



Avalon

House Hotel

And so the fairytale begins...

The Venue

Idyllically located in the picturesque Irish countryside, just a short drive from Kilkenny City, Avalon House Hotel is an historic manor dating back to the 19th century which has been delicately and beautifully restored.

Featuring both old and new world influences, this wonderful and unique wedding venue is a fabulous option for both smaller, more intimate occasions through to larger more elaborate celebrations. No matter what your preference is, Avalon House Hotel will be a stunning backdrop to celebrate your joyous partnership. Our ethos is simple. We provide exquisite food in an elegant setting by our vastly experienced team ensuring your day will be memorable forever.

At Avalon House Hotel we are ready to create magical moments for you both, before during and after your momentous day.





Your Wedding

Our superb venue contains a host of luxurious outlets from the relaxing Lark's Bar, the gracious splendor of Lil's restaurant right through to the stunning backdrop of our elegant 240 capacity Ballroom (Maximum capacity dependent on set up).

Your journey to your wedding day at The Avalon House Hotel will begin with an introduction to our team, who are committed to making every aspect of your experience with us a delight.

With your inspiration and guidance and our experience, we will begin to paint a picture of your ideal wedding.



The Adventure Begins

The unique atmosphere and ambiance of our Ballroom is ideal for both ceremonial and wedding reception celebrations. With our locally sourced produce, our team will deliver on our promise with both style and grace and will take your guests on a culinary journey through the Kilkenny countryside.

We are delighted to present both *À La Carte* offerings & 3 enticing package options. We encourage all our wedding couples to express their individuality on their magical day so we have provided opportunities to tailor a bespoke menu should you wish.

Keep the Party going with a selection of “Day after the Wedding Celebrations”. Enquire about a Deluxe BBQ during Summer months or a healthy buffet for all to join and discuss memories of the day prior. Take the extra time to spend with family and friends and recapture those memorable Wedding Day stories! This will be a nice, casual but glamorous end to the wedding celebrations and will be appreciated by all who attend.

Happy Anniversary!

We don't want you to forget how special your wedding day was, so on your first anniversary it would be our pleasure to welcome you back for a romantic overnight stay including breakfast and a romantic dining experience in Lil's Restaurant, where you can look back with fond memories and look forward to many more wonderful years together.



Silver Package

Tea & Coffee with homemade cookies

To Start

Soup of your choice

Or

Chicken Caesar salad, baby gem, smoked bacon lardons, parmesan shavings, chopped egg, garlic crouton, Caesar dressing.

The Main Event

Roast free range chicken supreme, wild mushroom and sage stuffing, crisp Parma ham, smoked bacon and wholegrain mustard cream sauce, colcannon mash.

Or

Baked fillet of salmon and spinach en croute, pink peppercorn and chive hollandaise.

The Sweetest Thing

An Assiette of wonderful hand made desserts.

Evening Reception

Selection of freshly cut sandwiches and BBQ style finger food platters.

**Should you wish to opt for roast sirloin of beef instead of chicken a supplement of €5 will apply*

€65 per person



Gold Package

Prosecco reception for all wedding guests. A complimentary glass of prosecco to toast the bride and groom.. 2 glasses of house wine per person..

Tea & Coffee with Homemade mini-fruit scones, choice of two wonderful handmade canapes.

To Start

Chicken and wild mushroom fricassee, sour dough toast, rocket leaves, tarragon oil.

Or

Smoked salmon mousse, beetroot cured smoked salmon tartar, lime crème fraiche, rye bread

Continue With

Soup of your choice

Or

Sorbet of your choice

The Main Event

Fillet of beef wellington, truffle mash, white onion puree, wild mushroom and madeira jus.

Or

Pan fried fillet of Halibut, sun blushed tomato and spinach mash, smoked mussel velout

The Sweetest Thing

Rocky road chocolate brownie, warm chocolate sauce, praline ice cream.

Or

Raspberry Eton mess, mini raspberry meringues, raspberry ripple ice cream

Evening Reception

Selection of freshly cut sandwiches and BBQ style finger food platters

€75 per person



Platinum Package

Prosecco reception for all wedding guests. A complimentary glass of prosecco to toast the bride and groom.. 2 Glasses of house wine per person..

Tea & Coffee with fresh mini fruit scones,
full range of premium handmade canapes

To Start

Confit duck spring roll, pad Thai salad, yuzu dressing.
Classic prawn cocktail, baby gem, cherry tomato, avocado, Marie
rose sauce, sesame prawn toast

Continue With

Soup of your choice

Or

Sorbet of your choice

The Main Event

Fillet of beef wellington, truffle mash, white onion puree, wild
mushroom and madeira jus.

Or

Pan fried fillet of Halibut, sun blushed tomato and spinach mash,
smoked mussel velout

The Sweetest Thing

Lemon meringue pie, raspberry sorbet, spiced granola, raspberry puree.

Or

Rhubarb and strawberry crumble tartlet, vanilla bean ice cream, crème anglaise,

Evening Reception

BBQ beef and pulled pork baps, selection of salads and breads, Fish and chip cones.

€85 per person



A La Carte Options

To Start

Chicken and wild mushroom fricassee,
sour dough toast, rocket, tarragon oil. €12

Black pudding scotch egg, chorizo mayonnaise. €12

Smoked chicken and manchego croquette basil aioli. €12

Mixed seafood taco, avocado cream,
tomato and jalapeno salsa. €12

Smoked salmon mousse, beetroot cured salmon,
lime creme fraiche, rye bread. €14

Classic prawn cocktail, baby gem, avocado, cherry tomato,
Marie rose, sesame prawn crouton. €14

Classic Caesar salad, baby gem, smoked bacon lardons,
parmesan shavings, chopped egg, garlic crouton,
Caesar dressing. €12

Caramelised shallot and St. Tola goats'
cheese galette, rocket, red pepper dressing. €12

Garden pea and spiced courgette arancini,
parmesan and saffron hollandaise. €12

Confit duck spring roll, pad Thai salad,
yuzu dressing. €14

Chicken liver parfait, smoked beetroot relish,
baby leaf. €12

Soups

€6.50 per person

Seasonal root vegetable and thyme

Spiced butternut squash and sage

Roast plum tomato and basil

Kilmore Quay seafood chowder

Potato and leek

Chicken and sweetcorn

Pea and ham hock

Classic French onion

Maple roast carrot and coriander

Sorbet

€4.50 per person

Champagne

Lemon and lime

Mojito

Raspberry and basil

Mango and passionfruit

Green apple

A La Carte Options

The Main Event

Roast sirloin of Irish beef, Yorkshire pudding, champ mash, rosemary and red wine jus.
€31

Grilled 8oz sirloin steak., brandy and green peppercorn sauce, baked Portobello mushroom, crispy fried onions, champ mash.
€35

Fillet of beef wellington, truffle mash, white onion puree, wild mushroom and madeira jus.
€37

Roast rack of Irish lamb, confit shoulder croquette, spiced aubergine relish, treacle and roast garlic jus.
€35 (seasonal)

Roast Skeaghanore duck breast, braised red cabbage, peach puree, potato dauphinoise, star anise jus.
€34

Roast turkey and ham roulade, sage and onion stuffing, cranberry and orange chutney, red wine and thyme gravy.
€28

Rings farm free range chicken supreme, wild mushroom and sage stuffing, crisp Parma ham, smoked bacon and wholegrain mustard cream sauce, colcannon mash.
€26

Baked fillet of salmon en crouete, pink peppercorn and chive hollandaise.
€28

Fillet of hake, baby potatoes, green beans, heritage carrots, baby leaf spinach, smoked mussel velouté,
€26

Pan fried harissa spiced cod, pea and mint puree, Gubbeen smokehouse chorizo, saffron potatoes.
€30

(V) Wild mushroom wellington, carrot and star anise puree,
€24

(V) Root vegetable tart Tatin
€24

(V) Butternut squash risotto, goats' cheese and hazelnut crumble, rocket, truffle oil
€24

A La Carte Options

The Sweetest Thing

Warm apple and blackberry Bakewell tart, vanilla bean ice cream, crème anglaise. €9

Rocky road chocolate brownie, warm chocolate sauce, praline ice cream. €9

Black forest trifle, kirsch cream, black cherries, €9

Homemade spiced apple crumble, brown bread ice cream €9

Lemon meringue pie, raspberry sorbet, spiced granola, raspberry puree. €9

Salted caramel tart, banana ice cream, caramelised bananas, white chocolate sauce. €9

Triple layered chocolate tart, vanilla mascarpone, blackberry compote. €9

Raspberry Eton mess, mini meringues, raspberry ripple ice cream, raspberry coulis. €9

Chocolate chip bread and butter pudding, vanilla ice cream, vanilla custard. €9

Summer berry meringue, strawberry and mint salsa, blackberry ice cream. €9

Tasting plate of homemade desserts €12

Evening Reception

Priced per person

Selection of freshly cut sandwiches, tea and coffee €5.50

Selection of freshly cut sandwiches, cocktail sausages and chicken goujons €9.50

Selection of freshly cut sandwiches, BBQ style finger food platters €12

BBQ finger food platters selection of salads €13

BBQ beef and pulled pork baps, selection of salads and breads €14

Bacon and sausage baps €6.50

Fish and chip cones. €6.50

Pig on a spit, baps and salad selection of salads €15

Inclusive In All Our Packages

Bed and breakfast for the bride & groom on the night of your wedding.

Tea, coffee & homemade cookies for all guests in all packages.

Red carpet and champagne welcome for the bride & groom on arrival.

Greet your guests in the manor library for your bespoke drinks reception.

Dine from your carefully selected menu in our wonderful ballroom.

Personalized printed wedding menus.

Greeted warmly for your library drinks reception by our professional team.

Complimentary ballroom room hire.

We provide chair covers on all our package offerings.

Fresh floral arrangements and tealights on the tables and throughout the room.

Built in amplification system in our ballroom for speeches.

Professional & highly skilled team who will tend to your every need.

Complimentary wedding tasting prior to your wedding day.

Discounted accommodation rates are available for your guests.

Table plan decorated and displayed for your guests.

Dedicated wedding coordinator to handle all aspects of your special day from enquiry through to execution.

We have a highly experienced management team that can direct you on menu choices and wines.

Contacts for music, photographers, wedding cars, etc. for your wedding.

Assistance organizing layout of your day (Timing, table plan, bedroom allocation etc)

Terms & Conditions

- Avalon House Hotel, hereafter referred to as “the hotel”, hosts only one wedding per day. However, the hotel reserves the right to host more than one (1) event, other than a wedding, on any day. As such, exclusive use of the entire function & banquet area(s) that are not included as part of the wedding package is never guaranteed, but Avalon House will endeavour to ensure your day is a success.
 - All references to the package refer to the wedding package provided by Avalon House Hotel and include Ceremony packages where applicable.
 - A Provisional Booking with no obligation to confirm same of your preferred date will be held for 14 days, subject to availability. It will then be automatically released.
 - All weddings must be booked a minimum of 6 months or more prior to the event.
 - A non-refundable deposit of €1,500 is required to secure and confirm the booking date.
 - Payment of the deposit by Banker's Draft or Cash indicates an acceptance and understanding of these Terms and Conditions.
 - To avail of our wedding package on a Friday/Saturday, a minimum number of 120 adults is required. A minimum charge for 120 guests will apply regardless of actual attendees under that number.
 - The final number of attending guests charged is required 7 days prior to your function. This will be deemed as minimum numbers for the day. No decrease will be entertained. Any increase in numbers will be charged accordingly.
 - Package prices quoted are fixed for 2020 and include value added tax (VAT) (however prices are subject to annual increase i.e. government VAT).
 - Menu choice is to be made three months prior to the function. The chosen menu must consist of at least five courses.
 - The Hotel will not be liable for any failure or delay in providing facilities, services, food or beverages as a result of force majeure events and/or matters outside of its control.
 - The Hotel does not accept responsibility for any item(s), including but not limited to, wedding gifts, cards, cash and/or any other item which may be handed in to reception. We strongly advise that an appointed member of your wedding party look after this and this person's name be made known to the Events team prior to your wedding day. Safes are provided in the Bridal Suite and Reception and items are deposited at owners' risk.
 - No Food or Beverage items may be brought into the Hotel or consumed on site (apart from the wedding cake) and all HACCP regulations apply to external suppliers.
 - Payment Details as follows: 50% of the total bill must be paid 6 months prior to wedding date. 75% of bill 3 months prior to the date. 100% of bill must be paid 12 days prior. Failure to do so may result in cancellation of the event.
 - The Package includes a wedding tasting for 2 people, if you wish to have more people joining you for this there will be a relevant cost. Please contact our Wedding Team to arrange this. (Please note: your wedding menu must be submitted 3 months prior to the wedding, therefore if you require a tasting this should be prior to this and must be booked 2 weeks in advance. Tasting Menus are limited at time of Booking).
 - Wedding event bookings must be made by both parties of the wedding couple. No wedding event bookings will be accepted by a third party. The hotel reserves the right to cancel the event, without notice, should it become known that a third party has made the booking, or that the person(s) booking the event has presented themselves in a false and/or fraudulent manner.
 - We can offer your wedding guests a special overnight accommodation rate based on availability. All individual bookings are to be guaranteed by a credit card number.
 - The hotel reserves the right to bill any charges at a later date that are outstanding at the time of final payment.
 - Any further requirement for bedrooms will be subject to availability and cannot be guaranteed. We recommend frequent contact with the reservations department in order to book bedrooms with credit card to secure.
 - The hotel's contract for guest accommodation is between the hotel and the booker of same. Any bedrooms not confirmed one month prior to the wedding date will automatically be released for resale by the Hotel. Subject to the above, the Hotel reserves the right to resell guest bedrooms.
 - It is the Hotel's policy to close our bars punctually in accordance with current licensing laws, including any extension to serving hours provided. The hotel reserves the right to close any/all bars and eject any guest(s) from the premises that they deem to be displaying behaviour that is inappropriate, aggressive, and/or a danger to health, safety or welfare of any other person(s) on the premises including staff and/or any other guest of the hotel in accordance with the Intoxicating Liquor Acts.
 - A Bar extension can be requested which will allow the function bar to stay open until 1.30am. This must be applied for legally and will incur a fee which will be passed onto the booker.
 - Amplified music and entertainment must cease by 1.30am sharp.
 - The Hotel may cancel an event if it might prejudice the reputation of the hotel, and in such event the hotel will refund all advance payments made but will have no further liability.
 - The Resident's Bar is strictly only available to resident guests of the hotel and remains open at the discretion of management, who reserve the right to close the bar at any time should it be deemed it appropriate in the circumstances. The Resident's Bar closes at 3.30am at the latest. No alcohol will be served after this time.
 - The Couple must supply to the hotel one month prior to the event date a copy of Public Indemnity Insurance for any third party suppliers i.e. Band, Irish Dancers, chair/table suppliers, etc. Failure to provide a satisfactory public indemnity insurance certificate will result in the supplier being unable to perform/provide goods/services on the premises.
- Avalon House Hotel may cancel the event in the following circumstances:**
- The Hotel has reasonable belief that the booking might prejudice the reputation of the Hotel and/or the health, safety and/or welfare of staff and/or guests.
 - Guests attending the Event behave in any way considered to be aggressive, offensive or contrary to normal expected standards of behaviour and/or commit criminal acts.
 - A third party has made the booking, or that the person booking the event has presented themselves in a fraudulent manner. Full and final payment is not made within the agreed timeframe within these terms & conditions.
- Payment:**
€1,500 - Initial Deposit to secure date
€500.00 – 3 months later
Full & Final Payment due 12 working days in advance of wedding date
- Cancellation:**
In the unlikely event of a cancellation by the wedding couple, notification must be sent to the hotel in writing. Unfortunately, any payments made will be immediately forfeited.



Avalon

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