



ASHFORD CASTLE
HOTEL & COUNTRY ESTATE



CANAPÉ SELECTION

COLD CANAPÉS

THE SEA

Dooncastle Oyster - Natural
Smoked Salmon, Cucumber, Apple, Dill
Tuna Tartare, Shallot, Lime, Radish
Doonbeg Crab, Pickled Cucumber

THE LAND

Organic Chicken Liver & Foie Gras Parfait
Beef Carpaccio, Olive, Roast Pepper, Smoked Paprika Aioli
Cured Skeaghanore Duck, Cherry, Pistachio
Copa Ham, Pickled Garden Vegetables, Horseradish

THE GARDEN

Goat's Cheese, Pine Nut, Beetroot
Tomato Gazpacho
Carrot Tartare, Cumin, Golden Raisin
Aubergine Mousse, Olive, Basil



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HOTEL & COUNTRY ESTATE



CANAPÉ SELECTION

HOT CANAPÉS

THE SEA

Dooncastle Oyster Beignet, Wild Garlic emulsion
Seared Scallop, Parsnip, Vadouvan
Sole Goujons, Tartare Sauce
Lobster Bisque, Garlic Croutons, Aioli

THE LAND

Crispy Connemara Lamb, Salsa Verde
Pork Cheek Tartlet, Shallot, Apple, Sourdough Crumbs
Josper Grilled Organic Chicken, Leek, Hazelnut
Beef Croquette, Béarnaise

THE GARDEN

Saffron Arancini, Macroom Mozzarella, Spiced Tomato
Wild Mushroom Soup, Lovage
Kylemore Gougère, Apple, Celery
Courgette, Garlic & Chickpea Fritters, St Tola Feta, Curry Mayonnaise

Pricing available on request, which varies from season to season, year on year.



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SPRING/SUMMER MENU

PLEASE SELECT ONE DISH PER COURSE FROM EACH OF THE FOLLOWING

STARTERS

Pea & Shallot Tartlet, Sheep's Curd, Mint
Cured Salmon, Cucumber, Horseradish, Honey & Soy
Caesar Salad, Sourdough Croutons, Wild Garlic, 40-Month Aged Parmesan, Organic Chicken
Rabbit Terrine, Celery, Walnut, Carrot, Brioche

MIDDLES

Tomato Soup, Basil Pesto, Croutons
Pea Soup, Bacon Lardons, Lovage
Carrot Soup, Pine Nut, Chervil & Carrot Top Pesto

MAINS

Asparagus Risotto, Crème Fraiche, Pecorino, Broad Beans, Celery
Herb Crusted Cod, Tomato, Courgette, Salted Cod Croquette, Smoked Paprika & Red Pepper
Duck Breast, Potato Fondant, Cherry, Runner Beans, Almond, Wildwood Star Anise
Martin Jennings' Fillet of Beef & Braised Short Rib, Potato Anna, Persillade Tomato, Pepper Cream Sauce

DESSERTS

Rhubarb & Ginger Crumble, Vanilla Ice Cream
Raspberry & White Chocolate Cake
Strawberry Parfait, Almond
72% Dark Chocolate & Hazelnut Tart

Pricing available on request, which varies from season to season, year on year.



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SPRING/SUMMER MENU

PLEASE SELECT ONE DISH PER COURSE FROM EACH OF THE FOLLOWING

STARTERS

Kylemore Cheese Custard, Heritage Tomato, Olive, Basil, Rocket
Lobster & Prawn Cocktail, Tomato, Guacamole
Josper Grilled Organic Chicken, Girolles, Summer Truffle, Tarragon
Quail, Morels, Broad Bean, Asparagus

MIDDLES

Champagne and Elderflower Sorbet, Wild Strawberry
Pea Soup, Truffle, Chive, Creamy Cheese
Tomato & Roast Pepper Soup, Kylemore Cheese Dumplings

MAINS

Ravioli of Sweetcorn, Coriander, BBQ Artichoke, 40-Month Aged Parmesan
Roast Turbot, Cucumber, Oyster, Fennel, Champagne & Butter Sauce
Lamb Loin, Potato Boulangère, Olive, Courgette, Garlic
Beef Fillet, Tomato Fondue, Potato Dauphine, Shallot, Girolle, Port Sauce

DESSERTS

Gooseberry Tart, White Chocolate Ganache, Elderflower sorbet
Cherry Parfait, Vanilla, Pistachio Ice Cream
Confit Strawberry Mousse, Champagne, Strawberry Sorbet
Dark Chocolate Delice, Caramelized Pecans, Salted Caramel Ice Cream

Pricing available on request, which varies from season to season, year on year.



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AUTUMN/WINTER MENU

PLEASE SELECT ONE DISH PER COURSE FROM EACH OF THE FOLLOWING

STARTERS

Wild Mushroom & Shallot Tartlet, St Tola Feta, Thyme
Organic Salmon & Prawn Ravioli, Leek, Chive Lemon Butter
Duck Confit, Beetroot, Chard, Wildwood Damson Vinegar
Organic Chicken & Ham Hock Terrine, Pickled Garden Vegetables, Brioche

MIDDLES

Mushroom Soup, Tarragon, Crème Fraîche
Roast Cauliflower Soup, Curry Oil
Roast Pumpkin Soup, Cumin, Cashel Blue Cheese

MAINS

Gnocchi, Carrot, Parsley, Pickled Shallot, Samphire, Dozio Barr Rua
Grilled Hake, Roast Cauliflower, Clam & Mussel Chowder, Dill
Pork Fillet, Apple, Savoy Cabbage, Pancetta, Fondant Potato
Martin Jennings' Beef Fillet & Slow Cooked Cheek, Roast Celeriac, Cavolo Nero, Chateau Potato, Cabernet Sauce

DESSERTS

Pear & Brown Butter Crumble, Cinnamon Ice Cream
Rum-Soaked Baba, Confit Orange Sorbet
Sticky Toffee & Date Pudding, Ginger Carmel, Nutmeg Ice Cream
Blackcurrant & Woodruff Choux Bun, Milk Chocolate

Pricing available on request, which varies from season to season, year on year.



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AUTUMN/WINTER MENU

PLEASE SELECT ONE DISH PER COURSE FROM EACH OF THE FOLLOWING

STARTERS

St Tola Ash Goats Cheese, Beetroot, Hannibal Poached Pear, Land Cress, Hazelnut
Crab & Scallop Ravioli, Ginger, Grapefruit, Coriander, Crab Bisque
Seared Foie Gras, Chicory, Orange, Walnut, Golden Raisin
Beef Carpaccio, Salt Baked Celeriac, Apple, Truffle, Soy

MIDDLES

Beetroot Sorbet, Lovage, Mulled Fig
Lobster Bisque
Morel Soup, Pickled Shallot, Tarragon

MAINS

Potato Gnocchi, Butternut Squash, Velvet Cloud Rockfield, Sage, Chestnut, Trompette Mushroom
Duck Breast, Turnip, Mayo Cabbage, Potato Fondant, Wildwood Vinegar
Turbot, Potato, Leek, Caviar, Smoked Haddock Sauce
Beef Fillet, Hen of the Woods, Spinach, Potato Gratin, Bone Marrow Sauce

DESSERTS

Legend Chocolate 55% Bavaois, Mulled Plums, Cinnamon Ice Cream
Ashford Castle Honey Cake, Caramelised Estate Apple, Hazelnut
Spiced Poached Pear, Velvet Cloud Yogurt Sorbet
Dark Chocolate Mousse, Estate Blackberry & Star Anise, Cacao Tuille

Pricing available on request, which varies from season to season, year on year.



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HOTEL & COUNTRY ESTATE



LATE NIGHT FOOD

SELECT THREE OPTIONS

Korean Fried Cauliflower, Sesame, Soy, Scallion

Patatas Bravas, Sour Cream, Guacamole, Chive

Fish Cake, Marie Rose, Caper

Fried Fish & Chips, Tartare Sauce, Lemon

Mrs Tollman's Sesame Chicken, Siracha Mayonnaise

Ashford Beef Burger, Brioche Bun, Tomato, Black Pepper Mayonnaise

Hillary's Devilled Chicken Wings

Barbeque Pork Ribs, Hoi Sin Glaze, Apple

Satay Chicken Skewers, Coconut, Chilli, Coriander

Crispy Beef, Thai Dressing

Crispy Duck Beignets, Scallion, Teriyaki

Pricing available on request, which varies from season to season, year on year.



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HOTEL & COUNTRY ESTATE



WEDDING WINE LIST SOMMELIER SUGGESTIONS

WHITE

Sauvignon Blanc, Walnut Block, Marlborough, New Zealand

Zobing, Riesling, Schloss Gobelsburg, Kamptal, Austria

Domaine William Fèvre Chablis, Burgundy, France

Chardonnay, Cakebread Cellars, Napa Valley, USA

Viognier, Condrieu Vieilles Vignes, Stephane Ogier, Rhone, France

Pricing available on request, which varies from season to season, year on year.
All prices are subject to 15% service charge.
Please note pricing & vintages may vary.



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HOTEL & COUNTRY ESTATE



WEDDING WINE LIST SOMMELIER SUGGESTIONS

RED

Cabernet Franc, T. Germain, Saumur-Champigny, Loire, France

Cabernet/Merlot, Château McCarthy, St. Estephe, Bordeaux, France

Cabernet Sauvignon, O'Dwyer, Clare Valley, Australia

Sangiovese, Brunello di Montalcino, Banfi, Tuscany, Italy

Château Lynch-Bages, Pauillac, Bordeaux, France

Pricing available on request, which varies from season to season, year on year.
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HOTEL & COUNTRY ESTATE



WEDDING WINE LIST SOMMELIER SUGGESTIONS

CHAMPAGNE

Champagne Lanson Pere et Fils NV

Lanson Père et Fils is a brand-new, enriched evolution of the classic Lanson Black Label Brut and is named after the first bottle of Champagne Lanson ever produced. For this special cuvée, the House of Lanson has taken a unique selection of grapes with a blend of at least five different years and is aged for at least four years. This champagne is rich and structured with honey notes, rounded finesse, elegance, and layers of complexity.

NON-VINTAGE CHAMPAGNE

Lanson Pere et Fils NV

Taittinger Nocturne NV

Taittinger NV

Laurent Perrier NV

Pol Roger NV

Lanson White Label NV

Billecart Salmon NV

Bollinger Special Cuvée NV

Perrier-Jouët, Blason Rosé

Krug Grande Cuvée NV

Pricing available on request, which varies from season to season, year on year.
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HOTEL & COUNTRY ESTATE



GETTING MARRIED IN IRELAND

Something to bear in mind while searching for the perfect venue, is the ceremony itself – the most important part of the entire wedding day.

Whether you wish to have a religious or civil ceremony, the ceremony will have some bearing on your choice of venue, so before you make the all-important decision, have a glance through the key points about requirements for marriage ceremonies.

This information is intended only as a brief overview of the current process to get you started, please refer to the websites at the bottom of each section for full up-to-date requirements.

CIVIL WEDDING

- Meet with your registry office well in advance. You must notify them a minimum of three months in advance, but there is often a longer lead time for popular dates and times.
- For civil ceremonies, you must register with the registrar of the county in which you intend to marry.
- If you wish to marry at a venue outside of the registry office, check that it is licensed for civil ceremonies (Ashford Castle is licensed, arrangement to be made directly with registrar office).
- Registrars only perform ceremonies outside the registry office on prescribed days at certain times and incur an extra cost. Each county office has its own rules; check with your chosen office for the details.

Further Information

www.accord.ie

www.citizensinformation.ie/en/birth_family_relationships/getting_married/different_legal_ways_of_getting_married.html

CATHOLIC WEDDING

- Policies on conducting marriage ceremonies vary from church to church so it is essential to meet and discuss your request with the priest of the parish to ascertain whether your request can be granted.
- It's imperative to confirm the details – church, date, priest (registered solemniser) a minimum of three months in advance.
- Arrange an appointment to give notice to the Civil Registrar of Marriage (a minimum of three months in advance) in order to obtain a Marriage Registration Form (MRF).
- Essential documentation you will need: baptismal certificate, confirmation certificate and a letter of freedom from each parish you have lived in since being 18 years of age.
- You must complete a Marriage Preparation Course and provide a certificate to the priest in advance of the wedding.

Further Information

www.gettingmarried.ie



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HOTEL & COUNTRY ESTATE



HUMANIST CEREMONIES

- Since April 2013 when the Civil Registration Amendment Act 2012 came into force, couples have been offered the opportunity to legally marry in a humanist ceremony accredited by the Humanist Association of Ireland.
- A humanist wedding ceremony is a secular celebration. The form of the ceremony is very flexible and led by the wishes of the couple and can include poetry, readings, vows, music and traditions according to your own preferences. Each celebrant will have templates that you can review and adapt and will assist in the development of your celebrations.
- As with religious ceremonies, each couple must give notice to the Civil Registrar of Marriage (a minimum of three months in advance).
- To discuss arranging a humanist wedding, you should contact a celebrant directly. Details are provided on the Humanist Association's website (link below).

Further Information
www.humanism.ie

List of Humanist Celebrants
www.humanism.ie/ceremonies-2/contact-a-celebrant

OTHER RELIGIOUS CEREMONIES

- All couples must give notice to the Civil Registrar of Marriage (a minimum of three months in advance).
- You will need to contact the authorities of the religion in question and discuss any requirements they may have.
- Ensure that the officiant is on the register of solemnisers in order to ensure that the marriage will be recognised.

Further Information
www.citizensinformation.ie/en/birth_family_relationships/getting_married/religious_marriage_ceremonies.html

General Register Office

Please note that the above information relates to processes and requirements in the Republic of Ireland.



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HOTEL & COUNTRY ESTATE



EXCLUSIVE WEDDING 2025 & 2026 RATES

Minimum of two nights' stay required for exclusive use.

9TH – 31ST JANUARY; FEBRUARY, MARCH & NOVEMBER

Bed & Breakfast per room per night (€810 x 83 bedrooms)	€67,230 per night
Castle Hire Fee	€15,000 per day
Minimum Food & Beverage spend	€42,200 per day

2ND – 8TH JANUARY; APRIL & OCTOBER

Bed & Breakfast per room per night (€950 x 83 bedrooms)	€78,850 per night
Castle Hire Fee	€15,000 per day
Minimum Food & Beverage spend	€53,600 per day

MAY – SEPTEMBER

Bed & Breakfast per room per night (€1,795 x 83 bedrooms)	€148,985 per night
Castle Hire Fee	€25,000 per day
Minimum Food & Beverage spend	€61,000 per day

Please note for all exclusive use events, the itinerary is designed as a group experience, with lunch and dinner being enjoyed together as a group each day.



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE



WEDDING TERMS & CONDITIONS

At Ashford Castle, we accommodate two styles of weddings: intimate weddings for 2 – 10 people in our Inglenook Room or 10 – 40 people in our elegant Connaught Room. Our exclusive wedding option offers exclusive use of the castle (83 bedrooms) accommodating 130 – 166 people for the wedding breakfast in the beautiful George V Dining Room, boasting 11 Waterford Crystal chandeliers.

Whatever your choice, all guests attending the wedding must be residents of the castle.

When our proposal is of interest we would be delighted to offer a two-week option on the dates chosen.

Once the wedding is confirmed a contract will be issued as confirmation. The contract is confirmation of accommodation and arrangements reserved for your wedding and will outline the Terms & Conditions in full along with the deposit schedule and the cancellation policy.

Castle Hire Fee of €25,000 per day applies to all weddings here at Ashford Castle.

ROOMING LIST

- Reservations for the wedding should be made with our sales office, open Monday to Friday (9am to 7pm) and Saturdays (9am to 5pm)
- Credit card details are required to secure all bookings
- Guaranteeing bedrooms means that any rooms that are not sold to your guests from the agreed allocation will be charged to the master wedding bill
- Arrival and departure: Rooms will be available after 3pm on the day of arrival and must be vacated before 12 noon on the day of departure

CEREMONY

- The ceremony and celebrant should be arranged directly by the wedding couple or a representative on behalf of the wedding couple
- Ashford Castle does not take any responsibility for the arranging of the ceremony
- Ashford Castle is licensed for civil ceremonies and a room can be assigned for you if requested. Details to be arranged directly with your local civil registration office
- Should you choose to have your ceremony at Ashford Castle, details must be received with appropriate paper work a minimum of three months prior to your wedding date
- Should you wish to arrange a church wedding, arrangements should be made by the wedding couple (or a representative of the wedding couple) directly with the chosen parish



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE



MENU TASTING

- We are delighted to offer the wedding couple one complimentary tasting evening (you can choose up to two menus you wish to taste on this evening). Any additional guests or menu options will be charged for in full on the tasting evening
- The tasting does not include wines/beverages, any beverages ordered on the night will be charged on consumption
- A luxurious overnight stay with breakfast will be extended to the wedding couple to enjoy their menu tasting – applicable to exclusive weddings only
- All tastings are required to be booked with our Events Manager a minimum of two months prior to your wedding, with menu choices sent to the Events Manager in writing to events@ashfordcastle.com a minimum of 14 days prior to your tasting evening
- All rooms must be booked with the Events Manager via events@ashfordcastle.com. Rates and accommodation are strictly subject to availability
- Any cancellations for the menu tasting evening must be received in writing 14 days prior to arrival or the full charge will be charged to your main wedding bill

WEDDING DETAILS

- Final menu selections must be received by the Events Manager no later than 30 days prior to the date of your wedding
- Should the menu not be submitted by the client, Ashford Castle then reserves the right to select a menu on the client's behalf
- Final numbers of guests must be received 30 days prior to your wedding date and sent by e-mail to the Events Manager at events@ashfordcastle.com
- In the event of changes in rates of taxes, the introductions of any new governmental levy or as a result of unforeseen supplier increases due to market demand and/or lack of supply of the products required, Ashford Castle reserves the right to amend charges/costs of the products being supplied to the client
- All Food & Beverage prices are inclusive of VAT and are subject to a 15% service charge



ASHFORD CASTLE

HOTEL & COUNTRY ESTATE



EVENING GUESTS

- Due to limited capacities at the castle, evening guests are not permitted

ENTERTAINMENT

- Bands and live acts, along with all amplified music, are permitted only for an exclusive wedding
- For an intimate wedding, non-amplified music is permitted, however must cease playing at 10pm
- All performers must be in possession of Public Liability Insurance to cover any injury to any guest or the clients caused by the manufacturer or their equipment. The clients are obliged to present insurance details to the Events Manager prior to the wedding

DANCE FLOOR

- A dance floor will be positioned by Ashford Castle staff for exclusive weddings only
- For an intimate wedding, any requirements for a dance floor should be discussed with the Events Manager

FUNCTION SHEETS

- All updates on your function sheets will be emailed to the wedding couple three weeks prior to the event. Any changes thereafter are to be brought to the attention of the Events Manager in writing, a minimum of two weeks prior to the wedding, otherwise it is understood that the details presented have been accepted

DAMAGES

- Liability for damages to the premises will be charged accordingly. The contracted party of any events are held responsible for any damage to the premises by a guest acting on its behalf including mounting materials or articles by means of adhesive tape, blue tack and drawing pins, etc. to the doors, walls and windows of your event area. The hotel will not be responsible for damage or loss of any personal property and equipment left on premises prior to, or following any event

DELIVERIES/THIRD PARTY SUPPLIERS

- The Events Manager must be advised of any deliveries you may be sending to Ashford Castle such as wedding favours, cake, etc. These packages must be clearly labelled with the date of the wedding, the name of the wedding couple and the name of the Events Manager
- If linens, chair covers or room decorations are to be used, arrangements for their arrival, set up and collection must be made with the Events Manager in writing to events@ashfordcastle.com. These items are the responsibility of the client. Ashford Castle accepts no liability for any loss or damage caused
- Should materials be left following an event, Ashford Castle will hold them for five working days following the event, after which time the hotel will dispose of them accordingly
- We request all third party suppliers of equipment to supply fire and insurance certificates



ASHFORD CASTLE
HOTEL & COUNTRY ESTATE



WEDDING CAKES

- All wedding cakes should be delivered on the day of the wedding directly to the allocated function room and then set up by the cake company as per their agreement or contract with the wedding couple

INTERPRETATION, GOVERNING LAW & JURISDICTION

- The contract shall be subject to and construed in accordance with the laws of Ireland. The parties to this contract hereby submit to the exclusive jurisdiction of the courts of Ireland for the determination of all disputes howsoever arising under this contract

GENERAL

- Please find our sample menus enclosed, which are subject to change as they are based on the seasonality and availability of the freshest ingredients on the day
- No food or beverages may be served or consumed on the premises unless supplied by Ashford Castle
- Ashford Castle is not liable for any loss or damage to property owned by, or in the custody of the clients or its guests
- Ashford Castle will take no responsibility for gifts, cards, cakes, etc. A member of the bridal party must be introduced to our Reception Team and Duty Manager, we will then direct guests with gifts or cards to that designated person
- Our Residents Bar is strictly for residents of the hotel only
- Rates are net and non-commissionable
- Full Irish breakfast is included daily in the room rate
- Rates are quoted in Euros, based on single/double occupancy maximum
- Throughout this document ‘€’ means Euros
- Jackets and ties are requested dress for gentlemen dining in the George V Dining Room after 6:30pm daily
- All Food & Beverage items are subject to 15% service charge