

We would like to take this opportunity to congratulate you both on your forthcoming marriage and extend our very best wishes & every happiness in your future life together.

*Carrygerry Country House was built around 1793 and was originally part of the Dromoland Estate, near Shannon, in the Scenic County Clare in the West of Ireland. Due to the nature and location of our property overlooking the Shannon Estuary, we are unique to any other hotel in the area, as we can offer you the House Completely **Private** to you for your special day. Having won:*

“Country House of the Year Award Good Food Ireland”

We at Carrygerry pride ourselves on sourcing only the finest local and organic produce to produce a wonderful dining experience. Our fine reputation for quality food with service guarantees that both you and your guests have a memorable day.

We only cater for one wedding on any particular day, to ensure personal service and individual attention is at it best throughout your special day.

Both Niall and myself from the first minute you contact us, will assist you every step of the way with helping to organise your wedding with our experience and dedication to making sure your day is going to be perfect in every way.

Thank you for your interest in Carrygerry Country House and look forward to the opportunity of hosting your special day.

Gillian & Niall Ennis
Proprietors

Civil / Partnership Wedding Ceremonies & Blessings

Carrygerry Country House has played host to a number of civil ceremonies and informal blessings since it became a fully approved venue. Together we can create your perfect and magical day with as little stress as possible.

Whether you plan the intimacy of 10 guests or the larger celebration of 100 guests, Carrygerry has the Front Room, Conservatory, Function Room- all of which are approved venues for your wedding. Please note that a ceremony venue hire fee of €250.00 applies.

You will need to apply to the Health Services Executive Civil Registration Office, St Camillus Hospital, Shelbourne Road, Limerick, telephone number 00353 61 4837600.

Humanist Wedding Ceremonies

Today many couples do not want a religious service but want more than a registry office. For these couples a humanist wedding offers the ideal solution. More and more couples today are choosing humanist wedding ceremonies as they offer a wonderful opportunity to celebrate your marriage in a very personal and meaningful way.

To enquire about a Humanist Wedding Ceremony contact Brian Whiteside, Director of Ceremonies, Humanist Association of Ireland 086 3848940 or email ceremonies@humanism.ie

Rev Helen Webb : Legal Wedding Solemniser, Interfaith Minister
weddingceremoniesireland@gmail.com Mobile: 083 185 9884
www.weddingceremoniesireland.com
<http://interfaithministers.ie/rev-helen-webb-co-galway/>

Local Churches

There are a number of lovely churches in the area nearest to us would be Carrygerry Church which is just around the corner less than 2 minutes drive.

In the Newmarket Parish we have 3 churches

Newmarket Church

Carrigerry Church

The Wells Church

To check dates with any of the above call Mary from 10.00am to 1.30pm Mon to Fri on 061 368127.

Cratloe Church is also a very popular one just less than 15 minutes drive

Contact name here is Fr Liam Enright on 061 357196 and to view the church contact the Sacristan Mary Maher on 061 357184.

Bronze Package €54.00 per guest

Private Use of the House

Red Carpet Welcome

Champagne reception for the Bridal Party

Complimentary Tea or Coffee on arrival for guests

Welcome Summer Punch or Mulled Wine Reception

Fresh Flower & Candle Table Arrangements

3 Course Dinner Menu plus Tea/Coffee

Wine to Accompany Meal

(1 glass & a top up)

Cake Stand & Knife

Evening Finger Food

(sandwiches, cocktails sausages, tea/coffee)

Complimentary overnight accommodation in Bridal Suite

(Minimum of 50 adults for the above package)

Options for Bronze Package

Starters:

Carrygerry House Caesar Salad of Organic Coss lettuce, Bacon Lardons, Crispy Croutons and Freshly Shaved Parmesan Cheese

Chicken & Mushroom Bouchee

Deep fried Brie in golden Crumbs, Dressed Organic Leaves, Raspberry Coulis

Homemade Soup of choice, served with Brown Bread & Scones

Main Courses:

Roast Stuffed Turkey & Ham with Cranberry Sauce

Roast Stuffed Leg of Clare Lamb, Light Mint Jus

Roast Supreme of Free Range Chicken, Creamy Mushroom & Tarragon Sauce

Roast Sirloin of Quin Beef, Horseradish Sauce

Baked Fillet of Irish Salmon, White Wine & Chive Cream Sauce

(All served with Fresh Vegetables & Potatoes)

Desserts:

Apple Crumble Tart, Crème Anglaise

Mint Choc Cheesecake

Profiteroles filled with Vanilla Cream, Dark Chocolate Sauce

Pear & Almond Pie, Vanilla Ice Cream

- To offer a choice of starter or dessert a €2.00 supplement applies p.p per choice
- To offer a choice of Main course a €3.00 supplement will apply p.p. per choice
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***Our food is prepared with only the freshest and finest ingredients.
The above is just a sample from the wide range of menus currently
available. We would be more than please to complete a menu of your
choice. Individual requirements can be catered for.***

Silver Package €64.00 per guest

Private Use of the House

Red Carpet Welcome

Champagne reception for the Bridal Party

Complimentary Tea or Coffee on arrival for guests

Homemade Cakes & Biscuits on arrival

Welcome Summer Punch or Mulled Wine Reception

Fresh Flower & Candle Table Arrangements

Complimentary Chair Covers with Gold/Burgundy Ties

*4 Course Dinner Menu plus Tea/Coffee,
with choice on Main Courses*

*Wine to Accompany Meal
(2 glasses & a top up)*

*Evening Finger Food
(Sandwiches, cocktail sausages, chicken goujons, tea/coffee)*

Complimentary Overnight Accommodation in Bridal Suite

Complimentary Champagne & Strawberries in Bridal Suite

(Minimum of 50 adults for the above package)

Options for Silver Package

Starters:

Baked Filo Tartlet of Bluebell Falls Goats Cheese with Red Onion Marmalade, Leaf Salad, Balsamic Vinegar Reduction

Mixed Organic Leaf Salad with Semi Sun-dried Tomatoes, Marinated Black Olives, Honey & Mustard Seed Dressing topped with Smoked Chicken Breast

Oven Baked Fish Cakes of Salmon, Cod & Crab, Organic Salad, Sweet Chilli Dressing

Crispy Spring Roll of Chicken, Beansprout & Mixed Bell Pepper, Organic Leaves, Hoi Sin Sauce

Middle Courses:

Homemade Soup of Choice with Brown Bread & Scones

Freshly Churned Sorbet of Choice

Main Courses:

Roast Sirloin of Quin Beef, Red Onion Marmalade, Red Wine Sauce

Roast Stuffed Leg of Clare Lamb, Light Mint Jus

Baked Fillet of Irish Salmon, Shrimp, Spring Onion, Ginger Cream Sauce

Oven Baked Fillet of Pork wrapped in Parma Ham set on a Black Pudding Mash, Wholegrain Mustard Cream Sauce

Baked Fillet of Cod topped with a Garden Herb Crust, White Wine & Chive Cream

Desserts:

Red Berry Meringue, Vanilla Sauce

Chocolate Torte, Passion Fruit Sorbet

Toberlone cheesecake

Apple Crumble tart, Crème Anglaise

- To offer a choice of starter, soup/sorbet or dessert a €2.00 supplement applies p.p per choice

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available. We would be more than please to complete a menu of your
choice.*

Individual requirements can be catered for.

Gold Package €74.00 per guest

Private Use of the House

Red Carpet Welcome

Champagne reception for the Bridal Party

Complimentary Tea or Coffee on arrival for guests

Selection of Canapés

Welcome Processo Reception

Fresh Flower & Candle Table Arrangements

Complimentary Chair Covers with Gold/Burgundy Ties

*5 Course Dinner Menu plus Tea/Coffee,
with choice on Main Courses*

*Wine to Accompany Meal
(2 glasses & a top up)*

*Evening Finger Food
(Sandwiches, cocktail sausages, chicken goujons, tea/coffee)*

Complimentary Overnight Accommodation in Bridal Suite

Complimentary Champagne & Strawberries in Bridal Suite

*Complimentary Voucher for Dinner for Two People in our
Conservatory Restaurant*

(Minimum of 50 adults for the above package)

Options for Gold Package

Starters:

Tian of Avocado, Plum Tomato & Dressed White Crab Meat, Mango & Mint Salsa

Warm Oak Smoked Salmon rolled with Cream Cheese & Fresh Dill wrapped with Katiffi Pastry, Leaf Salad, Lime & Cardamon Gastrick

Baked Filo Tartlet of Bluebell Falls Goats Cheese with Red Onion Marmalade, Leaf Salad, Balsamic Vinegar Reduction

Carrygerry Caesar Salad of Baby Gem Leaves, Sundried Tomatoes, marinated Olives, Bacon Lardons, Crisp Garlic Croutons with Freshly Grated Parmesan

Soup Course:

Homemade Soup of Choice with Brown Bread & Scones

Sorbet Course:

Freshly Churned Sorbet of Choice

Main Courses:

Roast Fillet of Quin Beef, Mushroom Duxelle, Smoked Bacon Mash, Madeira Sauce

Roast Rack of Clare Lamb, Herb Crust, Light Minted Jus

Pan Fried Fillets of Seabass, Chardonnay Cream with Garden Chives & Tomato Con-Cas

Grilled Fillets of Seatrout, Prawn & Dill Hollandaise Sauce

Roast Sirloin of Quin Beef, Yorkshire Pudding, Red Onion Marmalade, Red Wine Sauce

Desserts:

Tuile Basket Filled with Strawberries, Raspberries & Vanilla Fresh Cream,
Vanilla Ice Cream

Baileys Cheesecake, Homemade Praline Ice- Cream

Dark Chocolate Mousse, Raspberry Sorbet

Warm Apple or Rhubarb Crumble Tart, Crème Anglaise

- To offer a choice of starter or dessert a €2.00 supplement applies p.p per choice

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The above is just a sample from the wide range of menus currently available. We would
be more than please to complete a menu of your choice.
Individual requirements can be catered for.*

Optional Extras

On arrival at Carrygerry, Tea/Coffee, Punch or Mulled Wine will be provided for your guests as part of your package. Should you wish to provide your guests with additional options we are delighted to present some suggestions that you might like to consider.

Arrival Reception

Processo (Sparkling Wine)	€3.00 Package Upgrade Price
Kir (White Wine & Creme du Cassin)	€2.50 Package Upgrade Price
Kir Royale (Champagne & Creme du Cassin)	€4.50 Package Upgrade Price
Bucks Fizz (Champagne & Orange Juice)	€4.50 Package Upgrade Price

Cocktail Reception

Pimms Cocktail (Pimms, Lemonade, Fresh Fruit, Cucumber & Fresh Mint)	€6 per person
Cosmopolitan (Vodka, Cointreau, Lime & Cranberry Juice)	€8 per person
Bellini (Fresh Peach Puree & Champagne)	€10 per person

Additional Arrival Food Extras

Selection of Homemade Cookies	€1.50 per person
Mini Scones served with Strawberry Jam & Cream	€2.50 per person

Canapé Selection: Below are a list of the canapés,

Choose any 5 for €7.00 per person

Choose any 8 for €9.00 per person

- Smoked Salmon on Brown Bread
- Warm Chicken Caesar Tartlet
- Warm Oak Smoked Haddock Tartlet
- Our Award Winning Chicken Liver Patê on Toasted Croutons
- Our Award Winning Mushroom & Thyme Patê on Toasted Croutons
- Cream Cheese & Sundried Tomato Tartlet
- Prawn Cocktail Cracker
- Mini Chicken & Pepper Skewer Kebab
- Deep fried Mussel Tempura
- Mini Spring Rolls

Another, crowd pleaser is the our Chef Carving Turkey & Ham to order served in rolls with a selection of sauces €6.50 per person

Ferrero Rocher Sweet Trees Small €85.00 per tree Large €120.00 per tree

Croquembouche, a french dessert consisting of choux pastry balls filled with fresh cream piled into a cone and drizzled with dark & white chocolate.

Small €85.00

Large €160.00

Late Night Snacks

Chicken Goujons & Chips in a Cone served with sauces €6.50 per person

Fish & Chips in a Cone served with sauces €6.50 per person
(if you would like we can do half chicken & half fish)

Hot Bacon Baps served with sauces €4.50 per person

Mini Spring Rolls, Petit Quiches, Wedges, Deep Fried Mushrooms €4.50 per person

Carrgerry Special -Bbq served in the courtyard €12.00 per person
Beef Burger, Spicy Chicken Breast served in a flowery bap or hot dogs served in baps with salad and sauces to accompany)

Accommodation Rates

*We have 11 bedrooms here at Carrygerry,
6 Superior Bedrooms in the main house, of which 4 have four
poster beds. In the Court Yard we have 3 standard double
rooms, 1 twin room & 1 Family Room.*

Breakfast to be served from 9.30am-11.00am on the morning after the wedding

1 Nights Bed & Breakfast Rate

Room in Main House	€65.00 per person
Bedrooms in Courtyard	€55.00 per person
Family Room	€50.00 per person sharing

Single Supplement €30.00
Charge for Extra Bed in Room €25.00

2 Nights Bed & Breakfast Rate

Rooms in Main House	€60.00 per person per night
Bedrooms in Courtyard	€50.00 per person per night
Family Room	€45.00 per person sharing per night

Single Supplement €30.00
Charge for Extra Bed in Room €25.00

3 Nights Bed & Breakfast Rate

Rooms in Main House	€55.00 per person per night
Bedrooms in Courtyard	€45.00 per person per night
Family Room	€40.00 per person sharing per night

Single Supplement €30.00
Charge for Extra Bed in Room €25.00

Weddings that are held in Nov, Jan or Feb there is a 20% discount on accommodation rates.

Terms and Conditions

- *The Terms at Carrygerry Country House are dedicated to ensuring your event is successful. Once you have decided on a date, a provisional booking secures it for a period of 14 days. We then require a deposit of €800.00 to confirm your reservation. This is non refundable. Payment of half the final amount must be paid two days prior to Wedding Day and reminder must be paid upon departure, the day after the wedding.*
- *The minimum for our packages is 50 adults. More intimate wedding receptions are warmly welcome but a venue hire charge will apply.*
- *In the unfortunate event of a cancellation by the client, the hotel will do everything in its power to resell the date.*
- *The Hotel will not be liable for any failure or delay to provide facilities, services food or beverages as a result of events or matters outside its control.*
- *All prices are inclusive of VAT, may be subject to proportionate increases according to rises in food, labour costs, taxes or unforeseen circumstances.*
- *10% Discount available for Wedding Packages for over 50 adults in January,(excluding 1st January) February and November.*
- *Menu choice must be made at least 1 month prior to your wedding date.*
- *Final numbers and the table plan must be given 48hrs before the event. This is the number you will be charged for on the day except if the numbers increases, in which case the larger number will be charged for.*
- *No food items may be brought into the Hotel for consumption on the premise except the wedding cake.*
- *Should you wish to store wedding cards, we can offer storage in our safe. This can be arranged with the manager on the day. The hotel does not take responsibility for any wedding card, presents or any goods lost, damaged or mislaid while on the premises.*

Bands

This list is provided for your convenience only. It is recommended that you would go to see these bands playing prior to booking them for your wedding.

BANDS

John Madigan - Atomic Chicken Wedding Band plus DJ
<http://www.atomicchickenband.com> or contact 086 082 9522
or email johnmad40@yahoo.ie

Little Creatures Liam Shanahan 087 2497457

DISCOS

<i>James Sexton</i>	<i>James</i>	<i>086 8047613/ 061363895</i>
<i>Tex</i>	<i>Brian</i>	<i>086 8794274</i>
<i>Declan Hughes</i>	<i>Declan</i>	<i>087 2026033/ 061 249232</i>
<i>Mike McKee</i>	<i>Mike</i>	<i>086 2622644</i>

JAZZ BANDS

Brian Meehan 061 419914

Cork City Jazz Band Marco 021 961827

Dukes of Jazz Tony 021 504869

H.T Promotions- BALLOON DECOR Balloons for Every Occasion

*Eileen/Mike McGee 086 8601840/086 2622644
061 360899*

QUARTERS

Dolmen String Quartet Malcolm 061 300559

Hugh Connolly 065 6842353

PIPER

Niall Carey 061 390328
Kate O'Hallorhan 061 476081

HARPIST

Patty Gibbons 061 362681

Madeline Meehan 061 451015

FOLK, COUNTRY, CONTEMPORARY

Eamonn Bromell 087 7682704

SOLOIST

Patrick Kelly 065 9055135

The "Kirbys From Shannon" are a trad/folk group. 087-2341091

thekirbysfromshannon@gmail.com Geraldine or Kieran

Harpists for Weddings, background music at meals or as required

Traditional music for wedding drinks reception

“Personalised Hampers for All Occasions” Aine Twomey 087 2789933

Bridal shower hampers aine.ocallaghan@yahoo.ie

[Facebook@ainetwomey](#)

GRETTALS PETALS Gretta McMahon 085 1119993/ 061 364517
(Florist)

MAKE UP ARTIST Gillian Dunphy 087 9657112

Freelance Makeup Artist

Connolly, Ennis, Co. Clare - Nationwide Service

087 9657112

info@makeupbygillian.com

www.makeupbygillian.com

MOBILE MAKEUP ARTIST Gemma 0876422088

Caroline 0868966382