



Lough Erne Hotel

& MILLCOURT SELF-CATERING COTTAGES

Weddings



Lough Erne Hotel

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Kesh, Co. Fermanagh, N. Ireland.
Tel: 028 6863 1275 Fax: 028 6863 1921
www.loughernehotel.com
e-mail: info@loughernehotel.com

Welcome

Let us offer you
congratulations on your
forthcoming marriage and
thank you for considering
The Lough Erne Hotel
for your wedding day
celebration.

Welcome to the Lough Erne Hotel situated in the picturesque village of Kesh, in the heart of the Ulster Lakeland, we offer a very special and individual service for your Wedding Day. Located on the banks of the Glendurragh River, the grounds provide an ideal setting for photographs.

Our Hotel has 12 attractive bedrooms and 4 self-catering Studio Apartments, all ensuite and many with a river view. All rooms are modernised with colour television, tea and coffee facilities and telephone, providing the highest standard of comfort and hospitality carried throughout.

The Glendurragh suite provides excellent function facilities for up to 200 guests. The management will have pleasure in discussing your wedding day plans and viewing the Hotel facilities at any time. We assure you of our personal supervision and high standard throughout your arrangements and on your special day. Guaranteed: one wedding a day. It's your special day, why share it!

Complimentary Wedding Package

- Hire of function room for the complete day
- Choice of table napkins and colour decor on all tables to tone with the Bridal wear
- Red carpet entry
- Complimentary drink for Bride and Groom
- Choice of 3 cake stands
- Orange on all tables
- Fresh flowers on all tables
- Personalised menus
- Balloons
- Microphone and PA System
- Special accommodation rates for Wedding Guests
- Bridal Suite - 4 Poster - for Bride & Groom (applicable to weddings of 50 or more guests)
- 50% reduction for children under 12
- Management supervision and personal attention at all weddings

At the Reception

At the Lough Erne Hotel the Bride and Groom will be welcomed with a Red Carpet and complimentary drink.

Guests can relax in the Lounge area of our Banqueting Suite before the formal procedures commence.

The Receiving Line - to greet the Guests, will include the Bride's Parents (as hosts), then the Groom's Parents, the Bride and Groom and if you wish, the attendants. The correct order for the receiving line is The Bride's Father and Mother, The Groom's Father and Mother, the attendants, the Groom and the Bride.

At less formal receptions the Bride and Groom may receive the guests on their own.

The guests may be seated according to a table plan and/or place cards or may seat themselves.

Cutting the Cake - after the Dessert the cake is cut by the Bride and Groom. Traditionally the top tier is kept to be used as a Christening Cake for the first child.

Speeches and Toasts - these traditionally follow the Meal and may be conducted by the Bestman or a Master of Ceremonies. The Bride's Father - speaks first and proposes a toast to the Bride and Groom.

The Groom - replies on behalf of the Bride and himself; thanks the Bride's Parents for the wedding, thanks guests for the presents and proposes a toast to the Bridesmaids.

The Best Man - replies on behalf of the Bridesmaids and reads out any messages from absent friends and relatives. The best speeches are short, witty and never blue.

Suggested Top Table Seating Plan for the Bridal Party

Clergy	Groom's Father	Bride's Mother	Groom's Man	Best Man	Groom	Bride	Chief Bridesmaid	Matron of Honour	Attendants	Groom's Mother	Bride's Father	Clergy
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Terms and Conditions of Sale for Wedding and Functions

Any provisional bookings will be held for 7 days by which time a £200 deposit will be required to confirm the booking. This deposit is non-refundable.

The client undertakes not to bring any food, except for tray-bakes onto the premises.

Final numbers should be confirmed 72 hours before the event and these will be the minimum charged for.

The client undertakes to conduct the function in an orderly manner and in full compliance with the rules and directions of the Hotel.





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Function Menu

Arrival Reception

• Tea/Coffee Only	£1.00
• Tea/ Coffee & Biscuits	£1.25
• Tea/Coffee & Scones	£1.50
• Tea/Coffee & Homemade Shortbread	£1.50
• Mulled Wine	£1.95
• Summer Fruit Cup (Non-Alcoholic)	£1.00
• Bucks Fizz	£2.00
• Caribbean Punch (Alcoholic)	£1.95

Starters

• Fanned Chilled Seasonal Melon - with a duo of Fruit Coulis	£2.65
• Chef's Home-Made Vegetable Broth	£2.25
• Garlic Mushrooms - bound in a Creamed Sauce with Chives set on Crusty Bread	£3.25
• Prawn Cocktail Fresh Water Prawns on a bed of crispy lettuce topped with Marie-Rose sauce served with brown bread & butter	£3.50
• Roasted Plum Tomato & Herb soup - finished with Basil Pesto	£2.50
• Smoked Chicken Avocado bound with Chive & Lemon Mayonnaise resting on Salad Leaves served with Pink Grapefruit Segments	£3.75
• Marinated Tomato & Mozzarella Salad - with a Tossed Herb Salad drizzled with Honey & Balsamic dressing	£3.45
• Oak Smoked Salmon simply served with Tossed Leaves, Capers, Shallots & Gherkins, Horseradish Sauce & Lemon	£4.95
• Creamed Leek & Potato Soup finished with Chive Snippets	£2.50



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Function Menu

Main Courses

Roast Turkey & Ham with Stuffing, Roast Gravy	
• Cranberry Sauce served with Roast Potatoes	
• 1 Potato of your choice	
• 2 Vegetables of your choice	£8.75
Roast Breast of Chicken with Stuffing, Roast Gravy & Chipolatas wrapped in Bacon served with Roast Potatoes	
• 1 Potato of your choice	
• 2 Vegetables of your choice	£8.25
Roast Sirloin of Beef & Yorkshire Pudding with a rich Bordaise Sauce served with Château Potatoes	
• 1 Potato of your choice	
• 2 Vegetables of your choice	£9.50
Chicken Wellington Chicken Breast wrapped with Bacon, Pâté & Puff Pastry Baked & served with Chasseur Sauce	
• 1 Potato of your choice	
• 2 Vegetables of your choice	£8.75
Baked Medallion of Pork filled with an Apple and Thyme Stuffing, served with a Sage & Cider Sauce & Parmentier Potatoes	
• 1 Potato of your choice	
• 2 Vegetables of your choice	£8.75

Baked Fillet of Salmon on a bed of Dill Mash served with a Lemon Butter Sauce	
• 1 Potato of your choice	
• 2 Vegetables of your choice	£8.45

Desserts

Homemade Kiwi & Strawberry Pavlova with Fresh Whipped Cream	£2.25
Freshly made Cheesecake served with Chantilly Cream & Fruit Coulis (Baileys, Strawberry, Chocolate & Orange)	£2.25
Profiteroles filled with Cream & served with Warm Chocolate Sauce	£2.25
A Light Chocolate & Brandy Mousse topped with Whipped Cream & Fresh Berry Garnish	£2.25
Fruit & Sherry Trifle topped with Whipped Cream	£2.25
Chocolate Truffle Torte served with a Duo of Fruit Coulis & Fresh Seasonal Berries	£3.50