

WELCOME...

Welcome...

Congratulations on your engagement. May we wish you both the very best in your future lives together.

Your wedding day is a momentous occasion in your life and choosing the perfect wedding venue is one of the most important decisions you will make. At the Newgrange Hotel, we pride ourselves on our ability to create Weddings that are truly magical and a reflection of your own personal taste.

To deliver to you our undivided attention on your Wedding Day, the Newgrange Hotel hosts one wedding a day.

Our experienced and dedicated management team will guide you through the planning process and will be on hand throughout the day to ensure every detail of this special occasion is perfect.



For more details contact our management team:
THE NEWGRANGE HOTEL Bridge Street, Navan, Co. Meath, Ireland.
Tel: 353 46 903 3200 Fax: 353 46 907 3977 Email: info@newgrangehotel.ie Web: www.newgrangehotel.ie

FROM US TO YOU...

From us to you...

When you choose the Newgrange Hotel for your Wedding

Reception, you will receive the following with our compliments.

- Now offering - White Chair Covers with Gold Bows for all seating in the Banqueting Suite
- Red Carpet Welcome to the Hotel by your dedicated Wedding Specialist and the entire Management Team
- Champagne Reception for the Bridal Party
- Complimentary Miniature Fruit Scones served with Clotted Cream and Preserves & Freshly Brewed Tea & Coffee for your guests on arrival
- Banqueting Suite Room Hire
- Fresh Floral and Candle Centrepieces set on Mirror base plates with Nightlights for all tables to compliment your Bridal Party Colours
- Private Complimentary Car Parking Facilities on site
- Personalised souvenir Menu Cards
- Luxurious Bridal Suite for your Wedding Night with Champagne Breakfast served to your room the following morning
- Choice of Solid Silver Cake Stands for your Wedding Cake (Round or Square)
- Discounted Accommodation Rates for your Wedding Party (Max 25 Rooms)
- First Anniversary Dinner for the Bride & Groom in the Bridge Restaurant
- A dedicated Wedding Specialist throughout your planning process and on your special day



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STARTERS

Iced Galway Bay Prawns, Classic Marie Rose
with Seasonal Leaves and Lemon Zest

€9.95

“The Classic Ceaser” Organic Kos Leaves, Garlic - Oven Roasted Croutons,
Smoked Bacon Lardons, Creamy Anchovy Aloili and Fresh Parmesan Shavings

€6.75

Warm Cornfed Chicken and Forest Mushroom, White Wine and Chive Ragout,
Served in a Warm Flaky Puff Pastry Case

€6.75

Trio of Galia, Honeydew and Watermelon, Safrini of Seasonal Fruits,
Blood Orange Compote

€5.75

Organic Beech-Wood Smoked Salmon, Seasonal Leaves, Cornishons, Purple Onion
and Lemon, Homemade Stone Ground Bread

€7.50

Tian of Cornfed Smoked Chicken Bound with Sweet Red Peppers Spring Onion and
Crème Fraiche, Baby Spinach, Salad, Sundried Tomato Pesto

€7.50

SORBETS

Lemon Sorbet

Apple and Cider Sorbet

Gin and Pink Grapefruit Sorbet

Mango and Passion Fruit Sorbet

Blackberry Sorbet

€4.00

SOUPS

Cream Of Carrot and Fresh Coriander Soup Orange Zest Croutons

€4.95

Farmhouse Root Vegetable and Fresh Chervil Soup

€4.50

Forest Mushroom and Roasted Green Pepper Soup

€4.95

Baby Leek and a Parsley Potato Soup

€4.50

Beef Tomato And Roasted Italian Red Pepper Soup, Black Pepper Croutons

€4.95

Roast Butternut Squash and Chive Soup, Pink Peppercorn Cream

€4.95

Atlantic Coast Fresh Seafood Chowder Garlic Croutons

€7.25

Fresh Broccoli and Killmeadan Cheddar Soup Toasted Almond Croutons

€4.95

MAIN COURSES

Farmhouse Roasted Turkey, Honey Mustard Baked Limerick Ham,
Thyme and Cranberry Stuffing, Pan Juices
€23.00

Roasted Prime Irish Sirloin of Beef with Red Wine Caramelised Red Onion,
Yorkshire Pudding and Finished with A Forrest Mushroom Jus
€25.00

Prime Irish 8oz Fillet of Beef, Potato and Smoked Bacon Rosti,
Red Wine and Rosemary Jus
€36.00

Pan-seared Fillet of Cornfed Chicken, Baby Leek, Celery and Smoked Bacon Stuffing Pocket,
White Wine, Wild Mushroom and Shallot Cream
€21.00

Roast Rack and Leg of Wicklow Mountain Lamb, Garlic and Rosemary Stuffing,
Natural Pan Juices
€28.00

Baked Fillet of Atlantic Salmon Roulade, Boston Prawn and Braised Leeks,
Chardonnay and Chive Cream
€23.00

Ovenroasted Southcoast Cod Fillet, Fine Ratatouille of Seasonal Vegetables,
Lemon and Sage Crust
€23.00

Poached Lemon Sole, Spinach, Fresh Salmon and Lemon Zest Roulade,
Asparagus and Champagne Cream
€29.00

Pan-Seared Fillet of Sea Bass, Fennel and Potato Gratin, Confit Tomato, Basil Pesto
€29.00

**MAIN COURSE IS SERVED WITH A SELECTION OF MARKET FRESH VEGETABLES & POTATOES
(ALL OUR VEGETABLES ARE COOKED AL DENTE)**

HOMEMADE DESSERTS

Chocolate Truffle and Fudge Cake Raspberry Cream €5.50

Warm Sticky Toffee Pudding Rich Caramel Sauce €5.00

Baked Vanilla and Raspberry Cheese Cake, Tia Maria Anglaise €5.00

Deep-Filled Apple and Blueberry Vanilla Anglaise Pie €5.00

White Chocolate and Toblerone Cheesecake Cherry and Kirsch Compote €5.00

Fresh Strawberry and Hazelnut Pavlova €5.00

Baileys and Chocolate Roulade, Fruit of Forest Compote €5.50

Assiette

White Chocolate and Passion Fruit Éclair

Lemon and Earl Grey Tea Mousse

Chocolate Truffle Tart with Baileys Cream

Vanilla and Raspberry Cheesecake

€7.00

CHOICE MENU'S

Please note that there is a supplementary charge when offering a choice on your menu.

Main Course: Supplementary charge €3.50 to the most expensive main course option.

Starter: Supplementary charge €1.50 to the most expensive starter option.

Final numbers must be confirmed 48 hours in advance of reception.

This will be the minimum number of meals charged for on the day.

THE KNOWTH

Trio of Galia, Honeydew and Watermelon,
Safrini of Seasonal Fruits, Blood Orange Compote
Farmhouse Root Vegetable and Fresh Chervil Soup
Farmhouse Roasted Turkey, Honey Mustard Baked Limerick Ham
Thyme and Cranberry Stuffing, Pan Juices
Fresh Strawberry and Hazelnut Pavalova
Freshly Brewed Tea/Coffee

€37.75

THE TARA

“The Classic Ceaser” Organic Kos Leaves, Garlic - Oven Roasted Croutons, Smoked
Bacon Lardons, Creamy Anchovy Aloili and Fresh Parmesan Shavings
Cream Of Carrot and Fresh Coriander Soup Orange Zest Croutons
Roasted Prime Irish Sirloin of Beef with Red Wine Caramelised Red Onion Yorkshire
Pudding and Finished With A Forrest Mushroom Jus
Deep- Filled Apple and Blueberry Pie, Vanilla Anglaise
Freshly Brewed Tea/Coffee

€41.75

THE BOYNE

Organic Beech-Wood Smoked Salmon, Seasonal Leaves, Cornishons, Purple Onion
and Lemon, Homemade Stone Ground Bread
Beef Tomato And Roasted Italian Red Pepper Soup, Black Pepper Croutons
Roast Rack and Leg of Wicklow Mountain Lamb, Garlic and Rosemary Stuffing,
Natural Pan Juices
Chocolate Truffle and Fudge Cake, Raspberry Cream
Freshly Brewed Tea/Coffee

€45.75

THE DOWTH

Warm Cornfed Chicken and Forest Mushroom, White Wine and Chive Ragout,
Served in a Warm Flaky Puff Pastry Case
Baby Leek and Parsley Potato Soup
Roasted Prime Irish Sirloin of Beef with Red Wine Caramelised Red Onion,
Yorkshire Pudding and Finished with A Forrest Mushroom Jus
or
Baked Fillet of Atlantic Salmon Roulade, Boston Prawn and Braised Leeks,
Chardonnay and Chive Cream
Baked Vanilla and Raspberry Cheese Cake, Tia Maria Anglaise
Freshly Brewed Tea/Coffee

€45.25

THE KELLS

Tian of Cornfed Smoked Chicken Bound with Sweet Red Peppers Spring Onion and
Crème Fraiche, Baby Spinach Salad, Sundried Tomato Pesto
Roast Butternut Squash and Chive Soup, Pink Peppercorn Cream
Ovenroasted Southcoast Cod Fillet, Fine Ratatouille of Seasonal Vegetables
Lemon and Sage Crust
White Chocolate and Toblerone Cheesecake Cherry and Kirsch Compote
Freshly Brewed Tea/Coffee

€39.75

All Main Courses served with a Selection of Fresh Market Vegetables and Potatoes.

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Evening Reception...

MENU 1

Selection of Assorted Sandwiches
Cocktail Sausages, Tea or Coffee
€7.00 per person

MENU 2

As (1) above plus Chicken Wings served with BBQ Sauce
& Cod Goujons served with a Tartare Sauce
€8.50 per person

MENU 3

As (2) above plus Chicken Goujons with Garlic Mayonnaise
€10.00 per person

Reception Drinks...

Sherry Reception (Dry, Medium, Sweet)
€4.50 per person

Bucks Fizz (Sparkling Wine & Fresh Orange Juice)
€8.00 per person

HOUSE WINES

CHILE

Chilensis Sauvignon Blanc €18.95
Chilensis Merlot €18.95

FRANCE

Badet & Clement, Cuvee Prestige Blanc €18.95
Badet & Clement, Cuvee Prestige Rouge €18.95

AUSTRALIA

Wynford Estate, Chardonnay €19.95
Wynford Estate, Shiraz €19.95

Sparkling Wine

Masottina Prosecco Frizzante (Italy)
€22.00 per bottle

VallFormosa Linea Traditional Cava Brut (Spain)
€32.00 per bottle

Champagne

Pannier Brut Rose Champagne (France)
€60.00 per bottle

Pannier Brut Champagne (France)
€55.00 per bottle

Fruit Punch
€5.50 per person

Mulled Wine
€5.50 per person

Jug of Orange Juice on tables
€4.50 per table

Open Toast - Drink of Choice
Charged on a consumption basis

Extensive Wine List available on request.

Buffet Menu...

MENU A

Breast of Chicken A la King served with Steamed Rice

OR

Traditional Beef Stroganoff served with Pilaf Rice

SELECTION OF SALADS

Potato Salad • Coleslaw

Crisp Leaf Salad • Tomato & Cucumber

Pepper & Onion • Italian Style Pasta Salad

Selection of Homemade Breads

Trio of Chocolate Mousse, Orange & Mint Syrup

Freshly Brewed Tea/Coffee

€25.00 per person

MENU B

Cream of Carrot & Coriander Soup

Breast of Chicken Curry served with Saffron Rice

Cold Meat Platter

(Roast Beef, Baked Ham, Turkey & Breast of Chicken)

SELECTION OF SALADS

Potato Salad • Coleslaw

Crisp Leaf Salad • Tomato & Cucumber

Pepper & Onion • Italian Style Pasta Salad

Selection of Homemade Breads

Baileys & Twix Cheesecake served with Fresh Cream

Freshly Brewed Tea/Coffee

€30.00 per person

MENU C

Tian of Prawn, Tail of Melon, Shredded Parma Ham, Parmesan & Cassis Froth

Hot Roast Sirloin of Beef

&

Honey & Mustard Glazed Baked Ham

Traditional Salmon Mayonnaise, poached with Herbs, Chardonnay & Lime

Roast Leek, Baby Carrot & Cheese Tartlet

Selection of Salads

&

Served with Baby Potatoes & a Selection of Seasonal Vegetables

Profiteroles with Hot Chocolate Sauce & Fresh Cream

OR

Tia Maria & Honeycomb Cheesecake

Freshly Brewed Tea/Coffee

€40.00 per person

Winter Wedding Package

The Newgrange Hotel is the ideal setting for a Winter Wedding. The Celtic style décor of the hotel and the large open fireplaces in the Reception & Library Lounge create a warm welcoming atmosphere. The Hotel also offers endless indoor photographic opportunities on crisp afternoons and frosty evenings and now offers a new Rooftop Garden which has been designed with Wedding photographs in mind.

In addition to the Wedding Package, we offer our Winter Wedding Couples the following:

- Complimentary Mulled Wine Reception for all Guests on arrival.
- Complimentary Overnight Accommodation for the Parents of the Bride & Groom on the night of the Wedding Reception, including Full Irish breakfast. (2 Bedrooms)
- 10% discount on the Main Meal Price for your Wedding Reception.

The Special Winter Wedding Package applies to Wedding Receptions booked for January, February, March, April, October & November.
(Winter Wedding Package does not apply for December. Only one promotional offer per booking).

Mid - Week Wedding

Couples who choose to hold their Wedding Reception Mid-Week are offered the following:

- Complimentary Finger Food Buffet for up to 50 guests in Rowley's Bar prior to your Wedding Reception for your pre-Wedding get together.
- Complimentary Summer Punch or Mulled Wine Reception for all Guests on arrival
- Complimentary Overnight Accommodation for the Parents of the Bride & Groom on the night of the Wedding Reception, including Full Irish Breakfast (2 Bedrooms).
- 10% Discount on the Main Meal Price for your Wedding Reception

(Mid-Week Applies to Sunday - Thursday inclusive. Only one promotional offer per booking).

Terms & Conditions

- Provisional bookings can be held for up to 2 weeks, after which they will be automatically released.
- A deposit of €1000 is required to confirm the booking, followed by another €500 deposit within 6 months. These deposits are non-refundable.
- A cancellation must be made in writing. Cancellation charges in addition to forfeit of the original deposits will be charged in full if the Wedding is cancelled within 21 days of the date booked. Cancellation charges will apply to all items booked.
- The following payment schedule will then apply: 1 week prior to Wedding Date, 75% of full payment is due based on numbers and details available at that time.
- Final numbers must be supplied to the Banqueting Manager 48 hours in advance of the reception. The number quoted at this time will be the minimum number of guests charged to your account. Full menu details are required two weeks prior to your wedding day.
- The Balance of the account must be settled 48 hours before your reception, by either cash or bankers draft.
- All prices quoted are subject to review.
- With the exception of the wedding cake, no food or drink can be brought on to the hotel premises under any circumstances.
- The Bride & Groom can reserve up to 25 bedrooms at a special discounted rate for the night of their wedding reception. The rooming list for these rooms and a €50.00 deposit for each room must be given to the hotel 6 weeks prior to the arrival date. Any rooms not allocated after this time will be automatically released.
- The first anniversary meal voucher is redeemable for 2 Table d'Hote Dinners at the Bridge Restaurant.
- The Newgrange Hotel reserves the right to accommodate two more functions on the same day.
- The Hotel reserves the right to cancel or refund deposits in circumstances when a booking is made through a third party or under a false pretences. Prospective clients must always meet with a member of management prior to acceptance of the first deposit. Deposits must be paid in person to the hotel; otherwise the hotel reserves the right to cancel the booking.
- The hotel accepts no responsibility for the loss or damage to any item of equipment, furnishings, or other property brought onto the premises by the customer or persons authorised by the customer.
- The Newgrange Hotel does not serve wine or champagne in bottles larger than 75cl.
- The organiser shall be responsible for any damage to fittings, furnishings, fire equipment, or carpets caused during the function.

General Wedding Information

Hotels

Ardboyne Hotel	046 9023119
Castle Arch Hotel	046 9431516
Knightsbrook Hotel & Golf Club	046 9437421

B&B Accommodation (Navan)

MaDwyer's, Dublin Road	046 907 7992
Athlumney Manor, Athlumney	046 907 1388
Killyon House, Dublin Road	046 907 1224
Kiltale Holiday Homes, Dunsany	046 943 6679

Photographers

David Moore	046 903 7979
Edmond Lawless	086 866 8497
Ruth Foran	046 954 1028

Video Photography

Ray Egan	046 902 9719
Modern Video Techniques	01 840 0095
Shay Casserley	046 907 1008

Car Hire

Cupid Cars	086 814 0059
Slanehill Limousines	041 988 4141

Wedding Cakes

Bernadette Kennelly	046 907 3026
Georges of Slane	041 982 44 93

Bands

Deep 6	087 2563409
Fifth Element	086 3320835
Exchequer	041 9881011
Boogie Men	087 6825489
AKA	086 2055510
Twister	087 2995751
Time Zone	087 2489622

D.J's

Pulse DJ's	087 269 3708
Niall Bennett	086 8314558
Jessie O'Brien	087 2550481

Harpist

Aishling Connelly	087 663 9137
Dearbhail Finnegan	087 618 6305

Bagpiper

Padraig O'Connor	086 239 4008
Celtic Pipers	086 847 4489

Irish Dancers

Celtic Rhythm	087 284 1556
Irish Dance Company	086 8650714

