



Amazing all-inclusive Wedding Packages 2020/2021

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 organisation of your day.

Colm Campbell. General Manager

Your Manager assisting you is _____



RIVERBANK
HOUSE HOTEL





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 State requirement that you give 3 months notification
Contact the Register 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

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



RIVERBANK
HOUSE HOTEL



Special Extras



Late Bar Extension 2am	€540.00
Pink Sparkling Wine on arrival or for a toast	€4.50 per person
Mulled wine or Tropical (alcoholic) Fruit Punch on arrival, you choose	€3.25 per person
Canapés on arrival	€4.00 per person
Selection of handmade biscuits	€2.50 per person
House Wine per person (up to ½ a bottle)	€8.00 per person
To provide your own beverage i.e. wine/champagne for arrivals/ toast, please see Terms & conditions for rates	Corkage applies
Jugs Dressed Pimms or Mojito Cocktail on arrival	€6.00 per person
Add a Sorbet Course to your menu	€2.50 per person
Add a Soup Course to your menu	€2.50 per person
Add a Selection of Sandwiches to your evening food	€2.95 per person
Table floral arrangement or candelabra included in all weddings	Complimentary
Change to an American style evening reception, BBQ Ribs, hot Dogs & 4Oz Burgers with a selection of dips, add supplement	€6.00 per person
Homemade Petit fours or Strawberries dipped in Chocolate	€15.00 (per table of 10)
Live music to entertain your guests while you take your photographs (Inclusive in our Sunset Package, deduct €100 if you wish to provide your own music)	€100.00
For the residents bar, delicious bacon rolls, per person	€3.00 per person
Evening Finger Food Platters (choose 4 items) – Serves 10	€70.00 each
Booking Deposit	€500.00
Accommodation B&B per person sharing:	€70.00 Week-ends €60.00 Mid-week
Drink of choice available	charged on consumption
Menu alterations when altering your package chosen	
Choice of Starter	€2.00
Choice of Soup/Sorbet	€2.00
Choice of Dessert	€2.00
Choice of main Course	€3.00





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

- Thai Style Beef Balls €2.15
- Crisp Shrimp & Pork Won-Tons €2.30
- Cajun Crumbed Button Mushrooms €1.15
- Pork, Apple & Sage Cocktail Sausages €1.95
- Vegetable Spring Rolls €1.65
- Chicken Goujons €2.30
- Cocktails Sausages €1.50
- Wedges €1.30
- Onion Rings €1.30

Dips

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

Price: €80.00 per platter

Wedding Wine Offer

(Wine inclusive in Candlelight & Rustic packages)

Exclusive to the Riverbank House Hotel

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

WHITE

Trulli Pinot Grigio, IFT Toscana - Italy €26.95

This wine is delightfully fresh with a clean, tight palate. Zesty flavours of passionfruit, pears and citrus fill the mouth

Santa Luz, Chardonnay - Chile €26.95

Clean and crisp with delicate floral and apple flavours, rounded out with a touch of fresh lemon. Toasty, creamy oak bottom notes, with a very good finish

Santa Luz, Sauvignon Blanc - Chile €26.95

A full bodied wine with citrus, melon, pineapple and peach flavours, rounded off by soft vanilla French oak

RED

Santa Luz, Cabernet Sauvignon - Chile €26.95

Full bodied with fruity blackcurrant aromas and a hint of vanilla. The palate is soft and well-rounded with dark fruits enriched with tasty spice.

Santa Luz, Merlot - Chile €26.95

Aromas of plum and soft floral characters give way to rich vanilla, oak and chocolate flavours on the palate


Santa Luz, Shiraz - Chile €26.95

Easy drinking, soft and packed with ripe fruit. Intense aromas of blackberries, spice and pepper are followed by a rich, fruity full flavoured palate

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.



Conditions of your Booking

- A minimum number of 80 guests (excl. Children) of a mid week wedding in Our Grand Ballroom (We cater for smaller wedding parties in our Drawing Room)
- On booking your Wedding with us, a Deposit of €500.00 is required to secure your day. The deposit is non-refundable within a year of the chosen date.

Should numbers fall below this required amount you will be billed for 80 guests. (excl. Children)

A minimum of 100 guests are required for a wedding in our grand ballroom Friday and Saturday (we cater for smaller wedding parties in our Drawing Room & Windows Restaurant). Should the numbers fall below this required amount, you will be billed for 100 guests (excl. Children)

- All prices are inclusive of V.A.T.
- A service charge does not apply.
- Security may be required, for the evening reception, this is Hotel policy.
- Menus must be confirmed one month in advance.
- Menu Selection and Tasting: Should you wish, a tasting may be arranged of your chosen menu, allowing any changes required. Your chosen menu must be selected at least 8 weeks prior to your wedding date. The tasting for the couple is complimentary for two people. Any changes to this package or menu may be subject to price increase.
- 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 clients, 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.
- 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 held for your guests at a discount rate of €70 per person sharing, €60 mid-week. Additional rooms available on request.
- 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

€10.00 1.5Ltr Bottle

€7.00 75Cl Sparkling Wine/Champagne

Other beverages, please consult your wedding co-ordinator

Listings

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

Entertainment

Bands

Divine Invention	Frank 086 810 6694	divineinventions@gmail.com
The Big Party Rockabilly Band	Stephen Murphy	087 9947601
Top Shelf	Derek Cunningham	053 9147021 / 087 2825074
The Moynihan Brothers	Dave Moynihan	053 9366115/0876196270
The Heart Beats	john@heartbeats.ie	087 2381122
The Tee Jays	Jimmy Philips	087 9852193
Manhattan Project	Bill Doyle	087 2505090
American Heart	Seamus	087 6377339
Theresa & The Stars	Tony Kehoe	053 9137186 / 086 2160851
The Groove	thegroovemartin@hotmail.com	086 8435215
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
Heavy Weather	Kenny Blue	086 8927290 kennie.blue@gmail.com
Route 66	Chris Carroll	086 8033077
After Dark	afterdarkmusic@icloud.com	087 2655855
Sharon Clancy	Vocalist – Church, Arrivals & Reception sharonclancy77@gmail.com	085 8238665
Wrecking Ball	Seamus Duggan	087 6065600 wreckingballofficial@gmail.com
Soul Trek & The Funk Generation	Podge Byrne	087 7455506 soultrekandthefunkgeneration@gmail.com

D.J.'s

William Gilligan		087 2982680
Trax – Tony Barnes		053 9146896
John Furlong		053 9137113 / 085 1741077
Marcy C Entertainment	djmarky@eircom.net	086 1027788
Phil Cawley		Phil 087-2982680

Uileann Pipes & Traditional Music

Brendan Wickham		053 9131552/0867320070
Michael Roche		086 3351871



Listings

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Photographers

Lee Robinson	www.wexfordphotos.com	086 260 6671
Tony Tang	www.tangfoto.com	086 3893384
Joeleen Codd	www.joeleencodd.com	053 9170677
Gerard Hore	www.gerhore.photoshelter.com	053 9141192
Paula Malone Carty	www.paulamalonecarty.com	087 6363960
Joanne Grant	www.joanegrantphotography.com	087 9076641
Wexford Wedding Photography	www.wexwp@mail.com	086 8231727
Afford Your Wedding	enquiries@affordyourwedding.com	086 7933848

Video Photographers

Noel O'Neill	www.wexfordweddingvideos.com	053 9147128
Denis Cadogen		051 388352
Peter Waters	www.watervideo.com	051 388403
Nick Hayes		051 422073
Paul Leonard	www.lensvideos.ie	053 9430760
Frank Clancy		053 9145604

Bridal Cars

Gorey Wedding Car Company	info@goreyweddingcars.com	086 8464768
John Byrne	www.specialevenbtlimos.ie	087 9006617
Pat Busher	bushersbushire@eircom.net	053 9123196
Classic Wedding Car Hire	www.classicweddingcarhire.ie	087 2409048

Make-up Artists

Susan Ryan	susanmakeup@gmail.com	086 3723802
Joni Galvin		053 9239608/086 3515778
Bridín Roche		053 9389782/086 0709146
Laura M Make-up		087 2771327

Wedding Cakes & Favours

Simply Cakes	Aileen Ironside	www.simplycakesireland.com 053 9133448
Jenny Cupcakes	Jenny	www.jennyscupcakes.ie 083 3561876
Chocolate Garden		059 6481999 info@chocolategarden.ie





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Wedding Inventions

Siúin Design	www.siuindesign.com	087-2331771
Honorah Weddings	Breda Doyle honorahweddings.ie	087-6737601

Travel Consultants

“Allow us to personally organise your Honeymoon”

Sue Cahill	053 9148829 / 086 3490292
Kathy O’Sullivan	053 9148832 / 086 3490292

Church Singing

Mr. John Hyland	053 9124104 / 087 9665170
Castlebridge Gospel Choir	087 7527520
Louise Jones	087 6734688
Stephen Murphy	087 9947601

Alternative Accommodation

Riverview, Ferrybank, Wexford. Contact Catherine Power	087-2270676/0876483598
Maple Lodge, Castlebridge, Wexford. Contact	053 9159195/0872502142
Abbey House, Abbey Street. Wexford. Contact Georgina O’Connor	053 9124408
St. George Guest House, George Street. Contact Michael Power	053 9143474
St Johns, 11 Lr John St, Wexford. Contact Mr & Mrs Ryan	053 9124440
Faythe Guest House, The Faythe, Wexford. Contact Mr. & Mrs. Lynch	053 9122249
Rosemount House, Spawell Road. Wexford. Contact Carol & Tim Kelly	053 9124609
Glen Hill, Ballygoman, Barntown. Contact Kathleen Murphy	053 9120015
The Blue Door, 18 Lower George’s St. Contact Imelda Scallan	053 9121047
Granville House, Clonard Road, Wexford.	053 9122648
Birchwood House, Castlebridge, Wexford. Contact Ms. Iris Sothern	053 9159734
Dooley’s Guest House, 27 Barrack St, Wexford	053 912 3679
Ferrycarrig lodge, Ferrycarrig Rd, Wexford	053-9142605
Artramon Fram. Castlebridge, Co Wexford	053 9159395





Menu

Starters

Warm Cajun Chicken Salad, served with mixed leaves, cherry tomato and roast peppers with a balsamic dressing.

Caesar salad, crisp baby gem , shaved Parmesan cheese, Caesar dressing and garlic croutons with a choice of tandoori chicken or crisp streaky bacon

Tossed salad of roast vegetables, mixed leaves and walnuts with a coriander mayonnaise and topped with a goats cheese crostini

Atlantic Seafood Cocktail, served with a Marie Rose Sauce

Rustic Thai Fish cake, served with a sweet Pepper Salsa

Oriental Duck & Vegetable Spring Roll, served with a sweet chilli sauce

Vol au Vent of Chicken, Smoked Bacon and Mushroom

Chicken & Vegetable Spring Roll, served with sweet chilli sauce

Trio of Melon Balls, served with a ginger, white wine and poppy seed syrup.

Smoked salmon and dressed shrimp parcel drizzled with lemon oil.

Soups

Cream of Vegetable Soup

Cream of Leek and Potato Soup

Tomato and Roast Mediterranean Vegetable Soup

Carrot and Coriander Soup

Mushroom and Thyme

Cream of Chicken & Leek Soup

Seafood chowder



Sorbet

Raspberry

Mango & Mint

Apple

Strawberry





Menu

Main Course

Roast Turkey and Wexford Ham, with a herb stuffing, roast potato and a red wine jus

Oven baked Breast of Chicken, filled with a herb stuffing wrapped in bacon with a croquette potato and tarragon jus.

Oven Baked Supreme of Chicken, served with a mushroom ragout, fondant potato and a red wine jus.

Oven baked Pork Fillet, served with a fruit and nut stuffing wrapped in bacon served on a champ potato cake with a shallot and sage jus

Oven baked Salmon, topped with a red pepper pesto served on a dill cream sauce and a marquis potato

Steamed Salmon, served with lemon duchess potato, roast cherry tomatoes and a lemon butter sauce

Duo of Cod and Sole, served with a sundried tomato and shrimp mousse with a brie and basil potato cake and a saffron cream

Paupiette of Sole, filled with a smoked salmon mousse with lemon duchess potato and a white wine and chive cream

Roast Shank of Lamb, served on a Honey & Mustard Mash

Roast Sirloin of Beef, served with Yorkshire pudding , roast potato and a wild mushroom jus
(A €2 Supplement applies to Both Rustic & Candlelight Packages only)

* Pan seared 6oz Beef Fillet, served on a wholegrain mustard and morel mash with a port wine jus

* Oven baked Monkfish, wrapped in parma ham served on a ratatouille of vegetables with a balsamic syrup and a Lime & Coriander Croquet

* Roast ½ Gressingham Duck , served with an orange sauce and Potato Rosti

* Roast Spring Lamb, served with traditional stuffing and a rosemary mash

* Denotes a €8.00 supplement

Vegetables

Honey roast vegetables (carrot, turnip, parsnip, red onion ,bell peppers, courgette)

Batton carrots

Broccoli

Cauliflower with cheese sauce

Panache (carrot, sugar snaps, baby corn, courgette, bean sprouts)

Green beans wrapped in bacon

Potatoes

All Main Courses served with a complimentary Potato Garnish. Choose from creamed, Boiled and Champ potatoes as your main potato





Menu

Desserts

Riverbank Assiette de Patisserie, a selection of desserts to suit all tastes, choose one option from each section

A

Miniature Apple & Cinnamon Crumble
Warm Chocolate Brownie
Sticky Toffee Pudding

B

Orange scented Panna Cotta, topped with raspberry compote
Butterscotch Crème Brulée
Belgian Chocolate and roasted Hazelnut Mousse Cake

C

Profiteroles filled with Creme Patisserie topped with hazelnut praline
Passionfruit Meringue Pie served with a raspberry coulis
Baileys & Butterscotch Cheesecake, on a crisp biscuit base

Or a choice of two of the following:

Apple & mixed berry crumble, served with crème anglaise and vanilla ice-cream
Sticky Toffee Pudding, served with salted caramel ice cream and candied pecans
Meringue Roulade filled with a lemon cream and served with a mixed berry compote
Trio Profiteroles, filled with chocolate, vanilla and caramel crèmeux
Individual Wexford strawberry pavlova served with a sweet strawberry coulis

Choice of Cheesecakes

Wexford Strawberry & lime Cheesecake
Baileys & Malteser Cheesecake
Lemon Meringue Cheesecake

Tea or Coffee

** When Strawberries are not in season, another seasonal fruit may be substituted.*





The “Sunset” Package

Red Carpet Welcome with champagne for the Bridal Party

Tea/ Coffee & Mini Fruit Scone Reception

* For all your guests... Choice of Pink Sparkling Wine & Strawberry Platter, Mulled Wine, Tropical Fruit Punch, complimented with delicious canapés

Individual Side Dish of Vegetables & Potatoes per person
Extra portions of Main Course & Vegetables

Design your own 5 course menu from our extensive selection.
Choose up to 2 Starters, 1 Soup & 1 Sorbet, 2 main courses and 2 desserts

Luxury White Chair Covers & Bows (Wide choice of colours available)

Flower Arrangement of Choice (Your co-ordinator will advise)
or The Riverbank Classic Candelabra

Cake Stand & Knife with Souvenir Wedding Menus

Car Parking Facilities

Complimentary Accommodation in our bridal Suite with Champagne
breakfast delivered to your room

10 Guest Rooms at a special discount rate of €70 per person sharing (€60 mid-week)

*Complimentary overnight stay for parents of the Bride & Groom

*Live Pre reception music on arrival to entertain your guests

Up to a ½ bottle of Vintage Wine per person to compliment your meal

* Bespoke platter of evening food for all your guests with tea & coffee

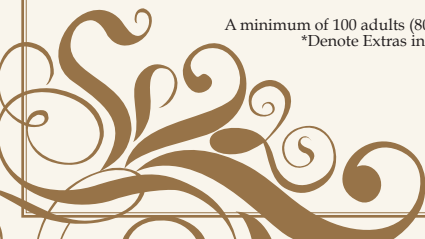
* Delicious Bacon Rolls in the Residents Bar for your guests

Complimentary Dinner to celebrate your 1st wedding anniversary

Terms & Conditions

A minimum of 100 adults (80 midweek), excluding children are required (150 New Year's Eve).

*Denote Extras in Sunset Package in addition to The Candlelight package



The “Candlelight” Package

Red Carpet Welcome with champagne for the Bridal Party



Tea/Coffee & Mini Fruit Scone Reception



* For all your guests... Choice of Mulled Wine or Tropical Fruit Punch



Individual Side Dish of Vegetables & Potatoes per person
Extra portions of Main Course & Vegetables



* Design your own 5 Course menu from our extensive selection.
Choose up to 1 Starter, 1 Soup & 1 Sorbet, 2 main courses and 1 dessert



Luxury White Chair Covers & Bows (Wide choice of colours available)



Flower Arrangement of Choice (Your co-ordinator will advise)
or The Riverbank Classic Candelabra



Cake Stand & Knife with Souvenir Wedding Menus



Car Parking Facilities



Complimentary Accommodation in our bridal Suite with Champagne
breakfast delivered to your room



10 guest rooms at a special discount rate of €70.00 per person sharing (€60.00 mid-week)



*Up to ½ a bottle of Vintage Wine per person, to compliment your meal



* Bespoke platter of evening food for all your guests with tea & coffee



Complimentary Dinner to celebrate your 1st wedding anniversary

Terms & Conditions

A minimum of 100 adults (80 midweek), excluding children are required (150 New Year's Eve).

*Denote Extras in Sunset Package in addition to The Candlelight package



The “Rustic” Package

Red Carpet Welcome with champagne for the Bridal Party



Tea/Coffee & Mini Fruit Scone Reception



Design your own 4 Course menu from our extensive selection.

Choose one starter & one soup, 2 main courses and 1 dessert.



Complimentary Wine Corkage for your meal



Luxury White Chair Covers & Bows (Wide choice of colours available)



Flower Arrangement of Choice (Your co-ordinator will advise) or The Riverbank Classic Candelabra



Cake Stand & Knife with Souvenir Wedding Menus



Car Parking Facilities



Complimentary Accommodation in our bridal Suite with Champagne breakfast delivered to your room



10 Guest Rooms at a special discount rate of €70 per person sharing (€60 mid-week)



10 Bespoke platters of evening finger food (choose 4 from list) for up to 100 guests with tea & coffee



Complimentary Dinner to celebrate your 1st wedding anniversary

Terms & Conditions

A minimum of 100 adults (80 midweek), excluding children are required (150 New Year's Eve).

Any changes to this package or menu may be subject to price increase





2020/2021 Wedding Package Price Guide

Mid-Week, Monday to Thursday, January to May, October & November

"Rustic" Package €29

"Candlelight" Package €36

"Sunset" Package €42

Mid-Week, Monday to Thursday, June to September inclusive

"Rustic" Package €32

"Candlelight" Package €39

"Sunset" Package €45

Any Friday & Saturday, January to May, October & November

"Rustic" Package €32

"Candlelight" Package €39

"Sunset" Package €45

Any Friday & Saturday, June to September and December 26th to 31st inclusive

"Rustic" Package €35

"Candlelight" Package €42

"Sunset" Package €48

