



— 2027 —

∞ WEDDINGS ∞
at the Castle



PACKAGE PRICING 2027

	MARKREE PLATINUM PACKAGE	JAMES JOYCE PACKAGE	PATRICK KAVANAGH PACKAGE	W.B. YEATS PACKAGE	FESTIVE PACKAGE	Minimum Numbers	Quantity of rooms to be booked	Room Rate
	2027	2027	2027	2027	2027	2027	2027	2027
MAY - SEPTEMBER & DECEMBER								
Friday, Saturday, Bank Holiday Sundays & Festive Dates	€158	€145	€178	€235	€158	140	All	€265
Thursdays	€148	€135	€168	€225	€148	140	All	€265
Sunday - Wednesday	€138	€125	€158	€215	€138	80	All	€265
APRIL & OCTOBER								
Friday, Saturday & Bank Holiday Sundays	€148	€135	€168	€225	€148	140	All	€265
Sunday - Thursday	€138	€125	€158	€215	€138	80	All	€265
JANUARY*, FEBRUARY, MARCH & NOVEMBER								
Friday, Saturday & Bank Holiday Sundays	€138	€125	€158	€215	€138	80	25	€255
Sunday - Thursday	€138	€125	€158	€215	€138	60	25	€255

* Not including festive dates

Weddings at Markree Castle

YOUR ULTIMATE WEDDING DESTINATION

EXCLUSIVELY YOURS

Enjoy exclusive use of Markree Castle. Dedicated event managers and wedding team to ease and guide you through the planning of your special day.

WEDDING PREPARATION AREA

Prepare for your special day onsite with us at Markree Castle. We offer an exquisite private Wedding Preparation Area for the morning of your wedding. With access from 8am, enjoy the luxury of a private entrance, ensuring a seamless and intimate start to your wedding journey, as well as the use of The Butler's Kitchen, sitting room and bathrooms, while savouring a delightful continental breakfast and light lunch with mimosas.

CEREMONY OPTIONS

Markree Castle is an approved venue for civil ceremonies, civil partnerships, humanist ceremonies and spiritualist ceremonies which can take place in a choice of four different locations. Inside, for a more traditional ceremony, choose our onsite Chapel, or a standing ceremony in The Gallery. Alternatively, if you would prefer to say your vows amid the beauty of the great outdoors, choose between The Terrace overlooking our manicured gardens or our Forest for a unique woodland setting.

CASTLE RECEPTION

Exclusive use of all Reception Rooms and Bars. Reception includes a selection of homemade canapés served with tea and coffee, as well as still and sparkling water, along with your choice of arrival drinks.

WEDDING BANQUET

A five or six course celebration banquet with various sumptuous options depending on your selected package.

Our vegetarian, vegan and allergens menus are always available, offering all your guests' options.

A half bottle of wine per person will be served during your banquet and a prosecco toast will be poured for all guests at speeches.

EVENING RECEPTION

The evening food with tea and coffee is served in our Butlers Kitchen with your wedding cake. Late night bar included and dancing till late.

FIRST DANCE

Have the most amazing first dance in one of our four unique locations, under the lights in the courtyard, the garden terrace, in the woodland area or a private first dance under the Port la Couer.

DÉCOR

Printed personalised menus, table plan, place names for top table and table names if required. Ceremonial sword for cake cutting and microphone for speeches.

Tables are dressed in gold chiffon cloths, cream lace overlay and gold candelabras. One large floral arrangement in our long gallery, with emphasis put on soft candlelight throughout the castle.

ACCOMMODATION

Markree Castle has 31 unique original castle bedrooms. These are available at a rate of €265 bed & breakfast, based on two people sharing. All rooms must be booked. Wedding Suite included as complimentary.

MINIMUM NUMBERS

Minimum numbers do apply – please see section 11 of terms and conditions.

PRICING

Each of the wedding packages at Markree Castle have been meticulously designed to ensure that your special day will stay with you and your guests forever.

OFF PEAK WEDDINGS (Jan, Feb, Mar, Nov)

We offer a reduction on package prices, room rates, and minimum numbers for off peak dates throughout the year. A minimum of 25 rooms must be booked at a rate of €255 bed & breakfast per room, with the Wedding Suite complimentary. Please refer to Page 2 for all pricing information.





Our James Joyce Package is designed to give you and your guests exceptional levels of sophistication, refinement and grace, dining royally and enjoying magnificent surroundings from the moment you are welcomed to our majestic castle.



Pink Lime Studios



Emily Doran Photography

EXEMPLARY SERVICE

- Dedicated wedding team to ease and guide you through the planning of your special day.

WELCOME RECEPTION

- One drink per person on arrival.
- Hot & cold canapés for all of your guests.
- Biscuits with tea & coffee.

WEDDING BANQUET

- Choose from our James Joyce Package Menu.
- Five-course celebration banquet of one starter, a soup course, choice of two main courses, one dessert followed by tea or coffee and petit fours.
- Half a bottle of specially selected house wine per person.
- Prosecco toast.

EVENING RECEPTION

- Gourmet sandwiches served with one hot food option from our James Joyce Menu.
- Tea & coffee.
- Your wedding cake.

Starters

MARKREE CASTLE SEAFOOD PLATE *GF*

Donegal smoked salmon, prawns, crab claw, salmon & dill mousse

SUPERFOOD SALAD *V, GF*

Dozio's zing cheese, Gold River Farm baby leaves, sweet potato, beetroot, tomatoes, pomegranate, turmeric quinoa
toasted hazelnuts, mixed seeds, citrus dressing

MEDITERRANEAN TARTLET *V*

Provençal vegetables, pesto, feta cheese, onion marmalade, red pepper & rosemary coulis

HEIRLOOM TOMATOES & MACROOM FARM MOZZARELLA *V, GF*

Gazpacho, pesto, balsamic caviar

DUCK SPRING ROLL

Affilia salad, plum chutney, teriyaki dressing

HOME SMOKED CHICKEN CAESAR SALAD

Cos lettuce, crispy bacon, shaved parmesan, ciabatta croutons, Caesar dressing

CHICKEN, BLACK PUDDING & THYME TERRINE

Homemade piccalilli, toasted hazelnuts, plum puree, herb croute

MACROOM FARM MOZZARELLA & SERRANO HAM *GF*

Watermelon, marinated cherry tomatoes, toasted pumpkin seeds, Gold River Farm baby leaves citrus dressing

ASIAN SPICED BEEF SALAD

Marinated beef strips, cos lettuce, Asian slaw, chilli, peanuts, cucumber, toasted sesame seeds
garlic, coriander & soy sauce dressing

Main Course

SUPREME OF IRISH CHICKEN *GF*

Mozzarella, sun-dried tomato & basil stuffing, garlic, bell pepper & mushroom cream sauce

ROAST STRIPLOIN OF IRISH BLACK ANGUS BEEF

Herbes de Provence, fondant potato, baby carrot, red wine gravy, Yorkshire pudding

ROAST TURKEY & SLIGO HAM

Pork, date & sage stuffing, pigs in blankets, cranberry & orange chutney, turkey gravy

BBQ SPICE RUBBED ROAST PORK RACK *GF*

Roasted parsnips, caramelised pearl onions, apple black butter, cider & marjoram sauce

WHISKEY & MAPLE GLAZED BACON CUTLET *GF*

Braised baby gem, tarragon carrot, pickled apples, grain mustard cream sauce

BAKED HAKE MARINATED IN LIME & DINGLE GIN

Hegarty's cheddar cheese & smoked bacon crust, apricot compote, ratatouille

ROAST FILLET OF COD

Peas, pearl onions, Gubbeen chorizo, Goatsbridge trout farm caviar & dill cream

PESTO & ALMOND CRUSTED SALMON

Roasted peppers, red onion, fennel & leeks, charred cherry tomatoes, saffron cream sauce

Desserts

CHOCOLATE FONDANT

Chocolate sauce

WARM CHOCOLATE & PEANUT BUTTER BROWNIE

Toffee sauce

LEMON TART

Raspberry compote, crème fraiche

LEMON MERINGUE TART

Mixed berry compote

CHEESECAKE

White Chocolate & Raspberry / Strawberry / Bailey's /
Mixed Berry/ Citrus/ Chocolate, Seasonal berry compote
& fruit coulis

SEASONAL CRUMBLE

Apple / Rhubarb / Apple & Strawberry / Mixed Berry
Crème Anglaise

PEAR & ALMOND TART

Caramel ice cream

RASPBERRY MOUSSE & MERIGUE *GF*

White chocolate, raspberry coulis

LEMON POLENTA CAKE *GF*

Lemon curd, tarragon cherries, crème fraiche

Unless stated, all served with Vanilla Ice Cream

Evening Reception

Selection of gourmet sandwiches, wraps & baps served with chips and a choice of one of the following:

CAJUN CHICKEN

COCKTAIL SAUSAGES

VEGETARIAN FALAFEL & YOGHURT DIP

VEGETARIAN SPRING ROLLS & SAMOSAS

Homemade sweet chilli sauce

MINI HAM & DOZIO CHEESE QUICHE



Our Patrick Kavanagh Package offers unrivalled levels of luxury and grandeur to add style, sparkle and spirit to your special day. Indulge your guests with this package with additional drinks and homemade cakes for your welcome reception. Dining options from our Patrick Kavanagh Menu, include an assiette of dessert, a sweet buffet and Tayto sandwich station for resident wedding guests in the small hours.

Enhancements

with the Patrick Kavanagh Package

WELCOME RECEPTION

- An extra drink for half of your guests
- Extra canapés for guests
- Homemade cakes served with tea or coffee

WEDDING BANQUET

- Choose from both James Joyce or Patrick Kavanagh Menus
- An extra main course choice
- An assiette of dessert
- Choice of wine from our wedding wine list

EVENING RECEPTION

- Choice of two hot food options from our James Joyce & Patrick Kavanagh Menus
- Sweet buffet

IN THE SMALL HOURS

- Tayto sandwich station for your resident wedding guests

EXEMPLARY SERVICE

- Dedicated wedding team to ease and guide you through the planning of your special day.

WELCOME RECEPTION

- One drink per person on arrival.
- Top up additional drinks for half your guests.
- Hot & cold canapes on arrival.
- Top up additional hot & cold canapés for quarter your guests.
- Homemade cakes with tea & coffee.

WEDDING BANQUET

- Five-course celebration banquet of one starter, a soup course, choice of three main courses (one must be chicken), an assiette of dessert followed by tea or coffee and petit fours.
- Half a bottle of wine per person chosen from our specially selected wedding wine list.
- Prosecco toast.

EVENING RECEPTION

- Gourmet sandwiches served with a choice of two hot food options, from our James Joyce & Patrick Kavanagh Menus.
- Sweet buffet.
- Tea & coffee.
- Your wedding cake.

IN THE SMALL HOURS

- Tayto sandwich station for resident guests.

Starters

WARM CURRIED DONEGAL CRAB & CORIANDER TART

Tiger prawns, fennel kimchi, wasabi mayonnaise

DRUMSHANBO GUNPOWDER GIN CURED SALMON *GF*

Shaved lemon fennel, crispy capers, Goatsbridge trout farm caviar, dill & mustard dressing

HOME SMOKED CHICKEN, PANCETTA, APRICOT & PISTACHIO TERRINE *GF*

Spiced saffron pear, apple black butter, apricot compote

HAM HOCK, BALLYMAKENNY FARM POTATO & CHIVE TERRINE

Quail egg, chorizo crisps, pineapple & chilli chutney

CRISPY IRISH PORK BELLY & BLACK PUDDING BON-BON

Green bean & radish salad, pickled apple gel

BLACK TEA HOME SMOKED IRISH PHEASANT (NOVEMBER TO FEBRUARY)

Slow braised pork belly, pheasant leg bon-bon, black pudding puree, pickled raspberries

ST. TOLA GOAT'S CHEESE SOUFFLE *V*

Balsamic beetroot ketchup, micro cress, pomegranate, toasted hazelnuts

IRISH CHEESE & BEETROOT CARPACCIO *V*

Macroom farm buffalo mozzarella, hazelnut crusted Bluebell Falls goat's cheese whipped Dozio's zing cheese, Sheridan's brown bread crackers, beetroot meringue

Main Course

CHARGRILLED FILLET OF IRISH ANGUS BEEF *GF*

Sautéed wild mushroom & caramelised pearl onion ragout, baby carrot, Madeira wine sauce

TAMARIND & PINEAPPLE GLAZED ROAST PORK BELLY

Seared scallop, sweet potato puree, carrot, fennel & apple slaw, yuzu gel

ROAST IRISH LAMB RUMP & MINI SHEPHERD'S PIE

Parsnip puree, minted sauce vierge, red currant & balsamic jus

BREAST OF FREE RANGE CHICKEN

Dozoi's Zing cheese & bacon fritter, sautéed cabbage, Gubbeen chorizo, carrot puree beurre noisette sauce

GRILLED ORANGE & PEPPER SPICED SEA BASS *GF*

Provençal vegetables, black olives & broad beans, tomato & pistou sauce

BLACK CURRY SPICED MONKFISH TAIL

Pak choi, Donegal crab & coriander arancini, saffron & coconut sauce

ORGANIC CRISPY SKIN SALMON FILLET *GF*

Caramelised shallots, capers & lemon, shaved fennel, saffron water dressing

STEAMED LEMON SOLE & DONEGAL CRAB PAUPIETTE

Kataifi prawn, lemon spinach, vermouth, mustard seed, tomato & tarragon jus

Desserts

A SWEET TASTE OF MARKREE

A selection of 3 mini desserts with ice cream

ELDERFLOWER & LEMONGRASS PANA COTTA

Mango puree, passionfruit coulis

CHOCOLATE & DONEGAL RAPESEED OIL MOUSSE

Shaved white chocolate

STAR ANISE & GINGER CRÈME BRULÉE TARTLET

Orange segments

TIA MARIA TRIFLE

Tia Maria soaked sponge, mixed berry jelly, custard, vanilla cream

BANOFFEE PIE

Toffee, banana, white chocolate & poppy seed mousse

DARK CHOCOLATE TORTE

Raspberry compote

TIRAMISU

Coffee, mascarpone cheese, cocoa

Evening Reception

Selection of gourmet sandwiches, wraps & baps served with chips and a choice of two of the following:

BUBBLE DOGS

Brioche rolls & caramelised onions
(Served with a glass of prosecco)

CHILLI LIME CHICKEN SLIDERS

Guacamole, red cabbage slaw

BEEF NACHOS

Tortilla crisps, beef mince, guacamole
tomato salsa, cheese, soured cream, jalapeno

SMOKED BACON BUTTY BAGUETTES

CRISPY SPICY CHICKEN WINGS

Chilli & raspberry hot sauce, Cashel blue cheese dip

BBQ PULLED PORK BAO BUNS

Asian slaw

**Please note you may also select options from our James Joyce Package*



Gary Barrett Photography

Our W.B. Yeats Package is the ultimate wedding experience for you and your guests. It promises a truly unforgettable, one-of-a-kind wedding celebration, treating your guests to a wide range of award-winning dining options and drinks. In addition to the offerings in our James Joyce and Patrick Kavanagh Packages, our W.B. Yeats Package includes gin trees, craft beers, port, an oyster bar, canapés, a decorated stacked cheese wheel and exquisite food options from a sumptuous menu for your wedding banquet.

Enhancements

with the W.B. Yeats Package

WELCOME RECEPTION

- Gin trees & craft beer
- Extra canapés for guests
- Champagne, oyster bar and grazing boards
- Decorated cheese wheel display

WEDDING BANQUET

- Champagne served for drinks arrival & toast
- A choice of two starters
- An extra main course choice
- An assiette of dessert
- A sorbet course
- Choice of wine from our wedding list
- Choose from any of our 3 menus

EVENING RECEPTION

- Choice of two hot food options from any of our menus
- Stacked cheese wheel displayed in the Long Gallery and served later in the evening with a glass of port
- Sweet buffet
- Sparklers

IN THE SMALL HOURS

- Tayto sandwich station for resident guests

EXEMPLARY SERVICE

- Dedicated wedding team to ease and guide you through the planning of your special day.

WELCOME RECEPTION

- Champagne & bottled beer on arrival plus gin trees and craft beer for half your guests.
- Hot & cold canapés for all guests plus grazing board and oyster bar for half your guests.
- Top up additional hot & cold canapés for quarter your guests.
- Homemade cakes with tea & coffee.

WEDDING BANQUET

- Six-course celebration banquet with a choice of two starters, a soup course, a sorbet course, choice of three main courses, an assiette of dessert followed by tea or coffee and petit fours.
- Select from any of our 3 menus.
- Half a bottle of wine per person chosen from a specially selected wedding wine list.
- Champagne toast.

EVENING RECEPTION

- Gourmet sandwiches served with a choice of two hot food options from any of our 3 menus.
- Decorated stacked cheese wheel with a glass of port.
- Sweet buffet.
- Tea & coffee.
- Your wedding cake.
- This package includes complimentary sparklers, perfect for a dazzling outdoor first dance or a magical photo opportunity.

IN THE SMALL HOURS

- Tayto sandwich station for resident guests.

Starters

DONEGAL LOBSTER & CRAB GF

Passion fruit jelly, shaved lemon fennel, Goatsbridge trout farm caviar, cucumber & dill gel

SHINES WILD IRISH TUNA "NICOISE SALAD" GF

Quail egg, green beans, asparagus, black olive, sun dried tomato aioli, potato, marinated anchovies, Donegal lemon rapeseed oil

BEETROOT & VODKA CURED SALMON GRAVADLAX GF

Crab salad, pickled cucumber, burnt orange, soured cream & dill

FOIE ROYALE & SAUTEED CEPE CARAMELISED RED ONION TART

Ham hock bon-bon, sweet red wine reduction, parsley coulis

CORN FED CHICKEN, QUAIL & MOREL TERRINE GF

Poached pear, walnut & Cashel blue cheese, rhubarb gel

CONFIT DUCK LEG & CARAMELISED SHALLOT TERRINE GF

Smoked raisin, burnt orange, apricot puree, toasted hazelnuts

BLACK PEPPER CURED IRISH BEEF FILLET GF

Dozio's garlic & black pepper cheese, pickled red onion, microcress, Donegal truffle rapeseed oil

Main Course

MARKREE SURF & TURF GF

Irish Angus beef fillet & Donegal lobster
Carrot & tarragon puree, brandy & green peppercorn cream sauce

CHARGRILLED FILLET OF IRISH ANGUS BEEF

Slow braised beef feather blade & flat cap mushroom, beef cheek bon-bon
caramelised onion & thyme puree, baby carrot, Madeira wine sauce

ROAST HOISON GLAZED DUCK BREAST & CONFIT LEG

Carrot & star anise puree, toasted sesame seeds, spring onions, honey & ginger sauce

HERB & MUSTARD CRUSTED RACK OF SLIGO LAMB

Sweet potato fondant, tomato & mint salsa, roast garlic & rosemary sauce

PAN FRIED IRISH VENISON (October to February)

Venison & mushroom pie, celeriac puree, pickled blackberries, White Hag chocolate stout & port sauce

BAKED TURBOT GF

Crab slaw, seared scallops, wakame seaweed, shellfish & pastis bisque

STEAMED HALIBUT GF

Charred leeks, asparagus & cherry tomatoes, poached mussels & clams, orange butter sauce

Desserts

A SWEET TASTE OF MARKREE

Selection of 3 mini desserts with ice cream
(choose from list below)

ELDERFLOWER & LEMONGRASS PANA COTTA

Mango puree, passionfruit coulis

CHOCOLATE & DONEGAL RAPESEED OIL MOUSSE

Shaved white chocolate

STAR ANISE & GINGER CRÈME BRULEE TARTLET

Orange segments

TIA MARIA TRIFLE

Tia Maria soaked sponge, mixed berry jelly, custard, vanilla cream

BANOFFEE PIE

Toffee, banana, white chocolate & poppy seed mousse

DARK CHOCOLATE TORTE

Raspberry compote

TIRAMISU

Coffee, mascarpone cheese, cocoa

Evening Reception

Selection of gourmet sandwiches, wraps & baps served with chips and a choice of two of the following:

BUBBLE DOGS

Brioche rolls & caramelised onions
(Served with a glass of prosecco)

SMOKED BACON BUTTY BAGUETTES

CRISPY SPICY CHICKEN WINGS

Chilli & raspberry hot sauce, Cashel blue cheese dip

CHILLI LIME CHICKEN SLIDERS

Guacamole, red cabbage slaw

BBQ PULLED PORK BAO BUNS

Asian slaw

BEEF NACHOS

Tortilla crisps, beef mince, guacamole
tomato salsa, cheese, soured cream, jalapeno

Please note you may also select options from our James Joyce and Patrick Kavanagh Packages

Markree Platinum

THE SIGNATURE PACKAGE

Celebrate your special day with a package that combines timeless elegance, culinary excellence, and signature touches unique to Markree Castle and the Romantic Castles of Ireland collection.

EXEMPLARY SERVICE

- Dedicated wedding team to ease and guide you through the planning of your special day.

WELCOME RECEPTION

- A mix of prosecco & bottled beer for all your guests, topped up by a seasonal signature castle cocktail for half of your guests.
- Served with tea, coffee & biscuits.

CANAPÉS & GRAZING BOARDS

- A selection of hot & cold canapés, expertly crafted for your guests.
- Enhance the experience with grazing boards for quarter of your guests, featuring an array of Irish cheese, cold meats & homemade relishes.

WEDDING BANQUET

- Choose from chefs specially selected dishes or any of the James Joyce Menus.
- Five-course celebration banquet of one starter, a soup course, choice of three main courses (one to be chicken), an assiette of dessert followed by tea or coffee and petit fours.

DRINKS WITH DINNER

- Half a bottle of specially selected house wine per person.
- Prosecco toast.

EVENING RECEPTION

- Markree Late Night Chip Shop - succulent beef & chicken sliders with chips.
- Markree Sweet Buffet.
- Tea, coffee, sandwiches & your wedding cake.
- This package includes complimentary sparklers, perfect for a dazzling outdoor first dance or a magical photo opportunity.

FROM €138 TO €158 PER PERSON

Chef's Favourites Dishes

A selection of our wedding dishes especially chosen by Head Chef, Lee Mastin.

Starters

MARKREE CASTLE SEAFOOD PLATE *GF*

Donegal smoked salmon, prawns, crab claw, salmon & dill mousse

CHICKEN, BLACK PUDDING & THYME TERRINE

Homemade piccalilli, toasted hazelnuts, plum puree, herb croute

CRISPY IRISH PORK BELLY & BLACK PUDDING BON-BON

Green bean & radish salad, pickled apple gel

ST. TOLA GOAT'S CHEESE SOUFFLE *V*

Balsamic beetroot ketchup, micro cress, pomegranate, toasted hazelnuts

Soup Course

(Choose one soup from our soup selection)

Main Course

ROAST STRIPLOIN OF IRISH BLACK ANGUS BEEF

Herbes de Provence, fondant potato, baby carrot, red wine gravy
Yorkshire pudding

ROAST IRISH LAMB RUMP & MINI SHEPHERD'S PIE

Parsnip puree, minted sauce vierge, red currant & balsamic jus

SUPREME OF IRISH CHICKEN *GF*

Mozzarella, sun-dried tomato & basil stuffing
garlic, bell pepper & mushroom cream sauce

BAKED HAKE MARINATED IN LIME & DINGLE GIN

Hegarty's cheddar cheese & smoked bacon crust
apricot compote, ratatouille

GRILLED ORANGE & PEPPER SPICED SEA BASS *GF*

Provençal vegetables, black olives & broad beans, tomato & pistou sauce

Assiette Of Desserts

Seasonal Crumble, Chocolate Brownie
Lemon Meringue, Tia Maria Trifle
Banoffee Pie, Chocolate Mousse.

Served with Vanilla ice-cream
(Choose any 3)

Tea, coffee & petit fours.



Festive Package

FROM €138 TO €158 PER PERSON

Embrace the enchanting warmth and wonder of a Christmas wedding at Markree Castle. As you step through our grand entrance, the scent of fresh pine and crackling wood fires welcomes you, filling the air with festive magic. Magnificent Christmas tree adorns our staircase and long gallery, while garlands and twinkling lights weave through the castle's storied stone walls, creating a dreamlike winter wonderland. Celebrate your special day in the glow of candlelight and roaring fires, where guests are greeted with spiced mulled wine and homemade festive treats. Markree Castle's Festive package offers an unforgettable setting, where every detail evokes the joy and splendour of the festive season, making your wedding a celebration of love and the magic of Christmas.

What's Included

EXEMPLARY SERVICE

- Dedicated wedding team to ease and guide you through the planning of your special day.

WELCOME RECEPTION

- Prosecco & Beer on arrival. One drink per person.
- Top up of hot festive beverage for half your guests.
- Hot & cold canapes with a festive twist on arrival.
- Festive cookies, mince pies & Christmas cake.
- Tea, coffee & hot chocolate.

WEDDING BANQUET

- Five-course celebration banquet of one starter, a soup course, choice of two main courses, and one dessert followed by tea or coffee and petit fours – choose from our James Joyce Menu or from our festive suggested menu.
- Half a bottle of house wine per person.
- Festive mead toast or traditional prosecco toast.

EVENING RECEPTION

- Markree Late Night Chip Shop
- succulent beef sliders, chicken sliders with chips.
- Markree Sweet Buffet.
- Tea, coffee & sandwiches.
- Your wedding cake.
- This package includes complimentary sparklers, perfect for a dazzling outdoor first dance or a magical photo opportunity.

Festive Menu

Starters

CHICKEN, CHESTNUT, CRANBERRY & THYME TERRINE
Satsuma & ginger compote, toasted hazelnuts, plum gel, herb croute

SUPERFOOD SALAD *V, GF*

Dozio's zing cheese, baby leaves, sweet potato, cranberries, beetroot tomatoes, pomegranate, turmeric quinoa
toasted mixed nuts, mixed seeds, seasonal citrus dressing

CARAMELISED PEAR & CASHEL BLUE CHEESE BRULEE
Roasted mixed nuts, celery, ciabatta croute

CONFIT TURKEY LEG TERRINE

Celeriac and chestnut remoulade, cranberry, ginger & orange chutney

SMOKED SALMON, CRAB & DILL ARANCINI

Spiced avocado & lime puree, pickled veg

CHICKEN, BACON & BRIE TART

Mixed pepper slaw, onion marmalade, cranberry & ginger coulis

SERRANO HAM, MACROOM FARM MOZZARELLA & WATERMELON

Pomegranate, toasted pumpkin seeds, baby kale, citrus dressing

Main Course

ROAST STRIPLOIN OF IRISH BLACK ANGUS BEEF
Herbes de Provence, roast gravy, Yorkshire pudding

ROAST TURKEY & SLIGO HAM

Pork, date & sage stuffing, cranberry & orange chutney
pigs in blankets, turkey gravy

**SHERLOCK'S IRISH CHICKEN SUPREME
CRISPY BACON, SAGE & ONION STUFFING**

Turkey, chestnut & date bon-bon, creamed sprouts
cranberry gel, red wine & thyme sauce

SLOW BRAISED VENISON SHANK

Celeriac puree, roast parsnips, chocolate & juniper jus

ORANGE & PEPPER SPICED SALMON

Pickled kohlrabi, beetroot, red onion & pomegranate salsa

**BAKED HAKE FILLET, LEMON
HAZELNUT & HERB CRUST**

Roast sprouts, wild mushrooms & parmesan
Prosecco & Goatsbridge Farm trout caviar cream sauce

CURRY SPICED COD FILLET

Roast Jerusalem artichokes, puy lentils, carrots & chorizo
spiced red wine sauce

Dessert

WALNUT, CRANBERRY AND TOFFEE TART
Mulled wine sauce, cinnamon ice cream

WARM CHOCOLATE & PEANUT BUTTER BROWNIE
Toffee sauce

**MARKREE CHRISTMAS PUDDING &
ROAST CARAMELISED PEARS**
Brandy cream, toasted hazelnuts

**DARK CHOCOLATE, CHESTNUT & MASCARPONE
CHEESE MOUSSE**

Orange compote, honeycomb, shortbread biscuit

APPLE AND CHRISTMAS PUDDING CRUMBLE TART
Vanilla ice cream, blackberry compote, cinnamon crème Anglaise

BAILEY'S & CHOCOLATE CHEESECAKE
Cinnamon & ginger spiced orange



Soup & Sorbet Menu Choices



Sorbet

GREEN APPLE & BLACKBERRY COMPOTE

ZESTY GIN & TONIC

CHAMPAGNE & STRAWBERRY COMPOTE

BLOOD ORANGE & CONFIT CITRUS FRUITS

RASPBERRY & EXOTIC FRUITS

Soup

CURRIED PARSNIP & SWEET POTATO

Crispy chickpeas, curry oil

RED PEPPER & ROASTED TOMATO

Garlic croutons, shaved parmesan

ROAST TOMATO, CHILLI & LIME

Coriander yoghurt

CREAM OF CAULIFLOWER

Cashel blue cheese

WILD & BUTTON MUSHROOM VELOUTE

Forest mushrooms, thyme

MARKREE CASTLE SEAFOOD CHOWDER

Organic salmon, hake, prawns & Sligo mussels

SPICED CARROT & GINGER

Julienne of carrot & spring onion

FRESH VINE TOMATO & BASIL

Pesto

BUTTERNUT SQUASH & ROAST PARSNIP

Pumpkin seeds

POTATO & LEEK

Creme fraiche & chives

ROOT VEGETABLE SOUP

Herb croutons

Enhance Your Wedding Package

Refreshments

ONE EXTRA DRINK PER GUEST
FOR WELCOME RECEPTION

€16.00PP

GIN TREES & CRAFT BEERS

€19.50PP

CASTLE COCKTAILS

from €16.50PP

WINE SELECTION FROM WEDDING LIST

Price per bottle on request

CHAMPAGNE UPGRADE

Available on request

from €16.00PP

Welcome Reception

EXTRA CANAPES

(25% EXTRA)

€8.50PP

CHEESE WHEEL & PORT BUFFET

(MINIMUM 80 GUESTS)

€11.00PP

GRAZING BOARDS

€12.00PP

OYSTER BAR WITH CANAPÉS

(2 PER PERSON)

€11.00PP

Menu

EXTRA CHOICE OF STARTER

€9.00PP

EXTRA SORBET COURSE

€10.00PP

MAIN COURSE UPGRADE

from €14.00PP

ASSIETTE OF DESSERT

€10.50PP

In The Small Hours

TAYTO SANDWICH STATION

€9.50PP

EXTRA EVENING HOT ITEM

from €6.00PP

HOMEMADE CAKES WITH T&C

€6.00PP

SPARKLERS FOR FIRST DANCE

€4.00PP

EVENING SWEET BUFFET

(MINIMUM 80 GUESTS)

€10.00PP





Emily Doran Photography



Darek Novak Photography



In Love Photography

1. General - These terms and conditions (the "Terms") set out the basis on which we agree to provide the wedding services to you. Please read the terms carefully before signing your wedding contract. Once you have followed the steps set out in section 2 of your wedding contract, and we have provided you with written confirmation of your booking, a legally binding contract is formed between you and us in respect of the wedding services ("Agreement"). Please return a signed copy of the terms to us by emailing a copy of the same to weddings@markreecastle.ie, and posting the same to Markree Castle, Clooneenroe, Collooney, Co. Sligo. You should retain a copy of the terms for your reference. You may also request a copy of the terms signed by you by emailing weddings@markreecastle.ie

2. Provisional bookings - (2.1) These terms have been provided to you on the basis that you have made a provisional booking for wedding services. Provisional bookings are held for 2 weeks only, after which they are automatically released, without further notice to you. In order to secure the date for your wedding services, you may make an offer to us by:

i. Paying a deposit in accordance with section 3 of these terms; and
ii. Returning a signed copy of the terms in accordance with section 1 of these terms within 2 weeks of making your provisional booking. It is sufficient for the signed copy of the terms to be returned by email during this period, and the copy sent by post may follow at a later date. (2.2) A provisional booking does not constitute an agreement between you and us for the provision of the wedding services. A legally binding digital contract is formed only after you have complied with the steps set out above, and that we provided you with written confirmation that we have accepted your offer and all parties have signed the contract.

3. Deposit - All couples are required to attend a wedding consultation in advance of acceptance of a deposit. To secure your wedding date (the "Date"), a deposit of €3,000 is required (the "Deposit"). The deposit must be paid in full within 2 weeks of making your provisional booking. All payments in respect of the wedding services can be made to us via cash, credit card, draft or bank transfer. The deposit is required to secure your date, and to cover the cost of preparatory work by our team to deliver the wedding services. For this reason, in the event of cancellation of this agreement by you, the deposit is non-refundable. If we cancel the agreement, we will refund your deposit to you via bank transfer or cheque.

4. Cancellation of the agreement - Cancellation by us

We reserve the right to cancel this agreement in the following circumstances:

- (i) We have reason to believe that the booking might prejudice the reputation of the hotel.
- (ii) The booking has been made by a third party under false pretences.
- (iii) Should the known behaviour of expected guests cause concern for the health and safety of fellow guests and team members.
- (iv) Should we receive evidence of any adverse alteration to your financial situation.

If we cancel the agreement for any of the reasons listed above, we will return all payments received from you prior to the date of cancellation, including deposit.

Right to cancel during the 'cooling off period'; This section applies if you sign the terms and pay your deposit while you are not at the hotel.

- (a) You may cancel the agreement at any time within fourteen (14) days of the day after the date on which this agreement is concluded in accordance with section 2.2 ("cooling off period"). In this case, you will receive a full refund of the price paid for the wedding services prior to the date of cancellation.
- (b) To cancel the Agreement, you must inform us in writing. This can be done by emailing us at weddings@markreecastle.ie or by writing to us at Markree Castle, Clooneenroe, Collooney, Co. Sligo. F91 AE81.
- (c) This provision does not affect your other statutory rights as a consumer.

5. 2nd Deposit - Your booking is 100% confirmed once we have received the signed contract, terms and conditions and the initial €3,000 non-refundable deposit. A second deposit of €3,000 is required 6 months prior to the wedding. Timing is of the essence in respect of any payments detailed in this agreement. This means that if you fail to make a payment by the date that it is due, we may terminate the agreement.

6. 3rd Deposit - A third deposit of €2,000 is required 2 months prior to the wedding date. Timing is of the essence in respect of any payments detailed in this agreement. This means that if you fail to make a payment by the date that it is due, we may terminate the agreement.

7. Cancellation charge - These deposits are non-refundable in the event of cancellation by you. These deposits represent the cost we will suffer as a result of cancellation by you. ("Cancellation charges"). If we receive a confirmed booking and payments in respect of a wedding party, or other event, which means that we do not suffer any loss, or we suffer a reduced loss, as a result of your cancellation, we will refund the cancellation charges, or an appropriate portion of the cancellation charges, to you.

8. Ceremony - If your wedding ceremony is being hosted at the hotel, we recommend that it takes place no earlier than 2.30pm. A fee of €2000 will apply for these services. The fee if holding your ceremony in the dining room is €2500. The charge will be included in your estimate when making your provisional booking. If reserved at a later date, rooms will be subject to availability. The cost will be added to the original estimate & included in your final account.

9. Wedding Preparation Area - Access to the castle is exclusively from 8am, with the use of The Butlers Kitchen, sitting room and bathrooms all on the lower ground floor of the Castle. Full castle and garden access from 2pm. A fee of €800 applies for the use of the Wedding Preparation Area with refreshments for 5 people included in this fee.

10. Costing - We will use reasonable endeavours to provide you with an accurate estimate of the cost of wedding services. It is not possible for us to provide you with the total cost on the date of this agreement, as a number of factors affect the cost. Figures within the estimate may change up to 5 months before the date as a result of an increase in our input prices (such as food and beverages costs, labour, utilities, insurance, taxes or government levies and other input costs outside our control, and if we advise you of any such changes in elements of the estimate, we will discuss with you where savings could be achieved in other elements of the estimates in order to keep the final account in line with the estimate.

11. Accommodation - As Markree Castle is an exclusive hire destination, unless agreed in the wedding booking form, or at a later date in writing, all 31 accommodation suites must be booked for the night of the wedding services.

- (i) Unnamed rooms will be charged at the accommodation rate, as quoted, for the given year.
- (ii) Any rooms contracted that you have authorised to be held will automatically be guaranteed and you will be responsible for payment of these additional rooms.
- (iii.) Please note that check in time for guests is from 3pm onwards. Access to the castle/grounds will not be granted prior to 2pm.
- (iv) Check-out time is strictly 12 noon.

12. Menu Selection

- (i) Individual food tastings cannot be accommodated. Group menu tasting will take place in the January of the year of your wedding.
- (ii) All catering selections must be submitted to the wedding coordinator no later than 6 weeks prior to the function date.
- (iii) All elements of your meal are sourced locally from Irish suppliers. On occasion due to seasonality, demand and factors outside our suppliers' control, certain ingredients may not be available, requiring certain dishes to be substituted by the hotel. Where this occurs, the overall quality of the food provided will be of similar standard as described in our brochure.
- (iv) You will not, and will procure that your guests do not, bring any food or beverages of any kind into the hotel, without the written permission of the hotel. We reserve the right to charge you, as part of your final account, for any breach by you or your guests of this rule. This rule does not apply to the supply of wedding cake, provided that it is supplied by a HACCP registered business and we are notified of the name of such supplier at least 1 week in advance of your wedding date.

12.1 Menu printing - Personalised menus are included as part of your package, should you wish to print your own menus you are very welcome to do so. All menus must be proof read and approved by Markree prior to printing. We will revert to our own menus if any details are incorrect on the day.

13. Attendance

13.1

- (a) To maintain economic viability of our hotel, we operate a minimum number of guest's policy of the following:
 - (1) January, February, March & November
60 Adults Sunday to Thursday
80 Adults Friday, Saturday & Bank holiday Sundays
 - (2) April & October
80 Adults Sunday to Thursday
140 Adults Friday, Saturday & Bank holiday Sundays
 - (3) May to September & December
80 Adults Sunday to Wednesday
140 Adults Thursday, Friday, Saturday & Bank holiday Sundays
 - (4) Festive Dates December 27th to 6th January
140 Adults
- (b) Should you be planning a boutique wedding of less than the required number of minimum guests outlined above, you must notify us when making your provisional booking. A venue charge will be included in your estimate and final account.

13.2

(i) A final attendance figure must be supplied to the manager within 48 hours of the function. The FINAL figure provided 48 hrs in advance is the minimum number of guests for which you guarantee payment. We insist on the use of a table plan. This must be supplied to us no later than 48 hrs prior to the date. Additional guests will be served if space and staff are available, but without guarantee or obligation by the hotel to provide such extra meals. Any such additional meals will be charged at the quoted price.

(ii) If your wedding ceremony is taking place at another location, you must factor in the time it will take your guests to travel from that location to the hotel, and any additional factors, such as taking photographs etc. that may impact on your sit-down time, prior to finalising said times. It is also strongly advised that to ensure the quality of service, that toasts / speeches only commence prior to dinner service starting or after service of dessert. You will notify us at least 4 weeks before the date when you wish to host wedding speeches/toasts, as this will impact the time at which the meal must be served & staff rostering. We are not responsible for any issues arising as a result of you or your guests not being seated at the required time.

(iii) Should you wish to host speeches between courses, a fee of €200 per speech will be applied to your final account.

(iv) The wedding couple agree that we may accept verbal amendments to the agreement given during the course of the function, or its preparation by you or by anyone acting or purporting to act on your behalf and you agree to pay any additional services so provided.

14. Children - Please note children under the age of 15 years must be at all times accompanied by a parent/guardian. The hotel cannot be responsible for any injury or accident arising in respect of unsupervised children. All children must leave the public areas by 9pm, extended to 10pm during the summer holiday period. Non-resident children must leave the hotel by 10pm. This is the legal requirement. Children who are residents and have attended a wedding can remain in the function room area under the supervision of parents/guardians until midnight.

15. Pre & Post Wedding Events - To maintain economic viability of our hotel, we operate a minimum number of guest's and a minimum spend policy of the following:

- i. For exclusive hire pre and post wedding day celebrations we require that all rooms are occupied and that a group dinner is provided by you for your guests.
- ii. For exclusive hire pre and post wedding day celebrations we require a venue hire fee of no less than €2700.00 per week day.
- iii. For exclusive pre and post wedding day celebrations we require a separate deposit of €1000.00 for each day which must be paid to confirm the booking dates.
- iv. We operate a minimum spend policy for Friday, Saturdays, Bank Holiday Sundays and festive week which runs from 27th December to January 6th inclusive. A venue hire fee may be added to the final account. The Venue hire fee will be calculated individually once Food & Beverage arrangements have been finalised for your pre or post wedding event and confirmed to you in writing in advance of transfer. If planning to make final payment via bank transfer, this must be completed 5 working days prior to the date of your event in order to facilitate banking processes. Personal cheques are not accepted.
- v. Minimum number & minimum spend requirements are non-negotiable once agreed.

16. Bars - Markree Castle reserves the right to close the bar should any person be offensive or show signs of excessive alcoholic consumption.

17. Wedding Bars - Function room bar will operate until 01.30am. Amplified music must cease 30 minutes after non-residents bar closes. Residents bar facilities are for residents of the hotel only and will operate from 02.00am until 04.00am.

18. Delays - Neither party shall be in breach of the agreement, liable for delay in performing, or failure to perform, any of its obligations under the agreement, or liable for the consequences of any delay, if such a delay is due to any event, cause or circumstance beyond its reasonable control, including but not limited to fire, flood, explosion, major physical damage to the hotel or urgent repairs, dispute with employees, epidemic, pandemics or forced government restrictions or closures ("force majeure event"), provided that it notifies the other party of such an event and its expected duration. In such circumstances, the time for performance shall be extended by a period equivalent to the period during which performance of the obligation has been delayed or failed to be performed.

19. Date Transfers - If and when the period of delay exceeds 30 consecutive days, monies received for the wedding service can be transferred to an alternative future date. A new deposit is required for a new date and dates will be subject to availability and to minimum number requirements as outlined in section 13.1 (a)

(i) Where it is necessary to provisionally hold an alternative wedding date, once confirmed in writing provisional bookings are held for 2 weeks only, after which they are automatically released, without further notice to you. In order to secure the alternative date for your wedding services you must confirm this alternative date to us in writing.

20. Final Balance - The balance of account must be settled on the day after the reception. Cash, bank draft and credit cards are accepted. We would recommend that you advise your bank in advance if you are planning to use an international card or make a larger than normal bank transfer. If planning to make final payment via bank transfer, this must be completed 5 working days prior to the date of your event in order to facilitate banking processes. Personal cheques are not accepted.

21. Entertainment - It is essential that all entertainment arrangements have the approval of the hotel management prior to the date of your reception. We will not accept responsibility for any entertainment or other suppliers that has not been booked through the hotel. All wedding service providers must provide their own equipment and have full public liability/professional indemnity insurance and accept full responsibility for their own actions, equipment and instruments. Where this is not the case, the liability rests with you.

22. Dance Floors - Regrettably, we cannot allow hired dance floors, on the basis that they may create an unsafe environment for your guests.

23. Environment Welfare - The use of Chinese lanterns, petals, confetti, crystals and bubbles are not permitted. This requirement is in place to protect our surroundings, and the welfare of our neighbours, their animals and livestock.

24. Medication - Paracetamol/medication are not permitted in any bathroom baskets provided for your guests. This requirement is in place on the grounds of protecting the health & safety of guests.

25. Damage to Premises - Liability for damages to the premises will be charged accordingly. You assume responsibility for liability any damage caused by you or any of your guests, invitee or other persons attending the function, whether in rooms reserved or in any other part of Markree Castle and undertake to make good or pay full restitution for the making good of any material damage to furniture, fixtures or equipment howsoever caused by person working on your behalf during set up or dismantling of equipment used by them. Nothing shall be affixed to the floors, walls, ceilings or columns of the allocated rooms by nails, screws, drawing pins, tape or any other means or be suspended from the room or ceiling of the room.

26. Deliveries & Lost Property - Deliveries in regard to your wedding must be clearly labelled with the name and date of the wedding couple and the date on which the wedding is being held. All wedding related items should be removed from Markree Castle at the time of check out. Should any materials/items be left following your wedding, Markree Castle will hold them for 24 hours following the event after which time Markree Castle will dispose of them accordingly. Markree Castle will not be responsible for damage or loss of any personal property and equipment left on the premises prior to, or following any function.

27. Responsibility for Loss of Damages - We will not accept responsibility for any loss or damage to equipment, property, cash, goods or wedding gifts in connection with any event nor will be responsible for any freight, carriage or delivery charges.

28. Wedding Gifts - We do not accept responsibility for the holding of wedding gifts or cards. This responsibility will be redirected to a member of the wedding party.

29. We are not liable for any indirect or consequential loss; or for any loss of income, business, revenue, profits, use, opportunity, anticipated savings or reputation, or any additional costs incurred by you or any members of the wedding party or guests arising directly or indirectly from our actions or breach of contract. This applies even if advised of the possibility of such damages.

30. GDPR - We will comply with applicable data protection law in the performance of wedding services. Our privacy policy (available on our website) applies to all personal data collected and processed in connection with the wedding services.

31. Governing Law - This agreement and all matters or disputes (whether contractual or non-contractual) arising out of or in connection with them are governed by the laws of Ireland. The courts of Ireland will have exclusive jurisdiction on any matter or dispute (whether contractual or non contractual) between you and us arising out of or in connection with this agreement.

32. If a court of competent jurisdiction finds any part of this agreement to be invalid, unlawful or unenforceable then the court should modify the terms to make that part enforceable while still achieving its intent. If the court cannot do that, the parties agree to ask the court to remove that unenforceable part and still enforce the rest of the agreement.

***Please note these are the Terms and Conditions as of September 2025.*



Darek Nowak Photography

Terms & Conditions



ROMANTIC CASTLES of Ireland



Romantic Castles of Ireland is Ireland's largest independent collection of castle hotels and venues.

Owned and managed by the Corscadden family, who have been hoteliers for four generations, the collection includes Ballyseede Castle in County Kerry, Bellingham Castle in County Louth, Cabra Castle in County Cavan and Markree Castle in County Sligo.

Each castle in the Romantic Castles of Ireland collection has been fully restored and refurbished, offering a unique and impressive venue for wedding celebrations.



BALLYSEEDE CASTLE
RESPLENDENT GRANDEUR
★★★★★



✦ CASTLE HOTEL ✦



BELLINGHAM CASTLE



✦ EXCLUSIVE HIRE ✦



MARKREE CASTLE



✦ EXCLUSIVE HIRE ✦



CABRA CASTLE
KINGSCOURT COUNTY CAVAN IRELAND



✦ CASTLE HOTEL ✦

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