

*Wedding Banquet*

THE  
**CASTLE COURT**  
HOTEL

# Wedding

Our Passion...your day



*We would like to take this opportunity to congratulate you on your engagement and to thank you for considering The Castlecourt Hotel as a venue to host your Wedding.*

*You want your wedding day to be the very best day of your life and so do we. We will help you plan your day from choosing your date right through to your table decorations. So all you need to worry about is getting to the church on time.*

*The Castlecourt Hotel is the leading wedding venue in the West of Ireland, and it is not surprising with over 35 years of experience.*

*We are proud of our excellent reputation for cuisine, service and ambiance. Our standard of service and attention to detail make The Castlecourt Hotel the perfect choice for your wedding.*

*We look forward to meeting you, showing you the facilities available to you and putting our 35 years of experience and expertise at your disposal.*

*Yours Sincerely,  
Anne Corcoran & Joe Corcoran*

*Your Wedding Hosts*

THE  
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HOTEL

**Our beautifully designed Dome suite offers a spectacular venue for up to 500 guests, whilst the elegant Ashleigh Suite caters for up to 150 guests and provides a more intimate setting.**

**Castlebar Street, Westport, Co. Mayo, Ireland  
T +353 (0)98 55088 F +353 (0)98 28622  
E [info@castlecourthotel.ie](mailto:info@castlecourthotel.ie) [www.castlecourthotel.ie](http://www.castlecourthotel.ie)**

# Our Wedding Gift To You...

- Complimentary Champagne for the Bridal Party on arrival.
- Wedding guests are offered a complimentary whiskey, sherry, tea, coffee and soft drinks reception on arrival.
- Fresh floral centrepieces are organised for each table with special floral arrangements for the top table. Candelabra and linen napkins will be co-ordinated to match your chosen colour scheme.
- Personalised wedding menu cards with are provided for each wedding, which may be taken by your guests as a memento of your special day.
- Use of silver cake stands
- Complimentary accommodation in our 4 poster bedroom with Jacuzzi bath on your wedding night.
- Reduced bed and breakfast rates are available for wedding guests who wish to stay overnight at the Castlecourt Hotel.
- Amazing discount is available for midweek wedding dates (Sunday – Thursday). This offer excludes the month of August, Bank Holidays & Dec 26th – Jan 1st.
- We are also delighted to offer 1 year free membership to our C Club Leisure centre for the bride and groom, which is non transferable.
- We are also happy to provide expert advice on the following: bands, entertainment, photography, video, menu, wines or any further queries you may have. We would be delighted to assist you in arranging your table & seating plans.
- Discounts in Spa Sula for Bride & Groom, up to 3 months prior to your wedding.
- Complimentary access to “Moposa”, an online wedding service that gives you the tools to manage your wedding online. Software features personal wedding web site, free text messages to hundreds of friends at a time, photo & video sharing, guest list manager, online seat planner, task list, budget planner, RSVP manager + much much more.

# Choosing Your Menu

✦ The choice of main course determines the menu cost, the price quote includes:

- Choice of Two Starters
- One Soup
- One Main Course
- Choice of Two Desserts
- Tea or Coffee
- Home - made Petite Fours

✦ A choice of two main course may be considered subject to an additional charge of €2.50 which is applied to the most expensive of the two dishes.

✦ An additional charge of €1.00 for a choice of two soups.

✦ An additional charge of €1.50 for a choice of three main courses.

✦ Some gourmet dishes will carry an extra supplement.

✦ With prior notice we can cater for specific dietary requirements for guests.

✦ Minimum numbers 120 unless previously agreed with management, and maximum numbers 500.

✦ We do not apply service charge.

✦ Prices include Government VAT at 13.5%, which is subject to change.

✦ Prices quoted apply until 31st December 2013.

✦ All of our meats and poultry are 100% Irish sourced and fully traceable.

✦ We expect our annual level of price will be maintained until 2013.

✦ Optional Extras to consider:

- Dressed Chair Covers
- Champagne Reception
- Canapés on arrival

Additional cost will apply

✦ **MIDWEEK WEDDING DISCOUNT OFFER**

Please enquire with reference to our Midweek Wedding Specials

# To Start

## APPETISERS/STARTERS

\* Denotes Warm starters. You may choose two starters. Please note that due to presentation and service requirements, you can choose only one warm starters in your selection choice.

### MEAT & POULTRY

\*Warm Strips of Bacon & Fresh Parmesan Shavings on a nest of Cos Lettuce with a Light Cream Caesar Dressing.

\*Savoury Smoked Bacon & Onion Tartlet served Warm on a Bed of Seasonal Leaves.

\*Classic Caesar Salad with Strips of Chargrilled Chicken.

\*Hot Boucheé of Chicken & Mushroom Val-Au-Vent.

- Beach Smoked Salpicon of Chicken breast Marinated on Sun Dried Tomato Vinaigrette.
- Diced Supreme of Chicken & Sweet Bell Peppers with Pesto Remolade in a Cheese Basket & Sun Dried Tomato Vinaigrette.
- Chicken Waldorf Salad in a Savoury Cheese basket with Basil Pesto Dressing.

### FISH & SEAFOOD

- Fresh Dorne of Killary Salmon coated with a Duet of Mayonnaise & a Spicy Marie Rose Sauce. Extra €1.00
- Potted Salmon, Cod, Haddock Topped with King Prawn, & Smoked Salmon & Drizzle of Coconut & Corriander Dressing. Extra €1.00
- Prawn Cocktail Marie Rose.
- Smoked Salmon Platter on a Bed of Shredded Lettuce, with Home-made Brown Bread. Extra €1.50
- Clew Bay Salmon & Tiger Prawns with fanned Avocado, with Spicy Marie Rose Sauce. Extra €1.50
- Clew Bay Seafood Platter Garni with Spicy Marie Rose Sauce. Extra €1.50
- King Prawns, Fresh Avocado with Smoked Salmon Rose & Chive Dressing. Extra €2.00
- Cocktail of Atlantic Prawns on a bed of Romain Lettuce & Wild Herbs with a Trio of Sauce Mayonnaise. Extra €2.00
- Castlecourt Wild Atlantic Fish Selection, Prawns, Mussels, Calamari & Fresh Smoked Salmon in a lime, Chive & Mayonnaise Dressing. Extra €2.00

### VEGETARIAN

- Crown of Galia Melon filled with a Melody of Fresh Fruit.
- Egg Mayonnaise with Side Salad.
- Fantasy of Melon Trio served with Wild Berry Coulis.
- Platter of Moroccan Cous Cous, Bean Timbale & Roasted Cumini Yoghurt.

### SOUP

- Cream of Traditional Home-made Soup.
- Cream Soup of Your Choice.
- Consommé Julienne.
- Atlantic Seafood Chowder. Extra €1.50
- Choice of Two Soups. Extra €1.00

### SORBETS

- Champagne Sorbet. Extra €2.95
- Passion Fruit Sorbet. Extra €2.50

# Entrée

## MAIN COURSE

The choice of main course determines the menu cost.  
Please revert to page "Choosing your Menu".

### MEAT & POULTRY

- *Roast Stuffed Breast of Chicken with Ham served with Chasseur or Bread Sauce.* Price €40.00
- *Roast Stuffed Savoury Turkey & Traditional Honeybaked Ham served with Cranberry Sauce.* Price €42.90
- *Roast Leg of Erriif Lamb with Rosemary & Herb Stuffing & Mint Tomato Farci.* Price €45.00
- *Pan - Fried Supreme of Chicken served with a Delicate Provencal Sauce* Price €40.00
- *Oven Baked Rack of Lamb with Breadcrumbs & Grain Mustard Crust, Rustic Cut Ratatouille & Wild Herb Jus.* Price €47.00
- *Tender Pan Roasted Sirloin of Beef served with a Stuffed Tomato & a Rich Cote du rhone Mushroom Sauce.* Price €45.00
- *Tender Roast Loin of Pork served with a Delicate Duet of Mushroom & Apple Sauce.* Price €40.00
- *Roast Prime Rib of West Mayo Beef served with Tomato Farci, Chasseur Sauce & Horseradish Sauce.* Price €44.00
- *Grilled Tender Sirloin Steak served with a choice of Garlic Butter, Mild Black Pepper or Chasseur Sauce.* Price €49.00
- *Oven Baked Tournedo of Prime Fillet beef served with Baby Button Mushrooms, Sauté Purple Onion & a Rich Cote du Rhone sauce & Stuffed Tomato.* Price €50.00
- *Fillet of Beef Wellington: Fillet of Tender Irish Beef Individually Wrapped in Puff Pastry Served with stuffed Tomato & Rich Cote du Rhone Sauce.* Price €53.00
- *Roast Half-Duckling served with Sage Stuffing & a Cointreau & Orange Sauce* Price €47.00

### FISH & SEAFOOD

- *Baked or Oven Grilled Atlantic Salmon Sauce Béarnaise.* Price €44.00
- *Roulade of Poached Fillets of Sole served with Prawns & a Delicate White Wine Sauce* Price €48.00
- *Filled of Monk Fish Tail (Optional: wrapped in Smoked Bacon) on a bed of Steamed Leeks with Sauce Beurre Blanc* Price €49.50
- *Seared Sea Bass on the griddle with a Herb & Vegetable Mousse, Pernod & Fish Cream* Price €47.50



### CHOICE OF VEGETABLES

- *Dressed Buttered Brussel Sprouts.*
- *Broccoli Spears Bearnaise.*
- *Batton of Carrots Vichy.*
- *Cauliflower Mornay Au Gratin.*
- *Steamed Broccoli & Cauliflowers.*
- *Chinese Style Stir Fry of Seasonal Vegetables.*
- *Bouquet of Fresh Country Root Vegetables.*
- *Sauté Mushrooms.*
- *Minted Garden Peas.*

### CHOICE OF POTATOES

- *Creamed Potatoes, Roast Potatoes, Parsley Buttered Potatoes.*
- *Potato Lyonnasie.* Extra €0.50
- *Potato Dauphinoise.* Extra €0.50
- *Garlic Potatoes* Extra €0.50
- *Choice of Two Soups.* Extra €1.00

# The Sweet

## DESSERT

\*Denotes hot/warm desserts or served with a hot/warm sauce. Due to service and presentation requirements please only choose one hot/warm dessert in your selection choice.

### HOT DESSERTS

\*Rhubarb and Strawberry Torte in a Light Crunchy Filo Pastry with Fresh Mint & Ice Cream.

Warm Apple Pie with Vanilla Sauce & Ice Cream.

Chocolate Profiteroles with a Chocolate & Rum Sauce.

Warm Chocolate Fondant with Vanilla Ice Cream, Coffee & Rum Sauce. Extra €0.50

### COLD DESSERTS

- *Delice of Baileys Parfait with Quenelle of Chocolate Mousse & a drizzle of Wild Forest Fruits.*
- *Exotic Fruit Pavlova served on a Delightful Fruit & Berry Coulis*
- *Sherry Trifle Au Chantilly*
- *Exotic Fresh Fruit Salad & Cream*
- *Black Forest Gateau & Cream on a Mixed Fruit Coulis*
- *Baked Alaska*
- *Banoffee Pie, Served on a bed of crumble & fresh banana. Topped with toffee, Chantilly & Pistachio ice cream*
- *Selection of Homemade Cheesecakes served with Cerise Compote & Pistachio Truffle Ice Cream.*  
Choose one of the following: Lemon, Baileys, Strawberry, Raspberry,
- *Symphony of Pastries served with Exotic Fresh Fruit on a Delightful Strawberry Coulis.*
- *Crème Brulee with Fresh Strawberries & Caramel Ice Cream*
- *Fresh Strawberries & Cream in a Tuile Basket with Ice Cream*
- *Selection of Irish & French Cheese Platter served with crackers & grapes* Extra €1.00

### EVENING RECEPTION

- *Tea/Coffee.* €2.10 • *Fruit Scones* €1.50
- *Tea/Coffee, Selection of Sandwiches, Cocktail Sausages* €4.90
- *Tea/Coffee, Selection of Sandwiches, Cocktail Sausages, Chicken Wings, Mini Sausage Rolls* €6.50

### MINI BUFFET & CANAPÉ

**CHOOSING YOUR MENU.** Price quoted are based on a per person basis and offer a large variety of options to cater for all tastes.

**Option 1.** Choose any 3 from the selection with Evening Reception €2.00 Supplement

### MINI BUFFET & CANAPÉ SELECTION

- *Assorted Sandwich Fingers & Triangles.*
- *Assorted Mini Roll Selection.*
- *Blackened Cajun Chicken Goujons.*
- *Prawns in Filo Pastry.*
- *Assorted Open Brown Bread Sandwiches.*
- *A Selection of Irish Cheese & Crackers*
- *Spicy Chicken Wings*
- *Mini Pizzas.*
- *Mini Vol-Au-Vents with a selection of fillings.*
- *Barbeque Space Ribs.*
- *Vegetable Wantons with Coriander Chilli Jam*
- *Prawn Skewers with a Spicy Marie Rose Dip* Extra €2.50
- *Breaded Chicken Goujons*
- *Smoked Salmon Roses on Brown Bread with Dill Dream Fraiche* Extra €2.50

**All of the above are served with a selection of Dip, Sweet Chilli Sauce, Cajun Mayonnaise & BBQ Sauce**





*Inclusive Wedding Package*

# Weddings

JANUARY & FEBRUARY €29.00  
MIDWEEK MARCH & APRIL

the price quote includes:

- Drinks Reception
- Choice of Two Starters
- One Soup
- One Main Course + Vegetarian Option (additional main course €2.00 supplement )
- Choice of Two Desserts
- Tea or Coffee
- Home - made Petite Fours

## TO START

- *Hot Boucheé of Chicken & Mushroom Vol-au-vent.*
- *Chicken Waldorf Salad in a Savoury Cheese basket with Basil Pesto Dressing.*
- *Crown of Galia Melon filled with a Melody of Fresh Fruit.*
- *Egg Mayonnaise with Side Salad.*
- *Fantasy of Melon Trio served with Wild Berry Coulis.*
- *Platter of Moroccan Cous Cous, Bean Timbale & Roasted Cumini Yoghurt.*

## SOUP

- *Cream Soup of Your Choice*

## ENTRÉE

- *Roast Stuffed Breast of Chicken with Ham served with Chasseur or Bread Sauce.*
- *Roast Stuffed Savoury Turkey & Traditional Honeybaked Ham served with Cranberry Sauce.*
- *Roast Leg of Erri Lamb with Rosemary & Herb Stuffing & Mint Tomato Farci.*
- *Pan - Fried Supreme of Chicken served with a Delicate Provençal Sauce*
- *Tender Pan Roasted Sirloin of Beef served with a Stuffed Tomato & a Rich Cote du rhone Mushroom Sauce.*
- *Tender Roast Loin of Pork served with a Delicate Duet of Mushroom & Apple Sauce.*
- *Roast Prime Rib of West Mayo Beef served with Tomato Farci, Chasseur Sauce & Horseradish Sauce.*

## SERVED WITH FRESH VEGETABLES & POTATOES

## THE SWEET

- *Warm Apple Pie with Vanilla Sauce & Ice Cream.*
- *Chocolate Profiteroles with a Chocolate & Rum Sauce.*
- *Sherry Trifle Au Chantilly*
- *Exotic Fresh Fruit Salad & Cream*
- *Black Forest Gateau & Cream on a Mixed Fruit Coulis*
- *Baked Alaska*
- *"Coupe Jacque" (Fresh Fruit Salad with Ice Cream & Cream).*

## TO FINISH

- *Tea / Coffee & Home made petit fours*

€29.00 per person

# Weddings

MARCH, APRIL & NOVEMBER €34.50  
MIDWEEK MAY, JUNE & OCTOBER

the price quote includes:

- Drinks Reception
- Chair Covers
- Choice of Two Starters
- One Soup
- Two Main Course + Vegetarian Option (additional main course €2.00 supplement )
- Choice of Two Desserts
- Tea or Coffee
- Home - made Petie Fours

## TO START

- *Hot Boucheé of Chicken & Mushroom Vol-au-vent.*
- *Chicken Waldrof Salad in a Savoury Cheese basket with Basil Pesto Dressing.*
- *Crown of Galia Melon filled with a Melody of Fresh Fruit.*
- *Egg Mayonnaise with Side Salad.*
- *Fantasy of Melon Trio served with Wild Berry Coulis.*
- *Platter of Moroccan Cous Cous, Bean Timbale & Roasted Cumini Yoghurt.*

## SOUP

- *Cream Soup of Your Choice*

## ENTRÉE

- *Roast Stuffed Breast of Chicken with Ham served with Chasseur or Bread Sauce.*
- *Roast Stuffed Savoury Turkey & Traditional Honeybaked Ham served with Cranberry Sauce.*
- *Roast Leg of Errif Lamb with Rosemary & Herb Stuffing & Mint Tomato Farci.*
- *Pan - Fried Supreme of Chicken served with a Delicate Provencal Sauce*
- *Tender Pan Roasted Sirloin of Beef served with a Stuffed Tomato & a Rich Cote du rhone Mushroom Sauce.*
- *Tender Roast Loin of Pork served with a Delicate Duet of Mushroom & Apple Sauce.*
- *Roast Prime Rib of West Mayo Beef served with Tomato Farci, Chasseur Sauce & Horseradish Sauce.*

## SERVED WITH FRESH VEGETABLES & POTATOES

## THE SWEET

- *Warm Apple Pie with Vanilla Sauce & Ice Cream.*
- *Chocolate Profiteroles with a Chocolate & Rum Sauce.*
- *Sherry Trifle Au Chantilly*
- *Exotic Fresh Fruit Salad & Cream*
- *Black Forest Gateau & Cream on a Mixed Fruit Coulis*
- *Baked Alaska*
- *"Coupe Jacque" (Fresh Fruit Salad with Ice Cream & Cream).*

## TO FINISH

- *Tea / Coffee & Home made petit fours*

€34.50 per person

# Gold Package €52.00



the price quote includes:

- Choice of Two Starters
- One Soup
- Two Main Course + Vegetarian Option (*additional main course €2.00 supplement*)
- Choice of Two Desserts
- Tea or Coffee
- Home - made Petite Fours



Drinks Reception; Whiskey, Sherry, Minerals, Tea & Coffee



Evening Food; Tea & Coffee, Selection of Sandwiches & Cocktail Sausages



2 Glasses of House Wine



- Floral Center Pieces for all tables
- Full Bar
- Chair Covers
- Complimentary B&B for Bride & Groom in Bridal Suite on Wedding Night

## TO START

- *Hot Boucheé of Chicken & Mushroom Val-Au-Vent.*
- *Chicken Waldorf Salad in a Savoury Cheese basket with Basil Pesto Dressing.*
- *Crown of Galia Melon filled with a Melody of Fresh Fruit.*
- *Egg Mayonnaise with Side Salad.*
- *Fantasy of Melon Trio served with Wild Berry Coulis.*
- *Platter of Moroccan Cous Cous, Bean Timbale & Roasted Cumini Yoghurt.*

## SOUP

- *Cream Soup of Your Choice*

## ENTRÉE

- *Roast Stuffed Breast of Chicken with Ham served with Chasseur or Bread Sauce.*
- *Roast Stuffed Savoury Turkey & Traditional Honeybaked Ham served with Cranberry Sauce.*
- *Roast Leg of Errif Lamb with Rosemary & Herb Stuffing & Mint Tomato Farci.*
- *Baked or Oven Grilled Atlantic Salmon Sauce Béarnaise.*
- *Tender Pan Roasted Sirloin of Beef served with a Stuffed Tomato & a Rich Cote du rhone Mushroom Sauce.*
- *Tender Roast Loin of Pork served with a Delicate Duet of Mushroom & Apple Sauce.*
- *Roast Prime Rib of West Mayo Beef served with Tomato Farci, Chasseur Sauce & Horseradish Sauce.*

## SERVED WITH FRESH VEGETABLES & POTATOES

## THE SWEET

- *Warm Apple Pie with Vanilla Sauce & Ice Cream.*
- *Chocolate Profiteroles with a Chocolate & Rum Sauce.*
- *Sherry Trifle Au Chantilly*
- *Exotic Fresh Fruit Salad & Cream*
- *Black Forest Gateau & Cream on a Mixed Fruit Coulis*
- *Baked Alaska*
- *“Coupe Jacque” (Fresh Fruit Salad with Ice Cream & Cream).*

## TO FINISH

- *Tea / Coffee & Home made petit fours*

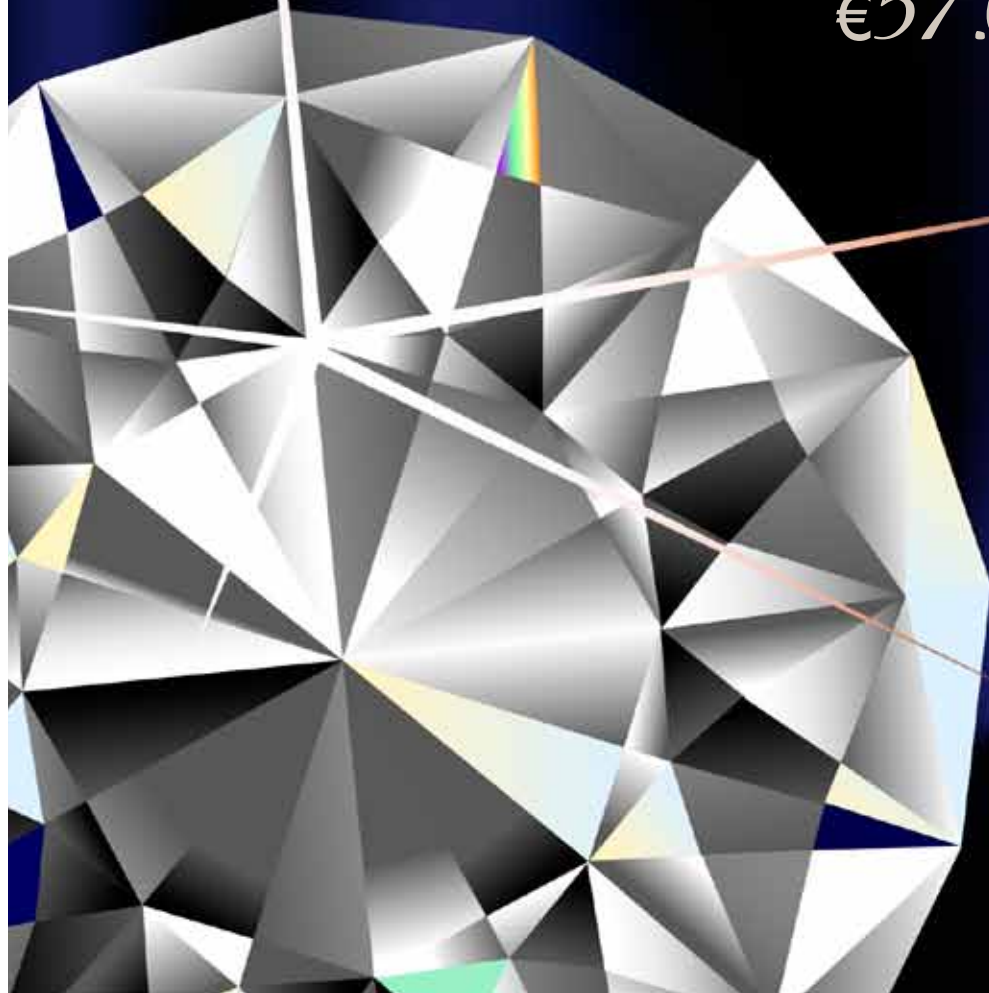
€52.00 per person

# Diamond Package €57.00

Upgrade the Gold package to Diamond and also receive...

- † the price quote includes:
  - Choice of Two Starters
  - 3 Main Course + Vegetarian Option
  - Tea or Coffee
  - One Soup
  - Choice of Two Desserts
  - Home - made Petite Fours
- † Selection of Canapés on arrival.
- † Champagne Reception to include:
  - Tea/Coffee & Biscuit
  - Summer or Autumn Punch
- † Evening Food; Tea & Coffee, Selection of Sandwiches , Cocktail Sausages & Chicken Wings
- † 3 Glasses of House Wine
- † · Floral Centre Pieces for all tables · Full Bar · Chair Covers

€57.00 *per person*



## BOOKING CONDITIONS:

- Once you have chosen a date, we can hold your provisional booking for 14 days without obligation. A deposit of €700 to secure this date is required.
- Approximate numbers will be discussed during initial meetings and more realistic numbers must be given one month in advance. Final numbers must be confirmed 48 hours before the meal and if there are subsequent changes these changes can be submitted 24 hours before the meal. This will be the minimum number that will be charged on the day. In the event of an increase in numbers the larger number will be charged, if space and staff are available to cater for the increase in numbers.
- Payment must be made before departure from the hotel in cash or bank draft unless otherwise agreed by the hotel.
- Rooms will be made available at the special wedding rate which you should discuss with the manager when booking.
- No food or beverages may be brought into the hotel unless by special permission by management. The hotel reserves the right to charge for such food or beverages.
- Full details of function (menu, drinks, wine etc) should be provided one month in advance. Table plans will be accepted no later than 2 days in advance.
- Prices in our information pack are for the current year and are subject to increase annually. We retain the right to amend food and beverage prices should our costs increase substantially.
- We would advise that weddings should sit down no later than 5.00pm so we can concentrate all our resources to ensure your meal, our main priority, is of the highest quality.
- We would advise you to discuss arrangements for persons under 18 years of age with management. They are not permitted to be on the premises during the operation of a bar exemption by law. We would request strict parental supervision so as to comply with the current intoxicating liquor laws for persons under 18 years of age.
- In the event of a cancellation a deposit can only be refunded when the date is sold to a similar type function. Cancellations will be dealt with on an individual basis.
- Prices quoted apply until 31st December 2012.
- Prices include Government VAT at 13.5%, which is subject to change.
- Minimum numbers 120 unless previously agreed with management and maximum numbers 500.
- The hotel reserves the right to refund the deposit in the circumstances where the booking is made through a third party or under false pretences.
- Accounts must be settled on departure.
- Final numbers to be confirmed 48 hours prior to wedding reception. Final bills are based on these numbers.
- All prices quoted are subject to proportionate yearly increase according to rises in food or labor costs, taxes or unforeseen circumstances
- Bride, Groom & Guests must comply with the **· INTOXICATING LIQUOR ACT 2003 · INTOXICATING LIQUOR ACT 1988 (SECTION 35)**. The law requires that all persons under 21 years of age must carry a proof of Age Documents. Persons under 15 years of age must be accompanied by a parent or guardian to remain in the bar up until 9pm or at the wedding.

## HOTEL AMENDMENTS OR CANCELLATIONS:

- Should the hotel, for reasons beyond our control, need to change the event arrangements, we shall use all reasonable endeavours to offer alternative comparable arrangements and facilities.
- The hotel may cancel the event in the following circumstances: Where it has reason to believe the booking might prejudice the reputation of the hotel or should any guests attending the event behave in any way considered to be detrimental, offensive or contact to normal expected standards of behaviour.



# Spa Sula

Under the attentive care of our dedicated team at Spa Sula we will ensure that your body, mind and spirit will be feeling Revitalised, Renewed and Restored.

**As a Bride in the Castlecourt Hotel we are pleased to offer you the following discounts 3 months prior to your Wedding:**

- Enjoy 20% off all treatments in Spa Sula
- Spend €300.00 in the Spa and receive your MAC Bridal Make Up Plus Nail File & Polish FREE of Charge

## **Our Recommended Spa Sula Schedule Before Your Wedding Day**

2 Weeks	MAC Make Up Trial for the Bride
1 Week	Lawan Beautifying Organic Facial Body Polish -Tamrap Luang, Seven Flowers Royal Treatment
3 Days	Waxing
2 Days	Eyebrow / Eyelast Tint & Shape Tan Sunfx
1 Day	All Nail File & Polish
Your Wedding Day	MAC Bridal Make up

*If you wish, customize your own itinerary with a consultation from our professional team.*

# Wedding Directory

## Bands

Attic Boys (Michael Conway)	087-2441959
Brian McDermott Band	086-0560986
Brose Walsh Band (Thomas Walsh)	094-9032002
	087-2542418
Concord (David Cunningham)	094-90-32330
	086-2311907
Discovery	091-524014
Eamon Cannon	098-26867
Face Value (John Hynes)	091-529950
Flamingo (Robert Clarke)	094-9546503
	087-2548658
Freebird	091-755320
Heatwave (Richard Moore)	09097-45967
	087-9657939
Horizon	091757772
Ice on Fire (Hilda Hughes)	094-9541077
Kif www.kif.ie (James)	086-1061381
La Bamba (Kieran)	094-9620419
	086-8540044
Legacy (Dick Burke)	087-2570138
Mary B & Generations (Paul Gallagher)	074-9738164
	087-2395650
Matt's Lads (Alan McDonagh)	094-9371495
	094-9371541
Reflex (Tom)	094-9026008
(Liam)	087-6299711
Rock n Roll Circus (Gary McEvoy)	048-71313768
The Blazers (Vinnie Mongan)	091-529398
	087-8266307
The Conquerors (Willie Carty)	057-91410171
Wave Length (Robert Padden)	087-4113252
Weightless Astronauts	087-2266237
<b>Music &amp; Entertainment</b>	
Sinead Nic Gabhann	085-7378872
Brendan O'Byrne	091-791312
Chamber Music (Patrick Kearley)	098-29052
Frank McCaffery	098-26369
Frankie Waldron	094-9022616
George Lee	094-9081328
Mary Friel	098-25323
	086-3508714
Michelle Gill	098-27821
Nollag McHale	087-2939915
Olcan Masterson	098-27034
Padraic & Sharon Durcan	094-9022796
Anna Houston & Deirdre Byron-Smith	087-978 1235
Deirdre Finnerty	094-954 1357
Pat Conlon	094-9365114
Sean Nos Dancers Cunningham's	087-9510845
Celtic Rhythm Irish Dancers	
(Mary Byrne)	087-2841556

## Car Hire

Abbey Limo (Mick Sweeney)	087-6292829
Leonard's Chauffeur Drive (Des Leonard)	087-2358947
Port Cabs, Mercedes/Stretch Limo	087-2202123
Vintage Cars (Eddie Frayne)	071-9638072
West Coast Limo (Leo Feeney)	091-791591

## Horse & Carriage

Charles Hanley	094-9362292
Drumindoo Stud (Paddy Joe Foy)	098-25616

## Videographer

Avalon Video/DVD (John Murphy)	093-35933
Patsie Strafford - Johnson	086-0641134
Sean Kerins	094-9022422

## Photography

Abaca Photography (Ciaran Duignan)	086-7253333
Frank Dolan	098-25079
Jack Ruane	096-21325
John Moylette	094-9023603
June Walsh	094-9256134
Karl Kearney	094-9362622
McLaughlin Studios(Michael McLaughlin)	087-6896944
Tom Campbell	094-90 22485
Gary Barrett	087-2743947

## Florists/Accessories

Carraig Wedding Flowers	098-29977
Florist & Chair Cover Hire(Jenny Hamilton)	071-9146589
Mayo Wedding Bells (Tina O Malley)	087-7825523
Tracy's Florists	098-42758
Candlelight Weddings	087-6611639

## Hair & Beauty

Spa Sula	098-51999
Talking Heads	098-55011

## Chocolate Fountain & Cakes

Currys Cottage, Home Bakery	098-25297
Cake Shop Westport	098-28234
Goyas (Emer Murray)	091-567010
The Chocolate Tier (Orla/Anthony)	086-8488107
Cakes by Eilish	087-6811439
Wicked Bakery (Evelyn Barrett Maye)	094-9521626

## DJ's/Mobile Discos

All Time Entertainment	086-8347928
Classic Hits Disco Show(Henry McGlade)	094-9024391
Dazzle Disco	098-28413
* Ronnie Ring	087-6652731
**Sean Molloy	086-1790967

\* Denotes Resident DJ's in Hotel's Niteclub

\*\* Denotes Resident DJ's in C2 Niteclub