



Your Wedding at the Trident Hotel

TRIDENT HOTEL
.... AN IDYLIC LOCATION FOR YOUR WEDDING RECEPTION



Spectacular water's edge location for
your wedding photographs



The Schooner Lounge with Balcony Terrace
overlooking Kinsale Harbour for your
Pre-Dinner Reception



Magnificent Harpoon Banqueting Suite
overlooking the harbour
for your wedding banquet



A wide selection of luxurious
accommodation for your guests



A selection of stunning rooms
ideal for a civil wedding ceremony



Congratulations on your engagement!

Thank you for considering the Trident Hotel as the venue for your forthcoming Wedding Reception.

At the Trident Hotel we have many years of experience in organising successful weddings. Please relax and enjoy the planning of your special day, in the knowledge that your wishes are in very safe hands!

A member of our Management Team would be delighted to show you around and discuss all of your individual requirements. We would be delighted to tailor your menu, décor or timings to suit your needs.

We look forward to welcoming you & your guests on your Wedding Day, one of the most important and memorable days of your life.

Yours sincerely,

Hal McElroy
MANAGING DIRECTOR

YOUR WEDDING PACKAGE INCLUDES...

◆
Red Carpet Champagne welcome on arrival for the Bride and Groom

◆
Complimentary Pre-Dinner Drinks Reception for your guests on arrival to include Tea & Coffee, Cordials and either Fruit Punch or Mulled Wine

◆
A piano accompanist during your meal

◆
Floral arrangements on your tables to complement your colour scheme

◆
Candelabras & Personalised Souvenir Menus on your tables

◆
Use of our Cake Stand & Knife

◆
Luxury overnight accommodation for the Bride and Groom in our stunning master suite with private balcony. Enjoy a fruit basket & mineral water in your room on arrival, turn down service that evening & Full Irish Breakfast served to your room the following morning

◆
Complimentary overnight accommodation for the parents of the Bride & Groom on the night of your wedding

◆
Reduced accommodation rates on up to 15 Executive Rooms for your guests

◆
Complimentary overnight stay on the occasion of your 1st Wedding Anniversary including a gourmet dinner in our award winning Pier One Restaurant



WINTER WEDDING OFFERS

In addition to our Wedding Package we are delighted to offer some extras with our compliments if you book your Wedding Reception for the months between November and March. (Not including 28th – 31st Dec)

- ◆ A 10% Discount off your chosen menu price

PLUS

- ◆ Complimentary Tea & Coffee and Evening Refreshments (Sandwiches and Cocktail sausages) for the number of guests at the meal.

PRE DINNER RECEPTION

WITH OUR COMPLIMENTS

When you book your Wedding you will receive a Complimentary Pre Dinner Drinks Reception on arrival. This includes freshly brewed Tea & Coffee, Cordials and either Fruit Punch or Mulled Wine.

Your pre dinner drinks are served in the Schooner Lounge, which offers a terraced balcony with breath-taking views of Kinsale harbour.

In addition you may wish to offer you guests one of the following:

OPTIONAL EXTRAS FOR YOUR PRE DINNER RECEPTION

Wine (Red and White House Wine)

€19.00 per bottle

Sparkling Wine

€33.00 per bottle

Champagne and Strawberries

€55.00 per bottle

Bucks Fizz

€7.50 per glass

Chefs Selection of Canapés

€4.00 per person



APPETISERS

SERVED COLD

Duo of Ogen & Gala Melon with Parma Ham, served with a Honey & Black Pepper Dressing	€6.25
West Cork Smoked Seafood Ballantine with a Lime & Chive Yoghurt Dressing	€7.25
Rosettes of West Cork Smoked Salmon served on a Crisp Salad with a tangy Lemon & Lime Dressing, Capers & Lemon Wedges	€7.85
Seafresh Selection of Prawns, Mussels, Salmon, Crab Toes & Smoked Salmon served with our Homemade Brown Bread	€9.25
Durrus Sausage Terrine on a bed of Mixed Leaves with Home-made Apple Chutney	€6.50
Classic Caesar Salad	€7.25

SERVED HOT

Golden Puff Pastry Vol au Vent filled with Chicken & Mushrooms and a rich White Wine Sauce	€6.00
Fresh Local Seafood Puff Pastry Vol au Vent in a Leek & Chablis Cream	€6.95
Confit of Duck served with a Red Onion Marmalade and Soy & Honey Dressing	€9.00
Goats Cheese & Spinach Filo Basket served with a Cherry Tomato Salsa	€6.95
Warm Cajun Chicken Salad	€6.75
Kinsale Fish Cake served with a Homemade Tomato Sauce	€7.25

SOUPS

Cream of Vegetable Soup with Chive Cream	€4.20
Cream of Mushroom Soup	€4.20
Cream of Leek and Potato Soup with Herb Croutons	€4.20
Cream of Carrot and Orange Soup	€4.20
Cream of Courgette and Tomato Soup	€4.20
Kinsale Seafood Chowder	€5.70

SORBETS

Strawberry Sorbet drizzled with Champagne	€4.00
Mango & Passion Fruit Sorbet	€4.00
Pear Sorbet	€4.00
Blackcurrant Sorbet	€4.00

*** All prices include VAT. There is no service charge.*

MAIN COURSES

MEAT COURSES

Seared Supreme of Chicken stuffed with a Sun-dried Tomato & Cream Cheese Mousse and resting on a creamy White Wine Sauce	€18.20
Traditional Roast Turkey & Baked Ham with a fresh Herb Stuffing served with a Cranberry Sauce	€19.80
Roast Prime Sirloin of Irish Beef served with Huntsman Sauce and Yorkshire Pudding	€25.50
Grilled Irish Sirloin Steak, flamed in Brandy & coated with a Creamy Peppercorn Sauce	€27.95
Seared Prime Fillet of Irish Beef Encroute with a Mushroom Duxelle resting on a rich Port Wine & Shallot Sauce	€29.75
Roast Stuffed Leg of Irish Lamb with a Honey and Thyme Sauce	€27.75
Roast Rack of West Cork Lamb resting on Chive Potatoes & served with a Thyme Jus	€31.20
Roast Fillet of Prime Irish Beef, crusted with fresh Herbs & Garlic, served with a minted Madeira Jus	€31.00
Fillet of Pork wrapped in Parma Ham served with a Caramelised Apple & Cider Jus	€25.95
Magret Duck with a Savoury Stuffing & a Wild Berry Sauce	€31.50

FISH COURSES

Mille Feuille of Lemon Sole & Seafood Mousse with a Creamy Chive Sauce	€24.00
Baked Darne of Salmon on a warmed Tomato & Basil Sauce	€22.75
Braised Monkfish resting on a Champagne Cream Sauce	€27.95
Baked Cod with a Herb Crust served with a White Wine & Butter Sauce	€24.50
Symphony of Seafood on a Julienne of Vegetables with a White Wine Sauce (Your choice of 3 from the following selection; Salmon, Monkfish, Haddock, Sole, Sea Trout)	€27.50
<i>Seafresh Lobster, Sea Bass, Turbet and Brill - subject to availability, please ask for further details</i>	

VEGETARIAN DISHES

Ratatouille & Blue Cheese in a Filo Pastry Basket resting on a Tomato Concasse	€15.50
Smoked Garlic, Sundried Tomatoes & Pine-nut Risotto drizzled with a Basil Pesto and served with Parmesan Shavings	€15.50
Penne Pasta on a Chilli and Coriander Cream served with Roasted Mediterranean Vegetables	€15.50

A Bouquet of Fresh Seasonal Vegetables and Potatoes accompanies all Main Courses

*** All prices include VAT. There is no service charge.*

DESSERTS

Choux Pastry Swan filled with a rendezvous of Fresh Fruit & Baileys Cream and floating on a Butterscotch Sauce	€5.00
Warm homemade Apple Pie scented with Cinnamon, with a Vanilla Pod Custard	€5.00
Timbale of rich Belgium Chocolate & Rum Mousse on a Duo of Sauces	€5.00
Tangy Lemon Cheesecake surrounded by a Raspberry Coulis	€5.00
Iced White Coffee Parfait resting on a bed of Strawberries in a Grand Marnier Marinade	€5.00
Tropical Fresh Fruit Salad with Quenelles of Vanilla Ice-cream	€5.00
Pavlova with a Mosaic of Fresh Fruit resting on a Mango Coulis	€5.00
Iced White & Dark Chocolate Marquis served with Mocha Fudge Sauce	€5.00
Traditional Tiramisu: Layers of Creamy Vanilla Pod, Mascarpone Cheese & Boudoir Fingers, drizzled with an Espresso Coffee Anglaise & Chocolate coated Coffee Beans	€5.00
Melody of Desserts on a Harmony of Sauces: Your choice of 3 from the following selection ... Cheesecake of your choice, Choux Puffs, Homemade Vanilla Pod Ice-cream, Fresh Fruit Meringue Vacherin, Mousse of your choice in a Chocolate Cup	€6.20
Irish Cheese Plate- selection of West Cork Farmhouse Cheeses with biscuits and grapes	€6.80
Freshly Brewed Tea, Coffee & Mints	€2.00

MENU CHOICES

Choice of Main Course	€2.00 per person
Choice of Appetiser, Soup, Sorbet or Dessert	€1.00 per person
To serve your own Wedding Cake as Dessert	€3.00 per person

We would be delighted to discuss any other menu options with you.
Please discuss your preferences with a member of our Banqueting Team.

*** All prices include VAT. There is no service charge.*



BUFFET OPTION

BUFFET

Roast Breast of Turkey

Home-baked Irish Ham

Roast Prime Sirloin of Irish Beef

Poached Darne of Salmon

Cold Seafood Platter including Oysters, Mussels, Crab, Fresh Salmon,
Smoked Salmon & Smoked Haddock (Supplement of €8.00 per person applies)

A Selection of Seasonal Salad Bowls & Tossed Seasonal Salads with House Dressings

Homemade Brown Bread & Fresh Baked White Rolls

Freshly Brewed Tea or Coffee & Mints

€26.50 per person

COLD BUFFET ADDITIONS

Fresh Mussels €2.50

Smoked Salmon €6.50

Oysters- 2 per portion €4.00

Homemade Broccoli & Blue Cheese Quiche €3.00

HOT BUFFET ADDITIONS

Beef and Guinness Casserole €7.50

Traditional Irish Stew €7.50

Red Thai Chicken Curry & Basmati Rice €7.50

Fricasse of Seafood €9.00

**prices are per portion*

Your guests are invited to visit the Buffet Table for their Main Course. Starters and Desserts are served to your guests at their tables (please select from the menu selector on previous pages).

*** All prices include VAT. There is no service charge.*



EVENING REFRESHMENTS & DRINKS

EVENING REFRESHMENTS

Freshly Brewed Tea & Coffee	€1.50
Selection of Sandwiches	€4.00
Cocktail Sausages	€2.50
Chicken Goujons	€3.00
Oriental Selection:- Spring Rolls, Samosas, Chicken Skewers & Dips	€4.50

**prices are per portion*

DRINKS WITH YOUR MEAL

WHITE WINES

De Gras Sauvignon Blanc, Chile	€19.00
First Step Chardonnay, Australia	€19.00
Pinot Grigio, Botter, Italy	€20.00
Michel Lynch, France	€25.00
Chablis Laroche St Martins, France	€33.00

RED WINES

De Gras Merlot, Chile	€19.00
First Step Shiraz, Australia	€19.00
Vina Real Crianza, Spain	€24.00
Michel Lynch, France	€25.00
Berringer Zinfandel Old Vine, California	€26.00

FOR THE TOAST

Open round of drinks	Bar Prices
Sparkling wine	€33.00 per bottle
Champagne	€55.00 per bottle

A Full Wine List is available on Request

CORKAGE

Wine	€10.00 per bottle
Champagne and Sparkling Wine	€15.00 per bottle

*** All prices include VAT. There is no service charge.*



ALL INCLUSIVE WEDDING PACKAGE

ALL INCLUSIVE WEDDING PACKAGE

Drinks reception on arrival including freshly brewed Tea & Coffee, Cordials & Fruit Punch

A sumptuous 3 course meal (including choice of main course*) followed by Tea & Coffee

2 glasses of House Wine per guest

A glass of Sparkling Wine per guest for the Toast

As well as all the items on our standard wedding package!

€50.00 per person

* MENU OPTIONS

Please select 1 Appetiser, 2 Main Courses & 1 Dessert

Appetisers

Duo of Ogen & Gala Melon with Parma Ham, served with a Honey & Black Pepper Dressing

West Cork Smoked Seafood Ballantine with a Lime & Chive Yoghurt Dressing

Golden Puff Pastry Vol au Vent filled with Chicken & Mushrooms and a rich White Wine Sauce

Warm Cajun Chicken Salad

Cream of Vegetable Soup with Chive Cream

Main Courses

Seared Supreme of Chicken stuffed with a Sun-dried Tomato & Cream Cheese Mousse and resting on a creamy White Wine Sauce

Traditional Roast Turkey & Baked Ham with a fresh Herb Stuffing served with a Cranberry Sauce

Roast Prime Sirloin of Irish Beef served with Huntsman Sauce and Yorkshire Pudding

Fillet of Pork wrapped in Parma Ham served with a Caramelised Apple & Cider Jus

Baked Darné of Salmon on a warmed Tomato & Basil Sauce

Baked Cod with a Herb Crust served with a White Wine & Butter Sauce

Desserts

Warm homemade Apple Pie scented with Cinnamon, with a Vanilla Pod Custard

Tangy Lemon Cheesecake surrounded by a Raspberry Coulis

Pavlova Savannah Style with a Mosaic of Fresh Fruit resting on a Mango Coulis

Traditional Tiramisu: Layers of Creamy Vanilla Pod, Mascarpone Cheese & Boudoir Fingers, drizzled with an Espresso Coffee Anglaise & Chocolate coated Coffee Beans

** All prices include VAT. There is no service charge.

SOMETHING A LITTLE DIFFERENT...

In addition to our Wedding Packages we would be delighted to assist you in arranging any of the following



Rehearsal Dinner for the Wedding Party in a Private Room
the night before your Wedding



Entertainment during your Pre-Dinner Drinks Reception
Chose between a Pianist, String Quartet, Salsa Band, Jazz Singer, Harpist



Arrival by boat! Private boat charter for the arrival of the
Bride and Groom/Bridal Party at the Trident Marina



Chair Covers & Sashes or fully themed décor of the banqueting suite



Champagne Brunch the following day



Buffet lunch the following day



Unusual Floral displays & Bridal favours for your tables



Chocolate or Champagne Fountain



Interesting Entertainment – face painter, clown, magician

Individual charges apply. Please ask for details on our Décor & Wedding Coordination options. If you are not familiar with local suppliers, we would also be delighted to recommend local services such as florists, beauticians, wedding planners to assist you in making your Wedding Day unforgettable!



GUEST ACCOMMODATION RATES

WITH OUR COMPLIMENTS...

We are delighted to offer the Bride & Groom complimentary accommodation on your wedding night in our stunning Master Suite with private balcony and uninterrupted sea views, recently described as the "best suite in Ireland". We will also offer 2 Executive Rooms on a complimentary basis for the parents of the bride & groom.

ACCOMODATION FOR YOUR GUESTS

Subject to availability at the time of booking and depending on the number of invited guests to your wedding reception, between 10 and 15 Executive Rooms will be held for your guests at the special reduced rates detailed below. A number of Suites may be available at a supplement if requested. Rooms booked over this amount will be subject to the normal booking rates.

LOW SEASON: Jan, Feb, Mar, April, Nov, Dec (excluding Dec 27th - 31st)
1 night B&B €50.00 per person sharing

MID SEASON: May, June & October
1 night B&B €60.00 per person sharing

HIGH SEASON: Jul, Aug, Sep, Dec 27th - 31st
1 night B&B €70.00 per person sharing

SUPPLEMENTS: Single Room supplement €30.00 per room, per night.

JUNIOR SUITE SUPPLEMENT: €80.00 per room, per night

CHILDREN

Children are always welcome at the Trident Hotel. There is no charge for children under 2 years when sharing with 2 adults. Children between the ages of 3 and 12 years are charged at €10.00 per night and children aged 12-16 years are charged €25.00 per night for accommodation and breakfast when sharing a room with 2 full paying adults. All other meals are charged as taken. Please note that an adult must supervise children at all times.

ACCOMMODATION BOOKING CONDITIONS

Each of the rooms held MUST be individually named in writing and confirmed by means of a credit card number or a 50% deposit paid at least 4 weeks in advance of the wedding date. Rooms not confirmed at this stage will be automatically released. It is the decision of the Bride and Groom to whom they would like to allocate rooms. This should be done in writing in reply to the letter received from the Front Office Manager. All Accommodation bookings are to be made with the Reservations Supervisor or Front Office Manager.

BOOKING TERMS & CONDITIONS

PROVISIONAL BOOKING

A provisional booking will be held for up to two weeks after which it will automatically be released unless a deposit is paid. A minimum notice of 3 months is required for booking

DEPOSITS

A deposit of €1000.00 is required to secure your chosen date along with a signed copy of our terms and conditions. Once received, a receipt will be issued along with a letter confirming all of the details of your booking to date. Please ensure that you are satisfied that we have all of your details correct at this stage. A further deposit of €1500.00 is required 3 months in advance of your reception date. We would ask that you finalise all of your arrangements, including menus, wine, bar exemption, times and accommodation with us at this time.

REVISED AND FINAL NUMBERS

Revised numbers must be given to the Hotel 14 days prior to the function with final confirmed numbers required 4 days before. The numbers confirmed at this time are the minimum numbers to be charged for.

MINIMUM NUMBERS / MINIMUM SPEND

To qualify for our wedding packages, including the use of our Harpoon Banqueting Suite, a minimum final number of 50 people for the sit down meal is required with a minimum menu spend of €37 per person. Should your numbers fall below this number or your chosen menu not reach that amount, a room hire charge may apply.

PAYMENT

It is the Trident Hotel's Company Policy that your account is settled on departure. Payment can be made by cash, credit card or bankers draft. Personal cheques accepted by prior arrangement.

CANCELLATION / CHANGE OF DATE

Notification of cancellation or change of date must be confirmed in writing. At this stage deposits are non refundable but transferable should you choose another date - given sufficient notice.

BAR EXEMPTION / ENTERTAINMENT

The bar will remain open until 12.30am Fridays and Saturdays at no extra charge. Provision of entertainment during drinking up time is prohibited. Should you wish to book a bar exemption, this will extend bar opening until 1.30am. A minimum of 1 months notice is required & a charge of €500 is applied. Should a bar exemption be obtained then all music must finish by 1.30am.

CHILDREN

Children are always welcome and a special menu can be made available or half portions served if preferred. Children must be supervised at all times.

CAPACITY - MINIMUM & MAXIMUM NUMBERS

The Harpoon Suite can cater for a minimum of 50 and can seat a maximum of 180 guests. We can also cater for smaller private parties, details on request. Please note that the maximum number of people that can be accommodated is 220.

LEGISLATION ON UNDERAGE

There is now a general prohibition on persons under 18 from bars of licensed premises. There is, however, a discretion to a licensee to admit a child under 15 in a bar if accompanied by a parent or guardian until 9pm. Persons aged 15-17 may only be allowed in a bar if accompanied by a parent or guardian after 9pm on the occasion of a private function at which a substantial meal is served, until regular closing time.

MENU CHOICE

Should you wish to offer your guests a choice of main course, there will be a supplement of €2.00 per person. Adding a choice for any other course will incur a supplement of €1.00 per person. Should you choose your Wedding Cake as your dessert option then a supplement of €3.00 per person will apply.

PRICES

All prices quoted are inclusive of current Government Rates of VAT on accommodation, food, and drink. They are subject to change if the rates of VAT or market prices increase. There is no service charge. Gratuities at couples discretion. All prices are valid until 31st December 2010 and, thereafter, are subject to a percentage annual increase.

SAFETY DEPOSIT

Facilities are available in Reception should you wish to store valuables, money, tickets, passports etc.

SPECIAL DIET

At the Trident Hotel we can cater for any special dietary requirements. Advance notice is required.

TABLE PLANS / CAKE / CLOTHES

All of these must be carefully labelled and delivered to the Hotel the day before your Wedding Reception, if required. We would be happy to assist with your table plan and layout.

COLLECTION OF ITEMS

The Hotel does not except any responsibility for items, lost, stolen, misplaced, destroyed or damaged. Please note that all items delivered or left at the hotel must be collected 24 hours after the wedding reception.

NOTES

NOTES



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