

GLENEAGLE

A photograph of a bride and groom at a wedding reception. The bride, with long dark hair, is wearing a white strapless dress with lace detailing and is holding a glass of champagne. She is smiling broadly. The groom, with short dark hair and a beard, is wearing a white shirt and a dark vest, and is also smiling. They are surrounded by other guests in a dimly lit, elegant room.

Your Wedding
Your Way at Gleneagle



The Gleneagle Hotel opened its doors in 1957

Weddings at Gleneagle Killarney



I Do - probably the two most important words you will ever say, so why not make a song and dance about it. We have been doing just that at our Gleneagle weddings for decades.

So much more than just a hotel, we create and deliver some of the most exceptional events in the country and we love nothing more than devoting our expertise to creating incredible wedding celebrations.



Contact our dedicated Wedding Team on: 064 6636000
chloe.okeeffe@gleneaglegroup.ie | www.gleneaglekillarney.ie

Classic Gleneagle Wedding



A red-carpet arrival and private bar for your welcome reception, a team of chefs and servers dedicated to your wedding banquet and our stunning chandelier lit wedding suite – your classic Gleneagle wedding will be polished and picture perfect.



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Our Wedding Venues



Our wedding suite is a unique, versatile space. When dressed for a banquet, it is formal and elegant and as the celebrations continue it subtly transforms into a stunning night-time venue. It is served by a standalone kitchen and team of chefs as well as having its own bar. The Gleneagle Ballroom is a favourite for larger wedding celebrations. Both spaces can also host civil and humanist ceremonies. A civil service in one followed by the reception in the other allows for a seamless transition from one part of your day to the next.



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Four Star Accommodation



Wake up to a champagne breakfast on the first day of your lives as newlyweds. Rejuvenate and recall the highlights of your special day in the plush surroundings of our Wedding Suite. For your guests, we offer a selection of guest rooms, suites and self-catering apartments.



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With Our Compliments



- A dedicated Wedding co-ordinator to assist and advise you
- Complimentary menu and wine tasting for the happy couple
- Red carpet with champagne and strawberries to welcome the happy couple
- Drinks reception for wedding guests on arrival to include homemade fruit punch
 - Chef's choice of canapés (1 cold + 2 Hot)
 - Decorated tables with white linen and napkins
 - Floral centerpieces for the dining tables
- Personalised table plan, menus and wedding signage
 - Glass of wine with a top up during the meal
 - Evening finger food buffet reception
 - Late night bar extension
- Overnight accommodation in the wedding suite with champagne breakfast
 - Two complimentary rooms (double or twin) with breakfast included
(min 120 guests)
- Discounted accommodation rates for wedding guests for wedding night
(terms & conditions apply)
 - Complimentary parking for your guests

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Classic Gleneagle Platinum Package

ALL INCLUSIVE OFFER



- A five course meal from the attached menu options including
 - Appetiser
 - Soup or Sorbet
 - Choice of Two Main Courses
 - Chef's Fresh Vegetables and Potatoes
 - Dessert Medley
 - Freshly Brewed Tea or Ground Bean Coffee
 - Late night snacks
- All dietary requirements are catered for with a selection of vegetarian options on request



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Classic Gleneagle Platinum Package



- Childrens Menu also available from €20 per child (3-12 years)
- Civil Ceremony - Ballroom €300 (maximum 300pax) - Mangerton €200 (maximum 70pax)
- Chair Covers - Not Included (Grey available if required €3.00 per chair)
- Wedding Cake - 3 Tier wedding cake - optional extra €300 supplement applies

PACKAGE RATES:

€90pp (based on 70 - 100pax)

€85pp (based 100 - 150pax)

€80pp (based on 150pax +)



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Classic Gleneagle Platinum Menu

TO START



Cream of Chicken & Mushroom Bouchée
with a tarragon infused cream in a flaky puff pastry well

Dalys of Cahersiveen Oak Smoked Salmon
pickled cucumber, whipped horseradish cream, watercress

Tian of Chicken and Ardsallagh Goats Cheese
sundried tomato, rocket, pesto dressing

Duo of Melon with Parma Ham
ruby grapefruit, crème fraiche, honey and thyme dressing

Classic Caesar Salad
baby gem, croutons, bacon, grated parmesan

Confit of Duck Leg *
mango, lime and pineapple salsa, coriander dressing

Warm Tartlet of Ardsallaghs Goats Cheese
red onion jam, spinach salad, truffle dressing

White Crabmeat and Smoked Salmon Parcel *
apple and shaved fennel salad, mesculin leaves

Heirloom Tomato and Buffalo Mozzarella Salad
guacamole, white balsamic dressing

* €4 supplement applies. Add 1 choice €3.00pp extra

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SOUP OR SORBET

Cream of Leek and Potato Soup | Cream of Vegetable Soup | Cream of Mushroom Soup
Carrot and Coriander Soup | Champagne Sorbet | Raspberry and Gin Sorbet
Mango and Passion Fruit Sorbet

MAIN COURSES

Prime Irish Fillet Steak **

colcannon mash, Irish whiskey and wild mushroom sauce (cooked medium to well done)

Kerry Lamb Rack ** herb crust, Lyonnaise potato and rosemary jus (Seasonal)

Pan Fried Sea Bass spinach and basil mash, tomato and broad bean butter sauce

Pan Seared Supreme of Chicken ragout of chickpea, chorizo and tomato, Annascaul black pudding

Traditional Roast Turkey and Ham with garden herb and pan roasted gravy infused with cranberries

Slow Roasted Tender Irish Beef on a bed of champ mash with a rich burgundy red wine,
thyme and mushroom sauce

Oven Baked Fillet of Salmon with galette, buttered julienne of leek with a white wine and saffron cream sauce

* €4 supplement applies | ** €5 supplement applies. Add 1 Choice €5.00pp extra)



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DESSERT

Or choose 1 set option

Oreo and Baileys Irish Cream Cheesecake
espresso sauce

White Chocolate Panna Cotta
black cherry compote, chocolate streusel biscuit

Profiteroles Royale
Chantilly cream, dark chocolate sauce

Warm Apple Pie
custard and vanilla ice-cream

Tiramisu
caramel sauce, coffee ice-cream

Strawberry Pavlova
vanilla custards and fruit coulis (seasonal)

Baked Alaska
sponge with ice-cream and meringue

To offer a choice of dessert, an additional charge of €3.00pp



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GLENEAGLE TRIO OF DESSERTS

Mousse

milk chocolate mousse | raspberry mousse | white chocolate mousse

Cheesecakes

baileys | vanilla | raspberry | lemon

Ice-Creams

mint | strawberry | vanilla | white chocolate

Profiteroles with chocolate sauce

Apple Pie with custard and vanilla ice cream

LATE NIGHT SNACKS

Selection of Sandwiches | Chicken Goujons | Cocktail Sausages | French Fries



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GLENEAGLE

We invite you to visit us and meet with a member of our team. To arrange your private tour and consultation simply email: chloe.okeeffe@gleneaglegroup.ie or call 064 6636000