



*Ocean Sands Hotel*

*Main St  
Enniscrone  
Co Sligo*



## **Wedding Package for 2010/2011**

*You're Wedding Day at The Ocean Sands Hotel*

We would like to take this opportunity to congratulate you both on your forthcoming wedding. We are delighted that you are considering The Ocean Sands Hotel for your special day.

Our team will be happy to assist you with your careful planning, to ensure that your wedding day is one of the most perfect and enjoyable days of your life.

We very much look forward to welcoming you to the Ocean Sands Hotel.

Tel 353 (0)96 26700

Email [sales@TheOceanSandsHotel.ie](mailto:sales@TheOceanSandsHotel.ie)

Web [www.TheOceanSandsHotel.ie](http://www.TheOceanSandsHotel.ie)

**Platinum Wedding Package**  
**€42.00 per person**

This offer is truly amazing. Please contact reception and ask to speak to our wedding coordinator on 096 26700

- Red Carpet welcome on arrival by Management of the Hotel
- Complimentary Champagne Reception & tea /coffee for all wedding guests upon arrival.
- Five course meal included. Two glasses of House wine (red/white) per person during meal.
- Buffet style finger food in the evening.
- Top table decorated inclusive of candles and flowers.
- A personalized welcome to your guests and an introduction to the Bridal party provided by our management team.
- Microphone, PA system for speeches. Back ground audio. Complimentary Room Hire.
- Stunning Photographic settings.
- Chair covers, sash (any colour) and table centrepiece of your choice. Personalised Menu Cards and printed guest list.
- White linen napkins.
- Complimentary Suite for the Bride and Groom with Champagne and Chocolates. Bridal Suite has its own private Balcony with fantastic views of Enniscrone beach & Killala Bay.
- Complimentary rooms (2) to offer to family or guests.
- 1st Anniversary complimentary stay with us here at the Ocean Sands Hotel. Breakfast included.
- Storage Facilities on the eve of your wedding.
- Cake stand and Knife.
- Underground car park.
- Discounted accommodation rates for all your guests. Rate agreed will be the same for everyone attending the wedding.
- Dedicated Wedding Specialist to oversee your wedding on the day.

**Menu**

**Starters (one choice)**

1. Chicken Caesar salad, baby Cos Lettuce with crispy Bacon, croutons, Parmesan Cheese & diced Chicken bound in homemade Ceasar Dressing.
2. Cantaloupe Melon & Strawberry salad topped with Champagne sorbet.
3. Traditional Chicken & Button Mushroom Vol Au Vent
4. Smoked Salmon & baby Prawn Salad with Lemon & Dill Crème Fraiche.
5. Warm Tartlet of grilled Provencal Vegetables with Goat Cheese crust & Pesto Vinaigrette.
6. Duck Liver Parfait with tomato chutney & toasted Brioche.
7. Thai Fish Cakes with sweet chilli & soy dressing & mixed salad.
8. Fresh Salmon terrine with lemon & chive sauce & homemade brown bread.

Please choose one from above

**Soups (one choice)**

1. Cream of Vegetable Soup.
2. Cream of Leek, Potato.
3. Ocean Sands Seafood Chowder.
4. Lobster Bisque.
5. Cream of Mushroom Soup.
6. Roasted Red Pepper & Tomato Soup.
7. Cream of Carrot & Coriander soup.
8. Cream of Chicken & Chive Soup.

Please choose one from above

**Main Courses (two choices)**

1. Char grilled 6oz Fillet Steak with sauté onions & mushrooms & creamy black peppercorn sauce.
2. Roast Breast of Chicken wrapped in bacon & filled with black pudding & herb stuffing coated in red wine sauce.
3. Traditional Roast Turkey & honey glazed ham, herb stuffing & cranberry sauce.
4. Roast Sirloin of Beef with Yorkshire pudding & roast gravy.
5. Baked Fillet of Salmon with pesto crust, lemon & chive Brunne Blanc.
6. Pan fried medallions of Pork fillet with a creamy apple & mushroom sauce.
7. Slow roasted Lamb chump marinated in garlic & fresh herbs with rosemary jus.
8. Grilled Fillets of Sea Bass with baby potatoes & spinach with a leek & caper sauce

Please choose two from above.

Your choice of two hot dishes served with baby/creamed potatoes and a selection of vegetables.

**Desserts (one choice)**

1. Ocean Sands Symphony of Desserts.
2. Cream filled Profiteroles with Chocolate Sauce
3. Blackforest Gateau
4. Warm Sticky Toffee Pudding with whipped cream.
5. Traditional Apple Pie with vanilla ice cream.
6. Strawberry Gateau.
7. White Chocolate & Raspberry Cheese Cake.
8. Lemon & fruit tart.

Please choose one from above

Tea & Coffee included in the above

**Evening Buffet**

Tea/Coffee, Selection of Sandwiches, Cocktail Sausages, Chicken Goujons & Spring Rolls

Terms & Conditions Apply

**Gold Wedding Package for  
2010/2011**

**€36 Per Person includes**

**You're Wedding Day**

- Red Carpet welcome on arrival by Management of the Hotel.
- Complimentary Champagne Reception for the Wedding party upon arrival.
- Complimentary tea/coffee & biscuits upon arrival for your guests.
- Complimentary Suite for the Bride and Groom
- Storage Facilities on the eve of your wedding. Cake stand and Knife.
- Underground car park.
- Dedicated Wedding Specialist to oversee your wedding on the day.
- A personalized welcome to your guests and an introduction to the Bridal party provided by our management team.
- Microphone, PA system for speeches. Back ground audio.
- Buffet style finger food in the evening
- Complimentary Room Hire.
- Stunning Photographic settings.

**Reception**

- Complimentary Champagne Reception for the Wedding party upon arrival.
- Complimentary tea/coffee & biscuits upon arrival for your guests.

**Menu**

**Starters (One Choice)**

1. Chicken Caesar salad, baby Cos Lettuce with crispy Bacon, croutons, Parmesan Cheese & diced Chicken bound in homemade Caesar Dressing.
2. Cantaloupe Melon & Strawberry salad topped with Champagne sorbet.
3. Traditional Chicken & Button Mushroom Vol Au Vent
4. Smoked Salmon & baby Prawn Salad with Lemon & Dill Crème Fraiche.
5. Warm Tartlet of grilled Provencal Vegetables with Goat Cheese crust & Pesto Vinaigrette.
6. Duck Liver Parfait with tomato chutney & toasted Brioche.
7. Thai Fish Cakes with sweet chilli & soy dressing & mixed salad.
8. Fresh Salmon terrine with lemon & chive sauce & homemade brown bread.

Please choose one from above

**Soups (One Choice)**

1. Cream of Vegetable Soup.
2. Cream of Leek, Potato.
3. Ocean Sands Seafood Chowder.
4. Lobster Bisque.
5. Cream of Mushroom Soup.
6. Roasted Red Pepper & Tomato Soup.
7. Cream of Carrot & Coriander soup.
8. Cream of Chicken & Chive Soup.

Please choose one from the above

### **Main Courses (Two Choices)**

1. Char grilled 6oz Fillet Steak with sauté onions & mushrooms & creamy black peppercorn sauce.
2. Roast Breast of Chicken wrapped in bacon & filled with black pudding & herb stuffing coated in red wine sauce.
3. Traditional Roast Turkey & honey glazed ham, herb stuffing & cranberry sauce.
4. Roast Sirloin of Beef with Yorkshire pudding & roast gravy.
5. Baked Fillet of Salmon with pesto crust, lemon & chive Brunne Blanc.
6. Pan fried medallions of Pork fillet with a creamy apple & mushroom sauce.
7. Slow roasted Lamb chump marinated in garlic & fresh herbs with rosemary jus.
8. Grilled Fillets of Sea Bass with baby potatoes & spinach with a leek & caper sauce

Please choose two from above

Your choice of two hot dishes served with baby/creamed potatoes and a selection of vegetables

### **Desserts (One Choice)**

1. Ocean Sands Symphony of Desserts.
2. Cream filled Profiteroles with Chocolate Sauce
3. Blackforest Gateau
4. Warm Sticky Toffee Pudding with whipped cream.
5. Traditional Apple Pie with vanilla ice cream.
6. Strawberry Gateau.
7. White Chocolate & Raspberry Cheese Cake.
8. Lemon & fruit tart.

Please choose one from above

Tea & Coffee included in the above

### **Evening Buffet**

Tea/Coffee, Cocktail Sausages, Chicken Goujons & Spring Rolls

Terms & Conditions Apply

**Silver Wedding Package for  
2010/2011**

**€29.95 Per Person Includes**

- Red Carpet welcome on arrival by Management of the Hotel.
- Complimentary Champagne Reception for the Wedding party upon arrival.
- Complimentary tea/coffee & biscuits upon arrival for your guests.
- Complimentary Suite for the Bride and Groom.
- Storage Facilities on the eve of your wedding.
- Cake stand and Knife.
- Underground car park.
- Dedicated Wedding Specialist to oversee your wedding on the day.
- A personalized welcome to your guests and an introduction to the Bridal party provided by our management team. Microphone, PA system for speeches. Background audio. Complimentary Room Hire.
- Stunning Photographic settings.

**Reception**

- Complimentary Champagne Reception for the Wedding party upon arrival.
- Complimentary tea/coffee & biscuits upon arrival for your guests.

**Menu**

**Soup Course (one choice)**

1. Cream of Vegetable Soup.
2. Cream of Leek, Potato.
3. Ocean Sands Seafood Chowder.
4. Lobster Bisque.
5. Cream of Mushroom Soup.
6. Roasted Red Pepper & Tomato Soup.
7. Cream of Carrot & Coriander soup.
8. Cream of Chicken & Chive Soup.

Please select one from above.

**Main Course (one choice)**

1. Char grilled 6oz Fillet Steak with sauté onions & mushrooms & creamy black peppercorn sauce.
2. Roast Breast of Chicken wrapped in bacon & filled with black pudding & herb stuffing coated in red wine sauce.
3. Traditional Roast Turkey & honey glazed ham, herb stuffing & cranberry sauce.
4. Roast Sirloin of Beef with Yorkshire pudding & roast gravy.
5. Baked Fillet of Salmon with pesto crust, lemon & chive Brunne Blanc.
6. Pan fried medallions of Pork fillet with a creamy apple & mushroom sauce.
7. Slow roasted Lamb chump marinated in garlic & fresh herbs with rosemary jus.

Please choose one from above

All Main Courses include a Selection of Vegetables, Roast & Creamed potatoes.

**Desserts (One Choice)**

9. Ocean Sands Symphony of Desserts.
10. Cream filled Profiteroles with Chocolate Sauce
11. Blackforest Gateau
12. Warm Sticky Toffee Pudding with whipped cream.
13. Traditional Apple Pie with vanilla ice cream.
14. Strawberry Gateau.
15. White Chocolate & Raspberry Cheese Cake.
16. Lemon & fruit tart.

Please choose one from the above

Tea & Coffee included in the above

**Evening Buffet**

Cocktail Sausages & Chicken Goujons.

Terms & Conditions Apply

## **Terms and Conditions**

1. When a provisional booking has been made, written confirmation is required within 14 days, together with a €500 deposit to secure the date.
2. Prices quoted apply until 31<sup>st</sup> December 2010 and include Government VAT at 13.5% which is subject to change.
3. Minimum numbers 120, unless previously agreed with management.
4. The Hotel reserves the right to cancel any booking that is not confirmed within this time or in the event that misleading information is supplied. In the case of a cancellation, it must be given in writing and deposits are non refundable.
5. Approximate numbers will be discussed during initial meeting and final numbers are required at least thirty days before the wedding date. Final numbers need to be given at least 48 hours before the meal. As well as this, details on menus, wine and the evening reception must be finalized four weeks prior to the date. Minor changes will be accepted up to 48 hours prior to the Wedding day.
6. Minimum numbers will apply and must be agreed with management.
7. No food (other than the Wedding cake) or beverages may be brought in to the hotel for consumption on the premises.
8. The hotel cannot accept any responsibility for property lost or damaged prior to, during or after the function. The client will be financially responsible for any loss or damage caused to hotel property during their function.
9. All final accounts must be settled in full on an agreed date following the Wedding.