




Kettle's
Country house
elegance and tradition in harmony

CEREMONIES & BLESSINGS

We are delighted to announce Kettles Country House Hotel has been approved as a suitable venue to hold your civil marriage ceremony

You can choose from a variety of our private suites to hold your ceremony, or alternatively our beautiful Rose Gardens would be the perfect backdrop for you to say your "I Do's"

OUR PROMISE TO YOU

Your wedding day is undoubtedly one of the most important days of your life and at Kettles Country House Hotel we strive to bring you an uncompromising level of service, personal yet efficient.

A successful wedding is the result of impeccable planning. Our specially trained team will work closely with you from beginning to end to ensure that you and your guests relax, sit back and enjoy the most important days of your lives.

INCLUDED WITH OUR COMPLIMENTS

We welcome you to enjoy the following list of wedding features regardless of which package option that is chosen

Red carpet on arrival at your private entrance

Chair covers and a choice of colored sash to suit your theme included for your meal reception

Experienced wedding team

Use of our stunning fully air conditioned suites

Personalised printed table menus & printed table plan

We provide an elegant cake table, use of three tier cake stand & cake knife

For the Wedding couple, we provide an elegant Italian Bridal Suite with spectacular views on your wedding night.

Sparkling Wine on arrival for the Wedding couple

Luxurious surroundings & picturesque gardens for your perfect photographs

Candelabras on each table

We provide beautiful fresh lily floral arrangements for your table centerpieces

Ample complementary car parking

We provide special accommodation rates to all your wedding guests

In choosing Kettles Country House Hotel as your wedding venue, you are ensuring that your guests will enjoy a comfortable & luxurious experience in our deluxe rooms.

T: (01) 813 8511 | E: weddings@kettleshotel.ie

OUR PACKAGES

THE MIDWEEK SPECIAL

€45.00

- Welcome reception of fruit punch for your guests with tea or coffee & biscuits
- Gourmet five course set menu
- Evening buffet of selection of sandwiches & Cocktail sausages with tea or coffee
- Glass of wine per guest

THE SILVER

€58.00 MIDWEEK - €63.00 WEEKEND

- Welcome reception of sparkling wine for your guests with tea or coffee,
- Homemade scones and strawberries dipped in chocolate
- Gourmet five course meal with an option for main course
- Evening buffet of selection of sandwiches & cocktail sausages with tea or coffee
- Glass of wine & top up per guest
- Two complimentary deluxe double rooms with breakfast

THE GOLD

€63.00 MIDWEEK - €73.00 WEEKEND

- Welcome reception of sparkling wine for your guests with tea or coffee,
- Homemade scones, strawberries dipped in chocolate and a choice of three canapés
- Gourmet five course meal with options for Starters, main course & dessert
- Evening buffet of selection of sandwiches, Cocktail sausages & chicken goujons with a selection of dips and tea & coffee
- Half bottle of wine per guest
- Two complimentary deluxe double rooms with breakfast
- Fairy light top table & cake table skirts

THE PLATINUM

€73.00 MIDWEEK - €79.00 WEEKEND

- Welcome reception of sparkling wine for your guests with tea or coffee
- A choice between homemade scones, strawberries dipped in chocolate and three canapés or high tea for your guests on arrival
- Gourmet five course meal with options for Starters, main course & dessert
- A choice of finger food or fish & chips / chicken & chips cones for your evening buffet with tea & coffee
- Half bottle of wine per guest
- Two complimentary deluxe double rooms with breakfast
- Complimentary bar extension until 2am
- Fairy light backdrop, top table skirt & cake table skirt

SILVER: Choose one starter, one soup, two main courses and one dessert

GOLD: For Arrival please choose Three Canapés. For your Main Meal please choose Two Starters, One Soup, Two Main Courses and Two Desserts OR a Medley of Desserts

PLATINUM: For arrival please choose either three canapés OR high tea. For your main meal please choose two starters, one soup, two main courses and two desserts OR a medley of desserts. For your evening buffet please choose four finger food options OR fish / chicken & chips cones

TERMS & CONDITIONS OF OUR PACKAGES

- The Silver, Gold & Platinum packages are based on a minimum of 80 adult guests
- Our Midweek Special package is based on a minimum of 100 adult guests
- Winter Special offer now available of midweek prices for weekend dates (Applies October – February. Date exclusions apply)

T: (01) 813 8511 | E: weddings@kettleshotel.ie



OUR MENU

STARTERS

Chicken Vol au Vent

A puff pastry with sautéed chicken In a rich white wine cream sauce

Liver Pate

with melba toast & onion marmalade

Traditional Caesar Salad

Baby cos lettuce, bacon, crispy garlic croutons tossed with
Parmesan shavings & caesar dressing

Fan of Fresh Melon

Accompanied by a forest berry compote with orange & ginger coulis

Smoked Salmon Salad

with mixed leaf, horseradish cream & brown bread (€4 supplement applies)

Prawn Salad

Boston shrimp smothered with cocktail sauce with lemon & salad (€4 supplement
applies)

Caramelised Goats Cheese & Roasted Pepper Tartlet

(€4 supplement applies)

SOUPS

Cream of Vegetable

Roasted Plum Tomato & Sweet Basil

Carrot & Coriander

Leek & Blue Cheese



OUR MENU

MAIN COURSES

Traditional Roast Turkey & Ham

With herb stuffing, roast potato, onion gravy & cranberry sauce

Roast Top Rib of Irish Beef

Served with yorkshire pudding & pan roast gravy

Roast Loin of Pork

Served on a chunky apple & potato mash with onion gravy

Pan Fried Fillet of Hake

Boneless fillet of hake fried with a lobster emulsion

Chicken a La Brassa

with a chili, lime and coriander cream sauce, served on mashed potato

Poached Fillet of Salmon

Poached Irish salmon with dill scented hollandaise sauce
(€1.50 supplement applies)

Roast Sirloin of Beef

Severed with yorkshire pudding & pan roast gravy
(supplementary charge applies)

6oz Fillet Steak

on rosti potato with caramelised red onion
(supplementary charge applies)



OUR MENU

DESSERTS

Traditional apple pie & custard
Profiteroles & chocolate sauce
Lemon cheesecake & fresh cream
Chocolate brownie & ice cream
Medley of desserts

ARRIVAL CANAPES

Smoked salmon & cream cheese on brown bread
Cream chicken liver pate & melba toast
Caesar tartlets
Leek & bellingham blue, olive short crust tartlets
Char grilled chicken roll with rocket & hummus
Mini quiches
Homemade mini pizza
Crumbed prawn tails
Duck spring rolls
Vegetable spring rolls

EVENING FOOD

Selection of fresh sandwiches
Chicken goujons
Chicken satay skewers
Vegetarian spring rolls
Cocktail sausages
Spicy potato wedges

Fish & chips cone
Chicken & chips cone



MIDWEEK SPECIAL MENU

STARTERS

Chicken Vol au Vent

A puff pastry with sautéed chicken in a rich white wine cream sauce

SOUP

Cream of Vegetable Soup

Homemade soup with parsley served with a crispy homemade white bread roll

MAIN COURSE

Traditional Roast Turkey & Ham

with onion & sage stuffing, mashed and roast potato, pan roast gravy & cranberry sauce

Accompanied by seasonal mixed vegetables, creamy mash & roast potatoes

DESSERT

Profiteroles

Stuffed with chantilly cream and smothered in chocolate sauce

Freshly brewed tea or coffee & after dinner mints

Testimonials

The hotel is really beautiful and the staff are so incredibly helpful and accommodating. Events coordinator Elaine is an absolute powerhouse. She was always easily contactable and did everything she possibly could to ensure our day went off without a hitch, and it really did. We can't recommend Kettle's enough. It truly is the perfect place for a fairy-tale wedding.

Kassie & Jay 20th Apr 2017

We couldn't recommend Kettles highly enough they helped make our day the fabulous day it was. The staff were so helpful and courteous and Elaine the wedding coordinator was a pleasure to deal with. Food was delicious everyone still talking about it!!

Michelle & Darren 3rd Mar 2017

Our wedding at Kettles was excellent. The staff were unbelievably helpful and made our day go off without a hitch. From the moment we met Elaine (wedding coordinator) she made sure that everything for our wedding was absolutely exactly as we wanted it. The staff on the day itself were fantastic, the food was top notch. The rooms in the hotel are very comfortable, and all of our guests really enjoyed the whole experience at Kettles.

John & Margarite 9th Feb 2017



Kettle's Country House Hotel
Lispopple, Swords, Co. Dublin
Contact Elaine our Wedding Coordinator today

t: (01) 813 8511 - e: weddings@kettleshotel.ie - www.kettleshotel.ie