



DIAMOND COAST

H O T E L
ENNISCRONE, CO. SLIGO.



4 Diamond Coast Hotel, Enniscrone, an idyllic location for your
Wedding Reception – with stunning beachside location overlooking Killala Bay*

Your Special Day.....

..... Your Way

Our Wedding packages includes

- Red Carpet Welcome on Arrival
- Champagne Reception for the Bride & Groom & Bridal Party
- A warm welcome for your guests with Tea, Coffee, Biscuits
- Complimentary White Wine Punch or Mulled Wine Reception on arrival for your guests
- Contemporary Candelabras with Fresh Floral Table Arrangements
- Floral arrangements for the top table in your chosen colour scheme
- We offer our couples the latest innovation in wedding organisation with the Moposa Online wedding service package
- Personalised Menu Cards
- Use of Cake Stand and Cake Knife
- Luxury Linen Napkins & Tablecloths for all your guest tables
- Complimentary Chair Covers & Gold Sashes
- Suitable Background Music played throughout your meal
- Perfect locations for photography
- Complimentary Bridal Suite Accommodation for the Bride & Groom with Champagne Breakfast in Bed
- Two Complimentary Rooms for Parents of the Bride & Groom
- Special Wedding Accommodation rates for your guests
- Ample Car Parking with easy access for guests
- Complimentary Wedding Tasting Menu prior to your wedding for the Bride & Groom
- Special discounts available for selected winter wedding dates
- Our professional Team will help with all of your queries, down to the small details

An Affair to Remember...your perfect day!

Diamond Package **€45 per person**

All features included in our Wedding Package Plus

Sumptuous 5 Course Meal

One Starter Course

One Soup Course

Choice of two Main Courses

Dessert Plate

Freshly Brewed Tea or Coffee

Supply own wine (free corkage)

Evening Buffet for all your guests

Diamond Plus Package **€50 per person**

All features included in our Wedding Package Plus

Sumptuous 5 Course Meal

Choice of two Starters

One Soup Course

Choice of two Main Courses

Dessert Platter

Freshly Brewed Tea or Coffee

3 Pours of House wine

Evening Buffet for all your guests

Triple Diamond Package **€55 per person**

All features included in our Wedding Package Plus

Sumptuous 5 Course Meal

Choice of two Starters

One Soup Course

One Sorbet Course

Choice of two Main Courses

Dessert Platter

Tea or Coffee

3 Pours of House wine

Evening Buffet for all the guests

Wedding favours for all your guests

Wedding Menus

Our Menus have been designed to allow you to choose & Personalise your own Wedding Menu

Starters

Diamond Coast Classic Egg Mayonnaise with Fresh Leaves & Salad
Classic Prawn Cocktail Marie Rose
A Terrine of Melon with a Mango & Mint Coulis
Smoked Chicken Breast with a Mixed Leaf Salad & a Walnut Vinaigrette
Mixed Seasonal Salad with Bacon Lardons, Garlic Croutons, Parmesan & Caesar Dressing
Warm Pastry Bouchee with Savoury Breast of Chicken & Mushroom in a White Wine Cream Sauce
Organic Goat's Cheese and Semi Sun Dried Tomato Salad with Rocket Pesto
A Mixed Leaf Salad with Smoked Duck dressed with House Vinaigrette
Smoked Salmon with Capers & Diamond Coast Homemade Brown Bread
Chicken Liver Pate with Fresh Leaves & Salad
Crispy Potato Skins with Bacon & Cheese & served with Sour Cream
Crispy Mushrooms with Garlic & Sage Butter

Soups

Chef's Traditional Homemade Vegetable Soup with Herb Croutons
Cream of Carrot & Orange Soup
French Onion Soup with Herb Croutons
Cream of Leek & Potato Soup
Cream of Stilton & Broccoli Soup
Cream of Chicken Soup
Diamond Coast Seafood Chowder

Sorbets

Pink Grapefruit & Port
Champagne
Lemon Sorbet
Fruits of the Forest Sorbet

Main Courses

Prime Roast Sirloin of Irish Beef with a Perigourd Sauce
Grilled Darné of Salmon, served with Lemon Butter Sauce or Prawn & Saffron Cream
Steamed Cod served in a Basil & Herb Crumb
Roast Organic Turkey & Honey Glazed Ham, Sage & Herb Stuffing & Cranberry Sauce
Roast Breast of Chicken served with Fondant Potato, Grilled Field Mushroom
& Thyme Jus Rosemary Roast Stuffed Leg of Lamb – Mint Sauce
*Roast Half Duckling with Sweet Potato Mash and a Cointreau & Kumquat Sauce
*Oven Baked Sea Bass with a Dijon Mustard & Champagne Sauce

*Surcharge of €5.00 for Seabass / Surcharge of €3.00 for Roast Half Duckling

Desserts

“Diamond Coast Dessert Plate Selection” Selection of Three Desserts
Apple & Blackberry Crumble with a Cider & Apple Syrup served with Ice Cream
Classic Meringue Nest filled with Whipped Cream and Seasonal Fruit
Profiteroles filled with Fresh Cream & served with Warm Chocolate Sauce
A Selection of Ice Creams in a Tuille Basket
Strawberry & Peach Schnapps Cheesecake
Blackforest Gateau
Chocolate & Orange Tower
Banoffi Pie & Cream
Classic Baked Alaska

Freshly Brewed Tea & Coffee

Special Dietary requirements are catered for subject to prior notice.

Optional Extras

Drinks On Arrival

Please ask to see our drinks menu

Canapés On Arrival

Selection of Canapés (Platters for 30 persons) €30.00 per platter

Drinks & Wine

We carry an extensive range of Wines; please ask for a copy of our Wine List.

Red & White House Wine	€12.00 per bottle
Champagne Toast from	€55.00
Sparkling Wine Toast	€35.00
Open Toast (Drink of Choice)	
Corkage on Wine	€ 5.00
Corkage on Champagne	€ 5.00

Evening Buffet

Finger Sandwiches & Cocktail Sausages & Crispy Chicken Strips

Booking Terms & Conditions

1. A provisional booking secures a date for a period of two weeks only. The date may be released by the hotel, without further obligation, if not confirmed with a deposit within this period.
2. On confirmation of your wedding booking a deposit of €1,000 must accompany your signed terms and conditions. We regret that deposits are non-refundable in the event of a cancellation.
3. Six months prior to your wedding date a further €1,000 is required. Full Payment must be made prior to your wedding.
4. The hotel reserves the right to refund the deposit in the circumstances where the booking is made through a third party or under false pretences. The hotel reserves the right to cancel an event based on the falsification of information tendered or if the hotel believes the booking might prejudice the good reputation of the hotel or if the couple have not presented themselves in person when booking the wedding.
5. Special accommodation rates offered to weddings are subject to availability. Rooms are not automatically booked when a Wedding Deposit has been paid. Rooms have to be booked with our reservations department directly. All individual bookings are to be guaranteed by a deposit per room. All unnamed rooms will be released within one month of the wedding date if no deposit has been received. The Bride & Groom will be liable for any rooms guaranteed by name in the case of a No-Show. Check-in time for wedding guests is no later than 5.30 pm.
6. Approximate numbers must be given one month in advance and final numbers to be given 48 hours before the meal. This number will be charged for on the day, except in the event of an increase in numbers on the day, in which case the larger number will be charged.
7. The reception menu, wines and evening buffet menus must be agreed two weeks prior to your wedding date.
8. No food or beverages, with the exception of a Wedding Cake, may be brought onto the premises under any circumstances (corkage may be arranged)
9. Final accounts must be settled in full before checking out of the hotel.
10. Any damages caused to the property by guests attending the wedding will be the responsibility of the wedding party.
11. The hotel is not liable for any loss or damage to property owned by or in the custody of the Clients or its Guests.
12. Table Plans must be submitted on disc or memory stick or through Moposa Website 48 hours in advance.
13. The Management reserves the right to refuse admission or services to any person attending the function.
14. Cancellation Charges: All deposits paid.

Signed: _____ Date: _____