



WHEN YOU CHOOSE:

“SPRINGFORT HALL 4* COUNTRY HOUSE HOTEL”

CATERING FOR WEDDINGS FROM 40 to 300 GUESTS

YOU ARE PROMISED THE UTMOST IN PERSONAL ATTENTION,
A FAMILY WELCOME, SERVICE AND VALUE FOR MONEY

As we only cater for one wedding per day, you are offered our undivided attention, making your memories magical – your day will become our day too.



We will also offer you the following little extra's with our compliments

- ❖ Red Carpet on Arrival (after all you are our VIP's)
- ❖ Champagne Reception for our Wedding Couple
- ❖ Tea / Coffee and Biscuits for your guests on arrival
 - ❖ Personalised Table Plans and Menu's
- ❖ Exclusive use of our magical gardens for photographs
 - ❖ Floral Arrangements for each table
 - ❖ White Linen table cloths and napkins
 - ❖ Silver cake knife and choice of cake stand
 - ❖ Complimentary Private Car Parking
- ❖ Special Overnight accommodation rates for your guests
- ❖ Complimentary over night accommodation for our Wedding Couple
- ❖ Pre Wedding Consultations with our experienced team
- ❖ Free Sparkling Wine Toast & 1st Year Anniversary Overnight Stay and Dinner for all mid week weddings Monday - Thursday

(Excluding Bank Holidays & Christmas periods)

Springfort Hall Hotel – Mallow – Co. Cork T: 022 21278 E:stay@springfort-hall.com



ON YOUR ARRIVAL

Drinks

	Price per person
Mulled Wine / Fruit Punch	€5.50
Pimms Reception	€5.50
Mulled Wine	€5.50
Red or White Wine (per glass)	€5.75
Bucks Fizz (Champagne & Orange juice)	€8.50
Kir Royale	€8.95
Champagne & Strawberries	€9.00
Sparkling Wine	€8.00
Cocktail Reception	€8.50

Canapés

A variety of Canapés are available at a cost of €3.50 per person

Chefs Examples:

- Selection of Cheeses
- Country Style Terrine on Toasted Brioche
- Confit of Pork
- Chive Egg Mousse on Toasted Croutes
- Smoked Salmon on Soda Bread



APPETISERS

Country Style Terrine with Springfort Hall Piccalilli Chutney <i>& Warm Brioche Toast</i>	€7.95
Baked Duo of Pudding en Croute (black & white pudding, leek & mushroom) <i>in Puff Pastry with a Creamy Garlic Salsa</i>	€9.95
Smoked Chicken Caesar Salad <i>With Smoked Bacon, Parmesan Cheese & Caesar Dressing</i>	€7.95
Poached Seafood Cocktail (Salmon, Smoked Salmon, Prawns & Crab) <i>With Mixed Leaf Salad & Marie Rose Sauce</i>	€9.95
Organic Smoked Salmon <i>Warm Potato Pancake, Mesclun Salad, Lemon & Dill Sauce</i>	€9.95
Seared Duck Sausage <i>Onion Marmalade Champ & Red Wine Sauce</i>	€9.95
Fan of Honeydew Melon <i>With fresh fruit and Peach Coulis</i>	€7.95
Crispy Duck Spring Roll <i>With a Chili & Coriander Dip</i>	€8.95
Chicken & Mushroom Vol au Vent <i>A Creamy Chicken Veloute Sauce in a Light Puff Pastry</i>	€7.95
Baked Goats Cheese Bruschetta <i>With Roasted Mediterranean Vegetables & Basil Pesto</i>	€9.95
Seafood Parcel (in a puff pastry with marie – rose sauce) <i>Served with a Creamy Tarragon Veloute</i>	€9.95
Confit of Duck <i>Stir Fry Vegetables & a Plum Jus</i>	€9.95
Chicken & Black Pudding Terrine <i>Chicken Breast & Black Pudding cooked in Cream with Mustard Mayonnaise</i>	€9.95



SOUPS

Country House Vegetable	€6.00
Cream of Potato And Leek	€6.00
Cream of Chicken & Cauliflower	€6.00
Cream Mushroom & Chive	€6.00
Carrot & Coriander	€6.00
Roast Tomato & Basil	€6.00
Consommé with Roast Duck	€8.95
Minestrone	€6.00
Ballycotton Seafood & Shellfish Chowder	€8.95

SORBETS

Pink Champagne & Grapefruit	€5.00
Lemon Sorbet	€4.00
Mango & Passion Fruit Sorbet	€4.00





MAIN COURSES

Roast Prime Sirloin of Irish Beef	
<i>Beef & Herb Juices</i>	€22.50
Roast Supreme of Free Range Chicken	
<i>Creamy Spring Onion Mash , Potato & Wild Mushroom Sauce</i>	€21.50
Traditional Roast Stuffed Turkey And Honey Baked Ham	
<i>Sage & onion stuffing, Roast Gravy & Cranberry Sauce</i>	€21.50
Herb Crusted fillet of Cod	
<i>Roast Pepper Mash & Herb Beurre Blanc</i>	€22.50
Char-grilled Irish Hereford Sirloin Steak	
<i>*(a supplement of €2.50pp applies to all wedding packages except Platinum & Ultimate Package)*</i>	
<i>With a Pepper and Brandy Cream</i>	€28.50
Glazed Free Range Pork Belly	
<i>Colcannon Mash & Port Jus</i>	€22.50
Baked Fillet of Salmon	
<i>On a Creamy Champ with Beurre Blanc Sauce</i>	€22.50
Roast Leg of Kerry Lamb	
<i>Stuffed with Rosemary & Bread Stuffing, Redcurrant Jus</i>	€22.50
Lemon Sole Stuffed with Prawns *subject to availability *	
<i>Julienne of Red Pepper & Beurre Blanc</i>	€28.95
Prime Irish Fillet Steak - *(a supplement of €5pp applies to all wedding packages except Ultimate Package)*	
<i>with Mushroom & Onion Filled Yorkshire Pudding & Pepper Sauce</i>	€32.00
Fillets of Sea Bass	
<i>Trio Onion Mash, Dill & Lemon Butter Sauce</i>	€22.50
Roast Rack of Kerry Lamb	
<i>Crusted with Herbs, Basil Mash & Rosemary Jus</i>	€25.50
Roast Fillet of Monkfish	
<i>*subject to availability * - *a supplement of €5pp applies to all wedding packages except Ultimate Package)*</i>	
<i>On a Shrimp & Coriander Mash & White Wine Butter Sauce</i>	€27.50
Roast Half Duckling (off the bone)	
<i>Potato, Sage, Onion & Rosemary Stuffing, Port & Wild Berry Sauce</i>	€25.50



VEGETARIAN

Chick Pea, Vegetable & Wild Mushroom Stir Fry

Ginger & Soya Glaze, Basmati Rice

€21.50

Ricotta & Spinach Tortellini

Wild Mushrooms Rocket & Parmesan

€21.50

Vegetarian Thai Curry

Basmati Rice

€21.50

All, above main courses are served with a choice of 2 vegetables & 1 potato

(Please choose from the following list)

VEGETABLES

Buttered Button Carrots

Carrott & Parsnip Puree

Broccoli

Red Cabbage

Cauliflower

Cabbage with smoked bacon*

Mange Tout*

Green Beans*

Duo of Sugar Snap & Baby Corn*

POTATOES

Creamed

Roast

Baby New Minted Potatoes

Gratin Potatoes (garlic & cheese)

Lyonnaise*

Baked Potato*

* Additional charge of €1.50 applies per selection





DESSERTS

Country House Apple Pie	
<i>Crème Anglaise</i>	€6.50
Lemon Posset & Berry Compote	
<i>Shortbread Biscuit</i>	€7.95
Baileys Cheesecake	
<i>Fresh Cream & Fruit Coulis</i>	€6.50
Dark Chocolate Tart	
<i>Fresh Cream & Chocolate Sauce</i>	€6.50
Profiteroles	
<i>Fresh Cream , Chocolate & Caramel Sauce</i>	€6.50
Fresh Fruit Pavlova	
<i>Smothered with Cream & Seasonal Fruits</i>	€6.50
Warm Pear & Almond Tart	
<i>With Crème Anglaise And Vanilla Ice Cream</i>	€6.50
Black Cherry & White Chocolate Trifle	
<i>Fresh Cream & Fruit Coulis</i>	€6.50
Sticky Toffee Pudding	
<i>With Butterscotch Sauce & Vanilla Ice Cream</i>	€6.50
Warm Chocolate Brownie	
<i>With Vanilla Ice Cream</i>	€6.50
Wild Berry Cheesecake	
<i>With Caramel Oranges</i>	€6.50
Melody of Desserts	€7.95

If you wish to have choices within your menu the following charges apply:

Starter: €1.50 per person

Main Course: €2.50 per person

Dessert: €1.50 per person

Children's menu available on request



OUR WINE SELECTIONS

White Wine Selection 2010/11

South African - Kleindal Chardonnay

Fresh citrus aromas with buttery apple hints. A silky texture with kind acidity & peach scents.

Price €17.00

Italy - Santa Vigilio Pinot Grigio

Pale straw yellow with greenish shades. A fruity wine with clear aromas of toasted almonds. Lean-bodied with a balanced acidity and a dry finish

Price €18.00

Chile - Etnia Sauvignon Blanc

A delightful clean citrusy bouquet with hints of grapefruit, very fresh and lively elegant with good balance and refreshing finish.

Price €20.00

Red Wine Selection 2010/11

Chile - Millaman Merlot

Medium red del colour with black overtones. Aromas of dried fruits, currants combined with an elegant mint hue. Exciting juicy, grapy tasting wine. Full of sweet tannins well integrated. Firm structured, persisting in mouth.

Price €20.00

South Africa - Kleindal Shiraz

Medium Bodied well balanced wine, showing soft tannins, integrated with ripe fruit flavours.

Price €17.00

Chile - Etnia Cabernet Sauvignon

Juicy berry tones, mulberry palate with vanilla savouriness, framed by good long tannins

Price €20.00

Any of the above wines can be selected as inclusive package wines – price displayed are prices per bottle for weddings which do not have wines included in wedding packages.



DURING YOUR MEAL

Sparkling Wine Toast	€30.00 per bottle
Wine Corkage per standard bottle	€10.00
Sparkling Wine & Champagne Corkage	€13.50
Drink of Choice	€4.50pp (approx)



EVENING BUFFET

Tea/ Coffee & Sandwiches	€5 per person
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Please choose from the following additional options:

Cocktail Sausages	€1
Chicken Goujons with Thai Sweet Chilli	€2
Chicken Satay Skewers	€3
Potato Wedges	€1.50
Black & White Pudding	€2
Spring Rolls	€2

LATE NIGHT SNACKS !(residents bar)

Tea/ Coffee & Sandwiches	€6 per person
Cocktail Sausages	€1.50
Chicken Goujons with Thai Sweet Chilli	€2
Potato Wedges	€2

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SPRINGFORT SPECIAL OFFER PACKAGE 1

€50.00 per person (based on minimum numbers of 120 guests)

With our Exclusive Wedding Packages – we can cater for your every need!

Mulled Wine or Fruit Punch Reception

Champagne for the Bride and Groom on arrival

Chair Covers

Silver Wedding 5 Course Menu (see sample menu overleaf)

Wine served during your meal (1 glass)

Evening Refreshments of Tea & Coffee and Homemade Sandwiches

This packages is subject to availability, terms & conditions

Extra Add On's Available:

- **Extra Top up of Wine: €2.50pp**
- **Canopies: €2.00pp**
- **Bows & Table Runners: €1 per chair**
- **Choice of Extra Starter: €1.50pp**
- **Choice of Extra Main Course: €2.00pp**
- **Upgrade on Arrival Reception - €2.00pp**

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“SPECIAL OFFER PACKAGE 1” SAMPLE MENU

Chicken & Mushroom Vol au Vent

With A Creamy Chicken Veloute Sauce in a Light Puff Pastry

Cream of Vegetable Soup

With herb Croutons

Chicken Fillet Wrapped In Bacon

with Champ Mash Potato & a Red Wine Jus

Served with a selection of Market Fresh Vegetables and Potatoes

Fresh Fruit Pavlova

Smothered with Cream & Seasonal Fruits

Freshly Brewed Tea or Fine Roasted Coffee





SPRINGFORT SPECIAL OFFER PACKAGE 2

€55.00 per person (based on minimum numbers of 120 guests)

With our Exclusive Wedding Packages - we can cater for your every need!

Mulled Wine or Fruit Punch Reception

Champagne for the Bride and Groom on arrival

Chair Covers

Silver Wedding 5 Course Menu (see sample menu overleaf)

Wine served during your meal (1 glass + 1 top up)

Evening Refreshments of Tea & Coffee and Homemade Sandwiches

This packages is subject to availability, terms & conditions

Extra Add On's Available:

- **Extra Top up of Wine: €2.50pp**
- **Canopies: €2.00pp**
- **Bows & Table Runners: €1 per chair**
- **Choice of Extra Starter: €1.50pp**
- **Choice of Extra Main Course: €2.00pp**
- **Upgrade on Arrival Reception - €2.00pp**



“SPECIAL OFFER PACKAGE 2” SAMPLE MENU

Chicken & Mushroom Vol au Vent
With A Creamy Chicken Veloute Sauce in a Light Puff Pastry
or

Fan of Honeydew Melon
with Fresh Fruit & Peach Coulis

Cream of Vegetable Soup
With herb Croutons

Chicken Fillet Wrapped In Bacon
with Champ Mash Potato & a Red Wine Jus
or

Baked Fillet of Salmon
on a creamy champ with beurre blanc sauce

Served with a selection of Market Fresh Vegetables and Potatoes

Fresh Fruit Pavlova
Smothered with Cream & Seasonal Fruits
or

Apple Pie
with Creme Anglaise

Freshly Brewed Tea or Fine Roasted Coffee



SILVER WEDDING PACKAGE

€60.00 per person (based on minimum numbers of 120 guests)

With our Exclusive Wedding Packages – we can cater for your every need!

Pimms Reception for all of your guests

Champagne for the Bride and Groom on arrival

Chair Covers with contrasting bows and table runners

Complimentary Advance Wedding Menu Tasting for Bride & Groom

Gold Wedding 5 Course Menu (see sample menu overleaf)

Wine served during the meal (1 glass and 2 top up's)

Evening Refreshments of Tea & Coffee
Homemade Sandwiches & Cocktail Sausages

Extra Add On's Available:

- Canopies: €2.00pp
- Choice of Extra Starter: €1.50pp
- Choice of Extra Main Course: €2.00pp
- Sparkling Wine Toast: €4.00pp



SAMPLE "SILVER WEDDING" MENU

Warm Chicken Salad

With Smoked Bacon, Parmesan Cheese & Caesar Dressing

Or

Baked St. Tola Goats Cheese Bruschetta

With Roasted Mediterranean Vegetables & Basil Pesto

Country House Vegetable Soup

With Herb Croutons

Roast Prime Sirloin of Irish Beef / Rack of Kerry Lamb

Or

Baked Fillet of Salmon / Fillets of Seabass

Additional Main Course of Chicken Supreme

Served with a selection of Market Fresh Vegetables and Potatoes

Warm Chocolate Brownie

Mocha Sauce & Crème Fraiche

Or

Melody of Desserts

Freshly Brewed Tea or Fine Roasted Coffee

Note: this menu is merely a sample and items on any course may be substituted for equivalent priced items in our brochure

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GOLD WEDDING PACKAGE

€65.00 per person (based on minimum numbers of 120 guests)

With our Exclusive Wedding Packages - we can cater for your every need!

Sparkling Wine & Strawberries , Canopies for all guests

Champagne for the Bride and Groom on arrival

Chair Covers with contrasting bows and table runners

Complimentary Advance Wedding Menu Tasting for Bride & Groom

Gold Wedding 5 Course Menu (see sample menu overleaf)

Wine served during the meal (1 glass and 2 top up's)

Evening Refreshments of Tea & Coffee
Homemade Sandwiches & Cocktail Sausages



SAMPLE "GOLD WEDDING" MENU

Baked Duo of Pudding en Croute (black & white pudding, leek & mushroom)
in a puff pastry with a creamy garlic salsa

Or

Glazed Pork Belly with Jack McCarthy's Black Pudding

With Roasted Mediterranean Vegetables & Basil Pesto

Or

Fan of Honeydew Melon

with Fresh Fruit & Peach Coulis

Country House Vegetable Soup

With Herb Croutons

Roast Prime Sirloin of Irish Beef or Rack of Kerry Lamb

Or

Baked Fillet of Salmon or Fillets of Seabass

Or

Roast Supreme of Free Range Chicken

Creamy Spring Onion Mash, Potato & Wild Mushroom Sauce

Served with a selection of Market Fresh Vegetables and Potatoes

Warm Chocolate Brownie

Mocha Sauce & Crème Fraiche

Or

Wild Berry Cheesecake

with caramel oranges

Freshly Brewed Tea or Fine Roasted Coffee

Note: this menu is merely a sample and items on any course may be substituted for equivalent priced items in our brochure

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PLATINUM WEDDING PACKAGE

€70.00 per person (based on minimum numbers of 120 guests)

With our Exclusive Wedding Packages – we can cater for your every need!

Sparkling Wine Reception with Crème de Cassis, Orange Juice and Strawberries and Canopies on Arrival for all guests

Champagne for the Bride and Groom & Bridal Party on arrival

Chair Covers, contrasting bows, table runners

2 Comp Bedrooms for Parents / Family of Bride & Groom (on wedding night)

Complimentary Advance Wedding Menu Tasting for Bride & Groom

Platinum Wedding 5 Course Menu (see sample menu overleaf)

Wine served during the meal (1 glass and 2 top up's)

Evening Refreshments of Tea & Coffee and Homemade Sandwiches
Cocktail Sausages & Chicken Gougons



SAMPLE "PLATINUM WEDDING" MENU

Organic Smoked Salmon
With Warm Potato Meschun Salad & Dill Sauce

Or

Smoked Chicken Caesar Salad
With Smoked Bacon, Parmesan Cheese & Caesar Dressing

Or

Baked Goats Cheese Bruschetta
With Roasted Mediteranean Vegetables & Basil Pesto

Carrot & Coriander Soup

Or

Passion Fruit & Mango Sorbet

Roast Supreme of Free Range Chicken
Creamy Spring Onion Mash & Wild Mushroom Sauce

Or

Herb Crusted Fillet of Cod
Roast Pepper Mash & Herb Beurre Blanc

Or

Char-grilled Irish Hereford Sirloin Steak
With a Pepper and Brandy Cream

Served with a selection of Market Fresh Vegetables and Potatoes

Wild Berry Cheesecake
With Caramel Oranges

Or

Country House Apple Pie
Crème Anglaise

Freshly Brewed Tea or Fine Roasted Coffee



“THE ULTIMATE” WEDDING PACKAGE

€80.00 per person (based on minimum numbers of 120 guests)

With our Exclusive Wedding Packages – we can cater for your every need!

Champagne Reception with Crème de Cassis, Orange Juice,
Strawberries and Canapés

Champagne & Strawberries for Bride and Groom & Bridal Party on arrival

Chair Covers, contrasting bows, table runners and candelabra’s

2 Comp Bedrooms for Parents / Family of Bride & Groom (on wedding night)

Complimentary Overnight Stay with Dinner for Bride and Grooms
on 1st Year Wedding Anniversary

Complimentary Advance Wedding Menu Tasting for Bride & Groom

Jazz Singer for Arrival Reception

Ultimate Platinum Wedding 6 Course Menu (see sample menu overleaf)

Wine served during the meal (1 glass and 3 top up’s)

Toast glass of Sparkling Wine per person

Evening Refreshments of Tea & Coffee and Homemade Sandwiches
Cocktail Sausages, Chicken Gougons & Potato Wedges



SAMPLE “ULTIMATE WEDDING” MENU

Duo of Pudding En Cruote

Black & White Pudding, Leek & Mushrooms in a Puff Pastry with a Creamy Garlic Salsa
Or

Poached Seafood Cocktail

Salmon, Smoked Salmon, Prawn & Crab, Marie Rose Sauce & Mixed Leaf Salad
Or

Confit of Duck

Roasted Leg of Duck on a Bed of Stir Fry Vegetables, Champ & Sweet Plum Sauce

Cream of Mushroom Chive Soup

Or

Ballycotton Seafood & Shellfish Chowder

Pink Champagne & Grapefruit Sorbet

Roast Rack of Kerry Lamb

with Rosemary & Bread Stuffing, Redcurrant Jus
Or

Baked Fillets of Lemon Sole Stuffed with Prawns

with Julienne of Red Pepper & Beurre Blanc Sauce
Or

Char-grilled Irish Hereford Sirloin Steak

with a Pepper and Brandy Cream

Served with a selection of Market Fresh Vegetables and Potatoes

Lemon Posset & Berry Compote

with Shortbread Biscuit
Or

Warm Chocolate Brownie

with Mocha Sauce & Vanilla Ice-cream
Or

Baileys Cheesecake

Freshly Brewed Tea or Fine Roasted Coffee



FINISHING TOUCHES

Candleabra's	<i>€10 per table</i>
Chair Covers	<i>€3.00 per chair</i>
Bows & Table Runners	<i>€2.00 per chair</i>
Table Mirrors	<i>€2.00 per table</i>

INITMATE WEDDINGS

At Springfort Hall Hotel we also cater for smaller more intimate weddings where we can offer a private dining room / our banqueting suite(partitioned) for your special day. To discuss your requirements in greater detail we advise you to contact us directly to design a tailored package to suite your needs

CIVIL CERMONIES / CIVIL PARTNERSHIPS

Springfort Hall Hotel is registered to hold Civil Ceremonies and Civil Partnerships so should you select our banqueting suite for your ceremony it will then be quickly transformed for your exquisite Wedding Reception The maximum capacity for civil ceremonies is 300 guests and the minimum requirement is 50 guests. Room rental for the ceremony is €300.00





ACCOMMODATION

Your guests can avail of our discounted accommodation rates:

Double / Twin Room - €69.50 B&B per person sharing

Single Room - €79 B&B

Children 5 years and under free of charge

Children aged 6 - 10

€5 per child

Children aged 11 - 15

€10 per child

Teenagers 16- 18

€20 per teenager

19+

€40 per adult

(All of the above = sharing with 2 adults)

- **Rates are inclusive of Full Irish Breakfast, service and charges**

- **Terms and Conditions apply**



Springfort Hall 4* Hotel is renowned for its personal service, its fine food and its success as Corks Premier 4* Wedding Venue.

Why not contact us today on 022 21278 to set up a meeting with our experienced team and we will show you why Springfort Hall Hotel makes Wedding Memories Magical



TERMS & CONDITIONS

The Bar Extension: a bar extension can be obtained by the hotel on your behalf and will be added to the final account at a costing €450.00 (which is the standard application charge as per licensing laws) This is subject to application and approval and must be applied for a minimum of 2 months in advance. This will allow the function bar to remain open until 2.00am.

Provisional Bookings: a date may be held for a maximum of 14 days. If no confirmation is given the date will be released automatically

Confirmation of Event: a deposit of €1,000 is required to confirm booking. Please note that deposit's are non refundable in the event of a cancellation.

Final Numbers & Table Plans: final numbers & table plan to be provided 72 hours in advance - this is the number that will be charged on. Table plans should be typed and ready for presentation to guests.

Payment: all accounts are required to be settled on or before departure. Payment must be made by cash, credit card or bank draft

Change of Date: notification of cancellation or change of date to be confirmed in writing. Any deposit paid will be transferrable to the new date

Guest Accommodation: rooms can be reserved for the wedding party at our special rate. All rooms booked are to be guaranteed by a non - refundable deposit of €50.00 per room or by credit card. Any unnamed rooms will be released 3 weeks prior to the wedding.

Should the wedding couple or bridal party guarantee any rooms then they will then responsible for payment of these rooms in the event of a "no- show"

The Right to Refuse: the hotel reserves the right to refund a deposit in circumstances when a booking is made through a third party or under false pretences. Prospective clients must meet with a member of management by appointment prior to acceptance of the initial deposit.