

Wedding Brochure

2010/2011

Picture it.....



....A perfect day at the Riverbank

The venue with a difference and a unique view on your special day

Our Grand Ballroom with its magnificent views of Wexford Harbour and Town offers to you on your special day, the best in everything from Quality Cuisine & Service to Fantastic Value. With an excellent team on board, we plan to make your Wedding Day the most enjoyable and memorable. Within this Wedding Brochure, we hope you find all the answers to your many questions.

Looking forward to assisting you in the organization of your day.

*Colm Campbell.
General Manager*

Your Manager assisting you is _____

Included in Every Wedding Package With Our Compliments

On Arrival



Red Carpet Welcome

Champagne for Bride & Groom, Bridesmaids & Groomsmen

Tea & Coffee Reception for your Guests

Pre-Reception Music on guest's arrival

For the Table



Floral Decoration & Full Linen

Souvenir Wedding Menus

Avail of

Cake Stand, Pillars & Knife

Microphone / PA System

Car Parking Facilities



Overnight Accommodation

Complimentary 1 night stay for the Bride & Groom in our Bridal Suite

Champagne Breakfast delivered to your Room, at your convenience

Discount Accommodation for your Guests

Complimentary dinner for two people for your 1st Anniversary

- *Denotes: Vegetarian*

Civil Ceremony”

At The Riverbank House Hotel with
*magnificent views of
Wexford Harbour and Town*



“All civil ceremonies are tailored
to meet your requirements “

Our Grand Ballroom will cater for 30-250 guests for that perfect setting for a civil ceremony

Requirements for a civil ceremony

- *There is a requirement that you give 3 months notification*
- *Contact the Registrar of Civil Marriages book your date with the registrar*

. Book the Riverbank House Hotel, leave the rest up to us and let us give you a spectacular day to remember

Appetisers

Cocktail of Honey Dew Melon Balls <i>With Ginger & Champagne Marinade</i>	€3.45*
Spiced Chicken Spring Roll <i>With Green Curry Sauce & Coriander Cream</i>	€4.10
Smoked Bacon, Mature Cheddar and Wild Mushroom Ragout, <i>Served in a Giant Puff Pastry Case</i>	€4.25
Tossed Leaf Salad, <i>With Sun-dried Tomato Dressing, Herb Croutons and Roast Macadamia Nuts, served in a Poppodum Basket with your choice of Crisp Bacon Lardons, Cajun Spiced Chicken or Thai Style Beef Fillet</i>	€4.20
Chilled Terrine of Chicken, Roast Vegetables and Asparagus, <i>Enhanced with a toasted Pine Nut Crème Fraîche and watercress salad</i>	€4.25
Tarragon & Lemon Scented Chicken Gateau <i>Served on a Flake Pastry Croustade</i>	€4.25
Poached Fillet of Lemon Sole <i>Wrapped around a Smoked Salmon Mousse with Dill Weed Cream & Caviar</i>	€7.75
Warm Game Terrine, <i>Flavoured with Juniper and Elderberry masked with a Sweet Port Wine Sauce</i>	€7.95
Peppered Salmon Medallion, <i>Served atop a Rocket Salad with Beetroot Drizzle & Deep-fries Egg Garnish</i>	€7.95
Crab & Vermouth Brulée	€8.95
Baked Tartlet of Smoked Chicken & Asparagus, <i>glazed with a Champagne Sabayon</i>	€9.95
Seafood Assiette: <i>Deep-fried King Prawn in Filo Pastry, Tranche of Home-cured Salmon with Pernod Cream, Beignets of Chilli Spiced Crab, Fennel Confit with Grilled Scallop</i>	€11.95

Cream Soups

Country Vegetable	€2.50
Potato & Leek	€2.50
Carrot & Coriander	€2.50
Tomato & Roast Pepper	€2.50
Parsnip & Apple	€2.50
Mushroom & Thyme	€2.50

Broths

Brown Onion Soup, <i>topped with a Cheddar Crouton</i>	€2.50
Italian Style Minestrone Soup	€2.75
Chicken & Sweetcorn Soup	€2.75
Locally Caught Seafood Chowder	€3.50

Sorbets

Sorbets & Fruit Sherbets	€2.30
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Selection available at your Request

Main Course

Supreme of Chicken, <i>Filled with Leek, Scallion & Potato Farce, Simple Jus to serve</i> <i>(main course price include your choice of Potato and Vegetables)</i>	€10.25
Roast Crown of Turkey served with Boiled Ham, <i>accompanied with Herbal Stuffing, Cranberry & Apple Compote & Demi Glaze Sauce</i> <i>Or "Baked En Croute" - €2.00 Supplement</i> <i>(main course price include your choice of Potato and Vegetables)</i>	€10.80
Gateaux of Codling & Sole, <i>Layered with Spinach, Brie and Tomato Concasse, wrapped, baked and served in a parchment bag</i> <i>(main course price nclude your choice of Potato and Vegetables)</i>	€11.95
Pave of Salmon <i>Poached "En Feu", with Saffron Cream and Crisp Leek Garnish</i> <i>Or Roasted with a Red Pepper Crust & Anaise Mascapone</i> <i>(main course price include your choice of Potato and Vegetables)</i>	€11.95
Paupiettes of Sole <i>Filled with Smoked Salmon & Roast Pear Mousse, set atop a Dill Weed Cream</i> <i>(main course price include your choice of Potato and Vegetables)</i>	€11.95
Roast Sirloin of Beef, <i>Carved over a Sauce of Wild Mushroom, Forest Herbs and Red Wine,</i> <i>Served with Horseradish & Yorkshire Pudding</i> <i>(main course price include your choice of Potato and Vegetables)</i>	€12.10
Roast Saddle of Lamb <i>Flavoured slightly with garlic, Stuffed with an Apricot Farce and carved on to a Port Wine Jus</i> <i>(main course price include your choice of Potato and Vegetables)</i>	€13.50
Fillet of Pork 'Wellington Style': <i>Medallions of Pork Fillet wrapped in layers of Pork Force Meat, Mushroom Pâté & Puff Pastry</i> <i>presented on a bed of Burnt Whiskey Cream</i> <i>(main course price include your choice of Potato and Vegetables)</i>	€14.95
Roast Loin of Monkfish <i>Wrapped in Parma Ham & served on a Balsamic Jus</i> <i>(main course price include your choice of Potato and Vegetables)</i>	€18.95

Vegetarian Options

Tossed Salad of Vegetable <i>Won-Tons, Tempura and Breaded Fritters Drizzled with a Pesto Oil</i>	€9.50
Fresh Pasta Strands <i>lavished with a Sauce of Sautéed Mushrooms, Tarragon and Shaved Parmesan Cheese</i>	€9.50
Three Bean Chilli <i>with Yasmine Rice, Soured Cream & Tortilla Crisps</i>	€9.50
Field Mushroom Stroganoff <i>with Courgette, Cognac, and Tomato Concasse Served with Steamed Rice</i>	€9.50
Tian of Char Grilled Vegetables , <i>interlayered with Spiced Tomato Sauce and Basil,</i> served on a Bed of Poached Egg Noodles	€9.50

**PLEASE NOTE THAT WE WOULD BE DELIGHTED TO CATER FOR
ANY SPECIAL DIETARY REQUIREMENTS**

Vegetables

Buttered Carrot Batons
Sautéed Sugar Snaps
Broccoli Hollandaise
Roasted Parsnips <i>With Toasted Sesame Seeds</i>
Honey Roast Parcel of Root Vegetables*
Braised Green Beans <i>Wrapped with Streaky Bacon</i>
Cauliflower <i>With Mature Cheddar Sauce Or Deep Fried in Parmesan Batter</i>
Stir-fried Panache* <i>Strips of Carrot, Sugar Snaps, Bean Shoots, Courgette and Baby Corn, tossed in Sunflower Oil</i>

Potatoes

Creamed
Roast
New Boiled
Dauphinoise <i>Baked in Garlic & Cream</i>
Duchesse
Champ <i>Mashed Potato with Scallions & Shallots</i>
Au Lard <i>Deep-fried Potato with Bacon & Onion</i>

Your Choice of 2 Vegetables & Potatoes are included in cost of Main Course
(only 1 vegetable choice necessary for 'Mixed Vegetable' Options marked with *)

Desserts

Warm Apple & Sultana Crumble , <i>coated with a Vanilla Bean Sauce</i>	€3.50
Selection of Dairy Ices , <i>presented in a Crisp Biscuit Basket</i>	€3.50
Raspberry & White Chocolate Chip Iced Parfait	€3.50
Layered Terrine of Dark Chocolate Ganache , <i>Marinated Raspberries and Toasted Almonds, served with a Bitter Sweet Coulis</i>	€3.50
Duet of Éclairs <i>filled with Cointreau Cream & Drizzled with an Orange Chocolate Sauce</i>	€3.50
Mille Feuille of Butter Sable Biscuit & Passion Fruit Mousse <i>finished with a Butterscotch Sauce</i>	€3.50
Individual Strawberry Alaskan Bombe <i>served with a Mixed Berry Coulis</i>	€4.15
Crisp Spring Roll of Toffee & Banana <i>served with a Rich Fudge Sauce</i>	€4.15

Warm Almond Sponge <i>with Vanilla Sauce & Brambly Apple Compote</i>	€4.15
Strawberry Pavlova , <i>served with a Mixed Berry Coulis</i>	€4.15
Irish Whiskey Crème Brulée <i>served with Poppy Seed Wafer Biscuits</i>	€4.25
Assiette De Pâtisserie , <i>a Compendium of Hand-made Delights to please everyone</i>	€4.95
Tea or Coffee	€1.35
After Dinner Mints	€0.35
Petit Fours	€2.05

Evening Buffet

Your choice of 4 tasty finger bites from the list below, served on our bespoke pottery platters, accompanied by 3 delicious dips. (One platter sufficient for approximately 10 people)

Finger bites

Spiced Chicken Wings
Cocktail Sausages
Spiced Potato Wedges
Vegetable Spring Rolls
Mini Vegetable Samosas
Chilli Spiced Button Mushrooms

Golden Fried Onion Rings

Dips

Chilli & Toasted Sesame
Garlic & Herb Mayonnaise
Spiced Marie –Rose Sauce

Price: €40.00 per platter

Wedding Wine Offer

Exclusive to the Riverbank House Hotel

Avail of this Amazing Wine Offer, and take the hassle out of sourcing wine for your special day.

Concha Y Toro, Sauvignon Blanc	<i>(5-6 glasses)</i>	€11.95
<i>Crystalline pale greeny-gold colour. A fresh and crisp bouquet. On the palate, the wine is fresh, round and mouth filling with green fruits of apples and gooseberries predominating and a crisp dry finish</i>		
Concha Y Toro, Cabernet Sauvignon	<i>(5-6 glasses)</i>	€11.95
<i>Garnet in colour with aromas of cassis and cedar wood. Full bodied with soft, ripe fruit of blackcurrants and cherries leading to a good mouthful of flavour from ripe fruits</i>		
Richmond Grove, Chardonnay	<i>(5-6 glasses)</i>	€11.95
<i>Greeny-gold in colour. There are intense peach melon fruit flavours with complex nutty oak and creamy characters. The texture is soft, silky and balanced with fresh green apples to give a long after taste</i>		

Richmond Grove, Shiraz (5-6 glasses) €11.95
A deep crimson red with rich blackberry and hints of spice on the nose. Rich and full bodied with clover and spice flavours overlaid by a lovely jammy finish

Sparkling Chardonnay, Pinot Noir – Jacobs’s Creek (7 glasses.) €26.95
Pale silver yellow with a sweet peaches and vanilla aroma. On taste a soft, round, medium dry style with creamy ripe fruit depths.

Mumm Cordon Rouge N.V. Champagne (7 glasses) €59.95
Elegant, rich buttery aroma with hints of toasted almonds. On taste a classic delicate buttery fruit round style.



Mulled Wine	€1.00
Caribbean Fruit Punch (contains alcohol)	€4.00
Non- Alcoholic Fruit Punch	€3.25
Kir Reception	€4.00
Kir Royal Reception	€5.50
Sparkling Wine Reception	€5.00

Welcome Reception menu

Selection of Sandwiches	€2.85
Selection of Home-made Biscuits	€2.25
Warm Scones served with Cream, Jam	€3.00
Fresh Wexford Strawberries dipped in Chocolate	Seasonal
Selection of Canapés	from €6.00 per person

Top Table Plan

Clergy/Brides Father/Grooms Mother/Groomsman/Groom/Bride/Chief Bridesmaid/Brides Mother/Grooms Father/Clergy

A typical seating arrangement, any alterations may be made to suit your individual requirements

Chair Covers

Available on Request



- A minimum of 80 guests are required of a mid week wedding in Our Grand Ballroom (We cater for smaller wedding parties in our Drawing Room)
- ❖ Should numbers seated fall below this required amount you will be billed for 100 guests.
- ❖ A minimum of 70 guests are required for a wedding in Our Grand Ballroom (We cater for smaller wedding parties in our Drawing Room)
- ❖ All prices are inclusive of V.A.T.
- ❖ A service charge does not apply.
- ❖ A Bar extension is available for an additional fee of €40. One months advance notice is required.
- ❖ Security may be required, for the evening reception, this is Hotel policy.
- ❖ Menus must be confirmed one month in advance.
- ❖ The Hotel will not accept any responsibility for any goods, lost, damaged or stolen while on the Hotel Premises
- ❖ A provisional booking can be held without a deposit for two weeks, a deposit must then be paid to secure the booking. In the event of being unable to make contact with the client/s, the hotel reserves the right to cancel any provisional booking that is not secured with a deposit, after the two week period has expired.
- ❖ Patrons are not permitted, under environmental health regulations, to supply their own food.
- ❖ Final Numbers are required up to night before the function. These final numbers constitute what numbers are billed for unless numbers rise on the day, in which case the billed numbers will increase accordingly.
- ❖ An additional €1.50 is applicable for choices in all courses excluding main courses where supplement of €2.50 is charged
- ❖ A seating plan is recommended for your guests.
- ❖ Accommodation of the Bride & Groom on their Wedding night is complimentary.
- ❖ On receipt of your deposit 10 rooms will be automatically be held for your guests at a discount Rate of €50.00 per person. Additional rooms can be reserved upon request at a rate of €60 per person Bed & Breakfast
- ❖ The quotation herein is subject to a proportionate increase in costs of foods, beverages and other costs of operation, existing at the time of performance of our undertaking, by reason of increases in present commodity prices, labour costs, taxes or currency values. Patrons expressly grant the right to the Hotel to increase prices herein quoted or to make reasonable substitutions on the menu and agree to pay such increased prices and to accept such substitutions. The price can be confirmed to you, two months before your wedding date.
- ❖ Performance of the agreement is contingent upon the ability of the Hotel Management to complete the same, and is subject to labour troubles, disputes or strikes, accidents, government requisites, restrictions upon travel, transportation, foods, beverages, supplies or availability of accommodation and other causes, whether enumerated herein or not, beyond control of management preventing or interfering with performance.
- ❖ All payment for the Reception must be settled on departure from the Hotel the following morning, by Bank Draft or Cash.
- ❖ No beverages may be brought onto the premises without management permission, wines where duty has not paid i.e. wine brought in from abroad for personal consumption, cannot by law be poured by the hotel. Corkage may be charged on wine or champagne where duty has been paid at the following rates...

€5.00

75cl Bottle

€8.00

1.5 Ltr Bottle

€8.00

75cl Sparkling Wine/Champagne

Listings

The following Listings have been compiled for your convenience only. We recommend that you carefully vet and select all your wedding suppliers to ensure that they meet with your specific requirements

ENTERTAINMENT

Bands

Re- Quest	Stephen Murphy	053 9247629 / 087 9947601
Top Shelf	Derek Cunningham	053 9147021 / 087 2825074
The Moynihans	Dave Moynihan	053 9266115
The Heart Beats	Denny Davitt	0539366886 / 087-2828129
The Tee Jays	Jimmy Philips	087 9852193
The Ger Busher Band	Ger Busher	053 9142729 / 087 2984081
Manhattan Project	Bill Doyle	087-2505090
Davitt Showband	Tommy	087-1358737 / 053-9366766
Black Velvet	Dermot Kelly	053 91 31675 / 087 6553940
Second Degree	John Travers	053 9133748 / 087 6406715
Tequila	Jimmy	053 9170853 / 087 2985150
Harry & Reform	Harry O'Donoghue	053 9429269 / 087 6765527
Voyager	Fintan Ellard	053 9131560 / 086 8699579
American Heart	Michael Benson	053 9126819/ 086 8321063
Back to Back	Jimmy Gaddern	053 9163256
Theresa & The Stars	Tony Kehoe	053 9137186 / 086 2160851
The Groove	Martin Byrne	086-3435215/George 087-2217395
Avalon	Mark Piper	051 381555 / 086-8092436
Tuxedo Junction	Tommy Alcock	053 9142513
Brass & Co.	Eddie Dray	051 381120 / 086 2394738
Dial M For Music	Cyril Murphy	053 9124205 / 086 2577725
T For 2 (Background Music)	Fintan Cleary	053 9139312 / 087 6983781
Dick, Dave & Us	Dick Hayes	051 879333
Magnum	Paul Grant	051 32444
IQ		087-6902582

D.J.'s

Uileann Pipes & Traditional Music

Frankie King	087 2599172	Brendan Wickham	053 9131552
William Gilligan	087 2982680	Olga or Emmet	053 9131752 / 01 6242645
Trax – Tony Barnes	053 9146896	Michael Roche	086 3351871
John Furlong	053-9137113 / 085 1741077		
Marcky C Entertainmnet	086-1027788 / djmarky@eircom.net		

Photographers

Ger Hore	053 9141192
Ger Carty	053 9233305
Ibar Carty	053 9233159
Coleman Doyle	053 9135524
Paddy Donovan	087 9834159
Ray Flynn	053 9141234
Paula Malone Carty	053 9143925
Nick Hayes	051 422073
Lisa Quirke	087 1213314
Michael Kavanagh	053 9133827
John Ironside	053-91202001/0868554890
Maurice Cloake	053 9159771 /0879608335
Image G Photography Joanne Grant (Reportage)	087 9076641

Video Photographers

Noel O'Neill	053 9147128
Denis Cadogen	051 388352
Peter Waters	051 388403
Nick Hayes	051 422073
Paul Leonard	053 9430760
Frank Clancy	053 9145604



Bridal Cars

Absolute Bliss Vintage Cars	086 0692746 053 9128490
Gorey Wedding Car Company	086/8464768
Leinster Limousine Company	086 8579261
Wedding Car Company	053 9238118
Pat Busher	053 9123196
South East Limo's	053 9247656
Classic Wedding Car Hire	051 565624

Make-up Artist

Joni Galvin – 9239608/086-3515778
Bridin Roche – 9389782/086-0709146
Laura M Make-up – 087-2771327

Wedding Cakes

Aileen Ironside 053 9133448

Wedding Gifts/Lists

Mairead Stafford 053 9159930
Bally Elland Pottery

Travel Consultants “Allow us to personally organized your Honeymoon”

Contact Sue Cahill – 053 9148829 or 086*3490292

Contact Kathy O'Sullivan – 053 9148832 or 086/3490292

Church Singing

Mr. John Hyland 053 9124104 or 087 9665170

Castlebridge Gospel Choir – 053-9159939

Louise Jones – 087 6734688

Alternative Accommodation

Auburn Terrace Townhouse , Redmond Rd,	Contact Andy	053 9152750
Riverview , Ferrybank, Wexford	Catherine Power	053 9124353
Bruach na Mara , Tincone, Ferrybank	Bernadette Parle	053 9123487
Maple Lodge , Castlebridge, Wexford	Margaret Sreenan	053 9159195
Abbey House , Abbey Street. Wexford	Georgina O'Connor	053 9124408
Green Acres , Ardavan, Wexford	Phyllis Brady	053 9122689
St. George Guest House , George Street	Kayme Scallan	053 9143474
Kilderry , St. John's Road.	Mrs. Wallace	053 9123848
St Johns , 11 Lr John St, Wexford	Mr & Mrs Ryan	053 9124440
The Gallop's , Newtown Road, Wexford.	Fionnuala Murphy	053 9144035
Faythe Guest House , The Faythe, Wexford	Mr. & Mrs. Lynch	053 9122249
Rosemount House , Spawell Road.Wexford	Carol & Tim Kelly	053 9124609
Glen Hill , Ballygoman, Barntown ,Wexford	Kathleen Murphy	053 9120015
The Blue Door , 18 Lower George's St.	Imelda Scallan	053 9121047
Granville House , Clonard Road, Wexford	Mr & Mrs Cullen	053 9122648
Brompton , Newtown Road, Wexford	Mrs Ellen O'Connor	053 9140863
Birchwood House , Castlebridge, Wexford	Ms Iris Sothern	053 9159734