

Weddings at
The Arklow Bay



WITH OUR *Compliments*

- Use of beautifully manicured Bay Gardens and adjacent private grounds for photographs
- Fairy light backdrop with uplighters
- Beautifully decorated entrance to Bay Suite Ballroom
- Elegant chair covers and choice of sash
- Mix of lit candelabra and fresh floral centrepieces on wooden and mirror base
- Personalised menus
- Personalised seating plan for display during welcome reception
- Cake stand & knife
- Complimentary full menu tasting for wedding couple
- Red carpet arrival
- Chilled bubbles for wedding couple on arrival
- Extensive Free Car Parking
- One wedding per day
- Use of microphone and PA system (Bay Suite)
- Bar Extension
- Complimentary overnight stay on the night of wedding with full Irish Breakfast
- First Anniversary Dinner in Pottery Restaurant with reduced overnight accommodation rate

All the above included for weddings of 120 and above



OUR PACKAGES

Diamond

Welcome Reception

- Prosecco for all Guests on Arrival
- Refreshing Summer Fruit Punch
- Mini Scones topped with Jam & Cream
- Selection of Canapés
- Freshly Brewed Tea and Coffee

Reception

- 5 Course Meal with the option of a Soup Course or a Sorbet Course and choice of two main course
- A Glass of Wine with two top ups per guest

Evening Buffet

- Oven Baked Pizza and Munchie Box

Accommodation

- Lloyd Suite with our compliments on your wedding night
- Two additional rooms with our compliments to be allocated as you choose
- Preferential Rate on 20 Bedrooms for your guests

Extra Touches

- First Wedding Anniversary Dinner for two
- Unique Personalized Keepsake
- Candy Cart with Sweets Included
- Complimentary Bar Extension
- Room Décor, Chair covers with choice of Sash, Candelabra, tealights and fresh flowers on tables

Price €80.00 per person

Suggested Menu

Oak Smoked Salmon with Creamy Pickled Ginger Aioli, Fennel and Orange Salad

Lemon & Lime Sorbet

Roast Pat Healy's Sirloin of Beef, with a Rosemary Jus and Baked Yorkshire Pudding

Or

Pan Baked Fillet of Seatrout with Basil scented potato, Chorizo and Chablis Cream

Warm Pear & Almond Frangipane Tart

Freshly Brewed Tea or Coffee

OUR PACKAGES

Sapphire

Welcome Reception

- Prosecco for Wedding Party
- Refreshing Fruit Punch
- Freshly Brewed Tea and Coffee
- Homemade Mini Scones

Reception

- 4 Course Meal with choice of two main course
- A Glass of Wine with two top ups per guest

Evening Buffet

- Oven Baked Pizza

Accommodation

- Lloyd Suite with our compliments on your wedding night
- Two additional rooms with our compliments to be allocated as you choose
- Preferential Rate on 20 Bedrooms for your guests

Extra Touches

- Candy Cart with Sweets Included
- First Wedding Anniversary Dinner for two
- Complimentary Bar Extension
- Room Décor, Chair covers with choice of Sash, Candelabra, tealights and fresh flowers on tables

Price €60.00 per person

Suggested Menu

Rosemary Leek & Potato Soup

Poached Fillet of Chicken served on a Spiced Nduja & Tomato Orzo Pasta

Or

Butter Baked Fillet of Kilmore Quay Cod, Lemon, Dill & Caper Salsa

The Bay's Assiette of Sweet Treats

Freshly Brewed Tea or Coffee

OUR PACKAGES

Pearl

Welcome Reception

- Freshly Brewed Tea, Coffee and Homemade Biscuits

Reception

- 4 Course Meal: Soup, One Main Course, One Dessert, Freshly Brewed Tea & Coffee

Evening Buffet

- Cocktail Sausages

Accommodation

- Overnight stay on the night of your Wedding

Extra Touches

- First Wedding Anniversary Dinner for two
- Room Décor, Chair cover with Sash, candelabra on tables
- Use of Hotel Candy Cart

Price €40.00 per person

Suggested Menu

Wicklow Garden Vegetable Soup

Traditional Roast Turkey & Honey Glazed Ham with a mixed Herb Stuffing & Red Wine Jus

Apple & Forest Berry Crumble, Vanilla Infused Crème Anglaise

Freshly Brewed Tea or Coffee

Specific Terms:

Midweek Sunday – Thursday or Weekend in November, January, February, March, Minimum number of 120 guests applies and Bar Extension, €450

Additional choice of main course available on request at a cost of €5 per person
Some Main Course may be subject to carry a supplement.

OUR PACKAGES

Opal

Welcome Reception

- Prosecco for all Guests on Arrival
- Homemade Shortbread Biscuits
- Freshly Brewed Tea and Coffee

Reception

- 4 Course Meal with choice of two main course
- A Glass of Wine with two top ups per guest

Evening Buffet

- Cocktail Sausages and Assorted Sandwiches for 50% of guests

Accommodation

- Complimentary overnight stay on your wedding night
- Preferential Rate on up to 10 Bedrooms for your guests

Extra Touches

- Candy Cart with Sweets Included
- First Wedding Anniversary Dinner for two
- Room Décor, Chair covers with choice of Sash, Candelabra, tealights and fresh flowers on tables

Price €70.00 per person

Suggested Menu

Rosemary Leek & Potato Soup

Poached Fillet of Chicken served on a Spiced Nduja & Tomato Orzo Pasta

Or

Butter Baked Fillet of Kilmore Quay Cod, Lemon, Dill & Caper Salsa

The Bay's Assiette of Sweet Treats

Freshly Brewed Tea or Coffee

Specific Terms:

Our intimate weddings are weddings up to 50 guests, Midweek Sunday – Thursday or Weekend in November, January, February, March Bar Extension, €450. Some Main Course may be subject to carry a supplement.

OUR PACKAGES

For The Mini Vips

Arrivals

- Delicious Summer Fruit Punch

Main Event

- Children up to the age of 12 will receive a three course childrens menu on the day of the wedding

For The Children

- There is plenty of space for children to run around and keep themselves occupied on the day
- Our Sweet Cart is a great addition for keeping the children happy and distracted

Price €25.00 Per Child 2-12yrs



ENHANCEMENTS/ADD ONS

Welcome

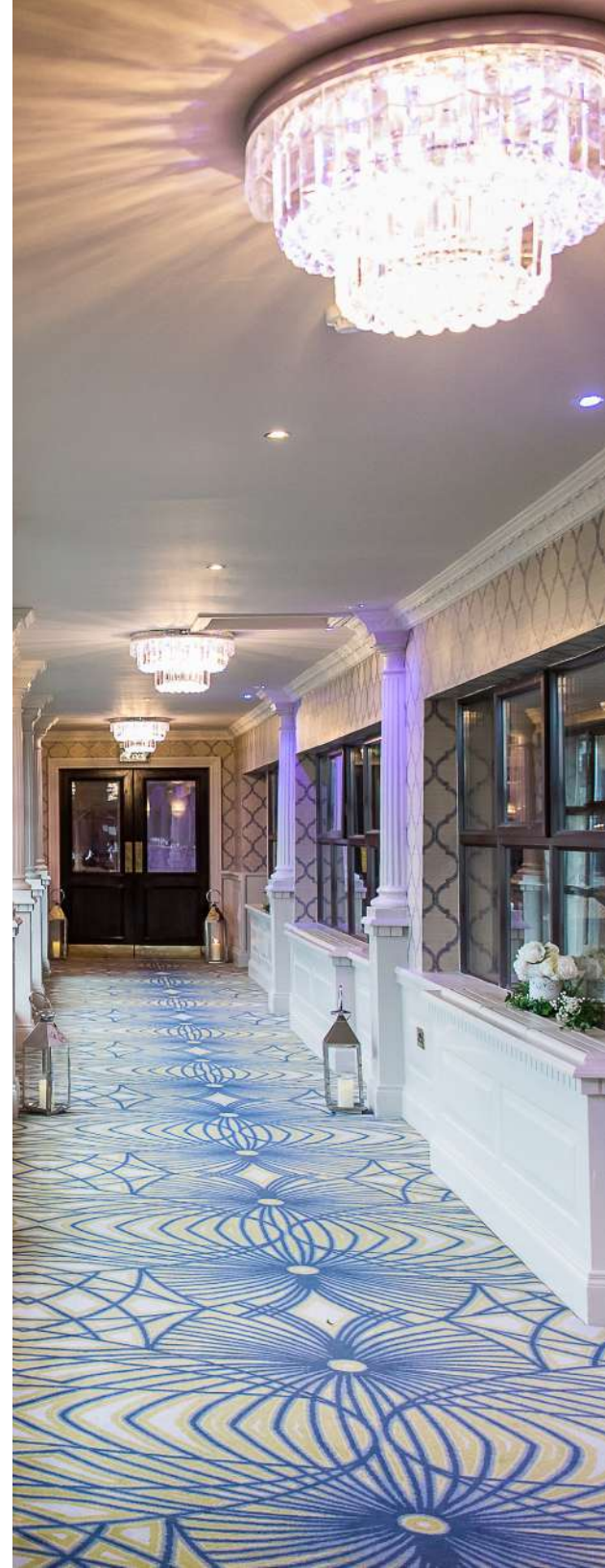
- Choice of 2 House Cocktail €8.00
- Prosecco €8.00
- Wine €7.00
- Bottled Beers (*Served in Ice Buckets*) €6.00 *per bottle*
- Summer Punch or Mulled Wine €5.00
- Chefs Savory Canapé €6
- Mini Finger Sandwiches €5
- Mini Scones *topped with Jam & Cream* €3.50

Evening Buffet Options:

- Oven Baked Pizza (8 slices) €15.00
- Mini Fish & Chip Cones €9.00
- Mini Chicken Goujons & Chip Cones €8.00
- Selection of Sandwiches €5.00
- Tayto Sandwiches €5.00
- Hot Food, Choice of 3 items €10.00
(*Cocktail Sausages, Chicken Goujons, Vegetable Somosa, Vegetable Spring Roll, Potato Wedges*)

It gives us great pleasure to welcome you the day before your wedding, or extend your celebrations to the next day and offer some suggestions such as, finger food, buffet or BBQ. Minimum number of guests for bbq is 30 persons.

Private Hire for use of Asgard Suite or Garden for your day two celebration will apply.



OUR CIVIL CEREMONY SPACES

With a number of unique wedding ceremony options to choose from, at the Arklow Bay, we provide the perfect backdrop to celebrate your very special day.

Our elegantly styled Asgard Suite is located on the first floor, adorned with natural light which adds to the beauty of the ceremony. Our Asgard Suite can accommodate up to 200 guests.

Or outdoors in our beautifully landscaped Bay Garden which is suitable for up to 150 guests.

Either option provides a setting that elevates your ceremony into an unforgettable experience for both you and your cherished guests.

Please speak to our dedicated Wedding & Events Co-Ordinator, who can provide you with further information on our Civil Ceremony packages and what is entailed in arranging a Civil Ceremony.



OUR CIVIL CEREMONY SPACES

Ivory aisle carpet

White chair covers with ivory sash

Floral Arch and fairylight backdrop

Candle Lit Lanterns

Price:

Asgard Suite €250

Bay Garden €350

Wedding Menu

Starter

CHICKEN & MUSHROOM VOL AU VENT

Poached Chicken & Button Mushroom in a light White Wine & Tarragon Cream

FIVEMILETOWN GOATS CHEESE

Crumbled Goats Cheese with Honey & Mustard dressed Rocket Leaves, diced Beetroot & toasted Almonds

CLASSIC CAESAR SALAD

Crunchy Baby Gem Leaves & grilled Bacon tossed in a creamy Anchovy & Roast Garlic dressing with shavings of Parmesan & Basil scented Croutons

PIRI PIRI CHICKEN

Lightly spiced Chicken Fillet with fire roasted Red Pepper and a zesty Lemon & Lime Crème Fraiche

OAK SMOKED SALMON

With a Creamy Pickled Ginger Aioli & Fennel & Orange Salad

WICKLOW ST. KEVINS BRIE BRUSCHETTA

Melted Brie & Basil on Baked Garlic Ciabatta with a Caramelised Red Onion Jam & Ballymaloe Relish

WARM SMOKED CHICKEN RISOTTO

With Baby Spinach, Cream Cheese & Shaved Parmesan

Soup

WICKLOW GARDEN VEGETABLE

CHILLI INFUSED SWEET POTATO & COCONUT

SLOW-ROASTED TOMATO & RED PEPPER

ROSEMARY LEEK & POTATO

THYME ROASTED BUTTERNUT SQUASH

CREAMY SMOKED FISH CHOWDER

Wedding Menu

Main Course

SLOW-ROASTED FEATHER BLADE OF BEEF

Topped with a rich Smoked Bacon & Mushroom Bourguignon Sauce

ROASTED PAT HEALY'S SIRLOIN OF BEEF

Topped with a rich Smoked Bacon & Mushroom Bourguignon Sauce

PAN-ROASTED FILLET OF SEATROUT

Topped with a rich Smoked Bacon & Mushroom Bourguignon Sauce

TRADITIONAL ROAST TURKEY & HONEY GLAZED HAM

With a mixed Herb Stuffing & Red Wine Jus

BUTTER-BAKED FILLET OF KILMORE QUAY COD

Served with a Lemon, Dill Butter & Caper Salsa

OVEN-BAKED SUPREME OF CHICKEN

With a Grilled Black Pudding Crumble & a Wild Mushroom & Sambuca Velouté

SILVERHILL'S HONEY HALF ROAST DUCK

With a Spring Onion Champ & Cinnamon & Orange Reduction

POACHED FILLET OF CHICKEN

Served on a Spiced Nduja & Tomato Orzo Pasta

(ALL MAIN COURSES ARE SERVED WITH A SELECTION OF LOCALLY SOURCED VEGETABLES, THYME ROASTED BABY POTATOES, AND CREAMY MASH)

Wedding Menu

Dessert

THE BAY'S ASSIETTE OF SWEET TREATS

*Raspberry Ripple Mille Feuille, Chocolate & Hazelnut Profiterole,
Wexford Strawberry topped Meringue & Mixed Berry Cheesecake*

WARM PEAR & ALMOND FRANGIPANE TART

Served with Chantilly Cream

IRISH CREAM LIQUOR CHEESECAKE

With a Dark Chocolate Sauce

APPLE & FOREST BERRY CRUMBLE

With a Vanilla infused Anglaise

GLAZED LEMON TART

With a sweet Redcurrant & Mint Coulis

Sharing Is Caring

We at The Arklow bay Hotel believe our sharing dishes are an excellent way to create a relaxed atmosphere amongst your family and friends and inject a bit of fun into your Meal with the addition of one of the below-Sharing Platters

OUR FAMOUS CHEESEBOARD

*Includes a selection of Artisan Cheeses, Homemade Relishes
& Pickles, Fruit & Water Crackers*

ANTIPASTI SHARING BOARD

*Selection of Cured Meats with Flavoured Breads, Confit Olives,
Sundried Tomatoes, Chickpea Hummus & Dipping Sauces*

SWEET TREAT SHARING PLATTER

*For the ultimate sweet lovers, we have designed a sharing board for all to love.
These boards come fully dressed with a selection of Miniature Desserts & Sweet Treats accompanied
by dipping sauces and Fruit*

WEDDING TERMS & CONDITIONS

Provisional Bookings:

We are delighted to make a provisional booking on your behalf which secures a date for a period of 2 weeks only. The date may be released by the hotel without further obligation if not confirmed with a deposit within this period.

Confirmed Bookings:

In order to secure your wedding reservation, we require a non-refundable deposit of €1,500.00, payable by the wedding couple to secure the wedding date by debit/credit card or bank transfer. All wedding bookings must be made in person by the wedding couple. Final numbers and payment of final numbers are required 7 days in advance of your wedding reception.

Minimum Numbers:

Please note minimum numbers of 120 are applicable to all wedding packages unless otherwise stated. Minimum numbers are required to avail of listed wedding packages.

Food & Beverage:

Corkage per bottle: Champagne & Prosecco €15.00, Wine €10.00

Residents only are permitted to drink in the residents' bar. The late bar facility allows the bar to remain open until 1.30am and is included in our packages is for the minimum number noted above.

Should numbers drop below 120 guests, the cost will be €450.

Should you require the Garden Bar be open for your Welcome Drinks Reception, a charge of €100 applies.

All menus must be selected at least 8 weeks prior to your wedding date. Each couple will be invited to a tasting of their proposed menu prior to their wedding, we recommend booking your tasting for at least 8 weeks prior to your wedding date. The tasting for the couple is complimentary for two people.

No food or beverage of any kind will be permitted to be brought onto the premises, including the use of mini alcoholic beverages as favours, with the exception of the wedding cake.

Please note that every effort to cater for specific dietary requirements is made and it is the duty of the wedding couple to inform us in advance of any guest with food allergies, in writing, within one month of the wedding.

Accommodation:

A maximum of 20 standard bedrooms are reserved for one night, subject to availability at a preferential rate for wedding guests unless as otherwise stated under specific terms of packages. Guests who call the hotel directly will be quoted our Best Available Rates. Bedrooms outside of the agreed allocation of 20 are subject to availability and are covered under the standard 48hour cancellation policy. Bedrooms on a block that are not confirmed or remain unnamed are automatically released 6 weeks in advance of the wedding date and these bedrooms cannot be rebooked at this same rate.

Cancellation:

Should you need to cancel your wedding for any reason, we hold the non-refundable booking deposit and the following cancellation charge applies to confirmed bookings and applies to the value of goods, services and accommodation and in the event of cancellation it must be in writing.

9 months prior to date of event - 25% of the total value

8 months to 12 weeks prior to date of event - 50% of the total value

11 weeks to 4 weeks prior to date of event - 90% of the total value

Within 4 weeks of your wedding - 100% of the total value

WEDDING TERMS & CONDITIONS

Payment:

Payment structure of the wedding account is as follows:

6 months prior to wedding date; 50% of the total estimated cost of the wedding

3 months prior to wedding date; 75% of the total estimated cost of the wedding

7 working days prior, the final payment is due

Any extra charges including last-minute increase in numbers must be settled the morning after the wedding reception with Hotel Reception.

All payments must be made to the hotel by Debit or Credit Card, Cash or Bank Transfer.

All prices quoted are inclusive of VAT and are subject to an annual increase.

In the event of circumstances beyond the hotels control (e.g. increase in the standard rate of VAT or a worldwide pandemic) the hotel reserves the right to vary prices to reflect such circumstances i.e. guest numbers drop a room hire fee will be incurred.

The Hotel does not take responsibility for entertainment or services booked directly by couple, and all suppliers must supply their own equipment. Any accessories, décor or props that you bring with you for your wedding must be taken with you on departure or they shall be disposed of.

The hotel will not accept any responsibility for any goods lost, damaged or stolen, while on the hotel premises.

Payment of first deposit indicates acceptance and understanding of the above Terms and Conditions.

On behalf of the Hotel

Date

Clients Signature Partner 1

Clients Signature Partner 2



ARKLOW BAY

CONFERENCE & LEISURE HOTEL

