

WARM CONGRATULATIONS

DEAR BRIDE AND GROOM

FIRSTLY LET ME OFFER YOU CONGRATULATIONS ON YOUR ENGAGEMENT ON BEHALF OF ALL THE MANAGEMENT AND STAFF AT SEAFIELD GOLF & SPA HOTEL.

WE KNOW THAT YOUR WEDDING IS AN EXTREMELY IMPORTANT OCCASION FOR YOU AND WE WOULD LIKE TO PROMISE YOU THAT, SHOULD YOU DECIDE TO HOLD YOUR RECEPTION AT SEAFIELD WE WILL DO EVERYTHING POSSIBLE TO ASSURE IT IS THE JOYFUL CELEBRATION YOU INTEND.

PLEASE FIND OUR WEDDING INFORMATION PACK AND MENU SELECTIONS ENCLOSED FOR YOUR CONSIDERATION. I TRUST THESE WILL BE OF ASSISTANCE IN PLANNING YOUR RECEPTION. HOWEVER, PRIOR TO THAT PLEASE DO NOT HESITATE TO CALL ME IF YOU HAVE ANY QUERIES OR SPECIAL REQUESTS. THE PRICES LISTED NEXT TO MAIN COURSES DETERMINE YOUR OVERALL MENU COST AND ARE INCLUSIVE OF A SELECTION OF STARTER, SOUP, MAIN COURSE, DESSERT AND TEA & COFFEE. SUPPLEMENTS TO MENU ITEMS ARE LISTED ON THE MENU SELECTOR.

THANK YOU FOR CONSIDERING SEAFIELD GOLF & SPA HOTEL. WE WOULD WELCOME THE OPPORTUNITY TO MEET WITH YOU BOTH TO FURTHER DISCUSS YOUR REQUIREMENTS AND IDEAS AND HOW WE CAN ACHIEVE THEM IN REAL FIVE STAR FASHION.

WHATEVER YOUR DECISION, MAY WE WISH YOU AN ENJOYABLE DAY AND HEALTH AND HAPPINESS IN THE COMING YEARS.

Adeline Furlong

ADELINE FURLONG
EVENTS COORDINATOR

053 94 24000

DIRECT: 053 94 85107

E: EVENTS@SEAFIELDHOTEL.COM

WEDDING PACKAGES

RED CARPET ON ARRIVAL

COMPLIMENTARY BRIDAL SUITE FOR BRIDE & GROOM WITH CHAMPAGNE BREAKFAST

CAKE STAND AND CAKE KNIFE

HOTEL FLORAL ARRANGEMENTS ON ALL TABLES

PERSONALISED MENUS

PERSONALISED TABLE PLAN

USE OF MICROPHONE & PA SYSTEM FOR SPEECHES

10% DISCOUNT ON ALL SPA TREATMENTS 6 MONTHS PRIOR TO YOUR WEDDING

1ST ANNIVERSARY DINNER

SPECIAL WEDDING GUEST ACCOMMODATION RATES AVAILABLE

A SPECIALLY PREPARED CHILDREN'S MENU IS AVAILABLE.
CHILDREN UNDER 3 YEARS MAY DINE AT NO EXTRA CHARGE

COMPLIMENTARY TEA AND COFFEE RECEPTION FOR OVER 120 GUESTS

WELCOME RECEPTION

TRADITIONAL RECEPTION

FRESHLY BREWED TEA AND COFFEE

WITH IRISH FRUIT CAKE AND HOMEMADE SEAFIELD COOKIES

€ 7.00 PER PERSON

WINTER RECEPTION

TWO GLASSES OF MULLED WINE

MINI MUSHROOM AND MOZZARELLA QUICHES

€ 12.00 PER PERSON

WINE RECEPTION

TWO GLASSES OF RED OR WHITE HOUSE WINE

VEGETABLE STICKS WITH DIPS

€ 14.00 PER PERSON

PIMMS RECEPTION

PIMMS ON ARRIVAL (2 GLASSES PER PERSON)

VEGETABLE STICKS WITH DIPS

€ 15.00 PER PERSON

SPARKLING RECEPTION

TWO GLASSES OF SPARKLING WINE

SELECTION OF THREE CANAPÉS FROM THE COLD CANAPES LIST

€ 20.00 PER PERSON

SEAFIELD RECEPTION

BUCKS FIZZ OR KIR ROYAL (TWO GLASSES PER PERSON)

SELECTION OF TWO HOT CANAPÉS AND
THREE COLD CANAPÉS FROM LIST
€ 25.00 PER PERSON

RECEPTION CANAPES

€8.00 PER PERSON FOR A SELECTION OF ANY FOUR CANAPÉS

COLD

PRAWN COCKTAIL ON ICE WITH MARIE ROSE SAUCE, HORSERADISH SAUCE AND LEMON
(SUPPLEMENT €2.00 PER PERSON)

SMOKED SALMON WITH CREAM CHEESE AND CHERVIL

OVEN ROASTED CHICKEN AND PAPAYA

SMOKED BARBARY DUCK BREAST WITH FRUIT CHUTNEY

BOCCACINI MOZZARELLA WITH CHERRY TOMATO AND BALSAMIC

V

PARMA HAM WITH TOMATO CHUTNEY ON TOASTED BRIOCHE

HOT

MARINATED GRILLED CHICKEN KEBABS

MINI BAKED GOATS CHEESE AND BASIL TARTS

V

ROASTED IRISH FREE RANGE CHICKEN, LEEKS AND MUSHROOM IN PASTRY BASKETS

ROASTED STRIPLOIN OF BEEF WITH CELERIAC REMOULADE

RICH BARBARY DUCK CONFIT WITH GHERKINS

CRISPY TEMPURA PRAWNS WITH SOYA-GINGER DIP

CRISPY TEMPURA VEGETABLES WITH SWEET CHILLI

V

WILD MUSHROOM AND TRUFFLE RISOTTO CAKE

V

PAN SEARED SCALLOP MEDALLIONS WITH SEASONAL RELISH

(SUPPLEMENT €1.00 P.P. SEASONAL AVAILABILITY APPLIES)

V DENOTES VEGETARIAN SELECTION

STARTERS

FRESH BEEF TOMATO WITH BUFFALO MOZZARELLA, BASIL PESTO,

V

CURED OLIVES AND WHITE BALSAMIC DRESSING

FRESHLY TOSSED CAESAR SALAD WITH PARMIGIANO-REGGIANO SHAVINGS

V

AND GARLIC CROUTONS

(SUPPLEMENT: ADD CHICKEN, €2.00)

SMOKED KILMORE QUAY FISH CAKE WITH SEASONAL LEAVES AND HERB DRESSING

RUSTIC IRISH PORK PATE TOMATO & RAISIN CHUTNEY TOASTED BRIOCHE

WARM BAKED SEAFOOD AND LEEK TART, LEMON & CAPER BERRY MAYONNAISE, ROCKET SALAD

DUO OF CANTALOUPE AND HONEYDEW MELON WITH PARMA HAM

AND BLACK PEPPER ROASTED WEXFORD STRAWBERRIES

PAN ROASTED FOREST MUSHROOMS AND ASPARAGUS BAKED IN CRISP FILO DOUGH,

V

TOMATO & BOILED EGG DRESSING

OAK SMOKED IRISH SALMON WITH RED ONION, CAPER AND WALNUT DRESSING, SEASONAL LEAVES

CHICKEN AND MUSHROOM BOUCHEE IN A TARRAGON VOLUTE

CARAMELIZED ONION AND GOATS CHEESE TART, SUN DRIED TOMATOES AND BASIL PESTO V

GARLIC & PARSLEY MARINATED PRAWN KEBAB ON BRIOCHE, ROASTED PEPPER & TOMATO RELISH
(SUPPLEMENT €2.00)

BLACK PEPPER SEARED IRISH BEEF CARPACCIO, WITH ROCKET RED ONION & PARMIGIANO-REGGIANO

CHICKEN LIVER PARFAIT, RED ONION MARMALADE, TOASTED BRIOCHE

SHOULD YOU REQUIRE A CHOICE OF STARTERS A SUPPLEMENT OF €5.00 PER PERSON APPLIES

SOUPS

SLOW ROASTED PUMPKIN SOUP WITH RUSTIC CRISP V

ROASTED PLUM TOMATO AND RED PEPPER SOUP WITH BASIL PESTO V

FRESH WEXFORD VEGETABLE SOUP WITH GARDEN HERBS V

FOREST MUSHROOM SOUP WITH TARRAGON CREAM V

BALLYMONEY POTATO AND LEEK SOUP WITH CASHEL BLUE CREAM V

WEXFORD COLCANNON SOUP WITH SMOKED BACON

FRESH CARROT AND LEEK SOUP WITH SPRING ONIONS V

POTATO AND WATERCRESS BISQUE WITH GARDEN HERBS V

CREAM OF BROCCOLI WITH SMOKED BACON SOUP

CLASSIC MINISTRONE SOUP WITH BORLOTTI BEANS

CHILLED SUMMER GAZPACHO WITH BABY DUBLIN BAY PRAWNS (SUPPLEMENT €2.00)

PRAWN BISQUE WITH JAMESON CREAM (€2.00 SUPPLEMENT, AVAILABILITY APPLIES)

SORBETS

THESE ARE NOT PART OF THE INCLUSIVE MENU. HOWEVER IF YOU WISH TO INCLUDE SORBET COURSE IN TO YOUR MENU CHOOSE A SUPPLEMENT OF €3.00 WILL APPLY.

CHAMPAGNE SORBET

PASSION FRUIT SORBET

CHAMPAGNE & WEXFORD STRAWBERRY SORBET

GRAPEFRUIT AND CAMPARI SORBET

COSMOPOLITAN SORBET

MOJITO SORBET

MAINS

PAN ROASTED SALMON, BABY FENNEL, CELERIAC & POTATO GRATIN, WITH
DICED TOMATO & CHIVE BUTTER SAUCE €51.95

OVEN BAKED SUPREME OF FRESH COD, SPRING ONION POTATO BOXTY
AND SUN-DRIED TOMATO SAUCE €53.95

FILLETS OF PAN FRIED SEABASS, CRÈME FRAÎCHÉ GRATIN POTATOES,
ROAST ASPARAGUS AND HERB BUTTER SAUCE €55.95

CRISPY ROASTED BARBARY DUCK BREAST, STUFFED WITH CONFIT OF DUCK, ORANGE AND APRICOTS COGNAC SAUCE	€45.95
LEMON AND HERB ROASTED FREE RANGE BREAST OF IRISH CHICKEN, ROAST POTATO & STUFFED TOMATO, LIGHT PAN JUS	€49.95
ROASTED BREAST OF TURKEY AND GLAZED HAM, APRICOT AND DATE STUFFING WITH THYME JUS & CRANBERRY SAUCE	€44.95
ROASTED TENDERLOIN OF RARE BRED PORK WITH FIG AND ALMONDS COMPOTE BOXTY POTATO CAKE, CALVADOS REDUCTION	€49.95
10OZ IRISH ANGUS SIRLOIN OF BEEF, ROASTED CHERRY TOMATOES ON THE VINE SPINACH & WILD MUSHROOMS WITH SHALLOT-ROSEMARY SAUCE	€58.95
PAN ROASTED 8OZ FILLET OF IRISH BEEF, GRANDE MERE, CABERNET WINE SAUCE DUCHESS POTATO (SAUTE MUSHROOMS, BABY ONIONS, BACON LARDOONS)	€62.95
PAN SEARED IRISH ANGUS FILLET OF BEEF, SCALLOPED POTATOES WITH WILD MUSHROOMS, FOIE GRAS MOUSSE AND CABERNET WINE SAUCE	€76.95
SLOW ROASTED IRISH BEEF FILLET SURF & TURF, WITH BUTTER POACHED HALF LOBSTER, GLAZED FONDANT POTATO AND FRESH VEGETABLES <i>(MARKET AVAILABILITY APPLIES)</i>	€99.95

SHOULD YOU REQUIRE A CHOICE OF MAINS A SUPPLEMENT OF €5.00 PER PERSON APPLIES

VEGETARIAN OPTIONS

PLEASE CHOOSE ONE OF THE FOLLOWING:

SPINACH AND BRAISED WEXFORD VEGETABLE CRISPELLA,
WITH SUN BLUSHED TOMATOES AND BALSAMIC MARINATED ONIONS

PORTOBELLO MUSHROOM, ROASTED TOMATO AND MEDITERRANEAN VEGETABLE TART
WITH ST. TOLA GOATS CHEESE

CANNELLONI OF AUBERGINE, ASPARAGUS, CARAMELISED ONION AND
BASIL MARINATED TOFU WITH WEXFORD MOZZARELLA

ALL VEGETARIAN MAIN COURSES WILL BE ACCOMPANIED BY THE SIDE DISHES OF THE CHOSEN MAIN COURSE

DESSERTS

TRADITIONAL APPLE AND CINNAMON CRUMBLE
WITH VANILLA ICE CREAM AND SAUCE ANGLAISE

BASKET OF WEXFORD STRAWBERRIES WITH FRESH WEXFORD CREAM
AND STRAWBERRY COULIS
(SEASONAL AVAILABILITY MAY APPLY)

WARM DECADENT CHOCOLATE BROWNIE,
RUM RAISIN ICE CREAM AND CHOCOLATE SAUCE

RICH ITALIAN TIRAMISU WITH COFFEE BEAN ANGLAISE

FRESH STRAWBERRY CHEESECAKE WITH
WEXFORD CREAM AND STRAWBERRY COULIS

DARK CHOCOLATE MOUSSE WITH RICH CARAMEL SAUCE

SPICED PEAR AND ALMOND BAKWELL TART WITH
BUTTERSCOTCH SAUCE AND HONEYCOMB ICE CREAM

APPLE AND ROASTED PINEAPPLE STRUDEL,
GRAND MARNIER SAUCE AND VANILLA ICE CREAM

SEAFIELDS' SEASONAL DESSERT ASSORTMENT
(SUPPLEMENT €2.00)

ASSORTED PETIT FOURS €2.50 PER PERSON

TEA & FILTERED COFFEE INCLUSIVE

CHILDRENS MENUS

PLEASE SELECT ONE ITEM FROM EACH COURSE:

FRESH MELON WITH STRAWBERRIES AND KIWI, FRESH FRUIT COULIS

CRISP CRUDITÉS OF VEGETABLES WITH RANCH DIP

HOME MADE CHOSEN SOUP OF THE DAY

FREE RANGE CHICKEN BREAST WITH FRESH VEGETABLES AND CREAMY MASH

FREE RANGE CHICKEN GOUJONS AND PORK SAUSAGES WITH FRESH VEGETABLES AND FRIES

PASTA WITH HOME MADE TOMATO SAUCE AND GARLIC BREAD

HAMBURGER WITH FRENCH FRIES AND VEGETABLES

BATTERED COD AND CHIPS WITH MUSHY PEAS

N.B. HALF PORTIONS OF THE CHOSEN ADULT MAIN COURSE MAY BE SERVED FOR HALF THE ADULT PRICE.

DESSERT OF THE DAY

ICE CREAM SUNDAE WITH CHOCOLATE SAUCE AND CONFETTI

STRAWBERRY JELLY WITH ICE CREAM

€15.50

AFTERS

MENU A

SELECTION OF FINGER SANDWICHES

FRESHLY BREWED TEA AND COFFEE

€7.50 PER PERSON

MENU B

SELECTION OF FINGER SANDWICHES

COCKTAIL SAUSAGES

FRESHLY BREWED TEA AND COFFEE

€10.00 PER PERSON

MENU C

SELECTION OF FINGER SANDWICHES

MINIATURE VEGETABLE SPRING ROLLS

FREE RANGE CHICKEN GOUJONS

FRESHLY SLICED PIZZA

FRESHLY BREWED TEA AND COFFEE

€12.50 PER PERSON.

MENU D

SELECTION OF FINGER SANDWICHES AND WRAPS

CRISPY DUCK AND HOI-SIN SPRING ROLLS

VEGETABLE SAMOSAS

MARINATED MINI CHICKEN KEBABS

PRAWNS IN CRISP FILO

FRESHLY BREWED TEA AND COFFEE

€15.00 PER PERSON

MENU E

SELECTION OF FINGER SANDWICHES AND WRAPS

COCKTAIL SAUSAGES

MINI VEGETABLE SPRING ROLLS

ASSORTED DIM-SUM

FREE RANGE CHICKEN GOUJONS
PRAWNS IN CRISP FILO
FRESHLY SLICED PIZZA
FRESHLY BREWED TEA AND COFFEE
€17.50 PER PERSON

Our executive chef, will endeavour to provide the chosen menu as described using only market fresh produce however all menus are subject to change due to availability and seasonality.

WEDDING TERMS & CONDITIONS 2012-2013

NAME: _____

WEDDING DATE: _____

BOOKING PROCEDURE:

A PROVISIONAL BOOKING WILL ONLY BE HELD FOR 2 WEEKS, AT WHICH TIME IT IS AT THE HOTEL'S DISCRETION TO RELEASE THE DATE UNLESS IT IS CONFIRMED BY A DEPOSIT.

A DEPOSIT OF "2,000.00 IS REQUIRED TO SECURE YOUR BOOKING WHICH IS NON . REFUNDABLE. THIS DEPOSIT MAY BE PAID BY CASH, BANKER'S DRAFT OR CREDIT CARD. NO PERSONAL CHEQUES WILL BE ACCEPTED.

A PROFORMA INVOICE WILL BE ISSUED 3 MONTHS PRIOR TO THE FUNCTION AND 50% OF THE TOTAL DUE IS PAYABLE AT THIS TIME. THE BALANCE IS PAYABLE 5 WORKING DAYS PRIOR TO THE FUNCTION. PAYMENT IS BY BANK DRAFT OR CASH ONLY.

FINAL NUMBERS POLICY:

FULL MENU DETAILS ARE REQUIRED SIX WEEKS PRIOR TO YOUR WEDDING DAY. ADDITIONAL CHARGES WILL APPLY FOR CHOICES ON ALL COURSES (E.G., CHOICE OF MAIN COURSE " 5.00).

FINAL NUMBERS ARE REQUIRED 5 WORKING DAYS PRIOR TO YOUR RECEPTION AND THEY WILL BE THE MINIMUM NUMBERS CHARGED FOR. SHOULD YOUR NUMBERS DECREASE ON THE DAY OF YOUR FUNCTION, THE ORIGINAL CONFIRMED NUMBERS STAND. ANY INCREASE IN YOUR NUMBERS ATTENDING WILL BE CHARGED ACCORDINGLY. TABLE PLANS (TYPED) ARE REQUIRED 72 HOURS PRIOR TO YOUR FUNCTION.

FOOD & BEVERAGE:

NO FOOD OR BEVERAGES OF ANY KIND WILL BE PERMITTED TO BE BROUGHT ONTO THE PREMISES BY THE PATRONS OR ANY OF THE PATRONS' GUESTS OR INVITEES, WITH THE EXCEPTION OF A WEDDING CAKE.

A LATE BAR FACILITY MAY BE PROVIDED AT A CHARGE OF " 450.00.

FOOD WHICH HAS NOT BEEN PREPARED ON THE PREMISES MAY NOT BE BROUGHT INTO THE HOTEL FOR COMSUMPTION, WITH THE EXCEPTION OF THE WEDDING CAKE.

ACCOMMODATION :

COMPLIMENTARY ACCOMMODATION IS OFFERED TO THE BRIDE AND GROOM ON THE NIGHT OF THEIR WEDDING, SUBJECT TO A MINIMUM OF 70 GUESTS ATTENDING THE WEDDING.

20 HOTEL BEDROOMS MAY BE RESERVED, SUBJECT TO AVAILABILITY, AT A REDUCED RATE FOR WEDDING GUESTS. ALL INDIVIDUAL BOOKINGS FROM THIS ALLOCATION MUST BE GUARANTEED BY A VALID CREDIT CARD.

ALL UNNAMED ROOMS WILL BE AUTOMATICALLY RELEASED ONE MONTH PRIOR TO THE WEDDING DATE. ANY ROOM CANCELLATIONS RECEIVED WITHIN 24 HOURS OF ARRIVAL WILL BE CHARGED THE FIRST NIGHTS ACCOMMODATION IN FULL.

ENTERTAINMENT :

ALL ENTERTAINMENT MUST BE APPROVED BY THE HOTEL MANAGEMENT AND MUST BE FINISHED BY 12.30AM (UNLESS LATE BAR FACILITY HAS BEEN CONFIRMED, THEN 1.30AM). ENTERTAINERS MUST PROVIDE THEIR OWN EQUIPMENT AND ACCEPT FULL RESPONSIBILITY FOR SAME. THE HOTEL WILL NOT ACCEPT ANY RESPONSIBILITY FOR ANY ENTERTAINMENT BOOKED. ADVERTISING AND BACKDROPS ARE NOT PERMITTED.

IT IS ASSUMED THAT NO EXCEPTIONAL NOISE WILL BE CREATED. IF IN DOUBT, PLEASE NOTIFY MANAGEMENT.

PRICE VARIATIONS :

IN THE EVENT OF CIRCUMSTANCES BEYOND THE HOTEL'S CONTROL (EG, INCREASE IN THE STANDARD RATE OF V.A.T. ON WINES, MENUS, LABOUR COSTS OR UNFORSEEN CIRCUMSTANCES). THE HOTEL RESERVES THE RIGHT TO VARY THE PRICES TO REFLECT SUCH CIRCUMSTANCES.

ALL PRICES QUOTED INCLUDE V.A.T.

ALL PRICES ARE QUOTED IN " AND ARE SUBJECT TO REVIEW.

SEAFIELD HOTEL RESERVES THE RIGHT TO ACCOMMODATE TWO OR MORE FUNCTIONS ON THE SAME DAY.

PRICES ARE BASED ON MINIMUM NUMBERS OF 140 PERSONS ON A FRIDAY OR SATURDAY IN THE MAIN BANQUETING SUITE. ROOM HIRE CHARGES WILL BE APPLICABLE WITH WEDDING LESS THAN 140

ROOM HIRE CHARGE OF " 500.00 APPLIES TO ALL FUNCTIONS HELD IN THE PAVILLION.

CANCELLATIONS :

A CANCELLATION MUST BE MADE IN WRITING. CANCELLATION CHARGES IN ADDITION TO THE FORFEIT OF THE ORIGINAL DEPOSIT WILL BE CHARGED IF THE WEDDING IS CANCELLED WITHIN 12 WEEKS OF THE DATE BOOKED. CANCELLATION CHARGES WILL APPLY TO ALL ITEMS BOOKED.

THE HOTEL RESERVES THE RIGHT TO CANCEL A BOOKING OR REFUND DEPOSITS IN CIRCUMSTANCES WHERE A BOOKING IS MADE THROUGH A THIRD PARTY OR UNDER FALSE PRETENCES. PROSPECTIVE CLIENTS MUST ALWAYS MEET A MEMBER OF MANAGEMENT BY APPOINTMENT PRIOR TO ACCEPTANCE OF THE FIRST DEPOSIT. DEPOSITS MUST BE PAID IN PERSON TO THE HOTEL; OTHERWISE THE HOTEL RESERVES THE RIGHT TO CANCEL THE BOOKING.

THE 50% OF THE PROFORMA PAID TO CONFIRM THE BOOKING, IS ONLY REFUNDABLE SHOULD SEAFIELD BE SUCCESSFUL IN RE-LETTING THE FACILITIES BOOKED.

PERSONAL PROPERTY/DAMAGES :

THE HOTEL ACCEPTS NO RESPONSIBILITY FOR THE DAMAGE OF ANY ITEM OF EQUIPMENT, FURNISHING OR OTHER PROPERTY ON THE PREMISES BY THE CUSTOMER OR PERSONS AUTHORISED BY THE CUSTOMER.

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1 9								
2 0								

***Please confirm the rooms to be included on your final wedding account**

Courtyard Accommodation is on a room only basis

Completed Rooming List must be forwarded two months prior to your wedding date.

SIGNED : _____

WEDDING INFORMATION SHEET

FLOWERS

HELENA'S FLOWERS 053 9480375

FOUR SEASONS 053 94 22311

FLOWERCRAFT – INTERFLORA
053 92 35698

ELEANORLEONARD0876948967
WWW.FLOWERSBYELLE.IE

BRIDAL WEAR

EDEN 053 94 81932

MAIREADS BRIDAL PARLOUR
053 93 83541

MARIANNES 053 91 24329

MEN'S WEAR

ERIC BARRON 053 94 20056

JACK DUNNE & SON 053 94 21723

MODERN FASHIONS 053 92 35492

WEDDING CAKES

CAKE CREATOR 053 94 25683 / 087 633 4760
GOREY, 085 8316635
(LISA SPENCER 087 6334760 / 053 9425683)

WEDDING TRANSPORT

LUXURY WEDDING CARS
087 255 6872

BYRNE LIMOUSINES
087 9006617

LEINSTER LIMOUSINE COMPANY
053 91 59632

TONY JONES ROLLS ROYCE LIMOUSINE SERVICE.
WWW.TONYJONESLIMOUSINE.COM 087 2470 676

SOUTH EAST HORSE DRAWN CARRIAGE
059 97 27010

WWW.LENSVIDEOS.IE
PHONE: PAUL 087 2511563

CHURCH MUSIC & RECEPTION ON ARRIVAL

TONIC SOLFA 086 8306141
ROISIN O'GRADY 086 3517680
STEPHEN MURPHY 053 92 47629
TOMMY DONOGHUE TRADITIONAL & CLASSIC 086
3200454
STRING QUARTET LINDA O'CONNOR
087 6657907
THE OPERA SINGING WAITERS 085 1754303
PIANO & VOCALS – PADRAIG O'CONNOR 087 126 0192

CHURCHES

GOREY ST MICHAELS PARISH PRIEST
053 94 21112

GOREY ST PATRICKS CC
053 94 21117

ARDAMINE COI 053 94 25423

GOREY METHOSIST –GOREY

053 9481381

B A N D S

WEDDING KNIGHTS/ JASON O CALLAGHAN 086 2609819

FORMALLY THE RAT PACK

BRASS & CO. 051 381120

EDEN 0868440206

PADDIES 0504 22592

STUDIO 5 087 2973375

BIG DEAL 087 9616787

TAKE IT EASY NIALI 086 3848513

MARTIN WILLIAMS NOSTALGIA BAND 066 9763059

AMERICAN HEART 053 91 43415

REQUEST 053 92 47629

THE GROOVE MARTIN 087 2511818

MARBLE CITY SOUND 056 7765312

CHECKERS 056 7729839

HEARTBEAT TOMMY 053 93 66766

PANPIPES

PETER OZANNE 051 425220

MICHAEL ROCHE 086 335187

D A N C E R S

IRISH DANCE TROUPE 086 1698523

CELTIC ROUTES 087 6853155

D I S C O

PRO DJ GREG MURPHY 087 811 3195

JOHN FURLONG 085 1741077

DJ MARKY C 086 1027788

DJ HIRE NET 053 91 28849

DJ WILLIAM GILLIGAN 087 298 2680

C H A I R C O V E R S

MURHAN EVENTS (KAREN)

0876264304

GER'S COVERS (DEREK)

087 131 0982 / 01 843 8019

P H O T O G R A P H Y

ANDREW MILLAR 0404 62211

LEO DOYLE 053 94 80867

GER CARTY 053 92 33305

JOELEEN CODD 053 91 70677

MARGARET KELLY 086 1641545

GARETH BYRNE 086 8496110

INSTANT PHOTO KEY RINGS – NOEL 087 2521135

V I D E O S

PAUL LEONARD 087 2511563

CADODGEN VIDEOS 051 388352

EAST COAST VIDEO 0402 33460

PETER WATERS 051 388403

BALLOONS

UP & AWAY – CATHERINE 051 354826

BALLOON EMPIRE 053 94 30081

ICE SCULPTURE

DIAMOND ICE SCULPTURE

087 6931010

STATIONARY

DIGIPRINT.IE

MAIREAD MURRAY

TEL 01 424 6600 WWW.DIGIPRINT.IE