



Congratulations & Welcome

*On behalf of the Management and Staff of the Devon Inn Hotel,
I would like to offer our congratulations on your forthcoming Wedding.*

We at the Devon Inn Hotel look forward to helping you both arrange you're Wedding Reception. Prior to making your booking, we would be delighted to show you and your families around the hotel. We welcome this opportunity, to discuss your arrangements informally. We realise the importance of the major role played by the hotel in making your wedding a day to remember, therefore we will do everything possible to ensure your wedding reception runs smoothly, so that you can relax and enjoy your Special Day.

Our Wedding Package is designed so that everything you require for your reception is made easy for you and your family. It is full of useful hints and tips on wedding arrangements, and is intended that no detail - however small - be omitted on your day.

*Thank you for choosing The Devon Inn Hotel,
where we will endeavor to make it a truly special day for you both.*

Assuring you of my personal attention at all times.

*William Sheehan,
Proprietor.
(087) 6813534*



*Our Wedding Package offers you the following
with our compliments.*

Complimentary tasting of your chosen Wedding Menu for the Bride & Groom

Choice selection from Main Banqueting Menu including a choice of New & Old World Wines

A Personalised Champagne Red Carpet welcome for the Bride & Groom

Complimentary White Chair Covers dressed with co-ordinating Bows

Crisp White Table Linen, Napkins, Candelabra & Personalised Menus on each table

Complimentary Overnight Accommodation for the Bride & Groom in our Bridal Suite with

Champagne Breakfast served to the room

Complimentary Accommodation for the Parents of the Bride & Groom

Pre wedding consultations' with our dedicated Wedding Co-ordinator

Complimentary Banqueting Suite for your Wedding Reception

Preferential Accommodation rates for you and your guests (Subject to Availability)

Seated Outside Patio Gardens for Guests to enjoy



Terms and Conditions

The booking for your forthcoming Wedding Reception will be considered, and then confirmed, upon receipt of a €1000.00 deposit. This deposit is non-refundable in the event of cancellation. Deposits must be received within two weeks of booking the reception.

Notification of cancellation or change of date must be done in writing.

All prices are quoted in Euro, and are inclusive of VAT. Service charge does not apply.

Menus and numbers should be confirmed 2 weeks before the date of the Wedding. A variation of 10% will be allowed up to 72 hours prior to your reception. Final numbers confirmed at this time will be the minimum numbers charged for. The table plan should be submitted 72 hours in advance.

Please note that all menus must consist of 5 courses or more, inclusive of tea & coffee.

It is the hotel policy that accounts must be settled upon departure.

Please note that the prices are applicable to this year. Please consult with a member of the management team who would be happy to discuss prices for forthcoming years.

Menu prices are quoted at current prices and are subject to change. Published prices may also change, subject to the availability and seasonality of some foods.



~The Allachaun Suite & Gardens~

The Devon Inn Hotel

is delighted to announce the upgrading and refurbishment of our main banqueting hall is now Complete

~The Allachaun Suite~

We now have the capacity to sit larger numbers for wedding banquets, with a greater variety of table plans. The extension and new décor have made a dramatic difference to the ambience and atmosphere of the banqueting hall.

*In 2007, we added **Vast Gardens** to the rear of the **Allachaun Suite**. These gardens, which also include an outside bar, water fountain and gas flame monument have begun to mature beautifully. The management of The Devon Inn Hotel and our landscape artist designed and planted these gardens, with your wedding photographs first and foremost in mind, to add that little extra, to make your wedding day -*

A Day To Remember.

*Please do not hesitate to walk around our hotel
to view these new facilities.*



The Wedding Banquet

The Wedding Banquet is Hugely Important on your Wedding Day and we have endeavoured to arrange a list of options for you to create your very own tailored menu. Our Wedding Co-ordinator together with our Head Chef will assist you in every aspect of this process. We can arrange a sit down consultation and sampling so as to create your dream banquet

*The Following Pages are a List of Options From Which to Choose
Your Special Menu*



Starters

Char grilled Irish Chicken, Tournafulla Black Pudding wrapped in Streaky Bacon with a Mango Chutney on a Bed of Seasonal Leaves

Smoked Irish Chicken on a Bed of Seasonal Leaves, Orange Slices served with Lemon & Mustard Vinaigrette

Warm Cajun Chicken Salad, on Seasonal Salad Leaves with Pine Nuts, Roast Cherry Tomatoes, Herb Croutons & Creamy House Caesar Dressing

Supreme of Chicken & Wild Mushrooms, served in a Hot Puff Pastry Shell

Dingle Prawn & Avocado Salad, with mixed Leaves & Marie Rose Dressing

Atlantic Seafood Salad of Salmon, Cod & Boston Prawns with a Marie Rose Dressing

Cornets of Smoked Salmon, Chive Cream Sauce on a Bed of Citrus Dressed Leaves

Ragout of Seafood Feuille served with a Prawn & Lobster Sauce

*Athea Black Pudding served with a Red Pepper & Tomato Relish
on a Bed of Mixed Citrus Leaves*

Warm Goats Cheese Salad, Sun dried Tomatoes and Pesto Oil

Brie & Sun Dried Tomato Tartlet with a Sweet Chilli Dressing

Warm Confit of Duck served with a Salsa Verdi on a Bed of Leafy Rocket

Rose of Melon served with Summer Fruits and a Sweet Mango Coulis



Homemade Soups

Homemade Cream of Root Vegetable Soup

Cream of Potato & Leek Soup

Cream of Wild Mushroom Soup with a Hint of Tarragon

Minestrone Soup with Fresh Parmesan

Rich Lobster Bisque

Dingle Bay Creamy Seafood Chowder

Carrot and Fresh Coriander Soup

French Onion Soup

Creamy Tomato & Basil Soup

Cream of Parsnip & Apple Soup



Main Courses

Red Meat

Prime Sirloin of Irish Beef served with a rich Red Wine & Rosemary Jus

Roast Stuffed Leg of Irish Lamb with Rosemary Stuffing and Madeira Infused Jus

Oven Roasted Rack of Irish Lamb with a Herb Crust with a

Red Wine & Shallot Reduction

Pan Seared Hereford Sirloin Steak served with a

Cracked Black Pepper & Brandy Cream

Fillet of Irish Beef served on Creamy mash with a Rich Red Wine Bordelaise & Shallot Jus

Chicken and Turkey

Traditional Turkey and Sugar Baked Ham, Sage and Onion Stuffing Rosemary Gravy

Supreme of Irish Chicken Potato and Spring Onion Stuffing wrapped in Bacon

Breast of Irish Chicken stuffed with Leek and Goats Cheese/ Lemon Thyme Cream

Roast Silverhill Half Duckling on a Sage Onion and Potato Stuffing with a Grand Marnier

and Orange Butter Sauce



Fish

Baked Fillet of Salmon on a Bed of Creamy Potato with a Classic Dill Beurre Blanc

Oven Roasted Cod with a Herb Crust and Citrus Cream Pesto Oil

Pan Seared Fillets of Seabass with a Salsa Verdi

Pan Seared Fillets of Sea Trout Lemon and Almond Butter

Roasted fillet of Monk Fish with a Citrus and Chablis Beurre Blanc

Oven Roasted Fillet of Monk Fish in Pancetta with a Lobster Bisque

Vegetarian

Mediterranean Vegetable Stir Fried in Olive Oil with Pesto served with Basmati Rice

Aubergine, Courgette and Peppers Pan seared, Warmed Goats Cheese and Pesto Oil Sundried Tomatoes

Vegetarian Tagliatelle



Desserts

Medley of Homemade Desserts

Choose any 3 of the following Desserts to serve along with a Fresh Berry Compote as your Trio of Homemade desserts.

Baileys & Chocolate Chip Cheesecake or Toblerone Cheesecake

Chocolate Mousse Cup

Marshmallow Meringue served with Fresh Seasonal Fruits

Fresh Strawberries

Bread and Butter Pudding

Profiteroles Piped with Fresh Cream and Drizzled with Warm Chocolate Sauce

Other Dessert Choices include:

Autumn/Winter

Mixed Berry Pavlova with Blackcurrant Coulis & Vanilla Ice-Cream

Warm Apple Crumble with Creamy Custard

Bailey's and Chocolate Chip Cheesecake with a Fresh Berry Compote

Spring/Summer

Marshmallow Meringue with Seasonal Fruits and Cream

Homemade Shortcake with Strawberries and Cream

Mille Feuille with Strawberries and Cream

Lemon & Lime Cheesecake

The Finishing Touch

Handmade Petite Fours or Mints per table of 10

After-dinner liquor

(A choice of Irish Whiskey or Baileys served after dinner)



Evening Finger Buffet Menus

Menu A

Selection of Finger Sandwiches

Tea/Coffee

Menu B

Selection of Finger Sandwiches

Cocktail Sausages

Tea/Coffee

Menu C

Selection of Finger Sandwiches

Chicken Drumsticks

Cocktail Sausages

Tea/Coffee

Menu D

Selection of Finger Sandwiches

Individual Mini Quiches

Chicken Drumsticks

Cocktail Sausages

Tea/Coffee



Buffet Menus

Menu A

Selection of Cold Meats:

Baked Gammon

Roast Turkey

Rib of Beef

Selection of Salads & Dressings

Choice of Desserts

Tea / Coffee

Menu B

Beef Stroganoff

Or

Chicken A La King

Served with Savoury Rice

Selection of Cold Meats:

Baked Gammon

Roast Turkey

Rib of Beef

Selection of Salads & Dressings

Choice of Desserts

Tea / Coffee

Menu C

As Menu B

Plus

Dressed Poached Salmon

Tea / Coffee & Petit Fours



Wine Selection

<i>Argentina</i>	<i>Santa Julia (white)</i>	<i>€16.50</i>
	<i>Chenin Blanc</i> <i>Medium Dry White wine, with a Distinctive Clean Crisp Taste</i>	
	<i>Santa Julia (red)</i>	<i>€16.50</i>
	<i>Tempranillo</i> <i>Full Bodied South American red with a Strong Round Bouquet, Distinctive and yet with an Easy Drinking Style</i>	
<i>France</i>	<i>J Moreau & Fils (white)</i>	<i>€17.50</i>
	<i>Chardonnay</i> <i>Dry, yet Fruity. Has Fresh Aromas & A Very Clean Tasting Easy Drinking Style</i>	
	<i>J Moreau & Fils (red)</i>	<i>€17.50</i>
	<i>Merlot</i> <i>Dry, Smooth Textured Wine. The Style is Soft & Fruity, Light Bodied & Easy on the Palette.</i>	
<i>Australia</i>	<i>Rosemount Estate (white)</i>	<i>€18.50</i>
	<i>Semillion Chardonnay</i> <i>Delicious Fruity Wine with Refreshing Acidity & a Clean Lively Finish</i>	
	<i>Rosemount Estate (red)</i>	<i>€18.50</i>
	<i>Shiraz Cabernet</i> <i>Rich & Soft on the Palette, with Blackcurrant & Blackberry Fruit. Medium-Bodied Red.</i>	



Wedding Contact Numbers

Beauticians

Harmony Health & Beauty Rooms 068 24558
Rachelle Guiry Make-up Artist 086 1632329

Bridal Wear

Butterfly Brides, Limerick 061 469656
Finesse Bridal Wear, Listowel 068 23943
Ivory Lane Bridal Rooms, Limerick 085 1188858
More to Love Bridal, Newcastlewest 085 7125578
Virginia's Bridal, Limerick 061 415418

Cakes

Marguerites Bakery, Newcastle West 069 62564
Cake Art, Charleville 063 89845
Sugarhill Cakes, Templeglantine 069 84381

Candy Cart

Mr Duffys Candy Cart 087 2220440

Car Hire

Horans Car Hire 066 7137409
Daimler Wedding Hire 086 8709343

Dj

Dj Mark 087 8320804
Dj Martin Howard 087 8320804



<i>Dove Release</i>	<i>Kerry Wedding Doves</i>	<i>087 6204810</i>
<i>Finance</i>	<i>Permanent TSB, Newcastlewest</i>	<i>069 62944</i>
<i>Florist</i>	<i>Aine's Flowers , Athea</i>	<i>068 42418</i>
	<i>Tie the Knot Weddings Abbeyfeale</i>	<i>068 31276</i>
	<i>Wedding Flowers by Hannah Mai, Athea</i>	<i>087 2883095</i>
<i>Hair-Stylists</i>	<i>Pat O'Neill Hair Stylist</i>	<i>087 7777777</i>
	<i>Tangles Hair & Beauty</i>	<i>069 81963</i>
<i>Health & Fitness</i>	<i>Killeline Health & Leisure Centre</i>	<i>069 77551</i>
	<i>Shakti Fitness & Wellness Studio</i>	<i>068 30361</i>
<i>Invitations</i>	<i>Invitation to Wed</i>	<i>086 3716569</i>
<i>Jewellers</i>	<i>Tadgh O Flynn, Jewellers & Goldsmith</i>	<i>067 31548</i>
<i>Mens Fashion</i>	<i>Ryles Menswear</i>	<i>066 7121586</i>
	<i>Tuxedo Formal Wear</i>	<i>066 7127689</i>



Music

<i>Cadenza Wedding Music</i>	<i>086 3764221</i>
<i>Illumina - Melanie</i>	<i>087 6520499</i>
<i>Keep in Touch - Mike</i>	<i>087 2401917</i>
<i>Noelle O Sullivan Church Singer</i>	<i>086 8619043</i>

Occasion Wear

<i>Annette's Boutique</i>	<i>068 31939</i>
<i>Brides of Glin</i>	<i>068 34331</i>
<i>Ela Maria</i>	<i>069 62855</i>
<i>Coco Boutique</i>	<i>068 23069</i>
<i>Jasmine Boutique</i>	<i>066 7102463</i>

Photography

<i>Donovan Studios</i>	<i>087 6294431</i>
<i>IDM Photography</i>	<i>087 2823874</i>
<i>Paul Ward Photography</i>	<i>087 2043883</i>
<i>Rose Baker Photography</i>	<i>069 77772</i>

Travel Agents

<i>Torc Travel</i>	<i>064 6632911</i>
--------------------	--------------------

Video

<i>Pat O'Hara Video Production</i>	<i>086 8528904</i>
------------------------------------	--------------------

Wedding Favours

<i>Adi Roche Chernobyl Children's Charity</i>	<i>086 8528904</i>
---	--------------------

