



A WEDDING VENUE THAT'S TIMELESS



YOUR BIG DAY ANY WAY YOU CHOOSE









From small and intimate to a

one wedding on any day, our whole team is focused on making everything just right for you and your guests.





ECCLES HOTEL YOU'LL FEEL LIKE YOU'RE A WORLD AWAY

lengarriff and the Ring of Beara is a place of total serenity, which means all the more time and space for you. With stunning photo opportunities, you can really capture that cool calm feeling and treasure it for years to come.

Why not stay a while and enjoy a celebration that lasts longer? There's so much to see and do in this beautiful part of West Cork. Enjoy a round of golf, go kayaking in the harbour, go fishing in the rivers or lakes, stroll the Blue Pool Park, or try one of the hikes around the stunning surrounding countryside. Just ask and our team will help make it happen.









VINTAGE OR CLASSIC

Te can style the venue to echo its historic charm in a beautiful vintage theme with retro décor and an atmosphere that captures the good old days. Or we can keep things classic with timeless style and effortless sophistication. It's up to you.

Look forward to a red carpet welcome and a sparkling toast for the happy couple. Enjoy the finest West Cork produce that always celebrates the best of what's fresh and in season. With 62 bedrooms, you can book out the whole hotel and party the night away. And for the happy couple, there's our newly refurbished Yeats' Suite with its own balcony overlooking Bantry Bay, a sitting area and a large bathroom that features a bubbling jacuzzi bath.











YEATS SUITE, OUR GIFT TO YOU

ur bridal suite 'The Yeats Suite' is the ideal location for the morning of your wedding and large enough to host your bridal party make up, hair and preparations, where you can sit on the balcony and take in the views of the stunning Glengarriff Harbour and retire in the evening as a newly married couple where a picnic basket of goodies awaits you!

WEDDING PROPOSAL TO YOU

YOUR ARRIVAL RECEPTION

Choose one of the following

Elderflower Prosecco, Eccles Garden Cocktail, Mulled Wine or Hot Cider Served with Tea / Coffee & Homemade Scones with Jam & Cream



YOUR 5 COURSE DINNER MENU

Starter, Set Soup or Set Sorbet course*, Main Course, Dessert or Dessert Plate, Tea & Coffee. Design your own wedding menu, selecting from our wide range of course options



YOUR ACCOMPANYING WINE

One Half Bottle of House Wine per guest



YOUR LATE NIGHT BITES

Selection of Sandwiches, Chicken Goujons Cocktail Sausages served with Tea & Coffee

SUNDAY - THURSDAY

€100 per person

FRIDAY & SATURDAY

€110 per person

WINTER ELEGANCE OFFER

25% Off All New Wedding Bookings for Nov & Dec 2023, & Jan, Feb & March 2024.

Excluding Christmas & New Year period

FOR YOU FROM US









IF YOU CHOOSE TO HAVE YOUR WEDDING HERE AT ECCLES HOTEL, LOOK FORWARD TO ALL OF THIS AS PART OF YOUR PACKAGE:-

- Complimentary Menu Tasting for the Bride and Groom
- ~ Wedding Day Red Carpet Welcome
- Sparkling Reception for the Bride and Groom
- Complimentary Tea and Coffee Reception for your Guests

- Beautifully Dressed Ballroom with Panoramic Views over Bantry Bay
- ~ Chivari Chair Seating
- Uniquely Styled Table Centre Pieces
- ~ Personalised Menu and Table Plan
- ~ Cake Stand and Knife
- ~ Microphone and Stand for your Speeches

- Complimentary wedding night accommodation for the Bride and Groom in the famous WB Yeats Suite
- Breakfast for the Bride and Groom on the Yeats Terrace Balcony



STARTERS

Choose one

(A choice of starter will require a pre order and will be an additional $\in 9$ per guest)

Eccles Seafood Cocktail - Prawn, Crab, Smoked Salmon, Gem Lettuce, Marie Rose Sauce, Home Dried Tomatoes

Red Onion & Goat's Cheese Tartlet, Mixed Leaf & Balsamic Glaze

Terrine of Ham Hock, Piccalilli, Gem Lettuce, Pickled Onion

Chicken & Mushroom Vol Au Vent -Puff Pastry filled with Chicken & Mushroom in a creamy sauce

Eccles Fish Cake, Garden Leaf Salad, Fennel Jam, Lemon Confit

Leek & Black Pudding Tartlet

Pear Apple, Rocket, Mustard Cream

WEDDING MENU

SOUPS

Choose one

Roast Butternut Squash, Crème Fraiche & Toasted Pumpkin Seeds

Cream of Vegetable

Cream of Wild Mushroom

Carrot & Coriander

Roasted Tomato, Basil Pesto

MAINS

Choose one of the following meat options

Free Range Chicken Supreme With Clonakilty Black Pudding , Apple , Cheese

Featherblade of Beef With Bourguignon Sauce

Slow Cooked Shoulder of Lamb Rosemary, Garlic, Braised Red Cabbage

Roast Turkey & Ham with Stuffing, Roasting Juices

Choose one of the following fish options
Other fish options available at current market price

Crab & Lemon Herb Crusted Hake, White Wine Cream

Roast Fillet of Salmon with Beurre Blanc

Bacon Wrapped Monkfish, Confit Leeks, Citrus Cream



Choose one

Champagne with Strawberries

Lemon with Blueberries

Berry with Basil Syrup





SIDES

Choose one to be served on your plate

Gratin Potato

Fondant Potato

Choose one to be served on the side

Champ

Mash Potato

Baby Boiled Potato

VEGETABLES

Served on your plate

Vegetable Bouquet

Choose one to be served on the side

Honey Roast Roots (Carrots / Parsnips / Swede / Turnip)

Seasonal Green Vegetable (Broccoli / Green Beans / Cabbage / Mange Tout / Sugar Snaps)

DESSERTS

Choose one
Apple Pie with Vanilla Bean Ice Cream, Oat & Pistachio Crumb

Chocolate Brownie, Honeycomb Ice Cream & Chocolate Sauce

Sticky Toffee Pudding, Vanilla Ice Cream & Butterscotch Sauce

Lemon Meringue Pie

Eccles Tasting Plate of Lemon Cheesecake, Chocolate Profiterole & Red Berry Roulade

Tiramisu, Ricotta Cannolo

Pear & Almond Frangipane Tart , chocolate Caramel Sauce, Pear Sorbet



Choose three ($\ensuremath{\in} 7 \ p.p.$)

Crispy Barley Balls

Smoked Salmon Mousse, Cucumber

Cheese Shortbread, Confit Tomato Jam

Crispy Pork Crubeens

Smoked Beef Fritters

Smoked Duck Crostini, Burnt Orange

Piri Piri Pork Pinchos,

Roast vegetable tartlet

Cheese & Olive Twists

LATE NIGHT BITES

Selection of Sandwiches

Chicken Goujons

Cocktail Sausages

Tea & Coffee

Optional extras (€6.5 p.p.)

Rosscarbery Black Pudding Sausage Rolls

Mini Chicken Goujons & Homecut Fries

Bacon Butties / Sausage Butties

Mini Fish & Chips

BBQ Pulled Pork in a Brioche Bun

Smoked Beef Brisket in a Brioche Bun

CHEESE & MEAT TABLE

Selection of West Cork Cheeses & Meats with Crackers & Jam Chutneys

(Price on request)





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CONTACT OUR WEDDING TEAM

Call us on 027 63003

Or email weddings@eccleshotel.com



WWW.ECCLESHOTEL.COM

