



*Waterfront Weddings*

*Your Dream Awaits...*



# *Weddings* at the *Waterfront*

At the Waterfront we want you to experience your dream Wedding in a beautiful setting with lasting memories for both you and your Guests. We want for you both to be stress free, for you to have a special day which is an elegant and enjoyable experience. Our Wedding team will take care of everything and we will guide you through the process of choosing a package that suits both your taste and your budget.



## *The Oak Brook Ballroom*

Elegantly designed with Tara Crystal Chandeliers, floor to ceiling windows and colour co-ordinating lighting, our Oakbrook Ballroom can seat up to 300 guests. We also cater for smaller intimate functions in our Phoenix Lounge, which is situated on our first floor overlooking Dungloe Bay. Here you can enjoy the scenic Dungloe Bay which takes in the views of the Wild Atlantic Way. Both venues accommodate Civil Ceremonies and Civil Partnerships, which can be set up to your requirements and Reception thereafter.



# *Personalisation*

Here at The Waterfront we understand the high importance of your Wedding Day; it is our mission to ensure that both you and your Guests have a truly wonderful and memorable experience with memories that will last a lifetime.

The Wedding Team at The Waterfront take pride in presenting a unique personalised service.









# *The Bridal Suite*



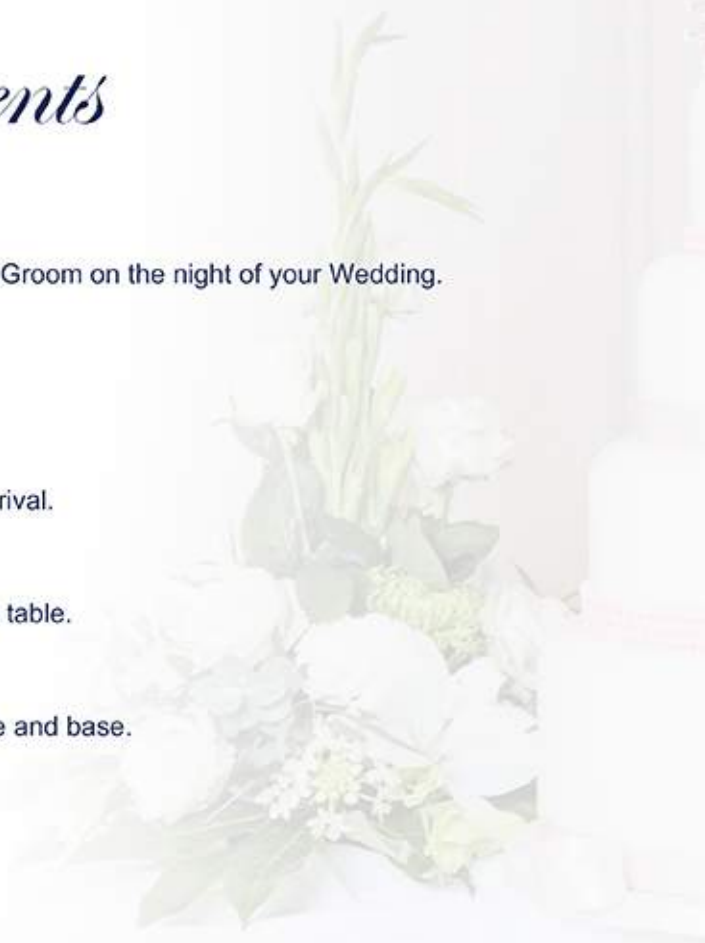
## *Other Rooms*



# *With Compliments*



- Flynn Suite for the Bride and Groom on the night of your Wedding.
- Seaview rooms for Parents.
- A Red carpet Welcome on arrival.
- Personalised Menus on each table.
- Use of 3 tier cake stand, knife and base.





- Amplification for speeches and two 80inch TVs to present memories on.
- Large contemporary candelabras on each table.
- Menu tasting for the Bride and Groom.
- Advice regarding all recommended local suppliers.
- Chair Covers & Centre Pieces.

# Taste

Here at The Waterfront we believe in the importance of creating a delicious menu for your special day. We strive to provide the highest quality food, prepared using locally sourced produce, as well as tailoring it to the tastes of the Bride & Groom. We also provide courses to suit our Guests with special dietary requirements.









# *Canapés*

## **Choose a Selection of Fresh Homemade Canapés**

Smoked Salmon & Beetroot Cream Cheese on Homemade Brown Bread

Miniature Local Crab Cakes

Chicken Liver Parfait on Toast

Goat's Cheese and Cranberry Jam Tart

Smoked Chicken & Chive Mousse Tart

Oriental Vegetable Spring Rolls

Lemon Drizzled Shortbread

Chocolate Covered Strawberries

Miniature Scones with Cream & Jam

Selection of Irish Farmhouse Cheeses and Grapes

Shot of Pea Soup, Bacon Crumb

Shot of Gazpacho (Cold, Refreshing Soup)

**Choose 4 of the above**

# Starters

You may choose two starters. Please note that due to presentation and service requirements, you may choose one warm starter.

## MEAT & POULTRY

Chicken & Wild Mushroom Vol au Vent in a Rich Chicken Veloute and Chive Cream Sauce

Warm Chicken Strips and Fresh Garden Salad, Honey & Ginger Reduction

Warm Wood Smoked Chicken & Crispy Bacon Salad with Warm Baby Potatoes

Chicken Liver Parfait, Beetroot Panna Cotta, Spinach Purée, Toasted Brioche Bread

Confit Duck Leg, Plum Gel, Plum, Orange & Rocket Salad, Orange & Cardamom Glaze

Smoked Duck with Bean Sprouts, Toasted Pine Kernels, Mixed Leaf Salad, Blood Orange Oil, Hoi Sin Vinaigrette





## **FISH & SEAFOOD**

Hot & Cold Seafood Platter: Combination of Cold Crab Claws, Sliced Smoked Salmon, Marie Rose covered Baby Prawns, Warm Fish Cake, Marinated Cajun Garlic King Prawn, Shot of Chowder

Wild Atlantic Seafood Platter: Trio of Chilled Crab Claws, Smoked Salmon and Baby Prawns served with Salad and Marie Rose Sauce finished with Smoked Paprika

Arranmore Fishcake with a fresh Mango & Dill Yoghurt

Tian of Crab Meat, Salmon & Prawn finished in a Coriander Lemon Crème Fraiche

Oak Smoked Salmon, Cream Cheese, Caper & Lime, Homemade Brown Bread

## **VEGETARIAN**

Honey Scented St Tola's Goat's Cheese, Tomato & Red Onion Marmalade Tartlet, Basil Pesto Drizzle

Diced St Tola's Goats Cheese, Smoked Bacon, candied Walnut and Cinnamon Quiche Tart

Traditional Farmhouse Egg Mayonnaise with Garden Salad

Bruschetta of Cherry Roasted Tomato, Olive Oil, Torn Basil and Garlic Glaze Asparagus Tips

Gruyère cheese, Roasted Red Pepper and Chive Potato Croquette, Tomato Chutney

Fanned Galia Melon, Mixed Berry Compote, Raspberry Reduction, Mint Cream

Chilled Melon Soup, Trio of Fresh Melon, Assorted Berries, Pineapple Crème Fraiche

A top-down view of a white ceramic bowl filled with a light-colored soup. The soup is garnished with several fresh vegetables, including a whole carrot, a stalk of celery, and a piece of leek. The background is a soft, out-of-focus white, making the bowl and its contents the central focus.

# *Soup*

Cream of Homemade Vegetable Soup

Classic Irish Potato & Leek Soup

Rustic Farmhouse Vegetable Broth, Parsley Oil

Creamy Wild Atlantic Seafood Chowder

Roasted Tomato & Basil Soup

Italian Minestrone Soup, Garlic Croutons

Butternut Squash & Sweet Potato Soup, Cumin Cream

Broccoli & Irish Cheddar Cheese Soup

Curried Roast Parsnip and Celeriac Soup

Celery & Blue Cheese Soup, White Truffle Oil



# *Sorbet*

Champagne Sorbet, Strawberry Basil Sugar

Lemon & Thyme Sorbet

Green Apple Sorbet, Calvados Cream

Tropical Fruit Sorbet, Passionfruit Pulse



# *Entrée*

## **MEAT & POULTRY**

Roast Turkey Crown, Donegal Baked Ham, Sage & Onion Stuffing, Roast Turkey Gravy

Roast 28 Day Sirloin of Irish Hereford Beef, Yorkshire Pudding, Thyme & Merlot Jus

Roast Leg of Donegal Lamb, Fresh Herb Stuffing, Red Wine & Rosemary Scented Jus

Roast Crown of Chicken, Donegal Baked Ham, Sage & Onion Stuffing, Rich Chasseur Sauce

Pan-seared Supreme of Chicken, Stuffed with a Sausage Meat & Apple Stuffing, White Wine & Wild Mushroom Sauce

Roulade of Chicken stuffed with Sun Dried Tomato & Pine Nuts with Tarragon Jus

Roast Half Duckling served with a Sage and Plum Stuffing, Cointreau & Orange Sauce

Roast Tender Loin of Pork, Wholegrain Mustard Champ, diced Apple and Brandy Cream Sauce

Slow cooked Lamb Shank, Spring Onion Champ, Roasted Root Vegetables, Redcurrant & Rosemary Jus

Fresh Wild Herb Crusted Rack of Lamb, Mediterrean Ratatouille, Red Wine and Redcurrant Reduction

Pan-seared Duck Breast, Sweet Potato Purée, Port & Black Cherry Jus

Grilled 10oz Sirloin Steak on a bed of Caramelised Onion, Wild Peppercorn and Brandy Cream Sauce

Oven Baked Prime Fillet of Irish Beef, seared Shallots, Flat cap Mushroom, Rich Cote du Rhone Sauce

Fillet of Beef Wellington: Fillet of Tender Irish Beef, Mushroom Duxelle and Parma Ham individually wrapped in Puff Pastry,  
Rich Thyme & Madeira Jus

## FISH & SEAFOOD

Baked or Poached Fillet of Salmon, White Wine and Dill Cream Sauce, finished with Tomato Concasse

Pan-seared Trout set on Stir-fry Vegetable with a Chilled Prawn, Lime & Chilli Butter Roulade

Herb & Parmesan Cheese crusted Loin of Cod, roasted Red Pepper Coulis

Oven Roasted Fillet of Seabass, Spring Onion and Coriander Cream Sauce

Baked Fillet of Hake, Rich Red Wine, Tomato & Hazelnut Relish

Seared Medallions of Monkfish, Baby Prawn & Saffron Cream Sauce

Cajun Dusted Fillet of Salmon, Spinach Scented Champ, White Wine, Coriander and Prawn Sauce

Baked Fillet of Seabass, topped with a Lemon Prawn & Mixed Mediterrean Black Olive Tapenade

Cod en Papillote: Fillet of Cod baked in a bag of its own steam, set on a selection of vegetables

Bacon wrapped Loin of Monkfish set on a Chorizo, Tomato & White Bean Casserole

## **VEGETARIAN**

Blue Cheese Mousse, Poached Pear, Roasted Figs, Candied Walnuts, Carpaccio of Beetroot

Wild Mushroom and White Wine, Spinach Cream Pasta, Toasted Garlic Glaze, Brioche Bread

Butternut Squash & Fresh Green Pea Risotto

Open Lasagne of Fresh Mediterranean Roasted Vegetables

Orange & Rosemary Scented Moroccan Cous Cous, Mixed Bean Casserole, Cumin Flavour Hummus

Classic Oriental Flavour, Stir-fry with Soft Boiled Rice

## CHOICE OF VEGETABLES

Batton Carrots, Parsley Butter

Steamed Broccoli & Cauliflower

Cauliflower Mornay

Carrot & Turnip Purée

Roasted Country Root Vegetables

Braised Red Cabbage

Minted Garden Peas

## CHOICE OF POTATO

Creamed Potato

Roast Potato

Baby Potato + €

Lyonnaise Potato + €

Garlic Gratin Potato + €

(+ € surplus charge)



# *The Sweet*

**You may choose two desserts. Please note that due to presentation and service requirements, you may choose one warm dessert in your selection.**

Deep Dish Warm Apple Pie, Vanilla Ice Cream

Profiteroles with Warm Chocolate Ganache, scented with Fresh Mint

Rhubarb & Strawberry Crumble, Vanilla Ice Cream

Homemade Baileys Cheesecake, covered in a Baileys Chocolate Sauce

Homemade Mint & Chocolate Chip Cheesecake

Individual Meringue , Vanilla Bean Cream & Fresh Fruit

Chilled Lemon Tort, Warm Mixed Berry Compote

Classic Sherry Trifle Chantilly

Warm Chocolate Fudge Cake

Chocolate Delice Slice, Chocolate Crumb, Praline Ice Cream

Shortbread Biscuit, Fresh Strawberries, Strawberry Ice Cream

Warm Sticky Toffee Pudding, Butterscotch Sauce, Rum & Raisin Ice Cream

Brandy Tuille Basket Selection of Ice Cream



**ASSIETTE DESSERT PLATE: (CHOICE OF 4)**

Tuille Basket with Vanilla Ice Cream

Brandy Snap Basket with Honeycomb Ice Cream

Raspberry Sorbet

Baileys Cheesecake

Limoncillo Meringue Pie

Banoffi Pie

Strawberries & Cream

Chocolate Delice

Hazelnut Mousse Chocolate Cup

# *Drinks Reception*

Sparkling Wine - charge per glass

Fruit Sangria - charge per glass

Mulled Wine - charge per glass

House Cocktails - charge per glass  
(Pimms, Cosmopolitans)

*other cocktails considered on request*

Sparkling Wine Cocktails - charge per glass

Champagne Cocktails - charge per glass

Homemade Lemonade - charge per glass

Tea & Coffee - charge per cup

## *Menu Rates*

We tailor packages to suit your requirements starting from €37.50.

We are happy to discuss any special dietary requirements that your guests may have.

Please note VAT is subject to change, and will be charged accordingly.



# White Wines

All prices are subject to change - Est.2017

<b>Amor Vini Pinot Gigio - Italy</b>	<b>€20.00</b>
Light, Refreshing white with classic flavours of white fruits and lemony acidity.	
<b>Lazy Lizard Sauvignon Blanc - Gascony, France</b>	<b>€21.00</b>
Fantastic modern Sauvignon, with lots of perfumed fruit characters and a refreshing citrus palate.	
<b>Moreau et Fils Chardonnay - Francenc - Loire, France</b>	<b>€22.00</b>
Unoaked, dry with rounded fruit flavours with elegant buttery notes.	
<b>Deakin Estate Chardonnay - Australia</b>	<b>€24.00</b>
Medium dry white with soft apple and peach notes and a backbone of citrus acidity.	
<b>Waitonga Sauvignon Blanc - New Zealand</b>	<b>€28.00</b>
Dry white with a generous bouquet of tropical fruits and a fresh palate of gooseberry and passion fruit.	
<b>Domaine de la Rossignole Sancerre Blanc - Loire, France</b>	<b>€39.00</b>
Fantastic old world Sauvignon blanc with a bone-dry palate of stone fruits, melon and zesty citrus, with backbone of minerality.	
<b>Meursault 'Les Narvaux' Domaine Chavy Chouet - Burgundy, France</b>	<b>€80.00</b>
World beating wine from this cult producer. Made from 100% Chardonnay, cultivated from old vines. Amazingly elegant but with intense white fruit and mineral flavours and a rounded mouth feel.	



# Red Wines

All prices are subject to change - Est.2017

<b>El Remanso Merlot - Chile</b>	<b>€20.00</b>
Medium bodied fruity red with aromas of dark plum and a smooth palate of ripe berry and floral notes.	
<b>Sibarita Selection Cabernet Sauvignon - Chile</b>	<b>€21.00</b>
This is a full bodied Cabernet with concentrated blackcurrant flavours intermingled with spice notes.	
<b>Incienso Malbec - Argentina</b>	<b>€22.00</b>
Full Flavoured red with bags of ripe plum and blackberry flavours and hints of coffee and spice.	
<b>Deakin Estate Shiraz - Australia</b>	<b>€24.00</b>
Spicy fruitcake and plum notes with hints of cinnamon and chocolate. Rich palate with fine tannins.	
<b>Moreau et Fils Cabernet Sauvignon - France</b>	<b>€24.00</b>
Open and balanced on the palate with notes of liquorice and strawberry. Rounded and well balanced.	
<b>Bodegas Martinez Corta Rioja - DOC Rioja, Spain</b>	<b>€25.00</b>
Medium bodied Rioja made with 100% Tempranillo grapes. Easy drinking red with cedar notes and soft tannins.	
<b>Chateau de la Ligne Bordeaux Superior 'Cuvee Prestige' 2008 - France</b>	<b>€31.00</b>
Irish-owned chateau producing top quality barrel aged Bordeaux wines. Elegant and silky smooth.	
<b>Vicar's Choice Pinot Noir - New Zealand</b>	<b>€32.00</b>
Lifted notes of raspberry, strawberry and cherry are complimented by subtle savoury notes and a lingering finish.	
<b>Chateau Deyrem Valentin Margaux 2011 - Bordeaux, France</b>	<b>€75.00</b>
Classic Bordeaux made with a blend of Cabernet Sauvignon, Merlot and Cabernet France grapes. Full Flavoured with notes of cassis, mint and earthy spice.	

# Evening Buffet

Assortment of Freshly Made Sandwiches

Selection of Mini Scones + €

Smoked Salmon on Brown Bread + €

Warm Chicken Goujons

Spicy Chicken Wings

Mini Duck Spring Rolls + €

Prawns in Filo Pastry + €

BBQ Glazed Pork Ribs + €

Cocktail Sausages

Chilli Chicken Spring Rolls

Satay Chicken Skewers

Vegetable Spring Rolls

Onion Bhaji

Vegetable Samosas

Chicken Drumsticks + €

Seasoned Potato

Twister Fries

Chips

Chicken Goujons & Chips Cones + €

Fish & Chips Cones + €

Mini Sliders & Chips + €



# *Finer Details*

## **Deposits**

A date may be provisionally held for up to fourteen days, after which a signed Contract and a Non-Refundable Deposit of €500 is required on the day of booking.

## **Payment**

€500 is to be paid 3months after initial deposit is paid. 80% of costs are to be paid in advance of the Wedding date. Remaining final balance is to be settled on the morning after the wedding. No Cheques accepted. Bankers Draft, Cash or Credit Card accepted only.

## **Bar Extension**

A bar extension can be applied for at a cost of €520. This extends the drinking time by one hour. All entertainment must cease by 2.00am.

## **VAT Levels**

Food, Beverage and Accommodation rates are calculated at the VAT levels at the time of printing. These will be charged in accordance to the VAT levels on the actual day of the event.

## **Civil Ceremonies & Civil Partnerships**

You are able to hold a Civil Wedding ceremony for up to 180 Guests on the Hotel premises. The charge for this can be discussed depending on the number of Guests attending and the type of room required. (It is the responsibility of the Bride and Groom to arrange this with the Registrar.)

## **Numbers**

Anticipated numbers must be given to the hotel 14 days in advance of your Wedding Day. Final numbers must be confirmed 72 hours in advance. Please note this is the amount of Guests that you will be charged for.

## **The Seating Plan**

This must be submitted no later than 48 hours in advance and should be presented in a typed format.

## **Children**

Children are most welcome at the Waterfront Hotel and Children's Menus are available.



## **Guest Rooms**

A special room rate for Guests can be arranged upon consultation with the hotel's Wedding Planner.

## **Rehearsal Dinner / Post Wedding Day Celebrations**

We would be delighted to advise you of possible dining options for your party prior to or following your Wedding Day.

## **Special Offers**

Special reductions are available for Weddings booked for the months of January and February. Other offers may be available for mid week dates on certain months of the year. (These offers apply to a minimum number of 100 Guests and exclude Christmas week and Public Holidays).

Please contact the hotel's Wedding Planner for more details.

## **Inis Spa & Leisure Centre**

Our Inis Spa and Leisure Centre will be opening Summer 2017. From pre-Wedding Day pampering to leisurely post-wedding activities, you will find an array of things to do, for you and your Guests.

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**Your Wedding Co-Ordinator is :**

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Mill Road, Dungloe, Co.Donegal

**T.** 00353 74 95 22444

**W.** [waterfronthoteldungloe.ie](http://waterfronthoteldungloe.ie)

**E.** [reception@waterfronthoteldungloe.ie](mailto:reception@waterfronthoteldungloe.ie)