

# *Congratulations*

The Management and Staff wish to congratulate you on your engagement and to thank you most sincerely for considering Carlton Hotel Tralee as a venue for your Wedding Reception.

While Carlton Hotel Tralee is located only minutes walk from the town centre, once in the hotel, at every turn, you'll feel the true nature of Kerry, from the hotels natural stone façade to the spectacular mountain views.

The Riverview Suite, overlooking the Tralee Mountains, is the ideal venue for you and your guests on your wedding day. Enjoy the spectacular mountain views in this specially designed suite created to offer you and your guests the perfect atmosphere for your perfect day.

Please find enclosed our comprehensive wedding information pack which includes a selection of sample menus, wine list and details of our wedding packages. There is also a large selection of banqueting menus which offers you a varied choice of soups, starters, main courses and desserts that will delight any palate.

Please feel free to ask about other dishes that you have enjoyed and our team of chefs will be most happy to accommodate where at all possible.

If you would like to make an appointment to view our hotel or to discuss your wedding plans further, please me or a member of our management team, who are then more then delighted to offer any assistance throughout the exciting process of planning your wedding day.

If you have any further queries or questions regarding the hotel, please do not hesitate to contact us or alternatively, please visit our website at [www.carlton.ie/tralee](http://www.carlton.ie/tralee)

Yours Sincerely

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Thys Vogels  
General Manager

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# ***F or Y our S pecial D ay***

At Carlton Hotel Tralee, our aim is to make your day as special and as memorable as possible. Therefore we are delighted to offer you the following with our compliments on your wedding day:

- ☞ Red carpet welcome with champagne reception for the bride & groom
- ☞ Prosecco rosè reception for the guests on arrival which also includes tea & coffee
- ☞ Floral arrangements & candles to create an elegant centrepiece for each table.
- ☞ Personalised printed menus & table plans
- ☞ Luxurious suite for the bride & groom on the wedding night including champagne breakfast the following morning
- ☞ Pre-wedding consultation and assistance with wedding menus & other arrangements
- ☞ Ample complimentary car parking facilities for guests
- ☞ Silver cake stand & knife
- ☞ Microphone & A.V system in Riverview Suite for speeches
- ☞ Discounted accommodation rates for guests

# *Canapé Menu Selection*

- Mini Pancake with Sour Cream, Shrimp & Onion Jam
- Asparagus and Blue Cheese on Melba Toast
- Smoked Salmon and Cream Cheese Roulade
- Gravavlax on Brown Bread, Mascarpone Grain Mustard
- Herb Scone with Smoked Trout
- Seafood Mousse in a Pastry Case
- Assorted Mini Brushetta
- Polenta Rounds with Sour Cream and Chorizo
- Tiger Prawns in a Filo Pastry
- Mini Bouchee with Seafood & Lemon Mayonnaise
- Mini Bouchee with Chicken
- Selection of Dim Sums
- Chicken Satay & Peanut Sauce
- Various Meat Kebabs
- Chicken Liver Pate with Cognac on Crispy Toast Cranberry Compote
- Chicken Mousse with Sundried Tomatoes, Caramelized Red Onion
- Roll Mops of Angus Beef & Gherkins on Soda Bread
- Smoked Salmon with Baby Capers on Homemade soda Bread
- Traditional Honey Roast Ham with Pineapple on Foccacia Bread
- Goats Cheese on Toasted Bruchetta & Aubergine Caviar

***Canapé Selection €4.50 per person (Choice of 3)  
Additional Canapé €1.50***

# Wedding Menu Selection

*The following are our Selection of Starters, Soups, Main Courses & Desserts for you to choose from to make your own menu. Prices listed for the Main Courses are the total Menu Price based on a Five Course Meal.*

*To offer a Choice of Starter, Soup or Dessert, there is an additional charge of €2.00*

*To offer a Choice of Main Course, there is an additional charge of €4.00 on the higher price Main Course. Freshly Brewed Tea & Filtered Coffee are included in the menu.*

*Please Note; Prices are Subject to variances due to economic factors outside our control*

## **Starters**

- Mozzarella & Beef Tomato in a Radicchio Cup avocado & toasted pine nuts
- Baby Spinach Salad, Crisp Pancetta, Balsamic Vinaigrette
- Smoked Duck Salad, Poached Kumquats, Red Wine & Pear Vinaigrette(€2.00 Supplement)
- Smoked Chicken Caesar, Herb Croutons & Parmesan Shavings
- Saffron Risotto, Garden Vegetables & Parmesan Crackling
- Char Grilled Mediterranean Vegetables with Goats Cheese, Roasted Vine Tomato Dressing
- Marinated Strips of Beef with Olives, Gherkins & Seasonal Leaves
- Oriental Chicken with Peppers & Spring Onion in a Pastry Case, Soya & Honey Dressing
- Sliced Beef with Paprika & Gherkins in a Cheddar Bowl Stroganoff Jus
- Oak Smoked Irish Salmon, Crushed new potatoes, Soft Herb Salad with Lemon Oil (€2.00 Supplement)
- Thin Sliced Grilled Salmon, Caper & Onion Jam, Lemon Scented Leaves, Grain Mustard Dressing (€2.00 Supplement)
- Barbequed Salmon on a Potato & Chive salad with Hoi Sin Sauce (€2.00 Supplement)
- Chilled Galia Melon Citrus Segments, Apple Cider & Cinnamon Syrup
- Melon & Cold Water Prawns Mango and Chilli Salsa(€2.00 Supplement)
- Baked Potato Skin filled with Braised Oxtail Roasted Sweet Capsicum
- Atlantic Shellfish & Seafood Tian, Fresh Herbs & Wasabi Scented Mayonnaise (€2.00 Supplement)
- Coronation Chicken & Potato Tartlet, Mango Salsa

## ***Soups***

- Potato & Leek Soup, Soft Herbs
- Cream of Broccoli, Toasted Almonds
- Celery & Apple Soup
- Lightly Spiced Carrot & Parsnip
- Cauliflower & Wild Garlic
- Roast Pepper & Tomato, Crème Fraiche
- Cream of Wild Mushroom & Basil
- Minestrone Soup with Broken Spaghetti
- Chicken & Sweet corn
- Carrot & Orange
- Vegetable Soup with Herb Croutons
- Tomato & Basil

## ***Sorbets***

- Green apple, Champagne, Mango, Lime, Strawberry
- Topped with a cider frappe or berry compote

## ***Consommé***

- Beef Consommé, Saffron Pearl Barley
- Chicken Consommé Celestine
- Braised Oxtail & Spring Onion

## ***Chowder*** (€1.50 Supplement)

- Kerry Coast Seafood Chowder
- Prawn & Lobster Bisque

## ***Main Courses***

Peppered Strip Loin / Rib Eye of Beef Seasonal Vegetables and Brandy Cream	<b>€42.00</b>
Roast Fillet of Irish Beef Lyonnais potatoes, Bushmills and Peppercorn Jus	<b>€46.00</b>
Tornadoes of Herb Crusted Lamb Rosemary Essence	<b>€44.00</b>
Carved Leg of Lamb Herb Stuffing, Thyme and Mint Glaze	<b>€42.00</b>
Slow Roasted Shank of Lamb Champ Potato, Lamb Jus	<b>€42.00</b>
Carved Turkey & Honey Glazed Ham Cranberry and Herb Stuffing, Jus Lie	<b>€39.00</b>
Roasted Supreme of Chicken Mushroom Duxelle, Sauce Chasseur	<b>€38.00</b>
Szechuan Peppered Barbary Duck Breast Red Cabbage and Apple, Orange Sesame Reduction	<b>€41.00</b>
Mediterranean Vegetable Wellington Sauce Napolitana, Crispy Basil Leaves	<b>€35.00</b>
Baked Fillet of Sea Bass Caponata of bell peppers Prawn bisque scented with truffle oil	<b>€43.00</b>
Escalope of Monkfish Herb potato cake, red wine veloute	<b>€45.00</b>
Noisette of Basil Scented Salmon Chablis Beurre Blanc	<b>€42.00</b>
Panache of Seafood en Papilote Piquant vegetables Served in its own juices	<b>€46.00</b>
Escalope of Brill, Aniseed Scented Vegetables Saffron Fish Cream	<b>€46.00</b>
Baked Atlantic Salmon, Wild Mushroom and Spinach Lemon Beurre Blanc	<b>€42.00</b>

## *Desserts*

- Apple & Cinnamon Sugar Strudel, Vanilla Pod Cream
- Baileys Cheesecake, Ginger Biscuit, Mango Puree
- Grand Marnier Soaked Charlotte mandarin orange mousse, Malibu crème anglaise
- Mascarpone & Blueberry Cheesecake, Served in a chocolate lattice
- Meringue Nest filled with Passion Fruit Crème Patisserie
- Steamed Sticky Toffee Pudding, Butterscotch Cream Chantilly
- Puff Pastry Mille Feuille brushed with Chocolate Layered with fresh fruit & strawberry mousse
- Homemade Pineapple Crumble Candied Fruit, honeycomb ice-cream
- Galia Melon with Strawberry Sorbet & Fresh fruit salsa
- Banoffi Pie, Baileys Toffee Sauce
- Chocolate Biscuit Cake, Raspberry Compote
- Carlton Tralee Grand Dessert (3 mini desserts from the above choices)

## *Evening Buffet*

Assorted Baguettes Rolls

Mini Spring Rolls

Crispy Chicken Coujons

Vegetable Samosas

Cocktail Sausages

Crispy wontons

**€9.25**

(Selection of any three items per person, Tea/Coffee included in the rate)

*Additional Item €1.50 per item*

## *Sample Menu I*

Vine Ripened Tomato & Mozzarella with Avocado & Red Onion  
Toasted Pine Nuts, Tahini Dressing

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Cream of Carrot & Parsnip Soup  
Crispy Beetroot Slivers

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Lamb Shank Braised with Red Wine & Paprika  
Panache of Root Vegetables

Melange of Vegetable & Potatoes

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Assiette of House Desserts

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Tea & Coffee

***€42.00 per person***

## *Sample Menu II*

Char Grilled Mediterranean Vegetables with Goat Cheese  
Roasted Vine Tomato Dressing



Cream of Potato & Baby Leeks  
Deep Fried Leek Julienne



Tornadoes of Herb Crusted Lamb Rosemary Essence

Or

Noisette of Basil Scented Salmon Chablis Beurre Blanc

Bouquetiere of Vegetables & Potatoes



Assiette of House Desserts



Tea & Coffee

***€48.00 per person***

## ***Sample Menu III***

Mozzarella & Beef Tomato in a Radicchio Cup avocado  
& toasted pine nuts

Or

Sauté of Chicken & Wild Mushroom  
Enveloped in a Herb Crepe White Wine Veloute



Cream of Cauliflower Soup  
Toasted Almonds



Peppered Fillet of Irish Beef  
Dauphinoise Potatoes  
Madeira & Cep Jus

Or

Baked Fillet of Sea Bass Caponata of bell peppers  
Prawn bisque scented with truffle oil

Melange of Vegetables & Potatoes



Mascarpone & Blueberry Cheesecake  
with Chocolate Lattice



Tea & coffee  
Petit fours

***€52.00 per person***

# Wedding Guest Accommodation

## 2010 Wedding Rates

At Carlton Hotel Tralee, we are happy to offer a special rate for accommodation for your guests. Rates include a full Irish breakfast in Morels Restaurant.

It is highly recommended that reservations for accommodation required by your family and guests be made in advance.

All room reservations must be guaranteed with either a cash deposit or credit card details provided.

**Any rooms not reserved 3 weeks prior to the date of your wedding reception on the block booking shall automatically be released. Please note that check-in time is 2pm**

### BED & BREAKFAST RATES

2009	Superior Room	Executive Room
Jan/Feb	€45.00 pps	€65 pps
Mar/April/Oct	€55.00 pps	€75 pps
May/June	€55.00 pps	€75 pps
July/Aug/Sept	€60.00 pps	€80 pps
Nov/ Dec	€45.00 pps	€65 pps

### WEDDING RATES 2 Nights Bed and Breakfast and one Evening meal

2009	Superior Room	Executive Room
Jan/Feb	€100.00 pps	€140 pps
Mar/April/Oct	€110.00 pps	€150 pps
May/June	€120.00 pps	€160 pps
July/Aug/Sept	€130.00 pps	€170 pps
Nov/ Dec	€100.00 pps	€140 pps

*The above rates are quoted on per person sharing basis and are inclusive of all Government taxes.*

**Single Supplement:** €30.00

**Children:** Children under 5 complimentary. Children 5- 12 years sharing with 2 adults - €30.00 bed and breakfast.

Maximum of 2 children per room (2<sup>nd</sup> child accommodated on rollaway bed), subject to availability. Children under 12 years in a separate room pay 50% Adult rate.

If you require rooms the night before or after the wedding date, please contact reservations directly and our dedicated staff will assist you with any package inquiry you may have.

### Terms & Conditions

- All rates are quoted in Euro and are valid from 1<sup>st</sup> June - 31<sup>st</sup> December 2008
- All rates and reservations are subject to availability.
- Rates quoted may not be available over periods of Special Events, e.g. Rose of Tralee Festival
- Reservations must be guaranteed with a credit card number or a deposit as instructed by Reservations.
- Cancellation Policy: 24 hours
- For further information contact Reservations at 066 7119986, log on to [www.felspointhotel.ie](http://www.felspointhotel.ie) or e-mail: [reservations@felspointhotel.ie](mailto:reservations@felspointhotel.ie)

# *Terms & Conditions for Banqueting Bookings*

All reservations for weddings/banqueting functions are made upon and subject to the Terms & Conditions of The Hotel as follows;

1. We can hold provisional bookings for 14 days without obligation. To secure the date, a non-refundable deposit of €1500 is required. We release provisional bookings after 14 days without notification.
2. Cancellation Policy; Notification of Cancellation must be in writing. All Deposits will be forfeited in full unless the facilities are re-let at the absolute discretion of the Hotel.  

Cancellation within 4 months of wedding date will require 20% payment of estimated wedding bill.  
Cancellation within 2 months of wedding date will require 50% payment of estimated wedding bill.  
Cancellation within 1 month of wedding date will require full payment of estimated wedding bill.
3. Approximate numbers should be given one month in advance and final numbers 5 - 6 days before your date, any subsequent numbers can be made 48 before meal. This will be the minimum number you will be charged for on the day. In the event of an increase the excess will be charged.
4. The menu and all other details of your function are to be finalised a minimum of one month prior to the date of your wedding and are subject to the terms and conditions described therein (All prices shown include V.A.T and service charge). Table plans will be accepted no later than 2 days in advance.
5. The account must be settled in full before departure from the hotel by credit card, cash, cheque (with banker's card) or bank draft unless otherwise agreed by the hotel.
6. The cost of €300.00 for obtaining a bar exemption until 2am will be added to the final account. The bar closing times are strictly adhered to. The Residents Bar is open until 3:30am at the absolute discretion of the hotel. The Resident Bar is a room charge bar, no cash transactions will be taken and the hotel applies a strictly Residents Only policy.
7. The Hotel and its Management reserve the right to fully protect its operating licence and will decline to continue service to any guest whose behaviour may be considered to be impaired by any over indulgence in drinking
8. The success at any function at Carlton Hotel Tralee is in part due to the planning arrangement in which punctuality plays a major part. If there are last minute changes to the programme caused by the client which results in additional cost to the Hotel, these will be passed to the hotel on to the client for reimbursement. In exactly the same way, if guest of the client are not properly attired for The hotel and type of Function being held, the hotel reserves the right to refuse admittance to the in-appropriate dressed guest.
9. No food or beverage may be brought into the hotel for consumption on the premises

10. Our Banqueting Suite can cater for no more than 250 people, should your numbers exceed this we cannot guarantee comfort or our highest standard of service. On the other hand, in order to create the perfect ambience for you and your guests a minimum number of 80 guests are required for the Riverview Suite. Menu prices are based on a minimum of 80 guests, should numbers be less than this a room hire surcharge is applicable.
11. The Client is deemed to be responsible for the orderly conduct of guest attending the wedding and will ensure that no nuisance or noise is caused either to the Hotel or its other guest. The client will comply with any reasonable request of the Management and with any rules and regulations issued by the hotel.
12. Any expenses incurred for damages to the Hotel caused by any guest shall be responsibility of The Client
13. The hotel will not undertake responsibility for wedding gifts or cards. A member of the bridal party, designated by the Bride & Groom, can access the safety deposit box provide for security.
14. If booked by a third party, the hotel reserves the right to cancel the booking. The Bride and the Groom must meet the hotel manager when making the booking and sign the terms and conditions
15. Should you wish to sample some dishes and wines for your wedding menu, you can reserve a tasting in Morels Restaurant. Choices must be made a minimum of two weeks in advance of Tasting. Wedding Tastings are available Sunday-Thursday only. Couple receive a 25% on food and wine for the Tasting
16. Prices will vary each year, prices enclosed are 2009/10 prices. Prices are subject to variances due to economic factors outside our control.

I/We hereby agree to all of the terms, conditions and cancellation policies of this contract.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
Bride

Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
Groom

Signed: \_\_\_\_\_ Date: \_\_\_\_\_  
Hotel Manager