

WEDDINGS @

ROYAL HOTEL VALENTIA

The Venue

Celebrate the special day you've always dreamed of at The Royal Hotel Valentia, a unique wedding venue with almost 200 years of history. Nestled away in one of County Kerry's most beautiful settings, this charming, family-run hotel has in the past played host to members of the Royal family (hence the 'Royal') along with many dignitaries over its 200 years. The hotel has been lovingly restored in recent years while still retaining the stunning architectural features of the 19th century. If you are looking for a venue with a little extra character for your big day, you need look no further.

The Ceremony

While offering an idyllic, romantic setting for your ceremony or blessing, The Royal Hotel Valentia is also situated close to a number of picturesque churches including the Church of the Immaculate Conception, Knightstown and St John the Baptist, Knightstown.

We can cater for 20 to 200 guests and lend an atmosphere of warmth and elegance to this most special occasion. We fully understand that there are many decisions to be made in planning your celebrations, not only on the day, but also before and after your special day. For the most important day of your life, our banqueting team and your dedicated wedding co-ordinator are on hand to ensure every element of this most important day is seamless.

Civil Ceremonies and Civil Partnerships

The Royal Hotel Valentia can offer an intimate setting for civil ceremonies for parties of 10 to 30 or a large suite for ceremonies with 30 to 200 guests. Our wedding packages include complimentary room hire for the ceremony suite. We also offer a wide range of facilities for couples interested in hosting a civil partnership ceremony and celebration for family and friends. You can choose from our full reception package or we can tailor a package to suit.

Off Peak Rates

Book your wedding at the Royal Hotel Valentia during the months of January, February, October or November and avail of our Monday – Thursday rates any day of the week. This offer excludes bank holiday weekends and cannot be used in conjunction with other offers.

Contact our Wedding Co-ordinator today: Laura Lewis Walsh: t: +353 (0) 66 9477144 | e: events@royalvalentia.ie

The Sceilig Bheag Package

ALL INCLUSIVE PACKAGE OF

€65.00 Per guest *Friday – Saturday* / €55 Per guest *Sunday – Thursday*

Our Skellig Package includes a host of complimentary extras listed below as well as a 5-course banquet with a choice of 1 starter, 1 soup or sorbet, a choice of 2 main courses and 1 dessert, followed by tea and coffee.

Red carpet prosecco reception for the Bridal Party

Freshly brewed tea and coffee and a selection of cookies and macaroons on arrival for all your guests

Prosecco reception for all guests

5 course wedding banquet in our beautiful, spacious function room

Choose from our wedding selector menu

Half bottle of house wine per person: Special wine list to choose from

Free kiddies table

Evening buffet including baskets of wedges, chicken goujons and cocktail sausages

Bar extension in our function room until 2am weekends and 1am midweek



Dedicated team of wedding professionals to help you plan

Personalised menus and table plan

Crisp white chair covers with gold sash

Candelabras with tealights and mirror bases on all tables

Background music, microphone and PA system for speeches and toasts

Audio-visual equipment for a trip down memory lane



Complimentary pre-wedding menu tasting

One nights' accommodation for Bride & Groom in our bridal suite overlooking Valentia Harbour

Champagne breakfast served in your bridal suite

Special accommodation rates for wedding guests

First anniversary complimentary stay

One wedding per day policy

*Based on 120 guests: if fewer than 120, prices are subject to change. Please note menu items marked with * are not included in Skellig Beag package but are available for additional cost.*

The Sceilig Mhíchil Package

ALL INCLUSIVE PACKAGE OF

€90.00 Per guest *Friday – Saturday* / €80.00 Per guest *Sunday – Thursday*

Our Royal Package includes a host of complimentary extras listed below as well as a 5-course banquet with a choice of 2 starters, 1 soup or sorbet, a choice of 2 main courses and 1 dessert, followed by tea & coffee.

Red carpet champagne reception for the Bridal Party

Prosecco, bottled beers on ice, freshly brewed tea & coffee for all guests on arrival

Selection of hot & cold canapés, homemade biscuits, and macaroons for all guests on arrival

5 course wedding banquet in our beautiful, spacious function room

Wine for all guests for the duration dinner: Special wine list to choose from

Free kiddies table (up to 8 children)

Evening buffet including, cheese selection platters, selection of sandwiches, baskets of wedges, chicken goujons and cocktail sausages.

House DJ & bar extension in our function room from 12pm until 2am (1 am midweek)



Dedicated team of wedding professionals to help you plan

Personalised menus and table plan

Crisp white chair covers with gold sash

Candelabras with tealights and mirror bases on all tables

Background music, microphone and PA system for speeches and toasts

Audio-visual equipment for a trip down memory lane



Complimentary pre-wedding menu tasting

One nights' accommodation for Bride & Groom in our bridal suite overlooking Valentia Harbour

Champagne breakfast served in your bridal suite

Two additional Deluxe Rooms for Bridal Party

Special accommodation rates for wedding guests

First anniversary complimentary stay

Evening after party to include music and hot food

One wedding per day policy

*Based on 120 guests: if fewer than 120, prices are subject to change. Menu Items marked with * are included in Skellig Mhíicil Package.*

MISSION STATEMENT: To provide quality & value 30 paces from the Atlantic

Banquet Menu

To Start

Warm Clonakilty black pudding, diced apple and feta salad garnished with walnuts and caramelised red onions

Classic Caesar salad with garlic croutons, crispy bacon, parmesan shavings and sun blushed tomatoes

Duo of oak smoked salmon and Atlantic prawns with crisp lettuce and homemade zingy pink sauce

Pan seared Valentia king scallops wrapped in Smokey Parma ham with accompanied with pink lady puree

Chicken & field mushroom in puff pastry with sage & chardonnay cream sauce

Wild Portobello mushroom topped with Carrigaline smoked cheese, rocket and caramelised red onion

Seasonal melon platter with a berry coulis and mango sorbet

Flaked salmon & dill fishcake with rocket leaves & seafood dressing

Goat cheese, beetroot & walnut salad with an aged balsamic dressing



Soups

Lobster bisque *
Country vegetable
Cream of wild mushroom
Roasted vine tomato & basil
Celeriac & apple

Sorbets

Champagne
Lemon
Gin & tonic
Mango
Raspberry

Main Course

Baked fillet of herb crusted hake with a white wine cream dill sauce

Pan seared Atlantic fillet of salmon with lemon and dill butter

Oven baked chicken supreme in our own homemade rich and creamy tarragon sauce

Roast leg of Kerry lamb with a red wine rosemary reduction

Grilled fillet of beef with crispy pancetta and a veal jus *

Medallion of monkfish with creamed leeks and white wine fennel sauce *

Roast prime of Irish beef with Yorkshire pudding and horseradish

Pan seared Silver Hill duck breast with a smoked plum sauce*

Pan seared Atlantic sea bass with samphire and a white wine fennel cream sauce *

Honey & sage roasted rack of bacon with stewed apple & red cabbage



Vegetarian Options

Wild Forest Mushroom Risotto with truffle oil topped with Parmesan shavings

Fettucine with roasted vegetables, tossed in a coconut & lime sauce

Baked Stuffed peppers with yellow rice, ricotta cheese & Spinach



Desserts

Mixed berry & Granny smith crumble with sauce anglaise

Mango & passion fruit roulade with vanilla ice cream

Chef's assiette of desserts

Including: salted caramel profiterole, chocolate mousse raspberry roulade
and mini crème brulee

Chocolate orange & hazelnut brownie with raspberry sauce

Hot canapés

Homemade Chicken satay skewers
Potato skins w/pancetta & ricotta
Sweet chilli cocktail sausages
Homemade scampi w/tartar sauce
Mini mixed bruschetta
(Tomato & Mozzarella, pesto & sundried tomato, Goats cheese & marmalade)
Vegetable samosas
Crab n' shrimp seafood in the shell
Veg & spinach pakora



Cold canapés

Crab meat blinis
Melon & Parma ham skewers
Chicken liver pate on crostini with red onion marmalade
Mini prawn cocktail
Mini sushi selection
(Raw salmon, Tuna, smoked salmon, prawn & avocado)
Spicy chicken & guacamole cones
Marinated plum tomato & Mozzarella skewer
Green olive & feta cheese skewer

Terms & Conditions

Once a provisional booking has been made, we will hold the booking for four weeks only, and this date will be automatically released unless confirmed with a deposit. At the time of the booking a non-refundable deposit of €..... Is required to secure your booking, We also require approximate numbers, mass/service times, full names addresses, day and evening phone numbers for both bride and groom.

Approximate numbers must be given to the hotel one month in advance and final numbers of your guests are to be specified 48 hours prior to the meal. These numbers will be the minimum number charged on the day.

If you are submitting a table plan, it must arrive at the hotel 48 hours prior to your wedding day. Each table seating no more than 10 per table.

The full menu must be finalised 4 weeks in advance.

Music must finish by 2am sharp. Residents bar arrangements are to be agreed with management and must finish no later than 4am.

Notification of cancellations must be in writing and all deposits will be forfeited in full. Cancellations made within 8 weeks of date booked will be charged for in full. Cancellation charges include all items which have been confirmed.

80% of payment must be received 24 hours prior to your wedding and the remaining balance is payable the morning after your wedding. Should you wish to pay by personal cheque this must be submitted to the hotel one week in advance for clearance purposes.

Any damages caused to the property of The Royal as a direct result of a wedding guest may result in an automatic charge being applied to your bill. For your safety there is continuous CCTV in operating throughout the hotel.

The Bride and groom will receive a room allocation to be agreed on booking. Names must be provided for all of these rooms including the immediate bridal party and family, and a credit card number or deposit must be given for each room. Rooms with no deposits or names will automatically be released 2 weeks before the arrival date.

We are happy to allow you bring your own wine, this is subject to corkage fee of €7.00 per bottle. A maximum of 5 cases (60 bottles) is allowed.

Signed on behalf of the Hotel: _____

Signed on behalf of the Bride & Groom: _____