



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 Heritage or The Wow 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

Available on selected dates.
(minimum numbers apply)

Welcome Reception

- Complimentary Prosecco for the wedding couple on arrival
- The Heritage Alcoholic Fruit Punch on arrival for all guests
- Selection of Finger Sandwiches & Mini Scones
- Freshly brewed tea and coffee served with homemade cookies

Wedding Meal

- 5 course meal (set starter, soup course, choice of 2 main course options, assiette of desserts, tea/coffee)
- Half bottle of house wine per person

Evening Reception

- Chicken & fish goujons served with chips in cones

Accommodation

- Wedding Suite Complimentary for the wedding couple on the night of your wedding
- Reduced accommodation rate on a block of 20 bedrooms on the night of your wedding

Décor to Delight

- Centrepieces consisting of a five-stem candelabra
- Personalised table plan, menus & place cards for the top table

The Heritage

Available throughout the year.

January - December

Welcome Reception

- Complimentary Prosecco for the wedding couple on arrival
- Bellini cocktails & bottled beers (Choice of two from Heineken, Corona, Coors Light, Budweiser) on arrival for all guests
- Mini Scones & Choice of 3 Canapés
- Freshly brewed Tea and Coffee

Wedding Meal

- 5 course meal (set starter, set middle course, choice of 2 main course options, assiette of desserts, tea/coffee)
- Half bottle of house wine per person

Evening Reception

- Chicken & fish goujons, gourmet hot dogs, mini beef sliders with chips, served with tea/coffee

Accommodation

- Wedding Suite Complimentary for the wedding couple on the night of your wedding
- Reduced accommodation rate on a block of 20 bedrooms on the night of your wedding

Décor to Delight

- Centrepieces consisting of a five-stem candelabra
- Personalised table plan, menus & place cards for the top table

The Wow

Available throughout the year.

January - December

Welcome Reception

- Complimentary Prosecco for the wedding couple on arrival
- Glass of Prosecco & bottled beers (Choice of two from Heineken, Corona, Coors Light, Budweiser) on arrival for all guests
- Charcuterie Board (based on 50% of your numbers)
- Gin Cart (based on 50% of your numbers)
- Selection of Canapés for all guests (Choice of 5)
- Freshly Brewed Tea & Coffee

Wedding Meal

- 6 course meal (set starter, soup course, sorbet course, choice of 2 main course options, assiette of desserts, tea/coffee & petit fours)
- Half bottle of wine per person (upgraded wine option included)
- Toast Drink (Prosecco)

Evening Reception

- Chicken & fish goujons, gourmet hot dogs, mini beef sliders, pizza

slices with chips, served with tea/ coffee

Accommodation

- Wedding Suite Complimentary for the wedding couple on the night of your wedding
- Reduced accommodation rate on a block of 20 bedrooms on the night of your wedding

Décor to Delight

- Selection of cherry blossom trees as centrepieces on tables
- Fairy light backdrop (30ft)
- Personalised table plan, menus & place cards for the top table

Extra Touches

- Resident pianist on arrival for your guests
- Complimentary pre-wedding celebration to include Spa Experience with Afternoon Tea for you and your wedding party (max 6 guests)

Canapé Reception

If you wish to add Canapes to your arrivals drinks reception, please enquire with your wedding coordinator for pricing.

Pan Con Tomato

Bailey & Kish Smoked Salmon & Cream Cheese Blini

Mini Yorkshire, Rare Laois Beef, Horseradish Crème Fraiche

Savoury Beignet, Prawn Cocktail, Lemon Cream Cheese

Maple Glaze Fig & Rocket Quiche

Vegan Feta, Compressed Watermelon, Watercress Puree

Chicken Caesar Tart, Aged Parmesan, Cashew Crumb

The Starters

Chicken & Wild Mushroom Bouchee

with Tarragon Velouté

The Heritage Roast Chicken Caesar Salad

Garlic Croutons, Crispy Skin and
Parmesan Shavings

**Clonakilty Black Pudding & Crisp
Bacon Salad**

Apple Gel Sour Dough Croute

Smoked Chicken and Mango Tian

Mixed Seed Crumb, Garlic Naan,
Tomato Tartare

Bluebell Falls Cheesecake

Mooncoin Beetroot Gel, Caramelised
Walnuts, Beetroot Caviar

Brennans Gin Cured Salmon

Pressed Cucumber, Goatsbridge
Caviar, Lemon Aioli, Brown Bread
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Middle Courses

Soup

Leek and Potato

Sourdough Croutons, Fresh Herbs

Roast Red Pepper and Tomato

Pine Nut and Basil Pesto

Roast Root Vegetable

Sourdough, Garlic Croutons, Fresh
Chives

Pea and Mint

Smoked Bacon Powder

Butternut Squash

Chilli and Coriander, Spiced Pumpkin
Seeds

Sorbets

Brennans Gin and Tonic

Lemon and Thyme

Raspberry

Strawberry and Champagne

Main Courses

Meat Selection

Roast Chicken Ballotine

Spinach, Confit Garlic, Bacon & Chicken Farce, Parma Ham

Hogans Turkey & Limerick Baked Ham

With a Herb Stuffing And A Red Currant And Port Wine Jus

Roast Sirloin of Laois Hereford Beef

Bourguignon Sauce

Grilled Fillet of Laois Hereford Beef

Pepper Crust, Caramelised Shallot, Bog Carrot Puree
(€12.00 supplement)

Fish Selection

Gremolata Crusted West of Ireland Salmon

Citrus Beurre Blanc, Crispy Capers

Castletownbere Baked Fillet of Hake

Leek, Pea and Pancetta Fricassee, Parsnip Crisps

Fillet of Sea Bass

Served, Baby Spinach, Clam & Mussel Butter Vinaigrette

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)

All Main courses are plated with gratin potato, heritage duchess & seasonal vegetables

The Desserts

The Heritage Assiette Plate

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

*Individual Desserts

Salted Caramel and Chocolate Tart

Glenown Farm Vanilla Ice Cream

Vanilla Crème Brulee

Raspberry Compote, Sweet Sable
Biscuit

Strawberry & Cream Cheesecake

Strawberry Jelly & Crème Diplomat

Warm Apple and Blackberry Crumble

Crème Anglaise, Glenown Vanilla Ice
Cream

Warm Pear and Almond Tart

Caramel Sauce, Glenown Salted
Caramel Ice Cream

Freshly brewed tea and coffee
included in the dessert price

*subject to change

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 booking deposit of €2,000.00 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 7 days in advance of the wedding, a pro forma invoice will then be issued and 100% of the overall bill is then due.

Accommodation

A maximum allocation of superior guest rooms will be assigned for all weddings booked at The Heritage. A set number of 20 rooms will be available at a reduced accommodation rate. 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 6 weeks 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 12.00pm on your day of departure. Should you require check in or check out times outside of the stipulated time, please advise the 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 6 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 two 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.

No alcoholic favors are permitted or included as part of the wedding celebration. This includes, but is not limited to, bottles of alcohol, miniatures, or any other items

containing alcoholic beverages. You acknowledge that it is your responsibility to ensure compliance with this provision and to communicate this policy to all relevant parties, including vendors, and planners involved in the event.

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 following cancellation terms will apply;

- Booking deposit are non-refundable
- From 12 months to 9 months from arrival date 25% of services booked
- From 9 months to 6 months from arrival date 75% of services booked
- Within 6 months 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.



The Heritage, Killenard, Co. Laois
t +353 (0)57 864 5500 theheritage.com

FBD HOTELS & RESORTS