



THE GLENSIDE

HOTEL WEDDINGS DINING

WEDDING

PACKAGES

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All our packages include

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- ~ Red Carpet Welcome
- ~ Chilled Champagne for the wedding couple
- ~ Tea/Coffee & Cookies for all guests
- ~ Choice of Chair Covers with Sash
- ~ Fairy Light Backdrop
- ~ Cake Stand & Knife
- ~ Personalised Printed Menu
- ~ Printed Table Plan
- ~ Civil Ceremony Suite with unity candle fresh flower arrangement, cream carpet & lanterns
- ~ Option for Garden Ceremony
- ~ Top Table floral arrangement & standard centrepieces for guest tables
- ~ Evening Supper – tea/coffee, selection of homemade sandwiches, cocktail sausages, chicken goujons
- ~ 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



Intimate Package

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- ~ 5 course gourmet menu with choice of 2 starters, 1 choice of soup, 2 main course options & vegetarian option, 2 desserts and tea or coffee
- ~ Mulled wine or summer punch on arrival for all guests.
- ~ Glass of house wine and one top up for all guests.

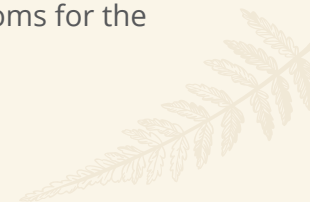
€89.95pp (50-100 Guests)

Ruby Package

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- ~ 5 course gourmet menu with Starter, Soup, 2 Main Course Options & Silent Vegetarian Option, Dessert, Tea/Coffee.
- ~ Mulled Wine or Summer Punch on arrival for guests
- ~ Glass of House wine and one top up for all guests
- ~ 2 complimentary classic bedrooms for the night of the wedding

€69.95pp (Minimum 100 Guests)



Sapphire Package

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- ~ 6 Course Gourmet Menu:
- ~ Starter, Soup, Sorbet, 2 Main Course Options & Vegetarian Option, Dessert, Tea/Coffee.
- ~ Mulled Wine or Summer Punch on arrival for guests
- ~ Homemade canapés (choice of 3) on arrival for guests
- ~ Glass of House wine and two top ups for all guests
- ~ Glass of Prosecco for your toast for all guests
- ~ 2 complimentary classic bedrooms for the night of the wedding

€79.95pp (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 Wedding. Our package has been designed to offer you the best Wedding features of The Glenside while taking a lot of the hassle out of the organisation of your Wedding Day. It is also great value!

- ~ 5 course Ruby Package gourmet menu with Starter, Soup, 2 Main Course Options & Silent Vegetarian Option, Dessert, Tea/Coffee.
- ~ Mulled Wine or Summer Punch on arrival for guests
- ~ Glass of House wine and one top up for all guests
- ~ 2 complimentary classic bedrooms for the night of the wedding
- ~ Wedding DJ
- ~ Wedding Photographer
- ~ Wedding Flowers to include the Bridal Bouquet, 2 bridesmaids bouquets, 2 ladies corsage, 5 male button holes. (roses and seasonal filler)

€8495 for 100 Guests

- ~ Upgrade to Sapphire Package €1000
- ~ Upgrade package to include Wedding Band for €9495
- ~ €500 supplement applies for weddings booked 26-31st December



Starter Selection

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- ~ **Orange Scented Duck Liver Pate**
With toast rounds, butternut squash, spiced apple & caramelised onion
- ~ **Classic Caesar Salad**
with cos lettuce, croutons, smoked bacon, Caesar dressing & parmesan
- ~ **Puff Pastry Vol Au Vent**
with corn fed chicken & wild mushroom cream
- ~ **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**
with seasonal fruits & raspberry sorbet
- ~ **Prawn Cocktail**
with shredded baby gem, pickled cucumber & zesty marie rose

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:
Blackcurrant, Champagne, Lemon or Raspberry

Main Course Selection

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- ~ **Herb & Peppercorn Roasted Sirloin of Prime Irish Beef**
with Yorkshire pudding soufflé & horseradish relish
- ~ **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
- ~ **Grilled Seabass**
with baby spinach, sundried tomato & fennel with a lemon & dill butter
- ~ **Roast Leg of Lamb**
with onion & herb stuffing & a rich rosemary & red wine jus
- ~ **Roast Half Silverhill Duck**
On a bed of stirfry garden greens with port, garlic & plum sauce
- ~ **8oz Fillet Steak**
with brandy peppercorn sauce (€9.50 supplement)
- ~ **10oz Sirloin Steak**
with brandy peppercorn sauce (€7.50 supplement)

Vegetarian Selection (Choose One)

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- ~ **Wild Mushroom & Asparagus Risotto**
with parmesan shavings
- ~ **Goats Cheese & Butternut Squash Risotto**
with baby spinach & crushed pistachio nuts
- ~ **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 Selection (Choose One)

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- ~ **Trio of Desserts**
Mini Brownie, Baileys Cheesecake & Mini Banoffee
- ~ **Sticky Toffee Pudding**
with vanilla ice cream & butterscotch sauce
- ~ **Pavlova**
Individual pavlova with seasonal fresh fruit and vanilla cream
- ~ **Baked Apple Pie**
with crème anglaise & fresh cream
- ~ **Choice of Cheesecake**
Baileys & Rolo, lemon & white chocolate, raspberry & vanilla
- ~ **Profiteroles**
with fresh cream filling, topped with caramel & chocolate sauce

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Tea & Coffee

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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: €6.50pp
- ~ Glass of Chilled Prosecco: €7.00pp
- ~ Kir Royale – Glass of Chilled Prosecco topped with Crème de Cassis: €7.50pp
- ~ Bottle of Beer of Choice: €6.00pp
- ~ Mojito – White Rum, Sugar, Lime Juice, Soda Water & Mint €7.00pp
- ~ Guinness Flutes - €4.50pp

Arrival Drinks Menu

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Hot Punch

- ~ Sweet Winter Berry and Orange Mulled Wine: €6.00pp
- ~ Hot Spiced Cranberry Punch: €6.00pp
- ~ Hot Cider Punch: €6.00pp

Cold Punch

- ~ Summer Punch – Barcadi, Malibu, Peach Schnapps, Orange Juice, Apple Juice, Cranberry Juice, Garnished with Lemons, Limes & Oranges: €6.00pp
- ~ Prosecco Punch – Prosecco, Vodka, Cranberry Juice, White Lemonade, Garnished with Strawberries & Lemons: €6.00pp
- ~ Rum Punch – Captain Morgans, Malibu, Pineapple Juice, Orange Juice, Garnished with Pineapple Slices & Orange Slices: €6.00pp
- ~ Wine Punch – White Wine, White Rum, Lime Juice, White Lemonade, Garnished with Lime Slices: €6.00pp
- ~ Beer Punch – Beer, White Lemonade, Garnished with Apples, Lemons & Limes: €5.00pp
- ~ Elderflower Punch – White Wine, Vodka, Elderflower Tonic, Elderflower Cordial, Garnished with Lime Slices: €6.00pp

Non Alcoholic Drinks

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

Wine & House Corkage

- ~ View our Full Wine List
- ~ Wine Corkage: €15 per bottle
- ~ Champagne Corkage: €20 per bottle



Arrival Reception Menu

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Sweet Treats

- ~ Mini Scones – Dainty Scones served with Fresh Whipped Cream & Jams: €3.50pp
- ~ Homemade Love Heart Shortbread: €3.00pp
- ~ Mini Muffins - Vanilla/Chocolate with Colour Choice on Icing with Chocolate Dipped Strawberry served on Top: €3.50pp
- ~ Macaroon Biscuits served with a Mixture of Colours: €4.50pp
- ~ Chocolate Dipped Strawberries – Dipped with White and Dark Chocolate: €3.00pp

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

- ~ Spiced Chicken Mini Tortilla Wraps
- ~ Medium Rare Fillet of Beef on Rocket & Horseradish Crostini
- ~ Smoked Salmon Blini with lemon & Crème Fraiche
- ~ Jumbo Prawn Marie Rose chilled cucumber cup

Evening Supper Extras

- ~ Calamari Chips with Roast Red Pepper Dip: €2.50pp
- ~ Fiery Potato Wedges: €2.50pp
- ~ Spinach Corn & Smoked Bacon Quiche: €3.00pp
- ~ Three Cheese Mini Pizzas with Wild Mushroom and Pancetta: €4.00pp
- ~ Lamb Skewers with Minted Tzatziti: €5.00pp
- ~ Smoked Salmon, Avocado & Herb Crust: €3.50pp

Wine List

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White Wine

- ~ **Estivalia Sauvignon Blanc (Chile) €26.00***
Beautiful bright hawthorn & fresh cut grass aromas
- ~ **Noemie Vernaux Chardonnay (Australia) €27.00***
Floral, citrus and vanilla tones with a rich well-structured palate
- ~ **Rocca Pinot Grigio, Veneto (Italy) €28.00**
A crisp and fresh Pinot Grigio with fruity flavours of apple and pear and a refreshing citrusy finish.
- ~ **Pa Road Sauvignon Blanc Marlborough (NZ) €34.00**
Tropical fruit flavours of pineapple, mango and kiwi on the palate, with ripe mandarin and citrus flavours adding a zesty freshness.

Red Wine

- ~ **Estivalia Merlot (Chile) €26.00***
Fruity, soft, smooth & mouth filling, Flavours of ripe Victoria plums
- ~ **Noemie Vernaux Cabernet Sauvignon (France) €27.00***
Wild bramble fruit aromas are followed by rich blackcurrant & fruit of the forest
- ~ **Los Andes Malbec (Argentina) €32.00**
Red & violet colours offering aromas of mixed berry fruits, vanilla & cocoa
- ~ **Rocca Montepulciano D'Abruzzo (Italy) €32.00**
Deep red colour with soft purplish nuances, intense fruity aromas. Full, dry and harmonic.

Bubbly

- ~ **Bosco Dei Cirmiole Prosecco €30.00**
Citrus fruit and flowery features. Fresh and distinctive
- ~ **Champagne - Sire de Beaupré € 59.00**
A bright and lively sparkler, dry & medium bodied.

* (Included in Ruby, Sapphire, Intimate & All-Inclusive Package – choose one red & one white)

~ Upgrade to select wines available for a supplement

Terms & Conditions



- ~ 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 2024 & 2025. 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 1 month before wedding date. All outstanding balances must be paid at the latest on the evening of the wedding reception 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 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.

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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