

On behalf of our team at the Best Western Plus Westport Woods Hotel we are delighted to offer you our heartiest congratulations on your engagement.

We will be with you each step of the way, taking care of every little detail, from developing the overall style and story of your wedding to executing the finer details on the day. We listen to you and create a day that fits your vision and most importantly, your budget too.

Our Wedding Team excel in making wedding dreams a reality, personalising each aspect of the celebration and attending to every detail. From the initial consultation, our skilled planners will organise your full wedding itinerary.

Our three unique wedding packages, The Mulberry, Chestnut & Elm Packages cater for all types of weddings, from intimate civil ceremonies to extravagant receptions. All packages can be adapted to fit in with your wedding theme.

If you would like to tailor make your own wedding package, this option is also available to you. We would be delighted to meet with you and discuss your wedding ideas.

Warm Regards,
Joanne Mc Eniff

Telephone: (098) 258 11

Web: www.westportwoodshotel.com

WEDDINGS
in WESTPORT

BEST WESTERN PLUS
Westport Woods Hotel


With our compliments, all of our wedding packages include the following:

- Champagne welcome & red carpet arrival for the bridal party.
- Wedding guests are offered a choice of a welcome drinks reception. (See Wedding Packages)
- Seven acres of private woodlands & gardens which provide a spectacular backdrop for your wedding photography.
- Personalised Menu & Table Plan.
- Choice of silver Cake stand & cake knife.
- Personalised souvenir wedding menu cards on all tables.
- Fresh flowers complete your memorable wedding photos. We create fresh floral arrangements and place them throughout the hotel, this combined with a choice of table centrepieces, white crisp linen, chair covers and subtle mood lighting all come together seamlessly creating an amazing ambience and the ultimate wow factor.
- Sound system for speeches & background music
- Complimentary use of our beautifully appointed Bridal Suite on the night of your wedding.
- Ample car parking
- Reduced bed & breakfast rates are available for your guests who wish to stay on the night of your wedding. Breakfast is served up until 11am.
- Complimentary first anniversary dinner. (See Wedding Packages)
- Evening Buffet of tea & coffee with freshly made sandwiches. (See Wedding Packages)
- Services of our Wedding Co-ordinator
- Wedding & Wine Tasting Evening
- Children's entertainment is provided on the day from our go!kids! club.

THE ELM MENU

APPETISERS:

Classic Caesar Salad

Crisp cos lettuce with aged parmesan, garlic croutons, crispy bacon and Caesar dressing

Hot Bouchee of Chicken & Mushroom Vol au Vents

Presented in a puff pastry case with a creamy sauce

Savoury Smoked Bacon & Onion Tartlet

Served warm on a bed of dressed seasonal leaves

SOUP:

Homemade Soup of your choice

Served with a selection of fresh breads

ENTRÉES:

Roast Sirloin of Prime Irish Beef

Served with Yorkshire Pudding, horseradish cream and red wine jus

Oven Roasted Breast of Turkey with Honey Baked Ham

Served with savoury stuffing, cranberry sauce & homemade gravy

Poached Darne of Fresh Atlantic Salmon

Accompanied by a white wine, dill and shrimp sauce

Roast Irish Chicken

Served with savoury stuffing, fresh bread sauce & rich gravy

All entrees are served with a selection of potatoes and a medley of fresh market vegetables

DESSERTS:

Baileys or Lemon Cheesecake

Meringue Nests filled with fresh fruit and cream topped with a strawberry coulis

Choux Pastry Profiteroles filled with cream and smothered in a rich chocolate sauce

FRESHLY BREWED TEA & COFFEE

FULL VEGETARIAN MENU AVAILABLE

THE ELM PACKAGE

WELCOME DRINKS

Tea, Coffee & Summer or Winter Punch Reception

FIVE COURSE WEDDING BANQUET

Choice of two appetisers

One Soup with a selection of breads

Choice of one main courses & one Vegetarian option

One Dessert

Tea & Coffee

EVENING BUFFET

Evening Buffet to include Tea, Coffee and a Selection of Sandwiches

Table Decoration of tall vase with fresh floral arrangement

Chair Covers

First Anniversary Dinner

Choice of Select House Wines @ €17.95 per bottle

Corkage option @ €6.00 per bottle

SEPTEMBER - JUNE

€35.00 per person

JULY - AUGUST

€45.00 per person

WEDDINGS
in WESTPORT

BEST WESTERN PLUS
Westport Woods Hotel


THE CHESTNUT MENU

APPETISERS:

Classic Caesar Salad

Crisp cos lettuce with aged parmesan, garlic croutons, crispy bacon and Caesar dressing

Duo of Honeydew and Watermelon

Served with seasonal fruits & berry coulis

Golden Crumbed Brie

Served on dressed leaves with a cranberry chutney

Hot Bouchee of Chicken & Mushroom Vol au Vents

Presented in a puff pastry case with a creamy sauce

Savoury Smoked Bacon & Onion Tartlet

Served warm on a bed of mixed green leaves

SOUP:

Choice of Homemade Soup

served with a selection of fresh breads

or

Sorbet:

Refreshing Iced Sorbet of your choice

ENTRÉES:

Roast Sirloin of Prime Irish Beef

Served with Yorkshire pudding, horseradish cream and red wine jus

Roast Leg of Irish Lamb

Served with a wild herb stuffing, port and redcurrant jus

Tender Roast Loin of Pork

Cooked with black pepper and cinnamon, served with apple stuffing & homemade gravy

Herb Crusted Oven Baked Cod

Served on cherry tomato & basil sauce

Roast Irish Chicken

Served with savoury stuffing, fresh bread sauce & rich gravy

Oven Roasted Breast of Turkey

Served with honey baked ham, savoury stuffing, cranberry sauce & homemade gravy

Poached Darne of Fresh Atlantic Salmon

Accompanied by a white wine, dill and shrimp sauce

All entrees are served with a selection of potatoes and a medley of fresh market vegetables

DESSERTS:

Chefs Tasting Platter (Three desserts)

Choice of Cheesecake

Choux Pastry Profiteroles *filled with cream & smothered in rich chocolate sauce*

Meringue Nests *filled with fresh fruit and cream topped with a strawberry coulis*

FRESHLY BREWED TEA & COFFEE

FULL VEGETARIAN MENU AVAILABLE

WEDDINGS
in WESTPORT

BEST WESTERN PLUS
Westport Woods Hotel


THE CHESTNUT PACKAGE

WELCOME DRINKS

Tea, Coffee, Prosecco Cocktail or Mulled Wine

FIVE COURSE WEDDING BANQUET

Choice of Two appetisers

One Soup with a selection of breads

Two choices of main courses & One Vegetarian option

Chefs Tasting Platter

Tea & coffee

TWO GLASSES OF SELECT HOUSE WINE PER PERSON

EVENING BUFFET

Evening Buffet to include Tea, Coffee,
Sandwiches, cocktail sausages, chicken goujons and a selection of dips

TWO COMPLIMENTARY DELUXE DOUBLE ROOMS

First Anniversary dinner with complimentary overnight stay

TABLE & ROOM DECORATIONS TO INCLUDE THE FOLLOWING:

Chair Covers

Lanterns

Basket of Bathroom products

Choice of table decoration: Candelabras or tall vases with fresh flowers & Tea-lights

SEPTEMBER - JUNE

€49.00 per person

JULY - AUGUST

€55.00 per person

THE MULBERRY MENU

APPETISERS:

Classic Chicken Caesar Salad

Crisp cos lettuce with aged parmesan, garlic croutons, crispy bacon and Caesar dressing

Buffalo Mozzarella

with plum tomatoes, balsamic dressing, rocket, citrus & chorizo salad with mandregio cheese dressing

Roulade of locally Smoked Salmon and Prawns

Served with marinated cucumber salad and aioli

Chicken Liver Terrine

With a red onion marmalade

Warm Tartlet of Marinated Goat's Cheese

With overnight plum tomatoes with pesto dressing

Deep Fried Brie

Served on seasonal leaves with cranberry chutney

Hot smoked Trout and Haddock Fish Cakes

Served with a mixed leaf salad and remoulade sauce

Smoked Bacon & Onion Tartlet

Served on a bed of mixed seasonal leaves

SOUP COURSE:

Homemade Soup of your choice

Served with a selection of fresh breads

SORBET COURSE:

Refreshing Iced Sorbet of your choice

ENTRÉES:

Fillet of Beef Wellington

Baked in Puff Pastry with Mushroom and Veal Duxelle surrounded by a Truffle Sauce

Roast Sirloin of Prime Irish Beef

Served with Yorkshire pudding, horseradish cream and red wine jus

Roast leg of Irish lamb

Served with a wild herb stuffing, port and redcurrant jus

Tender Roast Loin of Pork

Cooked with black pepper and cinnamon, served with apple stuffing and homemade gravy

Supreme of Chicken with Bacon

With thyme stuffing and gravy

Oven Roasted Breast of Turkey

Served with honey baked ham, savoury stuffing, cranberry sauce & homemade gravy

Poached Darne of Fresh Atlantic Salmon

Served with white wine dill and shrimp sauce

Baked Fillet of Cod

Served with a herb crust on a shrimp and shallot cream

Fresh Rainbow Trout

Gently pan fried, garnished with shrimps, capers and lemon butter

Oven Roasted Seabass

With a grilled fennel and white onion soubise

Oven Baked fillet of Hake

Presented on a bed of fresh Tomato Sauce

All entrees are served with a selection of potatoes and a medley of fresh market vegetables

DESSERTS:

Chef's Tasting Plate – Choose four from the following choices:

Tarte au Citron • Lemon Merignue Pie

Fruits of the forest Cheesecake • Vanilla Crème Brulee

Choux Pastry Profiteroles filled with cream & smothered in rich chocolate sauce

Meringue Nests filled with fresh fruit and cream topped with a strawberry coulis

Selection of Ice Cream presented in a Brandy Snap Basket

Warm Chocolate Torte

Freshly Brewed Tea & Coffee

THE MULBERRY PACKAGE

WELCOME DRINKS

Tea, Coffee

Choose one of the following: Kir Royale, Winter Berry Mulled Wine or Bride & Groom Signature Cocktails Reception. All served with a Selection of Hot & Cold Canapés or Mediterranean Sharing Boards

SIX COURSE WEDDING BANQUET

Choice of Three appetisers

Soup Course with a selection of breads

Sorbet Course

Three choices of main courses & one Vegetarian option

Chefs Tasting Platter (4 choices) or Cheeseboard

Tea & coffee

THREE GLASSES OF SELECT HOUSE WINE PER PERSON

EVENING BUFFET

Evening Buffet to include Tea, Coffee

Sandwiches, cocktail sausages, chicken Goujons, spicy wedges, filo prawns and a selection of dips

Late Night Nibbles at 2am

Four Deluxe complimentary rooms

Two Spa treatments for the Bride & Groom

Complimentary Anniversary Weekend

Table & Room Decorations to include the following:

Chair Covers

Chair sashes

Lanterns

Basket of Bathroom products & Slippers

Choice of table decoration: Candelabras or tall vases with fresh flowers

Floating Candles

SEPTEMBER - JUNE

€69.00 per person

JULY - AUGUST

€75.00 per person

WEDDINGS
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