



KILLESHTIN
HOTEL & LEISURE CLUB
★★★★★

Weddings

AT THE KILLESHTIN



Welcome



Experience the true essence of Irish Hospitality with an unforgettable
Wedding Day in The Killeshin, ideally located in the heart of the Midlands.

Traditional yet contemporary, The Killeshin offers your guests excellent
customer service in intimate surroundings, followed by comfortable & spacious
accommodation, to create a unique Wedding Experience.



Civil Ceremonies & Partnerships



The subtle elegance and refined style of The Dunamase Suite makes it the perfect location for your Civil Ceremony of up to 120 guests.

Your Unity Candle & Floral Centrepiece will dress the Celebrants table,
while the aisle will be adorned with Candles & Lanterns.

€250.00 Room Hire charge applies for Civil Ceremonies & Partnerships.







Arrival Reception



The Piazza is the perfect setting for your Private Arrival Reception.

With exclusive use of the Outdoor Terrace your guests can enjoy
Chilled Canapes & Prosecco in the Summer or indulge in Mulled Wine
& Mince Pies in the Winter months.

The Red Carpet will be rolled out for your arrival. We will welcome You
& Your Partner with Chilled Champagne, while your guests will be greeted
with Freshly Brewed Tea & Coffee served with Miniature Scones with Jam & Cream.



Evening Reception



The Walnut Suite, with its panelled high ceiling and traditional décor, is the ideal backdrop for your Wedding Meal and evening celebrations.

Up to 200 guests can join You & Your Partner for your specially selected Wedding Meal. The Walnut Suite features a Private Bar and offers exclusive access to the Outdoor Terrace, providing ample space for your guests to dance the night away.







Our Killeshin Suite



The Killeshin Suite is beautifully decorated in soothing contemporary colours
with an abundance of natural daylight.

Featuring a king sized Four Poster Bed, luxurious Bath Robes, and a large Flat Screen Smart TV,
You & Your Partner can enjoy your first morning of wedded bliss with Bubbly Breakfast
in Bed and 1.00pm checkout with our compliments.

Our Wedding Packages

WE OFFER THE FOLLOWING WITH OUR COMPLIMENTS..

- A dedicated Wedding Specialist to assist you throughout your Wedding Journey
- Exclusive One Wedding a Day Promise
- Red Carpet Arrival for your guests
- Champagne Reception for you and your partner
- Tea & Coffee served with Miniature Scones with Jam & Cream
- Killeshin's Soft Fruit Punch for your guests
- Cake Stand & Newbridge Silverware Knife
- Full setup including Table Linen & Chivari Chairs, Mirror Bases & Candelabras and Fresh Floral Arrangements
- AV System for your speeches
- Personalised Menus & Table Plan
- Late Bar to 2.00am & Residents Bar
- Menu Tasting for you and your partner prior to your Wedding
- Overnight Accommodation for You & Your Partner with Bubbly Breakfast in Bed & 1.00pm Checkout
- Two Complimentary Rooms to be allocated by You & Your Partner
- Preferential accommodation rates for your guests

The Finer Details

Deposits

Availability may only be discussed after the initial meeting. After you have viewed the Hotel and discussed your requirements with the Wedding Team, a date may be provisionally held for up to fourteen days, after which a signed contract a non-refundable deposit of €1,500.00 is required. In the unfortunate event that you need to reschedule your Wedding, we can do this on one occasion and in this instance the deposit is transferable.

Payment

50% of estimated costs as per the contract are to be paid 6 months prior to the Wedding. A further 45% of estimated costs are to be paid one month prior to the wedding. The final balance is to be settled on departure.

Price Increases

The Hotel reserves the right to pass on any price increases to the Patron that occur after the signing of the contract where the Hotel experiences such an increase in costs that are beyond the Hotels control.

VAT

Food, Beverage and Accommodation rates are calculated at the VAT rate levels at the time of the Wedding.

Numbers

Approximate numbers should be given one month prior to the Wedding, with final numbers two weeks in advance. The final number at this point is the minimum number you will be charged for on the day. All Wedding Contracts are based on estimated final billing numbers on booking. Should there be a decrease in numbers, the number on the contract shall apply on the day.

Licensing Laws

Guests must vacate the premises 30 minutes after closing time. The Residents Bar will be available to residents of the hotel after this point.

Children

Children are welcome to Weddings in The Killeshin. Prices start at €15.00 per child 10 years and under. Children must be off the premises by 9.00pm.

The Seating Plan

This must be submitted to the Sales Department 2 weeks in advance of the Wedding Date.

Guest Rooms

We require a minimum of 10 bedrooms if you choose to have your Wedding on a Friday or Saturday night (at the agreed Wedding rate). This is not inclusive of the complimentary rooms as part of the Wedding Package. Rooms on this Wedding block must be prebooked only by the Wedding couple a minimum of 6 weeks prior to the Wedding date by means of a Rooming List. Failure to reserve the rooms will be the responsibility of the Wedding couple, and outstanding rooms will be charged to the Main Account. It is also the responsibility of the Wedding couple to advise all guests to book direct to avail of the Wedding rate.

Cancellation Policy

- Any deposits paid are non-refundable
- All cancellation requests must be made in writing to the Wedding Team
- Cancellation fees are calculated on your Wedding contract
- 36 – 20 weeks prior; 25% of estimated costs
- 19 – 12 weeks prior; 50% of estimated costs
- 11 – 4 weeks prior; 75% of estimated costs
- Within 4 weeks; 100% of estimated costs



So Amazing

ARRIVAL RECEPTION

Champagne for You & Your Partner
Tea & Coffee with Miniature Scones with Jam & Cream
Killeshin's Soft Fruit Punch

WEDDING MEAL

One Appetizer
One Main Course
One Dessert
½ Bottle of Wine per person
Toast Drink for Your Top Table

EVENING REFRESHMENTS

Chefs Selection of Sandwiches

Menu

APPETIZERS – CHOOSE ONE

Roast Vegetable Soup (1A,3,7,9)

Chive Cream & Garlic Croutons

Potato & Leek Soup (7,9)

Parsley Cream & Garlic Croutons

Melon Rosettes

Chilled Honeydew Melon, Mango Sorbet, Mix Berries & Red Fruit Coulis

The Killeshin Caesar Salad (1A,3,4,7,8,10)

*Baby Gem, Crisp of Serrano Ham, Pine Nuts, Shaved Parmesan,
House Caesar Dressing & Garlic Ciabatta*

Duck Spring Roll (1A,3,6,8,9,10,11)

Served with Petit Salad, Black Sesame Seeds, Mango & Sweet Chilli Sauce

MAIN COURSE – CHOOSE TWO

Pan Fried Chicken Supreme (1A,7,9,12)

*Served with Gratin Potato, Grilled Asparagus, White Wine & Green
Peppercorn Veloute*

Traditional Turkey & Ham (1A,3,7,9,12)

*Sage Stuffing Filled Turkey & Ham, Caramelized Cranberries, Champ Mash,
Parsnip Crisps & Red Wine Gravy*

Pistachio Crusted Salmon Fillet (1A,3,4,7,8,9,12)

*Baked Salmon Crusted with Pistachio Served with Potato Fondant,
Grilled Asparagus & Lemon Beurre Blanc Sauce*

Spinach Ricotta Tortellini (1A,3,7,9,12)

*Wild Mushroom or Tomato & Basil Sauce, Baby Rocket, Shaved Parmesan,
Pesto & Garlic Bread*

DESSERTS – CHOOSE ONE OR ASSIETTE OF DESSERTS

Chef Assiette of Desserts

Mango & Passion Fruit Cheesecake (1,6,7,8)

White Chocolate Profiteroles (1A,3,7)

Lemon Meringues Tart (1A,3,7)

Chocolate Profiteroles (1A,3,7)

Filled with Vanilla Cream & Served with Chocolate Sauce

Homemade Apple Pie (1A,3,7)

Fresh Cream & Vanilla Ice Cream, Crème Anglaise

So Perfect

ARRIVAL RECEPTION

Champagne for You & Your Partner
Tea & Coffee with Miniature Scones with Jam & Cream
Prosecco Reception for your Guests
Killeshin's Soft Fruit Punch

WEDDING MEAL

Choice of Two Appetizers
Choice of Two Main Courses
Choice of Two Desserts or Assiette of Desserts
½ Bottle of Wine per person
Toast Drink for Your Top Table

EVENING REFRESHMENTS

Chefs Selection of Sandwiches
Cocktail Sausages

Menu

APPETIZERS – CHOOSE TWO

Roast Vegetable Soup (1A,3,7,9,)

Chive Cream & Garlic Croutons

Potato & Leek Soup (7,9)

Parsley Cream & Garlic Croutons

Italian Tomato & Red Roast Peppers Soup (5,7,8,9)

Basil Pesto & Shaved Parmesan

Chicken & Wild Mushroom Vol-au-Vent (1A,3,7,12)

White Wine & Mushroom Sauce

Melon Rosettes

Chilled Honeydew Melon, Mango Sorbet, Mix Berries & Red Fruit Coulis

The Killeshin Caesar Salad (1A,3,4,7,8,10)

*Baby Gem, Crisp of Serrano Ham, Pine Nuts, Shaved Parmesan,
House Caesar Dressing & Garlic Ciabatta*

Duck Spring Roll (1A,3,6,8,9,10,11)

Served with Petit Salad, Black Sesame Seeds, Mango & Sweet Chilli Sauce

MAIN COURSE – CHOOSE TWO

Roast Sirloin of Irish Beef (1A,3,7,9,12)

Cream Potato, Yorkshire Pudding, Chateaux Potato, Shallots & Red Wine Gravy

Pan Fried Chicken Supreme (1A,7,9,12)

*Served with Gratin Potato, Grilled Asparagus, White Wine & Green Peppercorn
Veloute*

Traditional Turkey & Ham (1A,3,7,9,12)

*Sage Stuffing Filled Turkey & Ham, Caramelized Cranberries, Champ Mash, Parsnip
Crisps & Red Wine Gravy*

Pistachio Crusted Salmon Fillet (1A,3,4,7,8,9,12)

*Baked Salmon Crusted with Pistachio Served with Potato Fondant,
Grilled Asparagus & Lemon Beurre Blanc Sauce*

Spinach & Sun Dry Tomato, Feta Cheese Tart (1A,3,5,7,10)

*Creamy Spinach, Sun Dry Tomato, Feta Cheese & Baby Rocket, Pesto,
Side Salad & House Chips*

Spinach Ricotta Tortellini (1A,3,7,9,12)

*Wild Mushroom or Tomato & Basil Sauce, Baby Rocket, Shaved Parmesan,
Pesto & Garlic Bread*

DESSERTS – CHOOSE TWO OR ASSIETTE OF DESSERTS

Chef Assiette of Desserts

Mango & Passion Fruit Cheesecake (1,6,7,8)

White Chocolate Profiteroles (1A,3,7)

Lemon Meringues Tart (1A,3,7)

Raspberries & White Chocolate Cheesecake (1A,3,6,7)

Fruit Coulis & Fresh Cream

Strawberries Pavlova (3,7,12)

Cointreau Cream & Fresh Strawberries

Chocolate Profiteroles (1A,3,7)

Filled with Vanilla Cream & Served with Chocolate Sauce

Homemade Apple Pie (1A,3,7)

Fresh Cream & Vanilla Ice Cream, Crème Anglaise

So in Love

ARRIVAL RECEPTION

Champagne for You & Your Partner
Tea & Coffee with Miniature Scones with Jam & Cream
Prosecco Reception for your Guests
Choice of 3 Canapes
Killeshin's Soft Fruit Punch

WEDDING MEAL

Choice of Two Appetizers
Choice of Soup or Sorbet
Choice of Two Main Courses
Choice of Two Desserts or Assiette of Desserts
½ Bottle of Wine per person
Toast Drink for Your Top Table

EVENING REFRESHMENTS

Choice of 3 Evening Buffet Options

Menu

APPETIZERS – CHOOSE TWO

Beetroot & Pink Gin Cured Salmon & Mini Blini (1,3,4,7,12)

Cucumber & Fennel Salad, Sakura Mix

Chicken & Wild Mushroom Vol-au-Vent (1A,3,7,12)

White Wine & Mushroom Sauce

Melon Rosettes

Chilled Honeydew Melon, Mango Sorbet, Mix Berries & Red Fruit Coulis

The Killeshin Caesar Salad (1A,3,4,7,8,10)

Baby Gem, Crisp of Serrano Ham, Pine Nuts, Shaved Parmesan, House Caesar Dressing & Garlic Ciabatta

Goat Cheese & Chorizo Salad (3,7,9,10,12)

Warm Roasted Baby Potato, Diced Chorizo, Dressed Baby Leaves, Crumbled Goat Cheese, Smoked Paprika & Chorizo Dressing

Duck Spring Roll (1A,3,6,8,9,10,11)

Served with Petit Salad, Black Sesame Seeds, Mango & Sweet Chilli Sauce

SOUP OR SORBET – CHOOSE ONE

Roast Vegetable Soup

Cream Chive & Garlic Croutons

Leek & Potato Soup

Bacon Crisps & Whipped Cream

Raspberry Sorbet

Tropical Fruit Sorbet

Champagne Sorbet

MAIN COURSE – CHOOSE TWO

Roast Sirloin of Irish Beef (1A,3,7,9,12)

Cream Potato, Yorkshire Pudding, Chateaux Potato, Shallots & Red Wine Gravy

Traditional Turkey & Ham (1A,3,7,9,12)

Sage Stuffing Filled Turkey & Ham, Caramelized Cranberries, Champ Mash, Parsnip Crisps, & Red Wine Gravy

Grilled Fillet of Sea Bass (4,7,9,12)

Baby Rocket & Sun Dry Tomato Salad, Chorizo Crisps, Goat Cheese & Beurre Blanc Sauce

Pistachio Crusted Salmon Fillet (1A,3,4,7,8,9,12)

Baked Salmon Crusted with Pistachio Served with Potato Fondant, Grilled Asparagus & Lemon Beurre Blanc Sauce

Spinach, Sun Dried Tomato & Feta Cheese Tart (1A,3,5,7,10)

Creamy Spinach, Sun Dry Tomato, Feta Cheese & Baby Rocket, Pesto, Side Salad & House Chips

Asparagus & Sun Dry Tomato Risotto (5,7,12)

Baby Rocket, Shaved Parmesan & Pesto

DESSERTS – CHOOSE TWO OR CHEF'S ASSIETTE OF DESSERTS

Chef Assiette of Desserts

Mango & Passion Fruit Cheesecake (1,6,7,8)

White Chocolate Profiteroles (1A,3,7)

Lemon Meringues Tart (1A,3,7)

New York Cheesecake (1A,3,6,7)

Mix Berry Compote

Raspberry & White Chocolate Cheesecake (1A,3,6,7)

Served with Fruit Coulis & Fresh Cream

Strawberry Pavlova (3,7,12)

Served with Cointreau Cream & Fresh Strawberries

Raspberry & Hazelnut Roulade

Fruit Coulis & Cream

Chocolate Profiteroles (1A,3,7)

Filled with Vanilla Cream & Served with Chocolate Sauce

Homemade Apple Pie (1A,3,7)

Fresh Cream & Vanilla Ice Cream, Crème Anglaise

Enhancements

ARRIVAL RECEPTION

Prosecco
Selection of Canapes (Choice of 3)
Mulled Wine & Mince Pies
Cocktail Station (Choice of 2)
Afternoon Sweet Treat (Choice of 2)
Bottled Beer
Gin Station
Premium Gin Station
Chef's Selection of Gourmet Sandwiches

WEDDING MEAL

Additional Soup or Sorbet Course
Additional Choice Appetizer
Additional Choice Main Course
Additional Choice Dessert
Prosecco Toast
Wine Toast
Champagne Toast

NIGHT TIME NIBBLES

Fish & Chip Cones
Chicken & Chip Cones
Donut Wall
Tayto Wall
Evening Buffet (Choice of 3)

Enhancements

CANAPES

Mini Tomato & Basil Bruschetta

Goats Cheese Tartlet

Chicken Skewars

Smoked Salmon Eclairs

AFTERNOON SWEET TREAT

Miniature Meringues

Miniature Eclairs

Miniature Carrot Cake

Cupcakes

Lemon Drizzle Cake Slice

EVENING BUFFET

Breaded Chicken Strips

Honey Glazed Cocktail Sausages

Vegetable Spring Rolls

Fish Goujons

Homemade Chunky Chips

Chicken Wings

Chicken Drumsticks



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