



*Markree Castle
Sligo
Wedding Brochure 2011-12*

Ceremony: Markree Castle is licensed for civil marriage ceremonies and civil partnerships in the Victorian Chapel. To check availability of the registrar please contact Sligo's Civil Registration Office on 071-9155115. You are also welcome to bring your own celebrant and we would be happy to provide contact details of local churches. Our chapel seats 80-90 people with an over all capacity of 100 or so.

Exclusive Hire Package for 2012: We are delighted to be able to offer you and your guests private use of the castle for weddings of over 60 people. The guarantee that you and you alone will have exclusive access to the castle and gardens and sole use of all facilities. Also included in the hire of the castle:

Bridal suite and bedrooms for the parents of the bride and groom, bed and breakfast.

Hire of the chapel for your blessing or civil marriage or partnership

Decoration of the entrance staircase with red carpet, candles and trailing ivy

Cake set up and stand hire

Flower arrangements throughout the castle and a single flower on each table

Menus and table plan printed on castle stationary

Anniversary gift voucher for Markree Castle

Late Night Bar & Dancing 'til Dawn

*2012: €960.35**

Accommodation: There are 30 ensuite guest bedrooms in the castle and these will be reserved for your guests with the exclusive hire package. Please ask for a breakdown of the number of beds in each room. We are happy to arrange special room rates and packages for your wedding guests. You are welcome to assign guests to rooms yourself or for your guests to contact us directly to arrange reservations. We also have several self catering cottages, situated in the old farmyard buildings (Markree Homefarm), available to hire on a first come first served basis. Altogether there is accommodation for over 100 people on site.

Numbers: Our maximum number for a seated banquet is 170. The minimum number for exclusive use of the castle is 60. We regularly host smaller weddings on a non-exclusive basis, please contact us for details.

Menu Tasting: All couples are welcome to have a complimentary menu tasting at any time after paying their deposit and confirming their wedding. Please select a shortlist of three or four items from each course to sample as well as wine options. You are welcome to bring extra guests to your tasting on a pro-rata basis.

Table Layouts: Please contact us for plans of table layouts and numbers as this will vary depending on the number of guests attending your wedding.

Service Charge: All package prices are subject to a 5% service charge.

Recommended Suppliers: We would be happy to furnish you with a list of recommended local suppliers.

****VAT:*** All prices reflect reduced VAT rates from 1st July 2011- 31st December 2013

The Orchid

*Sparkling Wine or Prosecco Reception or Complimentary Corkage
Selection of Canapés
Tea and Coffee with Homemade Biscuits*

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Choice of Two Starters

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Seasonal Soup or Sorbet

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Choice of Two Main Courses

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Dessert Trio

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Half Bottle of House Wine Per Person or Corkage

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Sparkling Wine or Prosecco Toast or Corkage

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*Tea and Coffee
Petit Fours*

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Evening Buffet

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Dining Room Chair Covers - ivory with gold sashes

€76.60 per person (minimum of 60 guests)*

The Orchid Menu

Select a choice of two starters:

Terrine of Duck with homemade chutney and salad bouquet
Smoked Trout Fillets with potato salad, dill and lemon sauce
Salmon and Seabass Paté with a light mayonnaise and fresh herbs dressing
Poultry, Venison or Seafood Vol au Vent with brandy cream
Mozzarella & Tomato with avocado dip and pesto
Chilled Shredded Melon with fresh fruits and yohurt
Smoked Chicken Supreme with exotic dressing and tomato salsa
Smoked Salmon Rosas served with gin and pink grapefruit sorbet
Cesar Salad with aeoli dressing, crispy bacon and croutons

Select a soup or sorbet:

Fresh Vegetable Soup with chives and herbs
Tomato and Vodka Cream Soup
Cauliflower Cream Soup with smoked bacon
Seafood Chowder enhanced by dill and aniseed
Gin and Pink Grapefruit Sorbet
Champagne Sorbet

Select a choice of two main courses:

Roast Sirloin of Irish Beef with Yorkshire pudding and red wine jus
Baked Leg of Lamb with bordeaux and mint sauce
Duck Leg Confit with orange and cointreau velouté
Breast of Chicken or Guinea Fowl with your choice of stuffing
Baked Salmon Darne with a champagne velouté
Braised Loin of Pork with apple and prune sauce
Seabass Fillet, poached or baked, with white wine and herb sauce
Lamb Shank served with a rosemary and mint jus
Vegetarian, Vegan, Coeliac or other dietary requirements available- please ask
Game (when in season- supplement may apply)

Choose a trio of desserts:

Cheesecake: Baileys, mango, strawberry, raspberry or forrest fruits
Chocolate Brownie
Chocolate or Biscuit Cup with chocolate mousse, fresh fruit salad, vanilla creme or ice cream
Lemon or Orange Meringue Pie
Tiramisu
Chantilly Profiteroles served with chocolate sauce
Apple and Cinnamon Crumble
Pavlova served with strawberry or red fruit
Meringue served with chantilly cream

Evening buffet:

Selection of Sandwiches
Cocktail Sausages
Mini Quiches
Sausage Rolls
Spicy Samosas

The Rose

*Mulled Wine or Summer Cocktail Reception
Tea or Coffee with Homemade Biscuits*

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Choice of Two Starters

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Soup

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Choice of Two Main Courses

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Dessert Trio

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Half Bottle of House Wine Per Person or Corkage

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Top up of Wine for Toast

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Tea and Coffee

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Evening Buffet

€66.75 per person (minimum of 60 guests)*

The Rose Menu

Select a choice of two starters:

Terrine of Duck with homemade chutney and salad bouquet
Smoked Trout Fillets with potato salad, dill and lemon sauce
Salmon and Seabass Paté with light mayonnaise and fresh herbs
Poultry, Venison or Seafood Vol au Vent with brandy cream
Mozzarella & Tomato with avocado dip and pesto
Smoked Chicken Supreme with exotic dressing and tomato salsa

Choose a soup:

Fresh Vegetable with herbs and chives
Tomato and Vodka Cream

Select a choice of two main courses:

Roast Sirloin of Irish Beef with Yorkshire pudding and red wine jus
Baked Leg of Lamb with bordeaux and mint sauce
Duck Leg Confit with orange and cointreau velouté
Breast of Chicken with your choice of stuffing
Baked Salmon Dorne with a champagne velouté
Seabass Fillet, poached or baked, with white wine and herb sauce
Braised Loin of Pork with apple and prune sauce
Vegetarian, Vegan, Coeliac or other dietary requirements available- please ask

Select a trio of desserts:

Cheesecake: Baileys, mango, strawberry, raspberry or forrest fruits
Chocolate Brownie
Chocolate or Biscuit Cup with fresh fruit salad or ice cream
Lemon or Orange Meringue Pie
Tiramisu
Chantilly Profiteroles served with chocolate sauce
Pavlova served with strawberry or red fruit
Meringue served with chantilly cream

Evening Buffet:

Selection of Sandwiches
Cocktail Sausages
Mini Quiches
Sausage Rolls

The Sunflower

Tea and Coffee Reception with Homemade Biscuits

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Starter or Soup

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Choice of Two Main Courses

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Trio of Desserts

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Glass of House Wine Per Person

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Tea and Coffee

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Evening Buffet

€56.85 per person (minimum of 60 guests)*

The Sunflower Menu

Select one starter:

Terrine of Duck with homemade chutney and salad bouquet
Smoked Trout Fillets with potato salad, dill and lemon sauce
Salmon and Seabass Paté with light mayonnaise and fresh herbs
Mozzarella & Tomato with avocado dip and pesto
Smoked Chicken Supreme with exotic dressing and tomato salsa

Select a choice of two main courses:

Baked Leg of Lamb with bordeaux and mint sauce
Duck Leg Confit with orange and cointreau velouté
Braised Loin of Pork with apple and prune sauce
Breast of Chicken with your choice of stuffing
Baked Salmon Darne with a champagne velouté
Vegetarian, Vegan, Coeliac or other dietary requirements available- please ask

Choose a trio of desserts:

Cheesecake: Baileys, mango, strawberry, raspberry or forrest fruits
Chocolate Brownie
Chocolate or Biscuit Cup with fresh fruit salad or ice cream
Lemon or Orange Meringue Pie
Chantilly Profiteroles served with chocolate sauce
Tiramisu

Evening buffet:

Selection of Sandwiches
Cocktail Sausages

Terms and Conditions

- Exclusive use of Markree Castle is available for parties with a minimum of 60 persons, and is mandatory for parties of over 60 persons.
- The Castle Hire (exclusive use) Fee does not include hotel bedroom costs (with the exception of the bridal suite and 2 parents rooms)
- The Castle Hire (exclusive use) Fee is payable on confirmation is strictly non-refundable.
- Unconfirmed bookings will not be held for more than two weeks following the provisional booking. Please return this form signed and dated upon confirmation.
- A minimum of 20 Bedrooms must be used on the night of the function and the function organisers will be liable for any bedrooms not taken, up to this number, to be charged at a standard double room rate.
- Check in for function guests is strictly 3.00pm. Function organisers are asked to advise their guests of same.
- Check out is 11:30am, and guests may be liable to extra charges after this time.
- Children must be supervised at all times. Markree Castle (Knockmuldowney Restaurant) will bear no responsibility.
- Markree Castle (Knockmuldowney Restaurant) will not accept responsibility for third party suppliers.
- Markree Castle (Knockmuldowney Restaurant) will not accept responsibility for any loss or damage to property of function organisers or function guests.
- Markree Castle (Knockmuldowney Restaurant) does not have a facility for storing wedding gifts or cards and will not accept responsibility for these.
- Markree Castle (Knockmuldowney Restaurant) reserves the right to make alterations to the menu with short notice.
- Provisional number for the function meal must be provided 30 days in advance. Final numbers for the function meal are required strictly seven days before the function and must be confirmed in writing by e-mail. This number will represent the minimum numbers charged for, any additional guests will be charged for accordingly.
- The full function account must be settled before departure with a bank draft in euro drawn from an Irish bank, cash or bank transfer (in advance). We do not except cheques. If you wish to pay by credit card or laser there will a supplementary charge; please enquire for more details.
- Markree Castle (Knockmuldowney Restaurant) reserves the right to alter the structure of its premises, its grounds and its environs without the prior knowledge or consent of its patrons.
- All food and beverages for functions will be supplied by Markree Castle (Knockmuldowney Restaurant Ltd.) Where corkage applies this will finish after the meal and toast.
- All prices and conditions are subject to change without notification or consent of patrons.
- A 5% service charge will be added to the main function bill.
- A full bar service for guests will be provided until 2.00am. Bar Service, strictly for residents only, will re-open at 2:30am approximately, or at the discretion of the night porter.
- The function organisers will be liable for any damage or breakage to the structure or environs and contents of Markree Castle by any member of the party (including guest's bedrooms).
- Exclusive use runs from the beginning of the reception until 10.00am the following day.
- Markree Castle (Knockmuldowney Restaurant Ltd.) reserves the right to refund a deposit in when a booking is made through a third party or under false pretences.
- Markree Castle (Knockmuldowney Restaurant Ltd.) reserves the right to cancel and event where; 1. The hotel or any part is closed due to fire, alteration and decoration or other unforeseen circumstances. 2. The hotel believes that the booking may prejudice the reputation of the hotel. 3. Evidence is received that the bridal couple is financially unable to meet the cost of the function. 4. Should any behaviour of expected guests at the wedding be in any way detrimental, offensive or contrary to normal expected standards of behaviour.
- Cancellation within 4-6 calendar months of the wedding date will require a 20% payment of the estimated bill (based on guest numbers given to date), cancellation within 2 calendar months of the wedding will require 50% payment of the estimated wedding bill. Cancellation within 1 calendar month will require full payment of the estimated wedding bill. Cancellation will only be accepted in writing from both parties and/or all listed organisers
- These terms and conditions are effective from 10th May 2011 and until changed by the Markree Castle (Knockmuldowney Restaurant Ltd.) management.

I _____ (print name(s)) agree in full to the above terms and conditions.

Signed _____ & _____

Date: _____ Date Of Function: _____