

The Clock House Package

On arrival your guests will enjoy a reception of Fruit Punch, Tea/Coffee and a selection of Biscuits.

4 Course Wedding Banquet Meal including Starter, Choice of Main Course, Dessert & Tea/Coffee.

One glass of wine and one top up with meal for all your guests.

Evening celebrations buffet including, Tea/Coffee, Sandwiches and Cocktail Sausages

Complimentary overnight accomodation for the Bride and Groom and two other rooms

Package is €65 per person.

The Blackwater Package

On arrival your guests will enjoy Tea, Coffee and a selection of biscuits with our compliments.

You are welcome to supply your own drinks reception of spirits or champagne/prosecco and minerals, which we will serve at no extra cost to you.

One Glass and a top up of our French or Italian wine selection per guest served during the meal, with a mineral alternative option.≠

5 Course Wedding Banquet:

Starter, Soup, Choice of Main Course, Trio of Dessert, Tea/Coffee.

Traditionalist Evening Buffet to include a selection of Sandwiches, Chicken Goujons, & Tea/Coffee.

Complimentary Bridal Suite on the night of the wedding.

Reduced accommodation rates for Wedding Guests (a limited number of rooms apply).

Late Bar Extension.

Package is €85 per person.

The Thomas Davis Package

On arrival your guests will enjoy Tea, Coffee and a selection of biscuits with our compliments.

You are welcome to supply your own drinks reception of spirits or champagne/prosecco and minerals, which we will serve at no extra cost to you.

Welcome Reception appetizers - selection of 3 Canapés.

5 Course Wedding Banquet:

Choice of Starter, Soup, Choice of Main Course, Dessert & Tea/Coffee.

A half bottle of House Wine per person.

Evening Celebrations Buffet:

Selection of Sandwiches, Cocktail Sausages & Chicken Goujons, served with Tea/Coffee.

Complimentary Bridal Suite on the night of the wedding.

Reduced accommodation rates for Wedding Guests (a limited number of rooms apply).

Late Bar Extension.

Package is €105 per person.

The Hibernian Package

On arrival your guests will enjoy Tea, Coffee and a selection of biscuits with our compliments.

You are welcome to supply your own drinks reception of spirits or champagne/prosecco and minerals, which we will serve at no extra cost to you.

Welcome Reception appetizers - selection of 3 Canapés.

6 Course Wedding Banquet:

Choice of Starter, Soup, Sorbet, Choice of Main Course, Choice of Dessert & Tea/Coffee with Petit Fours.

A half bottle of House Wine per person.

Toast:

A glass of sparkling wine per person.

Evening Celebrations Buffet:

Selection of Sandwiches, Cocktail Sausages & Chicken Goujons, Pulled Pork served with floury baps and a selection of salads, and Tea/Coffee Complimentary.

Bridal Suite on the night of the wedding.

2 additional complimentary rooms for your bridal party/parents.

Reduced accommodation rates for Wedding Guests (a limited number of rooms apply).

Late Bar Extension.

Package is €125 per person.

The Next Day...

The day following your wedding is meant to be a day of relaxation and rejuvenation. At The Hibernian Hotel, we recognise that your wedding celebration extends beyond just the wedding day; it encompasses the day after as well. It's a time to unwind, renew, and connect with loved ones. A post-wedding gathering at The Hibernian Hotel provides the ideal setting for this.

Celebrate in style with a variety of options at your disposal. Whether you opt for a leisurely brunch, an evening party, or an all day barbecue, it's the perfect way to conclude your special weekend. The Garden Room, featuring its private bar, offers you and your guests an exclusive space for dining and festivities. Revel in the company of family and friends while enjoying drinks from our Garden Bar.

Indulge in our signature barbecues, where you can savour a selection of gourmet burgers, finger food, canapés or Asian cuisine. The next day at The Hibernian Hotel is designed to be as memorable and enjoyable as the wedding day itself.

Before the big day!

If you are planning an alternative wedding day, an engagement party, hen or stag party, the complex includes a range of venues including The Munster Banqueting Suite, The Pantry Restaurant, The Garden Room with a private walled garden, Khao Asian cuisine restaurant, Keplers Cellar Bar, Ocana's Late Bar and Light Nightclub, options are endless from casual Barbeques in the Garden to rehearsal dinner fine dining.

Wedding Menu Selector

Canapés:

Crispy Roast Chicken on Mini Vol-au-vent.
Prawn Cocktail Boats.
Smoked Salmon Blini.
Goat Cheese on Toast.
Chicken Tikka on Toast.
Mini Vol-au-vent.

Starters:

House Chicken Caesar Salad with Parmesan and Bacon.
Traditional Prawn Cocktail.
Thai Fish Cake.
Goats Cheese Tartlet.
Smoked Salmon Salad.
Golden Fried Brie with fresh leaves and caramelised red onion.
Prawns Pil Pil in a Garlic Chili, Tomato and Lime Sauce with Garlic Bread.
Home made Fish Cake on a Tossed Salad with a Tarter Dip.
Crispy Oriental Duck Spring Roll.
Chicken & Mushroom in a Creamy Chive Sauce served over a light puff pastry.
BBQ Chicken wings served with Blue Cheese Dip & Celery Sticks.
Oriental Duck Spring Roll on Mixed Salad with a Sweet Chilli Sauce.

Soup Selection:

Cream of Vegetable.
Leek & Potato.
Carrot & Coriander.
Slow Roasted Red Pepper.
Tomato & Basil.
Wild Mushroom.

Sorbet:

Mango, Orange, Lemon, Raspberry or Blackcurrant.

Main Courses:

Slow roasted feather blade beef with Yorkshire Pudding and Rich Roast Jus.
Baked Darne of Salmon in a White wine sauce.
Traditional roast stuffed Turkey & Baked Ham with Rosemary Jus.
Supreme of Chicken with Wild Mushroom Sauce.
Baked fillet of Hake with Tomato reduction.
Roast Leg of Wicklow Lamb with a Red Wine Jus.
Baked Fillet of Cod with a Spinach Sauce.
Linguine Pasta with Pan Fried Tiger Prawns & Muscles with Broccoli and Asparagus.
Hereford 10oz Steak with Mushrooms & Onions. (Supplement applies)
Ricotta & Spinach Tortellini with a Basil Pesto Cream.
Roast Half Aromatic Duck with Egg Noodles & Stir Fry Vegetables.
Grilled Fillet of Seabass with Sautéed Potato and Prawn Bisque.

Desserts:

Warm Apple Pie
Warm Chocolate Brownie
Baked Cheesecake of the Day.
Pear and Almond Tart.
Crème Brulee.
Fresh Fruit Pavlova.
Medley of Desserts.

Wedding Checklist

1 year before

- Engagement party
- Choose Colors & Theme
- Set Budget & Date
- Choose Wedding Party
- Create Guests List
- Book your Venue & Photographer
- Begin Wedding Dress Shopping
- Book Officiant
- Research Vendors
- Compile guest addresses

6 months before

- Book rehearsal dinner venue
- Book Hair and Make up
- Book wedding night accomodations
- Finalise decor
- Have wedding attires fitted
- Finalise details with vendors
- Order wedding invitations
- Purchase wedding bands
- Plan Hen & Stag parties
- Buy bridal party gifts
- Finalise menu

9 months before

- Send Save the Date
- Engagement Photoshoot
- Plan Honeymoon
- Pick Grooms & Groomsmen Attire
- Have Hair & Make-up Trial & Book
- Arrange Wedding Day Transportation

3 months before

- Book Artist, Florist, Videographer
- Send wedding invitations
- Order favours and guest books
- Cake & Catering testing
- Order ceremony booklets
- Dress fittings
- Research wedding dress style
- Arrange Marriage License

1 month before

- Seating arrangements
- Confirm details
- Final dress fittings
- Decide wet weather plan if outdoors
- Confirm final venue decorations
- Confirm all details organised
- Finalise vows
- Confirm RSVP's with guests
- Confirm seating plans
- Pack for honeymoon

The week of

- Pack for wedding
- Finalise decor arrangements
- Ceremony rehearsal
- Spa & Beauty treatments
- Wrap gifts
- Give rings to the Best Man
- Double check all wedding attire
- Sit back relax and enjoy