



Your Wedding

At The Westlodge Hotel

2027

 *Westlodge Hotel*
★★★★★ Bantry | West Cork

ALL WEDDING PACKAGES INCLUDE

Advice, Care & Consultancy

Red Carpet & Flower Arch on Arrival

Champagne on arrival for Bride & Groom

Drinks Reception

Wedding Meal

Glass of wine and top up with meal

Evening Buffet

Personalised Wedding Menu & Table Plans

Cake Stand & Knife

Table Plan Stand

Sweet Cart

Complimentary use of the Grounds for your Photos

Centrepieces on Tables

Chair covers & Sashes

Guest Parking

Microphone, Projector & Screen

Bridal Suite on Wedding Night

2 Complimentary Rooms



All Inclusive Packages



Foxglove

Drinks Reception
Including Soft Drinks,
Tea/Coffee & Canapés

Four Course Meal
from the Foxglove Menu

Choice of 2 Appetisers

Choice of 2 Mains

Dessert

Tea/Coffee

Evening Snacks

Only
€89.50



Fuchsia

Drinks Reception
Including Prosecco, Soft
Drinks, Tea/Coffee &
Canapés

Five Course Meal
from the Fuchsia Menu

Choice of 2 Appetisers

Soup or Sorbet

Choice of 2 Mains

Dessert

Tea/Coffee

Evening Snacks

Only
€99.50



Montbretia

Drinks Reception
Including Prosecco,
Whiskey, Baileys, Soft
Drinks, Tea/Coffee &
Canapés

Five Course Meal from
the Montbretia Menu

Prosecco Toast

Choice of 2 Appetisers

Soup or Sorbet

Choice of 2 Mains

Dessert

Tea/Coffee

Evening Snacks

Only
€109.50

A romantic wedding photograph of a couple embracing. The groom is on the left, smiling, wearing a white suit. The bride is on the right, wearing a white lace wedding dress with a long train. They are surrounded by a thick shower of gold and white confetti. The background is a warm, golden glow.

*And so
the adventure
begins*



The Foxglove Package

STARTERS

Classic Style Caesar Salad
Baby gem lettuce, garlic croutons, crispy bacon lardons,
parmesan shavings

Trio of Melon
Served with a Fruit Coulis, Raspberry Sorbet (V)

Warm Chicken Vol au Vent
with a Creamy Mushroom Sauce

Warm Goats Cheese Tartlet
with Red Onion Marmalade & Rocket Salad

Cream of Seasonal Vegetable Soup

MAIN COURSE

Traditional Roast Turkey & Honey Baked Ham
with a Garden Herb Stuffing & Cranberry Sauce

Roast Supreme of Chicken
served with Mushroom Sauce

Herb Crusted Hake Fillet
with A Dill Cream Sauce

DESSERTS

Trio of Desserts



The Fuchsia Package

STARTERS

Bantry Bay Seafood Bake
with a Gruyere Cheese Crust

Warm Salad of Black Pudding & Chorizo
with Rustic Potato & Red Onion Dressing

Trio of Melon

Warm Chicken Vol au Vent
with a Creamy Mushroom Sauce

Crispy Breaded Brie
with a Red Berry Coulis on a bed of Mixed Leaves

SOUP OR SORBET

Cream of Vegetable
Cream of Mushroom
Lemon Sorbet
Mango & Passion Fruit Sorbet

MAIN COURSE

Pan Roasted Fillet of Salmon
with a Wholegrain Honey & Mustard Glaze

Roast Sirloin of Beef
Served with a traditional Yorkshire Pudding & a Red Wine Jus

Baked Fillet of Atlantic Cod
Topped with toasted Almonds and a Lemon & Herb Butter

Roast Supreme of West Cork Chicken
Served with Mushroom Cream

Herb Crusted Hake Fillet
with A Dill Cream Sauce

DESSERTS

Trio of Desserts

Warm Chocolate Brownie with Ice Cream
Homemade Rhubarb Crumble with Fresh Cream
Warm Apple Pie with Vanilla Ice Cream
Fresh Fruit Pavlova with Vanilla Cream
Oreo Cheesecake with Fresh Cream



The Montbretia Package

STARTERS

Tian of Castletownbere Crabmeat,
Granny Smith Apple with Cucumber Ribbon

Roulade of Poached & Smoked Salmon
With Pickled Cucumber Dressing

Bantry Bay Seafood Bake
With a Gruyere Cheese Crust

Warm Salad of Black Pudding & Chorizo
with Rustic Potato & Red Onion Dressing

SOUP OR SORBET

Cream of Bantry Bay Seafood Chowder
Roast Plum Tomato & Sweet Pepper Soup

Cream of Seasonal Vegetable Soup

Mango & Passion Fruit Sorbet

Lemon Sorbet

Champagne Sorbet

MAIN COURSE

Smoked Skeaghmore Duck Breast
with Orange & Rocket Salad & Walnut Oil

Roast Rump of West Cork Lamb
With Grilled Mediterranean Vegetables & Port Jus

Panfried Fillet of Irish Steak (Medium)
with sautéed Baby Spinach, Portobello Mushroom & Peppercorn Sauce

Panfried Fillet of Monkfish
with Herb Potato Cake & Champagne Sauce

or choose any main course from the Fuchsia Package

DESSERTS

Trio of Desserts

Fresh Strawberry & White Chocolate Pavlova
Sticky Toffee Pudding with a Butterscotch Sauce

Homemade Rhubarb Crumble with Fresh Cream

Warm Chocolate Brownie with Ice Cream

Cheese Board

Additional Extras

Why not choose from one of the following extras to make your day even more special . . .

Welcome Drinks Reception

Champagne Reception €12.50 per person

Cocktail Reception €6 per person

Local Irish Whiskey & Bailey's Reception €5 per person

Bottled Beer €5 per person

Cheese & Charcuterie Boards (sharing) €3 per person

Cupcakes & Cookies €3 per person



Sweet Cart Additions

Ferrero Rocher €3 per person

Chocolate Dipped Strawberries €3 per person



During the Meal

Drink of Choice (Runs as tab)

Champagne Toast €12.50 per person

Prosecco Toast with Dinner €7 per person

Additional Round of Wine €6 per person

Wedding Accommodation Rates

January, February, November

Deluxe Double / Twin

Per person sharing: €85 B&B Single Supplement: €35

March, April, October, December

Deluxe Double / Twin

Per person sharing: €90 B&B Single supplement: €35

May, June, September

Deluxe Double / Twin

Per person sharing: €95 B&B Single supplement: €35

July & August

Deluxe Double / Twin

Per person sharing: €105 B&B Single supplement: €35

10 rooms will be allocated at a discounted rate for guests nominated by couple.
All other rooms are subject to normal sell rate & availability.

The Bride and Groom will receive the Bridal Suite and 2 deluxe double/twin rooms with our compliments on the night of the wedding. Bank Holiday weekend weddings and July and August dates are subject to a surcharge





Terms & Conditions



- A non-refundable deposit of €1,000 is required on the time of booking, a subsequent €1,000 six months in advance and full settlement the morning after.
- Provisional dates will be held for 3 weeks, after this time booking will automatically be released.
- All civil ceremonies & outdoor drinks receptions have a charge of €500.
- All weddings must be confirmed in person by the Bride & Groom.
- All accounts and the final bill must be settled the morning after the wedding.
- Wine Corkage is charged at €8 for a 75cl bottle & Champagne at €13.
- Menu and Reception details must be confirmed 4 weeks prior to the wedding date.
- Prices quoted are based on 100+ guests, for lesser numbers, a supplementary charge will apply.
- Final numbers must be confirmed 72 hours before the wedding day, this number will be the minimum number charged for.
- Due to HACCP regulations, only food & beverage supplied by the hotel can be consumed on the hotel premises, with the sole exception of the wedding cake.
- The wedding cake may not be used as a substitute for the hotel desserts.
- In the event of cancellation or change of date, the hotel requires notification, confirmed in writing. Cancellations made within 3 months of the date will be charged in full.
- The hotel may cancel the event in the following circumstances; Has reason to believe the booking may prejudice the reputation of the hotel, should any guest attending the event behave in any way considered to be detrimental, offensive, or contrary to normal expected standards of behaviour.
- Any wines, cakes, flowers or favours, or other items must be delivered to the hotel no later than 24 hours prior to your wedding. Any items remaining after the wedding day must be collected within 24 hours after your wedding. The Westlodge Hotel will not accept any responsibility for any items lost, misplaced, or damaged.
- The hotel does not accept responsibility for gifts or cards left at reception for the bride and groom.
- It is preferable that speeches are after the meal so the hotel can concentrate all our resources on ensuring that your meal is of the highest quality. Weddings must be seated no later than 6pm.
- The hotel does not accept wedding bookings from a third party on behalf of the bride and groom. The couple must meet with the General Manager/ Sales Manager before booking. If a third party does book a wedding, the hotel reserves the right to cancel the booking.
- This contract must be signed by the Bride & Groom and General Manager/ Sales Manager to become effective.
- Any increase in VAT rates will be added to any rates quoted

Signed:

Party A:

Date:

Party B:

Date:

*General Manager/
Sales Manger:*

Date:
