

# *Weddings by Celtic Ross Hotel*





## *Welcome & Congratulations....*

*Let me take this opportunity to congratulate you both on your engagement, such an exciting time for you both! Thank you for considering the Celtic Ross Hotel for your wedding celebrations. We take huge pride in hosting a couple's wedding day. This is one of the most important days of your life and we will make it the most memorable experience for you, your family & friends.*

*We have put together an array of packages for you to read. Remember, every wedding is unique and we will tailor each package to ensure it's exactly what you dream of.*



# *Celebrate your Ceremony with us*

Whether it's a large celebration in the elegant Ardagh Suite or an intimate gathering with friends in The Tower or Warren Suite, our packages offer choices to suit all budgets and tastes with those finishing touches that set it apart.

The Celtic Ross has everything you will need to make your civil ceremony or civil partnership everything you dreamed it would be.

As an approved Civil Ceremony Venue, your ceremony can take place in our Warren Suite and Ardagh Ballroom. Weather permitting we also have our Courtyard outdoor area, or on the beach itself.

All offer stunning views of Rosscarbery Bay.

Then, as a newly married couple you can choose Rosscarbery Bay or The Warren Strand, our local Blue Flag sandy beach as the backdrop for your wedding photographs.







## *Our Gift to You*

- Red Carpet Welcome on arrival
- Champagne reception for the newly wedded couple
- Drinks reception for all guests on arrival
- Complete banqueting suite room and table décor supplied
- Complimentary luxurious accommodation for the married couple in our wedding suite
- Personalised wedding menus, table plan and name cards for the top table
- Ample free guest parking
- Allocation of guest bedrooms at a preferential rate on the night of your wedding
- Late Night Bar Area
- Complimentary pre-wedding food and wine consultation to decide your menu
- Dedicated hotel senior management throughout the planning



# Your Wedding Suite

You will spend your first night as a married couple in our luxurious wedding suite overlooking Rosscarbery Bay.

This night is included in all our wedding packages.

Our wedding suite can be available to you the night before your wedding to prepare and relax for your special day. Alternatively, our Warren Suite, full of natural light and beautiful views, can be used for wedding preparations the day before your wedding or on the morning of your wedding.

*(Both are subject to availability and additional charge applies)*





# Arrival Reception Options

## ***Arrival Food Reception Options***

Homemade biscuits

Chefs selection of two canapés

Additional option of canapés

## ***Arrivals Drinks Reception Options***

Freshly brewed tea and premium filtered Coffee

Choose two of the following

Chilled Prosecco Reception

Selection of Bottle Beers

Signature Cocktail

Premium Gin Cart

(Four Irish Gins with selection of Mixers )



# The Owenahincha



## **The Arrivals Reception**

Drinks Reception Choose 2: Glass of Prosecco|Selection of bottled beers|Signature cocktail

Two options from the canapés selection (AGF)

Sparkling & Still Mineral Water & Organic Juices

Tea & Coffee with Homemade Cookies (AGF)

## **The Wedding Banquet**

Superb 4 Course Meal

Choice of Two Starters

Choice of 2 main course options

Celtic Ross Dessert Selection Plate

Freshly brewed tea & filtered coffee

## **Wines and Drinks**

Half bottle of wine from our carefully selected wine

## **The Evening Reception**

Evening food served at 11pm and Late Night Nibbles for residents at 2.30am in the library bar

## **Accommodation**

Luxury Wedding Suite (Night of your Wedding) (T&C's Apply)

## **Room and table Décor**

Crisp White table linen and Chiavari chairs, personalised Table menus and Table Plan

# The Estuary



## **The Arrivals Reception**

Drinks Reception Choose 2: Glass of prosecco|Selection of bottled beers| Signature cocktail|Gin & Tonic  
Three options from the canapés selection(AGF)  
Sparkling & Still Mineral Water & Organic Juices  
Tea & Coffee with Homemade Cookies(AGF)

## **The Wedding Banquet**

Superb 4 Course Meal  
Choice of Two Starters  
Soup or Sorbet Course  
Choice of 2 main course options  
Choice of 2 desserts or 1 Celtic Ross Dessert Selection Plate  
Freshly brewed tea & filtered coffee

## **Wines and Drinks**

Half bottle of wine from our carefully selected wine

## **The Evening Reception**

Evening food served at 11pm and Late Night Nibbles for residents at 2.30am in the library bar

## **Accommodation**

Luxury Wedding Suite (Night of your Wedding) (T&C's Apply)

## **Room and table Décor**

Crisp White table linen and Chiavari chairs, personalised Table menus and table Plan



# The Drombeg



## **The Arrivals Reception**

Drinks Reception Choose 2: Glass of prosecco|Selection of bottled beers| Signature cocktail|Gin & Tonic

Three options from the canapés selection(AGF)

Sparkling & Still Mineral Water & Organic Juices

Tea & Coffee with Homemade Cookies(AGF)

Use of our Candy Cart

## **The Wedding Banquet**

Superb 4 Course Meal

Choice of Two Starters

Soup or Sorbet Course

Choice of 2 main course options

Choice of 2 desserts or 1 dessert/selection plate

Freshly brewed tea or filtered coffee

## **Wines and Drinks**

Half bottle of wine from our carefully selected wine

## **The Evening Reception**

Evening food served at 11pm and Late Night Nibbles for residents at 2.30am in the library bar

## **Accommodation**

Luxury Wedding Suite (Night of your Wedding) (T&C's Apply)

## **Room and table Decor**

Crisp White table linen and Chiavari chairs, personalised Table menus and table Plan

## *Canapés Selection*

### *Cold Selections*

- Asian Beef Salad Tartlets
- Smoked Salmon, Dill and Crème Cheese Mousse on Guinness Brown Bread
- Ploughman's Tart
- Branson Pickle, Cheddar Cheese, Apple and Pickled Onion Tartlet
- Goats Cheese and Chorizo Croute
- Classic Prawn Cocktail Spoon
- Marinated Feta and Olive Skewer
- Chicken Coronation Tartlet
- Melba Toast topped with Hummus, Cashew Nut and Pomegranate

### *Hot Selections*

- Hoisin Confit Duck Tartlet
- Curried Prawns
- Smoked Haddock Potato Cake
- Marinated Halloumi Fingers
- Mini Roast Beef Yorkshire Puddings and Horseradish
- Vegetable and Cottage Cheese Bon-Bons
- Puff Pastry Cheese Puffs
- Smoked Chicken Quesadillas

### *Sweet Selections*

- Selection of homemade mini biscuits; cookies, sablé and amaretti
- Mini scone filled with raspberry jam and clotted cream
- Blondie square with a raspberry Chantilly cream
- Mini blueberry cupcake





### *Cold Starters Selection*

Chicken Liver Pate, Brioche Toast, Roasted Red Grapes and Chutney  
Caesar Salad.

Cos Lettuce, Bacon Lardons, Chicken, Parmesan, Cheese, Caesar Dressing.

Goats Cheese, Pickled Beetroot and Orange Sauce Asian Duck Salad.

Watermelon Gazpacho.

### *Warm Starters Selection*

Black Pudding Croquette with Mixed Leaf Salad, Apple Purée,  
Bacon and Hazelnut Crumb.

Chicken and Mushroom Vol Au Vent with Parmesan Cheese.

Goats Cheese, Marinaded Tomato and Red Onion Jam Puff Pastry Tart.

Salted Ling and Potato Fishcake with Chorizo Aioli and Pepper Natta.

Config Pork Belly, Celeriac Remoulade, Black Pudding and Apple Purée.

Duck Leg, Pickled Red Cabbage and Orange Marmalade Sauce



### *Soup Selection*

Vegetable Soup

Potato and Leek Soup

Celeriac and Apple Soup

Parsnip and Pear Soup

Tomato and Basil Soup

Slow Roasted Tomato and Red Pepper Soup

Roasted Cauliflower Soup

Butternut Squash, Parmesan and Truffle Oil Soup.

### *Sorbet Selection*

Citrus sorbet with a mango coulis and shaved mango

Green apple sorbet with fresh green apple and apple compote

Raspberry sorbet with a wild berry compote

Pink grapefruit sorbet with an orange gel

Add Prosecco (€3 surcharge)

Choice of soup or sorbet incurs a supplement of €3.50





## ***Main Course Selection***

12 hr Rosscarbery Slow Cooked Featherblade served with Red Wine Jus, Creamed Mash Potato and Seasonal Vegetables

Over Roasted Chicken Supreme served with Chicken Jus, Creamed Mash Potato and Seasonal Vegetables

Slow Cooked Lamb Shoulder served with Lamb Jus, Creamed Mash Potato and Seasonal Vegetables

Confit of Pork Belly served with Pork Jus, Apple Sauce, Creamed Mash Potato and Seasonal Vegetables

Pan Fried Hake with Dill Sauce, Creamed Mash Potato and Seasonal Vegetables

Oven Roasted Salmon with Lemon Beurre Blanc, Creamed Mash Potato and Seasonal Vegetables

Baked Cod with Sauce Vierge, Creamed Mash Potato and Seasonal Vegetables

*All mains served with mashed potato, roast potato and seasonal vegetables*

## ***Additional Potato Selection***

Choose one (surcharge of €2.50 for added choice of starch on each table)

Baby potatoes in herb butter

Gratin Dauphinoise

Colcannon mash potato

## ***Additional Vegetables for your plate***

Choose one (surcharge of €2.50 for added vegetable on each table)

Cauliflower & broccoli

Red Cabbage

Cauliflower coated with a cheese béchamel



### *Sweet Treat Dessert Selection*

Dessert Plate Selection: please select two options

Chocolate Brownie

Chocolate Marquis

Mini Meringue

Panne Cotta

Cheesecake

Sticky Toffee Pudding

Lemon Tart

Banoffee Pie

*Cheesecake Flavors:* White chocolate | lemon and passion fruit | wild berry

*Dessert Plate Selection* please select one

Vanilla Ice Cream

Raspberry Sorbet

Lemon Sorbet

Cream

**Celtic Ross Delicately Selected Irish Cheese Board €7.50 per person supplement**

Served with fresh fruits, crackers, chutney, artisan bread





# *Extras*

Tayto Cart €4.50 per person

Candy Cart €3 per person

Bar Extension €500

Cheese display quote available

Cheese 'Cake' available From €380





# Celtic Ross Green Weddings



## What is the Green Wedding:

The Green Wedding package is all about taking decisive actions to minimize food waste and the wider footprint of weddings, offering a responsible choice for couples planning their special day. It addresses sustainability issues head-on by rethinking all the stages involved in creating magical events.

This package includes core features that all venues will be offering:

- Seasonal and Local Cuisine: Sourced from local producers whenever possible and offer the chef's choice to ensure seasonality.
- Vegetarian option as a main alongside meat and/or fish.
- Thoughtful strategies around portions and serving systems to reduce food waste
- Local flowers provided

At the Celtic Ross Hotel, we use local and seasonal produce.

Vegetables and potatoes served on your plate to reduce food waste.

We provide center pieces for pour couples, this helps reduce land fill waste.

We have trained staff in 50 Shades Greener

If you are interested in going even further with our Green initiative, please enquire with Eva.

This conscious wedding offering is about making good choices, not about sacrifices.

Your big day with a small footprint



*Contact Us Today*



**CELTIC  
ROSS  
HOTEL**



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# Pricing

## *The Owenahincha*

2025/2026

Friday/Saturday

€110 per person

Based on 120 guests  
minimum, wedding less than  
the required number - €5.00  
per person extra as per  
package price  
Sunday - Thursday €100

## *The Estuary*

2025/2026

Friday/Saturday

€120 per person

Based on 120 guests  
minimum, wedding less  
than the required number -  
€5.00 per person extra as  
per package price  
Sunday - Thursday €110

## *The Drombeg*

2025/2026

Friday/Saturday

€140 per person

Based on 120 guests  
minimum, wedding less  
than the required number -  
€5.00 per person extra as  
per package price  
Sunday - Thursday €130







*Winter or Mid-Week options*

November - February

*not including Bank Holidays / Christmas or New Year period*

2025/2026

Friday/Saturday €105

Sunday - Thursday €99

