

*Congratulations on your engagement and thank you for considering The Bettystown Court for your special day!*

*We will ensure that from the moment you make your initial enquiry to the actual day itself, you enjoy the experience and we take care of you, your family and your guests.*

*Take a look at the exceptional value we offer with our inclusive wedding packages!*

*Our variety of banquet rooms can cater for a Small Intimate Wedding Reception or a Large Gathering of up to 350 people. Our Wedding Coordinator will assist you in planning your day and our Management team will ensure your day is a special occasion for all!*

*Yours sincerely*

*Philip Murphy  
General Manager*



**Mid Week & off Peak Package €35<sup>★</sup> per person**

**-Five Course Dinner-  
Including Sparkling Wine Arrival Reception**

**Wedding Menu**

***Melody of Sun Kissed Melon***

*Due of Gallia & Honeydew Melon with Crushed Blackberries & Mint Yogurt*

***Vegetable Soup***

*With Herb Croutons & Fresh Cream*

***Supreme of Chicken***

*Served with Wild Mushroom & Onion Stuffing, wrapped in Smoked Bacon*

***Poached Darne of Fresh Water Salmon***

*Gently Poached Fillet of Salmon served on a bed of Julienne of Vegetables & Grapefruit  
With a Rich Hollandaise Sauce*

*Main Courses served with a selection of Fresh Market Vegetables & Seasonal Potatoes*

***Warm Apple Pie***

*Served with Fresh Cream*

***Freshly Brewed Tea or Coffee***

- Sparkling Wine & Fresh Orange Juice Arrival Reception for all guests
- Tea, Coffee & Scones reception on arrival for all guests
- Red Carpet on arrival
- Champagne Reception for the Bride & Groom
- 5 Course Wedding Dinner
- A Midweek Break in any one of the 5 Brennan Hotels for the Bride & Groom
- One nights Accommodation for Bride & Groom in our bridal suite
- Reduction on normal overnight accommodation rate for 20 rooms held by the wedding party
- Use of cake stand
- Use of cake knife
- Candles & Floral decorations on all the tables
- Personalised printed Menus
- Vegetarian & Other special dietary requirements
- Complimentary room hire
- Use of Microphone & PA system
- Manager at your disposal to assist you with your big day
- Free and ample car parking

\*Minimum numbers of 100

\*Does not apply Bank Holidays or between Christmas & New Years

**Weekend Package €39\* per person**

**-Five Course Dinner-  
Including Malibu & Pineapple Punch Arrival Reception**

**Wedding Menu**

***Warm Duck Salad***

*Warm Strips of Duck on a tossed salad with Orange & Pepper Reduction*

***Vegetable Soup***

*With Herb Croutons & Fresh Cream*

***Roast Crown of Turkey with Honey Glazed Ham***

*Served with Homemade stuffing on a bed of Creamy Mash Potatoes*

***Darne of Fresh Water Salmon***

*Gently Poached Fillet of Salmon served with a rich Hollandaise Sauce*

*Main Courses served with a selection of Fresh Market Vegetables & Seasonal Potatoes*

***Pavlova Nest***

*A Light Pavlova Nest with Fresh Seasonal Fruits & Fresh Cream*

***Freshly Brewed Tea or Coffee***

- Malibu & Pineapple Punch Reception on arrival for all guests
- Tea, Coffee & Scones reception on arrival for all guests
- Red Carpet on arrival
- Champagne Reception for the Bride & Groom
- 5 Course Wedding Dinner
- One nights Accommodation for Bride & Groom in our bridal suite
- Reduction on normal overnight accommodation rate for 20 rooms held by the wedding party
- Use of cake stand
- Use of cake knife
- Candles & Floral decorations on all the tables
- Personalized printed Menus
- Vegetarian & Other special dietary requirements
- Complimentary room hire
- Use of Microphone & PA system
- Manager at you disposal to assist you with your big day
- Free and ample parking

\* Minimum numbers of 100

***All Inclusive Laytown Reception Package***  
***Reception on arrival, dinner menu, & Evening buffet menu***

**€49.50 per person**

*(Based on a minimum of 100 guests attending the wedding meal)*

**Reception on Arrival**

***Tea, Coffee with Homemade Scones***

**The Laytown Menu**

***Melody of Sun Kissed Melon***

*Duo of Gallia & Honeydew Melon with Crushed Blackberries & Mint Yogurt*

***Chunky Vegetable Soup***

*With Herb Croutons & Fresh Cream*

***Roast Crown of Turkey with Honey Glazed Ham***

*Served with Homemade Stuffing on a Bed of Creamy Mash Potatoes*

*Selection of Fresh Market Vegetables & Seasonal Potatoes*

***Pavlova Nest***

*A light Pavlova Nest, with Fresh Seasonal Fruits & Fresh Cream*

***Freshly Brewed Tea or Coffee***

**Evening Buffet**

***Selection of Sandwiches, Cocktail Sausages with Tea or Coffee***

**Extras**

***Complimentary Bar extension***

***All Inclusive Boyne Reception Package***  
***Reception on arrival, dinner menu, after dinner toast & evening buffet menu***

**€54.50 per person**

*(Based on a minimum of 100 guests attending the wedding meal)*

**Reception on Arrival**

***Tea, Coffee with Homemade Scones***

**The Boyne Menu**

***Oak Smoked Chicken Salad***

*Salad of Smoked Chicken and Julienne of Carrot, Cucumber with a Delicious Dressing*

***Roasted Plum Tomato and Basil Soup***

*With Fresh Cream*

***Prime Irish Sirloin of Beef with Rich Natural Jus***

*Served on a Bed of Creamy Mash Potatoes with Yorkshire pudding*

*Selection of Fresh Market Vegetables & Seasonal Potatoes*

***Homemade Apple Crumble***

*Made fresh and straight from the oven with Vanilla Ice Cream*

***Freshly Brewed Tea or Coffee***

**Drinks included**

***A drink of choice for your toast***

**Evening Buffet**

***Selection of Sandwiches, Cocktail Sausages with Tea or Coffee***

**Extras**

***Complimentary Bar extension***

***All Inclusive Delvin Reception Package***

***Reception on arrival, dinner menu, wine during dinner, after  
dinner toast & evening buffet menu***

**€69.50 per person**

*(Based on a minimum of 100 guests attending the wedding meal)*

**On Arrival**

***Tea, Coffee with Homemade Scones  
&  
Sparkling Wine with Fresh Orange Juice***

**The Delvin Menu**

***Smoked Salmon Platter***

*Oak Smoked Salmon with Shrimp Butter, Baby Capers with our own Brown Soda Bread*

***Wild Mushroom Soup***

*With Julienne of Chicken & Fresh Cream*

***Prime Irish Fillet of Beef with Creamy Mushroom Sauce***

*Served with Button Mushrooms & Diced Red Onions  
Selection of Fresh Market Vegetables & Seasonal Potatoes*

***Warm Homemade Chocolate Fudge***

*Warm Fudge covered with Fresh Pouring Cream and Vanilla Ice Cream*

***Freshly Brewed Tea or Coffee***

**Drinks included**

***A half Bottle of Wine per person  
&  
A drink of choice for your toast***

**The Delvin Evening Buffet**

***Selection of Sandwiches, Cocktail Sausages with Tea or Coffee***

**Extras**

***Complimentary Bar extension***

## *A La Carte Wedding Package*

### *The Wedding Setting*

*The Following items are included in the Wedding Package:*

*(Based on a minimum of 100 guests attending the wedding meal)*

- Red Carpet Welcome
- Champagne Welcome for Bride & Groom on arrival
- Tea / Coffee & Scones reception for all guests
- Long stem white lilies in a tall vase and candles on mirrored tiles on all tables
- Use of traditional cake stand and silver cake Knife
- White linen tables cloths and napkins on all tables
- Printed Personalised Wedding Menus
- Children's meals available
- Vegetarian & Other special dietary requirements
- Complimentary stay in our Luxury Bridal Suite for the Bride & Groom on the evening of your wedding.
- Reduced accommodation rate of €65.00 per person sharing to facilitate your wedding guests (for a maximum of 20 rooms 1 night B&B).
- Professional consultation is available by our dedicated Management team regarding your details.
- All prices quoted are inclusive of V.A.T, service charge is at the discretion of the customer.

*Please create your own menu from the choices below, as part of our Wedding Menu you must choose a minimum of four courses, plus Tea or Coffee*

### *Starters*

<b><i>Melody of Sweet Sun Kissed Melon</i></b>	<b>€7:50</b>
<i>Duo of Gallia &amp; Honeydew Melon served with Crushed Blackberries &amp; Mint Yogurt</i>	
<b><i>Chicken &amp; Wild Mushroom Bouchees</i></b>	<b>€8:30</b>
<i>Grilled Chicken &amp; Wild Mushroom inbound with Cream Sauce in a Puff Pastry Shell</i>	
<b><i>Warm Five Spiced Duck Salad</i></b>	<b>€9:25</b>
<i>Warm strips of Duck on a Tossed Salad with Orange &amp; Pepper reduction</i>	
<b><i>Oak Smoked Chicken</i></b>	<b>€8:50</b>
<i>Salad of Smoked Chicken with a Julienne of Carrot, Cucumber and a Horseradish Dressing</i>	
<b><i>Baked Goats Cheese Tartlet</i></b>	<b>€8:30</b>
<i>Irish Goat's Cheese encased in Filo Pastry served on Crisp Leaves with a Basil Oil Dressing</i>	
<b><i>Smoked Irish Salmon Platter</i></b>	<b>€11:00</b>
<i>Oak Smoked Salmon with Shrimp Butter, Baby Capers and Brown Soda Bread</i>	
<b><i>Classic Caesar Salad</i></b>	<b>€8:50</b>
<i>Traditional Caesar Salad with Crispy Bacon Lardoons, Herb Croutons &amp; Caesar Dressing</i>	

### Soup Course

<i>Rich Plum Tomato &amp; Basil served with Fresh Cream</i>	<b>€5:25</b>
<i>Cream of Mushroom served with Julienne of Chicken</i>	<b>€5:25</b>
<i>Carrot &amp; Coriander with Herb Croutons &amp; Fresh Cream</i>	<b>€5:25</b>
<i>Cream of Vegetable Soup with Garlic Croutons &amp; Fresh Cream</i>	<b>€5:25</b>
<i>Celery &amp; White Onion with Shredded Apple &amp; Fresh Cream</i>	<b>€5:25</b>
<i>Creamy Seafood Chowder with Crushed Crackers &amp; Black Pepper</i>	<b>€6:50</b>

*All above are served with Petit Pans & our own Homemade Breads*

### Main Courses

<b><i>Traditional Roast Stuffed Turkey &amp; Honey Glazed Ham</i></b>	<b>€19:95</b>
<i>Butter Roast Crown of Turkey with Glazed Ham &amp; Homemade Stuffing topped with A Rich Pan Jus</i>	
<b><i>Roast Leg of Lamb (In season)</i></b>	<b>€21:90</b>
<i>Freshly carved Leg of Lamb served on a Bed of Savoury Stuffing topped with A Natural Roast Gravy &amp; Mint Sauce</i>	
<b><i>Supreme of Chicken Pascal</i></b>	<b>€19:95</b>
<i>Supreme of Irish Chicken with Red Pepper &amp; Basil Stuffing wrapped in Pancetta With a Lemon &amp; Shallot Cream</i>	
<b><i>Herb Crusted Prime of Irish Beef Sirloin</i></b>	<b>€22:50</b>
<i>Prime Irish Sirloin of Beef served with Yorkshire Pudding Soufflé, Peppered Baked Tomato &amp; Topped with a Rich Red Wine Jus</i>	
<b><i>Fillet of Beef Wellington</i></b>	<b>€28:25</b>
<i>Superb Fillet of Beef wrapped in Golden Puff Pastry with Foie Gras &amp; Mushroom Deuxelle topped with A Rich Burgundy Sauce</i>	
<b><i>Roast Rack of Irish Lamb (In season)</i></b>	<b>€28:25</b>
<i>Delicious rack of Lamb with an Herb Crust served on a bed of Rosemary Mash With a Thyme Jus &amp; Mint Sauce</i>	

### *Fish Courses*

<b><i>Poached Dorne of Fresh Water Salmon</i></b>	<b>€19:95</b>
<i>Gently Poached Fillet of Salmon served on a bed of Julienne of Vegetables &amp; Grapefruit With a Rich Hollandaise Sauce</i>	
<b><i>Grilled Dover Sole on the Bone (Subject to availability)</i></b>	<b>€29:95</b>
<i>Dover Sole on the Bone served with Lemon &amp; Prawn Butter, Caramelised Peril Onion With New Baby Potatoes</i>	
<b><i>Roast Monkfish with Parma Ham</i></b>	<b>€28:95</b>
<i>Roasted Monkfish Tail wrapped in Parma Ham served with Crab Potato Puree &amp; a Lemon/Chive Butter Sauce</i>	
<b><i>Herb &amp; Peppercorn Crusted Cod Fillet</i></b>	<b>€23:95</b>
<i>Freshly Baked Cod Fillet with an Herb Crust, Baby Boiled Potatoes, served With Rice Paella &amp; Fennel Veloute</i>	

### *Vegetarian Options*

#### ***Baked Aubergine & Goats Cheese***

*Mediterranean Stuffed Aubergine with Glazed Goat's Cheese and a Pepper Salsa*

#### ***Roast Bell Pepper & Leek Tartlet***

*Wilted Spinach & Parsnip Crisps*

#### ***Basil & Feta Cheese Spaghetti Pasta***

*With Parmesan Shavings*

*(Vegetarian options are priced the same as your main course choice.)*

### Dessert Courses

<b><i>Homemade Apple Crumble</i></b>	<b>€8:80</b>
<i>Deep Bramley Apple with a rich Crumble Topping &amp; Cinnamon Crust</i>	
<b><i>Choux Swans</i></b>	<b>€7:25</b>
<i>Golden Baked Choux Swans with Fresh Chantilly Cream floating on Chocolate &amp; Orange Sauce</i>	
<b><i>Pavlova Nest</i></b>	<b>€6:80</b>
<i>A light Pavlova filled with Seasonal Fruits &amp; Fresh Cream</i>	
<b><i>Classic Tiramisu</i></b>	<b>€7:25</b>
<i>Wonderful Dessert made by our own Pastry Chef</i>	
<b><i>Strawberry Cheesecake</i></b>	<b>€7:25</b>
<i>Served with Fruit Coulis &amp; Fresh Cream</i>	
<b><i>Ice Cream Basket</i></b>	<b>€7:25</b>
<i>Brandy Snap Basket with Honeycomb Ice Cream &amp; Seasonal Fruits</i>	
<b><i>Assiette of Dessert</i></b>	<b>€7:25</b>
<i>Selection of Mini Desserts served with Fresh Cream</i>	
<b><i>Profiterole Tower</i></b>	<b>€7:25</b>
<i>Tower of Little Profiteroles built up with Hot Chocolate Sauce &amp; Fresh Cream</i>	
<b><i>Cheese Board</i></b>	<b>€6:95</b>
<i>Selection of Cheeses with Crackers &amp; Grapes</i>	
<b><i>Freshly Brewed Tea or Coffee</i></b>	<b>€2:25</b>
<b><i>Freshly Brewed Tea or Coffee</i></b>	
<i>With After Dinner Mints</i>	<b>€3:35</b>
<b><i>Freshly Brewed Tea or Coffee</i></b>	
<i>With Petit Fours</i>	<b>€4:95</b>

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### Recommended Drinks Reception

#### Wine (By the glass)

<b>Kir Royale Reception, by the glass</b>	<b>€7:00</b>
<i>Made with Sparkling Wine &amp; Crème de Cassis</i>	
<b>Sparkling Wine Reception, by the glass</b>	<b>€7:00</b>
<i>We use Jacobs Creek Sparkling Wine</i>	
<b>Chilled Fruit Punch Reception, by the glass</b>	<b>€4:50</b>
<i>Non Alcohol Fruit Punch</i>	
<b>Pimms Reception, by the glass</b>	<b>€5:00</b>
<i>Made with Pimms No 1, Red Lemonade &amp; Fresh Fruit</i>	
<b>Wine Reception, by the glass</b>	<b>€4:50</b>
<i>You may choose one of our House Wines for your reception</i>	

#### Wine (By the bottle)

Cono Sur	<b>€21:50</b>	Wolf Blass Bilyara	<b>€21:50</b>
Rose d'Anjou	<b>€24:50</b>	Keenan's Bridge	<b>€21:50</b>
Montes	<b>€29:00</b>	Wakefield	<b>€25:00</b>
Fleurie	<b>€36:00</b>	Macon Lugny	<b>€29:50</b>

### Champagne & Sparkling Wine

Prosecco "Brut"	<b>€35:00</b>	Jacob's Creek Sparkling	<b>€35:00</b>
Green Point	<b>€45:00</b>	Moet & Chandon	<b>€80:00</b>

*Jugs of Fresh Orange Juice are served with Champagne Receptions*

#### Corkage

*Wine 75cl bottle is charged at €10:00 per bottle.*

*Sparkling Wine 75cl bottle is charged at €15:00 per bottle*

*Champagne 75cl bottle is charged at €20:00 per bottle*

## Evening Buffets

*Selection of Sandwiches, Cocktail Sausages & Tea or Coffee* **€6:95p.p.**

*Selection of Sandwiches, Cocktail Sausages, Mini Wraps  
& Tea or Coffee.* **€8:35p.p.**

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*Selection of Sandwiches, Chicken Satay, Vegetable Spring Rolls,  
Cocktail Sausages & Tea or Coffee* **€10:95p.p.**

*Selection of Sandwiches, Mini Wraps, Chicken Goujons & BBQ Sauce  
Cocktail Sausages & Tea or Coffee* **€10:95p.p.**

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*Selection of Sandwiches, Cocktail Sausages, Chicken Satay  
Spring Rolls with Hoisin Sauce & Tea or Coffee* **€12:95p.p.**

*Finger Sandwiches, Cocktail Sausages, Chicken Goujons with BBQ Sauce  
& Duck Spring Rolls with Hoisin Sauce Tea or Coffee* **€12:95p.p.**

<b>Extra's</b>	Spicy Wedges <b>€2:10p.p.</b>	Chilli Beef Kebabs <b>€2:10p.p.</b>	
	Cheese Tartlet <b>€3:15p.p.</b>	Warm Bilinis <b>€3:15p.p.</b>	

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*The evening buffets are only available in conjunction with our wedding packages and are normally served at approximately 10:30 pm which is when the band would normally take their break.*

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**Terms & Conditions**

- *In order to confirm your Wedding at the Bettystown Court Hotel, a deposit of **€1000.00** will be required to confirm your booking. **This deposit is non refundable / and non transferable.** Provisional bookings will be held for ten days.*
- *Wedding Package is based on a **minimum of 100 guests attending the wedding meal.***
- ***Midweek offer only applies** to A la Carte menu and NOT All Inclusive menus*
- *The Bettystown Court Hotel reserves to right to refund deposits in circumstances where a booking is made by a third Party or under false Pretences.*
- ***3 month** prior to the date a meeting will be arranged for you to meet the Hotel to finalise all the details in regard to your Wedding. At this point, the Menu and any wine selections must be made.*
- *Bar Extension costs €410.00 until 1.30am, music until 2am – 1 months notice is required*
- *A minimum of 4 Courses plus Tea & Coffee is required.*
- *Choice on main course – add €5.00 for each additional choice to the most expensive dish.*
- *Choice on any other course - add €4.00 to the most expensive dish.*
- ***50%** of total payment based on estimated costs will be required after your menu selection.*
- *Final Numbers & Full Payment of estimated Costs are required **1 week prior** to the date by cash, cheque or bank draft.*
- *Any amount in excesses of the estimated bill i.e. an increase in numbers has to be settled on the day.*
- *All entertainment arrangements must have the approval of the Hotel. The Hotel does not take any responsibility for entertainment or services not booked directly by the Hotel. All Entertainers must provide their own equipment.*
- *All prices quoted are current and are subject to an annual price review in 2010. Prices are fully inclusive of Government VAT. We do not operate service charge.*
- *Evening Reception for your Wedding Guests must be provided by the Hotel.*
- *At the time of booking we will hold 20 bedrooms for your guests at the special Wedding Rate. These rooms must each be confirmed by the individuals with a credit card or deposit. Any bedrooms required over and above this number may be subject to a different rate.*
- *Bookings made for Bank Holiday weekends are also entitled to the 20 bedroom allocation for one night stay's, further bookings will be restricted to the standard two night package deal running on that particular weekend*
- *Bedrooms which have not been confirmed two weeks prior to the wedding will automatically be released.*

**Cancellation Policy**

- *If cancellation occurs within 6 months of the Event, in addition to forfeit of deposit paid a cancellation fee will apply:*
- *Less than 6 months           25% of estimated Costs*
- *less than 3 months           50% of estimated Costs*
- *1 week prior                   Full payment of pre-booked service & Accommodation*

*Pre- Booked services includes: Food & Beverages, Bar Extension and Accommodation*

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

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Signed on behalf of the Hotel

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Date