



THE FINER DETAILS

THE
HERITAGE



Make it the best day ever

Planning your wedding is so exciting, but it can be a little bit overwhelming too. With so many elements to think about, it's good to know that you have someone to lean on. That's where we step in.

Our Wedding Team have created a series of bespoke wedding packages which include everything you need to make your day spectacular. Each package is customisable to your own individual style.

You can choose from The Promise, The Dream, The Fairytale or The Ultimate Wedding Package. Each one has been thoughtfully curated to fit in with a range of tastes and budgets. Or perhaps you'd prefer to start with a completely blank canvas. It would be a privilege to be part of your planning. We'll help you to create something unique that's totally personal to you. Call us, we'd be delighted to show you around.

The Promise

Off peak – Available from January through to March 2023 & 2024 on selected dates. (minimum numbers apply)

Welcome Reception

- Complimentary Prosecco for the wedding couple on arrival
- The Heritage Cosmopolitan cocktails for all your guests
- A choice of Two Canapés which include: Confit Duck, Filo, Apple & Fig Chutney & Goats Cheese, Sourdough, Beetroot Relish
- Freshly brewed tea and coffee served with homemade cookies

Wedding Meal

- 5 course meal (1 starter, soup course, 2 main courses, trio of desserts, Tea/Coffee)
- half bottle of wine per person

After Party – Evening Reception

- Selection of finger food including, Crispy Chicken Bites, with Sweet Chilli & Lime, Spiced Vegetable & Tofu Samosa, BBQ Aioli & Honey and Mustard Sausage with Toasted Sesame

- Bar extension in the ballroom until 2.00am

Accommodation

- Penthouse Suite for the Wedding Couple on your wedding night
- Reduced guests accommodation

Décor to Delight

- Centrepieces consisting of a five-stem candelabra
- Personalised table plans, place cards and menus for top table
- Use of hotel's cake stand and Newbridge silver cake knife

Extra Touches

- Pre-wedding menu tasting for the Wedding Couple



The Dream

Off Peak – Available November –
March. minimum numbers apply
(excluding Christmas Week/New Year's)

Welcome Reception

- Complimentary Prosecco for the Wedding Couple on arrival
- Glass of Prosecco on arrival for all guests
- Freshly brewed tea and coffee served with homemade cookies and freshly baked scones

Wedding Meal

- 5 course meal (1 starter, soup course, 2 main courses, 1 dessert, Tea/Coffee)
- Half bottle of wine per person

After Party

- Evening Reception – selection of sandwiches, chicken / fish goujons served in cones with homemade chips and selection of dips and sauces, served with Tea/Coffee
- Bar extension in the ballroom until 2.00am

Accommodation

- Penthouse Suite for the Wedding Couple on your wedding night
- Reduced accommodation rates on wedding block. (Please ask your wedding coordinator for rate)

Décor to Delight

- Centrepieces consisting of a five-stem candelabra
- Personalised table plans, place cards and menus for top table
- Use of hotel's cake stand and Newbridge silver cake knife

Extra Touches

- Pre-wedding menu tasting for the Wedding Couple

The Fairytale

Available April-October and
December minimum numbers apply

Welcome Reception

- Complimentary Prosecco for the Wedding couple on arrival
- Glass of Prosecco on arrival for all guests
- Freshly brewed tea and coffee served with homemade cookies and freshly baked scones

Wedding Meal

- 5 course meal (1 starter, soup course, 2 main courses, 1 dessert, Tea/Coffee)
- Half bottle of wine per person

After Party

- Evening Reception – selection of sandwiches, chicken / fish goujons served in cones with homemade chips and selection of dips and sauces, served with Tea/Coffee
- Bar Extension in the ballroom until 2.00am

Accommodation

- Penthouse Suite for the Wedding Couple on your wedding night
- Reduced accommodation rates on wedding block. (Please ask your wedding coordinator for rate)

Décor to Delight

- Centrepieces consisting of a five-stem candelabra
- Personalised table plans, place cards and menus for top table
- Use of hotel's cake stand and Newbridge silver cake knife

Extra Touches

- Pre-wedding menu tasting for the Wedding Couple

The Ultimate

Available throughout the year,
January – December, minimum
numbers apply

Welcome Reception

- Complimentary Prosecco for the Wedding Couple on arrival
- Choice of Glass of Prosecco or Bottle of Beer on arrival for all guests
- Freshly brewed tea and coffee served with homemade cookies and freshly baked scones
- Selection of Canapés for all guests (Choice of 4)
- Resident pianist on arrival to entertain your guests

Wedding Meal

- 5 course meal (2 starters, choice of soup or sorbet, 2 main courses, 2 desserts, Tea/Coffee)
- Half bottle of wine per person

After Party

- Evening Buffet: Selection of sandwiches, mini burgers, gourmet pizza slices, chicken skewers, pulled pork baps and rustic chips for your guests to feast on, served with Tea/Coffee
- Bar extension in the ballroom until 2.00am

Accommodation

- Penthouse Suite for the Wedding Couple on your wedding night
- Reduced accommodation rates on wedding block. (Please ask your wedding coordinator for rate)

Décor to Delight

- Selection of cherry blossom trees and crystal candelabras as centrepieces on tables
- Fairy light backdrop (30ft)
- Personalised table plans, place cards and menus for top table
- Use of hotel's cake stand and Newbridge silver cake knife
- Gold Cloths

Extra Touches

- Pre-wedding menu tasting for the Wedding Couple

Canapé Reception

If you wish to add Canapés to your arrivals drinks reception. Please enquire with your wedding coordinator for pricing.

Cold Selection

Duck Liver Pâté

With red onion jam

Bruschetta of Buffalo Mozzarella

With tomato relish

Crostini of Goat's Cheese

With red pepper

Smoked Salmon

With crème fraîche on Irish soda bread

Hot Selection

Thai Prawn Purse

With Coriander

Curried Chicken Bouchee

Duck Spring Roll

With Hoi Sin

Vegetable Samosa

With Mango Dip

Spiced Chicken Brochette

The Starters

Chicken and Wild Mushroom Bouchee

Flavoured with tarragon

Classic Caesar Salad

With crisp smoked bacon, garlic croutons and Parmesan shavings

Clonakilty Black Pudding

Stuffed with blue cheese, apple compote and a raspberry dressing

Heritage Lime and Brennans Gin Cured Salmon Salad

With capers, lemon and a citrus dressing

Baked Goats Cheese Crostini

With red onion marmalade and a balsamic glaze

Tempura Tiger Prawns

With washbi mayonnaise and a pineapple and chilli salsa (Supplement fee will apply)

Smoked Salmon and Crab Roulade

With a tomato and red onion salsa and avocado mousse (Supplement fee will apply)

Soup

Middle Courses

Leek and Potato

With a Parmesan croutons

Cream of Vegetable

With chive cream

Roast Carrot and Parsnip

With apple cream

Wild Mushroom and Bell Red Pepper

With a garlic pastry straw

Courgette and Almond

Topped with toasted almond croutons

Sweet Potato and Red Pepper Soup

With a chilli crème fraîche

Roasted Butternut Squash

Drizzled with white truffle oil

Tomato and Basil

With an oregano cream

Broccoli and Cashel Blue Cheese

With garlic croutons

Sorbets

Brennans Gin and Tonic

Mango and Passion Fruit

Lemon and Thyme

Champagne

Raspberry

Strawberry and Champagne

Sorbet is included in The Ultimate package, If you wish to add this to another package a supplement fee will apply.

Main Courses

Fish Selection

Baked Fillet of Salmon, Parmesan and Herb Crust

Served with a sorrel cream

Baked Fillet of Cod

With a herb crust and hollandaise sauce

Baked Fillet of Sea Bass

Served with baby spinach and a white wine cream
(Supplement fee will apply)

Roast Fillet of Monkfish

Wrapped in serrano ham with a wild mushroom and chive cream
(Supplement fee will apply)

Meat Selection

Pan-fried Supreme of Chicken

Stuffed with bacon, blue cheese and potato

Roast Rack of Pork

With an apple and wholegrain mustard cream

Traditional Turkey and Ham

With a herb stuffing and a red currant and port wine jus

Roast Sirloin of north Tipperary Beef

With a rich madeira sauce

Roast Rack of Laois Lamb

With a herb crust and roasted garlic and rosemary jus
(Supplement fee will apply)

Fillet of North Tipperary Beef

With rich thyme jus
(Supplement fee will apply)

Vegetarian Selection

Roasted Vegetable Tartlet

With ricotta cheese and basil pesto

Mediterranean Vegetable Stack

With a chickpea and sun-dried tomato stew

Roasted Vegetable Tagliatelle

With garlic, olive oil and goats cheese

Thai Green Lentil Curry (vegan)

Roasted mediterranean vegetables

Wild Mushroom and Butternut Squash Risotto (vegan)

The Desserts

Individual Desserts

Warm Sticky Toffee Pudding

Covered in rich butterscotch sauce

Meringue Nest

Filled with mixed berries and praline cream

Lemon and Lime Tart

Served Rossmore farm salted caramel ice-cream

Salted Caramel and Chocolate Tart

Rossmore farm vanilla ice cream

Vanilla Crème Brûlée

Raspberry compote, sweet sable biscuit

Mango and Passion Fruit Cheese Cake

Chocolate tuile

Warm Apple and Blackberry Tartlet

Crème anglaise, Rossmore vanilla ice cream

Warm Pear and Almond Tart

Pear sorbet and caramel sauce

Orange Pannacotta

Chocolate sauce and chocolate tuile

Freshly brewed tea and coffee included in the dessert price

Note: The Heritage Assiette Plate - Please enquire with your wedding coordinator about options and pricing.

Evening Reception

If you wish to change your evening food options, please see some sample menus below. For pricing please talk to your wedding coordinator.

Option 1

Selection of closed sandwiches and wraps, cocktail sausages
Freshly brewed tea and coffee

Option 2

Mini fish and chicken goujons and chips served in Individual paper cones with a selection of dips
Freshly brewed tea and coffee

Option 3

Selection of closed sandwiches, cocktail sausages, chicken goujons and chips
Freshly brewed tea and coffee

Option 4

Mini beef sliders served on brioche buns
Mini pizza bites
Mini pulled pork baps
Freshly brewed tea and coffee

Option 5

Warm carved roast turkey and honey roast ham served with bread rolls
Freshly brewed tea and coffee

BBQ Sample Menu

Continue the celebrations the day after your wedding with an 'I do' BBQ

BBQ Menu

Beef burger
Thai marinated chicken
Pork sausages
Selection of salads
Baked potato
Selection of breads
Tea / coffee

Additional Items can be added from the below list

Minute steak
Steak, chicken and prawn Kebabs
Pork belly & pork ribs
Skewered jumbo tiger prawns
Salads
Selection of desserts
Suckling pig

Minimum of 40 people required

Note: Please enquire with your wedding coordinator regarding pricing for individual items.

Wedding Contract

Terms and Conditions

All prices quoted are in Euro and are fully inclusive of VAT. Prices may be subject to proportionate increases according to rises of food, labour costs, government taxes, VAT or unforeseen circumstances.

One provisional wedding date can be held for you for up to 14 days, at which time it is at the Hotel's discretion to release the date unless a deposit is received.

Payment and Deposits

A non-refundable deposit of €1,500.00 is required to secure all bookings. 6 months in advance of the wedding 50% of the overall total bill is due (the total is based on your agreed minimum numbers). 3 months in advance of the wedding a further 25% of the total bill is due (75% of the bill in total). Your final numbers are due 3 days in advance of the wedding, a pro forma invoice will then be issued and 100% of overall bill is then due.

Accommodation

A maximum allocation of deluxe guestrooms will be assigned for all weddings booked at The Heritage. A reduced accommodation rate will be available for your wedding guests. We invite your wedding guests to book their accommodation directly through our Reservations Department, to avail of discounted wedding rates. Additional rooms will be subject to availability at time of booking and rates may vary. If rooms are required for nights before or after the wedding day, please advise at time of wedding booking to ensure availability of rooms as we cannot guarantee availability of rooms closer to the date.

Any rooms on your wedding allocation which have not been confirmed 28

days in advance of the wedding will be automatically released. Any further bookings after this date will be subject to availability. Bedrooms will not be available for check-in before 3.00pm on the day of arrival and check out is no later than 11.30am on your day of departure. Should you require check in or check out times outside of the stipulated time, please advise Reservations Department and we will do our best to facilitate your requirements.

All hotel guestrooms sleep up to a max of 2 adult guests with exception to a limited number of family rooms where we can offer accommodation for up to 2 adults and 2 children per family room with a room supplement per family room per night.

Food and Beverage

Confirmation of your wedding menu and wine choice is required 2 weeks before your wedding date to ensure availability. We will endeavour to facilitate your request at all times. Special dietary requirements for guests will be required one week before your wedding date. The Heritage policy and Government Health Regulations state that all food consumed on the premises must be prepared on the premises, with the exception of the Wedding Cake.

We regret that **under no circumstances is corkage permitted at The Heritage**, this is company policy. We have an attractive selection of affordable wines to suit everyone's budget.

A Bar Extension can be arranged until 2.00am at an extra charge.

We are delighted to offer one complimentary menu tasting of your agreed chosen wedding menu for the Wedding Couple only. Any additional guests or menu options will be charged in full on the tasting

Cancellation Policy

Should unforeseen circumstances result in the postponement or cancellation of your wedding, the deposit paid to-date can be transferred to an alternative date within 6 months of the original date, otherwise a full cancellation of your wedding with The Heritage will forfeit your full deposit.

In the unfortunate event you need to cancel a confirmed wedding booking, The Heritage will make every reasonable effort to resell the facilities on the client's behalf. If the effort to re-sell fails the following cancellation charges will be levied on the client:

- Prior to 4 months from the arrival date Full deposits are non-refundable
- From 4 months to 6 weeks from arrival date 25% of services booked
- From 6 weeks to 4 weeks from arrival date 50% of services booked
- From 4 weeks to 2 weeks from arrival date 70% of services booked
- Within 2 weeks of arrival date 100% of services booked

Please note payment of cancellation charge is within 14 days from date of invoice.

Cancellation by The Heritage:

The Heritage may cancel the event in the following circumstances:

- The Heritage has reason to believe the booking might prejudice the reputation of the hotel.
- The Heritage receives evidence of any adverse alterations on the client's financial situation.
- Performance of this agreement is subject to labour troubles, disputes or strikes, accidents, government requisitions, restrictions upon travel, transportation, foods, beverages or supplies, Act of God or any other cause that would prevent the management or interfere with their ability to carry out their side of the agreement.



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