



*Thank you for your inquiry regarding Weddings here at
Faithlegg House Hotel & Golf Club*

Wedding Co ordinator

Our Specialist Wedding Co ordinator and Banqueting Manager will endeavour to make your Day one to remember. From the time of booking right through to your Big Day, our team will be on hand to discuss the endless options available to you, in order to create a unique wedding, Faithlegg Style. We will be delighted to assist you in booking all the details for your Wedding Day, be it your Wedding Cake, Flowers, Harpist, Pianist, Band or DJ.

The Hotel

Faithlegg House Hotel is a magnificent 18th Century Building sympathetically restored and opened in May of 1999 as a Luxurious Four Star Hotel and Country Estate. The Hotel has undoubtedly become a most sought after location for a truly memorable Wedding experience, combining the elegance of a Country Mansion and all the sophistication and amenities of a deluxe Four Star Hotel.

Accommodation

Faithlegg House Hotel Consists of 82 beautifully appointed Bedrooms incorporating 68 rooms in the new wing complete with all the comforts of a four star hotel bedroom and 14 gracefully decorated Master rooms in the Main House. The Bridal Suite, which is a Master Four Poster Bedroom, is with our compliments and we offer your guests preferential rates if they wish to stay with us on the night or for the weekend of your Wedding.

On Arrival

The Main Hall is the ideal way to welcome your guests to the hotel. A Red Carpet Welcome along with Champagne awaits you on your arrival to Faithlegg House Hotel, compliments of the Hotel. Tea and Coffee will also be served with our compliments for your guests in the Piano Lounge on their arrival.

The Estuary Club

Let us pamper you for the Big Day. Our Team of Experienced Leisure staff and Beauty Therapists will ensure you look your best for your Wedding Day. The Estuary Club comes complete with Sauna, Steam room, Jacuzzi and a seventeen metre Swimming Pool along with Treatment Rooms and Fully Fitted Gym.

Arrival Drinks Reception

From Mulled Wine on a Winters Day to Refreshing Summer Punch on a Balmy Summer Afternoon, your drinks reception at Faithlegg House Hotel is truly a wonderful experience. Choose from a varied selection of wines and cocktails for your arrival reception or if you wish, create your own unique Wedding Day Cocktail.



The Minaun Room

Crisp White Linen, Elegant Glass Lily Vases filled with Fresh Lilies, Personalised Menus along with spectacular views of the Garden through the Elegant Conservatory makes for a spectacular backdrop for a Faithlegg Wedding. The Minaun Room can cater for an intimate Wedding of 60 guests or indeed a Wedding Banquet for up to 220 guests.

The Adelaide Blake Suite

The Adelaide Blake Suite has been approved for hosting Wedding Civil Ceremonies here in the Hotel by the Local Registrar for Marriages. We would be delighted to host your Wedding Day from your Ceremony right through to your Reception. Please note that couples must book the Registrar directly.

The Menu

Allow our Chefs under the supervision of our Executive Head Chef, to prepare a feast for you and your guests on your Wedding Day. Choose from a wide range of mouth-watering courses including hot Soups and refreshing Sorbets to create an extraordinary Banquet.

Photographs

Come rain or shine Faithlegg House Hotel provides a dramatic scene for your Wedding photographs. You will have the freedom of creating those special shots with the hotel at your disposal whether inside or out. We will be delighted to advise you on the Most Scenic Backdrops for your Photographs.

The Evening Reception

A midnight feast or a simple snack, our selection of finger food menus will allow you to be as varied as you like, to entice your guests late into the evening.

Terms & Conditions

Please refer to our terms and conditions section.

If you have any queries on the enclosed information or require any further information, please do not hesitate to contact me directly at Faithlegg House Hotel, where I would be delighted to discuss your Wedding Day plans in more detail with you.

*Kind Regards,
Suzanne Molloy
Conference & Banqueting Co-ordinator
suzannemolloy@fhh.ie
Tel.: 051 382000*



*Faithlegg House Hotel
A la Carte Banqueting Menus 2010*

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Please feel free to put together your own Banqueting Menu from the extensive list our Chef has suggested. For Groups of more than 15 persons we serve a set menu (one item) on each course. We are happy to offer a choice on the main course if you wish to offer two dishes. When pricing your menu with a choice of main course, please take the price as the more expensive option.

Please note that a menu must consist of Starter, Soup, Main Course and Dessert with Tea or Coffee. We are happy to offer a separate sorbet course or a choice of soup or sorbet at the soup price.

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Starters

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*Fan of Cantaloupe Melon with a Light Tarragon Infusion
and a Kumquat & Irish Whiskey Jam* €6.80

*Waterford Spiced Beef on a bed of Rocket Leaves with a Faithlegg
Chutney of Pears & Tomato* €7.80

*Mediterranean Salad of Serrano Ham with a Balsamic Marinated Shallot
and Sweet Piquillo Peppers finished with Parmesan Shavings* €7.80

*Chicken Breast Salad with Sherry Marinated Apricots
Sprinkled with Toasted Almonds and Creamy Honey Mustard Mayonnaise* €8.00

*Croustillant of Duck Confit and Oriental Vegetables, set on a Crisp Romaine
Leaf with Toasted Sesame Seeds and a Spiced Red Wine Syrup* €8.35

*Smoked Duck Salad with Roast Vegetables, Ciabatta Croute
and a Coriander Pesto* €8.40

*Chicken Liver Parfait with Shallot & Apple Marmalade
and a Warm Brioche* €8.50

Dunmore East Seafood Pie served with a Roasted Spiced Crab Claw €8.50

*A Trilogy of Local Salmon – Smoked, Rillete and Cured
Crème Fraiche and Dill Oil* €8.85

*Timbale of Seafood wrapped in a Cucumber Ribbon accompanied with
Smoked Salmon and Crunchy leaves with a Chive Cream Sauce* €8.90

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Faithlegg House Hotel

A la Carte Banqueting Menus 2010

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Soups

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Cream of Celeriac and Apple Soup €4.65

Seasoned Vegetable Soup with a Herb Crème Fraiche €4.65

Leek and Potato Soup with a Spring Onion Cream €4.65

Tomato Soup with Basil Cream €4.65

Wild Forrest Mushroom Soup finished with Hazelnuts and Dill Crème Fraiche €4.65

Cream of Courgette and Fennel Soup finished with Thyme €4.65

Carrot and Ginger Soup with Crème Fraiche €4.65

Roasted Red Bell Pepper Soup €4.65

*Roast Pumpkin and Butternut Squash Soup
with Toasted Pumpkin Seed Crème Fraiche* €4.65

Dublin Bay Prawn Bisque on Velvet Crab Cream and Garlic Croutons €6.00

Seafood Chowder €6.50

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Sorbets

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Champagne and Ginger Syrup €2.60

Citrus Lemon and Smirnoff €2.60

Caribbean Fruits €2.60

Green Apple & Calvados €3.00

Raspberry and Poitin €3.00

Toasted Coconut & Malibu €3.00

A Shot Glass served with...

A Shot of Chilled Melon and Mint Broth €3.10

A Shot of Mango and Kiwi Smoothie €3.10

A Shot Pineapple and Coconut Liqueur €3.10

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Faithlegg House Hotel
A la Carte Banqueting Menus 2010

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Main Course

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<i>Tronche of Salmon and Lemon Sole with Mushroom Duxelle Surrounded with Grain Mustard Cream Sauce</i>	€30.00
<i>Pan Fried Fillet of Salmon with a Poppy and Sesame Seed Crust, Crispy Red Onion Mash and Saffron Cream Sauce</i>	€30.00
<i>Roast Fillet of Pork Stuffed with Onion and Thyme, Wrapped in Smoky Bacon and served with an Apple & Ginger Chutney and a Natural Jus</i>	€31.00
<i>Baked Filet of Hake with a Basil & Almond Crumb, served with a Spiced Plum Tomato Ratatouille</i>	€32.50
<i>Roast Sirloin of Irish Beef with a Scallion Mash, Green Peppercorn and Brandy Cream Sauce</i>	€33.50
<i>Roast Loin of Lamb with a Chestnut and Rosemary Stuffing Wrapped in Parma Ham</i>	€33.50
<i>Crispy Skinned Filet of Fresh Seabass with a Salsa Verde and a Vermouth Beurre Blanc</i>	€35.00
<i>Roast Rack of Lamb with a Mint and Cous Cous Crumb, Black Olive Mash and Natural Jus Scented with Rosemary</i>	€35.00
<i>Filet of Monkfish on Creamed Leeks, with a Ginger & Smoked Salmon Sauce</i>	€36.50
<i>Medallions of Beef on a Spring Onion Mash, With a Cashel Blue Cream Sauce</i>	€38.00
<i>Roast Fillet of Irish Beef set on Rocket and Parmesan Mash Potato With a Marsalla and Balsamique Butter Sauce</i>	€38.00
<i>Guinea Fowl Breast accompanied by Baby Barrel Potatoes And Served with a Button Mushroom & Red Wine Shallot Jus</i>	€39.50

*All Entrees are presented with a
Seasonal selection of Vegetables and Potatoes*

Fish Entrees are weather dependent and a suitable alternative may have to be offered

*A vegetarian menu is available on request
All special dietary requirements can be catered for.
Please advise us and an appropriate menu can be suggested.*



Faithlegg House Hotel

A la Carte Banqueting Menus 2010

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Desserts

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*Classical Tiramisu set on a Coffee Cream Sauce,
Accompanied with Honey Crunch Ice Cream* €6.55

*Homemade Bread and Butter Pudding laced with Baileys
with Vanilla Pod Ice Cream* €6.60

*Brandy Snap Basket filled with a sumptuous mix of Wild Berries
And Topped with Home made Praline Ice Cream* €7.10

*Warm Home made Chocolate Brownie served with Hazelnut Crème Anglaise
And Pistachio Ice Cream* €7.10

*Lemon Tart served with a Drambuie and Belgian Chocolate Ganache,
Lemon Martini Syrup* €7.10

*Crème Brulee with an Almond Shortbread Biscuit
Choose one of the following fruits as your Crème Brulee Flavour –
Strawberry, Raspberry, Blackberry or Vanilla Bourbon* €7.25

*Warm Bramley Apple & Cinnamon Crumble served with a Toffee Crunch
Ice Cream and Vanilla Anglaise* €7.25

*Warm Double Chocolate Fondant with a Caramelized Walnut Fudge Sauce
and Toffee Crunch Ice Cream* €7.25

A Sweet Taste of Faithlegg €7.50

Please pick three from the following:

- * *Passion Fruit Bavarois*
- * *Chocolate Cup filled with Mascarpone & Honey Cream or Chocolate Mousse*
- * *Wafer Basket with Fruit Salsa*
- * *Fresh Fruit Tartlette with Crème Patisserie*
- * *Profiteroles filled with Praline Cream*
- * *Wafer Basket with Ice Cream – Strawberry, Vanilla, Chocolate or Toffee Crunch Flavour*
- * *Chocolate & Walnut Brownie*
- * *Mini Meringue with Berry Compote*

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Selection of Cheese with Water Biscuits and Fruits €8.40

*We can also serve a Cheese Board per table
for your guests to enjoy during your speeches* €60.00

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Freshly Filtered Tea and Coffee €2.00

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Faithlegg Petit Fours €2.50



*Evening Reception
Finger Food 2010*

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Evening Food Menu

€9.50 per person

*Selection of Freshly Prepared Sandwiches
Warm Cocktail Sausages
Served with Dijon Mustard, Garlic Mayonnaise
Thai Sweet Chilli Sauce & Tomato Relish
Tea & Coffee*

The following items can be added to the above:

Breaded Mushrooms - €2.00

Chicken Wings - €2.00

Mini Vegetable Samosas - €2.50

Mini Spring Rolls - €3.00

Goujons of Cod with Tartar Sauce - €3.00

Goujons of Chicken - Plain or Southern Fried Crumb - €3.00

Filo Prawns - €3.50

*Why not treat your guests to a late night snack of platters of Sandwiches
served in the Residents Bar?
Price available on request.*



*A Selection of Canapés
to accompany your Arrival Drinks Reception*

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Menu 1

€12.00 per person

*Smoked Salmon on Brown Bread
Crabmeat Salad On Toast
Pate Served on Melba Toast
Goats Cheese Tartlette with Roasted Red Bell Peppers
Melon & Serrano Ham*

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Menu 2

€14.00 per person

*Smoked Salmon on Brown Bread
Crabmeat Salad On Toast
Pate Served on Melba Toast
Goats Cheese Tartlette with Roasted Red Bell Peppers
Melon & Serrano Ham
Chicken Mushroom Vol au Vent*

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Menu 3

€16.00 per person

*Smoked Salmon on Brown Bread
Crabmeat Salad On Toast
Pate Served on Melba Toast
Goats Cheese Tartlette with Roasted Red Bell Peppers
Melon & Serrano Ham
Chicken Mushroom Vol au Vent
Prawn & Dill Barquette*

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*When choosing your Canapés menu, we recommend catering for
one third of the total number of guests.*

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*For your Champagne Reception, why not let us serve
Strawberries – Chilled, Sugar Coated or Chocolate Dipped
€ Seasonal Price*

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*A Selection of Home Made Biscuits with the Tea, Coffee reception on arrival
€1.50 per person*

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Faithlegg House Hotel Banqueting Wine List 2010

White Wine Selection

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| 1 | <p>CARMEN – Tolten Sauvignon Blanc – Chile
 <i>A delicious wine with fresh citrus juicy flavours. With intense ripe and pure aromas, this wine has a clear pale straw colour with floral touches.</i></p> | €22.50 |
| | <p>MONTANA Marlborough - Sauvignon Blanc – New Zealand
 <i>This wine displays full fruit intensity. The ripe capsicum flavours meld well with the gooseberry and supporting mango and passion fruit flavours. A well-balanced wine showing the lively, crisp acidity associated with this style.</i></p> | €23.50 |
| 3 | <p>CIELO - Pinot Grigio – Italy
 <i>Wonderfully refreshing popular grape variety, delicate flavours & clean notes with a lingering after taste of Artemisia flowers.</i></p> | €24.50 |
| 5 | <p>WOLFBLOSS – Bilyara Chardonnay – Australia
 <i>Attractive fresh tropical fruit aroma of ripe limes and pineapples. Crisp ripe juicy tropical fruit on taste like exotic fruit salad.</i></p> | €26.50 |
| 33 | <p>BRADGATE – Chenin Blanc Sauvignon Blanc – South Africa
 <i>Crisp and elegant with tropical pear flavours complimented by a ripe green fig intensity</i></p> | €33.00 |
| 11 | <p>CHABLIS - Albert Bichot – France
 <i>Pale silver yellow with a classic flinty fresh aroma of lemony fruit with overtones of green herbs. Crisp tangy fruit with an elegant buttery style and flinty citrus finish.</i></p> | €41.00 |

Red Wine Selection

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| 2 | <p>CARMEN – Tolten Cabernet Sauvignon – Chile
 <i>Delightful soft tannins with a lingering fruity finish, this wine has a bright blackberry colour with aromas of caramel, cherries and strawberries.</i></p> | €22.50 |
| | <p>MONTANA North Island – Merlot Cabernet Sauvignon – New Zealand
 <i>Fresh, primary fruit flavours combined with savoury tannin and oak characters provide the introduction to a long warm finish with a genuine persistence of fruit notes.</i></p> | €23.50 |
| 4 | <p>CIELO – Merlot – Italy
 <i>Very soft berry like flavours, a lighter Merlot with lovely aromas, tannins and fruit.</i></p> | €24.50 |
| 6 | <p>WOLFBLOSS - Bilyara Shiraz – Australia
 <i>Aroma of warm, soft plums and ripe figs. Smooth velvety taste of ripe warm slightly spicy plums with overtones of peppers and vanilla.</i></p> | €26.50 |
| 34 | <p>BRADGATE – Cabernet Sauvignon Melo – South Africa
 <i>Ripe blackberry Cabernet Sauvignon flavours blend with velvety – rich plum merlot fruit</i></p> | €33.00 |
| 12 | <p>FLEURIE – Albert Bichot – France
 <i>A good full, bright ruby red colour. Very fresh, strong but delicate fruit with cherry, peach and rose flavours. It is quite round and fleshy with finely balanced body.</i></p> | €40.00 |



Sparkling Wine Selection

- 54 **JACOBS CREEK. Sparkling Pinot Noir** €36.50
A premium Australian sparkling wine, in which the citrus and toasted cashew nut flavours of Chardonnay are married to the fresh breadcrumb characters of Pinot Noir. The finish is soft, crisp and clean.
- 55 **JACOBS CREEK. Sparkling Rosé** €36.50
It has a soft pink colour with a fine and persistent mousse. The lemon citrus aromas of Chardonnay are in harmony with the fresh strawberry and red currant characters of Pinot Noir. The wine finishes with soft and round, with lingering berry flavours.
- PINK – YELLOWGLEN – Australian Sparkling Rosé** €36.50
*“Proud to support the Pink Ribbon Foundation”.
Lively, refreshing Sparkling with a distinctive light pink colour.
It has delicious subtle strawberry fruit characters with a delicate mouth feel.*
- 56 **GREEN POINT. Sparkling Brut N.V.** €49.00
The Green Point N.V brut style is made using classic method traditionnelle and is a blend of base wines from the current vintage with older reserve wines

Champagne Selection

- 45 **MOËT & CHANDON. Brut Imperial N.V.** €77.00
Elegant, rich buttery Chardonnay aroma with hints of toast with a delicate buttery, round flavour and smooth aftertaste.
- 47 **MOËT & CHANDON. Brut Imperial Rosé N.V.** €87.00
Medium pink in colour with a discrete lime and hawthorn blossom aroma with a slight hint of blackcurrants, culminating in a slightly fruity finish.
- 51 **TATTINGER. Brut Reserve** €109.00
One of the Grande Marque champagne houses, Tattinger consistently produces some of the finest champagne available. Full bodied with plenty of fruit matched by soft balancing acidity.



*Drinks Receptions
Prices for 2010*

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<i>Kir</i>	<i>White Wine with Chambord Black Raspberry Liqueur €7.00 per glass</i>
<i>Kir Royal</i>	<i>Champagne with Chambord Black Raspberry Liqueur €13.00 per glass</i>
<i>Summer Punch</i>	<i>A Wine based chilled Fruit Punch €6.00 per glass</i>
<i>Mimosa</i>	<i>Champagne & Fresh Orange Juice €12.00 per glass</i>
<i>Mulled Wine</i>	<i>Red Wine with Spices & Brandy €6.50 per glass</i>
<i>Hot Whiskey Punch</i>	<i>Irish Whiskey Infusion €5.75 per glass</i>
<i>Mulled Port</i>	<i>Sandeman Port Infusion €6.50 per glass</i>
<i>Pernod Fizz</i>	<i>Pernod & Champagne €13.00 per glass</i>
<i>Emerald Sparkler</i>	<i>Midori & Champagne with a Melon Wedge €13.00 per glass</i>
<i>Faithlegg Cup</i>	<i>Sweet White Wine, Champagne, Grand Mariner, White Lemonade, Fresh Fruit, €11.00 per glass</i>
<i>Non-alcoholic Fruit Punch</i>	<i>Orange Juice, Cranberry Juice, Pineapple Juice and a Soda Water €4.50 per glass</i>
<i>Cranberry Cooler</i>	<i>Cranberry Juice, Grape Juice, Lemon & Lime Soda €4.50 per glass</i>
<i>Ame</i>	<i>Non alcoholic sparkling fruit drink Grape & Apricot €6.00 per .75cl bottle</i>

*Champagne & Sparkling Wine can also be served by the bottle for your drinks reception.
A Selection of Cocktails are also available*



Terms and Conditions

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All prices quoted are inclusive of Vat.

The Hotel currently does not impose a Levy for Room / Venue Hire.

Prices quoted are for 2010 and are subject to change and annual increases.

The minimum numbers for a Friday or Saturday Wedding is 100 guests. This is the lowest number of guests that you will be charged for.

The Hotel does not provide a Corkage service for Wine or Champagne.

In keeping with Food Safety Legislation only food and beverages prepared on the premises may be consumed within the hotel - with the exception of your Wedding Cake.

The Hotel is not in a position to facilitate a Menu Tasting. However we know how important your Wedding Menu is, so please speak to our Wedding Co-ordinator for further information.

Menus must be confirmed to the hotel one month prior to your wedding day.

Approximate number of guests must be given to the hotel one month prior to your wedding day and final confirmation 48 hours prior to your reception along with your table plan.

The final numbers given are the numbers you will be charged for on the day, except if the numbers increase, in which case the larger numbers will be charged for.

Wedding parties must be seated for dinner no later than 6.30pm.

The charge for a bar extension is €450 and this ensures that the bar remains open until 1.30am and music is to finish at 2am. The residents bar closes at 3am but is at the discretion of the Night Manager.

Please note that residents of Faithlegg Mews are not, by law, permitted access to Faithlegg House Hotel's residents bar after your wedding reception.

Once you have provisionally booked your Wedding Date, a non- refundable deposit (unless we are in a position to resell your date) of €1000.00 will be required to secure your booking. Provisional bookings will be held for 2 weeks only and will be released unless confirmed with the said Deposit.

The hotel, on request, will hold 20 rooms - subject to availability – for the night of your wedding. We offer the first 10 rooms at a reduced rate of €89.00 per person sharing bed & breakfast at weekends – Friday & Saturday nights and €69.00 per person sharing bed & breakfast, midweek – Sunday to Thursday inclusive. The balance of the rooms will be at our one night rate of €99.00 per person sharing bed and breakfast at weekends or €79.00 per person sharing, midweek.

Preferential two night rates are also available for Wedding Guests.

Please inform us if you would prefer to name the first ten rooms personally, rather than us free selling them to your guests.

Rooms not booked will be automatically released 4 weeks before the event. All other rooms over the allocation are subject to availability.

The Hotel is not in a position to accept presents or cards on behalf of the Bride & Groom. Items should be given to a member of the Bridal Party only.

The hotel does not impose a service charge; Gratuities are at the discretion of the client.

The final account must be settled on the day of the reception or on Departure.