

Weddings

Radisson Blu Hotel & Spa Limerick

# Something borrowed something Blu

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## Introduction

Welcome to Radisson Blu Hotel & Spa, Limerick where city character meets country charm. On the outskirts of Limerick City, the hotel resides on 20 acres of rugged parklands on the foot of the Woodcock Mountains. From the early promise of spring to the starlight skies of winter, you and yours can stroll woodlands, open lawns and trails to capture your first precious moments of married life.

Our dedicated wedding suites offer unrivalled comfort and splendour.

With the expert assistance of our Executive Head Chef, your wedding menu will be designed to leave your guests' taste buds tingling every time they reminisce about your wedding.

Our attentive wedding team will guide you throughout your wedding journey, delivering exceptional and personalised service. Whether you dream of an elaborate occasion or an intimate celebration, your wedding will be uniquely yours. Your wedding is a collection of moments, intrinsically combined to create the day of a lifetime.

Dare to dream and we'll deliver.



# The Setting

Greet your guests in the contemporary Radisson Blu
Hotel & Spa, Limerick. Hold a dazzling ceremony
within our wedding garden and celebrate amongst
the wildflowers of our tranquil estate. Raise a glass
in style in our lavish banquet suite overlooking
the private terrace. Create a breath-taking wedding
album from neighbouring scenic locations, Bunratty
Castle & Cratloe Woods. Only minutes from the
eclectic Limerick City, you and your guests can
extend your celebrations across the vibrant city.



# The Vows

Your ceremony is the heart of your day and the centre of our attention. Exchange your vows knowing that every detail has been thoughtfully considered. On your wedding day, we will be prepared for sunshine, rain or snow. Our indoor and outdoor ceremony locations serve as beautiful backdrops for your nuptials and are both exclusively reserved for you. Your ceremony will be defined by romance, overseen by your outstanding wedding team.



# The Reception

For your drinks reception, rejoice the first moments of married life among your loved ones with a rich arrival. Welcome guests to the foyer with a promise of bubbles and enticing appetisers. In the summer months, spill onto the terrace and entertain guests with our selection of garden games. While you stroll our gardens for your wedding photographs, you are never far from the celebration.

Our award-winning culinary team will delight your guests with a symphony of local, fresh produce. Explore our carefully crafted wedding menu and select your perfect match. Our Executive Chef will invite you for a private Dinner & Wine Tasting to define your chosen dishes with your preferences.



Packages-



# Wedding of the Century

### The Lead Up

- Wedding Menu & Wine Tasting for Four People
- Three-Month Couple Gym Membership
- Wedding Morning Grazing Table

### Ceremon

— Ceremony Room Hire & Décor

### Arrival Reception

- Four Canavés of Your Choice
- Prosecco Table
- Cocktails
- Mulled Wine or Sangria
- Tea, Coffee & Biscuit
- Arrival Musician

### Banquet Meal

- Six-Course Dinner Menu
  includes choice of three starters, soup or sorbet,
  choice of three main courses, one dessert,
  tea or coffee, petit fours
- Half Bottle of Premium Wine

### **Evening Buffet**

- Tayto Sandwiches
- Fish & Chip Cones
- Mini Sliders
- Pizza
- Filo-Wrapped Prawns
- Chicken Wing
- Tea & Coffe
- Kid's Late-Night Pizza with Milk & Cookie. (served in room)

### The Day After

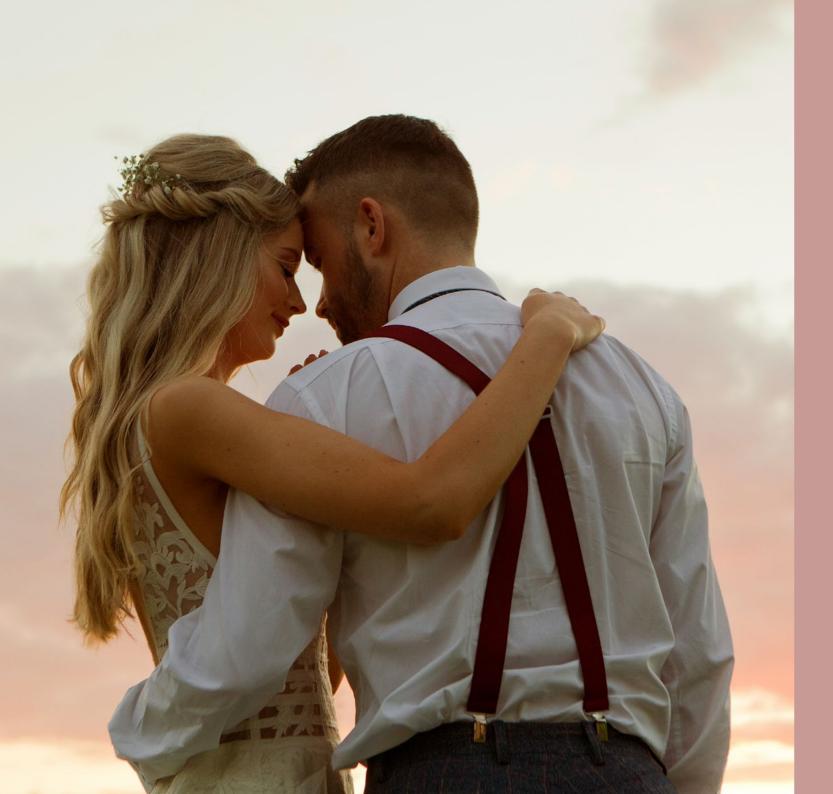
- Couple's Half Day Spa Ritua
- Post Wedding Lunch
  or Evening Meal for fifty people
  (includes two courses)

#### Accommodation

- Bridal Suite (three-night sta
- Six Complimentary Superior Guest Rooms
- Twenty Guest Rooms at a Preferential Rate

### Gift to You

— Dine, Wine & Stay on Your First Anniversary



# Our most popular package:

# Wedding of the Decade

### Arrival Reception

- Selection of Freshly-Cut Sandwiches
- Two Canapés of your Choice
- Prosecc
- Tea & Coffee with Biscuits
- Fruit Juices

### Banquet Meal

- Five-Course Dinner Menu
  includes two starters, one soup or sorbet,
  two main courses, one dessert, tea or coffee
- Half Bottle of Wine

### Evening Buffet

- Mini Sliders
- Fish & Chip Cones
- Pizza and chips.
- Tea and Coffee

#### Accommodation

- Complimentary Bridal Suite
- Two Complimentary Superior Guest Rooms
- Twenty Guest Rooms at a Preferential Rate

### Our Gift to You

— Dine, Wine & Stay on your First Anniversary



# Wedding of the Year

## Arrival Reception

- Prosecc
- Selection of Freshly-Cut Sandwiches & Wraps
- One Canapé of Choice.
- Tea, Coffee and Biscuits

### **Banquet Meal**

- Five-Course Meal
   includes one starter, one soup, choice of two
   main courses, one dessert, tea & coffee
- Glass of Wine & Top Up

### **Evening Supper**

- Tayto Sandwiches
- Cocktail Sausages & Goujons
- Tea & Coffee

#### Accommodation

- Complimentary Wedding Suite
- Twenty Guest Rooms at a Preferential Rate



# Tailor Your Package

## Bride & Grooming

Couples Treatment	
Bridal Party Full Day	
Bridal Party Half Day	
Bridal Glow Facial Course	
3-month Couple Gym	
6-month Couple Gym	
Bridal Hair	
Downstyling	
Upstyle	from €60
Specialised Waves	
Bridal Trial	€60
Blowdry	

# The Lead Up

Rehearsal Dinner (two course)	
Prosecco Afternoon Tea	
In-Room Grazing Table*	

\*four people minimum per order)

#### Enhance Your Bar

Prosecco (glass)	
Champagne (glass)	
Liqueur Coffee Bar	€6.50
Whiskey Bar	
Gin Bar	
Gin or Vodka Cocktails	€6.50
Whiskey Cocktails	€6.50
Wine Corkage	
Beer Bottle Corkage maximum 60 bottles	

### Enhance Your Ment

Additional Starter	
Additional Main Course	
Additional Dessert	
Additional Buffet Option	
Additional Canapé	
Scones & Biscuits	
Sandwiches	
Petit-Fours & Macarons	

## Kid's Korner

€6.50
€3.00
€4.00

#### Sweet Treat

Candy Cart	
Popcorn Cart	(total price) €125
Ice-Cream Station	€4.00
Crepe & Waffle Station	

## Day After

BBQ	
Buffet	
Garden Drinks	



Foodie Heaven

# Wedding of the Century Menu

Exclusive dishes for this package.

#### Starters

Slow Cooked Pork Belly Maple syrup, pear gel and baby pear, cider ju

Irish Home Cured Gravlax *Grated fresh horseradish, lemon mayonnaise* 

Chicken, Potato and Black Pudding Terrine Pickled forest mushrooms, tarragon mayonnaise

Terrine of Lobster  $\mid$  € 5.00 suppl. Sweet carrot and chervil, baby potato and chive salad

Seared Scallops | € 5.00 suppl. Organic barley and butternut squash risotto, black pudding crumbs, lobster cream

### Fish

Roast Fillet of Salmon

Tomato confit and chervil crean

Onion Crusted Cod Fillet Escalope

Charred chicory, chervil & Merlot butter sauce

Grilled Seabass Fillets | € 6.00 suppl.

Caramelised fennel. mussel. tomato & fennel butter

Roasted Monkfish Tail
"on the bone" | € 6.00 suppl.

Chickpea, clam, tomato and chorizo stew

#### Meat

Slow Cooked Feather-Blade of Beef (17 hr Braising jus, pearl onion and parsnip crisps

Cider Cured Pork Belly and Smoked Black Pudding Roasted garlic and cauliflower, sage ji

Slow Roasted Rib of Beef
Baked red onion and balsamic infused ju

Roast Rump of Lamb | € 10.00 suppl Aubergine caviar, rosemary jus

# Wedding of the Decade Menu

Exclusive dishes for this package.

#### Starters

Terrine of Lobster  $| \in 5.00 \text{ suppl.}$  Sweet carrot and chervil, baby potat and chive salad

Seared Scallops |€ 5,00 suppl. Organic barley and butternut squash risotto, black pudding crumbs, lobster cream

### Fish

Grilled Seabass Fillets  $\mid$  € 6.00 suppl. Caramelised fennel, mussel, tomato & fennel butter

Roasted Monkfish Tail "on the bone" | € 6.00 suppl. *Chickpea, clam, tomato and chorizo stex* 

#### Meat

Roast Rump of Lamb | € 10.00 suppl. *Aubergine caviar, rosemary jus* 



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# Classic Wedding Menu Selector

Each of the below dishes can be chosen for any package:

#### Starters

Smoked Chicken and Mango Salsa, cucumber wafer and rocke

Fricasseé of Button Mushroom & Chicker In a warm puff pastry case

Pressed Duck Confit

Lentil vinaigrette and beetroot, smoked almond

Avocado and Beetroot (PB)

Organic avocado, smoked almonds and roasted bee
with tossed baby leaves and avocado beignets

Dill and Dijon Scented Smoked Salmor Cucumber pickle and creamed avocado

Seasonal Melon (PB)
Parisienne of galia, compressed water and honeyde, raspberry and champagne gel, passion fruit sorbet

Caesar Salad

Baby gem with crisp pancetta, Parmesan shaving
and slow cooked chicken

#### Soups

Celeriac & Apple Soup (V)

Cream of Roasted Butternut Squash and Pumpkin Seed Soup (V)Parsley sour cream

Cream of Celery & Cashel Blue Cheese Soup (V) Rosemary honey drizzles

Smoked Bacon & Butterbean Soup Smoked bacon dust

Spiced Sweet Potato & Red Onion Soup (V)Toasted sunflower seeds

Mushroom & Fennel Soup (V) Tarragon oil drizzle

Cream of Cauliflower Soup (V) Smoked Gubbeen cheese

Cream of Woodland Mushroom Soup (*V* S*nipped chives* 

(Soups are served with a selection of bread rolls, butter & dips

#### Meat

Slow Roasted Breast of Turkey and Spiced Rubbed Ham Onion & fresh sage stuffing, red wine jus

Chicken and Wild Mushroom Roulade Puff pastry, crisp pancetta and rosemary glaze

Supreme of Chicken Chorizo, butter bean and tomato stuffing. tarragon cream

Slow Roast Striploin of Bee Caramelized shallot confit and grilled wild mushroom

### Vegetarian/Vegan Dishes

Warm Goat's Cheese Roulade (V) Wilted spinach and melted bell pepper

Baked Quinoa Roll (PB)
Roast garlic, black olives and dried tomate
pickled root vegetables

Sweet Potato and Wild Mushroom Risotto (PB) Vegan feta cheese and charred courgettes

Breaded Balsamic Aubergine (PB)

Roasted bell peppers, tomato

and red onion, rosemary & tomato coulis

### Fish

Seared Fillet of Hake Crab, courgette, tomato and scallion couscous, saffron and basil cream

Pan Fried Sea Trout Seared beans, red chard and chardonnay cream

### **Family Style Potatoes**

Creamed Potatoes (V

Chive Baby Boiled Potatoes (V)

Roast Baby Potatoes (V)

Classic Champ Potatoes (V)

# Family Style Vegetables C10 per table

Seasonal Vegetable Melange (V

Mediterranean Roast Vegetables (PB

Ioney & Thyme Roasted Root Vegetables (V)

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# Classic Wedding Menu Selector

Each of the below dishes can be chosen for any package:

#### Desserts

Layered Lemon & Pistachio (V)Dark chocolate ice cream, caramel crisp

Granny Smith Tart (V)Vanilla mascarpone cream, toasted almond ice cream, whiskey ge

Crunchy Praline Cheesecake (V)

Toffee sauce and almond brittle

Chocolate Tart (V) or (PB)
Balsamic & cherry sorbet, salted hazelnut caram

Warm Apple & Blackberry Crumble Tart (V

Chocolate & Raspberry Dome (V) *Yoghurt ice cream, chocolate strawberrie.* 

Coffee Dessert Plate (V)

Tiramisu, classic opera cake and coffee
83 walnut cake

Chocolate and Fruit (V)
Glazed lemon tart, dark chocolate mousse
and crème de cassis sorbet

Strawberries & Cream (V)Assiette of strawberry cheesecake, Bakewell tart, strawberry & white chocolate mousse

### Sorbets

Elderflower & Gin Sorbet (V

Champagne Sorbet with Marinated Strawberries (V

Passion Fruit Sorbet (V)

Lemon & Absolut Vodka Sorbet (V)

Strawberry & Balsamic Vinegar Sorbet (V)

Drange Sorbet with Roast Cocoa Nib  $\left(V
ight)$ 

# Cheese Board €6 per person

Irish Farmhouse Cheese Board per table. Irish cheeses from around the country, chutneys, grapes and biscuits.

### Canapés

Crisp Fried Hazelnut Crusted Boilie (V) Goat's cheese lollipops, ballymaloe relish

Forest Mushroom Choux Buns (V

Rucola & Black Olive Crème Brûlée (V)

Baked Goat's Cheese Cake (V)
Baby button mushrooms

Wild Mushroom Puff Pastry Tart (V) (PB on Request)
Rosemary & honey

Warm Bouchée filled with Smoked Chicke Fava beans, sweet potato

Black Pudding Croquettes

Spicy apple chutney

Cream of Honey Roasted & Parsnip Soup (PB on Request Crisp streaky rasher

Smoked Duck Breast Shavings With balsamic fig

Shaved Air Dried Lamb

Compressed water melon

Braised Pork Belly Baked apple

Pork Shoulder Confit

Chorizo and avocado, cumin crème fraich

Mini Salmon, Crayfish, Leel and Grain Mustard Cake *Lime and dill mayonnaise* 

Artisan Beer Battered Whiting With garden herb yoghurt dip

Crisp Potato Shrimp Rocket pesto

Monkfish Medallion Roast red pepper crean

Slivers of Oak Smoked Salmor on a Ciabatta Crisp *With lemon chervil mayonnaise* 

Smoked Cod

Apple, celeriac and fennel tarta.

Prawn Cocktail Tartlet

Orange and marie rose dressing

Dyster 'n Guinness Gel

 $\downarrow$ 



## The Mini VIP's

Your guests are in exceptional hands, especially the littlest ones. Across our grounds, we have introduced grand adventures for mini guests. Say, "hello" to our farm friends at The Paddocks. Search for faeries in the Hidden Garden. Hideaway in the Mini VIP section. We'll raise an elegant tepee and include games & toys to keep them entertained while you dance the night away. Allow us to arrange babysitting services for you so you can extend the celebrations into the night.



## Children's Menu

€20 per child

### Arrival Reception

- Fruit Scones 'n Cream
- Fresh Fruit & Marshmallow Kebabs
- Chocolate Milk Shake

### Dinner Menu

Please choose two choices per course:

#### Starters

Melon on a Stick

Compressed melon skewers on strawberry sauce

Cheese & Garlic Toasted sour dough with Mozzarella cheese, tomato, crunchy gem leaves

Dressed Colors Tossed leaves and thin vegetable strips, raspberry dressing, crispy bread cubes

Honeyed Chicken

Crispy chicken wings tossed in honeyed tomas

Creamy Soup

Crusty bread

#### Mains

TWISTEA PASTA TWIPIS Meaty bolognaise sauce or our tomato sauce have it your way Parmesan cheese, garlic breac

Breaded Irish Chicken Fillet Sliced as nuggets or whole in a burger bun, skinny chips

Mini Bangers & Mash With gravy or beans

Deep-Fried Fish of the Day skinny chips

Roast of the Day

8" Pizza
Cheese or cheese and pepperor

#### Desserts

ton Real Mess erries, ice cream and cream!

Cookies 'n Cream ce cream, chocolate sauce with 100s and 1000s

Classic Knickerbockers Glory

Chocolate Brownie with Ice-Cream

Notes





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