Offeddings COAST

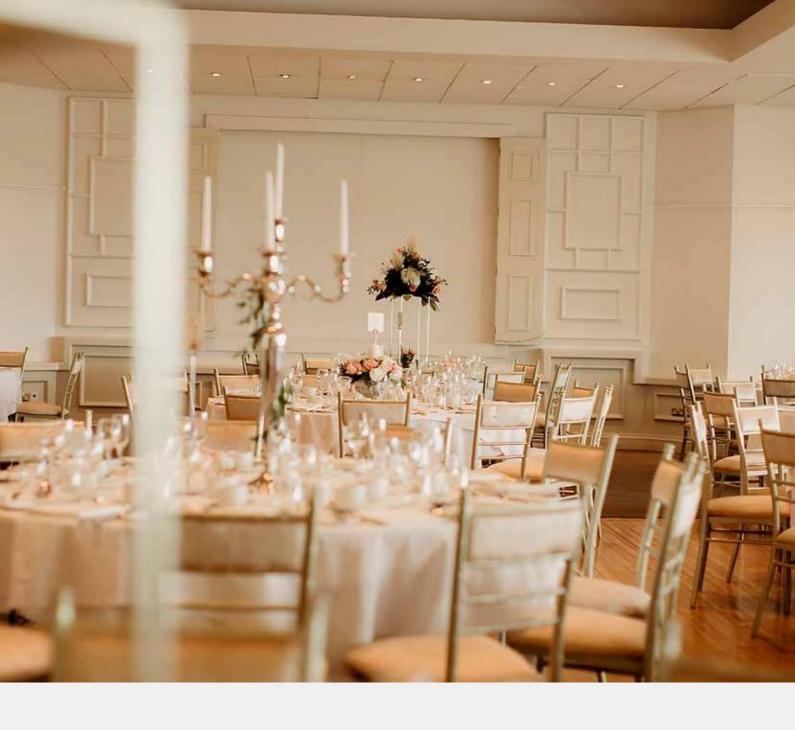






WELCOME

The Connemara Coast Hotel, situated on the shores of Galway Bay, along the famous Wild Atlantic Way is the ideal setting for your wedding day. Steeped in a tradition of hospitality, it still provides the time honoured "fáilte" as it has done for many years. The spectacular backdrop of Galway Bay, the Burren in Co. Clare and the distant Aran Islands, are a sight to behold offering views that are among some of the most dramatic and romantic in all of Ireland. Our luxurious bedrooms have all the facilities one would expect from a four star hotel, offering unparalleled comfort.



BANQUET IN STYLE

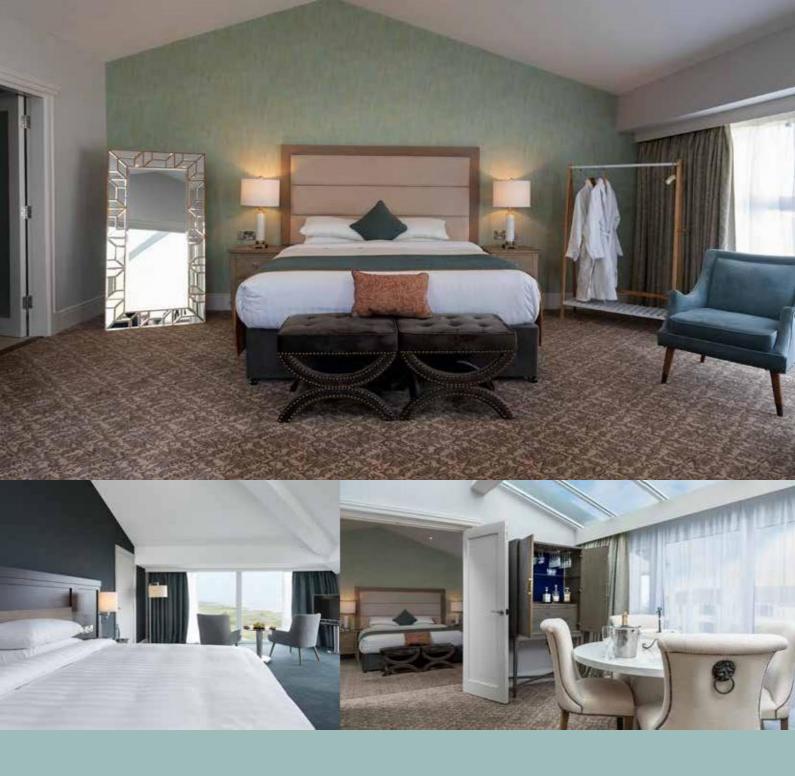
The Aran Suite boasts wonderful views of Galway Bay and opens out onto a terrace where your guests can enjoy spectacular views, wonderful service and a dramatic Wild Atlantic Way setting. Catering for up to 300 guests, the Aran Suite has it's own private entrance leading you into a cosy bar to host your drinks reception, offering the perfect welcome for your guests. Our dedicated wedding team is on hand to make sure your day runs smoothly. Our Executive Chef has carefully designed an excellent menu featuring the finest locally sourced ingredients available.



CIVIL CEREMONIES

With the Wild Atlantic Way as your backdrop setting, Ceremonies at the Connemara Coast are simply beautiful occasions where couples can choose from a number of areas depending on the weather.

Our Wedding Gazebo, situated along our stunning shoreline can provide a truly memorable moment for your Ceremony. The Aran Suite is also available as an indoor option, while still offering spectacular views of Galway Bay.



WEDDING ACCOM MODATION

A complimentary one night stay in either our luxurious Presidential or Gazebo View Suite is included in your package. Your guests will stay in one of our beautiful appointed rooms and enjoy all the comforts of this renowned four star hotel, including complimentary access to our leisure centre.



THE PERFECT BACKDROP FOR THOSE SPECIAL PHOTOGRAPHS

Capture your special day in our beautiful, landscaped gardens with the Atlantic Ocean as your backdrop or in our Gazebo for those stunning horizon photos. Our grand staircase in the main lobby is also a popular location for an iconic wedding photo. No matter what the weather, you will be able to create the perfect memory of your wedding.



WEDDING MENU SELECTOR

Our wedding menu is designed by our Executive Chef to portray Irish food at it's finest where quality of product is evident, as is our passion and love of food. Please refer to your chosen package for details and then choose from the menu options below.

STARTERS

Caesar Salad

poached chicken, crispy bacon, rocket, cos, sourdough croutons, parmesan, caesar dressing

Chicken & Mushroom Vol au Vent

wild mushroom & tarragon velouté, warm bouche, herb oil

Connemara Coast Salad

mixed leaf salad, crispy bacon & black pudding, pickles

Galway Goat Farm Goat's Cheese Mousse

heritage beetroot, candied walnuts, herb oil

Aran Island Goat's Cheese Tart

warm spring onion, seasonal leaf, balsamic

Duo of Melon

galia melon, honeydew melon, raspberry & rose coulis

Marinated Tofu

sesame seaweed salad, lemon curd, candied walnut

Caprese Salad

buffalo mozzarella, heirloom tomato, basil pesto, toasted pumpkin seeds

Seafood Timbale

sesame pickled seaweed, dilisk yoghurt

Ham Hock Terrine

pickled vegetables, burnt apple purée, warm brioche, homemade chutney

Duck Liver Parfait*

homemade chutney, pickled vegetables, toasted brioche

Wild Pheasant Terrine*

homemade chutney, pickled vegetables, sage orange sauce, toasted brioche

Caramelized Pork Belly*

apple, celeriac remoulade, cider vinaigrette, crispy black pudding

SOUPS

Cream of Vegetable

Roasted Plum Tomato Soup

Carrot & Coriander

Cream of Apple & Celeriac Soup truffle oil

Rooster Potato & Baby Leek Soup

Roasted Butternut Squash Soup thyme cream

Wild Mushroom & Thyme Soup toasted almonds

Roasted Red Bell Pepper Soup basil cream

SORBETS

A supplement of €3.50 p.p. to add a sorbet course

Champagne & Apple Sorbet

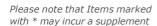
Lemon Sorbet

Gin & Elderflower Sorbet

Gin & Tonic

cucumber black pepper

Raspberry Sorbet



All Beef is of Irish Origin. We handle all 27 allergens within our kitchens. Although all due care is taken during meal preparation, cross contamination risks are possible. Please ask us for full allergen details



MAINS

Pan Seared Silver Hake Fillet buttered greens, caper & raisin sauce

Baked Cod Fillet sea asparagus, fennel velouté

Supreme of Chicken smoked bacon & leek mash, roasted fine beans, thyme cream

Roast Stuffed Turkey & Ham sage stuffing, redcurrant & port jus

Irish Braised Beef Short Rib fondant potato, glazed baby parsnips, red wine jus

Chick Pea Tofu Dhal steamed rice, poppadoms

Spiced Chickpea Casserole steamed rice, garlic naan, mango chutney

Cannelloni of Aubergine chunky ratatouille, flaked almonds

Confit Bog Carrot Risotto turf smoked, pickled & confit carrot, sage, wild mushroom

Marinated Cauliflower Steak
apple, sauerkraut, lentils, spinach, raisin

Connemara Lamb Shoulder* champ, glazed baby parsnips, red wine jus

Sea Bass Fillet*
lemon confit, whipped pea, prosecco velouté

Roast Monkfish*
crab & potato mousseline, saffron braised
fennel, keta butter sauce

6° Fillet of Irish Beef*
cooked medium, red onion confit, red wine jus

Baked Connemara Lamb Rack*
herb & mustard crust, truffle gratin, red wine jus

DESSERTS

Raspberry & White Chocolate Cheesecake chantilly cream, raspberry

Baileys Irish Liquor Cheesecake caramel, crème chantilly

Apple Pie cinnamon cream, caramel sauce

Tiramisucoast hedgerow berry compote, meringue

Chocolate Glazed Profiteroles vanilla chantilly cream

Banoffee salted caramel, mango coulis

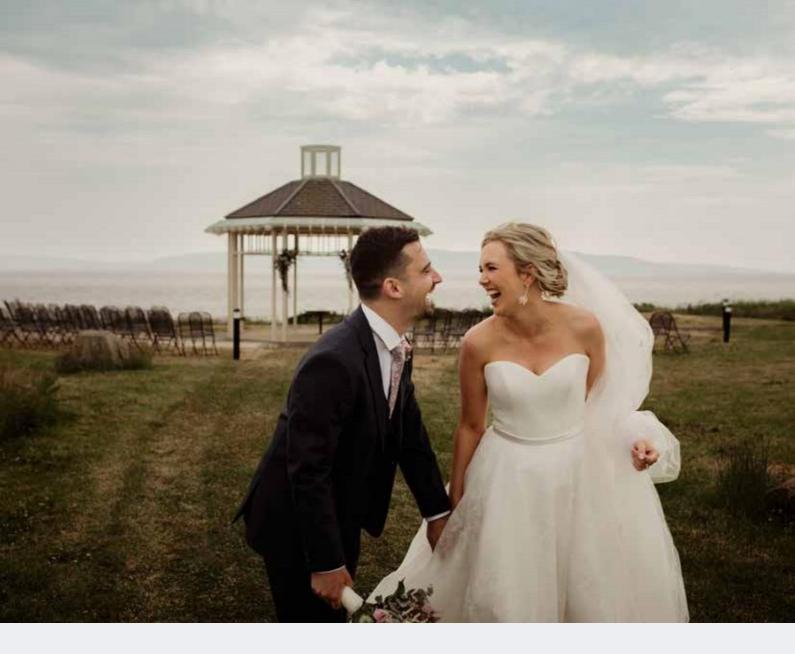
Dark Chocolate Marquise berry compote, popping candy

Glazed Lemon Tartcoast hedgerow berry compote, meringue

Connemara Coast Eton Mess strawberry mousse, berry coulis, meringue

Connemara Coast Tasting Plate pick any three from the below

- crisp meringue, hedgerow berry compote
- strawberry mousse
- chocolate glazed choux bun, vanilla cream
- tangy citrus tart
- traditional french macaroon
- raspberry white chocolate cheesecake
- dark chocolate fudge
- baileys irish cream liquor cheesecake
- vanilla ice cream
- triple chocolate mousse



COMPLIMENTARY TOUCHES

We have designed three bespoke Wedding Packages to suit all budgets and tastes. Choose the package that suits you and remember all our wedding couples also enjoy the following complimentary extras...

- Pre-wedding consultation with our dedicated wedding team
- Menu & wine tasting for the couple before the wedding
- Red carpet prosecco arrival
- Your Wedding Banquet served in our elegant Aran Suite
- Personalised menus & table plan
- Cake stand & knife
- Wedding post box for safe storage of your wedding cards

- Use of our candy cart
- Centrepieces for all tables
- Breathtaking photo opportunities both inside and outside the hotel
- Prosecco breakfast served to your suite the next morning
- PA system for speeches
- First anniversary overnight stay with dinner in our Gallery Restaurant
- Ample free guest car parking

