille Crumble Topped with Parmesan Cheese Basil Pesto Crust served with Tossed Leaves and Sundried Tomato House Dressing

VEGETABLES

Choice of two Vegetables and two Potatoes from the following: - €5.95

*Buttered Carrots, Cauliflower au Gratin, Brussels Sprouts
Croquette, Roast or Creamed Potatoes*

Choice of third Vegetable or Potatoes extra

€1.00

*Delmonico potatoes, Boulangere, Gratin of Creamed and Garlic Potatoes
Bouquet of Fresh Vegetables – Broccoli au Hollandaise, Cauliflower Mornay, Mange Tout,
Ratatouille, Baton Carrots and choice of two Potatoes*

Code 0915 Prices valid 30th June 2019

Vegetarian, Celiac and all other Dietary requirements and allergies are catered for inclusively.

Choose one of the Vegetarian options to be available on the day, these will not be printed on your menu.

If you have any queries about any dishes please do not hesitate to ask management or one of the servers on the day.



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DESSERTS

Choose one

<i>Fresh Fruit Pavlova</i> With Raspberry Coulis	€4.85
<i>Cheesecake</i> Choice of Flavours (Baileys & Toberlong, Lemon, Strawberry)	€4.85
<i>Profiteroles</i> Filled with Crème and topped with Chocolate Sauce	€4.85
<i>Warm Homemade Apple Pie</i> With Fresh Cream or Vanilla Ice Cream	€4.85
<i>Glazed Lemon Tart</i> With Cassis Sorbet	€4.85
<i>Homemade Praline & Hazelnut Ice Cream</i> In a Tulip Basket	€5.45
<i>Baked Alaska</i> Flamed in room	€5.45
<i>Special medley of desserts</i> A selection of the chef's most sumptuous desserts, Pyramid of Dark Chocolate Mousse, Baileys Cheesecake, Homemade Ice Cream and Choux Swans Filled with Crème Chantilly.	€7.95
<i>Selection of Irish Cheeses</i>	€4.25
<i>Freshly Brewed Tea or Coffee</i>	€1.95
<i>Petit Fours</i>	€1.75

EVENING BUFFET

Tailor your evening buffet to your own requirements, if there is anything not on our menu that you require, we will be more than happy to cater for you.

Assorted Sandwiches	€4.50
Chicken Goujons	€4.50
Mini Pizzas	€4.25
Cocktail Sausages	€3.00
Mini Vegetable Spring Rolls	€3.00
Freshly Brewed Tea & Coffee	€2.20

KID'S MENU

We make sure that all your little ones are catered for on your big day.

A Full Kid's Menu

Orange/Blackcurrant Squash Served with Meal

Coloring Activities for Table

Complimentary Area for Kid's Activities

Babysitting services on request

Available to all children under 12 years of age



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Reception Drinks

<i>Kirr (White Wine with a hint of Crème De Cassis)</i>	€6.95
<i>Refreshing Summer Punch (Cold)</i>	€4.50
<i>Traditional Mulled Wine (Hot)</i>	€4.50
<i>Sparkling Wine</i>	€6.00
<i>Sherry Reception</i>	€4.60
<i>Champagne Reception</i>	€9.00

Dinner Drinks

<i>Rosario Estate Sauvignon Blanc from</i>	€19.95
<i>Rosario Estate Cabernet Sauvignon from</i>	€19.95
<i>Choose from the Greville Arms Hotel extensive range of fine wines.</i>	

Toast Drinks

<i>Prosecco Casa De Fra, Delle Venezie</i>	€32.95
<i>Paul Cheneau, Sparkling Brut Rose</i>	€32.95
<i>Moët et Chandon Brut Imperial N.V.</i>	€67.50
<i>Irish coffee (Kilbeggan Whiskey)</i>	€5.95

GREVILLE SUITE

The new stunning ballroom at the Greville Arms Hotel has been fully refurbished with magnificent chandeliers. This room has ambience and elegance creating a stunning setting for your wedding. We attend to every detail with personal service from beginning to end. It has its own private bars and has a special unique atmosphere with different levels. This room can cater for your guests and its unique layout can be altered for larger or smaller numbers

DECOURCY SUITE

The Decourcy Suite ideal for the smaller intimate reception can cater up to 70 guests. The magnificent room has character and atmosphere all of its own with the same personal service and first-class food is a great setting for a smaller wedding.

BOOKING:

When you have inspected our facilities, and studied the menu options, you can then make a provisional booking. This must be confirmed within 14 days by payment of a deposit €500.00 which will guarantee your reservation of facilities for your special day.

Please note the current licensing law applies to all licensed premises that no person under 18 years of age should be on the premises during late night bar extensions at wedding or functions and it is illegal for them to consume alcohol at any time.

Final arrangements regarding menu choice, drinks etc. are to be given four weeks prior to your wedding.

Wedding guests have the use of the function room until normal closing time. If guests are required to stay later the management can arrange for a special late-night bar extension.

Music for your wedding should be arranged in advance. If a DJ is booked, please contact management to assure that all requirements are met regarding equipment for your DJ.

The management reserved the right to cancel or refund deposits in circumstance when booking is made through a third party or under false pretenses.

PLANNING YOUR WEDDING

At the Greville Arms Hotel every Wedding is very special and making your day a truly memorable occasion is our specialty. You will want your Wedding Day to be perfect in every way and so do we. It is one of the most exciting day of your life, planning a Wedding can be considerable amount of work for the principal people involved because naturally everybody wants the whole day to run smoothly, so careful planning is essential. Select your venue and see if the date is available. It is difficult to devise a satisfactory list of priorities and procedures, as they tend to vary with individual circumstances.

Six Months Before

- *See your Priest or Minister and make your Church or registrar arrangements.*
- *Book your Wedding Reception at the Greville Arms Hotel.*
- *Book your music for dancing and we can help co ordinate the time to commence.*
- *Organize your Bridesmaids dresses and your Wedding dress.*
- *Organize Groom, Bestman's and groomsmen attire for the day*
- *Book your photographer and /or video.*
- *Order your wedding invitations and thank you cards*
- *Make your honeymoon arrangements (Passports, Visa, may be required)*
- *Reserve any hotel rooms required for your wedding guests*

Three Months

- *Order Your Wedding Rings*
- *Order Your Wedding Cake*
- *Shop for your going away clothes*
- *Go to your hairdresser with your head dress veil or hat try out the effect with your hairstyle.*
- *Practice with any new makeup effects*
- *Organize music and vocal set for the Church.*
- *Order your bouquet and button hole flowers*
- *Decide what your Wedding Menu will be for your Wedding Day*

Four to Six Weeks

- *Send out your Invitations.*
- *Finalize your menu with the Greville Arms Hotel*

Four Weeks

- *Cars for the principal people involved in the Wedding*
- *Arrange the Top table seating and the tables if you are having place names for the reception and let the Greville Arms Hotel know the details.*
- *Phone all the people you booked and check that everything is okay. I.e. Photographer, Music Etc. This is very important. Confirm the actual number to the Greville Arms Hotel not just the numbers you have invited.*
- *Have a rehearsal of the marriage ceremony if you wish.*
- *Make arrangements for somebody to collect the cake and the wedding dress after the wedding reception. It would be a help to appoint a special aid, not a member of the immediate family who is apt to have too much on his/her mind to be available for the last-minute phone calls emails or anything else that may come up.*

DAY 1

- *Leave your wedding cake, going away clothes and any other effects you may have for your wedding in the Greville Arms Hotel one day before the Wedding Reception and let the Greville Arms Hotel know if there are any special requirements.*