



ALL TAKEN CARE OF.

PACKAGES

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At Hodson Bay Hotel we've got three fantastic wedding packages to choose from and each can be tailored in any way you like. The red carpet is rolled out for every package, with a champagne reception on arrival for the wedding party. Then it's really up to you how lavish you'd like your wedding to be.

Dream, Ultimate OR Tribute ...

THE CHOICE IS YOURS.



THE *Dream*

€56
—•—
PER GUEST

Red Carpet & Champagne Reception for
the Bridal Party

Welcome Chilled Summer Punch or
Warm Mulled Wine Reception

Freshly Baked Homemade Scones topped with
Raspberry Preserve & Fresh Cream and a Selection
of Canapés for all guests.

Sumptuous 5 Course Meal with a choice in Starter
& Main course *(Please be advised that supplements may incur for
certain menu choices)*

Glass and 2 Top Ups of Wine per guest

Lavish Evening Buffet which includes an assortment
of freshly cut finger sandwiches served with 2 choices
from our buffet menu

Elegant Chair Covers with coloured sash

Elegant Fairy-light Backdrop

Complimentary Accommodation in our
Penthouse Suite on your wedding night

THE *Ultimate*

€66
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PER GUEST

Red Carpet & Champagne Reception for the Bridal Party

Welcome Chilled Summer Punch or Warm Mulled Wine
or Freshly Made Smoothie Reception

Chilled Sparkling Wine with Fresh Strawberries
for Arrival Drinks Reception

Freshly Baked Homemade Scones topped with Strawberry
Jam & Fresh Cream, Shortbread Biscuits, and a selection
of Hot and Cold Canapés for all guests on arrival

Sumptuous 5 Course Meal with a choice of Starter &
Main course (Please be advised that supplements may
apply for certain menu choices)

Glass and 2 Top Ups of Wine per guest

Lavish Evening Buffet which includes an assortment of
Freshly Cut Finger Sandwiches, Wraps, and Baps served
with a selection of three Finger Food Choices

Elegant Chair Covers/Sash plus Elegant Fairy-light Backdrop

Complimentary Accommodation in our Penthouse
Suite on your wedding night

PLUS CHOOSE 2 OF THE FOLLOWING

*Arrivals Music for your reception *Hodson Bay Sweet Table

*Handmade Roscommon Chocolate Favours

*Chilled Sparkling Wine with Fresh Strawberries for Toast Drink

PLUS CHOOSE 1 OF THE FOLLOWING

*Wedding Flowers, Your Bouquets & Button Holes

*Your Wedding cake by Novelty Cakes

*Voucher for €500 towards your Wedding
Photographer from our Short List *

THE *Tribute*

€76
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PER GUEST

This takes things to another level entirely. Our Executive Head Chef and his team will show you what sets them apart with a seven course menu designed to delight. Enjoy all the wonderful extras that come with our Ultimate Package plus an unmatched level of sparkle, passion and flair. Like the entire wing, our Tribute Package is... dedicated to you.

Red Carpet & Champagne Reception for the Bridal Party

Welcome Chilled Summer Punch or Warm Mulled Wine or Freshly Made Smoothie Reception

Chilled Sparkling Wine with Fresh Strawberries for Arrival Drinks Reception

Freshly Baked Homemade Scones topped with Strawberry Jam & Fresh Cream, Shortbread Biscuits, and a selection of Hot and Cold Canapés for all guests on arrival

Sumptuous 7 Course Meal with a choice of Starter & Main course (Please be advised that supplements may apply for certain menu choices)

Glass and 2 Top Ups of Wine per guest

Lavish Evening Buffet which includes an assortment of Freshly Cut Finger Sandwiches, Wraps, and Baps served with a selection of three Finger Food Choices

Elegant Chair Covers/Sash plus Elegant Fairy-light Backdrop

Complimentary Accommodation in our Penthouse Suite on your wedding night

PLUS CHOOSE 2 OF THE FOLLOWING

*Arrivals Music for your reception *Hodson Bay Sweet Table

*Handmade Roscommon Chocolate Favours

*Chilled Sparkling Wine with Fresh Strawberries for Toast Drink

PLUS CHOOSE 1 OF THE FOLLOWING

*Wedding Flowers, Your Bouquets & Button Holes

*Your Wedding cake by Novelty Cakes

*Voucher for €500 towards your Wedding Photographer from our Short List *

THE *Tribute*

7 COURSE WEDDING BANQUET

Selection of House Breads

"Cuinneog" Irish Butter & Vanilla Sea Salt

Chefs Amuse Bouche

Slow Roasted Silver Hill Duck

Butternut squash, Kale, Red Onion Petals, Natural Jus

or

Salmon Three Ways

Smoked with Potato & Horseradish, Beetroot Cured & Poached with Dill,
Lemon Oil, Shallots & Baby Capers

Cream of Celeriac, Parmesan & Rosemary Soup

White Truffle Oil

Champagne Sorbet

Grilled Local Hereford Beef Fillet

Sautéed Organic Chard, Gratin Potato, Red Wine & Shallot Jus

or

Baked Fillet of Halibut

Fresh Crab Mousse, Buttered Greens, Sauce Albufera
Braised Red Cabbage, Broccoli Hollandaise, Glazed Young Carrots

Hazelnut, Chocolate Brownie and Crème Brulee Gateau

Cherry Compote

or

Glazed Lemon Tart

Fresh Raspberries & Raspberry Ice

Irish Cheese Board

Mixed Seed Crackers & Fig Jam

Tea, Freshly Brewed Coffee & Petit Fours



Love, Laughter & Happily Ever After

Our dedicated wedding team will work with you hand in hand
to ensure every detail and aspect of your day is
all taken care of.





THE HODSON BAY HOTEL TRIBUTE WING

On your big day.
WE DEDICATE IT TO YOU

To start planning yours call our wedding co-ordinator on 090 64 42000 or mail weddings@hodsonbayhotel.com
www.hodsonbayhotel.com