



Johnstown House
HOTEL AND SPA

Johnstown House Hotel & Spa *Your Wedding Venue*

At Johnstown House Hotel & Spa, we strive for perfection.

The setting of for your wedding is as important as the dress, the flowers or the music. You want it to be comfortable, refined, timeless, attentive and memorable. This is a wish that Johnstown House Hotel & Spa will make come true.

Set in 120 acres of private grounds with wooded parkland and restored walled gardens our hotel provides you with a sense of privacy and intimacy, the perfect backdrop to capture the precious memories of your day.

With recent changes in legislation, we are pleased to be able to offer options for legal ceremonies which can held both indoors or outdoors (weather dependent)

The Breffni O'Rorke Ballroom is elegantly decorated with it's beautiful chandeliered ceilings and is perfect for entertaining your guests. The suite can be used as one large room or can be divided into two self contained rooms, each with own private bar and direct access to bathrooms. You can choose from two arrival areas – the character of the Georgian Reception or the privacy of the Garden Reception. We can accommodate weddings up to 450 in the Ballroom. We commit our attention to you and your guests by only holding one wedding per day in the hotel.

For smaller wedding parties, our Johnstown Suite is available in the original house in beautiful Georgian surroundings. Our Ennis & Colgan Suites are suitable for up to 50 guests just located in the Garden Reception are for your Special Day.

Our dedicated wedding co-ordinator and banqueting team will be on hand from your initial enquiry until the day of your wedding to help you plan every little detail which makes your Wedding Day the most memorable day of your life.



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Wedding Packages at Johnstown House Hotel & Spa

All Wedding Packages at Johnstown House Hotel include the following complimentary extras:

- Red Carpet Welcome with chilled Champagne for the Bride & Groom
- Freshly brewed Tea & Coffee with a selection of Biscuits for all guests on arrival
- Fresh Floral Arrangements on each table
- Complimentary Accommodation in a Luxury Suite for the Bride & Groom on the night of your wedding with Champagne Breakfast the following morning
- Complimentary White Chair Covers with coloured sash
- Choice of silver cake stands and knife
- Personalised menus & seating plan
- Menu & Wine Tasting for the Bride & Groom, 3 months prior to your Wedding date with a complimentary overnight stay and a spa treatment each
- Special Accommodation Rates for your guests
- 1st Year Anniversary Complimentary Bed, Breakfast & Evening Meal
- Complimentary 1 Year Gym Membership for the Bride & Groom with unlimited access to Gym & Swimming Pool

We also offer a selection of all inclusive packages which offer the above extras, meal choices and some extra special touches. Please note that all packages are on a minimum number of 100 guests; please speak to our Wedding Co-ordinator for a tailored package for less than 100 guests.

Midweek or Winter Wedding Package

Winter Dates: Any day in January, February, March, October, November & December *
Midweek Dates: Monday, Tuesday, Wednesday & Thursday from April – September.

- 10% Reduction on the cost of your Wedding Package.
- Complimentary second night stay in the Bridal Suite (subject to availability)
- These offers do not apply from 26th – 31st December.



Our Perfect Package - €59.00 per person

- Arrival Drinks:** Fruit Punch or Mulled Wine for all your guests
- Wine:** ½ Bottle House Wine per person
- Bar Extension:** Extends opening hours of Bar
- Evening Buffet:** Tea, Coffee and freshly cut Sandwiches
- Accommodation:** Bride & Groom in Bridal Suite
Complimentary bedrooms for Parents of Bride & Groom on night of wedding
- Wedding Meal:** Sumptuous 5 Course Wedding Meal. From our a la carte menu selector, this package includes your choice of any one starter, soup & dessert with tea/coffee & any two main courses from the following:
- **Pan-Fried Breast of Corn-Fed Chicken** *with sauce chasseur*
 - **Grilled Pavé of Irish Salmon** *with pea & smoked bacon cream*
 - **Baked Supreme of Chicken** *stuffed with herb mousse & wrapped in parma ham, red pepper cream*
 - **Roast Loin of Pork** *with apricot & prune stuffing, orange glaze*
 - **Traditional Roast Stuffed Turkey & Ham** *served with rich gravy*
 - **Fillet of Seabass** *with wilted baby spinach & champagne cream*





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Our Supreme Package - €69.00 per person

Arrival Drinks: Sparkling Wine Reception for all guests with Mini Scones & Mini Eclairs

Wine: ½ Bottle House Wine per person

Bar Extension: Extends opening hours of Bar

Evening Buffet: Tea, Coffee and freshly cut Sandwiches
& Cocktail Sausages

Accommodation: Bride & Groom in Bridal Suite
Complimentary bedrooms for Parents of Bride & Groom on night of
wedding

Wedding Meal: Sumptuous 5 Course Wedding Meal. From our a la carte menu selector, this
package includes your choice of any one starter, soup & dessert with
tea/coffee & any two main courses from the following:

- **Pan-Fried Breast of Corn-Fed Chicken** *with sauce chasseur*
- **Grilled Pavé of Irish Salmon** *with pea & smoked bacon cream*
- **Baked Supreme of Chicken** *stuffed with herb mousse & wrapped in parma ham, red pepper cream*
- **Roast Loin of Pork** *with apricot & prune stuffing, orange glaze*
- **Traditional Roast Stuffed Turkey & Ham** *served with rich gravy*
- **Fillet of Seabass** *with wilted baby spinach & champagne cream*
- **Roast Sirloin of Beef** *with roast shallot & red wine jus*
- **Roast Noisette of Lamb** *with herb stuffing & rosemary jus*
- **Baked Cod Steak** *topped with mushroom duxelle & plum tomato, herb crust*



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Our Absolute Package - €75.00 per person

- Arrival Drinks:** Sparkling Wine Reception for all guests
Canapés - choose 3 from our menu options with Mini Scones & Mini Éclairs
- Wine:** ½ Bottle per person
- Bar Extension:** Extends opening hours of Bar
- Evening Buffet:** Tea, Coffee and freshly cut Sandwiches
Chicken Goujons & Cocktail Sausages for all guests
- Accommodation:** Bride & Groom in Bridal Suite
Complimentary bedrooms for Parents of Bride & Groom
- Wedding Car:** Luxury Car to transport the Bride to the Church and return the Bride & Groom to the Hotel
- Wedding Meal:** Lavish 6 Course Wedding Meal. From our a la carte menu selector, this package includes your choice of any one starter, soup, sorbet & dessert with tea/coffee & petit fours, also any two main courses from the following:
- **Pan-Fried Breast of Corn-Fed Chicken** *with sauce chasseur*
 - **Grilled Pavé of Irish Salmon** *with pea & smoked bacon cream*
 - **Baked Supreme of Chicken** *stuffed with herb mousse & wrapped in parma ham, red pepper cream*
 - **Roast Loin of Pork** *with apricot & prune stuffing, orange glaze*
 - **Traditional Roast Stuffed Turkey & Ham** *served with rich gravy*
 - **Fillet of Seabass** *with wilted baby spinach & champagne cream*
 - **Roast Sirloin of Beef** *with roast shallot & red wine jus*
 - **Roast Noisette of Lamb** *with herb stuffing & rosemary jus*
 - **Baked Cod Steak** *topped with mushroom duxelle & plum tomato, herb crust*
 - **Traditional Beef Wellington** *with a rich madeira*
 - **Roast Monkfish** *with your choice of, tomato herb coulis or champagne cream*
 - **Fillet of Beef** *with classical green peppercorn & cognac cream*





Wedding Arrival Drinks Reception - Extras

	Price Per Person
Johnstown House Cocktail	€12.50
Champagne	€12.00
Kir Royale	€12.00

Arrival Snacks

	Price Per Person
Chocolate dipped Strawberries	€2.00
Scones with Fresh Cream & Preserves	€2.00
Mince Pies	€1.50
Closed Sandwiches	€4.50
Open Sandwiches	€6.50

Arrival Canapés - €6.50 per person

Choose 3 from the list below

- Irish Smoked Salmon with Red Onion & Capers on Brown Bread
- Breaded Cheese Ball with Red Pepper
- Chicken Satay
- Wonton of King Prawn
- Exotic Fruit Kebab, Vanilla Syrup
- Ham Mousse on French Crouton





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Wedding Menu

Starters

Baby Cos Leaves with Slivers of Chicken Breast with Caesar Dressing, Croutons, Lardons & Fresh Parmesan

Wild Mushroom & Chicken with Tarragon White Wine Cream in a Puff Pastry Case

Oriental Vegetable Salad with Smoked Duck, Sesame & Soy Emulsion

Rose of Melon & Parma Ham with Porto Sauce

Plate of Irish Smoked Salmon & Shrimp bound with Marie-rose sauce, Little Salad of Herbs

Terrine of Chicken & Duck with dried Fruits, wrapped in Maple cured Bacon

Plate of Irish Smoked Salmon with Red Onion & Capers

Salad of Green Asparagus Tips with pickled Girolles & Hazelnut Dressing

Plum Tomato & Buffalo Mozzarella Salad with Basil Pesto & Red Onion

Soups

Cream of Mushroom scented with Garlic Oil

Carrot & Coriander with Pesto

Leek & Potato scented with Truffle Oil

Tomato & Red Pepper with Basil Pesto

Sorbets

Champagne

Mango & Passionfruit

Raspberry

Lemon



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Cream of Vegetable with Parsley

Mojito

Chilled Melon with Raspberry

Gin & Tonic

Cream of Onion & Port with Chives

Main Courses

Pan-fried Breast of Corn-fed Chicken, sauce Chasseur

Grilled Pavé of Irish Salmon with Pea & Smoked Bacon Cream

Roast Sirloin of Beef, Roast Shallot & Red Wine Jus

Roast Noisette of Lamb with Herb Stuffing & Rosemary Jus

Fillet of Beef, Classical Green Peppercorn & Cognac Cream

Fillet of Seabass with Wilted Spinach & Champagne Cream

Traditional Beef Wellington, Rich Madeira Jus

Baked Cod Steak topped with Mushroom Duxelle & Plum Tomato, Herb Crust

Baked Supreme of Chicken, stuffed with Herb Mousse and wrapped in Parma Ham, Red Pepper Cream

Roast Loin of Pork with Apricot & Prune Stuffing, Orange Glaze

Roast Monkfish with your choice of Tomato Herb Coulis or Champagne Cream

Desserts

Baked Apple Crumble with Vanilla Anglaise

Bailey's Cheesecake served with Chocolate sauce

Traditional Crème Brulee with Vanilla & Raspberries



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Chocolate Marquis with Cherry Liquor Sauce

Profiteroles with fresh Cream and your choice of Caramel or Chocolate Sauce

Individual Pavlova with Fresh Cream & Exotic Fruits

Raspberry Delice with a wild Berry Puree

Strawberry Cheesecake with Fresh Fruit Coulis

Medley of Desserts (3 mini desserts)





Terms & Conditions

1. The Hotel requires a non-refundable deposit of Euro 1,000.00 and a signed contract in order to confirm your wedding date as definite.

Stage payments for Wedding Receptions are as follows:

Stage 1: A deposit of Euro 1,000 to secure the wedding date

Stage 2: 3 months prior to Wedding Date: 50% of total estimated pro-forma invoice

Stage 3: Balance of bill to be settled in full on departure

2. In the event of any cancellation by the client, the following cancellation charges will be incurred based on most recent confirmed numbers.

6 months prior to date of event - 25% of services booked.

5 - 3 months prior to Wedding date - 50% of the value of the booking.

Within 1 month Wedding date - 100% of the value of the booking.

Cancellation charges will include all items that have been pre booked.

All cancellations must be received in writing.

3. Should you wish to postpone your Wedding Reception

a. Prior to 1 year of Wedding date booked, the deposit may be transferred to a date booked within six months of the original date, subject to availability.

b. Within 1 year of the original date booked, the cancellation policy will apply.

The hotel reserves the right to cancel a wedding if the hotel believes the booking might prejudice the reputation of the hotel or should guests attending the event behave in any way considered to be detrimental, offensive or contrary to normal expected standards of behaviour.

4. All prices quoted are in Euro, include VAT and are subject to review.

5. Final number of guests must be submitted 72 hours prior to the Wedding date. This will be the number charged for on the day

Any increase in the numbers attending will be charged for accordingly.

A reduction of 10% of the original numbers booked (at the time of booking) is permitted without incurring a cancellation fee.

Reductions on excess of this will be charged as per the contracted price per person.

6. The Hotel will not accept responsibility for any entertainment that has not directly been reserved by the Hotel. It is essential that all entertainment arrangements have the approval of the hotel management, prior to the date of your reception. All entertainers must provide their own equipment and accept full responsibility for their own equipment and instruments.





7. No food or beverage may be served or consumed on the premises unless supplied by the Hotel. This clause does not apply to the Wedding Cake or wine/champagne supplied for Wedding Meal once prior arrangements have been made with management/wedding coordinator.

8. The Hotel reserves the right to amend charges / costs of the product being supplied to the client in the event of changes in the request by the client, changes in the rate of tax, introduction of any government levy, or as a result of unforeseen supplier increase due to the market demand and / or lack of supply of the products required.

9. The Hotel reserves the right to host additional events such as meetings, family gatherings and banquets, in suites not reserved by the client.

10. Wedding Parties may use the hotel grounds for photographs - please note exclusivity cannot be guaranteed.

11. The hotel assumes no liability for valuables, equipment, personal possessions and/or effects belonging to the Client.

12. The Client shall be liable for loss or damage caused to the Hotel's property by the Client. Decorative material or other objects may be placed on the walls with written consent of the hotel.

13. Force Majeure or similar extraordinary circumstances beyond the parties control justify cancellation by either party without liability to

14. In the event of any dispute concerning this contract, this contract shall be subject to the laws and courts of the Republic of Ireland

