



# THE FINER DETAILS

THE  
HERITAGE



# Make it the best day ever

Planning your wedding is so exciting,  
but it can be a little bit overwhelming too.  
With so many elements to think about,  
it's good to know that you have someone  
to lean on. That's where we step in.

Our Wedding Team have created a series of bespoke wedding packages which include everything you need to make your day spectacular. Each package is customisable to your own individual style.

You can choose from The Promise, The Dream, The Fairytale or The Ultimate Wedding Package. Each one has been thoughtfully curated to fit in with a range of tastes and budgets. Or perhaps you'd prefer to start with a completely blank canvas. It would be a privilege to be part of your planning. We'll help you to create something unique that's totally personal to you. Call us, we'd be delighted to show you around.



# The Promise

2023 - €70 per person weekends  
(Fridays / Saturdays)

€68 per person midweek

2024 - €75 per person weekends  
(Fridays / Saturdays)

€70 per person midweek

## Welcome Reception

- Complimentary Prosecco for the wedding couple on arrival
- The Heritage Cosmopolitan cocktails for all your guests
- A choice of Two Canapés which include: Confit Duck, Filo, Apple & Fig Chutney & Goats Cheese, Sourdough, Beetroot Relish
- Freshly brewed tea and coffee served with homemade cookies

## Wedding Meal

- 5 course meal (1 starter, soup course, 2 main courses, trio of desserts, Tea/Coffee)
- half bottle of wine per person

## After Party – Evening Reception

- Selection of finger food including, Crispy Chicken Bites, with Sweet Chilli & Lime, Spiced Vegetable & Tofu Samosa, BBQ Aioli & Honey and Mustard Sausage with Toasted Sesame

Off peak – Available from January through to March 2023 & 2024 on selected dates. (minimum numbers apply)

- Bar extension in the ballroom until 2.00am

## Accommodation

- Penthouse Suite for the Wedding Couple on your wedding night
- Reduced guests accommodation

## Décor to Delight

- Centrepieces consisting of a five-stem candelabra
- Personalised table plans, place cards and menus for top table
- Use of hotel's cake stand and Newbridge silver cake knife

## Extra Touches

- Pre-wedding menu tasting for the Wedding Couple

# The Dream

2023 - €79 per person weekends  
(Fridays / Saturdays)

€69 per person midweek

2024 - €85 per person weekends  
(Fridays / Saturdays)

€75 per person midweek

## Welcome Reception

- Complimentary Prosecco for the Wedding Couple on arrival
- Glass of Prosecco on arrival for all guests
- Freshly brewed tea and coffee served with homemade cookies and freshly baked scones

## Wedding Meal

- 5 course meal (1 starter, soup course, 2 main courses, 1 dessert, Tea/Coffee)
- Half bottle of wine per person

## After Party

- Evening Reception – selection of sandwiches, chicken / fish goujons served in cones with homemade chips and selection of dips and sauces, served with Tea/Coffee
- Bar extension in the ballroom until 2.00am

Off Peak – Available November – March, minimum numbers apply (excluding Christmas Week/New Year's)

## Accommodation

- Penthouse Suite for the Wedding Couple on your wedding night
- Reduced accommodation rates on wedding block. (Please ask your wedding coordinator for rate)

## Décor to Delight

- Centrepieces consisting of a five-stem candelabra
- Personalised table plans, place cards and menus for top table
- Use of hotel's cake stand and Newbridge silver cake knife

## Extra Touches

- Pre-wedding menu tasting for the Wedding Couple

# The Fairytale

2023 - €89 per person weekends  
(Fridays / Saturdays)

€79 per person midweek

2024 - €95 per person weekends  
(Fridays / Saturdays)

€85 per person midweek

## Welcome Reception

- Complimentary Prosecco for the Wedding couple on arrival
- Glass of Prosecco on arrival for all guests
- Freshly brewed tea and coffee served with homemade cookies and freshly baked scones

## Wedding Meal

- 5 course meal (1 starter, soup course, 2 main courses, 1 dessert, Tea/Coffee)
- Half bottle of wine per person

## After Party

- Evening Reception – selection of sandwiches, chicken / fish goujons served in cones with homemade chips and selection of dips and sauces, served with Tea/Coffee
- Bar Extension in the ballroom until 2.00am

Available April-October and December minimum numbers apply

## Accommodation

- Penthouse Suite for the Wedding Couple on your wedding night
- Reduced accommodation rates on wedding block. (Please ask your wedding coordinator for rate)

## Décor to Delight

- Centrepieces consisting of a five-stem candelabra
- Personalised table plans, place cards and menus for top table
- Use of hotel's cake stand and Newbridge silver cake knife

## Extra Touches

- Pre-wedding menu tasting for the Wedding Couple

# The Ultimate

2023 - €99 per person weekends  
(Fridays / Saturdays)

€89 per person midweek

€105 per person weekends  
(Fridays / Saturdays)

€95 per person midweek

## Welcome Reception

- Complimentary Prosecco for the Wedding Couple on arrival
- Choice of Glass of Prosecco or Bottle of Beer on arrival for all guests
- Freshly brewed tea and coffee served with homemade cookies and freshly baked scones
- Selection of Canapés for all guests (Choice of 4)
- Resident pianist on arrival to entertain your guests

## Wedding Meal

- 5 course meal (2 starters, choice of soup or sorbet, 2 main courses, 2 desserts, Tea/Coffee)
- Half bottle of wine per person

## After Party

- Evening Buffet: Selection of sandwiches, mini burgers, gourmet pizza slices, chicken skewers, pulled pork baps and rustic chips for your guests to feast on, served with Tea/Coffee
- Bar extension in the ballroom until 2.00am

Available throughout the year, January – December. minimum numbers apply

## Accommodation

- Penthouse Suite for the Wedding Couple on your wedding night
- Reduced accommodation rates on wedding block. (Please ask your wedding coordinator for rate)

## Décor to Delight

- Selection of cherry blossom trees and crystal candelabras as centrepieces on tables
- Fairy light backdrop (30ft)
- Personalised table plans, place cards and menus for top table
- Use of hotel's cake stand and Newbridge silver cake knife
- Gold Cloths

## Extra Touches

- Pre-wedding menu tasting for the Wedding Couple

# Canapé Reception

If you wish to add Canapés to your arrivals drinks reception. Please enquire with your wedding coordinator for pricing.

## Cold Selection

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### **Duck Liver Pâté**

With red onion jam

### **Bruschetta of Buffalo Mozzarella**

With tomato relish

### **Crostini of Goat's Cheese**

With red pepper

### **Smoked Salmon**

With crème fraîche on Irish soda bread

## Hot Selection

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### **Thai Prawn Purse**

With Coriander

### **Curried Chicken Bouchee**

### **Duck Spring Roll**

With Hoi Sin

### **Vegetable Samosa**

With Mango Dip

### **Spiced Chicken Brochette**

# The Starters

### **Chicken and Wild**

### **Mushroom Bouchee**

Flavoured with tarragon

### **Classic Caesar Salad**

With crisp smoked bacon, garlic croutons and Parmesan shavings

### **Clonakilty Black Pudding**

Stuffed with blue cheese, apple compote and a raspberry dressing

### **Heritage Lime and Brennans**

### **Gin Cured Salmon Salad**

With capers, lemon and a citrus dressing

### **Baked Goats Cheese Crostini**

With red onion marmalade and a balsamic glaze

### **Tempura Tiger Prawns**

With washbi mayonnaise and a pineapple and chilli salsa (€5.00 supplement)

### **Smoked Salmon and Crab Roulade**

With a tomato and red onion salsa and avocado mousse (€5.00 supplement)

# Middle Courses

## Soup

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### Leek and Potato

With a Parmesan croutons

### Cream of Vegetable

With chive cream

### Roast Carrot and Parsnip

With apple cream

### Wild Mushroom and Bell Red Pepper

With a garlic pastry straw

### Courgette and Almond

Topped with toasted almond croutons

### Sweet Potato and Red Pepper Soup

With a chilli crème fraîche

### Roasted Butternut Squash

Drizzled with white truffle oil

### Tomato and Basil

With an oregano cream

### Broccoli and Cashel Blue Cheese

With garlic croutons

## Sorbets

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### Brennans Gin and Tonic

### Mango and Passion Fruit

### Lemon and Thyme

### Champagne

### Raspberry

### Strawberry and Champagne

*Sorbet is included in The Ultimate package, If you wish to add this to another package the cost is €5.00 per person*

# Main Courses

## Fish Selection

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### Baked Fillet of Salmon, Parmesan and Herb Crust

Served with a sorrel cream

### Baked Fillet of Cod

With a herb crust and hollandaise sauce

### Baked Fillet of Sea Bass

Served with baby spinach and a white wine cream  
(€5.00 supplement)

### Roast Fillet of Monkfish

Wrapped in serrano ham with a wild mushroom and chive cream  
(€5.00 supplement)

## Meat Selection

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### Pan-fried Supreme of Chicken

Stuffed with bacon, blue cheese and potato

### Roast Rack of Pork

With an apple and wholegrain mustard cream

### Traditional Turkey and Ham

With a herb stuffing and a red currant and port wine jus

### Roast Sirloin of north Tipperary Beef

With a rich madeira sauce

### Roast Rack of Laois Lamb

With a herb crust and roasted garlic and rosemary jus  
(€8.00 supplement)

### Fillet of North Tipperary Beef

With rich thyme jus  
(€8.00 supplement)

## Vegetarian Selection

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### Roasted Vegetable Tartlet

With ricotta cheese and basil pesto

### Mediterranean Vegetable Stack

With a chickpea and sun-dried tomato stew

### Roasted Vegetable Tagliatelle

With garlic, olive oil and goats cheese

### Thai Green Lentil Curry (vegan)

Roasted mediterranean vegetables

### Wild Mushroom and Butternut Squash Risotto (vegan)

# The Desserts

## Individual Desserts

### Warm Sticky Toffee Pudding

Covered in rich butterscotch sauce

### Meringue Nest

Filled with mixed berries and praline cream

### Lemon and Lime Tart

Served Rossmore farm salted caramel ice-cream

### Salted Caramel and Chocolate Tart

Rossmore farm vanilla ice cream

### Vanilla Crème Brûlée

Raspberry compote, sweet sable biscuit

### Mango and Passion Fruit Cheese Cake

Chocolate tuile

### Warm Apple and Blackberry Tartlet

Crème anglaise, Rossmore vanilla ice cream

### Warm Pear and Almond Tart

Pear sorbet and caramel sauce

### Orange Pannacotta

Chocolate sauce and chocolate tuile

Freshly brewed tea and coffee included in the dessert price

Note: The Heritage Assiette Plate - Please enquire with your wedding coordinator about options and pricing.

# Evening Reception

If you wish to change your evening food options, please see some sample menus below. For pricing please talk to your wedding coordinator.

## Option 1

Selection of closed sandwiches and wraps, cocktail sausages  
Freshly brewed tea and coffee

## Option 2

Mini fish and chicken goujons and chips served in Individual paper cones with a selection of dips  
Freshly brewed tea and coffee

## Option 3

Selection of closed sandwiches, cocktail sausages, chicken goujons and chips  
Freshly brewed tea and coffee

## Option 4

Mini beef sliders served on brioche buns  
Mini pizza bites  
Mini pulled pork baps  
Freshly brewed tea and coffee

## Option 5

Warm carved roast turkey and honey roast ham served with bread rolls  
Freshly brewed tea and coffee

# BBQ Sample Menu

Continue the celebrations the day  
after your wedding with an 'I do' BBQ  
From €45 per person

## BBQ Menu

Beef burger  
Thai marinated chicken  
Pork sausages  
Selection of salads  
Baked potato  
Selection of breads  
Tea / coffee

## Additional Items can be added from the below list

Minute steak  
Steak, chicken and prawn Kebabs  
Pork belly & pork ribs  
Skewered jumbo tiger prawns  
Salads  
Selection of desserts  
Suckling pig

*Minimum of 40 people required*

Note: Please enquire with your  
wedding coordinator regarding  
pricing for individual items.

## Wedding Contract Terms and Conditions

All prices quoted are in Euro and are fully inclusive of VAT. Prices may be subject to proportionate increases according to rises of food, labour costs, government taxes, VAT or unforeseen circumstances.

One provisional wedding date can be held for you for up to 14 days, at which time it is at the Hotel's discretion to release the date unless a deposit is received.

### Payment and Deposits

A non-refundable deposit of €1,500.00 is required to secure all bookings. 6 months in advance of the wedding 50% of the overall total bill is due (the total is based on your agreed minimum numbers). 3 months in advance of the wedding a further 25% of the total bill is due (75% of the bill in total). Your final numbers are due 3 days in advance of the wedding, a pro forma invoice will then be issued and 100% of overall bill is then due.

### Accommodation

A maximum allocation of deluxe guestrooms will be assigned for all weddings booked at The Heritage. A reduced accommodation rate will be available for your wedding guests. We invite your wedding guests to book their accommodation directly through our Reservations Department, to avail of discounted wedding rates. Additional rooms will be subject to availability at time of booking and rates may vary. If rooms are required for nights before or after the wedding day, please advise at time of wedding booking to ensure availability of rooms as we cannot guarantee availability of rooms closer to the date.

Any rooms on your wedding allocation which have not been confirmed 28

days in advance of the wedding will be automatically released. Any further bookings after this date will be subject to availability. Bedrooms will not be available for check-in before 3.00pm on the day of arrival and check out is no later than 11.30am on your day of departure. Should you require check in or check out times outside of the stipulated time, please advise Reservations Department and we will do our best to facilitate your requirements.

All hotel guestrooms sleep up to a max of 2 adult guests with exception to a limited number of family rooms where we can offer accommodation for up to 2 adults and 2 children per family room with a room supplement per family room per night.

### Food and Beverage

Confirmation of your wedding menu and wine choice is required 2 weeks before your wedding date to ensure availability. We will endeavour to facilitate your request at all times. Special dietary requirements for guests will be required one week before your wedding date. The Heritage policy and Government Health Regulations state that all food consumed on the premises must be prepared on the premises, with the exception of the Wedding Cake.

We regret that **under no circumstances is corkage permitted at The Heritage**, this is company policy. We have an attractive selection of affordable wines to suit everyone's budget.

A Bar Extension can be arranged until 2.00am at an extra charge.

We are delighted to offer one complimentary menu tasting of your agreed chosen wedding menu for the Wedding Couple only. Any additional guests or menu options will be charged in full on the tasting



### **Cancellation Policy**

Should unforeseen circumstances result in the postponement or cancellation of your wedding, the deposit paid to-date can be transferred to an alternative date within 6 months of the original date, otherwise a full cancellation of your wedding with The Heritage will forfeit your full deposit.

In the unfortunate event you need to cancel a confirmed wedding booking, The Heritage will make every reasonable effort to resell the facilities on the client's behalf. If the effort to re-sell fails the following cancellation charges will be levied on the client:

- Prior to 4 months from the arrival date  
Full deposits are non-refundable
- From 4 months to 6 weeks from arrival date 25% of services booked
- From 6 weeks to 4 weeks from arrival date 50% of services booked
- From 4 weeks to 2 weeks from arrival date 70% of services booked
- Within 2 weeks of arrival date 100% of services booked

Please note payment of cancellation charge is within 14 days from date of invoice.

Cancellation by The Heritage:

The Heritage may cancel the event in the following circumstances:

- The Heritage has reason to believe the booking might prejudice the reputation of the hotel.
- The Heritage receives evidence of any adverse alterations on the client's financial situation.
- Performance of this agreement is subject to labour troubles, disputes or strikes, accidents, government requisitions, restrictions upon travel, transportation, foods, beverages or supplies, Act of God or any other cause that would prevent the management or interfere with their ability to carry out their side of the agreement.



The Heritage, Killenard, Co. Laois  
t +353 (0)57 864 5500 [theheritage.com](http://theheritage.com)

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