



“Whites of Wexford...

Contemporary Elegance in a Unique Setting”.

Congratulations on your forthcoming wedding. You are about to embark on a wonderful journey, resulting in your wedding day being one that you will always look back on with fond memories. At Whites of Wexford we will work with you, to ensure all of your dreams for your perfect wedding day come true.

Choosing a venue for your wedding is one of the most important decisions for your wedding day. Let us roll out the red carpet for you on your wedding day and give you a spectacular day to remember. When you choose Whites of Wexford as your wedding venue, you are guaranteed first class service and attention to detail.

The hotel is built surrounding a courtyard garden, a beautiful venue for pre-dinner drinks or as a backdrop for photographs. Whites of Wexford has hosted a large number of wedding receptions and can cater for weddings from 80 to 450 people with ease. We also offer our services, menus and facilities for Civil Ceremonies.

We would be delighted if you could arrange an appointment with us to discuss your details further and we look forward to the opportunity of hosting your Wedding at Whites of Wexford.

With warmest regards,

Liz Sinnott
Susan Caulfield
Wedding Co-Ordinators

Why Whites of Wexford Is Your Perfect Choice.....

WOW

Complimentary For Your Wedding Day

PREPARATION FOR YOUR WEDDING DAY

- ✚ Your own personal Wedding Planner Website Moposa - Exclusive to Whites of Wexford
- ✚ Experienced Wedding co-ordinator to assist you with a list of Wedding Services i.e. Bands, Photographers etc.
- ✚ Complimentary 3 Month Membership to the Wexford Club for the Bride & Groom
- ✚ Pamper Day in The Tranquillity Spa for the Bride the week before the Wedding to the value of €290
- ✚ Wedding tasting for the Bride & Groom

WELCOME RECEPTION

- ✚ Red Carpet welcome on arrival
- ✚ Champagne Reception for the Bridal Party on arrival
- ✚ Tea, Coffee, Alcoholic Fruit Punch & Selection of Biscuits for all your Guests
- ✚ Strawberry Chocolate Display

- ✚ Choice of Live Music or Piper on Arrival in our reception Lobby
- ✚ Complimentary car parking

WEDDING RECEPTION EXPERIENCE

- ✚ Fresh Floral & Candelabra Centrepiece for each table
- ✚ Complimentary Chair Covers
- ✚ Colour co-ordinated Ceiling Lighting to enhance the atmosphere
- ✚ Cake Stand & Cake Knife
- ✚ Crisp White Linen tables
- ✚ Personalised Menu Cards
- ✚ Evening Reception Consisting of Tea, Coffee, Selection of Sandwiches, Cocktail Sausages & Chicken Goujons for 80 guests

LUXURY ACCOMMODATION

- ✚ Bridal Suite - Luxurious Suite on the night of your Wedding, Champagne Breakfast
- ✚ Two Complimentary Bedrooms for the parents of the Bride & Groom
- ✚ Special Wedding Rate offered to the Bride & Groom for 20 bedrooms

SOMETHING TO REMEMBER

- ✚ Personal Wedding Gift
- ✚ Complimentary 1st Anniversary Meal in the Terrace Restaurant

All prices are inclusive of VAT, no service charge

Valid midweek & weekend subject to availability

This offer only applies to selected wedding menus

Our Amazing Midweek Wedding Offer

Dinner Menu

Caesar Salad

Romaine Lettuce, Fresh Parmesan, Crispy Bacon, Croutons & Caesar Dressing

(Please Choose One)

Whites Garden Vegetable Soup

with Fresh Cream



Roast Breast of Turkey & Baked Wexford Ham

with a Thyme & Onion Stuffing, Roast Gravy & Cranberry Preserve

Or

Fillet of Salmon in a Parsley and Peppercorn Crust

with Cajun Cream Sauce

Market Fresh Potatoes & Vegetables



Homemade Chocolate Profiteroles

Severed with Chantilly Cream



Tea or Coffee

After Dinner Mint Chocolates

Menu price €28.00

Menu plus Half Bottle of Wine per person €33.00



**In addition to this menu the Bride & Groom receive all Complimentary
items listed on previous page plus
Over €1000 worth of Vendors Vouchers**

All prices are inclusive of VAT, no service charge

Sample Menu 1

Caesar Salad

Romaine Lettuce, Fresh Parmesan, Crispy Bacon, Croutons & Caesar Dressing



Whites Garden Vegetable Soup with Fresh Cream



Roast Breast of Turkey & Baked Wexford Ham

With a Thyme & Onion Stuffing, Roast Gravy & Cranberry Preserve

Market Fresh Potatoes & Vegetables





Apple & Cinnamon Crumble
Vanilla Ice-cream & Sauce Anglaise




Tea or Coffee
After Dinner Mint Chocolates

Menu price €30
Menu plus Half Bottle of Wine per person €35.00


Sample Menu 2

Feuillette of Poached Chicken

Sauté Mushroom & Tarragon Cream in Puff Pastry



Whites Garden Vegetable Soup with Fresh Cream



Prime Roasted Sirloin of Wexford Beef
with Yorkshire Pudding, Pan Gravy & Horseradish Cream

or


Fillet of Salmon in a Parsley and Peppercorn Crust
with Cajun Cream Sauce

Market Fresh Potatoes & Vegetables



Whites Dessert Plate

Strawberry Meringue, Chocolate Profiteroles, Passion Fruit Cheesecake,
Vanilla Ice-cream



Tea or Coffee

After Dinner Mint Chocolates


Menu price €36.00

Menu plus Half Bottle of Wine per person €41.00


Sample Menu 3

Feuillette of Seafood

With Puff Pastry in a Shellfish Cream



Roasted Red Pepper & Tomato Soup



Roast Leg of Wicklow Lamb

Served with a Parsley, Sage Stuffing & Rosemary Gravy

Or

Baked Seabass with Scallop Mousse

Salmon Caviar & Sauce Champagne

Market Fresh Potatoes & Vegetables





Fresh Fruit Meringue with Raspberry Cream
& Passion Fruit Sauce



Tea or Coffee
After Dinner Mint Chocolates

Menu price €38.00
Menu plus Half Bottle of Wine per person €43.00

Starters

Caesar Salad
with Romaine Lettuce, Fresh Parmesan, Crispy Bacon,

Croutons & Caesar Dressing
(with chicken please add €1)
€ 6.50

Panache of Charantais Galia & Water Melons
Served with a Wild Red Berry Compote
€ 5.50

Feuillette of Poached Chicken & Sauté Mushrooms in Cream
Served in Puff Pastry
€ 6.50

Feuillette of Seafood
Served with Puff Pastry and a Shellfish Cream
€6.50

Warm Tartlette of Goats Cheese & Roasted Red Peppers
with Fresh Basil & Salad Mache
€6.50

Assiette of Seafood
Fresh Salmon, Smoked Salmon, Crab Louis, Tiger Prawns & Boston Shrimps
€ 9.50

Smoked Chicken
on a Seasonal Salad with Mango Salsa
€ 7.50

Soups

Whites Garden Vegetable Soup with Fresh Cream	€ 4.95
Cream of Potato & Leek Soup	€ 4.95
Cream of Mushroom Soup	€ 4.95
Wild Mushroom & Madeira Soup	€ 5.95
Roasted Red Pepper & Tomato Soup	€ 6.00
Smoked Salmon Chowder	€ 7.50

Sorbets

Passion Fruit	€ 3.50
Champagne	€ 3.50
Lemon	€ 3.50
Raspberry	€ 3.50



WHITES

OF WEXFORD

Hotel | Spa | Convention Centre

Main Courses

Supreme of Chicken

Served with a Ragout of Mushroom & Leek in Sauvignon Blanc Cream

€ 18.00

Roast Leg of Wicklow Lamb

Parsley & Sage Stuffing, Rosemary Gravy

€ 20.00

Fillet of Salmon

Parsley and Peppercorn Crust with a Cajun Cream Sauce

€ 18.00

Prime Roasted Sirloin of Wexford Beef

Yorkshire Pudding, Pan Gravy & Horseradish Cream

€ 21.00

Roast Breast of Turkey & Wexford Baked Ham

Thyme & Onion Stuffing, Roast Gravy & Cranberry Preserve

€ 18.00

Steamed Pave of Cod

Basil Champ & Saffron Cream

€ 22.00

Baked Seabass with Scallop Mousse

Salmon Caviar & Sauce Champagne

€ 24.00

Beef Wellington

Foie Grass, Mushroom Duxelle wrapped in pastry, served with Madeira Jus

€ 34.00

Roasted Rack of Lamb

Herb & Mustard Crust, Dauphinoise Potato & Port Jus

€ 33.00

Cannelloni of Spinach, Cottage Cheese & Nutmeg

Forest Mushroom Cream and Fresh Parmesan

€ 16.00

Roasted Mediterranean Vegetables

Puff Pastry with a Tomato & Basil Sauce

€16.00

Desserts

Whites Dessert Plate

Strawberry Meringue, Chocolate Profiterole, Passion Fruit Cheesecake
& Vanilla Ice-cream

€ 6.50

Apple & Cinnamon Crumble

Vanilla Ice Cream & Sauce Anglaise

€ 6.50

Strawberries Romanoff

With Chantilly Cream in a Crisp Wafer Basket & Vanilla Ice-cream

€ 7.50

Fresh Fruit Pavlova

Fresh Cream & Raspberry Coulis

€ 6.50

Homemade Chocolate Profiteroles

Chantilly Cream & Chocolate Sauce

€ 6.00

Toblerone Cheesecake

Served with Fresh Cream

€ 6.00

Bread & Butter Pudding

Served with Warm Custard & Fresh Cream

€ 6.50

Cheese Plate with Selection of local Wexford & Irish Cheese

Served with Grapes, Apple and Shaved Celery

€ 7.50

Tea/Coffee

€ 2.00

Petits Fours

€5.50 per person

Choice Menu Pricing

Should you wish to have a choice of any of the courses the following additional charges will apply:

Choice of Starter:	€1.75 per person
Choice of Soup:	€1.75 per person
Choice of Dessert:	€1.75 per person
Choice of Main Course:	€2.50 per person

Suggested Drinks Reception

After the ceremony, the drinks reception is an opportunity for you to greet your guests and for them to mingle and meet. The reception also sets the tone for the later festivities.

Sherry	€3.85 per person
Summer Punch	€4.95 per person
Mulled Wine	€5.25 per person
Winter Hot Spiced Wine	€5.25 per person
Kir (White Wine & Cassis)	€5.75 per person
Kir Royal (Champagne & Cassis)	€8.95 per person
House Wine per bottle from	€18.00 per person
Selection of Canapés	€3.95 per person
6 pieces per person	

Evening Selection

Selection of Sandwiches & Tea/Coffee	€5.95 per person
Selection of Sandwiches, Cocktail Sausages & Tea/Coffee	€6.75 per person
Selection of Sandwiches, Cocktail Sausages, Chicken Goujons, Dips & Tea/Coffee	€8.25 per person

Terms & Conditions

We are delighted that you are considering Whites of Wexford as a venue for your forthcoming Wedding Reception. In consideration of all our guests comfort and enjoyment we respectfully draw to your attention the following Terms & Conditions with which we must request your adherence to:

1. All bookings are considered to be provisional until the Hotel has received a written confirmation. Whites of Wexford do not accept third party bookings. The written confirmation by the client must state the dates, times, accommodation and function space booked, number of participants and method of payment. Any amendments should be confirmed to the Hotel in writing and final arrangements should be submitted to the Hotel at least 14 days prior to the event.
2. To secure a date, a deposit of €500.00 will be required as confirmation of your booking. Further to that a second payment of €1000.00 will be required 6 months prior to the date of your wedding. All deposits are non-transferable and non-refundable.

3. Minimum numbers of 120 guests applies (apart from midweek packages, where the minimum numbers of 80 guests applies). Maximum capacity is 450 guests. Seating Plan must be approved by the Hotel.
4. Menus and estimated numbers should be confirmed 6 weeks before the date of the Wedding and a final menu price shall be agreed at this time. **Final guaranteed numbers are required 72 hours before the wedding date and details must be signed off on menu, pricing and final guaranteed numbers, as per the function sheet details. Should the actual numbers served be less than that guaranteed numbers, the final guaranteed numbers will be charged.**
5. The table plan should be submitted at least 48 hours in advance of the wedding date.
6. To ensure minimum disruption to other guests we have compiled some guidelines for photographers with regard to indoor photographs, with which we request your compliance.
7. Time of arrival, reception and meal time must all be agreed in advance. In order for us to provide you with our high standard of service, the pre-arranged timings must be adhered to.
8. Additional meals will be served on the day if space and staff are available, but without guarantee or obligation by the hotel to provide such extra meals. Any such meals will be charged for at the quoted rate.
9. Should you wish to avail of a bar extension please advise your Wedding Co-ordinator at least 2 months out so that the hotel can apply to the courts on your behalf. Bar Extension €460.00.
10. Subject to licensing legislation, all music will be finished by 2.00am.
11. Only residents will be served in the Resident's Bar after Hours. The Residents bar will serve until 3.30 am and the room must be vacated by 4:00am.
12. Wedding discount rates will apply to the 20 rooms allocated to the bride and groom on the night of the wedding only. Single Room Supplements will apply should these be required. Any rooms not taken from the wedding allocation will be released 1 month before the actual wedding date. Bedroom requirements in excess of 20 rooms stay at published rates.
13. It is Hotel & Company Policy that accounts are settled on the day of the Wedding by Cash or Bankers Draft. We regret that personal or company cheques cannot be accepted.



14. Corkage is available if you chose to bring in your own wine & champagne.
15. Due to a Health Department Regulation: ~ No Food items may be brought in for consumption on the premises (excluding wedding cake).

16. There must be access to fire exits at all times and not to interfere with or obstruct fire equipment/notices during the course of the event.
17. Whites of Wexford reserve the right to host additional events in suites not reserved by the client. Such additional events include, but are not limited to, banquets, conferences and/or dinner parties.
18. The Hotel will not accept any responsibility for any entertainment that has not been booked directly with the Hotel. However all entertainment arranged must have the approval of the Hotel Management prior to the date of the function. All entertainment must provide their own equipment and accept full responsibility for same.
19. All the rates included in this package would be agreed rates for year of reservation only and are subject to change.

(I declare that I have read and fully understand the above terms with regard to my forthcoming Wedding Reception)

Signed: _____ Date: _____