



THE GLENSIDE

HOTEL WEDDINGS DINING

WEDDING

PACKAGES

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All our packages include

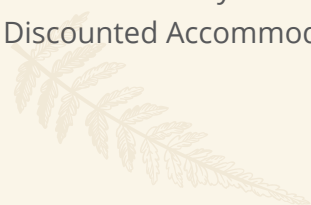
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- ~ Red Carpet Welcome with hotel lanterns at front entrance
- ~ Chilled Champagne for the wedding couple
- ~ Drinks Reception to include Tea/Coffee & Cookies for all guests and a choice of one of the following for all adult guests: Glass of Prosecco, Mulled Wine, Punch or Bottled Beer
- ~ Chiavari Chairs
- ~ Fairy Light Backdrop
- ~ Cake Stand & Knife
- ~ Personalised Printed Menu
- ~ Printed Table Plan
- ~ Civil Ceremony Suite with unity candle fresh flower arrangement, cream carpet & cherry blossom trees
- ~ Option for Garden Ceremony
- ~ Choice of table centrepieces inc. option for cherry blossom trees
- ~ Glass & top up of House Wine for all adults during the dinner
- ~ Evening Supper – tea/coffee, cocktail sausages, chicken goujons, cajun spiced wedges
- ~ Late Bar
- ~ Overnight Accommodation for the wedding couple in our Bridal Suite followed by champagne breakfast the following morning
- ~ First Anniversary Dinner for two people
- ~ Discounted Accommodation Rate for all guests

Gourmet Set Menu For All Packages

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- ~ Puff Pastry Chicken & Mushroom Vol Au Vent
- ~ Choice of Soup
- ~ Roast Stuffed Herb & Butter Basted Turkey & Honey Glazed Ham with sage butter, onion stuffing & rich meat glaze
- ~ Baked Fillet of Salmon with charred asparagus & light hollandaise
- ~ Served with a melange of fresh vegetables and roast & creamed potatoes
- ~ Trio of Desserts
Mini Brownie, Baileys Cheesecake & Mini Banoffee
- ~ Freshly Brewed Tea or Coffee



Intimate Package

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- ~ 5 Course Set Gourmet Menu

€89.95pp (50-80 Guests)

Ruby Package

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- ~ 5 Course Set Gourmet Menu
- ~ 2 complimentary double bedrooms with breakfast for the night of the wedding

€74.95pp (Minimum 100 Guests)

Sapphire Package

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- ~ 6 Course Set Gourmet Menu
Add a Choice of Sorbet
- ~ Homemade canapés (choice of 3) for drinks reception
- ~ Glass of Prosecco for your toast for all guests
- ~ 2 complimentary double bedrooms with breakfast for the night of the wedding

€84.95pp (Minimum 100 Guests)

All Inclusive Package

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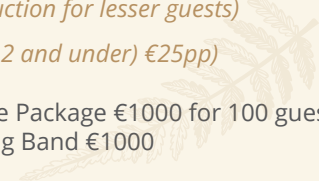
We have created a special all inclusive Wedding Package that bring together all the elements you need for a successful

- ~ 5 Course Set Gourmet Menu
- ~ 2 complimentary double bedrooms with breakfast for the night of the wedding
- ~ 3 Tiered Wedding Cake
- ~ Wedding DJ (Plays for full evening if no Band required)
- ~ Wedding Photographer
- ~ Wedding Flowers to include the Bridal Bouquet, 2 bridesmaids bouquets, 2 ladies corsage, 5 male button holes. (roses and seasonal filler)

€9495 for 100 Guests (no price reduction for lesser guests)

(Extra Adults €74.95pp, Extra Children (12 and under) €25pp)

Upgrade Options: Upgrade to Sapphire Package €1000 for 100 guests
Include Live Wedding Band €1000



Starter Upgrades: +€1.50pp

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- ~ **Orange Scented Duck Liver Pate**
with spiced tomato & red pepper relish
- ~ **Classic Caesar Salad**
with cos lettuce, croutons, smoked bacon, Caesar dressing & parmesan
- ~ **Spiced Chicken Salad**
with rocket & sundried tomato in a lime & chilli dressing
- ~ **Wild Mushroom Tartlet**
with baby spinach & camembert served on a salad of balsamic dressed rocket with roasted cherry tomatoes
- ~ **Trio of Honeydew, Galia & Watermelon**
Raspberry ouree
- ~ **Shrimp Cocktail**
with shredded baby gem, pickled cucumber & zesty marie rose
- ~ **Wild Rice Nut Loaf (VG)**
with spiced tomato relish, sweet potato crisps

Soup Selection

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Cream of Rooster Potato & Leek, Roasted Red Pepper & Tomato
Wild Mushroom & Basil, Smoked Seafood Chowder,
Cream of Carrot & Coriander, Cream of Vegetable, Rustic Minestrone

Sorbet Selection

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Choose one for Sapphire Package:
Mixed Berry, Champagne, Lemon or Raspberry

Mains Upgrades: +€4.00pp

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- ~ **Herb & Peppercorn Roasted Sirloin of Prime Irish Beef**
with Yorkshire pudding soufflé & horseradish relish
- ~ **Grilled Seabass**
with lemon caper & fresh dill velouté
- ~ **Roast Leg of Lamb**
with onion & herb stuffing & a rich rosemary & red wine jus
- ~ **6oz Fillet Steak**
with brandy peppercorn sauce (*€9.50 additional supplement*)
- ~ **10oz Sirloin Steak**
with brandy peppercorn sauce (*€7.50 additional supplement*)

Vegetarian Selection (Choose One)

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- ~ **Wild Mushroom & Basil Risotto**
toasted almonds garlic ciabatta, fresh parmesan
- ~ **Penne Arrabbiata**
with spiced vine tomato sauce, fresh basil
- ~ **Vegetable Stir Fry**
with pak choi & broccoli florets, tossed in ginger & soy on a bed of egg noodles or boiled rice
- ~ **Leek & Mushroom Tart**
with salt & pepper crust, crisp mozzarella, panko top champ & roast vegetables



Dessert Upgrades: €1.50pp

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- ~ **Sticky Toffee Pudding**
with vanilla ice cream & butterscotch sauce
- ~ **Peach Cobbler**
with crème anglaise and vanilla ice cream
- ~ **Baked Apple Pie**
with crème anglaise & fresh cream
- ~ **Choice of Cheesecake**
Baileys & Rolo, lemon, strawberry and white chocolate
- ~ **Profiteroles**
with fresh cream filling, topped with caramel & chocolate sauce

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Choice of starter, choice of dessert can be provided for an extra €1.50pp and an extra choice of main course for €4.00pp.

Arrival Drinks Menu

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Cold Drinks

- ~ Glass of House White Wine or Red Wine: €8.50pp
- ~ Glass of Chilled Prosecco: €9.00pp
- ~ Kir Royale – Glass of Chilled Prosecco topped with Crème de Cassis: €9.50pp
- ~ Bottle of Beer of Choice: €7.00pp
- ~ Mojito – White Rum, Sugar, Lime Juice, Soda Water & Mint €8.00pp
- ~ Guinness Flutes - €5.50pp

Arrival Drinks Menu

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Hot Punch

- ~ Sweet Winter Berry and Orange Mulled Wine: €7.50pp
- ~ Hot Spiced Cranberry Punch: €7.50pp
- ~ Hot Cider Punch: €7.50pp

Cold Punch

- ~ Summer Punch – Barcadi, Malibu, Peach Schnapps, Orange Juice, Apple Juice, Cranberry Juice, Garnished with Lemons, Limes & Oranges: €7.50pp
- ~ Prosecco Punch – Prosecco, Vodka, Cranberry Juice, White Lemonade, Garnished with Strawberries & Lemons: €7.50pp
- ~ Rum Punch – Captain Morgans, Malibu, Pineapple Juice, Orange Juice, Garnished with Pineapple Slices & Orange Slices: €7.50pp
- ~ Wine Punch – White Wine, White Rum, Lime Juice, White Lemonade, Garnished with Lime Slices: €7.50pp
- ~ Beer Punch – Beer, White Lemonade, Garnished with Apples, Lemons & Limes: €7.00pp
- ~ Elderflower Punch – White Wine, Vodka, Elderflower Tonic, Elderflower Cordial, Garnished with Lime Slices: €7.50pp

Non Alcoholic Drinks

- ~ Infused water with cucumber, mint & fresh lemon: €1.00pp
- ~ Pink Lemonade served with on ice: €2.50pp
- ~ Sparkling Pineapple strawberry punch: €4.00pp
- ~ Hot Cranberry Punch: €3.50pp

Wine & House Corkage

- ~ View our Full Wine List
- ~ Wine Corkage: €20 per bottle
- ~ Champagne Corkage: €25 per bottle



Arrival Reception Menu

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Arrival Treats

- ~ Mini Scones – Dainty Scones served with Fresh Whipped Cream & Jams: €4.50pp
- ~ Mini Muffins - Vanilla/Chocolate with Colour Choice on Icing with Chocolate Dipped Strawberry served on Top: €4.50pp
- ~ Macaroon Biscuits served with a Mixture of Colours: €4.50pp
- ~ Chocolate Dipped Strawberries – Dipped with White and Dark Chocolate: €3.50pp
- ~ Antipasto Board -Mixed olives, Sundried tomato, buffalo Mozzarella, grilled artichokes, Mixed Meats, Ciabatta crostini's: €7.00pp

Pre - Dinner Canapés

Select 3 Canapés for €12.00pp

Hot Canapés

- ~ Chicken & Wild Mushroom Brochette
- ~ Feta, Roasted Red Pepper & Chive Mini Tartlet
- ~ Mini Sriracha Prawn Skewers with Chorizo
- ~ Cashel Blue, Wild Mushroom and Caramelised Onion Puff Pastry Bites

Cold Canapés

- ~ Cajun spiced chicken tortilla wraps
- ~ Goats cheese crostini with fresh pesto
- ~ Pink tail prawn cucumber cup with Marie rose sauce
- ~ Fillet of beef on a crostini with rocket, spiced tomato relish & balsamic glaze

Evening Supper Extras

- ~ Selection of homemade sandwiches: €6.00pp
- ~ Beer battered fresh cod bites with tartare: €6.00pp
- ~ Smoked bacon & cheddar quiche: €6.00pp
- ~ Chicken satay skewers: €6.00pp

Wine List

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White Wine

- ~ **El Muro Blanco Macabeo (Spain) ***
Plenty of refreshing fruit flavours of peach and apple, with lots of fresh acidity on the finish.
- ~ **Estivalia Sauvignon Blanc (Chile) €29.00**
Beautiful bright hawthorn & fresh cut grass aromas
- ~ **Lorosco Chardonnay (Chile) €30.00**
Tropical aromas of peach, pineapple and hints of banana, perfectly blended with sweet notes of vanilla. The finish is fruity and refreshing.
- ~ **Conte Vecchio Pinot Grigio (Italy) €29.00**
An inviting nose of fruits with delicate floral notes. Dry and crisp on the palate with an elegant, light body.
- ~ **Stoneleigh Sauvignon Blanc (NZ) €35.00**
Bursts with vibrant aromas of grapefruit, white peach, and passionfruit, layered with hints of gooseberry and fresh-cut grass.

Red Wine

- ~ **El Muro Tempranillo/Garnacha (Spain)***
This is a soft, fruity, easy-going red with bags of dark berry fruit and a twist of pepper on the finish.
- ~ **Estivalia Merlot (Chile) €29.00**
Fruity, soft, smooth & mouth filling, Flavours of ripe Victoria plums
- ~ **Crucero Cabernet Sauvignon (Chile) €28.00**
Ripe blackcurrants, black cherries and raspberries all come to mind as you sip this fruity, easy-drinking Cabernet.
- ~ **Paula Malbec (Argentina) €33.00**
Sweet, spicy and intense aromas, with notes of red fruits and herbs. This wine is soft, velvety, fresh, and well balanced.
- ~ **Villa dei Fiori Montepulciano d'Abruzzo (Italy) €32.00**
Ripe, round and pleasingly rustic. Combining spicy black olives with morello cherry notes and a refreshing acidity. A bold red wine, bursting with red berry flavours.

Bubbly

- ~ **Maschio Dei Cavalieri Prosecco Frizzante €36.00**
A light and appetizing prosecco with low alcohol and vibrant pale gold colour.
- ~ **Champagne - Sire de Beaupré € 59.00**
A bright and lively sparkler, dry & medium bodied.

* (Included in Ruby, Sapphire, Intimate & All-Inclusive Package)

Upgrade to select wines available for a supplement

Terms & Conditions



- ~ Our All-Inclusive Package is based on a minimum number of 100 guests. This package may be booked for less than 100 guests. However, there is no reduction in price for lesser guest numbers.
- ~ A minimum of 50 guests applies to our Intimate Package and 100 guests for all other packages. We do not cater for weddings with less than 50 guests.
- ~ All prices quoted are in Euro and are fully inclusive of VAT, May be subject to proportionate increases according to rises of food, labour costs, government taxes, VAT or unforeseen circumstances. The prices quoted are for 2026 & 2027. Prices for later years may vary.
- ~ 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. If another enquiry for the same date is received during the 14 days, you will be contacted and offered first refusal.
- ~ A non-refundable deposit of €1,000.00 is required to secure all bookings. A further non-refundable deposit of €1,500.00 will be required six months before your wedding day. 80% pre-payment is due 6 weeks before your wedding date. All outstanding balances must be paid at the latest 72 hours prior to your wedding date by Bankers Draft, Credit Card or Cash. Payment structures will change depending on lead in time to your wedding. Prospective couples must meet with a member of management prior to the acceptance of the first deposit. Deposits must be made in person to the Hotel otherwise the hotel reserves the right to cancel the booking.
- ~ Final reception guest numbers (over your contracted minimum number) must be notified 72 hours before your wedding date. This will be the number you will be charged for. Any increase in numbers on the day will be charged accordingly.
- ~ Accommodation: A reduced accommodation rate will be available for your wedding guests. The wedding couple can block book up to 17 bedrooms. We invite your wedding guests to book their accommodation directly through our website using a special promotional code supplied to you directly.
- ~ Any rooms on your wedding allocation which have not been confirmed 3 weeks in advance of the wedding will be automatically released. A deposit of €50.00 is required to confirm a bedroom reservation. 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 12pm 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.
- ~ Food & 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 Glenside 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.

- ~ No beverages of any kind are permitted to be brought onto the premises by the patron or patrons without special permission from the hotel. The hotel reserves the right to charge for the service of such beverages when permission has been granted.
- ~ The Glenside's preference is that all speeches take place after the meal, however speeches before the meal are possible, please discuss with your wedding co-ordinator as timing and planning is crucial.
- ~ All primary allergens are present in our kitchens. Please discuss any dietary requirements with your server.
- ~ Any damage caused by the wedding party to the premises or grounds of The Glenside including fittings, walls, floors, carpets etc. during your wedding reception will result in relevant charges to the main wedding account.
- ~ The Glenside is not liable for any loss or damage to property owned by or in the custody of the wedding couple or their guests to include gifts, cards, cakes or wedding props.
- ~ A Residents Bar will be available to all hotel residents at the discretion of the Manager on Duty.
- ~ The Glenside does not take any responsibility for any entertainment or services booked directly by the Wedding Couple. All suppliers must provide their own equipment. All entertainment must be approved by hotel management. Entertainment suppliers do not have the permission to combine their sound systems with that of the hotel's.
- ~ €500 supplement applies to weddings booked 26-31st December.

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 Glenside will forfeit your full deposit. A cancellation must be made in writing to the hotel.
- ~ **Cancellation by The Glenside:** The Glenside may cancel the event in the following circumstances:
 - ~ Where the booking has been made through a third party or under false pretence.
 - ~ The Glenside has reason to believe the booking might prejudice the reputation of the hotel.
 - ~ The Glenside 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
- ~ Please feel free to ask us to address any concerns or questions you may have in relation to any of the above terms & conditions.



THE GLENSIDE

HOTEL WEDDINGS DINING

The Glenside

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