CAISLEAIN ÓIR Hotel

WEDDINGS



Your Day on the Wild Atlantic Way...

Congratulations!

We would like to thank you for considering Caisleáin Óir Hotel as your wedding venue and take this opportunity to congratulate you both on your engagement.

Open since 1978, our hotel is family owned and operated, and as the fourth generation proprietors, tradition and love are at the heart of everything we do.

Located along the Wild Atlantic Way, just five minutes from Donegal airport and Carrickfinn Blue Flag Beach, Caisleáin Óir Hotel is an ideal and unique destination for your special day.

Our wedding team at Caisleáin Óir: the "I Do Crew" look forward working with you both in creating your perfect celebration and making memories to last a lifetime- we promise to deliver your day, your way.

Our very best wishes,



"J Do" Crew





From start to finish, we strive to make every detail of your day personal to you and your story. Whether it be a Superhero Wedding Cake or a Personalised Cocktail, the I Do Crew will make it happen!





Our Guarantee

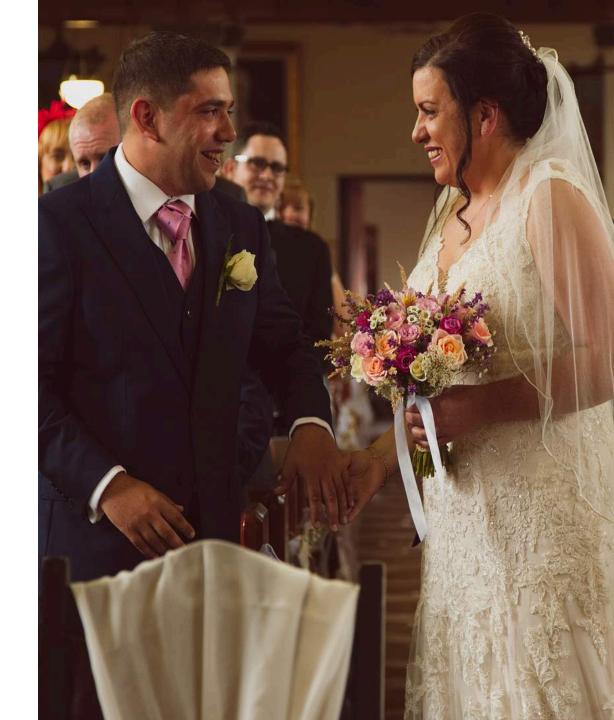
- Dedicated team of wedding coordinators
- One Function a Day Policy
- Complimentary Chair Covers and Sashes
- Choice of centrepieces including stunning silver candelabra & white candles
- Private bar inside our Ballroom
- Use of Cake Stand & Knife
- Use of Microphone & PA for Wedding Speeches
- Projector Screen for Photo Loop & Video Messages
- Complimentary Bridal Suite with breakfast in bed
- Special Discounted accommodation rate for your Wedding Guests with free parking
- Personalised welcome note and treats for wedding guests who are staying in the hotel
- Late breakfast service for all wedding guests
- Special offers on pre and post wedding parties

Claire & Dave

"From the moment my husband and I enquired about weddings with James, we just knew everything would be looked after capably and with reduced stress for us. James is a treat to work with in staging an event like a wedding.

No idea was too big, small or silly and it was clear that we were to have it the way we want it to make it special for us. James utilises his experience and knowhow excellently and guided us towards a shared vision for the day that he and his staff pulled off flawlessly.

The food available in Caisleáin Óir is outstanding; fresh, expertly cooked and presented and the most generous of portion sizes, ensures everyone from fussy eater to foodie is delighted. Thank you again to James and all the staff for making our wedding truly the greatest day of our lives."





Civil Ceremonies

Caisleáin Óir Hotel is a licensed venue for Civil Ceremonies and offers the perfect setting for your ceremony of choice. We are also delighted to be able to offer the stunning local beach as an option for your ceremony, and should Irish weather not cooperate on the day, our ballroom can act as a back up.

It will be our pleasure to assist you with your individual enquiry, our experienced Wedding Team are on hand to help you through each step of the process.



Arrival Reception

You and your guests will be welcomed with homemade scones with fresh cream and strawberry jam, made from our own family recipe and a drinks reception of your choice. Our premium canapés include sweet and savoury pastry cones in the below varieties:

Savoury

Chorizo & Olive Cream Cheese & Pesto Goats Cheese, Beetroot & Hazelnut Chicken Coronation Prawn & Marie Rose Cajun Spiced Pulled Beef Smoked Salmon & Cream Cheese

Sweet

Peanut Butter & Jam Salted Caramel Meringue Crunch Strawberries & Cream Bailey's Cream Ice Cream Cones (Select from Vanilla, Honeycomb, Strawberry or Mint Choc Chip)





Drinks Reception

Bubbles

Welcome your guests with a crisp glass of champagne or premium prosecco with classic strawberry garnish. Pair with flutes of Guinness for something really different and a great alternative to a glass of bubbly.

Cocktails

Design and name your very own wedding cocktail with our trained mixologists served from an eye catching fountain as your guests arrive.

Craft Beer

Offer a 'wee taste of Donegal' with Kinnegar Craft Beer, brewed right here in the hills. Our in house expert will talk guests through each brew at the Tasting Station where they can try Kinnegar's Pale Ale, Rye Ale, Porter, IPA, American Style IPA and some specialty brews.

Hot Drinks

Give your guests the warmest of welcomes with an Irish Coffee, Hot Whiskey, Mulled Wine or Mulled Cider on arrival.

Design Your Drinks Package

If there is a specific drinks package you require like an Open Bar, Drinks Vouchers or Round for a Toast just let us know!

The Main Event

Your first meal together as a married couple will be a meal to remember. With every package you can ensure the highest quality dishes and options to suit all tastes and dietary requirements.

The following sample menus will give you an understanding of what we can offer and should you have your own ideas in mind, we would be delighted to work with you to design your own bespoke menu. From beer tasting to additional courses and late night munchies, we have a range of optional extras for you to choose from.

We have named each menu after one of our beautiful surrounding beaches:

Tráigh Charrich Finne (Carrickfinn Beach) Tráigh an Bháid (The Boat Strand) Tráigh Dearg (The Red Beach) Tráigh Mhullach Dearg (Mullaghderg Beach)





Colleen & Simon

"We traveled from County Armagh to have our wedding at Caisleáin Óir. As soon as we saw the stunning new function room, our minds were made up. Our family has been coming here for many years and always received the same friendly welcome from James, Michelle, Joe, Anita and all the staff.

The wedding was amazing from start to finish and they couldn't have done more for us. The food and service were excellent, as always, and they made us feel very special with lots of personal little touches.

We also had the pleasure of being the first couple to stay in their beautiful new honeymoon suite. I would highly recommend this venue to anyone for a wedding and am looking forward to another weekend in Caisleáin Óir very soon!"



Starter

Maple Streaky Bacon, Free Range Egg, Organic Salad Leaves with a Honey & Wholegrain Mustard dressing

Bruschetta of Toasted Ciabatta with Donegal Rapeseed Oil, Garlic, Sun Dried Tomato and Balsamic Reduction

Main

Arrival Reception

Homemade Scones

with

Jam & Fresh Cream

Tea & Coffee

Topside of Beef with Roast Potato, Yorkshire Pudding & Roast Gravy

Roast Turkey Crown with Donegal Baked Ham Homemade Sage & Onion Stuffing with Roast Gravy and Cranberry Sauce

Served with Seasonal Vegetables and Potatoes

Dessert

Homemade Apple Crumble & Custard

Homemade Strawberry Cheesecake

Tea & Coffee

Late Night Soakage

Freshly Made Sandwiches Cocktail Sausages Chicken Goujons

Tea & Coffee

Tráigh an Bháid'

Starter

North Atlantic Baby Prawns and Organic Salad Leaves with Homemade Marie Rose Sauce

Arrival Reception

Homemade Canapés (Choice of Two)

Homemade Scones with Jam & Fresh Cream

Tea & Coffee

Button Mushrooms in a Brandy Cream Reduction served in a puff pastry Vol-au-Vent

Main

Roast Sirloin of Beef with Roast Potato, Yorkshire Pudding and Red Wine Jus

Breaded Fillet of Chicken with a Smoked Bacon and Mushroom Cream Sauce

Served with Seasonal Vegetables, Mash Potatoes and a choice of Potato Dauphinoise or French Fries

Homemade Cream Filled Profiteroles with Warm Chocolate Sauce

Homemade Bailey's Cheesecake

Tea & Coffee

Late Night Soakage

Hot Bacon Baps

French Fries,

Chicken Goujons

Cocktail Sausages

Tea & Coffee



Starter

Grilled Goats Cheese and Organic Leaves with Crushed Hazelnuts and Red Onion Marmalade

Killybegs Oak Smoked Salmon and Baby Prawns with Homemade Marie Rose Sauce

Main

Braised Donegal Lamb Shank with Roasted Root Vegetables and a Rosemary Red Wine Jus

Fresh Cod Loin and Wild Atlantic Mussels in a White Wine and Garlic Cream Sauce

Served with Seasonal Vegetables, Mash Potatoes and a choice of Potato Dauphinoise or French Fries

Dessert

Late Night Soakage

Homemade Slider Burgers in Brioche Buns French Fries Chicken Goujons Cocktail Sausages

Tea & Coffee

Dessert Tasting Plate: Chocolate Fondant, Strawberry Meringue & Crème Brûlée with a Caramel Crunch Add a Cheese Plate +€: Cashel Blue, French Brie & Mature Irish Cheddar served with Crackers, Relish, Celery and Grapes

Tea & Coffee

Arrival Reception

Homemade Canapés,

(Choice of Four)

Homemade Scones

with

Jam & Fresh Cream

Tea & Coffee

'Traigh Mhullach Dearg'

Arrival Reception

Fresh Local Oysters with Lime & Tabasco

Guinness Shots

Homemade Canapés (Choice of Four)

Homemade Scones with Jam & Fresh Cream

Tea & Coffee



Brudé's Bevuy: Cocktail Fountain, Sparkling Rosé & Prosecco Groom's Grappa: Kinnegar Craft Beer Tasting Station The Main Event

Appetizer

SMOKED DUCK SALAD with Crushed Walnuts, Fresh Raspberries and Balsamic Reduction

or

LOCAL SEAFOOD MINI PLATTER Paddy Ward's Crab Claws, Killybegs Oak Smoked Salmon, Fresh Haddock & Local Dulse Bon Bon (served with Organic Salad Leaves and Homemade Dressing)

Soup

French Onion Soup with Parmesan Croutons

Sorbet

Homemade Sorbet

Main Course

TRANCHE OF MONKFISH with a Mussel, Chorizo and Pea Risotto & Chablis Cream Sauce

or

PAN SEARED FILLET STEAK (cooked to the Bride & Groom's liking) with Potato Dauphinoise, Tobacco Vegetables & Brandy Cream Peppercorn Sauce

Served with Seasonal Vegetables, Mash Potatoes and French Fries

To Finish

CHOCOLATE DESSERT PLATE White Choc Mousse Chocolate Fondant Homemade Profiteroles

or

CHEESE PLATE Cashel Blue French Brie Mature Irish Cheddar Served with Crackers, Relish, Celery and Grapes

Why not add a shot of port?

Tea & Coffee

Pre – Dancing Pick Me Up

Irish Coffee | Bailey's Coffee

with

Caisleáin Óir Cake Tier of Homemade Mini Bites

Late Night Soakage

Midnight Munchies (11pm – 1am)



Homemade Heroes

Beef Burgers Cheeseburgers Battered Sausages Chunky Chicken Goujons

'The Best Dressed Fries in Town'

Curry Chips Curry Cheese Chips Garlic Cheese Chips Taco Cheese Chips

Nine

We have a fantastic selection of wines from around the world for you to pair with your chosen menu.

House Reds

Cabernet Sauvignon Merlot Tempranillo

House Whites

Chardonnay Sauvignon Blanc Pinot Grigio





Accommodation

We are delighted to offer a complimentary stay in the luxurious 'Neptune Suite' to the Bride and Groom on the wedding night. The Neptune Suite is fully equipped with a king size bed, jet stream Jacuzzi, romantic lighting, secure safe, flat screen TV and soft towel bath robes.

We have twenty spacious rooms at our hotel and upon booking your wedding, we will automatically reserve all rooms available for that date. We offer discounted room rates based on one, two and three night stays.

We also work with a host of other local B&Bs, hotels and holiday rentals to ensure we can accommodate your entire party if required. Breakfast can be included at the hotel for these guests and we can arrange transfers to and from.



Charmagne & Michael

"We had our Wedding reception here and can honestly say that James, Michelle and the staff at the Caisleáin Óir made our day the most perfect day in every way possible.

The flexibility for ideas with regards to the planning set our minds at ease and the execution of these plans on the day was more than we could have asked for.

As for the meal, both our families have been raving about it since and everyone who came from Glasgow and beyond for our wedding said they would be sure to return as it was an unforgettable experience.

Myself and my new wife cannot thank the Caisleáin enough for making our day an amazing one and we cannot recommend this venue enough for anyone looking to get married in this most beautiful part of the world."

Begin Your Journey With Us...

Give us a call, drop us a line or simply pop in to arrange a time that suits you both to discuss complete packages and options for your special day.

We welcome all enquiries, budgets and requirements and look forward to meeting you both!

Telephone: +353 (0) 7495 48113 Email: weddings@caisleainoir.ie



CAISLEAIN ÓIR Hotel

WILD ATLANTIC WAY, ANNAGRY, CO. DONEGAL