



KEE'S HOTEL



WEDDINGS

Our Gift to You

As part of every Wedding Package, we are delighted to offer all our couples:

- Bridal Suite complimentary on the night of your Wedding and special rate for the second night
- Candy table with all our favourite sweets
- Bubbles on arrival for the Bridal party with red carpet
- Favourable bed & breakfast room rates for all your wedding guests
- A complimentary tasting of your wedding menu in Kee's Coach House Restaurant on a Sunday between 1:00pm-4:00pm
- Complimentary first year Anniversary dinner
- Complimentary drink for the Bridal party on the day of your Wedding
- Complimentary Bride and Groom Throne Chairs and Bespoke gold chairs for up to 150 persons
- Choice of center-pieces from Ultimate Touches
- Fairy Light backdrop complete with mood changing colour lighting
- Fresh Floral arrangement for the Top Table
- Use of our private gardens, Terrace and antique staircase for your Bridal photography
- A dedicated and mirrored cake table to display your beautiful cake and knife
- Free Car Parking for all your guests
- Special offers and dedicated party room for pre and post Wedding parties
- Personalised Menus
- Dedicated and Experienced wedding specialist
- Fully decorated Ballroom with a PA System and microphone
- Elegant Vintage Bell to ring in the Bride and Groom
- Table Plan, Display Mirror & Easel

Happily Ever After Begins Here

Ultimate Touches Decor Company - Contact Billy or Ann

Telephone Number: 0044 (0) 77 6675 5898

Email: info@ultimatetouches.co.uk Website: www.ultimatetouches.co.uk

Civil Ceremony and Civil Partnership

Humanist Services Spiritualist

Room Hire Prices:

- | | |
|-------------------------------|----------------------------|
| • Terrace Ballroom: €300.00 | Capacity Seats: 180 guests |
| • The Gallery €200.00 | Capacity Seats: 50 Guests |
| • Private Dining Room €100.00 | Capacity Seats: 12 Guests |

2026/2027

Wedding Menu 1

On Arrival: Freshly Brewed Tea & Coffee with Shortbread

Traditional Egg Mayonnaise with Homemade Coleslaw and Potato Salad

—◆—
Cream of Garden Vegetable Soup

—◆—
Traditional Roast Turkey and Ham with a Roast Potato, Sausage wrapped in Bacon, Gravy and Cranberry Sauce

Slow Roast Prime Irish Beef with a Yorkshire Pudding and Red Wine Gravy or Black Pepper Sauce

—◆—
Trio of Chef's Desserts

(Cheesecake - Choice of Vanilla and Chocolate Marble, Mint Aero or Raspberry & White Chocolate, Fresh Fruit Pavlova, Chocolate Profiterole)

Wine: 1 Pour per Guest

Late Night Bites:

Cocktail Sausages

Chips

Selection of Sandwiches

€65.00

Menu options on any package can be substituted for dishes from our extensive list

2026/2027

Wedding Menu 2

On Arrival: Homemade Scones with Jam & Cream

Creamy Chicken and Ham Vol-au-Vent

Chicken and Bacon Caesar Style Salad

—◆—
Cream of Garden Vegetable Soup

—◆—
Traditional Roast Stuffed Turkey and Ham with a Roast Potato, Sausage wrapped in Bacon, Gravy and Cranberry Sauce

Slow Roast Prime Irish Beef with a Yorkshire Pudding and Red Wine Gravy or Black Pepper Sauce

—◆—
Profiteroles with Chocolate Sauce
or
Malteser Meringue with Fresh Cream and Toffee Sauce

Wine: 2 Pours per Guest

Late Night Bites:

Chicken Goujons
Potato Wedges
Cocktail Sausages
Selection of Sandwiches

€69.50

Menu options on any package can be substituted for dishes from our extensive list

2026/2027

Wedding Menu 3

On Arrival: Mini Afternoon Tea: Scones, Sandwiches, 2x Sweet Treats,
2x Finger Tray Bakes
Deep Fried Breaded Mushrooms with Garlic Mayonnaise
or
Traditional Egg Mayonnaise with Homemade Coleslaw & Potato Salad

—◆—
Cream of Potato and Leek Soup
Or
Sorbet
(Choice of Iced Lemon, Champagne or Passionfruit & Mango)

—◆—
Baked Supreme of Chicken Stuffed with a Bacon and Mushroom Mousse served
with Brandy Mushroom Sauce & Croquette Potato

Slow Roast Prime Irish Beef with a Yorkshire Pudding and Black Pepper Sauce

Baked Fillet of Salmon with Green Vegetables and a White Wine Sauce

—◆—
Warm Apple Crumble with Custard & Vanilla Ice Cream
or
Crunchie Meringue with Honeycomb Pieces, Fresh Cream & Chocolate Sauce

Wine: 2 Pours per Guest

Late Night Bites:
Selection of Sandwiches
Jambons
Chips
Sausage Rolls
Chicken Goujons

€79.50

Menu options on any package can be
substituted for dishes from our extensive list

2026/2027

Arrivals

Canapés Selection Below (Please choose 3)	€8.00
• Brie and Red Onion Tartlet	
• Smoked Salmon on Wheaten Bread	
• Brioche with Cajun Chicken	
• Ham/Cheese Quiche	
• Gourmet Sausage Rolls	
 Scones with Jam & Cream	€3.50
Sweet Treats (Please Pick Two)	€3.00
- Caramel Squares, Mars Bar Squares, Fifteen's, Chocolate Eclairs	
Finger Sandwiches	€4.00
Homemade Shortbread and Chocolate Chip Shortbread	€2.50
 Optional Extras:	
• Popcorn/Crisps	€2.00
• Mini Afternoon Tea/Sweet Treats on arrival	€12.50
• Tea/Coffee	€2.00
 Corkage Price	€15.00 per bottle

Drinks Reception on Arrival

Optional Drinks:

Gin Bar	€7.00 per person
Selection of Beers Bottle	€4.95 per bottle
Sparkling Wine	€5.00 per person
Signature House Cocktail	€6.50 per person
Red or White Wine	€6.50 per person

Starters

€10.50

1. Chicken and Ham Vol-Au-Vent
 2. Traditional Egg Mayonnaise with Homemade Coleslaw and Potato Salad
 3. Chicken and Bacon Caesar Style Salad
 4. Potato Skin with a Bacon and Onion Filling Topped with Melted Cheddar Served with a Garlic Mayonnaise Dip
 5. Trio of Galia, Cantalope and Watermelon with Fresh Fruit and Passionfruit Gel
 6. Seafood Vol-Au-Vent
 7. Prawn Cocktail in a Marie Rose Sauce
 8. Goats Cheese Tartlet, Red Onion Confit, Rocket, Dressed Leaves and Balsamic Glaze
 9. Brie Tartlet, Red Onion Confit, Rocket, Dressed Leaves and Balsamic Glaze
 10. Crispy Breaded Mushrooms with a Garlic Mayonnaise Dip
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Soups

€6.95

1. Cream Of Garden Vegetable Soup

2. Potato and Leek Soup

3. Carrot and Sweet Pepper Soup

4. Tomato and Basil Soup

5. Celeriac and Apple Soup

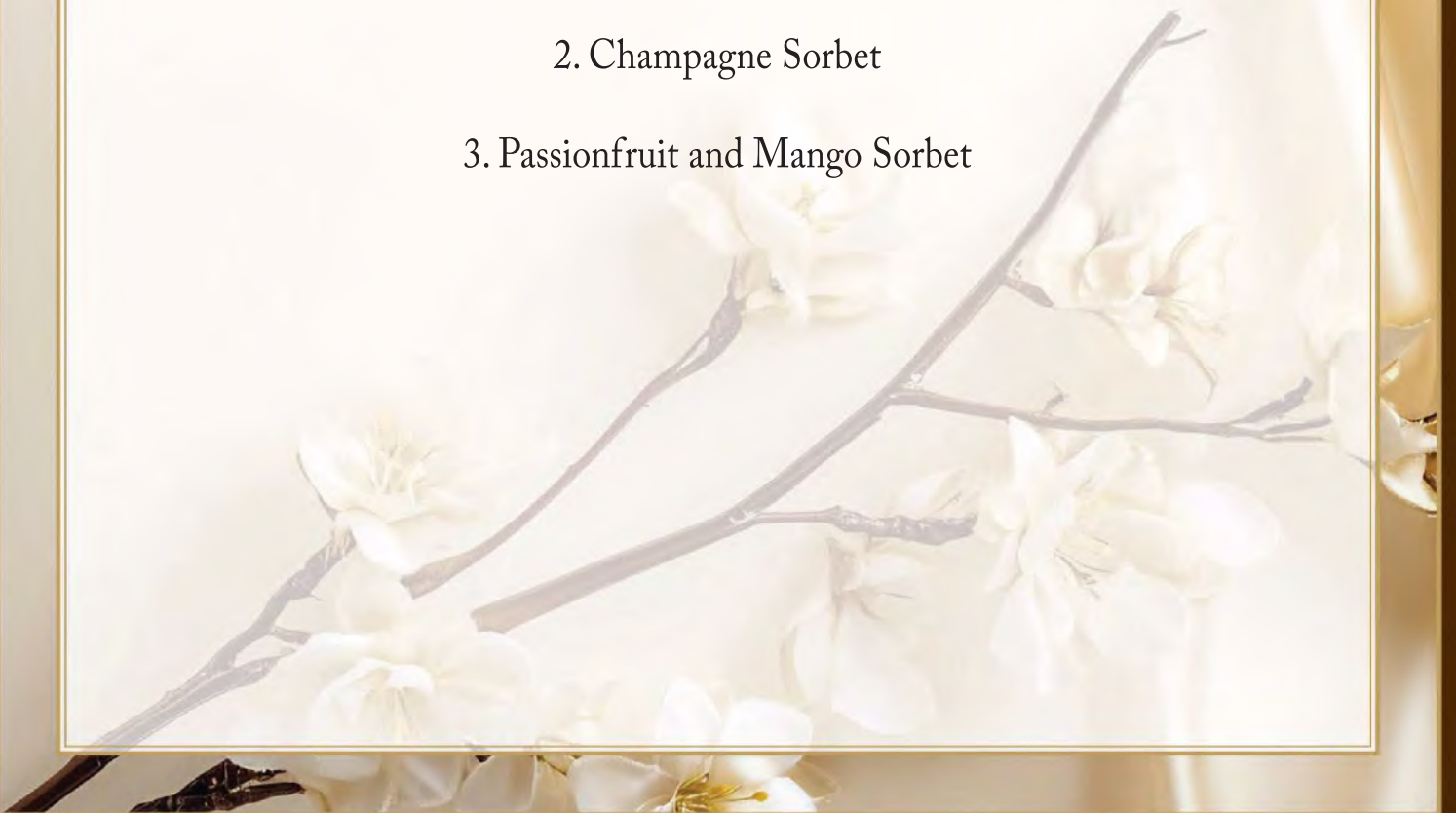
Sorbet Course

€6.95

1. Iced Lemon Sorbet

2. Champagne Sorbet

3. Passionfruit and Mango Sorbet



Main Course

€22.95

1. Turkey and Ham with Stuffing, Sausage wrapped in Bacon, Roast Potato, Gravy and Cranberry Sauce
2. Slow Roast Prime Irish Beef, Yorkshire Pudding, Roast Potato and Red Wine Mushroom Sauce
3. Grilled Escalope of Fresh Salmon with Green Vegetables and White Wine Sauce
4. Baked Fillet of Cod with Leek Fondue and Lemon and Chive Sauce
5. Baked Supreme of Chicken Stuffed with a Bacon and Mushroom Mousse served with a Brandy Mushroom Sauce and Croquette Potato
6. Chicken Fillet Wrapped in Bacon Served with Sauté Potatoes, Bacon, Mushrooms, Onions and Creamy Tarragon Sauce or Mushroom Sauce
7. Baked Fillet of Hake with Creamy Gnocchi, Bacon Lardons and Garden Peas
8. Roast Sirloin of Prime Irish Beef with Onions, Mushrooms and Black Pepper Sauce (€8.00 Supplement per Guest)

All Main Courses Are Served with a Selection of Mixed Vegetables or Roast Vegetables and a choice of two Potatoes

Please Note that Vegetarian/Vegan Options will be served outside of your menu choice

Kids Menu - 3 Course €19.95 per child

Extra Vegetables Et Potatoes

€2.50 Supplement

Chef's Mixed Selection of Vegetables
(No other choice needed for this option)

1. Honey Roast Root Vegetables
2. Cauliflower Mornay
3. Carrot & Parsnip Purée
4. Buttered Green Beans and Garden Peas
5. Cabbage and Smoked Bacon
6. Creamy Garlic Potatoes
7. Croquette Potatoes
8. Lyonnaise Potatoes
9. Roast Potatoes
10. Creamed Potatoes



Vegetarian Et Vegan

Vegetable Soup (Vegan & Vegetarian)

Trio of Melon with Fruit Coulis (Vegan & Vegetarian)

Traditional Egg Mayonnaise with Homemade Coleslaw & Potato Salad
(Vegetarian only)

Crispy Breaded Mushrooms with a Garlic Mayo Dip (Vegetarian only)



Stuffed Pepper with Ratatouille & Rice (Vegan & Vegetarian)

Veggie Stir-fry with Cashew Nuts & Basmati Rice (Vegan & Vegetarian)

Pea and Shallot Ravioli with Roast Vegetables and Tomato Sauce
(Vegan & Vegetarian)

Vegetable Curry Served with Basmati Rice (Vegetarian only)



Fresh Fruit and Vegan Ice Cream (Vegan only)



Desserts

€8.25

Trio of Chef's Desserts:

Malteser Meringue, Choice Of Cheesecake- Lemon/Strawberry/Banoffee,
Chocolate Profiterole

Warm Pear and Almond Tart with Vanilla Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream and Toffee Sauce

Malteser Meringue with Fresh Cream and Toffee Sauce

Fresh Fruit Meringue with Raspberry Coulis

Crunchie Meringue with Honeycomb Pieces and Vanilla Ice Cream and
Chocolate Sauce

Traditional Apple Tart with Fresh Cream

Vanilla and Chocolate Marbled Cheesecake

Mint Aero Cheesecake

Raspberry and White Chocolate Cheesecake

Chocolate and Orange Gateau

Creme Bruleé and Honeycomb Ice Cream

Warm Apple and Cinnamon Crumble with Vanilla Ice Cream and Custard

Late Night Bites

(The following items may be added to your evening buffet with an extra cost)

Mini Beef Slider in a Glazed Brioche Bun €4.25

Cocktail Sausages €3.00

Spicy Chicken Wings €4.25

Chicken & Ham Vol-Au-Vents €4.25

Selection Of Sandwiches €3.50

Sausage Rolls €3.50

Potato Wedges €3.00

Chicken Goujons €4.25

Skinny Fries €3.00

Jambons €3.95

Loaded Fries: €4.95

1. Curry Chips

2. Cheese and Bacon Chips with Dips

3. Cheesey Chips and Taco Dips

Terms & Conditions

1. Provisional bookings are held for two weeks only after which they are automatically released. A deposit of €1000 is required to guarantee your booking. Please note that this deposit is non refundable and non transferable in the event of a cancellation. Deposit payment is accepted as agreement to the contract given (without signature). Deposit payment covers administration costs and securing your date.
2. Final guaranteed numbers are required by 12pm 4 days prior to the function. Please note these numbers will be the minimum number charged for.
3. No alcoholic beverages of any kind will be permitted into the Hotel or on its grounds without permission from the Management. A corkage charge will apply for wines and this may only be consumed during the meal. Please note all excess bottles will be removed at the end of the meal.
4. The Customer assumes responsibility for any damages caused by them or any of their guests attending the function.
5. The Hotel will endeavor to assist guests with the storage of equipment, personal property, wedding cakes etc, but accept no liability for any damage or loss. The Hotel will not accept responsibility for any goods consigned to the Hotel or any of its staff in connection with any event, all items must be collected day after event- The Hotel is not responsible for the collection/storage of any items brought in by the couple or third party supplier. The Hotel reserves the right to dispose of any items not collected within 14 days of the event.
6. The Hotel will not accept responsibility for any entertainment that has not been reserved directly by the Hotel.
7. All entertainers and suppliers must provide their own equipment and accept full responsibility for the same and provide own insurance.
8. In the event of a postponement the deposit may be transferred to another date within one year from original date subject to the Hotels availability. If outside this then the cancellation fee applies. If the new date is in the next calendar year then the package cost may also increase accordingly.
9. All prices are quoted in Euro and are subject to review. A guide price may be given in sterling (cash) and is subject to change.

Terms & Conditions

10. The Hotel may cancel the event only in the following circumstances:

- i. The Hotel has reason to believe the booking might prejudice the reputation of the Hotel.
- ii. Should any guest attending the event behave in any way considered to be detrimental, offensive, or contrary to normal expected standards of behaviour.
- iii. In circumstances where a booking is made through a third party or under false pretences.

Deposits must be paid in person to the Hotel; otherwise the Hotel has the right to cancel the booking. Hotel will not be liable for any refusal without reason.

11. The Hotel reserves the right to amend charges/cost of the product being supplied to the client in the event of changes in the rate of Tax/VAT, Introduction of any government levy, or as a result of unforeseen supplier increases due to the market demand and/or lack of supply of the products required.

12. Should the wedding couple wish to hold rooms for specific guests, the Hotel must be notified by email/writing at the time of booking. Any rooms that are not confirmed by card will automatically be released four weeks prior to the wedding date. All rooms on allocation will have an automatic 4 week release. Rooms confirmed by the wedding couple which result in a 'no show' will be charged to the main bill. Requests for additional rooms are subject to availability and cannot be guaranteed.

13. Do you allow Kee's Hotel permission to share photo and video content of you on your Wedding Day on our Social Media channels? Yes [☐] No [☐]

Wedding Date:

Signed:

Date:

Signed:

Date:

Signed:

Date:



KEE'S HOTEL

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