

The Cahernane House Hotel Wedding Package

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The History of the House

Two Brothers, members of the Pembroke family, whose ancestors had fought on the Yorkist side during the war of the roses, came to Killarney in 1656

One Brother was given the great Muckross Estate and the other the smaller property of Currens and Cahernane. The Herbert family maintained these Estates for five generations.

By 1872 the rent roll was declining as a result of pressure by the land league under the presidency of Charles Stewart Parnell. This organisation took up the cause of the Irish peasants who had long been oppressed by their British landlords.

Henry Herbert like most other Irish Landlords was determined to maintain appearances and to do so kept carriages, horses, boats, boatmen, gardeners, gamekeepers and a great many servants.

In 1877 he pulled down the old family mansion one of the few remaining Queen – Anne buildings in Ireland and in its place he built a more modern residence – now the Cahernane House Hotel.

As a result of violence by the land league, and harassment by the Home Rule movement in the House of Commons, the British parliament passed the land act of 1881. The legislation benefited the peasant by guaranteeing fair rent, fixed tenure, and freedom from sale. It was the death knell of great many large holdings, amongst them Muckross Estate.

In that year Muckross house was closed and trustees were appointed to take charge of the estate and attempted to pay off debts that it had incurred, Cahernane House survived for a further quarter of a century when eventually it too changed ownership to assume a different role.

With Compliments of the Cahernane

We wish to thank you for choosing the Cahernane House Hotel as a perspective venue for your wedding. Should you decide to host your wedding in this hotel, we would be delighted to offer you the following with our compliments;

On Arrival ;

Red Carpet for you & your guests

Congratulatory champagne for the Bride & Groom

At Dinner ;

Personalised menus

Seating plan of your choice

Floral centrepieces for the tables, arranged to suit your own flowers

Decorative candles

Exclusively designed name cards

Cutting the cake ;

Cake Stand & Crystal Knife

Accommodation

Bridal Suite on the wedding night

The Cocktail Hour

As guests approach the end of the red carpet, they are greeted by a magnificent open fire in a warmly lit room, the foyer is the first of many rooms where guests may wander, mingle and observe the beautiful surroundings while enjoying the beverage or beverages of your choosing.

Open bar – this is charged based on consumption

Champagne/ Sparkling wine – prices vary depending on your selection, list available on page 12

Wine – prices vary depending on your selection, list available on page 10

Tea / coffee -

Mulled Wine – Served hot €7.50 per person

Summer fruit punch – Served hot or cold €6.95 per person

Cocktails – prices vary depending on your selection,

Canapés – lists & prices available on page 9

If there is a beverage or beverages that you would require which have not been listed please contact the co-ordinate for availability and prices.

Combinations of the above list are also available.

Menu Selection

Starters

1. Oak smoked Salmon & horseradish butter terrine, chive crème fraiche, baby spinach, lemon oil
2. Goats cheese & caramelised red onion tartlette, organic herb salad, aged balsamic vinegar
3. Dingle Bay crabmeat & potato croquette, mango & coriander salsa
4. Slow cooked pork belly, Clonakilty black pudding, cinnamon spiced apple puree, thyme jus
5. Feuillette of wild mushroom, flat parsley & champagne veloute
6. Mixed leaf salad with feta, semi sun dried tomato, garlic petals, grain mustard vinaigrette
7. Confit of Barbary Duck leg, green bean & truffle, redcurrant essence
8. Sauté Chicken & pork sausage, parsnip mousseline, red onion , peppercorn jus
9. Rabbit & hazelnut terrine, sauce gribiche
10. Warm salad of smoked Duck breast, orange segments, toasted pine nuts, fresh Herb vinaigrette

Middle Courses

1. Cream of wild Mushroom soup, tarragon croutons
2. Cream of Carrot & coriander soup
3. Roast plum Tomato & bell pepper soup
4. Leek & Potato soup with smoked haddock flakes
5. Cream of Celery & walnut soup with blue cheese
6. French onion soup, gruyere crouton
7. Lemon Sorbet
8. Champagne sorbet
9. Cassis sorbet
10. Mango & passion fruit sorbet
11. House salad, toasted pine nuts, cherry tomato & Parmesan shavings
12. Rock & baby spinach leaves with lemon oil & cracked pepper
13. Chilled cherry tomato & cucumber gazpacho
14. Chicken Consommé with savoury pancake & chervil

Main Courses

1. Grilled Sirloin steak, fricassee of wild mushroom, Confit shallot & pink peppercorn sauce
2. Pan seared fillet of Irish Beef, spring onion potato puree, mushroom duxelle Port wine reduction
3. Herb crusted Rack of Lamb, tomato & rosemary ragout, mint jus
4. Honey roast breast of Duck, cider braised red cabbage, calvados jus
5. Roast breast of corn fed Chicken, polenta crouton, lentil Du Puy
6. Grilled loin of venison, (In Season) Savoy cabbage, smoked bacon, juniper glaze
7. Herb crusted Cod, mini vegetable ratatouille, baby capers, & lemon butter sauce
8. Crisp pave of Salmon, braised fennel, ginger cream
9. Lightly spiced Monk fish, white beans, sauce vierge
10. Pan seared fillets of Turbot, celeriac & truffle puree, vermouth cream
11. Baked fillet of Sea Bass, crushed baby potato, shallot & citrus emulsion
12. Linguine with roast artichoke, wilted greens, basil cream
13. Grilled polenta crouton, ragout of Mediterranean vegetables, olive tapenade
14. Puff pastry & grilled vegetable tart, goats cheese & lemon dressed rocket

Desserts

1. Caramelised Lemon tartlette, lemon sorbet & raspberry coulis
2. Classic Tiramisu with biscotti biscuit & cherry syrup
3. Dark & white Chocolate mousse, orange scented cream, chocolate sauce coulis
4. Blackcurrant Delice, mixed berry compote
5. Warm Tart tatin, calvados & walnut cream, butterscotch & vanilla ice cream
6. Selection of Ice creams in a crisp tuille basket, dried fruit chutney, passion fruit coulis
7. Blackberry Napolean crème Brulee, in crisp filo pastry, red berry coulis
8. Baileys & milk chocolate parfait, vanilla Anglaise
9. Strawberry & vanilla tartlette, strawberry ice cream
10. Cahernane trio of desserts

Canapés

Chicken liver parfait on toasted brioche

Herbed & lemon crab cake

Tapenade on tomato bread

Smoked Salmon & asparagus tartlette

Mini Ham & gruyere cheese quiche

Boilie Goats cheese & red onion

Vegetable Spring rolls €13.00 per person

Sweet Canapés

Chocolate truffles

Meringue kisses

Caramelised lemon tart €9.00 per person

Sandwiches

Selection of homemade sandwiches €8.00 per person

Tea & Coffee €2.50 per person

From the Cellar

“Good wine is a familiar creature if it be well used”

William Shakespeare

Proposed White Wines

<i>La Legende Chardonnay</i> <i>France</i>	<i>2004</i>	<i>€28.00</i>
<i>Casa Silva Sauvignon Blanc</i> <i>Chile</i>	<i>2005</i>	<i>€26.00</i>
<i>Dr. L Riesling</i> <i>Dr. Loosen, (Mosel)</i>	<i>2004</i>	<i>€28.00</i>
<i>Simboli La Vis</i> <i>Pinot Grigio</i>	<i>2004</i>	<i>€30.00</i>
<i>Mantel Blanco Verdehlo/Sauvignon</i> <i>Bodegas Alvarez y Diez, Rueda D.O</i>	<i>2004</i>	<i>€28.00</i>
<i>Macon Uchizy</i> <i>Domaine Talmard</i>	<i>2004</i>	<i>€36.00</i>
<i>Pouilly Fume</i> <i>Domaine de Bel-Air</i>	<i>2004</i>	<i>€38.00</i>

Proposed Red Wines

<i>Le Mistrel Merlot</i> <i>France</i>	2007	€25.00
<i>Casa Silva Cabernet Sauvignon</i> <i>Chile</i>	2007	€26.00
<i>Chateau La Bastide</i> <i>Corbieres</i>	2004	€30.00
<i>Hout Bay - Shiraz</i> <i>South Africa</i>	2006	€27.00
<i>Petalos de Bierzo</i> <i>Descendientes de J. Palacios (A.Palacios) Bierzo D.O</i>	2004	€36.00
<i>Saumur Champigny "Grande Cuvee"</i> <i>Chateau du Hureau</i>	2004	€37.00
<i>Bourgogne Pinot Noir</i> <i>A.Rodet</i>	2005	€40.00
<i>Cotes du Rhone, Cairanne "Font d'Estevenas"</i> <i>Domaine Alary</i>	2003	€41.00

Sparkling Wine

Bouvey €45.00

Champagne

Alexandre Bonnet n/v €65.00

Tattinger n/v €95.00

Evening Entertainment

Pianist – available by contacting the hotel’s wedding co-ordinator

Harpist – available by contacting the hotel’s wedding co-ordinator

Wedding Car – available by contacting the hotel’s wedding co-ordinator

Bands

<i>Name</i>	<i>Contact</i>	<i>Phone No.</i>
Nite Life	Tom	066 7124947
The Beautiful Sound	Frank	061 330611
Fantasy	Frank	061 330611
O’ Callaghans	Michael	066 7180724
Crescendo	Derry	066 7125787
The Deerhunters	Pat	06964093
Billy Curtain – Jazz band	Billy	066 7122572
Echo Valley Sound	Gerry	064 44479
Sliabh Luachra	Michael	029 70351
Billy Donegan	Billy	066 7131170
Incognito	John	087 2520199
Midnight Café		0667127325
Firethorn	Kieran Healy	086 827 6009
Opus 1		087 617 9989
The Love Junkies		021 496 1000
Katsquire	Paul Bale	066 7130944
Rat Pack	Mark Tolan	086 8174 063

Photographers

Keith Woodard	064 42829
Riona Macmonagle	064 32833
John O Sullivan	064 32933

Accommodation

The house features grandly spacious & elegantly furnished bedrooms.
The rates for these rooms are as follows, group rates are negotiable by contacting the hotel's wedding co-ordinator

At your leisure

Our concierge would be happy to arrange any of the following activities for you during your stay

Boating on the Lakes

Cycling, a great way to see Killarney national park & gardens

Fishing, Trout & Salmon fishing available on Lakes or river Flesk, ghille may also be organised

Golf, golfing may be arranged on any of the local courses (advance reservations may be required)

Horse Riding, ride through the national park taking in views of Ross Castle & beautiful views of Killarney lakes & mountains

Tennis, enjoy a game of tennis on the hotel's own Tennis court

Tours, day tours to ring of Kerry & peninsulas

Terms & Conditions

A non refundable deposit of Euro 2000 is required within 14 days of the booking being made and 90% of the food and beverage estimate 60 days previous to day.

The outstanding balance & agreed extras must be settled on departure

The exact numbers of guests should be advised one week prior to the event, and unless more people are catered for on the day this will be the number charged for.

Menu prices are quoted at the current prices & will be subject to change. Published prices may also change subject to availability and seasonality of some items i.e. Winter Lamb, Venison.