

Welcome to the Old Ground Hotel

Allen Flynn, the management and staff of The Old Ground would like to take this opportunity to congratulate you on your forthcoming wedding and wish you both every happiness in your future life together. The hotel opened its doors in 1895 and since then has been welcoming guests from all over the world to this very special part of Clare.

We invite you to celebrate your very special day here with us at the Old Ground. It is our aim to ensure that this most important event will be a happy and memorable one for you and your guests.

The hotel, set in its own grounds with beautiful gardens, exudes an old world charm creating a friendly and welcoming atmosphere for you and your guests. Our wedding suite is elegant and stylish and creates the perfect setting for your special day.

Our wedding programme is designed as a guide for you to choose the type of reception most suited for you.

We would be delighted to meet you and show you the facilities available to you here at The Old Ground Hotel.

*Allen Flynn
Proprietor*

With our compliments

To help you choose the type of reception best suited to your requirements, we have designed a Wedding Package which includes:-

- ❖ *Services of our dedicated wedding planner*
- ❖ *Champagne & strawberries for the Bride & Groom on arrival*
- ❖ *Latin Blend of Tea/coffee served with homemade cookies for all wedding guests*
- ❖ *Complimentary wedding tasting dinner in advance for The Bride & Groom in our Brendan O'Regan Restaurant*
- ❖ *Personalised wedding menus*
- ❖ *A selection of personal floral table arrangements*
- ❖ *Bridal Suite for the Bride & Groom on your wedding night, subject to a minimum attendance of 50 guests*
- ❖ *Private use of our garden for your welcome reception and photographs*
- ❖ *Use of a special separate room for your civil ceremony/blessing*
- ❖ *Discounted accommodation rates for your guests*
- ❖ *Current VAT rates are included in all prices*
- ❖ *Bar service provided until 1.30 am*

Special Accommodation Rates for your Guests.

We are happy to provide special overnight discounted accommodation rates for wedding guests.

The Classic Package

- ❖ *Sparkling champagne, chocolate dipped strawberries for Bride & Groom on arrival at hotel*
- ❖ *Latin blend of tea/coffee & homemade cookies for all your guests*
- ❖ *Your choice of a winter spiced mulled wine or summer cocktail reception for wedding guests*
- ❖ *Sumptuous five course wedding meal to include a set starter, choice of soup or sorbet, choice of two main courses, set dessert & tea/coffee*
- ❖ *Half bottle or our specially selected house wines per person served throughout wedding meal*
- ❖ *Evening reception to include selection of finger sandwiches, honey glazed cocktail sausages & tea/coffee*

€59 per person

We have also included some extra choices for your consideration

The Ultimate Package

- ❖ *Sparkling champagne, chocolate dipped strawberries for Bride & Groom*
- ❖ *Arrival drinks reception with blended tea/coffee & homemade cookies for all guests*
- ❖ *Prosecco on arrival for all guests (1 glass per person)*
- ❖ *Selection of three gourmet canapés on arrival for all guests*
- ❖ *A half bottle of our specially selected house wines per person served throughout your meal*
- ❖ *Sumptuous five course meal to include choice of two starters, choice of soup or sorbet, choice of two maincourses, set dessert, tea/coffee*
- ❖ *Selection of finger sandwiches, honey glazed cocktail sausages, crispy homemade chicken goujons with a spiced peanut satay sauce and all served with tea/coffee*

€69 per person

We have also included some extra choices for your consideration

For Starters

Free Range Chicken & Wild Mushroom in a Light Puff Pastry Case with a Chablis & Chive Sauce

West Clare Crabmeat & Salmon Pate with an Apple, Chive & Citrus Aioli

Warm Cajun Chicken with Organic Leaves, Toasted Pine Nuts & served with a Honey & Wholegrain Mustard Dressing

*Shredded Smoked Salmon & Prawn Cocktail with a Brandy Flavoured Marie Rose Sauce
(€4.00 supplement per person)*

West Clare Crab & Cod Fish Cake served with a Coconut & Sweet Chilli Aioli

Baked Inagh Organic Goats Cheese & Basil Tartlet with a Mixed Leaf Salad & served with a Raspberry Vinaigrette Dressing & Homemade Spiced Fruit Chutney

Baked Clonakilty Black Pudding, Apple Puree served with a Mixed Leaf Salad

*Free Range Chicken with Creamed Leek & Mushroom wrapped in Filo Pastry served with a Tarragon Cream Sauce
(€4.00 supplement per person)*

Pearls of Ogen Melon, Pineapple & Orange Cocktail with Tropical Sorbet

*West Coast Crabmeat & Chive Crumble on Tomato Fondue with Dressed Mizuna Leaves
(€4.00 supplement per person)*

Crispy Pork Belly with Sweet Soy & Hoi Sesame Seed Dressing, Organic Leaf Salad with Balsamic Dressing

The Old Ground Atlantic Seafood Tasting Plate

(Poached Prawns Marie Rose / Crabmeat Pate Croute / Oak Smoked Salmon / Poached Salmon with Citrus Mayonnaise)

(€4.00 supplement per person)

Our selection of Homemade Soups

Cream of Seasonal Vegetable

Cream of Wild Mushroom

Cream of Roasted Red Pepper & Courgette

Cream of Tomato & Basil

Púree of Leek & Potato

Broccoli & Bacon Lardon

Carrot & Coriander

Our Iced Sorbet Selection

Iced Lemon Sorbet

Raspberry Sorbet

Champagne Sorbet

Tropical Sorbet

Blood Orange Sorbet

From The Land

Roast Striploin of Irish Beef served With Yorkshire Pudding & Roasted Jus

Roasted Leg of Clare Lamb served with a Herb & Mint Stuffing & Rosemary Jus

*Irish Fillet Steak served with Carmelised Red Onion & Sauteed Mushrooms
(€8.00 supplement per person)*

*Baked Stuffed Supreme of Irish Chicken Wrapped in Bacon & served with a Wild
Mushroom, Whiskey & Sherry Cream Sauce*

*Baked Fillet of Beef Wellington served with Brandy Pepper Sauce
(€8.00 supplement per person)*

Roasted Stuffed Irish Turkey & Honey Glazed Ham with Sage & Onion Stuffing

*Roast Rack of Clare Lamb served with an Apricot & Almond Stuffing, Red Wine,
Rosemary & Garlic Jus
(€8.00 supplement per person)*

*Chateaubriand - Roast Fillet of Beef served with a choice of a Brandy, Mushroom &
Tarragon Sauce or a Classic Hibernia Sauce
(€8.00 supplement per person)*

From the Sea

Poached Fillet of Organic Salmon served with a Bordelaise Sauce

Baked Salmon Cutlet with a Crab Crust & served with a Chive Beurre Blanc

Atlantic Crab Stuffed Paupiettes of Lemon Sole served with a Smoked Salmon & Dill Sauce

(€3.00 supplement per person)

Grilled Crispy Fillets of Seabass served with a Spiced Oriental Dressing

Baked Fillet of Fresh Cod, Lemon Herb Crust served with a Basil Cream Sauce

Roasted Medallions of Monkfish served with a Crabmeat, Basil & Pernod Bisque

(€3.00 supplement per person)

Grilled Fillet of Hake with a Shellfish, Tomato & White Wine Sauce

*Baked Selection of Seafood in Foil with Julienne of Vegetables & Herbs Baked with Wine
(Monkfish, Hake, Crabclaw & Salmon)*

(€3.00 supplement per person)

Our Selection of Vegetables to Accompany Your Main Course

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Vegetables

Baton Carrots Vichi
Cauliflower with Parsley Sauce
Steamed Melange of Vegetables
French Beans with Toasted Almonds
Puree of Carrot & Parsnip
Honey & Mustard Glazed Parsnips
Broccoli Hollandaise

Potatoes

Creamed Potatoes
Lyonnaise Potatoes
Boiled Seasonal Potatoes
Dauphinoise Potatoes
Roast Potatoes

Something sweet

Warm Apple & Cinnamon Crumble served with our Crème Anglaise Sauce & Vanilla Ice Cream

*White Chocolate Mousse served with a Wild Berry Compote
(Duo of Dark & White Chocolate Mousse option)*

Vanilla Cream filled Profiteroles served with Warm Chocolate Sauce

Warm Chocolate & Mixed Nut Brownie served with Hot Chocolate Sauce & Vanilla Ice Cream

Rich Raspberry Crème Brulee served with Shortbread Biscuit

Lemon Parfait served with Raspberry Compote & Mini Meringue

Old Ground Style Tiramisu

Our Famous Chocolate Truffle Cake served with Vanilla Ice Cream

Choice of Cheesecake – (Baileys, Strawberry, Lemon, Toblerone, White Chocolate & Raspberry)

Warm Pear & Almond Tart served with Vanilla Ice Cream

Old Ground Style Baked Alaska

Classic Chocolate & Raspberry Tart on an Oreo Base

Chocolate Tasting Plate

(Chocolate Mousse in Espresso Cup with Cookie Finger, Baileys & Toblerone Cheesecake, Chocolate Ice Cream)

Old Ground Tasting plate,

(Strawberry Cheesecake, Meringue Fresh Fruit, Strawberry Ice Cream)

Homemade Sherry Trifle Old Ground Style

Vegetarian Menu Option

Your Starter Course

Warm Goats Cheese Tartlet served with a Raspberry Vinaigrette Dressing and Spiced Plum Chutney

Roasted Mediterranean Vegetable Pasta

Duo of Honey Dew & Water Melon served with Tropical Sorbet & Fruit Coulis

Your Entrée Course

Wild Mushroom, Courgette, Fennel Bulb & Herb Risotto, Mount Callan Shavings & Mizuna Leaves

Thai Red Vegetable Curry, served with Coriander Scented Rice, Crispy Poppadum

Penne Pasta Bound in a Creamy Leek, Cheese & Fresh Herb Sauce & served with Garlic Bread

Vegetable Spring Rolls served with a Sweet Chilli Dip

Arrival Canape Selection

- ❖ *Spiced Lamb Meatballs served with a Mint & Cucumber Yoghurt*
- ❖ *Crispy Bacon & Mount Callan Cheese Quiche*
- ❖ *Mount Callan Cheddar & Tomato Quiche*
- ❖ *West Clare Crabmeat on Toasted Sour Dough Croute served with Coconut Aioli*
- ❖ *Smoked Salmon on Old Ground Treacle Bread*
- ❖ *Grilled Inagh Goats Cheese with Sundried Tomato on Toasted Ciabatta served with Plum Chutney*
- ❖ *Crispy West Coast Prawns in Fresh Herb Crust with Coconut Aioli*
- ❖ *Crispy Goujons of Chicken served with our Homemade Peanut Satay Sauce*

(Ultimate package includes any 3 from above)

Evening Reception Additional options for your consideration.....

- ❖ *Individual "Fish & Chips" Old Ground Style* €5.00 p.p
- ❖ *"Waterford Blaa"*
(Baked Limerick Ham with Smoked Cheddar Cheese & Ballymaloe Relish, served with tossed salad) €5.00 p.p
- ❖ *Mini Beef Sliders in a Brioche Bun and Homemade Spiced Relish* €5.00 p.p